

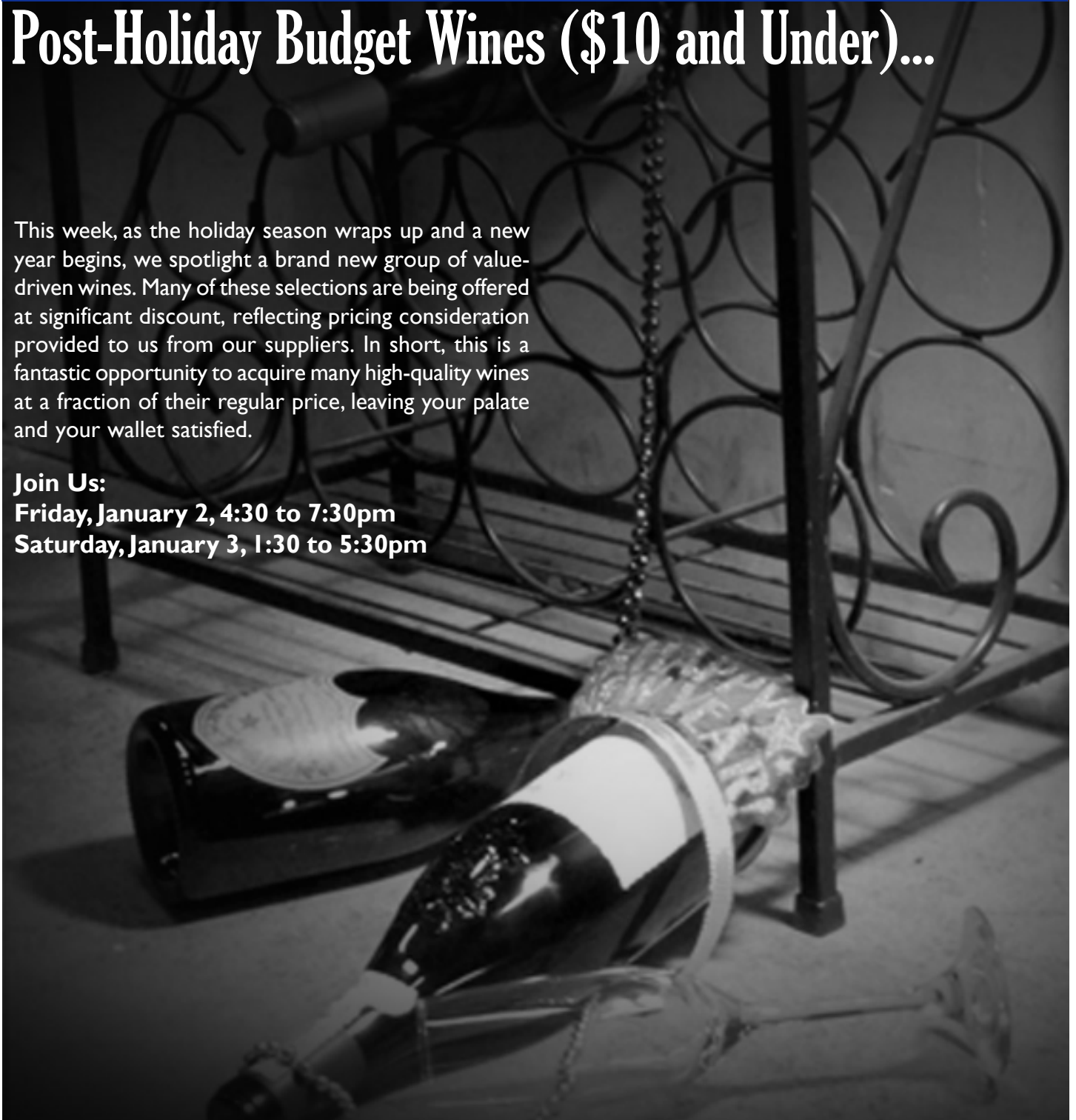
Post-Holiday Budget Wines (\$10 and Under)...

This week, as the holiday season wraps up and a new year begins, we spotlight a brand new group of value-driven wines. Many of these selections are being offered at significant discount, reflecting pricing consideration provided to us from our suppliers. In short, this is a fantastic opportunity to acquire many high-quality wines at a fraction of their regular price, leaving your palate and your wallet satisfied.

Join Us:

Friday, January 2, 4:30 to 7:30pm

Saturday, January 3, 1:30 to 5:30pm



Post-Holiday Budget Tasting

2007 SACRED HILL SAUVIGNON BLANC Marlborough, New Zealand

Regular \$16.99 TWS Price \$9.99 (42% off)

For the past 20 years, the Mason family has been creating the Sacred Hill line of wines on a property that has been farmed for over 100 years. The 2007 Sauvignon Blanc is textbook New Zealand, with a pungent nose of crisp citrus and gooseberry. The palate is remarkably supple and reiterates the aforementioned aromas, most specifically the bright lemon/lime component. Great as an aperitif, this wine will also dutifully compliment shellfish. (IAS)

2008 YELLOW AND BLUE TORRONTES

La Salta, Argentina

Regular \$12.99 TWS Price \$9.99 (23% off)

By now many of you know the story of Yellow & Blue, the exciting new organic wine project from Argentina created by one of our favorite importer reps, Matt Cain. The wine for this creatively tetra-packed wine is shipped directly from Argentina to North America in bladder and then packed upon arrival, thus reducing not only the fuel cost of shipping but also the environmental effect of the process. The newest addition to the Yellow & Blue line is the Torrontes, a brilliantly aromatic white which while being very exotic, manages to retain its freshness by way of its vibrant acidity. (IAS)



2007 BORSAO OTON TINTO GARNACHA

Campo de Borja, Spain

Regular \$7.99 TWS Price \$4.99 (38% off)

Every once and a while a wine comes our way that simply stuns us with its quality at its price. Located in the Campo de Borja zone of Northern Spain, Borsao produces a wide range of red wines based primarily on old vine Garnacha. The latest incarnation, Oton, is comprised of 100% old-vine Garnacha that is fermented and aged entirely in stainless steel. The resulting wine is bright, fresh, and utterly delicious. It is very difficult to believe this wine sells for only \$4.99! (IAS)



2007 SANTA RITA CARMENERE "120"

Maipo, Chile

Regular \$8.99 TWS Price \$6.99 (34% off)

Carmeneré is enjoying incredible popularity at the moment and is fast becoming the leading red varietal from Chile. Much like Malbec from neighboring Argentina, Carmeneré has found its home in Chile and has developed a strong following. The 2007 Santa Rita 120 edition features a ripe, generous nose and a clean, supple palate. An unbelievable bargain and sure to please. (IAS)



2005 RABBIT RIDGE ALLURE DE ROBLES Central Coast, California

Regular \$14.99 TWS Price \$7.99 (47% off)

Located in Paso Robles, Rabbit Ridge focuses primarily on grape varieties native to the Southern Rhone Valley. The 2005 Allure de Robles is a blend of Petite Sirah, Grenache, Syrah and Mourvedre derived from vines planted from cuttings from the famed Tablas Creek vineyards. Fresh and fruity, this easy-drinking red is intended for immediate consumption. (IAS)

2005 JADE MOUNTAIN PROVENCALE

Napa Valley, California

Regular \$19.99 TWS Price \$9.98 (50% off)

For more than 20 years, Jade Mountain has staked its reputation for fashioning high quality Syrah-based wines. Their proprietary blend, Provencale, is fashioned from a typical Southern Rhone blend of Mourvedre, Grenache and Syrah. The Mourvedre component is sourced from vines of over 100 years of age and adds an intensity and depth very rarely encountered in a \$10 wine. (IAS)



- 1.) Pomelo Sauvignon Blanc
- 2.) Ercavio Tinto Roble
- 3.) Gouguenheim Malbec
- 4.) Las Rocas Garnacha
- 5.) Cat Amongst the Pigeons Shiraz
- 6.) San Pietro Pinot Grigio
- 7.) Cat Amongst the Pigeons Cab Sauvignon
- 8.) Strong Arms Shiraz
- 9.) Cat Pigeons Shiraz/Grenache
- 10.) Kendall Jackson VR Chardonnay
- 11.) Cat Amongst the Pigeons Shiraz/Cabernet
- 12.) Vinos Pinol Ludovicus
- 13.) Honig Sauvignon Blanc
- 14.) Guillemot Michel Macon Villages
- 15.) Carro Tinto

New Year Blow-Outs...

We have received a bevy of offers from our suppliers regarding a number of wines at crazy closeout prices. We have sifted through the offers and sourced the following outrageous deals. Act fast as these deals are sure to fly out the door.

Rosenblum Madness:

2004 Rosenblum Syrah "Santa Barbara"

Regular \$19.99 **TWS \$9.98** (10cs currently in stock)

2004 Rosenblum Syrah "England-Shaw"

Regular \$39.99 **TWS \$19.98** (6cs currently in stock)

2005 Rosenblum Petite Sirah "Pickett"

Regular \$39.99 **TWS \$19.98** (2cs currently in stock)

2005 Rosenblum Petite Sirah "Rhodes"

Regular \$26.99 **TWS \$14.99** (7cs currently in stock)

2005 Rosenblum Zinfandel "Aparicio"

Regular \$27.99 **TWS \$14.99** (14cs currently in stock)

2005 Rosenblum Zinfandel Reserve "St. Peters"

Regular \$56.99 **TWS \$27.99** (3cs currently in stock)

Pinot Noir Craze:

2006 Beringer Pinot Noir Stanley Ranch

Regular \$35.99 **TWS \$19.99** (4cs remain in stock)

2006 Taz Pinot Noir "Santa Barbara"

Regular \$21.99 **TWS \$14.99** (3cs remain in stock)

2006 BV Pinot Noir Carneros

Regular \$24.99 **TWS \$14.99** (4cs remain in stock)

Bordeaux Mania:

2003 Lynch-Bages Pauillac

Regular \$165.00 **TWS \$59.99** (2cs available)

2002 La Lagune Haut-Medoc

Regular \$60.99 **TWS \$24.99** (2cs available)

MARK YOUR CALENDAR!

**Free Wine Tasting:
Post-Holiday Budget Wines: 10\$ and
Under**

**Friday January 2, 4:30-7:30pm
Saturday January 3, 1:30-5:30pm**



**Free Winemaker's Tasting:
Maryland's own Black Ankle Vineyard
Thursday January 15, 5-7pm**

"At Black Ankle Vineyards, we believe that the beautiful rolling hills of Maryland are perfectly suited to yield wines of great complexity, subtlety and nuance—wines that can compare favorably with the finest Europe has to offer. A truly great wine comes only from a truly great vineyard, and we believe that our mix of soils, climate, grape varieties, viticulture, personal commitment, and a bit of magic have been the secret to creating some wonderful wines, but don't take our word for it—come out and try them for yourself."

**Free Wine Tasting:
Italy's Piedmont - New Arrivals
Friday January 16, 4:30-7:30pm
Saturday January 17, 1:30-5:30pm**

**Free Winemaker's Tasting:
Francesco Ripaccioli, co-owner of
Canalicchio di Sopra
Thursday January 29, 5-7pm**

**Free Wine Tasting:
Selections from Importer Jeffrey Davies'
Portfolio
Friday January 30, 4:30-7:30pm
Saturday January 31, 1:30-5:30pm**

**Free Wine Tasting:
The Malbecs of Argentina
Friday February 13, 4:30-7:30pm
Saturday February 14, 1:30-5:30pm**

**Free Wine Tasting:
Rioja: Spain's Crown Jewel
Friday February 27, 4:30-7:30pm
Saturday February 28, 1:30-5:30pm**

WINE DINNER...



**Saturday January 17, 6:30pm
Wine Dinner featuring An Evening of Sustainable
Food and Wine Pairings with Winemaker John
Williams of Napa's Frog's Leap Winery and
Executive Chef Pauline Spiliadis**

The Time Is Ripe for Napa's Organic Grapes By James Conaway

Special to *The Washington Post*
Wednesday, August 27, 2008

John Williams of Frog's Leap dry-farms, a rare thing in Napa's hot climate, because withheld irrigation drives the roots deeper and makes the vines stronger. Some growers say that is potentially suicidal in times of drought, but Williams believes healthy soil retains enough moisture to withstand the oven of a Napa summer. "Thirtyfive years ago, not a vine in Napa Valley was irrigated," he says.

He insists that "the more biological organisms living in the soil, the better." When plowed under, they impart life to the vines and help control the vigor that is antithetical to concentrated flavor; sustaining those organisms renders expensive fertilizers unnecessary and precludes the use of herbicide and pesticide. "Powdery mildew and insects are still a problem, but a healthy vine will defend itself. And a healthy vine means healthy grapes and eventually a healthy environment."

The ultimate recommendation, of course, is in the bottle. Even though the best fruit can produce very different wines, depending upon the winemaker, those made from organic grapes that I have tasted have good balance and lower alcohol than on the other side of the chemical divide, plus an obvious compatibility with food. The reds tend to be tightly structured and intense without the cloying embrace of certain fruit bombs at the apex of current numerical rating systems, and the whites are lively and refreshing. "The overall effect of all this," Williams says, "is a fundamental change in the way people do business."

**Limited Seating Available
\$110 per person including tax and gratuity
The Black Olive
814 S. Bond St, Baltimore
For Reservations Contact
Paul Cudone @The Wine Source - 410.467.7777.**