

THE
WINE
SOURCE

UNFILTERED

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WWW.THE-WINE-SOURCE.COM

Join Us

Friday May 8, 4:30 to 7:30pm

Saturday May 9, 1:30 to 5:30pm

ADELSHEIM
VINEYARD



Founded in 1971 by David and Ginny Adelsheim, Oregon's venerable Adelsheim Winery produces over a dozen fine wines known to many thanks to Ginny's eye-catching pen-and-ink wine labels. While these may not be the region's most flashy or concentrated wines (see Archery Summit, Domaine Serene and others) or the most elegant (see the old-world-styled Domaine Drouhin), they do tend to be some of the most consistent and value-driven. The whites always possess freshness, vitality and varietal correctness while the Pinot Noirs are refreshing and bright without being the least bit weak. This weekend we offer six of Adelsheim's current releases for tasting.

Adelsheim of Oregon...

ADELSHEIM

2007 CHARDONNAY "UNOAKED"

Chehelam Mountain AVA

Regular \$23.99 TWS Price \$18.99

In true Oregon fashion, Adelsheim's Chardonnay is produced in a 'laissez faire' style. The wine is not allowed to go through what many of California's Chards do; Malolactic fermentation (a fermentation process whereby wine goes from Malic acid like that in an apple, to Lactic acid like that of milk). In addition, the wine is fermented in stainless steel. These techniques combine with the Willamette Valley's cool climate, result in a light and dry, refreshing wine bursting with apple flavors, mineral highlights and subtle hints of sweet cinnamon. The 2007 Chardonnay is the perfect wine for this summer's crab feast- I really can't say enough about its pairing qualities for shellfish. (CW)

ADELSHEIM

2007 PINOT GRIS

Regular \$19.99 TWS Price \$15.99

Unlike its southern neighbor, Oregon has the capacity to produce old world varietals that are often more reflective of their genetic ancestors than their geographic neighbors. That is not to say they don't have a character of their own, but the cooler climates and the absence of long, hot, sunny summers allow grapes such as Pinot Noir and Pinot Gris to retain some European character that is not found as often in California. In addition, Pinot Gris can vary widely in style depending on where it is produced. The Italian version, called Pinot Grigio, tends to be light and dry while the version produced in Alsace, and often called Tokay d'Alsace, is more full-bodied and rich. The 2007 Adelsheim Pinot Gris definitely falls into the latter category with a lovely floral bouquet. Pear, peach and a touch of tart apple dominate the fruit profile. A hint of oil and spice round out this well-balanced wine. In keeping with its place of origin, pair with poached salmon. (WCS)

ADELSHEIM

2007 AUXERROIS

Regular \$22.99 TWS Price \$17.99

Keeping with their theme of producing slightly obscure European varieties, Adelsheim has taken to bottling an Auxerrois (pronounced ohk-sair-wah). Related to Chardonnay, Aligoté, Gamay, and 10 other varieties, Auxerrois is a medieval cross between the noble Pinot Noir grape of Burgundy and Gouais Blanc. Light in character, the 2007 is a perfect aperitif or companion for the light summer meals to come. Sporting a nose of minerals, pear and honey, the palate stays crisp and structured. Pair with various light salads, shellfish or salmon on petite toasts. (WCS)



ADELSHEIM

2006 TOCAI FRIULANO

Dundee Hills AVA

Regular \$16.99 TWS Price \$12.99

In order to make things as confusing as possible, we have also included the 2006 Adelsheim Tocai Friulano which is not to be confused with Tokay, Tokay d'Alsace or Tokaji, a Hungarian wine. The folks at Adelsheim have recognized the distinct possibility of confusion, and in order to simplify things and avoid using geographic names of European locations, have thankfully elected to refer to this bottling by the beautifully succinct "TF". Originally from Burgundy, but most commonly grown in Alsace, this Tocai Friulano shows why many believe it is a relative of Sauvignon Blanc. Light gold in color with scents of pear, peach & kiwi there is also a slightly sweet spice scent lurking. The wine has a 'stony' crisp character and flavors of white & green fruits. (WCS)

ADELSHEIM

2008 ROSÉ OF PINOT NOIR

Willamette Valley AVA

Regular \$19.99 TWS Price \$15.99

According to winemaker Dave Page, the 2008 Rosé is on the rich (ie. red wine) side of the pink wine continuum, with lovely plum, pie cherry and rhubarb fruits at the front. Oregon's 2008 growing season was cooler, therefore longer, than any in recent memory, resulting in Pinots of silky texture, minerality and real finesse. I found the 2008 Rosé of Pinot Noir outstanding for its balancing act- it is both crisp and refreshing, while at the same time expressing round, full and savory elements. It's a very serious food wine, a perfect mate to prosciutto- wrapped-melon, grilled shrimp, BBQ, and, of course, fresh goat cheese. I was fortunate to enjoy the 2007 Rosé at the Adelsheim Vineyards and have eagerly anticipated this year's production. I am happy to say that the 2008 exceeds my expectations and will be a regular at my table all summer long. (CW)

ADELSHEIM 2007 PINOT NOIR

Regular \$33.99 TWS Price \$27.20

Sourced from 16 separate vineyards, the final blend for this bottling is comprised of 75% Chehalem Mountain vineyards (mostly estate) and 25% from other Willamette Valley sites. Following the rather rich, ripe style of the 2006 vintage, Adelsheim's 2007 Willamette Valley Pinot Noir features a cooler, more refreshing personality. The nose offers aromas of cherries, fresh earth and a background note of cola. The palate is elegant and bright adding pepper and savory spice tones to the proceedings. This is a great summer wine, perfect as a match to grilled salmon. (IAS)

Just Landed...



From South Australia and the same people who brought you Cat Amongst the Pigeons, comes their new venture, The Puppeteer.

The story of the old English Puppets tells of three characters in search of love, and the games they play to seek approval of the damsel.

The winemaker is much like the Puppeteer, pulling strings to orchestrate his play for you. FALL IN LOVE!

THE PUPPETEER

2008 SEMILLION/SAUVIGNON BLANC

Regular \$9.99 TWS Price \$7.99

THE PUPPETEER

2008 MERLOT

Regular \$9.99 TWS Price \$7.99

THE PUPPETEER

2007 SHIRAZ

Regular \$9.99 TWS Price \$7.99

From the Beer Aisle...

MIKKELLER SINGLE HOP SERIES

The Wine Source is pleased to offer the complete line of Mikkeller Single hopped IPAs. This newly released line of four IPAs highlight the individual hops that go into all of our favorite beers. Each of these amazing ales is only hopped with one variety, not a blend of



Mikkeller

SIMCOE SINGLE HOP IPA

several like almost all other beers. This hopping technique allows the true subtleties of each strain to shine through and gives the beer drinker a true sense of what each of variety is all about.

Cascade-American cross of Fuggle and a Russian hop, Cascade is a very popular aroma hop with a distinct character and used in almost any American style beer for bittering as well as fragrance. The flavor profile of the cascade variety is floral, spicy, and citrusy.

Simcoe-A dual-purpose, unique American hybrid. Although it is primarily a bittering hop, it has a clean, pine-like aroma and flavoring with a slight hint of citrus. It is less astringent than other pine-like hops and has been highly sought after to make distinctive and unique Pale Ales. The flavor is believed superior due to low cohumulone levels. (Cohumulone- One of the three main acid groups that add bitterness to beer).

Warrior-A rather aggressive hop as the name suggests. A general-purpose bittering hop that offers a neutral, clean bittering primarily in ale styles. Alpha acids are in the range of 15% to 17%. It has a relative low cohumulone content, which contributes to a smooth, pleasing bitterness. This is a relatively new variety that has gained popularity in hoppy American Ales.

Nelson Sauvin-A triploid variety bred from New Zealand variety "Smoothcone" and a selected New Zealand male hops. Developed at New Zealand HortResearch and released in 2000. The essential oil profile displays "fresh crushed gooseberries" a descriptor often used for the popular New Zealand grape variety Sauvignon Blanc, and has given rise to this variety's name.

MARK YOUR CALENDAR!

Free Winemaker's Tasting:
José Condé of South Africa's
Stark-Condé & Man Vintners
Thursday May 7, 5-7pm

Free Winemaker's Tasting:
Javier Cornado of Spain's
Bodegas Breton
Thursday May 7, 5-7pm



Free Wine Tasting:
Oregon's Adelsheim Vineyards
Friday May 8, 4:30-7:30pm
Saturday May 9, 1:30-5:30pm

Free Winemaker's Tasting:
Feudi di San Gregorio
Tuesday May 12, 5-7pm

Free Winemaker's Tasting:
Dark Horse Winery
Wednesday May 13, 5-7pm

Free Winemaker's Tasting:
Bodegas Catena Zapata
Thursday May 14, 5-7pm

Free Wine Tasting:
Rosés Part I
Friday May 22, 4:30-7:30pm
Saturday May 23, 1:30-5:30pm

Free Wine Tasting:
New Finds From Spain
Friday June 5, 4:30-7:30pm
Saturday June 6, 1:30-5:30pm

Another Spanish Bargain...



2007 EVODIA GARNACHA
Regular \$11.99 TWS Price \$8.99

Over the course of the last several years, the Las Rocas label has become one of the most popular items here at The Wine Source. However, we have learned that the Las Rocas label has been sold to the Gallo wine company and its future quality remains to be seen.

Not missing a beat, Eric Solomon, the former importer and creator of Las Rocas, has created a brand new label from the same region that employs 100 year-old Garnacha vines.

This new wine has all the hallmarks of great old-vine Grenache from the vast Calatayud region of Spain. A bright, spicy nose leads to a medium weight palate with plenty of ripe, red berry fruit and notes of black pepper. For those who have been fans of the Borsao Monte Oton (the \$5.49 polka-dot labeled bargain) the Evodia represents a step up in quality and complexity at a very reasonable price.

To place an order, call Ian Stalfort

@410.467.7777 or email:

istalfort@the-wine-source.com

Winemaker's Tasting...



Free Winemaker's Tasting:
Feudi di San Gregorio
Tuesday May 12, 5-7pm

Situated in the tiny village of Sorbo Serpico in Campania's Irpinia region, this highly acclaimed estate was established in 1986. Along with the expert guidance of consulting enologist Riccardo Cotarella, one of Italy's most esteemed winemaking talents, Feudi di San

Gregorio has emerged into the international limelight as a great success story in a region that, for many years, was locked in a virtual winemaking holding pattern.

Feudi di San Gregorio has aggressively tapped into the enormous potential of Campania's unique terroir and ancient varietals by placing a thoroughly modern spin on indigenous grapes such as Fiano di Avellino, Greco di Tufo and Aglianico.