



# UNFILTERED

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## ROSÉS FOR SUMMER PART I...

JOIN US:

FRIDAY MAY 22, 4:30 TO 7:30PM

SATURDAY MAY 23, 1:30 TO 5:30PM

As you may have noticed during your recent visits to The Wine Source, our Rosé display is in full swing and we are currently offering nearly 50 different dry Rosés at any one time. In an effort to make your choice easier we will be showing five of our very favorite pink summertime refreshers this weekend. Oregon, France and even the Basque region of Spain will all have representation at this always popular tasting. The dry Rosé category has never offered more variety and quality and we look forward to showing off our top picks!

# ROSÉS FOR SUMMER PART I...

## 2008 AMEZTOI TXAKOLI ROSÉ

Getaria, Spain

**Regular \$18.99 TWS Price \$14.99**

Located east of Bilbao, on a hilltop overlooking the Atlantic Ocean and the seaside town of San Sebastian, lies the vineyards of Ameztói Txakolina. With great exposure and maritime influence, this plot of land is the perfect place for growing the two indigenous varieties, Hondarribi Zurri (50%) and its red companion Hondarribi Beltza (50%), that blend to make the 2008 Ameztói Rubentis. Made with only 50% red grapes, the Rubentis retains a pale pink color and a nose of red fruits and cantaloupe melon. The palate combines red fruit with citrus lime and the trademark Txakoli spritz. Sourced from sustainable vineyards, it is fermented in stainless steel tanks and bottled with residual carbonic that gives the wine its natural spritz. As in past years, this will continue to be a Wine Source summer favorite. (WCS)

## 2008 SOTER NORTH VALLEY PINOT NOIR ROSÉ

Willamette Valley, Oregon

**Regular \$22.99 TWS Price \$17.99**

According to Tony Soter, "Rosés are some of the most immediate and elemental celebrations of the new harvest." Starting with the 2004 vintage, Soter Vineyards has offered a dry, brilliantly fruit-driven Rosé. Now in its fourth year of production, the 2008 Soter Rosé begins life as fruit from both the estate and from neighbors. Select lots of Pinot Noir, Pinot Gris, and Chardonnay are given a gentle whole-cluster pressing and then quickly taken off of the skins. After 4 months fermentation in neutral oak and stainless steel barrels, the Rosé reaches excellent clarity and purity and is ready for bottling. A slight addition of fruity red Pinot Noir is added

for color and even more flavor dimension. Fewer wines are more versatile at the table than a well-crafted rosé. Full of fresh floral and bright red fruit aromas, the 2008 Soter Vineyards North Valley Rosé is weighty and succulent, to be enjoyed with a salad of endives, fresh goat cheese and beets or Provencal fare. As with all Soter's celebrated Pinot Noirs, salmon is a great match for this Rosé! (CW)



## 2008 DOMANIE APHILLANTHES COTES-DU-RHONE ROSÉ

Rhone Valley, France

**Regular \$13.99 TWS Price \$10.99**

Proprietor Daniel Boule, together with his wife Helene, direct Domaine Les Aphillanthes, a rising star of the southern Rhône located in the small town of Travaillan, just northwest of Gigondas. Among the many reasons that Aphillanthes has seen such rapid success is Boule's agricultural approach. Considering himself a *vigneron* first, the winemaker has recently introduced biodynamic practices to the vineyard. This year's spectacular Rosé is comprised of 50% Cinsault, 30% Grenache and 20% Mourvedre. It has a darker hue and a fuller body than the typical Rosés with delicious strawberry and cherry flavors and a dash of Provencal spice. (CW)

## 2008 DOMAINE DE CAMBIS LA VIE EN ROSÉ

Saint-Chinian, France

**Regular \$15.99 TWS Price \$12.79**

It could, and perhaps should, be argued that the soul and spiritual home of Rosé lies in Southern France. The land that wraps around the Mediterranean coast consists of mountain ranges and alluvial plains with shifting climatic conditions. The land is semi arid, hot as blazes in the summer, and moderated, to varying degrees, by cool breezes both off the sea and mountains. The combination of heat, land, and local fare demand a wine that is refreshing enough for consumption in the heat of summer, but that also resembles the cherished red wines produced in this region. The Domaine de Cambis Rosé reflects the combination of factors that coalesced to make the Rosés of Southern France the standard by which all others are measured. Made with two proverbially Southern French varieties, Cinsault (80%) and Syrah (20%), in the glass the Domaine de Cambis shows salmon pink with auburn edges. The nose reflects the limestone terrior and rock strewn herbal gardens. Bucking expectations, the finish retains minerality but the herbal and fruit elements expand and linger long after the gulp. (WCS)

"IF IT'S RED, FRENCH, COSTS TOO MUCH, AND TASTES LIKE THE WATER THAT'S LEFT IN THE VASE AFTER THE FLOWERS HAVE DIED AND ROTTED, IT'S PROBABLY BURGUNDY."—JAY MCINERNEY, "BACCHUS & ME"

## 2008 CHATEAU PUYGUERAUD BORDEAUX ROSÉ

**Bordeaux, France**

**Regular \$14.99 TWS Price \$11.99**

The breakthrough of Bordeaux's smallest appellation, the Cotes de Francs, owes its success largely to one family: the "Thienpont tribe" (This family of negociants, also owns Vieux Chateau Certan, one of the best-known chateaus in Pomerol). The patriarch, George Thienpont, bought Chateau Puygueraud in 1946. Revitalization of the site and replanting of the vineyards throughout the 1970's yielded the first wine in 1983. Today, the Chateau produces three wines: Chateau Puygueraud, Chateau Lauriol and Cuvée George with one of George's sons, Nicolas, managing the vinification at all the properties. The 2008 Puyruегдаud Rosé displays a deep cherry hue. Sourced mainly from Merlot with a proportion of Cabernet and a touch of Malbec, the wine shows red fruit flavors in an elegant mouthfeel and a tart finish- a great pick for bbq chicken in sticky sweet sauce. (CW)

## SPANISH BARGAINS...

### 2008 BODEGAS ENGUERA PELTA

**Regular \$9.99 TWS Price \$7.99**

Winemaker Diego Fernandez Pons says his main goal is to show, in liquid fashion, the soil from which the wines come from. That explains the stainless steel treatment and the fresh floral and red fruit character of the wine. Big acid, juicy, and RED fruit are the main components here. A light, trip on the tongue style, flavors include orange, raspberry, and a bucket of fresh-picked berries. Juicy and easy-drinking, it is absolutely refreshing and organic.



### 2007 VINOS SIN-LEY G5

**Regular \$14.99 TWS Price \$11.99**

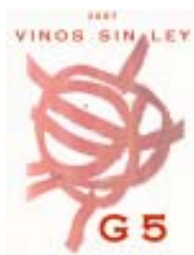
**Wine Advocate # 178**

**Aug 2008**

**Jay Miller**

**90 Points**

"The 2007 Puerta Bonita G5 is sourced from 120 year old vines in the new Madrid D.O. Opaque purple with a slightly brooding nose, with coaxing black cherry and raspberry aromas emerge. This is followed by a structured wine with 2-3 years of aging potential. The flavors have depth and concentration marked by spicy, savory red fruits. While this excellent effort will evolve in the cellar, few purchasers will be able to delay their gratification for more than a matter of hours."



## FROM THE BEER AISLE... SUMMER SAISONS

They're not pink, but they are crisp, refreshing, sometimes tart, and they are in season for the summer. Originating as the farm workers "Gatorade" in the French-speaking region of Belgium (Wallonia), these beers were traditionally brewed in the late winter/ early spring, and allowed to mature for summer consumption. The summer heat made yeast temperamental and opened the door to greater risks of contamination. Designed to be both thirst quenching and to replenish nutrients, common characteristics include citrus fruit aromas, strong hop presence, medium to lightweight and ABV, abundant carbonation and zesty yeast leading into a dry finish.

### **Blaugies Darbyste-**

Brewed by school teachers in their garage brewery in Belgium, they were surely in need of a satisfying refreshing beverage when they created this gem. Brewed with fig juice and wheat and malt, the taste is rich and tangy. Using the house yeast of "Brasserie Dupont," these beers go in a totally unique direction.

### **Theillier La Bavaisienne Blonde-**

Brewed in very small batches, just across the border in France, La Bavaisienne is earthy and floral. The malt is beefed up a notch contributing a touch of sweetness and some toffee and biscuit notes. The strong yeasty backbone holds it all together.

### **Thiriez Extra-**

With his signature yeast strain and distinctive farmhouse character, there is no mistaking a Thiriez brew. Operating out of tiny brewing facility attached to his home in the French countryside, Daniel Thiriez combines tradition with more modern innovation. This particular creation is a special collaborative effort with and English brewer in which large doses of the single hop 'Bramling Cross' are used in an English bitter recipe. The result is a Saison the leans more in the direction of a Belgian IPA.

### **St Somewhere Saison Athene-**

And finally, we have an American challenger new on the scene. From the sunny Tarpoon Springs Florida, where it's summer all year round, the need for refreshment is a top priority. Lots of complexity here. Bright citrusy fruit aromas meet subtle, funky sour notes. The body is softened up with chamomile then finishes snappy and spicy with black pepper and a touch of rosemary. House made candied sugar and the addition of the wild yeast *brettanomyces* at bottling give this beer a lot of personality.

# CRYSTAL HEAD VODKA...

## MARK YOUR CALENDAR!

### Free Wine Tasting: Rosés Part I

Friday May 22, 4:30-7:30pm  
Saturday May 23, 1:30-5:30pm

### Free Weekend Wine Tastings: Austrian Selections from the Domaine Select Portfolio

Friday June 5, 4:30-7:30pm  
Saturday June 6, 1:30-5:30pm



Free Spirit Tasting:  
Ardbeg Scotch featuring  
Davina Small  
the Global Ardbeg Evangelist  
Thursday June 11, 5-7pm

Free Weekend Wine Tastings:  
New Finds from The Wine Source  
Trip to Spain

Friday June 19, 4:30-7:30pm  
Saturday June 20, 1:30-5:30pm

Free Weekend Wine Tastings:  
Theme TBD

Friday July 17, 4:30-7:30pm  
Saturday July 18, 1:30-5:30pm

## VISIT

[www.the-wine-source.com](http://www.the-wine-source.com)  
for a complete and continuously  
updated list of events!

Thousands of years ago, thirteen crystal heads were scattered across the earth – and they are greater and more powerful than anything we have the ability to manufacture today. Their workmanship is perfect: they contain no tool marks and have been cut against the natural axis of the crystal, defying the laws of physics. Some say they are artifacts from the lost civilization of Atlantis, some say they date back to the Mayans, still others say they were created by a higher intelligence.

Brought together, the Crystal Heads are said to contain vast knowledge and enlightenment capable of unlocking our most enigmatic ancient mysteries. Alone, each is believed to house radiant psychic energy, which has magical powers and healing properties.

This 'Pure Spirit', vodka triple filtered through polished crystals known as Herkimer diamonds, free of additives, is exquisite any time of the year but perhaps ideal for October... Brought to us by Dan Aykroyd, known for his fascination with the invisible world, Crystal Head Vodka ties in with the story of the 13 Crystal Heads that have been unearthed at various times on our planet... from the Yucatan to Tibet. The Heads are believed to emit positive energy, good will and prosperity. Crystal Head Vodka is perfect as a lone shot, chilled or served in signature cocktails.



## FREE SCOTCH TASTING...

Ardbeg Scotch Tasting  
featuring:  
Davina Small  
the Global Ardbeg  
Evangelist  
Thursday June 11, 5-7pm



Davina is the latest edition to the Whisky Creation Team in the exciting new role of "Ardbeg Evangelist".

A true aficionado, she loves spending time at Ardbeg's spiritual home at the distillery on Islay and is a devoted, proactive member of the Ardbeg Committee (a group of over 45,000 enthusiasts from 112 countries across the world who are united in their appreciation of Ardbeg.)

Her passion for Ardbeg began in 2003 when Davina began working for what she sees as 'The Ultimate Islay Malt Whisky.'

She has championed Ardbeg ever since through various roles in the UK and US and was thrilled at the opportunity to join the core team behind crafting 'World Whisky of the Year.'

With hundreds of Ardbeg tastings already under her belt, Davina looks forward to further spreading the gospel of Ardbeg around the world in her quirky, enchanting style.

She will also be creating some more momentous cocktails to accompany her 'notorious' Ardbeg Bloody Mary....!