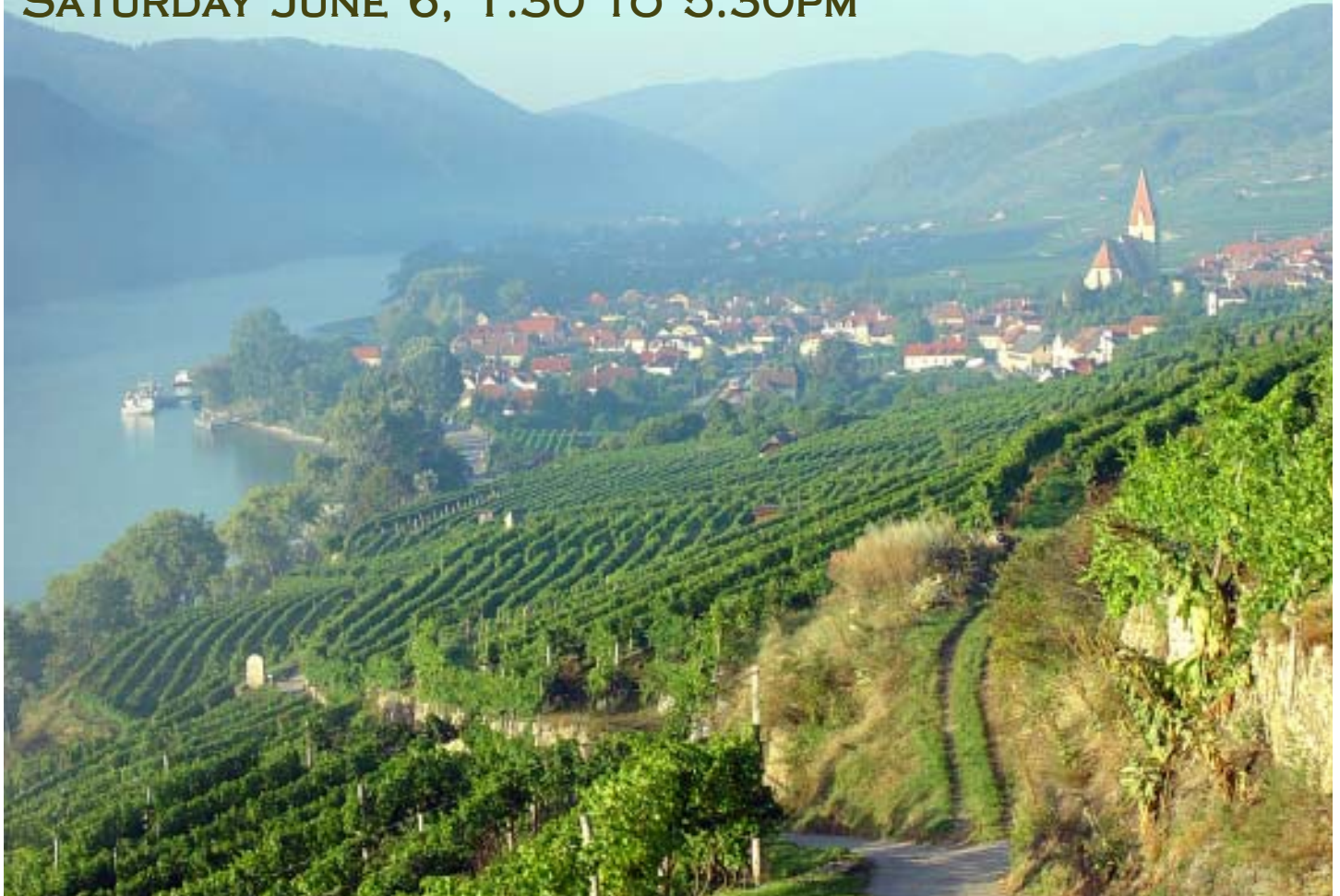


## AUSTRIAN WHITES FOR SUMMER...

JOIN US:

FRIDAY JUNE 5, 4:30 TO 7:30PM

SATURDAY JUNE 6, 1:30 TO 5:30PM



Having long enjoyed a reputation for sweet dessert wines, Austria is quickly becoming noted for its complex, dry white (and red) wines. This is particularly true in the U.S., which is now Austria's fastest growing export market. The growing success of Austrian wines hinges on diversity, character, and quality. Stylistically their aromas and flavors are as diverse as the range of grape varieties used in production. In terms of character, the common thread among these wines is that they are dry, intensely flavored with concentration and real substance. Most importantly though, the wines from Austria are meaningful; they are the products of small, family-owned wineries that employ natural farming methods and take the quality of their wines very seriously.

# AUSTRIAN WHITES FOR SUMMER...



**LETH-** Leth (pronounced LETT) is one of the leading examples of terroir in the Wagram, a rocky outcrop that stretches across the north bank of the Danube all the way from Krems to Vienna. Varieties like Riesling and Gruner Veltliner thrive in the loess soil terraces, where they develop their characteristic spice and pepper flavors. Franz Leth Jr. has reinvented his family's winery through modernization, dense planting, and a pledge to sustainable viticulture.

## 2008 LETH GRUNER VELTLINER STEINAGRUND

**Wagram**

**Regular \$16.99    TWS Price \$12.99**

The grape that occupies more vineyard land (by a vast amount) in Austria than any other is Gruner Veltliner. Leth's 2008 offering boasts a silky texture and rich mouthfeel with ripe peach and buttery apple flavors.



**LAGLER-** The greatest expression of Gruner Veltliner hails from the famed Wachau region of Lower Austria, noted for its breathtaking Danube River landscapes and steep terraced vineyards. Situated on the beautiful estate of Tote Torgasse (centered around a 180 yr. old cellar), the Lagler family has occupied the winery and small hotel since 1789. Only in the 1970's did the Laglers transition from winegrowing to winemaking, and today, they produce first class, fruit driven wines.

## 2007 LAGLER GRUNER VELTLINER FEDERSPIEL BURGBERG

**Wachau**

**Regular \$20.99    TWS Price \$16.79**

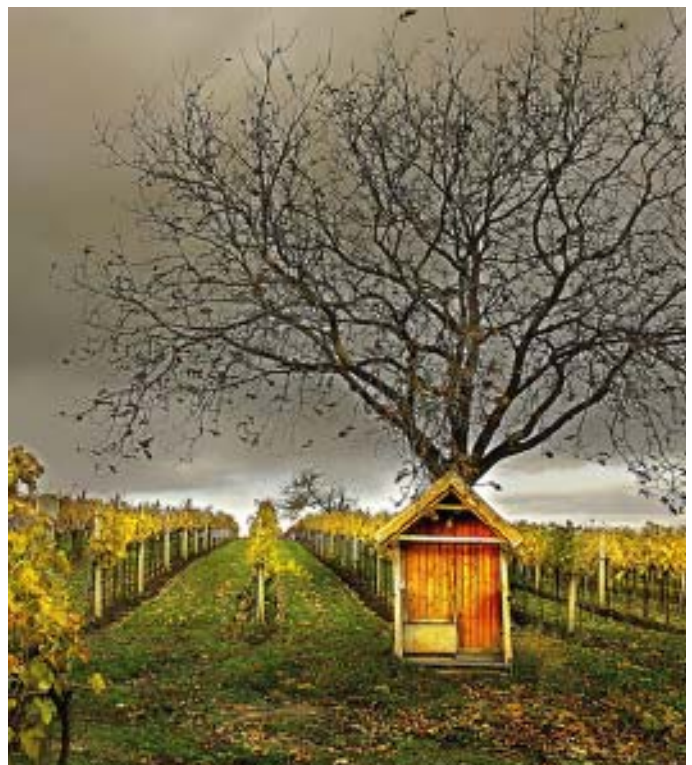
The Federspiel is Lagler's most important wine with a 40,000- bottle production. The 2007 boasts anuber-sprightly nose leads into a crisp but dense mouthfeel, a result of the primary rock soils of the top Burgberg vineyard. The wine's complexity is demonstrated through peppery spice and citrus flavors and aromas that range from herbal to spicy and vegetable.

## 2007 LAGLER RIESLING FEDERSPIEL SETZBERG

**Wachau**

**Regular \$29.99    TWS Price \$23.99**

The 2007 Lagler Riesling Federspiel boasts fresh peach and apricot aromas followed by an elegant body. Flavors include ripe fruit - peach and melon - plus honeycomb and spice hints, which offers a riper, fleshier texture. The powerful acidity keeps the wine refreshing even as it ages.



**WIMMER CZERNY**- Again we find ourselves in Austria's eastern region of Wagram, north of the Danube River. In the small village of Fels am Wagram, the Czerny family has been tending their vineyards for 250 yrs. Hans, who took over from his father Johann in 1987, is extremely committed to practicing minimal intervention in the vineyard and the cellar. Wimmer Czerny is a certified organic producer in Austria and one of the leading Biodynamic farms.

### 2008 WIMMER CZERNY GRUNER VELTLINER FUMBERG

**Wagram**

**Regular \$19.99 TWS Price \$15.99**

Wimmer Czerny produces a clean and brisk Gruner Veltliner with exotic aromas of key lime and grapefruit notes backed by an equally intoxicating palate of apple, pineapple and a hint of herbal sweetness. Mineral and smoky components are typical for the Fumberg loess soils. The 2008 is very elegant and well-balanced, with a spicy, lingering finish.

### 2008 WIMMER CZERNY ROTER VELTLINER

**Wagram**

**Regular \$19.99 TWS Price \$15.99**

Roter Veltliner (translated as "red" veltliner as opposed to gruner which is "green") is yet another of Austria's intriguing white wine varieties. Its origins are very old but have not been clearly established. It produces a greenish-yellow wine as with Wimmer Czerny 2008 bottling. The wine is fruity and fragrant with a subtle spicy aroma and racy acidity.

## FROM THE BEER AISLE ITALIAN EDITION...



We first started highlighting Italy as a source for quality, craft brews over a year ago, but after attending a recent Italian beer tasting, it became apparent that people are still not aware of this exciting and largely unheralded region for beer. It's time to revisit some of these outstanding beers, and shed light on what is still (but shouldn't be) unexplored territory for many beer lovers.

## BEER CONTINUED...

The next revolution is upon us. Belgian beer was all the rage in the early nineties. ExtremeAmerica beers were the next craze to hit the market. Now that the extreme beer phenomenon is nearly over, we stand on the cusp of the next great trend in beer: Italy. Simple recipes that let fresh local ingredients shine through are the staple of Italian cuisine. That very same thing can be said for their beer as well. Producers use a plethora of local ingredients; pepper, chamomile, carob, chestnut, almond, cherries are all used to give a taste of Italy to every bottle of beer.

Several factors have come together to make Italy a truly exciting place for beer drinkers. The location of Italy in respect to the other European beer giants (Germany and Belgium) has helped to give Italian beer makers better access to techniques used by these world famous brewers. Also the relative young history of this beer-making region helps to give it an advantage over its more traditional counterparts. In Germany, beer must be brewed according to the Purity Law of 1560, which means brewers can only use water, malt, hops, and yeast. This law limits the range in flavors that German beer can reach. Italy also has an advantage over the heavily traditional Belgium beers. For over one thousand years, rich Trappist beers have been produced in Belgium, and candy sugar and bottle fermentation are methods that have been used in Belgium for hundreds of years. The use of these methods over generations has left the Belgian beer scene stagnant. In Italy there is no purity law, allowing them to use ingredients such as peppers and chamomile. Also, the lack of tradition has not pigeon holed producers into a small grouping of styles, as the case is in Belgium.

The Wine Source has recently received seven new Italian beers, with still many more to come. Without the space to talk about them all, it is certainly worth highlighting some of the "can't miss" beers. Nuova Mattina by Birrifico Del Ducato is a saison brewed with ginger coriander, green pepper and chamomile. This ale is light golden color with traditional Belgian saison flavors up front. The ginger and green pepper add a spicy fruit component to the middle. That spicy mid palate is cooled down by the soothing properties of the chamomile on the back end. The layering of flavors makes for a beer that is truly unique and truly Italian. On the other end of the spectrum is Chocarrubica by Grado Plato. This is a beer brewed with carob and cacao beans. Chocarrubica is a full, rich style of beer, very similar to an American porter. You get a full chocolate taste in the beginning due to the use of Cacao beans, yet that full taste is balanced well by a nice malty sweetness on the back end, thanks to the carob. Overall this is a wonderfully rich beer, perfect for the dark beer lover. So please try some of these great new beers and join the revolution.



## MARK YOUR CALENDAR!

**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 Wine Tastings:  
Argentina's Bodegas Nieto Senetiner  
& Chile's Vinedos TerraNoble**  
Tuesday June 9, 5-7pm



**Free Spirit Tasting:  
Ardbeg Scotch featuring  
Davinia 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:  
Canned Craft Brews & Tasty Boxed Wine**  
Perfect for the Pool & Beach  
Friday June 3, 4:30-7:30pm  
Saturday June 4, 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!

## 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

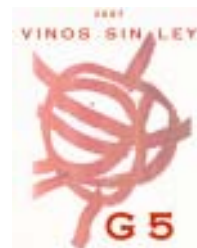
Aug 2008

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."



## FREE SCOTCH TASTING...

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



Davinia 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 Davinia 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, Davinia 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....!