

THE
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New Releases from Importer Marc de Grazia..



When considering the upper echelon of Italian wine importers, only a handful of names come to mind and few more prominently than that of Marc de Grazia. De Grazia Selections have been imported into the United States since 1980 and the portfolio focuses mainly on Italian producers of indigenous varieties who vinify and bottle their wines with respect for the contemporary palate. In other words, these are wines very much specific to origin but also cleanly made and approachable. Here are six of our favorites from the De Grazia portfolio.

Join Us:

Friday, January 16, 4:30 to 7:30pm

Saturday, January 17, 1:30 to 5:30pm



New Arrivals from Italy

2007 Correggia Arneis Sauvignon Blanc

Roero, Piedmont

Regular \$19.99 TWS Price \$15.99

Until very recently, the Arneis varietal was on the verge of extinction. Very few producers were interested in this variety whose name translates roughly to "the difficult one". Fortunately a few producers kept this variety alive and slowly but surely brought it back into fashion. The 2007 Correggia Arneis is made using 30 year-old vines whose grapes are fermented and aged entirely in stainless steel. The resulting wine features zesty aromas of ripe green apple and a lively yet remarkably dense texture. Pure and very clean, this is a wine intended for consumption over the next 6-12 months. (IAS)

2007 Cantina Taburno Falanghina

Campania

Regular \$16.99 TWS Price \$12.99

Native to the calcareous soils of Campania, Falanghina typically possesses a strong fragrance as well as reasonably high acidity. Cantina Taburno is well known for their intensely aromatic and fresh white wines from both the Greco and Falanghina varieties. The 2007 Falanghina offers bright, tropical aromas and flavors and a long, pleasing finish. A perfect wine for starting off an evening or paired with pasta and seafood. (IAS)

2006 Ambra Carmignano "Barco Reale"

Tuscany

Regular \$14.99 TWS Price \$11.99

Located 10 miles northwest of Florence, the Carmignano DOC has long been known for its red wines comprised of Sangiovese alongside small portions of Cabernet Sauvignon. In fact the Carmignano DOC was the first to require the foreign Bordeaux variety in its blend back in 1975. All these details aside, the "Barco Reale" designation on a bottle of Carmignano generally indicates a younger style of wine and one ready for immediate consumption. Ambra's 2006 Barco Reale features an unbelievably bright nose of sweet cherry with a hint of spice and a light, spritely palate. A delicious (and affordable) alternative to Chianti, this wine shines with red sauce pasta dishes. (IAS)



2007 Renato Corino Dolcetto d'Alba

Alba, Piedmont

Regular \$16.99 TWS Price \$12.99

Along with 2004, the 2007 vintage appears to be one of the most promising of the decade in Piedmont. While we will be waiting several more years for the age-worthy Barolo and Barbaresco of the zone, we are fortunate to have a wide selection of Barbera and Dolcetto from this exciting vintage. The 2007 Corino Dolcetto is textbook young Dolcetto with fragrant aromas of juicy red berries and a hint of earth. The palate is smooth and multi-layered echoing the ripe berry notes and wrapping the entire package up with a velvet texture. (IAS)

2005 Querciolina Montecucco Rosso

Maremma, Tuscany

Regular \$20.99 TWS Price \$16.79

The La Querciolina estate was purchased by the Sassetti family in 1999. The Sassettis are well known for their Montalcino estate, Pertimali, and are obviously well versed in the production of 100% Sangiovese wines. The 2005 Montecucco possesses a medium ruby color and very classic Sangiovese aromas of cherry and a subtle herbal component. Generously fruited and ready to drink today, this is a fine example of what the Maremma coast of Tuscany is capable of producing. (IAS)

2006 Cavalotto Dolcetto d'Alba "Vigna scot"

Alba, Piedmont

Regular \$18.99 TWS Price \$14.99

This gem of a Dolcetto was simply too fascinating not to include in our tasting despite the fact that we had already found a very fine Dolcetto. Featuring a very different flavor profile than the Corino Dolcetto mentioned above, the Vigna Scot is herbal and spicy with strong aromas of earth and even a bit of leather. Sourced from nearly 30 year-old vines, this wine possesses generous weight and lots of charm. (IAS)



"A man who has not been in Italy, is always conscious of an inferiority, from his not having seen what it is expected a man should see." —**Samuel Johnson**

2004 Barolo Selection...

While Piedmont enjoyed an unprecedented run of very good to excellent vintages between 1996 and 2001, arguably the finest vintage in the past 15 years has been 2004. Very good conditions during the harvest period in October of 2004 had more than one producer comparing this vintage to the now very famous 1978 vintage. The Wine Source has made every effort to obtain as many of these gems as possible and through the end of January will be offering all of our 2004 Barolos at 20% off or better. Many of these wines are in short supply so please let us know of your wishes as soon as possible:

Call: Ian Stalfort @ 410.467.7777

Email: istalfort@the-wine-source.com

2004 Luigi Pira Marenga – Reg: \$89.99 **TWS \$69.99**
(*Wine Advocate 94pts.*) – 20 bottles remain

2004 Vietti Brunate – Reg: \$106.99 **TWS \$84.99**
(*Wine Advocate 95pts.*) – 5 bottles remain

2004 Brovia Garblet Sue – Reg: \$74.99 **TWS \$59.99**
(*Wine Advocate 95pts.*) – 2 bottles remain

2004 Luigi Pira Rionda – Reg: \$129.99 **TWS \$99.99**
(*Wine Advocate 96pts.*) – 7 bottles remain

2004 Macarini Brunate – Reg: \$64.99 **TWS \$52.00**
(*Wine Advocate 93pts.*) – 25 bottles remain

2004 Vietti Lazzarito – Reg: \$106.99 **TWS \$84.99**
(*Wine Advocate 93pts.*) – 10 bottles remain

2004 Clerico Ginestra – Reg: \$104.99 **TWS \$83.20**
(*Wine Advocate 97pts.*) – 9 bottles remain

2004 Seghesio La Villa – Reg: \$62.99 **TWS \$49.99**
(*Wine Advocate 92pts.*) – 6 bottles remain

2004 Luigi Pira Margheria – Reg: \$69.99 **TWS \$55.99**
(*Wine Advocate 93pts.*) – 9 bottles remain

2004 Altare Arborina – Reg: \$127.99 **TWS \$99.99**
(*Wine Advocate 94pts.*) – 12 bottles remain

2004 Sandrone Le Vigne – Reg: \$184.99 **TWS \$147.99**
(*Wine Advocate 96pts.*) – 4 bottles remain

2004 Pio Cesare Normale – Reg: \$62.99 **TWS \$49.99**
(*Wine Advocate 93pts.*) – 24 bottles remain

2004 Cavallotto Bricco Boschis – Reg: \$67.99 **TWS \$53.99**
(*Wine Advocate 93pts.*) – 36 bottles remain

2004 Renato Corino Rocche – Reg: \$74.99 **TWS \$59.99**
(*Wine Advocate 94pts.*) – 23 bottles remain

2004 Scavino Bric del Fiasc – Reg: \$150.99 **TWS \$119.99**
(*Wine Advocate 96pts.*) – 11 bottles remain

Winter Beer...

The winter is just getting started, but the winter beer is beginning to wind down. Many of the Belgian and English beers have already gone, and what used to be mountains of domestic winter beer is now down to just stacks. Make sure to get in your favorites before this much loved season of beer is gone. If you are still trying to decide what that favorite winter ale is, try some of these must-have beers before it is too late.



WinterCoat Yule Ale is a winter seasonal beer that cannot be missed. Yule Ale was the first beer brewed by the WinterCoat brewery, in 1996. It pours a deep dark color with a reddish glow. WinterCoat has an intense spice flavor that is accentuated by a touch of citrus. The hops added to this beer help to add another layer a rich spice. For such a dark beer, the body is surprisingly thin, making it easy to drink despite the powerful citrus and spices notes. Yule Ale is a nice balance between dark rich flavors and light body.



Another can't miss winter seasonal is **Krampus from Birrificio Del Ducato**. Krampus is Belgian strong ale brewed with star anise. It has a lovely hazy yellow color with nice head retention and lacing. The nose is one of licorice, cinnamon, and orange peel. For all the spice in this beer it is not overdone. The body helps to cut through the spice and keeps it from running all over your mouth. Historically, the beer team doesn't think too highly of Anise beers, but this one is the exception. This is truly a must-try beer, Christmas or not.

BYOB...

In these times of economic hardship, who wants to pay full boat at a restaurant for a bottle of wine? Also, why limit yourself to the restrictions of a wine list, when you can drink whatever wine suits your fancy?

As such, we're updating our list of BYOB restaurants in and around Baltimore City. Have a favorite that we haven't listed? Let us know!

wineinfo@the-wine-source.com

If possible provide us with the address, phone number, neighborhood, website, and corkage fee if applicable. The following list is assembled as a courtesy to our customers and is not an endorsement by The Wine Source. We'll assemble the names in the next couple of weeks and update our list accordingly. Check out our BYOB page at our website:

www.the-wine-source.com/byor.htm

Mark Your Calendar!



**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:
John Williams of Frog's Leap Winery
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."

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.**

Just Announced...

**Free Winemaker's Tasting:
Thibault Liger-Belair of Burgundy's
Domaine Thibault Liger-Belair
Monday March 30, 5-7pm**

The Wine Source is proud to announce an in-store tasting visit with Thibault Liger-Belair from the village of Nuits-St-George, Burgundy. I had the pleasure of visiting with Thibault last May and the wines were a revelation. He is young man in terms of the world of Burgundy winemaking and I believe he is producing some of the most exciting, well-priced wines in the Cote d'Or. This is a tasting not to be missed focusing mainly on Thibaults stunning 2006 releases.