


RHONE RANGERS

Join Us:

Friday, March 27, 4:30 to 7:30pm

Saturday, March 28, 1:30 to 5:30pm



Prior to the 1980s there were very few Syrah plantings in California and winemakers found little or no use for the old-vine Grenache plantings that had been there for generations. But then pioneers such as John Alban of Alban Vineyards, Bob Lindquist of Qupe and Randall Gramh of Bonny Doon came along and recognized how well suited the sun-loving grapes of the Mediterranean were to the temperate climate of California. Over the past two decades what started as the curiosity of a few visionary winemakers has grown into a non-profit organization that includes almost 200 wineries throughout California, Oregon, Washington and New York that work together to promote American wines created in the image of wines from France's Rhone Valley. Join us this weekend to try a handful of these Rhone-esque wines.

California's Rhone Rangers...



QUPÉ 2007 MARSANNE

Santa Ynez Valley

Regular \$24.99 TWS Price \$19.99

Qupé Wine Cellars is located on the Bien Nacido Vineyard in Santa Maria. Qupé shares a production facility with Jim Clendenen from Au Bon Climat, which is worth mentioning because these winemakers make superb, rigorous wines that deviate philosophically from some of the candied, juicy wines that can come out of California. Qupé's production of a straight Marsanne exemplifies this philosophy. Sourced from organically and biodynamically harvested vineyards around the valley, the 2007 Marsanne shows wet stone minerality along with hints of almonds, honey, citrus and flowers. Quite full on the palate, which has vanilla, lemon, butterscotch and a hint of spice. A wonderful wine to pair with spring fare like chicken off the grill. (WCS)

TABLAS CREEK

2007 COTES DE TABLAS BLANC

Paso Robles

Regular \$22.99 TWS Price \$18.40

To ensure the highest quality wines at Tablas Creek, vines descend directly from the vineyard's parent estate, Chateau Beaucastel. Vineyard practices include hand harvesting, organic farming, use of cover crops and extensive composting. These are just a few of the reasons we love Tablas Creek - the deal breaker is of course the wine. The 2007 Cotes de Tablas Blanc pays homage to the rich and complex blends of the Cotes du Rhone. A star of the Northern Rhone, Viognier brings rich apricot and orange blossom aromas to the Cotes de Tablas and is blended seamlessly with the Southern French classic combo of Marsanne and Roussanne. The hardy white workhorse grape, Marsanne, lends a full body to the wine while its cohort Roussanne is noted for honeyed aromas, finesse and aging capacity. The crispness and long finish of Grenache Blanc is yet another tremendous blending component. It's the perfect wine for your next seafood BBQ. (CW)

TABLAS CREEK

2006 COTES DE TABLAS ROUGE

Paso Robles

Regular \$22.99 TWS Price \$18.40

In 1989, long time importer Robert Haas came to the California's Central Coast with members of the Perrin family (of Chateauneuf-du-Pape's Chateau de Beaucastel fame) with a specific purpose in mind. They recognized the similarities in climate and geography between this stretch of California and the fertile wine country of France's Southern Rhone Valley. They were certainly not the first people to plant Rhone varieties in this section of the "New World", but they imported vine cuttings from the Beaucastel Estate, farmed them organically, aged the wine in the same large casks used in by the Perrin's, and blended the wine traditionally. This approach made Haas one of the founding "Rhone Rangers". A blend of Grenache, Syrah, Mourvedre and Counoise, the Tablas Creek showcases the strength of them all: The fruit qualities Grenache are balanced by the spice of Syrah with the earthy, smoky backdrop of the Mourvedre and Counoise. This wine exemplifies why Rhone style blends are so versatile with food. (WCS)

CLINE 2007 CASHMERE

California AVA

Regular \$17.99 TWS Price \$13.99

A blend of 39% Grenache, 38% Syrah and 23% Mourvèdre sourced predominately from the Central Coast, this blend of Rhone varieties has a decidedly California flare. Possessing ripe, lush red fruit flavors on the nose that lead to raspberry, cherry and plum flavors on the palate along with hints of spices. The silky and polished palate allows it to be drank on its own or paired with various meats off the grill. (MW)

BOXCAR 2007 SYRAH

Santa Maria

Regular \$22.99 TWS Price \$17.99

The 2007 Boxcar Syrah from Red Car Wine Company (named after the long defunct LA trolley) is mouthwatering and lush with essence of blackberry, espresso and dusty tannins. Notes of cigar box, earth, and barnyard finish with a nice white pepper twist. The juice that doesn't make it into their high-end "22 Syrah" ends up in this well-balanced syrah, heavy on flavor but not on weight! What's the most redeeming quality of the wine? It seems Red Car utilizes French oak as a spice, to enhance but not overwhelm the wine. Carefully chosen vineyard sites, low yields and laissez fair winemaking ensure this wine company will deliver for vintages to come! (CW)

“I love California, I practically grew up in Phoenix.” - Dan Quayle

Special Offer...

**2007 VIVIR, VIVIR
Ribera Del Duero, Spain**

Regular \$11.99 TWS Price \$8.99

We have just received the following outstanding value from the Ribera del Duero region of Spain. As many already know, this region is home to not only some of the most prestigious wines in Spain, but also some its most value-oriented high quality wines.

Sourced from 100% Tempranillo, the 2007 Vivir Vivir is an outstanding value offering pure, deep red fruit and a remarkably fresh personality. While we have enjoyed several strong vintages of this bargain, I feel the 2007 is the best yet in terms of concentration and character. Ready to go today, the Vivir, Vivir will provide solid drinking for the next 1-2 years. Regularly \$11.99, we are able to offer this excellent bargain @ \$8.99 per bottle (\$107.88 per case). A terrific everyday red and highly recommended - let me know of your interest... See the Wine Advocate note below:



**2007 Vinos de Fabula Vivir, Vivir
Wine Advocate review:
Review by Jay Miller
Wine Advocate # 181 (Feb 2009)
Rating: 90**

"The 2007 Vivir, Vivir is 100% Tempranillo sourced from 20- to 60-year-old vines in La Horra. It was aged for ten months in tank prior to bottling. Dark ruby-colored, it features racy aromatics of mineral, spice box, black cherry and blackberry. Silky on the palate with no hard edges, this tasty wine will provide pleasure over the next three years... sensational values from Ribera del Duero."

To place an order, call Ian Stalfort @ 410.467.7777 or email

istalfort@the-wine-source.com

From The Beer Cooler...



BREWER'S ART BOTTLES...

The Brewer's Art remains Baltimore's premiere destination for first class Belgian-style craft beer. Fresh and unique, they produce a superb line up brews, true to their origins, with enough personality to entertain a monk. Unlike their European counter-parts, which undergo the stress and strains of traveling hundreds of miles, The Brewer's Art bottles are traveling down from their brewery/bottling facility just beyond the Pennsylvania line. And while they will mature and evolve for months to come, enjoying Belgian beer this fresh is a rare treat.

RESURRECTION

For those who missed out on the first release of this classic Abbey-style Dubbel, it's finally back and will hopefully last more than a week this time. Brewed with 5 types of malted barley and generous portions of aromatic sugars, Resurrection boasts a rich round, seductively sweet body with an unending amount of complexity and intriguing flavors. Caramel, orange peel and raisins are the first to emerge, followed by the spicy yeast notes as they open up. The initial sweetness is offset by mild hop bitterness, warming alcohol presence and a good lift of carbonation in this bottle-conditioned beauty.

GREEN PEPPERCORN TRIPEL

While it doesn't carry quite the same name recognition, The Green Peppercorn Tripel is an absolute knockout. Deceptively strong, this bright golden ale is bursting with life while artfully concealing its roughly 9% ABV. Ample carbonation helps boost the beautiful citrus and phenolic aromatics as it pours with a big, lacy persistent head. Peppy and zesty, the peppercorn is well integrated, enhancing the yeast character, the hops and the grains. It finishes dry and refreshing, reminiscent of a Saison, leaving you anxious for the next sip.

MARK YOUR CALENDAR!

Free Winemaker's Tasting:
California's Rhone Rangers
Friday March 27, 4:30-7:30pm
Saturday March 28, 1:30-5:30pm

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

Free Winemaker's Tasting:
D-cubed Cellars
Zinfandels from the Napa Valley
Thursday April 2, 5-7pm

Free Importer's Portfolio Tasting:
Peter Weygandt of
Weygandt-Metzler Importing
Saturday April 4, 1-5pm

Free Wine Tasting:
Featured Producer:
Mulderbosch of South Africa
Friday April 10, 4:30-7:30pm

Free Beer Tasting:
Pyramid Brewery
Saturday April 11, 1:30-5:30pm

Free Sake Tasting:
Friday April 17, 5-7:30pm

Free Winemaker's Tasting:
Château de la Tuilerie
of the Costieres de Nimes
Monday April 20, 5-7pm

Free Wine Tasting:
Spring Favorites
Friday April 24, 4:30-7:30pm
Saturday April 25, 1:30-5:30pm

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

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

Whiskey - Limited Availability



Before Prohibition more than 1,000 farm distillers produced alcohol from New York grains and fruits. Tuthilltown distillers are bringing back traditional batch-distilled spirits.

For 220 years Tuthilltown Gristmill, listed on the National Register of Historic Places, used waterpower to render local grains to flour. In 2001 Ralph Erenzo and Vicki Morgan acquired the property and they converted one of the mill granaries to a micro-distillery.

Two and a half years later Tuthilltown Spirits produced their first batches of vodka from scraps they collected at a local apple slicing plant. Now the distillers use fresh cider from nearby orchards. Production includes vodkas, whiskeys, rum, eau de vie, brandy, and infusions. Tuthilltown whiskeys are the only legally distilled and aged grain spirits produced in New York since Prohibition.

There is only a limited amount of these fine whiskeys available until a new batch is ready for distribution in October.

BABY BOURBON

Regular \$49.99 TWS \$44.99

The Bourbon in this bottle is the first legal whiskey to be produced in the New York's Hudson Valley since Prohibition. Pot-distilled from 100% New York State corn it was double distilled and aged in a three gallon American Oak cask. Our Baby Bourbon owes its rich color and bright character to the small barrel aging process employed by the distiller. A uniquely warm spirit, suitable for any convivial occasion. We are very happy to share it with you. Hudson Baby Bourbon is the first bourbon distilled in New York. It was produced at the Tuthilltown Gristmill, a National Historic Site.

FOUR GRAIN BOURBON

Regular \$49.99 TWS \$44.99

Hudson Four Grain Bourbon is the first pot-distilled whiskey to be produced in the New York's Hudson Valley since Prohibition. Distilled from a mash bill of corn, rye, wheat and malted barley, it was double-distilled and aged in a American Oak. Our Four Grain Bourbon owes its rich color and depth of character to the unique combination of grains and the small barrel aging process employed by the distiller. This bourbon is suitable for any convivial occasion.

MANHATTAN RYE

Regular \$49.99 TWS \$44.99

Tuthilltown distillers are bringing back the historic Rye Whiskey for which New York was well known till Prohibition put an end to small batch distilling in New York. The whiskey in this bottle is the first legal pot-distilled Rye to be produced in New York's Hudson Valley in over 70 years. It was double-distilled and aged in American Oak. This Rye owes its rich color and sharp character to both the grain, and the small barrel aging process employed by the distiller. We are very happy to share it with you.