

Join Us

Mulderbosch Tasting:

Friday April 10, 4:30 to 7:30pm

Pyramid Beer Tasting:

Saturday April 11, 1:30 to 5:30pm



Join The Wine Source this weekend for a chance to taste wines from Mulderbosch, one of South Africa's premier producers whose Mike Dobrovic is hailed as one of the country's most talented winemakers. Situated in the prime Koelenhof area of Stellenbosch, Mulderbosch Vineyards arose out of a dilapidated property referred to by the locals as "vuilplasje" (meaning dirty little farm) and has grown into a high-profile farm planted with Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Merlot, Malbec and Cabernet Franc. While the quest for quality wines is uncompromising, the development of the farm has not been without attention to the environment, with more than half of the farm being left to indigenous vegetation and wildlife.

Saturday we will be sampling beer from Pyramid Brewery, a west coast craft brewery that's been churning out favorites like the Pyramid Apricot since the mid 80's. Among their myriad of inexpensive and approachable beers, we'll taste the new spring seasonal 'Rollick'. Patrick Myers, the mid-Atlantic rep for Pyramid and Magic Hat will be on hand to talk about Pyramid and their perfect selection of beers to take you into summer.

Mulderbosch (Fri.) & Pyramid Brewery (Sat.)...

MULDERBOSCH

2008 SAUVIGNON BLANC

Stellenbosch, South Africa

Regular \$24.99 **TWS Price \$19.99**

The 2008 is very pale in the glass with a brilliance that foretells the crisp and clean palate. Grapefruit and citrus dominate the nose, but dig deeper and a myriad of aromas emerge including kiwi, wet grass and a hint of green bell pepper. Flavors of pear and honeydew melon are carried on a lean and focused palate. The wine takes on a more dense character as the bottle comes to room temp, making this a wine to savor over an evening. The 2008 scores an A+ for food pairing, solving a number of challenges including artichokes and grilled asparagus. Also perfect for shellfish, calamari and smoked salmon dishes. (CW)

MULDERBOSCH

2008 CHENIN BLANC

Stellenbosch, South Africa

Regular \$14.99 **TWS Price \$19.99**

The 2008 Chenin Blanc shines a buttery, golden hue in the glass, a much denser color than the Sauvignon Blanc. Aromas of pineapple are enhanced by spices like nutmeg and a dusting of smoke- a nod to the touch of oak this wine receives during fermentation. The palate carries substantially more weight than the Sauvignon Blanc, begging for fuller food friends like hearty grilled tuna steaks and lemon herb roasted chicken. A complex and versatile wine, the 2008 Chenin Blanc is one of the most exciting wines I've tried this spring! (CW)

MULDERBOSCH

2008 CABERNET SAUVIGNON ROSÉ

Stellenbosch, South Africa

Regular \$12.99 **TWS Price \$10.40**

As the trees and flowers begin to bloom, for wine lovers everywhere, this signals one thing: The arrival of Rosés. Year in and year out, Mulderbosch delivers with this lovely dark pomegranate colored wine with a nose full of bright cherry and juicy strawberry. On the palate, the cherry turns more to black cherry with herbs and a dash of pepper. Made with 100% Cabernet Sauvignon this is a substantial, hearty Rosé. Serve chilled, it is an excellent aperitif or picnic wine and ideal for spring. Serve with poached salmon, asparagus quiche, spring rolls dipped in soy sauce; ideal with sushi and other Japanese fare. (VCS)



MULDERBOSCH

2005 FAITHFUL HOUND

Stellenbosch, South Africa

Regular \$24.99 **TWS Price \$19.99**

Like its namesake, this blend from South Africa is always dependable. Made with 47% Cabernet Sauvignon, 30% Merlot, 10% Petit Verdot, 8% Malbec, 5% Cabernet Franc, the Faithful Hound is Mulderbosch's take on the blended wines that originate from Bordeaux. Though slightly lighter in character than past vintages, the Faithful Hound, like the French wines that inspire it, is a deep, rich, assertive wine. Blackcurrant, coffee, spice, a touch of oak and mulberry aromas entice the nose. This follows through on the palate together with ripe plum, intense black cherry and smooth dash of vanilla that gives the wine great structure and complexity. Pop it an hour before a dinner off the grill of game, steak, or burgers with some chunky, melted cheddar cheese and enjoy. (VCS)

“Spring is nature’s way of saying, “Let’s party!”” - Robin Williams

Pyramid Brewery...

ROLICK AMBER LAGER

6 pack \$7.99 Case \$28.99

Pyramid’s new Rollick Amber has a smooth malty character balanced with a gracious quantity of hops making this copper colored offering the perfect beer to celebrate your first rollicking spring adventure.

HEFEWEIZEN

6 pack \$7.99 Case \$28.99

Brewed by the original Wheat Beer Pioneers, Pyramid Hefeweizen is an American take on this Bavarian classic, which is unfiltered for a very flavorful yet remarkably refreshing taste. Handcrafted with 60% malted wheat (10% more than Bavarian tradition calls for), this award-winning Hefeweizen is unsurpassed in quality and exceptionally smooth and refreshing.

APRICOT ALE

6 pack \$7.99 Case \$28.99

Brewed by the original Wheat Beer Pioneers, this well-balanced gold medal winning unfiltered wheat ale combines the pleasing aroma and flavor of fresh apricots with the smooth refreshing finish their wheat beers are famous for.

Don’t let the fruit scare you – fruit in beer has been a brewing tradition ever since beer was first brewed. Not too sweet or fruity, Apricot Ale is extraordinarily well-balanced. It will surprise and delight you.

THUNDERHEAD IPA

6 pack \$7.99 Case \$28.99

It took only a couple of rounds of India’s finest for the 19th century British Colonists to write home, “Either send us some good beer or we’re outta here.” India Pale Ale is what was sent. Originally made extra hoppy to survive the voyage, it’s unique flavor also survived the Colonists finicky tastes and became an instant favorite back home.

ThunderHead has the distinctively hoppy flavor and aroma craft beer enthusiasts demand. Abundant helpings of Columbus hops gives this ale an astonishing 67 IBU’s - truly a beer for bold tastes! The distinguished Celebrator Beer News aptly named this brew “hophead nectar”.

ASIAGO DIP IS BACK!



New Wine Source Food Products
Coming Soon!

**Back in Stock... For Now
Get it Before it's Gone!**



2007 BORSALO MONTE OTON

Moncayo, Spain

Regular \$7.99 TWS Price \$5.49

Borsalo has now produced this great tasting Garnacha. The vineyards of MONTE OTON are situated high on the windswept slopes of the extinct volcano, Moncayo. The sun-drenched, arid location is ideal for harvesting perfectly matured, fully ripened Garnacha grapes. Very clean and fresh, with lots of easy fruit and a pleasant finish. There is no oak aging on this wine. The resulting wine is full bodied, elegantly textured and exhibits a long complex finish. This is a wine to buy by the case load.

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

istalfort@the-wine-source.com

MARK YOUR CALENDAR!

**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 Sparklers
Friday April 24, 4:30-7:30pm
Saturday April 25, 1:30-5:30pm**

**Free Spirit Tasting:
Bison Grass Vodka
Friday April 24, 5:30-7:30pm**

**Free Winemaker's Tasting:
José Condé of South Africa's
Stark-Condé & Man Vintners
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 Wine Tasting:
Rosés Part I
Friday May 22, 4:30-7:30pm
Saturday May 23, 1:30-5:30pm**



FREE SAKE TASTING...

Friday April 17, 5-7:30pm

The world of Saké and Shochu can be as daunting to a newcomer as trying to grasp the specified geographic and varietal designations of French or Italian wine. In an effort to make the wide range of styles more accessible to our customers, we have added a Saké/Shochu page to our website and shelf talkers to many of the items on the shelf. As we move forward, we will continue to update this page and the shelf talkers with any relevant information. In addition, **The Wine Source will be hosting a Saké tasting on Friday April 17th from 5 – 7:30pm.** After all, the best way to learn, is to taste.

MORE BEER...



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.