

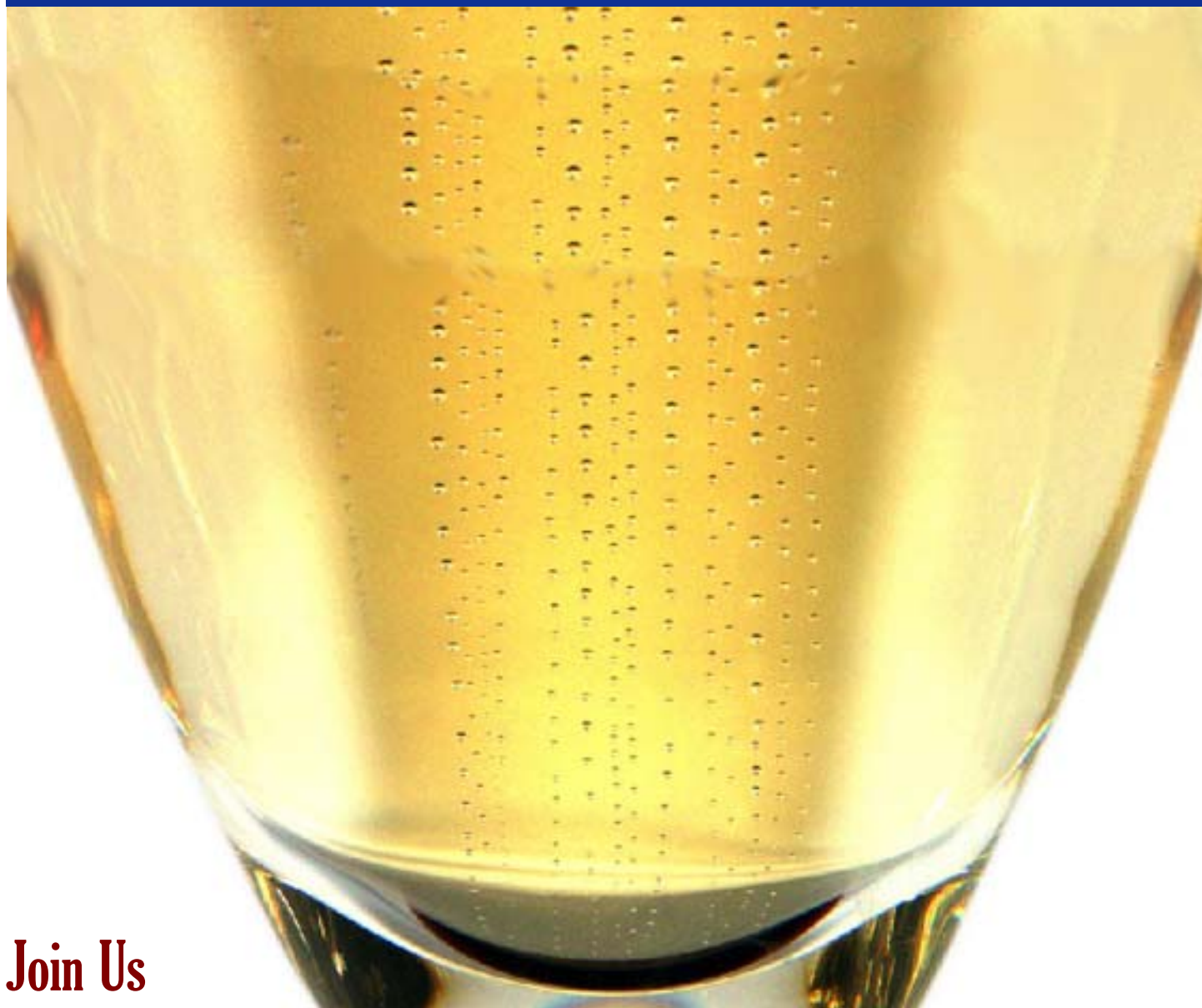
THE
WINE
SOURCE

UNFILTERED

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Join Us

Friday April 24, 4:30 to 7:30pm

Saturday April 25, 1:30 to 5:30pm

With Spring fully announcing its arrival recently, we felt it was time to celebrate with an assortment of unique, delicious sparkling wines from all over the world. Sparkling wine is one of the most versatile styles of wine in terms of both the cocktail and dinner table setting. Several of this weekend's selections are brand new to The Wine Source and are sure to delight your palate. We can't think of a better way to usher in the season!

Spring Sparklers...

2005 BODEGAS ANTONIETTI GRAN GUARDA EXTRA BRUT Mendoza, Argentina

Regular \$13.99 TWS Price \$11.20

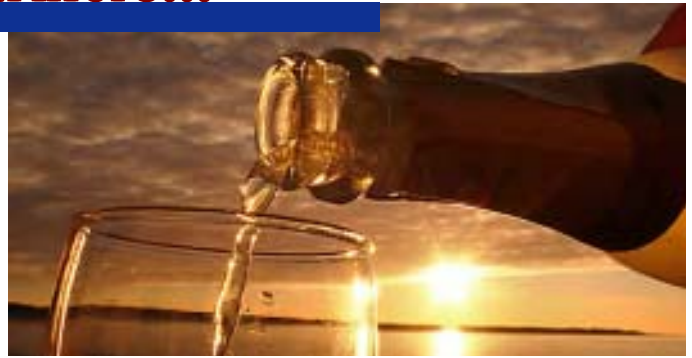
The viticultural lands surrounding Mendoza are carved out of high, dusty plains that range in altitude from 2,000 to 5,000 feet in their ascension to the front range of the Andes. At first glance, this arid topography appears more conducive to grazing cattle than growing grapes, but in this case, first appearances are deceiving. This rugged land provides limited rainfall, but what does fall, tends to optimally concentrate during the grape growing season. These semi-desert conditions also promote sandy soils that drain well and encourage the roots to burrow deep to the water table that is replenished by annual snowmelt off the nearby peaks that rise to 20,000 feet. Out of this sun-drenched land, Bodega Antonietti produces the Chardonnay, Viognier, and Pinot Noir that comprise the 2005 Gran Guarda Brut. Made using the Charmat method (adding bubbles to the wine in a big tank rather than in individual bottles), this wine is floral, crisp, and minty with a good mid-palate and an off-dry finish. This is the perfect wine for Kir Royales, Mimosas on Sunday morning or just by itself. (WCS)

NV CANTINA DEL TABURNO SPARKLING FALANGHINA

Campania, Italy

Regular \$19.99 TWS Price \$15.99

Virtually unknown as a fine wine grape until recently, Falanghina is actually a very ancient varietal, thought to be a key component of the Roman Empire's Falernum wine. It's grown today on the shores of Campania in Southern Italy. Campania is a region defined by mountainous topography, volcanic soils, and moderate temps- thus the potential for stunning whites. Cantina del Taburno is the local winegrowers' co-op, and one of Campania's most promising estates. Though rarely seen outside of Campania, Taburno has fashioned Falanghina into a delicious sparkling wine and brought it to our shores. Bright fruit aromas include ripe pear, peach and pineapple. This engaging fruity character gives the impression of sweet, but the palate remains dry with a crisp acidity. Fabulous on its own, the sparkling Falanghina from Taburno is a versatile food wine, mingling nicely with spicy seafood dishes. (CW)



NV BOTTEX CERDON DE BUGEY SPARKLING ROSÉ

Poncin, France

Regular \$24.99 TWS Price \$19.99

This sparkling rosé comes to us from the Ain Department in Eastern France and is fashioned from a blend of Gamay and Poulsard. Pale pink in color, this delightful find (from one of our favorite importers, Kermit Lynch) features a bright lifted nose of Spring flowers and spice. Gently sparkling, the palate features quite fine bubbles and tons of strawberry and cranberry fruit. Restrained in alcohol at a mere 8%, this is the type of fizz whose mild sweetness serves both to deepen its complexity and improve its ability to compliment an assortment of desserts and after-dinner soft cheeses. That said, this is an adorable aperitif that is sure to enhance your Spring and Summer festivities. (IAS)

NV JP BRUM FRV 100 SPARKLING BEAUJOAIS Beaujolais, France

Regular \$19.99 TWS Price \$15.99

JP Brun's FRV 100 is as fun to say as it is to drink. Perplexed? Try it out loud in your best grade school French: "Eff-Err-Vay" and French word for 100, "Cent". Put it all together and what do you get? EFFERVESCENT! Monsieur Brun has decided to have a little fun with this one (though, in general, the producer sticks to hard and fast rules: indigenous yeasts only, no chaptalization and no added sulfites), and this sparkler is absolutely light-hearted in character. Sourced from Gamay grapes, it's fruity with flavors of strawberry, cranberry, fig and vanilla. Fresh minerals purvey an off-dry finish. This wine is absolutely perfect for all your spring celebrations from birthday bashes and graduations to Hunt Cup and Preakness! (CW)

Dry Hopped Wheats...

Spring is here in full force, and this time of year usually signals the end of hoppy beer season and the start of the summer styled light wheat ales. Wouldn't it be nice

if someone would combine these two flavors into one great new style? Well, luckily two producers have stepped up to the challenge and produced wonderful versions of this new and exciting style.



Three years ago, two giants (Brooklyn and Schneider) of the brewing world came together to brew one beer that would highlight each brewery's strength. The result is known as Brooklyn Schneider Hopfen Weisse. Originally released in the spring of 2007, this beer is

back for its third release. Hopfen Weisse is a dry hopped imperial weizen with an abv of 8.2% and rather high gravity- this is a defiantly big wheat beer. The wheat palate is consuming and very intricate with many layers of wheat shining through the full body. As big as the wheat and body, it remains tight and under control, this retention of flavor leaves the mouth swimming in wheat and wanting more. The finish is cleaned up by excellent use of dry hopping. The full aromas and light bitterness that dry hopping adds help to finish and clean up the huge wheat presence.

Southern Tier Uber Sun is another great example of this delicious style. The wheat flavors in the Uber Sun are relatively mild and subdued, creating a nice balance between wheat and body. The hop aspect of this beer is what sets it apart. The Uber Sun is hopped with Centennial hops, a strain rather high in acid, that impart a lingering bitterness that pairs well with the wheat flavors. The Southern Tier Uber Sun is a wheat beer for all the hopheads out there.

Rosés Have Arrived...

Just in time for this weekends fantastic weather, The Wine Source has received a bevy of fresh, dry Roses that are sure to delight. Take a look below at the most recent arrivals from around the globe.

USA:

2008 Stemmler Vin Gris (Pinot Noir)

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

2008 Soter North Valley Pinot Noir Rose

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

Italy:

2008 La Valentina Cerasuolo Rosato

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

2008 Colterenzio Lagrein Rosato (Alto Adige)

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

Spain

2008 ZaZa Rosado (Garnacha)

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

2008 Quo Rosado (Garnacha)

Regular \$12.99 **TWS \$9.99**

France:

2008 Chateau Guiot Rose

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

2008 Grand Cassagne Rose

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

2008 Petite Cassagne Rose

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

2008 Fontsaite Rose

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

2008 Cambis St Chinian Rose

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

2008 Segries Tavel Rose

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

2008 Mordoree Tavel Rose

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

2008 Mas de la Dame Rose

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

2008 Corbillieres Touraine Rose

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

MARK YOUR CALENDAR!

**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:
Sardinia's Cantine Sardus Pater**
Monday April 27, 5-7pm

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

**Free Winemaker's Tasting:
Javier Cornado of Spain's
Bodegas Breton**
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 Winemaker's Tasting:
Sardinia's Cantine Sardus Pater**
Monday April 27, 5-7pm

Sardus Pater is a wine making cooperative and located on the historical island of St. Antioco off the west coast of the island of Sardinia. Founded in 1949, the first wines were produced in 1955. The winemaking is led by renowned Sardinian winemaker Angelo Angioi.

Sardus Pater specializes in the cultivation and production of the DOC Carignano del Sulcis on low yielding vines, many of which are well over eighty years old. The vines of Sardus Pater have been unaffected by phylloxera and are un-grafted.

Sardus Pater is one of the finest examples of a modern winery that draws on the area's traditional heritage. Its old bush-trained vineyards along the coast yield a range of impeccable wines whose showpiece wines are Vermentino di Sardegna Lugore; Carignano del Sulcis Riserva Kanai and Carignano del Sulcis Superiore Arruga.

Each bottle of Sardus Pater wine is the result of wise grape selection, winemaking carried out in accordance with ancient rules and modern winemaking techniques to provide the highest quality wines possible and recognized as world quality.

**Free Wine Tasting:
Oregon's Adelsheim Vineyards**
Friday May 8, 4:30-7:30pm
Saturday May 9, 1:30-5:30pm

Established in 1971, our family-owned and operated winery and estate vineyards are located on the Chehalem Mountains in Oregon's northern Willamette Valley. Company co-founder, David Adelsheim leads a current generation of passionate staff devoted to producing and selling wines of ever-higher quality with each growing season. We use sustainable farming practices and take great care to bring out the best in each of our unique vineyard sites. In the winery, we combine traditional and modern techniques, crafting wines in a style that centers on elegance, complexity, and richness in flavor and texture.

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

Situated in the tiny village of Sorbo Serpico in Campania's Irpinia region, this highly acclaimed estate was established in 1986. Along with the expert guidance of consulting enologist Riccardo Cotarella, one of Italy's most esteemed winemaking talents, Feudi di San Gregorio has emerged into the international limelight as a great success story in a region that, for many years, was locked in a virtual winemaking holding pattern.

Feudi di San Gregorio has aggressively tapped into the enormous potential of Campania's unique terroir and ancient varietals by placing a thoroughly modern spin on indigenous grapes such as Fiano di Avellino, Greco di Tufo and Aglianico.

