

THE  
**WINE**  
SOURCE

**UNFILTERED**

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## **NEW ARRIVALS FROM THE LOIRE VALLEY...**

**JOIN US:**

**FRI. AUGUST 27, 4 TO 7PM**

**SAT. AUGUST 28, 1 TO 4PM**



# WINES OF THE LOIRE VALLEY...



One could spend a lifetime exploring the many different appellations of the Loire Valley. However, the wines derived from this large, varied zone in the western half of France are often overlooked and misunderstood. The red wines of the zone are not blockbusters, but rather finessed examples of Pinot Noir, Cabernet Franc and occasionally Gamay or Malbec. They are excellent food wines and quite often have the ability to age gracefully. White wine is what currently drives the reputation of the region. The best examples of Sauvignon Blanc from Sancerre and Pouilly Fume can be stunning in their precision and snap, while extraordinary dry and sweet Chenin Blanc is produced in Vouvray, Montlouis and Savennieres. We must also not forget the Atlantic-influenced AOC of Muscadet which provides us with the ideal match for shellfish – most especially oysters. This weekend we offer five of our latest favorites.

**Please join us this weekend:**

**FRIDAY, AUGUST 27<sup>TH</sup>: 4PM – 7PM**

**SATURDAY, AUGUST 28<sup>TH</sup>: 1PM – 4PM**

## **2009 LOUIS METAIREAU MUSCADET “SUR LIE”**

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

Made from the unique Melon de Bourgogne, Muscadet is the wine for fresh oysters. Bright, light and packed with acidity, the wine is best enjoyed in its youth in order to capture its freshness and verve. The best examples are aged “sur lie” or on their fine lees in order to impart additional richness and texture to the wine. The 2009 Louis Metaireau is produced in this manner and possesses a lively aroma of seawater and a hint of lime. The palate is light yet not inconsequential and provides a refreshing yet quite complex drink.

## **2008 PATIENT COTTAT SANCERRE BLANC “VIEILLES VIGNES”**

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

Perhaps the most famous Sauvignon Blanc dominated appellation in the world, Sancerre Blanc has rightly earned its place among the most popular white wines from France. The 2008 Patient Cottat Vieilles Vignes bottling is unique in that the wine is allowed to rest on its lees for a longer period than normal thus imparting a more exotic and densely textured style than one normally encounters from Sancerre. More typical aromas of lime and crushed stone also appear in the mid-palate and finish lending remarkable balance to the wine.

## **2009 LE CLOS DU CHATEAU (CLAUDE LAFOND) VALENCAY BLANC**

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

The Valencay appellation is located to the south of the larger, more famous, Cheverny appellation and features similar rules regarding allowable varieties (for whites: Sauvignon Blanc, Chardonnay, Chenin Blanc and to a lesser degree in practice Arbois and Romorantin). The 2009 Clos du Chateau cuvee from the Lafond family of neighboring village of Reuilly features a blend of 80% Sauvignon Blanc & 20% Chardonnay. Crisp and fresh with distinct citrus notes on the nose it seems that the Sauvignon component is destined to dominate, however, the palate adds ripe apple notes alongside a pleasingly round texture clearly announcing the presence of Chardonnay.

## **2009 AUBUISIERES VOUVRAY “CUVEE SILEX”**

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

The Fouquet family farm 22 hectares of Chenin Blanc vines in the Vouvray appellation under the name Domaine Aubuisieres. They believe firmly in the importance of identifying and vinifying each of their unique vineyard sites separately. The Cuvee Silex is created from three separate single vineyards that are planted on a complex mixture of flint and clay. Rich and honeyed on the nose, the palate features a creamy, round texture and plenty of white fruit (pear) notes. Drinkable today, there is little doubt this will age gracefully for 3-5 more years or even longer.



# In the Beer Aisle...

## 2007 LE CLOS DU CHATEAU (CLAUDE LAFOND) VALENCA Y ROUGE

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

60% Gamay, 20% Malbec (or as it is known in much of the Loire: Cot), and 20% Pinot Noir combine to form this outstanding summer red value. The Gamay contributes fruitiness, the Malbec aromatics and texture and the Pinot Noir refinement and additional balancing acidity. A mildly perfumed nose and ripe red berry flavors join together ultimately leading to a crisp, fresh finish. This juicy offering is even better with a slight chill.

### NEW RHONE ARRIVALS...

We have begun to receive our first shipments of both 2008 Chateauneuf-du-Pape as well as 2009 Cotes-du-Rhone. While 2008 was no doubt a trying vintage in the Southern Rhone quite a few successful Chateauneuf's were produced as many of the top domaines chose a strict selection process as well as eliminating their luxury cuvee's instead adding all of their best fruit to their classic bottlings. While it is still early, 2009 appears to be a vintage of fantastic ripeness and concentration of fruit in the Southern Rhone. Many of the basic Cotes-du-Rhone's that have arrived have been quite exciting – some seemingly even more extravagant than their much-lauded 2007 counterparts. Below you will find a list of but a few of our latest arrivals.

#### Chateauneuf-du-Pape:

### 2008 VIEUX DONJON

**Regular \$59.99 TWS Price \$44.99**

### 2008 CUVEE VATICAN CLASSIQUE

**Regular \$39.99 TWS Price \$29.99**

### 2008 CUVEE VATICAN RESERVE SIXTINE

**Regular \$59.99 TWS Price \$47.99**

### 2008 MORDOREE REINES DES BOIS

**Regular \$89.99 TWS Price \$69.99**

#### Cotes-du-Rhone:

### 2009 PIERRE USSEGLIO

### COTES-DU-RHONE VILLAGES

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

### 2009 CUVEE VATICAN

### COTES-DU-RHONE VILLAGES

**Regular \$17.99 TWS Price \$13.99**

### 2009 MORDOREE COTES-DU-RHONE

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

## THE WINE SOURCE TRIP TO VICTORY BREWING COMPANY...

With one of my all-time favorites, Prima Pils, on tap and as fresh as it gets, I already knew I was in for a treat, but last week's visit to the Downtown brewery well exceeded my expectations. Just a little west of Philly, it is well worth the drive. The taproom and restaurant is excellent, and one could easily spend the afternoon there and be content, but the brewery is an absolute marvel of German engineering. Both Bill and Ron (founders and brewmasters) got their start at Baltimore Brewing Company, but soon traveled to Germany to further their knowledge in this style of brewing. This experience clearly shaped the vision of their new Brewhouse built in 2005 featuring a gorgeous 50-barrel Rolec system.

More streamlined and automated than any craft brewery I've seen, with additional equipment only a hand full of breweries in the country use, the goal is to produce fresh, consistent brews of the highest quality with zero flaws. Also boasting an on-site yeast library with dozens of unique strains, there is virtually no "house taste" as yeast strains are artfully paired with recipes as they are built.

All along the way, meticulous detail is given to optimizing purity of flavor, and this was well illustrated in the hop room. The glorious aromas were a highlight of the tour - their



walk-in cooler is full of bales and bales of whole cone hops (no pellets) that are hand sorted to remove any foreign debris mixed in during harvesting. Another highlight was just some dumb luck, as we happened to be there the same day they were bottling their version of "Saison du Buff." As mentioned in our last newsletter, this is the collaboration Saison brewed with parsley, sage,

rosemary and thyme, teaming up with Stone and Dogfish Head. A batch was brewed at each brewery, Victory being the last, and it was just hitting our shelves on Wednesday. Having tasted some fresh "half-fills" off the bottling line, this one is not to be missed. While I could carry on and on about the specifics of each brew, if you are looking for a good 6pk this weekend, these guys deliver pure beer goodness!

# Mark Your Calendar!

**Free Weekend Wine Tasting:**  
**New Releases from the Loire Valley**  
Friday August 27, 4-7pm  
Saturday August 28, 1-4pm

**Free Beer Tasting:**  
**Old Dominion Brewery**  
Saturday September 4, 1-4:30pm

**Free In-Store Beer Tasting:**  
**Old School House**  
Saturday September 11, 1-4pm  
*(Time may change - Please check back)*



**Free Beer Tasting:**  
**Guinness**  
Friday September 17, 5-7pm

**Free In-Store Producer Tasting:**  
**Tim Heath of New Zealand's Cloudy Bay**  
Tuesday September 21, 5-7pm

**Free In-Store Beer Tasting:**  
**BrewDog**  
Saturday September 25, 1-4pm  
*(Time may change - Please check back)*

**Free In-Store Producer Tasting:**  
**Champagne Deutz with Phillippe Rivet**  
**(export manager)**  
Monday October 5, 5-7pm

**Free In-Store Producer Tasting:**  
**Anthony Hamilton Russell -**  
**Proprietor of South Africa's**  
**Hamilton Russell & Southern Right**  
Thursday October 21, 5-7pm

# From the Cheese Cave...

**BACK IN STOCK,**  
**THE IMMENSELY POPULAR...**

## **Cabra Romero**

**Spain, Goat, Pasteurized, \$18/lb**

This cheese has a lot going on, with enough body to hold up against a hearty red yet a crisp white would cut nicely against its creaminess. Cabra Romero gets wonderful natural oils from the rosemary wrap that infuses the cheese with a fresh, clean taste that gives this cheese much of its characteristic flavor. Pairs with Syrah, Tempranillo and Belgian Style Ales.



## **Fontodi Olive Oil**

**Regular \$32.99    TWS Price \$27.99**

From one of Tuscany's premiere Chianti vineyards, comes Fontodi Olive Oil. This rich and hearty oil is perfect for dressing salads and finishing grilled meats and vegetables. Combine with balsamic and serve with bread for a wonderful afternoon snack.

## **OUR FAVORITE CHOCOLATES!**

### **Nirvana Organic Chocolates**

**\$4.50 per 3.5oz bar**

Nirvana Organic Chocolate bars are USDA Organic certified and hand-made in Belgium by artisanal Chocolatiers. Each dark chocolate bar is made with 72% cocoa from organic Trinitario cocoa beans and is vegan.

**We offer:**

**Spicy Aztec Bar** - Chili, Almonds, Vanilla, and Cinnamon

**Super Berries Bar** - Goji, Golden, and Mulberries

**Dark Chocolate** - Blueberries & Acai Fruit Bar

**Dark Chocolate** - Caramel & Sea Salt Bar



## **JUST IN! NEW PRODUCT!**

### **Raincoast Crisps**

Great to nibble on their own, but they really shine when topped with your favourite dip, cheese, pâté or antipasto. We are introducing two new flavors:

#### **The Original Raincoast Crisps**

This unique and addictive crisp is also the most versatile. A toasty nutty flavour with a slightly sweet finish, and hints of spice. The original crisp goes well with smoked salmon fruit salsas, muffalettas, pâtés and antipasto as well as a myriad of our cheeses.

#### **Fig and Olive Raincoast Crisps**

These combine the salty taste of Kalamata olives with the sweet flavour of succulent Adriatic figs. Try these crisps on their own or enhanced with soft cheeses such as chèvre, brie or triple crème. **\$6.99 per 6oz box**