

Naked New Zealand...

I'd like to conduct an experiment...a word association drill of sorts. OK? Now close your eyes. (not really, if you close your eyes now you won't be able to read the rest of the directions. Metaphorically close your eyes.Ok, ready?)

Think of the following wine regions and write down your initial images...

France...(possible images may include: cigarettes; Chateaux; old men in berets; skinny women; Charles de Gaulle)

Germany...(beer steins; confusing labels; fat burghers; fairy tale castles; a Kaiser with a moustache)

Italy...(Rome; Sofia Loren; Tuscany; straw-covered bottles; Vespas)

Australia...(happy, loud, boisterous people; criminals, kangaroos; Shiraz)

New Zealand...

New Zealand...

work with me here...

New Zealand...

As I suspected, New Zealand is notoriously free of imagery. Oh, for sure, those of us that saw 'Lord of The Rings' know that its green and mountainous. Some that travel frequently know that there are more sheep than people there, and that they make Sauvignon Blanc. But really, beyond that, New Zealand, in our imagination, is clean, uncluttered, naked. Cool.

I say that because one of the most annoying things about the wines business is dealing with pre-conceived notions. People will say things like, "I don't like Italian wines." Really? I'll ask, how many have you had? "Three or four," they respond, "and I didn't care for them." The fact that there are some 20,000 separate producers, each making, oh, I don't know, 5 or 6 wines each, means nothing. The person had 4 Italian wines, didn't like them and firmly closed the door. End of story.

See, there are no real New Zealand wine 'experts' (the question whether the self-acknowledged 'experts' of other wines are really 'expert' at all remains open). Although wines have been made there since the early 1800's, the rest of the world wasn't paying attention until about 1985. And even since then, most people are only aware of New Zealand Sauvignon Blanc.

So when you come by the store on Saturday from 1:30 until 5:30 to taste the wines we're pouring from New Zealand, you'll have an open mind. No pre-conceived notions. Naked.

Cool.



2005 Kim Crawford Sauvignon Blanc

Marlborough, NZ

Regular Price: \$17.99

The Wine Source Price: \$13.99

Kim Crawford is one of those all-American success stories, except he's from New Zealand. He started picking grapes, was a cellar rat (a term of endearment in the wine industry), and learned by looking over others shoulders and asking questions. Hired by Coopers Creek, he made a good impression, started his own operation on a shoe-string, struggled, but kept making good wine, finally put the capitol together to build his own winery, became a household name and sold out to Vincorp (who was just swallowed by Constellation) for seriously big bucks and the right to continue making the wines. Now, he's rich and famous and still doing what he loves.

This is classic NZSB..grapefruit, green bell peppers and gooseberry jump from the glass. The wine's alive! Phresh and phruit-philled, it positively crackles with crisp, clean acidity. Wow! Have another sip. WOW!(PW)

2004 Allan Scott Riesling

Marlborough, NZ

Regular Price: \$16.99

The Wine Source Price: \$12.99

Q: "Would you like to try our Riesling?"

A: "Oh no, I don't like sweet wines."

Q: "Then would you like to try our Riesling?"

Above you find one of the most common exchanges during any tasting featuring the noble Riesling variety. We just can't seem to get the memory of those fat, sweet, simple import ed(and domestic for that matter) Rieslings of days gone by out of our minds. This wine will serve as a revelation to anyone still trapped in a Riesling-past marred by blue bottles and strange cats. The 2004 Allan Scott Riesling combines steely acidity and lovely lean, crisp white fruit to create a very dry, very refreshing warm weather treat. Serve this bright Riesling next time you order spicy Indian or Asian take out and start anew with this remarkable varietal. (IAS) vol. 2, no. 9

2004 Villa Maria Cab/Merlot

Hawke's Bay, NZ

Regular Price: \$14.99

The Wine Source Price: \$11.99

One of the BIG THREE of New Zealand wine, Villa Maria makes a whole lot of wine. They have vineyards on both islands in some of the finest growing areas. In addition, they buy grapes from first rate growers. The end result is a whole lot of very good and reasonably priced wine. This blend, from predominately North Island vineyards, tastes like Bordeaux before Bordeaux tasted like Napa. Structured and firm, with harmonious interplay of fruit, earth and tannin, it'd be perfect with grilled New Zealand lamb.(PW)

2004 Gravitas Unoaked Chardonnay

Marlboro, NZ

Regular Price: \$17.99

The Wine Source Price: \$13.99

I find the name of this wine particularly annoying. Gravitas? Seriously? Gravitas? It's only wine! How can a wine have 'gravitas'? Anyway, as much as I hate the name, I love the wine. Chardonnay is the largest planted grape varietal in NZ (not Saivignon Blanc!) and in the right hands is sublime. This wine doesn't have gravitas, its has beautifully fresh and floral Chardonnay aromas, unblemished by oak. Liting, lively and lovely, it'll make you fall in love with Chardonnay all over again.(PW)

2005 Coppers Creek Viognier

Gisborne, NZ

Regular Price: \$18.99

The Wine Source Price: \$14.99

What could be more refreshing than peaches and cream on a sunny weekend afternoon? Perhaps the essence of peaches and cream in a wine glass, and that is precisely the effect of this rich Viognier from the lesser-known region of Gisborne. The 2005 Coopers Creek Viognier is exotic and fun, everything cool wine can be. Ready to drink today, this wine is great to serve as an aperitif or alongside the bounty or your grill. (IAS)

2005 Sherwood Estate Pinot Noir

Marlborough, NZ

Regular Price: \$18.99

The Wine Source Price: \$14.99

Dayne and Jill Sherwood have been producing wine in the Waipara region since 1990, a relatively short tenure for an estate fashioning wines of the 2005 Estate Pinot Noir's quality. Aromas of sweet cherry fruit and a hint of oak greet the nose and darker fruit flavors and a touch of minerality coat the palate. The wine finishes clean with a reminder of the aforementioned mineral notes. A great accompaniment for tuna steaks off the grill, is there a better place for Pinot Noir value than New Zealand? (IAS)

Cinco de Mayo



El Tesoro Tequila

Reposado

Regular Price: \$41.99

The Wine Source Price: \$31.99

Mellow and rich, with subtle wood tones. Reposado ("rested") tequila, by law, requires aging for two months. El Tesoro Reposado is exceptionally well rested. It's aged for eight to 11 months in oak barrels. Try sipping it straight up.

Añejo

Regular Price: \$43.99

The Wine Source Price: \$33.99

Remarkably full and balanced flavor, described by many connoisseurs as one of the world's finest sipping tequilas. Mexican law requires Añejo ("year") tequila to age for at least one year. El Tesoro Añejo is aged two to three years in oak barrels.

Run for the Roses

Woodford Reserve Derby Bottle - \$34.99 1liter

Adding to its reputation as the bourbon of thoroughbred racing, Woodford Reserve, an award-winning small-batch bourbon, is honoring the country's favorite horse race with the release of its 2006 Kentucky Derby bottle (set to release April 2006). A product of the historic Woodford Reserve Distillery in Versailles, Kentucky, this year's limited edition Derby bottle was designed by Louisville-based artist Kathy Sullivan and features an image of three Derby horses neck and neck with their eyes fixed on the finish line.



Beer of the Week

Houblon Chouffe Dobbelen IPA Tripel - \$8.99 750ml

Brasserie d'Achouffe in Achouffe, Belgium is known for making high quality and traditional Belgian Brews. With the release of Houblon Chouffe Dobbelen IPA Tripel, this Belgian brewery pays tribute to the adventurous spirit of the brewers both across the Channel and the Atlantic. Of course, there is the matter of the quilt-like name. The "IPA" component is the tribute to the heavily hopped IPAs from England, "Dobbelen" alludes to hop mad beers that now hail from this country (Double IPAs), and "Tripel" refers to the owner's favorite type Belgian brew. Oh yeah, and "Houblon" translates as "hop" in French, the characteristic that all these influences share. The pour is a cloudy yellow/gold topped with a resilient head. Surprisingly smooth on the palate followed by the slight tannin of hops on the back of the tongue. There is a solid malty body that provides a nice counter fruit balance to the hop bite. The finish is long, clean and dry with a hint of citrus. Houblon Chouffe is not as "hop drenched" as some of the new world brews and certainly breaks traditional Belgian molds, but it exists in both worlds rather than neither.



Mark Your Calendar!

\$10 WINE AND PIZZA TASTING

Thursday, May 4, 4:30 - 7:30 pm
at Iggies

Taste the wines of Zenato with Nadia Zenato.

\$10 WINE AND PIZZA TASTING

Tuesday, May 9, 4:30 - 7:30 pm
at Iggies

Taste the wines of Terradora with Lucio Mastro Baradini.

FREE WINE TASTING

Saturday, May 6, 1:30 - 5:30 pm
at The Wine Source

Free tasting of the wines of New Zealand.

WINE DINNER

Talisman Pinot Noir Dinner

Wednesday, May 17, 6:30 pm

Abacrombie, 58 W. Biddle St.

\$85 per person, including tax and gratuity.

For reservations, call the store at 410.467.7777



WINE DINNER

Drink Pink Wine Dinner

Monday, May 23, 6:30 pm

b Bistro, 1501 Bolton St.

For reservations, call b Bistro at 410.383.8600

WINE DINNER

Grateful Palate Wine Dinner

Tuesday, May 23, 6:30 pm

Oceanaire, 801 Aliceanna St.

\$85 per person, including tax and gratuity.

For reservations, call the store at 410.467.7777

**For a complete up-to-date
listing of our events, check our website
at www.the-wine-source.com**

THE WINE SOURCE

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Comments from the Cheese Cave

New this week in the Cheese Cave

Farm Fresh Chutney's from Tait Farm Foods in Centre Hall, PA

For more than 20 years Tait Farm Foods have been growing fresh fruits and vegetables using sustainable and organic methods. All their products are made in small batches using only natural ingredients right in their own barn! Their farm fresh produce membership known as 'Community Harvest' provides fresh food for more 130 local families each year. Nearly every product they make comes wonderful, unique recipes designed to show off their versatility in the kitchen. We chose three of their fine products to feature this week:

Tait Farm Fruit Chutneys and Apple Pepper Jelly

A sweet and often spicy condiment of Indian origin; chutney is used as a small side dish to accompany rice, fish chicken and beef dishes, as well as to be served with fine cheeses. Tait Farm uses all natural fruits and spices to create these irresistible, savory toppings that will leave your guests raving! Tait Farm Chutney's complement a wide range of cheeses and create a perfect balance of sweet, tangy, savory flavors. We have 3 flavors to choose from: Ginger Peach, Tomato and Celebration. Pick up yours today for **\$5.75**

Tait Farm Apple Pepper Jelly

This is a fruity and spicy blend of apple cider, roasted sweet red peppers and chilies. Delicious served with cheese and crackers, on sandwiches and as a condiment. Each 9 oz. jar is just **\$5.49**



Tait Farm Fruit Shrubs

Fruit what? A fruit shrub is a very old-time drink made with, get this, vinegar! Tait Farm Fruit Shrubs are based on Colonial-era recipes and are drink concentrates made with their fresh fruit vinegars, unbleached cane sugar, honey and spices. They can be mixed with sparkling water (1 part Shrub to 8 parts water) to make festive non-alcoholic drinks, also to flavor wine and champagne, or used as an ingredient in many delicious dishes ranging from fruit salsas to desserts. These shrubs are extremely refreshing and the sweet-sour flavor will remind you of Belgian-style fruit lambic ales! A great drink alternative for expectant mothers. Each 12 oz. bottle makes 12 servings.

Choose from Strawberry, Cherry or Raspberry. Just \$6.00 each