

THANKSGIVING WINES 2009...



As a holiday meal, the Thanksgiving repast is one of the most enjoyable and flexible in terms of pairing wine. With so many different dishes served, it allows for a vast array of styles of wine on the table and has little if any boundaries. It is often the time for less utilized white varieties such as Riesling, Gewurztraminer and Chenin Blanc to shine alongside a wide spectrum of reds from Pinot Noir to the sentimental favorite, Zinfandel. This weekend we will be offering four carefully chosen selections to taste for your holiday meal and we hope you will be able to join us to test-drive these favorites..

Please Join Us:

Friday November 13th 3 - 7p

Saturday November 14th 12 - 4pm

2008 WALLACE BROOK PINOT GRIS

Regular \$12.99 TWS \$9.99

Wallace Brook represents the second label of the famous Adelsheim Vineyards in the Willamette Valley, Oregon. Known for their crisp, racy Pinot Gris, the folks at Adelsheim have fashioned this bright, fresh rendition featuring expressive aromas of subtle citrus and mineral at a value price. A great match to turkey and also terrific as an aperitif – this is sure to please the lover of both dry and off-dry white wine.

2008 THOMAS MOREY BOURGOGNE CHARDONNAY

Regular \$22.99 TWS \$17.99

In only its second vintage, the 2008 Thomas Morey Bourgogne Blanc is a pure expression of the history and terrior of the appellation. While Thomas is only in his second vintage, he comes from the Morey clan that has been making wine in Burgundy for generations. Despite being a young label, there is a lot of experience behind this wine. A restrained wood treatment and hint of vanilla give the wine a nice body while fresh citrus and stone provide the framework for a wonderfully succinct and expressive Chardonnay. The balance makes it perfect for the varied fare of Thanksgiving, and the seasoned winemaking lineage comes through in a wine that shows wisdom beyond its years and quality beyond its price.



TURKEY DAY WINES...

2007 CHATEAU ST JEAN SONOMA COUNTY PINOT NOIR

Regular \$21.99 TWS \$12.99

At \$12.99 per bottle, the 2007 Chateau St Jean offers one of the best values in Pinot Noir we have tasted in a long time. Intense cherry aromas announce the nose of this bottling and are followed by a mid-weight, elegantly textured palate which reinforces the cherry notes and adds a hint of spice to the proceedings. Graceful and quite true to the Pinot Noir varietal, this is an incredible value.

2007 PERRIN NATURE COTES DU RHONE ROUGE

Regular \$12.99 TWS \$9.99

From the Perrin family, who make some of the top wines in all of the Rhone Valley, comes the 2007 Nature Cotes du Rhone Rouge. Sourced from a single vineyard not far from Vinsobres that has full Ecocert status, it is made entirely with organic fruit comprised of mostly Grenache with about 5% Syrah. The nose shows licorice, pepper, and herbs. The palate is frontloaded with ripe strawberry and blackberry and laced with a smooth acidity that carries through to a finish punctuated with spice. Full bodied enough not to submit to rich Thanksgiving stuffing topped with gravy, this wine is also delicate enough not to overpower the turkey.

MARK YOUR CALENDAR!

Free Wine Tasting:
Arrival of the 2009 Beaujolais Nouveau
Thursday November 19, 5-7pm

Free Wine Tasting:
Sparkling Wines for the Holidays
Friday December 4, 3-7pm
Saturday December 5, 12-4pm

SPECIAL HOLIDAY HOURS!

Holiday Sunday Hours
Nov. 15th - Dec. 27th: 11am to 7pm

Thanksgiving - Thursday Nov. 26th: 9am to 4pm

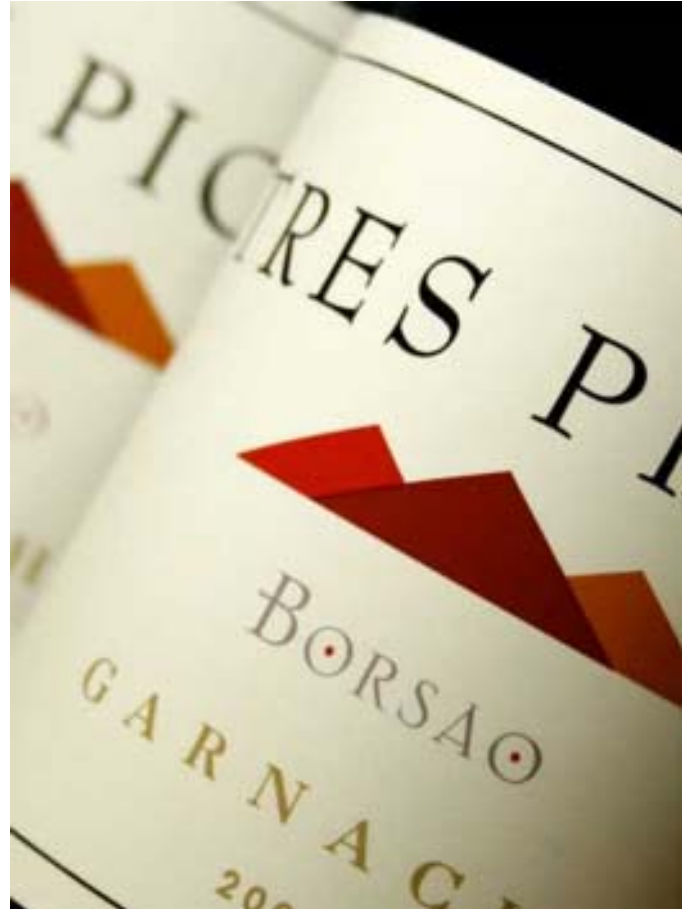
Christmas Eve - Thursday Dec. 24th: 9am to 7pm

Christmas Day - Friday Dec. 25th: Closed

New Year's Eve - Thursday Dec. 31st: 9am to 7pm

New Year's Day - Friday Jan. 1st: Closed

JUST ARRIVED...



2008 TRES PICOS GARNACHA

Bottle \$12.99

6pk \$77.94

Consistent year in and year out, the 08 Tres Picos (100% Grenache) delivers yet again. It has an enticing nose of flowers, smoke, cherries and spices.

On the palate, it has a lush, round texture, with plenty of intense fruit (spicy dark cherries) and minerals. Everything is in balance here, the tannins, fruit and acidity and the finish goes on for at least 30 seconds. A very hedonistic effort, it will drink well now over the next 2-4 years, but why wait. Half the wine is aged in stainless steel and the other half in French oak for 10 months. It is a real bargain at 12.99 per bt. or 77.94 per 6 pk. It is in stock and ready to go, so please contact Ian @ istalfort@the-wine-source.com or me @ pcudone@the-wine-source.com to place your order. PS, the wine has yet to be reviewed but should merit a 89-91 pt. score. The previous four vintages have all received 91 points.

Paul P Cudone