

Big Bang Club Newsletter

January 2007

“Time flies when you’re having fun” – a saying that couldn’t be more true. I’m amazed that 2006 is gone and we’re into our first month of 2007. We look back and realize, it’s gone too fast because we’ve had too much fun! The wine club is in full swing – our options keep getting better, and we’re always thrilled with providing you fun

and new wines. The theme this month is WINTER FOOD. These wines are great for pairing with home-style winter favorites that will help keep you warm this winter season. So cook up your favorite dish and, as always, enjoy!

Emily & Mark Pelletier

DELIVERY/PICK UP DATE
FOR NEXT MONTH!

Friday, February 23rd

2003 Bootleg Red - \$10

Puglia, Italy

About the wine: A blend of 25% Primitivo, 25% Negroamaro, 25% Montepulciano, & 25% Uva di Troia, this is another fantastic example of great Puglia region wine for the price. It’s also eye catching; a play on the fact that all of the Bootleg wines are made in the heel of the “boot” in Italy wrapped up and sealed with a zipper. Now, this wine is a food wine. A ripe body and complex flavors makes it perfect to pair with our serving suggestions below.

Tasting Notes: The wine is very dark purple and has a fantastic bouquet -- really something you can stick your nose into and almost taste the plum and leather. A sip reveals a pleasant wave of soft tannins, with hints of coffee bean and dark chocolate, and a healthy amount of fruit and pepper in the finish.

Serving Suggestions: A great winter food wine – pair with rosemary lamb osso bucco, or garlic based Mediterranean dishes with tomatoes, olives and herbs.



Soup’s great for the winter – a great to pair with wine. Try this fabulous herbed carrot soup recipe from *Sunset Magazine* with your selection.

Rather than stirring the herbs into the soup, try setting out bowls of dill and tarragon--along with some crème fraîche or sour cream for dolloping--and let guests do the garnishing themselves.

4 tablespoons butter
2 medium onions, sliced
6 cloves garlic, coarsely chopped
3 pounds carrots, peeled and sliced into 1/4-in.-thick rounds
1 bay leaf
1/3 cup long-grain rice (any variety)
2 to 3 tsp. coarse kosher salt

1 teaspoon freshly ground black pepper
8 cups reduced-sodium chicken broth
1/4 cup heavy whipping cream
1 cup crème fraîche or sour cream
1 cup fresh dill, chopped
1 cup fresh tarragon, chopped

1. Melt butter in a large pot (at least 5 qts.) over medium-high heat, then add onions. Cook until onions are translucent, 5 to 7 minutes. Add garlic, carrots, bay leaf, rice, 2 tsp. salt, pepper, and chicken broth.
2. Increase heat to high and bring to a boil, then reduce to medium-high and cook, uncovered, until carrots are tender, about 20 minutes. Remove from heat and let cool 10 minutes.
3. Remove bay leaf and purée soup in batches in a blender. Return soup to pot and set over low heat. Add whipping cream and 2 cups water (if soup looks too thick, add a little more water) and cook until warmed through. Season to taste with additional salt.
4. Serve soup hot, with crème fraîche or sour cream, dill, and tarragon.

2004 Novellum Chardonnay - \$10

Languedoc Region, France

The Novellum Chardonnay is grown and produced in the Languedoc region of France (Southern France). Wine has been produced in Languedoc for more than 2,000 years. The Greeks, and later the Romans, established colonies to produce wine and oil here. The area was known for producing high quantities of poor quality wine to blend with the strong wine imported from North Africa. Over the course of the last few decades, however, the vines have been replanted with varieties intended to produce higher quality wines, including Chardonnay.

About the wine: 100% Chardonnay. Cold soaked and fermented, the wine is then passed over the lees of the Viognier produced at the estate. Some of the Viognier is allowed to develop botrytis, so that aromas picked up by the Chardonnay are rich and full, consisting of peaches, honey, and pear.

Tasting Notes: Fresh aromas of honeysuckle, peach, honey and pear, great balance and a full-bodied finish.

Serving Suggestions: This is a fantastic Chardonnay to pair with food. The absence of "over oak" gives this wine versatility. Pair with carrot soup (see recipe), seafood pasta, or chicken.



WINTER WINE COMPETITION

Visit us for our Winter Wine Competition – beginning Tues. Feb. 13th.

WWW.CORKCELLARS.COM
FOR THE DETAILED INFORMATION!

Tasting Notes

Bootleg Red 2003

Puglia, Italy

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Novellum Chardonnay 2004

Languedoc Region, France

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Previous Wine Club Selections

NOV 2006

Waving Tree Sangiovese

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

Clean Slate Riesling

\$10/bottle

6 or more: \$9/bottle

DEC 2006

Mas Marcal Tinto 2004

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

Castellblanch Brut Zero

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

CORK CELLARS DISCOUNT POLICY

10% TUESDAYS

Receive 10% OFF 3 or more bottles of wine every Tuesday (in store only)

10% OFF

Always receive 10% OFF 6 bottles or more bottles of wine (mixed okay)

10% OVER COST

Receive 10% over cost on full case orders (no mixed)