



Big Bang Club Newsletter

January 2009

GOING TO ITALY – THE ISLAND OF SICILY

Sicily is one of Italy's oldest viticultural regions, dating from the time when the island was part of Magna Graecia. Sicily, with its warm temperatures, hilly terrain, sea breezes and rich soil, is very similar to the growing conditions seen in California or Australia. And, Sicilian wines account for 1/6 the wines produced in Italy. But, it's really only recently that we're seeing some of these great wines imported into the US. It's fun to try new varieties, and both of these wines are indigenous grape varieties readily seen on the island of Sicily.

Enjoy these fun wines! Cheers, Mark and Emily Pelletier

You'll find all of our current and past newsletters are online:

www.corkcellars.com/wine_club.php

NEXT MONTH: DELIVERY/PICK-UP

Friday, Feb. 27th

Update Your Information for 2009

Do you have new contact information?

Let us know by contacting us at
emily@corkcellars.com or 549.2675

Click or Call & Save!

Save gas and email or call us to re-order past wine club selections! Most of our wine club options are available after you've enjoyed them! If you loved your last months, or 4 month ago selection – let us know and we'll save more for you! We can either deliver it with your current selections, or save a trip and pick it up at the same time! With our great discount policy – you can't afford to miss out!

2006 Tenuta Rapitala Nero D'Avola - \$10 Sicily, Italy

About the Winery: Tenuta Rapitala, situated in Sicily in the area of Camporeale, is made up of 70 acres of which 28 are vineyard. It extends over the gentle hills between 100 – 300 meters high, where clay and sand alternate and merge. The perfect aspect and the special composition of the soil make it ideal for the cultivation of the finest vine varieties. The winery Rapitala is named for the river that runs through the property.

Tasting Notes: 100% Nero D'Avola. There are fragrant, floral aromas of dark berries, clove, spice and herbs. On the palate, the fruit has a warm, full structure, with soft tannins and acidity that helps the long finish.

Food Suggestions: roasts, pork, pasta in meat sauce, Hard cheeses, fowl, duck, chicken, turkey, white meats.



Tenuta Rapitala Piano Maltese Bianco - \$10 Sicily, Italy

Tasting Notes: Blend of 50% Grillo, 50% Catarratto. The wine shows expressive, fruity aromas and elegant flavors on the palate. It is a wine with a fresh Mediterranean character, with savory, elegant flavors and a note of bitter almonds.

Food Suggestions: white meats, shellfish, fish, crab, chicken, Antipasto.



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)

Tasting Notes

2006 Tenuta Rapitala Nero D'Avola
Sicily, Italy

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

2007 Tenuta Rapitala Piano Maltese
Sicily, Italy

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Previous Wine Club Selections: [Reorder by calling 549-2675](tel:549-2675) or email emily@corkcellars.com

September 2008

Skyhawk Cabernet

SOLD OUT

Trumpeter Torrontes

SPECIAL: \$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

October 2008

Ca' Del Sarto Barbera

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

Brumont Sauv Blanc Blend

SPECIAL: \$10/bottle

6 or more: \$9/bottle

November 2008

Masia D Bielsa Garnacha

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

Coteaux Picpoul

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

December 2008

El Ganador Malbec

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

Carousel Sparkling

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle