

Big Bang Club Newsletter

February 2007

Ugh – My Wine is Bad!

A Two Part Series in Understanding What Causes Wine to Go Bad

Part I: There's nothing more disappointing than opening your just purchased, or cellared wine, only to find that it tastes "off". Or, maybe it doesn't taste bad at all, but you don't like the flavors – it's musty, and smells of wet cardboard or dirty socks. In general, there are two reasons a wine has "gone bad". The first is more recognizable for most wine drinkers, the wine has spoiled. This is a general term, and is often associated with oxidized, cooked, old, tired, past its prime, etc. This is when the wine has been exposed to oxygen for either longer (an old vintage or being left open for several days), or at a higher rate (being cooked in your trunk on a hot summer day), causing the living liquid to convert into vinegar. A spoiled wine will lack aromas of fruit, and often taste like it has been stewed on the stove. Red wine will also turn brown in color, and can taste like cheap sherry. Often times, BUT NOT ALL THE TIME, the cork can also be an indicator of spoiled wine (see photo). If the cork looks bad, taste the wine to confirm that it is spoiled – sometimes a cork can look old, wet or crusty, but the wine is perfect! Wine can go bad at any time during its life, so it is more of a gray area for returning the wine to your merchant. If you notice that the wine is bad right when you open it, often your wine merchant will replace the wine. However, if it's gone bad because you forgot it in the trunk for two days, or drank half the bottle and left it in your refrigerator for 2 weeks, it's typically non-replaceable – and a very good reason to especially take notice of your wine storage and consumption habits!



Next month – learn the second reason why wine can go bad – being "corked"! Enjoy, Emily and Mark Pelletier

DELIVERY/PICK UP DATE FOR NEXT MONTH!

Friday, March 30th

2003 Clockspring Zinfandel - \$10

Amador County, California

About Amador County: About 2 hours east from San Francisco, you'll find 28 wineries nestled in the Sierra Foothills Gold Country of Amador County, named after Jose Maria Amador, a wealthy rancher prior to the gold rush years. Amador's climate is the perfect setting for growing Zinfandel grapes, and the results produce some of the most prized Zinfandel wine in the world.

Tasting Notes: The wine is not the "knock-your-socks-off" Zinfandel that some can be from this area of California. Rather, we picked it because it's an easy drinking, complex zinfandel that can be enjoyed with or without food and won't put you to bed! Look for a well-balanced wine that smells of dark fruit and opens with a bit of spice and dark cherry.

It has a nice long finish.

Serving Suggestions: Try it with or without food. My favorite pairing with Zinfandel is a grilled steak with melted blue cheese on top.



2005 Domaine de Rieux Côtes de Gascogne - \$10 Gascony, France

The simple vins de pays of Gascony in southwestern France represent some of the world's best white wine values. Comprised mainly of Ugni Blanc, this delicious sipper from Domaine de Rieux is seemingly created specifically for refreshment and enjoyment when sheer pleasure is the prime focus.

About the wine: 60 % Ugni Blanc, 40 % Colombard blend

Tasting Notes: Pale gold in the glass, the Rieux casts lively citrus, grapefruit, and ripe pineapple aromas. On the palate, notes of lemon, lime, gooseberries and mango are backed by zippy acidity and pure freshness. The low alcohol, zesty citrus flavors and great purity make this vin de pays the best thirst quencher and white apéritif around.

Serving Suggestions: Steel fermented without any oak to influence the taste, the Rieux is both a great autumn quaffer as well as a lovely accompaniment to seafood, salads, and lighter fish dishes. Think of it as lemonade for grownups. Drink now to capture all its freshness.



WINTER WINE COMPETITION

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

WWW.CORKCELLARS.COM
FOR THE DETAILED INFORMATION!

Tasting Notes

Clockspring Zinfandel 2003
Amador County, California

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Domaine de Rieux Cotes de Gascogne 2005
Gascony, France

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Previous Wine Club Selections

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

JAN 2007

Bootleg Red 2003

\$10/bottle

6 or more: \$9/bottle

Novellum Chard 2004

\$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)