



Big Bang Club Newsletter February 2009

A Very Brief History of the Corkscrew

Old films featuring acts from BC to early AD will sometimes have folks drinking from bottles – pulling out corks to reach the contents. But, real history doesn't show real corks and the beginnings of the corkscrew until the 12th Century. It's unknown who invented the first corkscrews, but it is known that the first corkscrews were made by blacksmiths and derived from gun worms, a tool with a single or double spiral end fitting used to clean musket barrels or to extract an unspent charge from the barrel.

Inspired, inventors began designing and many patents were received in several countries, the first known in England by Samuel Henshall in 1795. Since then, the rise of the corkscrew is illustrated by the fact that between the 18th and the beginning of the 20th Century's, over 300 corkscrew patents were registered. Whatever design you pick to open that bottle of wine – you're using a piece of history to gain access to your delicious juice! Enjoy these fun wines! Cheers, Mark and Emily Pelletier



NEXT MONTH: DELIVERY/PICK-UP

Friday, Mar. 27th

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

www.corkcellars.com/wine_club.php

Click or Call & Save!

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!

Special price!

**2007 Hey Mambo Sultry Red - \$10
California**

From the Winery: A crowd-pleasing blend of attention-grabbing excitement, the Hey Mambo Sultry Red is undeniably a rare find. The 2007 vintage is an ensemble of Syrah, Barbera, Zinfandel, Petite Sirah, Malbec, and Alicante Bouchet grapes. Full and fleshy, this rendition is a phenomenal accompaniment to game meats, like homemade spicy Habañero-Venison sausages or grilled wild Boar ribs. It is also a great compliment to pasta in a simple marinara with fresh grated Parmesan, burgers with white Cheddar and applewood smoked bacon, and a sure pick for your favorite pizzeria's house-combination pie.



The deep color of uncut-rubies, this bistro wine features nostalgic aromas of black cherry jam, tobacco barns, and sweet leather, thanks to Syrah and old-world style Barbera. This sultry red has both depth and texture with an intense palate of dense berries, like boysenberry and cassis, courtesy of the Petite Sirah. The Zinfandel, Mabecc and Alicante Bouchet, deliver flavors of mulling spices and cracked black pepper with firm tannins and a supple, silky finish.

Jean Luc Columbo Les Abeilles Cote du Rhone Blanc

\$10 Cotes du Rhone, France

JEAN-LUC COLOMBO

Tasting Notes: Blend of 70% Clairette/Grenache and 30% Viognier/Rousanne from vineyards in Southern Rhone. Floral aromas rich in melon and cut with Meyer Lemon zest waft from this wine. In the mouth, it is a rich and open-knit mouthful with flavors of rind melon, zesty lemon, and pink grapefruit, accented by dried, aromatic herbs, with subtle hints of green banana/marshmallow oak. Tremendous richness and complexity. The finish is very long, and maintains the great balance between rich, pure fruit and crisp acidity.



2000
LES ABEILLES
CÔTES DU RHÔNE
APPELLATION D'ORIGINE CONTRÔLÉE

ELEVÉ ET MIS EN BOUTEILLE PAR
JEAN-LUC COLOMBO
LA ROCHE-ZAMOD TAIN L'HERMITAGE

**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

2007 Hey Mambo Sultry Red
California

Jean Luc Les Abeilles Cote du Rhone
Cotes du Rhone, France

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

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](mailto:emily@corkcellars.com)

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

January 2009

Tenuta Nero D'Avola

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

Tenuta Piano Maltese

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle