

Big Bang Club Newsletter

March 2007

Ugh – My Wine is Bad!

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

Part 2: Last month we wrote about wine being spoiled, the causes, and how you can prevent it. This month, our two part series will cover the second reason a wine can smell or taste off, which is “corked”. Corked wine is a wine that has been contaminated by TCA. TCA, or (2,4,6-Trichloroanisole), is a chemical compound that can contaminate wood. While TCA can be found in barrels or other cooperage, it is mostly found in the cork used to seal wine bottles. When the TCA from the cork contacts the wine, it affects the dynamic chemistry of the wine and as a result, produces a musty, wet cardboard or dirty socks smell. At the quantity levels found in wine, TCA does not pose a health risk to you, and in fact, most consumers have a hard time noticing corked wine. But, you can begin to train your nose to detect a corked wine by smelling wet cardboard or wet dirty socks (I know, it’s not the most exciting), and consciously train your brain to pick out those smells if it’s noticeable in your wine.

Most likely, however, you won’t have too many bottles “corked”. While historically, TCA has affected anywhere from 3-7% of all corks used for wine – technology has improved, and contamination has been reduced to less than 1%. But if your wine happens to fall within that rare 1%, you can always return the corked wine to the store, they *should* replace it (we replace all corked bottles).

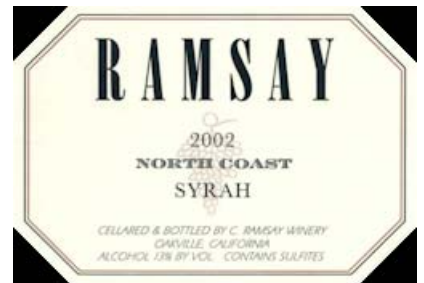
DELIVERY/PICK UP DATE FOR NEXT MONTH!

Friday, April 27th

2002 Ramsay Syrah - \$10

North Coast, California

About Syrah: Syrah is a grape variety used to make wine, and the name is interchangeable with Shiraz (often associated with the Australian version). The name Shiraz stems from Shiraz, a city in the southwest of Iran– the city of flowers, wine and poetry – in the heart of an ancient winemaking region. Syrah is used in the famous *Cote Rotie* of Rhone, France, and as a blending grape in *Chateaufeuf du Pape*, making its way into the States and Australia as a hearty grape. Syrah should not be confused or associated with Petit Sirah, which is a different grape varietal, though also used to make wine.



Tasting Notes: The color is a deep, clear purple-red. The nose is packed with brambles, blackberries and tobacco. These aromas carry through into the mouth, but here the wine really opens up and presents all sorts of subtleties; vanilla, celery seed, kid leather and cassis. 840 Cases Produced.

Serving Suggestions: Syrah’s are great for grilled meats or veggies, wild game, richly flavored red meats, beef stew and meat lover's pizza.

2005 O'Reilly's Chardonnay ~ \$10

Willamette, Oregon

A familiar label, yes, but not so often is the O'Reilly's Chardonnay one we grab off the shelf. But this good deal took me by surprise for the quality.

One of Oregon's most famous and widely distributed wines/winemakers, O'Reilly's is the "good value" of winemaker David O'Reilly of Owen Roe. My personal experience enjoying this wine is a good one. I enjoyed this over a several day period, pairing this with pasta with a seafood cream sauce, and then again a small glass just to enjoy on a sunny, warm evening. However you indulge, you won't be disappointed!



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FOR UPCOMING SUMMER
EVENTS!

Tasting Notes: A sweet tropical fruit nose introduces this wine. Flavors are crisp, and dry with lovely hints of passion fruit and cream in the uplifting finish. Rich texture and fresh melon and pineapple-like fruitiness with a tasty vanilla finish. 2/3 of the wine was fermented in stainless steel. 1460 cases produced.

Serving Suggestions: Great with seafood pasta or chicken. Also good with spicier foods.

Looking for a particular wine? Call and order from Cork Cellars and have it delivered with your wine club selections! Great prices, great service – always fun!

Tasting Notes

Ramsay Syrah 2002
North Coast, California

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

O'Reilly's Chardonnay 2005
Willamette Valley, Oregon

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Previous Wine Club Selections

JAN 2007
Bootleg Red
SOLD OUT

Novellum Chardonnay
\$10/bottle
6 or more: \$9/bottle
12 or more: \$8/bottle

FEB 2007
Clockspring Zinfandel
\$10/bottle
6 or more: \$9/bottle
12 or more: \$8/bottle

Dom. De Reieux Blend
\$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)