



Big Bang Club Newsletter

April 2008

TOASTY OAK!

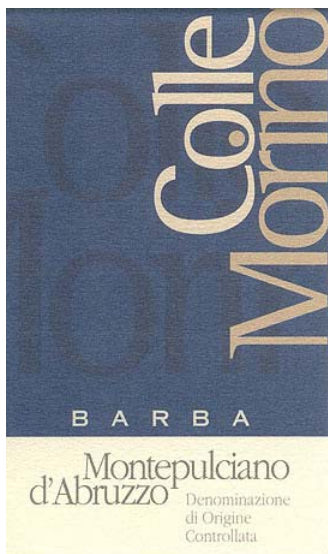


The use of oak barrels for aging wine is a centuries old tradition. Sailors made note of wine aged in oak transported over seas to taste much better after the trip than before; just one of the many stories confirming that oak barrels involved in the wine making process is better than without. There is so much information on barrels, that all can not be presented in just one newsletter; from the varying countries oak barrels are produced, the forests from which they were harvested, the flavors certain oak types impart on the wine, in addition to the chemical reactions and purpose of the barrels in the aging process, in fact, there are college classes based on the intricacies of oak. However, we can break down some key points of interest that will aid in the general understanding of oak. There are two essential qualities oak plays in the winemaking process; oak barrels breathe, which allows the tannins in wine to polymerize, and oak

interacts with wine to impart a range of effects in the flavor of the juice. Oxygen plays an important role in minute quantities in the winemaking process. The barrels, built without the use of adhesives or glues, have “leaks” – allowing small molecules of oxygen and gas to permeate the barrel and aid in the development of the wine. Secondly, the level at which they “toast” the inner barrel to help mold it into shape imparts certain flavors into wine, another positive quality in the winemaking process. As your palate continues to evolve, sampling wine produced with different barrels and barrel types is an exciting challenge. As always, enjoy your selection this month. Cheers! Emily and Mark Pelletier

DELIVERY/PICK UP DATE FOR NEXT MONTH!

Friday, May 30th



2005 Fratelli Barba Montepulciano ~ \$10 Montepulciano d'Abruzzo, Italy

About the Winery: Although the Barba family has been farming in the Colle Morino Hills for over 60 years, it wasn't until 1991 that the modern winery was built. Again in 2005 the winery was remodeled to provide the wine making team the most current state of the art equipment for producing wine.

Tasting Notes: This 100% Montepulciano is considered one of the most value oriented wines from this region. It is a smooth, easy drinking red wine that is deep red in color, with spicy, peppery flavors. The tastes are of blackened fruit, sweet smoke, and ripe plum.

Serving Suggestion: Veal or Lamb chops, pasta with red sauce.
Go all out Italian and this will pair!

Special price!

2006 White Knight Viognier - \$10

Clarksburg, California

Tasting Notes: The Clarksburg Viognier is golden straw in color with a blast in the nose of fresh stone fruits; nectarine, orange blossom, and lemon meringue. Concentrated tropical flavors cover your mouth upon first sip; mango, breadfruit, orange pound cake, Tahitian vanilla, lemon curd, and white peach with a long lingering & dry finish.

Serving Suggestions: This wine is extremely versatile. Great with appetizers like melon wrapped with prosciutto and an array of fresh fruit and nuts. Entrée pairings would be Jamaican jerk chicken with fried plantains or fish tacos with mango salsa and coconut rice. Or use this wine to make a sorbet to finish off you meal as an elegant dessert. The possibilities are endless.



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

2005 Fratelli Barba Montepulciano
Montepulciano d'Abruzzo, Italy

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

2006 White Knight Viognier
Clarksburg, California

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Previous Wine Club Selections

February 2008

Killer Red Syrah

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

Trivento Chardonnay

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

March 2008

Paris Goulart Glam

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

Marchetti Verdicchio

\$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)