

Big Bang Club Newsletter

May 2007

It's all about food



The longest successful marriage in history: food & wine. Thousands of years of trials and tribulations – winning combinations to complete failures – but always together. In general, the Europeans have taken this marriage very seriously, and have continued, throughout history, to produce wines that capture this marriage and make it a heavenly union. As the new world of wines have emerged, we are now seeing wines that tend to offer us an opportunity to break this marriage with grace and style. It's "food wines" vs. "cocktail wines". Neither is right or wrong – but a look into the differences will help you realize the full potential of this marriage, and the reason to call it off.

Characteristics of food wines: higher levels of acidity & tannins that help cleanse the palette between bites of food, and a lower oak profile with regard to barrel ageing.

vs.

Characteristics of cocktail wines: lower acidity and more fruit forward, usually aged longer in oak that tend to overpower the flavors of food.

Empowered with this knowledge, you're much better off when selecting your wine for the evening. Are you just going to enjoy sipping this wine with friends or are you planning a dinner party? Our wine selections this month are ALL food wines. We encourage you to try the recipes carefully selected for each wine to bring out the true colors of the wine and the food – a complete expression of the marriage of food & wine.

As always, enjoy your selection this month. Cheers, Emily and Mark Pelletier

DELIVERY/PICK UP DATE FOR NEXT MONTH!

Friday, June 29th

2006 Marchesi Di Barolo ~ \$10 Piedmont, Italy



Tasting Notes: 100% Barbera. *Aroma:* Fresh and intense; infused with scents of wild berries and hints of vanilla. *Taste:* Medium-full-bodied; on the palate it expands into a warm, robust flavor that is attractively assertive and well-balanced.

Serving Suggestions: Outstanding with flavorful first courses and appetizers and a natural companion to red meat entrées.

Recipe Suggestion: Brasato al Barolo

Ingredients: 2 lbs beef lean part of the thigh (rump roast) parsley, sage, rosemary, 2 bay leaves, garlic, onion, carrot, celery. A little white flour, one bottle of barbera wine extra virgin olive oil, a little butter, lard, nutmeg, salt, pepper

Directions: Sear the beef with lard in a heated casserole that has a lid. Remove. Mince some parsley, rosemary, sage, and garlic. Put the herbs in a bowl and mix with salt, pepper, and fresh nutmeg. Remove excess oil from casserole dish, add a little butter and add herbs with one minced onion. After the herbs have slightly cooked Add the two bay leaves, minced carrot and celery. One these have softened, add a little flour and stir in. Next add a quarter bottle of Barolo and reduce the sauce. Add the meat back in the pan add the remaining wine and bring to a boil. Cover and place in a slow oven 275F. Cook 3-4 hours, after 3 hours check the sauce for seasoning and add salt if needed. After the meat is tender remove from pan and cover. Bring pan back to stovetop and bring sauce to a boil. Reduce the liquid until it is of a sauce consistence then strain through a sieve. Slice the beef (not too thin) and sauce (do not completely cover the meat with the sauce)



2006 Trapiche Torrontes - \$10

Mendoza, Argentina

Tasting Notes: The wine has a yellow-green color, with gold hints. The wine shows floral and citrus aromas and a fresh character in the mouth that is well-balanced.

Serving Suggestions: sushi, shrimp, shellfish, scallops, salmon, oysters, lobster, fish, crab, chicken, Asian cuisine.

Recipe Suggestion: Ginger-Soy-Lime Marinated Shrimp

Ingredients: 2 large shallots, peeled and chopped, 1 (2-inch) piece fresh ginger, peeled and chopped, 4 cloves garlic, smashed, 1/4 cup soy sauce, 1/2 cup fresh lime juice, 2 tablespoons sugar, 1/4 cup chopped green onions, 1/4 cup peanut oil, 1/4 teaspoon coarsely ground black pepper, 2 pounds large shrimp, shells and tails on

Directions: Place shallots, ginger, garlic, soy, lime juice, and sugar in a blender and blend until smooth. Add the green onion and oil and blend until combined. Season with black pepper, to taste. Place shrimp in a large bowl, pour the marinade over, and let marinate at room temperature for 20 minutes. Preheat a grill to high. Remove shrimp from the marinade and grill for 1 1/2 to 2 minutes per side.

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

Marchesi Di Barolo 2006
Piedmont, Italy

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Trapiche Torrontes 2006
Mendoza, Argentina

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Previous Wine Club Selections

MARCH 2007

Ramsay Syrah

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

O'Reilly's Chardonnay

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

APRIL 2007

Sawtooth Skyline Red

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

Giraudon Aligote

\$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)