

# Big Bang Club Newsletter

## July 2007

### *Summer Touring in the Willamette Valley*



In mid-July I had a chance to take 2 days and travel over to the Willamette Valley. A friend of mine and I decided to wine taste at a few wineries we haven't been to before – and visit with folks in the industry that we have. Our first stop is one we frequent any time we visit the Valley – Argyle Winery, right in the center of Dundee. The operation there is first class; definitely start with a couple of samples of their premier sparkling wines. If it's not too busy, ask to tour the warehouse. When we were there, we got the full tour of the bottling operation – interesting to see the difference in bottling lines when filling for a cork closure versus a screw cap closure. We then spent several hours touring the Witness Tree Vineyards. As we sipped through their whites and reds, we were educated on the hills and valley floor of the Willamette Valley – the soils & the micro-climates, and how they affect the wine. We splurged on dinner at the Painted Lady, and in the morning had a fabulous breakfast at the French Bear. Our last stop was at Lange Winery. Much more challenging to find, it was worth the adventure. Don and Wendy have ties to Central Oregon, and it was fun to meet the crew at the winery. If you travel, consider staying at Hotel Oregon in McMinnville (centrally located), never drink and drive, and have fun! As always, enjoy your selection this month. Cheers, Emily and Mark Pelletier

**DELIVERY/PICK UP DATE FOR NEXT MONTH!**

**Friday, August 31<sup>st</sup>**

### 2004 Rosa Del Golfo Scaliere - \$10 Puglia, Italy

In the ancient dialect of Salento, the Scaliere was the first person to dig the first hole in a new vineyard. This red wine from Puglia is a tribute to the hard work of crews behind the wine. It was an easy pick this month – this wine is fabulous, but also an interesting grape that is not as common as some we've had in the past. Negroamaro, native to Italy and grown almost exclusively in the heel of the country, is thought to derive from two words meaning 'black': the Latin language 'negro' and the ancient Greek 'maru', as it can produce wines with a very deep, dark color. Rustic and earthy, the grape produces some of the best red wines of Puglia.

**Tasting Notes:** 90% Negroamaro & 10% Aglianico del Vulture. This dry red wine, aged 6 months stainless steel, should be the first wine on any table. Medium-bodied, a generous bouquet of fruit and red berries. In the mouth, ruby red with fruity raspberries, juicy strawberries and an herbal note. A smooth, soft body makes for easy-drinking.

**Serving Suggestions:** White and red meats, game, fresh cheese, savory dishes



# 2005 Stevenot Verdelho - \$10

## Sierra Foothills, California



Another odd varietal hits the wine club this month – Verdelho. Verdelho is a grape grown throughout Portugal, and has also been successful in Australia. It's very rare to see this grape grown in the United States, but the Sierra Foothills have shown to have the perfect growing conditions for this odd varietal. One thing to note about Verdelho: do not confuse this grape with Verdejo, a white grape grown in Spain – it's very different!

**Tasting Notes:** Crisp, citrus nose, bright floral apricot and apple flavors with slight similarities to a New Zealand Sauvignon Blanc. Dry finish.

**Serving Suggestions:** Seafood and light meats such as chicken, pork and veal. You can also pair with pesto and roasted vegetables.

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

**Rosa del Golfo Scaliere 2004**  
Puglia, Italy

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

**Stevenot Verdelho 2005**  
Sierra Foothills, California

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

### Previous Wine Club Selections

**MAY 2007**

**Marchesi Di Barolo**

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

**Trapiche Torrontes**

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

**JUNE 2007**

**Trumpeter Malbec**

**SOLD OUT**

**Kloster Pinot Grigio**

\$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)