



Big Bang Club Newsletter July 2008

ORGANIC WINES: A BASIC UNDERSTANDING

All grapes on the vine have historically been one of the top agricultural items to be chemically "sprayed", as insects, birds, rodents, etc infest the product. However, the recent trend of "organic" has forced farmers to rethink their farming practices and move in the direction of the environmental movement. This common sense approach to "organic" and "biodynamic" has had both positive and negative effects. The positive is obvious - the less in-organic compounds we consume, the healthier we are. The negative is personal - there are few organic wines that really hit me as "good". But, as the trend continues, winemakers are learning and improving, and you're beginning to see organic wines on the shelf with continued great value, as well as taste.

DEFINITION OF ORGANIC

The USDA Definition for Organic food is as follows: "Organic food is produced by farmers who emphasize the use of renewable resources and the conservation of soil and water to enhance environmental quality for future generations.

Organic food is produced without using most conventional pesticides; petroleum-based fertilizers or sewage sludge-based fertilizers; bio-engineering; or ionizing radiation. Before a product can be labeled "organic," a Government-approved certifier inspects the farm where the food is grown to make sure the farmer is following all the rules necessary to meet USDA organic standards."

While many farms and wineries do not advertise or produce organic grapes, most farmers these days are adhering to the organic practices, however, choose both the right to spray in case of an emergency and choose to save money, as organic certification does not come cheap! Our home state of Oregon is a perfect example! Several wineries now boast organic and biodynamic certification, but most farmers I've met practice organic farming without certification. BTW - a winery can not label a wine organic unless it's certified.

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

DELIVERY/PICK UP DATE FOR NEXT MONTH!

Friday, August 29th

Emiliana Natura Cabernet Sauvignon ~ \$10 Central Valley, Chile

100% Organic! This wine finally gives organic and value all in one shot! Receiving organic certification in 1998, the concept at Emiliana Orgánico is that the vineyard is considered to be a living resource, with an own balance that must be preserved. The Emiliana Orgánico spirit is sustained in the caring and absolute dedication for the vineyard and the strong commitment for the environment, achieving like this the maximum Terroir expression, preserving all the grape's peculiarities and obtaining a result of extraordinary quality.

Tasting Notes: 85% Cabernet Sauvignon, 10% Carmenere, 4% Cabernet Franc, 1% Malbec. Elegant aromas of ripe fruit blended well with oak, chocolate and vanilla. Lush and complex on the palate, with a sweet and attractive taste and good concentration. Powerful with good body and flavorful persistence.

Serving Suggestion: This warm wine pairs well stewed red meats, game, lamb and semi-aged cheeses.



2007 Trivento Torrontes - \$10

Mendoza, Argentina

About the wine: Torrontes is Argentina's signature white grape that reaches perfection in Trivento's Mendoza vineyards. It's considered the signature grape – because Argentina is the only country in the world to produce it. It's similar to a Viognier and Pinot Gris – with floral notes and citrus flavors. Its' got great structure, and a good balance of acidity, which makes it perfect for summer fare and sipping on the back porch.

Tasting Notes: Bright golden yellow in color with shades of green. An alluring bouquet with floral and tropical-fruit aromas and hints of citrus. On the palate, the wine is crisp and well structured, offering flavors of ripe tropical fruit and citrus. AWESOME summer wine!



Placed 4th out of 50 wines tasted by the Wall Street Journal, June 30th, 2008!

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

2006 Natura Cabernet Sauvignon
Central Valley, Chile

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

2007 Trivento Torrontes
Mendoza, Argentina

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Previous Wine Club Selections

May 2008

Arido Malbec

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

Milbrandt Chardonnay

\$10/bottle

6 or more: \$9/bottle

June 2008

Tres Ojos Garnacha

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

Terra Di Gioja Pinot

Grigio

\$10/bottle

6 or more: \$9/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)