

# Big Bang Club Newsletter

## November 2006

Happy Holidays from Cork Cellars! About this time of year scores of magazines, websites, newspapers, etc. throw wonderful articles at you with endless information of food and wine. While we can't always get to them all, I recommend checking out at least a few. Often new ideas and recipes will be suggested with new wine pairings – one's we may not have thought of before. And, great party tips handed down for generations are revitalized with new, hip twists. For our wine club, this time of year means we try and gear our wine selections to compliment your holiday season, with a fresh look and a fresh taste. With Thanksgiving just a week away, we hope you find our wines to work well with a number of classic dishes, as well as with new recipes, and, on their own. And, of course, do not hesitate to give us a call and order more if you need to stock up for the season.

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

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

**Friday, December 29<sup>th</sup>**

## Waving Tree Sangiovese 2004 - \$10

Columbia Valley, Washington

**About Sangiovese:** Sangiovese is a grape varietal indigenous to Italy, possibly brought to the United States by Italian Immigrants in the late 1880's. Most of us are familiar with "Chianti", the blend of Italy, like Bordeaux is to France; Chianti is, in general, 70% Sangiovese with Canaiolo and Tribiano as common fillers. The grape thrives well in hot, sunny weather – and a great Sangiovese wine has fruity flavors of strawberry, blueberry, violets and plums with slightly higher acidity, which lends to perfect pairings with food (what the Italians love best about the varietal).



**About the wine:** 100% Sangiovese. This wine was not chosen as a comparable "Italian Sangiovese" made here in the States. But, it was chosen for its complex flavors and smooth structure. Care was taken with this small Winery to produce a good quality wine for a reasonable price.

**Tasting Notes:** This wine is a little more mellow than an Italian Sangiovese; it has a big dark cherry nose and taste. Spicy white pepper, soft oak and balanced acidity make this wine an "easy-to-pair" wine, as well as enjoyable for all sharing the meal.

**Serving Suggestions:** A great sipping wine, this wine will also pair nicely with a variety of dishes – including your traditional and non-traditional holiday dinners.

*Join us for*

*The 2006*

**HOLIDAY WINE TASTING**

*Series*

All Wine Club Members enjoy up to 4 complimentary flights each Sat. of the Holiday Wine Tasting Series!

Each Saturday 3-7pm

November 4<sup>th</sup> – December 30<sup>th</sup>

**VISIT [WWW.CORKCELLARS.COM](http://WWW.CORKCELLARS.COM) FOR MORE INFO**

# Clean Slate Riesling 2005 ~ \$10

## Moel-Saar-Ruwer Appellation, Germany



Breaking the common misconception about sweet, cloying Rieslings – a number of producers both national and international are producing new styles of the varietal. By adjusting the acidity, pH and alcohol content of the wine, wines with residual sugar are less “cloying” (described as a full sweet wine in the mouth), and more “clean” (I describe it as a refreshing taste where the sweetness is noticed, but adds to the structure of the wine rather than overwhelming it).

**About the wine:** 100% Riesling and a residual sugar of 3%. The acidity is higher (7.3%), and the alcohol content is lower (10.5%), which results in a clean, refreshing wine perfect to pair with food.

**Tasting Notes:** Fresh and balanced with peach aromas, a characteristic hint of mineral and a long, clean finish.

**Serving Suggestions:** Riesling has been recommended for years to pair with your traditional holiday dinner. It brings the flavors of the turkey and side dishes together with ease – and follows with an elegant finish. Other common pairings include seafood and spicy Asian food.

### DECEMBER WINE CLUB OPTION

As we wind up the year and celebrate the incoming, Cork Cellars is selecting a sparkling wine as the white wine selection in December.

**IF YOU CURRENTLY DO NOT RECEIVE A WHITE WINE SELECTION, BUT WOULD LIKE TO IN DECEMBER, PLEASE CONTACT EMILY AT 549-2675**

**Awards:** Chosen “Best Riesling” of the 2006 San Francisco International Wine Competition (against 128 other entrants).

## Tasting Notes

### Waving Tree Sangiovese 2004

Columbia Valley, Washington

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

### Clean Slate Riesling 2005

Moel-Saar-Ruwer Appellation, Germany

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

### Previous Wine Club Selections

#### SEPT 2006

Cotes du Ventoux

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

Ivan Tamas Pinot Grigio

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

#### OCTOBER 2006

Blue Jean Red 2004

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

Drepanum Bianco 2005

\$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)