

Big Bang Club Newsletter

December 2007

2007 year in review...

Month	Wine	Price
January	Bootleg Red	\$10
	Novellum Chardonnay	\$10
February	Clockspring Zinfandel	\$10
	Vin de Pays Gasgone	\$10
March	Ramsay Syrah	\$10
	O'Reilly's Chardonnay	\$10
April	Sawtooth Skyline Red	\$10
	Aligote	\$10
May	Marchesi Barbera	\$10
	Trapiche Torrontes	\$10
June	Trumpeter Malbec	\$10
	Kloster Pinot Grigo	\$10
July	Scalarie Negroamaro	\$10
	Stevenot Verdelho	\$10
August	Muruve Crianza	\$10
	Raimat Chardonnay	\$10
September	Huntington Petite Sirah	\$10
	Librandi Ciro Bianco	\$10
October	Cono Sur Carmenere	\$10
	Odyssea Pinot Gris	\$10
November	Li Veli Primitivo	\$10
	Simonsig Chenin Blanc	\$10
December	Calcu Red Blend	\$10
	I+I=3 Cava Brut	\$10

Tasting Notes: 60% Cabernet Sauvignon, 20% Carmenere, and 20% Cabernet Franc. Winemakers Ricardo Rivadeneira and Alejandro Jofre artfully blend the mineral notes and fresh acidity of grapes from the Andes foothills with the ripe tannins and red fruit from the center of the valley, and add richness and body from grapes grown closer to the Pacific Ocean. Clean cut, modern style with a layer of mocha and toast leading the way for ripe plum and blackberry fruit.

Fleshy, fruit-filled finish has a nice loamy finish..

Serving Suggestions: Red meat and game. Meat stews.

Have a safe and wonderful New Years! We'll see you again in 2008!

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

Please note the early delivery date!
DELIVERY/PICK UP DATE FOR NEXT MONTH!
Friday, January 18th

2005 Calcu Red ~ \$10
 Colchagua Valley, Chile

Special wine club price!

CALCU



2005 RED WINE VALLE DE COLCHAGUA CHILE

Special wine club price!

1+1=3 Cava Brut - \$10

Catalonia, Spain



About the wine: 1+1=3 is one of the few estates in the Penedès that exclusively bottles wines from its own vineyards. Produced from a classic blend of 25% Macabeu, 45% Xarel-lo and 30% Parellada, all harvested by hand, this Cava was fermented using yeast from Champagne. Second fermentation (in bottle), took three months in the cool underground cellars.

Tasting Notes: Aromas of apple, nutmeg, minerals, nuts and honey. Very fresh, dry and brisk, with lively citrus flavors. A ripe, serious sparkling wine with noteworthy palate presence. Finishes dry, subtle and persistent, with notes of apple, lemon, and minerals.

Serving Suggestions: Enjoy with just about anything – or raise it as a toast on New Year’s Eve.

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 Calcu Red Blend
Colchagua Valley, Chile

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

NV 1+1=3 Cava Brut
Catalonia, Spain

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Previous Wine Club Selections

OCTOBER 2007

Cono Sur Carmenere

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

Odyssea Pinot Gris

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

NOV 2007

Li Veli Orino Primitivo

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

Simonsig Chenin Blanc

\$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)