

# Big Bang Club Newsletter

## April 2006

Another month has gone by – sometimes it's just too hard to believe, especially if you consider all that we've accomplished this month! As a result of our growing business, we are moving the shop to a new location in downtown Sisters. We're expanding our wine selection and opening a wine bar/bistro. We hope that you'll come visit us; try new wines on our wine list, sample our wine flights, and of course, we'll let you know when we plan on having special wine tasting events with local winemakers. Although we're busy with the move, we still had time to find you some excellent wine for April. As the days and evenings continue to warm and we spend more time outside, our wines were selected to compliment afternoon's on the patio and grilled meats in the evening. Enjoy! Emily & Mark Pelletier

**REMINDER: Friday, May 26<sup>th</sup> is the next delivery/pick-up date.**

## Doña Paula – Los Cardos Malbec \$8.99

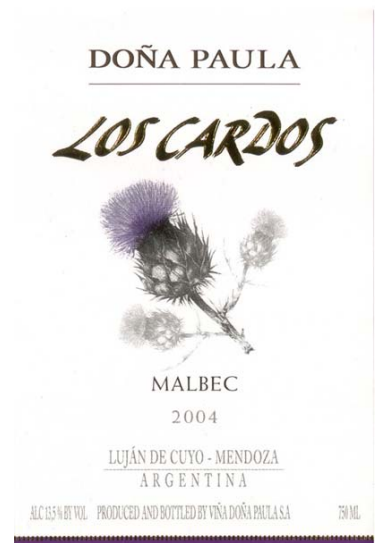
Mendoza, Argentina

**The Malbec Grape:** Malbec originally made a name for itself as an approved blending grape in the famous area of Bordeaux, France. Historically, this was all this varietal was used for, blending at very small amounts. However, the Argentinians found that their altitude and soils resulted in great growing conditions for Malbec, and took the grape varietal to a whole new level. Winemakers learned how to work with the grape to produce some very full-bodied, dry and sumptuous 100% Malbec wines – good enough to put their name on the map for producing serious wines the world now recognizes.

**About Doña Paula Winery:** The winery was founded in 1997 after it acquired 760 hectares of land in the Ugarteche Area, at the bottom of the Los Andes Mountain Range. Los Cardos is a brand of Doña Paula, releasing single varietal, premium wines affordable for everyone. The resulting Malbec is a testament to those words. While Los Cardos means “the thistles”, but there is nothing prickly about this fun, jammy, fruity Malbec. A great introduction (if you already haven't been introduced) to this varietal.

**Tasting Notes:** A nose full of ripe red berry and black berry fruits, with elegant herb and mocha flavors. There is an undercurrent of vanilla and pungent spice notes. In the mouth it is rich and smooth on the palate and nicely balanced, with a hint of mint on the finish.

**Serving Suggestions:** This wine is great with leg or rack of lamb, roasted or grilled red meats, goulash, or Chinese food.



# Heron Chardonnay

## \$9.99

### California Blend



Heron Chardonnay, while fresh to the Central Oregon wine market, has already made its mark on the rest of the wine industry. A “best buy” and “most popular wines by the glass” from Wine Spectator, we had to try it ourselves to believe it. Well, we obviously were not disappointed since you’re getting it now! And, while the wine speaks for itself, the winemaker is of particular interest this month, because she’s a woman. Laely Heron, Owner and Founder of Heron Wines, lived and traveled around the world, spending years in France studying the nuts and bolts of winemaking. Her passion, to make beautiful, well-crafted wines that everybody could enjoy. We think you’ll agree.

**Tasting Notes:** Tropical aromas leap out of the glass, and the flavors of lemon, lemon marmalade, passion fruit and mango -- with a touch of vanilla on the medium-length finish. Crisp and dry, pure varietal character.

**Serving Suggestions:** Chardonnay’s are great patio wines. They pair nicely with light snacks like olives and cheeses, but also can served with a main course of chicken or pork in a cream sauce.

## Tasting Notes

**Dofia Paula – Los Cardos Malbec 2004**  
Mendoza, Argentina

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

**Heron Chardonnay**  
California

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

### Previous Wine Club Selections

**FEBRUARY 2006**  
**Gnarly Head Zinfandel**  
\$9.99/bottle  
6 or more: \$8.99/bottle  
12 or more: \$7.80/bottle

**La Vieille Ferme Blanc**  
\$8.49/bottle  
6 or more: \$7.64/bottle  
12 or more: \$6.79/bottle

**MARCH 2006**  
**Mano a Mano**  
**Tempernillo & Amador**  
**Foothill Sauvignon Blanc**

\$9.99/bottle  
6 or more: \$8.99/bottle  
12 or more: \$7.80/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 (mixed okay)

#### **10% OVER COST**

Receive 10% over cost on full case orders (no mixed)