

Big Bang Club Newsletter

August 2006

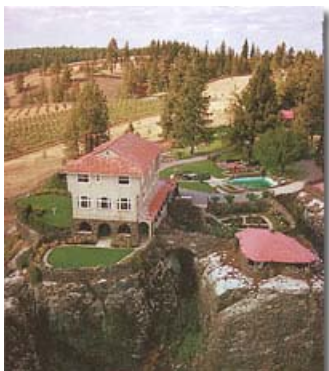
With Labor Day around the corner and the summer vacation rush coming to a close, it's a perfect time to consider taking a weekend wine tasting getaway. From Central Oregon, you can get to the Willamette Valley, Umpqua & Rogue Valleys, the Columbia Valley, and Walla Walla Valley, all within just a few hours. In September and October, the buzz of harvest and the fall season is very romantic, exciting, and one of my favorite times to visit (plus, no big summer crowds). Here are a couple of very basic "rules" I live by when wine tasting. . . wear a dark shirt; do not wear perfume; take a cooler of water, bread, salami, prosciutto, cheese, etc. for snacking on; designate a driver or hire a car for your trip; be patient with your server; and enjoy yourself! Wine tasting is intended for you *learn* about all the winemakers wine, the grape growing techniques, the style of winemaking, the terroir, etc. Don't be shy – ask questions, while sipping something new, and, if possible, go on a winery tour. Most importantly, have fun! Emily & Mark Pelletier

REMINDER: Friday, September 29th is the next delivery/pick-up date.

Arbor Crest Cliff House Red - \$10

Columbia Valley, Washington

About Arbor Crest: Purchased in 1982 by Harold and Marcia Mielke along with Harold's brother David Mielke, they began pulling out cherry trees from the cherry farm to plant grapes and founded Arbor Crest Winery. While not originally interested in the family business, daughter of Harold & Marcia,



(THE CLIFF HOUSE)

Kristina Mielke-van Loben Sels, changed her mind in college and majored in fermentation science at UC-Davis. She joined the family operation as the winemaker in 1999 (after working at Ferrari-Carano in Napa Valley), and at once began to moderate operations to produce more approachable wines – ones that made the critics stand up and notice. Still a family run operation, we were immediately turned on to the Arbor Crest Cliff House Red for the value – then were won over by the quality of the wine. They produce about 20,000 cases of wine per year – and focus on sauvignon blanc, merlot, cabernet sauvignon, cabernet franc, with small lot production wine of Petit Sirah, Sangiovese, and Malbec.

Tasting Notes: Rich fruity and complex nose, followed by mild tannins. Notes of pepper spice and clove.

NORTHWEST WINE WEBSITES

Check out these websites to help you plan your next Northwest wine tasting trip:

<http://www.winecountrywashington.org/>
<http://www.winesnw.com/>
<http://www.oregonwine.org/>

About the wine: A blend of Cabernet, Merlot, Cabernet Franc, Syrah & Sangiovese.
1323 cases produced.

Serving Suggestions: Pairs well with roast meats and complex flavors.



Ardeche Chardonnay - \$10

Côteaux de l'Ardèche, France

Another great find from France, this Chardonnay is perfect for hot summer days. And even better, this "Big Bang" wine has a very well known name backing up the quality! The Latour family has been in the viticulture industry since the 17th Century. It is still family run, and is world-renowned for their red and white wines. This particular Chardonnay comes from Côteaux de l'Ardèche (central France), where the hot weather and clay/chalky soils produce a high-quality, full flavor chardonnay grape. Enjoy!

Varietal Composition: 100% Chardonnay. Gravity-fed presses, stainless steel vats and temperature-controlled fermentation with 100% malolactic fermentation.

Tasting Notes: A golden colored chardonnay with light green reflection, this vintage dazzles with its complex aromas of honey and exotic fruits. You'll also find nice green-apple hints, with crisp acidity and a smooth finish.

Serving Suggestions: Powerful and fat, this wine is best enjoyed with fish!

WWW.CORKCELLARS.COM

Visit our website for up-to-date tasting events and our weekly wine tasting & tapas menu!

Look for special winemakers dinner this fall – we'll post the ones we hear about plus the ones we'll be hosting!

experience the joy of wine with us!

**ACROSS FROM THE CHAMBER ON W. ELM ST.
DOWNTOWN SISTERS
TU-WED 11-6, THUR-SAT 11-CLOSE, SUN 12-5**

Ardeche
CHARDONNAY
Vin de Pays des Côtes de l'Ardèche
Louis Latour

Tasting Notes

Arbor Crest Cliff House Red
Columbia Valley, Washington

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Ardeche Chardonnay
Côteaux de l'Ardèche, France

Nose:

Taste:

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Comments:

Previous Wine Club Selections

JUNE 2006

Caracol Serrano

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

The 3rd Bottle White

\$10/bottle

6 or more: \$9/bottle

JULY 2006

Feudo Monaci Primitivo

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

Hugel Gentil

\$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)