

# Big Bang Club Newsletter

## January 2006

Happy New Year! Welcome to the first month of 2006 – Central Oregon Wine of the Month Club. Over the last month, we've been tasting wines trying to find the perfect pair to start out the new year. We had many contenders, some you may see in the coming months. However, to get the new year started with a *bang*, we decided to send out two tried & true, very solid wines that we consider some of the very the BEST bang for the buck wines. These can be enjoyed all year round – great to have on hand for an unexpected guest, a housewarming or hostess gift, or just to enjoy for yourself. Cheers! Emily & Mark Pelletier

**REMINDER: Friday, February 24<sup>th</sup> is the next delivery date.**

## McManis Family Vineyard – Cabernet Sauvignon

\$9.99

Central California



The McManis Family has been growing grapes in California since 1938 – the McManis Family Vineyard Winery was founded in 1990. The vineyard is located near the San Joaquin and Stanislaus Rivers, just south of Lodi (Central), CA. In 1997, the winery was upgraded with state of the art equipment to aide in making the quality wines that are produced today. While not as “boutique” as other wines we’ve found for the wine club, quantity production and mass distribution does not affect the quality of this wine one bit. This wine has proven over and over again to be one of the best buy Cab’s we’ve found. It’s got excellent fruit qualities with a very nice, smooth finish. It’s a great food wine, it will pair nicely with a variety of meat dishes and red pasta sauces.

**Tasting Notes:** The 2004 Cabernet Sauvignon is an attractive medium-dark ruby color. Jammy blackberry and boysenberry fruit with hints of plum fill the nose. These scents are accompanied by vanilla, cinnamon and clove. This rich wine is full of bright raspberry and chocolate oak flavors. The finish is of dark fruit and slightly smoky oak. Oak aged 7 months.

### Technical Data:

Alcohol: 13.9%      Total Acidity: .54g/100ml  
pH: 3.65              Residual Sugar: NA  
Appellation: California  
Fermentation: Stainless Steel Tanks  
Barrels: New and Used French and American Oak

## Feb. 14<sup>th</sup> – Valentine's Day

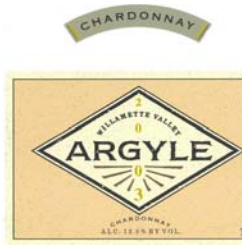
Visit Cork Cellars and pick up a special wine to share with your Valentine. Select a beautiful pre-wrapped bottle for no extra charge!



To reorder wine call 549.CORK (2675). Free delivery to Bend for orders over 6 bottles. 6-bottle and case discounts. Call for details.

# Argyle Chardonnay - \$9.99

## Willamette Valley, Oregon



Argyle has been in Oregon making wines since 1987 (with one vineyard planted back in the early '70's) and is well known for producing world-class methode champenoise Sparkling wine from Chardonnay and Pinot Noir. This *Big Bang* wine is a fantastic example of Dijon Clone, Oregon Chardonnays. Fermented in stainless steel, the wine characteristics are not clouded by an over-oaked taste/smell, resulting in a fresh and true example of the chardonnay grape. One of our favorites, this chardonnay is easy drinking and sure to please any palate. It's a great food wine, as it will pair with lots of different dishes.

**Tasting Notes:** Wonderful aromas of pear blossom, citrus-honey, lime with a hint of fresh rosemary sprig. The flavor is a big mouthful of pear, creamed butter, and apple tart dusted with rosemary. The center is soft and supple in structure, while the finish is juicy all the way through the long finish. In typical Argyle style, a 'rocky' mineral seam runs right through all the luscious flavors of pear, butter and apple.

### Technical Data:

Harvest Dates: 9/19-10/6/03      Bottled: August 2004  
Maturity at Harvest: 23-24.5      14,580 Cases produced  
Alcohol: 13.5%      Rollin Soles, Winemaker

### Chardonnay Fact:

Chardonnay, pronounced Shar-doe-nay, is America's number one selling white wine. And while Oregon continues to produce more every year – California, with about 100,000 acres planted, is still one of the largest producing regions of Chardonnay today.

## Tasting Notes

McManis Cabernet Sauvignon 2004  
Central California

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Argyle Chardonnay 2003  
Willamette Valley, Oregon

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

### Previous Wine Club Selections

#### OCTOBER 2005

Hahn Chardonnay  
& Hahn Syrah

#### REORDER PRICES:

\$9.99/bottle  
6 or more: \$8.99/bottle  
12 or more: \$7.80/bottle

#### NOVEMBER 2005

Seven Hills Riesling  
& J. Lohr Valdigie

#### REORDER PRICES:

\$8.99/bottle  
6 or more: \$8.09/bottle  
12 or more: \$7.50/bottle

#### DECEMBER 2005

Segura Viudas Sparkling Brut

\$6.99/bottle  
6 or more: \$6.29/bottle  
12 or more: \$5.50/bottle

Desolation Flats – Rustler's Red

\$9.99/bottle  
6 or more: \$8.99/bottle  
12 or more: \$7.80/bottle