

Big Bang Club Newsletter

July 2006

I'm writing this newsletter on a very hot day in Central Oregon. And, while I love the hot afternoon weather and cool evenings, this time of year can really reek havoc on wines. Heat and temperature fluctuations are the hardest on wine, in fact, one large temperature fluctuation cycle to turn your favorite wine – regardless of price – bad. However, there are a couple of simple steps to help avoid this problem. For example, when bringing your wine home, don't let it sit in the trunk while you run other errands. The trunk temp can easily get into the hundreds, cooking your wine. Moving the wine from the A/C of the vehicle to a cool stop inside your home helps reduce any chance of spoilage. Also, we recommend not storing your wine in the kitchen, particularly not above the refrigerator. Kitchens vary the most in temperature throughout the day, and refrigerators dispense a steady stream of heat out the back/above. If it's this hot next month at this time, I'll offer some additional suggestions. In the mean time, enjoy! Emily & Mark Pelletier

REMINDER: Friday, August 25th is the next delivery/pick-up date.

Feudo Monaci Primitivo ~ \$10 Puglia, Italy



About Puglia: Puglia (pronounced POOL-ya) is located in the southeastern corner of Italy in “the heel of the boot”. The region hasn't exploded with tourists as other regions (like Tuscany) have, however, rumor has it with the good & reasonably priced wine and the gorgeous beaches, Puglia will soon become booming with visitors. The wine region of Puglia, Apulia, has only recently begun producing wines with better balance and density – making their wines much more desirable throughout the world wine industry.

About the Grape: It was long thought that the Primitivo grape from Italy was the same grapes as the prize winning grapes of California, Zinfandel. However, it was California researcher, Carole Meredith, who discovered that, in fact, Primitivo di Manduria is a unique varietal. In the same DNA family as the Zinfandel, Primitivo is most likely the mother clone to the famous CA grape. Italian researchers have since determined that Primitivo has been cultivated in Apulia for about 150 to 250 years – and probably brought over to CA in the mid-1800's.

Tasting Notes: Rustic, with ripe fruit flavors, a hint of tar, moderate tannins and an elegant finish.

Serving Suggestions: This wine begs to be paired with Italian thin crust pizza...preferably with hot sausage, fennel, and roasted pepper toppings (see below).

Emily's Italian thin crust pizza made *really* easy: **Our favorite toppings:**

What you'll need:
Burrito size tortillas and an oven

Turn the oven on to 400°
Place tortilla on baking sheet, bake for about 5 minutes or until slightly browned
Remove tortilla
Add toppings (see our favorite toppings)
Place pizza back in oven for about 10 minutes
Remove, and enjoy with a glass of Primitivo!

Red tomato sauce, cheese, cooked hot sausage slices, shaved fennel, roasted peppers

Pesto, cheese, quartered artichoke hearts, sliced mushrooms, fresh tomato slices, chopped garlic

Bbq sauce, cheese, bbq chicken chunks, mushrooms, red onion, cilantro, garlic

making it even easier: there is a 6 blend Italian cheese blend that comes pre-shredded, it melts great and has good flavor; several spice companies make a “pizza” spice – this also adds great flavor & a little “kick”; finally, finish with fresh parmesan cheese shredded on top

Hugel et Fils Gentil - \$10

Alsace, France

Pioneers of winemaking in Alsace, France, the Hugel family can be traced back to the XVth century. During the XVIIIth and XIXth centuries, the Hugel family gained an enviable reputation for their winegrowing skills and for the meticulous way in which they cultivated their vineyards. While the time and technology has changed, the Hugel family is still considered one of the most respected Alsatian winery's today. For more information about this classic house can be found at <http://www.hugel.com>.

Varietal Composition: Gewurztraminer, Pinot Gris, Riesling, Muscat, and Sylvaner.

Tasting Notes: Fragrant, evoking floral and spice aromas and flavors, this is rich and soft, yet gets a boost from a grapefruit note on the finish.

Serving Suggestions: Try this one with the spicy bbq chicken thin crust pizza (see recipe), or with sushi, or summer salads.

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 11-9, SUN 12-5**



Tasting Notes

Feudo Monaci Primitivo
Puglia, Spain

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Hugel et Fils Gentil
Alsace, France

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Previous Wine Club Selections

MAY 2006
Night Owl Merlot
\$10/bottle
6 or more: \$9/bottle
12 or more: \$8/bottle

Darriaud Viognier
\$10/bottle
6 or more: \$9/bottle
12 or more: \$8/bottle

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

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)