

Big Bang Club Newsletter

June 2006

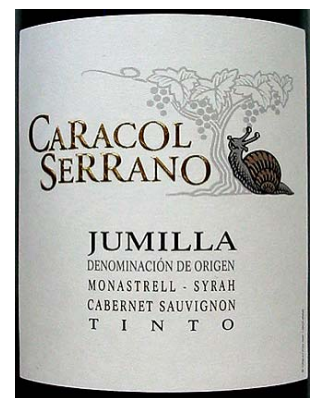
The wine shop will be celebrating it's one year anniversary in July. As we look back over the last year, and look forward to serving our customers over the future years, we still agree that sampling and trying new wines to display at the shop is still one of our favorite parts of the job. Wine is such a dynamic experience; an opportunity to taste "outside the box" and appreciate different varietals for their unique style. There's no telling what you'll find and what you'll like with wine – the perfect reason to sample wine as a wine club member. Now you have an opportunity to try more new wines – the wine shop offers daily wine tasting with our list changing about every four days. We hope to see you in Sisters soon. Enjoy! Emily & Mark Pelletier

REMINDER: Friday, July 28th is the next delivery/pick-up date.

Caracol Serrano ~ \$10

Jumilla, Spain

About Jumilla, Spain: Jumilla is an exciting new wine-making area in Spain. Rugged and remote, it is the up-and-coming appellation in the countryside South East of Madrid. The climate in Jumilla is similar to Australia; barely enough rain falls to keep the grapes alive as the torrid summer temperatures hit over 100 degrees, while winters plunge into the teens. The result – a hot semi-desert area with very low yielding grape vines, producing grapes with great acidity and the best possible sugar levels.



About the Grapes: One grape that can handle this climate well is the monastrell (mourvedre), which happens to be the dominant grape of the region. The Monastrell grape has flourished in this region of Spain. The low yield of sometimes 2 tons or less per acre of this grape result in wines that are inky dark and densely packed with sweet jammy fruit. Blend this grape with Cabernet and Syrah, and the final product is a full-bodied wine perfect for pairing with a variety of foods. **Varietal Composition:** 50% Monastrell, 20% Cabernet Sauvignon, 30% Syrah.

Tasting Notes: The wine exhibits a dense ruby color along with sweet aromas of black cherries, currants, spice box, and licorice. Soft, with good density, fine balance, and a plump mouthfeel.

Serving Suggestions: Another great summer grilling wine! Great with blue cheese hamburgers, and RIBS! This recipe is donated by my dad, who makes the best, "fall off the bone" ribs.

Frank's Recipe for Braised Ribs

(cook 8 ribs for 2 people)

Marinate (over night if possible) in:
4 thin slices of ginger, minced
2-3 cloves of garlic (more if you like)
1 tbs of sugar
1/4 cup of soy sauce (this provides the salt, do not add salt)
Black pepper and hot pepper (use your judgment on amount)
1-1/4 cup of a red wine of your choice. You can use a nice white instead (my dad really likes white wine)

First, sear the ribs (cook food over a very high, dry heat to seal in juices. This is usually done in a skillet on the stovetop). You can use the braising pot, but let it cool down before proceeding to the next step.

Next, put ribs (and juices) in a braiser (i.e., cask iron pot, or other pot with sealed lid) and turn on low heat (stovetop). Cook covered for 2 1/2 hours. You can add a little beer for additional flavor, but for braising, the liquid content should be low. After 1 1/2 hours, you can add other stuff like potatoes, celery, mushrooms, etc. to compliment the ribs.

When done braising, be sure to let the ribs cool so you don't burn your mouth! Enjoy!

The 3rd Bottle White

\$10 - California

A fun venture for the Gustavo Thrace Winery located in Napa Valley, California, the 3rd bottle wine was literally intended to be the third bottle of wine you would open (after opening 2 of your pricier wines) to share with company without breaking the bank. But, we think they did such a good job with this white blend, our opinion is the quality justifies opening this wine first!

Varietal Composition: 95% barrel fermented Chardonnay, 2% Viognier, 2% Sauvignon Blanc and 1% Muscat.

Tasting Notes: A refreshing aromatic wine that highlights peach, melon and floral aspects.
Crisp, dry chardonnay finish.

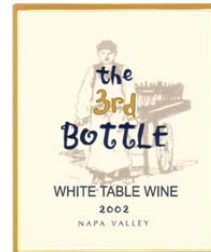
Serving Suggestions: This wine holds its own on a hot summer afternoon, or try with grilled fish or chicken, or a light summer pasta dish with a garlic, olive oil, and fresh tomato topping.

WINE TASTING AT CORK CELLARS

A visit to Sisters is a fun way to spend the afternoon! Stop in the wine shop and try wine by the flight, by the glass, or choose a bottle off the shelf and enjoy with friends or family. We also have a gourmet tapas menu to pair with your glass. You'll love our EXPANDED HOURS & WINE SELECTION.

We look forward to seeing you.

**ACROSS FROM THE CHAMBER ON W. ELM
DOWNTOWN SISTERS
TU-WED 11-6, THUR-SAT 11-9, SUN 12-5**



Tasting Notes

Caracol Serrano
Jumillo, Spain

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

The 3rd bottle white blend
California

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Previous Wine Club Selections

APRIL 2006

Los Cardos Malbec

\$9/bottle

6 or more: \$8.10/bottle

12 or more: \$7/bottle

Heron Chardonnay

\$10/bottle

6 or more: \$9/bottle

12 or more: \$8/bottle

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

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)