

Club Cork Newsletter

January 2007

“Time flies when you’re having fun” – a saying that couldn’t be more true. I’m amazed that 2006 is gone and we’re into our first month of 2007. We look back and realize, it’s gone too fast because we’ve had too much fun! The wine club is in full swing – our options keep getting better, and we’re always thrilled with providing you fun

and new wines. The theme this month is WINTER FOOD. These wines are great for pairing with home-style winter favorites that will help keep you warm this winter season. So cook up your favorite dish and, as always, enjoy!

Emily & Mark Pelletier

**DELIVERY/PICK UP DATE
FOR NEXT MONTH!
Friday, February 23rd**

2002 Aalto ~ \$25

Ribera del Duero, Spain

A creation by Vega Sicilia's former winemaker and one of Spain's most famous and well respected, Mariano Garcia, with operating director Javier Zaccagnini, Aalto is considered one of the most elite wines produced in Spain today. A project conceived in 1999, the concept behind Aalto is only to produce this wine in very good vintages (they expect 6-7 vintages per decade).

Tasting Notes: Old vine Tempranillo, this wine is a deep ruby/purple color with a sumptuous perfume of licorice, blueberries, cassis, roasted meats, and incense. Broad and flavorful with low acidity and ripe tannins.

Cellaring: Aging nicely, this wine is drinking well now, but it will continue to drink nicely over the next 7-8 years.
91 POINTS RP



Serving Suggestions: A great winter food wine – pair with rosemary lamb osso bucco, or garlic based Mediterranean dishes with tomatoes, olives and herbs.

Soup's great for the winter – a great to pair with wine. Try this fabulous herbed carrot soup recipe from *Sunset Magazine* with your selection.

Rather than stirring the herbs into the soup, try setting out bowls of dill and tarragon--along with some crème fraîche or sour cream for dolloping--and let guests do the garnishing themselves.

4 tablespoons butter
2 medium onions, sliced
6 cloves garlic, coarsely chopped
3 pounds carrots, peeled and sliced into 1/4-in.-thick rounds
1 bay leaf
1/3 cup long-grain rice (any variety)
2 to 3 tsp. coarse kosher salt

1 teaspoon freshly ground black pepper
8 cups reduced-sodium chicken broth
1/4 cup heavy whipping cream
1 cup crème fraîche or sour cream
1 cup fresh dill, chopped
1 cup fresh tarragon, chopped



1. Melt butter in a large pot (at least 5 qts.) over medium-high heat, then add onions. Cook until onions are translucent, 5 to 7 minutes. Add garlic, carrots, bay leaf, rice, 2 tsp. salt, pepper, and chicken broth.
2. Increase heat to high and bring to a boil, then reduce to medium-high and cook, uncovered, until carrots are tender, about 20 minutes. Remove from heat and let cool 10 minutes.
3. Remove bay leaf and purée soup in batches in a blender. Return soup to pot and set over low heat. Add whipping cream and 2 cups water (if soup looks too thick, add a little more water) and cook until warmed through. Season to taste with additional salt.
4. Serve soup hot, with crème fraîche or sour cream, dill, and tarragon.

2003 Navarro Chardonnay - \$25

Anderson Valley, California

Navarro Vineyards is a small winery tucked in the Anderson Valley of California, and has been making wines and other goods since 1972.



Tasting Notes: An absolute treat of a chardonnay, it hints at golden delicious apple and fresh papaya. It follows with pure flavors of lime zest, vanilla and toast, in a creamy texture. It has a vitality that is especially appealing, and the balance to develop well with age.

Serving Suggestion: This is a fantastic Chardonnay to pair with food. The absence of “over oak” gives this wine versatility. Pair with carrot soup (see recipe), seafood pasta, or chicken.

WINTER WINE COMPETITION

Visit us for our Winter Wine Competition – beginning Tues. Feb. 13th.

WWW.CORKCELLARS.COM
FOR ALL DETAILED INFORMATION!

Understanding Malolactic Fermentation (ML): A quick lesson in wine chemistry; wine is the product of fermentation, and in the primary or initial fermentation, yeasts convert grape sugars into carbon dioxide and alcohol. At the winemaker's option, wine can also undergo a secondary, ML, in which bacteria convert the grape's malic acid (very tart) into carbon dioxide and lactic acid (soft and buttery). Because of the high natural acidity in Anderson Valley fruit, Chardonnays from this chilly growing area are ideal candidates for ML treatment, whereas chardonnay grown in warmer microclimates can become flabby and fall apart with the deacidification that occurs during the ML process.

Tasting Notes

Aalto Red Wine 2002
Ribera del Duero, Spain

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Navarro Chardonnay 2003
Anderson Valley, California

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Previous Wine Club Selections

November 2006

Murietta's Well Vendimia

\$25/bottle

6 bottles: \$22.50/bottle

12 bottles or more: \$20/bottle

Kesselstatt Riesling

\$20/bottle

6 or more: \$18/bottle

12 or more: \$15/bottle

December 2006

Langmeil Valley Floor Shiraz

\$25/bottle

6 bottles: \$22.80/bottle

12 bottles or more: \$20/bottle

NV Ecosse Sparkling

\$25/bottle

6 or more: \$22.50/bottle

12 or more: \$20/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)