



Club Cork Newsletter

January 2009

EXPANDING THE PALATE

We find it fun and refreshing to try a variety of wines we're not accustomed too – and we especially like it when they're deliciously good! So, it was no problem picking out this fun wine from California – the region is familiar, but the grape varietals were crazy – most of them we had never heard of before! And, for our white selection, we chose a fantastic wine from France; elegant and beautiful it's perfect for pairing with some hearty winter soups.

Enjoy these fun wines! Cheers, Mark and Emily Pelletier

You'll find all of our current and past newsletters are online:

www.corkcellars.com/wine_club.php

NEXT MONTH: DELIVERY/PICK-UP

Friday, Feb. 27th

Update Your Information for 2009

Do you have new contact information?

Let us know by contacting us at
emily@corkcellars.com or 549.2675

Save gas and email or call us to re-order past wine club

selections! Most of our wine club options are available after you've enjoyed them! If you loved your last months, or 4 month ago selection – let us know and we'll save more for you! We can either deliver it with your current selections, or save a trip and pick it up at the same time! With our great discount policy – you can't afford to miss out!

Click or Call & Save!

2003 Murrieta's Well Zarzuela ~ \$25

Livermore Valley, California

About the Winery: Our 92-acre estate was first planted in 1884 and is sustainably farmed. In 1998, Tempranillo was planted in anticipation of a wine modeled after the famous Spanish blends of Ribera del Duero and Rioja. Following the Tempranillo were plantings of Touriga Nacional and Souzao—grapes that are traditionally used in the production of port, but which have exceptional fruit characteristics when made as a classic table wine.

Tasting Notes: 43% Touriga Nacional, 40% Tempranillo, 10% Souzao, 7% Touriga Francesca. This 2003 Zarzuela has a velvety red color and black licorice, pepper and spice aromas. The wine has anise and earthy flavors with bold tannins and a hint of cherries on the finish.



2006 Vincent Pouilly-Fuisse Chardonnay ~ \$25 Burgundy, France



Tasting Notes: 100% Chardonnay. The pale yellow wine has a brilliant color with a green tint, and elegant, white flower aromas which lead to round, fresh, mineral flavors on the palate. The wine has a very clean and balanced character in the mouth. The wine pairs well with fish, seafood, chicken and goat's milk cheeses, and hearty winter soups.

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)

Tasting Notes

2003 Murrieta's Well Zarzuela
Livermore Valley, California

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

2006 Vincent Pouilly-Fuisse Chardonnay
Burgundy, France

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Previous Wine Club Selections: [Reorder by calling 549-2675](tel:549-2675) or email emily@corkcellars.com

September 2008

Langhe Nebbiolo

\$25/bottle

6 or more: \$22.50/bottle

12 or more: \$20/bottle

Copain Viognier

\$22/bottle

6 or more: \$19.80/bottle

12 or more: \$17/bottle

October 2008

Maison Cotes Du Rhone

\$25/bottle

6 or more: \$20/bottle

Davis Bynum Chardonnay

\$25/bottle

6 or more: \$22.50/bottle

12 or more: \$20/bottle

November 2008

Raymond Merlot

\$25/bottle

6 or more: \$22.50/bottle

12 or more: \$20/bottle

Bucklin Gewurztraminer

\$22/bottle

6 or more: \$19.80/bottle

12 or more: \$17/bottle

December 2008

Cosentino Cab Franc

\$25/bottle

6 or more: \$22.50/bottle

12 or more: \$20/bottle

Dom H-V Cremant de Bourgogne

\$24/bottle

6 or more: \$21.60/bottle

12 or more: \$19/bottle