

Club Cork Newsletter

February 2007

Ugh – My Wine is Bad!

A Two Part Series in Understanding What Causes Wine to Go Bad

Part I: There's nothing more disappointing than opening your just purchased, or cellared wine, only to find that it tastes "off". Or, maybe it doesn't taste bad at all, but you don't like the flavors – it's musty, and smells of wet cardboard or dirty socks. In general, there are two reasons a wine has "gone bad". The first is more recognizable for most wine drinkers, the wine has spoiled. This is a general term, and is often associated with oxidized, cooked, old, tired, past its prime, etc. This is when the wine has been exposed to oxygen for either longer (an old vintage or being left open for several days), or at a higher rate (being cooked in your trunk on a hot summer day), causing the living liquid to convert into vinegar. A spoiled wine will lack aromas of fruit, and often taste like it has been stewed on the stove. It can also turn brown in color, and can taste like cheap sherry. Often times, BUT NOT ALL THE TIME, the cork can also be an indicator of spoiled wine (see photo). If the cork looks bad, taste the wine to confirm that it is spoiled – sometimes a cork can look old, wet or crusty, but the wine is perfect! Wine can go bad at any time during its life, so it is more of a gray area for returning the wine to your merchant. If you notice that the wine is bad right when you open it, often your wine merchant will replace the wine. However, if it's gone bad because you forgot it in the trunk for two days, or drank half the bottle and left it in your refrigerator for 2 weeks, it's typically non-replaceable – and a very good reason to take special notice of your wine storage habits!



Next month – learn the second reason why wine can go bad – being "corked"! Enjoy, Emily and Mark Pelletier

DELIVERY/PICK UP DATE FOR NEXT MONTH!

Friday, March 30th

La Spinetta Ca'di Pian Barbera - \$24

Piemonte, Italy

While Piedmont is famous for Barolo and Barbaresco, Barbera is considered the everyday drinking wine, and it's easy to understand why. Barbera has an unusual combination of low tannins and high acidity, which sometimes makes it taste like a white wine in its liveliness and thirst-quenching drinkability. It tends to sport an earthy core that might remind you of the Piedmont hills, even if you've never been there. Barbera's deep color runs from garnet to inky crimson, making its lemony tastes even more striking. And compared with so many reds of today, these wines are lean — tightly focused, sometimes with tastes of cherries and spices. Barbera has a notable dryness, almost a dustiness, especially on the finish.

Tasting Notes: Rich, peppery and serious with aromas of blueberries, blackberries and hint of new oak. Silky and refined, with loads of deep fruit, of liqueured cherries, with enticing floral notes and a whisper of cocoa to seal the deal, Very full in the mouth with well structured tannis and naturally bright acidity. Earthy and complex. Very tasty.

Serving Suggestions: There are few more satisfying meals than a generous veal chop smothered in tomato sauce, black olives, herbs and lemon zest accompanied by a lusty, fresh barbera. But the big surprise is that because of its abundant acidity, it also goes well with fish and capers, rich chicken and pork dishes, pastas both creamy and spicy, and herb-grilled vegetables.

2005 Charles Krug Sauvignon Blanc

\$18 Napa Valley, California



Charles Krug is operated by the Robert Mondavi Family (yes, the big guys), and was established in 1861 (a very long time ago). While most white wines in this price range are good, this one is particularly good for the price. I first shared this wine with my family in Michigan – we went to this fabulous seafood restaurant and wanted to all share a bottle of wine. Of course, being the wine shop

owner in the family, it was my choice. I chose this wine because it was reasonably priced, and Sauvignon Blanc's from Napa are typically very good. I was delightfully surprised that it was available to me in Oregon, and that it was the perfect price for my wine of the month club. Enjoy!

Tasting Notes: 95.6% Sauvignon Blanc, 4.4% Sauvignon Musqué blend. Reserve winemaking methods, an absence of oak and brief aging in small tanks accents this wine's peach, banana and lime aromas. Silky texture and a crisp acidity offer a refreshing edge to this food friendly wine.

Serving Suggestion: We had it with seared ahi tuna, grilled salmon, crab cakes, and tilapia. It was perfect!

WINTER WINE COMPETITION

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

WWW.CORKCELLARS.COM
FOR ALL DETAILED INFORMATION!

Tasting Notes

La Spinetta Ca' di Pian Barbera 2003
Piedmonte, Italy

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Charles Krug Sauvignon Blanc 2005
Napa Valley, California

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Previous Wine Club Selections

December 2006

Langmeil Valley Floor Shiraz

\$25/bottle

6 bottles: \$22.80/bottle

limited

NV Ecosse Sparkling

\$25/bottle

6 or more: \$22.50/bottle

12 or more: \$20/bottle

January 2007

Aalto Red

Sold out

Navarro Chardonnay

\$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)