



Club Cork Newsletter

February 2008

THE HEALTH BENEFITS OF WINE

Restaurant Review

If food and wine are your thing, you don't want to miss out on **BRICKHOUSE**, the new steak and raw bar, that recently opened in Redmond. Located downtown, you enter into a cozy atmosphere where the soft lighting is perfect for a romantic dinner, or huddle up at the gorgeous bar for good laughs with friends. My immediate sights were drawn to the wine cellar, filled with one of the best wine collections this side of the Cascades. You can't miss it at the end of the bar, with two ceiling height glass doors looking into redwood racks built by Oregon Vineyard Selection. Climate controlled, you're sure to get the best aged Oregon Pinot's and Washington Cab's – or go international with some killer Bordeaux's or Burgundy's. If you're tired of overpriced wine – don't worry – the list was respectably priced with stellar options in all price ranges. With such a great list to choose from, you're almost better off selecting your wine and letting that guide your dinner choice. A simple, yet fantastic menu awaits you while your attentive server pours your wine selection into a decanter. From Oysters and King Crab, to choice selection steaks, all the food we enjoyed was excellent and cooked to perfection. This truly is the first time I've been so impressed with a restaurant that I was obliged to write a review and suggest a visit.

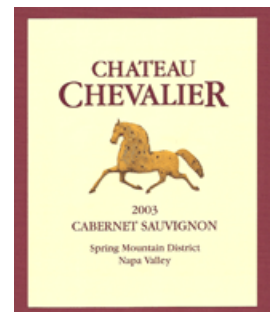
BRICKHOUSE is located at 412 SW Sixth St. in Redmond. If you're planning to visit on the weekends, I suggest making a reservation at 526-1782.

"Everything in moderation" is a phrase I tend to live by, especially when it comes to my wine consumption! While my expression is hardly scientific or measurable, hundreds of studies conducted since 1926 have proven my phrase accurate. Most scientists and doctors agree that drinking in moderation is associated with greater health than those who abstain or abuse alcohol. So, raise your (one) glass to these fun health facts of wine. **Anti-aging and cancer:** hundreds of studies show that moderate consumption of wine may be a preventative against coronary disease and some forms of cancer. Compounds found in grapes have shown these to boost the immune system, block cancer formation, and possibly protect against heart disease and even prolong life. **Women and diabetes:** One Harvard School of Public Health study found that women who drank *regularly* and *moderately* had a 58% lower likelihood of developing diabetes. **You are smart!** Moderate drinkers are, on the average, of higher intelligence than either non-drinkers or heavy drinkers, and moderate drinkers routinely have higher education status than non-drinkers. If you're interested in learning more, a quick internet search will lead to thousands of pages of information that was too much to summarize here! As always, enjoy your selection this month. Cheers! Emily and Mark Pelletier

DELIVERY/PICK UP DATE
FOR NEXT MONTH!
Friday, March 28th

2003 Chateau Chevalier Cabernet – \$25
Spring Mountain Vineyard, California

Tasting Notes: 85% Cabernet Sauvignon, Merlot, Syrah, & Cab Franc. This ruby red wine opens with a fragrant cherry and pipe tobacco bouquet. On the palate, this full bodied wine is rich in cassis, cherry, coffee, herb, and spice flavors that are wrapped in lush tannins. Terroir driven. Excellent.



Cellaring: A 2003 vintage, this wine opens up very nicely. However, a couple more years in the cellar will benefit this wine and will refine the already smooth tannins.

2006 Ken Wright Chardonnay - \$25 Columbia Valley, Washington (Oregon Winemaker)

About the Celilo Vineyard: This vineyard is situated on a 1,000' bluff overlooking the Columbia River in the Columbia River Gorge. It lies on the south face of Mount Underwood, which is currently an inactive volcano. The soil is pulverized basalt, extremely porous and loose, which promotes deep rooting. Unlike the Chardonnay grown in the hot eastern desert of Washington, this is a much cooler site. As a result, the fruit retains more acidity and the wine displays a clean mineral character with an expansive texture.

Tasting Notes: A superbly detailed Chardonnay, with round notes of ripe summer apricot and lemon. The fruit is complemented with a touch of sweet vanilla from about 10% new oak that adds to the wine's richness. Hints of minerality on the finish would pair well with seared scallops.
385 cases produced.



Looking for a particular wine? Call and order from Cork Cellars and have it delivered with your wine club selections! Great prices, great service – always fun!

Tasting Notes

2003 Chateau Chevalier Cabernet Sauvignon
Spring Mountain Vineyard, California

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

2006 Ken Wright Chardonnay
Columbia Valley, Washington

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Previous Wine Club Selections

December 2007
Porque No Zinfandel
\$24/bottle
6 or more: \$21.60/bottle
12 or more: \$18/bottle

Duval Leroy Champagne
SOLD OUT

January 2008
Chappellet Mountain Cuvee
\$25/bottle
6 or more: \$22.50/bottle
12 or more: \$20/bottle

J Phelps Sauvignon Blanc
\$25/bottle
6 or more: \$22.50/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)