



# Club Cork Newsletter February 2009

## A Very Brief History of the Corkscrew

Old films featuring acts from BC to early AD will sometimes have folks drinking from bottles – pulling out corks to reach the contents. But, real history doesn't show real corks and the beginnings of the corkscrew until the 12<sup>th</sup> Century. It's unknown who invented the first corkscrews, but it is known that the first corkscrews were made by blacksmiths and derived from gun worme, a tool with a single or double spiral end fitting used to clean musket barrels or to extract an unspent charge from the barrel.

Inspired, inventors began designing and many patents were received in several countries, the first known in England by Samuel Henshall in 1795. Since then, the rise of the corkscrew is illustrated by the fact that between the 18<sup>th</sup> and the beginning of the 20<sup>th</sup> Century's, over 300 corkscrew patents were registered. Whatever design you pick to open that bottle of wine – you're using a piece of history to gain access to your delicious juice! Enjoy these fun wines! Cheers, Mark and Emily Pelletier



NEXT MONTH: DELIVERY/PICK-UP

**Friday, Mar. 27<sup>th</sup>**

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

[www.corkcellars.com/wine\\_club.php](http://www.corkcellars.com/wine_club.php)

*Click or Call & Save!*

**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!

## Barbaresco ~ \$25 Outside Alba, Italy

**RARELY do you find an easy drinking, complex Barbaresco at this price!** Cork Cellars is excited to bring you this fine wine from the Alba region of Italy. This fruity, approachable, and complex wine has a great history. The grape vines are an average of 15 years old, and after careful selection and crushing, the wine is placed in stainless steel tanks for a year, then sent to neutral oaks for another year. The wine stays a minimum of 6 months in the bottle before release. The lower alcohol content (13-13.5%) ensures a fine balance of tannins and structure – making it one of the best Barbaresco's to pair with meals. We tried this wine with classic hand-made Italian pizza from Nick's in McMinneville...it really can't be beat!

**Tasting Notes:** 100% Nebbiolo. Rose and violet nose, fruity tones with hints of tobacco and terroir. A nice, clean finish rounds out the complexity and layers of the wine.

# 2005 Villa Erbice Soave Superiore - \$22

## Veneto, Italy

**Tasting Notes:** Italian white wines are more known for their crispness, light flavors, and sometimes regarded as a little “flabby”. Well, we’ve searched out this Soave that will change your mind forever. Produced in Veneto where the grapes have full fun at the foot of a south facing hill, the harvested grapes are crushed and left on the skins for eight hours before completing fermentation and aging. The result is an uncommon richness with wonderfully complex flavors of ripe apple and pear through almond and spices with a dry finish.

### 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

**Barbaresco**  
Alba, Italy

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

**2006 Villa Erbice Soave Superiore**  
Veneto, Italy

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](mailto:emily@corkcellars.com)

#### 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

#### January 2009

**Murrieta's Well Zarzuela**

\$25/bottle

6 or more: \$22.50/bottle

12 or more: \$20/bottle

**Pouilly-Fuisse Chardonnay**

\$25/bottle

6 or more: \$22.50/bottle

12 or more: \$20/bottle