



# Club Cork Newsletter

## February 2010

### Mark Your Calendars!

The Next Wine Club Delivery/Pick Up

**March 26th, 2010**

#### Cork Cellars Discount Policy

##### 10% Tuesdays

Receive 10% off 3 or more bottles every Tuesday (in store only)

##### 10% off

Always receive 10% off 6 or more bottles (mixed okay)

##### 10% Over Cost

Receive 10% over cost on full case orders (no mixed)

You'll find all our past newsletters  
online at:

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

#### UPCOMING MAR. EVENTS

Live Music - Little Fish  
Sat., Feb. 27th: 7-9pm. free.

Wine Tasting - Saviah Cellars  
Thurs., Mar. 4th: 5-8pm. \$6 fee.

Live Music - The Quon's  
Sat., Mar. 6th: 7-9pm. free.

Wine Tasting - Andrew Will  
Thurs., Mar. 11th: 5-8pm. \$6 fee.

Live Music - Little Fish  
Sat., Mar. 13th: 7-9pm. free.

Live Music - Steve Neth  
Sat., Mar. 20th: 7-9pm. free.

Live Music - Willie Carmichael  
Sat., Mar. 20th: 7-9pm. free.

#### Reorder past wine club selections VIA EMAIL OR PHONE

Just email [emily@corkcellars.com](mailto:emily@corkcellars.com) or call 549.2675 and let me know your order.

We'll deliver it with your next club delivery or have it available for you to pick up at the shop.

#### Previous Wine Club Selections

##### January 2010

Red: Witness Tree Dolcino (OR) Retail \$20 / 6 or more: \$18 / case price \$192

White: Damien Laureau "Les Genets" Savennieres (FR) Retail \$25 / 6 or more: \$22.50 / case price \$240

##### December 2009

Red: Concha Y Toro Terrunyo Carmenere (AR) *Currently OUT OF STOCK*

White: Capitello Sparkling Brut (OR) Retail \$25 / 6 or more: \$22.50 / case price \$240

##### November 2009

Red: Et Fille Blackslee Pinot Noir (OR) **SOLD OUT**

White: Coeur De Terre Riesling (OR) Retail \$20 / 6 or more: \$18 / case price \$192

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Cork Cellars Wine Bar & Bottle Shop. 161A Elm St. Downtown Sisters.  
549-2675. [www.corkcellars.com](http://www.corkcellars.com)



## Serrata Belguardo Super Tuscan - \$20 Toscana, Italy

"This edgy, almost sanguine blend is grown in a rocky mix of limestone and sandstone soils on the coast near Grosseto. While the wine's naturally brisk acidity shows the cooling influence of the coastal air, what's most striking is the savory, elegant feel of the tannins. At once powerfully mineral and smooth, they frame deep flavors of dried porcini, ripe cherry and fresh sage in a way that feels vibrant and firm. The complexity is here to age this for a decade, although it would be irresistible now with roast leg of lamb." 94 Points Wine & Spirits.

**Emily's Notes:** YUMMM. A great wine to open with dinner, it has great structure and depth.

## Adamant Cellars "Bliss" - \$25

A blend of Columbia Valley Sauvignon Blanc and Walla Walla Valley Semillon. Harvested in mid September and processed using a special tank designed to control all aspects of the fermentation and settling process.

Designed to be fresh and crisp, this wine features floral citrus and tropical aromas. The palate has crisp granny smith apples with notes of tangerine, pear, and honey.



## Jumping into Spring

It seems crazy that we're almost into Spring in Central Oregon. But, the warm weather and sunny days are an indication we're almost there. It's a great and inspiring time to revisit old favorites and find new, compelling wines. This month was a no brainer in choosing the wines - clear winners of clarity, complexity, and value for the quality of wine in the bottle. All selections just scream spring - either a sniff of fresh, thawing earth, or a clean floral note that gives way to visions of fresh growing flowers. We hope these wines inspire you to find the best in Spring this season.

As always, enjoy! Emily, Mark, and Nora Pelletier

### Tasting Notes Serrata Belguardo, Italy

Nose:

Taste:

Served With:

Comments:

### Tasting Notes Adamant Cellars Bliss, Washington

Nose:

Taste:

Served With:

Comments: