



Club Cork Newsletter

April 2008

TOASTY OAK!



The use of oak barrels for aging wine is a centuries old tradition. Sailors made note of wine aged in oak transported over seas to taste much better after the trip than before; just one of the many stories confirming that oak barrels involved in the wine making process is better than without. There is so much information on barrels, that all can not be presented in just one newsletter; from the varying countries oak barrels are produced, the forests from which they were harvested, the flavors certain oak types impart on the wine, in addition to the chemical reactions and purpose of the barrels in the aging process, in fact, there are college classes based on the intricacies of oak. However, we can break down some key points of interest that will aid in the general understanding of oak. There are two essential qualities oak plays in the winemaking process; oak barrels breathe, which allows the tannins in wine to polymerize, and oak

interacts with wine to impart a range of effects in the flavor of the juice. Oxygen plays an important role in minute quantities in the winemaking process. The barrels, built without the use of adhesives or glues, have “leaks” – allowing small molecules of oxygen and gas to permeate the barrel and aid in the development of the wine. Secondly, the level at which they “toast” the inner barrel to help mold it into shape imparts certain flavors into wine, another positive quality in the winemaking process. As your palate continues to evolve, sampling wine produced with different barrels and barrel types is an exciting challenge. As always, enjoy your selection this month. Cheers! Emily and Mark Pelletier

DELIVERY/PICK UP DATE FOR NEXT MONTH!

Friday, May 30th

2005 Chateau de Brondeau~ \$25
Bordeaux, France



2005 Bordeaux: Almost anyone could have produced an outstanding 2005 Bordeaux – the vintage was just that outstanding. As the 05’s begin to appear on the market, however, the price will reflect the vintage, with 1st growth wines reaching in the thousands for a single bottle! We did happen upon this 2005, left bank Bordeaux, and at this price, quite the deal. It’s about 80% Merlot, 15% Cab Franc, and 5% Cabernet. It can be drunk now (I suggest decanting for a couple hours), or hold on to this and it will mellow out over the next 5-6 years.

Tasting Notes: The fine and discreet nose which it had as a primeur has transformed into a beautiful framework of ripe red and black fruits, cherries, plums, blackcurrants, blackberries, and raspberries. On aeration the wine is lightly marked by its ageing, with vanilla and slightly peppery tones. These create a generous, inviting and even seductive combination to which notes of rose, violet and licorice add a beautiful elegance.

2004 Chateau du Trignon Sablet - \$25

Cotes du Rhone, France



About Sablet: Sablet is a lesser known Cotes du Rhone village sandwiched between Gigondas and Rasteau. The winemaker at Trignon is an ex-Chapoutier employee, and as such has great experience of biodynamic viticulture. The Trignon estate is cultivated using the principles of lutte raisonnée, with grass cover grown between vine rows and only organic fertilisers added - agrochemicals are used only as a last resort.

Tasting Notes: A Marsanne and Roussanne blend, this wine exudes rich flavors of honey and flowers. Lots to experience in the mouth, and a rich and full finish.

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

2005 Colvin Cabernet Franc
Walla Walla, Washington

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

2004 Chateau du Trignon
Cote du Rhone, France

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Previous Wine Club Selections

February 2008

Chevalier Cabernet

\$25/bottle

6 or more: \$22.50/bottle

12 or more: \$20/bottle

Ken Wright Chardonnay

\$25/bottle

6 or more: \$22.50/bottle

March 2008

Colvin Cabernet Franc

SOLD OUT

Dom de Baumard

Savennieres

\$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)