

Club Cork Newsletter

May 2007

It's all about food



The longest successful marriage in history: food & wine. Thousands of years of trials and tribulations – winning combinations to complete failures – but always together. In general, the Europeans have taken this marriage very seriously, and have continued, throughout history, to produce wines that capture this marriage and make it a heavenly union. As the new world of wines have emerged, we are now seeing wines that tend to offer us an opportunity to break this marriage with grace and style. It's "food wines" vs. "cocktail wines". Neither is right or wrong – but a look into the differences will help you realize the full potential of this marriage, and the reason to call it off.

Characteristics of food wines: higher levels of acidity & tannins that help cleanse the palette between bites of food, and a lower oak profile with regard to barrel ageing.

vs.

Characteristics of cocktail wines: lower acidity and more fruit forward, usually aged longer in oak that tend to overpower the flavors of food.

Empowered with this knowledge, you're much better off when selecting your wine for the evening. Are you just going to enjoy sipping this wine with friends or are you planning a dinner party? Our wine selections this month are ALL food wines. We encourage you to try the recipes carefully selected for each wine to bring out the true colors of the wine and the food – a complete expression of the marriage of food & wine.

As always, enjoy your selection this month. Cheers, Emily and Mark Pelletier

DELIVERY/PICK UP DATE FOR NEXT MONTH!

Friday, June 29th

2005 Petalos del Bierzo

\$25

Bierzo, Spain

Tasting Notes: "The entry level 2005 Petalos del Bierzo sets the bar high. Purple-colored, it has attractive aromas of flowers, raspberries and chocolate. The fruit is ripe, sweet, and supple in the mouth offering excellent intensity as well as elegance. Drink it over the next 4-6 years. This estate was started in 1998 by Alvaro Palacios. It has steep hillside vineyards and 60- to 100-year-old vines planted in 100% Mencia, a varietal indigenous to Bierzo, a cool-climate D.O." 90 Pts RP

Recipe Suggestion: El Bierzo Empanada

Ingredients: 1 egg, beaten, 3/4 lb of pork loin, thinly sliced, 1/2 tsp bittersweet smoked paprika (Pimentón de la Vera), 3 tbsp olive oil, 2 tsp chopped garlic, 1/2 tsp oregano, 1/2 cup piquillo pimientos, sliced, 3 onions chopped, 3 tomatoes, peeled, seeded and chopped, 2 tsp chopped parsley, Salt and pepper, 1 lb of yeast pastry or bread dough, 1 large red pepper, chopped, 2 hard boiled eggs

Directions: Put the sliced pork in a dish with paprika, 1 tsp of the chopped garlic, oregano, salt and pepper, and let sit for 30 minutes. Heat the olive oil in a pan and fry the pork very quickly, removing slices as they are browned. In the same oil, saute the chopped peppers, onions and remaining garlic until softened. Add the prepared tomatoes, parsley, salt and pepper and cook until the tomatoes are reduced and the sauce is very thick. Divide the dough in half. On a floured board, roll out to a thickness of 1/4 - 1/2 inch. Line a cake tin with dough. Spread this with half the prepared sauce. Arrange the slices of pork loin on top and add a layer of piquillo pimientos above that. Slice the boiled eggs and layer above other ingredients. Spoon on the remaining sauce. Roll out the rest of the dough and cover the pie. Crimp the edges together and trim the excess. Make a hole in the center for a steam vent. Put in a medium hot oven for 30 minutes. Brush the top with beaten egg and bake another 15-20 minutes. The crust should be golden and crispy. Can be served hot or cool.

2005 Vietti Roero Arneis

\$25

Roero, Italy

Tasting Notes: 100% Arneis. This is bold and fruity – fabulous complexity. The balance of acidity and tannins make this wine perfect for pairing with summer foods – particularly asparagus.

Serving Suggestions: ASAPARAGUS!!!!

Recipe Suggestion:
Asparagus Risotto - Risotto agli Asparagi

Ingredients: 1pound (500 g) asparagus, 1/2 a small onion, finely sliced, 1 1/2 cups (300 g) short-grained rice along the lines of Arborio, 1/4 cup plus 2 tablespoons butter, or: 1/4 cup olive oil + 2 tablespoons butter, 1/3 cup dry white wine, warmed, 1 cup grated Parmigiano. The water the asparagus was cooked in, topped off with beef broth or vegetable bouillon to make 1 quart, simmering, Salt and white pepper.

Directions: Clean and boil the asparagus for a few minutes (use an asparagus pot if you have one), or until a fork easily penetrates the tip of a spear. Use tongs to remove the asparagus from the water. Trim the tips from the stalks and set them aside. Cut the remaining green part of the stalks into one-inch lengths and set them aside too. Return the white ends of the stocks to the pot, along with the broth or bullion. Sauté the onion in half the butter or the oil, and when it's translucent, remove it to a plate with a slotted spoon. Next, stir in the rice and sauté, stirring, until the grains have turned translucent, 5-7 minutes. Stir in the warmed wine and cook until it has evaporated. Then add the one-inch lengths of green asparagus stem to the rice, and begin stirring in the liquid, a ladle full at a time. Should a white stem find its way into the pot, remove it. Continue adding liquid, and when the rice is almost done, stir in half the reserved tips. Check seasoning and continue cooking the rice till it's al dente. Turn off the heat and stir in the remaining butter and half the grated cheese. Let the risotto stand covered for two minutes, then transfer it to a serving dish and garnish it with the remaining tips. Sprinkle the remaining grated cheese over it and serve.

Tasting Notes

Petalos del Bierzo 2005

Bierzo, Spain

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Vietti Roero Arneis 2005

Roero, Italy

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Previous Wine Club Selections

March 2007

Bunnell "Vif" NV

\$25/bottle

6 or more: \$22.50/bottle

12 or more: \$20/bottle

Marques de Casa Concha

Chardonnay

Sold out!

April 2007

OS Red

\$23/bottle

6 or more: \$20.70/bottle

12 or more: \$18/bottle

Do Ferreira Albarino

\$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)