



Club Cork Newsletter

July 2008

ORGANIC WINES: A BASIC UNDERSTANDING

All grapes on the vine have historically been one of the top agricultural items to be chemically "sprayed", as insects, birds, rodents, etc infest the product. However, the recent trend of "organic" has forced farmers to rethink their farming practices and move in the direction of the environmental movement. This common sense approach to "organic" and "biodynamic" has had both positive and negative effects. The positive is obvious - the less in-organic compounds we consume, the healthier we are. The negative is personal - there are few organic wines that really hit me as "good". But, as the trend continues, winemakers are learning and improving, and you're beginning to see organic wines on the shelf with continued great value, as well as taste.

DEFINITION OF ORGANIC

The USDA Definition for Organic food is as follows: "Organic food is produced by farmers who emphasize the use of renewable resources and the conservation of soil and water to enhance environmental quality for future generations. Organic food is produced without using most conventional pesticides; petroleum-based fertilizers or sewage sludge-based fertilizers; bio-engineering; or ionizing radiation. Before a product can be labeled "organic," a Government-approved certifier inspects the farm where the food is grown to make sure the farmer is following all the rules necessary to meet USDA organic standards."

While many farms and wineries do not advertise or produce organic grapes, most farmers these days are adhering to the organic practices, however, choose both the right to spray in case of an emergency and choose to save money, as organic certification does not come cheap! Our home state of Oregon is a perfect example! Several wineries now boast organic and biodynamic certification, but most farmers I've met practice organic farming without certification. BTW - a winery can not label a wine organic unless it's certified.

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

DELIVERY/PICK UP DATE FOR NEXT MONTH!

Friday, August 29th

2005 Rosenblum Harris Kratka Zinfandel - \$25

Special Price!

Alexander Valley, California

About the Vineyard: Rosenblum is like 30 wineries in one – focusing on crafting exceptional vineyard designated wines using grapes farmed from mountainside, head-pruned, old vines. Roughly 120 grape lots are used in making the entire Rosenblum make up of wines. The Harris Kratka vineyard is a 16-acre vineyard in the rolling hills just east of the Russian River. The vineyard is planted with half-century-old, head-pruned vines, 90 percent of which are Zinfandel, five percent Carignane and five percent Petite Sirah. The vineyard has a red clay loam soil.

Tasting Notes: 75% Zinfandel, 15% Petit Sirah, & 10% Carignan. This wine shows intense black cherry and ripe plum fruit typical of the Alexander Valley. It is smooth, silky and exotic on the palate with hints of violets, rose petal, vanilla and currants. Drink this sumptuous wine alongside filet mignon, rack of lamb or even a well-aged duck breast with wild berry compote.



2006 Chateau Guiraud G Bordeaux Blanc Sec - \$25 Bordeaux, France

This is the dry white wine of the First Growth Sauternes house Chateau Guiraud. Made from a blend of 70% Sauvignon Blanc & 30% Semillon. The wine is barrel matured for 6-9 months with regular stirring of the lees which adds weight and texture to the blend, and provides additional complexity to the flavor profile.

Tasting Notes: Bright straw color with pale straw hue. The nose displays typical graves like nose, with grassy top note followed by a confectionary and herbaceous end note. On the palate the flavors are pronounced, with citrus and confectionary dominant over a grassy, herbaceous back palate. The palate has good weight and mouthfeel, reflecting a strong flavor profile. Clean acid finish. Flinty, lemon confectionary aftertaste. Great with seafood.



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 Rosenblum Harris Kratka Zinfandel
Alexander Valley, California

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

2006 Ch Guiraud G Bordeaux Blanc Sec
Bordeaux, France

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Previous Wine Club Selections

May 2008

Ornellaia Le Volte

\$25/bottle

6 or more: \$22.50/bottle

12 or more: \$20/bottle

Alois Lageder Pinot Bianco

\$25/bottle

6 or more: \$22.50/bottle

12 or more: \$20/bottle

June 2008

Rolf Binder Heinrich

\$25/bottle

6 or more: \$22.50/bottle

12 or more: \$20/bottle

Oliver LeFlaive Chablis

\$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)