



# Club Cork Newsletter

## September 2008

### FALL HARVEST

By the time you receive your next wine club selections, many wine producers in the Northern Hemisphere will have begun, in the middle of, or finished with fall harvest. Many factors are considered when determining when to pick grapes, and each vineyard may practice or make decisions differently than their next door neighbors! Despite differences in timing, though, the main goal of each producer is to pick wine grapes at their optimum ripeness to ensure the greatest taste in the end product. Mostly this is determined by the sugar and acid levels in the grapes. Historically, this was determined by the color of the grape leaves, the size and color of the grapes, and, finally, tasting each grape. Many producers still use these methods, but there are advanced tech tools that allow to you read the sugars and acids on a more quantitative level. But, if it were only that easy! Unfortunately, Mother Nature, doesn't always cooperate with wine producers, throwing in climate fall weather into the mix. Rain, Indian Summers, early frost - they all keep producers on their toes on scheduling harvest.

### GET INVOLVED!

Want to learn more about wine harvest? Many wineries accept help during harvest. If you like hard work, fun people, and a unique learning experience, search online and find wineries that are looking for volunteer help during harvest.

*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!*

**Save gas and email or call us to 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!

**DELIVERY/PICK UP DATE FOR NEXT MONTH!**  
**Friday, October 31<sup>st</sup> (Halloween)**

**2006 Castello di Verduno Nebbiolo – \$25**  
**Piedmont Langhe, Italy**



**About the Winery:** When King Carlo Alberto of Savoy tasted the wines from the Castello di Verduno, he decided to buy the winery and vineyards to ensure his supply. Today, Winemakers Franco Bianco and Gabriella Burlotto, the first woman to become a Master Sommelier in the Piedmont in 1971, continue the traditions of the House of Savoy at the 15th Century castle nestled deep in the rolling hills of Piedmont's Langhe Region. This boutique winery produces only a small amount of exquisite wines that match the quality of the cuisine of the area.

**Tasting Notes:** Ruby red color with typical garnet-red highlights. Intense and fruity nose, showing fragrances of flowers as rose and violet well-balanced with the fragrance of ripe red fruit like strawberry. On the palate the wine is sharply dry, well-balanced by the agreeable and characteristic tannin of this grape.

**Suggested Pairing:** This wine is so elegant and pretty – but it's dry, so it's going to strike your palate differently with food. Try this with a rosemary crusted lamb, fresh sautéed green beans, and garlic mashed potatoes.

# 2007 Copain Viognier - \$22 Mendocino County, California

**Tasting Notes:** Bright aromas of peach, honeycomb and lime blossom carry to the palate with added flavors of lychee and apricot. The finish is soft and pliant with enough acidity to keep the lingering apricot and kumquat flavors taught and refreshing. This is a great wine sure to compliment the warm days and should drink well for the next 2 years.

Look for fun, new events this Fall at Cork Cellars. We'll have live music, more winemakers, and a new fall food menu!

Can't wait – we still have our patio open! Stop in for fabulous food and a glass of wine. We update our wine list each week – check it out all online at [www.corkcellars.com](http://www.corkcellars.com)

## Tasting Notes

**2005 Castello Di Verduno Langhe Nebbiolo**  
Piedmont, Italy

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

**2007 Copain Viognier**  
Mendocino County, California

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

### Previous Wine Club Selections

**May 2008**

**2005 Rosenblum Zinfandel**

\$25/bottle

6 or more: \$22.50/bottle

**Ch Guiraud Bordeaux Blanc**

\$25/bottle

6 or more: \$22.50/bottle

12 or more: \$20/bottle

**July 2008**

**Chateau Maris Syrah**

\$25/bottle

6 or more: \$22.50/bottle

12 or more: \$20/bottle

**Pascal Jolivet Sancerre**

\$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)