

Club Cork Newsletter

October 2006

The weather has turned, the leaves are falling, and there's snow on the mountains. As we embrace another awesome winter here in Central Oregon, my mind usually shifts to hearty red wines to sip in front of the fireplace for the winter, and crazy whites that will pair with my holiday feasts. Preparing yourself with wine for the next few months should be fun and exciting – here are a couple of tips to guide you through the season... **Experiment!** Above and beyond the fun and exciting wines you receive through the wine club, stop in to a number of holiday wine tasting events being featured throughout Central Oregon (including Cork Cellars Holiday Wine Tasting Series) and nurture your developing taste buds. **Buy in Bulk!** Don't be stuck without a bottle of wine, but most importantly, save green this holiday season. Cork Cellars offers great discounts when buying in bulk, in addition, you can pick a variety of wines to satisfy all palates. **Think Food!** Some wines just compliment food better than others. Having food friendly wines around ensures you can pair with a variety of meals...or like me, food that you serve all day long!

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

**DUE TO THE HOLIDAY'S – PLEASE NOTE THE EARLY
DELIVERY/PICK UP DATE FOR NEXT MONTH!
Friday, November 17th**

Novelty Hill 2002 Cabernet Sauvignon - \$22 Columbia Valley, Washington

NH NOVELTY HILL

Winemaker Mike Januik is most known for his own label, Januik Winery, and his nine year stint in the 1990's at Chateau Ste. Michelle Winery as the head wine maker. His expertise shows well in this great Washington wine. A seasoned winemaker plus great fruit from well-known vineyards, including Stillwater Creek, Seven Hills, Red Mountain and Kilpsun, makes this wine an excellent Club Cork selection.

Tasting Notes: 89% Cabernet Sauvignon, 7% Merlot, & 4% Cab Franc. Ripe and concentrated, this rich Cabernet is loaded with dark fruit aromas and flavors including plum, sweet blackberry and red currant. A seamless, polished wine that leaves an elegant, generous impression. 1,800 cases produced.

Cellaring: This is more of a drink now kind of wine, though a couple more years should do this wine just fine.

Serving Suggestions: Chicken stuffed with Gorgonzola, rich lamb or beef stews made with a little wine, sharp aged cheddar, or a perfectly grilled steak with coarse salt and black pepper are all delicious with Cabernet Sauvignon.

Join us for

The 2006

HOLIDAY WINE TASTING

Series

Each Saturday 3-7pm

November 4th – December 30th

Look for your special Wine Club Membership Coupons for additional savings!

VISIT WWW.CORKCELLARS.COM FOR MORE INFO

Methven Chardonnay ~ 2005

\$25

Willamette Valley, Oregon

A teeth cleaning and a bottle of wine? Yes, an odd combination, but it works for Dr. Methven, owner of the brand new Methven Winery in Willamette Valley. His clients include winery owners, winemakers, winery assistants, all encouraging a winery be built on his great vineyard site... a little encouragement was all Dr. Methven needed, and Methven Winery was born. Now, Dr. Methven is not the winemaker, but he does know his

Chardonnay's...and he likes them the classic "California" style; big, oaky and buttery. But, that's not what he got this vintage! After asking his winemaker to make this big style, he got a big no, and thus a very nice, elegant "Oregon" Chardonnay was made.

Tasting Notes: The 2005 Chardonnay is a rich golden color with incredible brilliance. The aromas are bright and light hinting toward green apple with a splash pear blossom. An excellent food wine, this wine extends over the palate to create a full-bodied mouth-feel, the bright acidity will cut through creamy rich foods and sauces to accentuate the foods natural flavors. Flavors of pear, French bread, and green apple combine leaving a long and lingering finish.

Serving Suggestions: This Chardonnay is meant to be enjoyed young with foods such as: fresh fish, shellfish, fresh vegetables, nuts and butter. Drink now through 2008.

WWW.CORKCELLARS.COM

Visit our website for up-to-date events and our weekly wine tasting & tapas menu!

Keep warm this fall & winter with **live music events** at Cork Cellars!

experience the joy of wine with us!
ACROSS FROM THE CHAMBER ON W. ELM
DOWNTOWN SISTERS
TU-WED 11-6, THUR-SAT 11-CLOSE

Tasting Notes

Novelty Hill Cabernet Sauvignon 2002
Columbia Valley, Washington

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Methven Chardonnay 2005
Willamette Valley, Oregon

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Previous Wine Club Selections

August 2006

Ash Hollow Syrah

\$25/bottle

6 bottles: \$22.50/bottle

12 bottles or more: \$20/bottle

Dom des Aubuisieres Vouvray

\$18/bottle

6 or more: \$16.20/bottle

12 or more: \$14.40/bottle

August 2006

Podere il Palazzino "La Pieve"

\$25/bottle

6 bottles: \$22.50/bottle

12 bottles or more: \$20/bottle

Elemental Cellars Viognier

\$20/bottle

6 or more: \$18/bottle

12 or more: \$16/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)