

# Club Cork Newsletter

## November 2006

Happy Holidays from Cork Cellars! About this time of year scores of magazines, websites, newspapers, etc. throw wonderful articles at you with endless information of food and wine. While we can't always get to them all, I recommend checking out at least a few. Often new ideas and recipes will be suggested with new wine pairings – one's we may not have thought of before. And, great party tips handed down for generations are revitalized with new, hip twists. For our wine club, this time of year means we try and gear our wine selections to compliment your holiday season, with a fresh look and a fresh taste. With Thanksgiving just a week away, we hope you find our wines to work well with a number of classic dishes, as well as with new recipes, and, on their own. And, of course, do not hesitate to give us a call and order more if you need to stock up for the season.

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

**DELIVERY/PICK UP DATE FOR NEXT MONTH!**

**Friday, December 29<sup>th</sup>**



## Murietta's Well 2002 Meritage - \$25

### Livermore Valley, California

Vendimia has traditionally been the proprietary name for the Murietta's Well blends; it means "harvest" or "vintage" in Spanish. Murietta's Well is known for elegant, sophisticated blends that offer subtle nuances and extraordinary layers of flavors. Each varietal was aged separately in small oak barrels before being masterfully blended to showcase the best attributes of each of the grape types.

**Tasting Notes:** 78% Cabernet Sauvignon, 10% Petit Verdot, 7% Cabernet Franc, 5% Merlot, aged 24 months in American Oak. The 2002 Red Meritage has cherry and cassis aromas and flavors from the Cabernet Sauvignon and the Merlot, along with a nice level of mint from the

Cabernet Franc. The wine is completed with the rich cherry and tannins from the Petit Verdot. The tannins are smooth and will allow the wine to age well for many years.

**Serving Suggestions:** A great sipping wine, this wine will also pair nicely with a variety of dishes – including your traditional and non-traditional holiday dinners.

**A good deal:** Short of being a perfect wine for the Club Cork Selection, Cork Cellars is offering this wine at a great discount! This wine typically sells for \$35. If you'd like to get some more – please let me know ASAP – at this price, this wine won't last!

**Awards: 92 points, Editor's Choice**

"A beautiful example of how nice Livermore Bordeaux reds can be when made well. This ageworthy wine is quite tannic now, but the tannins are dried, fine and drinkable with rich meats. The cassis, plum and blackberry flavors are impressively deep and long-lasting on the finish." *Wine Enthusiast*

Join us for

The 2006

**HOLIDAY WINE TASTING**

*Series*

All Wine Club Members enjoy up to 4 complimentary flights each Sat. of the Holiday Wine Tasting Series!

Each Saturday 3-7pm

November 4<sup>th</sup> – December 30<sup>th</sup>

**VISIT [WWW.CORKCELLARS.COM](http://WWW.CORKCELLARS.COM) FOR MORE INFO**

# Kesselstatt Riesling ~ 2003

## \$20

### Mosel-Saar-Ruwer, Germany

Breaking the common misconception about sweet, cloying Rieslings – a number of producers both national and international are producing new styles of the varietal. By adjusting the acidity, pH and alcohol content of the wine, wines with residual sugar are less “cloying” (described as a full sweet wine in the mouth), and more “clean” (I describe it as a refreshing taste where the sweetness is noticed, but adds to the structure of the wine rather than overwhelming it).

**Tasting Notes:** Bursting with peach, lime, and slate aromas and flavors, all backed by a vibrant structure. Fine focus and balance, with a rich texture and a long finish. Nothing short of an almost perfect Riesling. 850 cases produced

**Serving Suggestions:** Riesling has been recommended for years to pair with your traditional holiday dinner. It brings the flavors of the turkey and side dishes together with ease – and follows with an elegant finish. Other common pairings include seafood and spicy Asian food.

#### DECEMBER WINE CLUB OPTION

As we wind up the year and celebrate the incoming, Cork Cellars is selecting a sparkling wine as the white wine selection in December.

**IF YOU CURRENTLY DO NOT RECEIVE A WHITE WINE SELECTION, BUT WOULD LIKE TO IN DECEMBER, PLEASE CONTACT EMILY AT 549-2675**

**Cellaring:** Drink now through 2012.



## Tasting Notes

**Murietta's Well Meritage 2002**  
Livermore Valley, California

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

**Kesselstatt Riesling 2003**  
Mosel-Saar-Ruwer, Germany

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

### Previous Wine Club Selections

**September 2006**

**Podere il Palazzino Chianti**

\$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: \$15/bottle

**October 2006**

**Novelty Hill Cabernet Sauv**

\$22/bottle

6 bottles: \$19.80/bottle

12 bottles or more: \$17/bottle

**Methven Chardonnay**

\$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)