

Club Cork Newsletter

June 2006

The wine shop will be celebrating it's one year anniversary in July. As we look back over the last year, and look forward to serving our customers over the future years, we still agree that sampling and trying new wines to display at the shop is still one of our favorite parts of the job. Wine is such a dynamic experience; an opportunity to taste "outside the box" and appreciate different varietals for their unique style. There's no telling what you'll find and what you'll like with wine – the perfect reason to sample wine as a wine club member. Now you have an opportunity to try more new wines – the wine shop offers daily wine tasting with our list changing about every four days. We hope to see you in Sisters soon. Enjoy! Emily & Mark Pelletier

REMINDER: Friday, July 28th is the next delivery/pick-up date.

Natalie's Estate "Rock Horse Ranch" Merlot - \$17



Willamette Valley, Oregon: Winery
Columbia Valley, Washington: Grape Source

About Natalie's Estate Winery: Nestled in the foothills of the Chehalem Ridge in Willamette Valley, Natalie's Estate Winery family-run operation was founded in 1999, with the first vintage released in 2000. Natalie's Estate is committed to excellence, and dedicated to handcrafting small quantities (averaging around 100 cases of wine of each wine) of ultra-premium wines that combine viti-cultural excellence with traditional European winemaking techniques. Grapes are estate grown and sourced from outstanding vineyards in the Columbia, Yakima and Willamette Valley appellations.

Natalie's Estate "Rock Horse Ranch" Merlot: This is a new vineyard designate wine produced by Boyd Teegarden, owner and winemaker of Natalie's Estate. This is truly a boutique and special wine. Only 97 cases have been produced of this elegant Washington Merlot, with tons of character and flavor particular of Washington Merlots. Because of the limited release, I chose to share this great wine with my wine club members.

Tasting Notes: Rich cherry flavors with a touch of oak and black olive on the finish.

Serving Suggestions: RIBS! This recipe is donated by my dad, who makes the best "fall off the bone" ribs.

Frank's Recipe for Braised Ribs (cook 8 ribs for 2 people)

Marinate (over night if possible) in:
4 thin slices of ginger, minced
2-3 cloves of garlic (more if you like)
1 tbs of sugar
1/4 cup of soy sauce (this provides the salt, do not add salt)
Black pepper and hot pepper (use your judgment on amount)
1-1/4 cup of a red wine of your choice. You can use a nice white instead (my dad really likes white wine)

First, sear the ribs (cook food over a very high, dry heat to seal in juices. This is usually done in a skillet on the stovetop). You can use the braising pot, but let it cool down before proceeding to the next step.

Next, put ribs (and juices) in a braiser (i.e., cast iron pot, or other pot with sealed lid) and turn on low heat (stovetop). Cook covered for 2 1/2 hours. You can add a little beer for additional flavor, but for braising, the liquid content should be low. After 1 1/2 hours, you can add other stuff like potatoes, celery, mushrooms, etc. to compliment the ribs.

When done braising, be sure to let the ribs cool so you don't burn your mouth! Enjoy!

Crocker & Starr Sauvignon Blanc - \$25

Napa Valley, California



Complete entertainment lies ahead of anyone tempted to research the wines of Crocker & Starr on their website: <http://www.crockerstarr.com>. It's refreshing to read with humor – then taste the wine – it's as serious as wine can get.

That juxtaposition makes this wine perfect for my wine club members. Although the wine is fairly well known with great historical ratings from the famous critics – it far surpassed our own palates as a wine fabulously made with delicious qualities.

Get ready for summer with this wine!

Tasting Notes: This wine offers a wide swath of intense fig, yellow apple, hay and ripe yellow melon flavors, giving it a rich mouthfeel and impeccable balance, with peppery spice, fine lingering richness and lemon-lime tanginess that sails on the finish. Very much like a New Zealand Sauv Blanc. 1,212 cases.

Serving Suggestions: The classic Sauvignon Blanc pairing is with oysters on the half shell, but also goes well with all shellfish, light fishes, and lunch salads.

WINE TASTING AT CORK CELLARS

A visit to Sisters is a fun way to spend the afternoon! Stop in the wine shop and try wine by the flight, by the glass, or choose a bottle off the shelf and enjoy with friends or family. We also have a gourmet tapas menu to pair with your wine. You'll love our EXPANDED HOURS & WINE SELECTION. We look forward to seeing you.

**ACROSS FROM THE CHAMBER ON W. ELM
DOWNTOWN SISTERS
TU-WED 11-6, THUR-SAT 11-9, SUN 12-5**

Tasting Notes

Natalie's Estate – Rock Horse Ranch Merlot
Columbia Valley, Washington

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Crocker & Starr Sauvignon Blanc
Napa Valley, California

Nose:

Taste:

When/Where Served:

Food with wine:

Comments:

Previous Wine Club Selections

April 2006

Stepping Stone Cab Franc

\$25/bottle

6 or more: \$22.50/bottle

12 or more: \$19/bottle

Dom de la Taille Aux Loups
Sec "Remus"

\$23/bottle

6 or more: \$20.70/bottle

12 or more: \$18/bottle

May 2006

Panther Creek Pinot Noir

\$25/bottle

6 or more: \$22.50/bottle

12 or more: \$19/bottle

(VERY LIMITED)

St. Innocent Chardonnay –
Anden Vineyard

\$23/bottle

6 or more: \$20.70/bottle

12 or more: \$18/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)