

Wine & Cheese by TCC's November 2008 Wine Club

This month we bring you wines perfect for your Thanksgiving holiday.

November's selections are super food friendly and will pair perfectly with whatever you decide to serve to your Thanksgiving guests - if they last that long!

This month's first selection is a dry rosé from Chateau Clarke in the Bordeaux region of France. This is a classic example of a high quality, small production rosé wine that will cure your fear of pink wine. Chateau Clarke was purchased by Baron Edmond de Rothschild of the famous Chateau Lafite Rothschild in 1973.

Rothschild replanted the vineyards and created a new state of the art winery. Along with his neighboring winemakers, he has recognized the lesser known Médoc appellations of Moulis and Listrac's unique terroir and proven that they can be top quality wine producing areas.

Our second selection comes from Siduri Wines located in Santa Rosa, California. It is a Pinot Noir sourced from four different vineyards in the Willamette Valley of Oregon. Siduri is the Babylonian Goddess of wine who according to Babylonian mythology, is known to hold the wine of eternal life. Siduri, owned and operated by a husband and wife team, produces 20 different Pinot Noir wines sourced from exceptional vineyards sites in California and Oregon.

In the following pages, there is some information regarding your wine club selections. First, you'll find maps* showing the regions where the wines were produced. Next, you will see a description of each wine, some technical information on the wines, and food pairing suggestions.

As always, your feedback is encouraged. Please call us or stop by with your comments regarding our selections.

**Have a great month!
The Gang at TCC**



Wine & Cheese by TCC



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#36 -- BORDEAUX

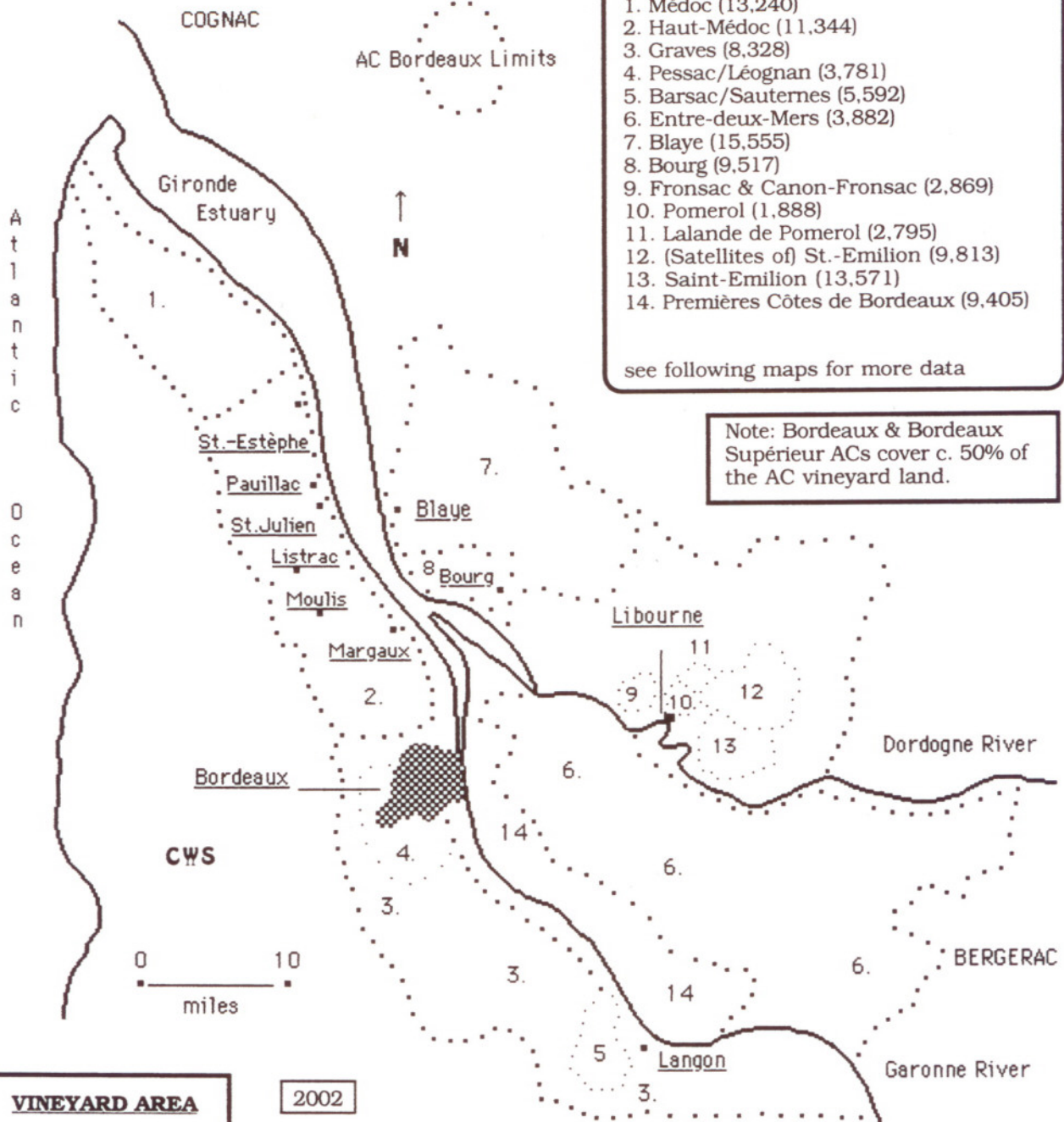
MAJOR APPELLATIONS

(with producing acres)

1. Médoc (13,240)
2. Haut-Médoc (11,344)
3. Graves (8,328)
4. Pessac/Léognan (3,781)
5. Barsac/Sauternes (5,592)
6. Entre-deux-Mers (3,882)
7. Blaye (15,555)
8. Bourg (9,517)
9. Fronsac & Canon-Fronsac (2,869)
10. Pomerol (1,888)
11. Lalande de Pomerol (2,795)
12. (Satellites of) St.-Emilion (9,813)
13. Saint-Emilion (13,571)
14. Premières Côtes de Bordeaux (9,405)

see following maps for more data

Note: Bordeaux & Bordeaux Supérieur ACs cover c. 50% of the AC vineyard land.



VINEYARD AREA

308,120 acres

(97% bearing--
99.3% AC)

PRODUCTION

150 million gallons

(88% red/rosé)

2002

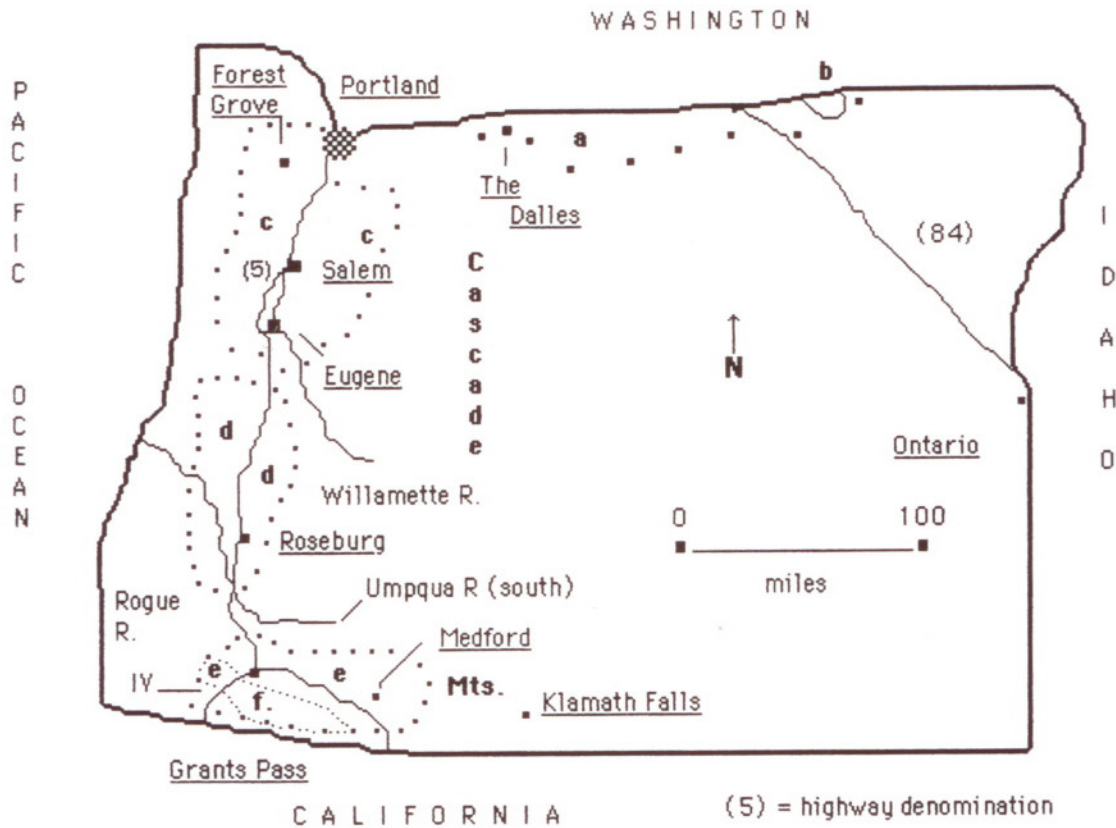
MAJOR VARIETIES (bearing acres)

REDS: 88%--Merlot (152,150), Cabernet-Sauvignon (70,850), Cabernet franc (34,100), Malbec (2,600), Petit Verdot (1,000);

WHITES: 12%--Sémillon (19,700), Sauvignon blanc (11,500), Muscadelle (2,500, Ugni blanc (1,450) and Colombard (650).



#17--OREGON



VITICULTURAL AREAS (acres)

- a. Columbia River Basin (mainly within WA: 698 acres in OR)
- b. Walla Walla Valley (straddles OR & WA: 279 acres in OR)
- c. Willamette Valley (9,164)
- d. Umpqua Valley (648)
- e. Rogue Valley (includes Illinois Valley : IV, not yet an AVA: 1,124)
- f. Applegate Valley (287 acres)



2002

CWS

LEADING VARIETIES (acres)

Pinot noir (6,450), Pinot gris (1,525), Chardonnay (1,060), Merlot (560), White Riesling (550), Cabernet-Sauvignon (490), Syrah (285), Gewürztraminer (220), Pinot blanc (155), Müller-Thurgau (100), Cabernet franc (95) and Sauvignon blanc (75).

All whites: 37%
All reds: 63%

77% increase since 1972.

VINEYARD LAND

12,100 acres

PRODUCTION

3,324,450 gallons
(2001)

22,800 tons

WINERIES

220

Chateau Clarke Le Rosé de Clarke

Type:	Rosé Wine
Varietal composition:	Cabernet Franc and Cabernet Sauvignon
Vineyard Location:	Listrac, Médoc, Bordeaux
Vintage:	2006
Country:	France
Alcohol:	12.5 %
Age-ability:	Drinks best now

Winemaking Philosophy and Vinification Details

This wine is made using the Saignée method of winemaking. Saignée, pronounced "sonyay", means to bleed. To make this rosé, the winemaker bled off some juice from the winery's vats of fermenting Cabernet Sauvignon and Cabernet Franc. Since the juice has had a limited amount of contact with the skins, the wine is pink and lightly fruity without a lot of mouth-drying tannins.

The wine was then fermented in stainless steel tanks at a cool temperature and aged in stainless steel to preserve the fresh aromas and flavors.

Tasting Notes

This rosé has a pretty, vivid pink color with aromas of violets, raspberries, and kiwi. It has a full mouthfeel with flavors of raspberries, cherries, strawberries. It is perfectly balanced with a hint of lime and vanilla on the finish.

Pairing Suggestions:

Rosés are wonderful food pairing wines as they go perfectly with just about anything. It's also the ideal wine to pair with your Thanksgiving turkey! Serve not too cold so that the rich fruit flavors can come through.

For this month's cheese club selection, enjoy this wine with Benning Goat Cheese. The light fruit notes in this rosé complement the creaminess of the cheese and bring out the cheese's herb character.

Siduri Wines Pinot Noir

Type:	Red Wine
Varietal composition:	100% Pinot Noir
Vineyard Location:	27% Abre Vert Vineyard, 37% Muirfield Vineyard, 15% Hawk's View Vineyard, 11% Beran Vinyards - Willamette Valley, Oregon
Vintage:	2007
Country:	USA
Alcohol:	13.0 %
Age-ability:	Drink now or cellar for 3-5 years

Winemaking Philosophy and Vinification Details

The Lee family believes that their Pinot Noir wines "are made to be enjoyed with good friends and good food". They strive to make well-made wines at attractive price points.

The 2007 vintage in Willamette Valley ended with quite a bit of rain before harvest. This resulted in less ripe grapes allowing for lower alcohol, more complex wines. In order to mitigate the amount of water the vines took in, the winemakers of this wine also used the Saignée method to bleed off some of the juice to concentrate the flavors.

Tasting Notes

This wine has bright red cherry and mulberry fruit flavors, with hints of spice and a touch of floral. A nicely structured wine with a balancing acidity and a hint of smoke on the finish.

Pairing Suggestions

Pair with pasta with red sauce, lighter beef dishes, mushroom risotto, and wild morel and leek Monterey Jack cheese.

For this month's cheese selection, pair with the Balarina Aged Goat Cheese. The fruit forward style of the wine is a nice match to the caramel and butterscotch notes of the cheese.

Enjoy!