

# ASHLAND FOOD COOPERATIVE

## Sip & Swirl Jan–March 2012



237 N. First, Ashland, OR • 541-482-2237 • Open Daily 7AM to 9PM

### Meet Beverly



Tired of drinking the same old thing? Would you like to enhance your menu with a few wine suggestions? Meet Beverly, the Co-op's Wine Club Coordinator. Beverly brings 20 years of experience in the food & beverage industry to Southern Oregon. One of her

specialties is menu planning and wine pairings. Her MA in Culinary Education helps tie passion with customer enlightenment and guest satisfaction. Beverly generally avoids generic wine & food pairings (i.e. Zinfandel with BBQ) and tends to zero in on the actual spices or additional ingredients in a dish that can take a pleasant dining experience to an ethereal one. She can be seen, read, and heard discussing the art of wine & food pairing at [ConsciousWine.com](http://consciouswine.com). <http://consciouswine.com/video/pairing/>

Beverly can be reached via email at [wineclub@ashlandfood.coop](mailto:wineclub@ashlandfood.coop) to discuss any wine or menu queries you might have.

### Beverly's Picks

#### W.M. Augustus Cabernet Franc 2008

Rogue Valley, Oregon

A refreshing take on this varietal exuding crushed thyme, Herbs de Provence & deep cassis flavors.

**\$17<sup>99</sup>**

Wine Club Member Price:

**\$14<sup>39</sup>**

#### Scott Paul "Le Paulee" Pinot Noir 2008

Willamette Valley, Oregon

I quote because I can't argue: "A swirling mix of juicy red and black fruits, all in lovely harmony & coming together with a bright lift of flavor on the silky & elegant finish."

**\$29<sup>99</sup>**

Wine Club Member Price:

**\$23<sup>99</sup>**

#### Podere Ruggeri Corsini Bianco 2010

Langhe, Italy

Exhilarating blend of Arneis, Sauvignon Blanc & Chardonnay! This white beckons warm breezes with its aromas of white flowers & nectarines & zippy, Meyer Lemon finish.

**\$14<sup>99</sup>**

Wine Club Member Price:

**\$11<sup>99</sup>**

#### Vini Vidi Vici Cabernet 2008

Bulgaria

Yes, the Romans planted here too! This easy going Cabernet has great cherry fruit & dusty tannins sufficient for sipping on its own.

**\$7<sup>99</sup>**

Wine Club Member Price:

**\$6<sup>39</sup>**

#### Dibon Rosé Cava NV Penedes, Spain

Catch a whiff of spring with a glass of this sparkling Rosé. Fresh raspberry fruit is mirrored by a piquant twinge of minerality.

**\$11<sup>99</sup>**

Wine Club Member Price:

**\$9<sup>59</sup>**

#### Fonseca "Terra Bella" Organic Port NV Oporto, Portugal

Got chocolate? Try pairing it with this drier style Port that has flavors of sweet dried cherries & more of a dusty cocoa finish than a candied one.

**\$18<sup>99</sup>**

Wine Club Member Price:

**\$15<sup>19</sup>**

## Have you heard about the Co-op Wine Club?

Looking for opportunities to expand your knowledge of wine and engage with other like-minded people? Are you interested in discovering the lovable wines we sell, or intriguing and sustainable wines that simply can't fit on the Co-op's shelves? If yes is an answer to at least one of these questions, we've created the Co-op Wine Club just for you!

We have neatly packaged a wine program that will stimulate mind, palate and wallet! Here's what club members can look forward to:

- First Friday comprehensive tastings of that month's Wine Club selections at the Community Classroom.
- Invites to quarterly Grand Education Experiences.
- Access to industry insider events and "Eno-tourism" trips.
- Exclusive Wine Club Member Pricing Program
- A detailed monthly email newsletter.
- Personal wine service from our Wine Club Coordinator, Beverly McKenzie.

Wine Club benefits are available for an annual fee of \$35 for Co-op owners and \$50 for non-owners. Quarterly event fees will vary; club members will receive discounted rates to events. Purchase Wine Club memberships on-line or at the Information Desk. Look for more details at the Co-op web site on the Specialties department page. For more information, email your questions to [wineclub@ashlandfood.coop](mailto:wineclub@ashlandfood.coop).

## Grand Education Event

### Conscious Wine Roadshow

**Hosted by Jeff Weissler, The Conscious Wine Guy**  
**Friday March 16th 6-8pm • Culinary Classroom**

A 2-Part Sit-Down Tasting Talk touching on the core principles of ConsciousWine, designed to empower you, the wine lover, to make choices as good for the planet as for your palate.

**Part 1:**  
**Biodynamics in the Vineyard...What's that?!**

You'll get introduced to the principles, practices & history of biodynamic farming featuring 3 wines from 3 different wineries & 3 different grape varieties. This holistic farming practice, when combined with quality winemaking, can really elevate your experience.

**Part 2:**  
**Wine & Time...**

Discover how letting wine breathe can change wine dramatically. We'll use Southern Oregon favorite, Cowhorn Vineyards to make the point. You'll taste 3 versions of their 2008 Syrah 74. We like to say, "Natural wine unfolds like a good book". Get ready to taste quite a story!

**\$15 for Wine Club Members, \$30 for Non-Members**

**Sign up can be done at the Information Desk or by calling 541-482-2237.**

## Community Classroom Calendar

### January

- ▶ **Friday, January 6th**  
**6-8pm**  
Wine Club First Friday Tasting
- ▶ **Thursday, January 26**  
**6:30-9pm**  
From Field to Oven: Baking with Local Wheat
- ▶ **Saturday, January 28**  
**9am-12pm**  
Four Season Garden

[www.ashlandfood.coop](http://www.ashlandfood.coop)

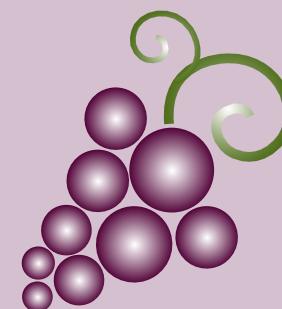
### February

- ▶ **Thursday, February 2**  
**6:30-9pm**  
Fats & Oils
- ▶ **Friday, February 3**  
**6-8pm**  
Wine Club First Friday Tasting
- ▶ **Tuesday, February 9,**  
**6:30-9pm**  
Warming Up to Raw Food
- ▶ **Thursday, February 16,**  
**6:30-9pm**  
Feed Your Brain
- ▶ **Thursday, February 18,**  
**9am-12pm**  
Microgreens: The Instant Garden

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### March

- ▶ **Friday, March 2**  
**6-8pm**  
Wine Club First Friday Tasting
- ▶ **Friday, March 16th**  
**6-8pm**  
Grand Quarterly Education Event - Conscious Wine Roadshow, Hosted by Jeff Weissler, The Conscious Wine Guy



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