

# MONTGOMERY UNCORK'D

By: Karla Nash - Cork This! Winery



As I sit here writing this article, two of my best friends are working away bottling 250 gallons of my Sauvignon Blanc. I knew I had this looming deadline to write this article so I asked my friends what they thought was good

article content. So based on their input and my own philosophy in operating a winery, here we go.

Every day people who visit Cork This! Winery in Montgomery ask me, why did you decide to open a winery? My standard reply is, "I slipped and hit my head and thought quitting my real job

and opening a winery, was a good idea". The honest answer, however, is that I always wanted to own my own business and I didn't want to go through life without trying. Why a winery? I ask myself that very question every day because being in the manufacturing business is never easy. Honestly however, wineries are intimidating places for many people. Therefore, my concept has always been to make high quality wine in an atmosphere that was fun and inviting to all people...from the wine "experts" to the wine "newbie". Bottom line, I wanted a place where people would have fun and enjoy wine no matter what their experience level with wine was. I think we've accomplished that at Cork This!

So with wine there are a lot of "rules" people insist on like white before red, dry before sweet, red with steak, white with fish, etc. etc. If you know me personally, you'll find out quickly that

I am not a rule follower. I make wine the way like it, not the way the industry pushes me. We have dry reds and sweet reds, we have easy drinking reds and ones that do pair better with me but the bottom line to me is that life is too short to drink "stuff" you don't like! So if you are having a steak and don't like red dry wine, who cares Drink white. If you are having pasta with alfred sauce and don't like white wine than opt for a red. Seriously, does it really matter? Yes, some wine when paired with the appropriate food, really taste better but that's the fun about wine. It's always a experience. A perfect example of this is our Tawn Port wine, called Seven. When paired with chocolate, it changes the taste of the wine and mellow it dramatically. But not all people like chocolate (imagine that) and not all people like how the wine tastes after chocolate. Wine and food pairings can be fun but again if you prefer one wine over the other, drink what you want, life is short!

There are a lot of sweet wine drinkers in Texas and there is nothing wrong with that. I, like many of you, buy a variety of wine at the store and try that wine out. I always tell people that if you buy a wine you don't like, do not pour it out. That, my friends, is called alcohol abuse. As a wine maker we make a wine from a varietal grape. When the wine is finished we taste it. If it's not perfect, which most times it's not, we may blend it with another varietal, or we may adjust the pH or acidity or we may add sugar. So when you are at home or out at a restaurant and you get a wine that you just don't care for, do not pour it out.....doctor it! Add sugar, add sweetener, blend it with another wine you have open, etc. That's what we do as wine maker and there is no reason you can't as well.

There is no better place than Cork This! Winery or Retreat Hill Cellars in Montgomery to learn more about wine whether you are a novice or wine snob. We'll take you all! Bring a friend, bring your family and do not be afraid to try new things. ♦

Cheers,

*Karla Nash*

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## TWO GREAT WINERIES, ONE HISTORIC TOWN!



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WINERY

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Cellars

