

# Cork'd Wine Tasting Recap: We travel to Washington DC to introduce the Octavin Home Wine Bar



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Washington, DC is a special place. It represents the voice of democracy, the freedom of speech, and a wave of forward thinking. With that in mind, can you think of a better place to introduce an innovative new line of wine packaging?

That's precisely what went down this past Monday night, when Cork'd left the Big Apple and embarked on the nation's capital. Hosted at one of DC's hottest new night spots, Lima, we gathered up 50 wine lovers from the surrounding area. On hand were six wines, three whites and three reds, from areas around the world. The only commonality among the six wines is that they were all served from a recently launched packaging known as the Octavin.

Each eight-sided cardboard vessel contains vacuum sealed wine that is promised to stay fresh at least six weeks after opening. The packaging contains three liters of wine, or the equivalent of four standard sized wine bottles, which makes it an extremely economical choice. With the thirsty crowd on hand, the larger packaging served as the perfect party option. The eco-conscious DC area attendees also appreciated the Earth friendly Octavin packaging, which reduces carbon emissions by 55% when compared with a standard sized glass bottle.

With afternoon temperatures that climbed just south of 100 degrees, everyone eagerly embraced the three white wines on hand.

The 2009 Monthaven Central Coast Chardonnay got things kicked off. With a hint of oak and lots of tropical and apple flavors, there were few people who didn't return to the bar with empty glasses.

Following it up was the 2009 Silver Birch Marlborough Sauvignon Blanc. With classic citrus fruit flavors and a clean, refreshing finish, it was overwhelmingly labeled the crowd's favorite wine of the night.

Rounding off the flight of whites was the 2009 Big House White. Since being sold by Randall Grahm a few years back, the Big House brand has carried on a tradition of producing fairly priced, delicious wines. There is a touch of sweetness emerging from a blend of six different varietals, which includes dashes of Riesling and Viognier.



The first red wine introduced was the 2008 Big House Red. An admitted "Fruit Bomb" by Big House winemaker, Georgetta Dane, who was in attendance, this wine acts like an orchard of red and black fruits that explode in your mouth with the very first sip.

The next wine up was probably the most highly anticipated by the crowd, and it managed to deliver. The 2008 "Seven" is a Spanish wine composed of seven different grape varietals, including Cabernet Sauvignon, Merlot, and the Spanish specialty, Tempranillo. It had round fruit flavors and solid tannins that begged to be paired with the charcuterie and cheese that were passed around.

While the 2008 Seven was a tough act to follow, the 2008 BoHo Zinfandel was up for the challenge. Composed of grapes sourced throughout California, this wine is loaded with dark fruit and chocolate flavors. The word "delicious" was used several times by attendees, largely attributed to

the wine's touch of residual sugar.

The word "cardboard" might have scared off some wine drinkers prior to the tasting. We can assure you that most of the event's guests will rethink that during their next trip to the wine shop. The Washington, DC Octavin tasting left plenty of people with full bellies, smiles on their faces, teeth stained purple, and a sense of liberation to buy wine outside of the bottle.