



Wines By Jennifer

A Global Wine Boutique

April, 2004

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www.winesbyjennifer.com

APRIL & MAY EVENTS:

Friday, April 16th

Wine Club Tasting—Come enjoy a cooking demonstration by Marianne Friedlund, Executive Sales Director of Pampered Chef. Marc Joseph of Corkscrew wines will be pairing wines with the food from 5:30-7:30 pm. **No charge** for Wine Club Members and \$10.00 for guests. RSVP Required.

Saturday, April 24th

One Year Anniversary Party at Wines by Jennifer. Over 35 wines, food, live music, live radio broadcast from E105.1 and much more. 1-4 pm. No reservations required. \$20.00 per person. Details on page 3 in this newsletter.

Friday, May 14th

Narbeli Imports “Around the world with wines and gifts...a celebration of Spring” with new arrivals from Jennifer’s cellar and Narbeli’s Imports” 5:30—7:30 pm. Please RSVP for wine, food and your shopping appetite, \$12.50, plus tax.

Thursday, May 20th

Back by popular demand, “Bring Your Dog to a Tasting” to benefit Parkville’s Animal Shelter. Lucy’s Barkery, Friends of Parkville Animal Shelter and Wines by Jennifer will be hosting a wine tasting, **hot-DOG** roast, dog treats, dog tricks and much more. Please RSVP for this popular event. \$20.00/person.

Ridge Watson’s Bordeaux Blend Seminar & Wine Tasting Recap

It was a great night with Ridge Watson of Joullian Winery. We first sampled Ridge’s selection of wines, then attended his Bordeaux blending class, which was very educational and fun.



Spring Trolley & Wine Stroll Recap

We had a fabulous evening tooling around Kansas City in an old-time trolley with our favorite beverage—of course, WINE! We are planning a Summer Wine Stroll for June. Details to come.



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ATTENTION WINE LOVERS:

Easter is just around the corner, so if you are looking for that special gift for the wine lover in your life, we might have your answer. Gretchen is making up special Easter gift baskets filled with fabulous wine items. Stop by the shop to pick yours up or call for details at 816.505.WINE!

Wine Events Around Town

April 26th—Zin in the City - Union Station
www.zinfandel.org

April 29th—Forks & Corks—Union Station 6:30—9:00

April Wine Club Wines are here! Stop by to pick yours up and also see the new faux finishes done by Brenda Macaluso, plus see our new tasting room. There is always something new at Wines by Jennifer.

April Wine Club Wines

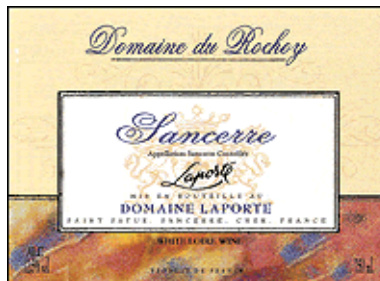
2000 FÉRAUD-BRUNEL CAIRANNE COTES DU RHONE VILLAGES



“This is a joint effort between two of Chateauneuf du Pape's finest wine producers, André Brunel of Les Cailloux and Laurence Féraud of Pégau. They have fashioned the wines from purchases made in the southern Rhone.” Robert

Parker, *The Wine Advocate*. It is a blend of 60% Grenache, 20% Syrah, 10% Carignan and 10% Mourvèdre. The vine age is 60 years old for Grenache and Carignan and 15 years old for the others. Cairanne is one of sixteen villages in the Cotes du Rhone Villages appellation and is one of the best. According to the Wine Spectator: "This full-bodied Rhone red has creamy texture, with lovely rich fruit and silky tannins. A gamy, leathery complexity mingling with plum and lead pencil character makes this very special, especially with the balanced finish. Drink now through 2010." **90 Points**. Great with red meat dishes, sausages, main course vegetarian dishes, stews and chili.

2001 DOMAINE LAPORTE SANCERRE “DOMAINE DU ROCHOY”



The Domaine du Rochoy is a unique vineyard in Sancerre. It was, in the past, a Roman quarry called Rochetum. Siliceous stones litter the ground, absorbing the heat of the day,

warming the vineyard at night and enabling the grapes to ripen early, making an exceptional Sancerre. The winery, Domaine Laporte, is one of the finest in Sancerre. This wine is: “Mature, but lively still, with lemon curd, white peach, herb and straw flavors that pick up a hint of almond on the lush finish. Nicely done. Drink now.” Wine Spectator **89 Points and a Smart Buy**. A winner with fish, smoked salmon, sashimi, tomato dishes, Thai food and smashing with goat’s cheese; also great by itself.



Narbeli's Imports Presents “Around the world with wines and gifts...a celebration of Spring” with new arrivals from Jennifer's cellar and Narbeli's Imports”

Please join us at Wines by Jennifer for a wonderful evening of sampling fine wines from around the world while viewing gifts hand selected from around the globe by Narbeli herself. Narbeli's Imports is a global importing company bringing unique and custom products from around the world to the U.S.

They provide customers with quality-made products, country histories, international culture, and stories of people who make these items. Customers experience the uniqueness of the global items, while avoiding the need to travel world-wide, saving time and travel costs. Experience the culture of Colombia, France, Mexico, India, Hong Kong, Thailand, Philippines, Vietnam, Ghana and more with our individually selected products from unique world markets. In many cases, products are hand-made and one-of-a-kind. All items sold by Narbeli's Imports are made to the highest standards, value and uniqueness. In addition to our online store, we also have house parties for residents local to Kansas City and Overland Park areas. If you are looking for custom imports please let us know what you are looking for by going to our guest book in our website www.narbelisimports.com and signing up and letting us know how we can assist.

Here are samples of products that will be at the May 14th event: Vietnamese Lacquerware salad bowls trays, vases, plates, wine accessories and more directly from Saigon and Hanoi designed exclusively with the highest quality standards, only found Vietnam. We will also carry French made unique TEXIER-leather purses and belts, Colombian hand made leather briefcases, purses and accessories as well as handcraft made by the natives in several areas of Colombia. We will also bring Philippines banana fiber table clothes, jewelry, hand made bags, coral and shell accessories. There will also be Indian unique art, accessories and silk items. Last but not least, there will be beautiful Mexican, Thai and Colombian hand-made unique sterling silver and gold jewelry.

April Winery—Frazier Winery, Napa Valley



The Frazier Estate is perched high on a hill in the Coombsville area of the Napa Valley.

Bill Frazier

was born and raised in the Bronx. That's right, a native New Yorker! He graduated from Virginia Tech and spent the following years in the Air Force before going on to become a commercial pilot for United Airlines. He spent over 30 years working for United and developing different real estate projects. Bill planted grapes on the Lupine Hill Estate in 1990 and started Frazier Winery in 1995.

southwest of the Frazier Estate) and this young success influenced Bill Frazier's thinking. The Merlot grown in the cool Carneros region was particularly elegant, with great finesse and backbone, in addition to rich fruit. Bill decided to plant his site to Cabernet Sauvignon, Merlot, and Cabernet Franc.

Since the first planting in 1990, Bill has continued to break from the tradition and venture into new planting variations that have reaped him much success.

Bill currently has many family members working with him at his vineyard and winery. I had the pleasure of meeting Bill in person a few weeks ago while he was in Kansas City and can tell you first hand that his wines are terrific.

The original planting, in 1990, was unusual for two reasons. First, Cabernet Sauvignon was not routinely planted this far south in the valley. Recent years had seen Merlot come of age in the Carneros region (just

Please stop by Wines by Jennifer to speak with us regarding Bill's wines. You will not be disappointed with his selections..

April Weekly Tasting Room Selections

The Tasting Room is designed for everyone from the wine novice to the wine connoisseur. What makes it special is that you can come try new wines each week to expand and broaden your exposure to different boutique wines. So come see us this March!

Week of April 6th—Blind Tasting! How good are you?!?!? Come try your taste buds.

Week of April 13th— Value Wines— Wines for \$10.00. It's true;-)

Week of April 20th— Blends Week—Try our selection of varietal blends from around the world.

Week of April 26th – “Zin in the City”- the ZAP organization is in town so we thought it appropriate to have Zinfandels on the table this week.

Wines by Jennifer One- Year Anniversary Party

Come join us on April 24th for lots of fun, food, music and of course wine. We are going to have over 35 different wines to sample, plus live music by a local Mariachi Band. E105.1 Radio station will be broadcasting live, so get your radio voice ready to talk with the DJ's on live air. We will also have an American Royal BBQ Contestant smoking and serving up BBQ from his American Royal Smoker. BBQ Samples will be available, plus you will be able to purchase smoked meats to take home such as briskets, slabs of ribs and much more. The cost is \$20 per person! Hope to see you from 1-4 pm.

Some of Narbeli's Items

