



Wines By Jennifer

A Global Wine Boutique

June, 2004

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www.winesbyjennifer.com

JUNE EVENTS:

Tuesday, June 15th

Summer Wine Stroll—restaurants include Café Cedar, Café des Amis, The Sweet Guy and of course WBJ. Bring your friends and enjoy wonderful Parkville with a stroll across our town. \$70.00 per person. Please RSVP. Evening begins at WBJ at 6:00 PM.

Friday, June 18th

Father's Day Port & Cigar Night. Surprise the man in your life with an evening in the Wines by Jennifer Wine Garden sampling a variety of ports and tasting some specialty cigars. Cost is \$15.00 per person and includes, cigars, ports and appetizers. 6-8 PM Please RSVP.

Friday, June 25th

Wine Club Monthly Event. Please join us in a fun-filled night of food and wine when Sandi Kendrick of Playful Palate (www.playfulpalate.com) and Annie Brossard, of Gateway Wines, join together and pair easy-to-prepare foods with fabulous wines. Playful Palate is a **NEW** national company headquartered in Overland Park. Wine Club members attend at NO CHARGE. Guests \$10 per person. Please RSVP. 6-8 PM.

May Wine Club Event Recap

A special thank you goes to Patricia and Albert Pirtle for sharing their wonderful wines and delightful knowledge about their vineyards and winery. We also want to thank Marc Joseph from Corkscrew Wine Company for sharing his wines with us as well. The weather turned out perfect to try out our new Wine Garden. The new water fountain was a big hit as well, making sure those close to it didn't get too hot by giving out a few splashes every now and then. :-)



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ATTENTION FRIENDS:

Father's Day is just around the corner, so if you are looking for that special gift for the man in your life, we might have your answer. We have a special Port and Cigar Night on Friday, June 18th. Call for details at 816.505.WINE!

Last chance for those customers who are interested in doing a "Bring your Cat to a Wine Tasting" this summer. Please call the shop and let us know. It sounds PURRFECTLY



Fun:-)

June Wine Club Wines are in! Stop by to pick yours up and also see our new Wine Garden. There is always something new at Wines by Jennifer.

June Wine Club Wines

2001 JACQUES GIRARDIN BOURGOGNE ROUGE



VIEILLES VIGNES

Cotes d' Or, France

Jacques Girardin is the brother of the more famous Vincent Girardin, a noted winemaker in the Cote d' Or. Once partners in the family winery, the brothers split up in the 1990's, dividing the vineyards and in a very French style, still do not speak.

The good news is Jacques is a wonderful winemaker in his own right, with excellent vineyards, which are well-sheltered, enabling the grapes to ripen to perfection, producing a very aromatic, well-balanced body of flavors. This wine, coming from Pinot Noir old vines, is full of spice and cherries, coupled with lively cherry fruit through the middle palate. The finish is long, with good fruit and that lingering spice, with a touch of tannin for balance. Drink now or in the next several years. Great with salmon, lighter meats, pasta with richer sauces, duck, and hard cheeses.

2003 DOMAINE DU TARIQUET CHARDONNAY



Gascony, France

Since 1912, Le Tariquet has been the cradle of an entire family. The property was first the home of Hélène and Pierre Grassa, impassioned with beautiful Armagnacs, and then the home of their children Maïté and Yves, fervent wine makers. Together they have developed the Estate to create Eaux de

Vie, Bas-Armagnacs and a range of top quality wines. Magnificent pale gold color, very bright and limpid. First aroma is very subtle, with floral character, and light vanilla hints. The aeration is complex with woody touches, fresh butter, hazelnut, and even though lightly toasted, this wine remains young. A very fresh taste at the beginning, powerful and rich, with a beautiful recurrence of toasted bread. A young wine that will reach its peak in two to three years and will certainly enhance light white meats, pasta in cream sauces, fish and shellfish and of, course by itself!

Summer Wine Stroll, June 15th -6:00 pm start

Please join us in lovely downtown Parkville for a wonderful evening of sampling fine wines from around the world paired with tasty foods from around Parkville. For just \$70.00 per person you will enjoy the following foods each paired with fine wines. The price also includes all taxes & tips. Bring your friends and enjoy an evening strolling through historic Parkville. The following bistros are included in the event:



Starters: Wines by Jennifer

Sparkling Wine - Cheese & Fruit

Appetizers: Café Cedar

Wine & Assorted Greek Appetizers

Main Course: Café des Amis

Wine with each course

Lotte a l'Armoricaïne-Monk fish medallions sautéed in brandy & a creamy tomato lobster sauce

Cote d'Agneau-Grilled rack of lamb in a cabernet tarragon demi glaze reduction

Gratin Dauphinois and sautéed vegetable

Dessert: The Sweet Guy

It's a surprise ;-)

June Winery & Wine Feature—Dick Vermeil Wines and OnTheEdge Winery - Napa California

Dick Vermeil, Super-Bowl winning NFL Coach, Calistoga native, wine lover, and great friend is partnering with OnTheEdge in the production of a Cabernet Sauvignon-based red table wine. It is fitting, and perhaps more than coincidental, that fruit for this effort is grown on Napa Valley vineyard land formerly owned and farmed by Vermeil's ancestors including Garibaldi Iaccheri, and Jean Louis Vermeil, and which is currently part of the Frediani Family Vineyard. In fact, the original buildings for the Calistoga Wine Company (established by Iaccheri), still stand amidst the Frediani Vineyards. Avid wine lovers and ambassadors, it is common for Dick and his wife Carol to host dinners in their home for family, coaches and players. We are thrilled to have the Vermeil wines at Wines by Jennifer again this year. There is limited supply, so call ahead to reserve yours today. In addition to the JEAN LOUIS VERMEIL Cabernet, we also have the Charbono, and two different Zinfandels.



‘Bring Your Dog to a Tasting’ Pictures



June 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 June!

Week of June 1st– Blind Tasting! How good are you?!?!? Come try your taste buds. If you guess correctly you will receive 5% off each correctly guessed bottle. Guess them all correctly and receive a free glass of wine;-)

Week of June 8th– “Unusual Varietals” from around the world.

Week of June 15th– “Pinot Varietals” Did you know that there are many Pinot grape varietals grown around the globe? Come learn about this interesting family of grapes.

Week of June 22nd – “Wines that Go with Chocolate” Come satisfy your sweet tooth and sample wines paired with chocolate.

Week of June 29th - Wines from Paso Robles, California. Did the recent earthquake affect these fabulous wines?

Bring Your Dog to a Tasting Recap

A howling great time was had by all at the spring “Bring Your Dog to a Tasting” event to benefit the Parkville Animal Shelter. We raised over \$125.00 for this very special non-profit in our community. Don’t miss the fall event in September.