



Wines By Jennifer

A Global Wine Boutique

July, 2004

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www.winesbyjennifer.com

JULY & AUGUST EVENTS:

Tuesday, July 27th

Wine Club Monthly Event. Please join us for a private tasting with Thrace Bromberger from Gustavo Thrace Winery. Two sessions are available: 3:00—5:00 PM and 6:00—8:00 PM. No charge for Wine Club Members—Guest 10.00 per person. Please RSVP. Annette Sunshine will also be with us to discuss her new business “Wine Purses.” She will have several styles available to showcase.

Wednesday, August 11th

Ladies Night Out. Come enjoy a special Fashion Show featuring Designer Clothes from Juliana. 6-8 PM, wine tasting & light food for \$13.00 per person. RSVP.

Friday, August 13th

Art Gallery Debut for Eve Krahn and Vickie Raye Boggs. Both will be in attendance to discuss their fabulous works of art while you sip wine and snack on light finger foods. Cost is \$10.00 per person. 6-8 PM. Please RSVP.

Friday, August 27th

Wine Club Monthly Event. Please join us in a fun-filled evening as we tour the underground of Park University. Corkscrew Wine Company is hosting our Wine Club event at their underground location in Parkville. We will be sampling several wines and special appetizers. Wine Club Members NO CHARGE. Guests \$10 per person. Please RSVP. 6-8 PM.

Wednesday October 13th—17th

Oregon Wine Country Tour, see inside this newsletter for details.

June Wine Club Event Recap

A special thank you goes to Sandi Kendrick from Playful Palate and Annie Brossard of Gateway Wines for the wonderful evening of food and wine. The weather turned out perfect to sit in our new Wine Garden and enjoy the new water fountain.



Wine and Grilled Food Pairings

- Steak & Sangiovese
- Hamburgers & Zinfandel
- Lamp Chops & Red Riojas
- Grilled Chicken & Fume Blanc
- Grilled Tuna & Pinot Noir
- Grilled Salmon & Pinot Gris
- Grilled Vegetables & Sauvignon Blanc
- Barbecued Ribs & Chateaufneuf du Pape



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ATTENTION FRIENDS:

Don't forget that Wines by Jennifer is a great place to have bridal showers, birthday celebrations and many other special events in your life. Call today to make reservations or talk with us about the details. 816.505.WINE!

Special note to Wine Lovers: The summer is finally heating up, so please don't forget to keep your wine cool. Especially after you purchase wine, make sure it doesn't stay in your car while you finish the rest of your shopping. Also, Wine Club deliveries may be a little later these next two months as Don tries to deliver on cooler nights.

July Wine Club Wines are in! Stop by to pick yours up today.



July Wine Club Wines

2000 GUSTAVO THRACE MERLOT

Napa Valley, California



This is the inaugural release of merlot for Gustavo Thrace. The goal was to produce a lively and approachable Merlot that was moderately priced. The fruit was sourced from high in the Eastern hills of Napa where the warmer temperatures are reflected in the wine's jammier flavors and softer tannins. The nose reveals layers of rich-earthly loam, truffles, violets

and chocolate. There is a significant mid-palate that finishes with cocoa, red licorice and roasted cherry. After harvest, the juice was tank-fermented then transferred to new French oak barrels where it was aged for eighteen months. Gustavo has added a splash of Zinfandel and a hint of Cabernet to increase the complexity and character of this wine. Wines By Jennifer Wine Club is the recipient of the total allocation of this wine for the State of Missouri, as the wine is sold out at the winery. Only 330 cases produced. Try with red meats, lamb, tuna steak, cheddar cheese or other sharp English-style hard cheeses and, of course, all by itself.

2002 GUSTAVO THRACE SAUVIGNON BLANC "Mohr-Fry Ranch"

Lodi, California



This is only the second vintage of Sauvignon Blanc from this vineyard site. The wine was fermented and aged only in stainless steel, retaining vibrant fruit flavors and revealing all that a Sauvignon Blanc can be. The

wine is layered with aromas of lemongrass, apricots, hazelnut, lychees and Fig Newtons. It has a big, full mouth that is clean and refreshing with loads of preserved lemons, apricots and grapefruit. This is a great wine for afternoon sipping, sushi, shellfish, fish, chicken, Asian foods and a winery favorite: crab cakes. 700 cases produced.

New Art Gallery Showing August—October



Please join me on August 13th from 6-8 pm as we unveil the new works of art by Vickie Raye Boggs (right) and Eve Krahn (left). Both are local artist with wonderful credentials. Here are a few samples of their works. Please see our website for more detailed information about both artists and more samples of their work.



July Winery GustavoThrace - Napa California

GustavoThrace was founded in 1996 by partners Gustavo Brambila and Thrace Bromberger. The first production was 250 cases of a 1996 Zinfandel from the Chiles Valley Appellation. This was followed by a Carneros Chardonnay and a Chiles Valley Cabernet Sauvignon in 1997. In 2000, they added Sauvignon Blanc from the Mohr-Fry ranch and the first Petite Sirah is still in the barrel. In January, 2004 they released the first Merlot under the GustavoThrace label. Total production was just 330 cases. The total production for the winery is currently at about 3,800 cases of wine. The Chardonnay is sourced from a single vineyard lot in the Carneros. The 1997 Chardonnay was the first fruit harvested from those vines and they have continued to use the same vineyard block each year since then. This gives them the chance to compare each vintage and learn how the maturity of the vines in each successive year affects the finished product. While the vineyard consists of a number of soil types, Gustavo chooses his fruit from the rocky portion of the vineyard, searching for a mineral quality to the fruit.

The Sauvignon Blanc is intended to be "an oyster wine." It has been styled to give a crisp mineral finish to the wine, while retaining the true fruit character inherent in the grape. The wine is 100% Sauvignon Blanc. The fruit was crushed and pressed into stainless steel where it underwent fermentation and aged there until bottling, giving it a Sancerre style finish. Their red wines are currently from fruit grown in the Chiles Valley Appellation in the Eastern Hills of Napa Valley. The Chiles Valley is known for its dramatic climatic changes, being the first area to freeze in the winter and also one of the hottest areas of the Valley in the summer. These temperature swings, along with the hillside nature of the estate, create stresses on the fruit that result in the intensity and flavors showcased in their wines. The Zinfandel is extremely spicy while the Cabernet reflects a multi-berried flavor enhanced by the aromas of Valrhona chocolate. In 2002 they harvested their first Petite Syrah and it is aging in 90 gallon barrels from Burgundy, to be released in 2004. At our WBJ Private Wine Tasting on July 27th, Thrace will share with you some of the wines described above. See you then.

Pictures from around the shop!



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 May!

Week of July 6th– Wines that Favor Strawberries. Come taste wines that resemble strawberries. We will be having fresh wonderful Minnesota Strawberries with your wine.

Week of July 13th– 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 correct and receive a free glass of wine;-)

Week of July 20th– Wines from below the Equator. Come sample wines from South Africa, South America, Australia and New Zealand.

Week of July 27th - Wines from Washington and Oregon.

Oregon Wine Country Tour October 13-17, 2004

Tour starts from Portland, Oregon to the Northern Willamette Valley Wine Region

The tour will explore this beautiful Oregon wine country through unique, fun and tasty experiences. This indulgent exploration will be entertaining and informative for both novice wine-lovers and oenophiles alike. The travel arrangements will be provided by *The Travel Team*, who are regulars at *Wines by Jennifer*. Our tour of the Oregon Willamette Valley Wine Region is 5 days / 4 nights, roundtrip from Kansas City. The cost is from \$900 per person depending on the size of the group, based on double occupancy - including 4 nights accommodation, roundtrip airfare from Kansas City, local transportation by way of bus or van, and probably gallons of wine! Deposit: \$50 per person is due now to reserve your space on the tour - check or money orders only. Deadline is August 14th. For more details, e-mail us for more information.