



Wines By Jennifer

A Global Wine Boutique

September, 2004

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www.winesbyjennifer.com

SEPTEMBER & FALL EVENTS:

Thursday, September 9th

“A Taste of Parkville” Wines by Jennifer will be participating in this special event. Proceeds will benefit **Christmas on the River**. Tickets are \$25.00 per person in advance, so call today 816-678-2358 and bring your appetite.

Three Part Italian Seminar

Learn about Italian wines and perfectly paired Italian food with Chris Tridle from WINEBOW Imports.

Part 1 September 23rd -Northern Italy: Piedmont, Friuli-Venezia Giulia, Trentino-Alto Adige, and Veneto.

Part 2 October 21st -Central Italy: Tuscany, Molise, Marche, and Umbria.

Part 3 November 10th -Southern Italy: Sardinia, Calabria, Apulia, and Sicily.

Each part will cost \$15.00. Come to one or all of these informative sessions. The sessions will be from 6-8 PM. Please RSVP for each session at 505-WINE (9463).

Friday, September 17th

Back by howling demand, “Bring Your Dog to a Tasting” to benefit Parkville Animal Shelter. There will be wine, roasted “hot dogs”, fun doggy foods from Lucy’s Barkery for our little furry friends, plus contests of all sorts. Please RSVP by calling 505-9463. Cost is \$20.00 per person.

Friday, October 1st

Private Wine Club Event at Wines by Jennifer. Join us for a full-filled evening with a real Italian Wine Maker all the way from Italy. Nicola Biscardo is on a world tour and will be stopping through the United States. Nicola will be arriving as a special guest at Wines by Jennifer for this private tasting. NO charge for Wine Club Members and \$10.00 for guests. Please RSVP. 6-8 PM. “Now that’s Italian!”.

Wednesday, October 20th

Fall Wine Stroll in downtown Parkville. Restaurants will include Papa Franks, Yoshiko Steak House-“home of the flying shrimp”, River Rock Coffee & Desserts and, of course, Wines by Jennifer. We will start at Wines by Jennifer with some Champagne and fresh fruit at 6:00 PM. This all-inclusive evening is only \$70.00 per person. Please RSVP by calling 505-WINE (9463).



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Wine Events Around KC

9th Annual Festival of Wines & Food 2004. Benefits go to American Heart Association. Call 913-652-1915 for tickets.

A Taste of Parkville—September 9th. Tickets on sale at Wines by Jennifer.

SEPTEMBER Wine Club Wines are in. If you have not stopped by to pick up your September Wine Club Wines, we’d love to see you.



September Wine Club Wines



2002 GAIERHOF MOSCATO GIALLO TREN-TINO

Trentino Alto Adige, Italy
The Gaiert Hof Winery was founded in 1976 by its owner Luigi Togn and owes its name to the mountain in front of it - GAIER – that shows its benefits by receiving the heat from the sun during the day and releasing that warmth to the

vineyards during the night, preventing the frost of the winter. The Gaiert Hof winery lies in Rovere della Luna (“Oak of the Moon”) - a small town that stands on a hill rising from the Adige Valley surrounded by peaks. Rovere della Luna is only a few hundred meters away from the invisible border with Austria, and owes its romantic name to the fact that a majestic oak tree once stood at the center of the town and the River Adige that runs through the center of valley here makes a turn that looks like a half-moon when seen from the road. This “*still*” Moscato is golden-yellow with bright greenish highlights, with an elegant bouquet that is an explosion of the characteristic aromas of Moscato. In the mouth it is sweet, warm and well balanced, with a hint of jasmine flower in the finish. Moscato Giallo is a delicate desert wine perfect for creamy cakes and fruit tarts, but is excellent with fresh and aged cheese served with fruit and jams and, of course, all by itself.



2000 AMPHORA ZINFANDEL MOUNTS VINEYARD

Dry Creek Valley, California
(94% Zinfandel, 6% Petite Sirah)

Over the past 28 years, Rick Hutchinson has been working alongside some of the best wine makers in the business. In 1997, he crushed the first vintage for his own label, Amphora. Amphorae (literally “the vine-bearer”) were the clay wine vessels of the ancient Mediterranean. Rick chose the name in honor of his other passion, the art of pottery. He sees many parallels between the art of winemaking and the crafting of fine pottery: both are products of the earth, molded by the human hand, and brought to their highest expression by painstaking attention to detail. This wine was hand harvested from 35-to-40-year-old head-pruned vines (all hillside fruit) from Mounts Vineyard on the west side of Dry Creek Valley. Deep red in color, the wine offers aromas of plums, black cherry and oak. This wine displays the true characteristics of Dry Creek Valley Zinfandels: spicy, intense flavors of white pepper, cinnamon, strawberry and red currant judiciously blended with well-balanced oak. The middle palate offers incredible strawberry jam flavors combined with vanilla and milk chocolate. This wine is ready to drink, but would benefit from another year or two in the bottle. The intense flavors will stand up well to dishes such as Jambalaya, beef stew, grilled steak, barbeque or flourless chocolate cake.

August Events Revisited

Italian Night with Joe from A. Bommarito. Joe brought in food from Il Trullo Restaurant perfectly paired with wines from Italy. It was very educational given the fact that Joe’s heritage is Italian and he has relatives in Italy.

Private Wine Club Event at Corkscrew Wine Company in the Underground at Park University. We had a tremendous turn out at our private event last month (150 People). Lots of fun and food was shared while the storm was hitting 50 feet above us. We’ll be sure to make this a repeat event in the future.



September Winery—VinoGrad Winery in Sugar Creek, Missouri

Written by Cherryh Cluckey - The Examiner

Pictures from Vinograd in Sugar Creek, MO!

The Wrabec family has created the demand for their wine; all that's left is supplying it. "We wanted to build the winery two years ago, but the cost went up," said Paul Wrabec, owner of Vinograd vineyard. "It's a blessing in disguise because the project is a lot bigger than we expected."

The city of Sugar Creek has already approved the location of the future winery at Thompson and Sterling, and the family is shopping around for construction bids. They want to break ground as soon as possible.

The Wrabec family began growing grapes in 1997. Vinograd covers five acres of Wrabec's 31 acres on North River Boulevard in Sugar Creek. He plans to plant as much of those acres as possible.

Wine making was handed down to Paul by both his grandfathers and his uncle. His mother's father came to America in 1907 from Croatia, and his father's father migrated from Slovakia in 1913. They both came to Sugar Creek to work for the oil refinery that was being built in the city.

"They came with the clothes on their back, very little money in their pockets, a hard work ethic and their knowledge of how to make wine," Paul said.

The family is allowed to produce 200 gallons of wine a year for their own consumption, which they give to friends and family and donate to St. Cyril's and St. Ann's Catholic Churches for communion.

Although the family has never sold its wine, Paul is starting the business because it's in high demand.

"Everyone knows we make it," he said. Family, friends and passersby often stop to work in the vineyards. Kids, men, volun-

teers, aunts and uncles ... it's a family operation," said Irene Wrabec, Paul's 79-year-old mother, who works in the vineyard every day and who will oversee the construction of the winery.

"They know we always have something cold to drink," Paul said.

The vineyard couldn't be maintained without Irene, whom Paul refers to by first name.

"We're good friends. We're on a first-name basis," he said. "Irene is my right hand man. She starts at the vineyard early in the morning and works till noon. She returns back in the afternoon and works till dark. I can't keep up with her. Her work ethic is very inspiring."

The Wrabec family makes three types of wine, as well as a BBQ sauce from their grapes.

Irene's favorite wine is the St. Cyril's Concord, a red, sweet wine, while Paul prefers the Cham-bourcin, a thick, dry, red wine. Paul said he began making Daniella's Chardonella, a dry, white wine at his daughter's request.

"I didn't want to make it," Paul said. "I had to eat a little crow. It's really good."

Named for his daughter, Daneilla's Chardonella is fermented in oak barrels to get its rich vanilla-butterscotch flavor.

"It'll make you do things you don't want to do," Paul said laughing.

The family makes wine from apples and raisins, and with the addition of 40,000 bees to the vineyard this year, they will soon be making mead, a wine made from honey. "Mead has been around since before Jesus Christ," Paul said.

For more information about Vinograd or the proposed winery, visit www.vinogradwinery.com.

Paul will be attending the October 1st Wines by Jennifer Wine Club Event, so come meet Paul and talk to him about wine making!



September 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 soon!

Week of September 7th— Blind Tasting! 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 September 14th— Wines to tailgate with at the Chiefs Home Opener.

Week of September 21st— New Shipment of South American Wines.

Week of September 28th — Wines that go with Chocolate.