

DECEMBER, 2004
Volume 2, Issue 12
www.winesbyjennifer.com

December & Winter Events

Wednesday, December 15th *Date Night at Wines by Jennifer!*



What a special night it turned out to be for our couples on November 17th. This time of year is especially difficult to make quality time with your loved one! So make that time and join us for this month's Date Night. With each cheese plate, you'll receive an additional order of Chocolate Cheese to share as dessert, we'll raffle off a bottle of wine to a lucky couple, plus enjoy each others' company by candle light in our newly placed private seating areas around the shop. Just to add to the romance, I had dimmer switches put in all the rooms ;-)-it's true.

Thursday, December 23rd
Wines by Jennifer Private Wine Club Tasting. Trying to decide what to do with your house guests during the holidays? Join us to kick-off those family gatherings for Christmas and New Year's with a special wine tasting with Marc Joseph of Corkscrew. We will be sampling wines that are great for your holiday parties at home or to take to your guest for a special hostess gift, plus some fun wines that will help you celebrate the New Year. Bring your family and friends from 6—8 PM. Light appetizers will be served with the wine tasting. No charge to wine club members and \$15.00 per person for non-members and guests. Please RSVP—505-WINE.

Friday, January 14th
Wines by Jennifer Private Wine Club Tasting. Have you ever participated in a blind tasting? There is no blind folding going on in this tasting, just a chance to learn how to identify the many characteristics of wine, while the identification of the wine is unknown. This will be a very fun, entertaining and educational event so time of arrival is important. Please plan to arrive at 6:00 PM sharp. This event is hosted by Rebecca Houglund of Cellar Selections. No charge to wine club members and \$15.00 per person for non-members and guests. Please RSVP—505-WINE.

January Event (Date TBA)
The Prince of Parkville, Voice of the Kansas City Chiefs, Bill Grigsby, will be at the shop for a special book signing and story telling event. Of course we'll have wine and food to kick off the Christmas Holiday. The event's wine tasting will focus on Holiday Party Wines for those special gatherings from Christmas to New Year's. We will have light finger foods available as well. So come share the fun "The Grigsby Way" from 6—8 PM. No charge to wine club members and \$15.00 per person for non-members and guests. Please RSVP—505-WINE.

February Wine Country Tour
 We are in the planning stages of another Missouri Wine Country Tour for Valentine's Day Celebration. Augusta, MO



the target location. Let us know your

Inside this issue:

<i>December Wine Club Wines of the Month</i>	2
<i>Christmas Thank You!</i>	2
<i>December Winery of the Month</i>	3
<i>December Weekly Tasting Room Selections</i>	3

December Wine Club Wines are In!



Don't forget your Holiday Baskets! We can make you fabulous gift baskets while you wait. Your friends, family members and clients will love you for it. Make your holiday shopping easy and hassle free by letting us do the work for you.

Wines by Jennifer will be CLOSED
Christmas Eve
Christmas Day
New Year's Day
Closing at 6:00 PM on New Year's Eve

December Wine Club Wines



DUVAL-LEROY BRUT NON-VINTAGE CHAMPAGNE

Vertus, Champagne, France

This family run firm has been making Champagne since 1859. A widow, Carol Duval-Leroy manages the firm, which produces several types of Champagne. This Champagne house is rather unique in that they own substantial acreage in the best areas of the Champagne region and buy only what they need after harvesting their own vineyards. The wine is composed of 75 % Pinot Noir and 25% Chardonnay and is a

blend of 20 different vineyard areas. This champagne has been aged on the yeast for three years. The color is gold to straw gold with light bubbles. On the nose, you get dried biscuits and chocolate aromas. On the palate it is soft in the mouth, rich and well-structured, ending with a long clean finish. To bring out the best in this wine, try a saddle of young rabbit with new vegetables, a double veal chop or, more unexpectedly, soft cheeses such as Brie or Camembert, or of course, all



1998 SANTA CRUZ MOUNTAIN MEEKER VINEYARD SYRAH

Paso Robles, CA

For 30 years, Santa Cruz Mountain

Vineyard was located at one of the oldest continuously operated vineyards in California, originally established in 1863 as the Jarvis Brothers Vineyard. The first release under the Santa Cruz Mountain Vineyard label was the much-touted 1975 vintage. In 1979, Ken hired Jeff Emery for vineyard work and help in the cellar. Jeff was a student at UCSC then and just looking for part time work. By the time he graduated (in geology), he was hopelessly seduced by the joys of growing grapes and making wine. Upon Ken's retirement in 2002, Jeff took over the business. This Syrah has an aroma of ripe blackberries on the vine, with some hints of spice and smokiness as complexities. It's like being out in the berry patch on a fall day when the berries are just ready to pick and there is a hint of wood smoke wafting through the air. In the mouth, there are medium tannins, a broad, mouth-filling texture, and the same berry/spice interplay that is in the aroma. This wine is **unfiltered** and may require decanting.

Christmas Thank You From The Wines by Jennifer Staff

It is hard to believe that Wines by Jennifer is into its second Christmas Season. There is so much to be thankful for this year and at the top of the list is the wonderful Wines by Jennifer family of customers we have come to know as friends. The shop continues to grow and evolve to new heights thanks to **YOU**. Your input and the generous sharing of ideas and thoughts have given us the opportunity to create new and unique offerings and events. We hope you know that our entire staff is dedicated to making your visit and experience at Wines by Jennifer a very special one—from picking out a bottle of wine, to our tasting room experience, our club events, special surprise parties, surprise wedding engagements, bridal showers, Christmas parties and on and on. From our family to yours, we thank you for your continued support and wish you the very best of holidays this year.



Happy Holidays and New Year!

*Jennifer, Teri, Steve, Don, Christa, Margaret, Sara, Melissa,
John, Daniel, Kelli, Linda and Heather*

December Winery—Heron Winery, California

Pictures from Wines by Jennifer November Events!



Laely Heron was raised by unconventional parents, and has lived an unconventional life in Africa,

Asia, Europe and the U.S. She spent the first three and a half decades of her life fulfilling her appetite for adventure, her thirst for risk taking, and her endless curiosity in places, people and things that offer what she describes simply as "something more."

This is what to expect from Heron Wines; something more than what you ordinarily find in wines at such an everyday price range. Wines with balance, character and soul.

"I've never followed the rules," says Laely, "I thought I had a good idea, and wanted to make it happen. It's amazing to see not only that it worked, but how."

FROM A PASSION, AN IDEA

In college, Laely spent a year in France and became fluent in the language. After school she returned to enroll in the Institute of Enology in Bordeaux to learn winemaking.

Her interest in wine led her to adventures around the world. She helped introduce then little-known Australian wines to the U.S. market. From there she went on to Denmark, imported New World wines, showcased them in her wine-oriented restaurant, taught classes and even hosted a food and wine radio program. These experiences, following her love of wine, were building up to what came next.

In 1995, she returned to France to see about making a wine of her own. She saw that there was little high quality, reasonably priced Merlot sold in the U.S. It was her intuition and love of France that led her to some lesser



says Laely. "I almost gave up and left before I found my growers in St. Chinian. I found out quickly that was just the beginning of the challenge. I had practically no capital, no backing, and no business experience! In a way, not knowing the rules by which to play helped. I found my vineyard by looking for the best - not just what I could afford, and once I had made the first vintage I had no way to sell it except the old fashioned way, literally door to door. I was so nervous, I started in my own neighborhood in San Francisco - walking from restaurant to restaurant, visiting the sommeliers and wine retailers, asking them to taste my Merlot."

WINES WITH CHARACTER AND SOUL

Laely introduced her wine, but after that the wine spoke for itself; and within five years Heron Wines expanded, from one varietal to a portfolio of five varietals including: an immensely popular Chardonnay, as well as a Cabernet Sauvignon, Syrah and Merlot, all from California. Heron also introduced a 2002 Pinot Noir in August of 2004. The wines consistently receive awards and accolades from the wine press as well as those who enjoy them.

The beauty of Heron Wines is that - like Laely herself - they are bound by neither tradition nor commercial trappings. They are as curiously interesting and approachable as Laely herself. Best of all, they represent the possibility of "something more."

known, and thus under-appreciated, vineyard sites in the St. Chinian region of the Languedoc, an area that could reasonably produce Merlots of perfect plumpness and intensity.

"Looking for good vineyards was discouraging at first,"



December 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 December 7th— America's Favorite Grape Varietals—Chardonnay and Cabernet Sauvignon!

Week of December 14th— Wines from Sonoma, California.

Week of December 21st— Celebration Wines for the Holidays.

Week of December 28th — Wines from Napa Valley, California.