



Wines By Jennifer

A Global Wine Boutique

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www.winesbyjennifer.com

January & Winter Events

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 keeping the identification of the wine 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.

Saturday, January 15th

The Prince of Parkville, Voice of the Kansas City Chiefs, Bill Grigsby, will be at the shop for a special book signing and storytelling event. Of course we'll have wine and food to send your mid-winter blues running for cover. Bill will have his books available to purchase for \$20.00 each, but the real value is in hearing his stories and getting your book signed. So come share the fun "The Grigsby Way" from **4-6 PM**. No charge to wine club members and \$15.00 per person for non-members and guests. Please RSVP—505-WINE.

Wednesday, January 19th

Date Night at Wines by Jennifer!

It is back by popular demand! I think the dimmer switchers were a big hit ;-) Please 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 cozy private seating areas around the shop. Make January's Date Night a good warm up for Valentine's!

Saturday, January 22nd

Special Winery Presentation by the Ehlers Family of California

Come join us for an afternoon with the

Ehlers family. This small, family-owned California winery will be presenting their wines to us, telling family stories, and answering your questions about what it is like to have your own winery (a dream many of us have)! Please join us from 2-4 PM. No charge to wine club members and regular tasting fee for guests and non-members.

Tuesday, January 25th

Simon Buck of American Estate Wines

Simon Buck is the national sales manager for the oldest New Zealand importer and a long-time Australian importer, American Estates Wines. He hails from New Zealand, where his uncle's family owns the oldest, and arguably the finest winery in New Zealand, Te Mata Estates. Steeped in the New Zealand and Australian wine traditions, he now travels the United States spreading the news of the great wines from Down Under. Stop by between 6-8 PM to sample some fabulous new wines. No charge to wine club members and regular tasting fee for guests and non-members.

Thursday, February 10th

Ladies Night Out! Come enjoy a very special "Fashion Show" featuring designer clothes from Juliana. There will be live models and dressing rooms for you to try on your favorite pieces. The event starts at 6 PM and will end around 8 PM. Wine tasting & light food for \$15.00 per person. Please RSVP – 505-9463.

Thursday, February 17th

Wines by Jennifer will host Marc Joseph, of Corkscrew Wine Company, for a fun-filled 10 weeks of learning & sampling "Wines from Around the World". This is an absolute must for wine lovers of all levels. See inside our January Newsletter for more details or call 505-9463 for details and cost.

February 19th- 20th Wine Country Tour

Join us on a Missouri Wine Country Tour for Valentine's Day Celebration. We'll leave for Augusta, MO early Saturday morning by motor coach and return on Sunday evening. Pricing for the trip will come in a separate email.

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January Wine Club Wines Are In!



Don't forget that Valentine's Day is just around the corner! We can make you fabulous gift baskets while you wait or call ahead, your sweetie will love you for it.

Have your next Private Party at Wines by Jennifer! We'll design a party that is perfect for you.

- Birthday Parties
- Special Holiday Parties
- Company Gatherings
- Client Entertaining
- Rehearsal Dinners
- Bridal Showers
- Luncheons & Dinners
- And many more!

January Wine Club Wines

Tohu Gisborne 2004 Unoaked Chardonnay, Marlborough, New Zealand



Zealand

Tohu Wine is a stunning example of an indigenous New Zealand winery that is now firmly established as a quality wine label. Tohu's vineyards are situated in Marlborough and Gisborne, two of New Zealand's premier wine growing regions. Tohu Wine is the first indigenous wine company producing wine for the domestic and export markets. True to Aotearoa's (New Zealand's) indigenous culture, Tohu Wines are superb examples of varietal excellence with a unique and distinct appeal. True to Maori culture, there is a strong spiritual aspect to everything grown by Maori on the land.

The Gisborne vineyards have produced a wonderfully ripe Chardonnay this year. Tohu Unoaked Chardonnay is a good example of this style, displaying rich, fruit-driven apricot and peach flavors. The wine has been cool fermented in stainless steel and has undergone 100% malolactic fermentation. This has produced a Chardonnay with a creaminess which complements many types of food. Enjoy this wine with a lemon caper cream

Zumaya Crianza 2000, Ribera del Duero, Spain



Wine has been made in Ribera del Duero for more than 2,000 years, but the history of the modern wine starts in the mid-nineteenth century, when pioneering Bodegas brought new wine making technology to a region which had been making wine in a simple 'artesanal' style since the time of the Romans. This is not a large area, but its wines have done so well in international tastings that there is a general feeling that Ribera del Duero is one of Spain's most uniquely-favored areas for winemaking. The zone follows the river Duero westwards from the province of Soria to the province of Valladolid, with most of the wine producing villages to be found in the province of Burgos. Vineyards are situated at 700 - 800 feet above sea level in soils consisting of red loam, marl and limey sandstone. The region's continental climate displays temperature extremes from long, cold winters to very hot summers and average rainfall between 450-500 mm/year, giving the perfect weather combination for ripe and concentrated fruit.

All this is within the Region of Castilla y León, and the combination of river, climate, soil, grape and historical prosperity combine to create a wine with some significant advantages.

Crianza is red wine which has spent at least six months in oak barricas and some time in the bottle, and may not be released until its third year. It is not heavy, just ripped, featuring plum, tobacco, and coffee flavors, with three dimensional tannins.

Enjoy this wonderful Spanish wine with hearty beef burgundy stew – the recipe is under the RECIPE SECTION of the Wines by Jennifer website ;-)

10 Week Wine Course Hosted by Marc Joseph of Corkscrew Wine Company You won't find a better class in Kansas City

- I. Introduction to Wine and Wine Tasting
- II. Chardonnay (France, California, Australia)
- III. Rieslings (Germany, New Zealand, New York State)
- IV. Pinot Gris and Pinot Blanc (France, Italy, Oregon)
- V. Pinot Noir (France, Oregon, California, New Zealand)
- VI. Cabernet Sauvignon and Merlot (France, California, Argentina, Australia, New Zealand)
- VII. Grenache, Mouvedre, Tempranillo and Zinfandel (France, Spain, California)
- VIII. Sangiovese, Nebbiolo, Dolcetto, Vapolicella and Montepulciano (Italy, California)
- IX. Dessert Wines (France, Portugal, California, Italy)
- X. Champagne and Sparkling Wine (France, California, New York State)



This fun-filled course starts Thursday, February 17th from 6-8 PM. The class will meet each week for 10 weeks. The cost of this special class is \$100, plus a weekly lab fee of \$10.00, which includes the wine and food.

January Winery—Ehlers Winery, California

Pictures from Wines by
Jennifer December
Events!



Part of the California coastal margin, the Napa Valley, is made of ancient sea bed, diverse chunks of rock from the greater Pacific basin, and volcanic rock spewed forth from our planet's interior. It is a typical drop-and-spread valley, with a lower elevation than the higher, stream-carved valleys that make up the western coastal ranges. The Napa Valley extends almost 30 miles in a northwesterly direction in an hourglass shape, the narrowest part falling just north of St. Helena.

Ehlers Estate is situated at the valley's most constricted point, so the location is a demarcation line between the intense heat of Calistoga, whose daily high temperatures during the growing season often exceed Napa's by 10 degrees or more, and the comparatively moderate heat of St. Helena. The balance of the day's heat, followed by the evening cool-down are main factors in fruit development and the ensuing wine flavors.

Their Estate has all the elements that define the Napa Valley appellation. The terrain is gently sloped, with an elevation change of more than 50 feet from the top of the vineyard to the bottom. The soil series is classified as Bale-Cole-Yolo: very deep, gravelly-sandy alluvial soils formed from mixed sources on river terraces, basins, and flood plains. They receive an average rainfall of 33 inches between November and February. The growing season typically begins in March with bud break occurring in mid-April, bloom and flowering in June, and veraison in July. Harvest dates usually start mid-September and run until the end of October.

Over 39 of the 42 acres are under vines. The Estate is divided into 24 individual blocks planted to Cabernet Sauvignon, Merlot, Cabernet Franc, and Petit Verdot. The decision to grow the classic Bordeaux varieties came after consulting with renowned French enologist and viticulturist Jacques Boissenot. They find themselves in the company of other fine wine producers, with such neighbors as Turley, Vineyard 29, and Grace Family Vineyards. Their desire to produce estate-grown, limited-quantity Bordeaux wines is steeped in classic European tradition.

Stop by Wines by Jennifer on January 22nd to sample and talk with the Ehlers Estate Members from 2-4 PM.

January 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 January 4th—"Wines for the Post-Holiday 'Wallet' Blues"

Week of January 11th—"Wines Paired with Chocolate"

Week of January 18th—"Wines to Warm You for that Last Blast of January"

Week of January 25th—It's Zinfandel Week in California so why not in KC? Join us for "Zinfandels from around the World."

