



Wines By Jennifer

A Global Wine Boutique

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www.winesbyjennifer.com—816-505-WINE, Parkville, Missouri

Fall Wine Events

Saturday, October 22nd

Wines by Jennifer Private Wine Club Tasting.

Come enjoy the last little bit of October with some fine German wine and beer. We'll also be grilling up some bratwurst, Sausage and squash dishes, sauerkraut and other fun fall foods. The first session begins at 2:00 PM and the second begins at 3:30 PM. Please RSVP for the time that is convenient for you. No charge to wine club members and \$15.00 per person for non-members and guests. Wine and light food will be provided.

Thursday, October 27th

Ladies Night Out at Wines by Jennifer

Ladies, if you like jewelry, skin care products and handmade items, then look no further. Join us for a night with Premier Designs for a high fashion and mini-jewelry show, an extreme make-over, Arbonne Swiss Skin Care demonstrations and presentation of handmade items from local artists. Wine tasting, light appetizers and all the fun for \$20.00 per person. RSVP at 816-505-9463, because space will be limited. Start time for this event will be 6:00 PM. Items will be available for purchase the night of the event!

Wednesday, November 2nd - "Wines of the World 101" by Marc Joseph.

This ten-week class is a prelude to our "advanced" class, and will be conducted from 6:00-8:00 PM for ten consecutive Wednesdays. These courses are always popular and class size will be limited. "Tuition fee" is \$100.00, with a "lab fee" of \$10 per session. Click here to view the class syllabus or call 505-WINE for more details.

Saturday, November 5th Wines by Jennifer Private Wine Club Tasting.

Chiefs BBQ Tail Gating Party. Back by "raging" demand, Ragin' Racks, our very own American Royal BBQ Contestants, will be in the Wines by Jennifer Wine Garden to demonstrate their secret BBQing techniques. Along to help out will be Kansas City Steak Company, who will reveal and share with us their wonderful recipes for sauces and rubs that you will be able to sample after the demonstration. We will, of course, pair this smoked meats menu with perfectly suited wines. So please join us for a fun-filled grill in the afternoon as we prepare for the much-hated Raiders football game against the Chiefs. We'll have two session: 2:00 and 3:30 PM. Please call and make a reservation for the time that is convenient for you. No charge to wine club members and \$15.00 per person for non-members and guests. Wine and light food will be provided. Please RSVP.

Thursday, November 10th - Champagne Reception to benefit Parkville's "Christmas on the River."

Join Bill Grigsby and Mark Vasto, publisher of The Parkville Luminary, for champagne and light appetizers, along with a musical interlude provided by our guests Bill and Mark. Cost is \$20 per person for this event, which will take place from 6 PM - 8 PM. RSVP to 505.WINE. All proceeds from the event will benefit Parkville's "Christmas on the River 2005."

Wednesday, December 14th - "Facilitate" Party at Wines by Jennifer.

Facilitate is a cutting-edge, high-speed dating party concept dedicated to bringing together singles in a fun and relaxed atmosphere. Grab a group of friends or come and meet new ones! This event begins at 6 PM and includes wine tasting. You will be face-to-face with up to 15 "dates" in one evening, each lasting approximately 3-5 minutes. Your matches will be emailed to you by the next day and the rest is up to you. Check the website for

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

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



October-Fest!

We'll have this fun filled afternoon rain, shine, cold or warm so please dress accordingly. Note: will we have a fire pit to warm you if it is cold.



October Wine Club Wines of the Month



2003 ZACA MESA VIOGNIER Santa Ynez Valley, California

The original property was purchased in 1972 by a group of young investors with big dreams. They planted the first vineyard in 1973. Over time the ownership group was reduced to two twin brothers. Zaca Mesa has been family owned for over 15 years. The Cushman family has a passion for winemaking and a long-term commitment to quality. Zaca

Mesa was one of the first wineries since Prohibition in Santa Barbara County and they still preserve the oldest Syrah vineyard in the central coast of California. Vioignier is also a specialty of the winery. Here the nose has aromas of honeysuckle and Mandarin orange hinting at sweetness. However, this wine is dry on the palate with notes of ripe peach and melon. A

lingering finish has a touch of minerality, a signature characteristic of the estate vineyard. A natural pairing would be grilled chicken. If you are feeling experimental, try prawns

with hazelnut butter. Also good with softer cheeses, pork, rich fish dishes and light game.



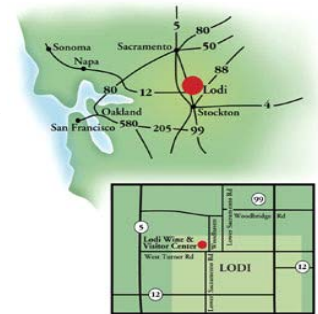
2003 JEWEL COLLECTION PETITE SIRAH

Lodi, California



Established in 2000 by Jeff Hansen and Rod Moniz, with a goal to become one of the fastest

growing new brands from California. In just 3 short years, Jewel Collection was named “Top 10 Hottest Brands” by Wine Business Monthly and has become one of the fastest growing new wineries in 2002, 2003 and 2004. Jewel Collection is dedicated to producing handcrafted wines giving specific and special attention to each grower’s lot in an effort to maximize the potential of each vineyard. This Petite Sirah follows tradition with its deep, concentrated purple color and enticing aromas of blueberries and vanilla oak that combine with generous flavors of intense dark berry fruit, plum and blueberry with soft overtones of classic earthiness. The finish is remarkably well balanced with rich, assertive tannins and toasted oak. Try with steak, lamb, duck game, pork with rich sauce and hard cheeses.



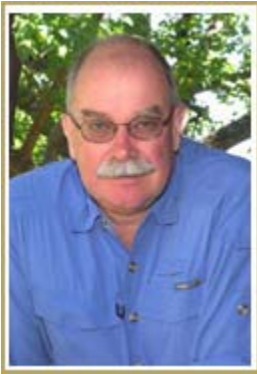
A Salute to Grape Harvest



October Winery—Steel Winery, California

Steele and Shooting Star Wines was founded in 1991. Prior to that time, winemaker/owner Jed Steele was the founding winemaker, general manager, and VP of Production at Kendall Jackson for the first nine vintages of that company. Prior to his adventures at Kendall Jackson, Jed worked for 10 years for Edmeades, then a small independent winery in the Anderson Valley of Mendocino County, as winemaker and vineyard manager. Jed began working in the wine business at Stony Hill Winery in the Napa Valley in 1968.

From mid-1991 until mid-1996, Steele Wines co-leased a small winery in Lake County. In June of 1996, Jed purchased the old Konociti Winery between Lakeport and Kelseyville in Lake County. The



winery is located on Highway



29, exactly one hour driving time from downtown Calistoga, driving north-northwest, 45 minutes directly east of Hopland in Mendocino County, and one and a half hours from Santa Rosa, driving north-northeast. For a winery the size of Steele/Shooting Star, Jed produces a wide array of individual wines, many in very small quantities.

Steele Wines' are mostly made up of Chardonnay, Pinot Noir, Zinfandel and Pinot Blanc.

Many of the Steele Staff Members have been to Wines by Jennifer including Jed himself. Look for many of the Steele and Shooting Star wines at our wine boutique in Parkville. Come see us soon!

Pictures from Wines by Jennifer Events!



October & November 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 October 11th— It's all in the Name, or Is It?

Week of October 18th—Wines to Match Spanish Tapas

Week of October 25th— Halloween Wines

Week of November 1st— Chiefs Tailgating Wines

Week of November 8th— A Salute to Veterans Day

Week of November 15th —Wines that go with Chocolate

Week of November 22nd—Wines for the Thanksgiving Table

Week of November 29th— Animal Labels