



## January, 2006 -Volume 4, Issue 1

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

## Winter Wine Events

### Friday, January 27th

**New Artist Debut—Philip Hughlett**  
*Showing January - April 2006.*

Come see our newest artist at the Wines by Jennifer Art Gallery! Philip Hughlett has created wonderful paintings and will be on hand the evening of January 27th to talk with you in person about his work. For his debut, Wines by Jennifer will be providing light appetizers while you stroll the art gallery.

### Saturday, January 28th

**Wines by Jennifer Private Wine Club Tasting.** It's that time of year when the weather is brisk and there's not much to do but play around in the kitchen! So come play at our house and enjoy a fun filled afternoon experimenting with some new tasty Spanish Tapas recipes paired with delicious Spanish wines. The first session begins at 1:00 PM and the second begins at 2:30 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.

### February, 2006—Advance Wine Course—Presented by Marc Joseph.

This two week course will cover an in-depth look at the Southern France Wine Region. You will sample higher-end wines, as well as vintage cellared wine from Marc's personal cellar. Wine tasting, light appetizers and all the fun for \$50.00 per person course fee and \$20.00 per person per session lab fees. RSVP at 816-505-9463, because space will be limited. Start time for this class will be 6:00 PM. Day of class will be determined soon.

### Saturday, February 11th

**Wines by Jennifer Private Wine Club Tasting.** "Chocolate Delight" Cooking Class for you and your Valentine! Join us for a fun-filled "chocolicious" day and help us make Chocolate Molten Cake and Chocolate Truffles.  
*(continued next column)*

Of course we will be pairing wines with our fabulous desserts, so don't miss out on this sweetheart of a tasting. There will be two sessions: 2:00 and 4:00 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 chocolate will be provided. **RSVP required.**

**March, 2006—"Stock Your Cellar" Tasting!** Coming in March, we will offer our second annual "Stock Your Cellar" tasting. If you are looking for wines that aren't ready to drink for another 10 years minimum, then you will not want to miss this tasting. Of course it is necessary to try these wines **NOW** to make sure they meet your expectations for longevity in your own personal cellar. A majority of the wine regions around the world will be represented at this tasting. Cost per person is \$50.00 and will be credited toward any purchase you make at the tasting. **RSVP required.**

**March, 2006—Wines by Jennifer Private Wine Club Tasting. "Wine Making 101"!** Paul Drown, Wine Club member and wine maker, will be showing us how to make our own wine. Paul will bring all of his equipment and do a live set-up of his 2006 wine making kit. Demonstration, light food and wine tasting! We'll have two sessions: 1:30 pm and 3:00 pm. Date will be announced soon, so please be ready to RSVP for the time that is convenient for you. No charge to wine club members and \$15.00 per person for non-members/guests.

**April 2006—"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 weeks. "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. Day of the week will be determined soon. Call for more details.

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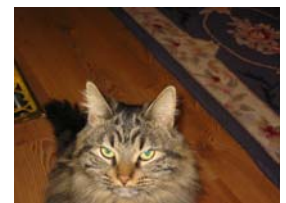
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**Have your next Private Party at Wines by Jennifer! We'll design a party that is perfect for you.**

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



Wines by Jennifer adopted a lost kitty in October. Many of you saw it hanging around the shop and, being the big softy that I am, we formally adopted the poor thing. After a weekend of customer contests to name this new kitty, the final result was Pinot. Stop by and say hi to :



"Pinot" the wine shop kitty!

# January Wine Club Wines of the Month

## 2002 SIMONSIG PINOTAGE

Stellenbosch, South Africa



The Simonsig vineyards lie northwest of Stellenbosch and are privately owned by the Malan family. The first Malan who came to South Africa in 1688 was a French Huguenot. At the Cape of Good Hope, then under Dutch rule, he was given land to plant new vineyards. He subsequently settled near Stellenbosch, which became famous for its quality wines. In 1953, Frans Malan started wine farming on De Hoop, which subsequently became the nucleus of the Simonsig Wine Estate. He started to replant his vineyards during the 1960's. In 1968, he bottled some of his wines for the first time and sold them under the Simonsig Estate label. The first red wine released by Simonsig in 1970 was a Pinotage. Pinotage is a crossing of Pinot Noir and Cinsault made by Professor A.I. Perold in 1924. This Pinotage is unwooded and the aim is to accentuate the raspberry fruitiness of the Pinotage grape unobscured by the wood. Their best Pinotage is grown on weathered shale soils, which make deliciously perfumed Pinotage. Enjoy in its youth or age for another five years. Best with richly flavored dishes or aromatic dishes, and slightly chilled in the summer.



## 2004 CASAMARO BLANCO VERDEJO

Rueda, Spain



Garciarevalo is a family-owned winery established in 1991 in Matapozuelos, in the heart of Rueda. They specialize in Verdejo, with additional plantings of Viura. They have 40 hectares of over 100-year old vines, including Verdejo vines that are up to 130 years old. The unique qualities of this site are evident in the soils that differ from most other areas of Rueda. The soil is sand here and it allows for excellent drainage, with greater difference between day and night temperatures. Long winters with late frosts combine with hot and dry summers to create the ideal situation to cultivate grapes, giving the perfect balance of sugar and acidity. Believing that the key to a good wine is in the raw materials, Garciarevalo strives to make a wine as true to the fruit as possible. The utmost care and latest technologies are used to extract a juice that reflects the hard work and special attention given in the fields. The wines are then put through temperature-controlled fermentation to create a final product of the highest quality. The 2004 Casamaro Blanco, a 100% Verdejo from 50- to 130-year old ungrafted vines, is a soft, delicious white exhibiting plenty of honeyed apricot, peach, and floral-like characteristics. This wine has never seen a day in oak. It is a medium-bodied, crisp, lively effort drinkable over the next year.



### It's NEW at Wines by Jennifer "The Cellar Club"

Wines by Jennifer would like to introduce to you our newest offering, "The Cellar Club". Several of our many wonderful customers have asked over the last few years for a wine club that offers wine for long-term cellaring—a minimum of 10 years or longer. Well, the time has come to offer this service, beginning in February. No matter if you are just starting your collection of cellarable wines or if you have been a long-time collector, we will certainly strive to meet your needs. If you are interested in hearing more about this new club, call the shop and ask for Jennifer!



## January - April, 2006 Featured Artist:

Philip C. Hughlett's artwork is a collection of acrylic painting, charcoal, and watercolor. His focus is primarily on musicians and the relationship between the figure, the instrument, and the music itself. Using an eclectic combination of illustrative techniques, Philip's paintings capture the rhythm, movement and style of music from a contemporary perspective. His watercolor drawings mingle coffee, wine, and Indian ink with traditional watercolor paint to create a dynamic relationship of motion and color on a more intimate scale. The larger charcoal drawings offer bold contrast and a more graphical style to the mix.



Philip studied at the Kansas City Art Institute and has worked in the area as a freelance designer and illustrator for over ten years. His drawings have been published in *The Pitch Weekly* and he has participated in local festivals such as Art Westport and Platte County Arts at Zona Rosa. He currently works as a Production Artist at

## Pictures from Wines by Jennifer Events!



## January & February 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 10th— Fun with Animal Labels**

**Week of January 17th—Wines to Warm Your Soul and Forget Your Winter Blues**

**Week of January 24th— Italian Wines**

**Week of January 31st— Wines for Your Super Bowl Party**

**Week of February 7th— German and French Wines**

**Week of February 14th —Wines for Your Valentine (& chocolates, of course!)**

**Week of February 21st—Wines from Spain and South America.**