



# Wines By Jennifer

A Global Wine Boutique

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www.winesbyjennifer.com

405 Main St., Parkville, Missouri, 816-505-WINE

## Winter Wine Events

**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. 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 & \$15.00 per person for non-members & guests. Wine & chocolate will be provided. RSVP required.

**Thursday, February 16th & 23rd - Advanced Wine Course Presented by Marc Joseph.** This two week course will provide 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.

**Saturday, March 4th—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. No charge to Wine Club members and \$15.00 per person for non-members and guests.

**Wednesday March 8th—"Stock Your Cellar" Tasting!** You won't want to miss this once-a-year offering to sample wines to "Stock Your Cellar". If you are looking for wines that aren't ready to drink for at least 10 years, then this is the

event for you. Of course it is necessary to try these wines **NOW** to make sure they meet your expectations for longevity in your own personal cellar. The major wine regions around the world will be represented at this tasting. Cost per person is \$50.00! But don't fret, as you will be credited the \$50.00 toward any purchase you make at the tasting. RSVP required.

**Thursday, March 9th— "Ladies Night at Wines by Jennifer."** If you love stylish fabulous clothes, then you will not want to miss this wonderful opportunity to sip on wine, munch on "skinny" appetizers (made special for ladies as to not add inches to your waist), and try on New York's rarest clothes—all in a beautiful and relaxed setting. Join us from 6:00—8:00 PM. Cost is \$15.00 per person and includes wine, light appetizers, and plenty of fashions. RSVP required.

**Friday, March 17th— Nicola from Italy** is back in the United States and will be at Wines by Jennifer to give us the latest news from Italy, and of course sample some of his tasty new vintage wines. Please RSVP for the session that is best for you: 6:00 or 7:30 PM. Cost for this event is \$8.00 per person—wine only.

**April 2006—Wines by Jennifer Private Wine Club Tasting.** Do you love olive oil and balsamic as much as I do? Do you cook frequently with both or use them as daily staples around your kitchen? Well, do we have an experience for you. We'll be discussing and making both olive oil and balsamic vinegars in this fun-filled session. You can count on fun foods to sample using oils and vinegars, plus great wines to sample with them. The first session begins at 2:00 PM and the second begins at 4:30 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.

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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 much more!



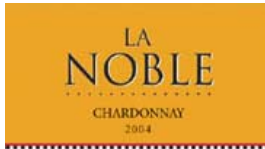
Come join us in our warm, cozy rooms for a glass of

wine, a wine tasting, or to share a bottle with friends and



# February Wine Club Wines of the Month

## 2004 La Noble Chardonnay, Vin de Pays d'Oc, Saint Felix de Lodez – Languedoc, France



The Languedoc-Roussillon region is probably the first area in France where the Romans introduced viticulture. The Languedoc-Roussillon actually comprises two regions: the Languedoc, which stretches westward from the bottom of the Rhone down to the Pyrenees hugging the

Mediterranean coast, and Roussillon, which curves southward from north of Perpignan to the Spanish border. Combined, this region covers over 400,000 acres of vines and produces close to 18 million hectoliters of wine a year. This is a 100% Chardonnay grown in the coolest hillside vineyards of the Languedoc, made with no aging in oak to maintain purity of fruit, and bottled young for maximum freshness. Unsullied by oak or butter flavors, it is a throwback to the uncomplicated pleasure people enjoyed with great wines many centuries ago. La Noble Chardonnay is a wonderful aperitif, a light, zingy way to whet the appetite. It is an excellent complement to a wide range of foods, from most anything on the grill on a warm sunny February day to shrimp on the barbie to fried chicken, to an elegant dinner of scallops or lobster. Drink cool, not cold to enjoy all of the



## 2001 Encore Red Medley, Monterey County, California

Encore is a collection of vineyard-designated wines created to capture the best qualities of San Bernabe Vineyard, the world's most diverse single vineyard. At San Bernabe, the cooling influence of Monterey Bay results in wines with remarkably fresh fruit character, complexity and depth.



A harmonic blend of Syrah, Merlot, Cabernet Sauvignon, Petite Sirah, and Zinfandel.

*Varietal Composition: 37% Syrah, 29% Merlot, 20% Cabernet Sauvignon, 7%*

*Pinot Noir, 7% Grenache*

This is a rich, full-flavored blend that exhibits the bright, fruit-driven Monterey wine style. The wine has aromas of smoke, chocolate and cassis and flavors of blackberry and plum, with a hint of tobacco and toasty oak. A long, lingering and complex finish makes for a very satisfying red wine that is the perfect complement to a variety of medium- to full-flavored foods.

Try this with a steak cooked on the stovetop! Simply flash fry your steaks in your favorite olive oil and then add half cup of your favorite balsamic to the same skillet and simmer until done to your favorite



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

Starting in February, Wines by Jennifer is offering a fun new way to enjoy wines! If you have patience, and I mean glorious rewarding patience, then please read on! The Cellar Club being introduced this month will offer wines for long-term cellaring—a minimum of 10 years or longer. 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. February's selection is 2002 Turkey Flat Cabernet Sauvignon. This wine is made from 75-year old vines and should not be opened for a minimum of 10 years. Don't forget about the annual "Stock Your Cellar" event on March 8th! We'll have experts on hand to discuss cellar management and the art of building your own cellar!



## Coming April, 2006—Missouri Wine Country Trip

I know we have had a fabulous winter weather-wise, so no need to go on about how we all need a small little trip out of town to keep us going til spring—so we'll just say "let's get out and drink some local wines and have some fun with our wine-loving friends." Yes, I have long considered, and **NOW** have decided, to organize our second trip to Missouri's wine country. However, there will be no planes, trains or buses this time, just good ole automobiles will do for this trip. Experience the Augusta, Missouri (first-ever wine AVA in America) wine growing region and much more this coming April. We'll start the caravan in Parkville and head southeast, stopping along the many wineries until we reach the quaint town of Augusta Missouri. If you have an interest, please watch for more details in coming newsletters, or call the shop and



### Pix of Recent Wines by Jennifer Events!



## 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 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.**

**Week of February 28th—America's Two Most Favored Grapes—Chardonnay and Cabernet.**