



Wines By Jennifer

A Global Wine Boutique

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www.winesbyjennifer.com

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

Spring Wine Events

Friday, March 3rd - Parkville Mayor Kathy Dusenbery Fundraiser. Join us for a rally for Parkville's current Mayor! It is re-election time and Kathy needs our support. Please join us from 5:30—7:30pm for a wine tasting and light appetizers. Call Amy Van Doorn at 816-505-9142 to register for this event.

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.

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 - Winemaker Nicola Biscardo Personal Appearance. Nicola is back in America 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 tasting only).

Saturday, April 1st - Wine Tasting Fundraiser for the Kansas City Federals Baseball Team. This event is a fundraising effort for the Kansas City Federals baseball team, a newly-formed, 11-year-old AAA competitive team. Tickets to this event, held from 4:30PM - 6:30 PM, are \$25 each. Participants will have the opportunity to sample several wines, and light appetizers. Please contact Robyn Meyer at 816.792.2004. for tickets and more details.

Thursday, March 23rd - "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 Thursdays. "Tuition fee" is \$100.00, with a "lab fee" of \$10 per session. Please log-on to our Wines by Jennifer website to view the class syllabus or call 505-WINE for more details.

Saturday, March 25th—"Stock Your Cellar" Tasting and Cooking Class! 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. A double bonus will be a cooking class that will focus on foods that will match these long aging wine selections. Each major wine region 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 \$30.00 toward any purchase you make at the tasting. RSVP required—3:00 pm session 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.

Saturday and Sunday, April 29th-30th - Missouri Wine Country Trip. Experience the Augusta, Missouri (first-ever wine AVA in America) wine growing region and much more on this second annual event. We'll start the caravan in Parkville and head southeast, stopping at many wineries along the route, until we reach the quaint town of Augusta, Missouri. If you are interested, please check back for more details, or call the shop and ask 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 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 family.



March Club Wines of the Month

2004 Kumkani Sauvignon Blanc, Stellenbosch, South Africa



The vineyard location (10 km from the Atlantic Ocean) seems tailor made for flavorful Sauvignon Blanc. The soil is a well-drained sandy loam with weathered granite. The fruit grows in the Helderberg Hills; this coastal area yields wines with an intensity of flavor and crispness. The resulting wines lean in the direction of gooseberry, grassy/herbaceous styles rather than the pear, melon and tropical fruit. This tasty wine has 97% Sauvignon Blanc / 3% Viognier with a touch of oak. It's a straight forward, fruit driven style, medium bodied, supple textured with whiffs of cut grass, a touch of herb and notes of musk melon, grapefruit and a tropical fruit, pineapple richness aromatically. This has a nice fleshy mouth feel but it's not racy or tangy in the classical sense of many New World versions, but still possesses good fruit intensity and acidity that keeps the citrus and melon flavors clean and focused. Drink this over the next year while the fruit still maintains its vibrant edge. Enjoy with a plate of your favorite cheese on the deck this March. This March weather is

2004 Tapestry Shiraz, Bakers Gully Vineyard, McLaren Vale, Australia

The Bakers Gully Vineyard is located at the elevated Eastern end of Chapel Hill Road at the Southern end of Bakers Gully. The soil is sand to the depth of 300 mm, followed by a subsoil of ironstone to 600 mm and over deep red / yellow clay. This 32 hectare vineyard site is planted to 13.4



hectares of Shiraz fruit, grown on Single Cordon VSP with average yields around 2.5 tons per acre. Shiraz from this vineyard is used exclusively for the super premium Shiraz releases.

It has a deep purple red hue with a nose of rich lifted cherry and plum aromas, with hints of coffee and oak. On the palate is a very concentrated berry fruit, warm and juicy texture with a rich middle palate and firm dry finish.

Enjoy with grilled hamburgers with black-pepper cheese melted on top. It is delicious!



What's new in the Wines by Jennifer Art Gallery

First up is our new ceramics artist Alaine Arnott. (see her work shown to the right). She is the daughter of one of our long-time wonderful customer's Ken and Cheryl. Please stop by to see the latest in Alaine's beautiful hand turned pottery! It's all available for sale! Second on our artistic venue is Trish Bellington (see watercolor's to the left). She will be our featured artist in the art gallery starting mid April. Watch for more details on Trish's open house coming in April.



April 29 & 30, 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 April 29th & 30th. 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!



March 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 February 28th—America's Two Most Favored Grapes—Chardonnay and Cabernet

Week of March 7th—Wines from California's Paso Robles and Central Coast Region

Week of March 14th—Italian Wines from wine maker Nicola Biscardo's collection! Come see him in person on Friday, March 17th

Week of March 21st —Wines from Oregon & Washington

Week of March 28th—Famous grape varietals from France but grown in Australia—come find out how they differ in taste from Down-under!