



Wines By Jennifer

A Global Wine Boutique

May, 2006 -Volume 4, Issue 5

www.winesbyjennifer.com

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

May & Summer Wine Events

Saturday, May 13th —Wines by Jennifer Private Wine Club Tasting. Happy Mother's Day! How time flies and it's almost Mom's Day so do something special this year — bring her to Wines by Jennifer for a fun-filled time at our cooking class and wine tasting. Chef team Al and Teri Szalay will be discussing, demonstrating and sampling these wonderful, easy-to-make appetizers: Shanghai Dumplings with special sauce, Button Mushroom Saute, and Warm Penne Pasta Toss. Yummy! The first session begins at 4:00 PM and the second begins at 6:00 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. If weather permits, we'll be in the Wine Garden!

Wednesday, May 17th— Daniel Schuster visits from New Zealand. On Wednesday May 17, 2006, please join Wines by Jennifer in welcoming Daniel Schuster from the Canterbury region of the south island of New Zealand for a tasting of his wines. The specialty of his estate is Pinot Noir and of course we will be tasting multiple Pinots as well as Chardonnay and a late-harvest Riesling. Danny's bio is on page 2 of this Newsletter—very impressive. Please come at 6:00 or 7:00 PM. Regular tasting fee applies.

Saturday, May 20th—"Singles of Nativity" Wine Tasting Event at Wines by Jennifer. Join the Singles of Nativity for a fun wine tasting at Wine by Jennifer from 4-6 PM in the Wine Garden. We will be sampling a variety of wines from around the world and noshing on light appetizers. The cost is \$16.00 per person. Please RSVP to Josephine (Social Co-chair) at 816-810-0345.

Wednesday, May 24th—Fundraiser for Jennifer Wilmot, Candidate for Platte County Recorder. Help support Ms. Wilmot by attending a wine tasting with appetizers from 5:30—7:30 PM at Wines by Jennifer. You can RSVP by calling 816-769-6336. Sponsorship levels: Friend—\$35, Sponsor- \$100, Patron \$325.

Thursday, May 25th - "Discover Arbonne" Gathering at Wines by Jennifer. Please join us from 6-8 PM in the Wine Garden and learn all about Arbonne products. No charge, just bring yourself and we'll provide the wine and light appetizers. RSVP by calling the shop at 816-505-9463.

Wednesday, June 10th—Wines by Jennifer Private Wine Club Tasting. Special presentation on Argentina featuring Sara Brenner. Sara just returned from Argentina and had the great pleasure of experiencing harvest in person. Join us for a truly Argentine experience with wine, food and conversation. Sara has hundreds of pictures to share with us as well. Dates available: Wednesday, June 7th from 6-8 PM, or Saturday, June 10th at 2:00 PM or 4:00 PM. No charge to Wine Club members and \$15.00 per person for non-members and guests. If weather permits, we'll be in the Wine Garden!

Thursday, June 22nd— "Father's Day Port and Cigar Night". If you are looking for that special something to please Dad for Father's Day, then look no further. Join us in the Wine Garden to sip on fabulous ports, enjoy a tasty cigar, and sample perfectly matched foods for the evening. Special guests will be on hand to discuss both the ports and cigars. This special event is being Sponsored by Kitty Egeland Filion of Farmer's Insurance Group. The evening will start at 6:00 PM. \$20.00 per person—RSVP

Inside this issue:

<i>May Wine Club Wines of the Month</i>	2
<i>New Zealand Special Guest Bio—Daniel Schuster</i>	2
<i>Alfresco Wine Dinners in the Wines by Jennifer Garden</i>	3
<i>May & June Weekly Tasting Room Selections</i>	3

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!

Arbonne Health and Wellness Products now available at Wines by Jennifer!

Simply ask Jennifer if you are interested in learning more about this wonderful line of health and wellness products. Take charge of your health and well-being this spring and treat yourself right. You deserve it.



May Wine Club Wines of the Month

Red Wine

LES VIGNERONS DU VAL D'ORBIEU MUSCAT DE ST. JEAN DE MINERVOIS Languedoc, France



The community of St. Jean de Minervois is located on an arid plateau covered entirely by small limestone rock, 820-1000 feet above sea level. The vineyard benefits from its own "appellation controlee". It is contiguous to, but separate from, the much larger appellation of Minervois. Made of 100% Muscat Blanc à Petit Grains, Muscat de St. Jean de Minervois is one of the great sweet, fortified wines of France. The wine is a rich golden color with an immediate and powerful nose, distinguished by complex aromas suggesting apricots, quince, mandarin orange, honey and Muscat. On the palate the wine is simply luscious. It is best drunk young with peaches, apples and grapes. It will also match rich, strong cheeses, or desserts such as apple tarts, almond cake or pecan pie. A traditional French match is with sautéed foie gras or Roquefort cheese. This wine can also be used as an



White Wine

2001 CHATEAU DE JAU COTES DU ROUSSILLON VILLAGE ROUGE Roussillon, France



The Dauré family has long been acknowledged as the premier winemaking family of Côte de Roussillon. Their holdings are comprised of three estates: Château de Jau, Les Clos de Paulilles and Mas Cristine. Built in 1792, Château de Jau (and has been considered the "Chateau Margaux" of the Roussillon) is located in the southernmost foothills of the Roussillon slopes of the Corbières Mountains in French Catalonia. The winemaker is Estelle Daure. This wine is composed of 48% Syrah, 30% Mourvedre, 10% Grenache Noir and 12% Carignan. It is dark red in color, with intense, ripe berry-tobacco notes in the nose and a generous perfumed aroma. There are concentrated flavors of dark fruits supported by rounded tannins and good acidity leading to a long, sustained finish. Pair with lamb, grilled steaks, veal chops, sausages, barbeque and hard aged cheeses.



WINEMAKER DANIEL SCHUSTER VISITS FROM NEW ZEALAND

On Wednesday, May 17, 2006, please join Wines by Jennifer in welcoming Daniel Schuster from the Canterbury region of the south island of New Zealand for a tasting of his wines. The specialty of his estate is Pinot Noir and we will taste multiple Pinots as well as Chardonnay and a late-harvest Riesling.

Born and raised in Prague, Danny trained in Europe as a winemaker/viticulturist and has some 25 years of international winemaking experience. He has worked in many of the world's fine winemaking regions including Burgundy and Bordeaux in France, the Yarra Valley in Australia, Stellenbosch in South Africa, the Napa Valley in America and in Tuscany, Italy. He was closely involved with the development and early research into grape and wine production conducted at Lincoln University. His pioneering work with Pinot Noir resulted in the first gold medal for this variety in New Zealand. His wines received many prestigious awards during the early to mid-1980s and have helped establish Canterbury's reputation as a foremost producer of this grape variety. Danny is also the author of several books on wine and grape growing. In addition to managing the Omihiri Hills Vineyard and winery operations, he runs an international consultancy with prestigious names such as Stag's Leap Wine Cellars in California and the Antinori family estates in Tuscany.

Wine Dinners Alfresco in the Wines by Jennifer Garden

Alfresco Wine Dinners. As many of you already know, the Wines by Jennifer staff have been busy sprucing up our Wine Garden in preparation for spring. Many of you have already enjoyed the Garden for private birthday parties, bridal parties and wedding rehearsal dinners, as well as for sampling wine or just simply enjoying the outdoors. This spring we will be adding a new reason to visit the Wine Garden—full course “Wine Dinners”.

On Sunday, June 25th, we’ll host our first “Perfectly Paired Wine and Food Dinner”. The dinner will be a full, sit-down dinner “alfresco” style in our Wine Garden. The meal will be served at our bistro tables covered with white linen tablecloths and the food served on our new hand-thrown pottery dishes made by our very own pottery artist, **Alaine Arnott**. Each course will be perfectly paired with a 3 oz. pour of delectable wine (you can purchase more of your favorites during dinner, of course).

Because we will be using the grill to prepare all courses, you can absolutely join in and view the food preparation demonstrations first hand, or just enjoy the soft music playing under the gazebos while taking in the lovely view of Park University in full bloom. Guest Chefs and Guest Wine Speakers will also be on hand to liven up the evening.

Wine Dinner Menu

1st Course—Stuffed Poblano Peppers with Herb Cream Cheese

2nd Course—Bacon Wrapped Shrimp Skewer with Tangy Sauce

3rd Course—Apple Gouda Quesadillas

4th Course—Beef Tenderloin with Red Wine Reduction Sauce

5th Course—Melted Imported Cheeses and Fresh Fruit

6th Course—Special Surprise (you’ll have to come to find out ;-))

All this for only \$55.00 per person! Seating is limited so please call today for your reservation.

May & June 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 May 9th - "Wines & Chocolates for Mother's Day"

Week of May 16th - "Blind Man's Bluff"

Week of May 23rd - "Memorial Weekend BBQ Wines"

Week of May 30th - "Stop and Smell the Roses"

Week of June 6th - "Wines from Argentina"

Week of June 13th - "Wines for Father's Day"

Pix of Recent Wines by Jennifer Events!

