



Wines By Jennifer

A Global Wine Boutique

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www.winesbyjennifer.com

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

Summer Wine Events

Wednesday June 7th & Saturday 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. 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. Please RSVP so we can prepare enough food!

Saturday, June 10th - Live Music in the Wines by Jennifer Wine Garden. Come join us for a fun-filled evening with live Brazilian Jazz music provided by Brazilian Luiz Vianna. The music will begin at 7:30 PM & continue until 9:00 PM. There is no charge, so just come on out & spend a nice Saturday evening with your friends in the newly-renovated Wine Garden at Wines by Jennifer. "Duo Bossa" appears courtesy of Bentley Guitar Studios of Parkville.

Wednesday, June 21st - Pampered Chef Party at Wines by Jennifer. Our friend Monica Brasel will be hosting this special event from 6:00 - 8:00 PM in the Wine Garden (weather permitting). She will be demonstrating the Pampered Chef line and preparing tasty treats paired with wine, of course. Cost is just \$15.00 per person and includes the opportunity to win some fun prizes

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. We'll have two special guests on hand to discuss both the Ports and cigars. This special event is being sponsored by Kitty Egeland Fillion of Farmer's Insurance Group. The evening will start at 6:00 PM. \$20.00 per person—RSVP required.

Thursday, June 29th - "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! RSVP by calling the shop at 816-505-9463.

Coming July, 2006 — Wines by Jennifer Private Wine Club Tasting. Are you looking for something new to grill at your next family gathering or just your next evening meal? Then plan to attend this fun-filled afternoon in our Wine Garden learning about new foods to tempt your taste buds. This cooking class, food and wine sampling will feature grilled pizza, grilled quesadillas and grilled stuffed peppers! Recipes will be available to take home. No charge to Wine Club members and \$15.00 per person for non-members and guests. Dates and times will be available soon!

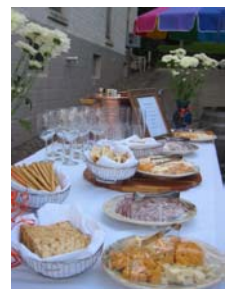
Coming July, 2006—Second Wine Dinner Alfresco! See Page 3 of this newsletter for more details!

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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!



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.

June Wine Club Wines of the Month

White Wine

2005 VAVASOUR RIESLING Marlborough, New Zealand



Vavasour Wines are the pioneers of the Awatere Valley. They were the first to plant in what is now regarded as one of the premium grape growing regions of Marlborough, New Zealand.

The soils here are free-draining and the climate is dry, warm and frost-free. The area has a climate different from the rest of Marlborough, so it produces wines with a unique and distinct flavour.

Each year outstanding parcels of grapes are earmarked for special attention. When the resulting wine is regarded as outstanding, it forms the small quantity of wine under the Vavasour banner.

This wine is delicious and shows crisp, clean, focused lime characteristics and really stands out. It displays a beautiful lift to the nose, offering classic lime and green apple aromatics with a hint of minerality running up through the fruit. Vividly clean and bright, this has a racy edge to the lime and juicy apple fruit that is countered with some deceptive mid-palate richness. Finishing long and lingering, this has excellent drive and fruit intensity that really shows off its youthful vibrancy. Drink this over the next 12-18 months to maximize its youthful zest. This wine is perfect with roasted chicken, seafood pasta salad, or on the back deck on a warm summer evening! Enjoy!



Red Wine

2002 QUINTA DO CARMO DOM MARTINHO Alentejo, Portugal



The Alentejo District covers about one-third of the total wine growing area of Portugal and lies between Lisbon and the Algarve in the very south. It is already established in producing some very good red wines which have a bouquet of ripe fruits, yet remaining soft on the palate. They use six principle grape varieties; *Aragonez*, *Antão Vaz*, *Castelão*, *Rabo de Ovelha*, *Síria* and *Trincadeira*.

The Alentejo is a mystical place of gliding plains, sudden mountains, and the largest cork forests in the world. The Alentejo's Cork Country is a lightly populated region with open horizons where the rhythm of life follows the rhythm of regional songs. This fertile land produces more than half of the world's total cork supply.

The winery was purchased by Domaines Baron de Rothschild and was completely renovated to produce the quality of wines that is expected worldwide of the famous Rothschild family. This wine just explodes with flavor: full of bright cherries, with black plum highlights on the palate as well as the finish; an outstanding effort that will pair well with grilled sausages. Try the sausages that are stuffed with cheese. I did this weekend and they were outstanding with this wine.



Wine Dinners Alfresco in the WBJ Wine Garden

As many of you already know, the Wines by Jennifer staff have been busy sprucing up our Wine Garden in preparation for summer. Many of you have already enjoyed the Wine Garden for private birthday parties, bridal parties and wedding rehearsal dinners, as well as for sampling wine or just simply enjoying the outdoors. All summer long, you can now also enjoy special wine dinners.

Our first wine dinner will be held June 25th with the following 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 ;-))

This special June 25th event has already **SOLD OUT** but don't fear, we are busy planning the second wine dinner in July! Our July event will be on a Sunday and again we'll host a "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 the meal, 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. All this for only \$55.00 per person (gratuity not included)! Seating is limited so please call today to be put on the reservation list. Date & time to be announced.

June & July 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 June 6th - "Wines from Argentina"

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

Week of June 20th - "Old World Wines"

Week of June 27th - "Wines to Add Spark to Your 4th of July"

Week of July 4th - "New World Wines"

Week of July 11th - "Wines from California's Oldest Vineyards"

Week of July 18th - "Break the Heat of Summer Wines"

Pix of Recent Wines by Jennifer Events!

