

Hyde Park Wine Experiences And Culinary Adventures

It is hard to believe that summer is just about over. Only a few more weeks and the kids will be back in school and the weather will start turning cooler. Yet cool weather is a good time to try nice Fall wines.

In this issue, we will focus a great late Summer and Fall wines and we will look at several good wines to cellar, wines to drink now and some cult wines. We will also answer questions sent in by Club members last month.

Before we get down to business I would just like to say thank you very much for the kind responses and nice notes that I received over the past several months. We hope this newsletter is making an impact on how you purchase wines. Remember, most the wines you see in the Wine Spectator and other wine magazines may never make it to retail shops here in the tri-state. This is the primary reason we decided to publish this newsletter-to help you purchase locally available wines of good quality, value, and availability.

PINOT NOIR

This is one of the oldest wines known to humankind. Ancient Romans knew this grape as Helvenacia Minor and vinified it as early as the first century AD

The French really made this wine into its own by planting the grape in a thirty mile long stretch of hills called Côte d'Or (Slope of the Gold.) This is the only region to achieve consistent success from the Pinot Noir vine.

Pinot Noir is one of the more difficult wines to grow. It is very susceptible to disease, genetically unstable, and has difficulties with a bug that carries the Pierce's Disease that can destroy an entire vineyard in as little as three years.

Many vineyards do not produce Pinot Noir. Why? Pinot Noir vines prefers soil that is chalky; containing calcium carbonate. The vines need very good drainage and the temperatures need to be warmer, which assists in ripening of the fruit - yet too much sun exposure in the afternoon can have an adverse effect on the grapes. Producing quality Pinot Noir is intense for the winemaker and growing the vines in the proper soil is a very important factor in producing a great Pinot Noir or a "ho hum" product.

WHAT TO LOOK FOR IN A FINE PINOT NOIR

Pinot Noir creates a lasting impression on the palate and in one's memory. Its aroma can be intense with ripe-grape, vaguely pepperminty or black cherry aroma. Ripe tomato, mushroom and barnyard in the nose are common descriptors for identifying Pinot Noir. It is a full-bodied and rich, but high in alcohol, yet neither acidic nor tannic, with substantial flavors despite its delicacy. Pinot Noir may be soft, velvety in texture, caressing on the palate and will peak at five to eight years past the vintage.

Typical Pinot Noir Smell and /or Flavor Descriptors

<i>Varietal Aromas/Flavors</i>	<i>Processing Bouquets/Flavors</i>
Fruit; cherry, strawberry, raspberry, ripe tomato	Terroir; mushroom, earth, barnyard, truffle, leather
Floral; violet, rose petal	Oak; (light): vanilla, coconut, sweet wood
Spice; Peppermint, rosemary, cinnamon, caraway	Oak; (heavy): oak, smoke, toast, tar
Herbal; rhubarb, beef, oregano, green black olive	Bottle Age; Cedar, cigar box

The best food to show off the delicacy and texture of Pinot Noir are roasted chicken, braised or roasted lamb, pheasant, and duck, as well as grilled meats, blackened fish, salmon, shark, and swordfish. Pinot Noir blends well with foods that are simple and rich.

Here are just a few Pinot Noirs that I highly recommend for your dinner table.

David Bruce, 2000 or 2001 Central Coast or Sonoma Pinot Noir Medium bodied with ripe sweet red cherry fruit, earth and soft tannins. Retail at **\$29.99** Served with Wild mushroom risotto and Tilefish

Gloria Ferrer, Rust Rock Terrace Vineyard Carneros Pinot Noir 2000 Lovely rich and ripe with concentrated black cherry, cassis, cola and earth. Retail for **\$39.99** Goes well with Roasted Squab with simple jus.

Robert Stemmler, Pinot Noir Carneros Ferguson Block 2002 Dark and intense core of minty currant, blackberry, cedar and spice. Full-bodied and complex with deep flavors. Retail for **\$39.99** Served with Roasted Pork chops and pink peppercorns.

Parker Station, California Pinot Noir 2001 Nice core of black cherry, strawberry, and plum flavors with a glaze of spice and pepper on the finish. Retail for **\$12.99** Serving with Pheasant or roast beef with fresh greens.

Davis Bynum, Russian River Valley Pinot Noir 2001 Medium bodied with very ripe raspberry, and strawberry fruit with a nice long and seductive finish. Retail for **\$16.99**
Serving idea Braised lamb shanks or Roasted Lamb

Witness Tree, Oregon Willamette Valley Pinot Noir Vintage Select 2000
Deep dark strawberry, plum, and cherry fruit with a soft and velvety texture. Retail for **\$22.99**
Serving idea, Roasted duck or stuffed quail.

Chateau St. Jean, Sonoma County Pinot Noir 2002 Lots of ripe, juicy plum, blackberry, and wild berry flavors upfront turning smooth and creamy with a little heat on the finish. Retail for **\$18.99** Serving idea goes very well with grilled porch chips or braised meats.

Sebastiani, Sonoma County Pinot Noir 2002 A delicate, soothing style, with high-toned ripe cherry, vanilla and spicy aromatics. Finishes with supple tannins. Retail priced at **\$14.99** Serving idea grilled Strip Steak or Lamb Chops.

CHARDONNAY

Does everyone like Chardonnay? Not really. Over the years winemakers have been adding more oak and butter to Chardonnays and this getting the consumer turned off on the most popular wine of the decade. Consumers are moving away from Chardonnays and on to new and different white wines. Some are going to Pinot Grigio others to Sauvignon Blanc's but now the hottest white wine is Riesling.

Riesling is one of the misunderstood white wines around. Many wine consumers view a Riesling as a sweet wine with plenty of residual sugars.

FACT: YOU MAY HAVE A GLASS OF RIESLING AND NOTICE TINY SUGAR CRYSTALS IN THE BOTTOM OF THE GLASS. SOME WINE CONSUMERS THINK THIS IS A BAD BOTTLE OF WINE WHEN, IN FACT, THERE IS NOTHING WRONG WITH THE WINE.

Sometimes when a bottle of Riesling is opened, for lets say three days the air seeps into the bottle thus forming sugar crystals in the wine. When one sees this at the bottom of the bottle or glass, one may say the wine is bad. Not really, when a Riesling is opened, for lets say three days sugar crystals can appear in the bottom of the bottle. As you know, Riesling's are sweet and contain increase sugars. When air hits the wine, sugar crystals appears - however, the wine is perfectly fine. A bottle of Riesling can keep up to 7 days after opening as long as you keep it well corked and in the refrigerator.

The Brief History about Riesling.

The Riesling vine can be traced back to Germany in the year of 1435. Some even say the wine dates back to 1232 but there is not any documented evidence. The name Riesling seems a bit harder to clarify. "Russ" means dark wood and this along with the grooved bark gives the resultant root word "rissig" Riesling is produced in several countries Australia, Russia, France, Italy and of course America which it is grown has great exposure in Washington State, up state New York in the Finger Lakes, northern Ohio, Michigan and northern California.

Germany produces more Riesling than any other country yet the sweet white cast wine stigma remains embedded in the consumers mind that Riesling are known to be too sugary for drinking. The last ten years or so Riesling has come back into fashion as a crisp, clean wine with lime and citrus flavors. Riesling makes a wonderful summer wine by the pool, on the porch, or just sipping in the house and they can really complement a fresh salad.

Here are a few recommendations for a nice Riesling.

Jacob's Creek, South Australia Reserve Riesling 2003

Dry, tangy, a vivid style offering green apple and quince and lovely floral notes as the flavors linger on the long finish. Retail for *\$12.99*

Trimbach, Johannisberg Riesling 2001

Nice citrus flavors mesh well with ripe apple and pear flavors Retail for *\$9.99*

Chateau Ste. Michelle, Washington State Riesling 2002

Lush green apple, peach and pear flavors with creamy cotton candy flavors. Retail for *\$9.99* and available here at the club by the glass or the bottle

Pierre Sparr, Riesling Alsace 2002

Aromatic, offering floral, quince and ripe apple notes backed by a vibrant structure. Retail for *\$8.99*

Dr. Frank, New York Finger Lakes Salmon Run Riesling 2002

Zesty and clean with layers on ripe peach, green apple and citrus fruit flavors. Very nice! Retail for *\$11.99*

Henry Widmer, Brickstone Cellars Finger Lakes New York Riesling 2001

Wow what a nice bottle of wine. Zippy with layers of ripe melon, pear and peach flavors. The finish is dry yet dances on the pallet. Retail for *\$15.99*

A HOT CULT WINE

Novella represents a marriage of centuries-old Italian wine traditions with the exciting and expanding American wine culture. Novella wines focus on quality varietals that exemplify the attributes of the Central Coast appellation. Competitive pricing with a super premium California wine category complements the emphasis on quality winemaking.

Novella wines are priced anywhere from *\$9.99 to \$22.95 a bottle*. The wines are very consistent, big, full-bodied, reasonably priced and highly recommended.

Here are a few wines from Novella Vineyard that I recommend for your enjoyment.

Novella, Estate Bottle EOS Paso Robles Chardonnay 2001

Blossomy aromas of lemon, papaya, and nectarine carry into a mouth-coating taste of citrus and homey with a tangy bite and a long, supple finish. Retail for *\$12.99* **Food Pairing :** *Served slightly chilled with cheese and onion spaetzle or chicken and salsa*

Novella, Paso Robles Synergy Meritage 2001

Bright blossomy note soft cherry, plum and cassis with intense spicy notes of cinnamon and tobacco leaf. Medium-bodied with flavors of blackberry, and milk chocolate. The finish is luxuriously smooth. This is the new Cult Wine on the west coast. Retail for *\$15.99* **Food Pairing:** *Roasted Duck, grilled steaks, blacken seafood*

Novella, Estate Bottled Paso Robles-Brothers Vineyard 6 Block 5 Cabernet Sauvignon 2001

Big robust black cherry, ripe plum aromas are highlighted by spicy notes of mint and pecan. Intense and concentrated with a long and sensual finish. Retail for *\$22.99* a bottle. **Food Pairings:** *Prime Rib, Filet Mignon with wild mushroom sauce, sliced tenderloin or Rack of Lamb.*

Novella, Late Harvest Paso Robles Moscato 1999

The aromas create a symphony of intense fruity; apricot, lemon blossom, and honey mingle with melon and papaya. This finish is moderately sweet with a crisp, fruity aftertaste. Retail for *\$21.99* **Food Pairing** *Serve this wine ice-cold with apple pie, cheesecake, or custard-based desserts.*

QUESTION FROM A MEMBER

We like California wines and last week I went out to the store to purchase some wines for a party we were having and when I returned home I noticed they all had screw caps. I thought New Zealand was the only country bottling wines with screw caps?

As I noted in the last issue of our wine newsletter more and more countries are moving away from the old fashion cork and are going to screw caps. Screw-top closures actually keep the wines fresher, and they can be significantly better tasting. Right now, many wineries in France and California are bottling their lower end wines with screw caps. If consumers accept them at retail, these companies may be emboldened to put higher priced wine under the same seal. Consumers need to be ready for this change, as it will happen in the months ahead. Yet very high-end wines and reserve red and white wines will never move into this direction. As one winemaker recently stated "Some things will never change."

QUESTION FROM A SENIOR MEMBER

My wife and I are novice wine drinkers yet how is a retail wine license going to benefit younger and older members of the club.

The membership of this club is constantly changing. I always felt that the more the club offers in the way of amenities the more the advantage we have as a club to attract new members. In this day in age, one must think "out of the box" to come up with new ideas to make a positive change to going forward in a pro-active manner .

If Hyde Park Golf and Country Club were to obtain a retail wine license in the future, we would provide another valuable benefit to the entire membership. This is an amenity that no other club we know of in the tri-state offers. Some of the advantages to the Club and the members are:

- **Liquid Money;** This is bottom line money that would be lost to the club if members would purchase wine from a local wine merchant. We, on the other hand, don't have to store the wines in-house and would only buy them with the members place an order. The club's money will never be tied up in excess inventories.
- **Convenience;** Members can purchase wines directly from the club without standing in line at a store. Pick up the phone, call the club and place the order. Alternatively, it can easily be done via email.
- **Special Occasions;** Christmas gifts or just gifts in general are always hard to find - especially when you just do not have the time to go out and shop. With a retail wine license at the Club, our members could purchase of low proof products like Bailey's, Amaretto, or Kahlua gift packages for any special occasion. Chef Mike and order you in any kind of cheese or specially food to accompany and enhance your gifts. All of this would make things simpler for our members. You could just make a phone call or send an email.
- **Why go to a wine shop to buy wines when you can order them right here at the club for the same or lower cost?**
- **No need for up front money-All products are conveniently charged to your club account.**
- **We will be making your wine buying quick, easy, and hassle free-if we had a retail package license for wines.**

Everyone, young and not quite so young, would benefit. Some members may never use this unique amenity if we had it to offer, but others would be purchasing wines every week

INTERNATIONALLY FAMOUS ACTRESS AND VINTNER LILLIE LANGTRY

Located 90 miles north of San Francisco, the 23,000 acre Guenoc Estate claims some of the oldest Vineyards in California. From 1888 to 1906 the Guenoc Estate was owned by Lillie Langtry, who vowed to make “ claret of the finest kind known in the country.”

In 1963 the Magoon family acquired the Guenoc Estate and proceeded to develop the state-of-the-art facility and produces some of the finest wines from the Napa Valley. Guenoc is known to produce traditional of Bordeaux varietals like Petite Sirah, Meritage, Cabernet Sauvignon, Claret, Petite Verdot, Malbac, and fat Chardonnays. Known more for red wines Guenoc continues to impress the wine consumers year after year.

WINE OF THE MONTH

Guenoc, Serpentine Meadow Valley Reserve 1999 Petite Sirah.

This 100% hand crafted Petite Sirah is aged in French and American oak barrels for twenty-five months. A truly exceptional Sirah, described as a jammy fruit bomb with blackberries, black cherry, ripe plum, and mellow flavors of milk chocolate and coffee. There were only 500 cases produced of the incredible wine that promises longevity with proper cellaring. This wine received a 94 rating by Robert Parker and *retails for \$42.95* a bottle at your local wine merchant. **Now available by the bottle here at the club!**

Table suggestions roasted meats with rosemary, gorgonzola, or pair with dark chocolate and an elegant dessert.

A MISUNDERSTOOD WINE COMES TO LIFE

Trying to sell a bottle of Zinfandel is becoming harder and harder every month. There are many reasons why Zinfandel sales are weak. Many wine consumers really do not understand what a Zinfandel should taste.

I am willing to say that at least thirty members who are reading this article right now never tasted a Zinfandel. Only a few restaurants and clubs offer it by the glass and when they do most often, the wine has been opened for several days thus the wine isn't fresh and clean. Another reason is the cost. In order to select a good Zinfandel one must spend at least 14 bucks a bottle to get a have way decent bottle of wine. If a wine consumer never tasted a Zinfandel then the likelihood of buy, one is non-existent.

We have had Zinfandel by the glass here at the club several times yet not too many members ordered it, thus the opened bottles became bad in just a couple of days.

Zinfandel is a wine that needs to be understood. The wine came from Europe in the late 1700s and known as Primitivo in Italy. The wine is very complicated showing black fruits, licorice, spices, floral aromas, and pepper undertones. One can taste the ripe, rich, and vibrant fruit on every sip of the wine. The wines are hot, meaning the alcohol content is

generally around fourteen percent to around 15.5%. The finish is long and big with lingering tannins.

There are four big names when wine aficionados talk about Zinfandel. They are **Ridge, Rombauer, Ravenswood, Rosenblum**. These wineries make the cream of the crop when it comes to Zinfandel. Each one of these vineyards produces several Zinfandels some more complex than others yet they are consistent, hand crafted, and always the finest on the market. Here are just a few different wines from these vineyards you should try. Some are inexpensive yet it will give you a prime opportunity to try the wine and move up to something more sophisticated in time.

Ravenswood, California Vintners, Blend Zinfandel 2001

Dark and goeey with nice spice and coffee flavors. Retail for *\$9.99*

Rosenblum, California Vintners Cuvee Zinfandel 2002

Loaded with raspberry, plum and blackberry fruit with hints of mocha, and spice in the soft finish. Retail for *\$10.99*

Ridge, Three Valleys Sonoma County Zinfandel 2001

Vibrant with layers of black cherry, plum, and boysenberry with a glaze of French oak and black pepper on the long finish. Retail for *\$18.99*

Rombauer Vineyards, El Dorado Zinfandel 2001

Jammy with black solid blackberry, blueberry, black plum and black cherry flavors. Wonderful with gorgeous and exotic chocolates, and mocha flavors yet has some spicy overtones and a long and succulent finish. Retail for *\$31.95*

QUESTION FROM A POOL MOM

I really enjoy reading the wine newsletter but I have a two-part question. My daughter is getting married next year and we enjoy drinking Sauvignon Blanc. How do we select a dinner wine at our daughters reception and is Sauvignon Blanc a good choice?

Sauvignon Blanc is not my favorite choice for a dinner wine. Sauvignon Blanc is a good cocktail wine or wine with a starter course but for a wedding reception or any large party Sauvignon Blanc only holds up to a dinner few entrees. Sauvignon Blanc is a wine that either you love it or you hate it.

Perfect example - - we had a party here not too long ago in which a member requested Sauvignon Blanc with dinner. Many of the wine glasses that returned to the kitchen to be washed after the meal were half way or nearly full. Chances are many of the guests did not like Sauvignon Blanc and I find that this is normally the case.

When one has a wedding reception here at the club or any dinner party it is best to select a wine that complements the meal and keeps everyone happy. There are many white wine choices out there. Examples are Pinot Grigio, Rieslings, White Meritage, White Burgundy, Chablis, and of course Chardonnay.

If you are ever unsure of what wine type to choose for your meal, let me know and I will recommend something that you and your guests will enjoy.

QUESTION FROM A WINE NOVICE MEMBER.

What is difference between a Meritage and a Red Table Wine?

A red Meritage must be blended with Cabernet Sauvignon, Cabernet Franc, and Merlot and must not have a production of over 25,000 cases to be labeled a Meritage. A Meritage is a Bordeaux style wine with layers of blackberries, black cherry, spices, and chocolate. Dark and rich in style and hefty on the long and sometimes tannic finish.

A Red Table wine has a production of over 25,000 cases and is a blend of several varietals namely, Barbera, Mourvèdre, Malbec, Grenache, Sirah, Cabernet Franc, Sangiovese or Cabernet Sauvignon. One can describe a Red Table Wine to be fat and juicy, with dark ripe fruit, some mocha, and vanilla. Red Table wines are generally soft and smooth in style, and velvety on the finish.

Both of these wines make great food wines and go with game, steaks, venison, pheasant, duck, or pork.

WINES TO BUY NOW

Columbia Crest Columbia Valley Grand Estates Chardonnay 2002

Ripe and generous with a bright mouthful of lemon-scented pear and kiwi flavors with soft oak and butter **Retails for \$12.99**

Chateau Ste. Michelle Merlot 2001

Smooth and mellow with distinctive minty and herbal overtones featuring black cherry and rich blackberry fruit. **Retails for \$15.99**

Mark West Sonoma County Chardonnay 2001

This is there lower end Chardonnay unlike the better one we have here at the club yet it recently received at 90 by Robert Parker and I would say well worth the money. The wine is loaded with ripe tropical fruit, minerals and toasty vanilla flavors showing elegance on the long finish. **Very limited but available locally and retails for \$12.99 a bottle**

Domaines Schlumberger Sylvaner Alsace Les Princes Abbés 2002

Fragrant, offering of peach and apple aromas. Firmly structured and tasty with a mouthwatering finish **Retails for \$12.99**

Flora Springs Cabernet Sauvignon Napa Valley

Silky and elegant with a band of chocolate-covered cherries, plum, and blackberry fruit. Concentrated with firm tannins. **Retails for \$32.95 a bottle**

Maysara Winery Willamette Valley Oregon Pinot Gris 2002

Clean and fresh with nice pear, fig, crisp apple and lemon flavors. **Retails for \$14.99**

LaJota Howell Mountain Cabernet Sauvignon 2001

Dark, intense and concentrated with a rich earthy core of currant, blackberry cedar and oak shadings. The wine finishes plush with solid tannins. **Retails for \$49.99 and available here at the club by the bottle.**

BEST CHARDONNAY OF THE MONTH

Merryvale, Carneros Reserve Chardonnay 2001

Elegantly styled, with moderate richness of ripe pear, green apple and buttery oak flavors. The finish is long and smoky with a toasty aftertaste. **Retails for \$30.99 a bottle**

BEST BUY OF THE MONTH

Geyser Peak, Russian River Valley Chardonnay 2001

Intense and focused with concentrated pear, green apple, citrus and melon flavors **Retails for \$13.99 a bottle**

BUY THIS WINE FROM THE WINERY OVER THE INTERNET

If you love Pinot Noir then I would suggest you get on line at martinelliwinery.com and purchase a few bottles of this gem.

Martinelli, Russian River Valley Reserve Pinot Noir 2002

Smooth rich and vibrant with lively plum, strawberry and blackberry flavors. The finish is long and concentrated with a bright burst of fruit and a solid backbone. **Retails for \$39.99 a bottle.**

CELLARING WINE OF THE MONTH

Edmond and David Duclaux Côte-Rôtie 1999

Only available at fine wine merchants or by special order but well worth the purchase. Loaded with dense black cherry and black currant fruit. Long, and juicy finish echoes with fruit and spicy flavors. Will cellar until 2015. **Retails for \$42.95**

CABERNET SAUVIGNON OF THE MONTH

Summit Lake Vineyards, Emily Kestrel Howell Mountain Cabernet Sauvignon 1999

This wine is jammed pack with rich and vibrant black cherry, boysenberry, blackberry, with hints of tar, tobacco, chocolate, sage and French oak. Big round tannins and full-bodied with a long and lovely finish. Could drink now but should be cellared five more years to mellow out. **Retails for 49.99 a bottle.** We have the 1997 vintage in stock rated 94 by the [Wine Spectator](#)

NEW BILL NOW MAKES IT LEGAL TO SELL LIQUOR ON SUNDAY

A law that has been around for 71 years disappeared in June as the State of Ohio approved Bill 164. This Bill allows the sale of alcohol for retail purchases by the bottle from the hours of 1:00 P.M. until Midnight on Sunday. There was another push by several bar and restaurant establishments in the state to push (Bill 159 allowing Sunday morning liquor sales) however this Bill failed by a very wide margin.

UP COMING EVENTS AT YOUR CLUB

JACK DANIELS WHISKEY TASTING

Join us for a night of hooting and hollering as Chris Morris Master Distiller from Woodford Reserve. Woodford owned by Jack Daniels Distillery will be having a grand tasting even here at the club. Just check this out.

- Open bar for 6:30 to 7:30 featuring Woodford Reserve Single Barrel Bourbon, Gentleman Jack Bourbon and of course Jack Daniels Sour Mash.
- Listen as Chris Morris will give a humorist presentation that you will surely enjoy
- Chris is going to give away a fantastic golf bag and beautiful PGA putter.
- Everybody walks out with a very special gift from Jack Daniels.
- Plenty of food and plenty of drink all for the price of \$34.95 per person.
- RSVP today!

MIDWEEK WINE MAKERS DINNER

Wine Maker and owner Robert Pecota will be making stop to our club to host a Wine Makers Dinner on Wednesday September 22nd. If you enjoy wine this will be a treat you will never forget. Meet the owner and talk to him one on one. Robert Pecota wines are known for quality and value. Just check out this menu

Wine Reception

Robert Pecota, Rosé of Cabernet Napa Valley

The Menu

First Course

Apricot and Pear stuffed Pheasant Breast with Almond Crust and Mâche
Robert Pecota, Monterey Sauvignon Blanc

Second Course

Piedmont Beef simple prepared with oven roasted Potatoes and Fried Leeks

Robert Pecota, Monterey Syrah

Third Course

*Hudson Valley Rabbit with a Red Wine Mustard, Sage sauce Florentine Broche
Robert Pecota, Kara's Vineyard Napa Valley Cabernet Sauvignon*

Desert

*Tamarind Compote with Pound Cake
Robert Pecota, Moscato d' Andrea Napa Valley*

Door Prizes Include, Guests welcome, Dress is Country Club Casual

*Reservations limited to 30 people
Door Prizes Included*

Price is only \$59.95 per person

IT'S A PARTY

Mark Friday night October 29th on your event calendar as Hyde Park Golf and Country Club is going to have an Adult Glow in the Dark Halloween Party. We are still in the early stages of planning this exclusive special event but here is the latest scoop. We are going to turn the outside of the clubhouse into a cemetery with some interesting tombstones. Members and their guests will be entering a haunted house occupied by friendly ghost and goblins. Stop by the funeral home and join Chef Mike and Les for a taste of some real scary food and some smoking libations. This is just a preview of the many ideas we have of turning your clubhouse into a haunted house of no return.

We did not leave out the kids. On Sunday October 31st, we will have a Halloween Brunch for kids young and old.

More details will be available in the September newsletter.

Cheers

*Les P. Hemingway
Bar Manager*