

Hyde Park Wine Experiences and Culinary Adventures

Golf and tennis season will be in full swing in a few more months. The transition period of changing seasons also opens up new doors when it comes to wine buying. Heavier wines such as Cabernet Sauvignon, French style Chardonnay and Bordeaux take the back seat as new and lively wines are in demand. Italian wines are making a come back these days. We will look at a few wines that you may want to stock in your cellar. Small wineries are disappearing as major players are moving in to make the kill. Who is next? We will look at this complex situation.

Also in this issue of the wine newsletter, we will focus on the second phase of setting up your own personal wine cellar. Has anyone seen the movie Sideways? This cult movie has increased Pinot Noir sales nationally by eighteen percent. We will look at some unique Pinots that will fit your budget and at the same time are very enjoyable to drink. We will also look a small production family-owned winery in Napa Valley that produces some of the finest varietals in the region. Port can be a big hit anytime of the year. We will glance at some affordable Port for your home entertainment and look at the many styles of Port.

Now pour yourself some wine, swirl it around in your glass, sit back and enjoy this latest issue of our wine newsletter.

SIDEWAYS PUSHES PINOT NOIR:

Millions of people watched the movie Sideways. This cult movie has sparked the sales of domestic Pinot Noir, as sales have risen eighteen percent nationally. At the same time, Merlot sales dropped eleven percent. Pinot Noir, one of the hardest grapes to harvest, is now in consumer demand. Yet not all Pinot Noir is a favorite among wine consumers.

A few months ago, I had a section about domestic Pinot Noir. If you look back in the article, I mentioned that to find a good Pinot Noir one must pay a higher price to find the proper quality. Every now and again, one can find a Pinot with good consistency and full body for a relatively low price. Included in the list below are good examples of less expensive Pinot Noirs available now at your local wine merchant. The wines with the symbol * are highly recommended:

- *Martin Ray, Napa Valley 2000 Retails at \$16.99
- Blackstone, Napa Valley 2003 Retails for \$10.99
- *Schug, Carneros Napa Valley 2001 Retails for \$20.99
- Whitcraft Winery Napa Valley 2001 Retails for \$39.99
- David Bruce, Paso Robles 2001 Retails \$18.99
- *Cuvaision, Napa Valley Retails for \$25.99
- Smoking Loon, California 2003 Retails for \$10.99
- Valley of the Moon, 2002 Retails for \$14.99
- *Cambria, Estate Bottled 2001 Retails for \$13.99
- *Chateau Ste. Jean, Retails 2001 \$18.99
- *Argyle, Washington State Reserve 2000 \$15.99

THE WINES OF FLORA SPRINGS:

Last month I had an opportunity to sample some outstanding wines from Flora Springs Winery, a 20 year old small family-owned small production facility in Napa Valley. Some of their grapes are purchased by Cakebread, Rudd, and Silver Oak Wineries. The winemaker Ken Deis has over 37 years experience in the wine business. The varietals produced at this vineyard are delicious, yet are meant for seasoned wine consumer taste.

I would highly recommend the following wines. Some of the reds can be cellared for years and will be an asset to your collection.

Flora Springs, Barrel Fermented Napa Valley Chardonnay 2003

Nice flavors of peach and pear with a slight hint of pineapple. Creamy, with a full luscious mouth feel. This is the flagship wine for this prestigious winery. *Retails for \$26.99*

Flora Springs, Select Cuvee Napa Valley 2002 Chardonnay

Nicely oaked, showing hints of mango, peach and crisp green apple flavors with creamy butter and a touch of vanilla. *Retails for \$35.99*

Flora Springs, Napa Valley Cabernet Sauvignon 2001

The juice spends almost two years in French, American, and Eastern European oak giving the classic characteristics of a classic Cabernet Sauvignon from Napa Valley. Full, forward, mouth filling black cherry fruit with cassis and cocoa. The finish is smooth and lingering – a nicely balanced wine with oak undertones and lively tannins. *Retails for \$26.99*

Flora Springs, Trilogy Napa Valley 2001

This Meritage blend is a stellar bottle of wine. Big forward fruit of black cherry, strawberry, juicy red plum, cassis and raspberry with hints of chocolate, cedar, and cinnamon. Firm tannins create a long and pleasing finish. Polished and elegant. *Retails for \$65.99*

ALWAYS OFFER PORT:

When entertaining at home, one always needs to have just about everything in stock. It is good to have a bottle or two of Port on hand just in case someone asks for a glass after dinner. Here is a list of some very good and affordable Port that you should have at home. Note NV = Non Vintage

Cockburn, Special Reserve NV Retails for \$13.99

Graham, Six Grapes NV Retails for \$15.99

Warre, Port “Warrior’s” NV Retails for \$11.99

Taylor Flategate, 20 Year old Tawny Retails for \$37.99

Fonseca, 20 Year old Tawny NV Retails for \$21.99

Ramos, Pionto White Porto NV Retails for \$12.99

Fonseca, Vintage Character Porto Bin 27 Retails for \$12.99

WHAT ARE THE DIFFERENT STYLES OF PORT?

Ports come in many styles, but almost all are blended from several quinta or estate blends into a “house recipe”. All styles are bottled “ready to drink” except for vintage Port which are designed to mature, often for decades.

CORRECT SPELLING OF PORT

In America, we spell the word just like it sounds. The proper spelling should be noted as “Porto.”

READY TO DRINK STYLES

White Port: Port from white grapes aged 1 – 2 years.

Ruby: Named for their color, these are ports bottled (and intended to be consumed) young to capture fruity flavors

LBV or Late Bottle Vintage: Red ports of a single vintage vat-aged 4-6 years and then bottle to retain a fruity style.

Reserve or Vintage Character: High quality young ports of several vintages given 3-5 years wood aging.

Tawny: Lighter ports, often blended with white port and “cooked” to a “tawny” color.

Tawny with Indication of Age: The age indicated (10 year, 20 year, etc.) a minimum average time spent in wood by the wine in the blend. The taste profile is smooth from aging and features caramel flavor notes.

Colheita Port: of a single vintage aged in a barrel until the date of bottling on the label.

VINTAGE STYLES

Vintage: Top reds for a single vintage bottle without filtration before the end of the second year of bulk aging.

Single Quinta Vintage: Vintage port entirely from the wines of a single quinta or estate.

BUILDING YOUR CELLAR:

Last month I received plenty of questions about building home wine cellars. Most of the questions were about the construction of the cellar. Let me touch on this topic one more time before we move on.

After you have located the area in your home where you want to build your own wine cellar, you then have three options on the construction. First, you can buy a wine rack kit. Here is a good example; go to www.wineracks.com. They have plenty of different styles to choose from at decent prices, or just look in any back issue of the Wine Spectator Magazine or on the internet. You can have the wine racks shipped directly to your home, take a few Advil's, read the instructions and carefully put the kit together.

To avoid a massive headache you can call a local carpenter. If you begin this project in the fall, chances are you can get have your wine racks ready to go in a few weeks. A good carpenter can build nice wine racks to your specifications for a very good price. The last resort and the best way to go is have a professional wine cabinet company build

your wine cellar. Yes, this can be expensive, but the work can be accomplished on time and the appearance will be sensational. Wine Cellar Innovations, located on Eastern Avenue, is the only professional company that I know locally that does this kind of construction. Cellar Innovations sell kits or they can also custom build a wine cellar for you. There are plenty of options, so I encourage you to check out their web site at www.winecellarinnovations.com

The next popular question had to do with refrigeration units for your cellar. Since this is your personal investment, it would be best to purchase a nice refrigeration unit to fit the cellar you have planned. I would recommend looking in the back of the Wine Enthusiast, the Wine Spectator Magazine or on the internet. Give one of these companies a call or go to their web site. Again, Wine Cellar Innovations can also recommend wine refrigeration equipment for your cellar. Remember, before you purchase any refrigeration units, check the company with the Better Business Bureau.

Finally, lighting is very important. Direct florescent lighting is not recommended for any wine cellar. Use softer lights as they do not give off extra heat that will increase the temperature in the room. Direct harsh light over red bottles of wine is never recommended.

THE BUYING OF RED WINES FOR YOUR CELLAR:

Now that you are in the second stage of building your wine cellar, you need to think about stocking it. Depending on the size of the cellar, you need to look into making an investment in the wines. Remember some wine investments are assets. You need to buy wisely. Here are three easy ways to buy red wines:

- Buy wines to drink now
- Buy wines to drink in a year or two from now
- Buy wines to cellar

If you entertain at home or just drink a bottle or two of wine a week, there is no need to shelve these wines in your racks. Simply buy the wines you like, box them up and put them on your cellar floor with the neck of the bottle facing the floor.

Buying nice red wines to drink this year or a few years from now requires good research and proper buying techniques. I would recommend working with local wine merchants and purchase wines that have been rated by wine publications. Purchase wines that have depth and structure with some nice tannins. Go back and look at the previous issues of the email wine newsletters, as there are a number of great wines at very reasonable prices. Never let anyone push you into buying red wines. Always look the vineyards up on their web sites. Read the descriptions and facts about the vintages offered. Select a few boutique wines for your cellar, as they are always a good purchase.

Cellaring wines are going to be expensive. There are a few ways to go here on this issue. One could buy futures in the Bordeaux market. Many wine importers out of New York and Chicago are recommended for these types of wine. You can find a list of these buyers by looking in the back of the Wine Spectator or on the internet. Buying in on the future markets have some risk involved as prices do fluctuate. However, you can make money buying into Bordeaux futures if you follow the market, select the proper vintners, and have good buyers for your wines.

Shopping around is the safest and convenient way to buy wine. Research is key and reading many wine publications is essential. Joining an out of state wine club is another alternative. Wine clubs generally ship boutique wines to your home. These wines are limited in production yet have good potential for your cellar.

The purchasing of cellar wines can be expensive, especially if you buy large amounts of rare and reserve red wines. Here are some recommendations:

- Purchase some vertical vintages (example: 1996,1997,1998 Beringer Private Reserve Cabernet Sauvignon)
- Purchase a Library Offering (example: older vertical vintages)
- Purchase Estate Bottled, Cave Selections (previous released wines) and Reserve wines
- Purchase red wines that are limited in supply or are very allocated
- Select a local wine merchant that understands what particular wines you wish to purchase to build you wine cellar. Many times the wine merchant can work with the wine distributors to get you quality rare allocated wines
- Always purchase some nice quality Italian wines for your cellar
- Always buy some good vintage Bordeaux as they will appreciate in value
- Look for wine auctions. You can sometimes pick up some good deals

Your cellar should contain some or all of the following red varietals: Bordeaux, Burgundy, Cabernet Sauvignon Reserve, Barolo, Chianti Reserves, Brunello, Super Tuscans, and Zinfandel. You always want to “**WOW**” your guests, friends or clients with a great bottle of red wine.

In the next issue, we will focus on white wines you need to purchase for your cellar. Then we will look at ways to maintain, inventory, rotate, and turn your bottles of wine.

TWO QUESTIONS FROM A MEMBER: HOW MANY YEARS CAN ONE KEEP RED OR WHITE WINES IN THE CELLAR?

WHICH WINES CELLAR BETTER DOMESTIC OR IMPORTED?

This is a great question which I could spend pages on, but I will answer these questions in a few paragraphs. If you need more information about certain cellaring wines, send me an email or give me a call and I will give you my best answer.

Red wines do cellar longer than white wines. How long? Well, this depends on the vintage, winery, type of wine, and the conditions you have the wine stored. Red wines that are complex, full-bodied and have big robust tannins will cellar longer. Expensive Reserve Cabernet Sauvignon, Meritage, red blends, high end Merlot, big Zinfandels and maybe a Syrah depending on the vintage will cellar for several (more than ten) years.

White wines like heavy oaked Chardonnay can cellar in a cooler for 7 years before the wine begins to lose some of its style and character.

Imported red wines, for example; Bordeaux, some red Burgundies, reserve Chianti Brunello, and Super Tuscans can be cellared for twenty or more years depending on the vintage and the winery.

Some white Burgundies and White Bordeaux can be cellared for 10 years or longer. Dessert Wines for example: Chateau d'Yquem, Sauternes, and vintage Champagne can be cellared for more than 20 years or longer.

Many years ago, I had an opportunity to taste a 1960 Chateau Margaux. A great year, however the wine lost most of the tannin; yet the elegance of the fruit was still present. No matter how well you store older vintage wines, over time the classic tannins of the wine begin to fade. Here is a classic example: A few years ago, Mr. Fred Fehr brought in a bottle of French red wine he had in his cellar for several years. It was a bottle of Mouton Cadet. Fred said he received it for a special occasion. He wanted me to open it to see if it was ready to drink. The vintage was from the early 1990s. Already knowing that this bottle of wine was bad, I told Mr. Fehr that just because the wine is French that doesn't mean that the wine will keep any length of time. After opening the bottle, I then poured the wine into a wine glass. As soon as the wine was poured, one could notice the color was pale and the nose was musty.

Making a long story short, Mr. Fehr asked me "is the wine good?" I said, "sorry to tell you this Mr. Fehr, but this wine cannot even be used as cooking wine. I also said, "you may be able to use it as a cleaning solution for your floors." Mouton Cadet is a one to two year red wine. This is not a cellaring wine.

Now for the second part of the question, imported wines store better, especially Bordeaux and White Burgundies. Good to great vintage Bordeaux are jammed with heavy tannin, and White Burgundies are heavily oaked. Two decisive characteristics that are needed to cellar wines for any length of time.

QUESTION FROM A MEMBER: LES, ARE PRIVATE CLUBS EXEMPT FROM OHIO LAWS GOVERNING ALCOHOL SALES?

No, private clubs need to follow the Ohio Liquor Laws when it comes to delivery, serving of product and sales of any alcoholic beverage. The serving of wine or liquor before 1:00 p.m. on Sunday is against the Ohio Liquor law. This law applies to all establishments that sell alcohol in this state with the exception of Paul Brown Stadium that has a special State of Ohio exemption. Most private clubs have a D4 and D6 Liquor License. This type of a license allows the serving of alcohol to begin at 6:30 a.m. until 1:00 a.m. Monday through Saturday, and Sunday from 1:00 p.m. until midnight. All consumers must be 21 to purchase alcoholic beverages with no exceptions. Organized

card-games for example, Texas Holdem Tournaments, cannot be held here at the club under Ohio Liquor Law.

Multiple alcoholic violations can create a critical situation for the club, and therefore we feel it is our best interest to stay within the guidelines and laws the State of Ohio enforces on alcohol sales.

LAPIS LUNA:

I stumbled over a new house Cabernet Sauvignon a few months back, and members and guests alike love the product. The winery is a spin off product from Hess Vineyard where some of the grapes are sourced. Lapis Luna gets the rest of their juice from Heitz Vineyards and some properties in Lodi. The wine is rich and full-bodied with red berries, plum, ripe cassis and hints of spice and oak. The finish is firm and pleasing.

I received many phone calls over the past several months from members and guests asking me “where can we purchase this Cabernet Sauvignon”. I must say Lapis Luna is very hard to find, and you cannot find it in Kentucky. You can find it at the Shell Gas Station on Madison and Edwards. BAB which is located in the Mairmont Promenade on Wooster Pike. If you purchase wine at another wine store, just tell the owner you want to purchase this particular product. You can inform the wine merchant that the distributor for Lapis Luna is H. Dennert and the wine shop owner should have the phone number.

WHITE WINES MAKE A SPLASH IN THE SPRING:

Now with warmer weather just over the horizon, lighter white wines are in demand for the season. Pinot Grigio, Sauvignon Blanc, light White Burgundy, and even a nice soft Gewurztraminer are now in the offering. Here are a few good wines for you to try.

Dashwood, New Zealand Sauvignon Blanc 2003 Retail for \$11.99
Villa Maria, New Zealand Private Bin Sauvignon Blanc 2003 Retail for \$10.99
King Estate, Oregon Pinot Gris 2002 Retail for \$11.99
Meridian, California Sauvignon Blanc 2002 Retail for \$8.99
Beringer, California Chenin Blanc 2002 Retail for \$7.99
Fetzer, “Echo Ridge” Gewurztraminer 2002 Retail for \$8.99
Pine Ridge, California Chenin Blanc/Viognier Blend 2002 Retail for \$11.99
Caymus, California “Conundrum” 2002 Retail for \$21.99
Frog’s Leap, California Sauvignon Blanc 2002 Retail for \$19.99
Beaulieu Vineyards, California Sauvignon Blanc 2002 Retail for \$11.99
Robert Sinskey, Carneros Pinot Blanc 2002 Retail for \$20.99
Drouhin, France Chablis French 2000 Retail for \$18.99
Drouhin France Pouilly Fuisse 2002 Retail for \$19.99
Luna D’ Luna, Pinot Grigio 2002 Retail for \$9.99
Letrari, Pinot Grigio 2002 Retail for \$15.99
Baron Philippe, France Graves Blanc 2001 Retail for \$13.99
Polencic, Pinot Grigio 2001 Retail for \$14.99
La Cadalora, Pinot Grigio 2002 Retail for \$13.99

Josmeyer, French Gewurztraminer 2002 Retails for \$22.99

RED WINE OF THE MONTH:

Sequoia Grove Napa Valley Cabernet Sauvignon 2001

Sequoia Grove's Napa Valley Cabernet Sauvignon is produced primarily from grapes selected from several superb Napa Valley vineyards in the Rutherford area. This is one of the few pure Cabernet Sauvignon wines still produced in the Napa Valley—a gesture of respect for the true character of the Cabernet Sauvignon grape.

This particular vintage spent 18 months in old oak barrels, which gives the wine a perfumed bouquet of black fruit and cassis, offset by notes of smoke, cedar and vanilla. The tannins are big, round, firm, and intense showing a long and brilliant finish. **Retails for \$30.99**

WHITE WINE OF THE MONTH:

Craggy Range Sauvignon Blanc, Martinborough, New Zealand 2003

New Zealand's reputation for benchmark Sauvignon Blanc is a direct result of its predominantly cool, dry and sunny climate. Abundant illumination, low rainfall and the infertile, low-vigor, geologically young greywacke stone soils, which are the country's most prevalent, create an ideal environment for this variety.

Craggy Range Sauvignon Blanc is moderate straw in color with pale green highlights. The aromas are reserved and exotic, with hints of lime, peach, honeysuckle, passion fruit and gooseberry. Vibrant ripe flavors of sweet gala apples and ripe tropical fruit gives this wine a well-structured finish. **Retails for \$19.99**

INTERESTING ARTICLES:

In the past few months there have been several articles referring to “manipulation,” which is a procedure used by winemakers when they add or subtract alcohol and fruit flavors to red and white wines. Mr. Murray read an article in the January issue of Food and Wine, and I recently read two articles about this old and changing process.

Manipulation has always been a rule of thumb for winemakers, as they like to add flavors to wines to make them taste better. Recently winemakers have been adding artificial flavors to their wines and spinning out alcohol. This process has some critics and vineyards concerned. Some winemakers insist that spinning out alcohol changes the wine considerably. At the same time, the winemaker needs to induce more sulphur dioxide into the wine, known as an “unnatural form of winemaking,” unless the wine is organic or when winemakers do not induce flavors. Confused? Hang in there.

Ultimately, a relationship of trust exists between winemakers and consumers. The World Wine Organization wants to enforce new laws and guidelines to limit the manipulation of wines. One idea was to label bottles of wine alerting the consumer that

artificial flavors and more induced sulphur has been added to the in question wines. Some consumers are allergic to Sulphur Dioxide as it can cause symptoms like sneezing and redness of the eyes or skin.

Winemakers are somewhat like Chefs-they like to experiment and add new taste to their products. Yet the danger with too much technology is giving winemakers too many tools to tweak their products. Consequently, all wines will begin to taste alike and variations in vintage expression-sources interest are diminished. The manipulation process soon may become a nightmare scenario to consumers who love traditional wines if winemakers continue to have their way.

There are many articles on the internet about "Manipulation". The subject has its pros and cons. The addition of chemicals as a flavoring to wines is the most controversial issue facing the wine industry. The California Wine Growers want to ban any use of artificial chemical flavoring or agents in wines. In the next several months, you will be reading more about this controversial subject. Either way one looks at Manipulation, using any artificial flavors in wine or inducing more SO₂ will not be good for wine consumers.

WHAT DOES THE WINE TERM "CONE" MEAN?

The wine term "spin" or "cone" describes the dealcoholization of wines. Sutter Home was the first American wine producer to use this process when they developed Sutter Home Fre, a non-alcoholic wine. Originally, this unique process was developed in Australia during the early 90s. This is a two-step procedure for the separation and collection of a wine's fragile aroma and flavor essences and the subsequent removal of alcohol.

Wine is fed into the top of the spinning cone column (a vertical cylinder roughly 40' in diameter and 13' in height) and flows down over a series of alternating stationary and rotary metal cones. Centrifugal force transforms the wine into a thin liquid film, which is contracted by ascending nitrogen gas fed into the bottom of the cone.

The nitrogen acts as a carrier to extract the volatilized aroma and flavor compounds from the wine. These essences are condensed, separated and safeguarded while the liquid runs through the cone again, at a slightly higher temperature, to remove the alcohol. Then they are reintroduced to the dealcoholized wine and blended with unfermented varietal grape juice to create a beverage with less than 0.3% alcohol by volume.

WHO OWNS?

As medium and small wineries fall by the side of the road, every month big conglomerates continue to gobble up top name brands in the wine industry. Estancia, Franciscan, Simi, Ravenswood and Blackstone are now all part of Constellation Brands Inc. and just recently, Robert Mondavi has fallen victim to this corporate giant. Constellation owns

and operates several spirits brands along with a few well-known brews; Corona, Model and St. Pauli Girl.

Who will fall next? Beginning March 1st, Chalone will be acquired by Diageo PLC for \$260 million dollars. Smirnoff, Tanqueray, Johnnie Walker, J&B and Baileys are just some of the products that this corporate monster has taken over in the past few years. Then in the late 90s, Diageo started to purchase small vineyards. Diageo and Constellation Brands Inc have future plans to purchase more seasoned vineyards up the west coast in the next several years.

Do these corporate giants pose a threat to quality wine production? Not really. When these corporate giants purchase well-known wineries, more money is pumped into the facilities so production and quality of the product is boosted. Diageo made a very good acquisition a few years ago when they acquired Sterling Winery. The company spent millions of dollars to make this one of the most successful California producers. Sterling produces affordable wines along with producing some classic style reserve wines that continue to light up the review pages of major wine publications.

Small producing vineyards may be saved from corporate takeovers, yet major wine players and producers are always being eyed by Big Brother. Two years ago, Beringer-one of the major players in the retail and restaurant market of wines, was taken over by Blass Wine Estates from Australia. Blass (Wolf Blass) sells more of their product in Europe than any other Australian wine producer. Today, Beringer is still one of the finest producers in Napa Valley. Their wines are exceptional and the quality is superb.

What does this all mean to you? The consumer will be able to purchase value wines and still reap the benefits of purchasing good vintage wines at the quality and consistency levels you expect.

ITALIAN WINES

Either you like them or you hate them. Italian wines are complicated in style, yet their demand is beginning to increase domestically. The 1997 vintage of Barolo was outstanding, and I would highly recommend for you to pick up a few bottle of this particular varietal for your cellar.

Here are a few good Italian wines at various price points you may like:

Antinori, Brunello 1997 Retails at *\$64.99*
Antinori, Orvieto Campo 2001 Retails for *\$11.99*
Belmonodo, Pinot Grigio 2001 Retails for *\$5.99*
Casal Thaulero, Montepulciano 2001 Retails for *\$9.99*
Folonari, Soave 2001 Retails for *\$8.99*
Folonari, Pinto Grigio Retails 2001 for *\$8.99*
Gabbiano, Chianti Classico Retails for 2001 *\$13.99*
Gabbiano, Chianti Riserva 1999 Retails for *\$18.99*
Ruffino, Riserva Ducale Gold 1997 Retails for *\$41.99*
Montecucco, Frascati 2001 Retails for *\$6.99*
Masi, Amarone 1999 Retails for *\$43.99*

Masi, Bardolino 1998 Retails for \$11.99

Azienda, Agricola San Fillipo Brunello di Montalcino Retails for \$54.99

Gianni, Brunelli, Brunello 1997 Retails for \$56.99

Prunotto, Barolo 1997 Retails for \$63.99

M. Chiarlo, Barolo 1997 Retails for \$58.99

Pio Cesara, Barolo 1997 Retails for \$64.99

SPECIAL NOTE ON IMPORTED WINES: WITH THE FLUCTUATION OF THE CURRENCY, IMPORTED WINES WILL CONTINUE TO VARY IN PRICE MONTH TO MONTH.

FUTURE BEVERAGE EVENTS:

CELLAR WINE TASTING PART TWO:

I hated to cancel our Champagne Tasting we had scheduled for early March, but I have another great idea for this summer. Our Cellar Wine Tasting in January was a complete success, so we are going to repeat this event in July on the lower patio. We will continue with the same format, as I will select some nice wines from the cellar and include some seasonal white wines and a bottle or two of bubbly for the summer. The price will be **\$14.95 per person**, dress is casual and guests are encouraged to attend. The event will begin at 7:00 p.m. and last until 9:00 p.m. Stay for dinner, as the Porch will be open for dinner until 10:00 p.m. The tentative date for this event is Friday night July 15

SCOTCH TASTING:

This event is several months away, but I thought I would give everyone the “heads-up.” You have been asking for a Scotch Tasting, so here it is. Johnnie Walker Grand Ambassador will be here on Friday night, September 16, to give a informative presentation about these super premium Scotch Whiskeys.

We will be tasting the complete line of Jonnie Walker products:

Johnnie Walker Red

Johnnie Walker Black

Johnnie Walker Green

Johnnie Walker Gold

Johnnie Walker Blue

As you can see, these are some awesome blends of Scotch for this well-known distillery. The **Johnnie Walker Blue** Retails for about \$200 dollars a bottle. Since we are now in the early stages of negotiations with the Diago, the price has not been set in stone for this event. Watch the summer issues of the Club newsletter for more information.

BOURBON TASTING:

We are in the early planning stages of hosting a Bourbon tasting here at the club in either September or October. Woodford Reserve, a Master Distiller, will be here to give a presentation on his wonderful Single Barrel Bourbon. Watch the summer issues of the newsletter for more information.

Until next time, take care and good health to all!

Les Hemingway
Bar Manager