

MAY 14-16 SPECIAL PICKS

My special picks of some of the MUST TASTES from the Southern Hemisphere. These wines are imported through Winebow, and Louise Bostwick, will share her special knowledge of these wines with us on Saturday, 3p-6p. There will be a Sauv Blanc and a Pinot Noir, from a smaller, hand-crafted wine source call Yealands, in New Zealand; a sensational sparkling, dry, Rosé made from Malbec by Alma Negra, as well as there beautiful still red blend of Bonarda, Malbec and Cabernet Franc. This will help you begin to step beyond the habit of "if it is Argentina is must be Malbec". Topping it off will be a beautifully balanced Cabernet Sauvignon from Catena Winery, one of the most influential and founding forces in the wine industry of Argentina.

MAY 21-23 SAKE! SAKE! SAKE!

Don't be afraid! You will truly enjoy having your senses opened to a world of Sake that most people have yet to experience. We will have THREE SAKE STATIONS of 4-Sakes each for a total of 12. These are not your typical warm "house sake". They are served chilled, and are as different as different wines: some fruity, some drier, there is even a sparkling Sake; and the one in the square bottle served as the House Favorite at the Four Seasons Hotel. I will provide some Japanese Sake munchies to help enhance the experience, and they will all be available for purchase in the 300 ml size, perfect for two.

MAY 28-30 MEMORIAL DAY

Since it is the three-day Holiday, I will be offering something FUN for you and those visiting you. BLIND MALBEC TASTING: from around the world: Argentina, WA, CA, France. Blind taste to see which style you prefer.

JUNE 4-6 HAYSTACK NEEDLE

The wines of Haystack Needle: Sangiovese Blend, Syrah, Tempranillo (new) and a Cab/Merlot/Syrah Blend called Point (new) as well as their first Rosé.

JUNE 11-13 SUMMER TASTING

Summer all ROSE tasting! Around the world from Washington to France, Spain, Portugal and Argentina. Stay-tuned for details.

JUNE 18-20 SOLSTICE FREMONT

Solstice in Fremont! Our 2nd Annual Solstice Wine Tasting weekend. HAHN ESTATES of California will be pouring again this year. Just remember that there will be a \$5 per person charge for the tasting with a \$5 credit with the purchase of any 2 wines. Also, no free parking that day. And the paid parking is usually filled up for the day by 9 am. Outside seating, and music are planned. Details to follow.

cheers!

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MAY - JUNE 2010

