

## 5-7 Ramsay/Rasmussen

Wines. Kent Rasmussen and his wife make the "everyday wines" of Ramsay, and Kent makes his reserve wines under his own name. They source from specially chosen vineyards throughout Northern California, including North Coast, and Napa Valley. Reasonably priced and beautifully made.

## 12-14 Patagonia! Yes,

... the newest developing area for wines is in the far south of Argentina. This cooler climate, drier growing region is very much like our own Eastern Washington, and results in wines that are well-balanced, and lower in alcohol since it is not as hot. This region looks like it will soon become the "new Argentina".

## 19-21 South Africa

South Africa is once again making a bid for international attention. Wines are now more balanced, and better quality values. We will feature wines from Graham Beck, who has become a major force in the re-awakening of wines from this region. His sparklings were chosen to be poured at President Obama's inauguration events. We will have his Blanc de Blancs (100% Chardonnay) from the highly acclaimed vintage year of 2004. France watch out

## 26-28 Biggest wine event

Sunday the 28<sup>th</sup> is the Biggest Wine event of the year at QWEST Field Conference Center: 200 wineries, 75 restaurants. Cost is \$75 general admission or \$125 VIP tasting. Many of the wine-makers will be in town for the tasting as well as various seminars on the 27<sup>th</sup>. So we will have a "mini-Taste" all weekend long (for FREE! And less crowded!), and will feature 2 or 3 winemakers on Saturday the 27<sup>th</sup>, and taste their wines all weekend. As of March 1<sup>st</sup>, we have the wines from Plaza Winery, and Townshend (pronounced Townsend). Details of the tasting will be posted the week of the tasting.

[www.tastewashington.org](http://www.tastewashington.org)

## Your special event

When those moments come for you that require a larger quantity of wine for a group, I am here to assist and work with you. I love the excitement of pairing the food, and finding the best wine for the occasion.

Whether it's a wedding, a family reunion, or just a private party, call or come see me and tell me what you are looking for: type of food, how many guests, your tastes, Budget, etc.

You may even buy the wine ahead of time to spread out the expenses, or just to have this part out of the way. We offer to store your purchases at no charge until your event. Or assist with the delivery. I look forward to making your occasion a memorable one. After all, this is YOUR event!

*cheers!*



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