

Grapes of Taste Newsletter

Wine Club

Thursday, March 20 ~ 6:00 – 8:00 p.m. (Note: Time change)

\$12.50 per person

Michelle Ditzler with Freeman Beverages will be discussing Austrian wines:

- Steininger Grüner Veltleiner Sekt
- Anton Bauer Grüner Veltleiner Gmörk
- Tegenseerhof Zweigelt Rose
- Anton Bauer Zweigelt
- Leo Hillinger Small Hill Red
- Steindorfer Cuvee Klaus



Menu

Pecan Cheddar, Chicken Cashew, and Open Face Shrimp sandwiches,
Dill Biscuits W/Turkey
prepared by ColumnWood Bed & Breakfast
Cheese & Crackers from the Shop

Please RSVP by 5:00 p.m. March 18th either by email or a call to the shop, 804-448-8008.

Michelle enjoys Austrian wines; visited Austria in January and has put together a goodie-bag for one lucky person! Be sure to put your name in the hat for the drawing.



Beer Tasting

Friday, March 28 ~ 5:30 – 7:30 p.m. (Note date change)

The 3rd Friday is Good Friday so we have moved it to the next Friday. We will be tasting Heavy Seas Small Craft Warning, Loose Cannon, Peg Leg Stout and Oxford Raspberry beers from Clipper City Brewing Company in Baltimore, Maryland. *Ahoy mates, don't miss the boat!*

Real Irish Beers for St. Patrick's Day!

"Guinness," "Smithwicks Ale" and "Harp" will be available this weekend.



Feridies Peanuts coming to Grapes of Taste this week!

These "Made in Virginia" salted, unsalted, hickory smoked and honey roasted peanuts will be on the shelves by this weekend.

~ Fresh Supply of Wines ~

Catena Malbec (Argentina)
Cesanese Del Piglio (Italy)
Daniel Cellars Somerset (Virginia)
Francis Coppola Cabernet (California)
Horton Route 33 (Virginia)
Marsala Cooking Wine (Taylor of New York)
Root: 1 Cabernet Sauvignon (Chile)
Wagtail Pinot Noir (Australia)
Williamsburg Governor's White (Virginia)