

## **IN-STORE TASTINGS SCHEDULE**

On the hunt for super delegates Hillary's people phoned the other day asking if they could come by some Saturday from 2:00 – 5:00 to canvass the crowd. They said the word was out that this was the place to be on Saturday afternoons – fresh baked baguettes to munch, terrific wines to taste (compliments of the management), and politically astute folks. We said ok - if they bought some wine while they were here. Being somewhat short on campaign cash, they need to get this approved higher up. We're waiting. You, however, need no such approval. No purchase necessary, of course.

### **May 3: Australia's Terrific Whites**

*We're not talking sharks here. Over the past 10 years we've seen a dramatic uptick in the quality of whites from down under. We'll taste a variety of things – Chardonnay, Sauvignon Blanc, Semillon, even Verdelho.*

### **May 10: The Tempranillo Grape**

*More than any other this grape is responsible for the great reds from Spain. We'll taste a range of Tempranillos from Rioja, its home base, and beyond. These are great warm weather reds. Don't miss this.*

### **May 17: Not-Too-Dry Whites**

*Where is it written that white wines must be super dry? We're not talking about the very sweet dessert wines, but there's a whole world of whites with just a little sweetness which are absolutely delicious.*

### **May 24: Chile – Carmenère and Merlot**

*In the 1980's and 90's much of the Merlot shipped from Chile to the U.S. was stretched with Carmenère, a local red grape which filled the gap between Merlot demand and supply. But Carmenère by itself it pretty tasty. Come see.*

### **May 31: New Zealand Sauvignon Blancs**

*Sauvignon Blanc is New Zealand's principal white grape. These burst onto the scene in a big way about 10 years ago and continue to win converts with their fresh, bold style.*