



Henke Winery

Winter Newsletter 2014

3077 Harrison Ave. Cincinnati, Ohio 45211

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What's Happening

Barrel Tasting

Winter Solstice

Christmas Eve

New Years Eve

Valentine's Day

Do you need a nice place to host your event? Think of Henke Winery for your Holiday parties and gatherings with Friends & Family. We have four different sized rooms to accommodate all of your party needs.

Give us a call and we will do the rest.

On Saturday, **November 29th**, (**Small Business Saturday**) we will have our yearly **Barrel Tasting** ! Reservations are recommended.

From 12pm to 6pm. \$20. per person and keep the souvenir glass !

Saturday, **December 20st**, enjoy the *longest night* of the year with our Winter Solstice \$ discount on 'in house' wine !

A Reminder of our Holiday hours and closings. We will be closed on **Thanksgiving Day, Christmas Day and New Years Day.**

Christmas Eve we will be open for wine sales & gift certificates only, 12-4pm. Then open for Dinner- 4pm to 8pm with 'last seating' at 7pm.

New Years Eve we will be open for wine sales & gift certificates only, 1-4pm. Then open for Dinner- 4pm to 9pm with 'last seating' at 8pm.

Between **Christmas Eve** and **New Year's Eve** all gift certificates over \$50 will receive a \$5 bonus coupon!

As you can see, there will be many *Special Price Days* for your Holidays !

Just a reminder, **Valentine's day** will be on **Saturday** this year. Don't forget the 14th of February and bring your sweetheart in for a romantic dinner and wine.

Fun Facts in the History of Wine



Even a new, well made barrel can have problems.

Barrels for wine originated with the Gauls about 100 BCE. Romans reached Gaul and were puzzled by strange vessels made of wood that were used for beer. They soon realized that wood was stronger, lighter and more portable than amphorae (clay pots).

Straight sided wooden buckets, employing the craft of the 'cooper' is documented in Egypt as early as 2690 BCE. Fully closed barrels were first developed during the Iron Age 800-900 BCE. By 100 BCE they were widely used for holding wine, beer, milk, olive oil, and water. Wooden casks of barrels had largely replaced their clay counterparts by as early as the 2nd century. The main advantages of wooden barrels were, first, their strength; second, the

barrels themselves were like wheels and could be easily rolled from one place to another; third, it became evident that some goods ~ like wine~ actually got better from being stored in wood !

The third advantage is the basis for the modern cooperage industry and is the best reason for its continued existence in a world where stainless steel and other non-reactive synthetic materials outweigh other advantages that barrels ever possessed.

The word 'cooper' originates from the barrel makers of Illyria and Cisalpine in Gaul, where wine was stored in wooden vessels called 'cupals', and the maker was called a 'cuparius'. If your surname is 'Cooper' or 'Hooper' you can bet that some of your ancestors were employed in the time-honored craft of cooperage.



Cellar Sips

With Joe

As I sit looking out I try to remind myself that Nov. 18th is still Fall. But what I see is snow and 11 degrees. Is 'Mother Nature' going to be cruel to us again this year?

Last winter the extreme cold temps destroyed many vines in the Midwest, and a devastating drought out west made it difficult and sometimes impossible to locate the fruit that we usually receive from our sources. So this year we had to think outside the box and look at both what is in the Cellar and what our needs will be. This year we brought in grapes and juice from the Sierra foothills in California. The good news was that this year's Norton and Chambourcin (from the Manning's here in Ohio) were wonderful, beautiful fruit and great sugar levels. Also the west coast Cabs were very good. So what we see in the cellar is quite positive and you will get to be the judge down the road. Talking about tasting and you being the judge, don't forget about our annual Barrel Tasting on Sat. Nov. 29th, 12 to 6pm (the Saturday after Thanksgiving). Enjoy going into the Cellar and tasting 5 vintage wines and keep a souvenir glass. Cost is \$20 per person and reservations are recommended.

Lastly we want to say a big '**Thank You**' to all who have helped during harvest with 'crushing' and 'pressing', and everyone who helped with bottling! We could not do it without you.

Have a wonderful Thanksgiving, a blessed Christmas and a healthy, happy New Year !

Cheers, Joe & Diane



Chardonnay



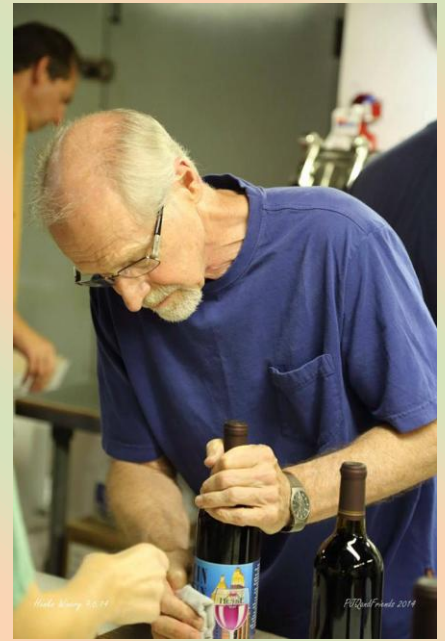
Norton



Henke Winery 9.6.14

PJQ and Friends 2014

Bottling Crew



A lot of Work and a lot of Fun

Have a look at our website ~ www.henkewine.com ~

Also, 'like' us on our facebook page for weekly news.