



# Henke Winery

## Winter/Spring Newsletter 2015

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### What's Happening

Valentine's Day

Fat Tuesday

Daylight Savings

St. Patrick's Day

Good Friday

Mother's Day

Memorial Day

Father's Day

We start with Valentine's Day, Saturday, February 14<sup>th</sup>! As usual we will have a 'special dinner menu', a four course meal which includes a bottle of wine\* for \$99 plus tax and gratuity. We will not be serving from our regular menu that evening. Be sure to make your reservations early this year! Hours will be 4pm to 11pm, last seating is 10pm. Enjoy a romantic evening at Henke Winery!

\*Norton, Sparkling & Reserve at additional cost.

February 17<sup>th</sup>, Fat Tuesday, be sure to pick up your wine before Lent.

Saturday, March 7<sup>th</sup>, we go back to Daylight Savings again, so we will 'spring forward' the price by \$2 (tee-hee). Just kidding, there will be a \$2 discount on 'to-go' bottles.

Tuesday, March 17<sup>th</sup>, St. Patrick's Day, come on in for our Famous Corned Beef & Cabbage dinner !

Saturday, April 4<sup>th</sup>, Hop on in for discounts on your Easter wines.

Sunday, May 10<sup>th</sup>, Don't forget Mom ! As usual we open on Sunday for Mother's Day. Bring her to Henke Winery for a wonderful Mother's Day dinner from a 'special dinner menu', or our regular menu. Hours will be 12pm to 6pm, last seating 5pm. Reservations recommended. This day fills up quick so don't wait too long to call.

Monday, May 25<sup>th</sup> is Memorial Day, we will be closed for the holiday. Be sure to pick up your holiday wines on Saturday the 23<sup>rd</sup> ~ Special wine prices that day.

Last but not least, don't forget to pick up some wine for those Father's Day barbeques or bring Dad in the night before ! June 20<sup>th</sup>.

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## Fun facts in the history of wine

Cork history goes back about 5000 years to Chinese fisherman using cork for 'bobbers'. In 1610 the French monk, Dom Perignon, used it as a stopper for his Champagne. Before then wine bottles were sealed with wooden bungs wrapped in hemp. Since the mid 18<sup>th</sup> century, cork has been the main material used to store liquid in bottles.

Cork for wine is made from the bark of a tree known as 'cork oak' (*Quercus Suber*). The average lifespan of a cork tree is 170 to 200 years. When the trees are about 25 yrs. they are ready to have their bark harvested. The bark is stripped off in large slabs about every 9 years. The bark sits in the forest for a full year before being taken to a factory for processing.

At the factory each section is graded, then boiled in water to destroy any microorganisms. Slabs are then stacked, flattened and air dried. Then they are cut into strips and corks are punched out. The excess is used for such things as cork boards and shoe soles, etc.

Most wine corks get shaped and bleached, then rinsed and either sun or vacuum dried. Moisture is kept at 6-8% to stay pliant and inhibit mold and microbes. The finished product is bagged and vacuum sealed for shipment to distributors.

About 2-3% of bottled wines will have a cork that has microorganisms that resisted boiling. They won't make you sick, but they can affect the aroma and taste. We say the bottle is 'corked' or has 'wine taint'.

That problem along with rising prices has encouraged some interest in other closures such as plastic 'corks' and screw caps.

Tradition and a fascination with cork will probably assure that cork will continue to be the 'main' closure in the industry for a long time to come.

# Cellar Sips

With Joe

Getting ready for a bottling is a little like preparing for a Super Bowl Party. Get out the tables, glasses, snacks and drinks. Although it is a bit easier since we all share the wine to be bottled that day. We have a group of over 50 volunteers who help in the cellar and we can only accommodate 15 at a time. They do a fantastic job by trading-off work stations and do quality control.

We have already had one bottling this year and another is on its way. The good news is that we have all wines in stock and ready to go for all of your needs. Don't forget Valentine's Day is on a Saturday this year and reservations are already coming in. Make yours today! If you're unable to bring your Sweetheart in for a romantic dinner, stop in for a gift certificate and a bottle of their favorite wine and create your own romantic memory.

A great way to start the year. Two accolades have been bestowed on Henke Winery this January. On January 25<sup>th</sup>, our chef Scott Guynup won the Findlay Market Chili cook-off with his curry chicken chili. He was crowned the 'Chili Meister'. Over 30 chili's were entered and the local firemen were the judges (luckily this year they were not called away). Scott received his crown and bragging rights for the year.

Congratulations to Scott.

Also on January 28<sup>th</sup>, Henke Winery has once again been named, One of the Top Ten urban wineries in the United States by the Grape Collective publication. It is so exciting to be placed in a special select group like that. Who would think that a small winery from the Mid-West/ Ohio/ Cincinnati, could gain this much recognition?

Lastly, I want to thank all of our patrons and cellar crew for making Henke Winery a success!

Cheers to 2015!







*A lot of Work and a lot of Fun*

Have a look at our website ~ [www.henkewine.com](http://www.henkewine.com) ~

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

Here at Henke Winery, we would also like to hear YOUR ideas, suggestions, even complaints, so we can make a better 'Your Henke Winery'.

E-mail us or post your thoughts on our facebook page.

