



Henke Winery

Winter/Spring Newsletter 2017

3077 Harrison Ave. Cincinnati, Ohio 45211

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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, Tuesday, February 14th**! As usual, we will have a "special dinner menu" a four course meal which includes a bottle of wine* for \$109 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 5pm to 10pm, last seating is 9pm. Enjoy a romantic evening at Henke Winery! *Norton, Sparkling & Reserve at additional cost.

February 28th, Fat Tuesday, be sure to pick up your wine before Lent.

SAVE THESE DATES!

Saturday, March 11th 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.

Thursday, March 16th and Friday, March 17th St. Patrick’s Day, come on in for our Famous Corned Beef & Cabbage dinner!

Saturday, April 15th hop on in for discounts on your Easter wines.

Sunday, May 14th 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 29th is Memorial Day. We will be closed for the holiday. Be sure to pick up your holiday wines on Saturday the 27th ~ Special wine prices that day.

Sunday, June 18th 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!



A few interesting Myth Busters from Master Sommeliers

Myth: Sommeliers are super human ... no, they are just like the rest of us and do not possess super powers, a great olfactory system perhaps, but no super powers.

Myth: You should drink Champagne in flute glasses ... flutes are elegant but you can't swirl in them, a ginormous Riedel glass will improve smell and taste.

Myth: White wine with fish, red wine with meat ... don't limit yourself to the pinkie of the wine world! A good rule of wine pairing thumb is "What grows together, goes together".

Myth: A grape is a grape, no matter where it's from ... no, location matters!!!

Myth: Always drink white wine cold and red wine warm ... wrong, a light, bright red wine in the summer with a bit of chill is great on a humid day.

Myth: Corks vs. screw-tops ... this comes down to the aging process where a normal, porous cork is best. But the screw-tops aren't bad.

Myth: Glass shapes are only for aesthetics ... not! Glassware changes how you perceive and taste the wine, a better glass can make a wine taste better.

Myth: Stemless wine glasses are the pinnacle of cool ... uh, no. Fingerprints, tsk, not to mention using the stem of a fine glass keeps your hands from affecting the wine temperature.

Myth: When it comes to American wine, its Napa or bust! ...Not!!! Wine is being made in all states in the USA. The grape vine is hearty and can be grown in a million places, California just happened to be first.

Or were they? The 'Father of American Grape Culture,' Nicholas Longworth moved to Cincinnati, Ohio from Newark, New Jersey and thought it would be a good idea to grow wine grapes up the hills of Mt. Adams ... the more you know!

Sources: Quora, Food & Drink, Wikipedia and so on ...



ROSES ARE RED,
so is my Wine.
Refill my glass
& I'll be just fine.



I
love
you
a
bushel
and a
peck.



PRand's friends
Henky Winery
7.2.2016

Henky Winery 7.12.2013



PIQandFriends

Cellar Sips

With Joe

2017 has had a start with a flurry of bottlings. We have never had this many *in all our years* and all were needed, so let's first start off and thank all the bottlers for hanging in there and their great support when we needed them. Even the retirees have been called up to help. Cheers to all of you and thank you so much.

Last years' harvest was a challenge as some of our sources did not have what we needed or they retired or went out of business. So we did our best and I think we did well. We will all have to be judges on that.

So stop in and try the new wines we have bottled and let me know how you like them. Cheers to 21 years.

First, Valentine's Day is on a Tuesday 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.

Other dates to remember will be: Cincinnati International Wine Festival, March 3rd & 4th and Mother's Day, Sunday, May 14th. So mark your calendar, and we look forward to seeing you at these fine events!

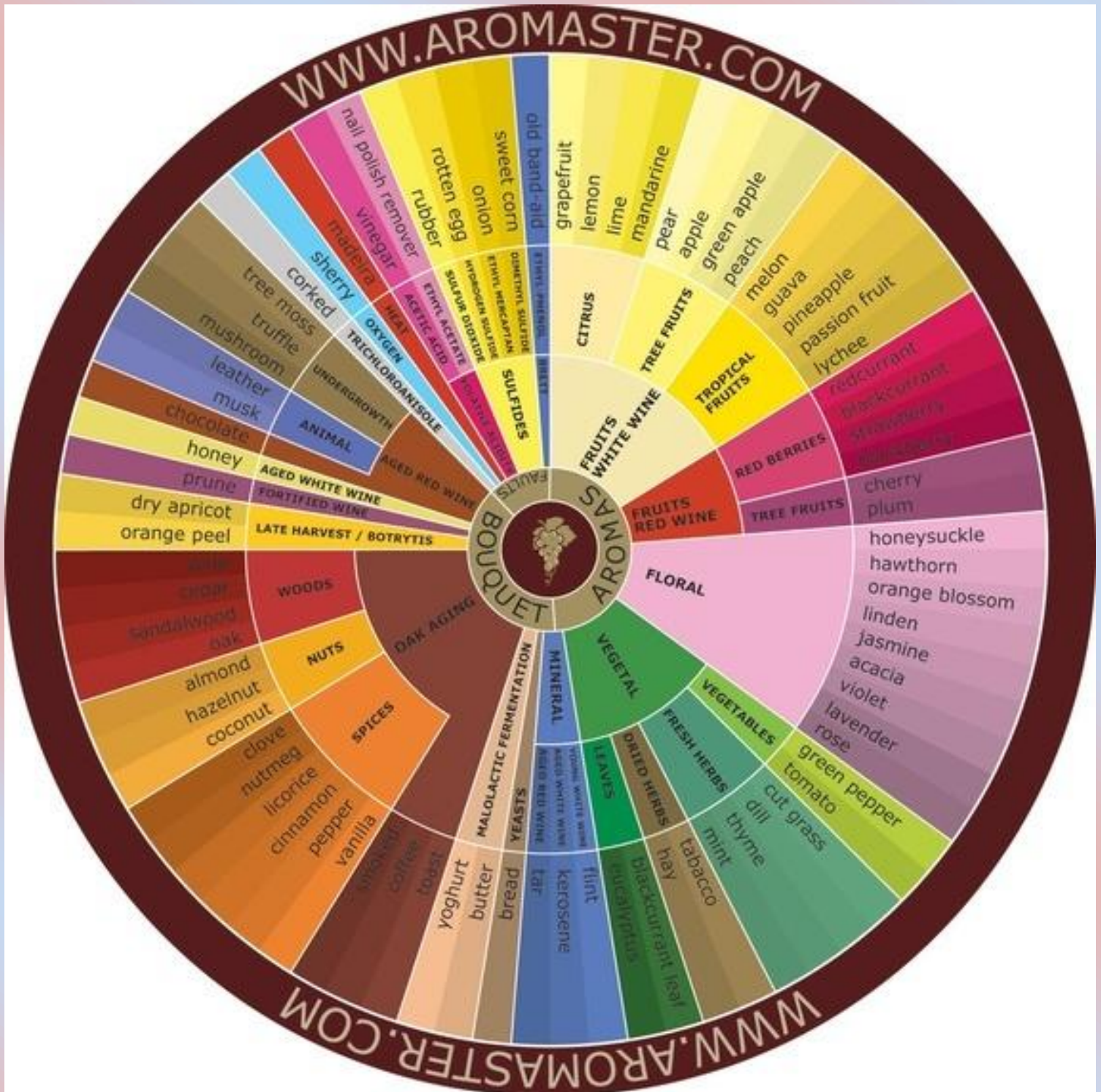
Lastly, I want to thank all of our patrons and cellar crew for making Henke Winery a success!



Cheers to 21 Years



Did you know there is a 'Wine Aroma Wheel' ?



Did you know there were this many Wine movies?

<http://www.wineponder.com/wine-movies/>



Did you know it takes THIS MANY volunteers?
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.

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.

Cheers to 21 Years!