



# Henke Winery

## Summer/Fall Newsletter 2014

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### What's Happening

Labor Day

First Day of Fall

Sweetest Day

Halloween

Daylight Savings  
Ends

Veteran's Day

After Thanksgiving  
Barrel Tasting

Labor Day weekend, August 29<sup>th</sup> and 30<sup>th</sup>, we will have special wine prices for your Holiday.

Celebrate the first day of Fall, Tuesday September 23<sup>rd</sup> with Fall Back Prices on wine.

October 18<sup>th</sup>, don't forget Sweetest Day. Bring your Sweetie in for a Special and Romantic dinner at Henke Winery.

October 31<sup>st</sup>, This year Halloween is on a Friday! We will have a contest for the best costume. If yours is the winner you will receive a \$25 gift certificate !

On November 1<sup>st</sup> we will have 'Special' prices on 'in house' & 'to go' bottles.

November 11<sup>th</sup>, Veteran's Day, all Veterans will receive a free dessert with a dinner purchase.

We will be closed for Thanksgiving, November 27<sup>th</sup>. Open on Black Friday. Regular hours (3pm to 11pm). That Saturday, Nov. 29<sup>th</sup> we have our annual Barrel tasting from 12pm to 6pm. Cost is \$20 and includes a souvenir glass. Reservations are recommended.

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# Cellar Sips

With Joe

Every 10 to 15 years, Mother Nature is not kind to us. As everyone can remember last winter was the coldest in many years. It has taken its toll on all of the vines, killing them down to the root. Here at the winery we lost over 50% of our vines and many others fared much worse. This means a rebuilding process is in order to start by bringing the vines from the root and starting as if they were new vines. It usually takes 3 years to get back what 'Mother Nature' did to us this past year.

That along with the drought on the west coast will make winemaking a challenging year. Luckily we have made extra wines over the past 2 years and we should be able to 'weather the storm'.

To all of the bottlers, get ready for a frenzy of bottling to get ready for the 2014 grape season. Thank you to all who help make us a world class winery here in Westwood, Cincinnati, Ohio. Cheers, Joe

# Recipe from Scott

## Tomato Basil Gazpacho

A great cold soup for the summer!

1. 8 ripe tomatoes
2. 1 large bell pepper
3. 4 cloves garlic
4. 2 tbsp. red wine vinegar
5. 1 cucumber
6. 1 tbsp. sugar granulated
7.  $\frac{1}{2}$  C. red wine

Add ingredients to blender and blend thoroughly. Then put through a strainer for smooth texture.

Add,  $\frac{1}{4}$  tsp. white pepper and 2 tsp. salt

Chill for 4 hours

Serving:

Put 6oz. puree in soup cup

Add 1 tbsp. (or more for your liking) of chopped vegetables,  $\frac{1}{4}$  " diced, in center of bowl.

1 cucumber, 1 red bell pepper, 1 yellow onion, 1 green bell pepper

Top with a pinch of chiffinade basil (long thin strips)

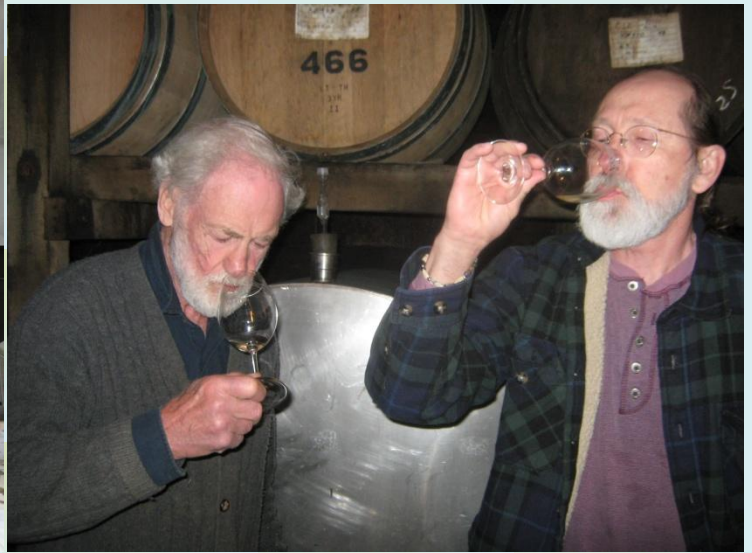
Optional: Add a dollop of sour cream or yogurt to finish

Serve with Crostini bread (toasted)

Makes 8-10 servings

Enjoy!

# Fun Pictures from The Winery !



## *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.