



# Henke Winery

## Summer/Fall Newsletter 2016

3077 Harrison Ave. Cincinnati, Ohio 45211

513-662-9463



### What's Happening

**20<sup>th</sup> Year Anniversary**

**Cork Competition**

Labor Day

**Sweetest Day**

Halloween

**Daylight Saving Ends**

Veteran's Day

**After Thanksgiving  
Barrel Tasting**

## *Cheers to 20 Years!*

Come help us celebrate our **20<sup>th</sup> Year Anniversary** on **Friday, August 19** and **Saturday, August 20, 2016**. There will be special wine pricing and free cake! We will also have our annual cork competition. Come in and pick up your corks!

**Monday, September 5, 2016** *Labor Day*, we will be closed, so stop in on Friday or Saturday to pick up your holiday wines.

**Saturday, September 24, 2016** We will be celebrating the *Autumnal Equinox* with *Fall Back Prices on Wine*. Stop in for dinner, wine, and a bottle to go!

**Saturday, October 15, 2016** You don't want to forget *Sweetest Day!!!* Bring your Sweetie in for a "*Special and Romantic*" dinner at Henke Winery. Reservations recommended, we fill up fast! ❤️❤️

**Saturday, October 29, 2016** is our annual *Halloween Costume Party*, including a prize for the best costume! The winner will receive a \$25 gift certificate. Come join the fun! 🐱

**Saturday, November 5, 2016** we *Fall Back* and will have 'Special Fall Back Prices' on "in house" and "to go" bottles for Daylight Saving Time.

**Friday, November 11, 2016** *Veteran's Day*, Veterans will receive a free dessert with a dinner purchase. Henke Winery sincerely appreciates your service.

**Thursday, November 24, 2016** we will be closed for Thanksgiving but *Open on Black Friday*, with regular hours of 3pm to 11pm. Take a break from shopping and come Sit, Sip, and Savor!

**Saturday, November 26, 2016** we have our *Annual Barrel Tasting* from 12pm to 6pm. The cost is \$20 and includes a Henke Winery souvenir glass. Reservations are recommended.



## *Cellar Sips with Joe*

It's hard to believe that the 2016 Harvest is soon to be upon us. We have been hard at work bottling, and continue to bottle more wines to make room for the 2016 grapes. A big "thank you," goes out to all who help with our bottlings. We will finish the 2015 Cellar Blush and free up more tank space for the incoming grapes. The 2016 harvest will be very interesting. Predictions are all over the board. Our Norton and Chambourcin growers, (The Mannings) are predicting a good harvest. Thanks to Bob Vogt, we will be getting Cabernet Sauvignon, Cabernet Franc, and Merlot from the Sauber Vineyard.

If you would like to help with this year's harvest, please call the winery or email me your contact information and I will put you on the "lucy" list. This is sometimes a last minute call to arms (and legs!) It's a combination of trucking and Mother Nature; they never seem to work together, but it all works out in the end!

Lastly, I would like to thank all of you that come and support Henke Winery!

20 years ago, most people thought we wouldn't be around to see the year 2000. So, on Friday, August 19<sup>th</sup> and Saturday, August 20<sup>th</sup> we will be celebrating our **20 Year Anniversary** with free cake and special wine prices. Please come in so I can personally thank you for your support ... Cheers!



# *Fun Wine Facts*

Most wine is served in a glass that has a gently curved rim at the top to help contain the aromas in the glass. The thinner the glass and the finer the rim, the better. A flaring, trumpet-shaped glass dissipates the aromas.

It is traditional to first serve lighter wines and then move to heavier wines throughout a meal. Additionally, white wine should be served before red, younger wine before older, and dry wine before sweet.

There is a right and wrong way to hold a wine glass. Wine glasses should always be held by the stem and not the bowl because the heat of the hand will raise the temperature of the wine.

Women are more susceptible to the effects of wine than men partly because they have less of an enzyme in the lining of the stomach that is needed to metabolize alcohol efficiently.

Traditionally, wine was never stored standing up. Keeping the wine on its side kept the wine in contact with the cork, thereby preventing the cork from drying, shrinking, and letting in air. However, wine can be stored vertically if the bottle has an artificial cork.

In ancient Greece, a dinner host would take the first sip of wine to assure guests the wine was not poisoned, hence the phrase “drinking to one’s health.” “Toasting” started in ancient Rome when the Romans continued the Greek tradition, but started dropping a piece of toasted bread into each wine glass to temper undesirable tastes or excessive acidity.

Wine grapes rank number one among the world’s fruit crops in terms of acres planted.

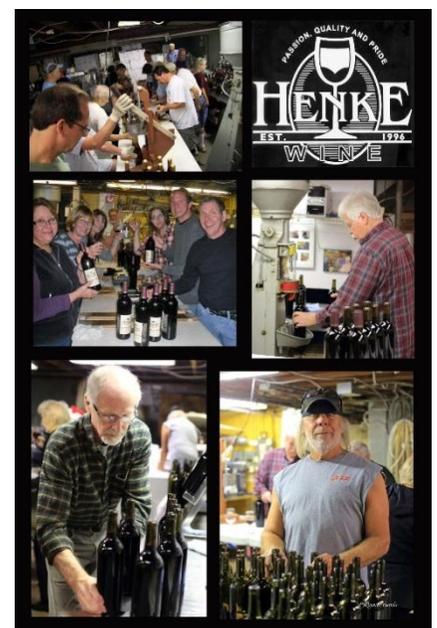
The worst place to store wine is usually in the kitchen because it is typically too warm to store wine safely. Refrigerators are not satisfactory for storing wine either. Even at their warmest setting, they’re too cold.

At the center of Greek social and intellectual life was the symposium, which literally means, “drinking together.” Indeed, the symposium reflects Greek fondness for mixing wine and intellectual discussion.

In the Middle Ages, the greatest and most innovative winemakers of the day were monastic orders. The Cistercians and Benedictines were particularly apt winemakers, and they are said to have actually tasted the earth to discover how the soil changed from place to place. Their findings are still important today.

The substance in wine that tingles the gums is tannin (related to the word “tan”), which is derived from the skins, pips, and stalks of grapes. It is usually found only in red wine and is an excellent antioxidant. Visually, it is the sediment found at the bottom of the bottle.

# A lot of Work and a lot of Fun!



Have a look at our website [www.henkewine.com](http://www.henkewine.com) and 'Like' us on Facebook 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'. Email us or post your thoughts on Facebook!

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