



Henke Winery

Winter/Spring Newsletter 2016

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What's Happening

Valentine's Day

Fat Tuesday

Daylight Savings

St. Patrick's Day

Good Friday

Westwood Home Tour

Mother's Day

Memorial Day

Father's Day

We start with **Valentine's Day, SUNDAY, February 14th**! 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 9pm, last seating is 8pm. Enjoy a romantic evening at Henke Winery!

*Norton, Sparkling, & Reserve at additional cost.

February 9th, Fat Tuesday, be sure to pick up your wine before Lent.

Saturday, March 12th, 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 17th, St. Patrick’s Day, come on in for our Famous Corned Beef & Cabbage dinner!

Saturday, March 26th, hop on in for discounts on your Easter wines.

Sunday, April 24th Westwood Home Tour 1-6, you can pre-purchase tickets here at the winery. We will also be open that Sunday from 3-7pm. For more information, contact: info@westwoodhistorical.org

Sunday, May 8th, 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 30th is Memorial Day. We will be closed for the holiday. Be sure to pick up your holiday wines on Saturday the 28th ~ 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 18th**



Fun facts in the history of wine

Colonial Wines

Early settlers of North America brought a mighty thirst for wine. The first wine grapes native to American soil were grown in Jamestown, in 1609. It was not what the colonists were used to, nor what they wanted.

The colonists' next step was to import vine cuttings (rootstock) of *Vitis Vinifera* from Europe so they could grow more familiar varieties – Cabernet Sauvignon, Merlot, and Chardonnay. All of the vines planted came from every great European wine region. The colonists used the Atlantic coast to start their new vineyards. Even **Thomas Jefferson**, the wine geek of his era, planted vines at Monticello. Despite their enthusiasm, no one succeeded. Each vineyard failed after a short life of two to three years. Although nobody was certain of the cause, the weather and indigenous diseases were most often blamed.

Even though the original *Vinifera* vines failed, new American varieties emerged in the 1800's. No one knows for sure, but it is generally assumed that they were produced by chance – through pollen foundation for the wine industry in the eastern United States. Winemaking centers emerged in **Ohio**, Missouri, on the shores of Lake Erie, and in the Finger Lakes Region of upstate New York. The American wine industry was on its way.

Sources: BottleNotes.





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 pitch in to bottle the wine 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 doing quality control.

I would like to thank all the bottlers. We started the year off with a barrage of bottling. We started with Merlot & Franc, followed by Vendange and Chardonnay. Even Cabernet Reserve is back. Come in and taste the new vintages. You might find a new favorite. For our Seyval lovers, sorry, we are currently out, but don't despair. It will be back late Spring. For the time, try our new 2014 Chardonnay. That may be just what the doctor ordered. Last year was quite a challenge finding grapes again, but we were successful. Let's hope Mother Nature will be kinder to us this year, and allow the grape vines to get back to what they do best; producing beautiful fruit to be transformed into wonderful wines.

The next wine to be finished and bottled will be our 2013 Norton, the first crop from our friends at St. Clair Vineyard in Winchester, Ohio. They are meticulous, and rightfully proud about the fruit they produce. Cheers to Andrew & Linda! We have a lot going on not only in the cellar, but upstairs and beyond.

First, Valentine's Day is on a Sunday 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. Soon, we will have more details, so please visit www.henkewine.com, Facebook us, or call the winery, ask for Joe!

Other dates to remember will be: Cincinnati International wine Festival, March 4th & 5th, Westwood Home Tour Sunday, April 24th, (we will be open) & Mothers Day, Sunday, May 8th. 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 2016!







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.