



# Henke Winery

## Winter/Spring Newsletter 2014

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### What's Happening

Valentine's Day  
Washington's Birthday  
Fat Tuesday  
Daylight Savings  
St. Patrick's Day  
Day before Easter  
Mother's Day  
Memorial Day  
Father's Day

We start with Valentine's Day, Friday, 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 \$96 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 3pm to 11pm, last seating is 10pm. Enjoy a romantic evening at Henke Winery!

\*Norton, Sparkling & Reserve at additional cost.

Monday, February 17<sup>th</sup>, Washington's Birthday, pay with \$1 bills and receive a \$2 discount on 'to-go' bottles.

March 4<sup>th</sup>, Fat Tuesday, be sure to pick up your wine before Lent.

Saturday, March 8<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.

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

Saturday, April 19<sup>th</sup>, Hop on in for discounts on your Easter wines.

Sunday, May 11<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 26<sup>th</sup> is Memorial Day, we will be closed for the holiday. Be sure to pick up your holiday wines on Saturday the 24<sup>th</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 15<sup>th</sup>.

# Wine & Grape Trivia

Quickly, bring me a beaker of wine, so that I may wet my mind and say something clever. ~ Aristophanes, Greek comic poet (c.450-385 bc)

Champagne, was not invented by the Benedictine monk Dom Pierre Perignon. He did find many of the principles and processes though.



# Fun Facts in the History of Wine

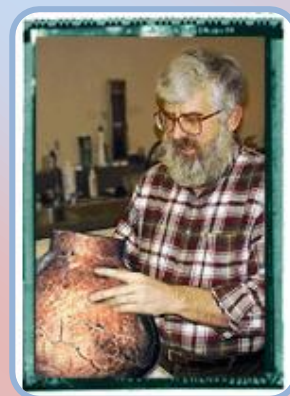
No one can be exact on wine and beer's invention or discovery, but archeological evidence suggests that wine was first produced in the Neolithic period (9000-4000bc), in the Zagros Mountains – now Armenia and North Iran.

The invention of pottery around 6000bc was instrumental for the making, storing and serving of wine. The earliest physical evidence for storing wine is a pottery jar with a reddish residue in it, comes from Hajji Firuz Tepe, a Neolithic village in the Zagros Mountains. The jar has been dated to 5400bc. Wine's probable origin in this region is reflected in the Biblical story of Noah, who is said to have planted the first vineyard on the slopes of nearby Mount Ararat after being delivered by the flood.

Wine making spread west to Greece and Turkey, then south to Syria, Lebanon and Israel. Around 3000bc it made it's way to Egypt.

Around 3150bc one of Egypt's earliest rulers, King Scorpion 1, was buried with seven hundred jars of wine.

Dr. Patrick McGovern,  
with the oldest wine jar  
known. It is on display  
at the University of  
Pennsylvania Museum  
of Archeology and  
Anthropology



# Cellar Sips

With Joe

What do you say when you get thru a year without running out of wine ?

Yea ! This is the first year we did not run out of certain wines. Each year we have been bumping up our production to solve the problem. I guess this year we finally made it.

To all of our 'bottling friends', get ready, we will be starting very soon.

2013 brought a new vineyard onboard with their Norton & Chambourcin Grapes. Both were the best I've seen in years. Their vineyard is in Adams County and Andrew and Linda work very hard, making it a pleasure to work with them and their grapes. You can see and feel the commitment they have invested. Cheers to them both.

Our next project will be blending the Vendange A Trois. Each year it is a lot of fun and work, blending the three wines, Cab Sav, Cab Franc and Merlot to obtain the perfect balance of structure, fruit and oak. Please look forward for the 2012 release . Last year's did receive a Gold Medal.

Thanks to All who help in the cellar and to everyone who tell others about our Winery Cheers to a wonderful 2014 !!!



# 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.