



# Henke Winery

## Fall/Winter Newsletter 2013

3077 Harrison Ave. Cincinnati, Ohio 45211

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### What's Happening

Full Moon Friday

Hallowine

End of Daylight Savings

Veteran's Day

Barrel Tasting

Winter Solstice

Do you need a nice place to host your event? Think of Henke Winery for your Holiday parties and gatherings with Friends & Family. We have four different sized rooms to accommodate all of your party needs.

Give us a call and we will do the rest.

We start with **Full Moon Friday** on **October 18<sup>th</sup>**, with special prices on our Riesling, glasses and bottles.

Don't forget **Sweetest Day**, on **October 19<sup>th</sup>**, with a romantic dinner At Henke Winery & Restaurant.

On Thursday, **October 31<sup>st</sup>**, we will have **Hallowine** prices on our Vin de Rouge and a special '*Witches Brew*' soup.

On Saturday, **November 2<sup>nd</sup>**, we will have **Fall Back** prices on our Vin de Rouge, Riesling and our Cellar Blush, for the last day of *Daylight Savings* !

On Monday, **November 11<sup>th</sup>**, **Veteran's Day**, all veterans will receive 20% off on their food purchase.

On Saturday, **November 30<sup>th</sup>**, we will have our yearly **Barrel Tasting** !  
From 12pm to 6pm. \$15 per person and keep the souvenir glass !

Saturday, **December 21<sup>st</sup>**, enjoy the *longest night* of the year with our Winter Solstice \$ discount on 'in house' wine ! Also, All gift certificates over \$50, will receive a \$5 coupon !

A Reminder of our Holiday hours and closings. We will be closed on **Thanksgiving Day, Christmas Day and New Years Day.**

Christmas Eve we will be open for wine sales & gift certificates only, 12-4pm, then open for Dinner- 4pm to 8pm with 'last seating' at 7pm. Gift certificates over \$50 will receive a \$5 coupon !

New Years Eve we will be open for wine sales & gift certificates only, 1-4pm, Then open for Dinner- 4pm to 9pm with 'last seating' at 8pm. Again on this day, Gift certificates over \$50 will receive a \$5 coupon !

As you can see, there will be many *Special Price Days* for you Holidays !

# Wine & Grape Trivia

Did You Know ?

Grapevines were one of the earliest to be cultivated.

The oldest known grapevine alive today is over 400 years old.

It is located in Yarra, Slovenia.

The average lifespan of a grapevine is 60-70 years.

In 1996 there were 36 wineries in Ohio, now in 2013 there are over 175!

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# Fun Facts in the History of Wine

Dr. Konstantin Frank, (1899-1985)

changed the course of wine growing in the Finger Lakes and the United States. He was born in Odessa, Ukraine (then part of the Russian Empire) and received his PhD in viticulture from Odessa Polytechnic Institute. His thesis had been on ways to grow *Vitis vinifera* in cold climates. In 1951, after managing a large state-owned vineyard in what was then Soviet Georgia, he came to the United States.

Dr. Frank spoke nine languages, but not English ! He had to take a job washing dishes in New York until he saved enough to move his family to the Cornell University Geneva Experiment station in 1953. During the 1950's, he was a consultant to the Gold Seal Winery & established a *Vitis vinifera* grape nursery. He urged New York winemakers to move away from native North American grapes like *Vitis Labrusca* and try *Vitis vinifera*, the traditional grapes of European winemakers. For 300 years, failed attempts had been blamed on the cold weather. Dr. Frank knew it was possible from having been successful with his techniques in the Ukraine.

In the 23 years that Dr. Frank owned his own winery he planted over 60 varietals and proved that the European varietals could grow in the eastern United States.



# Cellar Sips

With Joe

Harvest season is in full swing. We are about half way through receiving grapes from California and Southern Ohio. This is a great time to visit the winery. You just might catch us 'crushing' grapes as they come to us, or you might catch us in the cellar 'pressing' them and be able to smell all of the wonderful aromas that go along with Harvest Time. Who knows, you might even be asked to help! Where else can you be a part of the magic, have fun, taste and be a part of the winemaking process?

Next month, November 30<sup>th</sup>, (Saturday after Thanksgiving ) we will be hosting our annual Barrel Tasting from 12 to 6. This event takes you into the cellar and allows you to taste 'wines of the future'.

Call to make reservations. Taste 5 wines and keep a souvenir glass for only \$15

During the year, so many people help in a lot of ways. Their help comes in many forms, from crushing, pressing, racking and of course our wonderful Bottlers.

Many Thanks to all of the Henke Winery Volunteers.



# 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.

