

Welcome to our first Women's Wine Tasting Club newsletter!

What is the Women's Wine Tasting Club?

Simply an excuse for "fine wining women" like you and your friends to get together to sample and learn about great wines! There is no membership fee, just lots of membership fun and benefits. We will hold monthly events including food and wine pairing, luncheons, component tastings, educational happy hours and trips to local vineyards. See our Fall Calendar of Events on page 3 and plan a "Ladies Day/Night Out" now.

I started selling wine in Mclean, Virginia in 1986. Would you believe that I was 12? I own finewine.com and love to cook and entertain. While running a business and raising two kids is a challenge, I know how hard it is for women to manage it all and to find time for themselves. Our Women's Wine Tasting Club is for women who like wine and would like to learn a bit more without taking on more. Our group is comprised of members like you who don't need more responsibilities, but perhaps a little like minded fun.

We'll hold events mid day for those who need to make car pool pick up. We'll hold happy hour events for those who can get home just a tad bit later and we'll hold weekend events so you can all come.

I look forward to meeting all of you. Cheers!

Cecile Giannangeli

Let me know what you think of our first WWTC newsletter. And if you have a wine or entertaining questions you'd like published, e-mail me at cecile@finewine.com. or just call one of our stores and speak to any of our knowledgeable sales associates.



I need a Hostess Gift!

Let us put together a mixed case of gift wines – each in an attractive gift bag – in anticipation of these occasions. Just stash the wines in your basement or in a cool closet – then pull out the perfect gift on your way out the door. Need an impressive wine for a special person or a memorable occasion? Or maybe a bottle of champagne to congratulate or to celebrate with your hosts? Or perhaps an inexpensive, everyday wine just to say "thanks?" We've got the perfect gift for every occasion – so you'll never be caught empty-handed! And remember, when you buy by the case, you get a 10% discount. So, you can eliminate hostess-gift anxiety and save money, too!

Did you know that Shiraz and Syrah are the same grape?



A five ounce glass
of red wine has
how many calories?
100

Membership Benefits

- 10% discount on whole or mixed cases
- 15% off during selected wine events
- Free local delivery of cases
- Online ordering and access to your personal purchase history in stores and at home
- Personal wine shopper services
- e-mail notification of special sales
- Newsletter about entertaining trends, events, featured wines

Not all Sherry is sweet.
The dry versions,
Manzanilla and Fino, are
more like dry white
wines and pair well with
savory foods like olive
tapenade, grilled-herbed
fish, even sushi!

Perfect Pairings Cheese and Wine

Have you ever noticed how some wines seem to bring out the rich, delicious flavor of cheese – while others seem to minimize or compete with it? This is due to the interaction of the wine's tannins and acids with the protein and fat in the cheese. While ultimately, you should trust your own individual taste to dictate all food and wine pairings, below is a list of complementary cheeses and wine varietals:

- Chevre/goat cheese – Sancerre, Sauvignon Blanc
- Montrachet, aged Monterey Jack – Cabernet Sauvignon, red Bordeaux
- Pecorino – Chianti Classico Riserva, Brunello
- Pamigiano Reggiano – Cabernet Sauvignon, Amarone, red Bordeaux, Barolo
- Manchego – Rioja, Brunello
- Brie – Champagne
- Bleu cheese – dessert wines (Sauternes, Port & Cabernet)

Don't forget: Both our McLean and Gaithersburg stores carry a delicious selection of gourmet imported cheeses.

“Ask Cecile”

Dear Cecile,

I like to be able to offer both red and white wine to my guests, but in the summertime, when we often dine outside, red wine just doesn't seem refreshing. Any suggestions?

Marla
Vienna, VA

Dear Marla,

It's true, a chilled bottle of white wine is what we typically reach for on a warm summer evening—but most reds can take a chill. Plunge a delicious bottle of Beaujolais or Rose' into an ice bucket or put your Pinot Noir or Zinfandel in the fridge for 15 minutes the next time you entertain, then treat your guests to a glass of these refreshing and flavorful alternatives!

Cecile





finewine.com calendar of events store tastings, festivals & classes

August

Saturday 23rd – Free Wine Festival (Maryland Store)

Sample a dozen delicious New World Wines (12-4pm)

September

Thursday 11th - Intro To Wine Tasting (Both Store Locations)

The how to's of tasting and evaluating wines. \$25 pp. 7:00pm

Saturday 13th - Italian Wine Festival (Virginia Store)

Join Franceen Kahng, Empson USA & Patrizio Zarate-Zambrano Grappoli Imports to taste the wines of Italy. FREE

Thursday 18th - Big Cabernet Sauvignon Comparative Tasting (Maryland Store) \$35 pp. 7:00pm

Saturday 20th - 15th Anniversary Tented Wine Festival! (Both Store Locations)

Over 15 wines, Local Artisanal Breads and cheeses. Noon to 4:30 pm FREE.

Thursday 25th - Women's Winetasting Club luncheon 12-2 pm (MD)

Thursday 25th - American Zinfandel Tasting \$30 7:00pm (Both Store Locations)

October

Thursday 2nd- Hooray for Chardonnay Wine Tasting (Maryland Store)

Chardonnays of the World. \$30 pp 7:00pm

Tuesday 7th – Women's Winetasting Club "Pairing Food and Wine" (VA) 5-7 pm, \$20

Tuesday, Oct 21st - Women's Winetasting Club (MD) happy hour, 5-7 pm

November

Thursday 6th – Women's Winetasting Club Thanksgiving Pairing (VA)

Thursday 13th - Women's Winetasting Club Thanksgiving Pairing (MD)

Find the perfect wine for your Thanksgiving dinner. (noon-2pm (MD) and 5-7pm (VA), \$25.

Friday 28th – Women's Winetasting Club Champagne Soiree (VA)

Sample spectacular sparkling wines from around the world. 5-7pm, \$25

December

Thursday, Dec 4th - Women's Winetasting Club Champagne Soiree

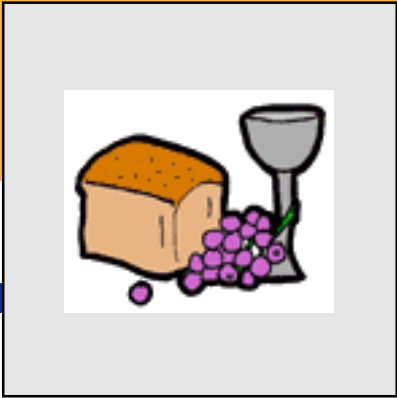
recipe of the month

Panzanella

Italian Bread Salad a la Cecile

- 1-2 garlic cloves, peeled
 - 2-3 flat anchovy fillets
 - ½ yellow or orange sweet bell pepper
 - ¼ + cup extra virgin olive oil
 - 3 + tablespoons quality red wine vinegar
 - 2 cups firm, good country style day old bread cut in ½ inch squares (set aside for 30 min)
 - 4 fresh, ripe, firm tomatoes
 - 1 cup cucumber, peeled and diced
 - ½ medium onion sliced (sweet one best)
 - big hand full of fresh basil, chopped
 - Black pepper & Salt
1. Mash the garlic, anchovies into a pulp using a food processor.
 2. Scrape away the core of pepper and dice into small pieces. Put the pepper and garlic mixture into a serving bowl, add salt, olive oil and vinegar, and toss thoroughly.
 3. Put the bread squares together with any crumbs from the trimmings in a small bowl. Sprinkle with cold water. Puree 1 of the tomatoes over the bread. Toss and let it steep, together with salt, for 15 minutes or more.
 4. Chop the remaining tomatoes into small pieces. Add the soaked bread squares and cut up tomato to the serving bowl, together with cucumber, sliced onions, basil and several grindings of black pepper. Toss thoroughly, taste and correct for seasoning, and serve.

Serve with grilled meat, corn and Dom St Eugenie Corbieres or the A Capella Blanc.



Great wines and great deals

Add some fun and adventure to the hazy, lazy days of August with our Mediterranean Mixed Case Sampler **\$149.98**

12 hand picked bottles of delicious wines from Italy, Spain and the south of France. You can experience new and exotic flavors in every bottle.

Save 18% off the regular prices when you try our mixed case sampler! Available at all our locations or shop on line at www.finewine.com

The Newsletter for Fine Wining Women



finewine.com

Women's Wine Tasting Club

1351 Chain Bridge Road
Mclean, VA 22101

20A Grand Corner Ave.
Gaithersburg, MD 20878