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Subject: News from Wine'd Down

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wine'd down

PREMIUM WINES & CIGARS

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Wine'd Down Newsletter

Weekly Happenings

In This Issue

[Wednesday Wine Tasting](#)

[Friday Wine Tasting](#)

Wait 5

Friday Night
7:30pm -Until



Wait Five is a brand new band based in Birmingham, Alabama.

They have played three gigs together, and are looking forward to the summer and fall as folks around town catch on to what they are doing. It's simple,

Dear Thomas,

I hope everyone has had a great summer and now you are ready for school to start back. With all of the shopping and running around we felt everyone needed a little Wine'd Down time this week. Therefore, we have two great tastings planned for you this week and great music lined up Wednesday through Saturday. So, take some time out for yourself and Wine'd Down with us!

Wednesday Wine Tasting 6:00pm - 7:30pm



Feladonna Pinot Grigio

A dry white wine with a pale yellow color; clean, intense aroma and dry flavor with elegant body and a velvety feel on the palate. - Cellaring: 2 to 3 years - Serving Suggestions: excellent as an aperitif, ideal accompaniment to seafood salads, fish and shellfish-based pasta and rice courses; perfect with white meats and boiled or grilled fish.

Farnes Trebbiano d'Abruzzo

Mouthwateringly crisp and fresh Trebbiano grapes are hand-picked from vineyards high in the Abruzzo hills and gently oaked in the cool cellars of Casale Vecchio (the old castle) under the watchful eye of winemaker Filippo Baccalero. The result: freshly-sliced pear and ripe melon flavour, mouthwatering crispness. Try with antipasto, seafood risotto, or as an aperitif.

Cartlidge and Brown Zinfandel

In the 2004 Zinfandel, we have tempered a full-throttle, densely textured Sierra Foothills portion with two, more stylish, yet very flavorful, portions from Sonoma County. While the Sierra Foothills lot is all plum jam, leather, and figs; the Sonoma wines are both brimming with raspberry and blackberry flavors. The Mendocino fraction was harvested at a modest 24.0 brix which gave us a well-proportioned wine with fine cherry/blackberry fruit, a touch of briar and peppery

really: if they like it, they play it. This leads to some pretty eclectic playlists, spanning blues, country, jam band, pop, rock, etc. Crazy! They like to describe themselves as a 60-disc changer on random. But hey, that's how people listen to music these days. The playlist has replaced the album, and Wait Five is down with that. If you don't like what they're playing, wait five minutes.

Tracey and Alan

Saturday Night
8:00pm - Until



If you are looking for great music and great fun, you need look no further! Tracey and Alan supply both. With hits like (Faith, Drift Away, Jack & Diane, Lay Down Sally, Meet Virginia, Bad Day, Hey There Delilah, and the hits go on and on and on) these two guys keep the crowd going all night long! They are a must see! I can think of no better way to end your week than with a "Social"!

Check them out!

www.myspace.com/traceytucker

tones. Lastly, our Lodi component, harvested very ripe, but in perfect condition, at 26.1 brix, contributes rich color, soft tannins and wonderful roasted black fruit character.

Rocca Rubia

This wine has a very intense deep, almost solid ruby red color. The smell is of intense fruit notes; consisting of blackberry, blueberry, vanilla, leather and liquorice. Once in the mouth it is big and velvety, it has great structure and long aromatic finish, a full-bodied wine

B.R Cohn

Flavors of black cherry, currant, and berry with a touch of cassis. Hints of vanilla from aging in French and American Oak barrels combine complexity and depth of character.

George Scherer

Wednesday Night
7:30 - 11:00

George has performed his eclectic mix of "folk-rock & country blues" at clubs and venues throughout Alabama, Georgia, Tennessee and Mississippi. In Birmingham you may have caught him at Zydeco, Gabriels or Open Door Cafe. If you venture to the gulf coast it is possible to listen to him playing at Original Oyster House, Characters or The Flora Bama. We are proud to welcome him back to Wine'd Down!



Joe Breckenridge

Thursday Night
7:30pm - 11:00pm



Joe has worked as a touring and studio musician around the south for over 35 years with artist that have included: Jimmy Hall, Bo Diddley, Lou Christy, The Shangri-Las, Marilee Rush, Scott Boyer, Topper Price, to name a few. Joe sings as well as playing many instruments, but mostly "acoustic, and electric guitars", "electric bass", "stand up bass", and "harmonica".

www.myspace.com/alanrenfro

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Friday Wine Tasting

6:00pm - 7:30pm

Zolo Torrontes:

Showing delicate and intense aromas of flowers and tropical fruit, this indigenous grape makes beautiful hot-weather wine. Fresh and balanced with a long finish, this pretty white is sure to be a crowd pleaser.



Rosenblum Cuvee Blanc:

72% Chenin Blanc, 19% Sauvignon Blanc, 9% Viognier. This wine is vibrant, lively and easy to consume, with a great combination of aromatic and flavor profiles. The perfect aperitif or wine to be served with seafood or poultry.

Ten Mile Broken Road Red:

A blend of Zinfandel, Petite Sirah, Carignane and Barbera - grapes that display great ripeness and intensity. Early traveler is California often planted these varietals together in small patches and co-fermented into what was referred to as a field blend. They complemented one another favorably and the wines showed great character with a big, bold, highly extracted style.

Zolo Malbec:

Produced from fruit grown in some of the best vineyards in the Mendoza, Argentina and crafted by the most technologically advanced wineries of the area. High intensity flavors of black fruits, raspberries and violets. Aged eight months in French and American oak barrels. An amazing value that pairs well with all types of grilled food. Try with BBQ!

CU4TRO:

A blend of four varietals: Cabernet Sauvignon, Tempranillo, Mourvedre, and Grenache. The primary Cab is from their own region with Tempranillo and Grenache coming from the surrounding regions of Tarragona and Terra Alta. The last bit of Mourvedre comes from Jumilla which is in the southern part of Spain. The "4" comes into play with four different varietals, from four different regions, and finally aged four months in oak. This is a definite Mediterranean wine with big dark fruit aromas

and rich cherry-plum fruit in the mouth and it flexes with spiciness and sturdy tannins. It's unfiltered, well-balanced and supple with a rustic flair that speaks of Spain. It's an excellent food companion and why not invite three other friends to share? Do the math.

As usual we look forward to spending time with all of you this week.

Sincerely,

Rhonda Bonds
Wine'd Down

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