

{Vino Wine Bars Event Calendar 2008}

In our efforts to constantly demystify wine and make it more fun for all, we have created an annual line up of wine tastings, seminars, special events and dinners that should offer something for everyone. Join us at Vinoteca or Vinology as often as you can for these fun value-driven wine events!

Kristin Jonna

*All events run from 7-9pm unless otherwise noted. Dates and themes subject to change. Please sign up for our weekly emails to get the most recently updated information. We request reservations for all events and they are required when specified.

January - Top Vino Value Picks for 2007

We are celebrating values this month because we know that your wallets are thin, but we still have to treat ourselves! So join us for a walk-around tasting of 25 wines for only \$25. Owners, John and Kristin Jonna, along with Wine Directors Bronwen and Heidi, will be choosing their favorite wines of 2007 that retail for \$15 or less. Appetizers served. \$25pp plus tax and gratuity.

Tuesday Jan 22nd at Vinology

Wednesday Jan 23rd at Vinoteca

February - The Art of Blending

***A special event:** With or without your Valentine, you must come to our first-ever blending seminar and competition. We will create teams of four people who have to make a blend of wine, create a name, label, and story for their product and let a panel of local wine celebrities choose the best wine in the lot. The winners take home the wine they created. Appetizers served. \$50pp plus tax and gratuity. Reservations required.

Tuesday Feb 12th at Vinology

Wednesday Feb 13th at Vinoteca

The Classics and the Cutting Edge in Blends Today: Blending has occurred for centuries as winemakers strive to create consistent and balanced wines year after year. At the tasting, we will travel the world in search of classic blends and new cutting edge blends that are creating the landscape for winemakers today. Tasting includes 6-8 wines, cheese plates and appetizers, and a bottle of wine to take home! \$40pp plus tax and gratuity.

Tuesday Feb 26th at Vinology

Wednesday Feb 27th at Vinoteca

March - Food and Wine Pairing Month

Join us for a two part series in the dos and don'ts of food and wine pairing. Is salt good or bad? Which wines match BBQ sauce? All questions are welcome in this valuable demonstration of what works and what doesn't. We will use the charting technique of famed wine educator Louis Torres so that you can decide the best and the worst of the night for yourself. Appetizers served in Part I. Plated pairings served in Part II. Tasting includes 6-8 wines, cheese plates and appetizers, and a bottle of wine to take home! \$40pp plus tax and gratuity. ***Get \$10 OFF if you buy both parts at once. Reservations required.

Part I: Tuesday March 11th at Vinology

Wednesday March 12th at Vinoteca

Part II: Tuesday April 1st at Vinology

Wednesday April 2nd at Vinoteca

April - Michigan Wine Month

**Support local business!!*

There are over 50 wineries in Michigan today and many are producing world class wines. This tasting will expose the fruits and labors of our best hometown farmers and winemakers as we tour through the various local regions, aka Michigan Wine Trails. Learn why the rest of the nation is starting to take Michigan very seriously and find some local gems. Tasting includes 6-8 wines, cheese plates and appetizers, and a bottle of wine to take home! \$40pp plus tax and gratuity.

Tuesday April 15th at Vinology

Wednesday April 16th at Vinoteca

***A special event: Michigan Winemaker Dinner and Seminar (Winery TBD)** Four courses of Michigan inspired cuisine served alongside these delicious wines. \$60pp plus tax and gratuity. Reservations required. *More details coming soon...*

Tuesday April 29th at Vinology Wednesday April 30th at Vinoteca

*WIN!...*Throughout the month we will be offering flights of Michigan wine in the restaurants. Each time you buy one you can enter to wine VIP tastings and tours at some of Michigan best wineries.*

May - The Upside Down Harvest?!

Celebrating the Southern Hemisphere

The fact that the Southern Hemisphere harvests in the spring is not the only reason why they have turned the wine industry upside down over the past 20 years. Join us for two tastings as we analyze the impact of South America, South Africa, New Zealand, and Australia on the world wine culture. Did you know that Australia is the 4th largest exporter of wine in the world (FYI-the US is 7th)?! Part I will focus on the great values you can find in these promising New World regions. Part II will highlight the wines and wineries that put these regions on the map in the first place. Tastings include 6-8 wines, cheese plates and appetizers, and a bottle of wine to take home in Part I only. \$40pp plus tax and gratuity. *No take-home bottle in Part II because high-end wines will be shown. Reservations requested.

Part I: Tuesday May 13th at Vinology Wednesday May 14th at Vinoteca

Part II: Tuesday May 28th at Vinology Wednesday May 29th at Vinoteca

June - CRUSH Our Anniversary Celebrations!

Last year our anniversary Crush Parties left people with purple smiles and purple feet! Over 140 guests celebrated with us at Vinoteca's 2nd birthday and Vinology's 1st birthday. Once again we will taste over 50 wines and several delicious beers, crush grapes with our bare feet, enjoy cooking demonstrations by our talented chefs, and munch on artisan cheeses and appetizers. All this fun and we raise money for charity too. For more pictures, recipes, and information on last year's event, visit

vinowinebars.com/vinology/enrich_inspirations.html Join us on July 21st and 28th as we "crush" again for our anniversary celebrations. Limited tickets available. \$50pp in advance, \$60pp day of the event (tax and gratuity included) Reservations required. Charities TBD.

Saturday June 21st at Vinoteca Saturday June 28th at Vinology

July - Chill Out!

The summer is in full effect so we've got an array of wines to cool you off. We are taking cues from folks in hot wine regions around the world who have created both red and white wines that are meant to be served chilled to quench your thirst. These wines are bright, refreshing, and love summer cuisine. Tasting includes 6-8 wines, cheese plates and appetizers, and a bottle of wine to take home! \$35pp plus tax and gratuity.

Thursday July 17th at Vinoteca Thursday July 24th at Vinology

August - On the Patio

No one wants to be inside during our precious summer months so join us on our patios for a "grilling with wine" tasting event. Our chefs will be demonstrating tips on the art of grilling, cooking with wine, and what to serve with grilled foods. Tasting includes 6-8 wines, grilled foods, and a bottle of wine to take home! \$35pp plus tax and gratuity.

Wednesday July 20th at Vinoteca Thursday July 21st at Vinology

September - Cooking with John Jonna, Owner of Vinology/Vinoteca

If you have never met him, please take this opportunity to meet the man who has been a pioneer for gourmet food and wine in Metro Detroit for over 35 years. Jonna's legacy began with Merchant of Vino chain and continues through his Vino Wine Bar concepts. Drawing from his extensive world travels, Jonna will bring his expertise of unique ingredients to the table as he demonstrates how to make wine-friendly dishes from around the world. Appetizers served in Part I. Plated

pairings served in Part II. Tasting includes 6-8 wines, cheese plates and appetizers, and a bottle of wine to take home! \$45pp plus tax and gratuity. ***Get \$10 OFF if you buy both parts at once. Reservations required.

Part I: Tuesday Sept 16th at Vinology Wednesday Sept 17th at Vinoteca

Part II: Tuesday Sept 23rd at Vinology Wednesday Sept 24th at Vinoteca

October - The Darker Side of Wine

***A special event: MURDER MYSTERY WINE TASTING**

More details coming soon...

Tuesday Oct 15th at Vinology

Wednesday Oct 16th at Vinoteca

***A special event: BLACK WINE NIGHT**

A night where everything is black. Your clothes, your food, your wine, the room, the night. Pumpkins line the walls to frame a ghoulish night of indulgence. Our chefs are tapping into their dark sides to create four courses of small plates to be served alongside delicious dark wines. The wines will be presented blind in black Reidel O glasses so you may not even know if you are tasting red or white wine. Don't miss this very special tasting noir. \$50 per person plus tax and gratuity. 7-9 pm

Food Teaser: Just to assure you that black foods can taste delicious, here a dish we have served in the past..."Ancho Blackened Hanger Steak with a Blackberry Syrup served with Forbidden Black Rice" Reservations required. Book early as the event will sell out.

Tuesday Oct 28th at Vinology Wednesday Oct 29th at Vinoteca

November - Top Salon and the Battle of the Bubbles

***A special event: TOP SALON (who loves wine)**

If you could dress "Champagne" up as a person, what would he or she look like? Would Merlot be a man or a woman? What color hair would Sauvignon Blanc have?

We are exploring this concept of a physical expression of grape varieties and wine styles at our Top Salon Event. Five local salons will

choose a wine varietal out of a hat and will dress one model to best express their wine's characteristics. The salon may use hair, make-up, and clothing to capture the style of the wine. Each model will be unveiled one-by-one at the event and you will vote on the winner. The winner gets a cash prize and their name forever emblazoned on the Top Salon Cup. The evening will benefit a local charity tbd. Don't miss this special opportunity to taste over 30 wines that match the wines that our salon's will be depicting and enjoy an artisan cheese display and hearty appetizer pairings. *A fashion-lovers wine event \$50 per person, \$55 the day of the event (tax and gratuity included)

Wednesday Nov 12th at Vinoteca Thursday Nov 13th at Vinology

***A special event: BATTLE OF THE BUBBLES**

Who is making the best bubbly in the world? Will it be a true French champagne, Prosecco, California Sparklers, Cava, or other Sparkling wine. Join us to find out at this competitive event. We will taste the bubbles blind and you get to vote on the winner. Tasting includes 8-10 sparklers, cheese plates and appetizers. \$50pp plus tax and gratuity.

Tuesday Nov 18th at Vinology

Wednesday Nov 19th at Vinoteca

December - The Big Guns

Our annual Cabernet Shoot-out returns by popular demand! This is a decadent tasting where we indulge in the best of the best of Cabernet Sauvignon from around the world. There is not greater value in a tasting all year! Most of the bottles retail for over \$50 so come on out and enjoy this treat to kick off the holiday season. Tasting includes 12-15 wines and hearty appetizers. \$50pp plus tax and gratuity.

Tuesday Dec 9th at Vinology

Wednesday Dec 10th at Vinoteca