



A'RomaTherapy Wine Club

February is finally here! (Where did January go?!?) This is a perfect time to plan an event with your Valentine; celebrate love with our Wine & Chocolate Tasting on Thursday, the 16th (hey, every day is Valentine's Day when wine and chocolate are involved!). Price is \$20 for members (\$25 for non-members). You'll need to call for reservations: **714-523-3729**. *We'll see you there.*

Trivial Things You've Always Wanted to Know

- The average number of grapes it takes to make a bottle of wine is 736. But that can vary widely depending on things like grape variety and condition when picked. For example, plump berries from rain or small ones from a dry growing season.
- The largest cork tree in the world is in Portugal. It averages over one ton of raw cork per harvest every nine years. That's enough to cork 100,000 bottles.
- Corks need a corkscrew. One was patented in 1860 by M.L. Byrn of New York City.

Reference: www.alcoholproblemsandsolutions.org



Join us Feb. 16th for Wine & Chocolate. Call for Reservations Today!



A'RomaTherapy Wine Club is Almost One Year Old!

To commemorate our upcoming one-year anniversary in May, we're planning a special event to celebrate members who have been with us since the beginning, as well as all the newbies. We'll send more details (when we actually have them) - stay tuned!

Wine, Cold Weather, Hot Soup

When it's cold and rainy outside, nothing seems better than cozying up to the fireplace with a nice hot bowl of soup. Finding the perfect wine pairing can be tricky but here are a few tips:

Cream-Based Soups - Pairs well with medium- to high-acidity white wines such as Chablis, unoaked Chardonnays and Pinot Grigios.

Tomato-Based Soups - Pairs well with red wines with high acid and low tannins. Examples include Italian reds such as Valpolicella (Veneto), Barbera d'Alba or d'Asti (Piedmont). These wines tend to be quite fruity, which enhances the tomato flavor of the soup.

Experiment: this is probably the most important tip. There is no 'one' perfect wine for any dish. So much will depend on personal preferences, the occasion, and your budget.

Don't Panic! The chances are that whatever wine you choose will work fine with your soup. If not, cleanse your pallet with bread between each spoonful of soup and gulp (or sip) of wine. Eat up!



“Simple rule of thumb; if it tries to eat us, serve with red. If it runs away from us, a white.”

BUY 1 BOTTLE OF WINE AND GET ANOTHER @ 50% OFF.*

*Applies to bottles regularly priced at \$50 or less. Limit 4 bottles per visit

Expires February 28, 2017