



**See the Date-Saver below
and be sure to join us!
Call 714-523-3729**

A'RomaTherapy Wine Club

February's Chocolate & Wine tasting was delicious: thanks for all who attended! Continue experimenting at home: visit ChocXO, our new favorite chocolatier in Irvine, for more flavor combinations.



Remember: match fruit flavors in the chocolate with those in the wine, and darker chocolates go better with red wines of equal complexity. Milk chocolate contains fat: pair it with wines you'd drink with higher-fat foods (pasta with white sauce, etc.).

Ferrari Carano at Ferrari's A'Roma

What a pair! Ferrari's A'Roma Ristorante now carries wines from Ferrari Carano Wineries, based out of Sonoma. One of the new selections is the popular, award-winning Fume Blanc:

Ferrari Carano Fume Blanc 2015 (a blend of Sauvignon Blanc grapes): Partially aged in French oak (36%) and stainless steel (64%), this wine is a light white with aromas and flavors of pink grapefruit, pineapple, lemon grass, lychee, kiwi, honey dew, orange blossom, guava, white peach and lemon-lime with a touch of minerality. Pair with lighter foods and sauces, or save for warmer weather and enjoy with a refreshing salad.

SAVE: During March, Wine Club members get 10% off Ferrari Carano Fume Blanc!



Did You Know...

The earliest remnants of wine were discovered in Iran, dating back to the Neolithic period (8500-4000 B.C.). The oldest evidence of cultivated vines were found in Georgia, dating from 7000-5000 B.C. It is supposed that the drink originally fermented by mistake. Native yeasts accidentally came in contact with grapes stored in containers, turning the sugars in the grapes into alcohol.

Wine & Holiday Pairing: St. Patrick's Day

Q: What wine goes with corned beef and cabbage?

A: Beer!

But in case you aren't a beer drinker, surprisingly the same wines that go with Thanksgiving dinner can also be paired with corned beef and cabbage. Many varietals of wine are actually made in southern Ireland.

If you prefer red, go with Beaujolais, Grenache (a Rhone varietal), or a light Zinfandel. A light Pinot Noir might also work. Steer clear of Cabernet Sauvignon and Merlot.

On the white side, try Pinot Gris (or Grigio), Riesling, or Gewurztraminer. Most Spanish or Italian whites will also work.

WINE CLUB MEMBERS: GET 20% OFF DINNER.*

*Food & non-alcoholic beverages.

You CAN combine this with other offers, such as **A'Roma's Wine Wednesday special.**

Expires March 31, 2017

Save the Date!

Attend our Wine & a Movie night on **April 13th**. For \$30 (\$25 for Wine Club members), you get wine (obviously), pizza and popcorn while watching the 2008 movie "Bottle Shock" where California and French wines compete against each other in a blind taste test.

Don't miss the special surprise we have planned for you!

It doesn't matter if the glass is half full or half empty, there's clearly room for more wine.

