



A'RomaTherapy Wine Club

Spring is here! Easter, holidays celebrating Moms & Dads, daylight savings and gardening projects are upon us. This calls for refreshing, crisp wines with fruity or floral aromas and lingering mineral and earthy overtures. Or something like that... The Wine Club is soon to celebrate one year: help us welcome our first anniversary by **Saving the Date of May 11th**: join us for a casual 6-wine tasting with light munchies and good company.

Wine & Movie

The 2008 production "Bottle Shock" was the ideal movie for our April 13th event – thank you to all who attended! We love new faces (pretty fond of the old ones, too). We enjoyed the special tasting of Chateau Montelena Chardonnay, the movie's featured, award-winning wine.

As a reminder, "**bottle shock**" is a temporary condition in a wine where its flavors are muted or disjointed; compounds like phenolics and tannins are still evolving. Heat and motion can add stress to this evolution.

Source: Wine Spectator.

Wine and Easter

For your Easter feast, you may decide to serve up ham or lamb as the main course, but remember an Easter favorite: **deviled eggs**. Served as a pre-meal appetizer, these delicious little gems go best with a fine Champagne or a crisp, relatively modest Italian Prosecco. Crisp whites work fine, ranging from Sauvignon Blanc to acidic southern Italian whites.

So go out and hunt down those eggs; you'll be hippity hopping your way to goodness! Try some creative recipes this year: add slides of jalapeño pepper, mix in avocado, or top with shrimp.



Decorating isn't just for shells: Our egg model is wearing an attractive dill sprig for feathers, fresh carrots for feet and a beak, and olives for eyes

Did You Know...

According to a 2014 study from the Rockefeller University, an average person can recognize about 1 trillion different smells (or combinations thereof)—much higher than the widely quoted estimate of 10,000 smells. Read more about it at Newswire/Rockefeller.edu. So, the next time you sniff some wine, saying "it smells like grapes" won't hack it (Clarence)!

Wine Consumption

While the USA collectively consumes more wine than any other country (3.3 million liters—approx. 872,000 gallons), the Vatican consumes more wine per person than any other country with an impressive 74 liters each (about 100 bottles a year).

By comparison, those of us in the US each drink an average of about 10 liters (13 bottles) per year. Hmmm – we've got some catching up to do...



Featured Wine of the Month

Mezza Di Mezzacorona Sparkling Wine

Tasting Notes: Displays rich and intense aromas of fresh fruit like red apple, pear, white peach, melon and pineapple with an elegant note of wild mountain rose. Expresses soft mousse, persistent bubbles and smooth acidity on the palate.

It was designed to appeal to the Instagram generation who appreciate sparkling wine on more casual occasions. The grapes—a blend of Chardonnay, Pinot Bianco and Muller-Thurgau—are grown in the foothills of the Italian Alps.

A'Roma's regular menu price: \$28

Wine Club Member Price: \$18

