



MONTHLY WINE TASTINGS



Informal Tastings for you can come and go as you please Based on Master Sommelier Aldo Sohm's Book **Wine Simple**

INCLUDED

5-6 Tastes per Session plus Snacks

- Please see the reverse side for topics for each month.
- Handouts from the book Wine Simple, including regional maps and tasting notes
- · Good company and Good Cheer!
- Aldo's book is available for purchase.

Special Day of Pricing

- 20% off the bottle
- 25% off the case
- 20% off deli case food
- Taste *first* and then buy
- Pre-order for pick up within the week.
- Note: These wines will be available only for the tasting, not typically in store except for pre-order and reorder.

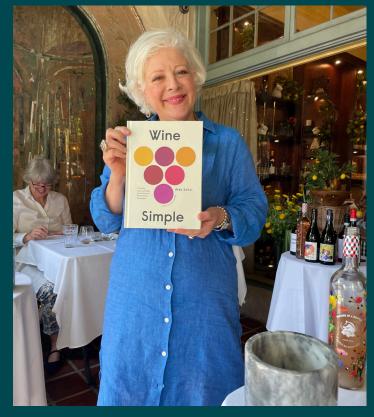
Details

Cost: \$25-\$45 per person, per session **Reserve:** juliennetogo.com/experiences

or on Tock. Walk-ins as available

Dates: First Wednesday of each month

Time: 3pm-5pm



EDUCATE YOUR PALATE!

I like to explore unfamiliar regions and varietals to suit my mood, menu, season and curiosity.

I invite you to join me and fellow wine enthusiasts on this monthly journey of exploration.

Taste and come to your own conclusions to broaden and educate your own palate.

Salute! Julie, Proprietor





Calendar of Events **

${\bf A} \ {\bf WINE} \ {\bf JOURNEY} \ {\bf AROUND} \ {\bf THE} \ {\bf WORLD}$

Taste first, then buy!

| MONTH | ТНЕМЕ | REGIONS |
|-------------|--|--|
| APRIL 2 | REGIONS TO WATCH | Austria, Argentina, Mexico, Uruguay, Greece, Georgia |
| MAY 7 | PARTY WINES! Easy, fun, affordable, all with convenient screw off caps | Portugal, Greece, Spain, France, Beaujolais, Italy |
| JUNE 4 | THE REGIONS OF BORDEAUX | Left Bank vs Right Bank |
| JULY 2 | PICNIC AND BBQ FRIENDLY | Monterey, Long Island Rose, Italy, Rhone varietals |
| AUGUST 6 | PINOT NOIR Cool vs warm climate New world vs old world | Oregon, California, Washington, Germany, France, New Zealand |
| SEPTEMBER 3 | GRENACHE | Australia, Spain, Italy, France, Mendocino |
| OCTOBER 1 | ITALY'S MANY UNFAMILIAR VARIETALS | White: Arneis, Garganega, Vermentino, Red: Nero d'Avola and more |
| NOVEMBER 5 | THANKSGIVING PAIRINGS | Lambrusco, Riesling, Pinot Noir, and more |
| DECEMBER 3 | SPARKLING WINES The many tastes of celebratory bubbles | Cava, Franciacorta, Frizzante, Prosecco, Lambrusco, Grower Champagne and even a can of Bubbly! |

^{**} Please confirm event details through juliennetogo.com; all are events are subject to change.

Sante and Salute!