

Greetings, Salutations and Slaint'!

The sun's out, construction continues, everything is dusty and...It's First Friday!

- **Tonight, our good friend Debbie Hottinger of Virginia Imports stops by** with wines for you to try from 6pm-9pm. Sample *Layer Cake Malbec* (yes Malbec) for \$17.59. You know them for their Australian Shiraz, this is an example of what they can do in Argentina, and for me, I like it better than their Shiraz. We'll also pour *Loredona Riesling* from Monterrey California for \$11.99, *Wishing Tree Unoaked Chardonnay* for \$11.59 and a red from Renwood TBD. Our tastings are always free and open to the public and you get 10% off wines sampled during the tasting.
April is shaping up to be quite a busy month for us.
- First, of course, there's **First Friday April 2nd**. Elliot from Nice Legs returns for a tasting from 6p-9p. I haven't been this excited about a distributors wines in a loooong time. Everything he's brought by has been a home run. They do run a little more than what we feature as a rule, but they are worth every penny. Wines are TBD
- **Saturday April 3rd**, we will feature wines from Associated Distributors with Maggie for Easter! The tasting will run from 1p-4p and the wines are TBD
- *Our Tax Sale will run this year from Sunday April 11th until Tax day the 15th, mark your calendar! As always, you'll get storewide discounts of 10% to 25% off. The only exclusions will be on what's already on sale.*
- On **Saturday April 17th**, Debbie Hottinger of Virginia Imports returns for our annual Earth Day Tasting from 1p-4p. Wines TBD, but you can be sure there will be something organic and eco friendly going on!
- Finally, in April, we are proud to announce that we are sponsors of **The Shenandoah Apple Blossom Festivals United Bank Bloomin' Wine Festival!** It runs the weekend before Apple Blossom on Friday the 23rd and Saturday the 24th. We have a lot of stuff planned for that weekend and we'll update you periodically. The wine festival takes place here on the Old Town Mall.

Did you know we are on Facebook? Check us out at: <http://www.facebook.com/pages/Winchester-VA-Murphy-Beverage-Company/96368543077?ref=nl>
Did you know we deliver? Call for details, 540-723-9719

J.P. and I recently stayed at the **Ashby Inn** in Paris, Virginia. Many of you know he works there and as a Christmas gift, they gave all their employees a free nights stay, with dinner and wine pairings. If that doesn't give you any insight as to how gracious the new owners are, you need to go and see for yourself. We started the day off visiting some local vineyards, stopping at Fox Meadow, Chateau O'Brian and one of the newest, Delaplaine Cellars. All were beautiful and the wines ranged from "fun" to a first class representation to what Virginia can do. Then we went to The Ashby. The food was world class and the best meal we've had in years. The menu itself is simple and really doesn't convey the complexities brought to your table. The dishes are also paired with wines if you don't feel comfortable enough to venture beyond to the wine list, which may be the best I've seen and unbelievably affordable. This restaurant is on the cutting edge, from supporting local farmers to the dish-ware that looks like something out of the Jetsons. Owner Neal Wavra is also a Sommelier in more than just name. He comes to you table and gives you the story behind the wine, something I find especially enticing. Then, on to the room. Anyone who knows J.P. and I, realize that we'll stay at a Super 8 to eat the way we did that night so it was an extravagance for us. We stayed in the "Glasscock" room in the old school house. It was sumptuous, luxurious and had an unbeatable view. On a side note, the sheets were the softest I've ever slept on! I can't more highly recommend the experience!

Wine tip of the month: When tasting wine, you first "taste" with your eyes. Part of the whole experience is visual, so to get the most out of it, try holding your glass up to a white back ground to get an uncontaminated view of your wine, even if you're drinking a white. The subtleties of the colors will come through better, whether you're drinking a slightly green vino verde or a inky cabernet.

Wine quote of the month: What is the definition of a good wine? It should start and end with a smile. - William Sokolin

Drink Wine! Charlie

To be removed from our list, reply with remove in the subject line.