

Greeting, Salutations & Slainte

Ya think it could get any hotter? Sweet cracker magic! Enough is Enough! Come out of the heat tonight and join us in the Half Note Lounge at the George Washington Hotel! It's Beer & Buds featuring beer from Abita, specifically there S.O.S. (save our shores) release. Seventy five cents from every bottle sold will go to the Gulf clean-up. It's an unfiltered weizen pils, hopped with sterling and German perle hops, golden in color, refreshing & yummy! Robbie Limon is set to perform, there's door prizes and it runs from 5:30pm-7:30pm. We'll see you tonight.

It's First Friday this Friday August 6th (in addition to another Bluemont Concert on the mall) and Margot Blattmann from Country Vintner will be here. We are featuring 4 stellar wines, Protocolo tinto from Spain, Trinitas Old Vine Cuvee Red, Pongo Sauv Blanc & Kung Fu Girl Riesling from Charles Smith (I love him! You know him from the "House Wines"). Our tasting will run from 6p-9p, it's free & open to the public and all wines sampled during the tastings are 10% off.

Have you visited our website lately? J.P.'s been a very busy boy updating: www.murphybeverage.com

Saturday the 7th, we've been asked to pour wines for the Handley Regional Library Mystery Theatre's presentation of Death of a Doornail. It's a fundraiser to benefit the library starting at 7pm. Call 540-662-9041 ex: 28 for details or check them out on facebook at: http://www.facebook.com/#!/pages/Winchester-VA/Handley-Regional-Library/175204943700?_a=11&ajaxpipe=1

We'll see you there!

On Wednesday August 18th, we'll be back at the GW Hotel for another round of Beer & Buds in the Half note. We'll be debuting Brooklyn Brewery's Octoberfest & their Post Road Pumpkin Ale. It's a great opportunity to network, sample the latest in cutting edge beers, and just relax. We'll see you there from 5:30p-7:30p.

If you don't have a chance to make to Beer & Buds on the 18th, Don't despair! Junior Acevedo from the Brooklyn Brewery will be pouring beers in our shop on Saturday the 21st. We'll have beers in the front and wine in the back from 1p-4p. Wines are to be determined, and it'll be a great opportunity to come out and meet someone from the brewery. We'll sample their fall releases and others.

Finally, there's no rest for the wicked (or is that weary?) We will return to the Museum of the Shenandoah Valley for another film with the Magic Lantern Theatre. This time you can view "Elvis: That's The Way It Is" a backstage documentary about his 1970 appearance in Vegas. Admission is \$10.00 and that also gets you into the museum to see the Elvis at 21 Photographs by Alfred Wertheimer exhibit. If you're a MSV or MLT member, it's \$5.00, the Museum opens at 6:30pm & the movie starts at 8:30pm. Bring a chair! For more info: <http://www.shenandoahmuseum.org/index.php>

Wine Tip of the Month: I'm often asked about storing open bottles of wine. I have found the best way is to "Vacu Vin" it, and put it in the fridge, ***regardless of whether it's red or white.*** Vacu Vins are a pumping system that sucks the air out of the bottle, thus slowing down the oxidization. They run about \$13.00. Everyone thinks you can't "chill a red", but you can, you just don't want to drink it cold. It's like any other "food stuff", you want to refrigerate it after opening. Doing this I have extended the life of many wines up to 4 or 5 days after opening, instead of the usual one or two. Pull it out of the fridge, pour yourself a glass, let it get back to room temperature and enjoy!

Wine Quote of the month: God knows what you've unleashed on the unsuspecting South. It'll be wine, women, and song all the way with Ringo when he gets the taste for it." Norm in A Hard Day's Night (1964)
Happy Birthday Ringo! He turned 70 last month!

See ya!

Charlie @ Murphys

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