

Greetings, Salutations and Slainte!

Welcome to the April 2011 Edition of the
Murphy Beverage Company Newsletter!

Lets get right to it! This weekend is the big weekend with the Bloomin' Wine Fest in honor of the 84th Shenandoah Apple Blossom Festival and once again we are proud to take part. It starts tomorrow at 3pm to 10pm and Saturday from 11am to 6pm. It all takes place on the Old Town Mall & tickets are \$15.00 in advance & \$20.00 at the gate. Fridays weather looks beautiful and Saturday looks like it could go either way so don't let it stop you! Dress accordingly and come on down. Friday we are having a "Come In and See What's Open Tasting" starting at 5pm and Saturday, one of our personal favs, Amy from Gray Ghost will be here. She'll be pouring wine from 1pm to 4pm. We will also be open at least until 10pm on Friday because of the festival. For more information, visit www.thebloom.com

We are doing a special Friday night tasting with Evan from Bravo on Friday the 22nd of May. It'll run from 6pm-9pm and feature all Italian wines. Our tastings are always free and open to the public. We'll see you then!

First Friday May 6th, Bill McKenney from Michael Downey Selections returns for a tasting from 6pm-9pm

On Wednesday May 18th, we will be participating in a promotion with The Friends of the Handley Library as they welcome our friend and author Ellen Crosby! She visited us last year during the Bloomin' Wine Fest in conjunction with the Winchester Book Gallery for a book signing. All of her mystery books are "Virginia Wine" themed and we'll have more details on this later. To find out more about Ellen, visit www.ellencrosby.com

Saturday May 28th, Elliot Spooner of Nice Legs Distributing will be here for a tasting from 1pm-4pm.

Wine Tip of the Month: I get asked all the time about decanting wine, here's some tips: You basically decant wine to get rid of sediment and allow wine to breath. You really only have to worry about doing this for older red wines. Your tongue is very limited in taste, the majority of what you sense in a wine comes from your nose, so exposure to air can be vital in a wine giving off aromas. Decanting wine also creates a larger surface area of the wine to be exposed to air, making the process work faster and more effectively.

Wine Quote of the Month: 'Sometimes too much drink is barely enough'
Mark Twain

See you tomorrow & Saturday at the Bloomin' Wine Fest!
Charlie
Co-owner Murphy Beverage Company
Sommelier