



### **R.S.V.P.**

#### **Aussie Wine Tasting April 8 @ 6:30pm**

\$10 / person  
Refunded upon bottle purchase  
Reservations Required  
803 802 9989  
info@mygrapevineonline.com

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#### **Organic / Biodynamic Wine Tasting**

**April 22 @ 6:30pm**  
\$10 / person  
Refunded upon bottle purchase  
Reservations Required  
803 802 9989  
info@mygrapevineonline.com

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#### **First Beer Tasting!! April 29 @ 6:30pm**

\$20 / person  
We pair 6 beers with Tapas  
provided by  
**Passion8 Bistro!**  
If you thought wine paired  
well with food, wait til you've  
paired beer!

## **New Beers IN THE WINE SHOP**

### **THESE JUST IN!!!**

**Michael Plank**  
Weizenbock

**Oskar Blues**  
Dales Pale Ale  
Old Chub Scottish Ale

**Boulder Beer Company**  
Mojo IPA  
Hazed & Infused

**COMING SOON**  
**Lagunitas Brewing Co.**  
**Avery Brewing Co.**  
**Founders Brewing Co.**

And the rumor mill keeps churning, but I hear that the **Fat Tire** fans will soon be happy. Believe none of what you hear and only half of what you see.

### **The UPS Store**

This is Dave & Melanie's other business.

Please visit us at West Town Market for all of your Shipping, Business & Administrative needs.

Shipping & Mail  
Packaging  
Private Mailboxes  
Printing & Copies  
Bindery  
Lamination  
Blueprints  
Notary  
Fax  
Business Cards  
Stationery  
And a Whole Lot More!

1750 Hwy 160 West  
Fort Mill  
803 802 1970  
803 802 1972 f  
store4939@theupsstore.com

## **The Update**

Spring, it seems, has sprung. Warm weather is bringing people out to Market Street in increasing numbers. Springmaid Park is now routinely filled with kids and parents watching over them from the park benches. For those inclined, our cafe tables are available to enjoy a tall frosty one or sip a nice vintage. Pair that with a cigar from our new humidor and make it an afternoon to remember.

We'll be tasting Aussie Wines and Organics for our tastings this month and I've finally, after much nagging from Melanie, scheduled our first beer tasting!

When you come in, ask about our new wines and beers. South Carolina is in a beer renaissance right now, with old brands expanding and new ones coming in every week.

Dave

## **E-Rocks Corner**

Eric here again, and this time I'd like to talk to you all about storage. Wine storage. It seems to me that a lot of people are unsure of how to store their prized possessions.

Wine fridges are great options if they're in your budget, and right now they're not too expensive. I've even seen them for not much more than \$100. These things are great. They regulate temperature and humidity very closely, look cool, and don't take up too much space. On the down side they draw juice 24/7 which can be a drain on a household budget. They also limit how much you can store. For those of you who only need a little bit of storage, they're just the ticket. Plus with all the options available in finishes etc. there's a little bit of a bling factor too.

For those of us who have a bit more wine or nice beers than a 24-bottle fridge will store, inexpensive racking options are available. And I don't mean those \$50 twelve bottle holders from World Market. Simple "Lincoln Log" type racks that are stackable and expandable are available at very reasonable prices (available through grapevine). Plus, they look cool in your living room.

If display is not one of your concerns, and budget is, any Big Lots, or dollar store has the most versatile storage system available. For less than the cost of a gallon of gas, a plastic laundry basket provides great storage for your wine. One will hold a little more than 2 cases of wine in a convenient and (relatively) easy to carry package. When not in use, place the basket in the walk-in closet in the master bedroom or guest room. Usually there's not a lot of traffic in these rooms, the temperature and humidity remain relatively constant, and the lights are off most of the time. Perfect storage for those in the process of building that 2000 bottle cellar or those that just want to hold on to a few special bottles.

## **Beer and Food Pairing Tips**

Wine and food pairing has been around forever, with various opinions and experts proclaiming "this goes with that" or "red with red meat and white with fish or chicken." Proper beer pairing can be just as daunting, but have no fear, we are here!

The following are tips courtesy of Beer Advocate (www.beeradvocate.com) and will help you pair with confidence.

### **Pairing Tips:**

- The more hop bitterness the beer has, the heartier or livelier the meal needs to be to hold its own. Don't overwhelm your palate or meal and ruin what the chef was trying to achieve.
- Another general rule is keep sweet with sweet, and tart with tart. Try to keep your beer sweeter or tarter than the sweet or tart food on the plate. There are exceptions, like pairing drier robust beers with sweet chocolates.
- Throw all of the rules out the window and experiment with contrasting and complimentary pairings. Match foods with complimentary flavors, or try contrasting them and create a slew of unique results.
- For those of you who are bound to the wine pairing school of thought, think of ale as red wine and lager as white wine. Hoppy beers can also be used in place of a pairing that calls for an acidic wine. Though it honestly doesn't matter, these tips might help you to convert your taste buds over to beer-or those of a friend-over to beer.
- Taste is very subjective and what works for one person might not work for another. If it tastes good to you, then go for it. However, also be open to suggestions, as these tend to come with some knowledge and possible palate enlightenment.

"Hey Man, I'm drinking wine, eating cheese and catching some rays."

*Donald Sutherland as Oddball  
in "Kelly's Heros"*

### **Woop Woop!**

Dave, Melanie, Eric, Molly, Dawn & Louanne  
grapevine Wine Shop | Wine Bar  
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Fort Mill SC 29708  
803 | 802-9989  
mygrapevineonline.com  
Mon - Thurs 11am - 10pm  
Fri - Sat 11am - midnight