



R.S.V.P.

Biodynamic Wines

May 13 @ 6:30pm
 \$10 / person
 Refunded upon bottle purchase
 Reservations Required
 803 802 9989
info@mygrapevineonline.com

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Beer Tasting

Flying Dog Beers!!!
May 27 @ 6:30pm
 \$10 / person
 Reservations Required

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Best Buys from Around the World

all bottles < \$15
June 3 @ 6:30pm
 \$10 / person
 Refunded upon bottle purchase
 Reservations Required

Events

Every Saturday Yappy Hour

1 - 3pm
 Relax and savor a glass or pint while your pooch whets his appetite with a treat or two from WAGS. Enjoy the wine, but please, no "whine!"

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LIVE Music

Fried-day, May 9
 7-10pm

Josh Burch

No Cover

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May 15

Wine Tasting & Meal Pairing Session

@ Dream Dinners
 call for details and reservations 803.675.7833
**note this event will be hosted at Dream Dinners location across from Baxter Village.*

Bring your Dream Dinners menu to us for 10% off selections entire month of May.

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LIVE Music

Fried-day, June 6
 7-10pm

Robin Rogers

No Cover

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

Dear Melanie,

Wow! Much, much to report...

The first beer tasting was a huge success. Kudos to Carolina Craft Beers, Passion8 Bistro and our neighbors at ChocolatBoutique for their participation. A quick rundown of the menu:

Sea Dog Apricot Wheat paired with Stuffed Brie Phyllo Purse with Bing Cherry Compote

Stoudts Double IPA & Bleu D'Auvergne (cheese) *this pairing available at grapevine every day*

Small Craft Warning Uber Pils paired with Roasted Duck Salad served on Crispy Wonton w/ purple Micro Basil

Michael Plank Hefeweizen & Cypress Grove Humboldt Fog *this pairing available at grapevine every day*

Bear Republic XP Pale Ale paired with Pan Seared Crab Cake with Orange Aioli topped with Micro Arugula Salad

Ravens Eye Imperial Stout & Premium Belgian Semi Sweet Chocolate with Caramel Center *this pairing easily accessible at grapevine before 7pm when ChocolatBoutique closes every day*

Our website has been redesigned so check it out and let us know what you think! We've also added a domain that might be easier to remember:

www.grapevinewinebar.com or
www.mygrapevineonline.com

SAVE THE DATE! Saturday, June 21 is our Summer Solstice Party! It will begin at noon with a LIVE on-site broadcast with WRHI 94.3 FM, Manning Kimmel, Mrs. South Carolina Patti Mercer, LIVE Music all day. \$30 / person with opportunity to taste 20-30 wines and beers. We are still planning so watch for updates!

We're having outdoor speakers installed this week so the cafe tables will be even better. Come, enjoy the weather while it's still cool enough not to melt.

Have you seen the purple car?

Dave

A Beer for Summer: The German Pilsner

The Pilsner beer was first brewed in Bohemia, a German-speaking province in the old Austrian Empire. Pilsner is one of the most popular styles of lager beers in Germany, and in many other countries. It's often spelled as "Pilsener", and often times abbreviated, or spoken in slang, as "Pils."

Classic German Pilsners are very light straw to golden in color. Head should be dense and rich. They are also well-hopped, brewed using Noble hops. These varieties exhibit a spicy herbal or floral aroma and flavor, often times a bit coarse on the palate, and distribute a flash of citrus-like zest--hop bitterness can be high.

The yeast employed lends a sulfury character to the aroma of the beer; however some Pilsner yeast strains have a slight estery (fruity) or faint diacetyl (buttery) character. Pilsners are well-attenuated, medium-bodied beers, with malty residuals of sweetness in the aroma and flavor. After primary fermentation, the beer usually undergoes a diacetyl rest, to reduce the amount diacetyl, and then a period of lagering (German for "to store"), which is a practice of maturing under cool temperatures (~40F) and which also produces a clear, bright beer. Alcohol content rests at about 4-5 percent alcohol by volume.

For example, these available at grapevine -

Victory Prima Pils

Stoudts Pils

Left Hand Brewing Co Polsestar Pils

(reprinted from Beer Advocate, www.beeradvocate.com)

New Beers

Sea Dog Apricot Wheat

Sea Dog Apricot Wheat Beer is a crisp and quenching wheat ale with a subtle essence of fresh apricots. In stock, \$2.25 / 12 oz.

Stoudts Pils

Reflective of the German style, delicately dry with firm bitterness. The crispness of the Saaz hops and a dry malt finish make this Pilsner an excellent aperitif. In stock, \$2.25 / 12 oz.

Bison Brewing Co Reunion 08

This year's version of Reunion is an organic red rye ale, featuring a malt forward character balanced by spice notes from the rye, caraway seeds, and hops. In stock, \$6.00 / 22 oz.

Left Hand Brewing Co Polestar Pilsner

A brilliant and refreshing lager, hand crafted using traditional methods and ingredients. A zesty German style pilsner with a crisp dry finish. In stock, \$2.25 / 12 oz.

"The road to great wine is littered with beer bottles."

Woop Woop!

Dave, Melanie, Kimberly & Molly
 grapevine Wine Shop | Wine Bar
 1012 Market Street
 Fort Mill SC 29708
 803 | 802-9989
mygrapevineonline.com
grapevinewinebar.com
 Mon - Thurs 11am - 10pm
 Fri - Sat 11am - midnight