



R.S.V.P.

**Wine Tasting
Tour of Oregon
August 5 @ 6:30pm**
\$10 / person
Refunded upon bottle purchase
Reservations Required

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**Wine Tasting
High End (Cabs)
August 9 @ 2pm**
\$50 / person
Opus One 2003
Beringer Private Reserve 2004
Shafer "One Point Five" 2005
Paul Hobbs Napa 2004
&
Red Wine Cheese Tray
Prepaid Reservations
Required
4 Seats Left

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**Tasting for Ta Ta's
Raise Your Glass to Help
Raise Awareness
August 26 @ 6:30pm**
\$20 / person
half goes to Presbyterian Cancer
Center and the other half is refunded
upon bottle purchase
Reservations Required

Events

**August 6
5:30-7:30pm**

Networking After Hours

Business Leaders of York County, bring your business cards with you to the grapevine the first Wednesday of each month. This event is for professionals who build business through relationships. *No affiliation or membership with any group is required.* Join us!!

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**August 21
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 August.

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LIVE Music
8/8 Dave Holtzclaw
8/15 Josh Burch & Buzz
8/29 Robin Rogers

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,

We have implemented yet another new program at grapevine and we are all extremely excited about it! This one is designed to raise money for charity and it is called the **Charity Guest Bartender** program. We had our first event on July 30 and it was hugely successful!



Jeff & Heather Harr were the first Guest Bartenders for Charity. In just 5 hours, they set the bar really high because they raised **\$984 for Fort Mill Rotary Club** [which will ultimately benefit a number of organizations in York County].



Heather pours a glass of wine for her father, Gerry Cromwell and, that's right -- Elena Bowen knows what to do! TIP BIG!

If you would like details on how you can raise money for your charity, everything you need to know is on our website. Oh! We even had tshirts made to help you raise cash for your cause.



Too cool. Thanks Jeff & Heather! You guys rock!

Fall Fiasco is October 4

You told us to DO IT AGAIN, so we are. This time, it's called the Fall Fiasco and it will be October 4.

There will be live music all day. So far, we've got some very talented rockers scheduled. Donnie Honeycutt will play 2-5pm and Tone Deaf will play 9pm til midnight. The middle act is TBD...

There will be more beer this time but this remains a wine-lover's event! We'll have more wine than you can taste set up from 2-7pm. I'm also considering having some barbecue catered...let us know if you like this idea!

Beers of Summer - Hefeweizen

Few beers in our little shop have transformed former macro beer drinkers into craft beer drinkers as the beautiful, classic Hefe. A description straight from Beer Advocate (www.beeradvocate.com).

-A south German style of wheat beer (weissbier) made with a typical ratio of 50:50, or even higher, wheat. A yeast that produces a unique phenolic flavors of banana and cloves with an often dry and tart edge, some spiciness, bubblegum or notes of apples. Little hop bitterness, and a moderate level of alcohol. The "Hefe" prefix means "with yeast", hence the beers unfiltered and cloudy appearance. Poured into a traditional Weizen glass, the Hefeweizen can be one sexy looking beer. Often served with a lemon wedge (popularized by Americans), to either cut the wheat or yeast edge, which many either find to be a flavorful snap ... or an insult and something that damages the beer's taste and head retention.

A few I suggest that we serve here at grapevine are Michael Plank Hefeweizen, Kapuziner and Schwelmer.

Dave

Elderton

NEW @ grapevine

"Command" Shiraz 2004

The Command comes from a single block of 104-year-old vines. It was aged in 100% new oak puncheons (400 liter barrels). Opaque purple-colored, this Shiraz has fabulous aromatics of smoke, melted tar, licorice, espresso, game, and blueberry compote. Layered but tight, this full-bodied wine is thick, rich, and totally hedonistic. The finish lasts for 60 seconds. However, be warned. This monumental Shiraz needs 10-15 years to fully unfold. It will provide pleasure through 2035."

98 pts Robert Parker
\$98.00 in stock.

If you drink, don't drive. Don't even putt.
~Dean Martin

Woop Woop!

Dave, Melanie, Kimberly, Pat, Karl, Brit & 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