




# GRAPES & GRAIN

FINE WINE, SPIRITS & BEER

## Beer, Brew in Brownies?



Good Day Beer Lovers,  
 With Valentine's Day and St. Patrick's Day come many opportunities to Love your beer! Traditionally, wine and chocolate are paired and the thought of using beer seems a bit odd. Oh contraire! The maltiness, breadiness, and

fruitiness, found in beer make pairing with chocolate a double edged pleasure, and a tasty activity for contrast and complement. For example, pairing a dark creamy porter with a dark chocolate truffle intensifies the roasty chocolate flavors. Now take that same porter and try it with a milk chocolate raspberry truffle. The raspberry fruit complements the roasty chocolate found in the porter. Or, pair a light aperitif type of beer like Lindeman's Peche with a rich vanilla cream filled white chocolate. For contrast, try the same chocolate with a roasted coffee stout. The opportunities are endless!

Closer to St. Patrick's Day our thoughts naturally turn to Irish beers. Below is a recipe I came across using Guinness Extra Stout—no, not in Irish stew, but in a fabulously rich chocolate brownie. Aha! Segue! (You have to agree that you don't run across this degree of journalistically brilliant subtlety everyday, now, do you?) Never have I been considered to be a baker (and I much would have preferred to cook up a huge batch of Irish stew), I decided to exercise my own recent mantra in encouraging you to try new brews, "New Year, New Beer." In order to protect the integrity of this auspicious publication, I actually tested the recipe and shared the results with Grapes and Grain personnel and a few customers. The brownies were a big and rich success, albeit, I had to change the name from Guinness Extra Stout Brownies to:

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## Wine, a Glass a Day ...

Dear Friends,

Drinking wine is a simple pleasure that should be enjoyed everyday. This month's wines are great for everyday, not only because they taste good, but also because they pair so well with a variety of foods.

In these questionable economic times, everyone's keeping an eye on their budgets, but that doesn't mean you have to give up the simple pleasure of a good glass of wine.

In fact, at Grapes and Grain, we've decided to put together our own stimulus package. It will allow you to drink excellent wines at low prices, every day. These wines are inexpensive but don't taste that way. For a long time people have mistakenly thought that a good bottle of wine must cost a good deal of money. It's simply not true. Unfortunately there are plenty of bad wines costing less than fifteen dollars. Most often, you'll find these in grocery stores because untrained staff fail to seek out the finer value varieties for their customers.

In recent years consumers have been misled by chintzy wines with absurd, eye-catching labels. These bottles contain wines with little depth or character, masked by a funny slogan. At Grapes and Grain, we're committed to finding wines of exceptional quality at the same price as those mass-produced brands.

We do this out of a sense of mission and necessity. The economy has had an impact on us, too, but we refuse to let that stop us from

drinking good wine and sharing it with all of you, our family of customers. Of course, we still offer one of the area's finest selections of high end, hard to find wines and incredible values from around the world. Next time you're here just look along the bottom of the racks. You'll find most wines to be less than fifteen dollars. Australia, Washington State, Spain, Chile, and Argentina are some of the best places to find great inexpensive wines right now. That's because of the grape varieties that flourish in these regions. Varietals such as Grenache, Temperanillo, Shiraz, and Malbec make outstanding wines for the money. Many highly respected medical studies confirm the health benefits of red wine. The French have known for years what we're beginning to appreciate. A glass or two of red wine each day can be good for your heart. There have been other studies done which report red wine consumption can slow the aging process. As we've said before, "a glass a day can keep the doctor away. Wine is the new apple!"

*Jamie*

Jamie Robash  
 G&G Team Member

## Join the Vin Grin Club, a perfect Valentine's Day gift!

From our carefully considered selection to our thorough knowledge of the wine experience. Now, we can bring that experience directly to your home.

Members of the Vin Grin Wine Club will receive a hand-selected bottle of white and red along with in-depth information about the wines each month. And because nothing enhances the pleasure of wine like food, we'll also include perfectly matched recipes from the area's top chefs. All for only \$34.95 per month.

You can sign up at the store, call us at 262-240-0206 or email your name, address, credit card information and date of birth to our Wine Director, at [wineclub@grapesandgrain.com](mailto:wineclub@grapesandgrain.com)

We're looking forward to sharing our passion.



## Wines of the Month

### Spanish Value Wines

**Campos Reales 2007 Tempranillo**  
**\$7.99/bottle La Mancha, Spain**

**88 points, International Wine Cellar**

Bright purple. Primary dark berry aromas are complemented by licorice and dark chocolate. Straightforward and a bit youthfully grapey, with sweet blackberry and cassis flavors, supple texture and a late candied floral quality. This became firmer with air but is in no way hard. Very easy to drink and a ridiculous value.

**Fuego 2007 Garnacha**  
**\$7.99/bottle Calatayud, Spain**

**89 points, International Wine Cellar**

Bright purple. Smoky blackberry and blueberry on the nose, with subtle spice and floral qualities adding interest. Fleshy and sweet, with deep dark berry preserve flavors, supple texture and bright mineral lift. More than simply a fruit bomb, but this wine's berry flavors are impressively forceful. Finishes with very good, spicy persistence and a lingering blueberry quality. A gift at the price.

### Australian Wine Values

Our favorite Aussie and Kiwi wine importer has brought us some selections to satisfy your palate, at the same time, going easy on your wallet. As most of you know, Vine Street Import is the US's premier importer of Australian and New Zealand wines. We're huge fans of the portfolio and can always find something to cure that craving for quality wine at a great price. Though the names may sound familiar, three of these featured wines are brand new to Wisconsin and the US. The versatility of Ronnie Sander's portfolio accommodates all price points and we always try to recognize the importance and significance of value when choosing our featured wines. The competition in this wine category is fierce and we've never been disappointed with any of the Vine Street Imports offerings. Please enjoy them! We sure did!

**Hentley Farm's 2007 Mallee Sands**  
**Chardonnay \$11.99/bottle**  
**100% Chardonnay South Eastern Australia**

We couldn't resist bringing back this customer favorite. For those of you who may be saying, "I don't like Chardonnay", we suggest giving this one a try. A tiny production for such a great valued white, this unoaked Chardonnay shows interesting notes of pear, melon and green apple. It has an exotic flavor profile that includes Korean pear and Fuji apple, at the same time maintaining an incredible balance of acidity.

**DOUBLE POINTS!**  
**EVERYDAY!**

### THE BEST REWARD PROGRAM - OFFER EXTENDED

Get 2 points for every dollar you spend EVERYDAY!

The Grapes & Grain Giveback Reward Program pays you for shopping with us.

- Earn one point for each dollar spent (double points now EVERYDAY!)
- Get \$50 store certificate with 1000 points
- It's FREE!

**Clos Otto 2008 Boxhead White \$10.99/bottle**  
**50% Chardonnay, 40% Semillon, 10%**

**Sauvignon Blanc South Australia**

This elegant, unoaked white was made by six different winemakers. The nose is loaded with complex aromatics ranging from lemon to passion fruit. The palate is packed with clean, bright fruit and this is a great accompaniment to seafood or shellfish and terrific for pre-dinner cocktail.

**Clos Otto 2008 Boxhead Shiraz**  
**\$10.99/bottle 100% Shiraz**

**Barossa Valley & Langhorne Creek**

This is a quality effort and impressive follow-up to the 2006 Cabernet/Shiraz from Boxhead. Most of the grapes were sourced from the Hentley Farm's Estate and the wine was a group effort of the Barossa's premier winemakers. Its color is dark and inky purple. The nose is rich with smoke, game and sweet, dark berry fruits. There's just enough grip to make this an easy choice for grilled meats but it is also fantastic by itself! Barrel aged in old French barriques.

**First Drop Wines 2008 The Red One**  
**\$11.99/bottle 55% Cabernet Sauvignon,**  
**40% Shiraz, 5% Barbera South Australia**

After winning the "Best Pizza Red" from the Wine Spectator's pizza issue last year, consumers have been clamoring for the new vintage. So, here it is. Don't be confused; The Red One was First Love Red but we love both of them. Aged in a combination of French and American oak, The Red One has a brilliant, red violet hue. The nose is a wonderful combination of ripe black berry (Shiraz) and blackcurrant & eucalyptus (Cabernet). The palate includes rich, dark berry fruit and a well-framed structure along with a racy splash of brightness from the Barbera.

### Domestic Wine Values

**Pine Ridge 2008 Chenin Blanc/Viognier**  
**Reg. \$13.99 Sale \$9.99/bottle California**

This is perennially our favorite domestic white wine. This perfect blend of Chenin Blanc and Viognier makes for an amazing aperitif wine and will pair well with foods that exhibit a little heat. The Chenin gives this wine a pleasant peachy fruit while the Viognier adds lovely, flowery aromatics. While supplies last.

**Avalon 2006 Cabernet Sauvignon**  
**Reg. \$10.99 Sale \$7.99/bottle California**

This California Cabernet exhibits rich, slightly smoky aromas of cherries, boysenberries and chocolate. It sees a minimum of 8 months aging in French and American oak barrels which soften the wine and impart subtle notes of vanilla and spice. Hard to pass up at this price! While supplies last.

**For your Valentine ...**  
**Gran Sarao NV Cava Rose**  
**\$9.99/bottle Spain**

This cava shows an attractive red currant color and give off light bubbles. It has aromas of cherries and blackberries, with a background of plum and fig preserve and a touch of yeast. On the palate it is fresh, fruity, and elegant. Makes for the perfect everyday sparkler!

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### Not Your Rugrats' Brownies

Prep Time: 15 minutes Cook Time: 30 minutes

Ingredients:

- 1 cup all-purpose flour
- 3/4 cup unsweetened cocoa powder
- 1/4 teaspoon salt
- 6 tablespoons unsalted room temperature butter, cut into cubes
- 8 ounces dark bittersweet chocolate, chopped
- 3/4 cup white chocolate chips
- 4 large eggs, at room temperature
- 1 cup superfine or granulated sugar
- 1-1/4 cups (10 ounces) Guinness Extra Stout beer (see note below)
- 1 cup semi-sweet chocolate chips
- 1/8 cup (about) confectioners' sugar for dusting

Preparation:

Preheat the oven to 375 degrees F. Line a 9 x 13-inch baking pan with nonstick foil.

In a medium bowl, whisk together flour, cocoa powder, and salt until evenly combined. Set aside.

Melt butter, bittersweet chocolate, and white chocolate chips in a double-boiler over very low heat, stirring constantly until melted. Remove from heat.

In a large mixing bowl, beat eggs and sugar on high speed until light and fluffy, about 3 minutes. Add melted chocolate mixture, beating until combined.

Beat reserved flour mixture into melted chocolate mixture. Whisk in Guinness stout beer. The batter will seem a bit thin. Drop semisweet chocolate chips evenly on top of batter (some will sink in).

Pour into prepared baking pan. Bake 25 to 30 minutes on center rack in the oven, until a toothpick inserted in the center comes out almost clean.

Let brownies cool, uncovered, to room temperature. Dust with confectioners' sugar before serving.

Note: The Guinness should be at room temperature. This recipe uses a little less than a standard 12-ounce bottle of Guinness stout beer. Do not include foam in the measurement. Either spoon off the foam or let it rest until the foam subsides.

Yield: 36 - 48 brownies, depending on cut size  
Source: <http://homecooking.about.com>  
Enjoy!

Jen

Jen Smith

Beer Diva, Cupid, Leprechaun



# Tasting Room at a Glance

Please sign up before the night of the tasting so we can properly prepare for the event.

Seats must be reserved with a credit card.

Please give a 24 hour notice of cancellation or your card will be charged for the tasting amount.

All attendees receive 10% off of their wine purchase 15% off a case purchase of 12 bottles or more.  
Discount excludes beer, liquor, and accessories.

**\*Must present coupons the evening of the event for credit.**

For reservations contact: (262)240-0206.

## FEBRUARY

### Monday, February 9-Wine 101

Don't let wine intimidate you! Let's demystify the unknown with good basic knowledge you can use anywhere. We will cover basic wine varietals, how to taste wine, how to describe wine, and most of all how to appreciate it for your own personal taste. 7 PM \$15

### Wednesday, February 11-Valentine's Day Celebration with Indulgence Chocolates

Not sure what to get your sweetheart for Valentine's Day? Take her to taste wine and chocolate. But not just any chocolate; we'll be sampling the delectable artisanal chocolates handcrafted by Julie Waterman of Indulgence Chocolatiers. Julie's preparing some special surprises and rest assured the wines will be equally exciting. Believe me; she'll love you for it! 7 PM \$30

### Monday, February 16-Fondue with Larry's Browndeer Market

We simply cannot get enough of the amazing cheese selections from Steve Ehlers at Larry's Browndeer Market. This time around we'll be sampling an assortment of fondue cheeses, and of course, pairing them with a complimentary wine. Steve's classes fill up quickly and never disappoint so sign up early to reserve your spot! 7 PM \$25

### Wednesday, February 18-Belgian Beers with Mike Blanchard

Hey Beer Lovers! Mike Blanchard, sales representative for Beechwood Distributors and avid beer fan, will be here to speak about and pour a wide variety of Belgian beers. If you've been looking for a new favorite brew this is the perfect opportunity to find it. 7 PM \$20

### Monday, February 23-Australian Wine with Kent Savitt

We've got some great new Australian wines here at Grapes and Grain and Kent Savitt, Midwest Regional Manager for Vine Street Imports, will personally introduce you to them. He'll be showing limited availability, and great value wines. He's also doing a surprise give-away the night of the tasting. If you're an Aussie fan you won't want to miss it. 7PM \$20

## MARCH

**\*\*\*We need some sun!! That's why every Monday in March is dedicated to exploring California's major American Viticultural Areas (AVA)..**

### Monday, March 2-Wines from Mendocino County, California

Mendocino is California's northern most AVA and one of their most climatically diverse. We will sample a variety of wines from this area while exploring the geographic features that lend to the climate variations and its effect on the wine. 7 PM \$20

### Wednesday, March 4-World Pinot Noir with Fred Worrell

Pinot Noir fans this one is for you! Fred Worrell with Alto Vino Wines will be here to introduce you to his amazing selection of small cru pinot noir from across the globe. This will surely be a treat. Sign up early, this will sell out! 7 PM \$20

### Monday, March 9-Wines from Sonoma County, California

Recognize any of these...Alexander Valley, Dry Creek, or Russian River Valley? This session on California's American Viticultural Areas, will be an in-depth exploration of the wine growing areas of Sonoma County. And then, we'll substantiate the information by tasting the proof. 7 PM \$20

### Wednesday, March 10-Spring Cheeses with Larry's Browndeer Market

In preparation and eager anticipation of Spring we've asked Steve Ehlers, with Larry's Browndeer Market, to give us a sneak peek at some upcoming seasonal favorites. 7 PM \$25

### Wednesday, March 10—Spring Cheeses with Larry's Browndeer Market

Though it may not feel like it, spring is right around the corner-March 20th to be exact. So in preparation and eager anticipation we've asked Steve Ehlers, with Larry's Browndeer Market, to give us a sneak peek at some upcoming seasonal favorites. 7 PM \$25

### NEW!! Duet Series

The Duet Series is a duo of wine education and entertainment where every other month we will feature a wine inspired movie.

The tasting duet will happen in two parts:

- The first session will be an educational tasting regarding wine themes from the selected movie. Themes may be inspired by varietals, regions, or methods.
- The second session will happen the following week. We'll view the movie, enjoy a flight of the wines we've learned about, and have fresh popcorn.
- Classes can be taken individually, however Duet Pricing is available when reserving a seat for both parts of the series.

### Monday, March 16-Duet Series Two, Part One: Napa Valley, California

Movie Selection- *Bottleshock*, comedy/drama starring Allen Rickman and Bill Pullman. Based on an inspiring true story, of the events that led up to the Judgment of Paris, when a Napa Valley, California wine beat the French in a blind taste test, forever changing the fortunes of the Napa Valley wineries and the global wine industry as a whole.

For part one of this session we will be discussing California's most famous wine region, Napa Valley. 7 PM Single Session: \$20 Duet Price: \$35

### Wednesday, March 18-Bourbon Tasting with Joel Favre from Sazerac Company

You've been asking for it and we're delivering it!! This should please all you bourbon lovers. Joel Favre of Sazerac Company will be here to sample through and speak about a wide variety of bourbons displaying a range of ages and recipes. 7 PM \$25

### Monday, March 23—Duet Series Two, Part Two: Bottleshock-Movie Screening

Cost for this session covers a wine flight and popcorn. (Movie description above) **To allow for movie length, session will begin at 6:45 PM.** Single Session: \$20 Duet Price: \$35

### Wednesday, March 25-Spanish Wines with Peter Eichler

We have some great new Spanish wines coming into Grapes and Grain. Peter Eichler of import Wines is going to be here to introduce you to them. If you like to be up on your Spanish wines, this tasting is for you! 7 PM \$20

### Monday, March 30-Wines from Carneros Valley, California

Carneros' close proximity to the bay creates cooler and more moderate temperatures which, is perfect for growing chardonnay and pinot noir. We'll discuss the geographic effects on this region and why these two varietals prosper so well there. 7 PM \$20

### Wednesday, April 1-Italian Wine with Maria Megna of Winebow Imports

We're very excited to offer this tasting with Maria Megna of Winebow Imports. Maria has some of the leading Italian wine knowledge in the area. This tasting will be structured loosely around Italian wine basics, but don't worry; the avid connoisseur will certainly find great enjoyment in this tasting as well. 7 PM \$20

### Monday, April 6-Roux Brothers, Creole and Cajun Food with Beer

John Smurawa, the executive chef and owner of Roux Brothers, located in Cedarburg, will be here to prepare a variety of traditional and unique New Orleans inspired recipes. To cool your palette we'll be pouring a fabulous selection of nice cold beers. This event is guaranteed to be hot! 7 PM \$30

### Wednesday, April 8-Lakefront Beer Tasting

We're very excited to be hosting a tasting of Milwaukee's very own Lakefront Brewery. They will be here to speak about pour through a selection of their beers and give in-depth information on their company history and brew process. 7 PM \$20

Reserve our tasting room  
for your private event.  
Call today 262/240-0206!



POSTAL CARRIER PLEASE DELIVER BY FEBRUARY 7th

11301 N Port Washington Rd  
Mequon, WI 53092  
262/240-0206  
info@grapesandgrain.com

ADDRESS SERVICE REQUESTED

MONDAY - SATURDAY 9-9  
SUNDAY 10-5

**Wine & Beer Tastings**  
& Weekly Tastings Every Saturday  
1-4 pm  
**Plus Double Reward Points**  
**Now EVERYDAY!**  
(see details inside)



Valentine's Day Specials - Plus, FREE RECIPE INSIDE!



**Tasting Room Twofer**  
**Purchase One Tasting,**  
**Get One Free!**

Offer good through 04/15/09. Must present this coupon.  
Not valid with any other promotions.



**THE DAILY DOUBLE!**  
**BIGGER SAVINGS**  
**DOUBLE POINTS, EVERYDAY**

**Now, earn your rewards**  
**faster than every before!**

Offer good through 04/15/09. Not valid with any other promotions.