August 2018
Blanc & Rouge Newsletter
General list

**6th Anniversary**

Six years goes by in the blink of an eye at Blanc & Rouge.

Customers have married, had children, secured that dream job, purchased new homes, celebrated milestone birthdays and hosted many out of town visitors. We are privileged to be a small part of our customer’s successes had happy times and making sure the right wine is in the toasting cups.

We hope that our customers can be a part of our 6th anniversary Friday, July 20 from 5 – 7 p.m.

Our tasting for the week will focus on the Rhone Valley as the Tour de France rolls through that region.

In addition to our Friday night tasting, plus a Cheese Pop-up Shop, we will be sabering Champagne (outside) and sampling (inside).

Looking forward to raising a glass with you all.

**Farmers Market/Wine Tasting Thursdays**

Thursdays are Blanc & Rouge’s “everyday drinkers” tasting during Snohomish’s Farmers Market. Pick up your weekly assortment of fruits, vegetables, breads and more then stroll over to Blanc & Rouge to enjoy your selections with a glass of wine or pick up a bottle to complement the evening’s meal.

Each week we will be featuring easy, everyday wines to sample. Our winemaking student, Michael, will introduce you to new selections and refresh your memory about old favorites. Michael will be leaving us in August to peruse his studies at WSU’s renowned viticulture & enology program in the Tri Cities.

**Wine club**

Not in the club? Wine Club Membership is open, join any time. This is a good way to expand your wine palate, try some special selections not widely offered and snag some great deals. You also get a discount on our monthly wine classes and discounts on case orders.

It doesn’t cost a dime to join Blanc & Rouge’s Wine Club. Members receive 6 bottles of curated global wines per quarter at either the $15, $25, $35 or $50 average bottle price.

The upcoming Wine Club Release is Friday, Aug. 3 at Blanc & Rouge. Our special guest winemaker will be Andrew Januik of Novelty Hill Januik in Woodinville.

To join stop by the shop, fill out the online form (www.blancandrougewine.com) or give us a call 360.568.0850.

**Hands-on wine classes**

August – recess. No class in August

Wednesday, Sept. 19 – Wine and Cheese Pairing with Roving Cheesemonger Alison Leber.

Details: Classes include appetizers and five wine samples. Attendance is limited to 20 people for each event. Tickets for the sessions are $20 per person for Wine Club members, $30 per person for non-members. Pre-purchased, non-refundable tickets are required to attend these events. For details or to make reservations stop by Blanc & Rouge, 801 First Street, Snohomish, or call 360.568.0850.

**Tasting nights at Blanc & Rouge**

Chat about wine with the experts every Friday from 5 to 7 p.m. We invite winery representatives and winemakers in to present the very latest. Upcoming:

July 20 - Blanc & Rouge 6th Anniversary, sparkling wines & Rhone selections. Sabering bottles open & **CHEESE POP UP SHOP**.

July 27 – Tour de France ends. Sample offerings from the Basque & Languedoc regions. **JAM POP UP SHOP.** Come sample some wine-infused jams from Denver-area’s Sweet Spreads.

Aug. 3 – Wine Club Release featuring Andrew Januik, winemaker at Januik/Novelty Hill.

Aug. 10 – Direct imports from France.

Aug. 17 – Home Sweet Washington.

Aug. 24 – Washington’s Cedargreen. Come meet the winemaker.

**First Come, First Served - Winemaker Dinner Aug. 23**

Blanc & Rouge’s inaugural Winemaker Dinner is set for Thursday, August 23 at AngelArmsWorks, Snohomish. Featured Winemaker is Morgan Lee, of Two Vintners. Featured Chef is Aaron Tekulve, of Surrell.

Two Vintners was founded in 2007 with a partnership between an acclaimed young winemaker, Morgan Lee, and the owners of Covington Cellars, David and Cindy Lawson. At the time, Syrah and Merlot were the outcast varietals of the wine industry. However, the quiet secret was that they are two of the best varietals in the state. Thumbing their nose at trends and the willingness to do the unpopular, but delicious, has guided the progress of the winery ever since.

Chef Aaron Tekulve was expressly chosen by the winemaker to complement the Two Vintners selections. It was Aaron’s Modern Pacific Northwest Cuisine and slow cooking style that caught Morgan’s eye.

Offered to our wine club first, the intimate dinner is open to only 24 guests. Appetizers will greet you prior to the seated 4-course meal. $125 per person, plus tax. Payment is confirmation.

For additional information call 360.568.0850. To confirm, visit Blanc & Rouge 801 First St., Snohomish.

**Special events**

Pop Up Shops – Cheese & Jam

The next Cheese pop-up shop will be Friday, July 20, the shop’s 6th Anniversary, 5-7 p.m. Those of you who just cannot wait between pop ups, Cheesemonger Alison Leber is supplying an assortment of artisan and seasonal cheeses for us to have on-hand at Blanc & Rouge.

Alison has a 30 year span of food experience, owning a cheese shop and working for Beecher’s Cheese, Seattle. She is a Certified Cheese Professional with the American Cheese Society.

Blanc & Rouge is also proud to host our first “Jam Pop Up Shop” Friday, July 27, 5-7 p.m. Denver-area’s Sweet Spreads is owned by Bobbie Schenin. Bobbie has taken her childhood favorites, made by her gramma in Montana, and given them an adult twist. She is presenting wine-infused spreadables for your morning toast or as a cheese accompaniment. We enjoy her Blueberry/Cabernet with plain yogurt.

**New events**

Two new events have been added to Blanc & Rouge’s calendar.

Sunday Salon tasting group, Sunday, Aug. 26 4-6 p.m. $25 pp. Limited to 10 guests. This will be the first such event at Blanc & Rouge. Plans are to hold this tasting group on the last Sunday of every month. The salon will be led by a Certified (or higher) level sommelier who will guide you through wines of testable quality by the Court of Master Sommeliers. You will be introduced to the tasting grid and learn a whole new vocabulary as you deepen your wine knowledge.

Tour Woodinville, Sunday, Sept. 23. We are getting a party bus and visiting three wineries. Limited to 12 guests who will have an opportunity to purchase wine selections not available to the general public. Learn about the families behind the labels and get a peek behind the tasting bars at the barrels and tanks where tomorrow’s bottles are resting today. Lunch & snacks provided. Ticket pricing and details will be available soon.

Reservations are required for these two events. Stop by the shop or give a call and we will process your reservation and add you to the guest list.