January 2019
Blanc & Rouge Newsletter
General list

**New Year’s Resolutions**

**Make new friends**. Visit Blanc & Rouge on Thursdays or Fridays from 5-7 p.m. to expand your palate and explore new selections

**Develop a saving’s plan**. Bundle your buying into 6-bottle packs to take advantage of Blanc & Rouge’s 10% discount.

**Learn new things**. Within two hours at either a Hands-on Wine Class, a Sunday Salon or even just a few minutes at a Friday tasting you can delve into wine making practices and grape growing regions. Armed with a few facts you can build up your knowledge to wow your friends and impress your family.

**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, Feb. 1 at Blanc & Rouge. Come meet the crew from Dunham in Walla Walla.

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**

This New Year brings plenty to get excited about.

Wednesday, Jan. 16 - The Secrets of South Africa with Mackenzie Parks, Advanced Sommelier. Come learn about the 400+ year wine heritage of the dark continent’s horn.

Wednesday, Feb. 20 – The Perfection of Piedmont (Italy)

Wednesday, March 20 – Cheese Making with Alison Liber our Roving Cheesemonger.

Details: Classes include appetizers and five wine samples. Attendance is limited to 20 people for each event. Tickets for the sessions are $25 per person for Wine Club members, $40 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.

**Winemaker Dinner**

Nina Buty of Walla Walla’s Buty Winery is the featured guest for the upcoming Winemaker Dinner Thurs., Feb. 28 for the Winemaker Dinner. The event will be held at a beautiful venue in downtown Snohomish. Chef Aaron Tekulve will prepare the meal which will include a formal cheese course with selections by Alison Leber the Roving Cheesemonger.

Chef Aaron, a Montana native, began his kitchen career at 14 years old. This led him to working under some of the best chef’s and restaurants on the West Coast. He was on the team at Coi, a 2 Michelin Star restaurant in San Francisco, in addition to Seattle’s Canlis and Lark. He has also worked with Chefs Lauren Thompson and Holly Smith (Café Juanita). Aaron currently owns and operates Surrell a pop-up restaurant, private dining and catering company.

 $125 per person. To secure your seat stop by the shop or call 360.568.0850.

**Thursday Wine Thief Tastings**

Discover “everyday drinkers” every Thursday during Blanc & Rouge’s Wine Thief tasting. Stop in from 5 – 7 p.m. for a sip or a glass and pick up a bottle for a mid-week meal. You might even find a new cheese on the cheese shelf to snack on as you prepare your dinner.

**More Wine Educational Events**

In addition to our monthly Hands-on Wine Classes, Blanc & Rouge has added new opportunities to learn more about wine. Reservations are required.

*Sunday Salon* is a tasting group of no more than 10 people. This group will blind taste and examine a particular varietal or region each session. The focus will be on studying classic wines following formats suggested by the Court of Master Sommeliers. Jan. 27 & Feb.24. $25pp per session.

Reservations for all Blanc & Rouge events are confirmed upon payment. Call 360.568.0850 or come into the shop, 801 First Street, Snohomish, to sign up.

**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:

Jan. 4 – New Year, New Wines

Jan. 11 – Burgundy’s Best

Jan. 18 – Italy’s Tuscany & Cheese Pop-up

Jan. 25 – South Africa

**Valentine’s Celebration**

Don’t miss out on all the hearts and flowers. Saturday, Feb. 9 from 5-7 p.m. Blanc & Rouge will host a Valentine’s Celebration complete with sparkling wines and chocolate. Some of our favorite distributors will showcase perfect gifts for your sweetie and tasty treats to cap off your lovin’ evening. Alison will also be on hand with her cheese pop-up shop.

**Pop Up Shops**

The “Roving Cheese Shop” has found a home at Blanc & Rouge. The next pop-up shop will be Friday, Jan. 18 5 – 7 p.m. during Blanc & Rouge’s Friday Tasting. There will also be a cheese pop-up shop Saturday, Feb. 9 during our heartfelt Valentine’s celebration.

Those of you who just cannot wait between pop ups, Roving Cheesemonger Alison Leber is supplying an assortment of artisan and seasonal cheeses for us to have on-hand at Blanc & Rouge. We even have a cheese-centric tiny refrigerator to keep our selections just right.

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.