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| |  |  |  |  | | --- | --- | --- | --- | | |  |  |  | | --- | --- | --- | | |  | | --- | | What's "in store" for you this season! |  |  | | --- | | [View this email in your browser](https://mailchi.mp/dbfe5921efc0/zko85kv8or-2719994?e=%5bUNIQID%5d) | | | |
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We may not know exactly when or how our future will fall into place, but our new (not) normal is being cobbled together in a best effort to keep us safe and healthy.  For your safety our Wine Bar will remain closed in May and we will strive to maintain the 6-foot distancing directive. Our surfaces are disinfected daily. We open boxes and shelve bottles with gloves on and we emphasize hand washing. We will continue our abbreviated open days and hours of Thursday – Sunday noon – 4 p.m. plus we will also continue our curbside and delivery services.  To bring excitement to your wine experience, we have developed weekend bundles of 2 bottles and 4 bottles as a stand-in for our weekly in-store tasting evens. We continue to hone virtual live streaming educational events to stand in for our monthly classes and Showcase Tastings. We have added a Wine List to our web page so that you can get your selections ordered over the phone and we can bundle them up for a speedy pick up.  While not the same high-touch service we prefer at Blanc & Rouge, these new steps bring a hint of normalcy that will have to suffice for just a little while longer. Then, there will be new adventures awaiting us.  Peace and health to each of you. | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  |  | | --- | --- | --- | | |  | | --- | |  | | **Hours**  Our current hours are: Thursday – Sunday 1 p.m. – 4 p.m. Curbside service only Visit [blancandrougewine.com](http://www.blancandrougewine.com/) or our Instagram/Facebook posts for the latest info. | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  |  | | --- | --- | --- | | |  |  | | --- | --- | | |  | | --- | | Prepaid with credit card or Speed Pass. Call to place your order. Pull up in Loading Zone & call the store (360) 568-0850 and we will run right out!  Delivery area 98290 zip code. Call to arrange for a delivery window. | | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  |  | | --- | --- | --- | | |  | | --- | |  | | Our weekly tasting showcases a bundle of two bottles and a bundle of four bottles, offered at a great deal. They are all bundled up and ready to go using our curbside service. Tasting notes accompany the bottles. | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  |  | | --- | --- | --- | | |  | | --- | |  | | **Wine Education**  Our Hands-on classes have taken a distinctive turn to stay-at-home virtual events.  We have partnered with one of our distributors to offer a 6-part series with winemakers, the Guild of Sommeliers for their depth of visual materials and our industry friends and partners who are outstanding experts in a variety of wine topics.  For May the Virtual Somm Series will focus on Compare and Contrast, exploring regional differences and age ability. This 6-part series is $170 for all 6 sessions; or $70 for sessions 1-4; and, $100 for sessions 5 & 6 including wine, should you prefer to shorten your course.  Malbec Mania will be featured in two sessions Monday May 18 & Wednesday May 20. In this in-depth class you will hear the history of the grape from old world to new world and meet the winery and the family behind Bodegas Catena in Argentina. Fees: $120, includes handout materials, 6 bottles of wine & two unique virtual sessions.  For June we have planned to have William Woodruff from Chloe Imports present the Rhone Valley of France.  Call the shop 360.568.0850 for event information and registration. Your session’s bottles will then be ordered and prepared for your pickup curbside. | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  |  | | --- | --- | --- | | |  | | --- | |  | | **Wine Club Release**  The new release is set for Friday, Saturday and Sunday May 1, 2, 3 Noon – 4 p.m. Come to the shop to pick up your Wine Cub bag and use our curbside service. For safety sake, we are forgoing the usual release tastings. But, you might find a sweet treat in your bag.  If you are on Speed Pass you are good to go. Should you not have Speed Pass, or if there was a problem processing your card on file, please call the shop so we can process your credit or debit card prior to your arrival.  When you arrive, call the shop 360.568.0850 and let us know where you are parked so we can get the right bag in the right vehicle. | |  |  |  | | --- | --- | | |  | | --- | |  | |  |  |  |  | | --- | --- | --- | | |  | | --- | |  | | **Wine Club Exclusive Vina I’Italia!**  For this spring club release we are celebrating Italian wine. Italy is home to many of our favorite wine regions from the mountainous Valle d’Aosta to the Mediterranean island of Sicily. We are excited to feature fourteen Italian wines in your club bags this May. Whether it’s Sauvignon Blanc from Alto Adige, Pugnitello from Tuscany, or sparkling Sangiovese brut, we hope you enjoy the stunning diversity of Italian wine.  Check out the [Wine Club](https://blancandrougewine.com/wine-club) page on our website after May 1st to view tasting notes on your club wines.   We are saddened that we cannot host our regular club release tastings due to the temporary closure of restaurants and bars, and we are so grateful for your continued support. As a thank you, we would like to extend priority access and special club member pricing on four club selections from our Tier II group that are the perfect pairings for your cozy meals at home. Give us a call before May 10th, if you would like us to set aside some bottles for you for curbside pick-up! Saluti!   **Corte alla Flora Vino Nobile di Montepulciano-**--$25/was $30---Tier II Selection This blend of Sangiovese (or Prugnolo gentile, as it’s known in Tuscany), Merlot, and Cabernet Sauvignon is one of four wines we selected from Corte alla Flora for spring club release. The wine is intense and fragrant with notes of raspberry, blackberry, sweet violet, vanilla, and coffee. Pair it with traditional pasta courses, game, or aged cheeses.   **Malvira Roero Rosso**---$25/was $30---Tier II Selection If you haven’t had an opportunity to taste a Nebbiolo from Piedmont, we highly recommend this offering from Malvira. Gorgeous ruby red in the glass, this wine offers notes of roses, strawberries, raspberries and black currants. Pair it with anything you are roasting or grilling this spring.   U**pland Estates “The Mayor” Red**---$25/was $30---Tier II Selection This Cabernet Sauvignon and Malbec -dominant blend pays homage to twice-elected mayor of Sunnyside, WA, William B. Bridgman. | |  |  |  | | --- | --- | | |  | | --- | |  | | | |
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