

## Il Gioiello Winery / Morse Wines June Update

### Summer Calendar of Events



**Sunday June 12th, Barbera and Pasta Pairing**, The day after the Barbera Festival, <http://barberafestival.com/joomla/participating-wineries.html>, we will be pouring 3 Il Gioiello and Parallax Barberas along with a number of other wines. These Barberas will be specially priced for this event and we will be serving up a tasting of pasta with these wines.

**White Wine Sale to Continue Through Month of June:** Warmer weather calls for crisp and cool white wines. We are continuing our white wine sale into June in hopes for warmer weather. These deals are in the tasting room only, so head on up for these >50% off deals.



**Saturday July 23rd, Lavender Harvest and Cooking Demonstrations** and food sampling during the day. Wine club party at night. Cooking demo will be Noon – 4 pm. The gate & tasting room will be closed to wine club members only after 5pm.

**Saturday August 13th, Singles party at Il Gioiello. 3pm - ?**, Tyler wanted to plan a party, and being young and single, this baby is his to host. Hors d'oeuvres, wine tasting, bocce and mingling games. This is proof we are willing to try anything once.

**Sunday September 4th, 1pm – 4pm, Music in the Vineyards Harvest Party:** Bring a blanket, picnic and join us for an afternoon. Yes, we'll have some great wine deals to make this a special day.

### Wine Travels and Travails

We just returned from participation in the **New Orleans Food and Wine Experience**, where we had the good fortune to experience the exceptional cuisine of the region along with 100's of wines from around the world. As should be the case, the focus was on the food, with wine as a compliment to these great flavors. The Parallax Viognier with its 23% Roussanne went exceptionally well with all of the shellfish dishes and oyster specialties from the local waters. Our Morse Rhone varietals were silky and unique exceptions to the plethora of cabernets that, though good, were not terribly complimentary to the foods. Zinfandels are underrepresented in the region and have the greatest potential for growth with their ability to stand up to these rich and intensely American classic foods.

People were happy to see how inexpensive a great wine from California could be, though it may take a while to convert to Viogniers and Mourvedres from Chardonnay and Cab.

### Frozen Bocce Balls Anyone?

**Bocce Saturday nights:** Recently, bocce means cold and rainy, so I'm going to stop saying it until we start seeing warm Saturday evenings in the weather forecast. We'll put the dates on the web site and in the emails once we see an end to this odd weather.



[www.morsewines.com](http://www.morsewines.com)