



# THE EUROPEAN WINE TABLE

## Newsletter

*"Food, wine, family & friends....what could be better?"*

### Welcome to Autumn

#### A Wine Story

##### UPCOMING EVENTS:

- *Persimmon Creek Vineyards Wine Tour*  
October 21st (see page 4)

The beginning of Autumn signifies new beginnings for me. The crispness in the air, the crunching of the fallen leaves, and the now hibernating bugs all mean Autumn! It's the start of a new holiday season where food, wine, family and friends play a most important role in my life. Autumn also signifies a new wine harvest. Each Autumn around the world vine growers and wine makers who have tended so meticulously their wine vines and wine grapes can finally realize the fruits of their labor, so to speak. From the end of their last harvest vine growers and wine makers pruned their vines, tilled their soil, sprayed their vines for pests, netted their vines to ward

off hungry birds, prayed for rain when needed and checked for sugar content as the wine grapes ripened. All of this in anticipation of the Autumn harvest and the making of that years vintage wine. Much work goes into producing a bottle of wine. Not only is this wine vintage an expression of the wine maker, it's the expression of the region it comes from. Each Autumn the wine grape expresses itself differently, mostly because of the growing conditions of the summer season. Autumn for me is not only the anticipation of the holiday season but an exploration of new wine vintages. It's a new beginning I look forward to every Autumn.

*Jacqueline*



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#### EuroStyle for your Holiday Table

The EuroStyle Holiday table is simple, elegant and full of European personality. Richly colored tableware surrounded by neutral accents make any holiday table beautiful. This red and white tableware set can be paired with a centerpiece of vibrant red and white flowers, arranged in a antiqued silver

vase. Add white linen napkins, sterling silver flatware, and crystal water and wine glasses.

That's EuroStyle!

To order, click on Holiday Shopping at:

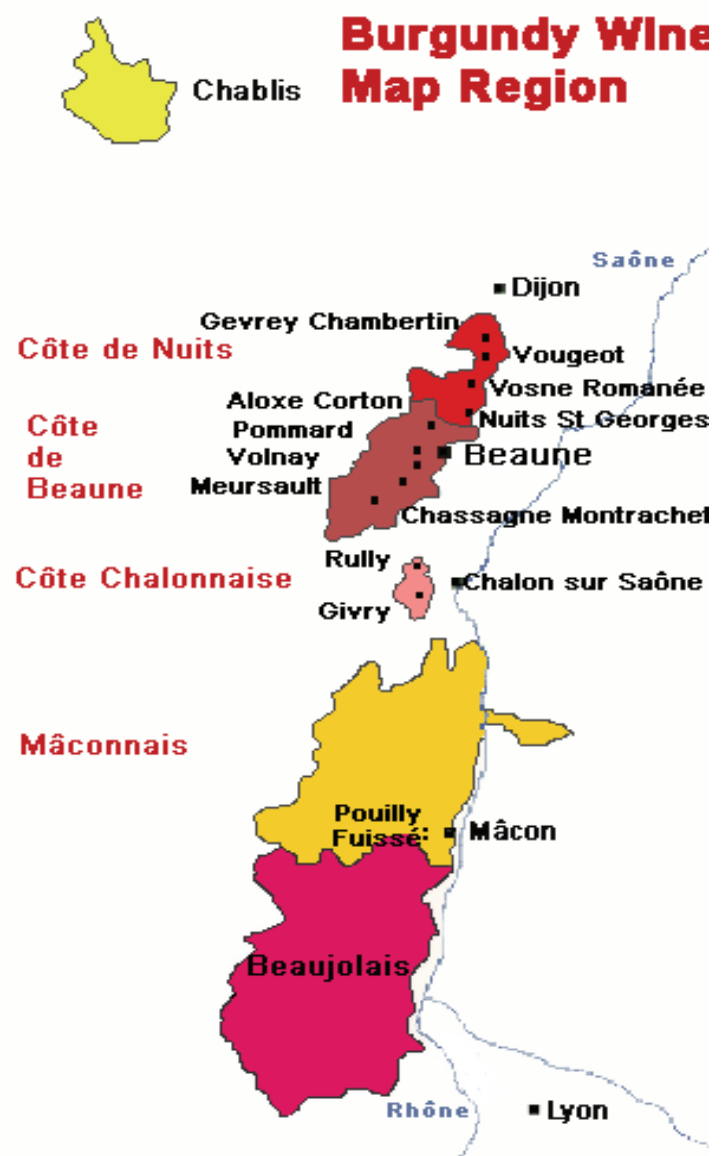
[www.theeuropeanwinetable.com](http://www.theeuropeanwinetable.com)



## Wine Matters— Burgundy

Burgundy, France is a vast wine region made up of varying villages, soils, and climates. The wines that come from this region have varying degrees of perfection focusing primarily on two grape varieties—Pinot Noir and Chardonnay. Burgundy wine labels can be a bit confusing. The label could display regional areas, such as Chablis, or village areas, such as Pommard. Or the label could display the village name along with the vineyard name. Or, to make matters worse, only the vineyard name could be on the label. Either way, if you get a bottle of wine from the Northern part of Burgundy the grape variety within the bottle is either Pinot Noir or Chardonnay. The Southern region of Burgundy within the Beaujolais Region, uses a different

grape variety called Gamay. You may have heard of Beaujolais Nouveau? Beaujolais Nouveau is made primarily with the Gamay grape variety. Don't be intimidated by the labeling. Wines from Burgundy are stunning for the most part. Try red wines that say Cote Chalonnaise, Pommard or Vosne Romanee on the label. Wines from these area smell like the earth it's grown in and have deep berry flavors. These are also all Pinot Noir. White wines from Burgundy include; Montagny, Saint Veran, and Pouilly-Fuisse. You can smell the earth and taste the subtle fruitiness and creaminess of the Chardonnay grape. Try these wines if only for the experience of tasting Pinot Noir and Chardonnay from original its birthplace, Burgundy France.



*“Wine is not just a drink, it’s an adventure”*

## Recipes for an Elegant EuroBrunch

### Baked Eggs

- 4 eggs
- Grated Gruere cheese
- Heavy cream
- Salt and pepper
- Unsalted butter

4 ramekins

Preheat oven to 350 degrees. Melt a pat of butter each in 4 ramekins. Sprinkle salt then pepper, enough for taste, in each. Break one egg into each ramekins, be careful not to break the yolk. Pour slowly, heavy cream on top of each egg yolk, about 3 tablespoons. Sprinkle the top of each egg with grated gruyere cheese. Enough to

cover the top, about 2 tablespoons.

Bake at 350 degrees for about 10 minutes, longer if you'd like your eggs well done.

*Enjoy these recipes with a creamy white Burgundy or sparkling Prosecco (Italian Sparkling Wine)*

### French Toast

- 6 Slices of Texas Toast
- Two Eggs
- 2 tablespoons sugar
- 2 teaspoons vanilla
- 3/4 cup half and half cream
- butter

Wisk together eggs, sugar,

vanilla, and half and half cream in a small bowl. Pour mixture into a shallow dish, enough to hold the Texas Toast in one layer. Place the Texas Toast, one at a time into the dish so that they are absorbed on one side, then turn to the other side to coat. Cover

the dish with plastic wrap and place in the refrigerator overnight. When ready to cook, heat a skillet with 2 tablespoon of butter. Fry each slice of Texas Toast until golden brown on each side. Serve with syrup, wine jelly spread, or your favorite fruit.

*“Nothing warms the heart and soul like Brunch”*

### Baked Apples

- 4 Golden Delicious Apples
- 1 Lemon
- 7 tablespoons sugar
- 2 teaspoons cinnamon
- 5 tablespoons butter

Preheat oven to 275 degrees. Peel and cut apples into desired chunks. Place in a small casserole dish. Squeeze lemon juice all over the apples, mix well. Mix sugar and cinnamon together in a small bowl or cup. Then sprinkle half of

the mixture on top of the apples. Mix the apples well so that all are coated with the sugar cinnamon mixture. Then sprinkle the other half over the top. Put pats of butter on top and in between the apples. Place in the oven and cook for 25 minutes. If you'd like after baking you can place under the broiler for 1 minute for an extra brown color and crispy top.

## WELCOME TO AUTUMN

### The European Wine Table

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*"Food, wine, family & friends...what could be better?"*

**Are you ready for a beautiful fall excursion?** The European Wine Table is planning a trip to Persimmon Creek Vineyards on October 21st 2006. You'll take a tour of this beautiful vineyard nestled in the North Georgia Mountains, Clayton, GA. You'll spend the day learning about wine grape growing, wine making, wine country cooking, along with tasting their magnificent wines and enjoying a gourmet meal in the vineyards. It will truly be a spectacular day!

For more information log onto our web site or call  
**770.886.9829**

The European way of life is simple, elegant and easy going. Great food and wine shared with family and friends make each meal a celebration. You too can incorporate the European lifestyle in your own home. Your choices for table settings, and food and wine selections, can reflect the simplistic nature of the European lifestyle. The European Wine Table offers you beautifully elegant tableware that you can enjoy while entertaining with family and friends, as well as with everyday meals. We also offer gourmet foods, recipes, food and wine pairing suggestions, wine country tours, wine country decor ideas, wine education, and gifts. We at The European Wine Table celebrate the importance of family, friends and entertaining. Use mealtime and entertaining with your family and friends to create unforgettable moments in an enjoyable, simplistic, and elegant way.



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

## New for the EuroChic cooking and entertaining hostesses.....

I love to cook. So my philosophy is if you're going to be in the kitchen you might as well look good. This chef's apron is new from the Jessie Steele apron line. It's sleek, elegant, beautiful and yes!, water resistant.

Made of 100% polyester. **Price: \$45.00**

To order go to:

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

Click on "gifts", then click the apron icon. Or call 770.886.9829



New from The European Wine Table—

These **wine wafers** provide the perfect compliment to a glass of wine. Designed to elevate your tasting experience without overpowering your wine. Whether drinking red or white, these wine wafers are a tasty sidekick.



Available in two flavors:

Hazelnut & Chocolate - **special price**  
**\$26.50 for the pair**