


 HILL COUNTRY COUNCIL FOR THE ARTS

## WINE SHARE BOERNE!

**Purpose is Simple:**  
**To meet new businesses;**  
**To meet new people; and**  
**To meet new wines!**

NOVEMBER THEMED WINE:

### BEAUJOLAIS

Thursday, NOVEMBER 19, 2009

5:00 p.m. to 7:00 p.m.



Location:  
 VIVA ROUGE  
 424 South Main Street  
 Boerne, Texas 78006  
 830.249.9787  
[www.viva-rouge.com](http://www.viva-rouge.com)

The Rules:


1. Bring a bottle of your favorite themed wine and your own wine glass.
2. Bring a Friend.
3. Check your e-mails for to next month's *Wine Down!*

#### Location Details:

Viva Rouge is located on Main Street near the intersection of Hwy.46/River Road (across from Bear Moon Bakery) in Boerne.

[Learn More:](http://www.HCCArts.org)

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HILL COUNTRY COUNCIL FOR THE ARTS  
 P.O. BOX 2024  
 BOERNE, TEXAS 78006  
 We are a 501(c)(3) Non-Profit Organization.  
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#### 10 Top Facts About Beaujolais:

1. Beaujolais [BOE-zjoh-lay] Nouveau is always released the third Thursday of November, regardless of the start of the harvest.
2. The region of Beaujolais is 34 miles long from north to south and 7 to 9 miles wide. There are nearly 4,000 grape growers who make their living in this picturesque region just north of France's third largest city, Lyon.
3. All the grapes in the Beaujolais region must be picked by hand. These are the only vineyards, along with Champagne, where hand harvesting is mandatory.
4. Gamay is the only grape permitted for Beaujolais. While certain California wineries may label their wine "Gamay Beaujolais" this is not the same grape variety as what is grown in France, and is quite different in taste and growing habits.
5. Beaujolais Nouveau cannot be made from grapes grown in the 10 crus (great growths) of Beaujolais-only from grapes coming from the appellations of Beaujolais and Beaujolais-Villages.
6. Beaujolais Nouveau owes its easy drinkability to a winemaking process called carbonic maceration, also called whole berry fermentation. This technique preserves the fresh, fruity quality of the wine, without extracting bitter tannins from the grape skins.
7. Beaujolais Nouveau is meant to be drunk young-in average vintages it should be consumed by the following May after its release. However, in excellent vintages (such as 2000) the wine can live much longer and can be enjoyed until the next harvest rolls around.
8. Serve Beaujolais Nouveau slightly cool, at about 55 degrees Fahrenheit-the wine is more refreshing and its forward fruit more apparent than if you serve it at room temperature.
9. Approximately 1/3 of the entire crop of the Beaujolais region is sold as Beaujolais Nouveau.
10. The region of Beaujolais is known for its fabulous food. This quintessential food wine goes well with either haute cuisine or Tuesday night's meat loaf.

