

*Our Next High-End Tasting will feature some Gourmet Hors d'Oeuvres that pair perfectly with our wines!*

*We have a great week prepared for our wonderful customers. Here's the schedule:*

[Sappho Chocolates](#) will be having their **Official Ribbon Cutting** at Wine-Me **THIS THURSDAY at 5:30!** Ribbon Cutting includes **complimentary Chocolate with Wine Taste** and *Cheese will be served.*

[Check out the Event on Facebook](#)

*Live Music this Saturday 8-11 PM with Tommy Bryant!*

...and our usual weekly specials:

**Monday** - "Pour Me a Double" Monday - *2-for-1* glasses of House Wine 5-8 PM

**Tuesday** - Dudes' Day Tuesday - *\$5 Dogfish 90 & \$2 Miller Lite*

**Wednesday** - *Happy Hour* 5-9 PM

**Thursday** - Ladies' Night - *1/2 Priced* glasses of *House Wine* 7-11 PM

**Friday** - *Happy Hour* 4-7 PM

**Saturday** - *\$4 Mimosas* 12-5 PM

**Sunday**- *\$5 Signature Bloody Mary's*

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## *Our High-End Tasting Details & Tickets Available Now*

As always, only the best wines for our High-End tasting:

- **Ca Del Bosco Cuvee Prestige** (91 Points) - a firm Sparkling wine from Italy, fresh fruits with a long toasty almond finish
- **Barnett Spring Mountain Merlot** (90 Points) - smooth & silky, red fruit and spice
- **Oakville Winery Cabernet** - Elegant, well-rounded with an elegant finish
- **Clos Canon St Emilion** (92 Points) - full & elegant wine loaded with minerality and structured tannins
- **Martin Ray Synthesis** (94 Points) - A big, sturdy wine, this is dry, tannic and intense in creme de cassis, dark chocolate, red licorice, and smoky oak flavors
- **Bodegas Volver Triga** (94 Points) - an intense Spanish Blend with a long spicy finish

[Purchase your tickets today!](#)

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Wine-Me | 386.87.7769 | Wine-Me.com

