

VINO MERCATO
 Italian Marketplace
 "The Wine Bar"

"Wine is sunlight held together by water." —Galileo

It all started many years ago on a picnic in wine country, a fun idea—a new life!

We spoke of our dream in terms of "it" —"Wouldn't it be fun...?" Three years ago we "it" was still in our We struggled with our was a European Oakville Grocery in Delucca, and the Jeff would visit in there. When the only moved out of the years ago, the real opportunity took root.



moved to Bend, and minds. vision, The concept marketplace like the Napa, Dean & markets that Italy when he worked wine store in Bend downtown several business plan and We added a tasting bar

in order to provide a more comfortable and friendly atmosphere that would allow our customers to enjoy and learn more about wine. Our dream has finally come to fruition. We are now the sole proprietors of Vino Mercato, An Italian Marketplace including a full blown wine tasting bar and deli..

Our priorities and passions are, and will always be about the complete wine & food experience.

The wine bar and deli give us the opportunity to share our products with you!

We welcome you to join us in our adventures of learning, enjoying and experiencing love, life, great wine and great food in the years to come.

Please Join Us In the Store For Something Great Every Day!

Daily Wine Tastings—New Wines Every Day!

"Just Another Mimosa Sunday"—\$2 Mimosas all day!

Tuesday Night Wine Club—Informal Tasting and Wine Talk
 (everyone is welcome!)

Wednesday Food and Wine Pairing Class

(one class per month, \$25/person, limited to 12 people)

Thursday Night Wine Classes

(4 week classes, \$95/person, limited to 12 people)

Friday Night Champagne Cocktails!

Saturdays—1/2 Price Flights 3-6 PM

Saturday Nights—Live Music 7:30 to 9:30 PM!

Happy Hour Specials 4-6 PM Daily!

(\$2 select microbrews and complimentary appetizer with purchase of a flight)

Be sure to check our calendar at www.vinomercato.com for details

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We provide Sunlight by the glass, the bottle and of course, the case!

From the Vineyards—Owen Roe

Owen Roe is devoted to producing the most intense wines possible from great vineyards in the Pacific Northwest. It is a partnership between Jerry Owen, who closely monitors the vineyards and David O'Reilly who makes and sells the wine. Grapes are sourced from excellent vineyards in the Willamette, Mid-Columbia, Yakima Valley, and Walla Walla Valleys. Each vineyard is contracted by the acre with strict controls on yields and vine development. The protocol in winery follows the same tight controls were the vineyard is allowed to shine - minimal handling, racking by gravity, and excellent cooperage greet the fruit. There are three levels to the product line The O'Reilly's, the Owen Roe woodcut label, and the high-end vineyard-designate photogravure label. The O'Reilly's represents a great value. The vineyards and wines are treated with the same devotion as the most expensive wines. In order to keep costs down, the O'Reilly's Pinot Gris is stainless steel fermented and the Chardonnay and Pinot Noir

are aged in barrels average 3 to 4 years old. The wines are noted for being fruit forward and tasty at a young age. The Owen Roe woodcut is a woodcut of Clough Oughter castle in County Cavan, Ireland - the ancestral home of the O'Reillys. It was from here that Owen Roe O'Neill who was married to Rose O'Reilly fought for Irish freedom against Cromwell. Unable to capture Owen Roe he was poisoned at the castle and died in 1649. The wines under this label are rich and accessible.

Hand printed photographs of old Ireland captured by Portland artist David K. Brunn grace each of Owen Roe's finest wines. It is these wines that are proudly presented as the finest of their types: Cabernet Sauvignon, Merlot, Syrah from DuBrul Vineyard in the Yakima Valley; Cabernet Franc from Roza Hills Vineyard in the Yakima Valley; Pinot Gris, Chardonnay, and Pinot Noir from Casa Blanca Vineyard in the Willamette Valley.

Meet winemaker David O'Reilly in our store—February 3rd at 6:30 pm!

February Featured Wine— Owen Roe "Abbott's Table"

A six-grape blend from several small vineyards in the Columbia Valley. This wine is inspired by what is called Claret by the English- a rich round red wine from Bordeaux. The Bordeaux - England wine trade of Claret dates to Medieval times when the wine was pale in color from a shorter time on the red skins.

The Abbot's table does have quantities of Cabernet Sauvignon, Merlot, and Cabernet Franc but it's some of the non Bordeaux grapes: Syrah, Zinfandel, and Pinot Noir, that lend the fragrance and richness that makes this wine so drinkable.

"Definitely not light in color it is very rich and opulent yet smooth and velvety. Drink now and enjoy or hold up to five years in your cellar. A high pedigree wine for the price! Only 588 cases produced.

41% Zinfandel

22% Syrah

20% Merlot

12% Cabernet Franc

4% Pinot Noir

1% Cabernet Sauvignon

Enjoy a bottle of Abbott's Table today!

Feb. Sale Price—\$19.99

Jeff's Top 10 Picks
*not necessarily in
any particular order!

Owen Roe
"Abbott's Table"

Andrew Rich
"Mesalliance"

Patricia Green
"Anden"

Owen Roe
Yakima Red

Cline
Mouvedre

Kim Crawford
Sauvignon Blanc

Panizzi
Rosso Folgore

EIEIO
Pinot Noir

Sineann
Old Vine Zin

Argyle 1993
Extended Tirage

Vino Mercato

Sicilian

Ricotta Pudding

1 Cup of Ricotta
1 Cup Heavy
whipping cream,
(whipped)
4 Tablespoons of
Marsala wine
¼ cup
confectioner's sugar
2 Tablespoons Bella
Cucina Lemon-Pear
Marmalata
Peel from an
Orange, (zested)
A few
Blackberries,
raspberries or
blueberries,

Whip ricotta to
remove lumps.
Add the Marsala
and sugar.
Fold into the
whipped cream.
Dust with
confectioner sugar.
Add 2 TBS of
Lemon-Pear
Marmalata.

Spoon into cup
Top with zest from
the orange.
Decorate with
berries on top.

Enjoy!

"Vino Cucina"

Recipes and Tips From Our Kitchen

Bittersweet Chocolate-Orange Fondue

Boyajian Orange Oil and grated orange peel add a touch of elegance to this simple and fun indulgence! Prepare the fondue just before serving and keep it warm while dipping so that it will remain smooth. Use a traditional fondue pot, or a double boiler on the stove burner. Either way, be sure that the heat is low, too much heat will cause the chocolate to burn. Angel food cake, pound cake and a variety of fresh and dried fruits make great accompaniments.

1/3 cup whipping cream
1 1/2 teaspoons grated orange peel
***8 ounces Scharffenberger bittersweet dark chocolate, finely chopped**
***1/2 Teaspoon Boyajian Orange Oil**
**available at Vino Mercato*

Accompaniments:

Angel food or pound cake
Fresh strawberries, oranges, and Bananas
Kiwi Fruit and/ or pears
Nectarines and/or apricots
*Fioroni Classici Stuffed Figs
**available at Vino Mercato*

Bring the whipping cream and grated orange peel to a simmer in heavy medium saucepan. Reduce heat to low, Add chopped chocolate and 1/4 teaspoon orange oil, whisk until the mixture is smooth. Remove fondue from heat and blend in remaining 1/4 teaspoon orange oil. Transfer fondue to fondue pot, place over a candle or canned heat burner and Serve with pieces of cake and fruit for dipping. Enjoy!

Wine suggestion—
Brown Vineyards Zinfandel

Valentine's Dinner at Vino Mercato!

Cheesecake with chocolate-raspberry sauce

Vino Mercato will be offering a special Five-Course Valentine's Dinner on Friday, February 13th and Saturday February 14th. We are now accepting reservations for two seatings (6:30 and 9:00 PM)

The menu will feature:
Truffle Mousse & Smoked Salmon w/caviar
Mixed Green Citrus Salad
w/Fetzer Balsamic Dressing
Lobster Bisque
Alaskan King Crab

The evening will feature:

Live music
A complimentary champagne toast
A complimentary red rose
A complimentary box of
Debas Wine-filled Chocolates.

Cost is \$139.00/Couple
(Gratuity and wine not included)
We will offer wine suggestions with each course, by the glass and by the bottle

916 NW Wall Street Bend, Oregon 97701

541.385.6979

www.vinomercato.com

VINO MERCATO

Vino Mercato has been chosen to select the Wine list for the Tower Theater! All wines served at the Tower can be purchase at Vino Mercato!

News and Events

Upcoming Events!

**Winemaker's Social
With David O'Rielly
(Feb. 3rd 6:30 pm)**

**Spanish Wine
and Tapas Tasting**

**Riedel Glassware
Wine Tasting**

**For more informa-
tion about these and
other events, please
visit our website at
vinomercato.com**

Wine Classes!

Jeff and Marie Brandt of *Vino Mercato* are pleased to announce that they will offer wine classes beginning in January.

A "Food and Wine Pairing" Class will be held on Wednesday, February 25th 2004 from 7-8:30 PM. The class will consist of Italian wines paired with Italian Cuisiine. Seating is limited! Cost is \$25 per person and must be received by February 24th 2004. *Participants must be 21 years of age or older!*

A four-week "Advanced Wine" Class will be held beginning Thursday, February 26th from 7-8:30 PM.

The class will cover topics such as wine tasting, and sensory evaluation, the history of wine, grape varietals, and the winemaking process. Seating is limited! Cost is \$95 per person and must be received by February 25th *This is a 4 week class! Class meets Thursday Feb. 26th, and 29th and March 4th, 11th and 18th. Participants must be 21 years of age or older!*

All classes will be held at *Vino Mercato*, located at 916 NW Wall Street in Bend. For reservations and additional information about upcoming classes, please call Marie at (541) 385-6979 or visit www.vinomercato.com

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