



**The Relentless Pursuit of Results**

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## **Fall in love with wine that suits the season at Ann Arbor's Vinology**

SEPTEMBER 8, 2009, Ann Arbor, MICHIGAN – Ann Arbor's Vinology wine bar and restaurant embraces the coming season with a selection of wines that flow seamlessly from summer to autumn.

"We embrace the fall colors, bountiful gardens, brisk air and football games with open arms," said Kristin Jonna, an owner of Vinology. "On the wine front, we are seeking out some heartier whites and reds again that can balance the cooling temperatures, as well as heartier foods of the season.

The key is to choose wines that are not too crisp, or too heavy. "We are not ready for our big wool sweaters – as we are not ready for big California Cabernets or Chateaneuf du Pape," said Jonna, "but we are reaching for a cozy pull-over at dusk."

She suggests the following:

- A dry **Rose** like Angoves, Crios, Sensation or Chateau des Karantes
- **Falanghina** from Italy such as Minos or Terra di Briganti
- Medium-Oaked **Chardonnay** like Drouhin, St. Veran or Foxglove
- **Merlot** from California like Boeger or Folie a Deux
- **Sangiovese** from Italy such as Terrabianca Campaccio Caparzo Rosso di Montalcino
- **Garnacha** from Spain like Atteca, Can Blau, Las Rocas, Tres Picos or Artazuri
- **Pinot Noir** from Oregon such as Elk Cove, Adelsheim or Chehalem
- **Gamay** from Burgundy like Duboeuf Julienas or Moulin a Vent
- **Cabernet** from Chile or Argentina, such as Catena, In Situ (a Carmere blend) or Terra Andina

Jonna believes if you choose your wine based on the foods of the season, you can't go wrong. Squash soup pairs with American Pinot Gris while lighter meats made with baking spices or berries pair with New World Pinot Noir. Those last opportunities to grill call for a medium body Malbec or Zinfandel.

From 7-9 p.m. Tuesday, Sept. 22, Vinology will celebrate ***Sideways in September*** with a strolling wine tasting and tribute to Merlot. After the film *Sideways* was released, the wine industry saw a serious drop in preference for Merlot and a higher appreciation of Pinot Noir. This shift is still affecting the industry today, and as Jonna said, "we are out to let the wines decide their fate, not Hollywood." Try 10-15 wines, cheese, charcuterie and appetizers for \$40 per person plus tax and gratuity.

Vinology makes it easy to enjoy fall pairings. Stop in daily 4-6 p.m. or 9 p.m. to close Wednesdays for Happy Hour specials and half off wines by-the-glass. Every Sunday visitors enjoy 50 percent off 50 wines from 4-10 p.m. Vinology is located at 110 S. Main Street, south of Huron, in Ann Arbor. Call (734) 222-9841 or visit [www.vinowinebars.net](http://www.vinowinebars.net).

To learn more about Vinology or schedule an interview with Kristin Jonna, contact Jim Miller at [millerj@publicityworkspr.com](mailto:millerj@publicityworkspr.com) or Stephanie A. Casola at [scasola@publicityworkspr.com](mailto:scasola@publicityworkspr.com) or call Publicity Works at (248) 691-4466.

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