

## Jowler Creek ready for first pressing

Jowler Creek Winery Inc., a local boutique vineyard and winery, has announced it will crank up its wine presses and begin producing wine for sale under state and federal permit with the 2006 harvest.

Nestled in the hills of rural Platte County, Jowler Creek Winery will specialize in producing high quality wines that are fun to drink and easy to pair with local cuisine and Kansas City favorites.

"We plan to keep the focus on quality – from grape to glass," said owner Colleen Gerke. "And when it's time to harvest we'll keep the emphasis on quality rather than quantity. Our goal is to truly get the most flavor into every glass."

Gerke and her husband, Jason, have been preparing for their first crush – when grapes are harvested and "crushed" to produce juice – ever since they planted their first vines in the spring of 2004. Today four varietals – Norton, Vignoles, Traminette and Cabernet Franc – fill the rows of the Jowler Creek vineyard.

Jowler Creek wines won't be in restaurants or on retail shelves until mid 2007. But, the winery is inviting local wine lovers to join the "Creek Club" and be among the first to get their hands on the inaugural vintage of Jowler Creek wines.

"By joining the wine club, you will be treated to Jowler Creek wines delivered to your door every three months – often before anyone else has a chance to try them," says Colleen. "And while you're waiting for the wines to start being delivered in the summer of 2007, the Creek Club members and a guest will be invited to a number of fun events available only to them."

Winemaker dinners, harvest parties, barrel tastings, a blending party and "Winetasting 101" classes will be just a few of the exclusive events available to Creek Club members.

For more information on this exciting new winery, or to get on the mailing list for the Creek Club, contact Jowler Creek Winery at 935-9471 or e-mail [colleen@jowlercreek.com](mailto:colleen@jowlercreek.com).