



BENEFITING THE HOUSTON AREA WOMEN'S CENTER

WOMEN OF WINE CHARITIES
Sangria 2024
Throwdown!



Thursday, June 13, 2024

Mercedes-Benz of Houston Greenway



Welcome to our 10th WOW Sangria Throwdown!

When we first created this event in 2012 with five competitors in a small space upstairs at El Real we had no idea it would become so popular and grow so large. We are eternally grateful to the competitors, underwriters, and product sponsors that make this possible. Of course, it takes an incredible committee and a supportive Board of Directors to make this crazy event happen and we are blessed with both.

We'd like to recognize our committee members here and thank them for their time and friendship. They brought so much fun, inspiration, and experience to the planning:

Dulcie Astorga	Wendy Braniff	Diana Castro	Erica Fine
Melissa Frazier	Constance McDerby	Jeannie Podraza	Nicole Willis
Brenda Rimbach	Michelle Ryan	Laura Rosenberger	Joan Sokol

We'd also like to especially thank Donna Giles for all the design and graphics work that make our events look good.

All of this is done to benefit the Houston Area Women's Center (HAWC) whose tireless efforts to end domestic violence and provide support and shelter to survivors and their families inspire us. We've set a goal to donate \$1,000,000 to HAWC by the time we reach WOW's 20th anniversary in 2027 and the funds raised this evening will help get us there. We thank you for your support in achieving these lofty goals.

We hope you enjoy the evening and find inspiration for your own Sangria party. If you have any questions about our organization, becoming a member, or are in need of HAWC's services, please find any of our board members tonight.

Cheers!

Denise Ehrlich
Co-Chair, Sangria Throwdown

Nicole Alcock
Co-Chair, Sangria Throwdown

THANK YOU!



SPECIAL THANKS TO OUR LIFETIME MEMBERS

Nicole Anderson
Stephanie Baird, Journey into Wine
Diana Castro
Patricia Chapman J.D., L.L.M., Attorney at Law
Carol Dalton
Julie Cogan
Denise Ehrlich, Renaissance Wine Marketing
Melissa Frazier
Donna Giles, Unified Resources
Christine Hollenberg
Tina Lyles, @ Be Free Management

Laura Rosenberger, JLL Real Estate Capital LLC
Sandra Shafer
Tharen Simpson
Karin Singley
Monique G. Studak, Thirst for Knowledge
Jill Vidal-Raines, EB Inc.
Pamela Rape
Gail Viele
Wendall Braniff
Dawn Yeung, The Yeung Institute

SPECIAL THANKS TO OUR GOLD CORPORATE SPONSOR



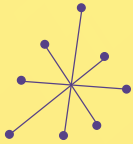
SPECIAL THANKS TO OUR PATRON MEMBERS

Pamela Chavez
Amy Gross
Alli Jarrett

Pamela Kletke
Dierdre Lehman
Amanda Lenertz
Jill Metzker

Anne Murphy
Lona Pope
Melissa Sale
Natalie Noelle Tsui

Dena Vick
Dena Woodall



THANKS TO OUR UNDERWRITERS!

Mercedes-Benz
of Houston Greenway



EB INC • EVENT RENTALS



CEADERS
Valet Parking



TEXAS PRIDE
DISPOSAL



LAM
PARKING,
INC.



CRITICAL INDUSTRIAL SUPPLY
ERICA FINE LLC



THANKS TO OUR PHOTOGRAPHERS



PAUL CARRIZALES
PORTRAITS

THANKS TO OUR PRODUCT SPONSORS!



DES DE 1898
**RAMON
ROQUETA**



BEYOND
DISTILLING
COMPANY


FAMIGLIA
ZONIN
DAL 1821



FREAKSHOW



MICHAEL DAVID
EST. | WINERY | 1984

La Posta

LUXARDO

AREYNA

Felix Solis
AVANTIS

LA FUERZA

REGINATO

**Bo
ya**



MAYU


KOMÉ
COLLECTIVE
CRAFT JAPANESE SAKE & SPIRITS

RAFFLES



TRAVEL THE WORLD THROUGH WINE

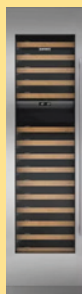
Private Wine Tasting for 10 in Your Home with Guy Stout, Master Sommelier.

One of only 278 Master Sommeliers in the world, Guy Stout has been recognized as a Houston Icon for his contributions to the wine and food industry of Texas. Guy is a Certified Wine Educator (CWE), a Certified Specialist of Wine (CSW) and a previous President of the Society of Wine Educators. A graduate of the University of Houston Hilton School, Guy has served on the board of directors of the Court of Master Sommelier and is an active wine judge for a variety of national competitions. These days Guy and his wife Kim are focused on their eponymous winery, Stout Family Wines, along with son Ian. You won't be disappointed with this fabulous, educational, and fun tasting. **Contact guy@stoutwines.com for a mutually agreed date for this tasting. Expires Dec 31, 2024. Generously donated by Kim and Guy Stout. Valued at \$2,000.**



DESIGNER WINE REFRIGERATOR

Any oenophile knows that to truly enjoy a wine, it must be stored and aged at the perfect temperature. This SubZero IW-24RH 24" wide integrated wine storage refrigerator with 102 bottle capacity can do it all! Have reds and whites? No problem! Need to store standard, half-sized and magnums? The full extension wine racks can handle that too! A touch control panel allows for easy customization. You can even download the app to make any adjustments while away from your home. Dimensions 24"W x 84"H x 24"D. **Generously donated by Steven Newmyer. Valued at \$7,150.**



PERSONAL STYLING EXPERIENCE FOR 15

Gather up to 15 of your closest friends for a private shopping party at a local boutique. For 2 hours, you will have a professional stylist give you tips and tricks to look and feel your best! While shopping, enjoy complementary snacks, beverages and games. Expires June 13, 2025. **Generously donated by Dee Ware, Houston Shopping Tours. Valued at \$400.**

A CELLAR BUILDING AND TASTING ADVENTURE WITH WILLIAM CHRIS VINEYARDS AND LOST DRAW CELLARS

Do not miss out on this amazing raffle item! Get your friends together for a planning party with the 6 bottles of wine in this lot, then make your reservations and enjoy a Hill Country wine experience. This package includes a Signature Tasting for 4 guests at Lost Draw Wines, and a Winemaker's Tasting Experience for 4 guests at William Chris Vineyards. Your 6 wines to take home tonight include:

- 2022 William Chris Vineyards Pet Nat
- 2023 William Chris Vineyards Mary Ruth White Blend
- 2023 William Chris Vineyards Newsom Vineyards Sangiovese
- 2021 Lost Draw Marsanne
- 2021 Lost Draw Arroyo Rojo
- NV Lost Draw Cellars Kindred Red Blend

Both wine tasting certificates expire May 31, 2025. Reservations must be made in advance at each winery – contact details on certificates. **Generously donated by Kelsey Long, William Chris Wines. Valued at \$600.**



JOURNEY TO CHOCOLATE BLISS AT MOSTLY CHOCOLATE

Calling all chocoholics! Enjoy a private chocolate tour at Mostly Chocolate for 4 guests that includes a single origin chocolate tasting experience and a complementary 6-piece chocolate box per person. This is a family-owned Houston business started by husband-and-wife team David and Rina Kamkhagi in 2004. So, whether you prefer bonbons or truffles, you are bound to be delighted by an unforgettable experience. Please call or email to schedule your experience. Valid until June 13, 2025 except November and December. Please call or email to schedule in advance.

Generously donated by David Kamkhagi, Mostly Chocolate. Valued at \$700.

RAFFLES



T&W'S
THE TEXAS
WINE SCHOOL

TEXAS WINE SCHOOL CLASS FOR 2 PLUS A MAGNUM OF METZGER SONOMA COAST ROSÉ

What better way to increase your knowledge of wines than attending a 1-night class at the Texas Wine School. Choose from a variety of classes, ranging from “wine and food pairings” to wines from a specific region. Once you are back home, beat the heat with this crisp and refreshing Metzger Family Estate 2022 Sonoma Coast Rosé of Pinot Noir. With its pale blush peach hues, it showcases summer scents of honeysuckle, clementine, and strawberries. Keep your unfinished bottle corked with one of these stylish wine stoppers. **Generously donated by Liz Palmer, Texas Wine School and Metzger Family Estate. Valued at \$285.**

BULLS ON PARADE! AND DINNER AT CANDELARI'S ITALIANO

Come cheer on the Houston Texans as they take on the Miami Dolphins on Sunday 12/15/24 at noon. You will get to enjoy the game from the comfort of the Club Level at NRG, which means exclusive access to the lounge at the 300 level, a private entrance, upscale food and beverages, four full-service bars, numerous televisions, and private restrooms. This package includes 2 Club level tickets and a Green Lot parking pass. Tickets will be transferred electronically when available (usually in August). After the game, bring your \$100 gift card to enjoy dinner and drinks at Candelari's Italiano, conveniently located on West Holcombe Blvd near West University. **Generously donated by Lona Pope and Candelari's Italiano. Valued at \$550.**




CANDELARI'S
NEIGHBORHOOD ITALIANO

DRIVE OFF THE LOT IN A MERCEDES-BENZ

Mercedes-Benz GModel Ride-On-Kids Car with Remote



The Mercedes Benz iconic and forever timeless G wagon ride-on-car looks like the type of car your cool dad drives when taking you out for ice cream and adventures. Whether your child is on an imaginary high-speed chase, a jungle trek, or simply a casual late-night cruise, this car is all they will need it to be. The parental remote is a great addition, giving you control of the vehicle if the child is too small to drive themselves. Item available to take home this evening. **Generously donated by Mercedes-Benz Greenway. Valued at \$350.**

BE OUR GUEST! WINE & FOOD WEEK JUNE 2025

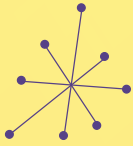
This gift basket is full of treats! It includes Two Wine Rendezvous Grand Tasting tickets for Wine & Food Week June 2025 in The Woodlands, wine, accessories and more. The Wine Rendezvous Grand Tasting has been touted as one of the most spectacular wine & culinary events in the country. Slip into your finest attire and be in the company of serious wine enthusiasts as you enjoy wine, chef demonstrations and culinary offerings from numerous restaurants. **Generously donated by Constance McDerby. Valued at \$500.**



nice
WINERY

WINE TASTING WITH FRIENDS AT NICE WINERY!

Enjoy award winning wines in a premium guided wine tasting experience for up to 16 people with Chef's pairing at Nice Winery! Ryan Levy and Ian Eastvold are Sommeliers, Winemakers, Wine Educators and Le Cordon Bleu trained chefs. Their hand-crafted, sustainably farmed wines are poured in top restaurants and have won highest honors in internationally recognized wine competitions. **Generously donated by Nice Winery. Valued at \$1,200.**



JUDGES

PHAEDRA COOK

Houston Food Finder

Phaedra Cook is the editor and publisher of *Houston Food Finder* and has covered Houston's restaurant and bar scene since 2011. After many years of contributing to *My Table Magazine*, in 2014 she became the lead restaurant critic for the *Houston Press*—the first freelancer to ever have that role. She was hired as food editor before leaving to start *Houston Food Finder*, the first online-only publication exclusively covering the city's restaurant and bar scene.



ERIC SANDLER

Food Editor

In his role as *CultureMap's* food editor, Eric keeps his fingers on the pulse of Houston's dining world. From obscure taco trucks to elevated tasting menus, if a restaurant is serving tasty food, Eric will find it and share the news with *CultureMap's* readers. He also hosts *CultureMap's* weekly podcast "What's Eric Eating."



CHRIS FRANKEL

A 18+ year veteran of the bar and restaurant industry, Chris Frankel has long been a fixture in the Houston food and beverage scene. Today, Frankel is the general manager of the seasonal pool bar, El Segundo Swim Club, and works as an independent bar consultant, helping new establishments get set up and ready to open.

In his spare time, Frankel is an avid culinary traveler, having visited all 50 U.S. states, and currently working towards his goal of exploring the cuisine of every state of Mexico and every independent country.



KATIE STONE

Houston Restaurant Weeks

Katie Stone is president of The Cleverley Stone Foundation, which produces Houston Restaurant Weeks and Eat Drink HTX. Now in its 21st year, HRW is the largest annual fundraiser for the Houston Food Bank and has raised \$20 million. Founded by her late mother, philanthropist and media personality, Cleverley Stone in 2003.

While in college at UT Dallas as a part of their internationally acclaimed chess program, Katie founded USA Chess that organizes summer chess camps for children in over 100 cities across the U.S. Like many serious chess professionals, Katie turned to professional poker and is now one of the most recognizable and skilled female poker players in the world. In 2020, the world's leader in online poker, Poker Stars, recognized Katie as one of the "Most Inspirational Women in Poker" at a presentation in Barcelona, Spain.



MARC BOREL

Beverage Director, Rainbow Lodge

For over eight years, Marc has been the Beverage Director of a 45-year-old classic Rainbow Lodge. Under Marc's guidance, the Lodge has been honored with consecutive Wine Spectator Magazine's "Best Of" Award of Excellence. This award recognizes restaurants whose beverage programs offer interesting selections, are appropriate to their cuisine and appeal to a wide range of wine lovers. Last year, only 11 restaurants in Houston were awarded this great honor.

A popular and affable local Sommelier, Marc has consulted on well-known local beverage programs. He travels extensively – domestically and internationally – to taste and continue learning, specifically to wine and spirits trade shows. In 2021, he took steps to become a travel advisor, helping the many who have asked for travel advice.



MIXOLOGISTS



LOS
INTERNACIONALES


CANDELARI'S
NEIGHBORHOOD ITALIANO



Zurracapote Italiano

- .5 oz Galliano Autentico
- .5 oz Solerno Blood Orange Liqueur
- 4 oz - **Arnegui Rioja Crianza, DOCa**
- Add a dash of cinnamon, nutmeg, and orange zest.
- Stir together and pour over ice. Garnish with a blood orange wheel.

Seth Fair

Seth Fair has been a sommelier for almost 20 years and a restaurant professional for over 25 years. He has run wine programs at such prestigious establishments as a'Bouzy, Brasserie 19 and Haven. These days Seth is the General Manager at Candelari's Italiano, a Houston institution.

Kingslea Little

Kingslea is a Houston native and has been creating cocktails in Houston for over 25 years.



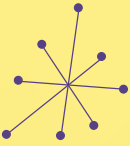
Le Tippy Poire

- 1 btl **Michael David Sauvignon Blanc**
- 1 1/2 cup white grape juice simple syrup
- 1 cup pear nectar
- 1/2 cup St-Germain
- 1/2 cup Grey Goose Le Pire (pear vodka)
- 1 btl **Castello Del Poggio Prosecco DOC**
- 2 Bosc pears
- Combine all liquids and stir. Pour over ice and garnish with pear slices.



LAW OFFICES OF
PATRICIA
CHAPMAN

MIXOLOGISTS



Rachel McQuitty

Rachel McQuitty has been bartending in Houston for 7 years. She loves classic craft cocktails and interesting spirits.



VAQUERAS DE VINO

Alabanzas Albaricoques

- 1oz Apricot puree
 - .75 oz Luxardo Apricot Liqueur
 - 1 oz Queen Bee Distilling Osmia Vodka
 - 3 oz Mayu Sauvignon Blanc, Chile
 - .25 oz preserved lemon juice
 - 1.5 oz soda
 - 1 rosemary sprig
- Combine all ingredients, stir and garnish with a rosemary sprig

White Beach Sand-gria

SINGLE SERVING	PITCHER
3 oz. Michael David Sauvignon Blanc	30 oz
0.5 oz Watermelon Pucker	5 oz
0.5 oz Lemon juice	5 oz
0.5 oz Pineapple juice	5 oz
0.5 oz Simple syrup	5 oz

Top with soda water when ready to serve

Recipe:

Combine all ingredients except soda water.
 Let sit as long as possible (overnight is best).
 Pour over ice and top with soda water when ready to serve. Garnish with pineapple and watermelon slices.
 OPTIONAL: add pineapple early and let sit in the mix overnight.



YOU HAD ME AT BORDEAUX

THE UPSIDE PUB



Paige Lujan

Opened in August 2022. Every neighborhood deserves a neighborhood pub, and The Upside Pub is here to be just that in the Garden Oaks/Oak Forest area! We are not a restaurant, gastropub or brewpub. We could be called a cleaner version of a dive bar. It's okay if you call us a tavern, we guess. Paige, Andy & our super staff are here to give you an awesome drink, a good snack or meal for lunch or dinner and some GREAT hospitality. We are dog friendly & kid tolerant. Stop by and say hi!
 #itsfunhere

MIXOLOGISTS

Elizabeth Saunders



Elizabeth Saunders is a native Houstonian. She started in restaurants at the age of 16, and quickly found a passion for fine food and great service. Beth worked her way up the ranks at Sullivan's Steakhouse where the position of "banquet captain" was created to suit her already proactive and friendly approach. Opening steakhouses across the country and internationally was exciting, but eventually she found herself wanting to return to her coastal hometown to work with local people and local ingredients. Beth did just that with Management roles at the Iconic Backstreet Café, Brix Wine Cellars and Artisans. In her current role at Down The Street Beth is enjoying the eclectic bar and café vibe where she oversees a unique craft cocktail and craft beer program, as well as an impressive wine menu.



THE
BLUEBERRY
DEVILS



Blueberry Sunburn

The "mix"

- 1 btl **Boya Sauvignon Blanc, DO Leyda Valley, Chile**
- 1.5 Tbsp **Blueberry/thyme reduction***
- 6 oz **Pequin chili infused simple syrup****

For each serving:

- 2 oz **mix**
- 1/2 oz **fresh lemon juice**
- 1/2 oz **Vermut Flores Rosé Vermouth of Tannat**
- 1/2 oz **Sabatini Gin**
- 1/2 oz **regular simple syrup**
- Garnish with **frozen blueberries** and a **sprig of thyme**.

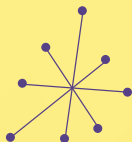
***Blueberry/thyme reduction:**

- 1 bunch of **thyme**
- 1/2 pint of **blueberries** (frozen is ok)
- Put in a non-stick sautee pan, place over medium heat for approx 30 minutes. Stir occasionally. Turn heat down to low and add water if it starts to stick to the bottom. Reduce until jelly-like consistency.

****Chili infused simple syrup:**

- In a medium saucepan add 1 oz **chili Pequin**. Toast over medium heat until fragrant (about 1 minute)
- Add 1 cup **water**
- 1 cup **sugar**
- Whisk until **sugar has dissolved** (about 5 minutes)

MIXOLOGISTS



Kristen Powell

Owner

Kristen has been in the service industry ever since she can remember. Her Grandfather put her to work every holiday in his small town Texas grocery store. The ever-changing food and beverage industry keeps her interest peaked and has helped maintain her love the business today. After running the very successful Simone's on Sunset as Sommelier/Chef/Owner, Kristen opened the Barking Pig to much acclaim. After seven years, Kristen completely revamped and rebranded the location to the upscale Ribeye & Rye in 2022.

Sweet Summer Foam

- 2 Apples, small
- 1 Lemon, medium wedges
- 2 Pears, small
- 1/2 cup Pomegranate seeds
- 1 Cinnamon sticks and star anise
- 2 cups Apple cider
- 1/2 cup Apple Crown
- 1/4 cup **Beyond Distilling Bourbon Whiskey**
- 1 1/2 cups **Zonin Prosecco DOC**
- 1 egg white
- Mix all ingredients except sparkling wine and egg white. Let marinate for 5 hours.
- Add egg white and shake for 3 minute with ice.
- Strain and then add sparkling wine to top it off.



MIXOLOGISTS



Mauro Cisneros III

General Manager

Mauro Cisneros III, a native of Houston, Texas, has established himself as a respected figure in the city's hospitality industry.

Mauro's journey began with a strong upbringing rooted in his Latino heritage. These cultural influences instilled in him a deep appreciation for flavors, traditions, and a strong work ethic that would later define his career. Mauro proudly served in the United States Marine Corps, where his experience taught him invaluable skills such as discipline, attention to detail, and the ability to perform under pressure—essential skills in the competitive and high-intensity environment of the hospitality industry. Mauro's relentless pursuit of innovation drives him to constantly experiment with techniques, textures, and flavor combinations. He strives to push creative boundaries and offer his guests unique and unforgettable experiences. For him, the real joy lies in the intimate connection formed with patrons as they share in the excitement of his creations.

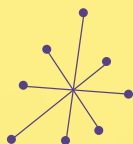


Summer in Mallorca

- 1 oz **Beyond Distilling Coconut Rum**
- 1 oz **Beyond Distilling Tropical Gin**
- 1 oz Supasawa Seriously Sour Cocktail Mixer
- .5 oz Hibiscus syrup
- 3 oz **Zonin Prosecco DOC**

Combine all ingredients and carbonate in a seltzer charger or Soda Stream. Pour over fresh ice and garnish with dried tropical fruits, citrus peels, and tropical flowers.





MIXOLOGISTS



Sunsets in Setúbal

To serve eight friends, combine the following in a one gallon container

6 oz **Ramon Roqueta Garnacha Blanca, Catalunya**

8 oz Rosé Vinho Verde

6 oz **Medusa Albariño, Rías Baixas**

8 oz **Beyond Distilling Gin**

4 oz Cachaca

2 oz Velvet Falernum

2 oz Dolin Génepy Le Chamois Liqueur

2 oz POM juice

4 oz Lime juice

4 oz Fever Tree Tonic

4 dash Angostura bitters

4 slivers Serrano pepper

2 oz Agave / Piloncillo Sugar (more or less agave to taste)

Combine all ingredients above and stir. Chill until cold and ready to serve. For each individual serving pour 6 oz of the chilled Sangria over 4 oz of ice cubes and garnish with fresh fruit and 1 sprig of thyme on top.



Victor Torrijos

Lead Bartender & Wine Director

Born in the Philippines under economic and political turmoil, Victor and his mother embarked on a new path by emigrating to San Francisco first, and finally to Houston. Victor is inspired by his mother's resolve and the sacrifices she made as well as all the hard working women in the world.

After attempting to teach math and basketball to at-risk kids, and some time spent as a pastry chef, Victor finally found his place in restaurants, giving sincere hospitality and discovering daily joy by cultivating empathy and deeper understanding in the humanity that we all share.

Currently working for Chef Shiva & Rick DiVirgilio at Oporto Fooding & Wine, Victor has previously had the privilege of working for Chef Hugo at Backstreet Cafe, Chef Peter Garcia at El Meson, Chef Miki Zivkovic in Los Angeles, and has learned from many wonderful Somms and creative Bartenders.

MIXOLOGISTS



EL MESON
RESTAURANT



Jessica Garcia

Wine Director

Jessica Garcia is the Wine Director of her family's restaurant, El Meson in the rice village. She graduated with a Bachelor of the Arts from St. John's Collage in Santa Fe, New Mexico. In an effort to hone her knowledge, she made her way to California where she worked for Pisoni Vineyards and Hahn Family Wines, as well as Lawson Dry Hills in Marlborough, New Zealand. She also worked as sommelier at the Casanova Restaurant in Carmel. She returned to Houston in 2015 immediately raising the bar for the El Meson wine program. Under her supervision El Meson earned Wine Spectator's designation as Best of Award of Excellence since 2016.



LA
FAMILIA

La Habanera

- 1 bottle of **Boya Sauvignon Blanc, Mendoza, Argentina**
- 4 oz white Rum
- 4 oz of Homemade Guava Syrup
- 2 oz of Pineapple juice or sprite or soda
- 1 oz of strawberry puree or fresh Strawberries Muddled or sliced
- 4 sprigs of Mint
- Garnish with orange slices, strawberry, mint.

For single serving

- 3 oz **Boya Sauvignon Blanc, Mendoza, Argentina**
- 1/2 oz White Rum
- 1/2 oz guava syrup
- 1/2 oz Pineapple juice or sprite or soda
- Bar spoon strawberry puree or 1 muddled strawberry
- A sprig of Mint

S T E L L A ' S
W I N E B A R



ERIN BERGER
REALTY

Judith Piotrowski

Director of Bars, Post Oak Hotel

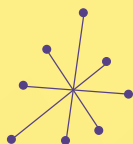
As a bartender, Judith cut her teeth at a corporate chain. A few years later, she found herself in some of the most successful craft cocktail bars in Houston. After a few years, Judith made her way into the world of luxury travel, working at places like the Four Seasons and The Post Oak Hotel. As the Director of Bars at The Post Oak Hotel, Judith is in charge of product placement, menu development, and training for the beautiful Post Oak Hotel property.



School Yard Sangria

- 1 oz Ketel One Peach & Orange Blossom
- 1 oz Fruit cocktail juice
- .5 oz Lemon juice
- .5 oz **Luxardo Triplum - Orange Liqueur**
- .25 oz Simple syrup
- 3 oz **Areyna Torrontes, Valle de Cafayate, Salta, Argentina**

In a red wine glass, add all ingredients, top with ice, and stir. Garnish with a spoon full of fruit cocktail.



MIXOLOGISTS

Reata
Cellars



Sandy Epps & Mary

Dodson & Michele Free

Many years of working in the Music and Wine Industries, Owners Sandy Epps and Mary Dodson frequently point to the similarities of the two. Sharing the Independent spirit of talented musicians and winemakers, they knew they could build a business that paid homage to that spirit and share it with friends and neighbors.

Chef Michele Free and Sandy became fast friends through their love of Music many years ago, so it was a natural evolution for her to partner with Reata Cellars. At the helm of Free Grillin', a local Private Chef and Catering business, Michele literally brings her skills to the table. Collaborating with Mary's keen sense of flavor profiles and food & wine pairings, the Trio create delicious and inventive Wine Dinners and regular Wine & Dine Events at Reata Cellars.



Reata Thai'd Up

Serves 6

- 2 oz Reata Thai'd Up Simple Syrup* - Recipe below
- 2 oz Jimenex Pure Mango Nectar
- 2 oz Fresh Squeezed Lime Juice
- 4 oz **Vermut Flores - White Vermouth**
- 4 oz **Castello Del Poggio Prosecco Brut DOC**

Stir together all ingredients except Prosecco. Pour mixture evenly over 6 cups of ice. Top each glass with equal amounts of Prosecco. Garnish with a slice of fresh Mango, a sprig of Thai Basil and a dried Lime Wheel.

*Reata Thai'd Up Simple Syrup:

- 1 cup Water
- 1.5 globes of Organic Palm Sugar - roughly chopped
- 4 med Red Thai Chili Peppers - roughly chopped
- Zest of 2 large limes
- 3 handfuls of fresh Thai Basil leaves, lightly crushed to release aromas
- Bring all ingredients to a boil. Simmer for 3-5 minutes. Strain liquid into container. Cool to room temp.
- Store in refrigerator up to one week.



THANK YOU TO OUR MATADOR TEAMS

Companies and individuals gathered eight of their friends to form a Matador Team and choose a competitor to cheer on. We all know the competition is much more fun when you have a horse in the race! They enjoyed VIP tickets, and a team happy hour to get ready for the competition. Good luck to all and may the best team win!

COMPETITOR

Elizabeth Saunders, Down The Street
Rachel McQuitty, Doris Metropolitan
Mauro Cisneros III, Savoir
Page Lujan, Upside Pub
Kristen Powell, The Barking Pig
Kingslea Little, The Topsy Tavern
Judith Piotrowski, Stella's Wine Bar
Mary Dodson/Sandy Epps, Reata Cellars
Jessica Garcia, El Meson
Seth Fair, Candelari's Italiano
Vic Torrijos, Oporto

MATADOR TEAM

The Blueberry Devils
Vaqueras De Vino
Sip & Savor
You Had Me At Bordeaux
Ontellus
Law Offices of Patricia Chapman
Erin Berger Realty
Arcus Advisors
La Familia
Los Internacionales
The HahnFlockers



LAM
PARKING,
INC.



**WINE
WHEEL
SPONSOR**

**AWARD
SPONSOR**



CRITICAL INDUSTRIAL SUPPLY
ERICA FINE LLC

TCWG | THE
CLERKLEY
WATKINS
GROUP
ARCHITECTURE | PLANNING | INTERIOR DESIGN

**VALET
SPONSOR**

**VIP
LOUNGE
SPONSOR**

We empower
people and
communities
to thrive.



We proudly support Women of Wine Charities and the Houston Area Women's Center. Together, we can build a brighter future.

stellar BANK™

Visit STELLAR.BANK | 713.499.1800



All loans subject to credit approval.
NMLS #451312

SPECIAL THANKS TO OUR HOST



Mercedes-Benz
of Houston Greenway

**SPECIAL THANKS
FOR ALL THESE YEARS!**



EB INC • EVENT RENTALS

Coming back in October!

Big Bottle



Benefitting the Houston Area Women's Center



**WOMEN
OF WINE
CHARITIES**
ESTABLISHED 2007

YOU CAN SPONSOR A



*Safe
Nights
Sleep*

The Houston Area Women's Center spends an average of \$45 to provide a family with a safe and supportive night at HAWC's emergency shelter. You can help by sponsoring a Safe Night's Sleep at www.wowcharities.org/safe-nights-sleep.

HAWC | Houston Area
Women's Center
Ending domestic and sexual violence for **ALL**

stellarTM
BANK