

rocket market presents the april  
**wine & beer events** at the **market™**

726 e. 43<sup>rd</sup> 343.2253 – spokane, wa

**featuring cheese and bread from the world famous labrea bakery in los angeles**

Wine and cheese are meant to be an affordable part of the dinner ritual and Rocket Market is ready to show you the way. Let our wine therapist, Matt Dolan and our cheese analyst Shanda Shepherd teach you how to pair wine and cheese with food and find those affordable jewels from all over the world as well as our own backyard. As an added treat bread from the world famous **labrea bakery** in Los Angeles will be sampled at each class.

**No experience necessary!** Call 343.2253 to make your reservations

**picks o' the month**

**friday. april 2 @ 7 pm**

Wine therapist, Matt Dolan is forced to taste around 50 wines a week! Talk about a tough job, poor guy. Out of these wines, some stand out for their unique ability to impress, stunning wine values or others just plain delicious. Come enjoy the best 8 wines he tasted this month.

**reservations requested. 8 wines – cheese & labrea bread. \$22 plus tax**

**spring brews**

**friday. april 9 @ 7 pm**

Spring + beer + beer food = happy fun time. Groovy new spring releases.

**reservations requested. 10 beers + beer food + free fun = \$16 plus tax**

**sold out - private party**

**friday. april 16 @ 7 pm**

Basically you can't come to this class. If you want to be cool and exclusive like the lucky group that will be tasting wine on this night contact Matt.

**tour of Italy - part II**

**friday. april 23 @ 7 pm**

The last time we did the tour of Italy, the class was packed, and we couldn't accommodate all who wanted to attend. Matt has selected some fantastic Italian wines from many regions of the "boot" and you will be amazed at what thousands of years of experience does for producing quality wine. Barbaresco, Ripassa, Vin Santo and perhaps even a Barolo????

**reservations requested. 8 wines – cheese & labrea bread. \$25 plus tax**

**small production global reds**

**friday. april 30 @ 7 pm**

Most of the wine in the world is produced by a few gigantor wine corporations. This class is not about them, we think they'll be fine. We will instead focus on tiny, extremely high quality, family owned producers, (the wine version of the rocket market) it's just the way we roll.

**reservations requested. 8 wines – cheese & labrea bread. \$35 plus tax**