

rocket market presents the july
wine & cheese at the market™

726 e. 43rd 343.2253 – spokane

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 specialist, Matt Dolan and our cheese expert 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

wine dance party drinks & cocktails

friday. july 2. @ 7 pm

Sangria, mimosas, bellinis and more. Join us as we learn to make twists on these classic recipes using wine. I guarantee it will be a night to remember... **reservations requested. 8 "cocktails" – cheese & labrea bread. \$15 plus tax**

organic, sustainable and biodynamic wines

friday. july 9. @ 7 pm

So what's the deal with organic wines these days? What do they mean by sustainable. Is Biodynamic the wave of the future or ancient voo-doo? Learn what it means to farm and make wine organically, and what the truth is behind the biodynamic debate.

reservations requested. 7-9 wines, food, cheese and bread. \$15 plus tax

small vineyards Italian direct imports

friday. july 16. @ 7 pm

We tasted these wines months ago and have been anxiously awaiting their arrival. Good stuff+good buys=good times. Limited quantities, don't miss out on this opportunity! **reservations requested. 8 wines, food, cheese and bread. \$18 plus tax**

spain and portugal re-visited!

friday. july 23. @ 7 pm

By popular demand, were going back to Iberian peninsula! This time, visit the Ribera del Duero and Calatayud regions of Spain, revisit portugal and compare ruby and tawny porto...food, fashion and fun! (BYO fashion).....call early to claim your seat!

reservations requested. 8-10wines – cheese & labrea bread. \$18 plus tax

sold out - private party

friday. july 30. @ 7 pm

Yup, that's right. Someone bought every seat at the table. If you want to book a private event sometime, give us a call @ 343-2253.

drop-in wine & beer tastings at the market

saturday afternoons are the perfect time to run, walk, stride or drive to the rocket market to see what's going on! wineries and breweries are always looking for a setting in which to introduce the public to their hand-crafted grape/grain goods and we're making that happen. **complimentary** 1 oz. pours "drop-in" from 3 to 6 pm and check it out!

NO reservation necessary! Call 343.2253 for information

3 horse ranch – with winemaker, gary cunningham (awesome & organic!)

saturday. july 10 3 - 6 pm

Organic wines made with grapes grown on Vitis Vinifera rootstock in Idaho's fertile organic soil. Some of this rootstock traces its heritage to the 17th century Côtes du Rhône Valley of France.

caterina winery – with winery rep, steve busby

saturday. july 17 3 - 6 pm

Stop buy and taste the revitalized style of Caterina. Excellent whites and bold reds!

walla walla village winery

saturday. july 24 3 - 6 pm

Not your average wines, not your average winery. New to Spokane, check 'em out before the blow up! (in a good way)

direct import chilean value wines – with rep, joel cook

saturday. july 31 3 - 6 pm

If you've never enjoyed one of these tasty, hand-crafted brews from Sandpoint get in here! If you have, we'll see ya here!