

The New Jersey Section of the
American Water Resources Association

invites you to:

**The 11th Annual
Water New Year's Eve &
45th Anniversary Celebration
A Special Wine Pairing Event**



The Water Year is used by hydrologists to show the monthly patterns of precipitation, evaporation/evapotranspiration, runoff, and groundwater recharge, the primary components of the hydrologic cycle. Hydrologists use a year that begins on October 1st when soil moisture begins to be recharged following the summer months. NJ-AWRA uses the Water New Year as an occasion to celebrate water resources and have some fun with our members.

September 25th, 2015, 6:00pm

Hopewell Valley Vineyards, 46 Yard Road, Pennington, NJ 08534

<http://hopewellvalleyvineyards.com/hvv/>

Cost:

\$50/member

\$65/new member*

\$100/member & guest

\$115/new member* & guest

*(includes membership for the remainder of 2015)



Our evening will include:

- A wine tasting paired with cheese plates and appetizers (See below for menu of wine and food options)
 - Unlimited gourmet thin crust brick oven pizza
- Presentation of the Annual Excellence in Water Resources Awards
 - Celebration of NJ-AWRA's 45th Anniversary

To register, go to: www.nsawra.onefireplace.org & click on Events
Registration deadline is September 20th.

Arrival into the Main Floor Tasting Room

Appetizers

Cheese Platters

Domestic & Imported assorted cheeses, salami, castelvetrano olives, and fresh grapes.

Spanakopita

A tasty blend of spinach, feta cheese, eggs, onion, dill and spices, layered between sheets of delicate filo.

Hummus Bread and Spread

Roasted red pepper hummus, roasted garlic hummus, and tzatziki, served with fresh artesian bread.

Entrées

Unlimited supply of rustic brick oven pizza made onsite in the Hopewell Valley Vineyards kitchen.

Pizza Chambourcin

Tomato sauce, mozzarella, basil, and olive oil

Pizza Salami

Tomato sauce, mozzarella, and salami

Pizza Sangiovese

Tomato sauce, mozzarella, mushrooms, and olive oil

Pizza Pinot Grigio

Tomato sauce, mozzarella, onions, and olive oil

Pizza Rosso

Tomato sauce, mozzarella, peppers, and olive oil

Tasting Wine List

Pinot Grigio

An estate grown, medium dry, white wine. Light bodied with a delicate fruit bouquet of peaches and limes. Hopewell Valley Vineyard's Pinot Grigio displays a dry, crisp, and fresh flavor that complements lighter style cuisine, which is an outstanding companion to poultry, seafood, salad, and pasta with light red sauces. Served chilled.

Chardonnay

An estate grown, dry, white wine. Medium bodied with a smooth finish. Hopewell Valley Vineyard's oak-aged Chardonnay boasts flavors of pear, apple, and vanilla, which is an excellent compliment to seafood with rich sauces, chicken, and veal. Served chilled.

White Merlot

An estate fermented, sweet, rose wine. Light bodied with a delicate bouquet of peaches and pears. Compliments light meals and desserts. Pairs well with appetizers, mild cheeses, ham, turkey, and fruit salads. Served chilled.

Rossa Della Valle

An estate grown, medium dry, red wine. Medium bodied with a pleasantly long finish. Hopewell Valley Vineyards' vintner's blend embodies sweet aromas of raisin, raspberry, and plum. Enjoy with cheese, roasted chicken, lamb, grilled food, and pizza.

Barbera

An estate grown, medium dry, red wine. Medium bodied with intense color, this Northern Italian variety displays a unique character with spicy undertones. Hopewell Valley Vineyards oak-aged Barbera is structured with balanced tannins for a smooth finish. Ideal for tomato-based dishes, grilled meat and lamb.

Tasting Room Cash Bar

*Chardonnay, Pinot Grigio, White Merlot, Rossa Della Valle, & Barbera
Coffee and Tea Station
Sodas including Sprite, Coca-Cola Diet Coca-Cola, & Ginger Ale
Individual bottled water*

Dessert

45th Anniversary Cake to be served by NJ-AWRA, with coffee and tea