



*Stop Press...*

**NEW ZEALAND IN THE SPOTLIGHT**

Four-course dinner tasting with  
James Millton of Millton Vineyards  
New Zealand

**Friday, 24 June 7pm at Barrica Wines**  
**01772 877933**

# A GRAND DAY OUT!

I'm often heard banging on about working in a fantastic environment and the importance of location, and I believe you'd have to go a long way to better that of Barrica Wines, writes expert *Jane Cuthbertson*



**M**ost of you will know Huntleys Farm on the A59 in Samlesbury, but for those of you haven't experienced it yet – why on earth not? It's a great place where you will find a diverse range of shops and loads of reasons to visit.

We have a full and varied calendar of events at Barrica, some of which are free to attend – always a bonus!

During May we celebrated National Wine Month with a series of events and tastings to get the taste buds going. One such event was a themed day in conjunction with ViniPortugal, Out of the Deep fishmonger and the Food Hall. It was a huge success, so much so that we are now planning the next one on Saturday, 23 July when we will be celebrating all things Italian.

Weather permitting, the event will be held in the courtyard where we will be serving a tantalising array of Italian foods from the Food Hall and all matched with the perfect choice of wines from our extensive range at Barrica. Some of our specialist suppliers will be on hand to offer their expert advice in their own inimitable way!

We also hope to have a number of other things going on to entertain you, so just wander in anytime between 11am and 4pm – no tickets needed!

During the month of June, the wines of New Zealand take pride of place at Barrica. There will be a selection of wines available to taste all month with some very special offers to tempt. This is an annual date in our diary which has proved to be extremely popular

in recent years, and this year promises to live up to expectations.

Millton Vineyards are a biodynamic producer from New Zealand. James Millton, founder of the vineyard, visits the UK rarely and we are extremely lucky and excited that he will be coming to Barrica to host a four-course dinner tasting on Friday, 24 June at 7pm. The Millton Vineyard is New Zealand's first commercial fully certified organic winegrowers and biodynamic techniques are used in all areas of production.

This is going to be a very special dinner and we plan to keep numbers low to enable everyone to have a chance to get "up close and personal" to James, so contact us to reserve your place early to avoid missing out. You can now see a full diary of events and book online by visiting our website

[www.barricawines.co.uk](http://www.barricawines.co.uk).

A taste of things to come, and continuing our extremely popular educational trip around the world – so far we have done Italy, Australia and New Zealand, Argentina and Portugal and South Africa, this will be a chance to explore some exciting Spanish wines. These days are very informal, lots of fun and provide a great opportunity to learn about a new country and taste some fabulous wines. Further details are available on the website or from Barrica Wines, come and join us! ■

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