

# Words With Wine



## The Book:

### Every Where and Every Way by Jennifer Probst

Conflict. If I had to use one word to describe this book, that'd be it.

But that's a good thing. Jennifer is a master (mistress?) of using edgy interaction to draw out the true personalities of the characters. It gives the reader many opportunities to see characters with no layers, no shield, no insulation. In *Every Where and Every Way*, that holds true.

We have three brothers – Caleb, Tristan, Dalton – who haven't seen each other for years because of a long-standing feud. When circumstance and economics force them to become partners in their father's home-building company Caleb, the only brother still directly involved in the company, resents the intrusion of his brothers, even though they aren't happy to be involved either. Morgan, a proper and reserved southern woman with a talent for getting luxury houses built for the rich and famous, stacks the deck and forces the brothers to take on her next project, ignoring how much that angers Caleb.

All four of them bounce off each other with varying degrees of anger, sexual interest, resentment, humor, and creative insults. Morgan, with a strong inner resolve, easily holds her own despite the strong personalities all around her. She also attracts Caleb's romantic interest. But she has more than one reason to keep her emotional distance from him.

Each of the four characters deals with pain and fear in their own way, using it to remain insulated from everyone else. Their stubborn insistence makes for powerful interactions between the group, ones that strip away their layers of protection and let the reader see who they really are – the good and the bad.

## The Wine:

### Mionetto Prosecco

Early on, I started thinking of something young, crisp, and bold – something that makes you sit up and take notice when you are drinking it. And it needed to be effervescent, to match the book's mood.

The **Mionetto Prosecco** Brut DOC has an intense fruity bouquet with a hint of golden apple and lime zest backed up by vanilla and pears. It is very dry, fresh, light in body and well-balanced, with a smooth, clean finish. This wine is perfect alone as an aperitif or as a delightful complement to appetizers such as prosciutto or mild cheeses. It can be used as a base for Bellinis or other sparkling wine cocktails. **Price \$13-15.**