



**2013**

*Like us, you are probably looking forward to the spring weather after such a long, cold winter. Carafe™ starts off spring 2013 with a special offer on our great selection of Mist wines. Don't miss your chance to save with our monthly Featured wines too. We are all looking forward to seeing you soon!*

As a Carafe winemaker you should give yourself a good pat on the back. Why? Because you make excellent wine at an unbeatable price? Well, yes, but also because you are helping to save the planet! Unlike those who pay top dollar at the liquor store and then “re-cycle” their empty wine bottles, you in fact “re-use” yours. Of course, recycling bottles is better than just throwing them in the garbage but **reuse** is the solution.

The recycling process is better than starting from scratch but it still wastes energy and resources including transportation, sorting and reprocessing, all of which all leave a significant carbon footprint. Glass does not decompose and coloured glass (e.g., green wine bottles) can only be used to make more green bottles or to make fibreglass insulation. Unfortunately, many municipalities cannot justify the expense of shipping the glass collected in blue boxes and so it just goes to landfill. Vancouver has even considered banning all glass from their blue boxes. Some say, up to 50% of recycled glass does not actually get recycled.

Although wineries have come a long way towards sustainability, studies have shown that the greatest source of greenhouse emissions for wine is in the manufacture and transporting of the bottles. Nowadays, vineyards use less and less fertilizers and new winemaking technologies reduce greenhouse emissions. However, it's the shipping of glass bottles where efforts are stalled. Experts, Grupo ARCE, calculated that 39% of a wine's entire carbon footprint comes from the glass bottle itself. We've learned how easy it is to give our bottles a quick rinse after use and place them upside down back in their case ready for our next visit to Carafe. Apparently, a typical 5 kilometre drive to the LCBO accounts for about 30 per cent of the overall global warming emissions of a wine's entire lifecycle. When you make 30 bottles of your wine at a time at Carafe you are helping to save the planet yet again. So, give yourself a proud nod next time you pour a glass!

## **Spring into Summer with our Popular Mist Wines! Only \$89.00**



Get ready to entertain your family and friends this summer with your choice of delicious Fruit Mist Wine. Here's your chance to enjoy a sensational new treat at less than \$3.00 per bottle! Our Mist wines are a refreshing blend of your favourite wine Varietal carefully blended with fresh fruit flavour. Perfectly balanced- delightfully light and thirst-quenching. Serve chilled over ice or use as a mix to create your own cocktail. Ready to bottle (and drink) in just 4 weeks. Choose any Mist Wine in stock for just \$89.00 per 23L Batch, including taxes! Only for the month of May 2013.

### **Clams with Chorizo in Wine Sauce**

- 3 cloves garlic, minced
- 4 tbs olive oil
- 1 med. onion, chopped
- 3 plum tomatoes, peeled, seeded and chopped
- 1 link chorizo sausage, cut into bite sized pieces
- 1 tsp dried thyme (or a few springs if fresh)
- 2 pounds clams, scrubbed
- 1/2 cup white wine
- 1/4 cup parsley
- Salt and pepper, hot pepper flakes to taste.

In a Dutch oven, heat oil, add sausage and quickly brown on all sides. Add onion and garlic, sauté until softened, add tomatoes and allow to simmer for 5 min. Add wine and clams, lower heat to medium, simmer covered for 7-10 minutes or until clams have opened up. Adjust seasoning. Discard any clams unopened clams. Garnish with fresh parsley. Serve with crusty bread to soak up juices.

## Carafe Featured Wines

Every month, Carafe offers **\$10.00 OFF** a specially featured red and white 6 week wine to add to your wine cellar. Each of these wines makes a 23 Litre batch. Here is the line up for the next few months...

### APRIL 2013

**Cabernet Shiraz** - This full flavoured blend marries the firm flavour of Cabernet Sauvignon with spicy Shiraz, creating a lush red wine that is nicely rounded with oak. This is the perfect wine for roast beef, steaks and ribs.

**Unoaked Chardonnay** - A full bodied unoaked wine offers a stunning array of flavours that reflect citrus and peach. This refreshing alternative to traditional oaked Chardonnays is best served chilled to show off its lively potential.

### MAY 2013

**Barolo** - Rich and full bodied with deep juicy fruit that is followed by lightly toasted oak. Serve this Italian delight with saucy meat dishes and tomato based pastas.

**Verdicchio** - A refreshing white wine with delicate aroma and hints of citrus fruit and almonds. Discover the exceptional versatility of this uniquely pleasing medium bodied wine.

### JUNE 2013

**Vieux Chateau du Roi** - "VCR" is our name for this elegant dinner wine that is styled after the famous Chateauf-neuf-du-Pape, You will find VCR to have an impressive smoothness, intense burgundy colour and lingering dry finish.

**Argentinean Trio** - A delightful blend featuring hints of apricot coming from the Viognier, the depth and structure of Riesling and the tropical aromas of Chardonnay - all nicely balanced with a pleasant lingering finish.

### JULY 2013

**Rosso Grande** - If you are looking for a hearty red to stand up to your most flavourful meat dishes, you will enjoy this full bodied, vibrant, dry red wine with complex notes of black cherry.

**Chardonnay** - Our full bodied Californian version of the Queen of grapes features a subtle tropical fruit aroma with refreshing crisp citrus flavours and soft hints of toasty oak.

### AUGUST 2013

**Valpolicella** - This medium bodied fruit-fragrant red wine is styled after the famous wines from the Vento region of Italy. Valpolicella is the perfect match for red sauce dishes such as spaghetti, lasagna or with veal parmigiana.

**Riesling** - Our medium-bodied Riesling is always a crowd pleaser. This German-style wine features both flavour notes and aromas of citrus. Its crisp, freshness, make it a highly versatile choice when pairing with many dishes including spice as well as hard cheeses.



Every month Carafe has a winner for a Free Wine Making Experience. Don't forget to enter our contest at

[www.carafe.ca/contest](http://www.carafe.ca/contest)

Congratulations to these recent winners:

December 2012 - Jerry Smolen, Mississauga

January 2013 - Moira Fogarty, Oakville

February 2013 - Wes Fletcher, Hamilton

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(behind Blinds to Go)

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Monday - Friday 11 am - 8 pm  
Saturdays 10 am - 4 pm  
Closed on Sundays & Stat. Holidays

