

We hope that you enjoyed the holiday season with family and friends. To start off the year, we have our annual New Year's Wine Specials and some amazing limited edition wines. Plus everyone has a chance to win a free batch with our online Monthly Wine Contest. Thank you for your enthusiastic support in 2013 and Happy New Year!
Dana, Bonnie, Barry and Marlon



Try them all
and experience
the world of
wines!



Now Available!

Argentina Torrontes

Fragrant aromas of fresh lemon, orange, and floral notes lead to a ripe and vibrant style of Torrontes. Pair this light bodied white with mildly spicy Asian dishes, seafood salad and flavourful cheese.

Australia Semillon Sauvignon Blanc

A classic blend of two white varieties, with a wonderfully textured and rounded mouth feel, flavours of pink grapefruit, dried herbs, citrus, and a touch of tropical fruit gives every sip a generosity of flavour. Pair with crab, crudités and grilled squid.

Australia Shiraz Viognier

This easy to drink medium bodied wine begins with aromas of cherry, blackberry, and violets as well as hints of pepper, vanilla, and chocolate that integrate through the palate. Pair with BBQ, Char Siu Pork and crusted lamb chops.

AVAILABLE IN MARCH 2014



Italy Nero D'Avola

This full-bodied red wine opens with fragrant bouquets of plum, blackberry, coffee, and spice.

Pair with pesto, grilled red meat and black olives.

Spain Monastrell Petit Verdot

Medium bodied and well balanced, this red wine features dense flavours of black fruit, smoke and cedar. Pair with Manchego cheese, rice pilaf and grilled lamb.

Warm Up Your Winter With Carafe's Annual New Year's Sale

This year we are featuring these two Classics:

Cabernet Sauvignon

Considered the noblest of all grapes, our Californian style Cabernet Sauvignon has a rich and flavourful intensity. This dry red is nicely rounded with a smooth oak finish and notes of cherry and black current.

Sauvignon Blanc

This is the perfect choice to accompany your fish and seafood dishes. It is a crisp white wine with refreshing, delicate flavour. You will love its subtle aroma and almond bouquet.

**Make 1 Wine...
Save \$15.00**

**Make 2 Wines...
Save \$35.00**

Available in both 4 and 6 week
23 Litre Batches

Offer valid until January 31, 2014
Not in conjunction with any other offers.
Prices include our full service, all taxes,
corks & shrink capsules.

Refer a Friend to Carafe Wine Makers...

You'll Get
\$10 OFF
Your Next
Batch!



They'll Get
\$10 OFF
Their First
Batch!

It's a WIN-WIN Thing!
You'll BOTH have something to celebrate!
carafevinemakers.com

DID YOU KNOW? ...

Question: What are those crystal-like deposits found at the bottom of some wine bottles? Commonly known as **Wine Diamonds**, they are a natural product of wine. Tartrate "fall-out" is an issue that wine lovers have been dealing with ever since wine was first made from grapes. Wine diamonds are in essence cream of tartar. Think of sugar turning into rock candy and you'll have a good mental image. Grapes are high in tartaric acid, a natural fruit acid present in the grapes as they grow. In finished wines, tartaric acid helps your wine maintain its "pucker" and the refreshing "zing" that so many of us enjoy in red and white wines alike. Potassium also exists in grapes, and when these two things bind together usually under chilly conditions, they form little potassium bitartrate crystals, which then settle to the bottom of the bottle. They're completely natural, odourless and tasteless. In Europe these crystals are accepted as a sign that the wine is a natural one. It happens to the best winemakers in the world (you know, the folks who get \$150 for a bottle of their wine) where it is entirely expected.

Wine diamonds are completely harmless. However, you can easily remove them by using one of our inexpensive bottle filter pourers or you can decant your wine prior to serving. Simply drop in to Carafe for any other wine related questions you may have.

FAIR TRADE CHOCOLATE NOW AVAILABLE AT CARAFE!!



Fairtrade Canada is a national, nonprofit Fair Trade certification organization, and the only Canadian member of the Fairtrade International (FLO).

It seeks to change the terms of trade for the products we buy - to ensure the farmers and artisans behind those products get a better deal. Most often this is understood to mean better prices for producers, but it often means longer-term and more meaningful trading relationships as well. Fair Trade is a way for all of us to identify products that meet our values so we can make choices that have a positive impact on the world...and Carafe is proud to take part.

Come in soon to pick up some delicious Fair Trade chocolate to pair with your favourite wine, or just to enjoy on its own!



Enter online for a chance to win
a free batch of
Californian Cabernet Sauvignon
There is a winner every month!
visit www.carafe.ca/contest

Carafe Featured Wines

Each month, Carafe WineMakers features both a Red and a White six week wine at **\$10.00 OFF** each 23 Litre batch.

FEBRUARY 2014

Pinot Noir - This fruity, medium-bodied red wine is delicate, yet rich in complexity, with a warm, oaky flavour.. Excellent with hard cheeses or served slightly chilled to accompany chicken or duck.

Riesling - Dry, fruity and well balanced with hints of peach and apricot. Great to serve with spicy foods and cold meat snacks.

MARCH 2014

Amarone - A full flavoured red wine well structured with an earthy aroma backed by notes of spice and vanilla. Pairs well with ribs, rich tomato sauced pasta and full flavoured cheeses.



Pinot Grigio - Pinot Grigio has become widely popular due to its refreshing citrus character with a back note of juicy, fresh peach. Serve chilled as an aperitif or serve with your favourite chicken or fish dish.

As you have seen before you got this far our newsletters will be delivered by email from now on. If you know a friend that does not have email and would like a copy mailed we will be happy to do this on an individual basis. With the new postage announced for 2014 our newsletter would cost upwards of 8000.00/ year to mail out an expense, although well spent one that could be well spent on other things. Please have your friends send us their emails and we will include them on our list. I propose to send out no more than 6 emails per year. Email addresses can be sent to our website www.carafehamilton.com

On another note some of you have been asking about the orphanage in Africa. There have been some trials and tribulations over the last 15 months since our Matron Muriel passed away suddenly.

There have been some legal battles but I am happy to say we are on the track again and things are coming back to normal. Our new Matron has arrived and has settled in Our kids have returned from other facilities we had placed them into for the transition period and by all accounts things are getting back to normal. I will keep you posted.

Last thing I would like to say is to thank you all for your continued support. We know you have many choices where to spend your wine making dollars and we are proud that you have decided to depend on us to supply your wine. All the best in 2014. Dana

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(near Blinds to Go)

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