

What great spring weather! Now that summer is just around the corner it is time to make wines for entertaining your friends and family. Carafe has plenty to choose from. This year we are offering new and exciting Fruit Wine combinations. And, don't miss our monthly specials too. See you soon we hope Dana Bonnie Marlon Barry

Carafe Featured Wines

Every month, Carafe offers **\$10.00 OFF** a specially featured red and white 6 week wine. Each of these wines makes a 23 Litre batch.

MAY 2012

Barolo – Rich and full bodied with deep juicy fruit followed by lightly toasted oak. An Italian delight - serve with saucy meat dishes.

White Zinfandel – Back in time for summer. This light bodied wine features a delicate pink (blush) hue, strawberry aroma and soft fruity flavour.

JUNE 2012

Vieux Chateau du Roi – Styled after the famous Chateauneuf-du-Pape, this elegant dinner wine has an impressive smoothness, intense burgundy colour and lingering dry finish.

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

JULY 2012

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 yet dry wine with complex notes of black cherry.

Argentinean Trio – A delightful blend featuring the apricot tones of Viognier, the depth of Riesling and the tropical aromas of Chardonnay – all nicely balanced with a lingering finish.

AUGUST 2012

Valpolicella – Long appreciated from the Vento region of Italy, this medium bodied, fragrant red is the perfect match for red sauce 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.

Wines Of Summer



Although we are always reminding you to plan ahead so your wines that will need time to age will be ready for the winter, there are many wines you can make right now that will be enjoyable this summer.

These include our fabulous Mist wines which are great to have on hand any time but especially in hot weather. As you will see in this newsletter, we have many exciting flavours to try. And, they are ready to drink almost right away! If choosing red wines for summer, there are also several choices. Lighter reds such as Bergamais that emulates the famous Beajolais wines of France are a great choice for outdoor living. The same applies with many of our 4 week red wines.

In the whites, we have a wide selection of excellent summer wines to choose from. For example, most Pinot Grigios require little aging as does our Chamblaise which is similar to Chablis – light, yet dry and soft spoken. Both these wines can be enjoyed on their own or taste great with grilled shrimp – yum! And of course there are the blush wines that match so well with summer salads and tasty appetizers. It seems that when it comes to wine as with so many beverages nowadays, people can't get enough fresh fruit flavour!

Next time you are in, just ask about the many wines of summer we have available to help you celebrate the season ... all at a savings.



Mist Wines Whisk you away from the ordinary

Subtle fruit flavours are blended with your favourite wine Varietals creating a perfectly balanced reduced alcohol wine that's a little on the sweet side due to the fruit added.. Serve well chilled.

Feeling adventurous? Go beyond the usual and discover the latest in fruit trends from around the world!

- Black Cherry Pinot Noir
- Blackberry Malbec
- Cranberry Shiraz
- Raspberry Merlot
- Green Apple Sauvignon Blanc
- Peach Chardonnay
- Tangerine Pinot Grigio
- Tropical Fruit Riesling
- White Pear Pinot Grigio
- Blu Pom White Merlot
- Strawberry White Zinfandel

Put on a 23 Litre batch for just \$110.00

News Letter Alert!!! This will be the last snail mail letter. We will be happy to email you one, or it will be available on the web site. Please enter your email on the site requesting a newsletter. There will be copies available at the store if you would like to pick one up. It will only mean about 6 emails a year from Carafe. This is a attempt to control pricing and we all benefit from it environmentally.

Bonnie's Corner

Over the years it has always been hard to find that special little hostess gift or gift for that close friends birthday and not spend a fortune. Dana finally let me go out and find some of these treasures. I have done some research and found a few really cute wine accessories. A lot of them have little sayings printed on them indicating the joys of wine and its consumption. We have now stocked a number of designer stoppers and cork screws, bottle cosies with printed messages expounding your affection to the grape. I have brought in some designer coolers as well clear plastic but foldable so east to put into your picnic basket. Just add ice and your bottle of wine and your ready to serve. There are coasters and stemless cups for the patio. You will love the travel sleeves for taking your own wine on the plane in your suitcase and not worry about breakage. I have told Dana that these will almost fall of the shelves. People will be so excited when they see them, so PLEASE come and see them!

Orphanage in Otijawarongo Namibia

Since our last newsletter a lot has happened at the orphanage in Africa. Three of the boys have left the town for the big city and are doing some hard studying to improve their marks and hopefully get accepted to a university program. Two of the boys are doing quite well but the third I think is enjoying the big city and his marks are somewhat disappointing but he has promised to work harder.

You will remember I had asked, if you had any spare loonies. I would put them to good use and many of you answered the call. I was able to send over a new computer for the kids. I also ordered all new beds for the group. The pictures of them smiling while sitting on their new mattresses are awesome. Many of them have never had a mattress unless fashioned from cardboard so was very exciting for them. I have been told they have rarely had anything new to call their own so this to was a special gift from all of you I am still hoping to start work on the kitchen renovation this fall or next spring so again if you can spare a loonie or two I promise to put them to good use.

SPINACH AND ARTICHOKE DIP

- 2 tablespoons olive oil
- 1/2 small onion, finely chopped
- 1 clove chopped garlic
- 1 (14-ounce) can artichoke hearts, drained and chopped
- 4 tablespoons white wine
- 1/2 (10-ounce) pkg frozen spinach, thawed and drained
- 1/2 cup sour cream
- 8 ounces cream cheese, softened
- 1 tbsp chopped fresh flat-leaf parsley
- 1/4 cup freshly grated Parmesan cheese
- salt and pepper and hot sauce to taste

Directions

Heat the oil in a medium skillet over medium heat. Add onion and garlic; cook until soft. Add artichokes and spinach - cook 1 minute.

Add wine to deglaze and let cook until liquid is reduced by half. Remove from heat and let cool.

In the food processor, mix together sour cream and cream cheese until well combined. Add parsley, cheese, salt, pepper, and hot sauce; mix until well combined. Pulse-in cooled spinach and artichoke mixture. Transfer dip to refrigerator until chilled about 2 hours. Can be made up to one week in advance!

Serve with crudite, flatbreads or baguette slices.

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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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