

Winter 2012

We hope that you and your family enjoyed a wonderful Christmas season. We are pleased to start off 2012 with our annual Happy New Years Sale! In addition to our monthly Featured Wines, Carafe is offering an outstanding collection of Limited Edition wines to add to your wine cellar. Thank you so much for your continuing support. Happy New Year from all of us at Carafe Dana, Bonnie, Marlon and Barry!

WINE & DESSERT!

There are a lot of good dessert recipes that use wine but you're likely to ask: Why waste the wine?

Well, alcohol does evaporate at 170F (77C), so even before a dish hits the boil, the buzz has vanished. However, there are myriad flavours in wine - acids, sugars, tannins, esters (which are fruity) and diacetyl (a buttery note) - all concentrated by cooking. You just can't find that stuff on the spice shelf. It's dead simple to use, and it only takes a few glugs to give a dish flavour. You can still drink the rest while you're cooking.

Take drab old tapioca. "Fish eyes and glue" to most kids; it screams for added flavour. A Brazilian dish called sagu de vinho uses a Bordeaux-style red to turn tapioca into a flamenco of flavour. Instead of cooking it in water alone, you use a two-to-one mix of wine to water. Serve it with cheesecake.

Few people have good things to say about custard, either. But Sicilians added Marsala and called it zabaglione. Marsala, like sherry or port, is a frequent choice for dessert.

If sagu de vinho is a flamenco, zabaglione is the *pas de trois* from Swan Lake. Its origins go back centuries, possibly as far as 9th century Turin. Maybe the Shroud of Turin was actually a napkin some guy used to wipe the zabaglione off his chin. All you do is whisk egg yolks, Marsala and sugar in a double boiler. The custard triples in volume, frothing into something rich and addictive.

Over in the UK there's the English trifle. So named because it's a fraud, invented to use up stale cake. It works like this: Aunt Edna shows up for dinner with a sponge cake she's been keeping in plastic for a little over six months. What to do? You get out a meat cleaver, hack the cake into bite-sized chunks and soak it in sherry. Fold in any or all of the following: fruit, more sherry, jello, whipped cream, ice cream, custard, more sherry and almonds. And you top it with Drambuie. With no cooking involved, the alcohol remains. Hence it's other nicknames: Topsy Cake, Topsy Parson and Topsy Hedgehog.

If you Google "wine in dessert" you'll get scores of simple recipes, all part of a noble effort to keep the whole meal lubricated. Cheers!

.... By John Challis

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

This year we are featuring these two great Classics:

Cabernet Sauvignon

Considered the noblest of all grapes, our 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 30, 2012
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



DISCOVER THE TASTE OF THE WORLD!
Unique, tempting, adventurous and delicious
 ... the RQ'12 Collection

Give us a call for more details, pricing & food pairing suggestions.

Hang Ten (California)

Varietal(s): Muscat Symphony Sauvignon Blanc Chardonnay
 Attributes: A luscious blend - peach, apricot, baked apple and pear.
 Release Date: January 2012.

Toro (Spain)

Varietal(s): Monastrell Tempranillo Cabernet Sauvignon
 Attributes: Coffee nose, black pepper, sweet fresh cherries
 Release Date: January 2012.

Tango (Argentina)

Varietal(s): Tempranillo Malbec
 Attributes: Rich fruit, hint of chocolate. Intense ripe apple aroma.
 Release Date: February 2012.

Down Under Red (Australia)

Varietal(s): Shiraz Cabernet Sauvignon Petit Verdot
 Attributes: Red current aroma. Enjoy with Osso Buco or steaks
 Release Date: March 2012.

Down Under Rose (Australia)

Varietal(s): Syrah Merlot Rosé
 Attributes: Rosé with floral notes of honey, fresh berries and fig.
 Release Date: April 2012.

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 2012

Pinot Noir - A medium-bodied red wine with plenty of fruit and a deep, complex aroma with a hint of fresh pepper. Excellent with hard cheeses or served slightly chilled to accompany chicken or duck.

Riesling Auslese – An intensely flavoured, slightly off-dry German style white wine with luscious flavours of green apple, peaches and tropical fruits. Great to serve with spicy foods and cold meat snacks.

MARCH 2012

Cabernet / Shiraz – This blend marries the hearty flavour of Cabernet Sauvignon with the brilliant qualities of Shiraz, creating a lush, full-bodied red wine with a light oaky nose that ages well.

Unoaked Chardonnay – This full bodied Chardonnay showcases its balance between fresh fruity flavours and vibrant acidity. The lack of oak allows you to focus on a stunning array of flavours that reflect citrus and peach and its soft, buttery mouth feel.

APRIL 2012

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.



**2012
Limited
 Releases**

These Limited Releases feature grapes from specialty vineyards. They are outstanding wines of distinct character! Don't wait to order your choice – while supplies last!

Pinot Noir (Sonoma, California)

This ruby-hued wine is medium bodied with classic aromatics dominated by bright cherry, fresh raspberry, elegant spice and subtle notes from medium toast Hungarian oak.
 Release Date: January 2012.

Nebbiolo

Nebbiolo is the famous primary varietal in Italian Barolo. This is indeed a BIG wine with deep, brooding red colour, highly extracted ripe fruit, dark spice, high alcohol and pointed tannins.
 Release Date: February 2012.

Sauvignon Blanc/Semillon/Chardonnay

The citrus, grassy notes of Sauvignon Blanc; the lushness and soft mouth feel of Semillon, combine with the crisp tree fruit flavours of Chardonnay. A great social sipper!
 Release Date: March 2012.

Red Mountain Trio (Cabernet, Syrah, Merlot)

The power of award-winning Red Mountain Cabernet is blended with the brightness of Syrah and soft approachability of Merlot. Best cellared at least a year. Release Date: April 2012.

ORPHANAGE

It was great to travel to Africa again this year and have time to spend with the kids in Otijawarongo. To see the work we all did through our donations was extremely exciting. The stone work is excellent and has so improved the area for the kids to play and work in. As I have said before I have taken on another project with them. The kitchen does need renewal however a more pressing problem is adequate beds for the whole group. At present they are sleeping on beds that have minimal mattresses and the wire mesh springs are breaking through and they have reinforced them with newspaper and cardboard. I want to buy new beds for them all, This sounds like a huge project but I think I could purchase them locally for about 3500 dollars Cdn.. If you have any loonies left over after the Christmas holidays maybe think about dropping one in the pot at the store. Every dollar will help make this dream come true.

On another note I would personally like to wish all of you the very best for 2012. Your continued loyalty to Carafe Wine Makers is greatly appreciated. Thanks to you all.

1024 Upper Wentworth

905.574.7666

Monday –Friday.....11 am – 8 pm

Saturdays 10 am – 4 pm

Closed on Sundays & Stat. Holidays

dana@carafehamilton.com