

# Winter 2015

We would like to wish you and your family all the best for this coming New Year. Thank you for your continued business! We are starting off 2015 with our traditional New Year Wine Specials, Monthly Features and a truly international line-up of up Limited Edition releases. Happy New Year from all of us at Carafe! Dana, Bonnie, Marlon, Barry, John.



## Passport Series 2015

*Every bottle is an expedition. expedition.*

*Where will your Passport take you?*

Now Available

### Petit Verdot - Yakima Valley, Washington

Intense colour and aromas of vanilla, cedar and smoke, followed by ripe cherry and blackberry flavours. This full bodied wine has warm undertones of mocha, firm tannins, and a robust finish. Pair with rich meats such as lamb, hearty casseroles and mature cheeses.

### Brunello Style - Montalcino, Italy

An elegant wine made from Sangiovese grapes with a deep garnet hue, full body and velvety texture. Aromas of leather, cranberry, tobacco, and flavours of ripe cherry with a hint of earthiness define this classic Italian. Smooth tannins and ripe fruit characteristics yield a silky finish. Enjoy with Portobello mushrooms, beef ragu and cured meats.

### Pinot Gris - Willamette Valley, Oregon

Look for aromatics of lemon, green apple and subtle floral with flavours of fresh-cut pear and mango. Medium body with a pale straw colour, Oregon's Pinot Gris boasts zesty acidity balanced by a slight sweetness and lingering finish. Great with fresh seafood, a spicy curry or Thai noodle dishes or enjoy on its own lightly chilled.

Available February 2015

### Pinot Noir - Sonoma Valley, California

Light bodied with soft aromas of vanilla with earthy undertones. On the palate, bold flavours of black cherry and strawberry are balanced by a touch of mellow spice. This fruity and bright wine is ruby in colour with a smooth, satisfying finish. Light enough to pair with salmon but complex enough to pair with meats such as duck. Enjoy with pizza, any mushroom based dishes or with soft cheeses.

Available March 2015

### Volcanic Red - Curicó Valley, Chile

The three classic Chilean varietals make this bold, full bodied blend erupting with sweet fruit flavours from the Cabernet Sauvignon, spicy and earthy notes from the Carménère, rounded out with soft fruit and chocolate notes from the Merlot. Deep red, smooth and well balanced, serve with grilled meats, Indian curry, or Spanish Paella.

## Warm Up Your Winter With Our Annual New Year's Sale

This year we are featuring these two Classics:

### Merlot

You'll love the smooth and rich fruity flavour of our medium-bodied Merlot that is delicately laced with just a hint of oak.

### Chardonnay

Our version of this popular classic is refreshingly crisp with embedded flavours of fresh apples and pears and a toasted oak aroma.

**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, 2015  
Not in conjunction with any other offers.  
Prices include our full service, all taxes,  
corks & shrink capsules.

## Carafe Is Growing!

Congratulations to Mike and Beth Williams who have opened Carafe WineMakers in Chatham, Ontario.

The store is located at 350 Lacroix Street at the corner of Park Avenue.

**519 351 3985**

[mike@carafechatham.ca](mailto:mike@carafechatham.ca)

*Help us spread the word to friends and family who live in the area.*

## 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 2015

**Pinot Noir** - This fruity, medium bodied red wine is delicate, yet rich in complexity, with a warm oaky finish. A perfect wine for dishes with mushrooms, or served slightly chilled with grilled salmon.

**Gewurztraminer** – Fully aromatic with a unique richness of tropical fruits that is followed by delicious pineapple and citrus flavours. Gewurztraminer is a treat to sip with hard cheeses and a perfect match for your spiciest dishes.

### MARCH 2015

**Argentinean Malbec / Syrah** - Malbec and Syrah juices are blended to create a wine with toasty aromas, hints of cherry and dark fruit on the palate. This full bodied rich red is always great with beef, roast pork, pastas and pizza.

**Muscat** – An up and coming blend that features flavours and aromas of peach, apricot, baked apple and pear. Pair this soft white wine with green salads or blue cheese. Makes an excellent aperitif too!

### Back By Popular Demand!

### Coming Soon... Carafe's Merlot Quartet

After searching far and wide, we are pleased to announce that we have sourced the ingredients for a 2015 **Merlot Quartet**.

This Carafe Exclusive, expected to arrive in April, will combine pure juices

arriving from four top quality regions: Chile, Sonoma, Lodi California and Italy. It will be fermented on natural virgin grape skins and solids, direct from the vineyard, imparting superior aromatics and full tannin flavour.

The last time we had offered Merlot Quartet it sold out quickly, so please reserve your batch soon!

## ACTUALLY...I MADE IT MYSELF!

We are often asked why Carafe wines taste so good, considering that they are made on the premises rather than in steel tanks in a wine "factory".

Well, there are two basic reasons.

Handcrafted wine in small (30 bottle) batches is actually quite tricky. Each wine is unique and, as you know, we offer a tremendous variety of styles and types. This requires us to follow specific procedures and pay careful attention to all the details. There is little room for error.

Just like cooking at home, if you buy cheap ingredients your meal may taste okay, but, if you search for the best ingredients, your meal will be that much better. We buy ingredients from the best suppliers. Fortunately, their juice brokers, in turn, shop the world for dozens of boutique wineries and some very large ones including Inniskillin, Jackson-Triggs, Paul Masson and even Mondavi. This source of world class ingredients and technical support enables us to provide you with the best possible product on a consistent basis. Next time you are in to visit us, you may be surprised to find just how many wine regions are juices come from. And, as we are producing locally, we can lower the amount of natural preservatives like sulphite. Wines made at Carafe have won many awards and do very well in blind taste tests, even those conducted by experts. So why not save the LCBO taxes and mark-ups by making your own at Carafe? In terms of health benefits, your Doctor will be just as happy!

Well it is another year over and we have to stop and think about what has happened in the world in the last 12 months. It has been a very scary year actually and the fact that we still live in a free and prosperous country is a huge bonus. We at Carafe would like to take this opportunity to thank you for your continued support and loyalty to our services, and for this we are so appreciative. Some people have been asking about the Orphanage in Otijawarongo. There to in the last 18 months many things have happened. Our Matron Muriel passed away after a very short battle with brain cancer, and this left the house in total disarray. Through a lot of hard work with locals we now have a new matron, a lovely woman from Germany. She has stepped to the plate and by all accounts she has settled in well. As customers you all have a hand in this, as we do donate a portion of every batch bottled with us to the cause. These donations help to maintain a rather normal life style for 28 lost souls. Others have been so generous over the last few years by making additional donations. Rest assured, all these donations make it directly to the kids and to their benefit. Lastly I would like to wish all of you a very happy, healthy and prosperous 2015.



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(behind Blinds to Go)

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Monday –Friday.....11 am – 8 pm

Saturdays 10 am – 4pm

Closed on Sundays & Stat. Holidays