



We hope you and your family enjoyed the summer - despite the unusual weather! We, at Carafe, are looking forward to the fall harvest season. We have a selection of featured wines on special each month as well as many exciting new wines you can make for the holiday season. We look forward to seeing you soon! Bonnie, Barry, Marlon, Dana

POPPING THE CORK!

We all love the sound of the cork popping when opening a bottle of our favourite wine. But there are now so many ways to indulge! We have all seen screw cap wine bottles. As a compromise, there is a resealable screw off cork coming soon. The trend towards wine on tap is growing quickly at restaurants and bars. Wines that are stored in kegs are being dispensed from elegant Italian-made towers much like beer taps except more sophisticated. A local company WE Winery Equipment, has even invented a way to control the exact temperature of each wine as it pours. Until recently, Canadian wineries could only offer their VQA wines in 750 ml bottles. Without this restriction we can expect to find the higher quality VQA wines available in bag-in-box, as in many European countries.

A new wine gadget, developed in the United States enables wine lovers to 'access any wine, any time, in any quantity' without ever removing the cork. The Coravin Wine Access System withdraws a desired amount from a sealed bottle via a hollow needle that pierces the foil and cork. The remaining wine is then pressurized with Argon gas to protect it from oxidization while the cork reseals itself naturally, allowing the wine to evolve as it would normally. The inventor Greg Lambrecht said he drank a single bottle of rare wine with 14 people over a period of four years using his system that sells for about \$300.

Meanwhile, a new French company Winestar has joined the handful of American wineries that are selling their wines in single serve cans. This is quite the challenge in a country with such deep-rooted wine traditions and strict wine laws. They believe their light, more portable cans of premium AOC wines will encourage young consumers to take wine to picnic as outdoor eating is immensely popular throughout France. Unlike wines sold in Tetra Pak, fizzy wines such as Moscato can be canned.

A British company led by James Nash who was rejected by the BBC's version of Dragon's Den has a big hit with the Tulip. This colourful 187 ml plastic wine glass with peel off lid is filled with a selection of Italian wines. Apparently, the Marks and Spencer exclusive version with French wine called Le Froglet is quite popular with commuters who enjoy a glass of wine on the train home.

Time For A Wine Facial?

The Times Of India reported that because of its rejuvenating properties, **wine facial** is fast becoming a popular trend. According to cosmetic surgeon Dr Satish Arolkar, the tartaric acid in wine stimulates the development of new cells in the skin's outer layers. Yeast is ideal for teenagers and acne-prone skin as it has a multitude of nutrients especially zinc which clears the skin. Wine's riboflavin also helps the immune system. "Organic wine facials have immense health and beauty benefits because they are packed with antioxidants like flavonoid, resveratrol and tannin. They fight free radicals and help maintain a youthful and glowing skin. They are rich in amino acids, that boosts skin renewal and prevents sun damage,"

Canada's Wine Consumption Growing

According to results of a recent VINEXPO study, Canada's wine consumption continues to grow at a rate six times faster than the world average. Between 2005 and 2009, Canadian wine consumption increased by over 22%. Between 2010 and 2014, Canada placed third, after China and the United States, for wine consumption growth. Rarely do food products achieve such a success!" said Vinexpo CEO Robert Beynat. Canada now ranks as the world's 5th biggest wine importing country by volume. Between 2010 and 2014, domestic wines will increase 26% as we consume almost 15 million cases of locally-produced wine. While the trend towards red wine continues, the study predicts that rose wines will also grow substantially

Three fabulous wines from the southern hemisphere will be launched in December. Try them all and experience the world of wines!



Limited Editions available this December.

From Argentina...

- **Torrontes** - a light bodied white. The Torrontes grape is mainly grown in La Rioja, San Juan and northern province of Salta and has become one of Argentina's signature grape varieties.

From Australia...

- **Shiraz Viognier** - a medium bodied red
- **Semillon Sauvignon Blanc** - a blend of two classic white varieties.

Despite Australia being called the "New World", this country has been producing wines since the early 1700's. Australia now has more than 60 designated wine regions each with specific climate, topography and soil differences.

Introducing our New Fresh White Wines

Uniquely designed to bring out the best flavours and aromas in each variety.



Chile Chardonnay

This medium bodied aromatic Chardonnay is balanced with fresh, lively acidity. Bursting with hints of pineapple, melon and peach on the palate, this lightly oaked dry white has delicate hints of pear on the finish.

South Africa Sauvignon Blanc

A medium bodied dry wine that boasts aromas of apple, lemon and kiwi on the nose and provides hints of lemon on the palate. Grapefruit and passion fruit notes offer a zesty finish

Also Introducing a New Red...

Australian Pinot Noir

This medium bodied red is bursting with flavours of ripe black cherries, red berry fruits and delicate spice notes on the palate. Layered with aromas of strawberry, plum and black cherry are superbly balanced with oak on the nose. This Pinot Noir can be best enjoyed with lamb, grilled salmon or tuna and roast turkey.

Limited Releases coming this September

Spanish Tempranillo Cabernet

You'll love the rich aroma of black cherries, plums, chocolate and coffee. With a hint of vanilla and spice, this full bodied wine has firm ripe tannins and an elegant finish.



Australia Viognier

This unique grape produces a wine with hints of apple and pear on the nose with a soft touch of vanilla. Perfectly balanced acidity compliments the fruit and lightly toasted oak.



Cru Specialty Now Available!

These wines are available exclusively for the holiday season while quantities last.



Black Forest Port Style - NEW!

Bursting with rich aromas of red and black cherry, this full-flavored wine also has a hint of dark chocolate fused with plum on the nose. Rich and sweet with a lovely warm finish, this is like dessert in a bottle!

An irresistible complement to your holiday festivities

Other flavours also available:

- Toasted Caramel Port Style
- Orange Chocolate Port Style
- Coffee Port Style
- White Chocolate White Port Style

Orchard Breezin' Holiday

The holiday season is just around the corner and our popular Orchard Breezin's **Cranapple Celebration** is back! This white wine featuring tart green apples balanced out by smooth white cranberries creates an easy drinking wine with a crisp, refreshing finish. Enjoy sipping this delightful vintage at holiday gatherings, perfect as a hostess gift, or for sharing with friends and family during the holidays.



FEATURED WINES

Every month, Carafe features a red and white wine at a special savings of **\$10.00 OFF** per 23 Litre batch. We select wine styles from our extensive wine list that we know you will be proud to include in your wine cellar. Ready to bottle in six weeks.

SEPTEMBER 2013

Merlot – The Merlot grape makes a medium-bodied supple red wine with soft, smooth tannins. It is delicately laced with oak to enhance its characteristic fruitiness. Sip Merlot on its own or serve with red meats, mild cheeses and roast chicken.

Pinot Grigio - Also known as Pinot Gris, this highly popular white wine is soft, yet assertive. It has a delicate floral aroma with a crisp finish. Serve chilled as an aperitif or serve with salmon, seafood and vegetable dishes.

OCTOBER 2013

Shiraz – Shiraz, which is also called Syrah, is a complex red wine with big and bold intensity and notes of red current, toast and lively fresh pepper. Pair this full-bodied Australian style wine with hearty meat dishes especially bar b que or full flavoured cheeses and hors d'oeuvres.

Gewurztraminer - More and more wine lovers have discovered this unique sipping treat! Gewurztraminer is a fully aromatic white wine with a complex character of tropical fruits. Its exotic fruitiness is perfect for pork, curry, spicy Chinese or to serve along with fruits and salads.

NOVEMBER 2013

Cabernet Sauvignon/Merlot - A classic blend of two great grapes! The soft, luscious character of Merlot is the perfect foil for the intensity of the sturdy Cabernet. The result in a full-bodied, lightly oaked red with plenty of ripe berry flavour. You'll notice how nicely this wine ages too.

Chardonnay/Semillon – A perfect marriage of the cool climate Chardonnay with Semillon from sunny California. This combination produces a versatile, full bodied white wine with an aroma of pineapple and citrus fruits. Lightly oaked, the Chardonnay and Semillon combine to produce a refreshing blend with a richly rounded mouth feel.

DECEMBER 2013

Malbec - Malbec is a rising star among wine drinkers. This medium-bodied, rustic red features hearty, rich tannins and complex flavours of ripe plums, currants and cherries. An obvious match with grilled red meats, especially steaks, chops and ribs.

Chenin Blanc - Refreshingly crisp and dry, with subtle floral notes and a hint of fruit and honey. This highly versatile white wine is for easy-drinking or served with mild cheeses, fish, roast turkey and many chicken dishes.

The Rise of the Muscat!

Muscat is quickly gaining popularity and Carafe is pleased to offer you a chance to make your own at substantial savings. Muscat is off-dry and usually lower in alcohol. It is one of the few grape varieties to produce the same aroma as the grape itself – in this case, tropical and stone fruit. You can pair your Muscat with filo pastry appetizers, fruit desserts, chocolate or creamy cheeses. This fresh and vibrant white wine is a true crowd pleaser!

Grilled Mahi Mahi

4 Mahi Mahi fillets
1 cup white wine
Juice of 1 lime
1 tsp salt
1 tsp chili flakes
4 cloves garlic (chopped)
4 sprigs of fresh oregano

In a shallow dish, combine all marinade ingredients
Marinate Mahi Mahi fillets for 10 minutes on each side
Discard marinade, brush fish with olive oil
Grill on medium heat for 5 - 8 minutes per side
or until fish flakes easily with fork.

I know it is hard to believe that Labour Day is over. As we all know, summer is a long way from giving up. There are lots of evenings left to sit back and enjoy a glass. But it is also a time to think about getting your holiday wines started. You know how busy you are going to be in December. Just as important, is letting that holiday wine mature for a month or 2 before serving. In the next 2 months we have some very popular wines "Featured". Have a look and think about getting one of the "things to do" off your list.

Merry Christmas and Happy New Year

This will be our last newsletter for this year and unless we are asked all our future letters will be available on our website or by email only (if you get your email to us). To try and keep costs down we have decided to stop the 3-4 newsletters by snail mail. We will always have copies of the newsletter available at the store if you would like to pick one up. We also will do a individual mailing if asked

All of us at Carafe Hamilton would like to thank you for your continued loyalty. We hope that you and yours enjoy the Holiday Season and look forward to seeing you in the very near future.



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