

Winter 2013

We are starting off 2013 with our annual Happy New Year Sale! In addition to our monthly Featured Wines we are very excited to be offering a truly amazing collection of limited edition wines. Thank you so much for your continuing support. Happy New Year from all of us at Carafe! Dana, Bonnie, Barry, Marlon



**A TIME FOR
DISCOVERY!**
... the 2013
RQ Collection

Cabernet Sauvignon (Chilean Style)

Notes of fresh black fruit and ripe red fruit are the perfect aromatic combination for this rich red wine. Spice and hints of vanilla on the palate lend a pleasant intensity while soft tannins create a perfect finish. Available January 2013.

Riesling (Alsaian Style)

Lead by intense aromas of citrus, green apple, grapefruit, and slight hints of minerality on the nose, this refreshing white wine is sure to be a favourite. The back note of peach and apricot is the perfect finish to this food friendly wine. Available January 2013.

GrenacheSyrah (Australian Style)

The fragrant blend of exotic spices, pepper, and earth notes on the nose perfectly compliment the full flavour of dark fruit on the palate. This easy-to-drink wine features hints of herbaceous notes, adding a savory edge to the finish. Available February 2013.

Sangiovese Merlot (Italian Style)

This medium-bodied wine shows a complex bouquet of dark fruit, dark chocolate, and cloves. With medium tannins and a long finish, this blend delivers a perfect punch on the palate. Available March 2013.

Pinot Gris (New Zealand Style)

The delightful scent of apple, pear and pineapple on the nose creates a wonderfully complex aromatic profile. The intense fruit flavours on the palate of this medium-bodied wine, complimented by light spice notes on the finish are simply brilliant. Available April 2013.

Give us a call for more details and pricing.

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 30, 2013
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!
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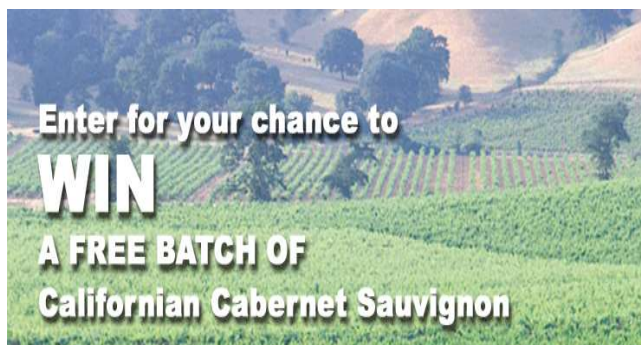
It's a WIN-WIN Thing!
You'll BOTH have something to celebrate!
carafevinemakers.com

Wine Cellar History

As we all know, wine has been around for a very long time! Archaeologists have found evidence of wine making in the Persian Gulf as early as 6000 BC. As wine making spread to Egypt, the Mediterranean and Europe, wine drinkers began to learn how to take care of their wines. They soon found out that fluctuations in temperature, humidity and vibration can actually change the quality of wine. They also noticed that direct exposure to sunlight can ruin wine. As the wine tended to improve with aging if properly handled, it made sense to store it in a quiet, dark place with consistent temperature. Hence, the concept of a "wine cellar" came about.

The earliest known cellar was the discovery of pottery wine jugs found buried in the dirt beneath a 7000 year old Iranian kitchen. The Romans learned to store their wine barrels in subterranean cemeteries located beneath their cities. These catacombs were ideal for aging their beloved wine. Later, the French began to dig specially designed caves to store their wines. Cheese soon followed. In fact, even today only cheeses that are aged in the caves of Roquefort-sur-Soulzonin in France are allowed to be named "Roquefort".

Wineries throughout the world plan their total construction around the placement of their cellars. It has become a fine science guaranteeing the consistent humidity and temperature for the proper aging of wine. In the rock formations they strive to achieve a humidity of 70-90% and a temperature between 55 and 58 degrees. Since the "cellars are free from the harsh environment above they can naturally do this. Many local wineries have special tasting rooms and even dining rooms incorporated into their cellars. Humidity is particularly watched closely as up to 10% of the wine volume can be lost due to evaporation. A costly loss!



Enter online for a chance to win
a free batch of
Californian Cabernet Sauvignon
There is a winner every month!
visit <http://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 2013

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 2013

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.

This is the time of year believe it or not to think about the wines you will be wanting for summer picnics and barbecues. I know winter has just begun but this is the perfect time to start a couple of wines and let them sit for the next 4-6 months and mature for summer dinners. It's like a bank account that will not shrink, drop in value, or charge you a monthly service fee. It will just sit there and improve all by itself. Just think of opening a properly aged bottle on July 1st. We have done a pile of research and numerous samplings and are ready to offer you some very exciting and excellent new products in the coming months. Drop in and have a look they should be arriving over the next little bit. On a sadder note we have been able to hold our prices for the last 4 years but it has become necessary to have a slight increase of approximately 30 cents per bottle This will come in effect as of February 1st So now is the time to take advantage of the existing prices. I want to thank you all for your continued loyalty through the years and wish you all a very happy and prosperous new year. Please also think of sending us your email if you have not already, as that will make news easier to send 3-4 times a year. All the best. Dana

1024 Upper Wentworth

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