



Carafe Wine Makers

WARM UP YOUR WINTER WITH

Our Annual New Year's Sale

FEATURING THESE TWO GREAT 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.

SAUVIGNON BLANC
Enjoy this versatile medium bodied, dry white wine - crisp and refreshing with embedded flavours of apple and lemon.

Quality **VINECO** Ingredients

MAKE 1 WINE – SAVE \$15.00
MAKE 2 WINES – SAVE \$35.00

 **Carafe**
Wine Makers
carafevinemakers.com

AVAILABLE IN BOTH 4 AND 6 WEEK, 23 LITRE BATCHES
OFFER VALID UNTIL JANUARY 30, 2016
NOT IN CONJUNCTION WITH ANY OTHER OFFERS.
PRICES INCLUDE OUR FULL SERVICE, CORKS, SHRINK CAPSULES AND ALL TAXES!



Cellar News Winter 2016

Carafe *Featured Wines*

Every month, Carafe offers a specially selected red wine and white wine at **\$10.00 OFF** per 23 Litre batch. Come in and take advantage of this opportunity to stock up your wine cellar!

FEBRUARY 2016:

Pinot Noir

Carafe's Pinot Noir is a medium bodied red wine with a delicate, yet distinct character that, as it ages, fills with the warmth of plump berries and a slight peppery nose. Pinot Noir goes well with braised meat, duck and your favourite salad plates. It is one of few red wines that are often served slightly chilled, especially to accompany your most savoury dishes.

Gewürztraminer

Gewurztraminer is a wonderfully distinctive wine. It is a powerhouse of off-dry flavours including peach, apricot, pear and spice with a fragrant floral bouquet. The finish is soft and delicate. Gewurztraminer pairs well with spicy foods and is a good choice to accompany Asian dishes.

MARCH 2016:

Malbec Shiraz

A medium-bodied, juicy wine that is bright red with purple hues. Born in Argentina, it is a hearty balance with lush flavours of black current and black cherry. It shows delicious notes of clove and vanilla, with plenty of natural tannin. Serve with beef, pork, full-flavoured tomato pastas and pizza.

Chardonnay

Green apple and tropical fruit aromas lead into light citrus and peach flavours. This medium bodied white is clean and dry on the palate with a soft vanilla oak finish. You can serve Chardonnay lightly chilled on its own or match with mussels, oysters and other shellfish, hard cheeses, chicken or vegetable dishes.

APRIL 2016:

Cabernet Sauvignon

The King of the Reds is a "must" for anyone's wine collection. Cabernet Sauvignon is deep in colour and texture - full bodied, with notes of toasty oak. Cabernet Sauvignon has a surprisingly smooth finish, especially when fully aged. Great with steaks, roasts, burgers and BBQ ribs.

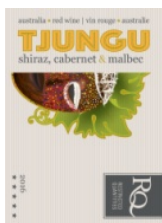
Pinot Grigio

Our Pinot Grigio is what you would expect from this widely popular Italian classic – lively and refreshing with hints of green apple, fresh peach and melon followed by a refreshing, dry citrus finish. Serve chilled as an aperitif, or to accompany with your favourite chicken, fish or seafood dishes.



A Festival of Festivals Special Reserve 2016

The Festival of Festivals wines are inspired by local celebrations that take place in four of the world's most famous wine regions. It is our hope that by making and enjoying these wines you will be inspired to create your own festivities!

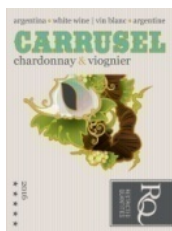


Tjungu - RQ 2016

Release Date: December 2015

Shiraz / Cabernet Sauvignon / Malbec

Three of Australia's most celebrated grapes are blended together to contribute their own unique characteristics to this full-bodied wine. Deep in colour, it exudes aromas of berry with a hint of toasty oak and cedar, complemented by flavours of black fruit. The soft tannins pair well with full-flavoured meat dishes including lamb, stews and lasagna.



Carrusel - RQ 2016

Release Date: January 2016

Chardonnay / Viognier

This wine, reflecting the elegance and finesse of the Mendoza Grape Harvest Queen, is graced with aromas of tropical fruit. It is soft and round on the palate with a rich and creamy mouth feel. Crisp and refreshing, it pairs well with grilled seafood, barbecued chicken or grilled pork.

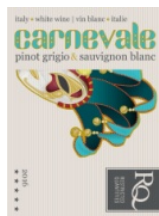


La Batalla - RQ 2016

Release Date: February 2016

Tempranillo / Grenache / Cabernet Sauvignon

A ruby-coloured blend that reflects the brightly coloured red wines enjoyed throughout this cheerful festival. Rich on the nose and palate, it features black currant, raspberry, sweet spices and dried fruit. Made in a food friendly style, it pairs well with Spanish inspired dishes like paella, roasted eggplant, or grilled chorizo.



Carnevale - RQ 2016

Release Date: March 2016

Pinot Grigio / Sauvignon Blanc

This light white blend features Italy's celebrated grape, Pinot Grigio, with the clean finish of Sauvignon Blanc. Clear and light in colour, it is enriched with aromas of melon and citrus with a soft minerality that follows through on the palate. Enjoy it with shrimp, crab salad, or grilled halibut.



Explore the exotic, and uncover the unique!

From classic varietals to charismatic blends, this limited release wine series celebrates the unique, thrives on exploration and insists on excellence. Available for just a short time and by reservation only, the exclusive Passport Series TM takes you on a new, exhilarating journey every year, making this collection a highly sought-after one of a kind wine experience. Every bottle an expedition. The road less travelled. Where will your Passport take you?

Cabernet Franc Cabernet Sauvignon - Murray Darling & Riverland, Australia

Release Date: December 2015

Sweetness: Dry

Alcohol: 13.5%

Body: Medium-Full

Still somewhat of a rarity in Australia, Cab Franc has surged in plantings in recent years, becoming increasingly popular. This vibrant blend combines Cabernet Franc with Cabernet Sauvignon for a rich, fruity wine redolent with cherry, red berry, cassis, spice, and vanilla aromas. The palate is generous with black and red berry flavours, notes of herbs and spice, and firm tannins. Experiment with game meats, various lamb dishes, or black pepper crusted seared tuna steaks. Prime rib, pot roast with root vegetables, or Manchego cheese with rosemary also pair well.

Montepulciano - Umbria, Italy

Release Date: January 2016

Sweetness: Dry

Alcohol: 13.5%

Body: Medium

Medium-bodied and deep garnet in colour with gentle aromas of ripe dark fruit, warm oak, and a touch of earth and spice. This fruit-forward red boasts mouth-filling black cherry and dark plum flavours and gentle savoury spice which lingers on the smooth finish. Enjoy with Italian favourites such as eggplant lasagna, ragu Bolognese, or rigatoni with sausage, tomato sauce, arugula and parmesan. Or pair with a mushroom, & onion stew, or eggplant sandwich with mozzarella, prosciutto, & basil.

Sauvignon Blanc Muscat - Lodi, California

Release Date: January 2016

Sweetness: Off Dry

Alcohol: 12.5%

Body: Medium

Juicy & fresh, this deliciously aromatic blend is the perfect unity of these popular varietals. Sauvignon Blanc offers fresh herb elements, while Muscat brings in stone fruit and floral notes. Bright fruit aromas lead into refreshing citrus, peach, and melon flavours with a hint of tropical sweetness and a light, crisp finish.

Think simple meals and fresh flavours when pairing this California white. Chicken quesadillas, turkey burgers, shrimp skewers, salmon with dill, and fresh tomato bruschetta would pair perfectly.

Pinot Noir Merlot Syrah - Chile & Argentina, South America

Release Date: February 2016

Sweetness: Dry

Alcohol: 13%

Body: Medium

This South American blend of Pinot Noir, Merlot, & Syrah features vibrant red fruit notes with a touch of oak. Deep ruby in colour, this medium-bodied red has soft, dry tannins, with flavours of plum, cherry, and red berries. Gentle notes of spice, smoky oak, and red berry linger on the finish.

Grilled meats such as steak, veal chops, beef tenderloin or brisket. Meat-based pizza, shepherd's pie, meatloaf, or a Portobello club sandwich are also great matches.

Three Country Cab - California, South Africa & Spain

Release date: March 2016

Sweetness: Dry

Alcohol: 14%

Body: Full

Big, bold, and beautiful – a stunning blend of Cabernet Sauvignons from three powerhouse producers. Look for a bouquet of ripe black fruits, with notes of cocoa, vanilla, and oak. This deep red, full-bodied Cab is firm, dry, and brimming with flavours of blackcurrant, blackberry and plum. Notes of black tea, spice, and oak linger on the finish. Pair this big, bold red with hearty, flavourful dishes such as beef and mushroom kabobs, rack of lamb, prime rib roast with root vegetables, or beef tenderloin wrapped in bacon. Also an excellent companion for old Canadian cheddar or dark chocolate.



While Supplies Last!

Carafe's Merlot Quartet

Don't miss your chance to have your own batch of **2015 Carafe™ Merlot Quartet**.

This Carafe Exclusive is produced with pure juices from four top quality regions: Chile, Sonoma, Lodi California and Italy. It is fermented on natural virgin grape skins and solids, direct from the vineyard, imparting superior aromatics and full tannin flavour!

We have been bottling this now for a couple of months and are excited about how they are turning out. We have only 35 left so don't let this one get away and we are honoring the January special pricing on these while they last.

Just a little local Carafe News!

Bonnie has moved on to bigger and better things. We have heard that she graduated in the top few of her class and is actively looking for employment in her chosen medical field. By the time you read this she likely will be hard at it.

We have welcomed on board Marlon. He brings with him many years in the Wine Kit business, working at a few local stores for the last 15 or so years. Drop in say hi, he would love to meet up with you.

I would like to personally wish you all a very happy and prosperous 2016. And also thank you for your continued support at Carafe.

Dana

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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 and Stat. Holidays