



2011

Now that winter is over and spring is in the air, it is time to start your wines for the summer season. You'll enjoy entertaining your guests with our exciting new wines and cocktails too! Don't miss our monthly featured wine specials. Feel free to try our on-line Wine Trivia Quiz and enter to win a free batch of Cabernet Sauvignon. Thank you for all your support. We hope to see you soon! Dana, Bonnie, Barry, Marlon.

Wine By The Glass

There are a countless variety of wine glasses available. Some are of traditional design while others are more modern and fashionable. Some are designed for specific grape varieties or for particular wine regions. However, there are really four key glass shapes that most people use for all-purpose drinking: red, white, bubbly and aperitif/port. When you find that the time has come time to purchase a new set of glassware you may want to first consider what shape and size will best enhance the characteristics of your Carafe wines.

Although decorative glassware is attractive, when you want to fully explore your wines, a colorless, transparent glass will work best. Although stemless glassware is quite popular and highly regarded for casual drinking, a glass with a flat, round base and a good sized stem will allow your glass to stand freely and maintain the wine's temperature longer when held.

A bowl shape that is curved and smooth will enable swirling to notice the wine's body and strength. If the rim tapers inward, the aromatic qualities of the wine will become more focused towards your nose. The size is also important. Typically, a wine glass is served ½ full so if you prefer a 6 ounce portion, then a 12 ounce capacity would provide enough space for swirling without spilling and help to direct the vapours to your nostrils.

Red Wine Glass

A large round bottomed bowl with a wide opening will help to aerate your red wine. This will bring out the aroma and complexities of most red wines. The height of the glass will determine the mouth feel of the wine. When you drink from a shorter glass, you will experience the upfront qualities of the wine before the tannins reach the back of your tongue. Try this as an experiment some time to notice the difference.

White Wine Glass

White wine glasses tend to have a narrower bowl with less of a difference between the bowl and the opening. This is because when you first sip a white wine there is less need to "open up" the flavours, but rather to concentrate them from the tip of your tongue to the sides of your mouth, emphasizing the wine's fruity sweetness and acidity.

Carafe Featured Wines

Every month, Carafe offers **\$10.00 OFF** a specially featured red and white 6 week wine. Each of these wines makes a 23 Litre batch.

MAY 2011

Barolo – Rich and full bodied with juicy berry fruit followed by toasted oak. Serve with saucy meat dishes.

White Zinfandel – A light wine with a delicate pink (blush) hue, strawberry aroma and soft fruity flavour.

JUNE 2011

Vieux Chateau du Roi – Styled after the famous Chateauneuf-du-Pape, this wine has a smooth taste and intense colour. A versatile dinner wine.

Chardonnay – Our full bodied version with subtle tropical fruit aroma and crisp citrus flavours. A refreshing, clean finish with a toasty oak charm.

JULY 2011

Rosso Grande – Intense and vibrant with complex ripe berry and black cherry notes. The finish is dry and powerful.

Argentinean Trio – A delightful blend featuring the apricot notes of Viognier, the minerality of Riesling and the tropical aromas of Chardonnay. Nicely balanced with a hint of vanilla. This brilliant golden yellow wine has a lingering finish.

AUGUST 2011

Valpolicella – A medium bodied, fragrant red that goes well with lamb, pork & most red sauce pastas.

Verdicchio

A refreshing white.
Delicate aroma.
Clean & crisp
with a hint of
almonds.

Fruit Wines Are Back Again With New and Exciting Flavors Available

New for this season is White Pear Pinot Grigio, Also for those pool parties we are introducing Pina Coloda and Strawberry Daiquiri.

As always we still stock favorites from last year like Green Apple Sauvignon Blanc, Cherry Pinot Noir, Cranberry Shiraz, Tropical Fruit Riesling, Blu Pom White Merlot, Strawberry White Zinfandel, Wild Berry White Zinfandel. Grapefruit White Zinfandel. Black Berry Malbec,

These wines are a little lower in alcohol content and really afford themselves to being poured over a tall glass of ice and relaxing with lots of sun and a comfortable chair. Now is the time to get one of these delicious wines started so they will be ready when it stops raining, or to take with you on the Arc, which ever comes first

Orphanage in Otijawarongo Namibia

Many of you were very generous in supporting my paving project in Africa. This year the rainy season in Namibia was particularly bad lending to much wetter conditions than normal. On one side that was a good thing because it is a desert and the reservoirs are full and the ground water is plentiful. The bad part is that because there was too much water for the ground to absorb the common area at the Joy Centre would have become a quagmire if not for our installing 3500 square feet of interlocking brick. The kids were able to have their Christmas dinner outside. In Muriel's words (the woman that runs the centre) it was a "God send" and "thank you from the bottom of our hearts for doing this for us" I have pictures of the job in progress on our website just click on news and the Namibia project. I personally would like to thank all of you for your generosity. Even making wine with us helps with the projects and support of the kids. My next project for them is to completely renovate the kitchen area This is a huge project but so badly needed.

**TEST YOUR VINOUS SAVVY
AND ENTER TO WIN A FREE BATCH!**

Simply visit our Website

www.carafewinemakers.com

and try the

Carafe Wine Trivia Quiz

Good luck to everyone!

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Champagne Flute

The best glass to serve carbonated wines such as champagne is a tall, narrow glass called a **Flute**. The narrow opening and diameter of the bowl will help hold the bubbles and retain the cool temperature of these wines. Meanwhile, the champagne saucer with its broad, shallow design is often used for toasts at weddings. Although rumoured to be modeled after the shape of Marie Antoinette's breasts, the bubbles in the wine will soon dissipate in the saucer.

Other Wines

For Port, Icewine & aperitifs, you will want a small portion glass with a relatively wide body yet straight opening. This design helps to direct the concentrated aromas of these intense wines to your nose while you sip.

And what if you had to select just one wine glass? You would best to choose a Taster Glass just like the ones we have at Carafe when you bottle your wine. This elongated egg shape was specified by the ISO (International Organization for Standardization) for optimizing the sensory perception of wine, so you can't go wrong!



New Stock Items

Many of you have made to Restricted Quantity wines over the last few years and I am sure you have enjoyed them immensely. However for the most part they were a onetime offering. By the time you realized how good they were they were unavailable Now we have been able to get some of them back as stock items so you can enjoy them on a regular basis.

The products we are now stocking include the following wines that were offered over the last few years

Italian Brunello

Australian Chardonnay

Australian Shiraz

Argentinean Trio

(A blend of Chardonnay, Riesling Vionier)

Chilean Cabernet Syrah Merlot

French Vionier

I am sure if you treat yourself to one of these excellent wines you will be very pleasantly surprised

**1024 Upper Wentworth St.
(Across from Limeridge Mall)
905 574 7666**

Monday –Friday 11 am – 8 pm
Saturdays 10 am – 4 pm

Closed on Sundays & Stat. Holidays
dana@carafehamilton.com

Bag-In-Box?

There have been many recent innovations in the packaging of wine. For example, you can now buy some commercial wines in tetra packs. There are also growing concerns about the environment. Fortunately, as a Carafe Winemaker, you re-use your wine bottles. The idea of using bag-in-box has caught our attention and we are considering adding this feature if there is enough Customer interest. Next time you're in, let us know if you like the idea of using bag-in-box instead of glass bottles for some of your wines.



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Hamilton, ON

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