



Now that the days are getting warmer and longer it's time to start moving some of your entertaining to the out-doors. Be the first to throw a backyard bash complete with our wonderful selection of Mist Wines to serve your guests. Enter to win a summer patio set or visit our Website to win a free batch of South African Shiraz. We have a selection of monthly Featured Wines for you to try at a special savings. We look forward to seeing you soon!



WIN A SUMMER PATIO SET

Enter to win a beautiful new summer patio set. Prize includes table, 4 chairs & umbrella. Simply fill out a ballot next time you visit us!

Contest ends July 31st 2010.

No purchase required. Prize not redeemable for cash.

Red Wine in the Fridge?

The general advice on wine serving temperatures is to chill your white wines, and to drink the reds at room temperature. That advice is a little simplistic, however, and as we head into summer it is worth taking a closer look.

The ideal serving temperature for a bold and tannic red – say that Australian Shiraz waiting for the steaks to come off the BBQ – is about 16° to 18°. Above that temperature the alcohol becomes very volatile, unbalances the wine, and makes it taste hot and thin, so parking the bottle outside on the patio table on a hot day is doing the wine (and you!) no favours. Keep it inside in the air conditioning, or stick it in the fridge for 10 to 15 minutes to put a slight chill on it, and you will enjoy it even more. Be careful though – chill it too much and the tannins take over and the wine tastes astringent.

Lighter and softer reds with little tannin, like a Valpolicella or in fact many of our 4-week reds, actually benefit from lower serving temperatures and would always be happy with some time in the fridge.

Give them half an hour or so to drop the temperature to as low as 12° before serving and keep the bottle in a wine chiller, if you have one, when you bring the bottle to the table. With whites the advice is also not as simple as “chill it”. The colder a wine is served, the more of the aroma and bouquet you miss. A light white without a lot of character will be most refreshing if chilled well by an hour or more in the fridge, but a higher quality aromatic white like a Viognier or a full-bodied, well-oaked Chardonnay is best served relatively warm – about 12° to 15°. Any colder than that and you lose a lot of what the wine has to offer.

The best way to see what difference temperature can make is to experiment. You might be surprised how a little fridge time improves your enjoyment of your wine, especially the reds, as the days warm!

Article courtesy of Geoff Barley.

FEATURED WINES

Every month, Carafe features a special red and white wine. Each 23 Litre batch is specially priced at **\$10.00 OFF!** Ready to bottle in six weeks.

APRIL 2010

Meritage Rouge – Our European Meritage is a traditional blend of Cabernet Sauvignon, Merlot & Cabernet Franc with just a touch of Grenache – all harmonized with soft French oak. This is an elegant wine with abundant rich fruitiness that will suit your finest dining (and most discerning Guest).

Chardonnay – The highly popular Chardonnay is known for its distinctive notes of apple and pear and lively citrus aroma. This version has a clean finish enhanced with toasty oak - a refreshing tasting experience.

May 2010

Bergamais – Fashioned after the world famous Beaujolais, this is a supple wine with soft, fruit flavour, delicately laced with oak. It is a versatile alternative to Pinot Noir, especially when served slightly chilled.

Sauvignon Blanc – This crisp white is known for its grassy, herbal aromas and fresh green apple flavours. It is a fine, dry white that goes well with hard cheese, fish and seafood.

June 2010

Barolo – Well known for its rich fruit and dense texture, this famous wine from Italy features the deep red Nebbiolo grape. Its subtle, yet complex character lends well to full flavoured red meat dishes and especially veal. Note that with aging, Barolo will develop a smooth, velvet finish.

White Zinfandel – Our popular blush wine is light and refreshing with a distinctive strawberry aroma. Slightly off-dry, White Zinfandel is a delicious treat to share on a sunny afternoon. Enjoy with spicy, savoury-sweet snacks & dishes.

July 2010

Shiraz – Also known as Syrah, this dark and full tannin wine is packed with warm berry flavour and notes of fresh pepper. Perfect to accompany BBQ steaks or ribs.

Viognier – With fresh aroma of apricot, mango and spiced pear, Viognier is an excellent choice of white wine to accompany Asian food, chicken or pork.

August 2010

Vieux Chateau du Roi – Fashioned after the world renowned Chateauneuf-du-Pape style, our popular "VCR" is a versatile dinner wine. It is full-bodied, deep red with a warm bouquet and medium tannins - nicely rounded with oak.

Riesling – Our Johannisberg Riesling is typical of Germany's finest grape; made dry, yet fruity. It is well balanced and refreshing with hints of peach and apricot.



SAVE ON TAXES - ALL YEAR 'ROUND

With all the news about the impending HST, many winemakers have asked us how the HST will affect our prices. Fortunately, when you make your own wine at Carafe you are not subject to the complex myriad of alcohol taxes and excessive LCBO mark-ups. This is why, compared to wines sold commercially, you save so much money. Although our ingredients will remain tax-free, we will have to raise our prices slightly when the HST is imposed July 1st. Our estimate is an average of \$5 per batch (about 17 cents a bottle). The chart below compares a sample of Carafe made wines compared to popular priced commercial wines on a 750 ml bottle basis. Of course, you can spend a lot more than these prices at the LCBO!

Wine Style	Carafe	LCBO	Savings
French Merlot	\$5.30	\$12.95	59%
Australian Shiraz	\$5.30	\$13.95	62%
Italian Pinot Grigio	\$5.30	\$ 8.95	41%
White Zinfandel	\$4.97	\$ 8.95	44%
Chilean Cabernet	\$5.30	\$ 8.95	41%
Italian Amarone	\$5.97	\$19.95	70%
Strawberry Mist	\$3.83	\$ 6.95	45%
Calif. Chardonnay	\$5.30	\$12.95	59%

When you add up the savings per 30 bottle batch, you can really see the benefit of having your own wine! And, there have been a countless number of blind taste tests where Carafe wines have matched or bettered the "name brands".

WIN YOUR OWN 30 Bottle BATCH!



Enter our on-line contest to win a free batch of Cellar Craft **South African Shiraz!** Simply go to our Website www.carafe.ca and click on "Enter To Win A Free Batch Shiraz!" It's that easy.



1024 Upper Wentworth Ave.
Hamilton, ON
905-574-7666
Monday –Friday..... 11 am – 8 pm
Saturdays 9 am – 5 pm
Closed on Sundays & Stat. Holidays