## HOUSE OF WINES' SUMMER - 2010 NEWSLETTER

#### **Dear Friends:**

**I** was reminded of a very important philosophy when I sat down to do this newsletter. I stared at the blank page and thought I haven't done anything exceptional since the last newsletter and I've got nothing to share with you. Then I realized that it is not the big things that make life good it is all the small moments and activities.

We didn't attend any of the Olympic Venues, who could afford it in this economy, but we walked the streets in downtown Vancouver and were amazed at the number of people and enjoyed the enthusiasm of the crowd and the cornucopia of languages that surrounded us. We laughed with those around us when we were locked in the crowd unable to move for what appeared to be an endless period of time but no one grumbled or complained. I also found I spent more time in front of the TV in 2 weeks than the previous 2 years. I watched all the Alpine Events & was a bit homesick watching Switzerland compete. Canada made me feel very proud. Hey, I even became a Curling Fan.

My Godson & his wife came from Calgary for a weekend visit & to take in an Olympic Hockey game, Curling & Medal Ceremony. They were very impressed at how easy it was to get from venue to venue & how well everything was handled.

After the Olympics we did treat ourselves to an outing. We went skiing for the day at Whistler. We did the peak to peak Gondola which is very exciting & picturesque. We didn't wait for the Glass Bottom Gondola but after we save up we may give it a try next time. At \$100 for a day pass it makes for an expensive family outing, but a healthy one.

If you think you missed the Spring Newsletter, you didn't. We got our schedule a little messed up and went directly to the Summer edition from our Winter edition. Wish we could do that with the weather.

On the business side, those of you receiving this Newsletter by email, please let us know if you would prefer to receive it as "Snail Mail". Drop in soon & visit. Oh yeah, buying is alright too.

## **Orchard Breezin' Mist Pack**

A refreshing alternative to wine or coolers

Three Hot New Flavours for your Summer enjoyment.

#### Enjoy over ice while relaxing in the sunshine on the patio with good friends

Add to the Breezin' experience with the Recipes in the next column.

## Mist Pack includes:

2 x 750 ml bottles of each flavor (Bottles, corks, labels, shrink wraps and a glorious cardboard carton are all included)

Gold Kiwi Pomelo Sauvignon Blanc \* Loquat Ginger Pinot Gris \* Strawberry Riesling Blackcurrant White Merlot \* Blackberry Merlot Blueberry Shiraz

\* The New Flavours

Only \$64 per Pack \*\* (Equals \$5.33 per bottle)

(\*Due to this special price coupons & other discounts do not apply)

Only while quantities last - Order early Summer really is coming

To order any wines in this newsletter:

Telephone your order to: Cloverdale @ 604-574-2343 or Scottsdale @ 604-596-3535 We will let you know when your selection is ready to be made.

"A Breezin' Good Cocktail Time"

#### <u>Electra Bluetini</u>

4 oz Blueberry Shiraz <sup>1</sup>/<sub>2</sub> oz Vodka 1 oz Triple Sec **Shake** together over ice and strain. **Toss** in some fresh Blueberries & add a twist of lemon for garnish.

### <u>Blackberry Sour Fizz</u>

 bottle Blackberry Merlot
oz Lemon Flavoured Vodka
Juice of 1 Lemon and 1 Lime
oz Soda Water
'2 cup Fresh Blackberries (Frozen will work too)
Pour liquid ingredients into a large pitcher. Add ice. Stir and pour into tumblers. Garnish with Floating Blackberries and thinly sliced lemon and limes.

#### Strawberry Punch

bottle Strawberry Riesling
oz Triple Sec
oz Raspberry Flavoured Vodka
oz Cranberry Juice
cup Mixed Berries (Fresh or Frozen)
Combine all ingredients in a pitcher. Add ice. Stir and serve in tumblers.

# Table Wines

These 5 week wines are a good choice for the Kitchen or Dining Room table

## Pinot Noir

This warm dry red wine has a smooth and velvety texture that is lightly oaked with a ripe, fruity bouquet. OAK: 1 BODY: 3 SWEETNESS: 0

## <u>Chamblaise</u>

This easy--drinking dry white wine is lightbodied with a soft, fruity aroma. OAK: 0 BODY: 2 SWEETNESS: 0

> Only \$ 115 per batch\* (Equals \$3.83 per bottle)

(\*Due to this special price coupons & other discounts do not apply)

## \*\* Felix answers the most asked \*\* <u>questions about making wine</u>

QUESTION: Last year you wrote a way to drink my Red Wines without having them age was decanting. Maybe I'm too impatient, but is there another way?

What perfect timing. There have been a number of 'Wine Aging Devices' around but a lot of them are more gimmicky. I just discovered the perfect one which I have been testing for a few months. It is called the Nuance Wine Aerator. It is a hands free tool that you insert into the wine bottle before serving. When you pour the wine, air is drawn into the wine through a system of 32 holes & screen. Check it out in the Store for only \$39.95. It is a great way to speed up the aging of your red wines at a reasonable cost and it is very easy to use too. And, the biggest benefit is that you will be enjoying your red wines much earlier.

#### Grand Cru International Collection

### "South African Chenin Blanc"

Called 'Steen' when grown in South Africa, this pale straw coloured light-bodied White wine has a fruity scented nose with hints of green apple & lemon with a subtle floral bouquet rounding out the nose. This wine is delightfully refreshing & is a summer time favourite on the patio. Oak 0 - Body 2 - Sweetness 0

Regular \$145 Only \$130 per batch\* (Equal to \$4.33 per bottle)

#### "Cabernet Sauvignon"

Considered the noblest of all grapes, this full-bodied Red wine is dark in colour and aggressive in nature. A hint of violet is present in the bouquet which is typical of this variety. Superbly enhanced with oak. Oak 3 - Body 4 - Sweetness 0

#### Regular \$149 Only \$135 per batch\* (Equal to \$4.50 per bottle)

(\*Due to this special price coupons & other discounts do not apply)

## RED AND REDDISH <u>8 WEEK EN PRIMEUR WINES</u>

HoW Frog says another great selection for those people who enjoy Quality Wines from the En Primeur Signature Series.

#### Mapocho Chilean Carmenere

This full-bodied dry red wine is fermented on varietal Zinfandel Winery Grape Skins for a richer quality tasting wine. Black cherries & plump dark fruit are framed by ample aromas of tobacco & dark coffee from the toasted French Oak and show cases an array of spicy flavours on the finish. OAK: 2 BODY: 4 SWEETNESS: 0

#### Clare Valley Grenache Rosé

A brand new offering from the En Primeur collection, but quantities are limited, so it is available for a limited time only so order early and don't be disappointed.

Rosé wine sales in the commercial wine market have increased 30% in the past four years. This medium-bodied Rosé wine is beautifully aromatic, with notes of lively citrus, soft rose petals and light spice. This coral coloured wine is fantastic alone or paired with grilled tuna & salmon. OAK: 0 BODY: 3 SWEETNESS: 1

Regularly \$209 - Only \$189 per batch (Equal to \$ 6.30 per bottle)

(\*Due to this special price coupons & other discounts do not apply)

Wine and your health (An excerpt from Wines of Canada.com)

Wine can contain over 1,000 different chemicals, making it a very complex solution, generally consisting of 85-90% water, 10-14% alcohol & 1-5% phenolics. Over time wine became known as a medicinal drink. It was a more hygienic drink than the water of the day. It was not until modern times that full scale studies were done to answer the question of why people living in France, Portugal & Italy did not have the same mortality rate as the US, Canada & Scandinavian countries. Many researchers concluded that it was due to wine consumption in those countries that causes vascular disease to be comparatively rare. HoW Frog says keep up the good work Felix.

## **Two 6 Week Cellar Classic Selections**

#### Gewürztraminer

This typically aromatic full-bodied white wine has the character of tropical fruit. It is a perfect match for spicy foods. OAK: 0 BODY: 4 SWEETNESS: 1 Particular #155 - Only #140 per botch

Regularly \$155 - Only \$140 per batch (Equal to \$ 4.67 per bottle)

#### <u>Grand Shir</u>az

This massive full-bodied red wine burst with ripe berries and bold layers of oak. This incredible rich, deep colour wine explodes with jammy, vibrant fruit flavour. OAK: 4 BODY: 5 SWEETNESS: 0

Regularly \$159 - Only \$144 per batch (Equal to \$ 4.80 per bottle)

### **Wine Meanings**

Cuvee – Blended batch of wine Fermentation – Conversion of sugar to alcohol Finish – The aftertaste that remains in your mouth when you swallow the wine Robe – Colour (Holding your wine glass at an angle is the best way to see a wine's robe) Sediment – Deposits that occur as wine ages Sec – Dry Viticulture – Science of grape growing

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### \*\* Felix's Guarantee of Quality \*\*

100 % Satisfaction that the wine you select *meets your specific taste buds* or your wine is replaced.