



Issue Five

November 2004

WINE TOUR, AUSTRALIAN WINES

Reds

SHIRAZ

This full bodied wine is deep and dark in colour with a rich bouquet of fruit and cassis. This wine ages gracefully into pure elegance.

CABERNET SAUVIGNON

These are typically softer and fruitier. They show complex fruit flavours including cherry and blackberry.

2003 RQ wines were so good that the following ones have been selected to remain as regulars.

Australian Cabernet Shiraz Merlot - A well balanced aroma of leather and black pepper giving way to intense jammy flavours of blackberries. The length of spicy flavour from the Cabernet, sweet berry fruit from the Shiraz and the softening effect of the Merlot results in a tightly structured, well-balanced wine.

Californian Old Vine Zinfandel - This complex wine shows off a deep ruby red colour with subtle vanilla flavours. Luscious black cherry, tobacco and leather aromas burst into textured flavours of cherry and raspberry followed by spicy black pepper.

Trebbiano di Soave - Traditionally made from garganega and trebbiano grapes it displays a crisp, flinty and persistently fruity nose. Delicately bitter, this medium-bodied wine is elegantly light and refreshing on the palate.

White

CHARDONNAY

Clean, crisp and rich in character with fruit flavours abound. Slightly tart while flavours of vanilla, cloves and butterscotch tantalize the palate.

CHAMBLAIS

A blend of Chardonnay and Semillon this wine is smooth, clean and well balanced.

SAUVIGNON BLANC

Delicately light in colour, the bouquet captures the essence of green grass in springtime with a dash of bell pepper. Tropical and citrus fruits dazzle the palate.



Need help buying a gift, possibly for Christmas, for the Special someone?

Why not a Gift Certificate...by batch or denomination. Call us for more information

HISTORY OF BEER

(from Zymurgy Summer 1998)



Beer can be traced to some form back as far as 10,000 BC. It was at this time that barley was domestically used in the Middle East. It would be simple for man to forage to feed himself but the grain he was sown would have been used for bread and beer.

In 6,000 BC residue of a fermented malt beverage is found clinging to pottery shards found in Ecuador and Chile.

4,000 BC is when the first beer advertising has been established. The tablet found in Syria reads "Drink Ebla Beer - the beer with the heart of a lion!"

The first drunk-driving fatality is recorded in Egypt around 2,800 BC where an inebriated charioteer is apprehended after running down a vestal virgin of the goddess of Hathor. This of course was punishable by death.

Hops were introduced in beer around 1100 AD when it was recorded that beer flavoured with hops lasts longer than unhopped beer.

In 1420 minutes from the town council in Munich are the earliest known reference to the lagering of beer. It was around this time that Bavarian brewers stored beer in Alpen caves to be tapped as needed. The cool temperatures and extra aging produces a mellower, stabler brew.

In the late 17th century the chemistry of beer was established by German chemist Georg Ernest Stahl attempting to construct a scientific theory explaining fermentation.

In the 1700's there were great advancements developing the English Bitter beer, the Porter, using a hydrometer to measure the sugar concentration of a solution and most importantly, formulating a beer that would survive a 5 to 6 month trip to India from England. This resulted in the creation of the India Pale Ale (IPA).

The first half of the 1800's were focused on improving the use of grains and malts in the making of the beer. These allowed for better efficiency and the creation of dark beers such as the stouts and porters we know today.

The mid to late 1800's are focused on refrigeration which will preserve the beer. Also during this time the use of adjuncts such as corn and rice are introduced in the making of beer. These are cheaper and more abundant than barley giving a lighter-bodied paler lager. It was also during this time that pasteurization became a new method to preserve beer.

And the rest, as they say, is history!

WE SEARCHED FOR YEARS FOR THE ULTIMATE IN RED WINES

For the discriminating tastes and for those who can allow wine to age, keep this one close to chest, we now have a new line of wines. Wines that have grape skins fermenting in the juice.

Mountain Brew and Fine Wines is Excited to offer to you OUR NEW CRUSHED GRAPE PACKS!!!

All the natural skins and solids from variety-specific grapes are captured for extra extraction of aromatics flavour, colour and body during the fermentation stage. The finished product is full bodied and FULL of character. Available in the 6 following varieties:

Rosso Fortissimo

A full bodied wine with solid structure and fruity notes make this Italian style wine a favourite! Consisting of Cabernet Sauvignon, Merlot and Italian varieties.

Washington State Merlot

This bold Yakima Valley Merlot is full and fruity with essence of raspberry, blackberry and plum. American oak balances the tannins and creates harmony.

Chateau Du Pays

This Rhone Valley style wine derives its character from Syrah, Carignan and Grenache grapes. Rich flavours consist of cherry, raspberry, blackberry and plum combined with notes of pepper and chocolate create a bold complex character that will only improve with age.

Yakima Valley Syrah

"Bold, rich and lively, seductively perfumed and heroically structured with a kiss of elegance" is how Wine and Spirits Magazine described this full, bold, fruity, complex wine. Aging is recommended to let the true flavors release.

Yakima Valley Cabernet/Shiraz

A blockbuster with a rush of blackberry, plum, cherry and orange fragrances. Rich elegant finish. The powerful fruit flavours dominate after 2-3 months aging.

Lodi, California Old Vines Zinfandel

This multidimensional delight consists of blackberry and dark Cherry aromas. With just a suggestion of blueberry, raspberry, cranberry and dried plum this delightful wine seems to age indefinitely.



Wine and Cheese for Entertaining

Oh Ya, Don't forget about beer with the cheese.

When you want to pair wine and cheese for entertaining there are a few guidelines that are suggested.

Mild Cheeses · Fruity Reds

Strong / Aged Cheeses · Full Bodied Reds

Blue Cheeses · Sweet Wines

Goat Cheeses · White or Fruity Reds

Creamy Cheeses · Champagne



Some examples would be:

WINE	CHEESE
Cabernet Sauvignon, Merlot, Pinot Noir	Brie, Edam, Gouda
Cardonnay, Sauvignon Blanc	Gruyere, Provolone
Bergamais, Zinfandel	Muenster
Riesling, Gewurztraminer	Swiss Cheese, Emmenthaler

Beer and Cheese fall into 8 categories. The following would be appropriate combinations:

BEER	CHEESE
Mellow beers such as American Wheat, American Lager, Munich Lager	Fresh very soft cheeses such as cottage cheese, cream cheese and ricotta
Euro-Lagers, pilsners, porters	Soft spreadable cheeses such as camembert and brie
English brown ales, amber ales and bitters	Semi-soft cheeses including Gouda, havarti, colby
Pilsners, extra special bitters, IPA and double bocks	Semi-hard slicable cheese including cheddar, swiss, gruyere or emmentaler
Strong Ale, Porter or Stout	Hard Cheese including parmigiano
Stronger porters, heavier dark beers	Blue Vien, Roquefort gorgonzola and other blues
IPA's American Brown ales stouts and Porters	Goat cheese, romano and feta
Beligan Wit and heavier Bavarian Wheat (doppelweizen)	Stretched curd cheeses including mozerella and provolone

Featured Specials offered at last years prices.

May 1 to June 15

Grand Cru Zinfandel Blush
Barolo

Cru Select French Viognier
Pinot Noir

June 16 to July 31

Grand Cru Riesling
Valpolicella

Cru Select New Zealand
Sauvignon Blanc
Italian Chianti Riserva

ANNOUNCING RESTRICTED QUANTITY WINES FOR 2005

JANUARY

California Sangiovese Barbera Syrah is a full bodied red with aromas of black cherries, sweet vanilla and black pepper with notes of raspberry, oak and spices.

FEBRUARY

French Merlot is a full bodied red with impressive aromas of fresh strawberries, violets and vanilla, powerful notes of raspberry cherry and dark fruit complete this delightful wine.

MARCH

Australian Semillon Sauvignon Blanc is a remarkably intense full bodied white that offers a refreshing citrus lift with honeysuckle notes.

APRIL

Italian Brunello is an assertive red with aromas of pipe tobacco, plums and black cherries with undertones of blackberry, prunes and vanilla. This full bodied red will mature brilliantly in the bottle.

For more information regarding these Restricted Quantity wines call us at 444-5246

ALSO FOR A LIMITED TIME ONLY

We hope that you will enjoy this showcase sampling of great grape varieties finding new acclaim in New World vineyards.

January release - 18 litre format
YAKIMA MERITAGE

Meritage (pronounced: mér-et-ij) is a North American term used to identify wines made from a blend of traditional Bordeaux grape varieties. Our version combines Cabernet Sauvignon, Merlot and Cabernet Franc.

- * Cabernet Sauvignon provides firm tannins and traditional jam-like black currant aromatics and flavour.
- * Merlot softens the wine while contributing rich plum notes.



Mountain Brew & Fine Wines
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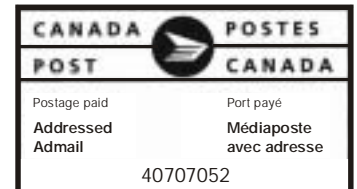
- * Cabernet Franc adds a deep purple hue to the colour and introduces a layer of herbaceous aroma.

February release - 18 litre format
ISLA DE MAIPO CARMENERE
Carmenère has been an official Bordeaux variety for hundreds of years. The most prized grapes come from the Maipo Valley near Santiago. Carmenère from this region is typically described as being dense, plummy and exotic with dominant red fruit character. With age, suggestions of mocha, liquorice and spice become evident.

Often felt to be more complex than Cabernets and Merlots from California and superior to basic Bordeaux, this wine is a most interesting alternative to most common big reds and is a great introduction to the Chilean wine profile.

April release - 18 litre format
WILLAMETTE VALLEY PINOT NOIR
Sheppard Vineyards, in the north Willamette Valley near Portland, Oregon is a 3rd generation family farm which supplies its prized Pinot Noir grapes to some of the most esteemed vintners of Pinot Noir in Oregon and Oregon Pinot Noir is among the most esteemed in the world!

A rare chance to discover some of the most acclaimed Pinot Noir in the world! Expect a bright, medium-bodied wine with rose petal and cherry aromatics, velvety, refined black cherry and raspberry flavours with undertones of spice. Traditionally very lightly oaked. An early drinking wine, usually served at cellar temperature. A surprising match with salmon.



WE RESPECT YOUR PRIVACY

At Mountain Brew and Fine Wines, we respect the privacy of our customers and are committed to protecting your personal information in accordance with privacy legislation. We only collect personal information that is necessary to professionally serve you in the making of your wine and / or beer or in product purchases and, we do not share personal information with anyone. We may from time to time use information we have on file to contact you by phone, mail or electronic means in some of our advertising and marketing which we believe may be of interest to you.

If you wish to have your name removed from our mailing list,
please contact us by phone at:



 705.444.5246



or in person or mail at



Unit 11 A - 100 Mountain Rd., Collingwood, ON L9Y 3Z8
(opposite Goodyear)

OPEN: Tuesday to Friday 11 - 5 / Saturdays from 9 - 1 / Tuesday evenings by appointment.