

April 2006



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## Summer Time and the Living is Easy...

Mmmm, what a nice thought that brings. Sitting on the deck or dock with the sun shining bright and sipping on a great summer wine. While the remnants of winter disappear, it is now time to get started and the only “hard” part is deciding which wines to choose. The first thing you need to do is figure out what you like in a wine. Fruity, light or off-dry selections are the most popular characteristics of a summer wine. Do you prefer red or white? White wines are often more popular in summer since they are usually chilled making them more attractive during the hotter days. On the other hand, summer brings BBQ season and reds are wonderful accompaniments to steaks or burgers. Here are a few typical summer food pairings to help you decide:



### WHITE WINE

Sauvignon Blanc  
Chardonnay  
Verdicchio

### FOOD

BBQ Pork Chops, Pasta Salad  
Chicken, Lobster, Caesar Salad  
Herbed Chicken, Mussels, Pasta with Pesto

### RED WINE

Merlot  
Vieux Chateau du Roi  
Cabernet Sauvignon  
Hearty Red Zinfandel

### FOOD

Chicken Parmesan, Veal, Lasagna  
BBQ Steak, lobster, ricotta pasta  
Filet Mignon, pasta with marinara sauce  
Prime rib, seafood marinara

## INTRODUCING...

... an exciting new selection of premium wines! Based on popular demand, we are exchanging a short list of the Cru Select Gold six-week premium wines, with a wider selection of “Classic” premium wines. These new offerings have the same excellent reputation (also from R.J. Spagnol) however, we can now offer you a greater selection of both reds and whites.

**Now, we don't think it would be fair to simply tell you about this and not offer any specials!** So, from April 3rd to May 13th you can try any of the expanded line for \$120.00, a savings of \$15.00 per batch. If you catch the specials early they could be ready for summer. Everyone who starts a batch of the new Classic line will have their name entered in a draw for a free batch of wine. A name will be drawn in April and in May.

## WHEN THEY'RE GONE, THEY'RE GONE

The Limited Release and Restricted Quantity wines from the fall harvest selections have been exceptionally well received this year. We don't want you to miss them and there's still may be time to get in on the last few.



# BREEZIN MIST WINES

are introducing a new summer pleaser to join all of the fruit flavoured wines you currently enjoy. In addition to the existing Mist wines such as *Blackberry Merlot*, *Cranberry Chianti*, *Green Apple Gewurztraminer* and *Strawberry Riesling*, you can now order the new **Kiwi Melon Pinot Grigio**. It is a light-bodied wine that has mouth watering flavours of freshly cut honeydew melon and watermelon with a hint of tartness that comes from the kiwi. These slightly sweeter fruit wines are lower in alcohol compared to regular wines and are great for the summer on their own or mixed with soda as a refreshing spritzer.



## MARK MAY 15<sup>TH</sup> ON YOUR CALENDAR

This is the start of our special for the Cellar Craft wines, the ones everyone LOVES with grape skins that ferment in the wine. While supplies last, these wonderfully complex, full bodied, and I do mean *full bodied* wines, will be available at just \$139.00 per batch, a savings of \$30.00! As a bonus, when you start a Cellar Craft wine between May 15<sup>th</sup> and June 24<sup>th</sup>, your name will be entered into a draw for a free batch of Cellar Craft wine at the end of the special. These wines are best after having some time to age. They might be ready for you to enjoy in the early fall or even better at Thanksgiving. How about planning ahead for that holiday in December? *(I just couldn't bring myself to mention the holiday by name.)*

## LOOKING FOR A UNIQUE GIFT FOR THAT PERSON WHO HAS EVERYTHING?

A **Mountain Brew & Fine Wines** gift certificate is more than just a token. It gives the recipient choices. It gives them an experience they can enjoy, be proud of, share with friends and is fun too. We offer gift certificates in any denomination and will even uniquely gift wrap it for you ready to present.



## A COUPLE OF REMINDERS...

If you are looking for some good home brewed beer for the summer, pop in to pick your kit, take a moment to pitch the yeast and then let us ferment it for you right here at Mountain Brew. All you have to do then is to bottle it, take it home and within a week to 10 days, it will be ready to drink. One of the best parts is that this beer stores well at room temperature for several months and, you get the equivalent of almost **3 commercial "24's" for only \$40.00!**

The new "grapes program" that we introduced on January 1<sup>st</sup> of this year has been a big hit. When you order wine, refer a friend or do wine for a wedding or party, you collect grapes. When you have a bunch of 100 grapes collected within one year, you get a gift certificate that you can use towards anything at Mountain Brew & Fine Wines.

## WE RESPECT YOUR PRIVACY

At Mountain Brew & 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 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 email 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 or, if you have any questions, please contact us. Contact/ mailing information on front page.



**OPEN:** Tuesday to Friday 10 - 5 / Saturdays from 9 - 1 / Tuesday evenings by appointment.