



Spring 2010

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14 Ronell Crescent · Collingwood, ON · L9Y 4J7 · 705.444.5246 · email: john@mountainbrew.ca



Hello Sunshine!

With longer days and the return of the sun, are you imagining BBQ's, patios and warm evenings under the stars? I sure am and that means it's time to stock up on your summer wines and beers. You surely want your cellar ready and your wines nicely aged so you can share the joys of our favourite Canadian season with family and friends in great style.

We've got lots of great options to help you get started right now.

3 hot, new Orchard Breezin' Mist varietals have arrived just in time for the season. They are the perfect accompaniment to warm weather and are perfect for drinking on their own well chilled or mixed into your favourite cocktail. Always a hit at any party too!

Gold Kiwi Pomelo Sauvignon Blanc

With flavours of the warm South Pacific, this tropical fruit blend has a sweet nectar of vitamin rich golden kiwi combined with tart pomelo to create a perfect balanced refresher. Combined with Sauvignon Blanc, the fruits come alive creating a bright, fruity, off dry wine.

Loquat Ginger Pinot Gris

Originating from Southeast China, loquats (pronounced LOH-kwahts) have been cultivated for over 1000 years and are used in Chinese medicine for soothing sore throats. On the palate it is comparable to its distant cousin, the apple, with its high sugar and slight acid. Combined with ginger's subtle spice flavour, this Pinot Gris makes for a refreshing summer treat.

Blackcurrant White Merlot

On its own, Merlot often presents flavours of cassis but this version takes it to the next level. Intense black currant merges with the rich berry and fruit flavours naturally present in a white merlot. This blend combines Merlot's natural soft, supple nature but with a burst of full fruit flavours, creating an easy drinking, anytime wine.

Speaking of fruit, did you know you can make your very own mix and match wines? You choose any regular red or white wine base and then we flavour it with your choice of Apple, Apricot, Blackberry, Blueberry, Cherry, Cranberry, Lemon, Mango, Peach, Pomegranate, Raspberry, Strawberry or Wildberry. It takes just 4 weeks to finish and is only \$105.00, taxes included, for 30 yummy bottles of refreshing wine **CREATED BY YOU!**



*"He was a wise man
who invented beer"* PLATO

Marg's favourite is the Brew House Mexican Cerveza with a twist of lime while mine is the Coopers India Pale Ale. We are pretty darn proud of the high quality beer that you can make in only minutes with our kits. In blind taste testings (okay, they were in our kitchen), we know our beers are on par OR BETTER than many commercial products you might enjoy. For just \$50.00, you can choose from 21 different styles that will make 69 bottles (roughly 3 cases of 24) of beer! It's fast, it's easy and it lasts surprisingly long without refrigeration... unless of course your friends discover your supply. Why not try a batch for spring?

WHAT A GRAPE TIME FOR WINE



Our RQ wine tasting sessions in January were a hit again this year as attendees enjoyed the variety of special wines and nibblies that were paired with them. Many took the opportunity to preorder some of the new, 2010 RQ wines that were revealed. We think that was smart because, when they are gone, THEY'RE GONE! (I've just recently had someone ask about one of last years RQ wines. Sorry, but they are no longer available.)

The Restricted Quantity (RQ) program was created to introduce craft wine makers to up and coming, spectacular wines and regions. For 2010, we are featuring:

JANUARY

German Ehrenfelser
A Riesling/Sylvaner cross in an off-dry, fruity, easy drinking, crowd pleasing version.

Argentina Malbec / Syrah
Malbec from Argentina is smooth and drinkable, but this one comes with a hit of Syrah giving more body and some spicy flavor, it's a wine that works well with food, but does not require it. Very enjoyable and not at all stuffy.

If you didn't jump on the bandwagon but are now thinking, "HEY! I'd like to try some of these," then talk to us.

The Portuguese and South African wines should still be available and if you get in soon you still might have a slim chance at the others.

FEBRUARY

Argentinean Torrontés
Fragrant and flavourful initially with a great crisp, green acidity and a hint of spice on the finish. Something new for those who enjoy Sauvignon Blanc, Chenin Blanc, Viognier or unoaked Chardonnay.

MARCH

Portuguese Trio do Vinho Tinto
A full bodied blend of Aragones (Tempranillo to friends), Cab Sauv and Trincadeira from the "New World" region of Portugal. This is a heavy, rich, dark, wine with layers of flavor.

APRIL

South African Cab Franc / Merlot
This rich, strong and flavourful wine has strong green pepper flavours with spicy black pepper behind. Perfect for lovers of Italian Amarone, New World Meritage and Australian Blends.



We Were Floored Too!

One of the questions we are most often asked is about our unique floor here in the Mountain Brew & Fine Wines shop. When we first moved into this location, we were lucky in that it was a brand new building with only a dirt floor and stud walls. That allowed us to customize this location into a facility that would work perfectly for you as a Ferment on Premises. We needed a floor where we could make sure our customers wouldn't slip if it were wet. We wanted

something that wouldn't wear or lift like tiles, and we needed something that could cope with, heaven forbid, something where a dropped bottle of wine wouldn't spread like a mudslide in California. After looking at all the options, we went with a stamped concrete floor. It was created by laying different mats on wet concrete to create a look of bedrock and throwing in an artistic and somewhat random blend of colours. So now you know.

Don't Ever Miss Out On a Monthly Special Again!



Our monthly e-newsletter has proven to be a hit. Our customers now get breaking news and timely notice of our specials without having to wait for the next paper newsletter like this one. If you would like to receive the e-newsletter, just let us know either by calling, dropping in or go to our website at www.mountainbrew.ca to sign up.

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.

John

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