

THE BREW KETTLE

Barley & Grapes

MARCH, 2010
NEWSLETTER

www.barleyandgrapes.com



SINCE 1992

STORE HOURS

TUES-FRI 10AM-8PM
SAT 9AM-5PM
Closed

Our Guarantee

We hope you enjoy every batch of Brew Kettle wine and beer, but if you are ever dissatisfied for any reason, simply return the batch to the store and we will replace it for you.

PRICES - BEER

23L Full-Mash Wort	\$63 +
46L Full-Mash Wort	\$111 +
50L Partial Mash	\$125
50L Essential Styles	\$114
50L Original	\$94-104

PRICES - WINE (23L)

4 WEEK WINES	\$113 +
6 WEEK WINES	\$133 +
8 WEEK WINES	\$175 +
MIST WINES	\$115 +

Spring Into Summer with our popular **MIST WINES!**

*Island
Mist*

We have expanded our selection of delicious flavours for you to enjoy! Our Mist wines are refreshing, lower alcohol beverages – a perfect balance of ripe fruit and wine. Not too sweet, yet not too dry. Ready in 4 weeks – perfect to serve nicely chilled this summer!



Carbonate your batch for \$10.

- Blackberry **Cabernet**
- Peach Apricot **Chardonnay**
- Black Raspberry **Merlot**
- Green Apple **Riesling**
- Kiwi Pear **Sauvignon Blanc**
- Wildberry **Shiraz**
- Mango Citrus **Symphony**
- Strawberry **White Merlot**
- Exotic Fruits **White Zinfandel**

We are often asked the question.... What is really happening to the wine in my wine cellar? The natural process we call aging is actually a **controlled oxidation**.



The small amount of air located in the space between your wine and the cork is where this process occurs. The oxygen in this space dissolves into the liquid causing certain chemical reactions to happen. Generally, harsher flavours such as tannins and strong fruit flavours will soften. The wine gains a complexity as the flavours begin to meld together. You will also notice a subtle colour change in your wines as they age. White wines tend to gain colour while red wines will soften in colour over time.



It's fun to test your wines on a regular basis and notice the stage at which you find them most enjoyable. Of course, tastes vary greatly. Some people enjoy younger wines with a bit of an edge while others prefer older, more complex tasting wines.

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2010 CellarCraft Limited Release Collection

This year's collection of Limited Releases feature region specific grapes from specialty vineyards. They are outstanding wines of distinct character! We know you will enjoy them, especially when well aged. Don't wait to order your choice of these limited releases – while supplies last!

◆ **Darlington Point, Riverina, New South Wales, Australia (Jan'10) \$189.00**



CABERNET SHIRAZ (with crushed grape pack)

Both the Cabernet and the Shiraz in this blend come from the Darlington Point Vineyard that supplied the fruit for our recently launched Showcase Australian Shiraz. This blend features 64% Cabernet and 36% Shiraz and is fermented on equal parts of Cabernet and Shiraz virgin, crushed grapes from Darlington Point. Two-stage oaking on Hungarian shavings then Hungarian cubes brings vanilla and subtle toastiness to the finished wine. Aromas of plum, spice, herbs, and chocolate from the Cabernet dominate with berry and more spice coming from the Shiraz. The palate displays black currant and mint from the cab, with suggestions of cherry, blackberry, and earthy overtones contributed by the Shiraz. The marriage of Cabernet and Shiraz is found mainly in new world wine regions, and certainly Australia is the acknowledged champion of the style.

◆ **Canelones, Uruguay, South America (Feb'10) \$189.00**



TANNAT (with crushed grape pack)

Yes, Uruguay does have a wine industry. In fact, it goes back some 250 years! However, the world outside of Uruguay has only recently and very enthusiastically discovered the wines. The Tannat vine was brought to Uruguay in the 19th century and began to thrive in its new home. Plantings of this grape continue to grow each year along with its wine industry. The signature wine of Uruguay is a big red wine called Tannat. Like Carmenere and Malbec, Tannat originated in France but today has limited plantings there. The Tannat grapes in this Limited Release offering were selected and custom processed for Cellar Craft by Bodega Bouza, an ultra-modern boutique winery located just outside of the capital city, Montevideo. [For more information, see www.bodegabouza.com.] The Tannat wines produced in Uruguay have been characterized by more elegant and softer tannins with blackberry fruit notes. Perhaps the best way to whet your interest in this exciting new wine is to extract a quote from noted wine critic and authority Jancis Robinson: "I liked its dense, firm, confident on the nose and lovely full fruit impact on the front palate with some tar and liquorice and firm fruit first, and only then very slightly inky tannins. The alcohol level is 14.5% but it doesn't taste hot." (Source: www.jancisrobinson.com/articles/20070403.html)

◆ **New South Wales, Australia & Yakima Valley, Washington (March'10) \$189.00**



TWO HEMISPHERES RIESLING

We love the ability to source fruit from diverse regions and blend them into a wine that often exceeds the qualities of the either component. This blend of Rieslings, co-fermented in equal proportions, from vineyards more than 12,000 km. apart is a great example. Individually, each wine has much charm and appeal, but vinted together they achieve a new level of complexity. The multiple layers of sensory delight contributed by the two components indeed reach new heights. From Washington Riesling, notes of apple, pear, peach, melon, floral, and mandarin establish a solid foundation. The Australian fruit brings out lime, grapefruit, tropical notes, and additional spicy floral qualities. A most interesting wine!

◆ **Tempranillo Garnacha & Carinena (April'10) \$189.00**



TRIO TINTO (with crushed grape pack)

These three native Spanish red wine grapes are usually deemed to be the mainstay of quality wines in most of Spain. This Limited Release offering is made up of 50% Tempranillo (Spain & California), 27% Garnacha Spain, and 23% Carinena (Carignan from California). Tempranillo is most associated with wines of Rioja. Tempranillo should bring in ruby red colour, with aromas and flavors of berries, plum, tobacco, vanilla, leather, and herb. Garnacha characteristics are generally spicy, berry-flavored, and soft on the palate, with a relatively high alcohol. Carignan is often used as a blending grape and has been known to bring a softer wine with rustic fruit and perfume when blended with Grenache (Garnacha). Nevertheless, it is common that at least two or all three varieties are blended together to achieve the most profound and complex wines that each region can exhibit. This blend is fermented on virgin crushed grapes from Spain (Tempranillo, Garnacha or a blend of the two - to be determined by our panel's selection from prototypes still in progress).

Two-stage oak treatment is expected to be chosen – French during fermentation, Hungarian cubes post fermentation

PRIVACY STATEMENT

Government regulations require that we collect and record the names, addresses, and phone numbers of all customers. We use this information to send periodic newsletters and other promotional material. If you would prefer not to receive any mailings or telephone calls from the Brew Kettle, please let us know. Email addresses are recorded for those customers who ask to receive the monthly email newsletter.

DISCOUNT PROGRAMS

- ◆ Refer friends and family to us, and they will receive a \$10 saving off of their first batch of wine or beer, and you will receive a \$10 saving off of your next batch.
- ◆ Order a batch of six or more and we will give you a 10% discount on your order. Please call ahead of time for this service (some conditions apply)