



VOLUME 1 ISSUE 15

NEWSLETTER DATE MAY 2009

Italy on sale month of August
All Italian wines 10% off kit price

Anniversary Special Month of September

Celebrating our 15th Anniversary

On the first batch made on premise receive:

\$8 off the kit price of any 5 week wine

\$10 off the kit price of any 7 week wine

\$15 off the kit price of any Estate wine

On the second batch made on premise receive:

Your choice of;

15 Bottle wine crate

30 bottles

Napa Wine Pack*

*(wine carrier including glasses, napkins and corkscrew)

Customer Appreciation Day Saturday September 26th

Proceeds to United Way

Join us for free hot dogs and a chance at some great prizes as we celebrate our anniversary by raising funds for the United Way. Donations will be accepted and we will contribute \$5 from each kit purchased on this day.

Chocolate Raspberry Port Back by Popular Demand

The product that has received rave reviews for the last 2 years has been brought back again for 2009. This will again be a limited release and we will be ordering a limited number. Many people used this product as a unique Christmas gift. It will be available to make in early September and can be done in time for this Christmas.

Order your Chocolate Raspberry Port early and don't miss out on this opportunity.

Pat and Peter donated this product to the Gala night at the Bard at Brentwood for their intermission and received outstanding reviews from those attending. By the way the Gala night is an exceptional deal at \$30 and includes donated appy's from many local restaurants and food stores. This years Gala was done in the style of an Italian Wedding and was very well organized. Congratulations to all involved. Wine , Appy's and excellent entertainment in a beautiful facility plan to attend next year.



The Bills concert enjoyed by people who attended this excellent event. Don't miss out Buy your tickets and join us at the next one scheduled for August 23rd see below

Valley Vines to Wines is proud to support the following concert at Pine Lodge Farm

Sunday August 23rd 2pm "The Joint Is Jumping"

"Foot stompin' Jazz" is the best way to describe The Bob Murphy Band's sound. Bob himself, playing the Hammond B3 organ, swings like mad, Hugh Fraser on trombone gets so excited from the outset he just can't keep still, drummer Dave Robbins is a whirlwind and their longtime friend Don Clark comes back to the valley for the fourth year running to bring outstanding trumpet virtuosity. Jazz singer Monique Van Dam joins the band with a style reminiscent of Sarah Vaughan and the upbeat style of the entire group will be so contagious you'll need to bring your dancing shoes.

Tickets available at the store. Come and join us at this event. Cost \$28.

Breathable Glass and New Govino Plastic recyclable glasses.

Feedback from the people that took advantage of the breathable glasses has been outstanding with many people looking to buy more glasses for themselves or as gifts. It is now the only glass we use and even though we do not understand the technology we love the effect on our wines.

So many people have asked and we have now secured a supplier so that we can have these available for sale. These make a great gift for that hard to buy for friend.

As well as the wine glass we are now stocking breathable Port glasses for sale.

Govino Plastic Glasses

The same company is supplying us with Govino plastic recyclable glasses. These are stemless glasses ideal for pick-nicks and outdoor use where your best crystal might be at risk. At \$3.95 each they represent a very good value. They are notched for comfortable holding ideal for camping, boating and outdoor activity.

Recently featured in Better Home and Garden Magazine

Received a great review from the Globe and Mail and the Toronto Star.

Was used at the Robert Mondavi Discover Wine Tour.

Selected for the 2009 Top 10 Product of the Year Award





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Visit the Loft Art Gallery and view the fine works by the following groups:

July 31st—Aug 28th

Glass Art

Rick Silas

Focused on garden art

Aug 28th— Sep 25th

Winemaker Artists

Multi Media



Wine Crystals or Wine Diamonds

We are finding a number of our better quality wines are developing wine crystals as they mature. A bit disconcerting if you are not aware of what they represent. In short it is a sign of good wine, good wine making and good storage. These are mostly in the reds and form on the base of the cork or as pink sediment in the bottom of the bottle. When this is evident in your wine you will want to decant to keep the crystals in the bottle rather than the glass. Rest assured your wine will be excellent if crystals have formed but you will find you won't want to drink the crystals. If you Google Wine Crystals, you will find many articles that indicate how good a sign it is. Crystals are formed from the dropping out of tartaric acid in the wine (forming what is known as Cream of Tartar). At one site an article by Stephan Schindler includes the following commentary;

Hans Gsellmann, head winemaker of the famous Gsellmann & Gsellmann winery in Austria, explains it this way: "Part of the grapes acid are tartrates, aka salt. As the wine ripens these tartaric acid crystals fall out. It's a natural process a wine will go through on its path to the peak of its development. When you see these flakes at the bottom of the bottle or on the cork, you can be almost certain that you are opening the wine at the right time. You should consider yourself lucky."

Wine aficionados in the Old World are known to seek out the bottles with wine stones as a sign of quality: it shows that the wine has not been robbed of its structure through unnatural chilling, and it is a sign of a well-matured wine. Perhaps it is due to the longer history of winemaking in these countries that people have become accustomed to wine stones and seem to accept them. At least they seem to know that, if anything, the wine diamonds will have added roundness to the wine by subtracting some of the acid from it. (source: ezinearticles.com)