

Brew Your Own Beer



Make Your Own Wine

## January Restocking Sale

During all of January, we will be holding our annual "JANUARY RESTOCKING SALE". We know your wine cellar took a beating over the holidays, so to help you restock we are offering our best sale of the year. **Make one batch of 4 week Merlot or Pinot Grigio and get \$10.00 off. Make 2 batches and get \$25.00 off. For 6 weeks Cellar Classic Merlot and Pinot Grigio it's even better---make one batch and get \$15 off, make 2 batches and you save \$35.00.**

## 2010 Spagnols RQ Wines Look Great

Every year at this time Spagnols puts it's best foot forward and present their Restricted Quantity wines.

2010 is no exception with 3 great reds and 2 interesting whites. These wines are available for a limited time only, so place your order now so you won't be disappointed.

## Win a Wine or Beer with our New Customer Referral Program

Or how to share your wine and beer successes with your friends and neighbours, and save money doing it.

Over the years we have found that our best source of new customer is from referrals from you—our satisfied customers. To thank our customers for their confidence in our service, all customers who bring in a new customer will have their name entered into a draw for a chance to win a batch of beer or a 4 week wine.

To give you an even better chance, for every 5 referrals we get there will be a draw, so there is a one in 5 chance of winning.

The new customer will receive \$20.00 off their first batch of beer or wine made on premise.

## Cellarcraft Limited Release Wines

Once again Cellarcraft is releasing 4 interesting and different wines for its Limited Release program. If past performance is any indication, these will be great!

January- **CABERNET - SHIRAZ**  
Darlington Point, Riverina  
New South Wales, Australia

February- **TANNAT**  
Canelones, Uruguay,  
South America

March- **TWO HEMISPHERES RIESLING**  
New South Wales, Australia - Yakima Valley, Washington

April- **TRIO TINTO**  
A fusion of classic Spanish grape varieties - Tempranillo,  
Garnacha, and Cariñena

For further information on these fine wines go to [www.brewkettle.ca](http://www.brewkettle.ca) to review the brochure.



## FEATURED WINES

During January, February, March and April 2010 the Brew Kettle will feature both a (6 week) Cellar Classic red and white wine of the month and a Beer of the Month

**Enjoy \$10.00 OFF each batch of these wonderful Wines and Beers.**

### January-Merlot-Special pricing

Soft, full flavour delicately laced with oak to enhance its fruitiness (3,3,0)

### Pinot Grigio-Special pricing

Crisp and flavourful, with delicate floral notes and tropical fruit aromas. 0,3,0

### February - Pinot Noir

This fruity, medium bodied red is delicate yet rich, with warm oaky flavours. 2,2,0

### Johannisburg Riesling

Dry, fruity and well balanced, with hints of peach and apricot. 0,3,0-1

### March -Cabernet Sauvignon

Prized for its deep flavour and aroma, with cherry-currant flavour rounded with oak 3,3,0

### Gewurtztraminer

Aromatic and rich, with character of tropical fruit. 0,4,0

### April - Bergamais

A fruity, youthful, refreshing wine. Best served slightly chilled. 0,2,0

### Sauvignon Blanc

This white is known for its grassy, herbal aromas. A dry and refreshing wine. 0,3,0

## Beer of the Month

### January - Dortmund Lager

Golden, medium hops clean tasting- 5%

### February - Buckhead Ale

Medium bodied, slightly hoppy 5.5%

### March - Czech Pilsener

Back by popular demand, hoppy - 5%

### April - New Stein Lager

Crisp, refreshing- 5%

## WINE TASTING TIPS

### 3 TIPS TO ENJOY YOUR WINE

#### 1. Wine tastes better at the right temperature!

Common knowledge is that white wine is served well chilled and red at room temperature. Surprisingly, that's wrong! Room temperature is too warm for red wines. They should be served at approx 18C (68F) and white wines should be taken out of the fridge at least 10 minutes before serving.

#### 2. Let your wine breathe.

Any wine without bubbles tastes better if it's aerated a bit. Exposure to air releases the fragrance and flavours in the wine. Open your bottle 30 minutes before pouring, Swirling the wine in your glass also helps release the aromas.

#### 3. Your nose knows.

Most of the pleasure we call taste is really smell. That's why you can't taste anything when your nose is stuffed up. Swirl the wine around in your glass, take a big sniff, and enjoy.

## Easy Cheese & Asparagus Appetizers

These are delicious and easy to make. A favourite in our house  
Approx 18-20 pieces

Prep time: 10-15 minutes

Bake time 8-12 minutes

Ingredients

1 "Sandwich" loaf of bread- more square than regular loaves

1 jar Regular or Tex-Mex Cheese Whiz

1 bunch asparagus

toothpicks

1.Prepare the asparagus by snapping the stems and micro waving the spears in a small amount of water for approx. 3-6 minutes (turning often) until the stalks are tender-crisp. Then run them under cold water to cool, pat dry with paper towel.

2.Cut the crusts off the bread slices and then roll them one at a time on each side with a rolling pin.

3.Generously spread one side with the Cheese Whiz and then place 2 spears on the diagonal (point to point) on the prepared slice of bread. Fold the opposite corners over each other and stick with a toothpick to hold in place.

4. Place on a baking sheet and bake at 350 or 375 for approximately 8-12 minutes, until they are nice and toasty brown and the cheese is melted.

The Brew Kettle is located at:  
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