

Brew Your Own Beer



Make Your Own Wine

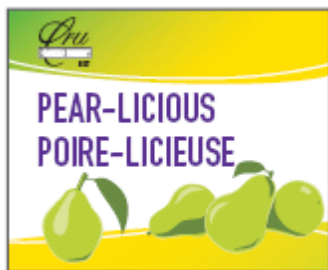
Spring has Sprung, and the Beer is here

May and June are traditionally the peak beer making months at the Brew Kettle as many of our customers make a batch for their home as well as one for the cottage. We have a great lineup of monthly special beers this summer. So make a batch to share with your friends, and save money for more summer fun.



Due to popular demand we will be carrying the "Cheeky Monkey" brand of wines full time. I originally brought this wine into the store because the name sounded cute and I had been told it was a good product. Little did I know that the quality of this wine would generate a group of dedicated followers.

Cheeky Monkey is a 4 week wine and comes in many styles. We will carry Merlot, Malbec, Cabernet Sauvignon, Shiraz, Unoaked Chardonnay, Gewurtztraminer, and Sauvignon Blanc.



Orchard Breezin' has just introduced a new pear flavour that looks really interesting. I have just put on a batch for myself so that the next time you are in the Brew Kettle I can tell you how good it is.

CUSTOMER REFERRAL REWARDS

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 new customers will save \$10.00 off their first order, and you will save \$10.00 off your next batch of wine or beer. (Plus, you will have the eternal gratitude of your friends and neighbours for introducing them to the Brew Kettle.)

Make Special Event Wines at the Brew Kettle

Is someone in your family getting married, celebrating an anniversary or a birthday this summer?

Last year we made wine for over 50 special occasions, and heard many compliments from the participants. The Brew Kettle has custom packages which include wine, bottles, sleeves custom labels and taxes all for one low price.

Whether the wine is for consumption at the function or in small bottles for wedding guest favours, we can give you a great product at great savings.

Golf? Wine Tour? Or Both

Some of our customers have asked if we ever host a golf tournament or a tour of Niagara wineries. If you are interested in either of these, let us know by signing up at the store or send me an email at brewkettle@rogers.com. If there is sufficient interest I will contact you with the details.



FEATURED WINES

During May, June, July and August 2011 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.

May - Barolo

A rich, dense-textured red, full flavoured and ripe with fruits, plums and toasted oak (3,4,0)

White Zinfandel Blush

A light wine with a pink hue, strawberry aroma and a soft, slightly fruit taste 0, 2, 0-1

June - Vieux Chateau du Roi

A classic full-bodied red wine, deep in colour with a warm bouquet of berries and fruit. 4,4,0

Chardonnay

Clean and crisp, with toasted oak flavours and a hint of apples and pears. 2,3,0

July - Rosso Grande

An intense wine with deep ruby colour and spicy oak aroma, bursting with vibrant flavours. 3,5,0

Johannisberg Riesling

Dry, fruit and well balanced. With hints of peach and apricot. 0,3,0

April - Valpolicella

A refreshing, lighter red wine. Deep in colour with a fruity bouquet and rich texture. 0,2,0

Verdicchio

A delicate aroma and clean crisp flavour with a hint of fruit and almonds. 0,3,0

Beer of the Month

May - Caribbean Pilsener

Golden, clean tasting- 5%

June - Belgian Beer

Medium bodied, medium hops 5.5%

July - Nova Scotia Ale

Medium bodied, golden - 5%

August - Cronies Lager

Robust, refreshing hoppy- 5%

Wine By The Glass

There are a countless variety of wine glasses available. Some are of traditional design while others are more modern and fashionable. Some are designed for specific grape varieties or for particular wine regions. However, there are really two key glass shapes that most people use for all-purpose drinking: red and white. When you find that the time has come to purchase a new set of glassware you may want to first consider what shape and size will best enhance the characteristics of your Brew Kettle wines.

Decorative glassware is attractive, but when you want to fully explore your wines, a colorless, transparent glass will work best. Although stemless glassware is quite popular and highly regarded for casual drinking, a glass with a flat, round base and a good sized stem will allow your glass to stand freely and maintain the wine's temperature longer when held.

A bowl shape that is curved and smooth will enable swirling to notice the wine's body and strength. If the rim tapers inward, the aromatic qualities of the wine will become more focused towards your nose. The size is also important. Typically, a wine glass is served ½ full so if you prefer a 6 ounce portion, then a 12 ounce capacity would provide enough space for swirling without spilling and help to direct the vapours to your nostrils.

Red Wine Glass

A large round bottomed bowl with a wide opening will help to aerate your red wine. This will bring out the aroma and complexities of most red wines. The height of the glass will determine the mouth feel of the wine. When you drink from a shorter glass, you will experience the upfront qualities of the wine before the tannins reach the back of your tongue. Try this as an experiment some time to notice the difference.

White Wine Glass

White wine glasses tend to have a narrower bowl with less of a difference between the bowl and the opening. This is because when you first sip a white wine there is less need to "open up" the flavours, but rather to concentrate them from the tip of your tongue to the sides of your mouth, emphasizing the wine's fruity sweetness and acidity.

Champagne Flute

The best glass to serve carbonated wines such as champagne is a tall, narrow glass called a **Flute**. The narrow opening and diameter of the bowl will help hold the bubbles and retain the cool temperature of these wines. Meanwhile, the champagne saucer with its broad, shallow design is often used for toasts at weddings. Although rumoured to be modeled after the shape of Marie Antoinette's breasts, the bubbles in the wine will soon dissipate in the saucer.

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