



The Village Winemaker

Trafalgar Ridge Plaza, 2427 Trafalgar Rd, Oakville, ON, L6H 6K7
Website: www.thevillagewinemaker.ca E-mail: info@thevillagewinemaker.ca
Tel: 905-257-9463. Fax: 905-257-9797

A New Hobby That's Been Around For Centuries

January 2010
Winter Newsletter



NEW YEAR SPECIALS



Super Platinum

Cabernet Sauvignon (3|4|0)

\$185.00 ea. (Reg. \$199.00)



Platinum

Pinot Grigio (2|2|0) or Australian Chardonnay (3|4|0)

Italian Amarone (5|5|0) or Australian Shiraz (5|4|0)

\$155.00 ea. (Reg. \$169.00)



Premium

Sauvignon Blanc (0|2|0)

Vieux Chateau du Roi (1|4|0) or Merlot (3|5|0)

\$147.00 ea. (Reg. \$159.00)



Regular

Sauvignon Blanc (0|3|0) or Cabernet Sauvignon (4|3|0)

\$99.00 ea. (Reg. \$109.00)



OAK					BODY					SWEETNESS					
light	▶	▶	▶	heavy	light	▶	▶	▶	full	dry	▶	▶	▶	sweet	
1	2	3	4	5	1	2	3	4	5	0	1	2	3	4	5



Your Thoughts & Suggestions Please

How Are We Doing?

We are always looking for ways to improve and what better way to than to listen to our customers.
Please share your thoughts and ideas with us.

How would you rate The Village Winemaker on the following? Use the scale from 1 – 5 (Poor – Excellent)

Service

Store Decor

Equipment

Location

Thoughts and Suggestions... _____



****Wine Trivia** Did you know? In the 1600's thermometers were filled with brandy instead of mercury.**



Visit www.villagewine.701.com and be the first to rate us online!

In keeping up with the electronic age we are going to increase our web presence.

Please log on to rate our store.



First 10 customers will receive a free gift from The Village Winemaker



****Testimonial**** I think people have an idea in their heads that wines that are made don't taste as good, so I don't tell them I made it. I just pour and when the compliments come then I tell them. *Nancy P.*



SOUTH AFRICA
CABERNET FRANC
MERLOT

PORTUGAL
TRIO DO
VINHO TINTO

ARGENTINA
MALBEC SYRAH

ARGENTINA
TORRONTES

GERMANY
EHRENFELSER

RQ 2010 Wine Tasting At The Village Winemaker

We are hosting a "Bench mark" Wine Tasting evening where we will give a short tasting seminar, You get to try the expensive version of our 5 RQ wines and then match them with a delicious Hor' deurve. It promises to be a casual yet sophisticated evening, we hope you can join us.

Monday February 8th 2010 at 7:00pm



JANUARY – *Germany* **EHRENFELSER** (0|3|1)
Fresh with mineral notes, hints of orange & an off-dry finish.

JANUARY – *Argentina* **MALBEC~SYRAH** (3|4|0)
Hints of cherries & black currant with dark, rich notes of coffee, Tobacco & licorice.

FEBRUARY – *Argentina* **TORRONTES** (0|3|0)
Flavours of tropical fruits, honey & sweet floral notes.

MARCH – *Portugal* **TRIO DO VINHO TINTO** (4|5|0)
Rich with red berries, anise & black pepper.

APRIL – *South Africa* **CABERNET FRANC~MERLOT** (5|5|0)
A full bodied wine with tones of green & black pepper & a hint of spice.

\$25.00/person

Limited number of guests
Book Now!!

**Take away Tasting Special*

OAK					BODY					SWEETNESS					
light	•	••	•••	heavy	light	•	••	•••	full	dry	•	••	•••	sweet	
1	2	3	4	5	1	2	3	4	5	0	1	2	3	4	5

What to say about Sharon...

She looks fine
Likes wine
Talks funny
All the time.

She's busy as a bee
Often on her knees
Really quite happy
And easy to please.

Either red or white
That's alright
But call her Australian
And she will bite!

She once was a nurse
Yep, that's the truth
A l-o-n-g time ago
For it was in her youth.

We'll miss her for sure
As she flies to the South
But most of all
We'll miss her big ...!!!

**Please join us at the store
to wish Sharon Bon Voyage**

Monday, February 1st from 6-8pm
Coffee, tea & light refreshments

****Wine Word of the Month**** "Lees" – Lees are the solid bits that sink to the bottom of the fermenting vessel before & after fermentation. Some wines are made "sur lie" (with the lees) this gives them a very distinct character.