



The Grape Squeezer

Let's Set the Record Straight - Top 10 Wine Myths

(by the toptenz.net)

10. Fruit used to describe wine went into making it

It is made from the grape varietal on the label, and not from fruit used to describe it.

9. You need a different wine glass for different types of wines

You actually need a tulip shaped glass or a glass that tapers towards the top to concentrate the aroma toward your nose.

8. You can't age wines sealed with an alternative closure

In fact, the data shows that screw caps, or twist-offs as they are sometimes called, are more consistent at sealing wine than cork. So, there's no problem letting these wines age.

7. Bordeaux, Burgundy, Champagne, Sherry, and Port are grape varieties

Cities in France, Spain, Italy, and Portugal, among others, restrict production of grape varieties in their area. Champagne is not a variety of wine, but the place where some sparkling wine is made.

6. Pair white wine with fish or chicken and red wine with red meat

The better way to pair food and wine is by analyzing the flavors of the food and the flavors of the wine. The best thing to do is read the description of the wine from the label or a review on a blog and then pair like with like.

5. Wine lovers are snobs

Most serious wine lovers are students of it and are quite down to earth. True wine lovers are passionate about continuing their wine education, and are willing to share their knowledge and a glass with anyone interested.

4. You can discern wine quality by looking at the legs

You swirl your glass, set it down and notice that a thin, clear layer has stuck to the inside of the glass, and begins to drip down. This is simply a small amount of alcohol and water that adheres to the surface of the glass and as the alcohol evaporates water is left dripping its way back in.

3. Drink Red Wine At Room Temperature, White Wine Chilled

Typically you're looking for around 60 degrees Fahrenheit on a red, a little below that for a white, and a bit colder for anything that sparkles. Some argue that nuances aren't observed in white wines that are too cold, which is true.

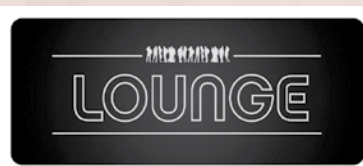
2. All wines get better with age

Actually, a very small number of wines have the proper structure to hold up to aging. Most wines are made with the intention that they will be opened within a few years.

1. Smelling the cork in a restaurant will tell you if the wine is bad

Corks smell like...well, cork, and won't give you an indication of the quality of the wine. It's the wine that you want to smell, the cork is only offered to you for a quick examination.

Now Available... Lounge, Our Hot New Cocktail Line!



Lounge is a state of mind. It is relaxing and unwinding the stresses of the day. Lounge is time spent socializing with friends, laughing with loved ones and enjoying their company. Lounge encompasses life and simplifies it. Lounge is your favourite crowd pleasing cocktails. Lounge does all the work for you so all you have to do is sit back, relax and enjoy. Each selection of Lounge produces 11.5L of wine based cocktail containing approximately 12% alcohol.

Cosmo

Mojito

Pina Colada



Featured Wines

Make 1 Selection & **SAVE \$10** – Make 2 Selections & **SAVE \$30**

(makes approx. 30 bottles – includes labels, corks, shrink and taxes) Expires June 30, 2011 - Regular \$135 / selection

Johannisberg Riesling

A medium-bodied, dry, well-balanced wine with subtle hints of peach and apricot. It has a floral nose with keen acidity. Pair this Riesling with pork, shellfish and smoked salmon. 0-3-0

(Myth: Johannisberg Riesling is not South African. Johannisberg is the name of a wine region in Germany, and Schloss Johannisberg is one of its most famous producers.)



California Red Zinfandel

This medium bodied wine is a California classic. At first sniff you will be tempted with notes of decadent dark chocolate and black pepper. These flavours are carried though to the palate where they are accented with toasted oak rounding off this perfectly balanced experience. Pair this Californian classic with sausage pizza or grilled burgers. 0-4-0

INTRODUCING 2 NEW Orchard Breezin' Mist Wines

Pear-licious

Pear-licious will have you reminiscing of biting into a ripe juicy pear. The sweet and juicy flavours of ripe pear are balanced off with a hint of acidity to create a refreshing fruit mist wine, bringing the autumn orchard to your wine glass.

Pear-licious is offered as a permanent addition to our Cru Orchard Breezin' Mist family.



Superfruit Luscious Lychee Green Tea

Lychee is a tropical fruit high in anti-oxidants. Combined with green tea, rich in polyphenols and powerful anti-oxidants, this delicious wine is a surefire winner! Enjoy sweet lychee aromas and flavours with subtle green tea notes in the background of this refreshing mist wine.

Luscious Lychee Green Tea in the Superfruit line is available while quantities last.



A restaurant for people with great taste!

From Jeff's TV Show "Who's Coming for Dinner"

Sweet Battered Fruit

Of course they are delicious! These piping hot sweet treats are yours to devour...and believe me they will disappear as quickly as they are presented. Drizzled with cinnamon scented syrup they fall into the category of 'melt-in-your-mouth' dessert.

Ingredients (Serves 4)

2 1/2 cups flour
2 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1/4 cup sugar
1 1/3 cup water
1/4 cup oil
1 egg, beaten
1-2 Apples
1-2 Peaches

Cinnamon Syrup

4 tsp cinnamon
3/4 cup corn syrup
Mix together in a small bowl

Optional fruits

Pineapple cubes
A previously baked sweet potato cut into cubes
Apricots

Method

Pour 2- 3 inches of oil in large saucepan over medium heat until oil reaches 325 degrees. As the oil heats make the Cinnamon syrup and set aside.

In a medium sized mixing bowl, combine flour, baking powder, baking soda, salt, sugar, water, oil and egg. Whisk until ingredients become a batter.

Slice and core the apples or peaches about 1/2 inches thick at widest part. Place the slices in the batter until ready to fry.

When the oil is hot, start frying the fruit. These cook very quickly so turn as soon as they are golden browned on one side and cook the other until golden brown, approximately 60 to 70 seconds. Immediately place them on paper towel to absorb any excess grease. Transfer to plate and drizzle with the cinnamon syrup mixture.

Serve with a glass of Johannisberg Riesling

Prefer to receive future Grape Squeezers by email? Please let us know and we will update your file.