

"Chile Fresco"

Fresh Chilean Grape Juice

For a sixth year we will be bringing in a selection of Fresh Juices from the **Isla De Maipo** region in **Chile**. Please do not miss this excellent opportunity to make wines from 100% pure Chilean juice. In 2008 and 2009 we put 20 pails of wine to maturing in oak casks. The results proved that this makes for a superb wine. PLEASE check with us to avail yourselves of this excellent product.

further details on page 2

Wine Storage

Wine is very susceptible to temperature change. Therefore temperature control is a important consideration in where you store your wine. If wine is exposed to too high a temp. (in excess of 25 degrees) it may become "cooked" and develop off flavours and taste raisiny or stewed. Dramatic temperature changes such as repeated transferring from a warm room to a cool refrigerator, can cause adverse chemical reactions in the wine that may lead to a variety of wine faults. Most experts recommend that a wine be kept at a constant temperature between 10 and 15 degrees Celsius. The storage of bottled wine will influence a wines aging. Vibrations and heat fluctuations can hasten a wine's deterioration. In general, a wine has greater potential to develop complexity and a more aromatic bouquet if it is allowed to age slowly in a relatively cool environment. The lower the temperature, the more slowly a wine develops.

Wine and Beer Food Pairing Suggestions

Food and beverage pairing can be easy when you follow a few simple guidelines.

Twins dine together. In many cases, foods and beverages with complimentary characters work best. Strong , full bodied wines can be paired with stronger flavoured foods. This is also true with the complexity of the meal, simple meals work best with simple, light tasting wines or beers.

Opposites attract Frequently wines and food with contrasting characteristics work very well together, A beverage can moderate strong flavours in a meal and vice versa enhance the characteristics of the wine or beer. Rich dishes featuring cream sauces and butter require wines of good fruit or contrasting sharper acidity to cleanse the palate.

Sugar & Spice and everything nice Hot, spicy dishes pair well with fruity wines having refreshing acid and lower alcohol. When talking about ales and lagers, hoppier, more bitter beers work well to neutralize spicy or cut through oily food. Always remember that a dessert wine should be sweeter than the dessert itself .

A question of tannin Rare cooked meats need young, tannic red wines, whereas well-done meats are complimented by older or fruity reds with little or no tannins. Salty dishes also pair best with wines having little tannins or a slightly sweet wine with moderate acidity. For beers, ales are more full-bodied and make a great partner for red meat or any dish you would normally pair with red wine.

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Special Offerings for Spring



Committed to Innovation...
Inspired by Tradition.

Don't forget to ask about the value of Oak Barrel Aging

Avalon Cottage is once again offering **Fresh Grape Juice From The San Fernando region of Chile!**

Carmenere.. The "Flagship" of Chilean Red Wines. A bold wine with good structure. Ages extremely well.

Cabernet Sauvignon.. Well worth the time and effort. Patience will reward you with an incredible complex and well balanced wine.

Sauvignon Blanc.. A crisp clean wine that will not offend.

Merlot.. A wine that can be enjoyed young, yet it will acquire complexity if allowed to age for 2 years or more.

Chardonnay.. Will please the most demanding palate with its symphony of flavours.

Chardonnay/Semillion.. A delicately balanced wine.

See coupon special on page three



Wines on this page are not for those who are in a Hurry. Left to age these wines are excellent and equal to many \$20 -\$30 commercial bottles.



Canelones, Uruguay, S.America
TANNAT

Fermented on the Skins

Yes, Uruguay does have a wine industry. In fact, it goes back some 250 years! The Tannat vine was brought to Uruguay in the 19th century and thrived. The signature wine is a big red called Tannat, and like Carmenere and Malbec originated in France. This Limited Release offering was selected and custom processed by Bodega Bouza, an ultra-modern boutique winery located just outside Montevideo. Perhaps the best way to whet your interest in this exciting new wine is to extract a quote from noted wine critic Janice Robinson: " *I liked its dense , firm, confident on the nose and lovely full fruit impact on the front of the palate with some tar and licorice and firm fruit first, and only then very slightly inky tannins. The alcohol level is 14.5% but it doesn't taste hot*"

Ageing

Could show well at around 12 months but you should be rewarded if you can set some bottles aside for 2-4 years.

" Wine is the most civilized thing in the world"

Ernest Hemingway

RELEASES 2010

Bierzo, Spain & California

TRIO TINTO

Fusion of classic Spanish grape varieties - Tempranillo, Garnacha, and Cariñena.

This Limited Release offering is made up of 50% Tempranillo (Spain&California), 27% Garnacha (Spain), and 23% Carinena (Carignan California). Tempranillo brings a ruby red colour, with aromas and flavours of berries, plum, tobacco, vanilla, leather, and herbs. Garnacha characteristics are spicy, berry-flavoured, and soft on the palate. It is common to blend these three varieties together to achieve the most profound and complex wines that each region can exhibit.

This blend is fermented on virgin crushed grapes from Spain. Two stage oak treatment is used French during fermentation, Hungarian cubes post fermentation.

Ageing

Begin to enjoy after 6-8 months. Reaching maturity at 12-18 months but can be held for at least a year or longer .

Spanish

Monastrell - Valencia

Monastrell (Mourvèdre in France) is a deep coloured, medium to full-bodied red with silky tannins and good structure. Monastrell shines with an abundance of rich blueberry, blackberry and blue plum fruit. Notes of violet and spice will also come forward, along with soft notes of oak.

Serve with medium-rare roast beef; lamb chops or leg of lamb; paella with sausage; grilled steaks; meat pies; San Pietro cheese from Italy is especially great along with fresh bread.

Italian

Primitivo/Syrah – Sicily

This wine is a complimentary blend of Primitivo and Syrah. Primitivo is a fruit driven , full bodied wine providing flavours of Damson plum, blackberry and cherry . The Syrah provides structure and great mouth-feel. The final blend will provide plenty of juicy, rich fruit flavours complimented by the perfect touch of spice and oak. Flavours begin to dominate with only 3 to 4 months of cellaring. Ideal for barbeque.

Spring Specials* 2010

Spring Special

50% OFF

**Second Batch Production
Wines, Coolers, & Ciders**

Make 2 Wines, Ciders, or Coolers and receive your second production for Half Price

This offer not combinable with any other special

Offer expires March 31st 2010

Please cannot be combined with any other special

Fresh Juice Special

Chilean Fresh Juice Early Bird Special

Purchase any of our Chilean 100% fresh juice, have it made on Premises and receive

\$15.00 Off second batch and

\$20.00 Off the third batch

Offer cannot be combined with any other special offer*

Offer expires March 31st, 2010

March Beer Special

“McConnell Red Ale”

Make this for St Patrick’s Day

This delicious amber ale

Is a Made in the Tradition

of Irish Reds Ale

of Save \$15.00

Cooking with Beer

Ingredients

2 lb. Boneless chuck in 1” cubes
2 Tbsp. All-purpose flour
1 tsp. Salt
1/2 tsp black pepper
2Tbs. vegetable oil
1 large onion, coarsly chopped
4 Tbsp. Water
1 1/2 Tbsp. Tomato paste
1cup beef broth
1cup Irish Stout(Guinness)
1Tbsp Worcherthershire sauce
2tsp. Drained green peppercorns
2 fresh sprigs thyme
1large egg. Lightly beaten
Puff pastry
Preheat oven to 350 deg. F

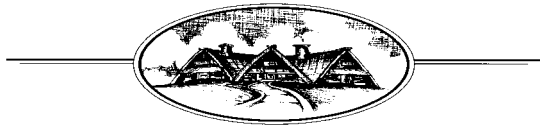
Beef And Guinness Pie

Pat beef dry. Stir together flour, salt, and pepper in shallow dish. Add beef, coat, shake off excess and transfer to plate. Heat oil in wide 5-6 qt. oven proof pot over medium heat, then brown meat in three batches transferring to bowl when brown all over. Add onion, garlic and 3 Tbsp. Water to pot and cook, scraping bottom to release brown bits, stirring until onion is



softened. Add tomato paste and cook, stirring 1 min.. Stir in beef with any juices, broth, beer, Worchesterhire, peppercorns and Thyme and bring to a simmer, then cover pot and transfer to oven. Braise until beef is tender and sauce thickened. Discard thyme and cool stew completely, uncovered, about 30 mins. Spoon cooled stew into pie dish. Roll out pastry dough on a floured surface about 1/8 in. thick. Brush pastry with egg wash and invert over stew filled dish. Trim excess pastry and brush top with excess egg and freeze to chill dough 5 min. Bake in oven until pastry is puffed and golden about 20 min. Reduce temp. to 400 and bake a further 5 min. to fully cook dough. *Enjoy with Good Burgundy.*
Serves 4.

AVALON COTTAGE



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**Time
Sensitive**

Coupons Inside!!



Avalon Cottage

Brew Notes

Monthly Special

McConnell's Irish Red Ale
A creamy copper colour ale.

Brewing Competition 2010

Our success at his C.A.M.R.A. competition in the past is significant. So should any of our brewing customers wish to enter your brews, the procedure is this. You need to furnish me with (2) two unmarked bottles of finished beer and I will do the paper work, pay the entry fee and submit them to the competition. Any prizes won will go to you the entrants, and I will display the ribbons in the shop for all to see. So let me know and I will make the arrangements. Vern

Beer Drinking 101

In Europe Many of the finest beers are served in distinctive glasses designed to enhance the enjoyment of the brew. Whether it is the visual appeal, the bouquet or the reverence shown to the experience, the importance of proper presentation cannot be under estimated. Drinking your beer of choice directly from the bottle deprives you of a whole facet of the experience, unless of course, it is a commercial brand without distinction, then it probably truly doesn't matter.

There will always be a demand for bland beers, but they should not be allowed to wash away the more interesting choices for the discerning drinker.



Sulphites ..How they may affect you

In the past News media have brought to our attention that some asthmatics can display sensitivity to Sulphur Dioxide. This was due to events involving Metabisulphites on salad bars. Unfortunately some people have taken this to mean that the use of any sulphite is unhealthy. In fact, virtually everyone copes well with sulphites due to the fact that our bodies regularly produce them. When we eat proteins, some of the amino acids present (Methione and Cystine) are broken down into Sulphites. Most people can tolerate several grams of sulphite without any adverse reaction. In rare cases, people deficient in liver enzyme which oxidizes sulphite may experience a mild reaction

Most sulphite in wine is dissolved and bound and causes no problem, even to asthmatics. Sulphite sprayed on food, such as salad bars in restaurants, then in a gaseous state, can cause problems when inhaled.

Why you **should** put sulphites in wine?

Sulphites neutralize oxygen's damaging effect on wine. Oxidized white wines have sherry like aroma/flavour, and an amber colour. Oxidized red wines have a "chocolate" tone and an unpleasant flavour.

A residual sulphite concentration of 20-50 ppm is usually adequate to protect your wine from oxidation during bottle ageing. In fact, much of the sulphite in your bottle is immediately bound by oxygen and other molecules, leaving a level of free sulphite of only 0.5 - 0.8 ppm. Sulphite also protects your wine against the damaging effects of bacteria.

Our water at Avalon Cottage is filtered and comes out remarkably clean, but still is not 100% sterile. So, by rinsing the small amount of sulphite out of your bottles after you have just sanitized them, not only will you lose your defense against oxidation, but you may also be introducing a possible contaminating substance.

Beer Storage F.A.Q.s

Because we do not use preservatives, heat, fluorescent light, and sunlight will cause sedimentation, and cloudiness. Store beer in a cool dark place

Properly stored beer will have a shelf-life of 2-3 months. See chart following;

Location	Summer	Winter
refrigerator	2-3 mon.	2-3mon
cold Cellar	4-6 weeks	2 mon.
basement floor	3-4 weeks	4-6 weeks
closet	2-3 weeks	2-3 weeks
garage	not advisable	

To lengthen the storability of your brew., bottle it in glass bottles or even can it. Plastic bottles are porous and actually breathe allowing air to enter your beer. This will cause your brew to break down sooner. Ever wonder why commercial breweries don't use plastic bottles?