



The Village Winemaker



Thoughts from ... The Village Winemaker

It's been a few months since the last newsletter and there has been a lot going on here at the shop and life in general!

I went to Florida to watch my beautiful niece Alexis graduate from high school. As a top 5% student and College Scholarship, she is on to bigger and better things as they say. I couldn't be more proud and honoured to be with her during this special time!

We spent the first two weeks of July in St. Vincent (beside Barbados) as that is where my Mother-in-law lives. Laurel was so pleased to have spent time with her mother and the boys thoroughly enjoyed the ocean and all the outdoor fun we were able to squeeze in. Being with my family and seeing them happy is all the vacation I need. Ok, truthfully, I definitely needed the R&R and was able to relax and recharge. It's good for the soul.

We'll stay put for a bit and then it'll be off to Jamaica for my brother Shane's wedding in November. In the meantime, my brother Ryan will be here the last week of July with his wife for a wedding and to do a Pig Roast Test Run! I think it's obvious that family means the world to me.

I'm so looking forward to **celebrating our Village Winemaker family at the Customer Appreciation BBQ (& Pig Roast) on September 9th.** Come join us for a suckling pig, barbecued in our parking lot, using a pig roasting box—Delicious! Of course, there will be the usual picnic fare as well (hamburgers and hotdogs). Bring your family, friends and neighbors - all are welcome! A great big thanks to Anthony, Ray and Liz for looking after things while I was away!

I'd like to close with a huge Congratulations to "Megan and Naj" on their wedding and to "Courtney and Jamie" on their upcoming nuptials. Wishing both couples love, health and happiness always!

Cheers,

John Seaga



Summer 2017 & More...

UPCOMING EVENTS

Customer Appreciation

BBQ (& Pig Roast)

Sat., September 9, 2017

12:00pm-4:00pm

Friends, Family,
Customers!

Everyone Welcome!



Paint and Wine

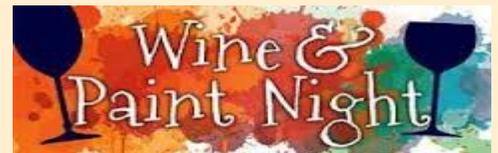
Thursday, October 5, 2017

6:00pm - 9:00pm

Light refreshments

will be served

R.S.V.P.



Christmas Cheer

Sat., December 16, 2017

1:00pm - 4:00pm

Light refreshments

will be served!

Everyone Welcome!



More Food & Wine

A bit of this and that...

Important Dates: The **Customer Appreciation BBQ** is on **Saturday, September 9th from 12noon - 4:00pm**. Enjoy **Suckling pig**, made right here using a caja box along with other BBQ favorites: hot dogs, burgers and sides. It'll be a fun afternoon for sure! Bring your friends, family, neighbors - Everyone is welcome! **Paint and Wine Night** is back on **Thursday, October 5th from 6:00pm – 9:00pm**. Put brush to canvas and enjoy an evening of relaxed art expression! Details regarding the subject of our painting will be made on our website shortly. \$25/pp + RSVP is required for this event. To round off the year we'll be celebrating the holiday season with our Christmas Cheer event on **Saturday, December 16th between 1:00pm-4:00pm**. Lots of great food and celebration, a fabulous combination! Come enjoy the festive season with The Village Winemaker!!

A Note From Liz...

I'm always asked, "Liz, how long should I wait before I start drinking this batch?". The answer varies, but here are some guidelines that will help make your wine drinking more pleasurable. For our Regular (4 week) and Classic (5 week) wines, there is no minimum recommended ageing time. However, there is a difference when it comes to maximum ageing times. Regular wines should not go more than 16 months but Classic wines no more than 16 months for white and 30 months for red. Premium wines should age 3-6 months for white or red and the maximum ageing time for white is 16 months and red is up to 48 months. Now you should keep in mind that temperature control plays a huge role in the quality and there should be little or no fluctuation in temperature to ensure the quality remains constant. Use a wine journal (we sell them here in the shop) to record the subtle differences and nuances of a wine opened young and that of an aged wine. It'll make the craft wine making experience more rewarding and satisfying when you can taste the difference for yourself. Having said all this, I still say that if you like the way it tastes immediately...Enjoy! It is alright to drink any of these wines straight away.

One more thing, it's **time to start your Christmas wines**, so come on in to set some wine!! **Liz**

Wine Kit	Minimum Recommended Ageing Time	Maximum Recommended Ageing Time
En Primeur Winery Series Red	3-6 Months	36-48 Months
En Primeur Winery Series White/Rose	3 Months	12-18 Months
Cru Select Red	3-6 Months	24-36 Months
Cru Select White	3 Months	12 -16 Months
Cru International Red	None req'd	18 - 30 Months
Cru International White/Rose	None req'd	12 -16 Months
Mivino Red	None req'd	18 -30 Months
Mivino White	None req'd	12-16 Months
Grand Cru Red	None req'd	6 -16 Months
Grand Cru White/Rose	None req'd	6 -12 Months
Heritage Estates Red	None req'd	6 - 16 Months
Heritage Estates Whites	None req'd	6-12 Months
Orchard Breezin	None req'd	6-12 Months



SPECIALS

Time to start your Christmas and Holiday Wines!

Platinum

Select Platinum wines are \$219 until
September 22, 2017
\$219.00 ea

Premium

Select Premium wines are \$179 until
September 22, 2017
\$179.00 ea

Classic

Select Classic wines are \$149 until
September 22, 2017
\$149.00 ea

Regular

Select Regular wines are \$119 until
September 22, 2017
\$119.00 ea

* In-store and clearance specials not shown

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