



# The Village Winemaker



## Thoughts from The Village Winemaker The Spring is here!

As winter becomes a thing of the past, so do my skating lessons! I can't express how happy I am that they are done, at least for a few months. My "derriere" says thanks too...enough said...LOL! My kids don't want any skating advice from me "Dad, you can't skate", hence the lessons. Benjamin, a true Montreal Canadians fan (a.k.a former Leafs fan), seems to be a bit of a natural at it and his OPHL Hawks made the hockey league Championships! Exciting stuff for a nine year old (and his proud dad). William (5) is still not sure about the NHL path.

My Birthday in March was marked by my wife, Laurel's, excellent decision to get me a smoker. I can't wait to try smoking all sorts of foods...salmon, pork chops, brisket...the options are endless. It opens up a whole new variety of wines to go with each meal...to drink, cook and marinate with. Oh the possibilities! Thanks Honey!

The 2015 Winery Tour has been organized and we are ready to start taking reservations. We will be visiting three wineries as well as Picard's Peanuts (please take note of this if anyone has any peanut allergies). One of the highlights will be our lunch at "The Lake House Restaurant". Check out our website for the full menu. It's going to be delicious and I look forward to making a toast to all of you, my customers. We will start off the day here at The Village Winemaker with a full breakfast courtesy of my Aunt Mickey...she's a fabulous cook and I can't think of a better way to start this amazing tour. Get ready and book early...you don't want to be disappointed.

We've been working at filling the website with information and photos so take a look and as always your feedback is valuable and appreciated!

Cheers!

*John Seaga*



Spring 2015

## UPCOMING EVENT

**The 2015  
Winery Tour**  
**Saturday, June 27, 2015**  
**8:00am - 6:00pm**  
**Cost: \$129.00 p/p inclusive**  
**R.S.V.P.**

The Details are finalized and we are now taking reservations for the Wine and Food Event of the Season!

We will be visiting three wineries:  
Kacaba Vineyards Winery  
Calamus Estate Winery  
Pillitteri Estates Winery

As well as a stop at:  
Picard's Peanuts

Lunch will be served at:  
The Lake House Restaurant  
"Best Mediterranean"

Go to our website for all the details:

# Cellar Night

Our March 2015 Cellar Night - A huge success!

We held our Cellar Night on Friday, March 13th and it was a huge success! Our Cellar Night is an opportunity for Customers to explore and purchase other varieties of wine than they normally do. As clients mingle over food and drink, they meet up with others to share batches of wine. So you still order 30 bottles of wine but 10 bottles each of three different varieties. They can be red, white or misted wines. We had a good turn out for the event. A full table of finger foods were served and huge thank you has to go out to Mickey for providing the delicious chicken wings, the seafood wontons etc.. Hope you all enjoyed the evening!

## More Food & Wine

A bit of this and that...

As promised we have improved the website and we are slowly getting the hang of using media as a fun tool to get information out to our clients and also create an interactive environment to communicate in! Like us on facebook - Check out [www.facebook.com/thevillagewinemaker](http://www.facebook.com/thevillagewinemaker). So our first bit of fun is to include a \$10 coupon herein to use towards wine making...but you can get another coupon on our website for friends and family. Go to: [www.thevillagewinemaker.ca](http://www.thevillagewinemaker.ca). Also during the months of June and July we are asking our clients to send us your pictures, you and a glass of wine that you bottled here! We will randomly draw one winner p/week for \$25 off a batch of wine along with a small gift pack! So send in those photos!! We'll post those photos on our website/facebook/instagram. Let's have fun with this!!

## A Note From Liz...

Spring is here and it's one of my favorite times of the year. I'm one of those people who start setting up the patio and have my hanging baskets out and ready before the May long weekend! I absolutely love the outdoors, the sound of the birds first thing in the morning and yes, those pesky raccoons fighting in the night. But the thing I love most about the Spring (and Summer) is that I can take my entertaining and activities outdoors. That means you'll find me on a Saturday afternoon enjoying a glass of Pinot Grigio - the best Happy Hour is Happy Hour with friends in your back garden. But now I get to boast that the wine I'm serving came from The Village Winemaker. This Summer I know that I will be serving up some misted wines-with names like Acai Raspberry Rapture and Blueberry Bliss they are fun additions to home entertaining! This picture was taken on the weekend (early May)...I was enjoying Happy Hour for one! I look forward to seeing you in the coming months and sharing some "entertaining" stories!



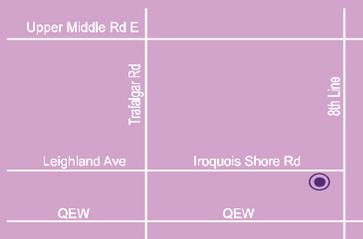
Liz

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## SPRING SPECIALS\*

### Platinum

Pinot Grigio - Italy

Super Tuscan - Italy

\$219.00 ea

### Premium

Riesling Traminer - German Style

Amarone

\$179.00 ea

### Classic

Chenin Blanc - South Africa

Pinot Noir - British Columbia

\$149.00 ea

### Regular

Chamblaise

Cabernet Sauvignon

\$119.00 ea

\* In-store and clearance specials not shown

For being the most loyal customers ever, please find attached a coupon for \$10 off your next batch of wine:



The Village Winemaker

**\$10.00 off**

Off Each Batch of Wine Made

\* Exp. August 2015

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