

# Vintner's Cellar



VINTNER'S  
CELLAR®



June 2016

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get **10%  
OFF**

## Wine of the Month

### BARBERA 23 LT STERILE MUST

#### Barbera Wine Profile

Recognized for its intensity of colour and good structure of tannin and acid, it presents nuances of gooseberries and a smoky, peppery bouquet and is often added to a blend to liven it up.

Smooth on the palate, it ages well and mellows with time.

**Comparable Wines: Red Zinfandel**

**Pairing: Lasagna and red meats**

**Oak: Light Body: Full Aging: 3-6 months**

# Barbera Wine

## Facts

As with many grapes that are widely planted, there is a wide range of quality and variety of Barbera wines from medium bodied, fruity wines to more powerful, intense examples that need cellaring. Some characteristics of the variety are more consistent—namely its deep ruby color, pink rim, noticeable levels of tannins and pronounced acidity. The acidity of Barbera make it a valued plantings in warm climate regions where acidification is usually needed. The color of Barbera makes it a value blending grape and it was historically used in the Barolo & Barberesco region to add color to the naturally light Nebbiolo grape.

# Barbera

Somehow Barbera wine tastes both rich and light-bodied. Why is that? Well, one reason is that it has dark staining pigments that dye the wine to near-black. However, the taste of Barbera has notes of strawberry and sour cherry.

Barbera is the third most widely planted red grape variety in Italy though it is most common in the Asti and Alba regions. Barbera grapes produce rich, red wines with strong fruit flavors and aromas, especially black cherry. Other characteristics of wines made with Barbera grapes include low, mild tannins and high acidity which produces a crisp taste.

## Complimentary Pairings

Wines and foods that are single-noted can be made whole when put together. With Barbera wines try rich dark meats, mushrooms, herbs, herbaceous cheeses like blue cheese, higher tannin foods like root vegetables & braised greens. The idea here is that the bright acidity in the wine will make a rich fatty or high tannin dish complete. the wine will make a rich fatty or

***NEW PRODUCT***

**Vintner's Cellar is proud to introduce a  
new fruit wine:**

**COCONUT/SAUVIGNON BLANC**

**Introductory Special 10% off**





Coming Soon!

Vintner's Cellar Franchising Inc. is proud to welcome  
KATHRYN, BILL, ERIKA AND CRAIG as the newest  
owners of Vintner's Cellar Saskatoon, SK.

Projection to Open: July 1st, 2016

AND

Vintner's Cellar Franchising Inc. is proud to welcome  
CAVELL & STEVE as the newest owners of  
Vintner's Cellar Beford in Halifax, Nova Scotia.

Projection to Open: June 1st, 2016

## Ingredients:

- ◆ 6 cups chicken broth divided
- ◆ 3 tablespoons olive oil divided
- ◆ 1 pound Portobello mushrooms thinly sliced
- ◆ 1 pound white mushrooms thinly sliced
- ◆ 2 shallots, diced
- ◆ 1 1/2 cups Arborio rice
- ◆ 1/2 cup dry white wine
- ◆ Sea salt to taste
- ◆ Freshly ground black pepper to taste
- ◆ 3 tablespoons finely chopped chives
- ◆ 4 tablespoons butter
- ◆ 1/3 cup freshly grated parmesan cheese

## Gourmet Mushroom Risotto



## Directions

In a saucepan, warm the broth over low heat.

Warm 2 tablespoons olive oil in a large saucepan over medium-high heat. Stir in the mushrooms, and cook until soft, about 3 minutes. Remove mushrooms and their liquid, and set aside.

Add 1 tablespoon olive oil to skillet, and stir in the shallots. Cook 1 minute. Add rice, stirring to coat with oil, about 2 minutes. When the rice has taken on a pale, golden color, pour in wine, stirring constantly until the wine is fully absorbed. Add 1/2 cup broth to the rice, and stir until the broth is absorbed. Continue adding broth 1/2 cup at a time, stirring continuously, until the liquid is absorbed and the rice is al dente, about 15 to 20 minutes.

Remove from heat, and stir in mushrooms with their liquid, butter, chives, and parmesan. Season with salt and pepper to taste.

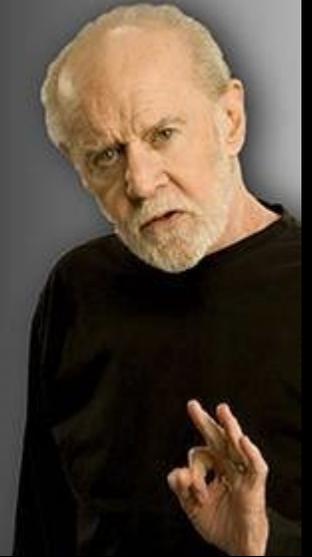
# Just For Laughs

Wine  
IS THE ANSWER  
*...what was the question?*



“What I wanna know is, which wine goes with Captain Crunch?”

- George Carlin



I MAKE  
*pour*  
DECISIONS



Everything happens for a riesling



You had me at merlot



Que syrah, syrah!



Stop & smell the rosé!



HOME  
IS WHERE  
THE WINE  
IS



# Just For Laughs

IF YOU WALK  
A MILE IN  
MY SHOES,  
YOU'LL END  
UP IN  
A WINE BAR.

MY WORST NIGHTMARE  
EVER!!!



A woman is sitting at home on the couch with her husband and she says "I love you." He asks "is that you or the wine talking?" She replies, "It's me.... talking to the wine."

WINE  
NOT?

If you have to ask if  
it's too early to  
drink wine...  
you're an amateur  
and we can't be  
friends.