



House of Wines

Where we make the Wine and You save the Money.

August 1 to 31, 2010

Dear Friends,

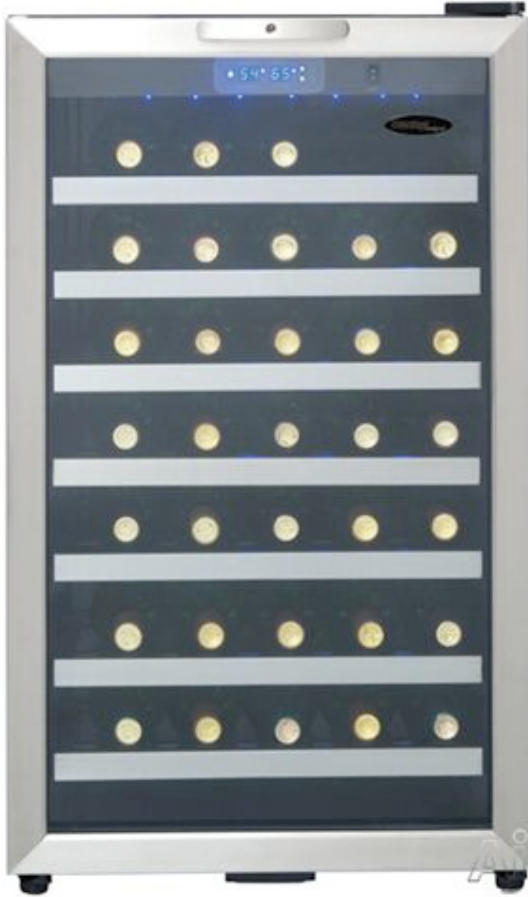
We hope everyone is enjoying this beautiful summer we are having.

The featured wines are a new brand called Cheeky Monkey. They are an excellent five week wine, which after extensive testing we can recommend. It can also be consumed shortly after bottling. When you buy one of these wines you have a chance to win the Wine Fridge shown below.

The winners of the BBQs are:
Scottsdale—Sherry Brunelle
Cloverdale—Erica Suter

If you have any questions or comments just give us a call or e-mail us, we'd be happy to hear from you.

Cheers, Felix & Felix



Danby Designer Wine Cooler

45 bottle free standing wine cooler

Value \$450.00

Details:

- Programmable temperature range of 4 - 18°C (39.2 °F - 64.4°F)
- A frost free, fan forced cooling system combined with a digital thermostat provides a more consistent internal temperature than an automatic defrost system
- Precise digital thermostat with LED display allows the temperature to be accurately set and monitored through the door
- Cool blue - LED lighting illuminates the interior without the heat of an incandescent bulb
- Tempered glass door(s) with stainless steel frame & handle
- Black wood shelves with matching stainless steel trim
- Reversible hinge for left right hand opening

FEATURED WINES!

White Wine \$145 **cheeky monkey**

German Gewürztraminer (Gu-VURTZ-tra-meaner)

HOW SWEET IT IS TO HAVE A WINE LIKE THIS! The little MONKEY with ATTITUDE is at it again with this off-dry white wine from Germany. A pale, yellow colour catches your eye while floral, spicy aromas fill the air. The wine's real character is evident in the taste where semi-sweet fruit flavours of peach and apricot continue into a persistent finish. The spicy notes on the nose and tongue create an ideal match for oriental dishes, smoked salmon and or mildly spiced foods.

Australian Unoaked Chardonnay (Shar-don-EH)

CRIKEY! NO WOOD! No worries, this great white will have all the 'Sheilas' wanting to get Cheeky!! This wine is a true reflection of the climate it comes from. Chardonnay's many unique flavours are enhanced by the rich red soils and warm Aussie sun. You will enjoy hints of apple, pineapple and tropical fruit. A great wine with such seafood dishes as butter-soaked lobster and smoked salmon. It's even great with chicken from the 'barbie', smothered in a creamy alfredo sauce.

Washington State Pinot Gris (Pea-no-GRE)

President Washington would even GO APE over this great new product! The lush soils and cool climate of the American North-West bring out such CHEEKY smells and tastes as pear, white peach and pineapple. However, the real attitude of this wine comes through at the end. Great body, zesty acidity and a refreshing finish make this an amazing choice on its own or with light pasta dishes or a shrimp and chicken dish.

South African Sauvignon Blanc (Sew-ving-NYOHN)BLAHN)

THIS WINE WILL HAVE YOU DRUMMING TO THE AFRICAN BEAT! A pale straw colour is complimented by aromas of such CHEEKY tropical fruit as green pineapple, guava, pears and light herbal notes. This light to medium-bodied sipper is a great beverage on a hot day because of its crisp, green apple flavours and refreshing finish. If you insist on having it with food then try matching it with a salad, lightly battered fish, and or poultry.

California Riesling (REECE-ling)

DUDE, THIS WINE IS NARLEY!!! If there is a wine that surfer's would like then this is it. The warm California sun and cool ocean breezes bring out the best in Riesling. Not to mention that it is great to enjoy on the beach with seafood! This off-dry Riesling is a light straw colour with aromas of citrus and floral on the nose. On the palate you will enjoy flavours of crisp citrus fruit, honey and apricots. For food pairings try salty dishes like asian cuisine and antipasto plates.

Blush Wine \$145

Argentina Syrah Rose (Si-RAH Rosz-AY)

DON'T CRY FOR ME ARGENTINA! Why would you? Not with this cool refreshing wine. This dry pinky is just the thing to set your taste buds singing. With red berry and cherry flavours the light-bodied rose will awaken the senses and soothe the soul. Tango the night away then enjoy it paired with lightly spiced chicken and feta dishes, pork tenderloin or tapas. Just remember to take the rose out from between your teeth!

Red Wine \$149

Italian Sangiovese Syrah (San-joe-VAY-zee Si-RAH)

OPPOSITES REALLY DO ATTRACT (when it comes to wine anyway). Slightly feminine Sangiovese brings strawberry, plum and delicate spice notes to this "Bellissimo" of a marriage while Syrah wears the pants offering intense blackberry, black currant and black pepper spice character. Deep ruby red in colour, this full bodied wine is bursting with flavour. You'll be saying "Grazie" when you pair it with meat lasagna, pastas in marinara sauce and pepperoni and

Chilean Merlot (MAIR-lo)

YO, YO, YO, THIS IS ONE TASTY MAIR-LO! A deep brick-red colour along with rich fruity aromas of blackberry and plum heighten your senses before diving into this South American treat. The real CHEEKY-ness of this wine is found in the taste where flavours of fruit, cedar, earth and spice join to create a well structured wine with moderate tannins. For some Chilean attitude pair this wine with native dishes that include roast beef, lamb and or pepper stir fry!

Australian Shiraz (Sure-AZ)

ACE! The 'BLOKES' will love it! Here's a wine that all your 'mates' will be begging you for! Shiraz is what Aussie wine is all about, big and bold! Shiraz like the "Land Down Under" is dry and intense with lots of ATTITUDE! This wine has flavours of plums, black berries and black currants that are complimented by a peppery finish which is a result of the addition of toasted oak. This zesty choice serves well with beef tenderloin and grilled pepper steak.

Chilean Pinot Noir (Pea-no-NWAHR)

CRY NO MORE HERE'S A GREAT PINOT NOIR! Intensely aromatic, with notes of violets, rose petals and red berry fruits. A CHEEKY choice for that special person in your life. This wine offers a violet colour and a nice medium body with notes of toasted vanilla on the nose and the palate. Show what your made of by serving it with grilled chicken pasta!

Chilean Malbec (MALL-beck)

THIS VINO IS MUY BUENO! This is a bright ruby red wine with smells of cherry jam topped with hints of chocolate. For some Cheeky ATTITUDE, taste and see the well rounded flavours of cherry and mint mix with structured acidity before its beautiful smooth finish. For ideal tastiness, meal suggestions include poultry or pork dishes but this wine is so Cheeky that it could even be tried on its own at a slightly cooler than room temperature.

South African Cabernet Sauvignon (CAB-er-nay Sew-ving-NYOHN)

DUDE, THIS WINE IS NARLEY!!! If there is a wine that surfer's would like then this is it. The warm California sun and cool ocean breezes bring out the best in Riesling. Not to mention that it is great to enjoy on the beach with seafood! This off-dry Riesling is a light straw colour with aromas of citrus and floral on the nose. On the palate you will enjoy flavours of crisp citrus fruit, honey and apricots. For food pairings try salty dishes like asian cuisine and antipasto plates.

California Zinfandel-Shiraz (ZIN-fan-dell Sure-AZ)

YEE HAW FOR THIS GREAT WESTERN WINE! This popular California blend of Zinfandel and Shiraz is quite CHEEKY because it captures the western winemaking spirit of being big, bold and beautiful. Zinfandel's fruity red characteristics of raspberry jam, cranberry, black cherry and licorice blend well with the black currant, blackberry and pepper notes found in Shiraz. Grilled steaks or chops or hearty beef stews make a perfect match at dinner time.

Italian Valpolicella (Vahl-poe-lee-CHELL-ah)

THIS WINE WILL HAVE YOU SINGING 'AMORE' EVERYTIME YOU TRY IT! Blessed with the great colour and taste that only a true Italian Valpolicella has, this wonderful red will have you going APE! Aromas and flavours of plum and cherry makeup this soft and smooth tasting wine from beginning to end. Great food pairings include red sauce pastas and meat lovers pizza.