



942 Portage Avenue, Winnipeg, MB, R3G 0R1, 204.783.WINE (9463) www.delucafinewines.com

September & October 2010



The Pinup Edition

Special points of interest:

- The Wine Guru offers advice through De Luca Fine Wines!
- Our exciting and hot events listed for you in a handy and stylish format
- A book report from the Napa A Vineyard Cookbook
- Checking out the Ravi. What is it and why do you need it?

Welcome at long last to our De Luca Fine Wines Pinup Edition. Open quickly for the goods (a glorious shape) and then pin-up in an obvious place! There are many things to address this autumn so let's get straight to the point. Yes, summer is quickly escaping us. Yes, the kids are going back to school. Yes, the summer cottages are closing up but we need to stick together and stay positive before the Winnipeg winter is upon us. Soooo...we're kicking off the autumn with some fabulous tasting opportunities and we know how much you like to stay in the loop so we thought we'd help you out on the memory side. De Luca Fine Wines is proud to present:

**A Taste of Downtown Winnipeg
September 10th, 11th, and 12th
Memorial Park.**

There will be wine and cheese, meet and greets, and with any luck, sun

and fun. A Taste of Winnipeg is a collaboration between the six independent specialty wine stores in Winnipeg. More information is on our Facebook event page and website. Why not show your support; RSVP through our Facebook invite and walk amongst the wine, wine store owners, and wine store specialists at this city-wide event! There has certainly been a gap in Winnipeg since our last Taste of Manitoba. Who doesn't remember heading down to the Golden Boy for some Hy's cheese toast? Oh, and the baked deliciousness from Dessert Sensations? Those are classic memories in The Peg. Let's make some more! Are you sold yet? What if I told you that there would be wine and cheese there? Help make this Winnipeg event an annual one! See you in Memorial Park on September 10th (10am-11pm), 11th (10am- 11pm), & 12th (1pm- 6pm)! and help make this an annual event.

Inside this issue:

Wine Guru	1
PINUP!	2
PINUP!	2
PINUP! For fridge!	3
PINUP!	3
An Intimate Autumn Dinner	4
Gift Feature	4



The Wine Guru

De Luca Fine Wines' Guru is out and about throughout our store at 942 Portage Avenue. He is ready with a quick quip, a thoughtful comment or a helpful recommendation. We all know how easy it is to be overwhelmed in a wine store... so many choices, so many countries, what goes with what... etc. The Wine Guru attempts to make sense of the head clut-

ter and steer you in the right direction. Don't hesitate to ask our on-site wine specialists though. They are in place; ready and willing to serve you if the Wine Guru isn't offering his two cents already!





FALL 2010 TASTINGS

Sept 10-12

A Taste of Downtown Winnipeg
Wine and Cheese Event.
Memorial Park

Sept 19 Kiwi to your Heart

"New Zealand wines you will simply fall in love with"

Oct 3 Thanksgiving~

wines to be thankful for. "Perfect pairing options that will put the crowning touch on your feast!"

Oct 17 Organic / Biodynamic

"Discover how some wineries are not only different, but making a difference!"

Oct 24 Distinctly De Luca

"Sample favourites that you will only find @ De Luca Fine Wines."

WINE BY JOE



REALLY GOOD
PINOT NOIR
2002 OREGON

EVOLUTION
Luck? Intention?

HENRY of PELHAM
FAMILY ESTATE

PELEE ISLAND
750 mL
12.5% alc./vol.
Red Wine/Vin Rouge
Collared by Pelee Island Winery, Kingsville, Ontario, Canada from imported and domestic wines. Elaboré par Pelee Island Winery, Kingsville, Ontario, Canada à partir de vins importés et domestiques.

QUINTA DO CRASTO
DOURO D.O.C.

SEBASTIANI
FAMILY OWNED SINCE 1888
ZINFANDEL
SONOMA COUNTY



STERLING VINTNER'S COLLECTION
Pinot Noir
CENTRAL COAST
VINTNER'S COLLECTION

CHIOPRIS
Pinot Grigio
ITALIA
VIGNETTES FERRELL
LA PRODUZIONE E L'IMBOTTIGLIAMENTO AVVENGONO NELLA CANTINA LE FRATELLI FERRELLI ORIENTATI CON LA CURA E NEI COME CONFESSIONI CARATTERISTICHE PERI ANNI MONTAGNARIE E RUCONDO DEI COLLI UNASCALI DEL PRATO.

LAYER CAKE



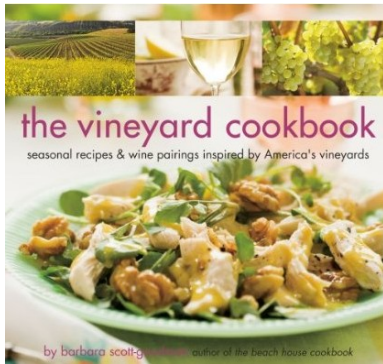
MALBEC
VINTAGE 2007
Mendoza ~ Argentina

SEAGLASS
2008 SANTA BARBARA COUNTY
SAUVIGNON BLANC



An Intimate Autumn Dinner

After a quick trip to Napa last year I was given a must-read: Barbara Scott-Goodman's *The Vineyard Cookbook*. With more than 60 recipes and 12 menu gatherings, this cookbook delightfully explores the Napa's treasures and matches them to seasonal meals. Napa Valley attracts over thirty million visitors each year and you can certainly understand why by this cookbook's photography alone. Thirty-two vineyards are highlighted in the book and again, the pictures are page turners. Here is



a sample menu called the Intimate Autumn Dinner:

1. Slow-Roasted Cherry Tomatoes
2. Spinach & Arugula salad with warm mushrooms, olives, and pancetta
3. Risotto with broccoli rabe & parmesan cheese.
4. Apple tart

Examples of vineyards that the book outlines are:

- Cuvasion Wines
- Beaulieu Vineyard
- Duckhorn Vineyards
- Sterling Vineyards

Each recipe is paired with 4- 5 Napa selections. They then explore each vineyard with interesting facts, extraordinary photography, and bits and bites about pairings and seasons.

The Intimate Autumn Dinner

then, is paired like this:

1. Goldeneye Pinot Noir
 - Black Label \$91.95
 - White Label \$69.95
2. Stay with the Goldeneye. Why stop a good thing? You could also turn your neck to Clos Du Val, which is also available @ De Luca Fine Wines in half bottles!
3. Paradoxx \$61.95
4. The lovely apple tart pairs perfectly with Chateau Ste. Michelle which is coming October 2010!

There are plenty of other Napa wineries that De Luca Fine Wines would love to share with you. For example with the Wine & Cheese Party menu:

- Duckhorn Merlot \$65.95
- Clos du Val Cabernet Sauvignon \$45.99

Book available @ Amazon.ca

The Ravi



You've got to love a classic Canadian invention like The Ravi. The Ravi is a wine chiller that sits sweetly in your freezer until your wine emergency occurs and then bammo! The Ravi is your solution. Is your red wine too warm? Are you sure? Red wines tend to be served too warm which means the alcohol dominates and the fruit is

swept aside. Instead The Ravi chills your red to that of a wine cellar between 12 and 18 degrees Celsius. Did you forget to put that rosé or white wine in the fridge? Bammo! The Ravi is attached to the top of the bottle and it is poured through it. To use again, just rise, dry, and refreeze. Perfect for the wine gadget lover. \$54.99 ★★★★★



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*All offers subject to change without notice. See you soon!