

## STEEP SLOPE GERMAN MÜLLER THURGAU

Available in January 2009- early release in December 2008

Appellation **Rhine River, Germany**

Varietal Profile This wine has a straw yellow colour with greenish lights and an intense, aromatic, subtle, fruity perfume. Medium in body, with a delicate off-dry taste, it is balanced by mild acidity giving it a long-lasting finish. It has a distinctive personality with unique flavours and an amazing perfume. It is at its best in the first flush of youth.

Food Pairings  
Spicy Thai green curry, steamed salmon and asparagus.

Oak 0      Body 4      Sweetness 2      Serve at 7-8°C/45-47°F

Label looks great with Black Matte bottle shrinks!



## CONTINENTAL LOWLANDS SPANISH TEMPRANILLO CABERNET SAUVIGNON

Available in January 2009- early release in December 2008

Appellation **Catalonia Region, Spain**

Varietal Profile A juicy red wine drenched in flavours of ripe fruit, blackberries, cherries and plum with subtle hints of oak and truffles. This wine has rich tannins and a substantial structure that evolves into velvety touches of smoke and spices acquired from the combination of American and Hungarian oaks.

Food Pairings  
Spanish Paella, stewed meats, creamy cheese

Oak 3      Body 4      Sweetness 0      Serve at 12-14°C/54-57°F

Label looks great with Black Matte bottle shrinks!



## HIGH ALTITUDE ARGENTINEAN TRIO Viognier, Riesling, Chardonnay

Available in February, 2009

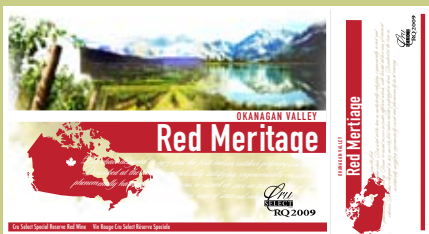
Appellation **Meddoza, Argentina**

Varietal Profile A delightful blend that highlights the apricot and floral notes of Viognier, the minerality of Riesling with the tropical aromas of Chardonnay. Fresh and balanced fruitiness complimented by hints of vanilla, this brilliant golden yellow wine has a lingering finish.

Food Pairing:  
Grilled Chicken or salmon, seafood, or stuffed pasta.

Oak 0      Body 4      Sweetness 0      Serve at 7-8°C/45-47°F

Label looks great with Gold Metallic Matte bottle shrinks!



## OKANAGAN VALLEY RED MERITAGE

Available in March, 2009

Appellation **Okanagan Valley, Canada**

Varietal Profile A wonderfully rich blend of Cabernet Sauvignon, Merlot and Cabernet Franc, it opens with aromas of vanilla, chocolate and leather. On the palate, there are flavours of plum and black currant with a touch of cloves accented by Hungarian oak shavings which are enhanced by fermenting over Cabernet-Merlot GenuWine Winery Dried Grape Skins. The long, ripe tannins add to the wine's complexity. An elegantly balanced wine ready to drink quickly but enough firmness for cellaring. Keep this wine on hand for BBQs and picnics.

Food Pairing  
Hard cheese when young, with roasted red meat or game birds.

Oak 4      Body 4      Sweetness 0      Serve at 12-14°C/54-57°F

Label looks great with Magenta bottle shrinks!



## ALPINE FOOTHILLS ITALIAN BARBARESCO

Available in April, 2009

Appellation **Piedmont, Italy**

Varietal Profile The wine is dark red in colour and with aromatic notes of violets, roses and small red fruits. On the palate, it has rich, chewy, deep and long-lasting flavours with spicy ripe tannins and a wonderful balance. This masterful wine is fermented over Sangiovese GenuWine Winery Dried Grape Skins and aged with light-toasted American Oak spirals to further portray this wines outstanding features!

Food Pairing  
Braised or grilled red meat, full-flavoured aged cheeses, mushrooms and truffles.

Oak 4+      Body 5      Sweetness 0      Serve at 12-14°C/54-57°F

Label looks great with Dark Green and Gold bottle shrinks!

