

Vintner's Cellar Franchising Inc.



VINTNER'S
CELLAR®



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WHY DEGAS YOUR WINE?

Basically, yeast metabolizes sugars into alcohol and carbon dioxide (CO₂) gas during fermentation. The gas supersaturates the “young” solution. If you drink at this point, the CO₂ will easily come out of the solution and form carbonic acid when it is exposed to the moisture on your tongue and in your nasal cavity. That's why we get the sharp tastes and aromas normally associated with newly fermented wines.

Those using The Gas Getter have found that removing ENOUGH carbon dioxide immediately "mellows" the wine by allowing the desired tastes and aromas of the grape (or other fruit) to emerge. AGAIN.....THOSE GOOD TASTES AND AROMAS ARE ALWAYS THERE! They just have to be allowed to become dominant to be enjoyed.

WHY USE THE GAS GETTER?

Basically , the “natural aging” process takes many months in a temperature controlled atmosphere to remove the carbon dioxide and other unwanted gasses that are entrained in the wine.

The most popular ways of mechanically degassing wine are stirring by hand or attaching a rod with a paddle on its end to a common household drill and stirring the wine for a minimum of 5 to 10 minutes. This method is not only a work intensive and sometimes messy procedure, but you can only

WHY USE THE GAS GETTER (CON'T)?

process one carboy at a time. Obviously, this is not an enjoyable experience, especially when more than one carboy of wine is involved. Even after all this work, the wine maker has no “feel” as to how much gas remains in the wine. Recent tests show the amount of carbon dioxide removed is still too low.

Enter, the GAS GETTER, a multi carboy wine degassing device. This is an easy to use device that’s actually fun to watch. In less than 90 minutes, many wines can be enjoyed at or near their peak flavor and aroma.

In a short period of time, we gently degas in an enclosed GLASS CARBOY system until the “bubbling off” noticeably slows down.

When we are finished we have a “feel” for how much gas remains in solution. We have removed at least 5 times more gas than can be removed by “stirring” and without the work, without the mess and no chance of oxidizing your precious wine. It is precious now. We can taste its fruit and smell its intended aroma. In short, **The GAS GETTER MAKES A GOOD WINE A WHOLE LOT BETTER.**

Bottom line—this device is a great product. Here at Vintner’s Cellar we are constantly striving to make a better product for you and with the implementation of using The GAS GETTER, we have made another step in this direction.



10% OFF

Wine of the Month

Cabernet Franc

It is only recently that Cabernet Franc has come into its own as a pure varietal wine. It is usually a less tannic and acidic wine with a lighter body and colour. It is however, known to be more aromatic and herbaceous than most reds and is often blended Cabernet Sauvignon or Merlot in smaller quantities where it helps to heighten the organoleptic qualities of the blend.

Discount applies to 23 Litre 100% Juice quality level only.

Comparable Wines: Cabernet Sauvignon, Bordailles Rouge

Pairing: Suitable with red meats, game, lamb & duck.

Ingredients:

For the cupcakes;

- ◇ 1 1/2 cups all purpose flour
- ◇ 1 1/2 teaspoons baking soda
- ◇ 1/2 teaspoon salt
- ◇ 1 stick unsalted butter, room temperature
- ◇ 3/4 cups granulated sugar
- ◇ 2 large eggs, room temperature
- ◇ 1 teaspoon vanilla extract
- ◇ 1/2 cup strawberry flavoured milk, room temperature
- ◇ 6 strawberries, hulled

For the Frosting and Topping;

- ◇ 2 cups confectioners' sugar
- ◇ 1/2 cup unsweetened cocoa powder
- ◇ 1 stick unsalted butter, room temperature
- ◇ 1/2 cup heavy cream
- ◇ 3 strawberries, hulled and halved sideways

Heart of the Batter Valentine's Day Cupcakes



To Make the cupcakes: Preheat the oven to 350 degrees F. Line a 6-cup jumbo muffin pan with paper liners. Whisk the flour, baking powder and salt in a bowl.

Beat the butter and granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the eggs, one at a time, then beat in the vanilla. Reduce the mixer speed to low; beat in the flour mixture in 3 batches, alternating with the strawberry milk, beginning and ending with flour, until just combined.

Divide the batter evenly among the prepared muffin cups. Bake until a toothpick comes out clean, 25 to 30 minutes. Let cool 5 minutes in the pan, then remove to a rack to cool completely.

Using a paring knife, cut a cone-shaped piece of cake out of the top of each cupcake (about the same size as the strawberries), stopping about 1/2 inch from the bottom. Stuff with the strawberries, then cover with a small piece of the removed cake.

Make the frosting: Sift the confectioners' sugar and cocoa powder into a medium bowl. Transfer half of the sugar-cocoa mixture to a large bowl; add the butter and 1/4 cup cream and beat with a mixer on medium-high speed until smooth. Add the remaining sugar-cocoa mixture and 1/4 cup cream and beat until fluffy. Transfer to a pastry bag fitted with a star tip and pipe onto the cupcakes. Top each with a strawberry half.

D.I.Y. Wine Corks Projects

Table Place Card Holders

An extremely simple and also useful method of using corks would be to use one cork for each card that a guest's name written on it. The cork will serve as a base for the card and will keep it in place. You just have to insert the card in the cork after you've made a little mark with a knife.



Magnetic Cork Planters

Hollow out a cork, stick a magnet on the back, plant it with some dirt and a tiny succulent, and voilà.



Just For Laughs



WARNING:

THE CONSUMPTION OF WINE
MIGHT CAUSE YOU TO THINK
YOU CAN SING

happy
VALENWINE'S
DAY!



Wine
IT DOES A BODY GOOD



I vow to drink more
wine so I can do
something crafty
with the corks.



your eCards
someecards.com



It's
WINE:30
Somewhere



**MY NEW YEARS
RESOLUTION**

*Drink
More
Wine*

