

# Vintner's Cellar Newsletter



VINTNER'S  
CELLAR®

## *Special Days*

*St. Patrick's Day: Thursday March 17th*

*Good Friday: Friday March 25th*

*Easter: Sunday March 27th*

*Easter Monday: Monday March 28th*

March 2016

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# New Thermal Label Printer

Unfortunately, after 10 hardworking years my Cub thermal label printer gave up. In this case the printing head stopped working. Due to the age of the machine, replacement parts were not readily available and it was time to turn our attention to a new printer.

We sourced and purchased the Toshiba B-FV4T Series



printer. Robust and compact, this machine offers the best value in affordable, powerful label printing solutions. It is ideal to easily integrate into an aging (or in this case broke) system.

Vintner's Cellar is committed to printing custom labels for your wine bottles and once again has purchased the latest technology to accomplish this task.

## Q & A Corner: Do all wines benefit if you let them breathe?

In reference to wine, breathing is a colourful term for oxidation, or “degradation” in the presence of oxygen. Too much oxygen contact for too long will spoil any wine, but the word degradation is in quotation marks because many experts believe brief air exposure can benefit many wines by giving lift to pleasant aromatic compounds.

Just as important, breathing can help blow off unpleasant volatile substances that plague many wines, such as acetic acid (the vinegary smell), hydrogen sulphide (sewage-like odour) and Sulphur dioxide (struck match). All of this can be accomplished either by decanting into a separate vessel such as a jug or by agitating the wine in a glass through that pretentious swirling manoeuvre.

Simply popping the cork and letting the wine sit for several hours in an unsealed bottle does little. The surface-to-air ratio simply is negligible. Often when wine professionals want to serve an aerated wine in its original bottle, they “double decant,” which is to say pour the wine into a decanter before funneling it back into the fancy bottle, thereby achieving the requisite sloshing.

But the benefits of breathing are a matter of debate. Some experts believe that the moment a bottle is unsealed the wine begins to decline, muting aromas from the get-go. Breathing does provide one clear benefit aside from possibly enhancing aroma: It can soften the texture of an otherwise harsh young red. And this is the key reason one might sooner choose to decant young wines than old.

Source: Globe and Mail, June 26, 2014



10% OFF

## Wine of the Month

### PALOMINO 23 LT STERILE MUST

A unique welcome addition to any table! A very aromatic light dry wine with low acid. You'll appreciate the surprisingly nutty flavor, along with essences of apple and spice. All ends in a slightly bitter finish.

Comparable wines: None

Pairing: A suitable partner for fruit, seafood, ham and veal.

Oak: None Body: Medium Aging: 1-3 months



## CANADIAN WINE FACT

Tannins are a family of natural organic compounds that are found in grape skins, seed and stems. During the aging process oak barrels infuse tannin into the juice. They are an excellent antioxidant and natural preservative: also helping to give the wine structure and texture. Tannins provide an important flavour dimension in wine.



## Palomino Wine Facts

Palomino is a white grape widely grown in Spain and South Africa, and best known for its use in the manufacture of sherry. In Spain, the grape is split into the sub-varieties Palomino Fino, Palomino Basto, and Palomino de Jerez, of which Palomino Fino is by far the most important, being the principal grape used in the manufacture of sherry. The wine formed by fermentation of the grape is low in both acidity and sugar which, whilst suitable for sherry, ensures that any table wine made from it is of a consistently low quality, unless aided by acidification. In France, it is referred to as Listán, and in South Africa as Fransdruif or White French. It is also found in Australia and California where it is also used mainly to produce fortified wines, the grape was once thought to be the Golden Chasselas, a grape grown in California. The wine-must has tendency to oxidise quickly, a characteristic that can be ignored when used for sherry production.

## Easy Lemon Cookies



- \* 1 pkg lemon cake mix
- \* 2 eggs
- \* 3/4 cup vegetable oil
- \* 1 teaspoon lemon extract
- \* 1/3 cup confectioners' sugar for decoration
  
- \* Preheat oven to 375 degrees F (190 degrees C)
- \* Pour cake mix into large bowl, stir in eggs, oil and lemon extract until well blended. Drop teaspoons of dough into a bowl of confectioner's sugar. Roll them around until they are lightly covered. Once sugared, put them on an ungreased cooked sheet.
- \* Bake for 6-9 minutes. The bottoms will be lightly browned and inside chewy.

## Garlic Chicken with White Wine Sauce

- ◆ 3 pounds bone in, skin on chicken thighs and/or breasts
- ◆ Salt and freshly ground black pepper
- ◆ 2-3 whole heads of garlic, cloves separated (40 cloves) peeled
- ◆ Olive oil
- ◆ 1 1/4 cup dry white wine, can sub with chicken stock and a teaspoon of lemon juice
- ◆ 6 large sprigs of fresh



Trim and salt the chicken: Trim the chicken pieces of excess fat. Sprinkle them lightly with salt. Let sit at room temp while you peel the garlic.

2 Peel the garlic cloves: Lightly smash the garlic cloves with the side of a heavy chef's knife, just enough to break the cloves. Peel.

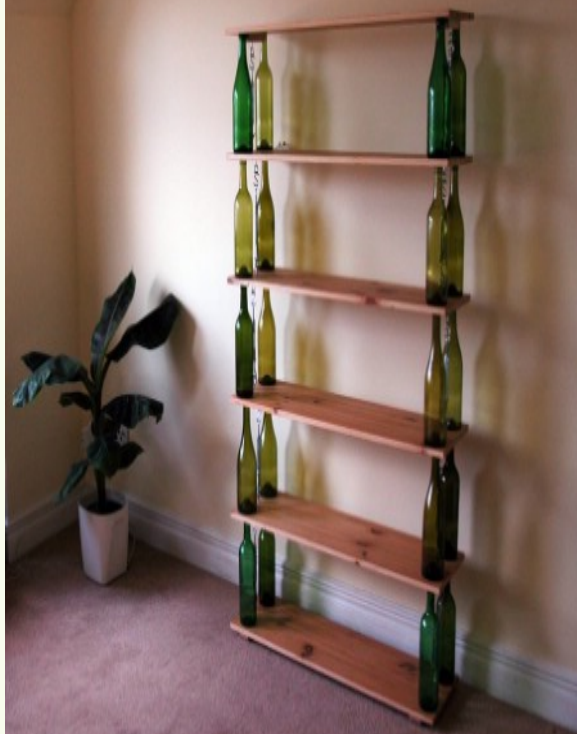
3 Brown the chicken: Heat 1 Tbsp. olive oil in a Dutch oven (or a large thick-bottom pan with a tight fitting cover) on medium high heat. Working in batches, brown the chicken pieces on all sides, about 2 to 3 minutes per side. Lay the chicken pieces on the hot oil, do not move until browned, then turn over to other side using tongs. Remove from pan when browned.

Sauté the garlic: Add the garlic and sauté until golden brown, about 4 minutes.

Add the wine, thyme, chicken, cook until done: Add the wine and the sprigs of thyme. Bring to a boil. Add the chicken pieces, skin-side-up. Reduce the heat to medium low. Cover the pan and simmer until the chicken is cooked through, about 20-25 minutes. Chicken is done when a meat thermometer inserted into thickest part reads 160-165°F.



## Wine Bottle Book Shelf



*If you're looking for an interesting bookshelf, then look no further than your wine bottles and a few planks of wood.*

## D.I.Y. Wine Bottle Projects

### Hanging Wall Vases



### Birdfeeder

If you want the cheery chirping birds to keep coming back then go ahead and lure them with this clever birdfeeder. You should mount this somewhere that doesn't get direct sun in order to avoid condensation and damp bird-seeds.





# Just For Laughs

**WINE....  
BECAUSE YOUR  
PARENTS NEVER  
GOT YOU THAT  
PONY WHEN YOU  
WERE LITTLE!**



**WINE RAIL  
ADVENTURES**  
.com

**If You Get  
Between Me <sup>♥</sup> and  
My Wine**  
Things are going  
To Get Ugly  
**Fast!**

**LOVE  
LAUGHTER  
+ LOTS OF  
WiNE**

The other day someone  
was telling me that  
they make ice cubes  
out of left over wine.  
I was confused.  
What's left over wine?



Mama always said...  
Eat your veggies  
and  
Drink your  
Fruit.

