



Everything happens over wine,
and it all begins at...

The Naked Vine

WINEMAKING & GIFTWARE



12612 Hwy # 50 - Unit #14 Bolton, Ontario 905.951.7253 www.thenakedvine.com

SPRING 2011

Isn't it just the most exciting time of year right now? We are eagerly anticipating our outdoor lifestyle for the next few months. The Naked Vine has everything you need for outdoor/indoor entertainment. Brie Bakers, Goat Cheese Bakers, Spice Rubs for the ultimate grilled meats, warm dips, and dip chillers, as well as unique garnishes to provide for the aftermeal snacking that occurs later into the evening.

The Naked Vine is celebrating 5 years in business! Thanks to you all - for making The Naked Vine your entertainment partner!

We are launching a brand new newsletter and website with a fresh new look - keep watching - the site will be online soon!

It has been an exciting spring for The Naked Vine as we won the Sensibility Award at the Caledon Chamber of Commerce Excellence in Business awards on March 24th, 2011. We would like to thank all our clients, who have supported community events with us!

Sultry Summer Evenings and Entertainment



Spice Rubs
Back by popular demand!

Cuban, Herbs and Spice
for Fish and Seafood,
Vegetable rub, Cajun,
BBQ



Cool dips - ready to serve,
Roasted Red Pepper & Feta,
Cheddar Cheese and Spring
Onion & Creamy Tomato Salsa.

With real cream instead of mayo,
Serve with a Dip Chiller &
Lavash crisp bread.



Recipe:
Curry and
Mango Chick
Pea Spread

Wasabi Cream
Cheese Spread



Tapenades,
Anitpastro and Bruschetta.

Best served with crusty breads,
crostinis, cold meats and as-
sorted cheeses. Try serving this
with Crostinis and figs wrapped
in prociutto and provolone



Brie Bakers
• New Size
New colours



Perfectly
served
with

Peach Chardonnay • Green Apple Sauvignon Blanc • Tangerine Pinot Grigio • White Pear Pinot Grigio • Black Cherry Pinot Noir • Blackberry Malbec • Cranberry Shiraz • Raspberry Merlot BluePom White Merlot • Pink Grapefruit Blush • Sangria Zinfandel Blush • Strawberry White Zinfandel • Wildberry White Zinfandel

March 24, Caledon Chamber of Commerce Excellence in Business -
Cindy Barratt accepted the award for Community Sensibility on behalf of The
Naked Vine.



More than just wine...

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Ingredients:

- 1 tbsp butter
- 2 cups chopped trimmed asparagus
- 1 sweet red pepper diced
- 1 clove garlic minced
- 2 tsp chopped fresh thyme or 1 tsp dried
- salt and pepper to taste
- 8 eggs
- 1/4 cup milk
- 1/3 cup crumbled feta cheese

Directions:

- In 9- or 10-inch (23 or 25 cm) nonstick ovenproof skillet, melt butter over medium heat; cook asparagus, red pepper, garlic, thyme, salt and pepper, stirring occasionally, until tender-crisp, about 5 minutes.
- In bowl, whisk eggs with milk. Stir into asparagus mixture; sprinkle with feta cheese. Cover and cook over medium-low heat until bottom and side are firm but top is still slightly runny, about 7 minutes. Broil until golden and set, about 1 minute.
- Serve with Romaine Salad and Whole Wheat Rolls

Perfectly Paired with

Kenridge Showcase: South African Chenin Blanco Nearly a third of vines planted in South Africa are Chenin Blanc, where it is also called Steen. Chenin Blanc produces a wine that is a very pale straw colour boasting a nose of lemon-grass, melon and floral aromas with a slight kiss of honey. It is a dry, medium body white wine with crisp acidity and a clean citrus finish.

Food Pairing Suggestion:

Soft & Creamy Cheese, Simply Prepared Shellfish, Cream Sauces & Spices, Pork, Vegetarian, Full Flavour Dish, Wild Fowl, Delicate Fish

Kenridge Classic - Blush - White Zinfandel - A fresh and fruity rose wine with a strawberry, melon and a touch of spice on the nose. A crisp and refreshing wine to be enjoyed well chilled. This wine is a perfect compliment to summer salads with vinaigrette dressings and lightly spiced roast chicken sandwiches.

Food Pairing Suggestion:

Soft & Creamy Cheese, Simply Prepared Shellfish, Pork, Vegetarian, Delicate Fish, Asian, Indian

FUN FACT: May 13 2011 - Japanese scientists have discovered that an iron compound soaked in red wine for 24 hours becomes a room temperature superconductor. More Details: www.physorg.com

FEATURED ITEMS

Stilettoes that are Pain Free & Functional?



Glasses can be sexy - especially when stored in the eye glass holder.



Start your shoe fund, and save your coins in the shoe bank.

Generosity made Affordable!



Jewelry items are so reasonably priced that you can purchase the entire matching set.



COMMUNITY EVENTS

Palgrave Rotary Wine Tasting,
Friday June 10th, 6:00 pm - 8:30 pm. Over 60 wines to sample, with an amazing array of food choices! The event of the year!
THE NAKED VINE now has tickets for sale at \$40 per person. Only 1000 tickets available. Call 905-951-7253 for details!

Women of Worth Money Club High Tea and Wine Sampling
Wednesday June 22
3:00 - 8:00 pm
Drop in at 32 Cranston Drive
RSVP by June 18, to Debbie 905-584-7739
Teaching women how to create and protect their wealth.
Deborah Bullock & Associates Life & Health Insurance
www.debbiebullock.com

The Naked Vine is on Facebook!
Login to Facebook - and type in The Naked Vine in the Search box - you will find updates, and events!
<http://www.facebook.com/pages/The-Naked-Vine/211543472202634>

The Naked Vine also on Twitter!
<http://twitter.com/#!/TheNakedVine1>

Shoeless Joe's has reopened!
Come pick up \$10.00 off cards

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