



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

# The Naked Vine

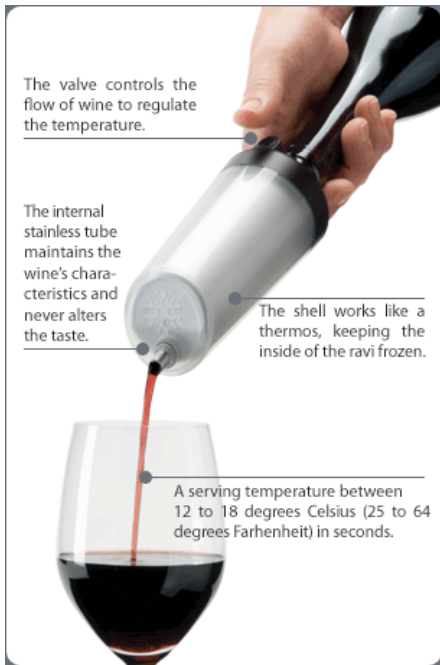
WINEMAKING & GIFTWARE



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

HOLIDAYS 2011

We think the weekend officially begins Friday at lunch!  
Planning what wine we will be enjoying with dinner.



The valve controls the flow of wine to regulate the temperature.

The internal stainless tube maintains the wine's characteristics and never alters the taste.

The shell works like a thermos, keeping the inside of the ravi frozen.

A serving temperature between 12 to 18 degrees Celsius (25 to 64 degrees Fahrenheit) in seconds.

## RAVI Wine Chiller

## Gift Shopping for the holidays



## Whisky on the Rocks

The best way to chill your whisky, using natural soapstone, without watering down the taste!

Based on the innovative concept of cooling wine at the very moment it's served.



REDNEK  
Wine Glass  
Reg. #114, 811

The Original  
**REDNEK**  
Wine Glass



Enjoy wines more completely and quickly



dedication to the enjoyment of wine

DAS ATMENDE GLAS  
**Breathable Glass™**

Visit us on Facebook  
The.Bolton.Vine



Follow us on



## Ice Bucket Boots

Chilling with style.



## Lip Stick Pens

What's in your wallet?



## More than just wine...

12612 Hwy 50 Unit #14 Bolton, Ontario

905.951.7253

thenakedvine.com

# KENRIDGE SHOWCASE COLLECTION ORDER BY NOVEMBER 30TH 2011

## The Wine

Body: 5 Sweetness : 0 ALC./VOL: 14.0%

This is a blend of Shiraz and a small amount of the white grape Viognier. This classic blend of the Côte Rôtie area of the northern Rhone wine region has shown tremendous success in Australia. The Shiraz has great structure and depth of flavours including red and black berries, spice, chocolate



## The Food

This full-bodied red would make a great partner for saucy barbecued ribs; short ribs; beef brisket; pulled-pork on crusty rolls; beef stews; Beemster XO Gouda; pot roast; roast leg of lamb; Moroccan spiced lamb; peppercorn steaks. of rich, fully-ripe grapes.

DECEMBER 2011

## The Wine

Body: 3 Sweetness : 0 ALC./VOL: 13.5%

This wine combines both Torrontés and Chardonnay. Torrontés is the fragrant white grape of Argentina, which provides refreshing acidity to the blend. Chardonnay, grown the world over, provides additional body and slight richness. This dry, medium-bodied white wine has aromas of apricot, peach, melon, citrus and floral. The refreshing palate showcases notes of juicy peach and green apple zing, followed by a touch of citrus, spice and floral on the finish.



## The Food

This lively, but easy drinking wine is perfect as a sipping wine, or try it with roast chicken; light cream sauces on chicken and seafood pasta; Cornish hen; battered fish fillets; lightly spiced crab cakes; turkey with garlic aioli on crusty rolls; scallops; cheese empanadas.

JANUARY 2012

## The Wine

Body: 5 Sweetness : 0 ALC./VOL: 14.0%

Since the introduction of Cabernet Sauvignon to the Spanish landscape, thanks to Miguel Torres, Jr, this varietal has shown tremendous success. Look for deep garnet coloured wines with rich, ripe black fruit notes, cocoa, earth, mineral and sweet spice aromas and flavours. In its youth this wine exhibits moderate tannins, which will provide structure for mouth-feel and ageability. Also, for a touch of classic Spanish roots, a small amount of Tempranillo has been blended in to provide a richer colour and increased structure and complexity.



## The Food

This full-bodied red would be a great match for roast lamb; a selection of cheeses such as Manchego and Cheddar; game meat sausages; game pâtés; slow cooked beef with bean stew; beef tenderloin wrapped with double smoked bacon; beef stews.

FEBRUARY 2012

## The Wine

Body: 4 Sweetness : 0 ALC./VOL: 13.5%

The name Nebbiolo comes from the frequent fogs which appear in the fall which the locals call 'nebbia'. Nebbiolo is responsible for some of the greatest wines of Italy. The ruby red to garnet coloured wine has aromas and flavours of raspberry, strawberry, cherry and plum, accented by notes of floral, earth, licorice and spice. The palate is rich, with firm tannins, food-friendly acidity, and great length, all on a medium to full-bodied frame. This dry, medium-bodied white wine has aromas of apricot, peach, melon, citrus and floral. The refreshing palate showcases notes of juicy peach and green apple zing, followed by a touch of citrus, spice and floral on the finish.



## The Food

This wonderful red would complement Osso Bucco; braised meats; stews; marinated leg of lamb; Parmigiano Reggiano; Brasato –beef braised in Nebbiolo; blue cheese crusted filet mignon; red wine braised short ribs; mushroom risotto.

MARCH 2012

# HEADLINES

Collecting for  
Caledon Community Services  
Santa Fund

Bring your Donations to the  
store and we will ensure that it is  
forwarded on!

\*\*\*\*\*

Collecting for  
Youth Without Shelter  
[www.yws.on.ca](http://www.yws.on.ca)  
THE NAKED VINE  
has supported them in the past!  
Collecting non-perishable food  
items & gift cards.  
contact  
[candace@banja.ca](mailto:candace@banja.ca)  
416-522-2652

\*\*\*\*\*

Check out SNAP Caledon  
Online  
[www.snapcaledononline.com](http://www.snapcaledononline.com)

to discover what 's going on  
in our community for the  
upcoming months!



**Gift Giving made EASY!**  
**Ask us about our Gift Baskets!**  
**Give us the Dollar Value**  
**and Pick it up!**



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

*The Naked Vine*  
WINEMAKING & GIFTWARE

905.951.7253  
[www.thenakedvine.com](http://www.thenakedvine.com)  
12612 Hwy 50 Unit #14,  
Bolton, Ontario