



The Connoisseur





SERVE ONLY THE FINEST
MEATS, SEAFOOD AND WINES

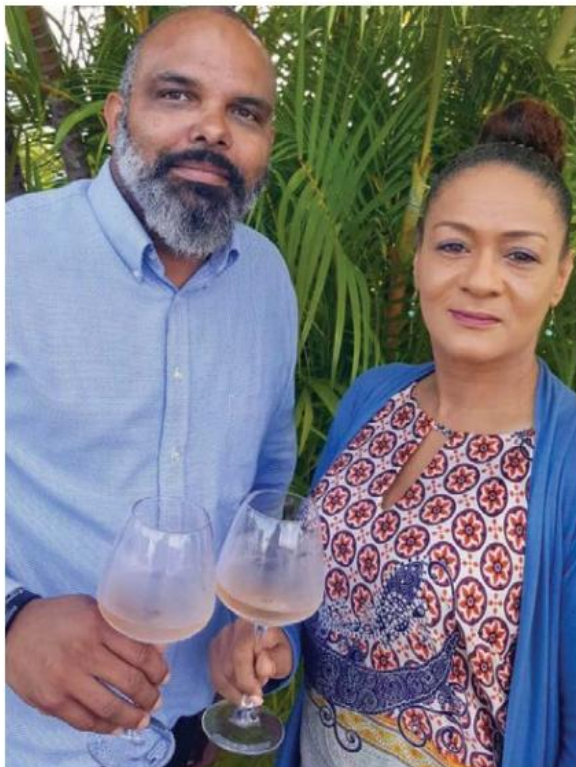
Remember Good Food & Wine is Your Choice

Hotel Food Supplies (Barbados)
#46, Warrens Industrial Park,
St. Michael, Barbados
Tel: (246) 424-7263 or (246) 424-7489
Fax: (246) 438-1298

wine@hotelfoods.bb



The Connoisseur WELCOME



For over 30 years, Hotel Food Supplies has worked closely with our customers, sharing trade and industry knowledge and today the company is established as a leading expert in the food and wine business.

We take pride in researching and sourcing only the best quality products and strive to ensure that our team has the necessary product knowledge to support each and every customer. Our Wine Sales Team recently concluded the Level 2 Award in Wine & Spirits from the Wine & Spirit Educational Trust and is available to teach, train and conduct wine and champagne tastings to international standard.

At Hotel Food Supplies, we are driven by our love for good food and wine, so it is our pleasure to share the second edition of The Connoisseur with you. It has been stated that “the proof is in the pudding”, but we shall implore to differ and state that “the proof is in the bottle”, and encourage you to take this journey with us in the quest for that “special bottle”.

When you first start drinking wine, the “special bottle” seems obscure, fetish or even faintly absurd. It is similar to not really following sports and hearing a group of devoted fans passionately reminisce over a memorable football game. The same can be said of the wine fan, when you come across that bottle which ignites enthusiasm and you deem that this particular bottle is different from all other wines you’ve tasted before. You know the minute you’ve crossed the line from being an indifferent wine drinker, when that “special bottle” reveals itself and you cannot wait to pull the cork again and share the good news.

As we continue this journey together, it will take us through some of the most recognized and dominant wine regions in the world and lead us among the vines of several top producing wineries.

This edition of The Connoisseur reflects the quality of the fine wines, meats, pastry items and other products available at Hotel Food Supplies. Its pages are dedicated to you, so whether you are curious to explore the world of wine, or seeking that “special bottle” for your next event, read on...

Remember Good Food & Wine is Your Choice.

Mark Pickering,
Sales Manager

Eva Field,
Wine Executive

HOTEL FOOD SUPPLIES

Publication Disclaimer:

The Connoisseur publication is produced by Hotel Food Supplies (Barbados). Every effort has been made to ensure that all information and prices which are quoted in Barbados dollars are accurate.

All vintages (where quoted) and prices are subject to change without notice.

Opening Hours

Monday – Friday
08:00am – 04:30pm (with extended hours through the Christmas season)

Distributors for:

Certified Angus Beef, De Cecco, Michael David, Premium Foods, Roland, Sysco, Sunny Morning, Tex-Mex, Chapoutier, Baron d Ladoucette, La Macchiole, Marques du Murrieta, Louis Guntrum, Rutherford Estate, Jordan, Paolo Scavino, Felsina, Vietti, Zenato and more...

To place all orders:

Contact Hotel Food Supplies
#46 Warrens Industrial Park,
St. Michael

Phone: (246) 424-7263

or (246) 424-7489

Fax: (246) 438-1298

Email: wine@hotelfoods.bb

or products@hotelfoods.bb

Wine Specific Orders:

Mark Pickering (246) 823-7410

Eva Michelle Field (246) 823-3889

Food Specific Orders:

Patrick (Mac) Yearwood (246) 822-2538

Aaron Barker (246) 823-7666

Denise Corbin (246) 823-7263

Our Service Policy:

Hotel Food Supplies (Barbados) offers free same day delivery to the North and South of the island daily on all orders received by 10:00am.



TROPICS
MIXOLOGY

Taste the Tropics!



ALL-NATURAL, PREMIUM DRINK MIXES

NO HFCS, PRESERVATIVES, ARTIFICIAL COLORS OR FLAVORS. KOSHER CERTIFIED.

**PREMIUM FROZEN COCKTAILS
COCKTAILS ON THE ROCKS
ICE CREAM & YOGURT DRINKS
REAL FRUIT SMOOTHIES
DESSERT TOPPINGS
CULINARY MASTERPIECES**



HOTEL FOOD SUPPLIES (BARBADOS)
WARRENS INDUSTRIAL PARK
ST. MICHAEL, BRIDGETOWN, BARBADOS
PHONE: +1 (246) 424-7489
FAX: +1 (246) 438-1298
EMAIL: WINE@HOTELFOODS.BB



Please follow us on
tropicsmixology

CONTENTS

The Connoisseur

38



48

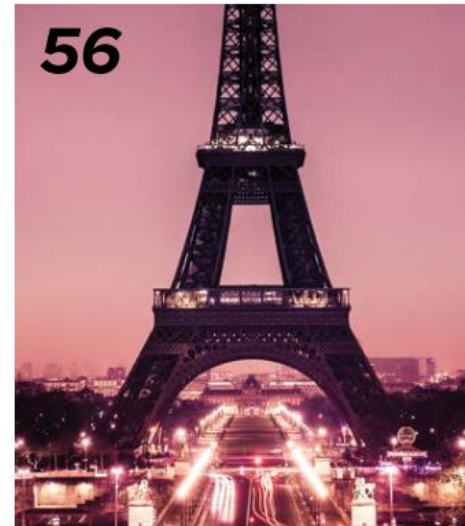


Articles

- 09** Ambience
It's A Celebration!
- 13** Serving The Perfect Bottle
- 14** Prosecco – Irresistible Charm
- 16** Rosé: Take Life One Sip At A Time
- 18** New Wines Available
At Hotel Food Supplies
- 20** Planning A Wine Holiday
- 22** The Evolution of California
- 28** There's Nothing Like Australia
- 30** New Zealand
Marlborough A Tale Of Resilience
- 34** Maipo Valley.....Where It All Began
- 38** The Cliff
Beyond Imagination / An Unforgettable
Experience
- 45** Why Attend A Wine Tasting
- 48** A Guide For Cellaring,
Storing And Aging Wine
- 51** Riesling: Quality And Versatility In A Bottle
- 53** Little ParisThe Taste of Bordeaux
- 56** Behind The French Label
- 63** 7th HeavenWine And Chocolate
- 68** Italy: The Wine Trail Of Italy
- 70** The Aristocratic Origins
Of Barolo & Barbaresco

Wines

- 10** CHAMPAGNE
- 15** SPARKLING
- 17** ROSE
- 24** U.S.A
- 29** AUSTRALIA
- 32** NEW ZEALAND
- 36** CHILE
- 52** GERMANY
- 54** BORDEAUX FRANCE
- 58** FRANCE
- 61** SPAIN
- 65** ITALY



Publication Disclaimer:

The Connoisseur publication is produced by Hotel Food Supplies (Barbados). Every effort has been made to ensure that all information and prices (which are quoted in Barbados dollars) are accurate.

All vintages (where quoted) and prices are subject to change without notice.

Purchases can be made by the unit, or per case (12 x 750 ml).

DESIGN / LAYOUT

C Designs

LE **M** DES GRANDS MOMENTS



Ambience

It's A Celebration!

Champagne, the perfect companion for every celebration! Due to its fabled reputation Champagne sets the ambience and adds an air of sophistication to the affair being celebrated.

Champagne has a higher alcohol content than many other wines, the bubbles cause the alcohol to get into the bloodstream more quickly. This is perhaps why so many people around the globe pop the cork to pay tribute to reaching that special milestone, or ring in the new year!

A bottle of Champagne makes the perfect gift for any special occasion and its full-flavour allows for pairing with almost any meal.

Montaudon – Les Grands Moments!

The Montaudon brand has been in existence since 1891. The family has always had a passion for making Champagne, passing down traditions from generation to generation. Located in Epernay, France a region regarded as the city of Champagne, the family founded the Maison Montaudon. Using their signature Pinot Noir the champagne has become the world renowned brand which is loved by casual drinker and connoisseur today.

Montaudon Brut Reserve Premiere is fleshy, fruity and perfect for sharing with family and friends. It's blended with 40% Pinot Noir, 35% Pinot Meunier and 25% Chardonnay; it pairs well with olive and cheese tart and smoked salmon dishes.

Montaudon Classe M is for those extra special and elegant occasions. Vinous with rich honey flavours, hints of fig and apricot jam; Classe M pairs well with caramelised scallops, lobster thermidor, carpaccio of salmon with a hint of citrus and red berries.

Pommery – Cheerful and lightness!

Vranken Pommery Monopole owns the largest vineyard in Europe and is the no. 2 Champagne producer worldwide.

Madame Louise Pommery, is known as the pioneer of the style of Champagne we know today, she was also the developer of French wine tourism, which she began by exporting her products to international markets.

Madame Pommery used two words to describe her champagne: cheerful and lightness. Pommery Pop is extreme brilliance and elegance, its bouquet reveals freshness and delicacy. It is crisp, round and full, perfect for drinking at any time, day or night.

Cuvee Louise is a particularly pure Champagne. Created in 1979, it is made from the best plots of vines, that are selected specifically for this wine.

Pommery Brut Royal is vivacious, cheerful, fresh and delicate. It is an open wine with notes of citrus and white flowers combined with small berry nuances. On the palate it is round, ample and subtle with clear end notes and no dryness. It never grows tiresome to the palate.



Champagne

Code	Product	Case VAT Excl.	Bottle VAT Excl.	Case VAT Incl.	Bottle VAT Incl.
W121	Pommery Cuvee Louise Rosé Vintage 2000	\$6,222.84	\$518.57	\$7,311.84	\$609.32
W122	Pommery Cuvee Louise Gift Box Vintage 2002	\$3,171.48	\$264.29	\$3,726.49	\$310.54
W1127	Sténopé Veuve A Devaux Vintage 2009	\$1,950.00	\$162.50	\$2,291.25	\$190.95
W538	Champagne Comtesse Lafond	\$1,295.00	\$107.92	\$1,521.72	\$126.81
W108	Jacquart Brut	\$915.00	\$76.25	\$1,075.13	\$89.59
W109	Jacquart Rosé	\$995.00	\$82.92	\$1,169.13	\$97.43
W107	Montaudon Premier Reserve (375ml)	\$530.00	\$44.17	\$622.75	\$51.90
W104	Montaudon Classe M	\$1,620.00	\$135.00	\$1,903.50	\$158.63
W105	Montaudon Brut Res	\$795.00	\$66.25	\$934.13	\$77.84
W106	Montaudon Grand Rosé	\$796.56	\$66.38	\$935.96	\$78.00
W123	Pommery Summertime Blanc de Blanc Gift Box	\$1,370.04	\$114.17	\$1,609.80	\$134.15
W124	Pommery Springtime Brut Rosé Gift Box	\$1,377.60	\$114.80	\$1,618.68	\$134.89
W125	Pommery Brut Royal	\$923.78	\$76.98	\$1,085.44	\$90.45
W126	Pommery Rosé Gift Box	\$1,501.20	\$125.10	\$1,763.91	\$146.99
W130	Pommery Rosé	\$1,350.00	\$112.50	\$1,586.25	\$132.19
W133	Pommery POP Earth	\$1,250.00	\$104.17	\$1,468.75	\$122.40
W1125	Devaux Cuvee D	\$990.00	\$82.50	\$1,163.25	\$96.93
W1126	Devaux D Rosé	\$1,198.00	\$99.83	\$1,407.65	\$117.30



Cin Cin

BY THE SEA



For Reservations: 1 (246) 629-4557 or dine@cincinbarbados.com

on the
bay.

Rustic Sophistication



(246) 573-7777
dine@primobarbados.com
st. lawrence gap

Primo
BAR & BISTRO

formerly Pisces



MADE IN CHAMPAGNE
MADE WITH PASSION
MADE FOR EMOTION



"A MOSAIC OF TERROIR
GRAPES AND EXPERTISE
BY CHAMPAGNE JACQUART"

Serving

The Perfect Bottle

Deciding which wine to serve at any occasion is not rocket science, nor are there any hard and fast rules as to what to drink and where.

It is fact that certain wines complement specific dishes better than others and are more suitable for certain occasions. Many factors play a role in selecting the perfect bottle and below are some factors to consider:

- Occasion
- Style & flavor of the menu
- Guests & personal preferences
- Budget

There are many special occasions at which wine can be served – birthdays, weddings, job promotions, engagements and housewarming parties. Champagnes and other sparkling wines are a must at any celebration; every toast should be made with bubbles! However, if Champagne or sparkling wine is not available, white wine can also be used to toast and a red wine is the perfect ending to any celebration.

When preparing a menu, the following should be kept in mind:

- Soups (especially creamy style) pair well with chilled white wines and a rosé is a nice choice to accompany a salad.
- Appetizers particularly the fried variety are best accompanied with rosé, full-bodied whites, or light-bodied red wines.

- A light partner, such as a sparkling wine (preferably dry in nature) often makes a good match with Hors d'oeuvres.
- White wines are lighter and drier than red wines and are usually better served prior to a main course. For vegetarian dishes and salads, Chardonnay is considered ideal due to its fruitiness.
- The options available in reds are vast, some styles are more suited to different dishes than others; Merlot is perfect with many proteins (poultry, pork and lamb). Pinot Noir pairs well with creamy sauces, Cabernet Sauvignon matches steaks and Shiraz fits well with spicy foods. Carmenere is great for barbecues or vegetarian dishes.
- Desserts are often sweet and pairing can be a challenge, if unsure a Port usually works well.

The guest(s) should always be considered when deciding the choice of wine. Whether hosting a business lunch or a first date, the wine offered will have an impact on the occasion. It is wise to understand the preference of your company.

In addition, alcohol content is another factor not to be overlooked especially if the event is a first date, or a business meeting.

Hotel Food Supplies offers a wide selection of wines to suit all occasions, menus, personal preferences and budgets. Continue to browse through our offerings, or contact a member of our professional team to assist during your planning process and guide you in making the right selection.

Prosecco

Irresistible Charm

Prosecco was traditionally made from the Glera grape, which dates back to roman times.

With its origins in Veneto situated in the northeast of Italy, a region considered one of the most important for the production of Italian wine, Prosecco's popularity has soared and it is now one of the worlds' most popular alcoholic beverages. Italian wine makers may have an increasingly tough crowd at home but with Prosecco, Italy has a world beating brand.

Global sparkling wine consumption is set to rise by 7.4% by 2019, hitting 2.7bn bottles, and most of that is due to Prosecco, according to 2017 Vinexpo report.

Individuals are asking for Prosecco in bars and restaurants. It is seen as less serious, but it is not viewed as a cheap alternative to Champagne, in fact it has become a weekday luxury.



This enjoyable bubbly that is so loved came from the village of Prosecco, a suburb of Trieste. Its history dates back more than 2,000 years. The name "Prosecco" is actually Slovenian, from prozek, or "path through the woods." (Prior to being called Prosecco, the region was known as Puccino.) Today, Prosecco production extends beyond the small village, but this is where it all began.

Prosecco can also be produced with Perera, Bianchetta and Verdiso, as well as heavy hitters like Chardonnay, Pinot Gris and Pinot Noir. However, Glera will always be the founding father of Prosecco.



The wine is made using the Charmat method, in which stainless steel tanks and yeast are utilized to facilitate a secondary fermentation process, which takes about 60 days. This double fermentation produces the extra fizziness that has become desired. Prosecco is light with fruity flavors; it has less yeasty notes than other sparkling wines and is also a bit sweeter.

Receiving its first level of recognition in 1969 Prosecco was awarded DOC status and it has become increasingly attractive since then and even more so in the last ten years. Being very versatile Prosecco is

an excellent ingredient for many Cocktail mixes, including the well liked Mimosa and Bellini.

When pairing, it should be noted that its fruity and sweet character works well with fruit-centered appetizers, cured meats, lighter Asian dishes or sushi and spicy Thai noodles.

Introducing an Italian classic... Sartori Prosecco

The winery, Sartori di Verona has been in existence since the late 1800s and is considered one of the best worldwide. Hotel Food Supplies offers brut Prosecco from Sartori which is awarded with the DOC quality

mark. This Prosecco is excellent as an aperitif, but likewise makes an ideal companion to match with many appetizers and first courses. Why not include a bottle or two next time you plan to add a little sparkle too lunch?



Code	Product	Case VAT Excl.	Bottle VAT Excl.	Case VAT Incl.	Bottle VAT Incl.
W309	Vina Maipo Sparkling Brut	\$204.30	\$17.03	\$240.06	\$20.00
W424	Sartori Prosecco Spumante Brut	\$354.00	\$29.50	\$415.95	\$34.66
W447	Sartori Vino Spumante Rosé	\$420.00	\$35.00	\$493.50	\$41.13
W342	Vietti" Moscato d'Asti Cascinetta	\$514.50	\$42.88	\$604.54	\$50.38



Rosé: Take Life One Sip At A Time

In Provence, France a strong wind blows, sharp enough to sting the eyes. It's called the mistral and tends to come on without warning in winter and spring.

The mistral is credited with keeping local vineyards healthy by blowing any mildew or unwanted pests into oblivion. It also allows for the region's Rosés to be crisp and fresh, while expressing vibrant fruit character. Rosé wine is currently the height of fashion and no longer only drunk in summer. Its quality is often excellent not at all what many would remember it to be.

Today, the sale of Rosé wine in France eclipses the sale of white wine; however, it started off as the by-product of red wine that was served to tourists. Its production became more sophisticated over time and has been adopted by many other regions.

In the US market, Rosé consumption has also exploded over the past few years, especially during the warm months.

So how do winemakers create a style of wine that always has such a beautiful pink color?

Rosé wines are made from the juice of red grapes and obtain their pink colour from soaking the grape skins in the grape juice from a few hours to a couple of days. Once the wine obtains the desired colour, the skins are removed and the wine is then fermented.

The three most commonly recognized ways of making Rosé are maceration, saignee (bled) or blending. During maceration the red wine grapes rest or macerate (for a period of a few hours to a few days) in the juice. The longer the grapes' skins are left sitting in the wine, the darker the color of the finished Rosé.



With the saignee (bled) method, after the first few hours of making red wine, some of juice is “bled” off and put in a new vat to make Rosé. With the blending method, a little bit of red wine is mixed with a vat of white wine – this method is frowned upon in Provence, France where the best quality Rosé is made and there are strict guidelines for its production. Almost any red grape varietal can be used to make Rosé, so these wines express different flavors and aromas, such as red fruit (strawberry, raspberry), floral notes, citrus, melon or vegetal hints like celery and rhubarb.

Rosé is perfect for any light lunch affair and equally delicious as an aperitif.

Hotel Food Supplies offers a select of highly rated Rosé wines from USA, Italy and France including the 2015, Cotes de Provence, Grand Ferrage. This delightful pale pink wine with purple highlights expresses aromas of peach, citrus and tropical fruits with wonderful balance and a silky mouth feel. What’s more, the vintage was awarded 90 points by Robert Parker.

Code	Product	Case VAT Excl.	Bottle VAT Excl.	Case VAT Incl.	Bottle VAT Incl.
W298	Grand Ferrage Cotes de Provence	\$370.00	\$30.83	\$434.75	\$36.23
W430	Sartori Pinot Grigio Blush	\$250.00	\$20.83	\$293.75	\$24.48
W230	Scarbolo Pinot Grigio Rosé	\$399.00	\$33.25	\$468.83	\$39.07
W232	Scarbolo Pinot Grigio Rosé 3 Litre	\$1,386.00	\$115.50	\$1,628.52	\$135.71
W433	Sancerre Comtesse Le Fond Rosé	\$650.00	\$54.17	\$763.65	\$63.65
W436	Bristol Les Terrasses Cuvee Rosé Premiere	\$578.00	\$48.17	\$679.15	\$56.60
W875	Round Hill White Zinfandel	\$245.00	\$20.42	\$287.88	\$23.99



New Wines Available At Hotel Food Supplies

Grand Ferrage - Cotes de Provence Rosé

A delicious fresh Rosé wine that is full on the palate with notes of white fruit and complex aromas of peach, citrus and exotic fruit. A rich blend of Grenache Noir, Cinsault, Syrah, Rolle. This wine, from the Chapoutier family shows a subtle soft character underpinned by fine, acidity and good structure. A very special Cotes de Provence Rosé, from a vintage that is awarded 90 points by Robert Parker and 91 points by Wine Spectator.



Villa Vallombrosa - Première Cuvée Rosé

A refreshing Rosé wine, produced by the Baron de Ladoucette whose appearance is pale pink in colour with light apricot nuances. Its bouquet is intense, fine and gourmand with the fruity notes of peaches, apricots and melons. Straight and well balanced this Rosé wine is characterized by lovely touches of exotic and citrus fruit.



New Wines Available At Hotel Food Supplies

Seven Deadly Zins by Michael David

The flagship of the Michael David range showcases a little pepper, spice, and plenty of candied red berry fruit which opens up the nose. 7 Deadly Zins is undoubtedly delicious with its full and rich flavor of black cherry, currants, olive tapenade, exotic spices and toasted oak notes with a lengthy finish. Awarded 90 points by Robert Parker Certainly this is one of the most delightful red zinfandels on the planet!



Lust Zinfandel by Michael David

Seductive as its name, Lust fades from complete darkness at its core to a dark garnet rim. With divine aromas of fresh smashed blackberry, brandied cherries, incense and caramel it easily captivates desires. Full bodied and voluptuous on the mouth with concentrated flavors of ripe black fruits, cocoa, black cherry and toasted mesquite it comes as no surprise that this Zinfandel is rated at 93 points by Robert Parker.



Planning A Wine Holiday

TicketCheck! Itinerary Check!
Bags PackedCheck!



Get ready for the sip of a lifetime!

Taking a wine holiday is one of the best decisions you can make. It doesn't matter if your preference is red or white wine, whether you are taking a travel agency booked touring vacation, or a spontaneous individual trip. Enjoyment awaits.

First, decide on the region for your adventure (including any sites you may wish to see). Is your interest in the Old or New World

Second, aim to plan your holiday to coincide with the harvest season, that way you can truly appreciate the entire process that goes into the making of a bottle of wine.

Finally, get your palate ready as you are about to go on a tasting experience like no other.

More wine destinations seem to sprout up every year, yet some places will always set the standard for wine lovers. Do you want to taste your way across Burgundy, Piedmont, Sonoma or the Douro Valley? One way to begin may be to conduct research on some of the top wine producing countries, USA, Australia, South Africa, Chile, Argentina, Germany, Spain, Italy and of course France.

The territories in Europe are considered to be the producers of the Old World; while USA, Australia, South Africa, Chile and Argentina are the regions of the New World.

As the name suggests, the Old World is where wine making originated, therefore if you are seeking a tour rich with history and cuisine experience, these territories are best. Places such as Burgundy, one of France's two powerhouse winemaking regions is a must visit for any oenophile. If you are not an enthusiast for history or gastronomy, then consider a country located within the New World, where other sites and adventurous activities can be explored along with your winery tours. The town of Stellenbosch in South Africa is a perfect example, its wine route is set against majestic mountains and oak lined streets.

Once your location is decided, plan to visit vineyards where there is opportunity to take a full tour and liaise with growers and producers. By visiting during the harvest season you can experience the activity associated with the growing and reaping processes. Be conservative on the number of wineries scheduled for one day, affording the best opportunity to absorb all of the information given and enjoy the tastings.

No matter where you decide to venture, whether quaint historical territory, or charming New World town enjoying a wine holiday will certainly be an unforgettable experience. In fact, you may find yourself planning next years' wine vacation upon your return.



élan™
shop luxury

introducing
the **IZZA**
Collection

83745

available in store

www.platinumimportsinc.com



redefining **luxury**

Faucets, Mixers &
Shower Accessories

shop

saneux

luxury in-wall toilets
& vanities

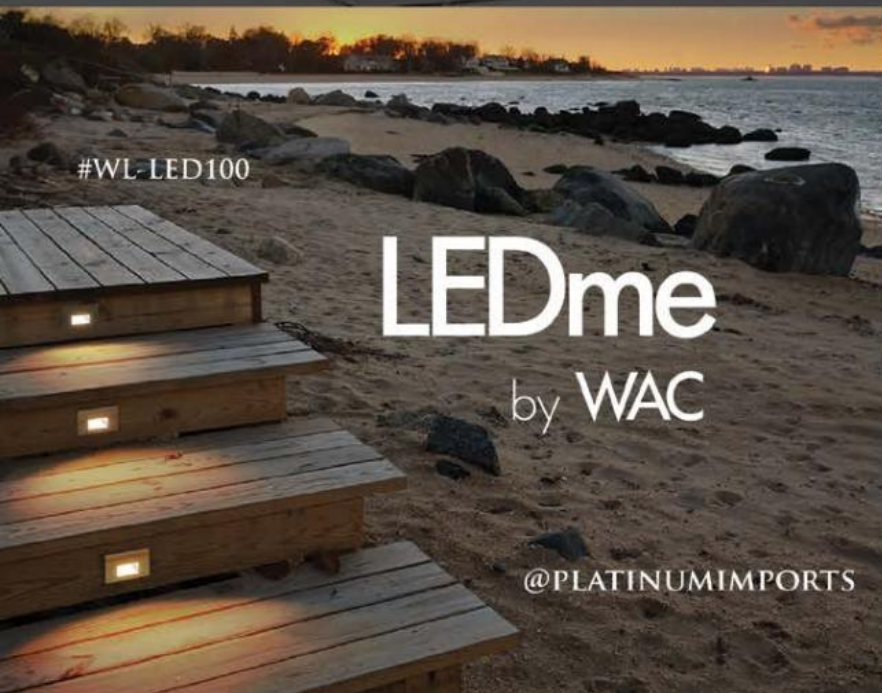
luxury look
modern finishes

PLATINUM IMPORTS

EDGEHILL, ST T & NEWTON, CH CH

MON-FRI 8A TO 430P 424 2488

kitchen | bath | lighting | fans | electrical



#WL-LED100

LEDme
by WAC

@PLATINUMIMPORTS

H track
by WAC



Silo X10 LED
Track Head
10 Watts

#H-2010-930-BK
Track sold separately
available in White

The Evolution of California

With an abundance of sunshine all year round, California makes the perfect place for wine and visitors. Today, there are more than 100 regions and over 4,000 wineries in the USA, however 85% of wine production is carried out in California.

California's wine region has evolved dynamically but its humble beginnings date back to the late 1700s. Spanish Franciscan Missionaries started their first crusade and vineyards were planted to produce wine strictly for religious purposes (communion). Father Junipero Serra led the planting efforts at that time and the grapes were not of any specific variety, but were simply field blends. The missionaries involvement in the planting process led to the naming of the grapes – Mission grapes.

European grape varieties first arrived on US soils and were planted in Los Angeles in the 1830s.

In 1831, Frenchman Jean Louis Vignes imported various cuttings of the native European *Vitis vinifera* and established the first commercial vineyards in the California.

In 1848, the discovery of gold in Coloma changed the landscape of California forever. More than 300,000 immigrants from France, Italy, Germany, Great Britain and other countries flooded into the region. The "Gold Rush" caused a tremendous increase in population, boosted construction and wealth.

Numerous wineries were established between the period 1860 to 1880 and the qualities of wines produced gradually improved as additional European vine cuttings were imported. The state also began to distribute wines to other parts of the United States and export to Europe during this era. By 1890 the industry was producing more than 10.9 million cases of wine per year. California had finally secured its place and was recognized among the world leaders, or so they thought...

During this period the vine pest phylloxera appeared in California destroying many vineyards. If this was not enough, the Californian wine industry suffered another blow, as the production and sale of alcoholic beverages was banned (Prohibition) in 1919. Some vineyards stopped producing, while others replanted table grapes or thick skinned varieties that could be shipped a great distance for home winemaking.

After Prohibition was repealed in 1933 the wine industry had to be rebuilt, but it faced a further deceleration due to the Great Depression (which ended in 1939) and World War II from 1939-1945.

In 1949, the industry resurged and produced more than 49.2 million cases and grew year on year.

1976 was the year in which the wine industry in California rose to fame; when the region's wines were entered into the Judgement of Paris' blind wine tasting competition. The selections submitted out classed French wines in both the white and red varietal categories. Hereafter production and sales reached record levels and new vineyards were planted.

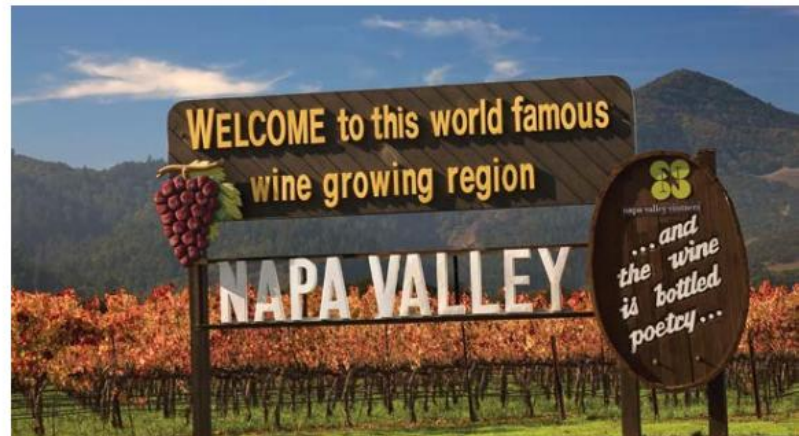
Presently, there are more than 100 American Viticultural Areas (AVAs) in California, which are designated wine-grape growing regions, distinguishable by geographic features, with boundaries defined by the Alcohol and Tobacco Tax and Trade Bureau of the United States Department of the Treasury. For a wine to carry AVA on its label, at least 85% of the grapes must be grown in that AVA. If a county is listed on that label then it means that 75% of the grapes were grown in that county.

California is arguably one of the most prominent regions for producing Zinfandel wines, from light inexpensive blush styles to powerful, spicy, fruit forward well balanced reds. Producers such as Michael David have been crafting world class wines from the Lodi region since the 1850's and many of their vintages are highly awarded.



U.S.A

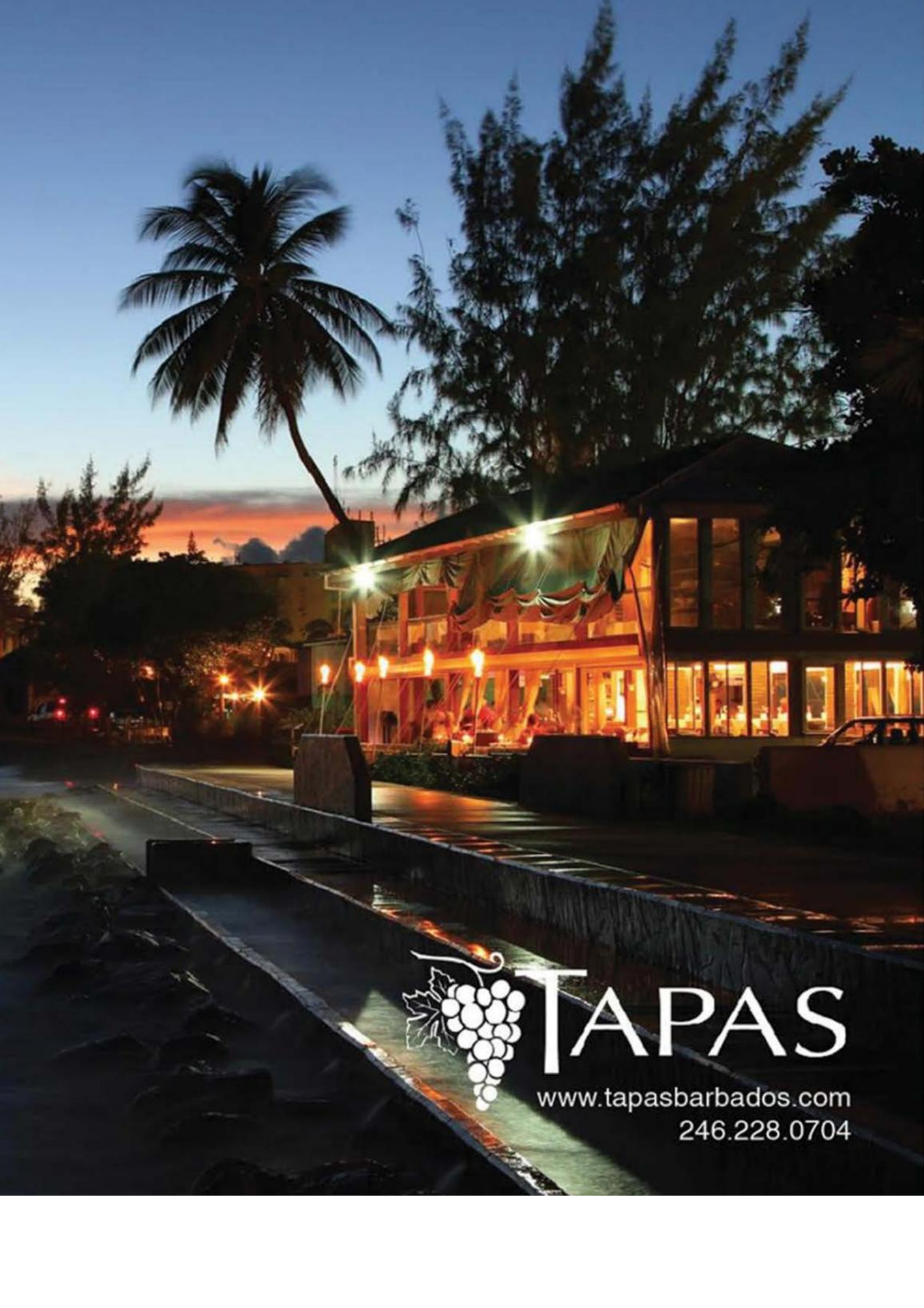
Code	Product	Case	Bottle	Case	Bottle
		VAT Excl.	VAT Excl.	VAT Incl.	VAT Incl.
W500	Backhouse Chardonnay	\$285.00	\$23.75	\$334.88	\$27.91
W501	Backhouse Pinot Noir	\$285.00	\$23.75	\$334.88	\$27.91
W305	Backhouse Merlot	\$285.00	\$23.75	\$334.88	\$27.91
W160	Jordan Chardonnay	\$735.00	\$61.25	\$863.63	\$71.97
W161	Jordan Cabernet Sauvignon	\$1,099.61	\$91.63	\$1,292.04	\$107.67
W580	Michael David 7 Deadly Zins	\$450.00	\$37.50	\$528.75	\$44.06
W581	Michael David Freakshow Cabernet Sauvignon	\$485.00	\$40.42	\$569.88	\$47.49
W582	Michael David Petite Petit	\$470.00	\$39.17	\$552.25	\$46.02
W583	Michael David Lust Zinfandel	\$1,270.00	\$105.83	\$1,492.25	\$124.35



U.S.A

Code	Product	Case VAT Excl.	Bottle VAT Excl.	Case VAT Incl.	Bottle VAT Incl.
W876	Round Hill Chardonnay	\$265.00	\$22.08	\$311.38	\$25.95
W877	Round Hill Cabernet Sauvignon	\$272.40	\$22.70	\$320.07	\$26.67
W878	Round Hill Merlot	\$255.00	\$21.25	\$299.63	\$24.97
W975	Rutherford Ranch Cabernet Sauvignon	\$498.83	\$41.57	\$586.13	\$48.84
W976	Rutherford Ranch Sauvignon Blanc	\$409.83	\$34.15	\$481.55	\$40.13
W977	Rutherford Ranch" Chardonnay	\$409.83	\$34.15	\$481.55	\$40.13
W978	Rutherford Ranch Merlot	\$450.00	\$37.50	\$528.75	\$44.06





TAPAS

www.tapasbarbados.com

246.228.0704



TAPAS

Situated on the South Coast,
Tapas Restaurant offers incredible oceanfront
views with a dining
experience to match.

Opening Hours:

Everyday

Lunch: 11:30 a.m. - 3:00 p.m.

Dinner: 6:00 p.m. - 10:30 p.m.

Tapas Menu: All Day

Bar opened daily till late

Hastings Main Road

Christ Church

246-228-0704



There's Nothing Like Australia

Considered one of the most amazing and picturesque places in the world, Australia is known for many things.

From the distinctive Sydney Opera House, to being the continent holding bragging rights for one of the largest and most beautiful reefs on the planet.

Of the seven continents, Australia is the smallest by land mass and the second smallest by population, beaten only by Antarctica, which has no permanent residents. It is home to an estimated twenty-three million residents, as well as some of the most camera friendly wildlife in the southern hemisphere, such as kangaroos whose population actually outnumber humans in many areas.

Besides its splendor, Australia can claim world-class recognition as a leader in the production of both red and white varietals. There is a \$2.8 billion

domestic market for Australian wines, with the Aussies consuming over 530 million litres annually with a per capita consumption of about 30 litres - 50% white table wine and 35% red. Norfolk Islanders are the second biggest per capita wine consumers in the world drinking an astonishing 54 litres! Australia has the third highest life expectancy in the world. Perhaps the statement "A glass of wine a day is good for you", does indeed possess merit.

- Australia currently holds position #5 among the largest wine producers in the world. According to the International Organization of Vine and Wine (IOV), Australia gained this position for its volume production in 2016, behind Italy, France, Spain and the United States (listed in descending order).



- More than 100 varieties of grapes are grown in Australia. English seafarers delivered the first vines to the region in 1788. These settlers realized that conditions on the New World continent varied from tropical in the north to desert in the central regions, which made grape growing impossible throughout most of the country. However, they also knew vineyards would thrive in the River Valley and coastal areas of western and southern Australia, Victoria as well as New South Wales.
- Australia has more than 60 designated wine producing regions.
- The country is one of the top wine destinations on the globe. In the past 10 years wine tourism has increased; many wineries now provide exquisite tasting rooms with scenic vineyard views, host wine tasting dinners plus provide tours of their vineyards and cellars. An oeno-experience one might say.

Code	Product	Case	Bottle	Case	Bottle
		VAT Excl.	VAT Excl.	VAT Incl.	VAT Incl.
W450	Tyrrell's Lost Block Pinot Gris	\$398.00	\$33.17	\$467.65	\$38.97
W451	Tyrrell's Heathcote Shiraz Reserve	\$472.50	\$39.38	\$555.19	\$46.27
W453	Tyrrell's Old Winery Cabernet/Merlot	\$345.00	\$28.75	\$405.38	\$33.78
W454	Tyrrell's Reserve McLaren Vale Shiraz	\$525.26	\$43.77	\$617.18	\$51.43
W455	Tyrrell's Lost Block Shiraz	\$414.75	\$34.56	\$487.33	\$40.61
W462	Tyrrell's Vat 8 Shiraz	\$1,130.08	\$94.17	\$1,327.84	\$110.65
W467	Tyrrell's Lost Block Semillon	\$398.00	\$33.17	\$467.65	\$38.97



NEW ZEALAND: **MARLBOROUGH** A TALE OF RESILIENCE.

It is said that Every glass of New Zealand wine
is a world of pure discovery.



There are a number of distinct wine growing regions spread throughout New Zealand, the majority of these territories are found on the east coast of the island in the rain shadow of the mountains. Premier of these regions is Marlborough.

Marlborough is a unitary authority, both a region and a district; its council is located at Blenheim. With a population of 45,500 (June 2016), the area has come a long way from being known only for an abundance of sunshine and its production of Barley and Lucerne, a.k.a Alfalfa. With more than 20,000 hectares of grapes, this small region with a total area of only 4,824 square miles punches high above its weight and draws international acclaim that exceeds its size; accounting for nearly 2/3 of all of New Zealand's wine plantings and 77% of production.

Marlborough's commercial wine history only dates back to 1973. However, 100 years earlier the first set of vines were planted by David Herd, who called the area Auntsfield. Herd made wine until his death in 1905 and his son-in-law Bill Paynter took over and continued until 1931. In those days, the grapes planted were a mutation of Muscat Petite Grain, called Brown Muscat. Today, a small vineyard in Fairfield, a city located in the Wellington region of the north island contains Muscat vines in honor of David Herd's memory.

For many years there were no vineyards, or wine production in Marlborough; the region of Montana was the largest wine producer in the country. Montana's founder, Frank Yukich wanted to expand their portfolio by entering into the export market and Marlborough was recommended to him.

In 1973, Yukich made the statement "Wines from here will become world famous." No one took him seriously, but what happened shortly after made his statement seem even more far-fetched... thousands of vines were planted, however 70% of the crop perished a few months later due to lack of sufficient water. As a measured response to this predicament vines were replanted and covered with cones to protect them from heat plus guard the soil from evaporation. Disappointingly, disaster struck again as the summer winds blew away the cones. The year following, potted vines were used; from there the industry began to take off.

In 1985 yet another challenge occurred as Government funded a "wine pull" in an effort to reduce the amount of vineyards across the country, due to a glut on the market of low quality vines. This governmental decision proved to be a blessing and it led wine producers in Marlborough to pull less desirable varieties and replace them with more marketable ones.

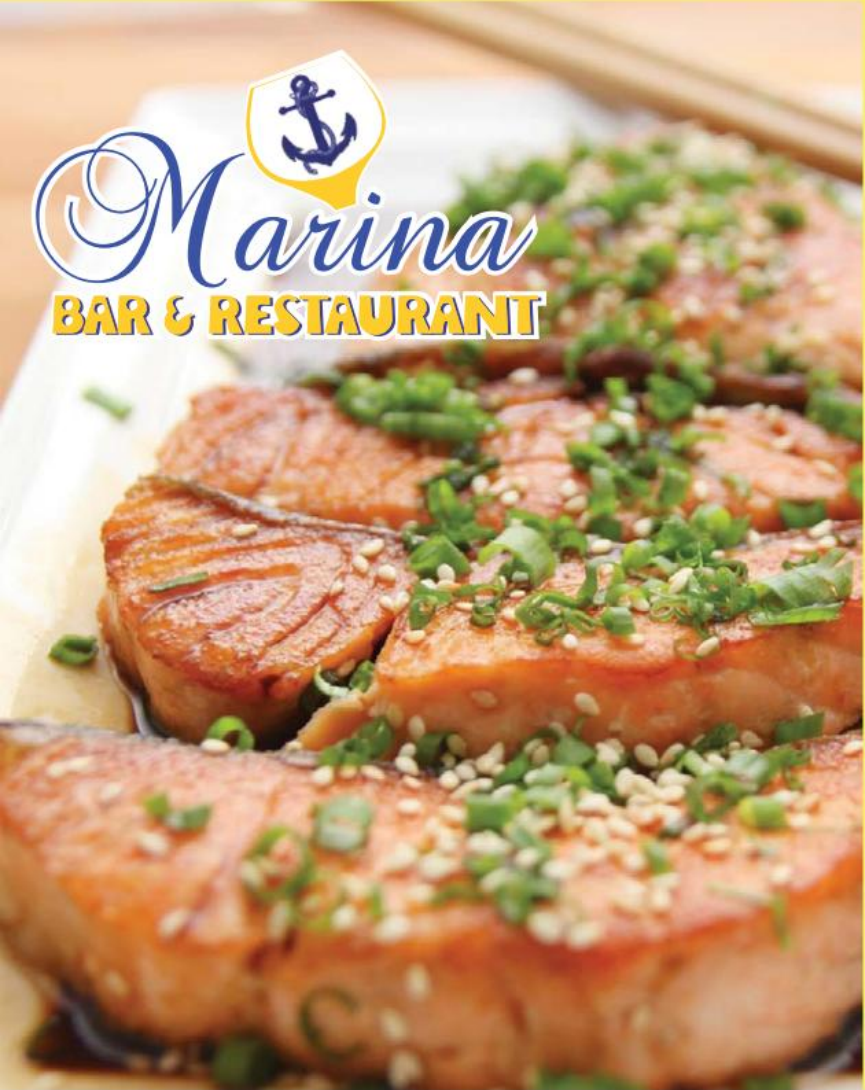
The region has survived many challenges and shown true resilience. Nowadays, the Winegrowers Association works with more than 100 wine companies and over 500 grape growers. Marlborough boasts of free draining alluvial soils, a profusion of sunshine, cool nights and low autumn rains with an enviable reputation of producing excellent Chardonnay, Riesling, high quality Pinot Noir and arguably some of the best Sauvignon Blanc in the world!



New Zealand

Code	Product	Case	Bottle	Case	Bottle
		VAT Excl.	VAT Excl.	VAT Incl.	VAT Incl.
W950	Nautilus Sauvignon Blanc	\$475.00	\$39.58	\$558.13	\$46.51
W951	Nautilus Pinot Noir	\$735.00	\$61.25	\$863.63	\$71.97






Marina
BAR & RESTAURANT



Cavans Lane, Bridgetown, St. Michael, Barbados. 1 246 537 2257

Maipo Valley

Where It All Began

Chilean wines are good in so many ways, it's hard to emphasize just one strength. From Bordeaux style blends to their great inexpensive Sauvignon Blanc, Chilean wine can be found across the globe, but how did it begin...



Imports from Italy and France birthed Chile's wine industry; it is believed that the vines introduced were the varieties that pre-existed the phylloxera louse outbreak of the late 19th century. What is even more amazing is that these vines were never affected by the phylloxera epidemic (which destroyed most of the vineyards in Europe), they remain disease free to this day and therefore do not need to be grafted.

Similar to California, Chilean's wine production started strictly for the religious purposes of the Catholic Church.

After their independence from Spain in 1818, the country's wine industry became commercialized and the world began to take note. Chile's landmass is long and narrow, it is positioned with Peru to its north, Argentina and Bolivia to its east and the Pacific Ocean along the north-west coast. It boasts mountainous terrains, forests, lakes, glaciers, 36 active volcanoes and Atacama - the driest desert on

the planet. Chile's variety of climates makes it ideal for grape growing and harvest. Hot summers, moderate rainfall and maritime influence are all idyllic factors for the production of wonderful wine.

Their story commenced in Maipo Valley, which is located to the south of the country's capital Santiago and to its west sits the Pacific Ocean coastline. The Maipo River flows through the valley providing irrigation for the vineyards while adding high salinity to the soil.

With a reputation of producing the best Cabernet Sauvignon in the country, this sub-region boasts over 7,000 acres of vineyards with more than 50% of production being dedicated to Cabernet Sauvignon. On the global wine map Maipo Valley is currently the second biggest producer of Cabernet Sauvignon in the world (behind France). It is considered the most important region in the country, however other varieties are widely grown, including Syrah, Merlot, Sauvignon Blanc and Chardonnay.



The valley's sub-regions, Alto Maipo, Central Maipo and Pacific Maipo, all receive an ideal combination of nutritious soil, sunlight, temperature and humidity. These regions are some of the most organic, due to the dry summer season, Chilean vineyards resist infestation and natural geographic barriers protect them from disease. The absence of these threats, allows producers to grow their vines with reduced dependence on chemical agents. The ideal geo-climatic conditions, the promise of premium quality fruits, healthy crop conditions and a growing demand for Chilean wines around the world is encouraging.

Today this South American country has cemented its claim and boasts a rich history in wine production and is consistently found among the worlds' top ten producers.



Hotel Food Supplies offers a vast selection of Chilean wines in both red and white, sparkling or still. Noted from Maipo Valley, is the Vina Maipo Reserva Vitral Cabernet Sauvignon. This wine comes from grapes grown on river bench and hillside slopes, it has impressive balance with notes of cherry, black currant, dark plum and toast. Made from 100% Cabernet Sauvignon, it is best served at 15-18°C and pairs well with grilled meats, especially lamb.



Chile

Code	Product	Case	Bottle	Case	Bottle
		VAT Excl.	VAT Excl.	VAT Incl.	VAT Incl.
W301	Vina Maipo Chardonnay Reserve	\$245.00	\$20.42	\$287.88	\$23.99
W302	Vina Maipo Chardonnay	\$165.00	\$13.75	\$193.88	\$16.16
W304	Vina Maipo Gran Vino Blanco	\$201.25	\$16.77	\$236.47	\$19.71
W307	Vina Maipo Sauvignon Blanc Reserve	\$245.00	\$20.42	\$287.88	\$23.99
W314	Vina Maipo Sauvignon Blanc Grand Devocion	\$339.25	\$28.27	\$398.62	\$33.22
W313	Vina Maipo Carmenere/Syrah	\$368.00	\$30.67	\$432.40	\$36.03
W315	Vina Maipo Petit Syrah Gran Devocion	\$339.25	\$28.27	\$398.62	\$33.22
W311	Vina Maipo Syrah Limited Edition	\$678.60	\$56.55	\$797.36	\$66.45



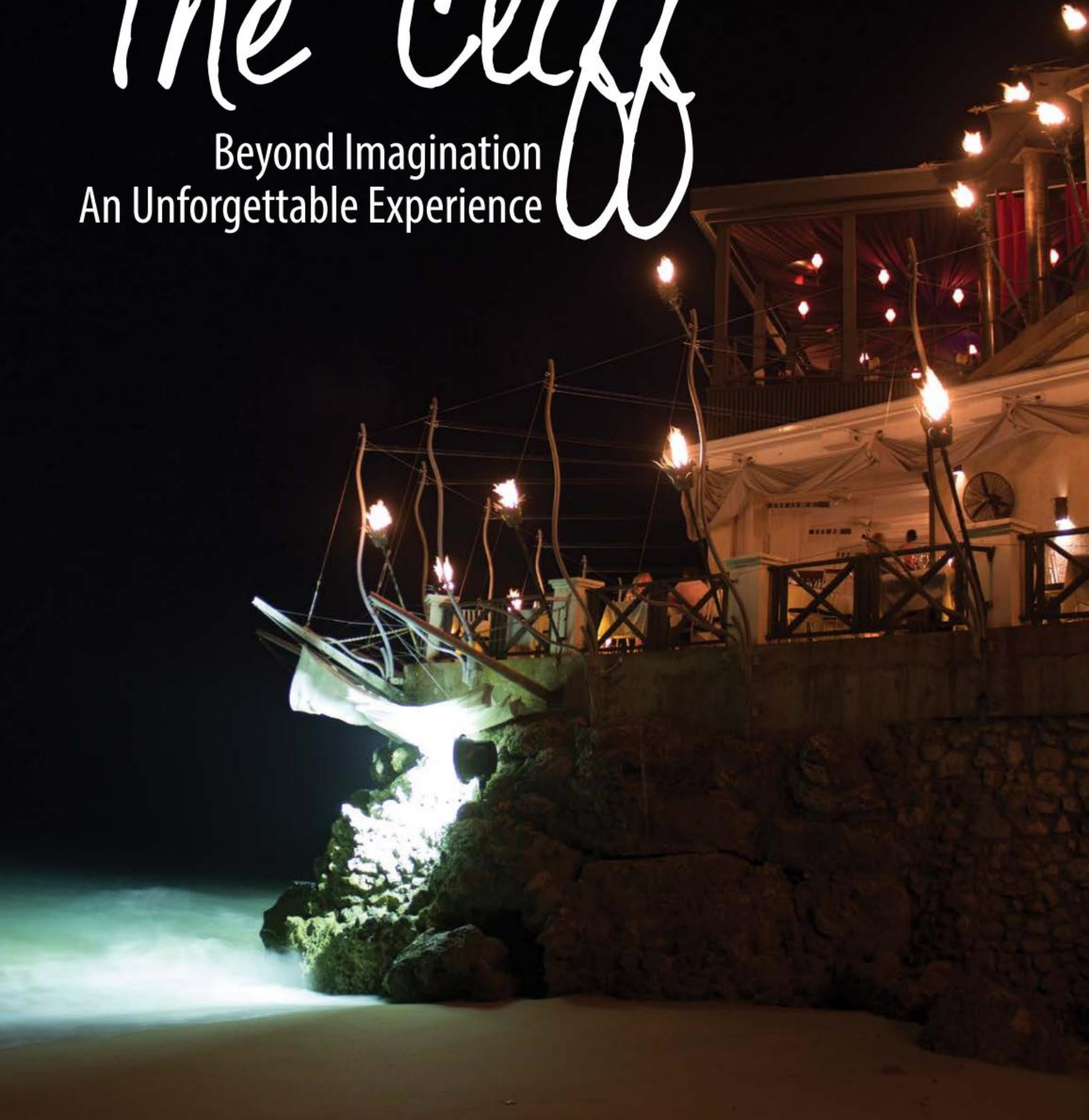
Chile

Code	Product	Case VAT Excl.	Bottle VAT Excl.	Case VAT Incl.	Bottle VAT Incl.
W303	Vina Maipo Merlot	\$185.00	\$15.42	\$217.38	\$18.11
W306	Vina Maipo Merlot Reserve	\$245.00	\$20.42	\$287.88	\$23.99
W310	Vina Maipo Cabernet Sauvignon	\$170.00	\$14.17	\$199.75	\$16.65
W305	Vina Maipo Cabernet Sauvignon Reserve	\$220.00	\$18.33	\$258.50	\$21.54
W322	Vina Maipo Cabernet Sauvignon-Blush	\$183.83	\$15.32	\$216.00	\$18.00
W312	Vina Maipo Cabernet Sauvignon/Syrah	\$368.00	\$30.67	\$432.40	\$36.03
W321	Dulzino Moscato Blanco	\$165.00	\$13.75	\$193.88	\$16.16
W324	Dulzino Blush	\$183.84	\$15.32	\$216.01	\$18.00
W323	Dulzino Sweet Red	\$165.00	\$13.75	\$193.88	\$16.16



The Cliff

Beyond Imagination
An Unforgettable Experience



When one speaks about The Cliff Restaurant in Barbados, words such as elegance, exquisiteness and fine dining come to mind. Upon visiting this world renowned restaurant, (located on the beautiful West Coast of Barbados,) one realizes that the previous words aren't even sufficient to capture the true beauty and describe the magnificent experience. You are enraptured by a feeling of awe and find yourself engaged in thoughts of planning your next dinner reservation.

On your arrival at The Cliff Restaurant you are greeted by friendly staff who provide professional valet service. Making your way through the grand entrance of the restaurant, your breath is immediately taken away. Your eyes involuntarily turn to the beautiful ocean view and if your timing is right be prepared to be mesmerized by the picturesque sunset.

A radiant smile and warm welcome from the hostess takes you out of your trance and away from the view to remind you that your unforgettable journey is only now beginning at The Cliff.

On being seated in the candle lit lounge on the balcony for pre-dinner drinks you enjoy the calming ocean breeze. Naturally taking a look at the surroundings you discover that this contemporary and chic haven has been perfectly positioned within an actual cliff at the edge of the island in Derricks, St. James.

The architecture and interior décor provide the unique feeling of rich history and cement in your mind that individuals of true taste, including the likes of Dukes and Duchesses have dined here. On exiting the lounge you are escorted downstairs into yet another realm of breath-taking views and décor.



Upon entering the dining area there are two tiered levels, the Waterside and the patio. It is apparent that no matter where you sit the calming sound of the waves and the amazing view of the ocean are yours to enjoy. If seated at the waterside (a highly favoured location), you are never alone, as you are in the company of stingrays and reef fish, who ventured to this unique location.

The Sommelier is an expert on the wines and the dishes of The Cliff Restaurant and assists in making the best selection. The Tasting Menu is a great choice for diners to experience a diverse range of delicacies. The option comprises of six (6) tapas dishes, an assortment of desserts, as well as, coffee and chocolates.

You may start with fresh, seasoned scallops, served with Truffle Mash and Creamed Leeks, perfectly paired together. Each bite, on entry melts in the mouth. The second dish, Spicy Tuna Tartare is exceptionally matched with crisp wonton crackers, coriander and an amazing Asian flavoured vinaigrette with wasabi yogurt sauce. This dish has some zest, but is not overpowering, the combination is phenomenal. Here again, the highlight of the dish, the tuna, is so well prepared that it leaves you longing for more.





Continuing on the ocean side, the next dish Caribbean Shrimp with coriander rice and grilled zucchini, flavoured in Thai green curry coconut sauce and fresh basil is fabulous! The creamy sauce paired with the fresh basil, suggests true Barbadian culture and is full of flavour. Each item compliments the entire dish.

The final seafood option, Red Snapper served with wilted spinach, mushroom duxelle and a parmesan cheese sauce, it is beautifully presented and offers a unique and equally delicious food pairing.

Venturing away from the ocean, the next dish, Roast Duck Breast is served with truffled onions, snap peas, morels in a wild mushroom sauce. The duck is astonishingly flavoured and is of prime choice as you are only served with the very best of duck breast meat.

The final tapas dish is a Prime Beef Tenderloin, served with asparagus, grilled tomatoes, leek & gruyere spring roll and a wild mushroom fumée. Whether rare, medium or medium rare the steak is simply to die for. The dish is expertly paired with the spring roll and mash, in its entirety, it offers a well-balanced, taste of Chinese and European cultures. The Chef knew best when he chose to close with this tapas selections, truly saving the best for last.

The night is not yet over as the assortment of desserts, the coffee and chocolates served up next, embrace your palate. The dessert choices include a delicious Lemon Meringue, White Chocolate Cheesecake and The Cliff Rum Boba. Each dessert offers great satisfaction. Perfectly sized, every bite guarantees extraordinary taste and sure fulfillment, leaving you wanting more sweet treats. Perfectly sized, each bite guarantees extraordinary taste and sure fulfillment leaving you wanting more sweet treats.

The selection of wines perfectly matches dinner: Sartori 2014 Marani Bianco Veronese and a compliment from Michael David, including, 2014 Freakshow Cabernet Sauvignon and 2013 Lust Red Zinfandel.

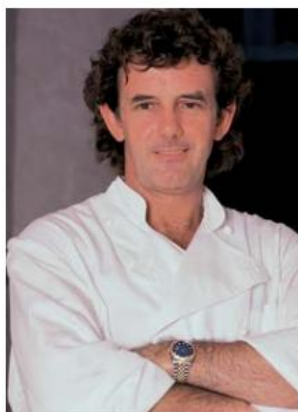
Sartori Marani from the Italian wine region of Veneto captures all the essence associated with the Garganega grapes. A rich white wine, with aromas of ripe fruit and honey. Voluptuous on the palate, yet persistent with its mineral finish and reflections of volcanic soils found in its home, the Soave Zone. Pairing well with cream sauces white meats and grilled seafood it is the perfect match for the first three tapas courses.

Freakshow with its funky label is a Californian delight from the Lodi AVA in the Central Valley. Aged for seventeen (17) months it charmed with its aromas of Bing cherry, toasted French vanilla bean and hints of juniper. Rich in flavours of oak and fruit with refined tannins, ripe dark plums, mission figs and toasted legumes, this Cabernet Sauvignon works well with the Beef Tenderloin.

The Lust Red Zinfandel, showcases aromas of blackberries, brandied cherries, incense and caramel with flavours of ripe black fruits, cocoa, black cherry and toasted mesquite. The versatility of this Zinfandel makes it easy to pair with a variety of the tapas dishes.

Twenty-two years in existence and The Cliff Restaurant has indeed perfected each dish on its flavourful menu. Every offering is a satisfying serving size with the meat/ fish component being cooked to that precise second of perfection. The service is amazing as employees at The Cliff Restaurant make you feel more than welcomed and loved during your encounter.

The breath-taking scenery paired with highly commendable service, ambiance, mouth-watering food and aromatic and flavourful wines leaves you wanting more as you prepare to end this mesmerizing experience that is, The Cliff Restaurant. You're encouraged to make another dinner reservation before exiting the doors and eagerly await your return to the best of the best on the island.



GET YOUR TASTE BUDS READY...



We're Pleased to Meat You.

Photo courtesy of Certified Angus Beef®



Corn-fed to tenderness, guaranteed deliciousness. American meat is proudly featured at great restaurants in Barbados.



LEGEND

- Hire a local real estate agent to find the property you want. Talk to anyone?
- Hire a property manager for housekeeping duties you'd expect or not expect, like coconut rooftop damage.
- Meet with an insurance agent to discuss coverage costs and protection. Almost as important as SPF 45.
- Find an attorney in the Caribbean to discuss costs, timeline and country regulations for ownership. Exciting!
- Have your personal attorney explain the fun of legal and tax implications.

CONTACT RBC TO START YOUR JOURNEY TO PURCHASE YOUR VERY OWN PLACE IN PARADISE

Below you will find contact information for agents that can point you in the right direction and help with all your Caribbean banking needs.

Aruba 1 (297) 588-0191	Curacao/Bonaire 1 (599) 9-763-8430 or 1 (599) 717-4500
The Bahamas 1 (242) 396-8656 or 1 (242) 376-1127	St. Maarten/Saba 1 (721) 546-7208 or 1 (599) 416-2454
Barbados 1 (246) 467-4000 ext 64426	Trinidad & Tobago 1 (868) 625-7286, Opt. #3
Cayman Islands 1 (345) 814-8256 or 1 (345) 914-8220	Turks & Caicos Islands 1 (649) 946-4806

Your Mortgage Specialist



1st CHOICE

RESTAURANT EQUIPMENT SALES

Sound Advice . Solid Equipment

Showroom & Office - located at the Bottom of Rendezvous Hill, Christ Church, Barbados, W.I.

Tele # (246) 435-9943/46 • Fax # (246) 435-9933

Email: Sales@1stchoiceresaurantequipment.com



More than equipment sales:

- ◆ Installation ◆ After sales support
- ◆ Repairs, Maintenance
- ◆ Replacement Parts ◆ Design support

REGIONAL AUTHORIZED DEALERS IN:

Barbados | Antigua | Grenada | St. Lucia | St. Vincent & The Grenadines



www.1stchoiceresaurantequipment.com



Why Attend A Wine Tasting?



Have you ever visited the supermarket, stood in the wine aisle and been at a complete loss as to what would be the best wine to use with your meal? More so, if your dinner is a themed event. Have you played trial and error with your selection, where you venture into the store and pick a random bottle hopeful that your choice will be a hit? You may have been lucky enough to find a great bottle but why not place the wine selection odds in your favour?

A wine tasting provides the opportunity to sample and learn about a featured selection of wines, these events can take many forms, from a formal setting (seated classroom or dinner style), to a party-event, which strongly promotes social interaction. Whether you are amateur, or an expert looking to expand your palate; one thing is certain, learning about wine is a fun and interesting journey. Anyone, regardless of their level of knowledge can explore and enjoy the benefits that come from attending a wine tasting event.

Below are some reasons why you could attend a tasting:

To determine your preferred taste as it relates to varietals and find out what a good wine means to you. Do you favour a fruity selection, or does your palate delight when tasting a fresh, crisp scented wine? Is your preference red, white, rosé or bubbles?

To become more confident with food and wine pairing, easing your struggle when deciding the bottle that best suits the cuisine being prepared.

To ascertain the value for good wine; and lessen your chances of paying too much for a lower quality wine.

To meet new groups and have an enjoyable time, add this fun event to your calendar. It's a great opportunity to expand your social circle, or what better way to boost team morale for you and your workmates.

Learning about wine is an intriguing, pleasurable and fun experience. So next wine tasting grab a friend, workmate, make it a date night or go it alone, whatever you decide to do take the step and enjoy the experience!

For more details about a wine tasting (in your preferred location), contact the experts at Hotel Food Supplies, Mark Pickering (246) 823-7410 or Eva Michelle Field (246) 823-3889.

A wine tasting provides the opportunity to sample and learn about a featured selection of wines



The Catering arm of
Terasu Inc, Couture Caterers

provides excellent value, uncommon
quality and uncompromised service.

We aim to be the preferred
Food & Beverage Services Company,
regardless of the level of the client.

Corporate Events • Weddings
Private Dinners • Celebration Events

CONTACT US TODAY

TEL: (246) 426-2600

FAX: (246) 426-2612



INFO@TERASUBARBADOS.COM
WWW.TERASUBARBADOS.COM



pureocean

BEACHSIDE DINING

Pureocean Restaurant, located in the heart of St. Lawrence Gap on one of the most spectacular beaches in Barbados, offering a tantalizing mix of Seafood dishes, created and prepared fresh to order by our Culinary Award winning Executive Chef, Henderson Butcher and his international team. Even meat-lovers will not fall short in satisfying their cravings. Ingredients are carefully selected from local farmers and our in-house garden provides the kitchen team daily with fresh herbs for the final touch.

Simply try our desserts with a twist!

Relax on the beach deck by the bar, or the comfortable and cozy lounge area with your choice of selected palate teasing wines, cocktails and cooling frozen drinks.....

Please call us or follow us on FB & Instagram for entertainment nights and events

1 (246) 418-7303



Instagram

A Guide For Cellaring, Storing And Aging Wine

There is much truth to the old adage “aging like fine wine”.

Wine is very much alive, as it matures certain conditions are required in order for it to thrive and age successfully. Proper cellaring and storing can ensure that the quality in the bottle improves and matures and in the instance of some rare or collectible wines may also increase in value.

The majority of wine that is sold today is bottled with the intention of being consumed in the short term, however a small percentage (mostly fine red) benefit from long-term maturing. Some grape varietals drink better after aging; it's useful to know these if you are interested in storing and aging wine.

Here is a quick guide to the storage periods for some of the more popular varietals.

- 3 to 5 yrs years include Zinfadel, Barbera, new world Merlot and most Pinot Noir.
- 5 to 10 yrs include Old World Merlot, Syrah, most Cabernet Franc, Malbec and Carmenerere.
- 10 to 20 yrs include Nebbiolo, Barola, Barbaresco, some Cabernet Sauvignon and select red Bordeaux.

With an idea of the lifespan of some wines, we can assess the conditions that are required for proper cellaring and storage.



When cellaring wine, it is important to manage the temperature of the cellar. For long-term storage, the temperature for all wines should be cool and constant, preferably between 10°C and 15°C. Extremes of heat and cold can cause damage. Anything above this temperature can increase the rate at which the wine is aged and could have a negative effect on the quality and alter the desired taste.

Wine cellars can be “active” or “passive”. In an active wine cellar, the temperature is controlled by a mechanical device. In a passive wine cellar, the temperature changes with the seasons and for this reason the best passive cellars are generally underground (which allow for more constant, cooler temperatures). In the absence of a wine cellar a wine cooler can be substituted where you control the temperature. However, if neither a cellar or cooler is practical then a basement, closet or any other space that is cool, dark and damp will work, but it’s best to use wine boxes or modular plastic containers to organize the bottles.

Another important factor in cellaring and storing wine is preventing light and vibrations from affecting the storage area. Light radiates heat; it is primarily for this reason that the cellar or the storage area remains dark. Heat affects the chemistry inside of the bottle causing oxidation as it breaks down the anti-oxidants and tannins contained in the wine. Even though oxidation is part of the aging process it progresses at a slow and steady pace. The corks on the bottles are porous allowing for some oxygen to get into the bottle. Rapid increase in temperature can loosen the cork and hinder its ability to keep the bottle properly sealed increasing the oxygen intake in the bottle. Too quick a process, or too much oxidation results in a dull taste and is one of the reasons why dark green bottles are often used for storing wine – to block out the sunlight.

Vibration can also affect the chemistry of the wine and unsettle sediment sometimes found in the older bottles. It is best to ensure as much stability for the bottles in the storage area as possible.

Another consideration is humidity. Conditions should remain damp, which ensures the atmosphere doesn’t get hot or too cold. Remember, oxidation can alter the quality of the wine and the drier the atmosphere the more likely it is for the cork to be compromised increasing the possibility of oxidation. Within the bottle, the humidity is 100% and practicing horizontal racking ensures that the cork is well preserved. On the outside, it is recommended to keep the humidity level around 70% for preservation of both the wine and the label. If the atmosphere becomes too moist, then the label on the wine (especially those made from paper) can get damaged and this in turn can affect the sale price of the wine.

The wine industry loves to talk about aging and collecting wine, because drinking a really old wine has a romantic allure. An old wine gives us a way to re-experience a year that was special in our memory, maybe the year of our birth or anniversary, or drink a wine that comes from a time we may never even have lived. So store your wine well, and pop your corks often. Cheers!






LOUIS GUNTRUM

Distributed by:
HOTEL FOOD SUPPLIES (BARBADOS)
Warrens Industrial Park St. Michael,
Bridgetown, Barbados

Phone: +1 (246) 424-7489
Fax: +1 (246) 438-1298
Email: wine@hotelfoods.bb

<https://twitter.com/LouisGuntrum/>





RIESLING:

Quality And Versatility In A Bottle

In terms of quality, delicacy, charm and style Riesling can compete with any wine produced in the world. Premium producing regions include Alsace in France, Austria and most famous of all Germany.

This white grape is known for its subtle but intense flavor and delights wine drinkers with its aromatic and fruity taste. Riesling is not only effervescent in its personality, but also incredibly versatile in its ability to produce a wide range of white wines from exceedingly dry to very sweet.

Riesling has a rich history starting with its birth in the Rhine region of Germany in the 14th century. The first documented evidence dates back to a sales transaction which took place on March 13th, 1435. In the late 14th century wine growers replaced all inferior grape varieties which led to its reputation for quality.

Today the grape is planted across all 13 German wine-growing regions, including the premium region of Mosel which is known for Germany's lightest bodied versions.

Riesling flourishes at its best in the northern part of Germany at elevated altitudes which express cooler climates, provide a longer growing season and allow the grapes to ripen and fully develop their

unique flavor. The wine produced is fruity, floral, and sometimes has a hint of citrus with high acidity levels. Riesling is luscious in whatever style - whether dry, medium or sweet.

As versatile as the grape is, the wine it produces is equally adaptable and makes the perfect companion for most meals. Riesling carries tastes of apricot, nectarine, honey, crisp apple and pear and depending on the level of sweetness pairs well with seafood, poultry dishes and desserts.

Dry Rieslings – are not as aromatic and fruity as the sweeter varieties, but tend to have higher alcohol content. They make the ideal partner for seafood dishes, sautéed mushrooms, roast, baked or grilled chicken and pork dishes.

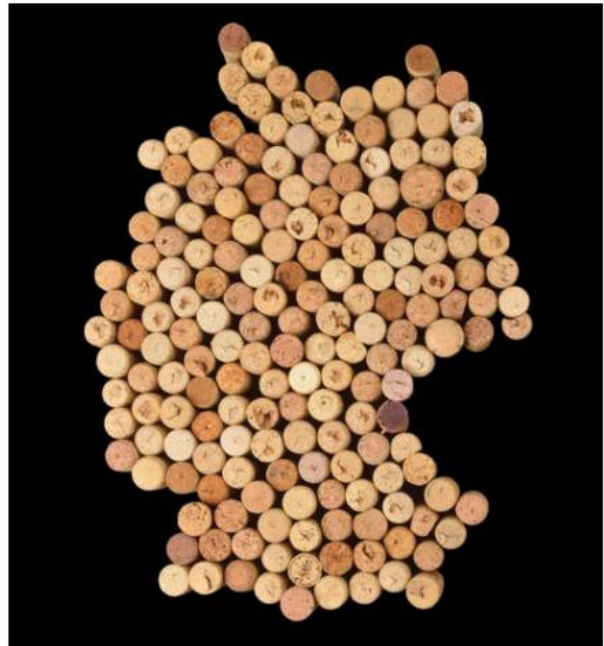
Slightly Sweet Rieslings – contain less alcohol than the dry wine and match well with chicken, pork and roasted vegetables.

Sweet Rieslings tend to be excellent on their own, or paired with cheeses, fresh fruits and desserts.

Hotel Food Supplies offers a selection of high quality Rieslings by Louis Guntrum, whose cellar lies on the banks of the Rhine. The Guntrum family has been making wine since the 17th century and today is run by the 11th generation, Louis Konstantin Guntrum.

Germany

Code	Product	Case VAT Excl.	Bottle VAT Excl.	Case VAT Incl.	Bottle VAT Incl.
W401	Guntrum Riesling Blue Fantasy	\$230.00	\$19.17	\$270.25	\$22.52
W400	Gunt Piesporter Michelsberg	\$374.33	\$31.19	\$439.84	\$36.65
W403	Guntrum Oppenheimer Sacktrager Riesling	\$519.75	\$43.31	\$610.71	\$50.89



Little Paris The Taste Of Bordeaux

Bordeaux, also known as “Little Paris” is the city of the Gironde Department located in the Aquitaine-Limousin-Poitou-Charentes region in France. Considered one of the most popular cities to visit, Bordeaux is packed with a rich history of architecture, as well as some of the world’s finest and celebrated wines. Half of the entire city has a World Heritage Site designation, making it the largest urban World Heritage Site – a title it achieved in 2007. Today, its look and character differs..... the city once regarded as the “sleeping beauty” is now known as “the city that never sleeps”.

Bordeaux comprises over 120,000 hectares of vines with 60 different appellations and over 10,000 Bordeaux wines are made annually. There are approximately 7,500 producers and the wine can be categorized as young Bordeaux, older Bordeaux and Bordeaux blends.

Bordeaux Reds

Over 90% of the wines made in the region are red varietals, Merlot and Cabernet Sauvignon ...which coincidentally originated in Bordeaux. The other red varietals are Cabernet Franc, Malbec and Petit Verdot along with a very small amount of Carmenere.

The taste of Bordeaux reds are generally dominated by black currant, plum, graphite, cedar and violet. The wines tend to be medium to full-bodied. Depending on the appellation and vintage, fruit flavours range from tart to sweet with high mouth drying tannins. The high acidity in these wines allow them to age for decades.

Red Bordeaux is best served slightly below room temperature (around 65°F/18°C) and some bottles are enhanced when decanted. Rich red meats, pork, filet mignon, chicken liver and dark turkey pair well with Bordeaux reds. A variety of cheeses, Swiss, Pepper Jack and White Cheddar make excellent partners.

Bordeaux Whites

Contrary to the fact that over 90% of the wines made in Bordeaux are red, the region is also known for its sweet whites from the sub-region Sauternes. Sauvignon Blanc also has a place in Bordeaux; it originated in this region and today dominates the whites produced along with its blending partner Semillon. Other white varietals produced are Muscadelle, Colombard and Ugni Blanc.

White Bordeaux wines are characterized as either light or rich, they are creamy bodied with a taste that is dominated by grapefruit, lemon-lime, gooseberry, lemon curd and chamomile. These bottles are usually best coupled with foods containing basil, lime, avocado or garlic.

Hotel Food Supplies offers an outstanding selection of red and white wines from Bordeaux, including some highly sought after bottles. Vintages date as far back as 1994, so whether you are seeking a really special bottle, or simply wish to enjoy a superior quality Bordeaux, just pay us a visit and discover the taste of Little Paris.



Bordeaux France

Code	Product	Vintage	Case	Bottle	Case	Bottle
			VAT Excl.	VAT Excl.	VAT Incl.	VAT Incl.
W173	Chateau Barreyres	2014	\$625.00	\$52.08	\$734.38	\$61.20
W192	Chateau Barberoll	2011	\$715.00	\$59.58	\$840.13	\$70.01
W670	Chateau Leovile St. Julien	2000	\$11,062.44	\$921.87	\$12,998.37	\$1,083.20
W671	Chateau Plagnac Medoc	2000	\$499.80	\$41.65	\$587.27	\$48.94
W672	Chateau Colines Medoc	2007	\$423.84	\$35.32	\$498.01	\$41.50
W673	Chateau Rieusec Sauternes 375ml	n/a	\$533.50	\$44.46	\$626.86	\$52.24
W674	Chateau La Rose Pauillac	2008	\$792.00	\$66.00	\$930.60	\$77.55
W675	Chateau La Rose Pourret St.Emilion	2000	\$898.15	\$74.85	\$1,055.33	\$87.94
W678	Chateau Haut Corbin.St. Emilion	2006	\$1,322.02	\$110.17	\$1,553.37	\$129.45
W677	Chateau Crusquet de Lagarcie	1999	\$531.30	\$44.28	\$624.28	\$52.02



Bordeaux France

Code	Product	Vintage	Case	Bottle	Case	Bottle
			VAT Excl.	VAT Excl.	VAT Incl.	VAT Incl.
W680	Chateau Les Ormes De Pez	2000	\$2,383.26	\$198.61	\$2,800.33	\$233.36
W682	Chateau Cantemerle Haut Medoc	1995	\$2,003.76	\$166.98	\$2,354.42	\$196.20
W683	Chateau Rieussec (Sauterne) 375ml	2005	\$7,653.25	\$637.77	\$8,992.57	\$749.38
W679	Chateau Meyney St. Estephe	2006	\$1,210.00	\$100.83	\$1,421.75	\$118.48
W825	Chateau de Mercey Mercurey	2011	\$616.00	\$51.33	\$723.80	\$60.32
W993	Chateau Palmer Margaux	2001	\$7,653.25	\$637.44	\$8,992.57	\$749.38
W994	Chateau Talbot St.Julien	2005	\$3,896.20	\$324.68	\$4,578.04	\$381.50
W995	Chateau Fombrauge	2003	\$1,586.31	\$132.19	\$1,863.91	\$155.33
W997	Chateau Lynch Pauillac	2004	\$6,261.75	\$521.81	\$7,357.56	\$613.13



Behind The French Label

France remains one of the principal wine producing countries and drinking wine daily is common place. There can be no question of the French love of wine, since the country has long developed a reputation for producing exceptional quality. France is authentic Old World and their wine labels are often perceived as complex in comparison to other regions. Understanding what is behind their labelling should make your next selection of a bottle of French wine easier.

The first thing to appreciate is that the French often label their wines by region and seldom by the grape varietal(s). Therefore, knowledge of the regions and the varieties produced within these regions clarifies what grape(s) were used to craft the actual bottle of wine. The country's laws and regulations are strict, ensuring that the consumer is provided with all the information necessary to safeguard their purchase.

Commonly found information on a French wine label identifies the following:

1. Vintage
2. Producer / Estate / Winery
3. Appellation title sub-region or region
4. Estate where wine was bottled
5. Alcohol content
6. Winery's address
7. Volume
8. Wine making process

Most consumers know that the vintage indicates the year in which the grapes were harvested. There are of course a couple of exceptions, such as Champagne because these bottles can be produced from a blend of grapes from different years. For a few prestigious, age-worthy wines, vintage makes a huge difference. For example, the price of a good quality 2009 Bordeaux will be much higher than their 2007 vintage. This is because 2009 was an outstanding year with almost perfect weather, whereas 2007 was not and wines from this vintage are less complex and are unlikely to last as long.



The producer, estate or winery is the place where the wine was made and in many instances “Chateau” or “Domaine” often precede this. Chateau means castle, fortress or country estate and refers to many of the wine coming from the Bordeaux region, similarly the word Domaine refers to many wines coming from Burgundy.

The classification term Appellation d’Origine Controllee (AOC) is used as a geographical indicator. The term denotes where the grapes are grown, it also has a defining influence on the style, quality and flavor of the wine. This classification system dates back to the early 19th century and not only defines the geographical area of a region, but also specifies permitted vine growing and wine making techniques. Aspects taken into consideration include, terroir, grape variety and production style, geographic location of the vineyards, grape type(s) and the maximum yield that producers can take from a certain plot of land. Other factors, such as the minimum amount of time a wine must spend aging and the permitted alcohol level are also set.

The most prominent wine regions are:

Bordeaux – with Cabernet Sauvignon, Merlot and Cabernet Franc being the primary varieties. The general style of wines produced in Bordeaux is full-bodied, dry and earthy.

Champagne – the world’s major sparkling wine region featuring; Pinot Noir, Chardonnay and Pinot Munier. The wines produced are full sparkling with high acidity.

Burgundy – both red and white grape varieties; Pinot Noir, Chardonnay along with Gamay. The red wines produced are known for their elegance and light-bodied style, while the best Chardonnays from this region are steely and crisp often featuring richly oaked notes.

Alsace – has a German influence showcasing Riesling, Pinot Gris, Gewurztraminer, Pinot Blanc and Muscat. Alsace whites are crisp and dry. Many of the varietals are also used to produce delicious dessert wines.

Rhone – home of Syrah, Grenache, Mourvedre and Viognier. The styles from the reds produced are wild with gamey finishes, in similar contrast the whites of the region are aromatic and rich, while the rosés are often bone-dry.

Loire – produces many styles of wines, the primary grapes farmed include, Cabernet Franc, Sauvignon Blanc, Chenin Blanc and Melon de Bourgogne. Both red and white wines are racy, herbaceous and mineral-driven. The consumer can also find a large quantity of sparkling, sweet and rosé wines.

The name of the producer or brand will be found somewhere on the label. Some brand names reflect the producer these could include chateau or estate names.

The alcohol content refers to the strength of the wine expressed as alcohol by volume (abv).

The physical location of the winery in terms of its given postal address.

The volume is the amount of wine in the bottle, 750ml or 75cL is the size of a standard bottle.

Certain labels will give details on the wine making process. Common terms used may include unoaked, barrel fermented, unfinned/unfiltered, old vines, organic cuvée, etc. With a better knowledge of the basic terms found on the label you can confidently select a bottle of French wine and be assured that your selection will meet your desires.



France

Code	Product	Case VAT Excl.	Bottle VAT Excl.	Case VAT Incl.	Bottle VAT Incl.
W406	Albert Pic Petit Chablis	\$602.54	\$50.21	\$707.98	\$59.00
W408	Albert Pic Chablis Fourchaume	\$978.08	\$81.51	\$1,149.24	\$95.77
W407	Albert Pic Chablis Grand Cru	\$1,312.50	\$109.38	\$1,542.19	\$128.52
W405	Albert Pic Premier 1 Er Cru	\$1,509.48	\$125.79	\$1,773.64	\$147.80
W751	Antonin Guyon Bourgogne Pinot Noir	\$531.30	\$44.28	\$624.28	\$52.02
W771	Antonin Guyon Bourgogne Hautes Cotes de Nuits	\$640.08	\$53.34	\$752.09	\$62.67
W772	Antonin Guyon Cotes de Beaune	\$712.53	\$59.37	\$837.22	\$69.76
W750	Antonin Guyon Meursault Charmes	\$1,570.00	\$130.83	\$1,844.75	\$153.73
W760	Antonin Guyon Gevrey Chambertin La Justice	\$1,100.00	\$91.67	\$1,292.50	\$107.71
W834	Antonin Guyon Gevrey Chambertin St. Jacques	\$1521.45	\$126.79	\$1787.70	\$148.98
W767	Antonin Guyon Volnay 1st Cru - Clos Des Chénes	\$1,290.00	\$107.50	\$1,515.75	\$126.31
W768	Antonin Guyon Aloxe-Corton 1st Cru- Les Fournières	\$1,412.78	\$117.73	\$1,660.02	\$138.33
W770	Antonin Guyon Corton Grand Cru	\$1,582.21	\$131.85	\$1,859.10	\$154.92
W774	Antonin Guyon Corton Clos du Roy Grand Cru	\$2,052.79	\$171.06	\$2,412.03	\$201.00
W836	Antonin Rodet Rully Red	\$633.94	\$52.83	\$744.88	\$62.07
W838	Antonin Rodet Corton Bressande	\$2,898.00	\$241.50	\$3,405.15	\$283.76
W410	Ladoucette Compte La Fond Sancerre Blanc	\$590.00	\$49.17	\$693.25	\$57.77
W396	Ladoucette Sancerre Blanc 375 ml	\$407.53	\$33.96	\$478.85	\$39.90
W404	Ladoucette Pouilly Fume 200th Anniversary	\$695.00	\$57.92	\$816.63	\$68.05
W409	Ladoucette Pouilly Fume	\$839.21	\$69.93	\$986.07	\$82.17
W399	Baron De Ladoucette - Baron D L	\$1,300.00	\$108.33	\$1,527.50	\$127.29

France

Code	Product	Case VAT Excl.	Bottle VAT Excl.	Case VAT Incl.	Bottle VAT Incl.
W296	Chapoutier Gigondas Red 375 ml	\$355.00	\$29.58	\$417.13	\$34.76
W278	Chapoutier Cote Du Rhone White Belleruche Blanc	\$356.21	\$29.68	\$418.55	\$34.88
W293	Chapoutier Gigondas Red	\$670.00	\$55.83	\$787.25	\$62.60
W281	Chapoutier Banjuls Red	\$450.00	\$37.50	\$528.75	\$44.06
W277	Chapoutier Cote Du Rhone Red	\$341.25	\$28.44	\$400.97	\$33.41
W275	Chateauneuf Du Pape	\$939.75	\$78.31	\$1,104.21	\$92.02
W286	Chateauneuf Du Pape Barbe Rac	\$3,260.25	\$271.69	\$3,830.80	\$319.23
W291	Chapoutier Chateauneuf du Pape Magnum		\$164.83		\$193.68
W279	Chapoutier Crozes Hermitage White	\$488.75	\$40.73	\$574.28	\$47.86
W276	Chapoutier Crozes Hermitage Red	\$435.00	\$36.25	\$511.13	\$42.59
W297	Chapoutier Sizeranne Hermitage	\$1,500.00	\$125.00	\$1,762.50	\$146.88
W803	Mommessin Pouilly Fuisse	\$624.75	\$52.06	\$734.08	\$61.17
W820	Mommessin Pinot Noir	\$285.00	\$23.75	\$334.88	\$27.91
W651	Mommessin Grenache/ Syrah	\$255.00	\$21.25	\$299.63	\$24.97
W821	Mommessin Syrah	\$275.00	\$22.92	\$323.13	\$26.93
W819	Mommessin Fleurie	\$460.00	\$38.33	\$540.50	\$45.04
W810	Mommessin Brouilly Red	\$434.70	\$36.23	\$510.77	\$42.56
W807	Mommessin Clos de Tart	\$3,912.30	\$326.03	\$4,596.95	\$383.08
W828	Mommessin Nuits St.G.ler Cru Pedrix	\$1,763.16	\$146.93	\$2,071.71	\$172.64
W510	Shaps & Roucher St. Aubin Premier Cru	\$1,195.43	\$99.62	\$1,404.63	\$117.05
W511	Shaps & Roucher Meursault 1er Cru Le Cras	\$1,700.98	\$141.75	\$1,998.65	\$166.55
W512	Shaps & Roucher Puligny Montrachet	\$1,509.38	\$125.78	\$1,773.52	\$147.79
W513	Shaps & Roucher Volnay Santenots	\$1,557.74	\$129.81	\$1,830.34	\$152.53
W514	Shaps & Roucher Pommard	\$1,871.63	\$155.97	\$2,199.17	\$183.26
W515	Shaps & Roucher Nuits St. Georges	\$1,557.68	\$129.81	\$1,830.27	\$152.52
W516	Shaps & Roucher Gevrey Chambertin Les Crais	\$1,509.35	\$125.78	\$1,773.49	\$147.79
W517	Shaps & Roucher Vosnay Romanee	\$1,872.84	\$156.07	\$2,200.59	\$183.38



MARQUÉS DE MURRIETA

ESTATES & WINES



Spain

Code	Product	Case VAT Excl.	Bottle VAT Excl.	Case VAT Incl.	Bottle VAT Incl.
W685	Marques de Murrieta Capellania	\$577.50	\$48.13	\$678.56	\$56.55
W686	Rioja Gran Reserva Especial	\$520.00	\$43.33	\$611.00	\$50.92
W689	Rioja Ygay Reserva Red (Marques)	\$1,837.50	\$153.13	\$2,159.06	\$179.92





Cake & Pastry Shop

Desserts | Sweet & Savoury Pastries
Weddings | Birthdays | Corporate Gifts

Shop #8

Shak Shak Complex
Hastings, Christ Church

T: (246) 271 0350

E: Judith.ladyfingers@gmail.com

Open Monday to Friday | 7am-4pm
Saturday | 9am-12pm



7th Heaven Wine & Chocolate

Once you get it right, it's as delicious as it sounds ... but the key is indeed getting it right.

Pairing wine and chocolate is not as easy as it seems because tannins are found in both chocolate and wine and as a result, sometimes don't complement each other. An incorrect pairing can leave you with an awfully bitter taste.

Some simple guidelines can assist when pairing chocolate and wine successfully, here are a few:-

- The wine chosen generally works well if sweeter than the chocolate it is being paired with.
- The wine and chocolate carry similar styles and weight (e.g. light bodied wines balance well with light chocolates).
- If conducting an actual tasting featuring wine and chocolate, it is generally wiser to start with lighter bodied wines and milk chocolates progressing to dark.

These guidelines are not set in stone, some people prefer to do the opposite when pairing and may choose a light chocolate with full bodied wine. Therefore, it might be best to do some tastings and obtain the best match on your palate.

As it relates to chocolate there are also a few specifics that can be taken into consideration:-

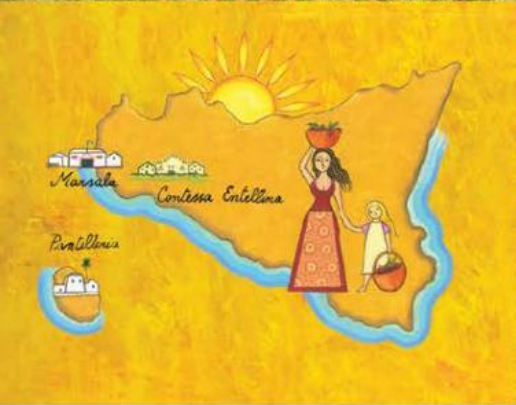
- Milk Chocolate is usually made with a balance of chocolate and cream; it is considered to be the easiest chocolate to pair with wine. A sweet wine (even sparkling in style) complements this chocolate, other options include a Merlot Pinot Noir or Champagne.

- Dark Chocolate contains a higher cocoa content with more bitterness and may require a more full bodied wine like a Cabernet Sauvignon. However, Zinfandels with their higher alcohol levels and fruity tastes could also work as these elements should create a complimentary balance.
- White Chocolate, often pairs well with dry reds, because of its light buttery flavour. However, sweet and fruity wines such as a Rose Zinfandel or a Sherry make ideal partners.

Many experts believe that Champagne and Sparkling Wines can handle any type of chocolate, however if you want to play it safe personal preferences may be the best guide in making your selection. Therefore, having prior knowledge of guests' likes and dislikes will go a long way in helping make a more confident choice.

If in doubt, we at Hotel Food Supplies would be happy to assist you, simply give us a call.





DONNAFUGATA®

Imagination, knowledge and deep roots.
Donnafugata's wines are a passionate interpretation
of Sicily and its sensorial universe.

Follow **DonnafugataWine** on:    
Share with us your **#DonnafugataTime**

Historic cellars: Via S.Lipari 18 - 91025 Marsala (TP) - Sicilia - Italia



DONNAFUGATA®
www.donnafugata.it

Italy

Code	Product	Case VAT Excl.	Bottle VAT Excl.	Case VAT Incl.	Bottle VAT Incl.
W669	Donnafugata Ben Rye 375 ml	\$917.76	\$76.48	\$1,078.37	\$89.86
W656	Donnafugata Anthillia 375ml	\$440.74	\$36.73	\$517.87	\$43.16
W664	Donnafugata Sedara 375 ml	\$259.61	\$21.63	\$305.04	\$25.42
W657	Donnafugata Lighea	\$543.38	\$45.28	\$638.47	\$53.21
W658	Donnafugata Ben Rye	\$1,596.00	\$133.00	\$1,875.30	\$156.28
W659	Donnafugata Tancredi	\$719.25	\$59.94	\$845.12	\$70.43
W662	Donnafugata Angheli Merlot	\$593.25	\$49.44	\$697.07	\$58.09
W663	Donnafugata Mille E Una Notte	\$1,408.86	\$117.41	\$1,655.41	\$137.95
W259	Fattoria Le Pupille Solalto Tos Bianco 375 ml	\$567.63	\$47.30	\$666.97	\$55.58
W255	Fattoria Le Pupille Morellino di Scansano	\$458.89	\$38.24	\$539.20	\$44.93
W256	Fattoria Le Pupille Poggio Valente	\$630.00	\$52.50	\$740.25	\$61.69
W258	Fattoria Le Pupille Safredi Mar. Tosc	\$2,233.98	\$186.16	\$2,624.93	\$218.74
W732	Felsina Colli Senesi	\$390.00	\$32.50	\$458.25	\$38.19
W733	Felsina Lucilla	\$428.47	\$35.71	\$503.45	\$41.95
W725	Felsina Chianti Classico	\$499.00	\$41.58	\$586.33	\$48.86
W726	Felsina Chianti Classico Riserva	\$995.00	\$82.92	\$1,169.13	\$97.43
W727	Felsina Rancia Riserva	\$1,083.27	\$90.27	\$1,272.84	\$106.07
W728	Felsina Fontalloro	\$1,131.38	\$94.28	\$1,329.37	\$110.78
W729	Felsina Maestro Raro	\$1,054.11	\$87.84	\$1,238.58	\$103.21
W330	La Spinetta Barb d Asti Sup\Bionzo	\$1,359.84	\$113.32	\$1,597.81	\$133.15
W328	La Spinetta Barolo Campe	\$3,605.28	\$300.44	\$4,236.20	\$353.02
W332	La Spinetta Barbaresco Valeirano	\$3,276.24	\$273.02	\$3,849.58	\$320.80
W628	Le Macchiole Messorio	\$4,362.62	\$363.55	\$5,126.08	\$427.17
W630	Le Macchiole" Paleo Rosso	\$1,799.04	\$149.92	\$2,113.87	\$176.16
W242	Paolo Scavino Barolo	\$847.44	\$70.62	\$995.74	\$82.98
W243	Paolo Scavino Barolo Bric del Flasc	\$2,795.76	\$232.98	\$3,285.02	\$273.75
W244	Paolo Scavino Barolo Carobric	\$2,795.76	\$232.98	\$3,285.02	\$273.75

Italy

Code	Product	Case VAT Excl.	Bottle VAT Excl.	Case VAT Incl.	Bottle VAT Incl.
W236	Produttori del Barbaresco Rio Sordo	\$1,505.46	\$108.33	\$1,768.92	\$127.29
W237	Produttori del Barbaresco Paje Ris	\$1,505.46	\$108.33	\$1,768.92	\$127.29
W238	Produttori del Barbaresco Barbaresco Ovello	\$1,505.46	\$108.33	\$1,768.92	\$127.29
W239	Produttori del Barbaresco Rabaja	\$1,505.46	\$108.33	\$1,768.92	\$127.29
W254	Produttori del Barbaresco Montefico	\$1,300.00	\$216.67	\$1,527.50	\$254.58
W224	Poderi Luigi Einaudi Barolo Dolcetto di Dogliani I Fllari	\$675.00	\$56.25	\$793.11	\$66.09
W223	Poderi Luigi Einaudi Barolo Cannubi	\$2,179.06	\$167.62	\$2,560.40	\$196.95
W425	Sartori Valpolicella Classico	\$320.00	\$26.67	\$376.00	\$31.33
W426	Sartori Bardolino Chiaretto Classic	\$309.75	\$25.81	\$363.96	\$30.33
W428	Sartori Pinot Grigio Grave	\$260.00	\$21.67	\$305.50	\$25.46
W429	Sartori Regolo	\$434.70	\$36.23	\$510.77	\$42.56
W431	Sartori Pinot Nero	\$230.00	\$19.17	\$270.25	\$22.52
W435	Sartori Amarone	\$1,250.00	\$104.17	\$1,468.75	\$122.40
W711	Sartori Marani Veronese	\$320.00	\$26.67	\$376.00	\$31.33
W446	Sartori Villa Mura	\$295.00	\$24.58	\$346.63	\$28.89
W230	Scarbolo Pinot Grigio Rose	\$399.00	\$33.25	\$468.83	\$39.07
W232	Scarbolo Pinot Grigio Rose 3 Litre		\$115.19		\$135.13
W338	Vietti Dolcetto d'Alba Trevigne	\$556.50	\$46.38	\$653.89	\$54.49
W339	Vietti Barolo Castiglione	\$1,360.80	\$113.33	\$1,598.94	\$133.16
W340	Vietti Barbera d'Alba Trevigne	\$600.50	\$50.04	\$705.59	\$58.80
W341	Vietti Barolo Lazzarito	\$2,581.36	\$215.11	\$3,033.10	\$252.75
W342	Moscato d'Asti Cascinetta Vietti	\$514.50	\$42.88	\$604.54	\$50.38
W375	Zenato" Lugana San Benedetto 12 x 750	\$388.21	\$32.35	\$456.15	\$38.01
W377	Zenato" Pinot Grigio delle Venezie 12 x 750	\$335.00	\$27.92	\$393.63	\$32.80
W378	Zenato" Valpollcella 12 x 750	\$340.00	\$28.33	\$399.50	\$33.29
W379	Zenato" Merlot 12 x 750	\$536.96	\$44.75	\$630.93	\$52.58
W380	Zenato" Amarone 12 x 750	\$1,146.85	\$95.57	\$1,347.55	\$112.29



SARTORI
DI VERONA



Juliet's Balcony, Verona

Sartori,
noble wines
devoted to
Verona

*The fascination
with a history,
the tight bond with
a region,
the power of a personality
embodied
in elegant wines
that narrate
to the entire world
the most intense
of love stories:
the one for Verona*



www.sartorinet.com



Italy:

The Wine Trail Of Italy

With a nickname Oenotria, which means the land of wine, one can understand how deeply entrenched viticulture is in the ethos of the Italian society. This wine country has a rich history dating back more than 4,000 years. The climate of the country has always facilitated viticulture, leading to the nickname given to it by the Greeks, who settled in southern Italy many years ago. The Greeks imported vines introducing the winemaking process in southern Italy in the area which is now known as Sicily.

The Etruscans who some theorize originated from Asia Minor, were at their height in Central Italy from 8th to the 15th century B.C. Herodotus (c. 450 B.C.); they introduced more modern winemaking techniques and established the wine industry in the region that is presently known as Tuscany. They refined viticulture and winemaking techniques (changing the processes previously introduced by the Greeks) developing more desirable, higher quality wines.

In Lucio Sorre's... A Salute to the Etruscan Origins of Tuscan Cuisine, Sorre, notes:- "Incidentally, our sophisticated 20th century enotechnicians boast about their advances in temperature controlled fermentation. The Etruscans were ages ahead of them, though their techniques obviously differed. After crushing the grapes, the must (juice including skins, seeds and stems) was poured into clay containers and

buried deep in the ground. Here the temperature was considerably lower. When the fermentation cycle was completed, the wine was then stored in cellars located even deeper in the earth than the fermentation vessels".

With the settlement of the Roman Empire came a different demand for wine as the acquired palate of the Romans differed. They added water to the wine (reducing the alcohol content), honey for sweetness, along with other spices for flavours. The Romans really had a palate for sweet wines often drinking sweet white wines from nearby Falernian. However, they still deserve some recognition for improving a number of the processes introduced by the Greeks, like determining which grapes thrived best in which climates and improving the wine press, which led to increased juice extraction from the grapes. It is believed that the Romans also introduced the wooden barrel used for storing wine, as well as glass jars and corks. The Romans were instrumental in the exportation of wine to other parts of Europe too, but when their empire fell, the demand for wine plunged with it.

As with a number of other countries the Catholic Church used wine for religious purposes, they continued to develop wine after the fall of the Roman Empire, but it was not until after the Renaissance that the Italian wine industry regained momentum.

The phylloxera outbreak also destroyed many of Italy's vineyards. The industry did not return immediately to the status it once held as a producer of quality wine. Initially replanting efforts were concentrated on quantity as opposed to quality, this led to the production of cheaper wines of a lesser notability. To combat this and return the country to an internationally recognized stance, laws and regulations were introduced (DOCG – Denominazione di Origine Controllata) by the government. The laws were passed in the 1960s ensuring the consistency of wine quality, its geographic uniqueness and a stricter labelling process.

Today, Italy has over 20 wine regions and hundreds of grape varieties; a few of the most popular regions are Veneto, Tuscany and Piedmont.

Veneto

In north-east Italy one will find the region of Veneto, the home of Amarone della Valpolicella DOCG. It is very complex, full bodied dry wine with high tannis and is made with grapes that have been partially dried to concentrate their flavors. Alcohol levels of these wines are among the highest in Italy.

Tuscany

The Tuscany wine region is considered a wine-lover's paradise with its picturesque landscape. One of Italy's most important red wines Chianti comes from central Tuscany. Classic Chianti is dominated by the Sangiovese grape, however small portions of other varieties (under the regions laws) can be added. Much of the Chianti available

is in-expensive, however in some sub-regions better versions are available, such as Chianti Classico DOCG, considered to be some of Italy's finest wines.

Piedmont

When it comes to Italy's famous wines, this region can compete with Tuscany for the top spot. It is the home of Barolo DOCG and Barbaresco DOCG, regarded by some as the most superior wines found in Italy. There are many small vineyards in Piedmont, but collectively they produce more DOCG wines than any other region in the country, giving support to the notion that quantity does not necessarily mean quality. Barbera, Dolcetto and Nebbiola are the three most prominent varietals in this region.

In Italy today, wine is considered a daily staple. You don't talk about a meal without considering wine. Try Hotel Food Supplies' for a wide selection of Italian wines. Whether you are planning a dinner, a big party, or a special occasion affair you will be sure to find the bottles you need.



THE ARISTOCRATIC ORIGINS OF BAROLO & BARBARESCO

In the region of Piedmont there is a royal family of its own kindBarolo and Barbaresco.... often referred to as the King and Queen of Italian wines. Both made from the same red grape varietal Nebbiola; they are grown and aged differently and consequently, express unlike tastes.



Barolo hails from the northwestern side of Piedmont in an area called Langhe; within this area are 11 communes responsible for production. Barolo was actually the namesake of Marchesi di Barolo and has been in existence since the 1850s. Back then its style was very sweet and fruity; today, more modern techniques are used to age the wine resulting in an altered taste, often described as “tar and roses”.

In Piedmont there are two schools of thought so Barolo varies in intensity depending on where it is produced: the western side of the region creates softer and fruitier wines, while those from the east produce more intense flavors.

The traditional Barolo winemakers age the wine for a minimum of three years - two of which are spent in oak and one in the bottle. This period of maturation reduces the amount of tannins contained within the wine, ensuring each bottle meets Italy’s appellation system, Denomination of Origin Verified and Guaranteed (DOCG). Barolo has a floral scent, generally tastes like flower petals, cherry, raspberry sauce, cinnamon and white pepper, as the wine ages, notes of licorice, leather and chocolate are detectable.

The use of the term “riserva” in the Old World is fairly regulated; it indicates a superior wine made from riper grapes, resulting in a higher minimum alcohol. Barolo Riserva is aged for a total of 5 years with 18 months spent in the barrel and it has a strong fruit aroma. The logic behind this is that these 'superior' wines have greater aging potential and can benefit from extended maturing.

The pairing profile for Barolo Riserva is diverse, it fits well with red or white meats, fish or shellfish, aged cheeses or desserts especially those featuring dark chocolate.

Barbaresco was previously called Nebbiolo di Barbaresco. In the late 1700s it was used as a celebratory wine by the Austrian General Melas after his victory over the French. The version of this wine we know today emerged in 1894 receiving DOCG certification in 1980.

When compared, Barbaresco is not as rich as Barolo, mainly due to the nature of its soils, the grapes tend to contain less tannin, but still have an intense, spicy flavor and perfumed sweetness. The climate required for Barbaresco is warmer, drier and milder than Barolo due to it being grown 650 – 1300 feet above sea level on steep hills. This environment allows the grapes to ripen faster than those in Barolo. The vineyards are one-third of the size and are located on the right side of Tanaro river, extending from the area north-east of Alba to the communes of Barbaresco, Nieve, Treiso and San Rocco Senodelvio (which was once part of the Barbaresco municipality, but now is part of Alba).

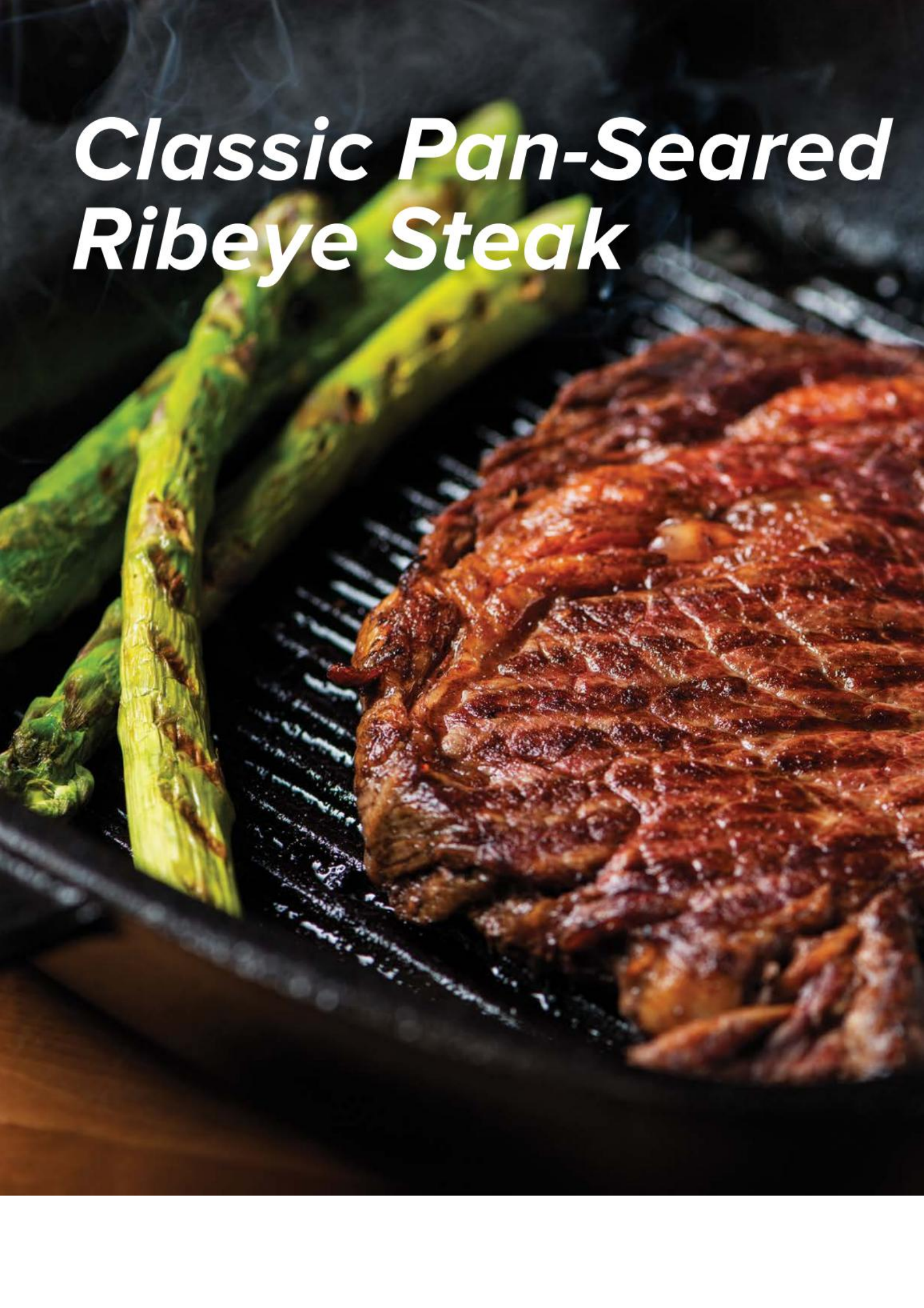
Barbaresco is usually stored for a minimum of two years – one of which must be in a wooden barrel, juxtaposed Barbaresco Rivera which is stored for a period of four years.

Like its noble partner, Barbaresco is considered one of the finest wines in the world, pairing well with grilled meat, poultry, white truffle dishes and medium and mature cheeses.

Contact Hotel Food Supplies to enquire about the impressive selection of Barolo Riserva and Barbaresco Riserva available. You will find some very rare treasures.



Classic Pan-Seared Ribeye Steak





Ingredients

(Preparation time: 20 minutes)

- **1 (16-ounce) Certified Angus Beef® ribeye steak**
- **LE CREUSET cast iron skillet**
- **1 teaspoon peanut or canola oil**
- **1/2 teaspoon coarse kosher salt**
- **1/4 teaspoon freshly cracked black pepper**
- **3-4 thyme sprigs**
- **2 garlic cloves, partially crushed**
- **2 tablespoons butter**

Note: This technique creates a great mouth-watering charred steak using a very hot skillet while emitting a great deal of smoke. Be prepared with pot holders and proper ventilation.

Directions

1. Place skillet in oven and preheat oven to 450°F. Brush both sides of steak with oil, season with salt and pepper. When oven is heated, carefully remove pan and place on stovetop over medium heat.

2. Place steak in skillet, sear for 2 minutes. Flip, top with garlic and thyme then place skillet back in oven for 6-7 minutes.

3. Put skillet back on stovetop over low heat. Flip steak, top with butter and carefully tilt pan while scooping melted butter, garlic and thyme to continually coat steak for 1-3 minutes.

4. Use an instant read thermometer to confirm the correct temperature of the steak and pull from skillet at 120-125°F for medium rare.

5. Let rest five minutes and coat with browned butter before serving.

Pairing Suggestion

Jordan Cabernet Sauvignon is the ideal companion with its rich and seductive palate and fine tannins from new French oak barrels. This wine will compliment perfectly as it has a masculine structure, harnessed by a beautiful balance of acidity, dark fruit and a long finish. Decant for 45 to 60 minutes to further elevate aromas and flavors.



Chocolate Truffle





Ingredients

Preparation time: 6 hours 20 minutes
(Refrigerate for 6 hours to set)

- **250g dark chocolate, broken into small pieces**
- **250g ready-made custard**
- **400ml thick cream**
- **2 tablespoons cocoa powder, sifted**
- **Crème fraiche, to serve**

Directions

1. Place chocolate in a bowl over a pan of simmering water. When melted, set aside to cool slightly. Beat in custard and cream, folding until combined.
2. Line 6 150ml round dessert moulds or soufflé dishes with plastic wrap. Divide mixture between moulds and refrigerate at least 6 hours.
3. When ready to serve, unmould onto serving plates, dust tops with cocoa powder
4. Serve with a dollop of crème fraiche.

Pairing Suggestion

Round Hill California Merlot is the perfect partner with these delicious chocolate truffles. The ripe flavors of berry fruit and spice notes add compliment, plus the wines soft, elegant, refined, silky tannins and smooth finish make these two an ideal match



References

7th Heaven: Wine and Chocolate

Pairing Wine and Chocolate: <https://www.thespruce.com/pairing-wine-and-chocolate-3511408>
What Wines to Pair with Chocolates: <http://winefolly.com/tutorial/what-wines-to-pair-with-chocolate/>
Wiki How to Pair Wine and Chocolate: <http://www.wikihow.com/Pair-Wine-and-Chocolate>
Accessed 2017-07-03

A Guide For Cellaring, Storing and Aging Wine

Complete Guide to Properly Cellaring Wine and Aging Wine: <http://www.thewinecellarinsider.com/wine-topics/wine-educational-questions/guide-properly-cellar-wine-aging-wine/>
Wine Spectator: <http://www.winespectator.com/webfeature/show/id/45577>
Wine Aging Chart for Reds and Whites: <http://winefolly.com/tutorial/cellar-wine-guide/>
How to Store Wine With or Without a Cellar: <http://www.mowinecellar.com/how-to-store-wine>
Why are Wine Bottles Green?: <https://vinepair.com/wine-blog/why-are-wine-bottles-green/>
Accessed: 2017/09/02
©Wine and Spirits - Looking Behind the Label
Published by the Wine & Spirit Educational Trust/ 2014 edition

Barola and Barbaresco

<http://www.localwineevents.com/resources/articles/view/1027/barolo-vs-barbaresco-in-a-nutshell>
<http://www.totalwine.com/wine-guide/italian-wine/piedmont/barolo>
<http://winefolly.com/review/barolo-vs-brunello-di-montalcino/>
<http://www.thekitchn.com/reserva-riserva-reserve-wine-w-111895>
<http://www.templeofwine.com/content/barbaresco>
Accessed: 2017-06-20

Behind the French Label

Wine around the world: who drinks the most? <http://www.telegraph.co.uk/news/2016/04/25/italy-drinks-less-wine-than-germany-in-historic-drop/>
Decoding French Labelling Wines and Terms: <http://winefolly.com/review/french-wine-labels-and-terms/>
Understanding the French Wine Label: <https://www.vivino.com/wine-news/understanding-the-french-wine-label>
French Wine Class: Understanding the AOC and CRU Classifications <http://www.butterfield.com/blog/2013/07/25/french-wine-classification/>
Accessed 2017-07-02

Champagne: It's A Celebration

M History: <http://champagnemontaudon.com/en/m-history/>
Epernay: <https://www.pariscityvision.com/en/france/champagne/epernay>
Champagne Pommery, Our Expertise: <http://www.champagnepommery.com/en/champagne-pommery/our-expertise>
Accessed 2017-04-22

Little Paris: Experience Bordeaux

The Taste of Bordeaux its Characteristics and Styles: <http://www.thewinecellarinsider.com/wine-topics/taste-bordeaux-wine-characteristics-styles/>

A Premier to Bordeaux Wine: <http://winefolly.com/review/a-primer-to-bordeaux-wine/>
Gironde: tourism and sightseeing: <http://www.francethisway.com/regions/gironde.php>
Aquitaine-Limousin-Poitou-Charentes Region: <http://www.france-pub.com/region/aquitaine-limousin-poitou-charentes.html>
Accessed: 8/13/2017

Maipo Valley: Where It All Began

Chilean Wine History: <http://www.chilean-wine.com/chilean-wine-history/>
Maipo Province: https://en.wikipedia.org/wiki/Maipo_Province
Discovering Chile Wines of Maipo Valley: <https://www.authenticfoodquest.com/discovering-chile-wines-of-maipo-valley/>
National Geographic, Atacama Desert: <http://ngm.nationalgeographic.com/features/world/south-america/chile/atacama-text/1>
Discovering Chile Wines of Maipo Valley: <https://www.authenticfoodquest.com/discovering-chile-wines-of-maipo-valley/>
Vina Maipo: <http://www.vinamaipo.com/en/wines/mi-pueblo-cabernet-sauvignon/>
(Accessed 2017-05-21)
Maipo Valley: <http://www.altiplanico.cl/en/altiplanico-maipo-valley/maipo-valley/>
Accessed 2017-06-24
Chile Culture: <http://www.chileculture.org/chilean-wines/>
Chile: <https://www.thisschile.cl/nature/geography/?lang=en>
Accessed 2017-06-25

New Zealand: A Taste of Resilience

Wine Marlborough: <http://www.wine-marlborough.co.nz>
Accessed 2017-05-06
Marlborough Wine Region: <http://www.winesofnz.com/new-zealand-wine-regions/marlborough-wine-region/>
New Zealand Wine: <http://socialvignerons.com/wine-knowledge/wine-regions/new-zealand-wine-map-regions-grape-varieties-history-and-more/>
Accessed 2017-05-29

Planning A Wine Holiday

Start Planning Now for Wine Harvest Season: <http://winefolly.com/tutorial/start-planning-now-wine-harvest-season/>
Top Fifteen Wine Producing Countries: <https://italianwinecentral.com/top-fifteen-wine-producing-countries/>
8 Tips for Planning the Perfect Wine Tour: <http://www.readersdigest.ca/travel/world/8-tips-planning-perfect-wine-tour/8/>
Accessed 2017-07-03

Prosecco: Irresistible Charm

Top 6 Italian Wine Regions and Grapes, Map included: <https://www.vintageroots.co.uk/blog/italian-wine-regions-and-grapes-map-included/>
Accessed 2017-04-22
What is Prosecco? Prosecco vs Champagne Battle: <https://www.vintageroots.co.uk/blog/what-is-prosecco-prosecco-vs-champagne/> (Accessed 2017-04-22)
United Wine: <https://www.unitedwines.co.uk/wine->

References

and-champagne/sparkling/sartori-proseccospumante-brut-erfo

Accessed 2017-04-22

<http://www.sartorinet.com/eng/winery.html>

Accessed 2017-05-21

The Prosecco: http://www.discoverproseccowine.it/en/the_prosecco/

What is Prosecco?: <http://www.mionettousa.com/whyprosecco.php>

UK Prosecco sales grow by 25% shadowing those of Champagnes: <https://gff.co.uk/uk-prosecco-sales-grow-25-despite-drop-champagne-prices/>

Accessed 2017-06-27

11 Things You Didn't Know About Prosecco: <https://vinepair.com/wine-blog/11-things-you-didnt-know-about-prosecco/>

Accessed 2017-07-01

Key World Consumption Trends: <http://www.decanter.com/wine-news/key-world-wine-consumption-trends-vinexpo-291224/#vrMLW9afjwtpAUr6.99>

Accessed 2017-07-04

Recipes

Chocolate Truffle Dessert: <http://www.taste.com.au/recipes/chocolate-truffle-dessert/d15acff1-db36-4d51-b7d9-679b67747d2f>

Classic Pan-Seared Ribeye Steak: <https://www.certifiedangusbeef.com/recipes/recipeDetail.aspx?id=628>

Riesling – Quality and Versatility In a Bottle

Riesling – Germany's White Star: http://www.germanwines.de/fileadmin/user_upload/Website/Service/Downloads/PDF/Riesling-engl.pdf

Accessed 2017-05-21

The Wine Taster's Guide to Riesling: <http://winefolly.com/review/the-tasters-guide-to-riesling-wine/>

Accessed 2017-05-21

Louis Guntrum: <http://www.thewinesociety.com/grower-profile-louis-guntrum>

Accessed 2017-05-21

Riesling and Food: <http://drloosen.com/learning-resources/riesling-and-food/>

Accessed 2017-05-23

Rose: Take Life One Sip At A Time

What is Rose wine? Learn all about Rose wine. <https://vinepair.com/wine-101/learn-about-rose-wine/>

What really is rose wine? <http://winefolly.com/review/what-is-rose-wine/>

Accessed 2017-06-25

<http://www.forbes.com/sites/karlsson/2015/03/15/fashionable-pink-rose-wine-is-conquering-the-world/>

<https://vinepair.com/wine-101/learn-about-rose-wine/>

Accessed 2017-07-07

<http://www.vogue.com/article/how-to-pick-the-perfect-rose-for-summer>

Accessed 2017-07-07

Serving the Perfect Bottle

Right Wine for the Right Occasion: http://www.streetdirectory.com/food_editorials/beverages/wine/right_wine_for_the_right_occasion.html

Choosing the Perfect Bottle of Wine for Any Occasion: <http://tgcmagazine.com/choosing-the-perfect-bottle-of-wine-for-any-occasion/>

Deconstructing a Wine Dinner from Starters to

Dessert: <http://winefolly.com/tutorial/wine-dinner-from-starters-to-dessert/>

A Guide to Wine and Dessert Pairings: <http://www.seriousseats.com/2010/04/how-to-pair-wine-and-desserts.html>

Accessed 2017-06-30

The Cliff Review

2014 Marani Bianco Veronese, Sartori: <http://www.enotriacoe.com/wine/2014-marani-bianco-veronese-sartori.html>

2014 Freakshow Cab: <http://www.michaeldavidwinery.com/product/2014-FREAKSHOW-CAB12/750ML?pageID=676E65CE-BC50-2DE1-1713-A536959DE4C1&sortBy=DisplayOrder&maxRows=10&2013%20Lust%20Zinfadel>

Accessed 2017-09-20

2013 Lust Zinfadel: <http://www.michaeldavidwinery.com/product/LUST-ZIN-13-12/750ML?pageID=2F68F4E2-C959-B043-50C4-6CE15EE1D42B&sortBy=DisplayOrder&maxRows=10&2013%20Lust%20Zinfadel>

Accessed 2017-09-20

The Evolution of California

A short history on wine making in California: <https://labelthisblog.library.ucdavis.edu/a-short-history-on-wine-making-in-california/>

Accessed 2017-04-22

The History of California Wines: http://www.discovercaliforniawines.com/wp-content/files_mf/ecawinehistory.pdf

Accessed 2017-04-22

Wine 101: <http://www.discovercaliforniawines.com/meet-the-grapes/wine-101/>

Accessed 2017-04-22

Italian Wine Central: <http://www.italianwinecentral.com>

Accessed 2017-05-17

Wine Institute: <https://www.wineinstitute.org/resources/statistics/article124>

Accessed 2017-05-21

http://www.discovercaliforniawines.com/wp-content/themes/california-wines/CA_WineMap_2011.pdf

Accessed 2017-05-21

<http://frenchtownconfidential.blogspot.com/2016/06/jean-louis-vignes-father-of-french.html>

Accessed 2017-05-21

There's Nothing Like Australia

<http://italianwinecentral.com/top-fifteen-wine-producing-countries/>

<http://www.totalwine.com/wine-guide/Australian-wine>

Accessed 2017-05-29

The Wine Trail of Italy

The History of the Italian Wine Industry: <http://www.worldwidewinetours.com/italy/italian-wine/>

The History of Wine in Italy: <http://sedimentality.com/wine-history/the-history-of-wine-in-italy/>

Map of Italian Wine Regions: <http://winefolly.com/review/italian-wine-regions-map/>

Top 6 Italian Wine Regions and Grapes, Map Included: <https://www.vintageroots.co.uk/blog/italian-wine-regions-and-grapes-map-included/>

Accessed 2017-08-19

The History of Wine in Italy

<http://sedimentality.com/wine-history/the-history-of-wine-in-italy/>

Accessed 2017-08-21



WAVE[®]
Ceramic Roof Tile

An exclusive roofing material, for less than an exclusive price

WAVE is a semigres high efficiency and quality ceramic glazed roof tile, which provides perfect and efficient roofing. It is fully waterproof, lightweight, and resistant to aging, bleaching and glaze chipping caused by weather and salt attack.

AVAILABLE FROM



Making dreams affordable!





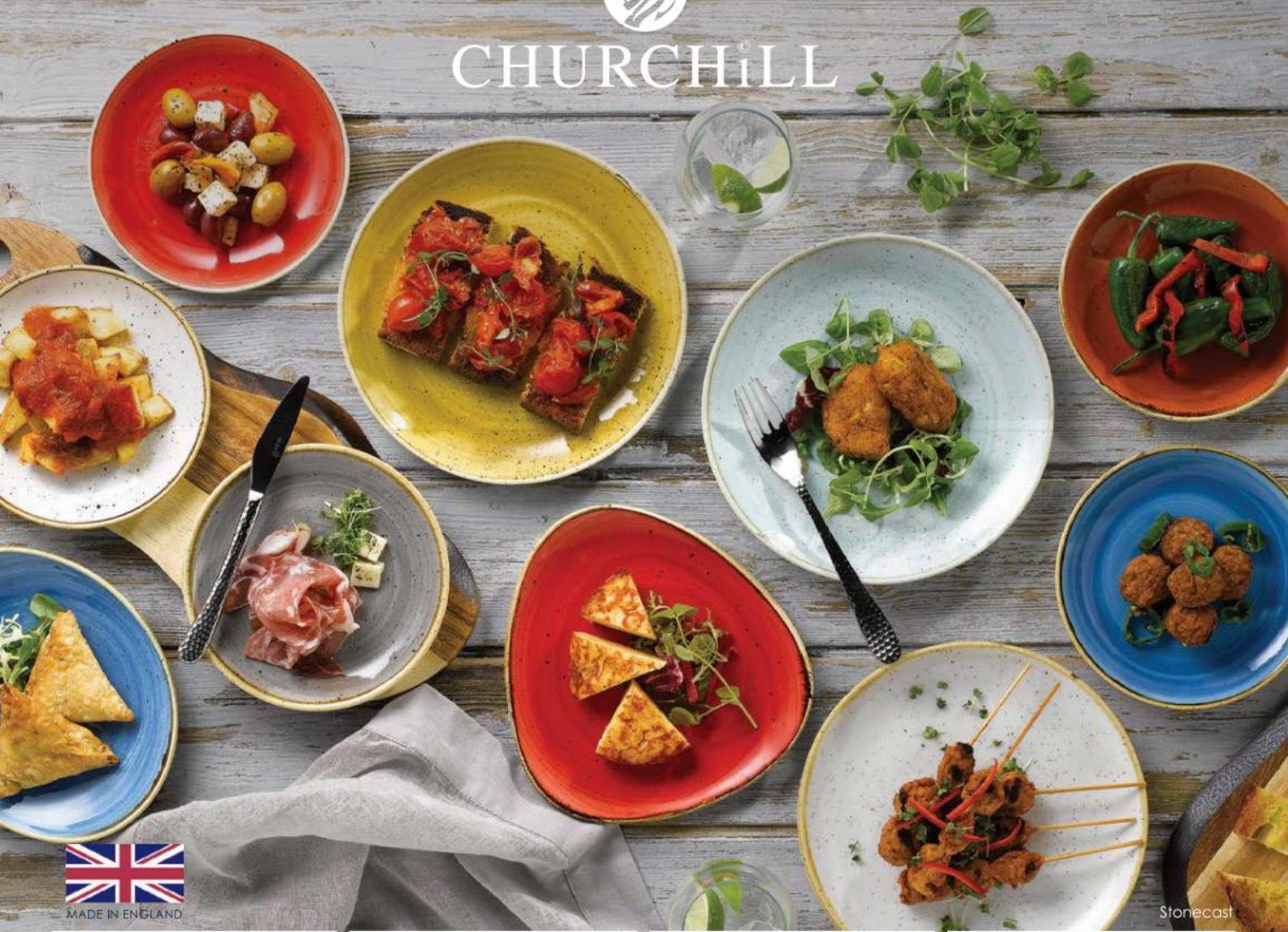
THE CLIFF BEACH CLUB

OPEN FOR LUNCH & DINNER
TUESDAY - SATURDAY ^{with}
ROAST LUNCH SPECIALS ON SUNDAY

CALL 432 0797 or EMAIL
reservations@thecliffbeachclub.com



CHURCHILL



Homespun Charcoal Black



Raku Quartz Black



Patina Iron Black



Raku Topaz Blue

The Churchill Super Vitrified body is one of the strongest in the world, delivering presentation that lasts. Selected products covered by Churchill 5 Edge Chip Warranty

220 years of innovation, passion and expertise

f churchill1795 | t @churchill1795 | i @churchill_1795

firgos

Eastern Caribbean Ltd.

45 WARRENS INDUSTRIAL PARK
ST. MICHAEL, BARBADOS
TEL: (246) 425 - 3958/59/60
FAX: (246) 425 -3956