

April

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RAISE A GLASS

WHEN THE OCCASION CALLS FOR SOMETHING SPECIAL

A Fresh
New Season

Welcome
Spring Frittata

The Wine Tour
is on Us

Join Us at the
Tasting Bar

April
Specials

Celebrate Spring
with our Event
APRIL 4 & 5, 2009



spring forward

FROM OUR PREMIUM VQA COLLECTION

Magnotta 2007 White Merlot
Special Reserve VQA

Magnotta 2007 Muscat Ottonel
Medium Dry Special Reserve VQA

Usher in the spring weather with these two sensational 100% Ontario grown VQA wines. Magnotta's *White Merlot* is a silky rosé that's as refreshing as it is versatile. Try it with light meats, Mediterranean fare or your favourite chicken dishes. Our *Muscat Ottonel* represents the pinnacle of the winemaker's craft with its classic elegance and delicate sweetness in perfect balance. Enjoy it with freshwater fish, delicate cheeses or traditional Italian pasta in savoury cream sauces. Choose one, or better—both, and prepare to be impressed!

MAGNOTTA IS PROUD TO OFFER ONE OF
CANADA'S MOST EXTENSIVE VQA PORTFOLIOS

MAGNOTTA
The Award Winning Winery



[SERVE WITH]
2007 Magnotta Brut VQA



A Fresh New Season

Spring forward with crisp, lively and refreshing wines.

BY CESAR VALENTE, FINE WINE SPECIALIST—MAGNOTTA WINERY

The key to the enjoyment of wine in warmer weather is to ensure the wines you're serving are fresh and lively to the palate.

I'm uncertain if Environment Canada statistics bear it out but to me this past winter felt like one of the most merciless in the last 20 years. Alas, it's April so we shouldn't have much more in the way of inclement weather to endure. Cabin fever seems to have set in with me. I'm anxious to fire up the outdoor grill and set up the patio furniture and lawn chairs. Liquid refreshment, of course, is next on the agenda.

Cold weather is perfect company for big, bold, rich tasting wines but now is the time for crisp, lively and refreshing wines that will take us through the spring. Luckily, Ontario as a cool climate growing region produces some of the best warm weather wines this side of anywhere. Red, rosé, white or sparkling, the choices are many. Break with tradition and try a *Sauvignon Blanc*, *Pinot Gris*, *Muscat Ottonel*, *Riesling* or *Gewürztraminer* if whites are your preference. These classic yet lesser known white varietals are simply outstanding as the temperature outside begins climbing. If you're more traditional, there's always a superb, unoaked *Chardonnay* awaiting. Rosés like *White Merlot* are hard to beat when it comes to sheer refreshment and versatility.

If reds are your preference, serve a lighter and more quenching red such as an unoaked *Cabernet Franc*, *Cabernet Sauvignon*, *Merlot*, *Maréchal Foch* or *Gamay*. Remember to put a slight chill on your reds. The key to the enjoyment of wine in warmer weather is to ensure the wines you're serving are fresh and lively to the palate. Don't forget Ontario's superb sparkling wines—they're sensational with food as well. Cold cuts, grilled meats, fish and vegetables crisped up with fresh salads are perfect fare as we transition from cold to warm. Look for inspiration in Mediterranean-style dishes as they're ideal with lighter wines. While we're on a southern European note, don't forget the ice cold pitcher of sangria made with either red or white. It's the perfect backyard sipper.

Enjoy the spring season while it's here. I've always said that if you start enjoying sooner, you can enjoy longer. Drop in and see us. We've got complimentary tasting bars at each of our locations. Taste some of our superb bag-in-box wines too. Many of them are ideal warm weather wines that are as refreshing as they are affordable. I suspect a few more cold days still await us but it won't be long before the mercury starts climbing. In the meantime, I'm going to start pulling the barbeque and patio furniture out of storage. Here's to the warm weather—Cheers!

Cesar Valente is a premium wine industry expert with over 20 years experience in both VQA and International wines.



After a long winter, celebrate the new season with a brunch featuring this colourful frittata. A sparkling wine like **Magnotta Brut VQA** will pair well with eggs and turn this leisurely meal into something fresh and festive.

Welcome Spring Frittata

- 1 cup broccoli florets
- 3/4 cup sliced button mushrooms
- 1/4 cup diced red bell pepper
- 2 green onions, sliced thin
- 1 tbsp. butter
- 1 cup diced cooked ham
- 8 large eggs
- 1/4 cup water
- 1/4 cup Dijon mustard
- 1/4 tsp. dried oregano
- 1/4 tsp. dried basil
- 1/8 tsp. garlic powder
- 1/2 tsp. salt
- 1-1/2 cups shredded cheddar cheese

- 1 Preheat oven to 375°F.
- 2 Grease a shallow 1-1/2-quart casserole dish. Sauté broccoli, mushrooms, red peppers and onions in butter until cooked. Remove from heat and stir in ham. Let cool slightly.
- 3 In a large bowl, whisk together eggs, water, Dijon mustard and all spices. Stir in sautéed vegetables and cheddar cheese. Pour into casserole dish and bake for 25 minutes until centre is done.

Recipe by Peggy Troubridge Filippone

The Wine Tour is on Us

After months of winter nesting, it's time to get out and do something adventurous. How about a wine tour that won't cost you anything? That's exactly what we have to offer at our Vaughan and Beamsville locations every day at 2 pm. In fact, these free 20-minute tours have been a feature at **Magnotta** for years. If that's a surprise to you, now's the time to finally experience one.



Tour Magnotta Vaughan

You'll walk through our production and bottling facilities and descend into our temperature-controlled, underground working cellar. This is a real highlight where exquisite vintages age in barrels and the display of cooper tools gives you a glimpse into the ancient art of barrel making. Your tour will wind down at our complimentary tasting bar where you'll sample a few award winners. Vaughan also features Magnotta's extensive collection of original art including works by Canadian Group of Seven artists A.Y. Jackson and A. Lismer which have inspired our label designs. Some of the over 3,000 medals the winery has received are also on display in the Awards Room that opens out to the fountain garden.

Tour Magnotta Beamsville

Nestled in the heart of Ontario's Niagara wine region, this tour takes you behind the scenes at our facilities where grapes from Magnotta's own Niagara vineyards are crushed and pressed. See the Harvest Room and get a close-up look at our Icewine presses used to make Canada's most award winning Icewines. Beamsville also features Ontario's first Amarone-style VQA Wine Drying Room. You may even experience a rare treat and see a real cooper (barrel maker) working on-site. Then, head over to our complimentary tasting bar to sample several of our world-class wines.

Both of our facilities are open all year round so while you're out enjoying the spring season, treat yourself to a journey into the wonderful world of wine.

ROSSANA MAGNOTTA
CEO—MAGNOTTA WINERY

Join Us at the Tasting Bar

Our complimentary tasting bars are a unique feature at all our retail locations. Each month we present multiple varietals for you to savour—our way of enhancing your Magnotta shopping experience.

Magnotta 2007 Gewürztraminer Medium Dry Special Reserve VQA

Here's a wine that's pure refreshment making it ideal on its own or with your favourite spicy dishes.



Exquisite with spicy Pad Thai.

Magnotta 2007 Chardonnay VQA

Unoaked *Chardonnay* perfection. Textbook notes of apple, pear and tropical fruit with a clean, dry finish that'll leave you wanting more.



True Chardonnay character like you've never tasted.

Magnotta 2006 Cabernet Franc VQA

A lively, fruit-forward Ontario red that's a perfect complement to casual meals including those gourmet burgers straight off the grill.



The match for Portuguese-style Piri-Piri chicken.

Magnotta 2006 Riesling Medium Dry Special Reserve VQA

An exceptional *Riesling* with delicate sweetness beautifully offset by its crisp, lively character. Pour yourself a glass!



Chicken wing lovers—this one's for you.

Magnotta 2007 Merlot VQA

An easy drinking *Merlot* that's as food friendly as they come. Pair it with dinner tonight or serve it up with a plate of your favourite cheeses.



Unforgettable with baby back ribs.

Smart Buy of the Month

SAVE
\$2.00



Magnotta 2007 White Merlot Special Reserve VQA

Traditional, premium rosé wine can be expensive. Our rare 100% Ontario *White Merlot* is always reasonably priced and now it's even on special to celebrate the arrival of spring. A great versatile wine and a thirst quenching sipper for the upcoming patio season.

NOW \$11.95 Reg. Price \$13.95

Ends April 30, 2009. While supplies last. Quantities are limited and may vary by store. All pricing subject to applicable deposit/bottle.

April Specials

Magnotta
2006 Shiraz
Australia
International Series
NOW **\$8.45**
Reg. \$9.45

Magnotta 2006
Chardonnay
California
International Series
NOW **\$8.25**
Reg. \$8.75

Magnotta
2007 Vidal
Harvest
Moon VQA
NOW **\$8.95**
Reg. \$9.95



More Specials Available In-store and Online.

Ends April 30, 2009. While supplies last. Quantities are limited and may vary by store. All pricing subject to applicable deposit/bottle.

World Wine Pick

TRY A WONDERFUL WINE WITH AN UNUSUAL NAME

Magnotta 2006 Fetească Regală
Romania International Series



An outstanding, off-dry white produced from one of Romania's most revered grape varieties. Simply superb with poached trout or bacon wrapped scallops.

\$7.25

Subject to applicable deposit/bottle.



Magnotta Vaughan
Winery-Brewery-Distillery-Tour Facility
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1.800.461.WINE (9463)

~ Order by email: online@magnotta.com

~ Visit our online store

www.magnotta.com

Join our e-newsletter online!

MAGNOTTA

The Award Winning Winery

This newsletter is printed on paper containing 30% post-consumer waste, manufactured using biogas energy (an alternative green energy source that eliminates greenhouse gas emissions that cause global warming) and EcoLogo certified by Environment Canada's Environmental Choice Program.

Events for April

GOOD FRIDAY & EASTER SUNDAY

~ ALL STORES CLOSED ~

WE ARE PLEASED TO PRESENT THESE COMPLIMENTARY EVENTS AT ALL OF OUR LOCATIONS:

VAUGHAN | BEAMSVILLE | BRAMPTON | CAMBRIDGE | MISSISSAUGA | NORTH YORK | SCARBOROUGH

SATURDAY, APRIL 4 & SUNDAY, APRIL 5, 2009 2 ~ 4 P.M.

Time for Spring!

Kick off spring with a sample of Magnotta's 2007 Pinot Blanc VQA (*On Sale Now*) paired with Molisana's delicious artichoke hearts in oil on gourmet crackers.

SATURDAY, APRIL 11, 2009 2 ~ 4 P.M.

Happy Easter

Celebrate Easter with a taste of Magnotta's 2006 Pinot Noir Special Reserve VQA paired with black olive spread on crispy crustini. Then take it home and serve with your Easter lamb feast!

SATURDAY, APRIL 18 & SUNDAY, APRIL 19, 2009 2 ~ 4 P.M.

Rosy Rosé

Magnotta's delicately sweet 2007 White Merlot Special Reserve VQA (*April's Smart Buy*) is so versatile. Join us and discover this rare Merlot rosé paired with shiitake mushroom tapenade or green olive spread on crustini.

SATURDAY, APRIL 25 & SUNDAY, APRIL 26, 2009 2 ~ 4 P.M.

Magnotta-Style White Sangria

Our recipe for this popular warm weather cocktail is made with our very own 2007 Sauvignon Blanc *Chile* (*On Sale Now*) and Vermouth Bianco. Stop by and enjoy a sample of this refreshing thirst-quencher paired with Brickstone's apricot and jalapeño spread or cherry calvados on gourmet crackers.

SIGNATURE EVENT

BUONA PASQUA!

MAGNOTTA VAUGHAN | MAGNOTTA BEAMSVILLE

SATURDAY, APRIL 11, 2009 12 ~ 2 P.M.

"La Colomba", shaped like a dove to symbolize peace, is a traditional Italian treat enjoyed at Easter time. Whether served at Easter brunch or after dinner as an addition to the dessert table, this sweet bread pairs beautifully with Magnotta's 2007 Vidal Harvest Moon VQA (*On Sale Now*). Come in for a taste of both.

Although we strive for accuracy in both copy and pictures, errors may occur. We reserve the right to limit quantities and to correct any errors. Selection may vary by location and time. Please call to confirm availability. All pricing subject to applicable deposit/bottle. See stores for details. Please drink responsibly.