

SEPTEMBER 2010

RAISE A GLASS

WHEN THE OCCASION CALLS FOR SOMETHING SPECIAL



Perfectly Air Dried

**Magnotta 2006
Canadian Passito
Vidal VQA**

The tradition of harvesting the finest grapes and drying them naturally in the open air before being crushed and turned into wine is a very ancient one. Thanks to the Greeks and later the Romans, it became known that this winemaking process would produce wines of great longevity and aromatic intensity. Magnotta's 2006 Canadian Passito Vidal VQA is no exception. Inspired by the famous Passito wines of Italy, ours is produced from specially selected, hand picked, Ontario *Vidal* grapes and carefully air dried for three weeks before slowly fermented into a deliciously sweet and creamy dessert wine. A perfect fall treat!

MAGNOTTA

The Award Winning Winery



Ontario Peaches & Passito

[SERVE WITH]

**Magnotta 2006 Canadian
Passito Vidal VQA**

12 ripe peaches

juice of 1 lemon

1/2 bottle **Magnotta 2006
Canadian Passito Vidal VQA**

whipped cream

- 1 Peel and slice peaches. Place in a glass bowl.
- 2 Add lemon juice and toss to coat fruit.
- 3 Pour **Magnotta Canadian Passito Vidal VQA** over fruit and cover.
- 4 Refrigerate for 2 hours.
- 5 Arrange on dessert plates and top with whipped cream.

From the Magnotta recipe collection.

Smart Buy of the Month



Young
& fruity

Magnotta 2009 Gamay Nouveau VQA

We're so proud of our young and fruity **Gamay Nouveau** because it's aged so beautifully since we first released it last fall. Made with 100% Ontario *Gamay Noir* grapes that are harvested and pressed immediately to celebrate the harvest, it proves without a doubt that we can do *Gamay Noir* with the staying power of a Beaujolais Cru right here in Ontario, giving the French region of Beaujolais a good run for its money.

Ideal for sipping. **Only \$8.95**

**Magnotta 2009
Pinot Gris Special
Reserve VQA**

Our zesty, 100% Ontario grown *Pinot Gris* is made in the traditional Italian style and packed with aromas of citrus and tropical fruit.

Truly superb with shellfish, poultry or mild, creamy cheeses.



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**

Crisp and vibrant with citrus fruit notes.

Enjoy with Mexican cuisine.

**Magnotta
2007 Chardonnay
Limited
Edition VQA**

A barrel aged *Chardonnay* of awesome character.

Simply superb with shellfish.

**Magnotta
2007 Meritage
Limited
Edition VQA**

Bold, intense and true to its Bordeaux-style.

Partner with your favourite steak.

**Magnotta
2007 Cabernet
Sauvignon
Limited
Edition VQA**

A full throttle, fruit and spice forward red.

Savour with hearty beef stews.

Magnotta Vaughan

Winery-Brewery-Distillery-Tour Facility
271 Chrislea Rd.
(Weston Rd. & Hwy 7)
905.738.WINE (9463)
1.800.461.WINE (9463)

Magnotta Beamsville

Winery-Tour Facility
4701 Ontario St.
(Ontario St. & QEW)
905.563.5313

Magnotta Brampton

7700 Hurontario St.
(Hwy 10 & Hwy 407)
905.451.2511

Magnotta Cambridge

1300 Bishop St.
(Bishop St. & Hespeler Rd.)
519.624.9322

Magnotta Mississauga

2555 Dixie Rd.
(Dixie Rd. & Dundas St. E.)
905.897.WINE (9463)

Magnotta North York

5823 Yonge St.
(Yonge St. & Finch Ave.)
416.250.1414

Magnotta Scarborough

1760 Midland Ave.
(Midland Ave. & Lawrence Ave. E.)
416.701.WINE (9463)

September Specials

**Magnotta 2007
Tocai Italy
International Series**

NOW \$7.50 REG. \$8.25



**Magnotta 2005
Syrah France
International Series**

NOW \$9.25 REG. \$10.25



**Magnotta
2007 Cabernet
Sauvignon
Argentina
International Series**

NOW \$7.50 REG. \$8.50



More Specials Available In-store and Online.

Ends September 30, 2010. While supplies last. Quantities are limited and may vary by store. All pricing subject to applicable deposit/bottle.

TRY A WONDERFUL WINE WITH AN UNUSUAL NAME

World Wine Pick

**Magnotta 2006
Tempranillo
Spain
International Series**

A bold, dry red with loads of character.

ONLY \$9.75



Events for September

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

SATURDAY | SUNDAY
SEPTEMBER 4 & 5
2-4 P.M.

A Long Weekend Treat

Join us for a sample of Magnotta's full-bodied 2007 Chardonnay Barrel Aged Special Reserve VQA paired with Molisana's marinated artichoke hearts.

SATURDAY | SUNDAY
SEPTEMBER 11 & 12
2-4 P.M.

Fall is Here!

Experience Magnotta's 2006 Canadian Passito Vidal VQA perfectly paired with Rosenborg's cheddar cheese on gourmet crackers and topped with cherry and calvados spread. Don't miss out on this perfect fall affair! *Plus: See our recipe for Canadian Passito with peaches on front cover.*

SATURDAY | SUNDAY
SEPTEMBER 18 & 19
2-4 P.M.

A Harvest Favourite

Enjoy our 2009 Cabernet Franc VQA from our Equus Series served with Vintners red cheddar topped with Brickstone's finest Mediterranean Sunshine on crustini.

SATURDAY | SUNDAY
SEPTEMBER 25 & 26
2-4 P.M.

A Classic, Everyday Pleasure

Sparkling wines are so overlooked when it comes to everyday meals. Drop by for a taste of our fantastic 2008 Magnotta Classic VQA, served with Brickstone's Olive & Lemon Tapenade on gourmet crackers, and discover why sparkling wines should be one of life's great everyday pleasures.

SIGNATURE EVENT

SATURDAY | SUNDAY
SEPTEMBER 25 & 26
12-2 P.M.

MAGNOTTA VAUGHAN | MAGNOTTA BEAMSVILLE

FALL FOR SOMETHING SWEET

Come in for a taste of our sublime **Framboise** and delicious **Iced Apple** paired with European chocolate!

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.

**LABOUR DAY
VAUGHAN &
BEAMSVILLE OPEN**

**MONDAY,
SEPTEMBER 6**
10 A.M. - 6 P.M.
**ALL OTHER
STORES CLOSED**

Have your favourite Magnotta wines and spirits delivered right to your door.

• Order by phone:
905.738.WINE (9463)
1.800.461.9463

• Visit our online store
www.magnotta.com

Sign-up online to receive our e-newsletter!