



## En Primuer Winery Series

En Primeur Winery Series wines give craft winemaking enthusiasts the opportunity to make superior quality wines. The most authentic craft winemaking experience, enabling you to craft age-worthy wines of distinction that will impress every wine connoisseur.



### *Winemaker's White Trio*

This refined Pinot Grigio, Sauvignon Blanc, and Muscat blend exudes pretty floral aromas with hints of tropical fruit and lychee. Flavours on the palate include juicy pineapple, mango, peach, and lychee.

**Food Pairings:** Try with spicy Pad Thai, a summer salad or BBQ pork.

**Oak – Unoaked Body – Medium Sweetness – Off-Dry**

Reg \$159.99 now only **\$134.99 Save \$25**

### *Chile Merlot*

A classic wine with a rich aromatic bouquet of fresh red cherries, toasted oak, and herbs. Expressive flavours of dark ripe plums, berries, and silky tannins on the palate

**Food Pairings:** Serve with grilled beef and sesame dressing or caesar salad and meatballs



CRUSHED GRAPE SKINS

**Oak – Medium Body – Medium Sweetness – Dry**

Fermenting your wine on GenuWine Winery Crushed Grape Skins will enhance the bouquet and contribute soft velvety tannins for a round, juicy mouthfeel

Reg \$159.99 now only **\$134.99 Save \$25**



Sale ends February 11th

## Grand Cru

Grand Cru is the perfect choice for craft winemakers who want easy drinking table wines that pair perfectly with every meal.

Grand Cru wines require shorter fermentation times and taste delicious even with little or no aging.

From the first swirl to the final sip, make your everyday special with an easy-drinking Grand Cru. or enjoy a glass or two on its own in the company of family and friends



Sale ends February 11th

### *Vieux Chateau du Roi*

A hint of violet is present in the bouquet, typical of this variety. It's superbly enhanced with the addition of oak, and while it can be drunk young, it also does well with age

**Food Pairings:** Great with roasted vegetable pizza or roast chicken and mushroom sauce

**Oak – Medium Body – Medium Sweetness – Dry**

Reg \$75.99 now only **\$65.99 Save \$10**

# Gewürtraminer

A clean, refreshing and food friendly white wine offering a light, fruity aroma with green, herbal flavours and a touch of mint

**Food Pairings:** Serve with chicken and a fresh salad or shrimp and light pasta  
**Unoaked Body – Medium Sweetness – Dry**

Reg \$73.99 now only **\$63.99 Save \$10**



Sale ends February 11th

## Brew House

The Brewhouse kit produces all-grain microbrew style beer with the convenience of a kit. Brewed from fresh grains and hops, it is pure all-grain wort made the same way as commercial microbrewed beers

## Mexican Cerveca

Modeled after the classic beer of Mexico! Light-bodied, crisp and clean. Drop in a wedge of lime and let our Cerveza take you to a white sand beach overlooking the Pacific. Don't forget the sunblock!



### Technical Data:

Bitterness 8 IBU  
Malts Pale, Flaked Rice  
OG 1.044  
Hops Columbus  
Colour Straw, golden  
Serving Temp 7c/45f

Reg \$49.99 now **\$42.99**

**Save \$7**

Sale ends February 11th

## Pre-Order Now



**CHEERS TO  
KÖLSCH!**

The Brew House presents the ultimate alternative summer beer – Kölsch! The classic German style kölsch is an ale that's cold-fermented like lagers, dampening fruitiness and escalating brisk refreshment. Kölsch is a great running mate to salads, eggy brunch, and lighter fish and is a beer that will satisfy a broad audience of beer drinkers. It pours light straw in colour with a big, fluffy, white head and boasts aromas of light floral and spicy notes. Its malt and hop profiles are moderately low, but perceptible.

**\$54.99**

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