

April 2010 Limited Release

TRIO TINTO

*A fusion of classic Spanish grape varieties –
Tempranillo, Garnacha, and Cariñena*

(Includes a 2 litre virgin Spanish Crushed Grape pack)

These three native Spanish red wine grapes are usually deemed to be the mainstay of quality wines in most of Spain.

This Limited Release offering is made up of 50% Tempranillo (Spain & California), 27% Garnacha (Spain), and 23% Carinena (Carignan from California). Tempranillo is most associated with wines of Rioja. Tempranillo should bring in ruby red colour, with aromas and flavors of berries, plum, tobacco, vanilla, leather, and herb. Garnacha characteristics are generally spicy, berry-flavored, and soft on the palate, with a relatively high alcohol. Carignan is often used as a

blending grape and has been known to bring a softer wine with rustic fruit and perfume when blended with Grenache (Garnacha). Nevertheless, it is common that at least two or all three varieties are blended together to achieve the most profound and complex wines that each region can exhibit.

This blend is fermented on virgin crushed grapes from Spain (Tempranillo, Garnacha or a blend of the two - to be determined by our panel's selection from prototypes still in progress).

Two-stage oak treatment is expected to be chosen – French during fermentation, Hungarian cubes post-fermentation.

Ageing:

Begin to enjoy after 6-8 months in the bottle. Reaching maturity at 12 – 18 months but can be held for at least a year longer.

Food Pairings:

Has enough structure to compliment barbeque cuts of meat and whole or pieces of poultry. Great with grilled chorizo sausage served with sautéed potatoes and vegetables. Served in Spain with a wide variety of cheeses but we think it is especially good with hard, aged cheese.



Each Of These Premium Kits Is Prepared To Our Highest Standards:

2010 Limited Release Collection

All three red wines are prepared in 18 Litre, more juice format

Only premium, varietal juices and concentrates are used.

The musts contain no added sugar, flavours, colourings or non-grape botanicals.

Crushed grape solids, made from over 12 pounds of virgin, varietal-specific grapes are included with each red for "fermented on the skins" quality.

Region specific grapes, from low yield vineyards, are featured in each wine.

All juices have been pressed with no filtration, centrifuging or forced clearing in order to retain maximum varietal character, body and flavour.

All kits include a set of 30 non-permanent "peel n' stick" labels.

2010 Limited Release Order Form

ORDERING: Each Limited Release wine is restricted to supply of raw materials and quantities pre-ordered before production. Please place your order with the retailer at least 15 days before the month of release to ensure you receive the kits you wish to enjoy.

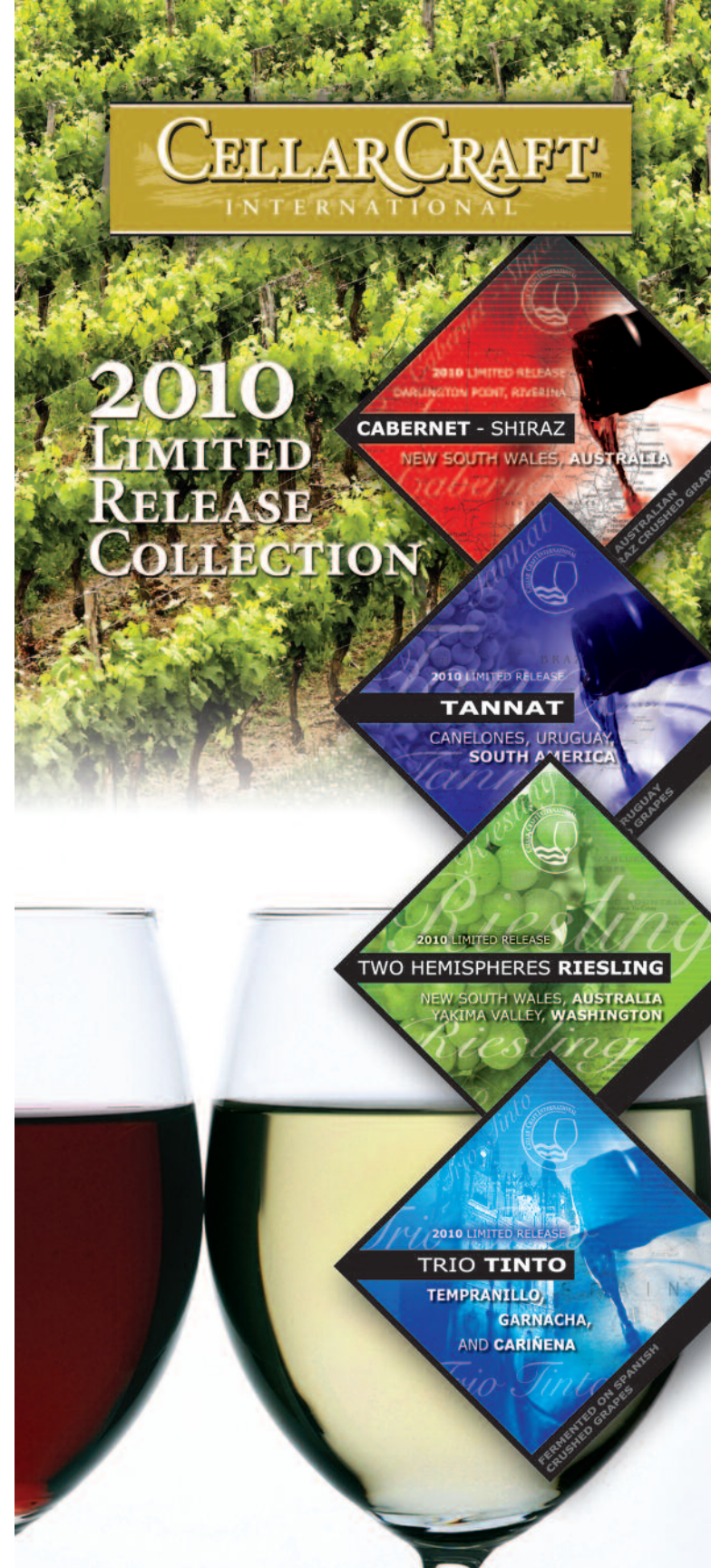
Month Released	Description	Resource No.	Quantity Desired
January	Australian Cabernet Shiraz	140997	
February	Uruguay Tannat	140998	
March	Two Hemisphere Riesling	140999	
April	Spanish Trio Tinto	141000	

Customer Name _____

Customer Signature _____

Phone _____

eMail _____



January 2010 Limited Release

**Darlington Point, Riverina
New South Wales, Australia
CABERNET
SHIRAZ**

(Includes a 2 litre virgin Cabernet-Shiraz Crushed Grape pack)

Both the Cabernet and the Shiraz in this blend come from the Darlington Point Vineyard that supplied the fruit for our recently launched Australian Shiraz.

This blend features 64% Cabernet and 36% Shiraz and is fermented on equal parts of Cabernet and Shiraz virgin, crushed grapes from Darlington Point. Two-stage oak on Hungarian shavings then Hungarian cubes brings vanilla and subtle toastiness to the finished wine.



Aromas of plum, spice, herbs, and chocolate from the Cabernet dominate with berry and more spice coming from the Shiraz. The palate displays black currant and mint from the cab with suggestions of cherry, blackberry, and earthy overtones contributed by the Shiraz.

The marriage of Cabernet and Shiraz is found mainly in new world wine regions, and certainly Australia is the acknowledged champion of the style. Cellar Craft is pleased to be able to offer the kit wine enthusiast this Limited Release example made with high quality fruit from a leading area and prize winning vineyard. We hope you will consider this rare offering as being a worthy addition for your cellar.

Ageing:

Will begin to reveal its mature nature after 6-8 months. The full character should be established after 12-18 months but will continue to develop and integrate for at least a year longer.

Food Pairings:

This is a blend that is always right with barbecued red meats, your Sunday roast of beef or lamb, and hearty stews.

February 2010 Limited Release

**Canelones, Uruguay, South America
TANNAT**

(Includes a 2 litre virgin Tannat Crushed Grape pack)

Yes, Uruguay does have a wine industry. In fact, it goes back some 250 years! However, the world outside of Uruguay has only recently and very enthusiastically discovered the wines. The Tannat vine was brought to Uruguay in the 19th century and began to thrive in its new home. Plantings of this grape continue to grow each year along with its wine industry.

The signature wine of Uruguay is a big red wine called Tannat. Like Carmenere and Malbec, Tannat originated in France but today has limited plantings there. The Tannat grapes in this Limited Release offering were selected and custom processed for Cellar Craft by Bodega Bouza, an ultra-modern boutique winery located just outside of the capital city, Montevideo. [For more information, see www.bodegabouza.com.]

The Tannat wines produced in Uruguay have been characterized by more elegant and softer tannins with blackberry fruit notes.

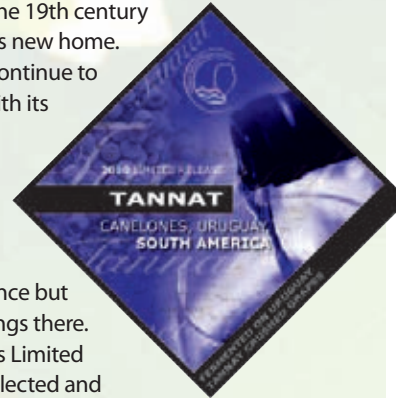
Perhaps the best way to whet your interest in this exciting new wine is to extract a quote from noted wine critic and authority Jancis Robinson: *"I liked its dense, firm, confident on the nose and lovely full fruit impact on the front palate with some tar and liquorice and firm fruit first, and only then very slightly inky tannins. The alcohol level is 14.5% but it doesn't taste hot."* (Source: www.jancisrobinson.com/articles/20070403.html)

Ageing:

Should show well around 12 months but you should be rewarded if you can set some bottles aside for 2 – 4 years.

Food Pairings:

Tannat is King in Uruguay and asado (grass fed beef, grilled over an open fire) is the festive favourite to serve with it. All grilled meats, steak, ribs, and lamb are appropriate with Tannat, as are duck, game, and goulashes. Don't hesitate to serve any of your favourite cheeses with this wine. Aged, firm cheese, blues, and most soft choices can be recommended.



March 2010 Limited Release

**New South Wales, Australia
Yakima Valley, Washington
TWO HEMISPHERES
RIESLING**

We love the ability to source fruit from diverse regions and blend them into a wine that often exceeds the qualities of the either component. This blend of Rieslings, co-fermented in equal proportions, from vineyards more than 12,000 km. apart is a great example. Individually, each wine has much charm and appeal, but vinted together they achieve a new level of complexity. The multiple layers of sensory delight contributed by the two components indeed reach new heights.

From Washington Riesling, notes of apple, pear, peach, melon, floral, and mandarin establish a solid foundation. The Australian fruit brings out lime, grapefruit, tropical notes, and additional spicy floral qualities. A most interesting wine!

We are still evaluating levels of dry/sweet and flavour reserves that will be chosen to define the final product, but we already are certain that this wine will offer a unique and enchanting wine experience for those who choose to add it to their cellars.

Ageing:

Will show well after just a few weeks and is usually consumed within 12-18 months.

Food Pairings:

Riesling is about the most food friendly wine available. Fish and seafood, chicken, turkey, veal, pork, sausage, and Asian dishes all pair well with it.

