



Valley Wines

Home to all your fermenting needs.

February 2012

Please visit www.valleywines.ca

The Valley Wines Monthly Newsletter {Volume No 30}

WELCOME TO OUR NEWSLETTER

NEW



Only \$5.80 per two litre Bottle

Great Beer in 3 Easy Steps

1. Drop in the Yeast... 2. Wait 10-14 days... 3. Chill!!!

3 Styles to Choose From:

Mexican Cerveza - Premium Pilsner - Red Lager

Only on Valentine's Day
Buy One Bottle @ \$5.80 and
Get One More Bottle For Free!

This section is reserved for you, and it's all about Wine or Beer. Do you have an old carboy to sell? Do you want to give away some wine/beer bottles? Do you have a question that you would like someone to answer? (about Wine or Beer) Send the details/questions to us in an e-mail and we'll post it here for you. (space permitting)

GREAT VALUE EACH AND EVERY MONTH AT VALLEY WINES



Start Your Next Batch of Wine Before February 18th and get a FREE GIFT

Please Note: We will be closing at 1:00 pm on Saturday, February 18th Happy Family Day!!!



We Support our Troops

Free Labels to all serving members and their spouses with each kit made on premises

KENRIDGE FEATURING *Harvest Crush*

Founder's Series

Exceptional. Distinctive. Prestigious appellation specific wines to treasure and enjoy.

Valley Wines is pleased to offer the Ken Ridge Founder's Series A Great Wine to Add to Your Wine Collec-

KenRidge Founder's Series Ultra Premium Wine Kit 12 award renowned varietals and seasonal blends

VINECO
We Make Great Winemakers

And the Winner of the Free Wine Kit for January is: **Rasa Smith** To Enter our FREE Monthly Draw Fill Out a Ballot at Valley Wines

Here are Some Wine Storage Tips to Ensure Top Quality Wine:

Do:
Do store your wine upright for the first 7 to 10 days, this will allow the corks to fully expand.
 After that, store on its side, this will keep the corks moist ensuring oxygen cannot reach your wine.
Do store your wine in a cool, dark place.
 Your wine should be stored where the temperature is **CONSISTENT**... bright lights, vibrations, and temperature fluctuations can negatively affect the quality of your wine.

Do Not:
Do Not constantly turn your wine. Red wines will sometimes leave residue on the inside of the bottle. This is normal. Simply decant your wine.
Do Not store your wine directly on a cement floor. If you must then put a thick piece of wood under your wine storage boxes.
Do Not store your wine on heated floors.

Valley Wines
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Monday - Wednesday 10:00 - 6:00
Thursday & Friday 10:00 - 8:00
Saturday 10:00 - 4:00
Sunday - Closed

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