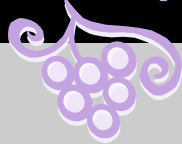


Richmond Winery in Hyde Park



Volume # 6
Dec 2010

The 'Must' Read Newsletter

Special points of interest:

- Cheers to 2010, Toast for 2011
- Limited Release Wines Arriving
- Cooking with Wine
- Clearance Deal Rack
- January Hours

Cooking with Wine

Pineapple Explosion

(Dessert) by Liz Silva-Hall

- 1 store bought angel food cake
- 1/2 cup orange marmalade
- 1 can crushed pineapple
- 1/4 cup **NM Tropical Fruit Riesling**
- 4 tbsp pineapple juice
- 1 small orange segmented and chopped finely
- 1 pk low fat vanilla pudding (done to pk direct)
- 2 tbsp Jamaican rum

Preparations:

Prepare the pudding as per package instructions and then set aside. Cut the angel food cake into bite size pieces. You will probably only use about 1/2 to 3/4 of the cake. In a deep glass bowl arrange a layer of the angel food cake. In a sauce pan over a medium heat bring the marmalade to a slow simmer, stirring often. Add the juice, the wine and rum. Stir thoroughly. Let cool for a few minutes. Drizzle the mixture slowly on your first layer of the cake. Layer the pudding next, and the fruit mixture after that. Start the process over again for a two layer dessert. Finish with a layer of the pudding and the fruit on the very top. Chill for a few hours in the fridge so flavours all have a chance to combine. This makes an excellent dessert that you won't feel guilty about!

Cheers to 2010, a Toast for 2011

Through all the doom and gloom that often headlines the news, 2010 still had plenty of highlights to celebrate.

The Winter Olympics in Vancouver. Amidst spring-like conditions in scenic BC...Canada slalomed, ski-jumped, and skated to more gold medals than ever. For the first time in my life I was on the edge of my seat for a sport called 'ice dancing', and thanks to Mr. Crosby and an overtime thriller, my Pinot Grigio tasted better than ever.

The summer of 2010. After being gypped of a summer in 2009, this year we saw plenty of sunshine, and plenty of sunsets, *which really made a glass of Chardonnay sparkle.* Mix in a few sour thunderstorms, and it only made the sunshine sweeter.

33 Chilean Miners rescued. After miraculously surviving 69 days hundreds of metres underground, the world cheered together as one by one, the miners were 'capsuled' back to the surface. And with all the great wines from Chile, I'm sure a few bottles we're opened to celebrate.

And then there were various events that could be reason to celebrate depending on how you look at it.

Economy getting better?; While some



of us are still feeling the effects of the recession...jobs are now on the rise, the stock market's more stable, and I don't think a company has asked for a 'bailout' in a while. *New City Government;* While having a new mayor and some new councilors has yet to be proven 'better', more Londoners voted and made their voice heard. The first stage is caring, the 2nd is complaining, and the 3rd is doing something about it. While I'm still mostly in the 2nd stage, I find a nice Merlot simmers the brutality of my criticizing. *Snowmageddon;* For anyone that doesn't work in snow removal, and my sympathies to anyone who was stuck on the 402, but snowmageddon for many of us (after we hurt our backs shoveling), was a nice break from work no? Good thing the wine cooler was fully stocked. *Sure 2010 had its ups and downs;* tragic sad moments to triumphant achievements...but it all comes

down to our outlook. Learn from the bad and do something to prevent it. Embrace the good and celebrate it. Because after all life's roller coaster rides, it takes a positive outlook to make the rides better. *And in my admittedly biased opinion.... 30 bottles of wine for less than \$4 a bottle!*

So cheers to 2010, let's raise a glass to 2011; to a healthy and prosperous year, a great harvest of grapes, be happy you're not Mel Gibson, and will someone please put an end to that money grabbing HST! *Oh and did you hear our income taxes are going up, and 'smart' metres aren't so smart, and (stage 2 complaining still)–* Need more wine please!

Limited Hours January 10 to 17

Just a reminder Alise will be on vacation Jan 10th to 17th, in which it'll be business as usual, *with 2 exceptions;* shortened hours, & orders that week will not start 'til the next week. So order your next batch a couple days before we head south! Cheers!

What's New at Richmond Winery

*Limited release Showcase wines are arriving. So if you ordered some, let's get 'em started!



CLEARANCE DEAL Rack! (Limited time specials)

The following wines we have on special while supplies last., first come first serve!

- *6 Week Showcase Chocolate Port - \$99 (Red)
- *4 Week CM Italian Sangiovese Syrah - \$99 (Red)
- *4 Week Kenridge Classic Red Ice-wine- \$80 (Red)

- *6 Week Showcase Cabernet-Shiraz- \$120 (Red)
- *6 Week Showcase French Sauvignon Blanc- \$120 (White)

(This section was formally known as the '\$99 Dollar Rack', but has been changed to the 'Clearance Deal rack' to allow for more of our premium wines to be included every now and then.)

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