

A Taste of What's Inside:

TASTING EVENTS

Big Reds

Blind Wine Challenge

Chocolate Fondue and Wine

Cult California

Beer and Whisky

Penfolds Grange Tasting

Rock Star Wines

Women and Wine

GREAT SEASONAL RECIPES

Roasted Leg of Lamb with Dijon,
with Rosemary Dauphinois Potato
and Haricot Vert

Patatas Bravas and Aioli

Brown Ale Beef Stew

Lemon Ricotta Pancakes

CO:OP WINES & SPIRITS TASTING CENTRES



Event Calendar
WINTER 2012

**Co-op Wines & Spirits
Tasting Centre Locations**

Beddington

8220 Centre Street NE, Calgary
403-299-7764

Crowfoot

39 Crowfoot Way NW, Calgary
403-299-5341

Oakridge

2570 Southland Drive SW, Calgary
403-299-5444



www.coopwinesandspirits.com
wsevents@calgarycoop.com



*Discover What's
in Your Glass!*

January Tastings

Blind Wine Challenge – Will you be able to pick?

Looking for a fun night out that will put your palate to the test? In this class, you will be trying to match wines with the grape variety card you are given at the beginning of the evening. This is a great class for wine enthusiasts of all levels. Come and have some fun with us.

Oakridge: January 28, 7pm - 9pm • \$20 per person

For the Love of Pinot – The Reds and the Whites

Share your evening with us as we discover and explore the wines made from the Pinot family of grapes and share their different regions and styles. This class will open your eyes and palates to the many profiles these grapes can deliver.

Crowfoot: January 27, 7pm - 9pm • \$20 per person

Guess the Expensive Wine – A Tasting Room Favourite

Get ready for a fun night of tasting and guessing as we ask you to guess which wine is the most expensive wine in the room. Discover how wines of different values compare to each other, if you can really tell the difference and if most expensive always means the best.

Beddington: January 27, 7pm - 9pm • \$20 per person

Tullibardine – Distillers of Fine Single Malt Highland Whisky

We are pleased to bring you an evening with James Robertson, International Sales Manager at Tullibardine, who will be visiting us from Scotland and leading us through an evening filled with history and delicious whiskies. James will also be sharing some of our own private casks whiskies.

Oakridge: January 25, 7pm - 9pm • \$35 per person



Roasted Leg of Lamb with Dijon, with Rosemary Dauphinois Potato and Haricot Vert

Serves 4

Pair with Cabernet Sauvignon, Shiraz, Merlot and GSM Blends.

1 leg of lamb	½ litre of cream
3 oz Dijon mustard	1 tbsp butter
1 tsp fresh rosemary (chopped)	½ tsp nutmeg
2 cloves garlic (minced)	1 clove garlic (minced)
2 tbsp canola oil	1 tbsp freshly grated parmesan
salt & pepper to season	2 lbs haricot vert (or regular green beans)
6 large Yukon gold potatoes (peeled)	2 tbsp toasted slivered almonds (optional)

For the lamb: mix together Dijon mustard, rosemary, garlic and oil to make a paste. Rub entire leg and marinate overnight. Pull out of refrigerator ½ hour before cooking and season with salt and freshly ground pepper. In a heavy skillet, gently sear the leg of lamb on all sides and place in a 400°F oven. Roast for about an hour depending on desired doneness.

For the Dauphinois potatoes: in a heavy bottomed pot on low heat, sauté minced garlic with the butter, then add cream and nutmeg. Season with salt and pepper and bring to a low simmer. Meanwhile, thinly slice the peeled potatoes and place in the cream mixture. Gently mix to coat all the potatoes with the cream. Place mixture in an ovenproof deep dish and bake at 350°F until potatoes are cooked and they have absorbed some of the liquid. Brown on high for a few minutes if necessary.

For the beans: blanch beans in salted boiling water. Meanwhile, melt some butter in a sauté pan with the almonds. Drain beans and toss in with almonds. Season with salt and freshly ground pepper and serve.



BEDDINGTON

8220 Centre Street NE

JANUARY 2012

Calendar of Events

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 New Year's Day	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27 Guess the Expensive Wine 7PM - 9PM	28
29	30	31				

*Tasting
Thursdays*

Visit our Tasting Centres on Thursdays from 4pm - 7pm
to sample our weekly featured wine, beer or spirit.

CROWFOOT

39 Crowfoot Way NW

JANUARY 2012*Calendar of Events*

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 New Year's Day	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26 Private Locker Class 7PM - 9PM	27 For the Love of Pinot 7PM - 9PM	28
29	30	31				

*Did you
know?*

Most wine grapes grow between 30 and 50 degrees latitude
in both the Northern and Southern hemispheres.

1 New Year's Day	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25 Tullibardine Whisky 7PM - 9PM	26	27	28 Blind Wine Challenge 7PM - 9PM
29	30	31				

Discovery
WINE PACKS

Discover wine in a whole new way with our Discovery Wine Packs. Learn about a selection of six different wine styles and food pairing ideas selected monthly by our sommelier team.



All Warm and Fuzzy

1oz coffee liqueur

1oz Irish cream

1oz Butterscotch Ripple Schnapps

1oz orange liqueur

4oz hot chocolate or coffee

whipped cream

Combine liquid ingredients into a mug and top with whipped cream.

Cuppa Good Cheer

1 ½oz cherry vodka

½oz white crème de cacao

4oz hot chocolate

1oz half and half cream

whipped cream

Combine liquid ingredients into a mug and top with whipped cream and shredded chocolate and/or red sprinkles if desired.



February Tastings

page 1 of 2, continued on page 9

An Evening in Spain – New Wines from an Old Country

Everyone in the wine world is buzzing about the quality and diversity of the wines that are coming out of Spain these days. Come and explore the new styles and regions in this class that we know will knock your socks off.

Crowfoot: February 23, 7pm - 9pm • \$20 per person

Big Reds – We Know You Love Them

Back by popular demand! Our Big Red class is a must-attend for anyone who enjoys big red wines. We will taste wines from all over the world and discover what makes a red wine a “big, red wine”. You’ll be the judge.

Beddington: February 24, 7pm - 9pm • \$20 per person

Blind Wine Challenge – Will you be able to pick?

Looking for a fun night out that will put your palate to the test? In this class, you will be trying to match wines with the grape variety card you are given at the beginning of the evening. This is a great class for wine enthusiasts of all levels. Come and have some fun with us.

Oakridge: February 3, 7pm - 9pm • \$20 per person

Beddington: February 23, 7pm - 9pm • \$20 per person

Chocolate Fondue and Wine – An Evening of Silky Indulgence

We’ve put a new spin on one of your favourite classes: a chocolate fondue evening. You will have fun dipping and sipping as we showcase some of our favourite sinful pairings.

Beddington: February 11, 7pm - 9pm • \$20 per person

Oakridge: February 14, 7pm - 9pm • \$20 per person

Fancy Bubbles – An Evening of Luxury

Sparkling wines are some of the world’s most celebrated and enjoyed wine styles. Spend an evening with us as we pop the corks on some very special sparkling wines and taste some of what we consider to be among the best. Don’t miss this night if you are a fan of the bubbly.

Crowfoot: February 11, 7pm - 9pm • \$45 per person

For the Love of Pinot – The Reds and the Whites

Share your evening with us as we discover and explore the wines made from the Pinot family of grapes and share their different regions and styles. This class will open your eyes and palates to the many profiles these grapes can deliver.

Oakridge: February 9, 7pm - 9pm • \$20 per person

Guess the Expensive Wine – A Tasting Room Favourite

Get ready for a fun night of tasting and guessing as we ask you to guess which wine is the most expensive in the room. Discover how wines of different values compare to each other, if you can really tell the difference and if most expensive always means the best.

Oakridge: February 24, 7pm - 9pm • \$20 per person

He Said, She Said – Wine vs. Beer

Here is a fun class to learn about both wine and beer. See how the two compare, as well as compete against each other. Who will be the winner? You be the judge.

Oakridge: February 4, 7pm - 9pm • \$20 per person

Hidden Gems – Wines of the In-the-Know

We could have called this class our sommelier’s secret class, but we thought Hidden Gems didn’t make it sound so sneaky. Come and spend the evening tasting some of the wines our sommelier team consider under-the-radar and too good to be true.

Oakridge: February 11, 7pm - 9pm • \$20 per person

Masi Tasting – An Evening of Italian Wine Royalty

Are you a fan of the wines of Masi? If so, then you won’t want to miss this evening as we taste through some of the iconic wines from this renowned producer along with some back vintages of their beloved Amarone.

Crowfoot: February 10, 7pm - 9pm • \$30 per person

Syrah vs. Shiraz – Who Will Win?

Are you a fan of new Shiraz? Have you ever been confused by the two different spellings of the same grape? We are going to help make sense of it all and show you the two different profiles of this fabulous grape. You’ll be the judge of which one wins.

Beddington: February 9, 7pm - 9pm • \$20 per person



THE FACTS ABOUT ICE WINE

Ice wine is a very special wine that is made by allowing grapes to naturally freeze on the vines in the field. The history of its beginnings is not documented but in the legend, it is said, the wine style began by accident in Germany in the 18th century when a German winegrower left his estate on business and when he returned, found his grapes had frozen in the vineyards. He insisted his grapes still be harvested and found when they were, they had turned into a luscious and sweet wine which was named Winter Wine.

Hainle Vineyards and Estate in Peachland, British Columbia produced Canada's first icewine in 1974 and both Ontario and British Columbia share world recognition for these delicate and delicious wine styles.

For a wine to be labeled as icewine in Canada, it must be picked when the temperature reaches -8°C or lower. In years when the temperature does not reach this level, the wines may be labeled as *late harvest wines* but not icewine. The grapes are not allowed to be cooled artificially for any portion of the production which usually means that the harvest happens at night when the temperatures are at their coolest.

Icewines can be produced from both black and white grapes and can be aged from 10 to 30 years. Once an icewine has been opened, it is best to drink the wine within three to five days to experience the wine at its best potential. Serve these special wines just a touch cooler than room temperature, which is perfect to allow the wine's full aromatics to express themselves.

February Tastings

page 2 of 2



Under the Tuscan Sun – A Night in Tuscany

Who hasn't dreamt of spending a night under the Tuscan stars? Let us transport you to the seven hills of Tuscany as we explore the region and its wines. This class will cover everything from great pizza wines to super Tuscans; a must for Italian wine enthusiasts.

Crowfoot: February 7, 7pm - 9pm • \$20 per person

Beddington: February 25, 7pm - 9pm • \$20 per person

Vintage Wines – A Glimpse Back in Time

Do you remember what your hair looked like in the 90's or what your favourite song was? Spend the evening with us as we go back in time tasting wines, reminiscing about the dawn of the information era and remembering all the fun of the 90's. Find out on Facebook and Twitter what vintage we are hosting closer to the date.

Crowfoot: February 4, 7pm - 9pm • \$20 per person

Oakridge: February 25, 7pm - 9pm • \$20 per person

Wine and Cheese – Need We Say More?

Spend the evening with us as we explore classic cheese and wine pairings from around the world along with a couple of our own favourites that we think are a bit outside the box. If you are a cheese fan, you won't want to miss this class.

Crowfoot: February 2, 7pm - 9pm • \$20 per person

Women and Wine – A Girlfriends' Night Out!

Are you ready for a girls' night out? Then get a group of your favourite friends together and spend the night having fun with us as we learn about the wine styles we think every girl should know about. This is going to be too much fun!

Crowfoot: February 25, 7pm - 9pm • \$20 per person



Brown Ale Beef Stew

Serves 4 to 6

Pair with your favourite Brown or Winter Ale.

2 lbs beef brisket or stewing beef,
trimmed and cut into 2" cubes

coarse salt and fresh cracked
pepper to season

2 tbsp of flour

5 tbsp olive oil

2 large portabella mushrooms, wiped
clean, stemmed and diced

2 cloves garlic, chopped

1 ½ cups pearl onions, peeled

1 cup each of diced carrot, celery root or
celery, savory cabbage and turnip

1 cup or 2 bottles brown ale

2 cups beef stock or broth

2 cups quartered baby red potatoes
with skin

3 tsp malt vinegar

leaves from 4 sprigs of fresh thyme

leaves from 2 small sprigs of rosemary,
coarsely chopped

Season beef with salt and pepper and lightly dust with the flour. In small batches, brown the meat in a large pot or Dutch oven on high heat. Turn to sear all sides and set aside when done.

Cook the mushrooms in the residual beef fat until browned. Add the garlic and cook for three minutes. Remove with a slotted spoon and set aside. Add the onions, carrots, celery root, turnip and cabbage, and cook until the onion is browned. Set aside.

Return the beef to the pot and add the ale. Bring to a boil then reduce the heat. Skim any fat from the surface. Reduce the ale by $\frac{2}{3}$ or cook for about eight minutes. Add the beef broth. Cover and simmer over very low heat for about an hour. Add the potatoes and vegetables. Let simmer for another hour. Stir in the vinegar, herbs, mushrooms and garlic. Adjust the seasoning to taste.

Recipe donated by Wild Rose Brewery



BEDDINGTON

8220 Centre Street NE

FEBRUARY 2012

Calendar of Events

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3	4
5	6	7	8	9 Syrah vs. Shiraz 7PM - 9PM	10	11 Chocolate Fondue and Wine 7PM - 9PM
12	13	14	15	16	17	18
19	20 Family Day	21 Valentine's Day	22	23 Blind Wine Challenge 7PM - 9PM	24 Big Reds 7PM - 9PM	25 Under the Tuscan Sun 7PM - 9PM
26	27	28	29			



Discover wine in a whole new way with our Discovery Wine Packs. Learn about a selection of six different wine styles and food pairing ideas selected monthly by our sommelier team.

CROWFOOT

39 Crowfoot Way NW

Calendar of Events

FEBRUARY 2012

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2 Wine and Cheese 7PM - 9PM	3	4 Vintage Wines 7PM - 9PM
5	6	7 Under the Tuscan Sun 7PM - 9PM	8	9	10 Masi Tasting 7PM - 9PM	11 Fancy Bubbles 7PM - 9PM
12	13	14 Valentine's Day	15	16	17	18
19	20 Family Day	21	22	23 An Evening in Spain 7PM - 9PM	24	25 Women and Wine 7PM - 9PM
26	27	28	29			

Tasting Thursdays

Visit our Tasting Centres on Thursdays from 4pm - 7pm to sample our weekly featured wine, beer or spirit.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3 Blind Wine Challenge 7PM - 9PM	4 He Said, She Said 7PM - 9PM
5	6	7	8	9 For the Love of Pinot 7PM - 9PM	10	11 Hidden Gems 7PM - 9PM
12	13	14 Chocolate Fondue and Wine 7PM - 9PM Valentine's Day	15	16	17	18
19	20 Family Day	21	22	23	24 Guess the Expensive Wine 7PM - 9PM	25 Vintage Wines 7PM - 9PM
26	27	28	29			

Did you know?

Red wines labeled as Reserva from Spain must have three years of aging before being released to the public with at least one of those years being done in oak barrels.



Chocolate Hazelnut Coffee

4oz coffee

1oz chocolate liqueur

1oz hazelnut liqueur

cocoa powder (to taste)

Combine liquid ingredients in a mug or warm wine glass and sprinkle with cocoa powder.



A Cup of Joy

½oz coconut rum

½oz almond liqueur

½oz Irish cream

¼oz hazelnut liqueur

6oz coffee

shredded coconut

whipped cream

Combine liquid ingredients in a mug or warm wine glass and serve with shredded coconut and whipped cream on top.

Wine & Chocolate

Wine and chocolate can be paired together to create perfect harmony in your mouth, but it's important to keep in mind that the wine must be at least as sweet as the chocolate, or one will cancel out the other.

Chocolate can be tricky to pair. We have to first consider sweetness levels, then melting textures, which coat the tongue, and finally, creaminess which needs to be paired with a wine that shares the same texture. If you are a chocolate fan, then the one wine that goes with all styles of chocolate is Moscato d'Asti from Italy. It is a wine you most definitely will want to have in your cellar at all times.



Dark Chocolate

As the most bitter of the chocolate styles, we pair it with wines that share a profile of bitter flavours and have flavours of dark fruits or berries.

Pairs great with Cabernet Sauvignon, Zinfandel, Bordeaux Blends, Malbec, Late Bottled Vintage Ports, Moscato d' Asti and Cabernet Franc Ice Wine.

Milk Chocolate

It is sweeter than dark chocolate, so it is best when paired with wines that are more fruit forward in their profiles and have flavours of juicy red fruits and berries. Milk chocolate can be one of the trickiest styles to pair with because of its easy melting texture and sweetness level.

Pairs easily with Zinfandel, Merlot, Moscato d'Asti, Beaujolais, Pinot Noir and Late Bottle Vintage Port.

White Chocolate

As the sweetest of the three styles of chocolate, when pairing, we chose wines that are sweeter in profile, so they will harmonize with the chocolate in your mouth.

Pairs beautifully with Ice Wine, Sauternes, Demi-Sec Champagne, Tawny Port Styles that are caramel in flavour profiles, Iced Cider, Orange Muscat and Moscato d'Asti.



Patatas Bravas and Aioli

For a classic pairing, enjoy with your favourite Cava or Spanish wine.

The Sauce:

- | | |
|-------------------------------|--------------------------------|
| 3 tbsp olive oil | 2 tsp sweet paprika |
| 1 small onion, chopped | pinch of chilli powder |
| 2 garlic cloves, chopped | pinch of sugar |
| 1 - 227g can chopped tomatoes | chopped fresh parsley, garnish |
| 1 tbsp tomato purée | |

Prepare ahead by heating the oil in a pan; add the onion and fry for about 5 minutes until softened. Add the garlic, tomatoes, tomato purée, paprika, chilli powder, sugar and salt and bring to a boil, stirring. Simmer for 10 minutes until pulpy and refrigerate.

The Aioli:

- | | |
|----------------------------------|-------------------------------|
| ½ small clove of garlic, peeled | 1 tsp Dijon mustard |
| sea salt and fresh ground pepper | 500 mL extra virgin olive oil |
| 1 large egg yolk | juice from ½ lemon |

In a small bowl, mix the squeezed garlic with 1 teaspoon of salt. Place the egg yolk and mustard in a separate bowl and whisk together, then slowly start to add oil. Once you've blended in a quarter of the oil, you can start to add the rest in larger amounts. When it's all gone in, add the garlic and lemon juice. To finish off, season to taste with salt, pepper and a bit more lemon juice, if needed.

The Potatoes:

- 900g potatoes
- 2 tbsp olive oil

In a 400°F oven, spread 1" cubes of potatoes over a roasting pan, toss in oil, then season. Roast for 40 to 50 minutes, until the potatoes are crisp and golden.

The Final Preparation:

Serve the potatoes into dishes and spoon over the reheated sauce. Sprinkle with the parsley. Serve with cocktail sticks.

Recipe donated by Les Vins Bonhomme, Alicante, Spain



March Tastings

page 1 of 2, continued on page 19

90+ Wines

How does an evening of finesse, complexity and elegance sound to you? Come and discover how wines achieve a rating of 90 points or higher by the likes of wine critic Robert Parker and Wine Spectator magazine. This is a class where you will be the judge and decide for yourself if the wines are deserving of their ratings. We will have your score cards ready.

Crowfoot: March 3, 7pm - 9pm • \$20 per person

Beddington: March 22, 7pm - 9pm • \$20 per person

Beer and Whisky – For the Love of Malt

This class will show you how much these two favourite drinks have in common as we delve into the history, production methods and styles of beers and whiskys from around the world.

Beddington: March 17, 7pm - 9pm • \$20 per person

Big Reds – We Know You Love Them

Back by popular demand! Our Big Red class is a must-attend for anyone who enjoys big red wines. We will taste wines from all over the world and discover what makes a red wine a “big, red wine”. You’ll be the judge.

Oakridge: March 10, 7pm - 9pm • \$20 per person

Blended Wines – A Hands-on Experience

Blended wines are created by winemakers all over the world as a way to bring out the best flavours by combining the different profiles of each grape. In this class you will get to be the wine maker and taste classic blended wines from all over the globe.

Crowfoot: March 30, 7pm - 9pm • \$20 per person

Blind Wine Challenge – Will you be able to pick?

Looking for a fun night out that will put your palate to the test? In this class, you will be trying to match wines with the grape variety card you are given at the beginning of the evening. This is a great class for wine enthusiasts of all levels. Come and have some fun with us.

Crowfoot: March 16, 7pm - 9pm • \$20 per person

Chocolate Fondue and Wine – An Evening of Silky Indulgence

We’ve put a new spin on one of your favourite classes: a chocolate fondue evening. You will have fun dipping and sipping as we showcase some of our favourite sinful pairings.

Crowfoot: February 11, 7pm - 9pm • \$20 per person

Cult Cabernet – Famous Wines from Around the World

Are you a Cabernet Sauvignon fan? Do you covet their dark colours and dense, black fruit flavours? If so, you won’t want to miss this evening as we open up some of the most iconic cabernet wines from around the world.

Oakridge: March 22, 7pm - 9pm • \$50 per person

Food and Wine – A Tasty Science Class for Wine Enthusiasts

“Try it to learn it” is the mantra for this class. Become confident in the art of food and wine pairing by discovering the principles of highlighting, contrasting and complimenting food and wine that all the professionals know and use. This is a fabulous hands-on science class that will be both fun and tasty.

Oakridge: March 2, 7pm - 9pm • \$20 per person

Get to Know Rum

Join us as we raise our sails and head off on a voyage that will expose you to the many different styles and flavours of rum from around the world. After this evening you will have a new appreciation for the one of the world’s most beloved spirits.

Beddington: March 28, 7pm - 9pm • \$30 per person

Guess the Expensive Wine – A Tasting Room Favourite

Get ready for a fun night of tasting and guessing as we ask you to guess which wine is the most expensive wine in the room. Discover how wines of different values compare to each other, if you can really tell the difference and if most expensive always means the best.

Beddington: March 31, 7pm - 9pm • \$20 per person



Lemon Ricotta Pancakes

Pair with Prosecco or a sparkling wine of choice for a weekend breakfast treat.

Makes about 6 medium pancakes.

4 eggs, separated

1 cup ricotta

3 tbsp sugar

Grated zest of a lemon

½ cup all-purpose flour

In a large mixing bowl, stir together the egg yolks, ricotta, sugar and lemon zest. Stir in the flour.

In another bowl, beat the egg whites until stiff but not dry; fold a third at a time into the ricotta mixture.

Heat a drizzle of oil (and perhaps a bit of butter) in a frying pan set over medium heat. Scoop about ¼ cup of the batter into the pan, spread it out a bit and let it cook until golden on the bottom (bubbles won't rise to the surface as readily with these), then flip and cook on the other side until golden and cooked through.



Lemon Maple Syrup

juice from one lemon

3 tbsp sugar

¼ - ½ cup pure maple syrup

Stir together the lemon juice and sugar in a small saucepan set over medium-high heat; bring to a simmer and stir to dissolve the sugar.

Remove from the heat and stir in the maple syrup. Serve warm. Keeps in the fridge for a few weeks.

Recipe donated by Julie Van Rosendaal

March Tastings

page 2 of 2

Introduction to Wine – Four Evening Course

Our new four evening Wine 101 course has been professionally created by our own in-house sommelier team to help build your level of wine confidence and knowledge. As much as this course covers the “basics” of wine, you will find nothing basic about it, as we cover a vast array of topics and wine styles in every class. For more information and a more detailed description of each week’s programming, please visit our website.

Beddington: March 6, 13, 20, 27, 6:30pm - 9pm • \$150 per person (workbook included)

La Playa – An Evening of South American Food and Wine

Come and tantalize your taste buds with two family-owned wineries. Discover their wines and culinary traditions. We will taste the wines from Marco Real wines from Navarro, Spain along with wines from Vina La Playa Winery and Colchagua Valley, Chile. A delicious evening filled with the flavours of South America.

Crowfoot: March 9, 7pm - 9pm • \$20 per person

March is for Malbec

Malbec is one of the most popular grapes in the wine world, so join us as we explore this beloved red grape and the different styles of wines that it produces. This will be a tasty and deeply coloured wine class.

Crowfoot: March 2, 7pm - 9pm • \$20 per person

Oakridge: March 29, 7pm - 9pm • \$20 per person

Masi Tasting – An Evening of Italian Wine Royalty

Are you a fan of the wines of Masi? If so, then you won't want to miss this evening as we taste through some of the iconic wines from this renowned producer along with some back vintages of their beloved Amarone.

Beddington: March 30, 7pm - 9pm • \$30 per person

Riesling – A World of Flavours

Spend the evening with us as we explore one of the most misunderstood grape varieties on the planet. This grape is a favourite of sommeliers all over the world for its versatility, complexity and adaptability to food. At the end of the night, we are certain you will be amazed.

Oakridge: March 9, 7pm - 9pm • \$20 per person

Rock Star Wines – Wines from Famous People

Are you a music or sports fan and would like to try the wines that your favourite band or sports star put their name on? This class will definitely surprise you as we taste many wines from all over the world that have ties to celebrities.

Beddington: March 10, 7pm - 9pm • \$20 per person

Penfolds Grange Tasting – Australia’s Most Famous Wine

Join us for a special evening of what is considered to be Australia’s most iconic and collectible wine. Grange was first made in 1951 by Wine Maker, Max Schubert, as an experimental wine based on Shiraz and small amounts of Cabernet Sauvignon. We will be tasting a line-up of different vintages at this event. This is definitely an evening not to be missed.

Oakridge: March 31, 5pm - 8pm • \$150 per person

Wine and Cheese – Need We Say More?

Spend the evening with us as we explore classic cheese and wine pairings from around the world along with a couple of our own favourites that we think are a bit outside the box. If you are a cheese fan, you won't want to miss this class.

Beddington: March 8, 7pm - 9pm • \$20 per person

CO-OP WINES & SPIRITS TASTING CENTRES

BEDDINGTON

8220 Centre Street NE

MARCH 2012

Calendar of Events

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2	3
4	5	6 Introduction to Wine PART I 6:30PM - 9PM	7	8 Wine and Cheese 7PM - 9PM	9	10 Rock Star Wines 7PM - 9PM
11	12	13 Introduction to Wine PART II 6:30PM - 9PM	14	15	16	17 Beer and Whisky 7PM - 9PM St. Patrick's Day
18	19	20 Introduction to Wine PART III 6:30PM - 9PM	21	22 90+ Wines 7PM - 9PM	23 the Grape Escape Wine, Beer & Spirits Festival See back cover for details.	24 the Grape Escape Wine, Beer & Spirits Festival See back cover for details.
25	26	27 Introduction to Wine PART IV 6:30PM - 9PM	28 Rum Tasting 7PM - 9PM	29	30 Masi Tasting 7PM - 9PM	31 Guess the Expensive Wine 7PM - 9PM

Did you know?

One wine barrel holds 25 cases of wine or three hundred 750mL bottles.

CROWFOOT

39 Crowfoot Way NW

Calendar of Events

MARCH 2012

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2 March is for Malbec 7PM - 9PM	3 90+ Wines 7PM - 9PM
4	5	6	7	8	9 La Playa 7PM - 9PM	10
11	12	13	14 Private Locker Class 7PM - 9PM	15	16 Blind Wine Challenge 7PM - 9PM	17 St. Patrick's Day
18	19	20	21	22	23 the Grape Escape Wine, Beer & Spirits Festival See back cover for details.	24 the Grape Escape Wine, Beer & Spirits Festival See back cover for details.
25	26	27	28	29 Chocolate Fondue and Wine 7PM - 9PM	30 Blended Wines 7PM - 9PM	31

Did you know?

One bottle of wine contains approximately 1.78 kg or 2.8 lbs of grapes.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2 Food and Wine 7PM - 9PM	3
4	5	6	7	8	9 Riesling 7PM - 9PM	10 Big Reds 7PM - 9PM
11	12	13	14	15	16	17 St. Patrick's Day
18	19	20	21	22 Cult California 7PM - 9PM	23 the Grape Escape Wine, Beer & Spirits Festival See back cover for details.	24 the Grape Escape Wine, Beer & Spirits Festival See back cover for details.
25	26	27	28	29 March is for Malbec 7PM - 9PM	30	31 Penfolds Grange Tasting 5PM - 8PM

Tasting Thursdays

Visit our Tasting Centres on Thursdays from 4pm - 7pm to sample our weekly featured wine, beer or spirit.

Private Wine Locker

Co-op Wines & Spirits Tasting Centres are very proud to introduce this unique and specialized program for our members. Grow your own personal wine collection with the help of our in-house sommeliers.

The Private Locker program is a fully personalized wine experience that allows you to choose your wine varietals, vintages, countries and styles. You can then enjoy having bottles professionally selected for you and placed directly in your locker.

Visit any three of our tasting centres for details about this exciting new opportunity and find out how you can become involved. Our sommeliers will be happy to discuss the program with you in more detail and describe the many other benefits that are available to private locker program members.



A fun and easy way to discover wine.

Discovery **WINE PACKS**

Discovery Wine Packs are a monthly selection of six different wine styles carefully selected by our sommelier team for you to enjoy.

Once you've purchased your Discovery Wine Pack, sold in specially marked wine bags, you can then visit our website to learn all about each selected wine as well as get delicious food pairing ideas to make entertaining fun and easy.





Ways to Taste

Tasting Events

Our in-house professionally created series of wines, spirits and beers events will inspire enthusiasts of all levels. These events will be held at our Tasting Centres and will be presented in a fun and fresh way that will ensure you have a fabulous time, try some great products and learn something new. Topics will vary between centres so be sure to check the calendar for class times and locations. See location calendars in this booklet for events and dates.

Tasting Thursdays

Visit one of our three Tasting Centres on Thursdays to see which wines, beers or spirits we are highlighting for the week. On Thursdays, between 4pm and 7pm, all of our tasting bars will be sampling the same product across the city.

Private Wine Locker

The Private Wine Locker program is a fully personalized wine experience that allows each locker member to choose wine varietals, vintages, countries and styles. You can then enjoy having new bottles selected for you and placed directly in your locker based on your own personal wish list.

The Grape Escape

Our signature bi-annual wine, spirits and beer festival. See back cover for more details.

To purchase tickets, or for more information about events and classes, visit us online at www.coopwinesandspirits.com, email wsevents@calgarycoop.com or call 403-299-5345 ext. 460. Please book early to avoid disappointment. Payment is due at time of booking.



Co-op Wines & Spirits Tasting Event Rules and Regulations

All event participants at our Tasting Centres will receive a 10% shopping discount to be used after their event.

All participants of Co-op Wines & Spirits events must be 18 years of age or older and may be required to show identification.

Due to unforeseen circumstances we reserve the right to postpone or cancel events. Customers will be notified as quickly as possible and given the option of being reimbursed for their tickets or rebooking into another event.

We regret that we do not offer refunds for missed classes.

Refunds or alternate events may be offered if notified 48 hours prior event.

As all events involve the consumption of alcohol, we remind you that your well-being is of the utmost concern to us and ask that you arrange for transportation to and from the event should you require it.

All tasting events begin at 7pm unless otherwise stated. We ask that you please arrive promptly, so you and others can fully appreciate the event. We also ask that you refrain from wearing heavily scented perfumes or colognes. Thank you in advance for your cooperation.

Class and event prices do not include GST.

Find out about our latest offers and Tasting Events

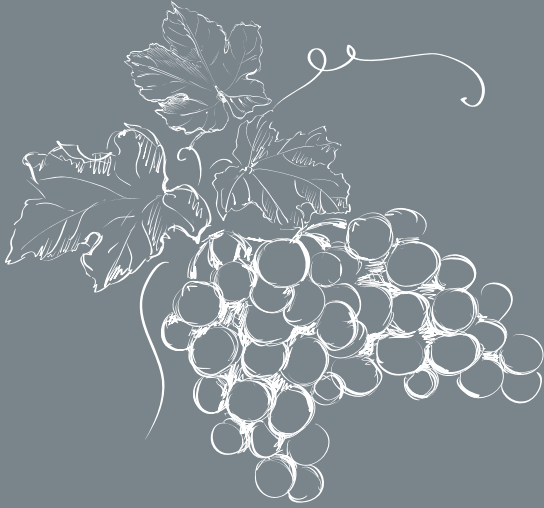


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[@CoopWineSpirits](https://twitter.com/CoopWineSpirits)



Like us on Facebook
facebook.com/coopwinesandspirits

the Grape Escape



Join us at the Grape Escape brought to you by Co-op Wines & Spirits. You don't want to miss these informative and entertaining evenings featuring wine, spirits and beer samples from producers from all over the world.

March 23 & 24, 2012 • 5pm - 9pm

BMO Centre, Stampede Park

\$50 per evening, plus GST

Tickets are available at all Co-op Wines & Spirits locations.

Wine, Beer & Spirits Festival

An event for Calgary Co-op members and their guests.

CO-OP WINES & SPIRITS

Your destination for premium wine, spirits and beer.
Enjoy the perfect mix of savings, service and selection.