



THE TOWN CORKER



Restricted Quantities brings you four of our finest award-winning wines, released exclusively in **THE GOLD STANDARD COLLECTION**. *These distinguished wines set a gold standard for elegance, age ability and finesse—a true celebration of excellence in craft winemaking.*

**RESERVE A GOLD STANDARD
CREATE A GOLD STANDARD
SET THE GOLD STANDARD**

TRIUMPH LABEL

Australia Shiraz Viognier

Australia Shiraz Viognier is stylish yet refined. It is lush with a tapestry of smooth tannins and succulent dried fruits, vanilla and black pepper.

Oak: Heavy | Body: Full | Sweetness: Dry

Features

Yeast: Bourgovin RC 212

Grape Skins: Dried

Oak: American & Hungarian

Food Pairings

Braised Lamb, Short Ribs, Aged Gouda, Chocolate Cake

Release Date: December 2017



PRESTIGE LABEL

Chile Carménère

Opulent and rich, Carménère boasts the luscious flavors of red cherries and berries, with hints of spice and leather enhanced with robust tannins.

Oak: Medium | Body: Medium | Sweetness: Dry

Features

Yeast: Bourgovin RC 212

Grape Skins: Crushed

Oak: American

Food Pairings

Bison burgers, Lamb kebabs, Meat pie, Sharp Cheddar cheese

Release Date: January 2018



EMINENCE LABEL

Tempranillo

Sourced from native Spain, Tempranillo adds panache to any cellar. It skillfully balances fresh berries with savory notes of pepper and smoke.

Oak: Heavy | Body: Medium | Sweetness: Dry

Features

Yeast: Bourgovin RC 212

Grape Skins: Dried

Oak: American and Hungarian

Food Pairings

Pepperoni pizza, Burritos, Grilled flank steak, Manchego cheese

Release Date: February 2018



VIRTUE LABEL

Riesling

From renowned German vineyards, this Riesling is captivating and complex. Crisp flavors of honey, peach, and lemon finish with a lingering minerality.

Oak: Unoaked | Body: Medium | Sweetness: Off-Dry

Features

Yeast: QA23

Optional sweetening blend

Food Pairings

Pad Thai, German sausages, Shrimp stir-fry, Edam cheese

Release Date: March 2018



CUSTOM VARIETAL ENHANCING YEASTS IN RQ 2018 KITS

Crafting flavorful wine requires the highest quality must. In addition, using the right yeast is essential to enhance the wine's complexity. During fermentation, yeast produce small amounts of volatile compounds that contribute characteristics to a wine's aromas and flavors. Some of the most important flavor compounds are called esters, aldehydes and ketones. Advances in the understanding how yeast control the formation of these aroma compounds has led to the development of yeast strains which can alter or emphasize various aromatic notes in the wine.

Custom Bourgovin RC 212

This yeast was specifically developed in Burgundy, France for red wine fermentations to enhance varietal character by emphasizing ripe berry and fruit aromas. It also promotes good color stability and extraction.



Custom QA23

This yeast was first isolated in the Portuguese vineyards of Vinho Verde. It is best known for its low nutrient and oxygen requirements and its ability to ferment at lower temperatures (15°C/59°F). It creates wines with floral, citrus and tropical fruit flavors.



Custom Oak

Hungarian Oak

Wine is aged together with wood to enhance the flavor, aroma and complexity of the wine through the extraction of substances from the wood into the wine. Hungarian Oak is becoming more popular for oak ageing premium wines because it is known to impart more subtle flavors and firmer, but silkier tannins, similar to French oak. Hungarian oak contributes flavors such as vanilla, mocha, leather, bitter chocolate, and hints of black pepper.

American Oak

American oak is used by many winemakers for the aromatic sweetness it contributes to the wine. On the palate, American oak provides a tannin structure that accentuates the fruit on the mid palate, while on the nose it will contribute aromas of cedar, sweet spices, mocha, and coconut.



Custom Crushed & Dried Grape Skins

The GenuWine Winery Grape Skins included in our three red wine kits are made through a patented process of gently drying crushed whole grape skins to retain original color and nutritional integrity. The skins are processed to maximize color and flavor extraction so that all their goodness can be extracted in a five or six-day fermentation period.

Grape skins will add smooth tannins, robust color and rich aromas to your red wines, making them more complex and fuller-bodied. These bigger, bolder red wines will drink well while still young, but the goodness from the skins will also continue to enhance the flavor of the wine when aged.

Premium Labels

We showcase our prestigious RQ wine collection with premium and custom designed labels. Each wine is represented by a unique color: red for Triumph, indigo for Prestige, emerald for Eminence and black for Virtue. Our 2018 RQ wines will look as refined and elegant in the bottle as they taste on the palate.



ADVANCED THE 2017/2018 PRICE LIST



RED WINES

- **AUSTRALIAN SHIRAZ VOIGNIER** (available for sale December 2017)
- **CHILE CARMÉNÈRE** (available for sale Winery January 2018)
- **SPANISH TEMPRANILLO** (available for sale February 2018)

30-BOTTLE BATCH INCLUDING CAPS & LABELS	15-BOTTLE BATCH INCLUDING CAPS & LABELS
REGULAR: \$279.98 SPECIAL: \$259.98	REGULAR: \$169.98 SPECIAL: \$159.98

WHITE WINE

- **GERMAN RIESLING** (available for sale March 2018)

30-BOTTLE BATCH INCLUDING CAPS & LABELS	15-BOTTLE BATCH INCLUDING CAPS & LABELS
REGULAR: \$259.98 SPECIAL: \$239.98	REGULAR: \$149.98 SPECIAL: \$139.98

IMPORTANT PRODUCTION NOTE

- ✓ These exclusive **2017/2018 GOLD STANDARD COLLECTION RQ WINES** are **8-week production wines** so please ensure that you take this into consideration when you place your order and book your bottling date.
- ✓ The Winery strongly recommends that you consider placing your wine into the **OAK AGING BARRELS** that will deliver 8-10 months aging in as little as 15 days. (The extra add-on cost for aging any batch size of wine is **\$19.98 plus HST**)

TO PLACE YOUR ORDER

PLEASE NOTE: LIMITED AVAILABILITY. NO RAIN CHECKS. Please contact the Winery by dropping by the **SALES DESK** or call **905-459-8457** to book a bottling date today.