

July 2018

### What's on in the Shop

When you make your own wine and beer, you can always feel pretty good about doing your bit for the environment. Reusing your packaging and fewer trips to the liquor store are two big ways that reduce your personal carbon footprint.

We have always looked for ways to ensure that our business is as eco friendly as possible. The brewer's grains, beer and wine musts as well as the used filter pads are picked up by a local farmer. The packaging for the products we stock, shipping materials and lighting tubes are all recycled. Even used paper towels are composted. We are proud that we now only generate a small kitchen bag of waste per week.

Look on our website: [www.westcoastbrewshop.com](http://www.westcoastbrewshop.com) for more information or call us at **250 384-8484**.

---Gurmit & Jo Ann Sandhu

### New Eclipse Wine

**Winexpert** has a new **Eclipse Wine** now available: **Bourbon Barrel Zinfandel Cabernet with Grape Skins**. A robust blend of Zinfandel and Cabernet enhanced by the addition of oak chips from authentic Kentucky Bourbon Barrels. This wine has flavours of blackberry, cherry and plum enhance by Bourbon nuances of toasted vanilla, spice and a hint of caramel. Quantities are limited.

### Selection Spotlight Specials

Save 15%\* for the rest July on these “**California Cool**” Selection in-stock wine kits:

- Selection Cabernet Sauvignon
- Selection Merlot
- Selection Symphony

Quantities are limited. Check our monthly newsletter for more Selection wines that will be featured over the summer.

### Fun Summer Packaging Options



We have brought in some fun and attractive packaging options for easy summer entertaining and outings. The “Save Water” free standing wine bag is a great way to store in the refrigerator or to put in a cooler for a camping trip. We also have new boxes to hold conventional wine bags are cheerful and classy. Using wine bags is an eco friendly option because the bags are reusable! Just rinse them out and put a bit of sanitizing solution to store them between uses.

\*Not to be combined with other offers

### Fresh Hops

Fresh hops produce a fresh, vibrant beer! Every summer in our garden, we grow Kent Golding hops which is a classic aroma hop used in English ales. There will be a limited supply of these fresh hops to add to beer brewed in September. We will be reserving these hops for a limited run of brews through a first come first served subscription list at an additional cost of \$10 per batch. Let us know if you would like some of these hops for your fall brew.

Cheers!

### The Holidays are Coming!

Now that all the nice weather is here, we would like remind you that there are about six months left to the holiday season and that means the window for having a great selection of wine for that time of year is already starting to close. Eclipse wine needs at least six months of aging to be ready and red Selection wines are optimal after six months. Don't forget barrel aging is a good option to speed up maturing your wine.