

Valley Brewtique Wine and Beer Newsletter

August 2026

Hello and welcome to our first Newsletter. We hope to publish this monthly to keep you up to date on events happening here at Valley Brewtique Wine and Beer as well as pass on some interesting articles.

First things first:

About us:

We are a full Brew on Premise. What that means is we will make your wine cider or beer here at our facility. All you have to do is come in, buy your kit (which we will be happy to help you pick out), pay the brewing fee (Currently \$50 for wine kits and \$40 for Beer and Cider kits). Then all you have to do is sprinkle the yeast over the wine kit. After that, we will look after the production of your wine, beer or cider. When it is finished, we will call you and make an appointment at your convenience to come in and bottle. We ask that you bring the appropriate number of clean bottles which we will sanitize and set you up with our very easy to use bottling system. You can even make your own customized labels and add decorative shrink tops to really show off your wines. If you prefer, we can instead bag your wine which some people find to be more to their liking. Remember, our kits come with a 100% guarantee. If you are unhappy with your wine we will make it right.

We also sell Wine, Beer and Cider kits plus all of the equipment you will need to do the job at home. If you have no experience in doing it yourself, we are happy to provide a full description and instructions on how to do it yourself.

We proudly carry RJ Spagnol's wine kits. There are 4 levels of these kits from an easy drinking lighter (Heritage Estates) right through to highest quality (En Primeur). There are also fruit wine kits (Orchard Breezin') of a lower alcohol content and sweeter tasting.

For Beer Kits, we carry Festa Brew which is a 23 litre all juice kit. No water to add. Just pour it into a fermenter and add the yeast. This will produce a very good craft type beer.

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Wine of the Month

**Cru International
Chile Malbec Style**

Medium Oak / Medium-Bodied / Dry

About This Wine

Warm spice notes and aromas and flavours of ripe blackberry and blackcurrant. Chile is well known for these chewy, deep, rustic red wines with intense cherry flavours and blended oak undertones.

Fun Facts

Chile's vineyards benefit from the cooling influence of the Andes Mountains and the Pacific Ocean, helping grapes ripen slowly while maintaining freshness and vibrant flavours.

Food Pairing

Pairs beautifully with a mushroom wood-fired pizza or grilled steak with chimichurri.



For the Month of August we are offering Cru International Malbec for 15% off. Regular \$94.99 sale price is \$80.74.

Cocktail of the Month Malbec Sunset Sangria garnished with fresh fruit

Malbec Sunset Sangria

Ingredients

1 bottle Malbec

1 orange, sliced

1 cup strawberries, sliced

1 cup peaches or nectarines, sliced

¼ cup orange liqueur

1–2 tbsp honey

Sparkling water or lemon-lime soda, to top

Fresh mint, for garnish

Directions

Combine the Malbec, sliced fruit, orange liqueur and honey in a pitcher. Refrigerate for 2–4 hours. Serve over ice and top with sparkling water or lemon-lime soda.

Pairs Well With Burgers, Grilled steak, BBQ chicken



Savour these last days and weekends of the season by lingering with good friends over a meal of your favourite foods. August is peak season for fresh local flavours. Find the wines that bring out the best of your summer menu.

 Tomato Bruschetta + Sauvignon Blanc:

Bright acidity complements ripe tomatoes, basil, and fresh herbs.

 Grilled Corn + Chardonnay:

Creamy textures and notes of citrus or oak pair beautifully with buttery golden corn.

 BBQ Burgers + Cabernet Sauvignon or Red Blends:

Bold reds stand up to the smoky flavours of grilled meats.

 Berry Desserts + Rosé:

Bright fruit flavours complement sweet summer berries and bring out the best in seasonal desserts.

That's about it for this edition of our newsletter. We hope you like it and stay tuned for our next edition as we will be letting you know when our next big sale is going to happen. You won't want to miss it.