



# Splicing the MAINBRACE

Vol. 7, No. 3 September 2002

## Editors' Notes

Summer is not quite over yet, although we think that everyone's tolerance for "Hot enough for ya?" is about at an end.

In a couple of months we will be heavily into festival season. And what a lineup it is this year.

The Nova Scotia Port of Wines Festival is on November 9 and 10. The next weekend is the World Wine Festival in Moncton, moved this year to the Agrena to have more space. Then comes the Newfoundland Wine Festival November 20 – 23.

Just in case you can't wait, take in the International Rum Festival in St. John's, September 1 – 5. This is the first time the Festival is being held outside of the Caribbean, and what a good choice to bring it to a region that buys more rum per capita than anywhere else in Canada, and to a province that leads the region in rum sales.

Mainbrace will be at all of these events and this issue of Splicing tells you what we will be showing off.

## Best Restaurants in the World

Each year, *Wine Spectator* magazine presents its take on "the Best Restaurants in the World for Wine Lovers." For 2002, the Atlantic Provinces have three Award of Excellence winners: **Bianca's** in St. John's, Newfoundland; **Blomidon Inn** in Wolfville, Nova

### In this issue

Editors' Notes	1
Best Restaurants	1
World Wine Festival	1
Alcohol and Health	2
Newfoundland Wine Festival	3
Port of Wines Festival	3
International Rum Festival	5
Recipes for Summer	5
Glausers are Featured	6

Scotia; and **Kingsbrae Arms Relais and Château** in St. Andrews, New Brunswick.

Congratulations to everyone involved in these fine restaurants. Their success should inspire us all to try harder to join their internationally recognized ranks.

## World Wine Festival

The **World Wine Festival** will be held in Moncton November 15 and 16, 2002. Note that the venue for this year has been changed to the Moncton Agrena. Here is what Mainbrace will have on offer:

Two fine wines from one of Western Australia's finest producers: **Sandalford Premium Shiraz - Margaret River and Mount Baker 1999** (The nose is unmistakably Shiraz with rich plummy fruit and spice/pepper characters with vanillin oak support. The palate is a mix of thick black fruit that is well integrated with lengthy oak tannins) and **Sandalford Premium Cabernet Sauvignon 1999** (Dark cherry red in colour with complex briary fruit bouquet and hints of smouldering chocolatey oak. This is a lovely medium to full bodied wine with velvet-like tannins. It has rich berry fruit flavours with minty chocolate undertones and cedary oak in support).

From Victoria in Australia, **De Bortoli Willowglen Semillon/Chardonnay** (#536912, 750ml, NBL, \$9.00)(Brilliant lemon green, this wine exhibits a stylish nose of elegant lemony Semillon and the light complexing notes of malolactic fermentation. The palate



Over a bottle of wine,  
many a friend is found.  
- Yiddish proverb

### World Wine Festival (cont'd)

shows an abundance of citrus and melon flavours coupled with light spicy wood and creamy lees-aging characters.) and

#### **De Bortoli Willowglen**

**Shiraz/Cabernet** (#536938, 750ml, NBL, \$9.00)(Brick red in colour, this wine exhibits plummy fruit aromas with hints of cassis, liquorice and underlying toasty wood characters. A medium to full-bodied style, the palate shows plum and blackcurrent fruit with a touch of bacon and oak, complemented by a long, flavoursome finish.)

Two wines from **Wente**, the oldest continually operating vineyard in California: **Wente Charles Wetmore Cabernet Sauvignon 1999** (All the themes of the regular **Wente** Cabernet but from a single vineyard and taken into deeper, lusher, more complex territory. Darker colour, more depth of flavour, fruit veering more towards black current, the tannins more refined, and the fruity, spicy finish wonderfully long), and **Wente Crane Ridge Merlot 1999** (#431460, 750ml, NBL, \$26.35; NS POW, \$28.32)(Crane Ridge is the gently sloping formation of hills running along the southeastern corner of the famous Livermore Valley where the **Wente** family has planted Merlot vines. The Reserve wine produced from these Livermore Valley vineyards delivers fully ripened fruit with depth of character. The flavors found in this wine are rich in currant, plum, cedar, and spice. Aging in small French and American oak barrels gives the wine a smooth, velvety texture with elegant tannins that are a superb balance to many meals.)

Two French wines from **Lebègue**: **Chateau Grenat 1999** (Made from the grapes of vines averaging 50 years old, this is a serious and remarkable wine, concentrated, round, with good tannin structure and complex aromas. 50% Merlot, 40% Cabernet Sauvignon, 5% Petit Verdot, and 5% Cabernet Franc) and **Chateau Haut-Mayne 1999** (A

50/50 blend of Merlot and Cabernet Sauvignon from vines grown on gravelly soil and averaging 20 years of age, this full bodied wine is deep red in colour with red fruit aromas, good balance and a nice fruity finish).

A very tasty Spanish Cava, **Segura Viudas Aria Extra Dry** (Sparkling, golden tones and full, smooth, pleasant flavour, this is an elegant and sophisticated wine from Spain's premier cava maker) and the very popular **Segura Viudas Vina Heredad Blanco** (#494302, 750ml, NBL, \$10.72)(A blend of Macabeo (25%), Xarel.lo (40%), and Parellada (35%), this wine is straw yellow in colour with greenish tints. It has complex aromas of mature apple, banana and pineapple. The palate is fresh and soft, with a great balance between structure and acidity. The finish is long and fresh. We like the Heredad Blanco with simple appetizers, with chicken, and on its own as an aperitif. Ready for drinking now).

Two Austrian wines: **Weingut Norbert Bauer von Haugsdorf Cuvée 2000** (#601138, 750ml, NS POW, \$12.64)(Light, bright cherry in colour. The nose has sweet red cherry up front and a hint of pepper on the long, slightly sweet finish. This is a soft wine with some tannic structure. Ready for drinking now.) and **Weingut Stadt Krems Gruner Veltliner Cremisia 2000** (#532440, 750ml, NS POW, \$13.64)(Very pale straw in colour. The nose is floral with hints of honeysuckle and biscuit. The medium/light body has a slight spritz, with a touch of lemon and cracked pepper leading to a long, crisp finish).

### Alcohol and Health

Good news for post-menopausal women! The *Journal of the American Medical Association* (May 15, 2002) reports on a study by Michael Davies and David Baer which found that beverage alcohol affects levels of

**Alcohol and Health**

(cont'd)

triglycerides, glucose and insulin in the blood of post-menopausal women. Women who didn't drink during the test period had the highest levels of all three of these risk factors for heart disease and type 2 diabetes. Women who drank two standard drinks a day had the lowest levels, while those on one drink a day showed results intermediate to the other two.

The researchers attribute the blood findings to alcohol per se, but note that other compounds found in red wine may provide additional protection.

**Newfoundland Wine Festival**

The Annual **Newfoundland Wine Festival** will be held in St. John's from November 20 - 23, 2002.

Here is the **Mainbrace** line-up:

From Italy: **Montessor Amarone della Valpolicella "Satinata"** (A very dry version of Amarone, this blend of Corvina, Rondinella, and Molinara grapes is aged three years in Slovenian oak) and **Montessor Valpolicella Classico Capitel della Crosara** (This is a single vineyard Valpolicella with wine that is subject to *Ripasso* on the skins of grapes dried to make Amarone. The result is a big, flavourful wine that pairs well with roasts and hard cheeses).

From Portugal: **Dom Teodosio Quinta de S. Jaoa Batista Reserva** (Brilliant ruby tawny colour, developed aroma with hints of dried fruits and hazelnuts. Dry, round red wine, with a good balance. A good complement to red meat grills, stews, and all types of cheeses) and **Dom Teodosio Casaleiro Reserva** (Deep ruby colour, full and complex aroma of red stewed fruit very well combined with the wood toast and with a final touch of vanilla. Dry, well structured and balanced with full mouth

and tannins of good quality. Good persistence and very pleasant finish).

From California: **Wente Central Coast Zinfandel** (#600239, 750ml, NS POW, \$16.47)(This Zinfandel is bursting with spicy aromas and flavors of raspberry and black pepper that typify this red varietal. Eight months of barrel aging provides hints of oak and vanilla to the wine. The Zinfandel's structure of tannin and fruit creates a well-balanced, smooth wine) and **Wente Central Coast Sauvignon Blanc** (#600221, 750ml, NS POW, \$15.99)(Sauvignon Blanc has thrived in the gravelly soils of the Livermore Valley for more than 100 years since cuttings were first brought to the area by California wine pioneer Charles Wetmore. Today, the 'Wente clone' is recognized as the pre-eminent Sauvignon Blanc clone. This wine from Central Coast grapes is cool fermented to preserve its delicate taste, and exhibits appealing peach and melon flavors with an intriguing hint of grapefruit and citrus on the finish. A blend of 77% Sauvignon Blanc and 23% Semillon.)

**Nova Scotia Port of Wines Festival**

The **Nova Scotia Port of Wines Festival** starts with the Winemakers' Dinner on November 7, 2002 and continues with Grand Tastings on November 8 and 9. Get your tickets early.

**Mainbrace** will have nineteen wines on offer, including two Bronze Medal winners, three Silver Medal winners, and five Gold Medalists, one of them the top scoring wine of the Festival:

Austria: **A. Fischer Eiswein (Silver Medal)** (Light gold in colour, with scents of mango and apricot. Has a long, lingering honey finish. Good aging potential) and **A. Fischer Trockenbeerenauslese (Gold Medal)** (Bright golden yellow, botrytis nose.



## Port of Wines Festival

(cont'd\_

This is a very complex wine with a long, classy finish).

Australia: **Angove's Classic Reserve Cabernet Sauvignon** (#110478, 750ml, NS POW, \$17.35)(This wine is full-bodied and softly structured. It is vinified to be soft on the palate with enough oak to make it long lasting. It is a dry wine with full berry taste and hints of vanilla. 100% Cabernet Sauvignon), **Angove's Classic Reserve Chardonnay** (#165886, 750ml, NS POW, \$17.35)(This wine is rich with soft melon fruit flavours and has hints of oak. It is dry and will continue to improve in the bottle for several years. 100% Chardonnay) and **Angove's Classic Reserve Merlot** (Cherries and dried prunes on the nose, smooth, velvety tannins, long drying finish with counter balancing twists of sweet fruit). **Sandalford Premium Cabernet Sauvignon (Gold Medal)** (Dark cherry red in colour with complex briary fruit bouquet and hints of smouldering chocolatey oak. This is a lovely medium to full bodied wine with velvet-like tannins. It has rich berry fruit flavours with minty chocolate undertones and cedary oak in support) and **Sandalford Premium Shiraz (Gold Medal, top scoring wine in the Festival)** (The nose is unmistakably Shiraz with rich plummy fruit and spice/pepper characters with vanillin oak support. The palate is a mix of thick black fruit that is well integrated with lengthy oak tannins)

France: **Lebègue Chateau Lestage Simon Haut Medoc (Bronze Medal)** (The vines are, on average 25 years old, and are planted on 40 hectares of gravely soil close to the Garonne river. The merlot grape (70% ) dominates and smoothes the severe character of the cabernet franc and sauvignon grapes. This wine is soft, fruity and well balanced and is perfect with feather game, roasted red meat and fine cheese) and **Lebègue Château Cantin St.**

**Emilion Grand Cru** (#935676, 750ml, NS POW, \$40.97)(65% Merlot, 21% Cabernet Franc, 14% Cabernet Sauvignon. The grapes are hand picked and sorted then fermented in temperature controlled vats and aged 12 to 16 months in new French oak. The colour is a lovely ruby red with orange glints. The body is round and velvety and the nose has violets, green pepper and vanilla. Approachable now, but will age well for 8 or 10 years or more.)

**Germany: Moselland Riesling QbA** (Showing typically Riesling aromas of peach, apricot and lemon, it has an excellent balance of fruit and spicy acidity, and a crisp, dry finish) and **Moselland ArsVitis Riesling QbA** (Fine fruity Riesling bouquet and well-balanced palate with a hint of exotic fruit and a very crisp, dry finish. Check out the stunningly painted window bottle).

**Italy: Montessoro Amarone della Valpolicella Satinata (Bronze Medal)** (A very dry version of Amarone, this blend of Corvina, Rondinella, and Molinara grapes is aged three years in Slovenian oak), and **Montessoro Valpolicella Capitel della Crosara** (This is a single vineyard Valpolicella with wine that is subject to *Ripasso* on the skins of grapes dried to make Amarone. The result is a big, flavourful wine that pairs well with roasts and hard cheeses).

**Spain: Gonzalez Byass Tio Pepe Dry Fino Sherry** (#242669, 750ml, NBL, \$20.29; NS POW, \$20.00; NLC, coming soon)(This dry fino sherry is aged in casks for six years. A pale golden straw coloured sherry with a mild taste of almonds that charms your mouth, leaving a crisp, fresh, clean aftertaste. A superb aperitif, especially with nuts, olives, and cheese and crackers. Serve chilled, on the rocks, in a martini, or as a mixed drink with tonic), **Gonzalez Byass Noe "Pedro Ximenez" Sherry (Gold Medal)**

Quickly bring me a  
beaker so that I may wet  
my brain and say  
something clever –  
Aristophanes

Port of Wines Festival

(cont'd\_

(Deep, dark mahogany in colour. Warm aroma with notes of sun-ripened fruit and dried figs. This is a very tasty drop, smooth and silky, with an average age of about thirty years), **Gonzalez Byass Matusalem Oloroso Sherry (Silver Medal)** (Dark mahogany in colour with a bouquet of well-ripened fruit, spices, and fine wood. A smooth sweet taste; silky, well balanced and elegant) and **Segura Viudas Mas d'Aranyo** (This Temperanillo is cherry red with garnet hues and a hint of lime iridescence on the rim. It picks up nuances of vanilla from oak aging to add to notes of cocoa, spices and licorice. Soft tannins and a finish recalling the vanilla and licorice).

**California: J.Lohr Riverstone Chardonnay (Gold Medal)** (#258699, 750ml, NBL, \$25.05; NLC, \$23.75; NS POW, \$27.13)(Aromas of exotic fruits complemented by a buttery toasted oak bouquet with hints of cinnamon, clove, and vanilla. Pear and apple flavours abound, balanced with butterscotch and vanilla nuances. The wine is a complex, well-rounded, luscious mouthful that offers a soft and lingering finish.), **J.Lohr Los Osos Merlot (Silver Medal)** (Deep, vibrant, plum red in colour with complex syrupy red fruit aromas of raspberry, red currant, blackberry and violets with a bouquet of vanilla, roasted almond and smoky oak toast. Very concentrated, velvety tannins and a long finish).

A glass of good wine is a gracious creature and reconciles poor mortality to itself, and that is what few things can do.  
- Sir Walter Scott

**International Rum Festival**

The world's largest taste test and exhibition of rums, the **International Rum Festival**, comes to St. John's September 1- 5, 2002 at the Fairmount Newfoundland Hotel. The first day is for the trade only, but the public is invited for the balance of the Festival.

**Mainbrace's Stanley Laite and Jim Tirrell of Matusalem Rums**, will be on hand to show three outstanding rums:

**Matusalem Gran Reserva Cuban Tradition Rum** (#464222, 750ml, NS POW, \$35.52) (Judged best rum in



America in 1999, this "Cognac of Rums" is a velvety smooth aged rum made in the Cuban tradition since 1872. Served straight up, on ice, or with a touch of water, this is the quintessential sipping rum. We also like it with grilled shrimp and hot peppers), **Matusalem Clasico Rum** (A golden rum of superior flavour and quality which will surely enhance the enjoyment of your favourite cocktail or mixed drink), and **Matusalem Platino Rum** (A top quality white radiant rum produced with special distillation, filtration, and blending techniques to give it a unique, mellow, and fresh flavour).

**Recipes for Summer**

Take advantage of seasonal fruit to make these two stunningly tasty dishes.

**Imperial Blueberry Clafouti**

- 500ml blueberries
- 250ml **Achaia Clauss Imperial Mavrodaphne of Patras** (#48512, 750ml, NS POW, \$11.27)
- 250ml milk
- 4 eggs
- 120ml white flour

Published four times a year for the trade in Atlantic Canada by Mainbrace International Limited, agent for fine wines, spirits and beers in Atlantic Canada.

The role of Mainbrace is to market the beverage alcohol products that we represent to final consumers, to licensees, and to the Provincial Government agencies. We aim to enhance enjoyment for consumers, to facilitate profitable sales for licensees, and to assist agencies in achieving their mandates.

For further information, contact:

Ann Trecartin / John Chamard  
Mainbrace International  
Limited

P.O. Box 27177,  
Halifax, Nova Scotia  
Canada B3H 4M8  
Phone: 1-902-422-6193  
Fax: 1-902-423-4367  
e-mail: [splicingthemainbrace@mainbrace.ca](mailto:splicingthemainbrace@mainbrace.ca)

Stanley Laite  
Mainbrace International  
Limited  
6 Conran Street, St. John's,  
Newfoundland  
Canada A1E 5G8  
Phone 1-709-368-1888  
e-mail:  
[stanley.laite@mainbrace.ca](mailto:stanley.laite@mainbrace.ca)

or view our website at:  
<http://www.mainbrace.ca>

Publications Mail Agreement  
Number 1760955

#### Recipes for Summer

(cont'd)

15ml ground cinnamon  
5ml salt  
25ml butter

Macerate the picked over blueberries in the wine for at least two hours. Then, preheat oven to 190°C, drain the wine into a bowl, add the milk, eggs, and cinnamon and beat until smooth. Fold in the blueberries. Pour into a well-buttered flan pan and bake until golden brown (about 45 minutes). Serve with (what else?) **Mavrodaphne of Patras**.

#### Lexia Poached Peaches

1 lemon  
1 orange  
6 ripe peaches  
450ml **Angove's Spatlese Lexia**  
(#437053, 750ml, NS POW,  
\$10.98)  
450ml water  
25ml vanilla extract

Cut the lemon and orange into thin slices and remove the pips. Place the peaches in a pot that is just snug, top with orange and lemon slices, add the wine, water and vanilla and simmer very gently for about an hour until the peaches are softening. Remove from the heat and allow the peaches to cool. Then peel and slice the peaches, and serve over vanilla ice cream topped with a touch of the syrup in which they simmered. Try this with a sparkling wine such as **Bouvet Ladubay Brut** (#35444, 750ml, NS POW, \$18.35)

#### Glausers are Featured

**Roland and Kathleen Glauser**, who run the **Charlotte Lane Restaurant** in Shelbourne, Nova Scotia are featured in the "You be the Critic" section of *Wine Tidings* (July/August 2002).

This is the part of *Wine Tidings* that asks restaurant customers to report on their experiences with Canadian restaurants.

The happy customers of **Charlotte Lane** rated service almost 9 out of 10, food selection 9, quality 10, and value just slightly below 10. The wine list selection scored 10. These are great results even considering that those reporting tend to be the most satisfied customers.

The tale is really told in the comments from the customers. Here is what they say about the Glausers' food: "The husband and wife team must truly love what they do! Excellent food at more than reasonable prices. Beautiful table linens compliment the exquisite historical setting. There is even a gift shop right at the entrance. Be sure to try the excellent cocktails unique to the restaurant."

And the wines get this comment: "The wine selection is extraordinary for such a small restaurant (it sits 20 people). I have eaten in many over-rated restaurants and this was by far the most surprising find. It is neatly tucked away in the small town of Shelburne but unfortunately the restaurant is closed from December to April every year. Make it a stop over during your Nova Scotia vacation."

This sort of review is just great news for the region's tourism industry. The Glausers get well deserved praise here. Many others in the industry provide memorable experiences for our guests and, overall, we build a more prosperous tourism sector. Well done Kathleen and Roland!

#### **In the next issue:**

**The cats are coming, the cats are coming!**