



# Splicing the MAINBRACE

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## Editors' Notes

It was the best of times, it was the worst of times!

Dickens might have been writing about the year 2002, although he was concerned with the French Revolution, more than 200 years ago. Canada has been actively engaged in the war on terror and may end up as part of a war against Iraq. The stock market has dropped in a way that causes something between distress and dismay. The tourist season in Atlantic Canada was not up to everyone's hopes and may be less than stellar next year if a mid-east war causes gasoline prices to soar. There is severe drought in Australia and flooding in France and Italy.

On the other hand, we are entering a season of celebration and renewal. Chanukah, Eid al-Fitr, Kwanzaa, and Christmas remind us that life is good and problems are to be overcome. Then New Year's Eve and New Year's Day parties lead us into 2003.

May all of our readers have a joyous holiday period and a happy, fulfilling and prosperous New Year!

## Private Stores in Nova Scotia

Four private wine stores will open in the Halifax area early in 2003. The stores will be able to offer any beverage alcohol product not part of the regular Nova Scotia Liquor Corporation list. The new stores will use the NSLC as their wholesaler and will be open during regular NSLC store hours (which means no Sunday shopping).

The four successful bidders, from among 14 proposals, were: Pete Lockett and Todd Cristall who will open a store at Pete's Frootique in Bedford, Vin Art Wine (Bayers Lake Industrial Park), Southwest Properties who will run Bishop's Cellar in Bishop's Landing, and JW Foster Enterprise opening near the Portland Street Superstore.

It is expected that most, if not all, of the new stores will concentrate on wines. This should significantly increase the range available to Metro Halifax licensees and wine lovers.

## Visitors

Since the last edition of Splicing the Mainbrace we have had a number of visitors to the region:

**Mary-Ann Yewen** from the Freixenet Group was in Halifax, Moncton, and St. John's for the wine fairs and to discuss plans for **Castellblanch**, **Segura Viudas**, and other lines. **Alberto Cubilla** of **J. Lohr** poured at the Nova Scotia Port of Wines Festival. **Lars Rasmussen** of Denmark's **Faxe Beer** and **Bruce Charkow**, the **Faxe Beer** man in Canada visited to discuss plans. **Grant Brinklow** of **Sandalford Wines** came to follow up on the Best in Show (NS POW Festival) performance of **Sandalford Premium Shiraz**. **Michael Probst** from **Moselland** came to oversee the launch of his cat bottles in Atlantic Canada. **Ivan Klobucar** of **Angove's** poured at the NS POW Festival and in St. John's. **Lothar**

Visitors

(cont'd)

**Heinrich** from **Warsteiner** visited to meet with NSLC staff. **Christophe Grabmeyer** and **Sigrid Pinard** of the **Austrian Trade Commission** attended wine shows in the region. **Marie-Amélie Fourault** of **A. Moueix & Lebègue Cie.** attended and poured at the Nova Scotia and Newfoundland shows.

### ASAP

A new organization bringing together sommeliers, wine lovers, licensees, government agencies and beverage alcohol producers has been launched in Atlantic Canada. The Association of Sommeliers in the Atlantic Provinces is an outgrowth of the very successful sommelier training mounted for the last three years in Halifax by **Adam Dial**.

## FELIZ NAVIDAD

*Frohe Weihnachten*

Haid Joule

Sommelier courses begin in January 2003 in Halifax (lead by **Adam Dial**) and in Moncton (lead by **Craig Pinhey**), and will run on 22 consecutive Mondays. A feature of these courses, offered through the Nova Scotia Community College and the New Brunswick Community College, is a daily catered lunch that will see wines paired with food items. For further information contact **Stephen Burr**, NSCC, (902) 491-4892 about the Halifax course, or **Craig Pinhey** (506) 647-8466 about the program in Moncton.

### New Beer from Germany

**König Ludwig Weissbier**, exported by the **Warsteiner** organization, has been ordered and should be on Nova Scotia shelves early in the New Year. This is an unfiltered Royal Bavarian white beer from the brewery that originated the German beer purity laws in 1516. Look for the 500ml bottle of this very tasty brew.

## Joyeux Noel

## Rounding out the Faxe Line

There is good news and bad news! First the good news:

**Faxe Premium Beer** (#431239, 500ml can, NB, \$2.29; NS General, \$2.00) is on its way to Nova Scotia. This rounds out the **Faxe** line (already available to beer lovers in New Brunswick). The rest of the line is **Faxe 10% Strong Beer** (#497032, 500ml can, NB, \$2.57; NS General, \$2.00) and **Faxe 7.7% Festbock** (#433664, 500ml can, NB, \$2.39; NS General, \$2.00).

Now the bad news: It looks as if the **Faxe 10% Strong Beer** may be out of stock in both New Brunswick and Nova Scotia for much of the holiday season. Shop early and often to avoid disappointment!

## Dessert Recipes

Here are two desserts, both based on fruit and both light enough to be served after a large, festive main course.

### Figs in Red Wine

500	gm	figs
3		oranges, zested and juiced
1		lemon, zested and juiced
750	ml	<b>Achaia Clauss Demestica Red</b> (#20032, 750ml, NB, \$7.65; NS POW, \$8.17)
250	ml	sugar
1		cinnamon stick
1		vanilla bean, cut in two length-wise

Wash the figs and place them side by side in a deep skillet. Add the zest, sugar and then pour the citrus juices over them. Add the wine, cinnamon stick and vanilla bean. Bring to a boil over high heat and cook uncovered for about 20 minutes.

Recipes

(cont'd)

Remove the figs to a serving bowl. Reduce the syrup by half. Strain it over the figs. Cool to room temperature then refrigerate. Serve cold with a scoop of vanilla ice cream.

### Apples in Red Wine

1	kg	apples
120	gm	sugar
250	ml	<b>Corvo Rosso</b> (#34439, 750ml, NS POW, \$12.76)
50	gm	butter
1		lemon, juiced

Add the lemon juice to a bowl of cool water. Peel, core, and slice the apples, slipping the pieces into the acidulated water to keep them from discoloring. When you are done transfer them to a pot and cook them with the wine, sugar, and butter. over a brisk flame, stirring occasionally, until tender. Arrange the slices on a heated serving platter, pour the cooking liquid over them, and serve.

### Wines for the Holidays

**Castellblanch Brut Zero** (#188276, 750ml, NS POW, \$12.98) A crisp, very dry wine to quaff by itself or to mix in any drink that calls for a sparkling wine. Serve well chilled.

**Segura Viudas Reserva Heredad** (#94912, 750ml, NB, \$30.85; NS POW, \$33.99) This is a dry sparkling wine from Spain for special occasions. Its pewter-based bottle makes it an attractive presentation wine or gift.

**Bouvet Ladubay Brut** (#35444, 750ml, NS POW, \$18.85) A crisp sparkling wine from France's Loire Valley. Serve well chilled either on its own, or as an accompaniment to hors d'oeuvres and appetizers. A favourite pairing with fresh oysters.

**J Lohr Seven Oaks Cabernet Sauvignon** (#313825, 750ml, NB, \$28.10; NL, \$25.20) The aromas are of blackberry and plum with a hint of blueberry, and some chocolate and

toasted oak overtones. On the palate, expect berries, chocolate and smoky toasted oak. The flavours are rich and full, with a soft, supple texture and a lingering finish.

**J. Lohr Riverstone Chardonnay** (#258699, 750ml, NB, \$25.05; NL, \$25.60; 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.

**Wente Segal Cabernet Sauvignon** (#859660, 750ml, NB, \$18.45) An outstanding Kosher wine which sacrifices no flavour or taste. This is a classic California Cab. with lots of forward fruit and nice balance.

**Jim Barry McCrae Wood Shiraz** (#980714, 750ml, NL, coming soon; NS POW, \$50.70) The bouquet shows spicy aromas of sweet plum, blackberry, mint, and licorice. On the palate, ripe fruit character and velvety tannins followed by a long elegant finish. This wine won a Gold Medal at the 2001 Nova Scotia Port of Wines Festival.

**Jim Barry Clare Valley Cabernet Sauvignon** (#600338, 750ml, NL, \$24.78; NS POW, \$26.67) The Nova Scotia Port of Wines Festival 2001 awarded this wine a Gold Medal with the comment: "A textured wine with broad, jammy red fruit flavours and a progressive character that keeps flowing through to the finish."

**Angove's Sarnia Farm Cabernet Sauvignon** (#469312, 750ml, NS POW, \$23.99) A Silver Medal Winner at the Nova Scotia Port of Wines Festival 2001, the jury described it as: "A rich, mouth filling wine with a deep and complex palate balanced by spicy fruit flavours and rich oak characteristics."

**Bleasdale Mulberry Tree Cabernet Sauvignon** (#937417, 750ml, NS General, \$21.62) (From Sean Wood, Halifax Chronicle-Herald) For such a young cab, it is surprisingly approachable, with a sweet, softly perfumed, spicy vanillin and ripe fruit

## Nadolig Blawen

## Boas Festas

## God Jol

**Krist'es Shobas****Frohlische  
Weihnachten****Eftihismena  
Christougenna****Buon Natale**

Wines for the Holidays (cont'd)

bouquet. The richness barely avoids being cloying. Flavours too, are unctuously rich. It reminds me of Madeira cake. The texture is velvety, with soft tannins and a raisiny overlay. The finish is long and moderately complex, with a hint of Australian mintiness.

**Château de Cantin St. Emilion Grand Cru** (#935676, 750ml, NS POW, \$43.23) A lovely ruby red with orange glints and a body that is round and velvety and a nose of violets, green pepper and vanilla.

**Château Gigognan Châteauneuf du Pape** (#600437, 750ml, NS POW, \$35.16) This is a rich, powerful wine with fragrances of wood, earth, leather and spices that blend and harmonize beautifully.

**Château Paloumey** (#935650, 750ml, NS POW, \$40.82) An organic wine with good structure, glorious cassis fruit and a decent finish. Decanter (October 1998) wrote of its "beautiful marriage of fruit and spice."

**Montessoro Amarone Capitel della Crosara Classico DOC** (#935122, 750ml, NS POW, \$57.36) Deep red colour with a fruity and spicy bouquet. Dry, warm, rich mouthfeel with scents of violet, licorice, blackberry and ripe cherries.

**Nautilus Sauvignon Blanc** (#932913, 750ml, NS POW, \$24.68) Distinct passion fruit and tropical notes on the medium weighted palate. The mid-palate is soft, round and balanced by lively acids. Excellent depth and intensity of flavour.

**Wente Crane Ridge Merlot** (#431460, 750ml, NB, \$26.35; NS POW, \$28.32 [currently out of stock]) Fully ripened fruit with flavours rich in currant, plum, cedar, and spice and a smooth, velvety texture with elegant tannins

*Prettige Kerstdagen***Butterfly Ridge price reduction**

**Butterfly Ridge Colombar-Chardonnay** (#306324, 750ml, NS General) has been reduced from \$10.98 to \$10.53 (a \$0.45 reduction).

Now who said there was no Santa Claus?

**Stocking Stuffers**

**Warsteiner Premium Verum Beer** (#556720, 500ml can, NS General, \$1.85) Germany's best selling beer; now in a 500ml can.

**Faxe Beers** Classic beers from Denmark. Choose from their blond Premium 5% (#431239, 500ml can, NB, \$2.29; NS General, \$2.00 – coming soon) or 10% (#497032, 500ml can, NB, \$2.57; NS General, \$2.00 ) or dark amber Festbock 7.7% (#433664, 500ml can, NB, \$2.39; NS General, \$2.00)

**Moselland Cat Bottles** (see story below).

**Cats Selling Briskly**

The **Moselland Riesling "Cat Bottles"** that appeared on shelves in Newfoundland, New Brunswick, and Nova Scotia in November have been running off the shelves. Once available in a number of colours, the patient shopper will be lucky to find any at all by early December.

If you are disappointed, take heart! **Mainbrace** will be re-offering the bottles next year.

**Wines for the Holiday Bird**

**Fougères Beaujolais** (#62471, 750ml, NB, \$15.61; NF, \$11.35; NS General, \$13.31) Strawberries on the nose with a fruity, smooth, well-rounded body. A soft, easy drinking style that can be enjoyed by itself or with food.

Wines for the Bird

(cont'd)

**Stadt Krems Cremisia 2001 Gruner Veltliner** (#532440, 750ml, NS POW, \$14.53) 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.

**Corvo Bianco** (#61168, 750ml, NF, \$12.65; NS POW, \$12.76) Pale straw colour with green flecks, it is dry but slightly fruity with a full, balanced, savory taste.

**Moselland Kurfurstlay Riesling** (#15875, 750ml, NB, \$9.72; NS General, \$9.84) A fresh white wine from the Mosel which has been selected for its crisp character.

**Burdon's Medium Amontillado Sherry** (#348219, 750ml, NS POW, \$12.02) A classic flor sherry with an exceptional hazelnut/almond bouquet. Light amber in colour, great depth of flavour, and a dry, clean aftertaste.

**De Bortoli Willowglen Semillon Chardonnay** (#536912, 750ml, NB, \$9.00) Citrus and melon flavours coupled with light spicy wood and creamy lees-aging characters. Pairs well with fish and poultry dishes.

**Remy Pannier Muscadet de Sèvres & Maine Château de la Levraudrière** (#160226, 750ml, NS POW, \$13.21) Light and fresh, with a slight effervescence on the tongue. Serve well chilled..

**Achaia Clauss Nemea** (#140749, 750ml, NS POW, \$10.65) A smooth and elegant red whose deep red colour, hints of spice, and well balanced tannins suggest reasons for its traditional name: "Hercules' Blood".

**Neirano Barbera d'Asti** (#932897, 750ml, NS POW, \$12.59) Deep ruby red, full bodied with moderate acidity, slight tannins and a nice spice component. This is a big, dry, chewy wine.

**Twin Islands Chardonnay** (#935783, 750ml, NS POW, \$19.04) A flavoursome, medium-bodied wine with ripe melon and grapefruit aromas, hints

of fig, melon and grapefruit, subtle oak, and a long finish.

**Cline Oakley Red** (#372649, 750ml, NS POW, \$15.35) Up front fruitiness and light tannin structure plus an intriguing herbiness. This is great quaffing wine, but also pairs well with chicken and turkey,

**J. Lohr Painter Bridge Zinfandel-Shiraz** (#600148, 750ml, NS POW, \$15.44) Big fruity aromas and crushed-jam berry-fruit flavours with an undercurrent of licorice, spice and earth that pulls it all together.

## Wines for Cake and Pudding

**De Bortoli Noble One** (#931782, 375ml, NL, \$34.17; NS POW, \$33.34) This is a very rich, "one glass" wine, a drop of golden nectar to partner with almost any sweet dessert or with blue cheese. A superb ending to a fine meal.

**Mavrodaphne de Patras** (#48512, 750ml, NS POW, \$11.27) A great full-bodied yet delicate red dessert wine that has been lightly fortified.

**Angove's Spätlese Lexia** (#306324, 750ml, NS POW, \$10.98) Medium to sweet with a crisp, citrus-like acidity on the finish. A nice dessert wine and will also compliment spicier cuisine. Served chilled.

**Gonzalez Byass Noe Sherry** (#629782, 375ml, NS POW, \$33.08) Best Fortified Wine at the 2002 NS POW Festival. Very dark in colour with a warm bouquet and notes of dried fruits and concentrated raisins. Dense, smooth, elegant taste.

**Southbrook Framboise** (#341024, 375ml, NL, \$18.74) Simply one of the world's greatest fortified fruit dessert wines.

## Winter Warmers

### Mulled Wine

1500	ml	<b>Angove's Classic Reserve Pinot Noir</b> (#243345, 750ml, NS General, \$13.99)
120	ml	water

## Boze Narodzenie

## Srecen Bozic

## Geseënde

## Giltsavt

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.

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Gledelig Jul

### Winter Warmers (cont'd)

120	ml	sugar
4	sticks	cinnamon
5		whole cloves
1		orange, zested and juiced
1		lemon, zested and juiced

Put the sugar, cinnamon and cloves into the water. Bring this to a slow boil for 5 minutes. Remove from heat. Now add the wine. Add in the actual orange and lemon fruit part, sliced up. Warm this on low heat for 40 minutes (do NOT boil). Strain out the wine and serve!

### Traditional Glogg

750	ml	<b>Fougères Beaujolais</b> (#62471, 750ml, NS General, \$13.31)
375	ml	water
3		cloves, crushed
		raisins
		almonds
		cinnamon sticks
		sugar

Mix red wine and water, three cloves, a few pieces of cinnamon, a scant handful of raisins, a few slivered almonds and some sugar (to taste). Heat these to just below boiling. Serve in heated mugs.

### Sherried Egnog

120	ml	<b>Burdon's Amontillado Sherry</b> (#348219, 750ml, NS POW, \$12.02)
1		egg
250	ml	milk
10	ml	brown sugar
		grated nutmeg

Mix ingredients in a blender with ice and pour into a tall chilled glass. Top with grated nutmeg.

Veseloho Vam Rizdva

## Watch Weight with White Wine

Weight watchers are being advised by experts from the Forum of Wine and Health in Germany and the German Wine Academy to skip diet drinks and turn to wine after new research revealed white wine was the perfect way to shed fat.

Twenty obese patients were given 200ml of fruit juice a day as part of a controlled diet, another twenty were given the same amount of wine instead. The results show that as part of a controlled diet the wine aided weight loss. Among those testing the wine, the results showed the average weight lost was a little over ten pounds, compared to an average of 8.3 pounds for the juice drinkers.

Researcher Dr. Ditschuneit says moderate wine consumption also has no detrimental effects on other aspects of a person's health.

## Merry Christmas



*Nollaig Shona dhuit*