



Splicing the Mainbrace

Volume 12, Number 1 February 2007

Editors' Notes

Once upon a long time ago, the few months that spanned the end of winter and the beginning of summer were largely given over in the beverage alcohol trade to getting ready for the summer travel and tourism season. Of course, a lot of that still goes on.

But what has now been added are a large number of wine fairs and exhibits. **Mainbrace** will be at almost all of these and look forward to meeting old friends and new. Here is the line-up:

NSLC Showcase in Bridgewater March 2
The CDA Wine & Food Fest in Fredericton on March 31
APEX Show in Halifax on April 15 to 17
The California Wine Fair in Moncton on April 18
The California Wine Fair in Halifax on April 19
The Sackville (NB) annual wine tasting on May 4
Prince Edward Island 2007 Wine Festival in
Charlottetown on June 1 and 2
Wine Fest West in Cornerbrook, Newfoundland &
Labrador June 1 and 2
Caraquet FestiVin June 8 and 9

We are offering a special prize to any licensee that makes it to all of these events, a tricky proposition around the beginning of June!

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Marc sur vin

La Température du vin

La plupart des gens savent que la règle générale est que les vins blancs doivent être servis frais et que les rouges sont à servir à la température de la pièce. Malheureusement cette notion fait que, plus souvent qu'autrement, nous servons nos vins blancs trop froid et nos rouges trop chauds. Les vins blancs doivent être servi entre 10 et 14 degrés s'ils sont servis plus froid, les saveurs délicates de fleurs et fruits légers vont disparaître et vos papilles gustatives ne verront pas la différence. Pour les rouges pas trop chaud car l'alcool couvrira toute arôme et le vin apparaîtra déséquilibré. La bonne température sera en fonction du type de vin. Voici quelques exemples; pour un Beaujolais ou un rouge léger 11-12 degrés, un Bourgogne, un Côtes du Rhône ou un rouge tannique de niveau moyen sera à servir près de 15-16. Un Bordeaux à bonne structure se présentera à son meilleur vers 18 degrés. Globalement, on peut retenir qu'un beau vin pourra généralement supporter 2 à 4° de plus qu'un vin simple. C'est ainsi que l'on pourra profiter de sa complexité et de sa richesse. Il en est de même des vins âgés. **Attention !** Evitez les changements de température brusque. L'investissement dans un bon thermomètre n'est pas exclu. Prenez en considération l'humble sceau et la glace pour immerger la bouteille et avoir un meilleur contrôle. Utilisez de la glace avec beaucoup d'eau et calculez que cela prendra environ 3 minutes pour faire descendre la température de 2 degrés. Bien sur, ses lignes sont des guides pour vous permettre de profiter pleinement de ces vins. Vos goûts et préférences vont sans doute déterminer si vous suivrez ses points de repère.

-**Marc Paimpec** est Gérant pour **Mainbrace** (Nouveau Brunswick et IPE)



Le goût, est un organe délicat perfectible et respectable, comme l'œil et l'oreille. -Guy de Maupassant

NSLC in Bridgewater

The NSLC will hold a "Showcase" regional wine event in Bridgewater on March 2. **Mainbrace** will be there to provide samples of eight products:

Warsteiner Premium Verum Beer The best selling beer in Germany from one of the world's most modern breweries. Since 1753 Warsteiner has brewed its beer in accordance with Germany's Purity Law. Warsteiner contains no chemicals, preservatives, or additives. A classic Pilsener.

Konig Ludwig Weissbier This top quality beer is brewed from the finest Hallertau aroma hops, malt from selected wheat, and the brewery's own specially-cultured pure yeast strain. The beer is golden in colour and naturally cloudy since it is unfiltered. It is well-balanced and malty with aromas of apples and bananas.

J. Lohr Riverstone Chardonnay 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.

Bleasdale Mulberry Tree Cabernet Sauvignon (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 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.

Canaletto Primitivo di Puglia A modern, up-front wine, with a deep, rich red colour and a bright berry fruit nose. The palate is smooth and ripe, with an attractive spicy character and a long velvety finish.

Neirano Barbera d'Asti Made from 100% Barbera grapes from around the City of Asti in Piedmonte. The wine is a deep ruby red, is full bodied with moderate acidity, slight tannins and a nice spice component. This is a big, dry, chewy wine.

CDA in Fredericton

The Canadian Diabetes Association holds its annual Wine & Food Fest at the Delta Fredericton on the afternoon and evening of March 31st.

Mainbrace will be pouring:



Moselland Bernkastler Kurfurstlay, a fresh white wine from the Mosel Valley of Germany which has been selected for its crisp character.

Achaia Clauss Demestica Red, a flavoursome, good value Greek red wine with some complexity

Vionta Albariño, hails from north western Spain and is made from 100% Albariño, the grape that is taking New York wine bars by storm. The wine is fresh, zesty and citrusy. It has a gorgeous acidity with a variety of breakfast fruit flavors and a sumptuously smooth lingering taste.

J.Lohr Riverstone Chardonnay: See NSLC in **Bridgewater** on this page.

J.Lohr Seven Oaks Cabernet, a deep ruby colour with rich purple hues. 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.

Canaletto Montepulciano d'Abruzzo, intense purple in colour this is the quintessential Italian red, capturing the deep aromas and rich, robust characteristics typical of the region. Spicy, cherryish flavours.

Canaletto Primitivo di Puglia See NSLC in **Bridgewater** on this page.

Batasiolo Barolo, 100% Nebbiolo in its subvarieties of Michet, Lampia and Rosé. The colour is deep ruby-garnet red that turns brick red with age. The nose is ethereal, intense, with notes of spices and dried fruits. Offers great finesse on the nose and palate, which is dry, full-bodied, imposing-yet-elegant, austere-but-velvety.



APEX in Halifax

The APEX show takes place at the Atlantic Winter Fair Grounds in Halifax on April 15 - 17. **Mainbrace** will be in the "Salut 2007" section pouring beers and wines especially selected for the licensee market:

Warsteiner Premium Beer: See **NSLC in Bridgewater** on page 2

König Ludwig Weissbier : See **NSLC in Bridgewater** on page 2

Canaletto Primitivo di Puglia: See **NSLC in Bridgewater** on page 2

Canaletto Montepulciano d'Abruzzo: See **CDA in Fredericton** on page 2

Canaletto Pinot Grigio-Garganega, crisp, aromatic and wonderfully complex. Light green in colour, it has a fruity bouquet and is surprisingly full-bodied on the palate, with a floral fruit character. An excellent structure with a strong backbone of refreshing acidity, with a well balanced finish.

Bleasdale Cabernet Sauvignon: See **NSLC in Bridgewater** on page 2

Painter Bridge Zinfandel gets 12 months of wood aging to help it mellow, but there is minimal dampening of the fruit. You will really enjoyed the big fruity aromas and crushed-jam berry-fruit flavours. An undercurrent of licorice, spice and earth pulls it all together. Soft, round and easy to sip now.

Painter Bridge Cabernet This California wine shows medium colour density with garnet red hues. The aromas are classic Cabernet: red and black currant, coffee, leather, and black olive with a cedary spice. The palate delivers a full, sweet tannin textured wine with great varietal character and richness of flavour.

Painter Bridge Chardonnay This refreshing, young California Chardonnay has an abundance of white blossom, lemon and lime citrus, and apple flavors with a clean, crisp finish.

These last two wines are regularly available at **Bishop's Cellar** on the waterfront in Halifax.

California Wine Fair in Moncton

The California Wine Fair will be held in Moncton in April 18th at the Delta Beauséjour. **Mainbrace** will be there to pour wines from **Cline Cellars, J. Lohr,** and a new-comer: **Wimbledon Wines.**

California Zinfandel 2005 is a rich wine with flavours of ripe raspberry, dusty blackberry, coffee, a hint of chocolate and coffee, added complexity from a nuance of cinnamon and vanilla. Lots of intensely rich fruit here and a long, lingering finish.

California Syrah 2005 The deep purple color of this wine explodes and fascinates each time it is poured into a glass. The cracked black pepper aromas complement its black cherry fruitiness.

Ancient Vines Mourvedre 2005 is redolent of dark plum, chocolate, eucalytus and a hint of oak, this juicy wine is delicious now and will age for well over a decade.

Ancient Vines Zinfandel 2005 features big, jammy concentrated fruit and moderate tannins supported by nine months of aging in American oak barrels. This velvety smooth Zin offers flavours of dusty raspberry, blackberry, white pepper, coffee, and chocolate.

Seven Oaks Cabernet Sauvignon 2004: See **CDA in Fredericton** on page 2

Bay Mist Riesling 2005 This wine is the colour of pale straw complimented with youthful bright hues. The aromas are of peaches and pears with complexity from botrytis that suggests honey and nuts. The flavours are of ripe apricots and tropical fruits. It is off-dry with a well-balanced crisp, refreshing acidity.

Wildflower Valdiguie 2005 is vibrant purple-red in colour with youthful hues and has intense varietal aromas of boysenberry, plum, blackberry, and Bing cherry preserves. The luscious fruit and lingering acidity make this wine ideal as an aperitif.

South Ridge Syrah 2004 features inviting aromas of brambly red fruits - blackberry, raspberry, boysenberry and cherry - with orange peel and licorice. The flavours are jammy red fruit, anise, clove, toasted oak, and black pepper. Complex and concentrated. Should develop extremely well with bottle age.

Cycles Gladiator California Pinot Grigio 2005 has lovely aromas of pear and honeydew and bright, juicy flavours of citrus and apples leading to a mineral core. The finish is soft and lingering thanks to a balanced acidity.

Cycles Gladiator Central Coast Syrah 2005 Expect lush, forward flavours of jammy red fruit and plum supported by soft tannins. Good cool climate acidity produces a lingering finish.

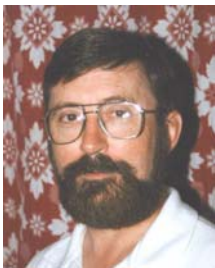
Cycles Gladiator California Merlot 2005 Supple and elegant with a decidedly spicy nose of black cherry, cassis and cedar. The wine is well-balanced and provides mouth-filling flavours of plum, cherries and wild red berries.

Hahn Estate Monterey Cabernet Sauvignon 2005 Bright aromas of raspberry, cassis and a hint of olive with hints of toast and spices lead to plums, currants, and other dark fruits in the mouth. A delightful balance of fruit, acid, and tannins provide a lingering finish.

Hahn Estate Monterey Chardonnay 2005 Really pretty aromas of peaches, pineapples and lemon zest. Stone fruit flavours in the mouth develop into a tropical medley and finish with crisp apple tartness. Subtle oak nuances provide notes of caramel and butterscotch.

Hahn Estate Monterey Merlot 2005 Sweet aromas of black cherry and cassis underscored with delicate allspice from the French oak. Ripe dark fruits on the palate evolve into a wild mix of sweet chocolate and cherry. This is a mouth-filling wine that wraps itself around your tongue and is a perfect complement for rich foods.

Stan in Newfoundland



Culinary Capital of Eastern Canada

To say that the Newfoundland and Labrador Chef's Association Dinner on January 13th at the Fairmount Hotel in St. John's was outstanding,

would be an understatement. The meal began with a unique Waldorf salad made with shrimp, scallops and smoked salmon that set the tone for the rest of the meal. The second course consisted of Cream of Chicken and Brie soup with Toasted almonds en Croute which was mouth-watering in both appearance and taste. This was

followed by a Vegetable Terrine with Goat Cheese Crustine and Organic greens that was very tantalizing to the palate.

Then our taste buds were refreshed with a Newfoundland and Labrador Wild Berry Sorbet. The main course, Roast Striploin of Beef Forestière with Roasted Potatoes and sautéed Root Vegetables was absolutely exquisite; the succulent strips of beef were cooked to perfection!

You might think a meal like this would end with only one dessert. Not so! We were presented with a luscious trio of Belgium Chocolate Torte with Pistachio Crust, Banana Spring Roll and a Citrus Panna Cotta. What a finale!

As great as the food was, the highlight for me was to see two of **Mainbrace's** wines chosen to accompany the dinner menu. The **Yvon Mau Colombard Chardonnay Cotes de Gascogne** and **Shiraz Vin de Pays de l'Aude** proved to be excellent choices and received many favorable compliments. I felt a great sense of accomplishment when the Head Chef noted that in his estimation they were the best wines ever in the 20 year history of the Gala Event.

St. John's is indeed a contender for the "Culinary Capital" of eastern Canada. We have many award winning restaurants (noted both for fine dining and superb wine lists) such as Bianca's, The Cellar and the Cabot Club just to mention a few. This Annual Chef's Dinner can rival a culinary presentation anywhere and local chefs have excelled in National and International Competitions. Another local culinary competition is our infamous "Black Box" dining experience, which may be the topic of a future article!

-**Stanley Laite** is **Mainbrace's** Newfoundland and Labrador Manager.

California Wine Fair in Halifax

The California Wine Fair will be held April 19th at Pier 21 in Halifax. **Mainbrace** will be pouring some old favourites from **Cline Cellars** and **J. Lohr** and some exciting new-comers from **Wimbledon Wines**:

California Zinfandel 2005: See **California Wine Fair in Moncton** on page 3

California Syrah 2005: See **CDA in Fredericton** on page 2

Oakley Five Reds 2003 is a blend of Carignane, Mourvèdre, Zinfandel, and Alicante Bouschet, aged in French oak provides up front fruitiness and light tannin structure. There is an intriguing herbiness to this wine.

Ancient Vines Zinfandel 2005: See **California Wine Fair in Moncton** on page 3

Seven Oaks Cabernet Sauvignon 2004: See **CDA in Fredericton** on page 2

Bay Mist Riesling 2005: See **California Wine Fair in Moncton** on page 3

Wildflower Valdiguie 2005: See **California Wine Fair in Moncton** on page 3

South Ridge Syrah 2004: See **California Wine Fair in Moncton** on page 3

Jessie's Grove Earth Zin and Fire Old Vine Zinfandel 2004 "This groovin' Zin is your stairway to heaven. These California dreamin' old vines got a whole lotta love, stuck in Lodi for over 64 years. Far out bold flavors of zingy black pepper and jammy black cherry/blackberry fields forever, finishing with good vibrations of cedar and milk chocolate."

Cycles Gladiator California Pinot Grigio 2005: See **California Wine Fair in Moncton** on page 4

Cycles Gladiator Central Coast Syrah 2005: See **California Wine Fair in Moncton** on page 4

Hahn Estate Monterey Cabernet Sauvignon 2005: See **California Wine Fair in Moncton** on page 4

Hahn Estate Monterey Chardonnay 2005: See **California Wine Fair in Moncton** on page 4

Sackville Rotary Club (New Brunswick)

The Sackville Rotary Club holds its annual wine tasting on May 4th. You can look forward to tasting three fine Italian wines and a classic Chardonnay from California:

Canaletto Primitivo di Puglia: See **NSLC in Bridgewater** on page 2

Canaletto Nero d'Avola / Merlot IGT The wine has a

deep, rich red colour and aromas of ripe red berries surge out of the glass. The palate is packed with rich, succulent berry fruit of the Merlot, perfectly complemented by the savory spicy Nero d'Avola, a grape indigenous to Sicily.

Batasiolo Barolo DOCG: See **CDA in Fredericton** on page 2

J. Lohr 'Riverstone' Chardonnay: See **NSLC in Bridgewater** on page 2

Ray Bear at Gio

Chef **Ray Bear** of Gio at the Prince George Hotel in Halifax was the only finalist from east of Ottawa in the Recent Gold Medal Plates competition in support of Canada's Olympic team for the Vancouver games. The competition featured great chefs from across Canada. As Ray Bear put it, "Halifax is on the edge of being a great culinary destination for tourists and convention visitors." His goal is to make sure that Halifax can compete successfully against the best in the country. An indication of his success is that Gio has been voted one of the 10 best new restaurants in Canada for 2006 by WHERE magazine. Well done Ray!

Recipes for Spring (we should be so lucky!)

Herbed Leg of Lamb

600 ml **Painter Bridge Zinfandel**

6 garlic cloves, chopped

4 basil leaves

3 rosemary sprigs

2.5 kg boneless rolled leg of lamb

Salt and pepper



Combine wine and spices in a glass bowl. Pierce the lamb all over with a skewer or fork. Put the roast into the marinade, cover and refrigerate over night, turning occasionally. Preheat oven to 190°C. Place the roast fat side up in a roasting pan and cook until the internal temperature of the roast reaches 75°C. Reserve the marinade for occasional basting as the roast cooks. We like this with mashed potatoes and seasonal greens. **Painter Bridge Zinfandel** is a natural accompaniment.

French pears poached in red wine

750 ml **Fougères Beaujolais**
 125 ml sugar
 1 lemon, zest only
 1 cinnamon stick
 4 pears

Bring the wine, sugar, lemon zest and cinnamon stick to a boil in a non-aluminum pot large enough to hold the pears. Stir to dissolve the sugar and turn heat to low. Peel the pears, leaving the stem attached, and put into the simmering wine. Poach at a very low simmer for 15-20 minutes, turning often. Do not overcook the pears. Remove them to a serving bowl. Bring wine to a boil again and reduce to about 250 ml.. Strain the liquid over the pears. Chill well and serve with a dollop of whipped cream. A sparkling wine such as **Castellblanch Brut Zero** or, to carry on the French origins of this dish, **Bouvet-Ladubay Brut** is a fine accompaniment here.

New products

Gentle Hills This medium dry Riesling from the Nahe region of Germany is a perfect mix of full bodied fruitiness with elegant and racy acidity. It is coming soon to the NSLC.

Croft Original Sherry is a pale cream sherry producing a blend of the pale dryness of quality Fino Sherry with the added depth and body of a full cream. The colour is light and delicate. The taste is smooth and luxurious. Coming soon to the NSLC.

Cline Pinot Grigio/Chardonnay This blend of Pinot Grigio and Chardonnay provides fruit-forward elements of pineapple, apple, ripe pear and creamy lemon. Now at NSLC Port of Wines and Bayers Lake, but in short supply.



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

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Check out the **Mainbrace** web site at:

www.mainbrace.ca

for a complete list of products represented by **Mainbrace**, for tasting notes, recipes, recent reviews, and news of wine events in the region.