

Splicing the Mainbrace

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Editors' Notes

If anyone doubted the reality of global climate change (or, at least, strange weather patterns) the last few months should have been convincers. From New Zealand comes word of vineyard average temperatures continuing their upward trend of about 1°C per year. In Australia, part of the country (especially along the Murray/Darling river system) is in a "thousand year drought" situation while much of the northeast is routinely flooded by previously unheard of rains.

In Atlantic Canada much more snow than is usual has been combined with thaws that stimulate unseasonable plant growth spurts. Grape varieties that used to be marginal given our climate look to be becoming routine.

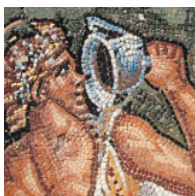
Vineyard owners in Spain are reported to be seeking land in the Pyrenees mountains that would never have supported any grapes as recently as five years ago, but which is becoming friendly to cool climate varieties. The British wine industry is booming as average temperatures climb.

Change is no stranger to the viticulturalist or wine maker. Any industry that can cope with phyloxera can adjust to global warming. Frankly, we look forward to our first taste of Chateau Labrador Pinot, which can't be many years off!

Price Changes

And speaking of changes, in all four Atlantic provinces price adjustments for beverage alcohol products are in the wind. These will be implemented over the next few months to reflect

cost increases, changes in currency values, and the reduction in HST/GST. So the prices shown in this issue of **Splicing the Mainbrace** are estimates only. We expect that the eventual per bottle prices will be within a dollar or two of our estimates.



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New and Coming Soon

New Brunswick can look forward to new listings including:

J. Lohr Bay Mist Riesling Youthful, pale yellow color with enticing fruit aromas of green apple, apricot, rose and wet stones. The residual sugar is balanced by the crisp grape acidity and natural spritz from a long cool fermentation. A delightfully refreshing wine that pairs well with the vibrant flavors of Thai or Indian cuisine, or as an aperitif. (about \$18)

Cline Ancient Vines Zinfandel displays a wide array of dark berry fruit including black cherry and raspberry, spice notes and a lasting finish of vanilla from oak aging. Firm, supple tannins add complexity to this wine. Drink now or hold over the next three to four years for added complexity. (about \$28)

Cline Ancient Vines Mourvèdre Distinct chocolate characteristics and a luscious deep plum flavor. Tannins are soft with a substantial mouth-feel. This is a scrumptious and unusually delightful wine. A perfect complement to rack of lamb, grilled pork tenderloin or dark chocolate. (about \$28)

Cycles Gladiator Syrah An intriguing combination of raspberry and plum aromas framed by fresh cracked pepper and pretty oak notes. The mouth is decidedly rich and spicy with big red fruit flavors layered over spice, tobacco, and blueberry. Soft tannins melt into a medium thread of acidity.

A perfect match for duck, lamb in a red wine reduction, or ribs and BBQ sauce. (about \$17)

Cycles Gladiator Pinot Noir This is pure Pinot Noir with signature ripe black cola and a hint of spiciness on the nose. Core flavours of cherry and plum along with silky notes of wild berries and vanilla fill the mouth; soft, velvety tannins and balanced acidity lead to a lengthy finish. Try it with plum-glazed game birds or grilled salmon steaks. (about \$17)

Jessie's Grove Earth, Zin and Fire This Zinfandel has a deep opaque red-purple color and an intense nose, with forward fruit and a dense, jammy quality to the berry flavors with hints of exotic spice, soft tannins and a long smooth finish. (about \$27)

Coming to Newfoundland are:

Canaletto Primitive 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. An ideal match for even the richest of dishes, but smooth enough to enjoy on its own. (about \$14)

Canaletto Montepulciano d'Abbruzzo Intense purple in colour this is the quintessential Italian red, capturing the intense aromas and rich, robust characteristics typical of the region. Intensely spicy, cherryish flavours. Pairs well with roasts, beef stews, and big pasta dishes. (about \$13)

New to Nova Scotia will be:

Bleasdale Langhorne Crossing Red A smooth easy drinking red with vibrant red berry aromas that complement the spicy notes which are apparent on the palate. The wine is complex with an elegant toastiness that integrates well with the juicy forest fruits characters. Best drunk within 2-3 years. (about \$13)

Bleasdale Langhorne Crossing White A crisp, fresh dry white wine displaying attractive fruit salad aromas and tropical fruit flavours. Best drunk young while the lively citrus and tropical fruit characters prevail. Will develop more complex flavour with bottle maturation. (about \$13)

Marques de Caceres Rioja Reserva Attractive deep garnet colour, very fresh bouquet of ripe red fruit with a delicate depth of oak that gently enfolds a few notes of spice. Full and intense in the mouth with pleasant texture, nice body, and rich flavours. A fine accompaniment to any dish, especially roast, stewed or braised meats, as well as game, cheese, and foie gras. (about \$44)

Marques de Caceres Rioja Gran Reserva Dark, garnet red colour. Complex bouquet that opens out with notes of slightly spiced blackberries and a hint of refined leather. Very full in the mouth, where this superb wine reveals its character through fleshy fruit and good structure in which slightly

chalky tannins highlight its fullness. Fresh, long-lasting finish. (about \$48)

Marques de Caceres Bianco 100% Viura grape, this wine shows pale straw colour with a very fresh bouquet that brings to mind mineral notes, apples and pears with a slightly exotic touch. This intensity on the nose comes through again in the mouth with full fruit flavours and outstanding freshness that lingers on the palate. (about \$15)

Batasiolo Barola 100% Nebbiolo from Piedmonte in its subvarieties of Michet, Lampia and Rosé. The colour is deep ruby-garnet red that turns brick red with age. The nose is intense, with notes of spices and dried fruits. Offers great finesse on the nose and palate, which is dry, full-bodied, austere-but-velvety. Ideal for accompanying game, roasts and strong, ripe cheeses. (In NSLC stores now at about \$40)

Yvon Mau Château Tausinat l'Hermitage This Saint-Emilion Grand Cru is fine and expressive in the nose (fruit, cherry, raspberry); on the palate it is ample with a hint of liquorice. Supple, with very full tannins in the finish. Pair this wine with roast lamb, steak in wine sauce, or braised veal. (about \$43)

Bishop's Cellar has recently added six Sherries:

Gonzales Byass La Concha Amontillado An orange-brown hue. Nutty nose, with warm citrus peel. Medium body, fresh palate that fans out on the finish to a huge expanse of warm, complex, toffee, nut and spice flavour. Shows a nice texture when held on the palate, with some length. (about \$16)

Gonzales Byass Nutty Solera Oloroso A medium dry Oloroso just brimming with candied fruit and roasted nuts. (about \$23)

Gonzales Byass El Rocio Manzanilla (375 ml) Very pale straw yellow. Balanced, very light and dry. Pungent and delicate, with a notable aroma of 'flor'. Serve chilled. Ideal to accompany all kinds of aperitifs such as cheese, nuts, etc. (about \$12)

Burdon's Amontillado A classic flor sherry with an exceptional hazelnut/almond bouquet. Light amber in colour, great depth of flavour, and a dry, clean aftertaste. Serve slightly chilled as a warming aperitif or with soups or seafood. (about \$18)

Burdon's Rich Cream Sherry Hints of sweetness, but the overall effect is mature, dry smoothness with concentrated smoky dried fruits, with a clean acid finish. Serve as a dessert wine or with blue cheeses. (about \$18)

Burdon's Dry Fino A very, dry, light, smooth sherry with attractive fruit and a slight tang of yeast. Serve lightly chilled as an aperitif or with tapas, chorizo, fish, seafood, or white meat. (about \$18)

PEI Wine Festival

Mainbrace will be showing off nine wines at the Prince Edward Island 14th annual wine festival May 30th & May 31st, 2008, at the Charlottetown Civic Centre. The Culinary Institute will again be the host for this year's "Wine Makers Dinner" on Thursday, May 29th, 2008 at 7:00 p.m. preceded by a reception at 6:00 p.m.

Here are the wines:

Segura Viudas Viña Heredad Blanco (40% Xarel-lo, 35% Parellada, 25% Macabeo) Pale straw in colour with complex, medium intensity aromas of green apple, pears, and pineapple and hints of fennel and citrus. This is a fresh wine with good acidity on the palate and finish.

Segura Viudas Viña Heredad Rosado (45% Garnacha, 35% Tempranillo, 20% Cariñena) This is a clean, medium weight rosé with a brilliant pink strawberry colour. The nose has raspberry, red currant and ripe banana notes. Refreshing, well balanced acidity leads to a long, flavoursome finish.

Segura Viudas Viña Heredad Tinto (75% Tempranillo, 15% Cabernet Sauvignon, 10% Merlot) Cherry red in colour. Aromas of ripe autumn fruit (blackberries) with notes of liquorice and vanilla, cinnamon, and pepper. Smooth tannins on the palate with hints of toast and liquorice on the finish.

Klingenfus Signature Pinot Noir A dark red, intense 'blue-noir' colour with very fruity mulberry and bilberry aromas and hints of coffee and chocolate. The mouth is charming and spicy, an exemplary wine.

Schoepfer Muscat d'Alsace Bright gold colour and a very floral nose. Crisp and full bodied it will increase in richness over 3 – 5 years. Serve chilled as an aperitif or with steamed asparagus. Also an excellent choice for cheese and fruit trays.

Batasiolo Moscato d'Asti DOCG Bosc dla Rei This Moscato is a straw-yellow dessert wine with golden highlights, an intense nose reminiscent of the grape, and a full, lingering, sweetly soft flavour with an aromatic aftertaste.

Canaletto Autentico Italiano Pinot Noir The idea of a Pinot Noir from Italy might seem slightly unusual, but this inexpensive take on Burgundy's fabled red grape is as good as anything from France or Chile in its price range. Violet scents and bright cherry flavours.

J. Lohr Wildflower Valdeguié Vibrant purple-red in color with youthful hues, this wine has intense varietal aromas of boysenberry, bing cherry, and cranberry. The fruit on the palate is slightly darker, favoring blackberry and black cherry. The luscious fruit and lingering acidity make this wine ideal as an aperitif. Serve chilled as you would a Beaujolais. Drink your last bottle just in time for the release of the next vintage.

Fougeres Beaujolais Fleurie "La Madone" A lovely vibrant purple this single vineyard Beaujolais is beautifully fruity, with raspberry, cherry, and summer fruit aromas. Best drunk with red meats or richer white meat dishes. Lovely pairing with rich fish such as grilled salmon.

Congratulations

Congratulations to **Martin Ruiz Salvador**, chef and owner of Fleur de Sel in Lunenburg, who just missed (would you believe by .03 points) a third place finish in the Canadian Culinary Championship in Toronto this February.

Anti-microbial Red Wine

Azlin Mustapha of the University of Missouri has found that red wines (Cabernet, Zinfandel and Merlot in particular) have anti-microbial properties that defend against food-borne pathogens and don't harm naturally useful bacteria like probiotic bacteria. This tends to confirm the old saw about red wine offering protection and relief from afflictions like traveller's diarrhea. The key red wine ingredient appears to be resveratrol. Research continues.

California Wine Fairs

There will once again be two California Wine Fairs in the region this year: in Moncton on April 22, and in Halifax the next day.

Mainbrace will be pouring:

Cline Cellars Pinot Gris Refreshing and approachable, this wine has exquisite flavors of peach, pears and apricots with delicate apple. A nice bright acidity and fresh fruit are enhanced by not using oak in the winemaking process. Enjoy with a wide range of dishes such as foie gras, quiche, or herb-crusted halibut.

Cline Cellars California Syrah A wine of surprising complexity. The deep purple color explodes with fresh blueberry and black cherry jammy fruit spiced with cracked black pepper aromas. This is a great match with grilled salmon and sautéed vegetables served over pasta.

Oakley Five Reds a smooth blend of red grape varietals that includes 77% Sonoma Merlot, 10% Contra Costa County Alicante Bouschet, 8% Contra Costa County Mourvedre, 3% Sonoma Sangiovese and 2% Sonoma Zinfandel. Flavors of blackberries, black pepper and spicy berries make this wine an excellent accompaniment to spicy western grub or tomato-based dishes.

Cline Cellars California Zinfandel (in Moncton only) This wine shows a wide array of dark berry fruit including black cherry and raspberry. Spice notes and a lasting finish of

vanilla from oak aging and firm, supple tannins add complexity to this wine. Drink now or over the next three to four years.

J. Lohr Seven Oaks Cabernet Intensely-colored with bright hues. An abundance of dark cherry, black currant and berry on the nose, enhanced by spicy cedar, vanilla and toasty notes. On the palate, the fruit follows through with full weight and a lingering intensity balanced by supple tannins. Enjoy now, or cellar for up to 5 years. Serve with your favorite roasted or barbecued meats, or tomato-based pasta dishes.

J. Lohr Riverstone Chardonnay Has a youthful, brassy yellow color. Aromas are of nectarine, peach pie and apple, combined with the perfumed vanilla and toasted oak bouquet from barrel and malolactic fermentation and sur lie aging. The flavors are very clean, with peach, nectarine and citrus. Subtle butter and vanilla toastiness produce layers of complexity with an excellent balance of fresh fruit acidity and palate weight.

J. Lohr Hilltop Cabernet 95% Cabernet Sauvignon, traces of Petit Verdot, Merlot, Cabernet Franc, and Malbec Very dark, youthful red-purple in colour, with elegant aromas of black cherries, plums and blackberries; a bouquet of licorice, chocolate, cedar and toasty oak. This is a plump, mouthful of wine with the suppleness, ample texture and balance, reminiscent of Bordeaux's finest Cabernet Sauvignon-based wines. It has the structure to age for 10 to 15 years.

J. Lohr Arroyo Vista Chardonnay A very youthful and attractive pale yellow, with aromas of pear, lime custard, peach pie and white flowers. This is an enticingly delicious wine with complex aromas and flavors balanced by palate cleansing acidity, perfect for pairing with roasted chicken, pork or cream-sauced pasta dishes.

Cycles Gladiator Central Coast Syrah See "New and Coming Soon" to New Brunswick for description.

Cycles Gladiator Central Coast Pinot Noir See "New and Coming Soon" to New Brunswick for description.

Hahn Estate Monterey Merlot 78% Merlot, 15% Petit Verdot, 7% Cabernet Sauvignon The nose stays respectful of the Merlot with dark cherry and plum dominating, and a delicate whiff of tea leaf over the top. Dark fruit flavors make up the core with added layers of raspberry, and cassis from the blenders. The mouth is soft and developed: the fruit melds well with the new oak characters.

Hahn Estate Monterey Cabernet Sauvignon Bright aromatics of raspberry and cassis are underscored with spice and toasted notes. Plums, currant, and other dark fruits fill the mouth. Resolved and melting tannins lift the flavors and leave the mouth with a perception of Swiss milk chocolate. A delicate thread of acidity helps carry the length well into the finish.

Jessie's Grove Earth, Zin and Fire (in Halifax only) See "New and Coming Soon" to New Brunswick for description.

Spring Recipes –

Mussels in Basil-Coconut Sauce

Mussels:

- 500 gm fresh mussels
- 2 cm piece of ginger, grated
- 2 shallots sliced finely
- 3 garlic cloves, sliced finely
- 80 ml **Bernkastler Kurfurstlay Riesling**
- ½ red chilli, finely sliced

Sauce:

- 500 ml thick coconut milk
- 10 ml ground coriander seed /powder
- 100 ml fresh coriander, including the stems
- 200 ml fresh basil leaves
- 30 ml fish sauce
- 15 ml. lime juice
- 3 kaffir lime leaves
- 15 ml soy sauce
- ½ red chilli, sliced

basil and coriander leaves for garnish

Scrub the mussels. Cook with the mussel ingredients until they open. Drain.

Place all sauce ingredients in a food processor. Process well. Pour over the cooked mussels and garnish with basil and coriander.

This pairs well with **Vionta Albarinõ** or **Chateau Ducla Entre-Deux - Mers**.

Beer Marinated Pork Chops

- 4 boneless pork loin chops (@ 150 gm)
- 120 ml **Warsteiner Premium Verum** beer
- 120 ml rice vinegar
- 90 ml vegetable oil
- 60 ml molasses
- 10 ml salt
- 5 ml pepper
- pinch cinnamon

Marinate the chops for 24 hours in a blend of all the other ingredients. Grill the chops over medium heat, basting often with the reserved marinade and turning occasionally until done to your taste.



We like these chops with creamy mashed potatoes and well-chilled **König Ludwig Weissbier**.

Figs in Red Wine

500 gm Black mission figs
 3 oranges
 1 lemon
 750 ml **Yvon Mau VDP Shiraz** or **Montessoro Valpolicella Classico**
 220 gm sugar
 1 cinnamon stick
 1 vanilla bean, cut in two lengthwise

Grate the zest of the oranges and lemon. After zesting the fruits, press them to obtain the juice.

Wash the figs and place them in a pot. Add the zest, sugar, citrus juices, wine, cinnamon stick and vanilla bean. Bring to a boil over high heat and cook uncovered for about 20 minutes. Remove the figs. Further reduce the syrup by half. Strain it and pour over the figs. Cool, then refrigerate the figs. Serve them very chilled with a cookie and/or garnished with a bit of crème fraîche.

Try **Batasiolo Barolo** or **Montessoro Amarone della Valpolicella Classico DOC** as an accompaniment

Adventures in Wineland

I have a passion for both wine and travel. Combining them has provided me with some interesting encounters.

In 2000 my I fulfilled a life long dream of attending Vin Italy. It was glorious five days of sampling fine Italian wines. After the Show, **Giorgio Montessoro** invited my wife and me to visit his winery. We were staying in a hotel about 30 minutes drive outside Verona. I called a taxi and told him where we wished to go. He gave me a strange look that I thought was due to my limited ability to speak Italian. Less than five minutes later we reached the winery and now I realized why he gave me that puzzled look. I must have passed by there many times on my way to and from the Show. Needless to say we all shared a chuckle over that as we tasted the wonderful **Montessoro** wines. My favourite was the **Amarone della Valpolicella** now a regular listing in Newfoundland.

Several years ago while attending the Ottawa Wine & Food Show I had the pleasure of taking part in a seminar hosted by Jerry Lohr. All his wines are first rate and three of them-, **Seven Oaks Cabernet**, **Riverstone Chardonnay** and **Painter Bridge Zinfandel** are among my best sellers in Newfoundland. **Jerry Lohr** is a very impressive man both in stature and wine making. I remember his comments about the concept many people have. That is 'you don't have to be a rocket scientist to make wine. His reply was 'I am one for I worked for fifteen years with NASA!'

In May 2005 I just happened (actually carefully planned) to be in London on the same weekend as the Decanter Australia & New Zealand Fine Wine Event. It was a great pleasure to meet **Martyn Nicholls**, the proprietor of **Gravitas Wines**. After sampling his fantastic wines from New Zealand little did I realize that two years later three of those great wines - **Sauvignon Blanc, Unoaked and Reserve Chardonnay**- would be on the shelves in NLC Stores.

While at the Show I was introduced to **Fiona Beckett**, the noted author and wine & food columnist for Decanter I asked how what wine could she recommend to accompany "seal". She paused for a moment and then replied "Well, I've never tasted seal but I imagine it is a very strong, somewhat oily flavoured meat so I would go with a Côtes de Rhone. After informing her of my love for Italian wines we both agreed a Barbera would be another good choice. I posed the same question to another lady in attendance, an internationally known wine expert and author. I was met with an icy stare! Just goes to show that you will meet all kinds of people in your wine travels.

Stanley Laite
 Mainbrace International

Saveur 2008

The 2008 Saveur show was held in Halifax on February 28th. **Mainbrace** showed a range of Italian wines and **Eberhart Tamm** was on hand from **Casa Girelli** to introduce them.

From Sicily: **Lamura Nero d'Avola** 100% Nero d'Avola The red wine has deep, soft, tasty aromas of ripe red berries. This wine is perfect for drinking with pasta dishes but also on its own.

Santa Tresa Cerasuolo DOC 40% Frappato, 60% Nero d'Avola. Cerasuolo di Vittoria is Sicily's first DOC, but is actually not what many people would expect from a Sicilian red. Intense ruby in colour, the bouquet is reminiscent of dark berries. The palate is soft, well-rounded, full of elegance and finesse, with a long finish.

Santa Tresa Rina Janka This is a blend of separately vinified Grillo and Viognier. It has a bouquet of tropical fruit and vanilla aromas, with a perfect balance of fruit flavours and citrus acidity on the palate. Pairs well with fish or light pasta dishes.

From Tuscany: **Villa Cafaggio Chianti Classico** 100% Sangiovese. A lovely bright cherry red. Spicy cloves on the nose, with a wonderfully refined black cherry and plum fruitiness.

Villa Cafaggio Chianti Classico Riserva 100% Sangiovese Intense dark red. On the nose there are firm ripe fruit aromas with blackcurrant undertones. Deeply concentrated morello

cherry flavours on the palate, rich and strong flavours which go on and on.

Villa Cafaggio Cortaccio IGT 100% Cabernet Sauvignon Dark purple, almost black in colour. Fabulous aromas of cassis, tar and coffee. The palate is incredibly fat and juicy, with masses of concentrated, voluptuous cassis fruit, huge body, gloriously silky tannins and an immense finish.

From Alto Adige: **Canaletto Müller-Thurgau** The Canaletto Müller Thurgau has an intense peachy aroma. The palate is light and refreshing, while bursting with zingy citrus fruit flavours. An excellent aperitif.

From Puglia: **Canaletto Primitivo** 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. An ideal match for even the richest of dishes, but smooth enough to enjoy on its own.

From Pavia: **Canaletto Pinot Noir** The grapes for the Canaletto Pinot Noir are grown on hillside slopes, where they are ripened to perfection. Pinot Noir is perfectly suited to these higher vineyards, where it develops ripe, charismatic fruit characters.

Barolo : Le Roi des Vins et le vin des Rois

Le Barolo a commencé à acquérir son statut royal dès le Moyen Age, et sa réputation a continuellement grandi au cours des âges. Il était de coutume pour les souverains, de même que pour de nombreux nobles, d'enrichir leur table avec des Bourgognes et des Bordeaux mais aussi avec des Barolo comme à la table de Louis XIV.

Parmi les différents genres de vins a travers le monde il y a de ces recettes qui vous chavirent en faisant sortir toutes les subtilités du vitis vinifera. Dépendant des pays qui vous chatoient le palais ces temps-ci vous pouvez trouver une multitude de sensation qui sauront vous ravir. L'Italie est un lieu de prédilection pour apprendre sur des cépages uniques. A cause de la multitude de raisins, de propriétaires de styles et de régions ce pays offre une galaxie de saveurs et d'arômes. Les recettes sont autant d'aventures de goûts comme le Brunello di Montalcino, le Chiant, i le Barbaresco ou le super Toscan.

Un des chef d'œuvre est le Barolo qui séduit autant qu'il étonne par la palette de ces goûts et arômes. Alors que ce soit le tannin la souplesse, le caractère ou le fruit, tout Barolo saura vous plaire. C'est un vin du nord de l'Italie dans les montagnes nuageuses du Piedmont. Cette appellation englobe 11 villages de la région des méandres sinueux du Langue. Il est fait de Nebbiolo à 100%, caractéristique crucial de ce vin. Autre chose, la vinification pour porter l'appellation Barolo veut que ce vin doit prendre de l'âge avant sa présentation au grand public. En tenant compte de la génération en place un Barolo va naître de 3 à 5 ans en fût et de 1 à 2 ans en bouteille

avant la mise en marché. Mais il ne débutera sa stature d'adulte que dans une dizaine d'année. Pour la nouvelle culture qui recherche fruit et subtilité une courte période de tonneau donne juste assez de tannins pour permettre un caractère racé et une possibilité de vieillissement. Le millésime 2003 de Beni de Batasiolo en est un exemple et commence déjà a montré des couleurs cuivrées aux rebords mais des arômes juvéniles de fruits. Les traditionalistes, qui préfèrent que le vin passe plus de temps en botti, savourent un vin avec une structure tannique beaucoup plus complexe et des pointes de vanilline et d'épices plus présents. A vos verres amateurs!!!!

Marc Paimpec, Sommelier
Mainbrace International

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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