



# Splicing the Mainbrace

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## Editors' Notes

Over the last year or so there have been a number of significant changes in the four regional liquor monopolies. In some instances the changes have been simple ones like old friends retiring or moving on. In others, the changes have been reorganizations that have significantly changed not only who is who but also how the various players relate to one another and the outside world. Finally there have been changes in what the various commissions/corporations do and how they do it.

All of this has required adjustments to be made by suppliers, agents like Mainbrace International, licensees, and, perhaps most difficult of all, by employees of the commissions/corporations. As the Chinese proverb has it, "May you live in interesting times."

In the interests of informing you, our readers, about some of the changes that will impact how the beverage alcohol business is carried out in Atlantic Canada, here is our take on some of the more public changes that have been made or are about to take effect.

The PEI Liquor Control Commission has instituted a fall fair for licensees only. Both the Newfoundland and Labrador Liquor Corporation and Alcool New Brunswick Liquor have reorganized to put category managers in charge of different parts of their portfolios. The Nova Scotia Liquor Corporation is organizing a series of regional product fairs and specialty fairs in Halifax.

For all of the monopolies there has been a considerable expansion of the number and range of marketing program opportunities.

The agents have formed a new organization, the Maritime Beverage Alcohol Agents Association, to work with the government bodies so that the changes can be of maximum benefit to all of the stakeholders from producers to the public.

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## Wine Spectator Awards

Ten restaurants in Atlantic Canada made it onto the list of the best restaurant wine lists in the world (*Wine Spectator*, August 31, 2006).

The two given "Best of Awards of Excellence" are **Bianca's** in St. John's and **Seven** in Halifax.

Awards of Excellence went to **Auberge Les Jardins** in St. Jacques, NB; the **Blomidon Inn** in Wolfville; **Brewbakers** in Fredericton; the **Cabot Club** in St. John's; the **Five Fishermen** in Halifax; the **Kingsbrae Arms** in St. Andrews; **Onyx** in Halifax; and **Saegre Bistro** in Halifax.

Congratulations to all of the owners, managers, and wine managers who earned their way to the top. Well done!



## Fall Fairs



## New Brunswick

The **World Wine & Food Expo** will be held in Moncton at the Agrena from October 28 to November 4, 2006. Grand tastings are scheduled for November 3 and 4. **Mainbrace** will be there to pour:

### From France:

**Louis Roche Côtes de Duras** 100% Merlot grapes. Bright red colour with complex red fruits on the nose. This is an aromatic and well balanced wine with good tannins and a long finish.

**Louis Roche Côtes du Ventoux** This is a classic Ventoux with deep colour and an engaging aroma of ripe fruit. The mouth is full and well-balanced with hints of spice. The finish is satisfyingly long.

**Caves de Charlemagne Château de la Rivière Fonsac 2001** The blend is 82% Merlot, 13% Cabernet Sauvignon, 4% Cabernet Franc and 1% Malbec. This wine has a deep, almost black color. Very ripe fruit aromas with a hint of fresh roasted coffee. Rich and long on the palate, underpinned by dense, elegant tannin.

**Caves de Charlemagne Les Sources du Château de la Rivière** Made from grapes grown on vines 35 years old on average. Beautiful ruby-red colour with purple highlights. Very fruity bouquet with cherry, raspberry and a hint of violets. Lovely, silky tannins on the palate.

**Château Puynard Le Chêne** a wine that is intense and brilliant with red color. Puynard Le Chêne has a very expressive bouquet of ripe fruit with spicy vanilla overtones. Full-bodied, smooth and well-balanced on the palate. An elegant hint of oak underlines the powerful, velvety tannin. This wine is 70% Merlot and 30% Cabernet Sauvignon.



### From Spain:

**Segura Viudas Aria Brut** This sparkling wine is made from the classic Spanish blend of Macabeo, Xarel-lo, Parellada. It has golden tones and full, smooth, pleasant flavour. The ageing process takes place over a period of time varying from two to three years, giving an even balance between the fruity tones and a maturing bouquet. This medium bodied sparkling wine is brimming with aromas and flavours of citrus fruit, green apple, and melon. This is a cava which adapts to today's tastes without forgetting tradition: it is elegant and sophisticated as well as daring and innovative. (Available at Bishop's Cellar in Halifax at \$22).



## Newfoundland

This year's **Wine Fest**, in its 11<sup>th</sup> year, is scheduled for Wednesday – Saturday, November 15<sup>th</sup> to 18<sup>th</sup> at the Delta Hotel in St. John's. The Fest will be presented in a slightly different format this year: Before the annual auction, the NLC will be hosting an opening cocktail reception for suppliers/agents, and personnel from the NLC Executive, Sales, Marketing, and Supply Chain Departments. Other innovations include: an Elite Consumer Tasting on Thursday night and a Consumer Tasting Session on Saturday night in place of the afternoon session of previous years. The Gala Dinner will be held at the Fairmount Newfoundland Hotel. – submitted by: Stanley Laite

**Mainbrace** will be pouring:

### From Australia:

**Bleasdale Bremerview Shiraz** This wine displays deep colour, rich spicy fruit aromas and fresh toasty oak characters derived from nine months maturation in predominately American oak barriques. Soft and velvety smooth, it can be enjoyed as a young wine while the attractive fruit flavours abound, or in the medium term as a 4 to 6 year old matured wine. (Available from NSLC at \$23.68).

**Bleasdale Mulberry Tree Cabernet** (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

**Fall Fairs** (cont'd)

soft tannins and a raisiny overlay. The finish is long and moderately complex, with a hint of Australian mintiness.

From France:

**Yvon Mau Premius Sauvignon Blanc** A brilliant very pale yellow colour. A very intense elegant nose expressing lovely aromas (flowers, citrus, toast, butter, hazelnut); the finesse of the wood lets the wine express all its richness and maturity. A very well-rounded attack and a harmonious development with good balance between acidity and roundness. Very long in the finish, with powerful flavours. Serving suggestions: Serve chilled, Premius white will be perfect as an aperitif, with fish, shellfish and certain cheeses (soft cheese).

**Yvon Mau Premius Merlot** This expressive Bordeaux, which is 60 percent Merlot, has concentrated aromas of red fruit, smoky oak and leather, followed up by a wallop of black currants, cherries and vanilla on the palate, tannins that grip and a finish that lingers. This is a wine for burgers, spaghetti, pizzas, and light roasts. (Available in Newfoundland & Labrador at \$16.65).

From Spain:

**Segura Viudas Brut Reserva** Aromas of stone fruits, lemon-lime and ripe citrus are crisp and welcoming. The palate follows the nose, offering lemon, lime and orange. Zesty yet easygoing; the quintessential cava quaff. A Reserve Cava which perfectly accompanies any meal from start to finish. Pale straw yellow in colour. Elegant and harmonious on the nose. Fresh and well balanced on the palate; ample flavours; the predominance of Macabeo is obvious. Very persistent fine mousse.

**Segura Viudas Lavit Rosado Brut** Presents an attractive pale strawberry colour, bright and transparent. Abundant bubbles, fine and constant that form a thin crown. Fruity aromas of youth that remember the raspberry, the currant and the grenadine. In the mouth it is fresh with a good presence of fruits. It is light and has a sweet touch that spreads on the palate.

From California:

**Cline Ancient Vines Mourvèdre** grown in the warm, sandy soils of Oakley California, produces a wine that has a distinct chocolate character. The tannins are soft and the wine has good weight in the mouth. Flavours and aromas

of cherry and mint help make this delicious wine an unusual delight. (Available from VinArt at \$29.95).

**Cline California Syrah** This Syrah is aged on a dark toasted French oak that provides a deep and rich butterscotch characteristic. The deep red-purple color explodes and fascinates each time it is poured into a glass. Its origins stem from the Rhône Valley. The cracked black pepper aromas complement the black cherry fruitiness of this vintage.

**Nova Scotia**

**Port of Wines Festival** will be held at the Cunard Event Centre (Pier 23) in Halifax, September 29 and 30. **Mainbrace** will be pouring:

From Australia:

**Bleasdale Bremerview Shiraz** This wine displays deep colour, rich spicy fruit aromas and fresh toasty oak characters derived from nine months maturation in predominately American oak barriques. Soft and velvety smooth, it can be enjoyed as a young wine while the attractive fruit flavours abound or in the medium term as a four to six year old matured wine. (Bronze Medal).

**Bleasdale Generations Shiraz** From the sparse 2000 harvest comes this full bodied and intensely flavoured varietal wine. Highlighted by rich spices and a hint of pepper, it has been matured for eighteen months in American hogsheads and barriques. The sweet fruit palate finishes with very soft tannins. It is elegant and sophisticated as well as daring and innovative. Will develop rich, chocolate complexity if given six to eight years in the cellar. (Gold Medal winner at this Festival).

**Sandalford Premium Shiraz** Mid-dark cherry red with classic Shiraz nose of lifted clove, nutmeg, pepper and spice. On the palate, sweet spice flavours lead to moderate tannins and nuanced oak on the finish. This is a stylish, classy wine that earned an 87 from James Halliday. Roast beef or thick grilled steaks will go well here and it is a natural with lamb chops. (Available from ANBL at \$26.94, and from NSLC at \$32.70).

**Sandalford Protégé Cabernet Sauvignon - Merlot** The colour is full blood plum red with a hint of magenta. The nose is perfumed with dark berry, classic plum and dusty nuances. On the palate the wine is medium to full-bodied.

**Fall Fairs**

(cont'd)

There is plenty of generosity of flavour again with berry fruits and ripe dark stone fruit flavours coming through. The tannins are silken and the finish long and clean. A beautiful wine, which is drinking well now but will cellar for some 5 to 7 years.

From France:

**Caves de Charlemagne Château de la Rivière Fronsac** Deep, almost black colour An oaky smoky nose that offers red currants as well as hints of plums. This one is very creamy and textured in the mouth with gorgeous flavours of cherries, plums and currants. The silky finish is very pleasant with copious amounts of lingering ripe, black fruit balanced off with good acidity. (Gold Medal winner at this Festival).

**Yvon Mau Château Picoron Côtes de Castillon** Merlot and Cabernet Franc This blend of grapes gives the wine some earthier flavours when grown in France instead of California, so the Château Picoron smells of earth and toast. It is nonetheless topped with a perfume of plums and lavender and you can even taste some strawberry as the wine warms up in your mouth. This wine is medium-bodied and while it does have some tannins that grip your teeth, they are not aggressive and help create a satisfying finish.

From Italy:

**Casa Girelli Fontella Chianti DOCG** A quintessential Chianti, this wine has deep, soft, tasty aromas of ripe red berries. This wine is perfect for drinking with pasta dishes but also on its own.

**Casa Girelli Tresa Nivuro Nero d'Avola Cabernet Sauvignon** 70% Nero d'Avola, 30% Cabernet Sauvignon Deep, purple red with an intense nose featuring black pepper and spices. Powerful on the palate with bursts of warm dark berry fruit, Nivuro has excellent balance, with a surprisingly soft, long finish

**Prince Edward Island**

The usual Spring wine fair is scheduled for June 1-2, 2007.

In addition, a licensee-only tasting will be held this October 26 (date tentative, time and place to be announced). **Mainbrace** will certainly participate, but the wines we will be pouring are not yet confirmed. Watch the web site ([www.mainbrace.ca](http://www.mainbrace.ca)) for details as they become known.

**More Wine Events**

September 9 - The SVFG European Wine Show in Caraquet, New Brunswick.

September 29-30 - The SVFG European Wine Show in Edmunston, New Brunswick.

October 20 – NSLC's Wine & Spirits Showcase in Sydney, Nova Scotia.

October 13 – The New Glasgow Rotary Wine Show at the Museum of Industry in New Glasgow, Nova Scotia.

October 27 – Truro Golf Club Wine and Food Show, "A Matter of Taste," to support Big Brothers/Big Sisters. 7-10pm. Contact Brian Wood (902-896-2032).

November 16 – Winter Wine & Spirits Event in Fredericton, New Brunswick.

November 17 – The NSLC Rum & Whiskey Ceilidh in Halifax, Nova Scotia.

**New Products**

**Mainbrace** is pleased to announce that we now represent the **Marques de Cáceras** line of fine Spanish wines in Atlantic Canada.

**Marques de Cáceres Rioja** is currently listed in Newfoundland and Labrador at \$18.12 per 750ml bottle.

PEI has just listed **J. Lohr's Painter Bridge Cabernet** (to go along with **Painter Bridge Zinfandel**) at \$14.21. This wine is also available at Bishop's Cellar in Halifax.

Also newly listed in PEI is **Canaletto Pinot Grigio-Garganega**, which joins **Canaletto Primitivo** (\$14.26) and **Canaletto Montepulciano** (\$13.88)

## More wine than beer now sold in UK

UK consumers are now drinking more wine than beer, according to research by market analysts ACNielsen. The study, commissioned by US wine giant E&J Gallo, said that UK consumers spent about US\$8bn on light wines and about US\$1bn on Champagne last year.

## Recipes

The theme for recipes in this issue is Fall vegetables.

### Drunken Potatoes

1 kg potatoes  
 200 ml white wine such as **Corvo Bianco**  
 50 ml olive oil  
 25 ml white wine vinegar  
 chopped parsley, chives, and chervil  
 salt and pepper

Steam the potatoes. Slice thinly into disks while still warm and arrange in a dish. Sprinkle the wine over them and chill. When cold, sprinkle with olive oil, white wine vinegar, and finely chopped parsley, chives and chervil. This makes an interesting first course or a substitute for conventional potato salad.

### Greek Carrots

1 kg young carrots  
 50 ml water  
 100 ml white wine vinegar  
 200 ml white wine such as **Canaletto Pinot Grigio-Garganega**  
 salt and pepper, cayenne  
 thyme, parsley  
 1 garlic clove, crushed  
 25 ml olive oil  
 25 ml grainy mustard

Top and tail the carrots. Scrub them if they need it, but do not peel. Cut them in half or quarters lengthways. Make a marinade with the water, white wine vinegar and wine, and the salt, pepper, cayenne, and herbs. Add in the garlic and olive oil. Bring to the boil and add the carrots. Let them boil until they are cooked but still firm. Stir in the mustard and leave to cool. Serve chilled as a first course.

**Bouvet Ladubay Brut** would be a good accompaniment.

### Turnips au Gratin

50 ml olive oil  
 2 kg turnips, peeled and cut into 1 cm slices  
 3 onions, large in 1 cm slices  
 500 ml **Corvo Bianco**  
 4 eggs, beaten  
 salt and pepper  
 15 ml hot sauce  
 700 gm grated cheddar or swiss cheese  
 bread crumbs

Grease a casserole with the olive oil. Layer onions, turnips, and cheese in the casserole, finishing with a layer of cheese. Add wine and hot sauce to the beaten eggs, correct seasonings and pour over the cheese and vegetables. Sprinkle bread crumbs over top, cover, and bake in a 180°C oven for 60 - 90 minutes until the turnips are tender.

Serve with a hearty dish such as Prime Rib with Wine Gravy or Garlic Lamb Kebabs.



### Wine and Health

An article in the Journal of the American College of Cardiology (Bryson et al, "The Association of Alcohol Consumption and Incident Heart Failure" 2006) investigated the association between alcohol consumption and congestive heart failure (CHF) both overall and after adjusting for incident myocardial infarction (MI).

The researchers followed almost 6,000 men over age 64 for 7 to 10 years. They concluded that moderate alcohol use was associated with a lower risk of CHF among older adults, even after accounting for incident MI and other factors.

**Citrus Rum Punch**

2 lemons  
 2 oranges  
 400 ml **Matusalem Clasico Rum**  
 350 gm sugar  
 350 ml water  
 9 bags green tea  
 750 ml **Castellblanch Brut Zero**, chilled  
 1 l. chilled soda water

Thinly slice both lemons and one orange. Combine the sliced fruit with rum in a bowl. Cover and let macerate at least 8 hours or overnight. Then combine sugar and water in a small saucepan; bring to a boil. Remove from the heat and stir in tea; let steep for 20 to 30 minutes. Strain into the rum mixture. Cover and chill. Just before serving, slice the remaining orange. Strain the rum mixture into a large punch bowl. Add the **Brut Zero** and the soda water. Float the orange slices in the punch.

**Paimpec sur vins**

Cette Anné est le 30ième d'«ANBL».

Beaucoup de chemin a été fait depuis les débuts très modestes. Où en étions-nous il y a 30 ans? Pour plusieurs l'idée de la bouteille de vin aux repas n'était que pour les "vieux pays", le premier contact fut le Blues None, Donini (Bouteille en Paille) ou Black Tower. Je ne veux en aucun cas dénigrer ses produits car ils ont été et sont toujours pour plusieurs la porte d'entrée dans le monde du vin. Certaines personnes n'en demanderont jamais plus et c'est bien comme cela. Mais, pour les personnes qui en veulent plus dans leur verre, il y a la nécessité d'avoir une sélection élargie. Pour ce client il y a au Nouveau-Brunswick une sélection en provenance de divers pays, la découverte de nouveaux goûts comme le Carménère d'Amérique du Sud est partie du plaisir d'un verre de vin. Dans la province les événements reliés au vin gagnent en popularité et en achalandage, ce qui montre qu'il y a de l'intérêt pour ces événements. Une clientèle des plus renseignées circule maintenant autour des tables de dégustations et les agents se doivent d'être prêts à offrir une information concise pour ses néophytes. Lors de ses salons j'ai eu l'agréable surprise de voir des personnes de tous âges se presser à notre table pour des informations sur le cépage la vinification ou les qualités propres à chaque produit présenter. Quel plaisir de voir les yeux d'amateurs de vin s'ouvrir et de reconnaître la qualité d'un Barolo ou la subtilité d'un Bordeaux! Beaucoup de chemin fait depuis 30 ans mais l'éducation ne doit pas s'arrêter là, il y a tant à faire pour avoir une véritable culture vinicole. Dans d'autres articles il sera possible d'en discuter dans tous les détails. La vie est trop courte pour boire du mauvais vin.

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](http://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.

