



Maritime Beer and Wine Making Supplies

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January 2012

Save 15% storewide, all regular priced stock is extended to Jan 7th for all customers who are on our email list, Thank You and Happy New Year.



Vino Italian Wine Kits on sale while supplies last
Whites \$29.95 each **Reds \$31.95 each**
INCLUDES 30 corks, **30** shrink wraps and **30** labels

Box Store prices, right in your neighbourhood

En Premier

Australian Sauvignon Blanc

Southern Australia's cooler climate provides optimal growing conditions for this luscious Sauvignon Blanc. Tropical and citrus fruits are in the bouquet of this unique, medium to full bodied Australian Sauvignon Blanc with a hint of herbacity on the nose. This exciting and complex wine bursts with flavours of pineapple, passionfruit and stonefruit with a hint of herbaceousness. The finish offers a refreshing zing of acidity.

Oak 0 Body 3 Sweetness 0

Reg \$144.95 now only **\$124.95 Save \$20.00**



Winery Series

California Old Vine Zinfandel

Sourced from old vines that date back to years of history and tradition, our Old Vine Zinfandel surrounds the palate with impressions of black cherries and plump dark fruit, framed by ample aromas of tobacco and dark coffee from the toasted French Oak. Fermented on varietal Zinfandel Winery Grape Skins, this full-bodied dry wine is fruit forward, yet showcases an array of spicy favours on the finish.

Oak 4 Body 4 Sweetness 0

Reg \$124.95 now only **\$104.95 Save \$20.00**



2007, 2008 and 2009 WineMaker International Award Winner

Cru Select

Chilean Malbec

Sleek and focussed with layers of juicy fruit and earthy flavours, this full-bodied wine sets the stage for a dramatic experience. Seductively deep red in colour, aromas of crushed blackberries and vanilla follow through to a densely packed palate richly blessed with streaks of chocolate interwoven with abundant oak tones. Fermented on Heavy toasted Hungarian oak shavings, the finish is dramatic and long.

Oak 4 Body 4 Sweetness 0

Reg \$104.95 now only **\$89.95 Save \$15.00**



2008 WineMaker International Award Winner

Grand Cru International



Italian Barolo

This Italian classic is intense and full-bodied, luxurious flavours of dark plums and chocolate greet the nose. Hints of blackberries, toasted oak and spices on the palate are enhanced by the presence of Sangiovese GenuWine Winery Grape Skins.

Oak 3 Body 4 Sweetness 0

Reg \$79.95 now only **\$65.95 Save \$14.00**

Grand Cru International

German Gewürztraminer

This off-dry wine has bold tropical fruits on the palate and a lovely smooth finish. Our proprietary Süss Reserve Pack, along with elderflowers creates a softly structured, floral wine with balanced crisp acidity.

Oak 0 Body 3 Sweetness 2

Reg \$74.95 now only **\$61.95 Save \$13.00**



2007 WineMaker International Award Winner

Grand Cru



Valpolicella

An intense deep-coloured red wine boasting a velvety yet fruity flavour, with a long, lingering finish. Excellent when young, better with age.

Oak 2, Body 3, Sweetness 0

Reg \$66.95 now only **\$54.95 Save \$11.00**

Reisling

Clean, crisp and slightly fruity, this German-style wine is fruity and flavourful with an intense aroma.

Oak 0, Body 2, Sweetness 0

Reg \$59.95 now only **\$51.95 Save \$8.00**



Brew House Stout



\$35.95

STYLES AND HISTORY

Brewed since at least 1820, stout is Ireland's gift to beer lovers. Ours is dark and rich with rich chocolatey-esspresso finish. So smooth, you'd enjoy having more than one.

Technical Data:

Bitterness: 30 IBU

Original Gravity: 1.044

Colour: black

Malts: Pale, roasted barley, flaked barley

Hops: Northern Brewer

Serving Temp 9c/48F

FOOD AND SOCIAL

Stout is a perfect match for shellfish, particularly oysters. Also great with curries and strong cheeses.

Wine News

Nova Scotia sparkling wine has world-class taste

December 30, 2011 - 4:59pm By BRUCE ERSKINE Business Reporter

NOVA SCOTIA SPARKLING WINES are every bit as worthy of ringing in the new year as their better-known international competitors, says the sommelier at the Five Fishermen Restaurant and Grill in Halifax.

“We can compete with the best,” Avery Gavel said in a recent interview.

French champagne has traditionally been the benchmark for sparkling wines, but Gavel said Nova Scotia is carving out a niche for itself through the efforts of traditional-method, bottle-fermented sparkling wine pioneers such as Bruce Ewert of L’Acadie Vineyards in the Gaspereau Valley.

“He has 25 years experience,” Gavel said.

Ewert is a British Columbia native who specialized in making sparkling wines at two boutique wineries in the Okanagan Valley.

He moved east with his Nova Scotia-born wife in 2004 to capitalize on the effervescent potential of the province’s signature L’Acadie Blanc grape.

That potential was recognized recently when L'Acadie Vineyards' 2007 Prestige Brut won a silver medal at the international Effervescents du Monde competition in Dijon, France.

"We were hoping we'd do well at Effervescents," Ewert said in a recent interview.

"It further validates us. We are known."

Ewert said Nova Scotia's climate compares with the Champagne region of northern France and L'Acadie grapes provide ideal sugar and acid levels necessary to make fine sparkling wines.

"We're right on the cusp. You can't get colder and grow grapes."

Although the vineyard's exports are restricted by antiquated interprovincial laws and large production volume requirements, Ewert said sales are up 26 per cent this year compared with last year.

"There could be more. The business works and has growth potential."

Not far from L'Acadie Vineyards is Benjamin Bridge, another boutique winery whose limited edition traditional-method sparklers have been acclaimed by well-know wine writers Tony Aspler and Beppi Crosariol as rivalling France's best bubbly.

Benjamin Bridge makes its wines from Chardonnay, Pinot Noir and Pinot Meunier grapes grown in Nova Scotia.

The winery released two sparkling wines in 2010 that sold quickly, a blended Brut Reserve 2004 and a Blanc de Noirs 2004 made entirely from Pinot Noir grapes.

It released a Brut Reserve LD (late disgorged) 2004 this year that, with only 900 bottles made, also sold fast.

"Benjamin Bridge has been able to establish that the terroir of Nova Scotia really does provide an opportunity to make sparkling wines of world-class distinction," said owner Gerry McConnell, who co-founded the vineyard a decade ago as a labour of love with his late wife, Dara Gordon.

"I see an opportunity for the Nova Scotia wine industry to make a mark on the wine scene internationally."

Traditional-method sparkling wines require expertise and patience because they take longer to develop than still wines.

But McConnell, who expects production to increase by almost 50 per cent in the next year, said there is a business case to be made for producing world-class sparkling wines in Nova Scotia.

"It can be viable with volume and pricing," he said, noting that export restrictions have frustrated the ability to meet demand for Benjamin Bridge bubbly from Quebec, Ontario and Alberta.

Other Nova Scotia vineyards producing quality sparkling wines include: Gaspereau Vineyards, down the road from Benjamin Bridge, which makes a Vidal-Muscat sparkler and recently unveiled a traditional-method Riesling Brut; Blomidon Estate Winery in Canning, which recently launched two bottle-fermented sparklers, a L'Acadie Blanc Brut and a blended Cremant; Wolfville's Domaine de Grand Pre, which makes Champlain Brut, a traditional-method L'Acadie Blanc-Seyval Blanc blend and Ice Cuvee, which adds a dash of Vidal icewine to that mix; and Jost Vineyards in Malagash, which makes sparklers from Muscat and L'Acadie grapes.

Gavel said Nova Scotia produces sparkling wines in a variety of styles — traditional method, prosecco, cremant and moscato — to suit every taste.

.“Whatever your palate, whatever your taste, Nova Scotia can produce it. You don’t need to leave home.”

Reprinted from The Halifax Herald December 30th, 2011

Community Calendar

Jan 10 th	The Wrecks of Prospect	Maritime Museum of the Atlantic More info (click here)
Jan 11 th	Exploring the Wreck of the Titanic - with Steve Blasco	Bedford institute of Oceanography More info (click here)
Jan 14 th – 15 th	Winter Frolic	Ross Farm Museum More info (click here)
Jan 25 th	Robbie Burns Day	
Jan 25 th – 28 th	In the Dead of Winter Music Festival	Various venues http://www.inthedeadofwinter.com/

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