



## Maritime Beer and Wine Making Supplies

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March 2010

# Happy St Patricks Day



## RHEINGAU GERMAN RIESLING

Our Riesling with a Süss Reserve pack finishes a touch off-dry which heightens a fruit packed nose revealing a palate of pineapples, peaches and honeydew melons. Straw coloured, this medium full-bodied white wine is balanced by a mild streak of acidity leaving a lasting impression of tropical fruits and floral tones.

**Oak 0, Body 2-3, Sweetness 0-1**

2007, 2008 and 2009 WineMaker International Award Winner

Reg \$139.95 now only **\$119.95 Save \$20.00**

## FRENCH VIOGNIER

A wine full of history, Viognier originated in France but is enjoying a growth in popularity in various wine regions worldwide. The prime appeal of this dry, full-bodied wine is its powerful, rich and complex aroma of ripe apricots and orange blossoms. Its fresh and heady aroma also has an abundance of tropical fruit flavours and is balanced by a soft and creamy mouthfeel. Viognier has a deep golden colour and is best consumed young

**Oak 0, Body 3, Sweetness 0**

Reg \$99.95 now only **\$85.95 Save \$14.00**

2007 and 2008 WineMaker International Award Winner



## GERMAN PIESPORTER

Off dry and extremely aromatic, this easy drinking German classic is packed with a nose of honey and fresh roses. The palate is soft and fruity, offering medium acidic notes with traces of peaches and tropical fruit. Complete with a Süss-Reserve Pack™!

**Oak 0, Body 3, Sweetness 2**

Reg \$69.95 now only **\$59.95 Save \$10.00**

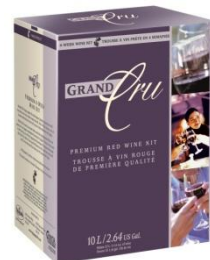


## BAROLO

Deep in colour and high in tannin, full-bodied and robust—its intensity will roll thickly over your palate. Oaking is recommended.

Oak 2, Body 3, Sweetness 0

Reg \$66.95 now only **\$53.95 Save \$13.00**



## CHAMBLAISE

This full-flavoured wine is smooth, clean and well balanced. Oaking is not required, but will enhance if aging.

Oak 1, Body 2, Sweetness 0

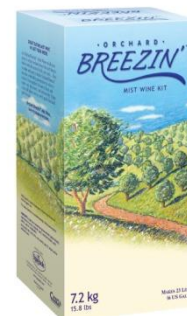
Reg \$62.95 now only **\$49.95 Save \$13.00**

## Peach Chardonnay

Vibrant and refreshing, this summer favourite offers tart and energizing citrus tones that balance out the sweetness. Enjoyed best on the rocks or chilled well, this blush wine feels at home anywhere from a picnic basket to a tall glass by the lounge chair on a hot summer day.

Oak 0 Body 3 Sweetness 5++

Reg \$54.95 now only **\$46.95 Save \$8.00**



## Brew House Red Ale



Stylistically positioned between a German Alt Beer and the Oktoberfest, our red ale is copper red in colour. It has a pronounced crisp, malty character, with delicate hop bitterness and a pleasing floral aroma. Blessed with all of these thirst quenching attributes, this beer is sure to please!

**22 IBU's Best at 12° C**

### Technical Data

Bitterness: 18 IBU

Original Gravity: 1.050-1.052

Colour: Ruby red, copper

Malts: Pale, crystal, Vienna and chocolate

Hops: Centennial-Bittering/Cascade-Aroma

Serving Temperature 12° C

**Only  
\$34.95**

### FOOD AND SOCIAL

Best enjoyed with friends, barbecued ribs, jalapeno poppers and dry garlic jumbo prawns.

# Wine News

## Government of Canada Invests in Wine Access Magazine

CALGARY, February 18, 2010 - On behalf of the Honourable James Moore, Minister of Canadian Heritage and Official Languages, Lee Richardson, Member of Parliament (Calgary Centre), today announced funding for Redpoint Media Group, which produces Wine Access magazine.

This funding will be used by Wine Access to help with its costs associated with writing, photography, and editing.

"Our Government is proud to support Canadian magazines and community newspapers," said Minister Moore. "A strong periodical sector contributes to our economy and allows Canadians to tell and hear stories, opinions, and perspectives on all topics that are of interest to them."

"I am very pleased to see the Government of Canada supporting the growth of a Calgary-based magazine," said Mr. Richardson. "This is another example of our Government investing in local communities, while also strengthening Canada's magazine sector."

"The monies received this month will go a long way to helping us move some projects from the drawing board to reality," said Gary Davies, Publisher of Wine Access and Executive Vice-President of RedPoint Media Group. "Expanding the content in our Canadian Wine Annual and improving the content on our website--[www.wineaccess.ca](http://www.wineaccess.ca)--are two areas that will receive the most benefit from this funding."

Published six times per year, Wine Access is written by Canadians and covers international and Canadian wines from a Canadian perspective. The magazine provides a fresh, relevant, and Canadian perspective on wines from around the world, and features regular articles on wine tasting, food, restaurants, and travel, as well as a buying guide.

The Government of Canada has provided funding of \$34,390 through the Support for Editorial Content component of the Canada Magazine Fund. In February 2009, the Government announced that it would maintain its support for Canadian magazines through the creation of the Canada Periodical Fund, a modern, streamlined program that will replace the Canada Magazine Fund and the Publications Assistance Program. This new fund, which recently launched its Aid to Publishers component, will continue to invest in periodicals like this one to increase the overall health of the Canadian magazine and non-daily newspaper industries.

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Now my 2 cents. I saw this and said why is my tax dollars supporting a magazine. I went to the web site and I found some very useful tools and articles that most people that enjoy wine would appreciate. Further more, this is written by Canadians for Canadians. Check it out for yourself.

<http://www.wineaccess.ca/>

## Community Calendar

Mar 6 <sup>th</sup> – Mar 14 <sup>th</sup>	<b>2010 Tim Hortons Brier</b>	Halifax Metro Centre <a href="http://www.ticketatlantic.com">www.ticketatlantic.com</a>
Mar 6 <sup>th</sup>	<b>Live Art Dance Productions presents Salt Truck Follies 2010</b>	Mienertzhagen Theatre <a href="http://www.liveartproductions.ca">www.liveartproductions.ca</a>
Mar 13 <sup>th</sup> - Mar 20 <sup>th</sup>	<b>Maritime Marionettes presents "The Lonely Leprechaun"</b>	Alderney Landing Theatre <a href="http://www.ticketpro.ca">www.ticketpro.ca</a>
Mar 19 <sup>th</sup> – Mar 21 <sup>st</sup>	<b>Atlantic Outdoor Sports &amp; RV Show</b>	Exhibition Park <a href="http://www.sportsandrshow.com">www.sportsandrshow.com</a>
<b>Mar 17<sup>th</sup></b>	<b>St Patricks Day</b>	
Mar 24 <sup>th</sup>	<b>Harlem Globetrotters</b>	Halifax Metro Centre <a href="http://www.ticketatlantic.com">www.ticketatlantic.com</a>
Mar 26 <sup>th</sup> – Mar 28 <sup>th</sup>	<b>Cheer Expo 2010</b>	Halifax Forum <a href="http://www.cheerexpo.com">www.cheerexpo.com</a>
Mar 26 <sup>th</sup> – Mar 28 <sup>th</sup>	<b>Nova Scotia Spring Ideal Home Show</b>	Exhibition Park <a href="http://www.masterpromotions.ca">www.masterpromotions.ca</a>

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