

# Explore the world of Wines with Campbell's

## A Sip Of Canada

Canada Day is the national day of Canada, a federal statutory holiday celebrating the anniversary of the July 1, 1867, enactment of the British North America Act, 1867 (today called the Constitution Act, 1867), which united three colonies into a single country called Canada within the British Empire. Originally called Dominion Day the holiday was renamed in 1982, the year the Canada Act was passed. Canada Day observances take place throughout Canada as well as among Canadians internationally.<sup>1</sup>

### Noble Ridge Pinot Gris

**CSPC: 738483 Price: \$21.95\***

Noble Ridge is an estate vineyard and winery located in the Okanagan Valley. All work is done by hand on site by a team of dedicated workers who strive to create exceptional wine that reflects its noble namesake.

Gold Medal Winner - 2013 New World International Wine Competition

Winemaking: Whole cluster pressed. Cool fermentation in stainless steel tanks. 2% spends some time on American oak. All fractions kept separate until bottling, then blended.

Harvest: Sourced entirely from Noble Ridge Vineyard in Okanagan Falls. All hand-picked.

Harvest Dates: October 27-28, 2011      Bottling Date: March 2012

Tasting Notes: Our Pinot Grigio is whole cluster pressed, cool fermented in stainless steel to capture its clean fruit flavor and then spends a brief time in French oak. A sweet aroma introduces flavours of pear, citrus and passion fruit with grassy and vanilla undertones.

Food Pairing: Antipasti, foie gras, Onion tart and Quiche Lorraine, Pasta with creamy sauces, Roast pork and rabbit. Excellent with Sockeye Salmon

VQA: Yes

Blend: 100% Pinot Grigio

Residual Sugar: 1.9



<sup>1</sup> [http://en.wikipedia.org/wiki/Canada\\_Day](http://en.wikipedia.org/wiki/Canada_Day)

## Henry Of Pelham Sibling Rivalry White

CSPC: 126144 Price: \$17.95\*

We have been producing fine wines since our first vintage in 1988. Like many things in life, what is truly special are things of substance that have subtlety, elegance, rarity and finesse. It is these characteristics that we continue to refine in our vineyards, winery and wine.

"Simply making a good wine is not good enough. We want our wines to be distinctly Niagara, distinctly Henry of Pelham."

Wines with structure, good acidity, up-front fruit and good length are not just made; they are grown, aged and blended. Subtle flavours are extracted with finesse and shown off at their finest.

What happens when 3 brothers work together?

Sibling Rivalry is three brothers and three blends; with three grapes per blend in our red, white & pink.

Sibling Rivalry is about outcomes. The sum of the parts that make up the blends we produce, and, the sum of the partnership known as The Speck Brothers.

**Description:** Bright, white and out of sight; the triumvirate of Riesling, Chardonnay and Gewürztraminer. Long names and hard to pronounce, so we call this wine 'White'. Not just another single varietal wine — why choose one grape when you can have three? Think lime citrus and apple freshness with a dash of lychee fruit, in that order. As someone said at a recent event, "tastes like a sun-vacation".

**Winemaker's Notes:** Clear straw colour; lovely floral, peach and melon aromas; dry, medium body, round peach and fruit flavours, balanced with clean citrus finish.

**Food Matches:** Serve with mango chicken salad.



## Cellar Hand Punch Down Red

CSPC: 750649 Price: \$26.95\*

What does Punch Down mean?

**Punch down** is a winemaking term and is a procedure done at least three times daily during primary fermentation. A manual punch down tool is used to break up the cap, loosen the skins, and to push the skins to the bottom of the fermenter. Most importantly, Punch Downs are performed to increase extraction of colour and flavour from the grape skins and to give the yeast their much needed oxygen. Amber says this steps a pretty big deal and crucial for making red wine.



The term **Cap** applies to the fermentation period when the production of CO<sub>2</sub> gases in the must (contents of crushed grapes, juice and residual stems) pushes the grape skins to the top of the primary fermenters forming a dense cap that floats on the lighter liquid.

Cellar Hand Punch Down Red is blend of 45% Merlot, 25% Cabernet Sauvignon, 19% Syrah, 11% Cabernet Franc.

**Tasting Notes:** Rich and deep purple in colour, this wine fills the nose with dark fruits and smoky notes. It's smooth on the palate with cherry, strawberry and chai spice notes along with hints of roasted walnut. The finish is rounded and velvety with great length. These wines spent several months in a combination of plush French Decant now or hold through to 2015.

**Vineyard Notes:** 2011 Vineyard Notes The 2011 growing season gave us a lengthy spring with a hot, dry weather cycle at the end of August and through September that produced excellent flavour development and ripeness. Carefully selected varietals from our vineyards and from our experienced, disciplined growers show an exquisite amalgamation.

## Kettle Valley Malbec

**CSPC: 620419 Price: \$44.95\***

The inspiration for our name is the famed Kettle Valley Railway which ran through Naramata between 1915 and 1961 connecting the Southern Interior of British Columbia to the markets of the Pacific Northwest.

Passion and a dedication to excellence were requirements for building the railway, and we at Kettle Valley feel that same passion and dedication for our Red Wines which are known for their dark, intense, and well-structured natures; and our White Wines that are flavourful and aromatic with a rich mouth feel.

With abundant sunshine, cooling lake breezes, and an optimal temperature range, the Naramata Bench is one of the premier grape growing regions in Canada. The rolling hills and variable soils of the area create a range of microclimates and terroirs that an experienced grape grower can match to a wide variety of grape crops.

It was because of these many qualities that we decided the Naramata Bench was where we were going to plant our vines, locate our winery, and raise our families. We were one of the early adopters of the Naramata Bench and were issued the third winery license for the area back in 1992.

Vineyards: The grapes for this wine come from the Trovao vineyard in Naramata

Vinification/Maturation: The wine has gone through a full malolactic fermentation



and was aged in French oak for 22 months.

Tasting Notes: Our Kettle Valley Malbec has wonderful soft notes of blueberry. I find that BC Malbec consistently show notes of blueberry and this is not found in Malbecs from other areas. The hot days combined with colder night time temperatures in the Okanagan really allows the fruit flavors to develop and stand out.

## **Newfoundland George Street Spiced Rum**

**CSPC: 747323 Price: \$30.95\***



Made by Newfoundlanders for the discerning Rum drinker. George Street Spiced is bottled right here in our own backyard thanks to Rock Spirits, a growing Newfoundland based spirits company.

With the most bars per square foot in North America, George Street is synonymous with late nights and good times. This brand is a tribute to one of the top entertainment districts in the world, a true testament to Newfoundland hospitality.

Nobody drinks and mixes more Rum than we do - so who better to craft the perfect blend?

Over 20 mixologists put their skills together and crafted a taste that will win your senses over. You can thank them for a product influenced by a history of Newfoundland Rum experts!

The rum is a blend of 4 and 8 year old Rums from Guyana, home of the famous Demerara Rum. The Rum comes from the same distillery that produces El Dorado, Lemon Heart and Lambs. With the additional ageing you have a smoother Rum that has no need for added sugar.

The caramel butterscotch toffee aroma and notes of subtle spice and vanilla are a consequence of this Rum's extra maturation, aged much longer in oak casks compared to other spiced Rums. This makes for a better tasting, flavourful spiced blend, worthy of any seasoned Rum drinker.

## **I & G Canadian Cherry Wood**

**CSPC: 756363 Price: \$5.95\***

In 2002 a famous Scotch Whisky distillery contacted Dougal Sharp – founder & owner of Innis & Gunn. They wanted to make a beer-finished whisky. They had tried dozens of beers, but none of them were working. He created a special beer to season their oak barrels with a sweet, malty character. The distillery filled this beer into empty barrels to mature.

After 30 days the beer was poured away and the barrels filled with whisky. This whisky turned out to be exceptional and the distiller ordered thousands of litres of beer to season more barrels.

Months later we received the call that would change everything. "You have got to taste this beer that we are pouring away. It's absolutely delicious,"

The first tasting of this 'oak barrel' beer was an unforgettable moment – it was delicious, and had a flavour unlike any beer we had ever tasted. It had been completely transformed by its time in the special barrels used at the distillery.

A whole new style of beer was born. From then on we have been travelling around the world introducing as many people as possible to the unique flavour of our Oak Aged Beer.

LIMITED EDITIONS | CANADIAN CHERRYWOOD FINISH

# CANADIAN CHERRYWOOD FINISH

RICH, SCOTCH ALE MATURED OVER CANADIAN BLACK CHERRYWOOD

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EDINBURGH  
CAREFULLY MATURED FOR 49 DAYS PRIOR TO RELEASE  
Nicol D'Renne  
Douglas Gunn

This limited bottling of Innis and Gunn has been matured over Canadian Black Cherrywood and then finished with the addition of maple syrup. To our knowledge, this is the first time that Cherrywood has been used to mature a beer. The result is a really full bodied Scottish ale, with a rich tasting finish.

Brewed using three malt varieties, roasted barley, wheat and Super Styrian and Goldings hops, Canadian Cherrywood Aged is matured for 49 days over lightly-toasted black Cherrywood chips. Maple syrup is added post maturation when the beer is in cold conditioning to add a subtly sweet, toasty twist.



In another nod to its Canadian fan base, Innis & Gunn has featured artwork by Canadian artist Tatiana O'Donnell on the carton. Her painting 'Forest Spectrum' won Innis & Gunn's annual art competition: collaboration with the Society of Canadian Artists.

Ingredients:

Malts: Innis & Gunn Ale Malt, Crystal, Aromatic Barley, Roasted Barley and Wheat

Hops: Super Styrian and Goldings

Maturation: 49 days, bourbon-infused Canadian Black Cherrywood

Finish: Maple Syrup

Tasting notes:

Color: Copper

Smell: Lots of tart red fruit with sweet biscuit malt.

Taste: Full bodied and interesting. Soft hoppy bitterness. Red cherries and maple syrup

Finish: Rich and full with lots of caramel and soft fruits

Drink With: Fresh figs and a soft goat's cheese or smoky pulled pork

