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Just for Mom

Mothers Day

Mother's Day is a celebration honoring mothers and motherhood, maternal bonds, and the influence of mothers in society. It is celebrated on various days in many parts of the world, most commonly in March or May. It complements Father's Day, a similar celebration honoring fathers.

The celebration of Mother's Day began in the United States in the early 20th century; it is not related to the many celebrations of mothers and motherhood that have occurred throughout the world over thousands of years, such as the Greek cult to Cybele, the Roman festival of Hilaria, or the Christian Mothering Sunday celebration. Despite this, in some countries Mother's Day has become synonymous with these older traditions.

Mother's Day in Canada is celebrated on the second Sunday in May (it is not, however, a public holiday or bank holiday), and typically involves small celebrations and gift-giving to one's mother, grandmother, or other important female figures in one's family. Celebratory practices are very similar to those of other western nations, such as Australia, the United Kingdom and the United States. Many people in Canada express their gratitude towards mothers and mother figures on Mother's Day. A Québécois tradition is for Québécois men to offer roses or other flowers to the women.¹

Anna De Codorniu

CSPC: 156075 Price: \$15.95*

Anna de Codorniu is a pure, lively and feminine sparkling wine. Anna was the first cava to incorporate Chardonnay in its coupage which gives it delicate aromas and an unmistakable freshness that come together with a unique character. 'Anna' honors the Codorniu heiress who married the viticulturist Miquel Raventós in 1659. Since then, the Raventós family has owned Codorniu and retained the Anna name as a world-renowned brand. On account of its history and its exquisite taste, Anna de Codorniu has become Codorniu's most emblematic product both at home in Spain and around the world.

Anna de Codorniu 'Brut' Viticulture

The grapes used in the production of Anna de Codorniu are sourced from two very different growing areas. The Chardonnay grapes come from estate vineyards located in Lleida in the D.O. Cava region, known for a continental climate that provides the grapes with optimum concentration, lower acidity, and greater body and intensity. The harvest takes place towards the middle of August and is always carried out at night so as to keep the grapes fresh and avoid

¹ http://en.wikipedia.org/wiki/Mother's_Day

oxidation or spontaneous fermentation. The Xarello, Macabeo and Parellada varieties come from vineyards selected by the viticultural and winemaking teams in the Penedés area, where these varieties manifest their authentic character. The zones' hot Mediterranean climate allows for earlier fruit ripening, and guarantees a good level of acidity and freshness accompanied by citrus and floral aromas.

Anna de Codorníu 'Brut' Vinification

The optimum moment for harvesting each variety is carefully planned. After destemming and pressing the grapes, the must is obtained and selected yeast is added. The must ferments at a temperature of between 59° and 63° F. Once the fermentation process is complete and the wines are stabilized, blending takes place and the resulting wine is bottled together with the licor de tiraje (a mixture of sugar and yeast). The bottles are stored in underground cellars (at a constant temperature of 63° F), where a second fermentation occurs followed by a period of aging in contact with yeast lees. The wine spends at least 12 months on the lees, after which riddling takes place (rotating the bottles to facilitate agglutination and subsequent elimination of sediment) and disgorging, when the deposits from the second fermentation are extracted and the "licor de expedición" is added, a process that determines its brut dosage. Finally, the definitive cork is inserted in the bottle.

Wine Growing Region: D.O. Cava-Penedés

Varietals: 70% Chardonnay, 30% Parellada

Tasting Notes

Color: Pale straw yellow, clean and brilliant. Fine bubbles with continuous beads and a persistent mousse.

Aroma: Displays delicate aromas of tropical fruit such as pineapple as well as citrus, grapefruit and lime.

Taste: Soft on the palate with elegant citrus notes. Well balanced and refreshing.

Food Matching: The freshness and delicacy of the Brut make it an ideal aperitif. It also goes well with shellfish and white fish. Suitable accompaniment for sushi and sashimi or lightly spiced Carpaccio.

Recommended Serving Temperature: Served chilled—between 41–46° F

Enrique Foster Lois Sparkling Malbec

CSPC: 739654 Price: \$16.95*

In the center of the world's premier location for Malbec - Lujan De Cuyo, Mendoza, Argentina, we have built a state-of-the-art gravity-flow winery surrounded by 90-year old vines. Our objective is nothing less than to produce the best Malbec in Argentina - which is to say the best in the world. No expense has been spared, from the latest vineyard management to the stainless steel equipment and the new French and American oak barrels in the underground cellars.

At each stage of winemaking, cranes and a multi-level freight elevator combine to move the wine without pumping, thus avoiding its detrimental effects on wine. Construction on our cellars

began by digging out a huge crater of more than 6000 cubic meters to create cellars which will accommodate up to 2000 barrels. The cellars were then totally buried under tons of earth and highly-insulating pumice stone to assure a constant temperature and humidity ideal for the ageing of our Malbec without the use of air conditioning. We buy our barrels of French oak from Seguin Moreau and Taransaud; we may introduce some American oak in the future.

Chemical Analysis: Acidity: 7.50 g/l pH: 0.30 Residual Sugar: 6.9 g/l

Grape Variety: 100% Malbec

Vineyards: Average age of the vines is more than 30 years.

Harvest: Grapes are hand harvested in small plastic boxes of 18 kg during the last week of February. 8800lbs per acre.

Vinification/Maturation: Made using traditional Charmat method, this wine was left *sur lie* for six months.

Alcoholic fermentation at 16° C for 15 days.

Tasting Notes: Totally satisfying sparkling wine, combining a complex style with freshness redolent of cherries bursting from the tiny bubbles.

Serve with: Great with turkey on any occasion.

Production: 10,000 bottles produced.

Cellaring: A gentle acidity suggests that LOIS can be aged 2-3 years.

Domaine De Vaufuget - Vouvray

CSPC: 713555 Price: \$18.95*

Appellation: Vouvray, Loire

Varietal(s): 100% Chenin Blanc

Wine Making

Grapes are handpicked late in October. Some of the grapes are therefore hit by noble rot (botrytis) which then concentrates the natural sugars. The wines ferment slowly over a period of a month.

Domaine de Vaufuget

The Vouvray vineyards are situated upstream from Tours in the North of the Loire Valley. Vines are planted on clay limestone and clay siliceous grounds on the chalky 'Tuffeau' soil. The vine roots overhang the cellars built in the rock nearby, which are called "Caves Troglodytes." The caves are old quarries, dug into the limestone to build the castles and houses of the region. A

constant temperature of 13C lets more than three million bottles ripen in the cool, dark tranquility.

Vouvray AOC

Vouvray is one of the oldest AC regions, classified in 1936. Winemaking in the region has been recorded since the fifth century AD. According to legend, Saint Martin of Tours (316/7-397) was responsible for the development of viticulture in Touraine. In particular he reputedly introduced the Chenin Blanc grape, known locally as Pineau de Loire.

As in so many French wine regions, in Vouvray terroir is key, and is as much a part of the wines as the Chenin Blanc grapes from which they are made. The climate here falls somewhere between Maritime (the Atlantic Ocean is a full 140 miles/226km away), and Continental. The topography, while not obviously complex like that of Burgundy or Alsace, is varied enough to create variation in the local mesoclimates.

Although Vouvray is situated on a solid plateau of tuffeau, a number of local streams flow interrupt the flow of land, creating shallow valleys with sheltered south-facing slopes. These slopes, on either side of Vouvray to the north, are where the most prized Vouvray vineyards are to be found.

Vouvrays come in all shapes and sizes and are redolent of terroir. The basic wines are dry (sec), with crisp fruit flavours, but some of the best wines are made in a demi-sec style that can be aged for decades. In the rare years suitable for the development of noble rot, fully sweet moelleux wines are made.

Tasting Notes

Soft and appealing with aromas of lime, quince and apple. On the palate it features orange peel and honey flavors. Slightly off-dry this wine has plenty of style. Very elegant on the finish.

Wirra Church Block Cab.Shiraz.Merlot

CSPC: 19380

Price: \$19.95*

Church Block was the first wine the late Greg Trott produced under the Wirra Wirra label back in 1972. He took the name from one of the original vineyards, which runs next to the small Bethany Church (est. 1854) across the road from Wirra Wirra's century old ironstone cellars.

Over four decades, the Church Block label has become an Australian favourite, consistently offering a smooth, soft red wine that balances the complexity sought by aficionados, with the approachability desired by those seeking pure drinking pleasure.

Grape Varieties: Cabernet Sauvignon (47%), Shiraz (44%), Merlot (9%).

Colour: Deep plum with vivid red hues.

Bouquet: Fragrant aromatics displaying cassis, plum and raspberry fruits with subtle leaf, dried herb and clove spice complexities.

Palate: The palate displays succulent black and blue fruits including blackberry, plum and mulberry. The rich juicy fruits are supported by fine sandy tannins and cedary oak delivering a wine with great depth and balance.

Drink: Upon release and up to 8 years from vintage.

Food Match: Rosemary and garlic rack of lamb with kipfler potatoes fried in duck fat.

Vineyards

Wirra Wirra sources fruit from a combination of owned vineyards and premium McLaren Vale growers. The blend of individual vineyard and sub-regional characteristics is the key to the resulting style. Vineyards sub regions are Blewitt Springs, McLaren Flat and Seaview.

Vinification

Fruit was gently crushed and de-stemmed prior to commencing fermentation at a consistent 20-22°C. Once yeast became more active, temperatures were maintained between 25-28°C. In general, ferments were pumped over 2 to 4 times daily to assist in sufficient flavour and colour extraction, while also monitoring and controlling fermentation temperature. Once batches displayed desired flavour and tannin extraction, the ferment was pumped over gently once daily to keep the cap (skins and seeds) moist, minimizing further extraction. At approximately 1-2 Baume, the juice from the fermenter was drained, and the remaining skins were pressed via basket press. Individual vineyard parcels completed malolactic fermentation in barrel and wine was blended prior to further oak maturation.

Oak Maturation

100% oak matured in Hogsheads and Barriques ranging from new to 4 year oak. Of the final blend, approximately 10 - 15% of the wine was matured in new oak, with the majority of it being French (70%) and a small proportion of American oak.

Montes Purple Angel

CSPC: 719304 Price: \$54.95*

This superb wine represents a whole new dimension for Carménère, the long-lost grape variety that recently resurfaced in Chile after being presumed extinct in Bordeaux, its original home. In Chile, we consider it our 'signature' variety and call it the 'Jurassic Park' grape that returned from the past.

Montes were pioneers on the Chilean wine scene when we created our super-premium wines: the Montes Alpha range, and icons Montes Alpha M and Montes Folly. Montes also led the way to quality by planting vineyards on steep hillsides. But we also know when to wait.

The 2010 Purple angel comes from two of Montes Estates, 50% from their Apalta Estate and 50% from their Marchigüe Estate.

A blend of 92% Carménère and 8% Petit Verdot. Of this, half of the Carménère comes from Montes' La Finca de Apalta estate, bringing sophistication and elegance. The other half of the Carménère comes from Montes' Archangel Estate in Marchigüe, adding potency and strength. The grapes are hand-picked, normally early in the morning to make sure that cold temperature is achieved to crush the fruit. The clusters go through a berry selection, in which only good fruit is allowed into the tank. During the 18 months of barrel aging in new French (50%) and American (50%) oak, the wine is raked 3 times to get rid of lees, then bottled unfiltered.

Taste: The wine is dark and brooding, offering dense and concentrated blackberry, currant, loam, coconut, dark chocolate, bell pepper, tar, espresso, and violets. Full-bodied round and polished with plenty of power and depth. The finish is supple, mouth-coating and persistent dosing out a ton of spicy black fruits.

Enjoy: Pink roast lamb cutlets encrusted in rosemary, black pepper and salt flakes. Pork ribs. Cannelloni.

Decanting: Yes, for at least 30 minutes, preferably one hour.

Choco Noir Chocolate Vanilla Wine

The masterful mixologists at Premium Blend® have created a flawless balance of quality French vanilla cream and Pinot Noir, the world's most delicate wine. V'Nillâ Noir® contains 14% alcohol by volume and its delicate recipe results in a decadent treat for even the most refined of palates.

Produced and manufactured as a ready-to-drink beverage, V'Nillâ Noir®, much like its popular predecessor, Choco Noir®, is perfect served on the rocks after a hectic day, splashed into your favorite Chai tea on a languid Saturday morning, or served chilled for a sensual and romantic evening. Premium Blend® also provides countless recipes for you to indulge your love of vanilla – from the V'Nillâ Noir® Martini to the Sexy Russian.

CSPC: 748671 Price: \$16.95*

