

# A bit of a Bluenoser's best comes home to Nova Scotia... mid-April



[www.BluenoseWines.com](http://www.BluenoseWines.com)

## With vines in California, the roots are pure Cape Breton

**B**orn in Antigonish, Nova Scotia, **Paul Brasset** has spent his life in Sonoma wine from 1968. He became Winemaker in starting up **Clos Du Bois**, then made exceptional chardonnays at **White Oak** for 13 years; most vintages making the Most Awarded in America list; his 1990 won the White Wine Sweepstakes Award, Sonoma County Harvest Fair (largest regional competition the in US).

Consulting Winemaker at **Christopher Creek**, his 1990 Syrah and Petite Sirah both won the Most Awarded in America in their categories. At **Pezzi King** five years, his 1996 Cabernet made James Laube's Best Value in California Cabernets: The

Wine News declared his 1995 Zinfandel of the Year and 1996 Best Value Syrah. Paul helped design **Roshambo** from the ground up, one of his first Chardonnays (2002) earning his second White Wine Sweepstakes Award. In 2003, Paul was hired as Winemaker and personal wine advisor to Sidney Frank (Grey Goose Vodka), which allowed him to launch his beloved **Bluenose**.

Ever modest about his background and his award-winning wines now at his own winery, see more of the "zin-king's" efforts at [www.BluenoseWines.com](http://www.BluenoseWines.com).

Paul was 13yrs old—one of five children of Dr. Edmund Brasset (Inverness) and nurse Sarah MacNeil (New Waterford)—when the family moved to Sonoma.



**S**eriously good wine shouldn't come with a seriously obscene price or attitude—but it should come with great grapes, great provenance and great care.

## Where to find us...on both coasts

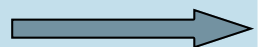
**O**ur wines are "Limited Finds," stocked in these Nova Scotia Liquor Corporation stores; Port of Wines on Doyle, BayersLake, MillCove, LarryUteck, JoeHowe, KearneyLake, Quinpool, Barrington, Fall River, Tantallon, Portland in Dartmouth. Chester, Antigonish, Truro and Wolfville. Also see [www.mynslc.com](http://www.mynslc.com) and enter the wines' SKU number or call **1-800-380-7449** to have a case sent (free shipping) to your local store. Out of province? Beg your provincial agency to order through the NSLC (if NSLC stock allows). If you're lucky enough to be going to Sonoma, head to Hudson Street Wineries, 428 Hudson Street in Healdsburg. tel: (707) 433-2364. [www.hudsonstreetwineries.com](http://www.hudsonstreetwineries.com).



Bluenose Wines is vegan-safe; Isinglass is not used.

See overleaf for details on Paul's  
**2010 Chardonnay**

**2008 Zinfandel**



[WWW.BLUENOSEWINES.COM](http://WWW.BLUENOSEWINES.COM)

## 2008 Zinfandel Dry Creek Valley, Sonoma County is “perfection”

The fruit comes from two superior vineyards in Dry Creek Valley, Carreras Ranch, a 90-year old hillside vineyard on the Dry Creek Bench and Leila’s Vineyard in the heart of the valley, from Rockpile Road cuttings. The grapes are harvested at night to insure cool fruit coming into the cellar. Fermentation is traditional, with three punch-downs per day for approximately two weeks until the wine is dry. After light pressing, the wine is aged in two-year old French and American oak barrels for some 18 months.



**Tasting notes:** This zin is rich, bold and full bodied with dark cherry fruit and mocha in a fruit forward style. Having flavours of blackberry and licorice, the wine is rich and chewy in the middle, finishing with big, fleshy tannins. This meal in your mouth is not dominated by the alcohol content. Particularly for restaurants with by-the-glass service, this fantastic introduction creates zin aficionados—a superior offering.

**Food pairing:** This Zinfandel goes well with Osso Bucco or a rich spaghetti Bolognese. **Serve Temp:** 15°C/60°F

**Gold:** 2013 San Francisco Chronicle Wine Competition  
**Platinum Medal Best of Class Zinfandel:** Sommelier Challenge 2011  
**Wine of the Week 4 stars:** PressDemocrat.com

Harvest: September 17 & 25, 2008  
 Alcohol: 16.5%  
 Released: October 1, 2011  
 Cases Produced: 750 (sold out)  
**Cases to Nova Scotia: 30**  
**Nova Scotia SKU: 1017174**

**“Zinfidelity:** *adj.* Extreme loyalty to drinking only one kind of red wine.”  
*Sonoma Insider, Sept 2012*

*“Paul Brasset’s Dry Creek Zinfandel is what I would dream perfection might taste like, if you could bottle it up. Recent vintages of this wine have been rated as highly as 94 Points by the Wine Enthusiast.” Daniel Pressey’s World of Wine*  
*“The wine has a wonderful, fruity palate coating personality and is a quintessential Old Vine Dry Creek Zin with the iconic black pepper-raspberry-cassis and wild summer blackberry thicket character unique to the valley.*

*“It charges ahead fearlessly. From the bold way it fills your mouth on first sip to the warm heat of the lingering finish, this brawny zinfandel takes control of your palate instantly and never lets go. When it comes to specific flavors, think dark, as in black licorice, dead-ripe blackberries, new black leather warmed by the sun. Within these flavors there are suggestions of dried Bing cherries, milk chocolate, dried tobacco and dark topsoil covered by dried leaves. There’s a meaty quality, too, expressed in the wine’s big fleshy tannins combined with the hint of leather. It’s a wine you can chew, or almost.”*  
 Michele Anna Jordan

## Luscious 2010 Sonoma County Chardonnay perfect for food pairings & for sipping

Sourced from grapes grown in Healdsburg’s Dry Creek Valley, this wine was primarily cold-tank fermented to express the intense fruit from the vineyard. A small amount was barrel fermented to add just a hint of toast and butter with out the oak...Refined, like an elegant white Burgundy.

**Tasting Notes:** This wonderfully rich and multi-layered chardonnay has aromas of pineapple, pear and tropical fruit with flavours of ripe peach and crème brûlée. The rich and supple middle body finishes long, clean and crisp.

**Serving temperature:** Don’t chill this baby the way you might a sauvignon blanc—when you take it out of the fridge to serve, let it sit for a bit, because after you pour it you definitely won’t be able to wait for the flavours to open.

**Food pairings:** This elegant, luscious and just plain yummy wine pairs perfectly with any darn thing you want—sipping on the porch, while cooking your dinner or befitting the premium wine it is, a super-luxe meal entertaining friends and family. It pairs well with cheese plates featuring a young asiago, manchego and pecorino with some fruit. Exceptional with seafood, salmon with a cream based sauce.

**Double Gold:** 2012 San Francisco Chronicle Wine Competition  
**Gold: Sommelier Challenge:** International Wine Competition  
**Gold:** Orange County Fair

Harvest: September 14, 2010  
 Alcohol: 14.4%  
 Released: November 1, 2011  
 Cases Produced: 326  
**Cases to Nova Scotia: 30**  
**Nova Scotia SKU: 1017175**



*A bit of a Bluenoser’s best comes home*

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