

News Release
FOR IMMEDIATE RELEASE

Borealis Icewine and Chives Restaurant Sample Fine Wine and Fine Foods for Holiday Entertaining at the NSLC's Port of Wines

Tuesday, December 2, 2008- Halifax, Nova Scotia - More than a dessert wine, Icewine is to savoury pâtés and cheeses as a Sauterne is to foie gras and Champagne is to oysters. While Icewine is one of Canada's most luxurious gifts of winter and a profitable export - 300,000 litres valued at \$11.7 million were exported in 2006 - most Nova Scotians have yet to try it and do not appreciate its versatility. Last year, about 1,750 litres of Icewine were sold through the NSLC, while another estimated 1,000 litres were sold by the private wine stores and the wineries in Nova Scotia.

Benjamin Bridge and Chives Restaurant hope to dispel some of the mystery surrounding Icewine this Friday, December 5th, when Winemaker Jean-Benoit Deslauriers and Chef Craig Flinn team up to sample Borealis Icewine with 'fresh and local' creations by Chef Flinn at the NSLC's Port of Wines store (corner of Doyle and Queen) in Halifax.

Carving out a reputation as one of the region's earliest advocates of the Slow Food movement and using local ingredients, Chef Craig recently launched his first cookbook, *Fresh and Local*, which showcases recipes inspired by the seasons and their bounty such as Warm Chocolate Cake with Bumbleberry Sauce for winter. In a recent review of the new cookbook, Chef Craig said ***"I'm using what's around me and putting it into interesting combinations and hopefully cooking it correctly, consistently."***

Following a successful introduction of its inaugural wine, NOVA 7, selling out in its first month of release, Benjamin Bridge recently launched its second wine, Borealis Icewine, to an appreciative audience at the Art Gallery of Nova Scotia's Annual Gala fundraiser. The 2004 vintage Icewine is receiving rave reviews from wine critics including local wine writer Sean Wood, who described Borealis as ***"a new triumph for wine making in Nova Scotia."***

Joining Benjamin Bridge's team of international winemakers in time for the launch of Nova 7, Jean-Benoit Deslauriers explained that ***"...it is Nova Scotia's characteristic acidity that provides the perfect balance for a decadent level of sweetness...accounting for an extraordinary level of freshness to Borealis Icewine."***

Chef Craig will be pairing a recipe from his new cookbook, *Fresh and Local* with Borealis Icewine for the public at the NSLC Port of Wines Friday, December 5th from 3pm to 6pm.

Print quality photos of *Fresh and Local* cookbook and Borealis Icewine are available upon request.

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