

# Occasions

THE NLC'S CELEBRATION OF FOOD AND DRINK


[Drink & Food Recipes](#)
[themed celebrations](#)
[provincial spotlight](#)
[keep up to date](#)


## Rodrigues Winery

Dining with the fruit of the bush and tree.

The tiny town of Markland, Newfoundland, is home to five hundred residents and one very special winery. In 1993 Marie-France and Dr. Hilary Rodrigues opened Newfoundland's first winery in a small cottage hospital building. Their first product, a semi-sweet blueberry wine, sold all 500 produced cases in less than a week, and solidified the fledgling winery as a force in Canadian wine-making. Today, as Canada's only certified Kosher winery, Rodrigues Winery is producing 25,000 cases of fruit wine each year and proving that berry wines can be as popular, and as pleasing, as any other.

Often considered the domain of dessert courses, fruit wines can make equally sensational pairings with appetizers and entrees. Rodrigues' wines retain the distinct aroma and flavour of the berries from which they are created. This means that pairing them with food is as easy as imagining what fruit you might place at the table with your meal; a golden-browned turkey with the trimmings is complimented as well by their Cranberry Wine as a cranberry sauce. For heavier meals, the richness of Wild Barren's Blend Wine (with sweet wild blueberries and tart Newfoundland partidgeberries) keeps excellent company with well-seasoned steaks or a tender rack of lamb.

An environmental and health-conscious company, all Rodrigues wines are also sulfite-free, ridding them of any bitterness or sharpness and making them especially appropriate to serve with foods which might be overwhelmed by other wines. Strawberry wine is the perfect accompaniment for an evening dinner with baked salmon, or you may want to serve a Black Curren Wine as an aperitif or with an assortment of sharp cheeses or delicately prepared shellfish.

Of course, dessert has not been forgotten; many Rodrigues wines still pair with decadent desserts. Warm and particularly fragrant, the Exotique Raspberry Wine (limited production) is the perfect compliment to a feather light chocolate mousse or rich cheesecake. For a lighter touch of sweetness, consider a glass of Wild Cloudberry with its delightful aroma and golden apricot colour.

With their versatility and ease of pairing, Rodrigues wines make a perfect pair to any occasion.

### These Tasty Rodrigues wines are available at the NLC:

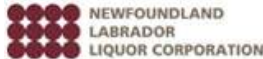
Rodrigues Wild Warren's Blend (750ml, \$12.48)

Rodrigues Black Curren (750ml, \$12.48)

Rodrigues Strawberry Wine (750ml, \$12.90)



[About Occasions](#)  
[contests & promotions](#)  
[occasions recommends](#)  
[Past Issue Archive](#)  
[tell us what you think](#)



[Advertising](#) · [Contact Us](#) · [Disclaimer](#) · [Privacy Policy](#) · [Site Map](#)

All rights reserved: © 2007  
 A Holiday Media website  
 Optimized for Internet Explorer 6, 800x600

