

A Fundraiser for

BARD ON THE BEACH | 25th
SHAKESPEARE FESTIVAL

VANCOUVER
INTERNATIONAL
WINE FESTIVAL



Presented by **THE VANCOUVER SUN**

February 24-March 2, 2014

**“ONE OF THE
VERY BEST
WINE FESTIVALS
IN THE WORLD”**



ACURA

**INTERNATIONAL FESTIVAL
TASTING ROOM**

**BACCHANALIA GALA
DINNER + AUCTION**

February 22

Global Focus
BUBBLY!

VanWineFest.ca

Featuring

*Bon
appétit*

French
wines





36th Vancouver International Wine Festival

Presented by **THE VANCOUVER SUN**
SERIOUSLY WESTCOAST

The Wine World is Here

1,750 wines • 14 countries • 178 wineries • 54 events • 8 days

Canada's Premier Wine Show: Engaging, Educational, Entertaining

The Vancouver International Wine Festival presented by *The Vancouver Sun* welcomes the world's greatest wine producers and wine drinkers to an annual weeklong celebration of wine and food. From educational seminars, wine tastings and minglers to wine and food grazing events, lunches, winery dinners and the ever-popular Vintners Brunch, you'll be sure to find something to please your palate.

Acura International Festival Tasting Room:

This is where the wine world gathers. All 178 participating wineries will have a principal in attendance, pouring a selection of wines from their cellars. New in 2014: a Saturday afternoon tasting from 3-5 p.m.

France Bon Appétit:

This year, the spotlight is on France as the 2014 Theme Country. Tour 52 wineries from nine French wine regions in the Acura Tasting Room or enjoy one of the many French-themed special events. Bon Appétit!

Global Focus: Bubbly!

There's more to bubbly than Champagne! Sparkling wine comes from all corners of the wine world, and is expressed through many different styles and methods. Explore Bubbly in the tasting room and at special events.

How to Order

VanWineFest.ca • 604.873.3311

Tickets to all public events go on sale **Tuesday, January 7 at 9:30 a.m.**

Event tickets are available online at VanWineFest.ca

By phone at 604.873.3311 Toll free **1.877.321.3121**. Monday-Friday 9:30 a.m.-5 p.m.

In person at 305-456 West Broadway, Vancouver, BC. Monday-Friday 9:30 a.m.-5 p.m.

- All ticket sales are final. No refunds, exchanges or replacement tickets.
- All ticket prices include wine, food (if it is a food event), gratuities, service charge, and taxes.
- All attendees must be 19+. NO MINORS. Note: Two pieces of ID will be required at the door.
- Please taste responsibly. Make a plan to Get Home Safe.
- Festival events begin promptly. Seating for latecomers is not guaranteed and money will not be refunded.
- VanWineFest and Bard on the Beach do not accept liability for tickets lost or misplaced.
- Program subject to change.
- Group rates, winery dinners, the Gold Pass and Trade Days Conference Pass are only available until February 11, 2014.
- Some limits apply to event tickets.

Trade Days Conference

Tickets to all Trade Days Conference events go on sale Tuesday, January 21 at 9:30 a.m.

Printed festival information is subject to change without notice. Visit

VanWineFest.ca for current program details and further ticketing information.

Follow us on Twitter [@VanWineFest](https://twitter.com/VanWineFest) or join us on Facebook [f](https://www.facebook.com/VanWineFest) for the latest festival updates.

GET HOME SAFE

MAKE IT PART OF THE PLAN

Visit the BC Liquor Stores Get Home Safe booth, located outside the Festival Wine Shop, and pick up a complimentary single zone transit ticket. The ride's on us!

BC LIQUORSTORES
CELEBRATE LIFE...ENJOY RESPONSIBLY

www.bcliquorstores.com



Bon
appétit

French wines



1 Bourgogne

Main varieties: Pinot Noir and Chardonnay
Wine style: Aromatic, sophisticated and complex. Two varieties, a perfect pairing for any kind of meal!

2 Loire

Main varieties: Sauvignon Blanc, Chenin Blanc and Cabernet Franc
Wine style: Fresh, lively and easy to drink. Try with wild mushrooms, lighter meats and vegetarian meals!

3 Bordeaux

Main varieties: Cabernet Sauvignon, Merlot, Cabernet Franc, Sauvignon Blanc, Sémillon and Muscadelle
Wine style: Structure and pedigree. From apéritif to dessert – a wine for every course!

4 Cognac and Pineau des Charentes

Main varieties: Ugni Blanc, Folle Blanche, Colombar
Wine style: Enjoy as an apéritif or digestif on its own or with dessert and cheese!

5 Provence

Main varieties: Mourvèdre, Grenache, Cinsault
Wine style: Famous for its pale Rosé wines with structured floral notes. Enjoy with seafood or BBQ!

6 Rhône Valley

Main varieties: Syrah, Grenache, Mourvèdre, Marsanne, Roussanne and Viognier
Wine style: Fragrant and full-flavoured. Perfect with BBQ, winter vegetables and rich meat dishes!

7 Languedoc-Roussillon

South of France
Main varieties: Grenache, Mourvèdre, Syrah, Bourboulenc, Chardonnay, and Piquepoul
Wine style: A very wide range of quality wines of all styles from the largest wine producing region of France! Match the wine with the occasion!

8 Southwest

Main varieties: Malbec, Cabernet Sauvignon, Merlot, Sauvignon Blanc and Sémillon
Wine style: Fragrant and full-flavoured wines from the oldest vineyards of France!

9 Alsace

Main varieties: Riesling, Gewürztraminer and Pinot Blanc
Wine style: Delicate, aromatic and fresh. Try it with sushi... you won't believe it!

10 Beaujolais

Main varieties: Gamay and Chardonnay
Wine style: Fruity, light and easy to drink. The perfect pairing for your barbecue parties!

11 Champagne

Main varieties: Chardonnay, Pinot Noir and Pinot Meunier
Wine style: Elegant and diverse. Tastes great with everything or with nothing - the ultimate celebration wine!

Vin de France

Main varieties: Cabernet Sauvignon, Merlot, Syrah, Chardonnay, Sauvignon Blanc and Chenin
Wine style: Fruity and aromatic with a wide range of styles. These solid value wines are great for everyday enjoyment!



Every sip is a celebration! One of the great misconceptions about sparkling wine is that it is only appropriate as an aperitif or to mark a special occasion. But the versatility of this refreshing wine means that you can find fizz to suit any situation. Adding bubbly makes even the simplest event extraordinary.

While Champagne might be the most famous sparkling wine, it in fact accounts for only eight percent of the world's production. Only wine produced exclusively in the Champagne region of France by the *méthode champenoise* can claim the name, but there are spectacular sparkling wines found throughout the world under other regional handles – Cava in Spain, Sekt in Germany, Prosecco in Italy – and many different styles, from bone-dry bruts to sweet secs. Bubbles come in white, pink and red as well, with popular Rosé fizz and Aussie sparkling Shiraz.

Sparkling wine is defined by the measurement of pressure inside a stoppered bottle. True sparkling wine must contain more than three atmospheres of carbon dioxide, which when released provide the trademark bubbles. There are three main processes of putting the bubbles in bubbly: traditional, transfer, and charmat, all of which involve initiating a second fermentation – either in the bottle or in a tank – in order to produce carbon dioxide.

While not an obvious pairing wine, per se, sparkling wine is nonetheless the perfect palate cleanser, making it an ideal accompaniment for any meal. This also makes sparkling wine your best friend in the Tasting Room. Switching from a light white to a full-bodied red? Refresh your taste buds first with a sip of sparkling. With more than 110 different expressions of sparkling wine in the room, and a Bubbly Tasting Station, you'll never be far from a spectacular bubbly.



Saturday, February 22, 2014 / 5:45-11 p.m.

This is the centrepiece of the Vancouver International Wine Festival and one of the most spectacular events in the city. A must for any serious wine collector, the evening provides an unparalleled opportunity to enhance your wine cellar through auctions of rare, valuable and unusual wines, donated by some of the world's top winemakers and private collectors. These unique wines may never again be available.

And if that's not enough, auctions will include unique culinary experiences, excursions and extravaganzas, featuring chefs and sommeliers from the West Coast's top restaurants.

Experience the ultimate in wine and food pairing: a Champagne reception and nine wines paired with five courses. The Fairmont Hotel Vancouver's executive chef, Cameron Ballendine, will create a series of gastronomic delights that will leave your senses reeling.

Featured dinner wineries and wines:

- Champagne Taittinger**
Brut Réserve NV
- Charles de Cazanove**
Champagne Brut Rosé NV
- Laurent-Perrier**
Champagne Cuvée Rosé NV
- Maison Louis Jadot**
Savigny-lès-Beaune Clos des Guettes Premier Cru Blanc 2011
- Domaine Zinck Vins d'Alsace**
Grand Cru Pfersigberg Riesling 2010
- Miguel Torres**
Mas La Plana Penedès Cabernet Sauvignon 2009
- Peter Lehmann**
Mentor Barossa Cabernet Sauvignon 2010
- Gérard Bertrand**
Domaine de Cigalus IGP Aude Hauterive Rouge 2011
- Monte del Frá**
Lena di Mezzo Amarone della Valpolicella Classico 2007
- José Maria da Fonseca**
DSF Private Collection Moscatel de Setúbal 1999

Proceeds from the Bacchanalia Gala go to support Bard on the Beach Shakespeare Festival. Since its inception in 1979, the wine festival has raised over \$8.1 million for the arts. A tax receipt is issued for a portion of each Gala ticket purchased.

A raffle prize, featuring a seven-day all-inclusive trip for two to Martinique in the French West Indies, will be awarded during the Gala. For details and to download an order form, visit VanWineFest.ca.

Bacchanalia Gala is co-hosted by *Bard's* Christopher Gaze and Sophie Lui of *Global BC*.

**The Fairmont
Hotel Vancouver**
900 West Georgia Street
\$395
\$3160 table of 8

A fundraiser for



Sponsored by

Deloitte.



Raffle Sponsors



Club Med

Gala ticket information
available at
gala@vanwinefest.ca or
604.637.3098

International Festival Tasting
VCC West, Ballroom D
1055 Canada Place

\$89 evenings;
\$80 each for groups of 8+ until February 11

\$68 Saturday afternoon;
\$60 for groups of 8+ until February 11



BC Liquor Stores Festival Wine Shop hours:

February 27, 28 & March 1
7-10 p.m.
March 1
3-5 p.m.

Entry by tasting room ticket only

BC LIQUORSTORES
CELEBRATE LIFE...ENJOY RESPONSIBLY

Thursday, Friday and Saturday
February 27, 28 and March 1 / 7 – 10 p.m.
Saturday, March 1 / 3 – 5 p.m.

Arrive at least 30 minutes early to avoid delays entering the room.

780+ wines • 178 wineries • 14 countries

If you attend only one of the festival's 54 events, make it an International Festival Tasting. The ACURA Tasting Room is the heart of the festival, where you'll find 780 wines offered by 178 wineries from 14 nations, organized by country.

France Bon Appétit

Your wine world tour begins in France, this year's featured country. France serves up 200+ wines by 52 wineries representing its diverse wine regions: Alsace, Beaujolais, Bordeaux, Bourgogne, Champagne, Loire, Rhône, South of France and Southwest France. Three regional tasting stations – Alsace, Rhône and the Languedoc-Roussillon – showcase their unique wine styles.



Bubbly!

There are over 110 expressions of sparkling wine in the room, as well as a Bubbly Tasting Station, so you'll never be far from a spectacular bubbly. And it can be your best friend while you're tasting. Switching from a light white to a full-bodied red? Refresh your taste buds first with a sip of sparkling.

Regional Tasting Stations

Grab your glass and embark on guided wine flights at regional tasting stations hosted by Australia, British Columbia and South Africa. Sample the specialties of each region at their own tables!



Vine Stars

The stars of the global wine scene – winemakers, proprietors, senior execs – come to Vancouver every year to pour and discuss their wines with festivalgoers. That's what makes this festival unique. You're quite likely to find that the person serving your wine has their name on the bottle. Identify the vine star by his or her royal blue lanyard. Chat them up!

Want 30 percent more room?

If you're serious about your wine tasting experience and want more room and time to interact with the winery principals, **Thursday is the best night.** Attendance is guaranteed to be **30 percent lower** than the other two evenings. Ditto for the new **Saturday afternoon** session.

Two ways to buy wine onsite

- **BC Liquor Stores' onsite wine shop** – all wines served in the room are available for purchase there but some are in VERY limited supply. When you discover a wine that you want to enjoy at home, don't wait until the end of the session to buy it as it might be sold out – put it in the handy bottle check, and then continue your tasting session. Repeat as necessary. When you're ready to leave, check out your wines. And if you live in British Columbia, whether you've bought one bottle or several cases, your wine can be shipped free of charge to your nearest BC Liquor Store. Very convenient! Your tasting ticket gives you access to the shop.
- **Shop the World** – Case lots of selected wines identified with a SHOP THE WORLD neck tag are available for purchase. Place orders for those must-have wines directly at the participating winery tables and they'll be delivered to your closest BC Liquor Store within two weeks of the conclusion of the festival.

Principals Bottle Signing Station

New in 2014! Loved the wine? This year you will find a special station inside BC Liquor Store's onsite wine shop where vine stars will autograph a special bottle to add to your cellar. This is another great opportunity to meet the men and women behind the wine, up close and personal.

Words to the wise

This is a wine tasting, not a food event, so be sure to have a meal before you arrive. However, some food samples are available to enhance your tasting experience. Do have a game plan and pace yourself. Don't swallow everything in your glass. Make use of the buckets at every table to spit or pour out your wines after you've tasted them. And remember you can't taste every wine!

Supporters



Enjoy samples at



FREE TICKET WITH HOTEL BOOKING

DON'T WINE AND DRIVE

Book one night at a downtown hotel through beVancouver.com during the wine fest and get one **FREE International Festival Tasting** ticket (up to \$89 value). Book two nights and get two tickets (up to \$178 value)! Choose from 37 hotels.



TASTE ZETA ETA SHOP AT THE FESTIVAL!

Watch for
blue dot products
available only at the
festival wine shop!

**VISIT THE
BC LIQUOR STORES
FESTIVAL WINE SHOP
LOCATED AT THE
TASTING ROOM EXIT.**

BUY NOW CARRY LATER

For your convenience, the BC Liquor Stores Wine Shop offers a free bottle check service. Buy your selection early in the evening then have it set aside for you to pick up when you leave. For added convenience, purchases can be shipped free of charge to your local BC Liquor Store.

GET HOME SAFE FREE TRANSIT TICKET

After the tasting, visit the BC Liquor Stores Get Home Safe booth, located outside the Festival Wine Shop, and pick up a complimentary single zone transit ticket. The ride's on us!

BC LIQUOR STORES FESTIVAL WINE SHOP HOURS

FEBRUARY 27 7 – 10 p.m.
FEBRUARY 28 7 – 10 p.m.
MARCH 1 3 – 5 p.m. | 7 – 10 p.m.

BC LIQUOR STORES
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www.bcliquorstores.com



Buy tickets:
VanWineFest.ca
604.873.3311

Go Gold

Global BC Gold Pass Tasting Lounge

Friday, February 28 & Saturday, March 1

Amplify your wine festival experience with VIP treatment. Sample an assortment of select bottles, guided by sommeliers, and enjoy some light bites away from the Acura Tasting Room crowds.

VCC West,
meeting room 201,
1055 Canada Place
5:30-9 p.m.
**\$159 (includes
International Festival
Tasting, 7-10 p.m.)**

Gold Pass \$475

Experience everything the festival has to offer with VIP treatment when you become a Gold Pass holder. A terrific value, this pass offers incomparable access.

Three evenings (Thursday, Friday and Saturday) in the Acura International Festival Tasting Room (\$267 value)

Three afternoons (Thursday, Friday and Saturday) at the Trade Tasting sessions and new Saturday afternoon IFT (\$158 value)

Admission to the Curtain Raiser VIP reception
on Thursday from 6-7 p.m. (not available for public sale - \$60 value)

Admission to the Global BC Gold Pass Tasting Lounge
on Friday and Saturday from 5:30-9 p.m. featuring:

- A selection of premium wines
- A selection of light bites (\$140 value)

Priority access to the Acura Tasting Room
No line-ups (priceless)!

Saturday, March 1

Super Saturday Pack **\$199**
Make a day of it on March 1! Taste to your heart's content with a ticket to the Saturday afternoon IFT, the Saturday evening IFT, and the Saturday Global BC Gold Pass Tasting Lounge.



A sumptuous and informative exploration of food and wine, where the vision of the chef is shaped and influenced by a selection of premium and exclusive wines from a specific winery or region. Top winery representatives will be on hand to introduce their wines to you.

Monday, February 24

Siena
1485 West 12th Avenue
6:30-10 p.m.
\$145

The Essence of Chianti
Revel in history and indulge in iconic Chianti and Tuscan wines with 34th-generation family member Barone Francesco Ricasoli, featuring expertly paired cuisine from Siena head chef Jessica Howery.

Les Faux Bourgeois
663 East 15th Avenue
6:30-10 p.m.
\$125

Vive la Vie
Vignobles Brumont joins forces with Vancouver's ultimate bistro – Les Faux Bourgeois – to showcase Southwest France's ultimate bistro wine, Madiran and the noble Tannat grape.

Tuesday, February 25

Le Parisien
751 Denman Street
6:30-10 p.m.
\$175

L'Art de Vivre
Celebrate the good life with Gérard Bertrand's super-premium, terroir-focused South of France wines – which single-handedly re-invented Languedoc winemaking – hosted by global brand ambassador Stéphane Queralt at Le Parisien.

Tuesday, February 25

Far East & Down Under
Chef Angus An will apply his modern take on traditional Thai cuisine at Maenam, pairing dishes with wines from Longview Vineyard of Adelaide Hills.
\$120

Maenam
1938 West 4th Avenue
6:30-10 p.m.
\$120

Meyer Family Feast
Taste the Okanagan (and beyond) in every bite as Meyer Family Vineyards pairs up with Chris Bisaro's take on modern Canadian cuisine at Brix.
\$140

Brix Restaurant & Bar
1138 Homer Street
6:30-10 p.m.
\$140

Tour Southern Rhône
Chef Lee Parsons of Bacchus pairs his local British Columbia fare with wines of the famed Maison Brotte from the world-renowned regions of Châteauneuf du Pape, Gigondas and Vacqueyras.
\$195

Bacchus Restaurant & Lounge
845 Hornby Street
6:30-10 p.m.
\$195

Viva España
Join winemaker Nathalie Bonhomme for a tour of Spanish food and wine at España restaurant, featuring wines from across Spain.
\$95

España
1118 Denman Street
6:30-10 p.m.
\$95

Wednesday, February 26

Delizie e Vino
Chef Pino Posteraro and Elena Capobianco of Antinori Estates bring your palate to life with fresh, creative dishes paired with a legendary range of Tuscan and Umbrian wines.
\$225

Cioppino's Mediterranean Grill
1133 Hamilton Street
6:30-10 p.m.
\$225

The Heart of Burgundy
Savour six award-winning wines from Maison Louis Latour, the oldest remaining family-run winery in Burgundy, expertly paired with Pedro Gonzalez's fresh, local cuisine at Coast.
\$155

Coast Restaurant
1054 Alberni Street
6:30-10 p.m.
\$155

L'Instant Taittinger
Join Clovis Taittinger, heir to one of the world's most prestigious family-owned Champagne houses, for an exquisite evening of superlative bubbles and expertly-paired cuisine provided by Chef Quang Dang of West Restaurant.
\$195

West Restaurant
2881 Granville Street
6:30-10 p.m.
\$195

Nothing But Burgundy
Join us for a decadent multi-course dinner of Michel Jacob's classic French cuisine paired with Premier and Grand cru Burgundies from Maison Louis Jadot, featuring Latricieres-Chambertin and Corton-Pougets.
\$195

Le Crocodile
100-909 Burrard Street
6:30-10 p.m.
\$195

Salut Château Beaucastel
Take an epicurean journey through Château de Beaucastel's range of wines, including the iconic Châteauneuf du Pape, perfectly paired with John Blakeley's exquisite French menu.
\$190

Bistro Pastis
2153 West 4th Avenue
6:30-10 p.m.
\$190

Tradizionale e Moderna
Embrace the tradition as Stefano Benini of Frescobaldi joins with Gennaro Iorio of La Terrazza for a collaboration of legendary wines and dynamic, modern Italian cuisine.
\$145

La Terrazza
1088 Cambie Street
6:30-10 p.m.
\$145

New to the 2014 Festival!

SHOP THE WORLD

The IVSA is pleased to introduce the "order by the case" program at the 2014 Wine Festival tasting tables.

Look for many specially marked tasting room wines identified with the **SHOP THE WORLD** neck tag.



Orders will be processed at the conclusion of the Festival and shipped to your preferred BCLDB store within two weeks.

For full event details visit VanWineFest.ca
 All events available by phone at 604-873-3311
 or 1.877.321.3121. **Winery dinners and group rates
 only available until February 11, 2014.**

- Wine Tasting
- Wine Mingler
- Wine Seminar
- Wine & Food Grazing

- Lunch & Brunch
- Winery Dinner
- Trade Only Events

Watch for more program details in a special **Vancouver Sun** insert, Saturday, January 4, 2014

Follow the Festival on Twitter [@VanWineFest](https://twitter.com/VanWineFest)

Saturday, February 22		Wednesday, February 26		Thursday, February 27	Friday, February 28		Saturday, March 1		Sunday, March 2
Bacchanalia Gala Dinner + Auction 5:45-11 p.m. The Fairmont Hotel Vancouver <i>Winery Dinner, Auction</i> \$395/\$3160 table of 8 Page 7		Blind Tasting Challenge 10 a.m.-12:30 p.m. Pacific Institute of Culinary Arts <i>Wine Seminar</i> \$30 / Page 20		Wine Tour de France 9:30-11:15 a.m. VCC West <i>Theme Country Plenary (Trade)</i> \$45	Excitement in a Glass 9:30-11:15 a.m. VCC West <i>Wine Seminar (Trade)</i> \$45	Serving It Up 9:30-11:15 a.m. VCC West <i>Seminar (Trade)</i> \$45	BC Paired: Indulge Your Senses 12-2 p.m. ORU – Fairmont Pacific Rim <i>Grazing Lunch</i> \$69 / Page 17	Celebrate Argentina 12-2 p.m. V at Earls Yaletown <i>Grazing Lunch</i> \$69 / Page 17	Vintners Brunch 11:30 a.m.-2 p.m. VCC West <i>Brunch</i> \$145/\$1350 table of 10 Page 18
		The Birthplace of Terroir 10 a.m.-12 p.m. VCC West <i>Masterclass (Trade)</i> \$60		Principals Welcome Lunch 11:30 a.m.-1:15 p.m. VCC East <i>Grazing Lunch (Trade)</i> \$75	We Say Bourgogne 9:30-11:15 a.m. VCC West <i>Wine Seminar (Trade)</i> \$45		Dine Italia 11:30 a.m.-2:30 p.m. La Terrazza <i>Sit-down Lunch</i> \$119 / Page 17	Life of Pie 12-2 p.m. Loungeworks <i>Grazing Lunch</i> \$69 / Page 17	Bubbly & Bites 3-5 p.m. Miele Showroom <i>Wine & Food Grazing</i> \$65 / Page 18
Monday, February 24		What's Trending in France? 1-3 p.m. VCC West <i>Masterclass (Trade)</i> \$60		Trade Tasting 2:30-5 p.m. VCC West <i>Wine Tasting (Trade)</i> \$45 Buyers Only Hour 1:30-2:30 p.m.	Celebrating Excellence: 11th Annual Awards Lunch Featuring Rhône Valley Wines Wine List Awards, Sommelier of the Year, Spirited Industry Professional Award 11:30 a.m.-1:15 p.m. VCC East <i>Lunch (Trade)</i> \$75		Mediterranean Mingle 12-2 p.m. VCC West <i>Grazing Lunch</i> \$80 / Page 17	New Zealand – Passionate Pairings 12-2 p.m. The Boathouse at Kits Beach <i>Grazing Lunch</i> \$69 / Page 18	Brunello & the Beest 6:30-10 p.m. Wildebeest <i>Winery Dinner</i> \$160 / Page 16
The Essence of Chianti 6:30-10 p.m. Siena <i>Winery Dinner</i> \$145 / Page 12		Vive la Vie 6:30-10 p.m. Les Faux Bourgeois <i>Winery Dinner</i> \$125 / Page 12		Delizie e Vino 6:30-10 p.m. Cioppino's Mediterranean Grill <i>Winery Dinner</i> \$225 / Page 13	The Heart of Burgundy 6:30-10 p.m. Coast Restaurant <i>Winery Dinner</i> \$155 / Page 13	All About Bubbly! 5-6:45 p.m. VCC West <i>Wine Seminar</i> \$65 / Page 20	International Festival Tasting 3-5 p.m. VCC West <i>Wine Tasting</i> \$68/\$60 groups of 8+ Page 8		Champagne Wishes 6:30-10 p.m. Blue Water Cafe <i>Winery Dinner</i> \$185 / Page 16
Tuesday, February 25		L'Instant Taittinger 6:30-10 p.m. West Restaurant <i>Winery Dinner</i> \$195 / Page 13	Nothing But Burgundy 6:30-10 p.m. Le Crocodile <i>Winery Dinner</i> \$195 / Page 13	Rhône Perfection: M. Chapoutier 5-6:45 p.m. VCC West <i>Wine Seminar</i> \$75 / Page 20	Trade Tasting 2:30-5 p.m. VCC West <i>Wine Tasting (Trade)</i> \$45 Buyers Only Hour 1:30-2:30 p.m.		25 Under \$25 5-7 p.m. VCC West <i>Wine Mingler</i> \$49 / Page 19		Insatiable Rhône 6:30-10 p.m. Hawksworth Restaurant <i>Winery Dinner</i> \$225 / Page 16
L'Art de Vivre 6:30-10 p.m. Le Parisien <i>Winery Dinner</i> \$175 / Page 12	Far East & Down Under 6:30-10 p.m. Maenam <i>Winery Dinner</i> \$120 / Page 13	Salut Château Beaucastel 6:30-10 p.m. Bistro Pastis <i>Winery Dinner</i> \$190 / Page 13	Tradizionale e Moderna 6:30-10 p.m. La Terrazza <i>Winery Dinner</i> \$145 / Page 13	Wine 305: Advanced Burgundy 5-6:45 p.m. VCC West <i>Wine Seminar</i> \$125 / Page 20	Iconic French Wines 5-6:45 p.m. VCC West <i>Wine Seminar</i> \$75 / Page 21	Renaissance of a Top Château 5:15-6:45 p.m. Terminal City Club <i>Wine Seminar</i> \$295 / Page 21	France: Find Your Style 5-6:45 p.m. VCC West <i>Wine Seminar</i> \$55 / Page 21	Meet Your Match 5-6:45 p.m. VCC West <i>Wine Seminar</i> \$75 / Page 21	Taste the World 6:30-10 p.m. Black + Blue <i>Winery Dinner</i> \$145 / Page 16
Viva España 6:30-10 p.m. España <i>Winery Dinner</i> \$95 / Page 13	France Bubbly Party 9:00-11 p.m. Ginger 62 <i>Wine Mingler</i> \$65 / Page 19	California Cruisin' 8:30-11 p.m. Brix Restaurant & Bar <i>Wine Mingler</i> \$65 / Page 19		Curtain Raiser 6-7 p.m. VCC West <i>Wine & Food Grazing Invitation & passes only</i>	Gold Pass Tasting Lounge 5:30-9 p.m. VCC West <i>Wine & Food Grazing</i> \$159 includes Friday IFT Page 11		Gold Pass Tasting Lounge 5:30-9 p.m. VCC West <i>Wine & Food Grazing</i> \$159 includes Saturday IFT Page 11		
				International Festival Tasting 7-10 p.m. VCC West, <i>Wine Tasting</i> \$89/\$80 groups of 8+ Page 8	International Festival Tasting 7-10 p.m. VCC West, <i>Wine Tasting</i> \$89/\$80 groups of 8+ Page 8		International Festival Tasting 7-10 p.m. VCC West, <i>Wine Tasting</i> \$89/\$80 groups of 8+ Page 8		

Sunday, March 2

Wildebess
120 West Hastings Street
6:30-10 p.m.
\$160

Brunello & the Beest
Savour the critically acclaimed cuisine of executive chef Wesley Young with the extensive library of wines from the historic estate of Castiglione del Bosco.

Blue Water Cafe
1095 Hamilton Street
6:30-10 p.m.
\$185

Champagne Wishes
Savour six superb Lanson Champagnes, complemented by sustainable coastal seafood dishes exquisitely prepared by acclaimed executive chef, Frank Pabst of Blue Water Cafe.

Hawksworth Restaurant
Private dining room
801 West Georgia Street
6:30-10 p.m.
\$225

Insatiable Rhône
An intimate evening with "King of the Hill," Michel Chapoutier. Celebrate his brilliance in winemaking (including four 100-point wines), and indulge in perfectly paired cuisine by Chef David Hawksworth.

Black + Blue
1032 Alberni Street
6:30-10 p.m.
\$145

Taste the World
Travel three continents through the world of wine with Peter Lehmann Wines (Australia), The Hess Collection (California) and Glen Carlou (South Africa), served with dinner on "The Roof" at Blue + Blue.

Sit-down or grazing, these multi-winery food and wine extravaganzas are the perfect way to explore the wine and cuisine of a particular country or region on Saturday or to celebrate the close of VanWineFest at our popular Vintners Brunch on Sunday.

Saturday, March 1

BC Paired: Indulge Your Senses
Taste award-winning BC VQA wines from 24 top BC wineries perfectly paired with locally inspired cuisine from ORU's executive chef, Darren Brown.

ORU – Fairmont Pacific Rim
1038 Canada Place
12 noon-2 p.m.
\$69

Sponsored by



Celebrate Argentina
Principals from fourteen Argentinean wineries will each pour two of their best wines, accompanied by South American-style cuisine in a festive atmosphere.

V at Earls Yaletown
1095 Mainland Street
12 noon-2 p.m.
\$69

Sponsored by



Dine Italia
Experience the celebrated wines of Italy with a superb multi-course lunch prepared by La Terrazza's renowned chef Gennaro Iorio.

La Terrazza
1088 Cambie Street
11:30 a.m.-2:30 p.m.
\$119

Sponsored by participating wineries

Life of Pie
Take your taste buds on a trip Down Under with Australia's favourite exports: wine and pie (both meat and vegetarian)!

Loungeworks
130 West 4th Avenue
12 noon-2 p.m.
\$69

Sponsored by



Mediterranean Mingle
Take a food and wine pairing journey through the premium wines of Languedoc-Roussillon and food from the South of France, with live entertainment adding to the fun.

VCC West
Level 3
1055 Canada Place
12 noon-2 p.m.
\$80

Sponsored by



Saturday, March 1

*The Boathouse
at Kits Beach*
1305 Arbutus Street
12 noon-2 p.m.
\$69

New Zealand – Passionate Pairings

The head chefs from seven Boathouse Restaurants go head to head to prepare seven inspired dishes to pair with sensational wines from seven New Zealand wineries.

*Sponsored by participating wineries; Event Partner
New Zealand Winegrowers*

Sunday, March 2

VCC West, Ballroom D
1055 Canada Place
11:30 a.m.-2 p.m.
\$145
\$1350 table of 10

Vintners Brunch

Vintners Brunch takes you on a tour of some of the city's top restaurants, paired with fantastic wineries from around the world. Each restaurant matches their dish specifically to one wine with the annual Judges' Choice Award, sponsored by *Salut*, on the line.

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A wine tasting where patrons browse from station to station in an informal and entertaining setting. Learn about the world of wine in a fun and relaxed way. Some food will be served, but it is advised to have a meal ahead of time.

Tuesday, February 25

France Bubbly Party

Champagne, Crémant and sparkling wines from all over France take centre stage at this stylish late-night party. Trendy treats, a raw bar, and DJ atmosphere create a sparkling lounge experience.

Sponsored by



Ginger 62
1219 Granville Street
9-11 p.m.
\$65

Wednesday, February 26

California Cruisin'

A fun evening of small bites, lively music and great wines from the Golden State. Sip, savour and meet the people behind these incredible wines.

Sponsored by



Brix Restaurant & Bar
1138 Homer Street
8:30-11 p.m.
\$65

Wine & Food Grazing

An informal wine and food event, where patrons explore tasting stations and enjoy a light buffet. Not a full meal, but plenty of food and wine to please your palate.

Sunday, March 2

Miele Showroom
69 Smithe Street
3-5 p.m.
\$65

Bubbly & Bites

Celebrate the close of festival week with a kitchen party wine and food experience dedicated to this year's global focus, Bubbly, featuring delectable food pairings with sparkling wine.

Sponsored by



Saturday, March 1

25 Under \$25

Discover a coveted selection of wines punching well above their weight, offering the best quality to price ratio on the market. Hosted by The Province's "Wine Guy" James Nevison.

Sponsored by



*VCC West,
Level 3*
1055 Canada Place
5-7 p.m.
\$49



Explore issues, trends, regions and varietals; taste and learn more about the world of wine in an educational and dynamic classroom setting.

Wednesday, February 26

Pacific Institute of Culinary Arts
 1505 West 2nd Avenue
 10 a.m.-12:30 p.m.
\$30

Blind Tasting Challenge

Got a great palate? Prove it by identifying seven wines blind-tasted from around the world. Challenge open to wine trade, culinarians and anyone seeking to nurture their inner Wine Geek. Reception follows.

Sponsored by



MARK ANTHONY BRANDS
We Build Distinctive Brands

Thursday, February 27

VCC West,
 meeting room 109
 1055 Canada Place
 5-6:45 p.m.
\$65

All About Bubbly!

Terry Threlfall and Matt Stamp MS take you on a comparative tasting through the many facets of sparkling wine, with examples from Australia, Canada, Italy, Spain, and France, including Champagne!

VCC West,
 meeting room 110
 1055 Canada Place
 5-6:45 p.m.
\$75

Rhône Perfection: M. Chapoutier

One of France's most outspoken and influential winemakers, Michel Chapoutier discusses his views on making 100-point wines, the influence of terroir, organic and biodynamic viticulture, and the global wine industry.

Sponsored by



VCC West,
 meeting room 118
 1055 Canada Place
 5-6:45 p.m.
\$125

Wine 305: Advanced Burgundy

Sigfrid Pic from Maison Louis Jadot leads a panel of industry experts through the influence of terroir, growing season and cellar treatment on their wines.

Sponsored by



Friday, February 28

Iconic French Wines

Travel throughout the regions of France and discover iconic French wines from one of the world's most acclaimed wine countries with a panel discussion moderated by Rhys Pender MW.

Sponsored by



Renaissance of a Top Château

Pichon-Longueville Baron managing director Christian Seely will lead you through an exclusive tasting from one of Pauillac's greatest estates, Château Pichon-Longueville Baron, 2nd Grand Cru Classé.

Sponsored by



VCC West,
 meeting room 109
 1055 Canada Place
 5-6:45 p.m.
\$75

Terminal City Club
 837 West Hastings Street
 5:15-6:45 p.m.
\$295

Note: Limit of one ticket per order.

Saturday, March 1

France: Find Your Style

iYellow Wine Club founder Angela Aiello takes you on a journey of tastes, aromas and flavours that will lead you to discover the French wines that perfectly match your style!

Sponsored by



Meet Your Match

Get up close and personal with fascinating international winery principals, chaperoned by Anthony Gismondi, and discover first-hand the intimate secrets of some of the world's outstanding wines and wineries.

Sponsored by



VCC West,
 meeting room 109
 1055 Canada Place
 5-6:45 p.m.
\$55

VCC West,
 meeting room 121
 1055 Canada Place
 5-6:45 p.m.
\$75





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Big thanks to the sponsors of our International Festival Tastings and special events. Those logos are next to their relevant event descriptions in the brochure and online.

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Bard on the Beach Shakespeare Festival

Mission:

To perform, explore and celebrate the genius of William Shakespeare.

Vision:

To create an enduring contribution to the cultural fabric of the community as an inspiring centre of Shakespeare performance, education and understanding.

Celebrating its 25th Season in 2014, Bard on the Beach Shakespeare Festival is one of Canada's largest not-for-profit, professional Shakespeare festivals. Presented in a magnificent setting on the waterfront in Vancouver's Vanier Park, the Festival offers Shakespeare plays, related dramas, and several special events in two performance tents. **Bard on the Beach's 2014 season** will run June 11-September 20. This year sees the return of two audience favourites: ***A Midsummer Night's Dream***, directed by Dean Paul Gibson and ***The Tempest***, staged by Meg Roe. Presented on the BMO Mainstage, they will be re-imaginings of Gibson and Roe's hugely successful 2006 and 2008 productions. On the Douglas Campbell Studio Stage, Bard presents a bold adaptation of Shakespeare's ***Cymbeline***, directed by Anita Rochon and ***Equivocation***, a story set in Shakespeare's era, written by contemporary playwright Bill Cain and directed by Michael Shamata.

Bard on the Beach was established in 1990 with a mandate to provide both Vancouver residents and tourists with affordable, accessible Shakespearean productions of the finest quality. The Festival began as an Equity Co-op, funded primarily by a Canada Council Explorations grant awarded to Artistic Director and Founder Christopher Gaze. A fully professional, not-for-profit theatre company, Bard on the Beach now engages thirty actors in two companies to perform four plays each season, as well as a team of exceptional directors, designers, and technicians; it is also supported by more than 200 volunteers. The productions consistently receive both critical and audience acclaim and play to sold out houses. Over 1.2 million patrons have enjoyed Bard performances over its 24-year history.

In addition to its Shakespeare productions, Bard offers many ancillary activities including opera concerts, specialty workshops, lectures and forums. The tented Bard Village provides patrons with a range of activities and services including informal *In A Nutshell* talks to provide insight into the plays, concessions and bar services and a boutique.

Through its constantly expanding community outreach, Bard hosts the immensely popular Young Shakespeareans Workshops for youth and teens at the site during the summer and Bard in the Classroom workshops for students and teachers during the school term.

Bard on the Beach is extremely proud to have been chosen by the Vancouver International Wine Festival as its charitable recipient. This new partnership will be invaluable to the Festival, helping it to maintain its high level of artistic standards while keeping it an affordable entertainment option for theatre-goers locally, across the country and around the world.

25th Anniversary Season
JUNE 11 - SEPT 20, 2014

A MIDSUMMER
NIGHT'S DREAM

THE TEMPEST

GYMBELINE

EQUIVOCATION

by Bill Cain

Tickets on sale in April • All seats reserved

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Twelfth Night: Bard on the Beach 2013, Photo: David Blue



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