

# VANCOUVER INTERNATIONAL WINE FESTIVAL



## FEATURING



## BENEFITING



## FUNDRAISING

*Bacchanalia*  
GALA DINNER + AUCTION  
Saturday Night! Feb 11, 2017

# THE WINE WORLD IS HERE

Feb 11–19, 2017

## MAJOR SPONSORS

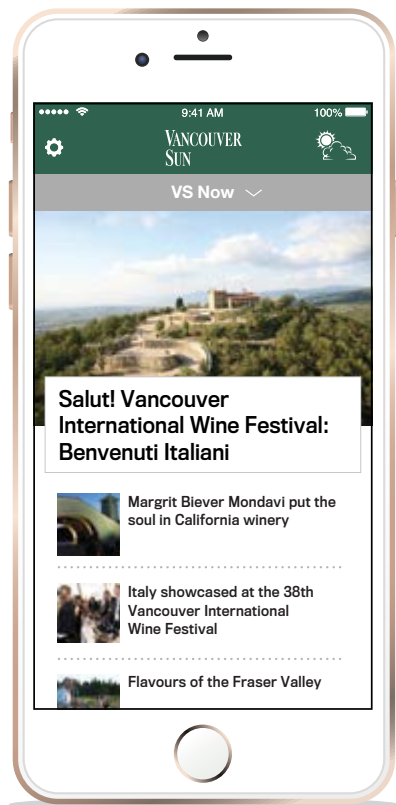


VanWineFest.ca



#VIWF | @VanWineFest

# FOR THE FESTIVAL NEWS YOU NEED



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## Greetings from the Province of British Columbia

**The Honourable Christy Clark, Premier of British Columbia**

Welcome to Vancouver. Whether you've come from elsewhere in British Columbia or halfway around the world; whether you're in the industry, or a dedicated enthusiast – you're here because you love wine. It's an honour to welcome you to the 39th annual Vancouver International Wine Festival.

In honour of Canada's 150th birthday, this year's festival will celebrate Canadian wines from coast to coast – from B.C.'s Okanagan Valley, to the Niagara Peninsula and Essex County regions of Ontario, to the growing regions of Nova Scotia. Canada's unique climates produce an abundance of varietals that have earned their place at the international table, ready to fascinate the pickiest palates.

Here in B.C., we take great pride in the quality and growth that our wine industry has created. Since 2001, the number of wineries has grown from 70 to over 320. These wineries contribute \$2 billion of economic impact, and provide over 10,000 jobs. Over 1.5 million tourists annually come from around the world to take in our unmatched scenery and taste our unique wines made with love and determination.

I would like to thank the organizers of the Vancouver International Wine Festival for their commitment to making this festival one of the biggest in North America and for giving Canadian and especially B.C. wines this special opportunity to shine on the international stage.

I hope you will all raise a glass of – and to – Canadian wine. Santé!



**Christy Clark**  
Premier of British Columbia

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Follow us on Facebook , Twitter  and Instagram  @VanWineFest and join the #VIWF conversation for the latest festival updates.

# Greetings

On behalf of the Vancouver International Wine Festival's Board of Directors, I am pleased to present the details of the 39th annual festival, as The Wine World Celebrates Canada.

I would like to thank the many individuals and organizations, whose contributions and efforts ensure the success of this annual fundraising event for our charitable beneficiary, Bard on the Beach Shakespeare Festival: the participating wineries, their principals and agents; the participating country consulates; our sponsors and partner restaurants, hotels and venues; our dedicated staff and hundreds of volunteers; and our key stakeholders in the community, including the BCLDB and IVSA. Finally, I would like to thank you, the members of the public and trade, who make the Vancouver International Wine Festival the best wine and food festival in North America.



**Randy Kaardal QC**  
*Chair,*

Vancouver International Wine Festival Society Board of Directors

Over the past 38 years, the Vancouver International Wine Festival has been dedicated to enhancing and contributing to British Columbia's increasingly sophisticated wine and food culture. Our weeklong celebration of the grape has introduced wineries from around the world to consumers and members of the hospitality trade, and we are proud to showcase many of Vancouver's finest restaurants through our events and Wine Program Excellence awards.

This year, we are celebrating the 150th anniversary of Canadian Confederation by showcasing the largest selection of Canadian wineries ever assembled at an international wine festival. With 180 attending vine stars from around the world, along with national and international media and buyers, VIWF 2017 will be an unprecedented opportunity for Canada to understand its place in the wine world, both as a long-time importer and an emerging exporter of premium wines – including amongst provinces!

I look forward to seeing you at the festival. Cheers!



**Harry Hertscheg DipWSET**  
*Executive Director,*

Vancouver International Wine Festival

All of us at Bard on the Beach say a heartfelt thank you to every one of you – wineries and principals, agents and sponsors, and all who create and attend the 39th annual Vancouver International Wine Festival.

We are the charitable beneficiary of the wine festival and we are grateful for its generous financial support. In particular, all the proceeds from the festival's Bacchanalia Gala and raffle ticket sales go directly to Bard. Those funds help us achieve high artistic and production standards on our stages each summer and allow us to subsidize thousands of play tickets for young people and those less fortunate in our community. They're also used to support our education programs all through the year, in schools, community centres and now in the BMO Theatre Centre, our administrative home.

As we celebrate this 150th anniversary year of Canada's Confederation, we're thrilled the festival is spotlighting Canada's remarkable winemaking achievements. Join me in raising a glass to a banner year for us all!



**Christopher Gaze OBC**  
*Founding Artistic Director,*

Bard on the Beach Shakespeare Festival

# Festival Highlights



## 39th Vancouver International Wine Festival

1,700 wines • 16 countries • 180 wineries • 54 events • 8 days

### Canada's Premier Wine Show

Engaging, Educational, Entertaining

The Vancouver International Wine Festival welcomes the world's greatest wine producers and wine drinkers to its annual weeklong celebration of wine and food. From educational wine seminars, tastings and minglers to lunches, winery dinners and the spectacular Bacchanalia Gala Dinner + Auction, you'll be sure to find something to please your palate. For the love of wine!

**The Tasting Room:** This is where the wine world gathers. All 180 participating wineries are gathered in one room, with principals in attendance pouring selections from their cellars. This is your opportunity to meet the men and women behind the wine and ask them questions about the wine you're sampling.

**O Canada:** 2017 is the 150th anniversary of Confederation and to celebrate, VanWineFest will feature the largest gathering of Canadian wineries ever at an international festival: 60 wineries from BC; 10 from Ontario; and 6 from Nova Scotia. In addition to its own section in the Tasting Room, Canadian wineries will be featured in 25 special events – and participating in 15 multi-national events – throughout the festival week, from winery dinners to seminars and wine and food celebrations.

## How to Order

Must be  
**19+**  
to attend

### Public Events

Tickets to all public events go on sale **Tuesday, January 10 at 9:30 a.m.**

Event tickets are available online at [VanWineFest.ca](http://VanWineFest.ca)

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

In person: **BMO Theatre Centre 202-162 West 1st Avenue, Vancouver, BC** – Monday-Friday 9:30 a.m.-5 p.m.

**\*NEW LOCATION\***

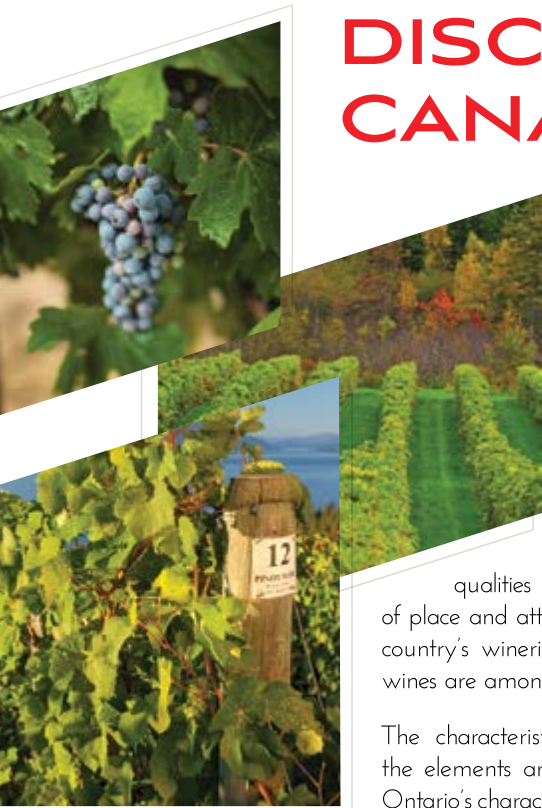
- All ticket sales are final. No refunds, exchanges or replacement tickets.
- All attendees must be 19+. NO MINORS. Note: Two pieces of ID will be required at the door.
- Please taste responsibly. Make a plan to Get Home Safe.
- Festival events begin promptly. Seating for latecomers is not guaranteed and money will not be refunded.
- VanWineFest and Bard on the Beach do not accept liability for tickets lost or misplaced.
- Program is subject to change.
- Winery dinners and beVancouver offer are only available until **February 2**.
- Tickets limits may apply to some events.
- **It's a deal!** All ticket prices include wine, food (if it is a food event), gratuities, service charges, and taxes. No additional charges.

### Trade Days Conference, presented by Sysco

Tickets to all Trade Days events go on sale **Tuesday, January 17 at 9:30 a.m.**

**Printed festival information is subject to change without notice.**

Visit [VanWineFest.ca](http://VanWineFest.ca) for current program details and further ticketing information.



# DISCOVER CANADA

Canada's wine regions are primarily located between 41° and 50° North, similar to many acclaimed wine regions in the world. Each distinct wine region has its own unique mesoclimate, soil ecology and topography, where vineyards thrive in soils rich in glacial deposits, benefiting from the moderating effects of nearby bodies of water. Canadian winemakers embrace and celebrate this regional diversity, striving to express the best qualities of their appellation in each bottle. Pride of place and attention to detail is evident throughout the country's wineries, showing why Canada's cool climate wines are amongst the best in the world.

The characteristics of Canadian wines are rooted in the elements and the pristine nature that surround us. Ontario's characteristic limestone bedrock and its proximity to the Great Lakes make for wines with exceptional fruit and balanced acidity. Meanwhile, the coastal breezes and cooler climate of Nova Scotia create fresh and crisp whites, with characteristic minerality. British Columbia has the unique combination of extreme heat and cold that results in intense fruit-driven, fresh and structured wines.

The 2017 Vancouver International Wine Festival brings together wineries from across Canada featuring Wines of Nova Scotia, VQA Wines of Ontario and Wines of British Columbia. With over 70 wineries from three provinces, discover the diversity of our local wines and find out why the world is calling us the most exciting New World wine region. ■



## CANADIAN WINE REGIONS AT THE 2017 FESTIVAL

### BRITISH COLUMBIA

- **Vancouver Island** Shielded from the Pacific Ocean by the island's mountains, Pinot Noir and Pinot Gris thrive in this coastal region.
- **Gulf Islands** The gentle climate of this traditional fruit-growing region produces excellent Pinot Noir, Pinot Gris, Ortega and Zweigelt wines.
- **Fraser Valley** This coastal region is renowned for its Pinot Noirs and Germanic white grapes such as Siegerrebe.
- **Similkameen Valley** Many varieties thrive in this mountainous wine region including Riesling and Syrah.
- **Okanagan Valley** The valley is where the Sonoran Desert meets extremely intense light - due to the region's northerly latitude - producing award-winning wines, from light and delicate to big, powerful, sun-ripened reds, known the world over.

### ONTARIO

- **Lake Erie North Shore** This sun-infused region is the most southerly of Canada's appellations, creating stunning, full-bodied wines, notably in the Merlot and Cabernet Sauvignon varietals. It has one recently defined sub-appellation - South Islands.
- **Niagara Peninsula** The moderating effects of Lake Ontario and the limestone of the Niagara Escarpment make this the largest grape planting region in Canada. With no less than 32 varietals grown here, and 10 sub-appellations, it's the region's Pinot Noirs, Cabernet Francs, Rieslings and Chardonnays that are most well-known.
- **Prince Edward County** Characteristically limestone bedrock makes for distinctive and elegant Chardonnays, Rieslings, Pinot Noirs & Pinot Gris.

### NOVA SCOTIA

- **Annapolis Valley** The largest grape growing area in Nova Scotia is getting a reputation for the Tidal Bay appellation whites and superb sparklings.
- **Malagash Peninsula** Among the gentle hills and sheltered coastal inlets of Nova Scotia's shores is a treasure - one of the oldest grape growing regions in the province, the Malagash Peninsula.



# Bacchanalia

## GALA DINNER + AUCTION

### For the Love of Wine

**Bacchanalia: An ancient Roman festival in honour of Bacchus, god of wine; a boisterous celebration and festivity.**

This year, Bacchanalia celebrates Canada's 150th with a spectacular evening of incredible wine, inventive food pairings, and unparalleled opportunities to enhance your wine cellar.

The Bacchanalia Gala kicks off with a sparkling wine reception at 6 p.m., and features nine additional outstanding wines paired with an exquisite five-course menu prepared by the Fairmont Hotel Vancouver's executive chef Cameron Ballendine. All of this is topped off with live music and dancing. And if that's not enough, live and silent auctions throughout the evening feature extremely rare wines, epicurean getaways and unique culinary experiences featuring chefs and sommeliers from the West Coast's top restaurants. A must for any serious wine collector!







### Dinner Wines:

**Summerhill Pyramid Winery** Cipes Traditional Cuvée 1996, *Okanagan Valley, Canada*  
**Alois Lageder** Löwengang Chardonnay Tenutæ Lageder 2014, *Alto Adige, Italy*  
**Signorello Estate** Vieilles Vignes Chardonnay 2014, *Napa Valley, USA*  
**Elk Cove Vineyards** Mount Richmond Pinot Noir 2014, *Yamhill-Carlton, USA*  
**Robert Mondavi Winery** Reserve Pinot Noir 2013, *Carneros, USA*  
**Tommasi Casisano** Brunello di Montalcino 2011, *Tuscany, Italy*  
**Château Haut-Mazeris** Cuvée Réserve Fronsac 2001, *Bordeaux, France*  
**One Faith Vineyards** Grand Vin 2012, *Okanagan Valley, Canada*  
**Yalumba** The Octavius Old Vine Shiraz 2012, *Barossa Valley, Australia*  
**Fonseca** 20 Year Old Aged Tawny Port, *Douro Valley, Portugal*

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 \$8.7 million for the arts. A tax receipt is issued for a portion of each Gala ticket purchased.

A raffle prize of two business class tickets to anywhere Delta Air Lines flies will be awarded during the Gala. Only 200 tickets available for \$100 each. For full details and to order tickets, visit

[BardontheBeach.org/raffle](http://BardontheBeach.org/raffle).

 **Saturday, February 11**  
 **Fairmont Hotel**  
Vancouver  
900 West Georgia  
Street  
 6-11 p.m.  
 **\$450/\$3600 table of 8**

Raffle sponsor



Gala ticket information available at [VanWineFest.ca](http://VanWineFest.ca), [gala@vanwinefest.ca](mailto:gala@vanwinefest.ca) or 604.637.3098



## Bard on the Beach Shakespeare Festival

[BardontheBeach.org](http://BardontheBeach.org)

### 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.

Bard on the Beach is extremely proud and honoured to be the Vancouver International Wine Festival's charitable recipient. The partnership is invaluable, as the funds received from the Wine Festival help Bard maintain its signature high artistic standards and educational programs, while at the same time helping to keep its programming affordable for hundreds of thousands of local residents and city visitors.



Amber Lewis (Mistress Ford) and Katey Wright (Mistress Page) *The Merry Wives of Windsor* (2016). Photo: David Blue

Celebrating its 28th season in 2017, Bard on the Beach is one of Canada's largest not-for-profit, professional Shakespeare festivals. Bard's home is a magnificent waterfront setting in Vancouver's Vanier Park where it offers Shakespeare plays, related dramas and special events in two modern performance tents every summer. The 2017 season, running from June 1 to September 23, opens with **Much Ado About Nothing** on the BMO Mainstage, directed by John Murphy (*Measure For Measure*, 2013). Playing in repertory with *Much Ado* will be **The Winter's Tale**, directed by Bard's Associate Artistic Director Dean Paul Gibson (*A Midsummer Night's Dream*, 2014). On the Howard Family Stage in the Douglas Campbell Theatre, Canadian actor-director Nigel Shawn Williams will direct a provocative new staging of **The Merchant of Venice**, alternating with **The Two Gentlemen of Verona** directed by Bard Artistic Associate Scott Bellis (*The Comedy of Errors*, 2015). Rounding out the 2017 lineup is a short-run production in September of Mark Leiren-Young's **Shylock**, directed by Sherry J. Yoon.

In addition to its plays, the Festival offers opera, choral and orchestral concerts, wine tastings and educational events. The tented Bard Village is home to many activities and amenities including informal pre-show *In A Nutshell* talks, concession and bar services, and the Bard Boutique.

Bard engages a team of exceptional actors, directors, designers and technicians each season, along with year-round administrative staff and teaching artists; it is also supported by more than 250 volunteers each year. Bard's critically-acclaimed plays repeatedly draw full houses; season attendance reached more than 100,000 in 2016 and more than 1.4 million patrons have enjoyed the Bard experience since 1990.

Through its constantly expanding community outreach, Bard hosts the popular *Young Shakespeareans Workshops* for youth and teens at the site during the summer and during the year at the BMO Theatre Centre, as well as *Bard in the Classroom* workshops for students and teachers during the school term. In 2014, it launched the Riotous Youth program to provide further Shakespearean theatre education to some of its summer workshop graduates.

# International Festival Tastings

The wine world gathers in the **Tasting Room**, with three nights and one afternoon of unparalleled tasting opportunities. Tickets are available online at [VanWineFest.ca](http://VanWineFest.ca)

## 780+ wines • 180 wineries • 16 countries

If you attend only one of the festival's 54 events, make it an International Festival Tasting. It's the heart of the festival, where you'll find 780+ wines offered by the 180 participating wineries from 16 nations, organized by country, plus five regional tasting stations.

## O Canada!



The Wine World Celebrates Canada at VanWineFest 2017 with 76 wineries from across the country featured at the festival. Explore the selection, diversity and quality of Canada's terroir-driven wines, highlighting the best of Nova Scotia, Ontario and British Columbia in a special section of the room.

## Regional Tasting Stations

In addition to visiting the individual winery tables, stop by the following regional tasting stations, where you can explore the unique wines of a specific area of the wine world.

Wine  
Australia  
For  
Australia  
Wine

**Australia:  
History and  
Evolution**



**Discover  
British Columbia's  
Diversity**



**New Zealand:  
An Indelible  
Expression  
of Place**



**Tidal Bay  
Appellation:  
Wine for Nova  
Scotia**



**Spain is Wine**

## Vine Stars

The stars of the global wine scene – winemakers, proprietors, senior execs – come to Vancouver every year to share 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.

## More Room

If you are 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% lower than the other two evenings, and the price is slightly lower than the weekend tastings. The Saturday matinee has a 20% lower capacity, and offers a less expensive, albeit shorter, tasting experience that takes full advantage of the glorious view looking out across Coal Harbour.

📍 VCC West, Ballroom D  
1055 Canada Place

### Evening Tastings

📅 **Thursday, February 16**  
**Friday, February 17**  
**Saturday, February 18**

🕒 7-10 p.m.

💰 **\$89 Thursday**  
*(\$99 day of event)*  
**\$95 Friday and Saturday**  
*(\$105 day of event)*

### Matinee Tasting

📅 **Saturday, February 18**

🕒 2:30-5 p.m.

💰 **\$79 Saturday matinee**

*(\$89 day of event)*

*Arrive at least 30 minutes early  
to avoid delays entering the  
Tasting Room*

# International Festival Tastings

## Two Ways to Buy Wine Onsite

- **BC Liquor Stores Festival Wine Shop** – all wines served at the winery tables are available for purchase at the on-site BC Liquor Store, 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. 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. Note that admission to the store is only by tasting room ticket for that session.
- **Buy the Case** – Festival partners BC Liquor Distribution Branch and the Import Vintners & Spirits Association (IVSA) have teamed up to allow festivalgoers to "shop the world" and order case lots of select wines featured at the International Festival Tastings. Wines identified with a BUY THE CASE neck tag can be ordered directly at the participating winery tables; they'll be delivered to your closest BC Liquor Store within two weeks of the conclusion of the festival.



**BC Liquor Stores**  
*February 16, 17 & 18*  
7-10 p.m.  
*February 18*  
2:30-5 p.m.

**Entry with Tasting Room  
ticket only**

## Words to the Wise

Make sure you have a game plan and pace yourself. You don't need to 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. Be respectful of other people's palates and avoid perfume and cologne. And remember to pick up your free transit ticket at the Get Home Safe booth on the way out – don't wine and drive!

## Dine Before You Wine

Remember this is a wine tasting, not a food event. Please have a meal before you arrive. That said, food samples are available to enhance your tasting experience.



## FREE TICKET WITH HOTEL BOOKING DON'T WINE AND DRIVE

Book a downtown hotel through [beVancouver.com](http://beVancouver.com)  
and get **one FREE International Festival Tasting ticket** (\$79-\$95 value).  
Choose from ~35 hotels. One ticket per booking.



Subject to availability. Some conditions apply. Details online. Book by February 2.

# TASTE ZETA 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 16 7 – 10 p.m.  
FEBRUARY 17 7 – 10 p.m.  
FEBRUARY 18 2:30 – 5 p.m. | 7 – 10 p.m.

**BC LIQUOR STORES**  
CELEBRATE LIFE...ENJOY RESPONSIBLY

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

## Enhance Your Experience

### **Gold Pass \$495 (\$706 value)**

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 Tasting Room from 7-10 p.m. *(\$279 value)*

**Three afternoons** (Thursday, Friday and Saturday): two exclusive Trade Tasting sessions, Thursday and Friday, 2:30-5 p.m. *(\$98 value)* and the Saturday matinee IFT, 2:30-5 p.m. *(\$79 value)*

**Admission to the Festival Toast VIP reception** on Thursday from 5:45-7 p.m. *(not available for public sale - \$60 value)*

**Admission to the Delta Air Lines Tasting Lounge** on Friday and Saturday from 5:45-9 p.m. *(\$190 value)* featuring:

- A selection of festival wines
- A selection of light bites

**Priority access** to the Tasting Room – no line-ups (priceless)!

Show your Gold Pass at the Puddifoot booth in the Tasting Room for complimentary use of premium varietal-specific glassware.

*Please note: You will be issued a badge for access to all Gold Pass events.*

### **Delta Air Lines Tasting Lounge**



Amplify your tasting experience: Sample an assortment of festival bottles and enjoy light bites in an exclusive lounge adjacent to the Tasting Room. Learn about festival wines and get tasting advice for the room. Need a break from the crowds? Simply return to the lounge for a more intimate experience, complete with comfortable seating and a spectacular view.

*Sponsored by*



- 📅 **Friday, February 17**  
**Saturday, February 18**
- 📍 **VCC West,**  
*Level 1, Ocean Foyer*  
1055 Canada Place
- 🕒 5:45-9 p.m.
- 💰 **\$190 (includes International Festival Tasting, 7-10 p.m.)**

*Full details, including wines, found at [VanWineFest.ca](http://VanWineFest.ca)*

# BUY THE CASE

Found a wine you love? Want to stock up?

Any Tasting Room wines with a **BUY THE CASE** neck tag can be ordered from the participating winery tables.

Your case will be shipped within two weeks of the festival to your preferred BC Liquor Store, who will call to advise when it's ready for pick-up.



IVSA is a proud sponsor of the **BUY THE CASE** program, part of our **SHOP THE WORLD** initiative.

## Wine Seminars

Explore issues, trends, regions and varieties; learn more about the world of wine in an educational and dynamic classroom setting. Experts on the wine will guide you through the tasting and winery principals will speak to their wines.

### Oculus Retrospective

The attributes of a great wine are consistency, complexity, finesse and longevity. Mission Hill Family Estate has been making premium wine for over three decades. With a wealth of quality grapes at our fingertips, select fruit from estate-owned vineyards in Oliver and Osoyoos are nurtured and aged in the Oculus Cellar. Discover the greatness of Oculus through this eight-vintage vertical.

**Tuesday, February 14**  
VCC East, meeting room 8  
999 Canada Place  
4-5:30 p.m.  
\$125

**Moderator:** Ian Morden

**Panelists:** Darryl Brooker, James Hopper, John Schreiner

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### BC's Original Icon

Explore BC's most iconic wine, Nota Bene, through a vertical tasting with Black Hills winemaker Graham Pierce and president Glenn Fawcett. From the inaugural 1999 vintage to the current 2014 release, experience the stylistic consistency of this single vineyard wine through nine vintages. Hosted in Glowbal's Gold Room, this will be a spectacular event for wine lovers.

**Wednesday, February 15**  
Glowbal: Gold Room  
590 West Georgia Street  
4-5:30 p.m.  
\$125

**Panelists:** Graham Pierce, Glenn Fawcett

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### Discover Ontario's Cool

Ontario has been called one of the world's most exciting new world wine regions. Join Christopher Waters, co-founder and editor of *VINES Magazine*, for a tour of Canada's largest wine growing region and experience Ontario's fine wine revolution. Taste and discover cool climate varieties including Riesling, Chardonnay, Pinor Noir, Cabernet Franc along with sparkling and Icewine.

**Thursday, February 16**  
VCC West, meeting room 109  
1055 Canada Place  
5:15-6:45 p.m.  
\$50

**Moderator:** Christopher Waters

**Panelists:** Allison Christ, Janet Dorozynski, Marco Piccoli, Charles Pillitteri

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Full details, including wines, found at [VanWineFest.ca](http://VanWineFest.ca)



# Wine Seminars



## Tales of Next World Wines

Renowned Vancouver wine writer Anthony Gismondi has selected ten interesting people attending the 2017 festival and asked them to bring a great bottle of wine with a strong sense of place. This star-studded evening features worldly wines from New and Old World producers perhaps best described as coming from the “Next World”.

**Thursday, February 16**  
 VCC West, meeting room 121  
 1055 Canada Place  
 5:15-6:45 p.m.  
**\$85**

**Moderator:** Anthony Gismondi

**Panelists:** Derrick Butler, Daniel Castaño, Greg Corra, Jean-Benoit Deslauriers, Nicolas Gale, Juan Pablo Gonzalez, Andrea Nuñez, Jorge Ramos, Eleonora Ridi, Randy Ullom

Sponsored by  [GismondiOnWine.com](http://GismondiOnWine.com)

## BC Pioneers & New Kids

Take an evolutionary look at the British Columbia wine industry over the past 25 years and see how industry pioneers and the new kids on the block are putting their stamp on making wine in BC. The tasting will highlight both BC's core varieties and a selection of lesser-known varietals produced in BC.

**Friday, February 17**  
 VCC West, meeting room 109  
 1055 Canada Place  
 5:15-6:45 p.m.  
**\$50**

**Moderators:** Kurtis Kolt, DJ Kearney

**Panelists:** Jacquie Kemp, Pedro Parra, Howard Soon, Ann Sperling, Val Tait, Chris Tolley

Sponsored by  

# Wine Seminars



## Celebrating California Cabs

Cabernet Sauvignon is “King” in California. Join media personality Anthony Gismondi on a journey to California Cabernet wine country to experience the “Dream Vintages” of 2012, 2013 and 2014. California has been blessed with three consecutive, historic vintages for the Cabernet Sauvignon grape, as “best ever” by winemakers and critics. Please join us for this incredible event.

**Friday, February 17**  
 VCC West, meeting room 118  
 1055 Canada Place  
 5:15-6:45 p.m.  
**\$95**

**Moderator:** Anthony Gismondi

Sponsored by 

## Trans Canada Tasting

Join Canada's first Master Sommelier, John Szabo, and Western Canada's first Master of Wine, Barbara Philip, for a virtual road trip through this great country's vineyards. Also along for the ride will be leading viticulturalists and winemakers from Nova Scotia, Ontario and British Columbia to present some of their regions' benchmark wines.

**Saturday, February 18**  
 VCC West, meeting room 109  
 1055 Canada Place  
 5:15-6:45 p.m.  
**\$60**

**Moderators:** John Szabo MS, Barbara Philip MW

**Panelists:** Nikki Callaway, Jamie Goode, Roland Kruger, Moira Peters, Craig Pinhey, Keith Tyers

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# Featured Speakers

## Moderators and Panelists

**Derrick Butler,**  
export director – Canada,  
Bodega Garzón  
*Tales of Next World Wines*

**Darryl Brooker,**  
chief winemaker,  
Mission Hill Family Estate  
*Oculus Retrospective*

**Nikki Callaway,**  
senior winemaker,  
Quails' Gate Winery  
*Trans Canada Tasting*

**Daniel Castañó,**  
export director / family member,  
Familia Castañó  
*Tales of Next World Wines*

**Allison Christ,**  
winemaker, Colio Estate Wines  
*Discover Ontario's Cool*

**Greg Corra,**  
managing director, Inland Trading Co.  
*Tales of Next World Wines*

**Jean-Benoit Deslauriers,**  
head winemaker, Benjamin Bridge  
*Tales of Next World Wines*

**Janet Dorozynski,**  
wine educator, wine writer,  
*WineAlign*  
*Discover Ontario's Cool*

**Glenn Fawcett,**  
president, Black Hills  
*BC's Original Icon*

**Nicolas Galey,**  
market manager, Canada & USA,  
Gérard Bertrand  
*Tales of Next World Wines*

**Anthony Gismondi,**  
wine writer, *Vancouver Sun*,  
*WineAlign*, *gismondionwine.com*  
*Celebrating California Cabs*,  
*Tales of New World Wines*

**Juan Pablo Gonzalez,**  
export manager, Viña Montes  
*Tales of Next World Wines*

**Jamie Goode,**  
wine writer, *The Sunday Express*,  
*wineanorak.com*  
*Trans Canada Tasting*

**Harry Hertscheg,**  
executive director, Vancouver  
International Wine Festival  
*Festival Toast*

**James Hopper,**  
senior director of viticulture,  
Mission Hill Family Estate  
*Oculus Retrospective*

**DJ Kearney,**  
wine educator, wine writer,  
*Vancouver* magazine  
*BC Pioneers & New Kids*

**Jacquie Kemp,**  
winemaker, Moraine Estate Winery  
*BC Pioneers & New Kids*

**Kurtis Kolt,**  
wine writer, *The Georgia Straight*  
*BC Pioneers & New Kids*

**Roland Kruger,**  
owner/general manager,  
Wild Goose Vineyards  
*Trans Canada Tasting*

**Ian Morden,**  
managing director,  
Mission Hill Family Estate &  
Sebastian Farms  
*Oculus Retrospective*

**Andrea Nuñez,**  
ambassador / international  
sommelier, Bodega Catena Zapata  
*Tales of Next World Wines*

**Pedro Parra,**  
terroir expert, Haywire  
*BC Pioneers & New Kids*

**Maira Peters,**  
sommelier, wine educator  
*Trans Canada Tasting*

**Barbara Philip MS,**  
category manager,  
BC Liquor Store  
*Trans Canada Tasting*

**Marco Piccoli,**  
winemaker, Jackson Triggs  
Niagara Estate  
*Discover Ontario's Cool*

**Graham Pierce,**  
winemaker, Black Hills  
*BC's Original Icon*

**Charles Pillitteri,**  
CEO/family member,  
Pillitteri Estates Winery  
*Discover Ontario's Cool*

**Craig Pinhey,**  
wine writer, educator, judge  
*Trans Canada Tasting*

**Jorge Ramos,**  
export director – The Fladgate  
Partnership, Taylor Fladgate  
*Tales of Next World Wines*

**Eleonora Ridi,**  
regional export manager,  
Familia Zuccardi  
*Tales of Next World Wines*

**John Schreiner,**  
wine writer, *John Schreiner*  
*on Wine*  
*Oculus Retrospective*

**Howard Soon,**  
master winemaker, Sandhill  
*BC Pioneers & New Kids*

**Ann Sperling,**  
owner & winemaker,  
Sperling Vineyards  
*BC Pioneers & New Kids*

**John Szabo MS,**  
wine writer, sommelier,  
*WineAlign*  
*Trans Canada Tasting*

**Val Tait,**  
general manager & winemaker,  
Bench 1775  
*BC Pioneers & New Kids*

**Chris Tolley,**  
winemaker,  
Moon Curser Vineyards  
*BC Pioneers & New Kids*

**Keith Tyers,**  
winemaker, Closson Chase  
*Trans Canada Tasting*

**Randy Ullom,**  
winemaker, Kendall-Jackson  
*Tales of Next World Wines*

**Christopher Waters,**  
wine writer, wine educator, editor,  
*VINES Magazine*  
*Discover Ontario's Cool*

# EVERYTHING LOOKED OVER. NOTHING OVERLOOKED.





Meals that make you want seconds. Seats that turn into actual beds. Wine worthy of a sommelier (because, yes, we have one). Maybe our new Delta One™ cabin is actually cloud nine.

# Wine Minglers

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.

## I ♥ Bubbly Party





What better way to celebrate Valentine's Day than with an evening of bubbles and bites? This festival kick-off party will feature sparkling wines from Argentina, Canada, France, Italy, and Spain, matched with bubbly friendly canapés at the stylish Miele Experience Centre. Rejoice over your single state or celebrate with that special someone!

 **Tuesday, February 14**  
 *Miele Experience Centre*  
69 Smithe Street  
 8-10 p.m.  
 **\$59**

*Sponsored by participating wineries*

## California Cruisin'

Get your wine glasses ready for an evening of cool, California style. Relax with friends from the vineyards of the Golden State and enjoy their great wines and some delish tapas in a fun, dynamic room filled with great people who crave the California lifestyle. Great wine, funky music and entertainment, make this a must-attend event.





 **Wednesday, February 15**  
 *Waterview*  
2nd floor -  
1661 Granville Street  
 8:30-11 p.m.  
 **\$69**

*Sponsored by*



## Wines of Canada Party

Start the Canadian celebrations with a casual, fun, wine and food grazing. Discover new wines as you explore Canada's diverse and evolving winegrowing regions, offering world-class wines for today's savvy consumers. Locally inspired finger food from Cocktails & Canapes will pair wonderfully with exceptional wines from 31 wineries, complemented by great Canadian music. A night to remember!




 **Wednesday, February 15**  
 *The Permanent*  
330 West Pender Street  
 8-10 p.m.  
 **\$59**

*Sponsored by*



## 25 Under \$25

Enjoy a fantastic selection of great value wines from around the world (all available in the local marketplace), set against the spectacular backdrop of Coal Harbour and the North Shore mountains. James Nevison, The Province's "Wine Guy" and author of the best-selling *Had a Glass* series of wine guides, hosts this perennial VanWineFest favourite.

 **Saturday, February 18**  
 *VCC West*  
*Level 2, Ocean Foyer*  
1055 Canada Place  
 5:15 - 6:45 p.m.  
 **\$59**





*Sponsored by* **The Province**  
It starts here.

# Monday & Tuesday Dinners

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. *Winery dinner menus are created specifically to pair with the wines. Substitutions are not possible.*





## A Culmination of Flavours

Don Triggs' contribution to the Canadian wine industry is legendary, with the wines from his new boutique family estate, Culmina Family Estate Winery, being noteworthy. The evening pairs delicious courses from Ancora's kitchen with a selection of the estate's critically acclaimed wines: Decora, Unicus (two vintages), Dilemma, Cabernet Franc, Cabernet Sauvignon, and Hypothesis (two vintages).

 **Monday, February 13**  
 *Ancora Waterfront Dining and Patio*  
2-1600 Howe Street  
 6:30-10 p.m.  
 **\$225**





## Fog & Fahrenheit

Black+Blue will host Rodney Strong Vineyards for a night of exceptional wine and food. Be prepared to be amazed as Dan Wildermuth guides you through a legendary range of top California wines, paired with mouth-watering dishes.

 **Monday, February 13**  
 *Black+Blue*  
1032 Alberni Street  
 6:30-10 p.m.  
 **\$145**





## Southern French Elegance

Journey to southern France without the jet lag as we evoke the refined elegance and charm of what it means to be French! The elegant wines of Louis Bernard are perfectly paired with Jean-François Quaglia's exceptional cuisine at the charming Provence Marinaside.

 **Monday, February 13**  
 *Provence Marinaside*  
1177 Marinaside Crescent  
 6:30-10 p.m.  
 **\$145**

## Canada on the World Stage

Celebrate "Canada on the World Stage" in the opulence of Vancouver's finest Private Members' Club. Culinary treasures created by executive chef Greg van Poppel CCC are paired with Canadian wines from 50th Parallel, Summerhill, Township 7, and cool-climate wineries from around the world: Bodega Garzón (Uruguay), St. Urbans-Hof (Germany) and Wolfberger (France).

 **Tuesday, February 14**  
 *Terminal City Club*  
837 West Hastings Street  
 6:30-10 p.m.  
 **\$145**

## Red Seduction Dinner

Wine and aphrodisiacs? Join us on Valentine's Day for the exquisite Red Seduction Dinner at the ARC Restaurant & Lounge, Fairmont Waterfront. Executive chef Karan Suri will reveal a six-course menu of sinful temptations, all passionately entwined with winemaker Elaine Vickers' heavenly Blasted Church wines.

 **Tuesday, February 14**  
 *ARC Restaurant & Lounge, Fairmont Waterfront*  
900 Canada Place Way  
 6:30-10 p.m.  
 **\$145**

# Festival at a Glance

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





- Lunch & Brunch
- Winery Dinner
- Trade Only Events

Saturday, February 11		Wednesday, February 15			Thursday, February 16	Friday, February 17		Saturday, February 18		Sunday, February 19
<p><b>Bacchanalia Gala Dinner + Auction</b> 6-11 p.m. The Fairmont Hotel Vancouver <i>Winery Dinner, Auction</i> <b>\$450/\$3600 table of 8</b> Page 8</p>		<p><b>Ontario's Star Whites</b> 9:30-11 a.m. VCC West <i>Masterclass (Trade)</i> <b>\$45</b></p>	<p><b>There's No Place Like BC</b> 11:15 a.m.-12:45 p.m. VCC West <i>Masterclass (Trade)</i> <b>\$45</b></p>	<p><b>Poised for Pinot</b> 2-3:30 p.m. VCC West <i>Masterclass (Trade)</i> <b>\$45</b></p>	<p><b>Canada Coast to Coast</b> 9:30-11:30 a.m. VCC West <i>Theme Country Plenary (Trade)</i> <b>\$60</b></p>	<p><b>From Ground Up</b> 9:30-11:15 a.m. VCC West <i>Wine Seminar (Trade)</i> <b>\$45</b></p>	<p><b>Heartbreak &amp; Backache</b> 9:30-11:15 a.m. VCC West <i>Wine Seminar (Trade)</i> <b>\$45</b></p>	<p><b>Cool Climate, Cool View</b> 11:30 a.m.-1:30 p.m. Lift Bar Grill View <i>Grazing Lunch</i> <b>\$80</b> Page 26</p>	<p><b>Dine Italia</b> 11:30 a.m.-2 p.m. La Terrazza <i>Sit-down Lunch</i> <b>\$140</b> Page 26</p>	<p><b>Vintners Brunch</b> 11:30 a.m.-2 p.m. VCC West <i>Brunch</i> <b>\$160/\$1600 table of 10</b> Page 28</p>
<p><b>Monday, February 13</b></p>		<p><b>The Wine Economy in Canada</b> 10 a.m.-5 p.m. Reception: 5-6 p.m. VCC West <i>Industry Symposium</i> <b>\$125</b></p>			<p><b>Principals Welcome Lunch</b> 11:45 a.m.-1:15 p.m. VCC East <i>Grazing Lunch (Trade)</i> <b>\$80</b></p>	<p><b>Okanagan Estate Collection</b> 9:30-11:15 a.m. VCC East <i>Wine Seminar (Trade)</i> <b>\$45</b></p>	<p><b>Sparkling Wines of Canada</b> 9:30-11:15 a.m. VCC West <i>Wine Seminar (Trade)</i> <b>\$45</b></p>	<p><b>PICA Kitchen Party</b> 11:30 a.m.-2 p.m. Pacific Institute of Culinary Arts <i>Wine-and-Food Pairing Grazing Lunch</i> <b>\$95</b> Page 27</p>		<p><b>Alpha Box &amp; Dice @ Chambar</b> 6:30-10 p.m. Chambar <i>Winery Dinner</i> <b>\$120</b> Page 25</p>
<p><b>A Culmination of Flavours</b> 6:30-10 p.m. Ancora Waterfront Dining and Patio <i>Winery Dinner</i> <b>\$225</b> Page 21</p>	<p><b>Fog &amp; Fahrenheit</b> 6:30-10 p.m. Black+Blue <i>Winery Dinner</i> <b>\$145</b> Page 21</p>	<p><b>BC: Diversity &amp; Purity</b> 3:45-5:15 p.m. VCC West <i>Masterclass (Trade)</i> <b>\$45</b></p>		<p><b>BC's Original Icon</b> 4-5:30 p.m. Glowbal <i>Wine Seminar</i> <b>\$125</b> Page 15</p>	<p><b>Trade Tasting</b> 2:30-5 p.m. VCC West <i>Wine Tasting (Trade)</i> <b>\$49</b> Trade Buyer Entry 1:30 p.m.</p>	<p><b>Celebrating Excellence: 14th Annual Awards Lunch Featuring Wines of Canada</b> <i>Spirited Industry Professional Award, Sommelier of the Year, Wine Program Excellence Awards</i> 11:30 a.m.-1:15 p.m. VCC East <i>Grazing Lunch (Trade)</i> <b>\$95</b></p>		<p><b>Celebrating Canada's 150th</b> 12-2 p.m. VCC West <i>Grazing Lunch</i> <b>\$109</b> Page 27</p>		<p><b>Wine &amp; Dine Great Terroirs</b> 6:30-10 p.m. Terroir Kitchen <i>Winery Dinner</i> <b>\$175</b> Page 25</p>
<p><b>Southern French Elegance</b> 6:30-10 p.m. Provence Marinaside <i>Winery Dinner</i> <b>\$145</b> Page 21</p>		<p><b>The Benchmarks</b> 6:30-10 p.m. Glowbal <i>Winery Dinner</i> <b>\$175</b> Page 24</p>	<p><b>Chef at the Opera</b> 6:30-10 p.m. Cioppino's Mediterranean Grill <i>Winery Dinner</i> <b>\$225</b> Page 24</p>	<p><b>Cibo with Sergio Zingarelli</b> 6:30-10 p.m. Cibo Trattoria <i>Winery Dinner</i> <b>\$145</b> Page 24</p>	<p><b>Discover Ontario's Cool</b> 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> <b>\$50</b> Page 15</p>	<p><b>Trade Tasting</b> 2:30-5 p.m. VCC West <i>Wine Tasting (Trade)</i> <b>\$49</b> Trade Buyer Entry 1:30 p.m.</p>		<p><b>International Festival Tasting</b> 2:30-5 p.m. VCC West <i>Wine Tasting</i> <b>\$79</b> Page 10</p>		<p>For full event details and to buy tickets online visit <a href="http://VanWineFest.ca">VanWineFest.ca</a></p> <p>Or buy by phone at <b>604-873-3311</b> or <b>1.877.321.3121</b></p> <p>All prices inclusive of wine, food (where applicable), gratuities, service charges, and taxes</p> <p><b>Winery dinners and beVancouver only available until February 2</b></p>
<p><b>Oculus Retrospective</b> 4-5:30 p.m. VCC East <i>Wine Seminar</i> <b>\$125</b> Page 15</p>	<p><b>Canada on the World Stage</b> 6:30-10 p.m. Terminal City Club <i>Winery Dinner</i> <b>\$145</b> Page 21</p>	<p><b>Cool Climates of California</b> 6:30-10 p.m. Boulevard Kitchen &amp; Oyster Bar <i>Winery Dinner</i> <b>\$175</b> Page 24</p>	<p><b>M. Chapoutier Terroir Trip</b> 6:30-10 p.m. West Restaurant <i>Winery Dinner</i> <b>\$175</b> Page 24</p>	<p><b>Meyer Family at Hawksworth</b> 6:30-10 p.m. Hawksworth Restaurant <i>Winery Dinner</i> <b>\$225</b> Page 24</p>	<p><b>Tales of Next World Wines</b> 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> <b>\$85</b> Page 16</p>	<p><b>BC Pioneers &amp; New Kids</b> 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> <b>\$50</b> Page 16</p>	<p><b>Celebrating California Cabs</b> 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> <b>\$95</b> Page 17</p>	<p><b>25 Under \$25</b> 5:15-6:45 p.m. VCC West <i>Wine Mingler</i> <b>\$59</b> Page 20</p>	<p><b>Trans Canada Tasting</b> 5:15-6:45 pm VCC West <i>Wine Seminar</i> <b>\$60</b> Page 17</p>	
<p><b>Red Seduction Dinner</b> 6:30-10 p.m. ARC Restaurant &amp; Lounge, Fairmont Waterfront <i>Winery Dinner</i> <b>\$145</b> Page 21</p>	<p><b>I ♥ Bubbly</b> 8-10 p.m. Miele Experience Centre <i>Wine Mingler</i> <b>\$59</b> Page 20</p>	<p><b>Redefining the Okanagan</b> 6:30-10 p.m. Blue Water Cafe <i>Winery Dinner</i> <b>\$175</b> Page 25</p>	<p><b>Soil &amp; Sea</b> 6:30-10 p.m. Yew Seafood + Bar <i>Winery Dinner</i> <b>\$175</b> Page 25</p>	<p><b>Terroir – Passion – Excellence</b> 6:30-10 p.m. Le Crocodile <i>Winery Dinner</i> <b>\$175</b> Page 25</p>	<p><b>Festival Toast</b> 5:45-7 p.m. VCC West <i>Wine Mingler Invitation &amp; Gold Pass only</i></p>	<p><b>Delta Air Lines Tasting Lounge</b> 5:45-9 p.m. VCC West <i>Wine &amp; Food Grazing</i> <b>\$190 includes Friday IFT</b> Page 13</p>		<p><b>Delta Air Lines Tasting Lounge</b> 5:45-9 p.m. VCC West <i>Wine &amp; Food Grazing</i> <b>\$190 includes Saturday IFT</b> Page 13</p>		
<p><b>Wines of Canada Party</b> 8-10 p.m. The Permanent <i>Wine Mingler</i> <b>\$59</b> Page 20</p>		<p><b>California Cruisin'</b> 8:30-11 p.m. Waterview <i>Wine Mingler</i> <b>\$69</b> Page 20</p>		<p><b>International Festival Tasting</b> 7-10 p.m. VCC West <i>Wine Tasting</i> <b>\$89</b> Page 10</p>	<p><b>International Festival Tasting</b> 7-10 p.m. VCC West <i>Wine Tasting</i> <b>\$95</b> Page 10</p>		<p><b>International Festival Tasting</b> 7-10 p.m. VCC West <i>Wine Tasting</i> <b>\$95</b> Page 10</p>			

# Wednesday Dinners


## The Benchmarks

Black Hills purveys some of the Okanagan's benchmark wines. Glowbal Restaurant has established itself as a culinary leader in Vancouver's globally influenced food culture. Together, they will push the boundaries on pairings, style and flavours to set a benchmark for British Columbia on a global scale.

 **Wednesday, February 15**  
 *Glowbal*  
590 West Georgia Street  
 6:30-10 p.m.  
 **\$175**





## Chef at the Opera

Join legendary chef Pino Posteraro, owner of Cioppino's Mediterranean Grill, alongside Robin Shay, the engaging export director of Allegrini winery from Verona, for a remarkable evening of award-winning Italian cuisine, Italian wine and Italian opera performed by mezzo-soprano Meghan Scheibal.

 **Wednesday, February 15**  
 *Cioppino's Mediterranean Grill*  
1133 Hamilton Street  
 6:30-10 p.m.  
 **\$225**




## Cibo with Sergio Zingarelli

Join executive chef Ryan Byrd of Cibo Trattoria for an evening of traditional Italian cooking paired with classic wines of Tuscany, hosted by Sergio Zingarelli, proprietor of Rocca delle Macie.

 **Wednesday, February 15**  
 *Cibo Trattoria*  
900 Seymour Street  
 6:30-10 p.m.  
 **\$145**



## Cool Climates of California

Kendall-Jackson winemaker Randy Ullom will talk, taste, and guide you through the cool-climate regions of California with focus on Chardonnay, Pinot Noir, and Cabernet Sauvignon. Come "dig in" with some great wines and amazing food as prepared by chef Alex Chen at Boulevard Kitchen and Oyster Bar.

 **Wednesday, February 15**  
 *Boulevard Kitchen & Oyster Bar*  
845 Burrard Street  
 6:30-10 p.m.  
 **\$175**





## M. Chapoutier Terroir Trip

From the Rhône Valley, Roussillon and Alsace in France to Portugal and Australia, M. Chapoutier aims to produce wines that offer the best portrait of the terroir. Take a trip around the world with us at West as we experience a selection of diverse wines that will express themselves in harmony with executive chef Quang Dang's five-course meal.

 **Wednesday, February 15**  
 *West Restaurant*  
2881 Granville Street  
 6:30-10 p.m.  
 **\$175**

## Meyer Family at Hawksworth





Welcome to this immaculately prepared five-course dinner hosted by David Hawksworth's unparalleled team at Hawksworth Restaurant. Taste through a selection of award-winning, back-vintage wines from Meyer Family Vineyards. With a focus on small lot Chardonnay and Pinot Noir, Meyer crafts single vineyard wines of excellence.

 **Wednesday, February 15**  
 *Hawksworth Restaurant: York Room*  
801 West Georgia Street  
 6:30-10 p.m.  
 **\$225**

# Wednesday & Sunday Dinners





## Redefining the Okanagan

Join Mission Hill Family Estate's chief winemaker Darryl Brooker and Phil McGahan, chief winemaker, CheckMate Artisanal Winery, for a wine experience that breaks the mold of "Old" and "New" World. Hosted by Vancouver's definitive destination for seafood, Blue Water Cafe, executive chef Frank Pabst's perfectly paired courses will be a journey for your senses. Discover a renewed excitement and appreciation for Okanagan VQA.

 **Wednesday, February 15**  
 *Blue Water Cafe*  
1095 Hamilton Street  
 6:30-10 p.m.  
 **\$175**





## Soil & Sea

Join CedarCreek Estate Winery's winemaker, Taylor Whelan, for a night of exceptional wine and West Coast Cuisine from executive chef Weimar Gomez of Yew Seafood + Bar. Experience firsthand Vancouver's ultimate seafood restaurant, partnered with top British Columbia wines demonstrating CedarCreek's commitment to quality, sustainability and the Okanagan.

 **Wednesday, February 15**  
 *Yew Seafood + Bar*  
791 West Georgia Street  
 6:30-10 p.m.  
 **\$175**





## Terroir - Passion – Excellence

*Experience Jean-Luc Colombo @ Le Crocodile:* A formal five-course sit-down dinner featuring the outstanding wines of Jean-Luc Colombo matched with the excellence of chef Michel Jacob of Le Crocodile.

 **Wednesday, February 15**  
 *Le Crocodile*  
100-909 Burrard Street  
 6:30-10 p.m.  
 **\$175**





## Alpha Box & Dice

Wine and food without boundaries – regionally, varietally and stylistically. Our entire raison d'être is to be delicious and to enchant... to express the minutia and complexity of what Alpha Box & Dice and Chambar represent!

 **Sunday, February 19**  
 *Chambar Restaurant*  
568 Beatty Street  
 6:30-10 p.m.  
 **\$120**

## Wine & Dine Great Terroirs

Just as chef/owner Faizal Kassam of Terroir Kitchen takes great care in the preparation of fresh, innovative food, Suvla crafts award-winning wines from the terroir of the historic Gallipoli peninsula in Turkey. Wine lovers will experience a traditional taste of Gallipoli through seven delicious dishes paired with seven quality wines.

 **Sunday, February 19**  
 *Terroir Kitchen*  
2232 Marine Drive,  
West Vancouver  
 6:30-10 p.m.  
 **\$175**

# Lunches

These multi-winery food and wine extravaganzas are the perfect way to explore the wine and cuisine of a particular country or region.

## Cool Climate, Cool View

Chilling out is the name of the game at this grazing lunch featuring cool-climate wines set against the breathtaking backdrop of Coal Harbour and the North Shore mountains. Explore the sometimes unexpected cool-climate origins of the 12 geographically diverse featured wineries, while enjoying seafood and brunch bites.

**Saturday, February 18**  
**Lift Bar Grill View**  
 333 Menchions Mews  
 11:30 a.m.-1:30 p.m.  
**\$80**

Sponsored by participating wineries



## Dine Italia

Experience the celebrated wines of Italy with a superb multi-course lunch prepared by La Terrazza's renowned chef Gennaro Iorio. The annual culinary treat of timeless Italian fare is prepared with fresh local ingredients, served in one of Vancouver's most enchanting dining rooms and paired with wines from top Italian producers.

**Saturday, February 18**  
**La Terrazza**  
 1088 Cambie Street  
 11:30 a.m.-2 p.m.  
**\$140**

Sponsored by participating wineries

# Lunches

## PICA Kitchen Party

"All great parties end in the kitchen." Take a wine and food journey through the kitchens of PICA, featuring international wines matched with a small bite prepared by some of Vancouver's top chefs. Each kitchen will highlight a wine-and-food pairing from a different region, with the chef and winery principal sharing insights on what makes this pairing perfect.

**Saturday, February 18**  
**Pacific Institute of Culinary Arts (PICA)**  
 101 - 1505 West 2nd Avenue  
 11:30 a.m.-2 p.m.  
**\$95**

### Participating Chefs

Christophe Bonzon, *Chez Christophe*  
 Stewart Boyles, *Culinary Capers Catering*  
 Sean Cousins, *The Vancouver Club*  
 Meeru Dhalwala, *Vij's / Rangoli*  
 Stefan Hartmann, *Bauhaus Restaurant*  
 Scott Jaeger, *The Pear Tree*  
 Brian Luptak, *The Acorn Restaurant*  
 Ricardo Valverde, *Ancora Waterfront Dining and Patio*  
 Alessandro Vianello, *Wildebeest*  
 and student chefs from *Pacific Institute of Culinary Arts*

Sponsored by



and the participating wineries



## Celebrating Canada's 150th

Celebrate Canada's 150th birthday with a spectacular selection of wines matched with quintessential Canadian dishes from VCC executive chef Blair Rasmussen. With 76 Canadian wineries featured, each pouring two wines from their portfolio, guests can taste their way across the country, without leaving the room.





**Saturday, February 18**  
**VCC West, Level 3**  
 1055 Canada Place  
 12-2 p.m.  
**\$109**

Sponsored by



# Vintners Brunch

Vintners Brunch takes you on a tour of 15 top restaurants and caterers, each one pairing a dish to a specific wine from around the world. The celebrated chefs and wine personalities will share the secrets of their wine and food pairing. Once your appetite is sated, hit the dance floor to burn off some calories. Professionals from the food and wine industry will be on hand to choose the winner of the annual Judges' Choice Award. This perennial wine and food pairing experience is not to be missed.

 **Sunday, February 19**  
 **VCC West, Ballroom D**  
 1055 Canada Place  
 11:30 a.m.-2 p.m.  
 **\$160/1600 table of 10**



## Participating Restaurants include:

ARC at Fairmont Waterfront  
 The Blackbird Public House  
 Chicha  
 D'oro Gelato e Caffè  
 Forage  
 Joe Fortes Seafood & Chop House  
 Lift Bar Grill View  
 Notch8 at Fairmont Hotel Vancouver  
 Ocean Mama Seafood  
 The Patio Restaurant at Lake Breeze Vineyards  
 Railtown Catering  
 Showcase Restaurant and Bar  
 The Sonora Room at Burrowing Owl Estate Winery  
 Vancouver Convention Centre  
 WildTale Coastal Grill

Also featuring Arla Foods and Caffè Umbria

## Featured Wines

**Summerhill Pyramid Winery** Cipes Brut Rosé NV, *Okanagan Valley, British Columbia*  
**Viña Errázuriz** Max Reserva Sauvignon Blanc 2015, *Aconcagua Costa, Chile*  
**Culmina Family Estate Winery** Decora (Riesling) 2015, *Golden Mile Bench, British Columbia*  
**Burrowing Owl Estate Winery** Pinot Gris 2015, *Okanagan Valley, British Columbia*  
**Yalumba** Viognier 2015, *Eden Valley, Australia*  
**Lake Breeze Vineyards** Seven Poplars Chardonnay 2012, *Okanagan Valley, British Columbia*  
**Wente Vineyards** Riva Ranch Single Vineyard Chardonnay 2015, *Arroyo Seco, California*  
**Suvala Wines** Kabatepe Rosé 2014, *Gallipoli, Turkey*  
**Whitehaven** Pinot Noir 2013, *Marlborough, New Zealand*  
**Hahn Family Wines** SLH Pinot Noir 2015, *Santa Lucia Highlands, California*  
**Les Vins Bonhomme** Losada Vinos de Finca - Losada 2012, *Bierzo, Spain*  
**M. Chapoutier** Bila-Haut L'Esquerda 2015, *Côtes du Roussillon Villages, France*  
**Osoyoos Larose** Pétales d'Osoyoos 2013, *Okanagan Valley, British Columbia*  
**Moon Curser Vineyards** Malbec 2013, *Okanagan Valley, British Columbia*  
**Mondo del Vino** Acquesi Asti Spumante DOCG NV, *Piedmont, Italy*  
**Taylor Fladgate** 10 Year Old Tawny Port NV, *Douro Valley, Portugal*

Sponsored by



# CELEBRATING EXCELLENCE 2016

**VANCOUVER**  
 INTERNATIONAL  
 WINE FESTIVAL 

## SPIRITED INDIVIDUAL PROFESSIONAL AWARD

Norman Gladstone,  
 Director/Principal,  
*International Cellars Inc.*

## SOMMELIER OF THE YEAR

Alistair Veen,  
*Tap Restaurant*

## VINTNERS BRUNCH JUDGES' CHOICE AWARD

Executive Sous Chef Mathew Koyanagi,  
*Railtown Catering*

## WINE PROGRAM EXCELLENCE AWARDS

2016

Sponsored by 

Looking for the best wine programs in the city (not to mention BC and Alberta)?

These awards pay tribute to restaurateurs who have committed to producing an original and creative wine program. Participating restaurants received careful consideration of their wine program by some of the finest, most professional judges in Western Canada. The 2016 judges were Tom Doughty, Jay Jones, DJ Kearney, Iain Philip and Treve Ring.

### METRO VANCOUVER

#### Platinum

Blue Water Cafe  
 + Raw Bar  
 Chambar  
 Gotham Steakhouse  
 & Bar  
 Hawksworth  
 Restaurant  
 Vij's

#### Gold

L'Abattoir  
 Burdock & Co.  
 CinCin  
 Cioppino's Mediterranean  
 Grill & Enoteca  
 Savio Volpe  
 Zest Japanese Cuisine

#### Silver

AnnaLena  
 Boulevard Kitchen  
 & Oyster Bar  
 Brix & Mortar  
 Le Crocodile  
 Fable Kitchen  
 Forage  
 Homer St. Café and Bar  
 Joe Fortes Seafood &  
 Chop House

#### Silver (Continued)

Mission  
 My Shanti  
 Nicli Antica Pizzeria  
 Provence Marinaside/  
 The Wine Bar  
 Tableau Bar Bistro  
 West

#### Bronze

Ancora Waterfront  
 Dining and Patio  
 Centre Ice Grill  
 - Rogers Arena  
 LIFT Bar Grill View  
 PIDGIN  
 Tramonto at River Rock  
 Casino Resort

#### Honorable Mention

Beach Bay Café  
 and Patio  
 The Beachhouse  
 Restaurant & Lounge  
 St. James' Well  
 Via Tevere Pizzeria  
 Napoletana

### WHISTLER

#### Gold

Alta Bistro

#### Silver

Araxi Restaurant  
 + Oyster Bar  
 Rimrock Cafe

#### Bronze

Basalt Wine  
 + Salumeria

### VANCOUVER ISLAND

#### Bronze

Wild Mountain  
 Food & Drink (*Sooke*)  
 Zambri's (*Victoria*)

#### Honorable Mention

Grand Cru Restaurant  
 and Lounge,  
 The Grand Hotel  
 (*Nanaimo*)  
 Hudson's On First  
 Restaurant (*Duncan*)  
 The Pacific Restaurant  
 & Terrace,  
 Hotel Grand Pacific  
 (*Victoria*)  
 Unsworth Restaurant  
 (*Mill Bay*)

### BC INTERIOR

#### Gold

Emerald Lake Lodge  
 (*Field*)

#### Bronze

La Bussola Restaurant  
 (*Kelowna*)  
 Honourable Mention  
 Lakeside Dining,  
 Hotel Eldorado  
 (*Kelowna*)

### ALBERTA

#### Platinum

Cilantro (*Calgary*)  
 Divino Wine & Cheese  
 Bistro (*Calgary*)  
 The Lake House  
 (*Calgary*)

#### Gold

Buffalo Mountain Lodge  
 (*Banff*)  
 Deer Lodge  
 (*Lake Louise*)  
 Vin Room Mission  
 (*Calgary*)

#### Silver

Vin Room West  
 (*Calgary*)

## CELEBRATING EXCELLENCE

Visit [VanWineFest.ca](http://VanWineFest.ca) to see all our Trade Competition Winners and bookmark your guide to great wining & dining.

# Wineries

## CANADA

### BRITISH COLUMBIA

It's easy to find wine regions that are bigger, older, or more famous. However, it is not easy to find a region that is newer, more diverse or more exciting than British Columbia. From Vancouver Island to the Okanagan Valley, take a wine tour of our province in the Tasting Room. *Find out more about BC wineries at [WineBC.org](http://WineBC.org)*

8th Generation Vineyard	Gold Hill
50th Parallel Estate	Harper's Trail Estate Winery
Averill Creek Vineyard	Haywire
Baillie-Grohman Estate Winery	Hester Creek Estate Winery
Bartier Bros.	Hillside Winery
Bench 1775	Howling Bluff Estate Winery
Black Hills Estate Winery	Inniskillin Okanagan Estate
Blasted Church Vineyards	Intersection Estate Winery
Burrowing Owl Estate Winery	Jackson-Triggs Okanagan Estate
C.C. Jentsch Cellars	LA FRENZ WINERY
Cassini Cellars	Lake Breeze Vineyards
CedarCreek Estate Winery	Laughing Stock Vineyards
Chaberton Estate Winery	Liquidity Wines
Church & State Wines	Maverick Estate Winery
Culmina Family Estate Winery	Meyer Family Vineyards
Evolve Cellars	Mission Hill Family Estate
Ex Nihilo Vineyards	Moon Curser Vineyards
Fort Berens Estate Winery	Moraine Estate Winery
Foxtrot Vineyards	Nk'Mip Cellars
Gehringer Brothers Estate Winery	Noble Ridge Vineyard & Winery
	One Faith Vineyards

### NOVA SCOTIA

One of the first areas to cultivate grapes in North America, with grape growing documented as far back as the early 1600s, Nova Scotia's soil and mesoclimates create most distinctive premium-quality wines. Best known outside the province for its traditional method sparkling wines, Nova Scotia has over 70 grape growers and more than 800 acres under vine. *Learn more at [WinesofNovaScotia.ca](http://WinesofNovaScotia.ca).*

Benjamin Bridge	Devonian Coast Wineries	L'Acadie Vineyards
Blomidon Estate Winery	Domaine de Grand Pré	Lockett Vineyards

### ONTARIO

Having established a global reputation for icewine, Ontario has now emerged as an outstanding cool-climate growing region, specializing in Riesling, Chardonnay, and Pinot Noir. The three main regions of Niagara, Prince Edward County and Lake Erie are all represented at VanWineFest. *Discover Ontario wines at [WineCountryOntario.ca](http://WineCountryOntario.ca).*

Château des Charmes	Hidden Bench Vineyards and Winery	Pelee Island Winery
Closson Chase	Inniskillin Niagara Estate	Pillitteri Estates Winery
Colio Estate Wines	Jackson-Triggs Niagara Estate	Trius Winery
Domaine Queylus		

### SAKE

Artisan SakeMaker at Granville Island

# Wineries

## ARGENTINA

Argentina's vast winemaking region is a strip of land located in the west of the country, at the foot of the Andes range, where the cultivated area covers more than 225,846 hectares. The altitude, the wide range of temperatures, the local know-how, the new technologies and a deeply-rooted popular wine culture lend Argentine wines unique identity and quality. *Learn more at [WinesofArgentina.org](http://WinesofArgentina.org)*

Domaine Bousquet	Graffigna	Bodega Renacer
Bodega Catena Zapata	MASI Tupungato	Familia Zuccardi

## AUSTRALIA

Australia has become a recognized leader in the wine world by deftly combining tradition with new ideas and technical innovation, with an increasing focus on the distinct regional excellence of Australian wines. More and more consumers are coming to realise that Oz's premium wines offer outstanding character and sense of place as well as value. *For more information about Australian wine regions, explore [WineAustralia.net.au](http://WineAustralia.net.au).*

Alpha Box & Dice	Hardys Wines	Yalumba
Barossa Valley Estate	Inland Trading Co.	
Chapel Hill	Majella Wines	

## CHILE

Wine lovers already know that Chile offers reliably excellent Cabernet Sauvignon, unique and superb Carmenere, and outstanding examples of exceptional Syrah and Pinot Noir. But cooler coastal areas have been developed to produce clean, fresh whites of matching quality to the already renowned reds. Chile continues to produce wines of great purity, complexity and balance. *Visit [WinesofChile.org](http://WinesofChile.org) for more information.*

Anakena	Viña Montes	Viña Ventisquero
Arboleda	Viña Santa Ema	
Viña Errázuriz	Undurraga	

## CROATIA

Although Croatian wines are relatively new to VanWineFest, grapevines have been grown in Croatia since the Bronze Age. On the north coast, wines from Istria are similar to those produced in neighbouring Italy, while on the islands and the Dalmatian coast, local grape varieties, microclimates and the rather harsh nature of the vineyards leads to some highly individual wines.

Coronica	Stina
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# Wineries

## FRANCE

French grapes, techniques and styles have profoundly influenced winegrowing around the world, though in the past generation, New World ideas and influences have created a new wave of fruitier, fun-to-drink wines, especially from the South. Nevertheless, traditions live on, and wines from Bordeaux, Burgundy, Champagne, Alsace, the Loire, and the Rhône continue to provide benchmarks for winemakers everywhere. *Indulge yourself at [FrenchFoodandBeverages.com](http://FrenchFoodandBeverages.com).*

Baron Philippe de Rothschild Borie-Manoux J.M. Cazes Selection M. Chapoutier Dourthe Ferraton Père & Fils	Gérard Bertrand Les Grands Chais de France Les Grands Chais de France Vins Jean-Luc Colombo Louis Bernard Château Monlot	Ogier Sieur d'Arques Ulysse Cazabonne Wolfberger Cave Vinicole
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## GERMANY

In the cool weather of northern Europe, the production of fine wine requires not only quality vines and technical skill, but also imagination and a dedication to excellence. The resulting wines maintain a cult following among wine lovers. Riesling is the noble variety of Germany, producing some of the finest white wines in the world. *Discover more at [Germanwineusa.com](http://Germanwineusa.com).*

Henkell & Co. Gruppe	Nik Weis St. Urbans-Hof
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## GREECE

The earliest evidence of Greek winemaking dates back more than 6,500 years ago. The extensive diversity of grapes – with more than 300 indigenous varieties identified – together with the moderate Greek climate, plentiful sunshine, low average rainfall and soils of moderate fertility, combine to provide an excellent environment for the production of high-quality wines.

Alpha Estate

## ITALY

Italy is the largest producer of wine in the world and has more varieties planted than any other country. Though Italy is most noted for its noble reds, like Chianti, Barolo and Brunello, it is also a major producer of white wines, ranging in style from light and fruity to oak-aged versions of impressive substance and depth. *Find out about Italian wine at [ItalTrade.com](http://ItalTrade.com).*

Allegrini Alois Lageder Bortolomiol Carpineto CAVIT Cantine Giacomo Montresor Giusti Wine	Mionetto Mondo del Vino Monte del Frà Rocca delle Macie Tenuta Sant'Antonio Santa Margherita Cantina Tollo	Tommasi Viticoltori Umberto Cesari Val D'Oca Villa Sandi Villa Teresa Zonin 1821
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# Wineries

## JAPAN

### SAKE

Sake, which is brewed from rice and is technically beer, has its own rich tradition, dating back to the 12th century. Premium sake is as complex in every way as fine wine, with differences between sakes as significant as the differences between Corton Charlemagne and Puligny-Montrachet or Pauillac and Pomerol. High-quality sake is always consumed cool.

Yoshi no Gawa Saké Co.

## NEW ZEALAND

Mild, sunny summers and marked differences between day and night-time temperatures slow the ripening of grapes and allow them to develop pure, intense varietal flavours. This is the foundation of New Zealand wines' elegance and power, and helps explain their famed balance, structure and food friendliness. Regional diversity is dramatic, enabling a striking array of wine varieties and styles to flourish. *Visit [NZWine.com](http://NZWine.com) for more information.*

Marisco Vineyards Mud House Wines	Stoneleigh Villa Maria	Whitehaven
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## PORTUGAL

The image of Portuguese wine is dominated by the centuries-old tradition of Port and Madeira, but the country is full of dynamic young winemakers who are using new technology to enhance and amplify tradition. The traditional wines are better than ever, but the new innovations – such as the dry reds of the Douro, offer outstanding quality. *Learn more at [ViniPortugal.pt](http://ViniPortugal.pt).*

Fonseca	Taylor Fladgate
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## SPAIN

Spain's wine regions encompass a wide range of climates and soil types. Its bodegas make bold, cellar-worthy reds, fresh and fruity whites, distinct sparkling wines and, of course, a wide range of styles and flavours of Sherry. While Spain produces some of the most sought-after cult wines on the planet, it also continues to offer some of the world's best wine values. *Learn more at [FoodsWinesfromSpain.com](http://FoodsWinesfromSpain.com).*

Les Vins Bonhomme Campo Viejo Familia Castaño	Codorníu Raventós CVNE - Compañía Vinícola del Norte de España	IberWine Juan Gil Family Estates Vivanco
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## TURKEY

Winemaking in Turkey dates back 6,000 years; some believe Dionysus, the Greek god of wine, was adapted from a Thracian deity. Until recently, only a small percentage of Turkish wine was exported, but domestic consumption limitations have brought new emphasis on international markets. Turkey boast more than 1200 indigenous grape varieties, many only now being discovered by wine lovers around the world. *Visit [WinesofTurkey.org](http://WinesofTurkey.org) for more information.*

Suvla Wines

# Wineries

## URUGUAY

Situated between the River Plate and the Atlantic Ocean, Uruguay produces wines of the highest quality – rare delights that are produced in small but high-quality Bodegas that are for the most part still in the hands of the founding families. Uruguay’s “national grape” is Tannat, known as the healthiest red wine in the world for its high tannin levels.

Bodega Garzón

## USA

### CALIFORNIA

California is established as one of the great wine regions of the world. California vintners are full of energy, passion and vision, and are committed to sustainable agriculture, taking steps to ensure that Golden State winegrowers will have viable and outstanding land for growing wine grapes and producing world-class wines long into the future. [DiscoverCaliforniaWines.com](http://DiscoverCaliforniaWines.com) is your portal to California wines.

Artesa Vineyards & Winery  
Ca’ Momi  
Cannonball Wine Company  
Etude  
Geyser Peak  
Hahn Family Wines  
Hope Family Wines  
J. Lohr Vineyards & Wines

Jackson Family Wines  
Justin Vineyards & Winery  
Kendall-Jackson  
Kenwood Vineyards  
LangeTwins Family  
Winery and Vineyards  
Madrone Vineyards Estate  
Michael David Winery

Robert Mondavi Winery  
Rodney Strong Vineyards  
Signorello Estate  
Trim / Edge / Fuse  
Wente Vineyards  
William Hill Estate Winery

### OREGON

Despite having very challenging ripening conditions, Oregon has benefited from its geography and climate by emphasizing quality over quantity and focusing on wines of great complexity. Oregon Pinot Noir has found considerable success around the world, while winemakers are also getting great results with Pinot Gris, Chardonnay and Gamay Noir. [Learn more at OregonWinegrowers.org](http://OregonWinegrowers.org).

Elk Cove Vineyards

### WASHINGTON

Washington State has a recognized reputation for consistency, quality and value. The growing conditions are superb: aridity, well-drained soils, and long hours of sunlight. Cabernet Sauvignon and Merlot are often spectacular, while Syrah can be rich, complex and world class. Washington Chardonnay, Sauvignon Blanc and Riesling present textbook varietal character and are great value for money. [Learn more at WashingtonWine.org](http://WashingtonWine.org).

Columbia Crest

## MULTI-NATIONAL

Fourth Wave Wine Co.

# 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!

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# Festival Partners

## BENEFITING



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## MAJOR PARTNERS

## PREMIUM SPONSORS



## OFFICIAL SPONSORS



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

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Chef's Table Society  
D'oro Gelato  
GismondiOnWine.com  
Golden Mile Bench Association

Martin's Lane  
Mission Hill Family Estate  
Molson Coors  
New Zealand Winegrowers  
Pacific Institute of Culinary Arts  
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Terra Breads  
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WSET

# Our Supporters

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Vino Allegro Wine Imports  
Vintage Corks  
Vintage Trade  
Vintage West Wine Marketing  
Whitehall  
The Wine List  
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### Participating Wine Region Organizations

British Columbia Wine Institute  
California Wine  
Canadian Vintners Association  
Golden Mile Bench Association  
New Zealand Winegrowers

Wine Australia  
Wine Marketing Association of Ontario  
Winery Association of Nova Scotia  
Wines from Spain

# Our Supporters

## Participating Restaurants, Hotels, Caterers & Venues

The Acorn Restaurant	La Terrazza
Ancora Waterfront Dining and Patio	Le Crocodile
ARC at Fairmont Waterfront	Lift Bar Grill View
Arla Foods	Miele Experience Centre
Bauhaus Restaurant	Notch8 at Fairmont Hotel Vancouver
Black + Blue	Ocean Mama Seafood
The Blackbird Public House	Pacific Institute of Culinary Arts
Blue Water Cafe	The Patio Restaurant at Lake Breeze Vineyards
Boulevard Kitchen & Oyster Bar	The Pear Tree
Caffè Umbria	Provence Marinaside
Chez Christophe	Railtown Catering
Chicha	Showcase Restaurant and Bar
Cibo Trattoria	The Sonora Room at Burrowing Owl Estate Winery
CinCin Ristorante + Bar	Terminal City Club
Cioppino's Mediterranean Grill	The Vancouver Club
Culinary Capers Catering	Vancouver Convention Centre East
Culinary Vision	Vancouver Convention Centre West
D'oro Gelato e Caffè	Vij's / Rangoli
Fairmont Hotel Vancouver	Waterview
Forage	West Restaurant
Glowbal Restaurant	WildTale Coastal Grill
Hawthorn Restaurant	Wilbeest
Joe Fortes Seafood & Chop House	Yew Seafood + Bar

## Industry Partners

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IVSA is the proud sponsor of the **BUY THE CASE** program, part of our **SHOP THE WORLD** initiative.

The Import Vintners & Spirits Association is the trade association representing the interests of agents and importers of imported beverage alcohol products in BC and Alberta. Over 70% of the wineries attending this year's Festival are represented by Agent members. [www.ivsa.ca](http://www.ivsa.ca)

# Curtain Call

## Wine Festival Board of Directors

Randy J. Kaardal QC (Chair), Judith Arcand, Jim Bovard, Blair Curtis, Carmen D'Onofrio Jr., Mark Hicken (Vice Chair), David Hoggood, Margie Knox, Jana Maclagan, Bill Michael, Paulette Parry, Claire Sakaki, Michael Shuster, Garth Thurber (Treasurer), Jim Williams

Founding Chair: John Levine

Past Chairs: Bob Wallace, Kathy Swangard, Sue Adams, Bill Dickson, Tony Ryan

## Winery Selection Committee

David Hoggood (Chair), Tim Pawsey, Jim Robertson, Stephen Schiedel, John Schreiner, Mark Shipway, Mark Taylor

## Planning Committee

Carmen D'Onofrio Jr. (Chair), Vicky Ainley, Judith Arcand, Mark Hicken, David Hoggood, Randy Kaardal QC, Richard Loewen, Michaela Morris, Paulette Parry, Michael Shuster, Colleen Wilkinson, Jim Williams

## Bacchanalia Gala Committee

Jana Maclagan (Chair), Robin Gill (Honorary Chair), Mark Hicken (Auction Committee Chair), Hussain Askari, Lawrence Burr, Blair Curtis, Brent Ehrl, Tony Gill, Brian Glaum, Jonathan Lai, Katherine McEachnie, Deborah Markle, Moira Munro, Harriet Whitecross, Gordon Wilcox

## Gala Executive Committee

Amy Benson, Alan Ferris, Mark Hicken, Stephanie Hungerford, Randy J. Kaardal QC, Margie Knox, Jana Maclagan

## Wine Festival Staff

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Festival Sommelier: Terry Threlfall  
Wine Logistics Manager: Dan Threlfall  
Wine Logistics Coordinators: Josh Clark & Brian Epp  
Tasting Room Coordinators: Dennis Goodridge & Robert Whyte

# Curtain Call

## Event Chairs

*14th Annual Awards Lunch:* Alana Dickson / Samantha Scholefield  
*25 Under \$25:* Michelle Delf  
*The Benchmarks:* Andrew Doyle  
*Alpha Box & Dice @ Chambar:* Natalie Nicholson  
*BC Pioneers & New Kids:* Alana Dickson / Samantha Scholefield  
*BC: Diversity & Purity:* Alana Dickson / Samantha Scholefield  
*BC's Original Icon:* Andrew Doyle  
*California Cruisin':* Rick Slomka  
*Canada Coast to Coast:* Alana Dickson / Samantha Scholefield  
*Canada on the World Stage:* Dhiren Miyanger  
*Celebrating California Cabs:* Rick Slomka  
*Celebrating Canada's 150th:* Alana Dickson / Samantha Scholefield  
*Chef at the Opera:* Melanie Ritchie  
*Cibo with Sergio Zingarelli:* Melanie Ritchie  
*Cool Climate, Cool View:* Dana Reinhardt  
*Cool Climates of California:* Mackenzie Carmichael  
*A Culmination of Flavours:* Amy Lynch  
*Dine Italia:* Carmen D'Onofrio  
*Discover Ontario's Cool:* Alana Dickson / Samantha Scholefield  
*Fog & Fahrenheit:* Andrea Jillings

*From Ground Up:* Mark Butschler  
*I Heart Bubbly Party:* Dana Reinhardt  
*M. Chapoutier Terroir Trip:* Diane Gawlik  
*Meyer Family at Hawksworth:* Lindsey Collins  
*Oculus Retrospective:* Andrea Jillings  
*Okanagan Estate Collection:* Andrea Jillings  
*Ontario's Star Whites:* Alana Dickson / Samantha Scholefield  
*PICA Kitchen Party:* Julian Bond  
*Poised for Pinot:* Alana Dickson / Samantha Scholefield  
*Principals Welcome Lunch:* Michelle Delf  
*Red Seduction Dinner:* Brent Hayman  
*Re-Defining the Okanagan:* Andrea Jillings  
*Soil & Sea:* Andrea Jillings  
*Southern French Elegance:* Natalie Nicholson  
*Sparkling Wines of Canada:* Alana Dickson / Samantha Scholefield  
*Terroir-Passion-Excellence:* Carmen D'Onofrio  
*There's No Place Like BC:* Alana Dickson / Samantha Scholefield  
*Trans Canada Tasting:* Alana Dickson / Samantha Scholefield  
*Wine & Dine Great Terroirs:* Haluk Erenguc  
*Wines of Canada Party:* Alana Dickson / Samantha Scholefield

## Volunteers

Thank you to the 400+ volunteers who help make this festival a great success!

## Event Hosts

Gill Bates, Dolores Bzedl, Jennifer Coté, Marcena Croy, Trish Jolay, Maegan Kenney, Ashli Komaryk, Jonathan Lai, Anita Livingstone, Raymond Milne, Raja Sabbagha, Samantha Servis, Gillian Wilson-Haffenden

## Wine List Award Judges

Key Judges: Tom Doughty, Jay Jones, DJ Kearney, Iain Philip, Treve Ring  
Ghost Judges: Shelley Boettcher (Alberta), Tyler Dawson, Karen Madsen, Sharon McLean (Vancouver Island), Keith Nicholson, Mireille Sauvé

# Curtain Call

## Trade Days Speakers

Michael Bartier: *There's No Place Like BC*  
Thomas Bachelder: *Ontario's Star Whites*  
Darryl Brooker: *Okanagan Estate Collection*  
Nikki Callaway: *There's No Place Like BC*  
Chris Carson: *There's No Place Like BC*  
Janet Dorozynski: *Ontario's Star Whites; Sparkling Wines of Canada*  
Anthony Gismondi: *Canada Coast to Coast; From Ground Up*  
Jamie Goode: *Ontario's Star Whites; Sparkling Wines of Canada*  
Karen Graham: *The Wine Economy in Canada*  
Ian Harris: *The Wine Economy in Canada*  
Harry Hertscheg: *Principals Welcome Lunch; The Wine Economy in Canada*  
Mark Hicken: *The Wine Economy in Canada*  
James Hopper: *Okanagan Estate Collection*  
Allison Markin: *The Wine Economy in Canada*  
Craig McDonald: *Poised for Pinot*  
Phil McGahan: *Okanagan Estate Collection*  
Eugene Mlynczyk MW: *Poised for Pinot*  
Ian Morden: *Okanagan Estate Collection*  
Shane Munn: *Okanagan Estate Collection*  
Pedro Parra: *BC: Diversity & Purity; Heartbreak & Backache*

David Paterson: *Heartbreak & Backache; There's No Place Like BC*  
Rhys Pender MW: *BC: Diversity & Purity; Canada Coast to Coast; From Ground Up; There's No Place Like BC*  
Moira Peters: *Canada Coast to Coast*  
Craig Pinhey: *Canada Coast to Coast*  
Treve Ring: *BC: Diversity & Purity; Sparkling Wines of Canada*  
Mark Shipway: *Heartbreak & Backache*  
Ann Sperling: *Heartbreak & Backache*  
John Szabo MS: *Canada Coast to Coast; Ontario's Star Whites; Poised for Pinot*  
Harald Thiel: *Heartbreak & Backache; Ontario's Star Whites; Poised for Pinot*  
Chris Turyk: *There's No Place Like BC*  
Keith Tyers: *Poised for Pinot*  
Anthony von Mandl: *BC: Diversity & Purity*  
Christopher Waters: *Canada Coast to Coast; Ontario's Star Whites; Poised for Pinot*  
Nik Weis: *Heartbreak & Backache*  
Sean Wood: *Sparkling Wines of Canada*  
Taylor Whelan: *Okanagan Estate Collection*

See page 18 for a list of public event moderators and panelists.

## Chefs

Mark Ashton, *The Patio at Lake Breeze*  
Cameron Ballendine, *Fairmont Hotel Vancouver*  
Christophe Bonzon, *Chef Christophe*  
Shelome Bouvette, *Chicha*  
Stewart Boyles, *Culinary Capers Catering*  
Ryan Bird, *Cibo Trattoria*  
Alex Chen, *Boulevard Kitchen & Oyster Bar*  
Sean Cousins, *Vancouver Club*  
Poyan Danesh, *Culinary Vision, Ocean Mama Seafood*  
Quang Dang, *West Restaurant*  
Meeru Dhalwala, *Vij's / Rangoli*  
Westley Feist, *Showcase Restaurant and Bar*  
Ryan Gauthier, *Glowbal Group*  
Weimar Gomez, *Yew Seafood + Bar*  
Stefan Hartmann, *Bauhaus Restaurant*  
David Hawksworth, *Hawksworth Restaurant*  
Gennaro Iorio, *La Terrazza*  
Michel Jacob, *Le Crocodile*  
Scott Jaeger, *The Pear Tree*  
Faizal Kassam, *Terroir Kitchen*

George Koay, *Lift Bar Grill View*  
Mathew Koyanagi, *Railtown Catering*  
Brian Luptak, *The Acorn Restaurant*  
Damian Mischkinis, *The Sonora Room at Burrowing Owl Estate Winery*  
Frank Pabst, *Blue Water Café*  
Alvin Pillay, *The Blackbird Public House*  
Pino Posteraro, *Cioppino's Mediterranean Grill*  
Jean-Francois Quaglia, *Provence Marinaside*  
Blair Rasmussen, *Vancouver Convention Centre*  
Nico Schuermans, *Chambar*  
Andrew Smith, *WildTale Coastal Grill*  
Karan Suri, *ARC Restaurant & Lounge*  
Wayne Sych, *Joe Fortes Seafood & Chop House*  
Ricardo Valverde, *Ancora Waterfront Dining and Patio*  
Greg van Poppel, *Terminal City Club*  
Alessandro Vianello, *Wilbebeest*  
Chris Whittaker, *Forage*  
Josh Wolfe, *Black+Blue*

# About the Festival



The Vancouver International Wine Festival, Canada's premier food and wine event, has three mandates: to provide an informative, educational and entertaining wine experience for public and trade; to be a premier marketing opportunity for the wine industry and festival partners; and to raise funds for the Bard on the Beach Theatre Society.

VanWineFest grew from humble roots as a fundraising initiative for the former Vancouver Playhouse Theatre Company, dreamed up by the late **John E. Levine**. The inaugural festival in 1979 featured one vintner – Robert Mondavi – and saw approximately 1,000 people attend the two-day event at Hycroft, the Shaughnessy mansion owned by Vancouver's University Women's Club.

By its fourth year, the festival had grown to attract 45 California wineries, becoming known as the California Wine Festival. The ninth festival in 1987 was the first multi-national event, with wineries from seven countries showcasing their wines. In 1988, VanWineFest moved to the Vancouver Convention Centre, where the main International Festival Tastings have been held ever since.

In 1996, VanWineFest began shining the spotlight on specific wine regions or countries by featuring a new area each year, with the French wine region Bordeaux as the inaugural theme. This year, the theme country is Canada, with 76 Canadian wineries participating. Canada was last theme country in 1997 – that year there were 21 Canadian wineries (fifteen from British Columbia and six from Ontario). We've come a long way!

Today VanWineFest attracts some of the biggest industry names from around the world and is firmly established as the continent's premier wine event and among the biggest, best and oldest wine events in the world. It features wine tastings and pairings, gourmet dinners and luncheons, educational seminars and culinary competitions, wine parties and a charity wine auction and gala dinner.

This is a rare opportunity to meet owners, winemakers and senior representatives from wineries around the globe. For either the experienced wine lover or the novice, the festival has something to please every palate and pocketbook.

# BARD ON THE BEACH SHAKESPEARE FESTIVAL

## JUNE 1 - SEPT 23, 2017

BMO  Mainstage

### Much Ado About Nothing      The Winter's Tale

Howard Family Stage

### The Merchant of Venice      The Two Gentlemen of Verona

Shylock by Mark Leiren-Young

Tickets on sale in April • All seats reserved

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## [bardonthebeach.org](http://bardonthebeach.org)





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