

VANCOUVER
INTERNATIONAL
WINE FESTIVAL 
Feb 11–19, 2017

TRADE DAYS
CONFERENCE
Feb 15–17, 2017

PRESENTED BY



FEATURING



SPONSORED BY



BENEFITING



WINE PROGRAM EXCELLENCE AWARDS

Sponsored by



MAJOR SPONSORS

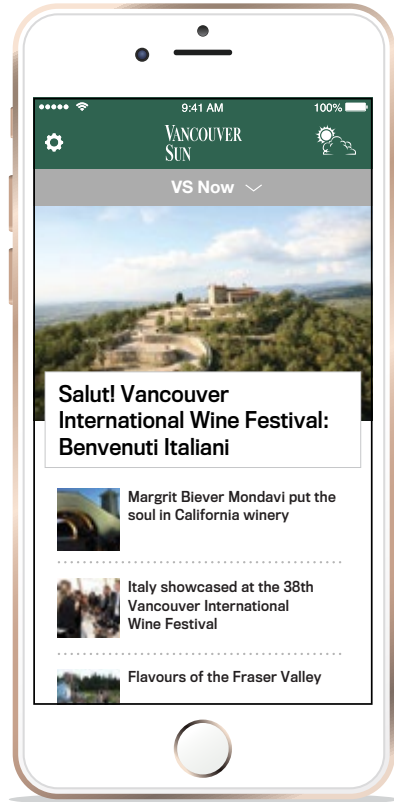


VanWineFest.ca



#VIWF | @VanWineFest

FOR THE FESTIVAL NEWS YOU NEED



**DOWNLOAD OUR FREE
SMARTPHONE APP NOW**



Apple, the Apple logo, iPhone, and iPod touch are trademarks of Apple Inc., registered in the U.S. and



Trade Days Conference

Presented by Good thing Sysco with the Vancouver



The Wine World is Here... To Do Business With You

39th Vancouver International Wine Festival

1,700 wines • 180 wineries • 16 countries • 54 events • 8 days • 25,000 wine lovers

#1 Food, Wine & Hospitality Industry Event in Canada, *BizBash*.

The Trade Days Conference, presented by Sysco, is an integral part of Canada's premier wine show, designed to meet the needs of professionals in the hospitality and food and beverage industries. These trade-focused events are intended to increase knowledge and expertise, introduce exciting new wines to the marketplace, and encourage networking opportunities. Three days of seminars and tastings will introduce sommeliers, proprietors, retailers, buyers, servers, chefs and media to the latest industry trends. With leading wine experts and principals from around the world pouring their products and sharing their trade secrets in person, this is without a doubt the preeminent opportunity in Canada to meet the men and women behind the wines you sell and serve.

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

Welcome

Greetings from the Executive Director

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 three-day trade conference helps industry professionals keep ahead of the curve on what's happening in the wine world, as well as offering a great opportunity to make – or re-establish – connections for your business.

Our theme country in 2017 is Canada, offering us an opportunity to look at Canada's place in the wine world, both as an importer and a producer of high-quality wines. Our full day symposium on The Wine Economy in Canada will explore a wide array of issues related to crafting a healthy, prosperous Canadian wine culture. Trade Days also features a fascinating array of masterclasses, seminars, networking lunches, and of course the Trade Tastings, where you can meet face to face with vine stars from around the world, and discover wines that will add excitement to your customers' glasses.

I look forward to seeing you at Trade Days. Cheers!



Harry Hertscheg, CWE, DipWSET
Executive Director,
Vancouver International Wine Festival

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

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

How to Order

Trade Days events are restricted to those in the wine, restaurant and hospitality industries who buy, sell, serve or market wine. Individuals purchasing tickets for these events must register and provide their name, occupational title, and the name of their establishment prior to booking. A name tag with this information is required for entry to all Trade Tasting sessions, including the Trade Buyers Entry.

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

Online at VanWineFest.ca

Phone 604.873.3311 / Toll free 1.877.321.3121

In person at **BMO Theatre Centre, 202-162 West 1st Avenue *new location***

Monday-Friday, 9:30 a.m.-5 p.m.

- All tickets are final sale. 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.
- Ticket limits apply to some events.
- Winery dinners and beVancouver.com offer are only available until **February 2**.
- Program is subject to change.
- All ticket prices include wine, food (if it is a food event), gratuities, service charges and taxes.

Printed festival information is subject to change without notice. Visit VanWineFest.ca for current program details and further ticketing information.

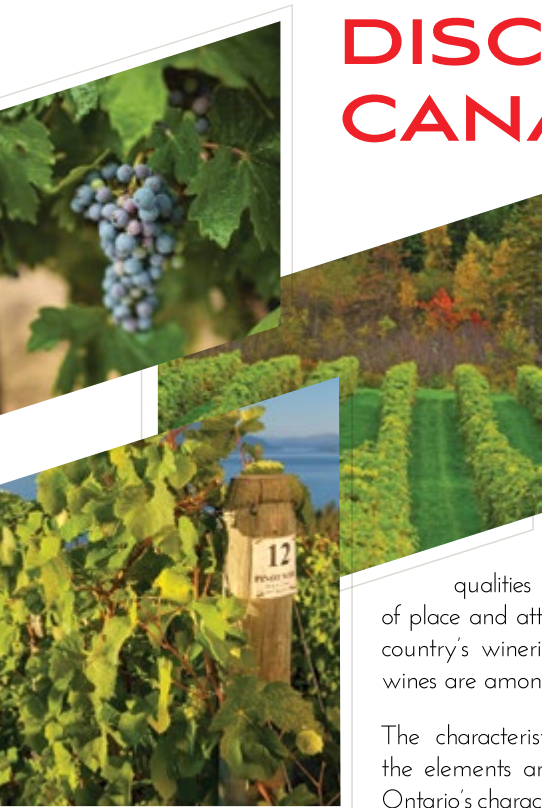
Follow us on Twitter and Instagram @VanWineFest, join the #VIWF conversation, or like us on Facebook /VanWineFest for the latest festival updates. Sign up for VanWineFest E-News at VanWineFest.ca.

Why do I have to register for Trade Days events?

1. All Trade Days events are restricted to those in the wine, restaurant and hospitality industries who buy, sell, serve or market wine in their business. In order to ensure that these events are only purchased by the above groups, each individual must register online, in person or by phone.
2. Trade Tastings, presented by ContainerWorld, require a name tag to access the room. Name tags identify two types of Trade clients: Buyer or Trade:
 - Buyer is defined as wine and food industry trade professional who purchases multiple cases of wine per month on behalf of his/her establishment.
 - Trade is defined as members of the hospitality and food and beverage industry.

The registration process directs the customer to the correct trade event and captures a name/ title/company so that a name tag can be provided and mailed to the customer. Trade registration for nametags will be available onsite two hours prior to the event at the venue "Trade Registration" tables if a nametag has not been received in time.

3. It is a courtesy for both the wine producers and the attendees to know who the principal is pouring the wine and for the wine producer to know who is tasting their wines.



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.



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.

Trade Days Pass

The Trade Days Pass provides badge and ticket access to the trade portion of the festival. Passes are available only to those in the wine, restaurant and hospitality industries who buy, sell, serve or market wine in their business. **Registration is required.**

Passes are available **online**, by phone at **604.873.3311** or **1.877.321.3121**, or in person at **202-162 West 1st Avenue**.

\$390 (\$562 value)

Thursday, February 16, 2017

Canada Coast to Coast
Sponsored by Wines of Canada
9:30-11:30 a.m.

VCC West, meeting room 109
Theme Country Plenary

+

Principals Welcome Lunch
Presented by JF Hillebrand
11:45 a.m.-1:15 p.m.

VCC East, Exhibit Hall A
Lunch

+

Trade Tasting with Trade Buyers Entry (badge access)
Presented by ContainerWorld
1:30-5 p.m.
VCC West, Ballroom D
Wine Tasting

+

International Festival Tasting (badge access)
7-10 p.m.
VCC West, Ballroom D
Wine Tasting

Friday, February 17, 2017

From Ground Up
Sponsored by Golden Mile Bench Association
9:30-11:15 a.m.

VCC West, meeting room 118
Wine Seminar

OR

Heartbreak & Backache
9:30-11:15 a.m.

VCC West, meeting room 110
Wine Seminar

OR

Okanagan Estate Collection
Sponsored by Mark Anthony Wine & Spirits
9:30-11:15 a.m.

VCC East, meeting room 8
Wine Seminar

OR

Sparkling Wines of Canada
Sponsored by Wines of Canada
9:30-11:15 a.m.
VCC West, meeting room 109
Wine Seminar

Celebrating Excellence: The 14th Annual Awards Lunch Featuring Wines of Canada

Sponsored by Wines of Canada and ContainerWorld
11:30 a.m.-1:15 p.m.
VCC East, Parkview Terrace
Lunch

+

Trade Tasting with Trade Buyers Entry (badge access)

Presented by ContainerWorld
1:30-5 p.m.
VCC West, Ballroom D
Wine Tasting

+

International Festival Tasting (badge access)
7-10 p.m.
VCC West, Ballroom D
Wine Tasting

FREE TICKET WITH HOTEL BOOKING DON'T WINE AND DRIVE

Book a downtown hotel through 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.

Trade Tasting, presented by ContainerWorld

950 wines • 180 wineries • 16 countries

The Trade Tasting, presented by ContainerWorld, is the best opportunity to explore the Tasting Room with your industry peers. This is a fantastic opportunity to meet wine producers from around the world, to taste rare wines, and perhaps to discover the next big thing in the industry.

169 Exclusive Wines (plus 780+ festival wines) available

The Trade Tastings, presented by ContainerWorld, are not only an excellent opportunity to network and taste away from the evening crowds, but also a chance to sample 169 wines of unique or special interest; these are in addition to the 780+ served at both trade and public tastings. A winery principal, identified by a royal blue lanyard, is a senior member of the winery, intimately involved in the wine-producing process as a winemaker, proprietor or senior executive. Feel free to ask questions – this is the best opportunity to find out more about each wine. Looking for more facetime with principals? Add on the Principals Welcome Lunch before the Thursday tasting.

📅 **Thursday, February 16**
Friday, February 17
 📍 **VCC West, Ballroom D**
 1055 Canada Place
 ⌚ 2:30-5 p.m.
 💰 **\$49**

Presented by



Trade Buyers Entry

Each day, the first hour in the room (1:30-2:30 p.m.) is reserved for trade buyers and executive chefs only, providing the time and freedom to taste wines and connect with wine industry personalities away from the crowds. VanWineFest defines buyers as wine and/or food industry trade professionals who purchase multiple cases of wine per month on behalf of their establishment.

0 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.



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

Trade Tasting, presented by ContainerWorld

Two Ways to Buy Wine Onsite

- **BC Liquor Stores Festival Wine Shop** – all wines served at the public tastings 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! Note that you must show your Tasting Room ticket for that session for admission to the shop.
- **Buy the Case** – Case lots of selected wines identified with a neck tag are for purchase. Place orders for your 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. This Shop the World initiative is organized by the IVSA.



BC LIQUOR STORES
Festival Wine Shop HOURS:
February 16 and February 17
 1:30-5 p.m. and 7-10 p.m.
February 18
 2:30-5 p.m. and 7-10 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.



Registration Required

Members of the trade must register online to purchase Trade Days Conference tickets. Individuals purchasing tickets for these events must provide their name, occupational title, and the name of their establishment prior to booking. A name tag with this information is required for entry to all Trade Tasting, presented by ContainerWorld, sessions, including Buyers Only Hour. To attend the Buyers Only Hour from 1:30-2:30 p.m., please ensure that you identify yourself as a buyer during the registration process.

TASTE THE 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 1:30 – 5:00 p.m.

FEBRUARY 17 1:30 – 5:00 p.m.

BC LIQUORSTORES
CELEBRATE LIFE...ENJOY RESPONSIBLY

www.bcliquorstores.com

Industry Symposium

Symposium on the Wine Economy in Canada: Crafting a Canadian Wine Culture



Featuring speakers, presentations and panels on the following topics:

- What are the benchmark moments in the history of wine in Canada?
- What are the contributions of wine importation, key developments in the domestic sector, and the prospects for export?
- From confederation to prohibition to the state of affairs today, what tectonic shifts could be under way for wine and liquor law and regulation in Canada?
- How have wines from around the world contributed to Canada's economy, cuisine and culture?
- How is wine and culinary tourism in Canada positioning wineries and wine regions for economic success?
- Where do Canadian wines fit in the global perspective?
- What are the ingredients for Canada to achieve a strong, prosperous wine economy and thriving Canadian wine culture?
- Education for Expansion – How does education play a role in the global future of the Canadian wine industry? Presented by the Wine & Spirit Education Trust (WSET)

Wednesday, February 15
VCC West, meeting room 121
& Ocean Foyer
1055 Canada Place
10 a.m. - 5 p.m.
(registration opens at
9:30 a.m.)
Includes buffet luncheon:
12:30-2 p.m.
Plus wine reception:
5-6 p.m.
\$125

Symposium Reception and Walk-About Wine Tasting

Features North American wines from British Columbia, Ontario, and California, reflecting new trends in grape-growing and winemaking, and with winery principals in attendance.

Sponsored by  **WSET** and the participating wineries

Full details, including speakers, schedule and wines, found at VanWineFest.ca

Full details, including wines, found at VanWineFest.ca

Masterclasses

Ontario's Star Whites

Ontario's glacial soils and moderating Great Lakes provide the perfect cool-climate home for both Riesling and Chardonnay. Join Christopher Waters for a masterclass on Ontario's two most important white grape varieties and learn why these varietals continue to earn top accolades at home and abroad. Experience Ontario's fine wine revolution.

Moderator: Christopher Waters

Panelists: Thomas Bachelder, Janet Dorozynski, Jamie Goode, John Szabo MS, Harald Thiel

Sponsored by



📅 **Wednesday, February 15**
📍 **VCC West, meeting room 109**
1055 Canada Place
🕒 9:30-11 a.m.
💰 **\$45**

There's No Place Like BC

Take a tour of BC wine across the province and discover why everything from light and delicate to ripe, rich and powerful wines can be produced. Join Rhys Pender MW and a panel of BC winemakers as they provide a glimpse into BC's diverse grape varieties, regions and styles and explore why there's no place like BC.

Moderator: Rhys Pender MW

Panelists: Michael Bartier, Nikki Callaway, Chris Carson, David Paterson, Chris Turyk

Sponsored by



📅 **Wednesday, February 15**
📍 **VCC West, meeting room 110**
1055 Canada Place
🕒 11:15 a.m.-12:45 p.m.
💰 **\$45**



Masterclasses

Poised for Pinot

Discover how Ontario's terroir expresses the heartbreak grape, Pinot Noir. Master Sommelier John Szabo presents a detailed seminar on Ontario's Pinot Noir featuring key examples from specific sub-appellations and vineyard sites in Niagara and Prince Edward County. Plan to dig deep and discover the energy, purity and elegance of Ontario's Pinot Noir.

Moderator: John Szabo MS

Panelists: Craig McDonald, Eugene Mlynczyk, Harald Thiel, Keith Tyers, Christopher Waters

Sponsored by



📅 **Wednesday, February 15**
📍 **VCC West, meeting room 109**
1055 Canada Place
🕒 2-3:30 p.m.
💰 **\$45**

BC: Diversity & Purity

We are cool climate and desert. We produce Icewine as well as big, powerful, sun-ripened reds and crisp, mineral sparkling wines. We are small, young, diverse and complex. We do a lot of things very well. What is BC's message to the world? **Diversity, Quality, Purity.**

Moderator: Treve Ring

Panelists: Jamie Goode, Pedro Parra, Rhys Pender MW

Sponsored by



📅 **Wednesday, February 15**
📍 **VCC West, meeting room 110**
1055 Canada Place
🕒 3:45-5:15 p.m.
💰 **\$45**

Also of interest to members of the trade:

Eighth Annual Seminar on **Wine & Liquor Law in British Columbia**
Tuesday, February 14, Metropolitan Hotel, Vancouver, BC





For full conference details, please visit LawSeminars.com

 **LAW SEMINARS INTERNATIONAL**
The power of information™

Plenary

Canada Coast to Coast

Canada's modern wine history is now multi-generational and has captured the world's attention. What's the inside story? Join insiders Rhys Pender, MW, and John Szabo, MS, for a state of the nation address on wine country Canada. Discover the key varietals that shine, and learn how nuances in climate conditions make a difference inside BC, Nova Scotia and Ontario.

 **Thursday, February 16**
 **VCC West, meeting room 109**
1055 Canada Place
 **9:30-11:30 a.m.**
 **\$60**

Moderators: John Szabo MS, Rhys Pender MW
Panelists: Anthony Gismondi, Moira Peters, Craig Pinhey, Christopher Waters

Sponsored by



BC Hospitality Foundation

The BC Hospitality Foundation provides support for individuals within the hospitality community, beyond traditional medical benefits and insurances, who are coping with a financial crisis arising from a health or medical condition. As well, it is committed to supporting the industry's next generation by providing scholarships to selected students enrolled in hospitality, culinary and wine programmes in BC.

Special thanks to:



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

Lunches

Principals Welcome Lunch, presented by JF Hillebrand

Join the 180 participating winery principals at this kick-off to the first Tasting Room session. Get a first taste of select wines from the room while catching up with colleagues from around the world. Then take a seat at the long tables to enjoy a delectable buffet-style menu created by VCC's executive chef Blair Rasmussen. Wines will be grouped alphabetically by wine agency.




 **Thursday, February 16**
 **VCC East, Exhibit Hall A**
999 Canada Place
 **11:45 a.m.-1:15 p.m.**
 **\$80**

Sponsored by



Celebrating Excellence: 14th Annual Awards Lunch Featuring Wines of Canada

At the 14th Annual Awards Lunch, guests are invited to attend a buffet style lunch that features delightfully paired Canadian wines and cuisine. With up to 40 wines available, this is the perfect setting for the unveiling of the Vancouver International Wine Festival award winners: Wine Program Excellence Awards, Sommelier of the Year and Spirited Industry Professional (SIP) Award.

 **Friday, February 17**
 **VCC East, Parkview Terrace**
999 Canada Place
 **11:30 a.m.-1:15 p.m.**
 **\$95**

Sponsored by



Trade Seminars

From Ground Up

In March 2015, the Golden Mile Bench was officially announced as a sub-Designated Viticultural Area (DVA) of the Okanagan Valley. This DVA recognizes the Golden Mile Bench's singular terroir due to its unique alluvial soil and micro-climate. This seminar explores the history of The Golden Mile, its unique terroir, and the research process for the sub-appellation.

Friday, February 17
VCC West, meeting room 118
1055 Canada Place
9:30-11:15 a.m.
\$45

Moderators: Anthony Gismondi, Rhys Pender MW

Sponsored by Golden Mile Bench Association



Okanagan Estate Collection

A unique opportunity to taste some of Canada's finest wines from Mission Hill, CedarCreek, CheckMate, and Martin's Lane wineries, guided by the Estates' four pioneering winemakers, and featuring new and pre-release vintages. This seminar conveys the passion and dedication required to craft fine wines from some of the most exceptional Okanagan vineyard sites; wines that are placing the Okanagan Valley on the global wine stage.

Friday, February 17
VCC East, meeting room 8
999 Canada Place
9:30-11:15 a.m.
\$45

Moderators: Ian Morden

Panelists: Darryl Brooker, Phil McGahan, Shane Munn, Taylor Whelan

Sponsored by



Trade Seminars

Sparkling Wines of Canada

Canadian sparkling wine is one of Canada's most exciting wine trends. Join Janet Dorozynski on a journey through the sparkling wines of Canada. Taste and learn about the varieties, styles and unique characteristics that Ontario, British Columbia and Nova Scotia sparkling wines have to offer.

Friday, February 17
VCC West, meeting room 109
1055 Canada Place
9:30-11:15 a.m.
\$45

Moderator: Janet Dorozynski

Panelists: Jamie Goode, Craig McDonald, Treve Ring, Sean Wood

Sponsored by



Heartbreak & Backache

Winemakers Forum on Pinot Noir & Riesling

A panel of distinguished winemakers and hands-on owners share their stories and insights on Riesling and Pinot Noir, two notorious cool-climate grapes famed for breaking backs in the vineyard and hearts in the winery. Learn about their challenges in the Okanagan Valley, Niagara Peninsula, Mosel Valley and other wine regions in the world, and how it relates to what's in your glass.

Friday, February 17
VCC West, meeting room 110
1055 Canada Place
9:30-11:15 a.m.
\$45

Moderator: Mark Shipway

Panelists: Nik Weis, Ann Sperling, David Paterson, Harald Thiel, Pedro Parra

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

Trade Days Personalities



Michael Bartier,
owner / winemaker,
Bartier Bros.
There's No Place Like BC



Darryl Brooker,
chief winemaker,
Mission Hill Family Estate
Okanagan Estate Collection



Chris Carson,
winemaker, Meyer Family
Vineyards
There's No Place Like BC



Anthony Gismond,
wine writer, *Vancouver Sun*,
WineAlign, *gismondionwine.com*
Canada Coast to Coast;
From Ground Up



Karen Graham,
principal, Wine Drops
The Wine Economy in Canada



Harry Hertscheg,
executive director,
Vancouver International Wine
Festival
Principals Welcome Lunch;
The Wine Economy in Canada



Fred Lee,
"Man About Town" columnist,
The Province, CBC Radio,
The Vancouver Courier
14th Annual Awards Lunch



Thomas Bachelder,
winemaker, Domaine Queylus
Ontario's Star Whites



Nikki Callaway,
senior winemaker,
Quails' Gate Winery
There's No Place Like BC



Janet Dorozynski,
wine educator, wine writer
Ontario's Star Whites;
Sparkling Wines of Canada



Jamie Goode,
wine writer, *The Sunday Express*,
wineanorak.com
BC: Diversity & Purity;
Ontario's Star Whites;
Sparkling Wines of Canada



Ian Harris,
chief executive, WSET
The Wine Economy in Canada



Mark Hicken,
lawyer, WineLaw.ca
The Wine Economy in Canada



Allison Markin,
principal,
All She Wrote Consulting
The Wine Economy in Canada

Trade Days Personalities



Craig McDonald,
senior winemaker, Trius Winery
Poised for Pinot



Eugene Mlynczyk MW,
strategic account manager,
vintages, Constellation Brands
Poised for Pinot



Shane Munn,
winemaker / general manager,
Martin's Lane Winery
Okanagan Estate Collection



David Paterson,
GM / winemaker,
Tantalus Vineyards
Heartbreak & Backache;
There's No Place Like BC



Moira Peters,
sommelier, wine educator
Canada Coast to Coast



Treve Ring,
wine writer, editor, *WineAlign*,
gismondionwine.com,
SIP Northwest Magazine
BC: Diversity & Purity;
Sparkling Wines of Canada



Ann Sperling,
owner & winemaker,
Sperling Vineyards
Heartbreak & Backache



Phil McGahan,
winemaker,
CheckMate Artisanal Winery
Okanagan Estate Collection



Ian Morden,
managing director,
Mission Hill Family Estate &
Sebastian Farms
Okanagan Estate Collection



Pedro Parra,
terroir expert, Haywire
BC: Diversity & Purity;
Heartbreak & Backache



Rhys Pender MW,
wine writer, educator,
owner Wine Plus+
BC: Diversity & Purity; *Canada*
Coast to Coast; *From Ground Up*;
There's No Place Like BC



Craig Pinhey,
wine writer, educator, judge
Canada Coast to Coast



Mark Shipway,
wine department head,
The International
Culinary School
Heartbreak & Backache



John Szabo MS,
wine writer, sommelier,
WineAlign
Canada Coast to Coast;
Ontario's Star Whites;
Poised for Pinot

Trade Days Personalities



Harald Thiel,
vigneron / proprietor, Hidden
Bench Vineyards and Winery
Heartbreak & Backache;
Ontario's Star Whites;
Poised for Pinot



Chris Turyk,
winery ambassador,
Unsworth Vineyards
There's No Place Like BC



Keith Tyers,
winemaker, Closson Chase
Poised for Pinot



Christopher Waters,
wine writer, wine educator,
editor, *VINES Magazine*
Canada Coast to Coast;
Ontario's Star Whites;
Poised for Pinot



Nik Weis,
owner / winemaker,
Nik Weis St. Urbans-Hof
Heartbreak & Backache



Sean Wood,
wine writer, Wood on Wine,
The Chronicle Herald
Sparkling Wines of Canada



Taylor Whelan,
winemaker,
CedarCreek Estate Winery
Okanagan Estate Collection



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 VANCOUVER
MAGAZINE

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
Nici 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*)
Honorable 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 to see all our Trade Competition Winners and bookmark your guide to great winning & dining.

Celebrating Excellence

2017 Celebrating Excellence Program

Three annual industry awards will be presented at the 14th Annual Awards Lunch:

- Spirited Industry Professional Award
- Sommelier of the Year
- Wine Program Excellence Awards

Come and celebrate with Vancouver's best!

For more information and a full list of past winners of these awards, visit VanWineFest.ca.

Sponsored by



Judges congratulate Mathew Koyanagi, executive sous chef of Raitown Catering, and Hahn Family Wines, on the top pairing at 2016 Vintners Brunch

Wine Program Excellence Awards

The Vancouver International Wine Program Excellence awards pay tribute to restaurateurs who have committed to producing an original and creative wine program. Restaurants are invited to submit their wine program details to a panel of respected wine critics for judging. The categories open are: Platinum, Gold, Silver, Bronze and Honourable Mention.

Key criteria

- The philosophy behind the restaurant's wine program
- How successfully wine and food pairing goals match the philosophy
- Wine education for staff
- User-friendly format free of grammatical and spelling errors
- Value for consumers

Winners will be announced at the Awards Lunch and will be posted online at the VanWineFest website, and the results will be published in Vancouver Magazine and The Vancouver Sun.

Applications for the 2018 Wine Program Excellence Awards will close November 1, 2017.



Celebrating Excellence

Sommelier of the Year

The Sommelier of the Year was selected in January by the BC Chapter of the Canadian Association of Professional Sommeliers (CAPS) at an intensive one-day competition, evaluating wine knowledge and service. As Sommelier of the Year, the winner joins an elite group of Canadian sommeliers and receives a Trade Days Conference Pass to attend the Vancouver International Wine Festival in the following year, as well as two \$1,000 USD Delta Air Lines vouchers.

Past winners

- Alistair Veen (2016)
- Jason Yamasaki (2015)
- Mike Bernardo (2014)
- Samantha Rahn (2013)
- Terry Threlfall (2012)
- Owen Knowlton (2011)
- Kurtis Kolt (2010)
- Andrea Vescovi (2009)
- Neil Ingram (2008)
- Chris Van Nus (2007)
- Sebastien Le Goff (2006)
- Tom Doughty (2005)
- Mark Taylor (2004)
- Barbara Philip, MW (2003)
- Peter Bodnar Rod (2002)
- Mark Davidson (2001)
- Brent Hayman (2000)

In partnership with



Spirited Industry Professional

The annual Spirited Industry Professional Award is presented to an individual who has made a significant contribution to the sales, service or promotion of wine in British Columbia. VanWineFest solicits nominations from across the province to recognize Spirited Industry Professionals who have made a significant and indisputable impact upon British Columbian wine culture.

Past winners

- Norman Gladstone (2016)
- Howard Soon (2015)
- Mark Davidson (2014)
- Sid Cross (2013)
- Richard Carras (2012)
- Jurgen Gothe (2011)
- Anthony Gismondi (2010)
- John Schreiner (2009)
- Christine Coletta (2008)
- David Scholefield (2007)
- Darryl Weinbren (2006)

Vintners Brunch Food and Wine Pairing Competition

During the annual Vintners Brunch, a panel of experts will put the chefs to the test with their analysis of just how well they've paired their dish with their featured wine. The results are announced at the end of the brunch.

Past winners

- Mathew Koyanagi, *Raitown Catering* (2016)
- Nicholas Hipperson, *Farm 2 Fork* (2015)
- Wayne Sych, *Joe Fortes Seafood & Chop House* (2014)
- Alvin Pillay, *Killjoy Barbers* (2013)
- Scott Kidd, *LIFT* (2012)
- Neil Taylor, *Cibo Trattoria* (2011)
- Jonathan Chovancek, *Culinary Capers Catering* (2010)
- Blair Rasmussen, *Vancouver Convention Centre* (2009)
- Tim Muehlbauer, *Northwest Culinary Academy* (2008)

Sponsored by



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.

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*

8th Generation Vineyard
50th Parallel Estate
Averill Creek Vineyard
Baillie-Grohman Estate Winery
Bartier Bros.
Bench 1775
Black Hills Estate Winery
Blasted Church Vineyards
Burrowing Owl Estate Winery
C.C. Jentsch Cellars
Cassini Cellars
CedarCreek Estate Winery
Chaberton Estate Winery
Church & State Wines
Culmina Family Estate Winery
Evolve Cellars
Ex Nihilo Vineyards
Fort Berens Estate Winery
Foxtrot Vineyards
Gehring Brothers Estate Winery

Gold Hill
Harper's Trail Estate Winery
Haywire
Hester Creek Estate Winery
Hillside Winery
Howling Bluff Estate Winery
Inniskillin Okanagan Estate
Intersection Estate Winery
Jackson-Triggs Okanagan Estate
LA FRENZ WINERY
Lake Breeze Vineyards
Laughing Stock Vineyards
Liquidity Wines
Maverick Estate Winery
Meyer Family Vineyards
Mission Hill Family Estate
Moon Curser Vineyards
Moraine Estate Winery
Nk'Mip Cellars
Noble Ridge Vineyard & Winery
One Faith Vineyards

Osoyoos Larose
Painted Rock Estate Winery
Pentâge Winery
Poplar Grove Winery
Quails' Gate Winery
Red Rooster
Road 13 Vineyards
Sandhill
Sperling Vineyards
SpierHead Winery
Stag's Hollow Winery
Summerhill Pyramid Winery
Tantalus Vineyards
Tightrope Winery
TIME Winery
Tinhorn Creek Vineyards
Township 7 Vineyards
and Winery
Unsworth Vineyards
Wild Goose 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.*

Benjamin Bridge
Blomidon Estate Winery

Devonian Coast Wineries
Domaine de Grand Pré

L'Acadie Vineyards
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.*

Château des Charmes
Closion Chase
Colio Estate Wines
Domaine Queylus

Hidden Bench Vineyards
and Winery
Inniskillin Niagara Estate
Jackson-Triggs Niagara Estate

Peelee Island Winery
Pillitteri Estates Winery
Trius Winery

SAKE

Artisan SakeMaker at Granville Island



Delta One available on long-haul international flights, and on transcontinental flights between JFK and LAX, and JFK and SFO. Must be 21 or over for alcoholic beverages; please drink responsibly. Get the details at delta.com/deltaone.

Full details, including wines, found at VanWineFest.ca

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
Bodega Catena Zapata

Graffigna
MASI Tupungato

Bodega Renacer
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
Barossa Valley Estate
Chapel Hill

Hardys Wines
Inland Trading Co.
Majella Wines

Yalumba

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 for more information.](http://WinesofChile.org)

Anakena
Arboleda
Viña Errázuriz

Viña Montes
Viña Santa Ema
Undurraga

Viña Ventisquero

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

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

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

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
Bortolomio
Carpineto
CAVIT
Cantine Giacomo Montesor
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

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 for more information.

Marisco Vineyards
Mud House Wines

Stoneleigh
Villa Maria

Whitehaven

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.*

Fonseca

Taylor Fladgate

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.*

Les Vins Bonhomme
Campo Viejo
Familia Castaño

Codorníu Raventós
CVNE - Compañía Vinícola
del Norte de España

IberWine
Juan Gil Family Estates
Vivanco

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 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 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.*

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.*

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!

BC LIQUORSTORES
CELEBRATE LIFE...ENJOY RESPONSIBLY

www.bcliquorstores.com

Festival Partners

BENEFITING



MAJOR SPONSORS



MAJOR PARTNERS



PREMIUM SPONSORS



OFFICIAL SPONSORS



EVENT AND TASTING ROOM SPONSORS

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.

Black Hills Estate Winery
CedarCreek Estate Winery
CheckMate Artisanal Winery
Chef's Table Society
D'oro Gelato
GismondOnWine.com
Golden Mile Bench Association

Martin's Lane
Mission Hill Family Estate
Molson Coors
New Zealand Winegrowers
Pacific Institute of Culinary Arts
The Province
Puddifoot

Terra Breads
Terra Foods
Wine Australia
Wines from Spain
WSET

Our Supporters

The Wine Festival is Generously Supported by

Consulates

Consulate General of Argentina
Australian Consulate
Consulate General of Chile
Embassy of the Republic of Croatia
Consulate General of France
Consulate General of the
Federal Republic of Germany

Consulate General of Greece
Consulate General of Italy
Consulate General of Japan
New Zealand Consulate General
Consulate General of Portugal
Consulate General of Spain

Consulate General of the
Republic of Turkey
Consulate General of the
United States of America
Consulate of Uruguay

Participating Agents

Alto Beverage Group
Andrew Peller
Andrew Peller Import Agency
Appellation Wine Marketing
Authentic Wine & Spirits
Merchants
The Bacchus Group
Beverage International
Distributor
Blue Note Wine & Spirits
Boushelong Wine & Spirit
International
Canada National Icewine Culture
Charton-Hobbs
Constellation Brands
Corby Spirit and Wine
Crush Imports
Delegat Canada

The Delf Group
Direct Wines
Dream Wines
E & J Gallo Winery Canada
Evolution Fine Wines
Icon Fine Wine & Spirits
International Cellars
La Grotta Del Formaggio
Landmark Selections
Lone Tree Cellars
Mark Anthony Wine & Spirits
Mondia Alliance Canada
Pacific Wine & Spirits
Patagonia Imports
Peacock & Martin
Wine Merchants
Philippe Dandurand Wines
PMA Canada

Quaff Wines & Spirits
Renaissance Wine Merchants
Revelry Imports
Roust Canada
Select Wines
Stile Brands
Summit Fine Wines
Suvla Canada
Treasury Wine Estates
Trialto Wine Group
Univins and Spirits
Vino Allegro Wine Imports
Vintage Corks
Vintage Trade
Vintage West Wine Marketing
Whitehall
The Wine List
The Wine Syndicate

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

Industry Partners

BC Hospitality Foundation
BC Liquor Stores
BC Ministry of International Trade
BC Ministry of Small Business,
Red Tape Reduction and
Responsible for the Liquor
Distribution Branch

British Columbia Liquor
Distribution Branch
Canadian Association of
Professional Sommeliers
ContainerWorld Forwarding
Services Inc.
Fairmont Hotel Vancouver
Hunter Litigation Chambers

Import Vintners & Spirits
Association
ITS Consulting Inc.
JF Hillebrand Canada
Pedersen's Rentals
Vancouver Convention Centre
WH Puddifoot Inc

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

BardontheBeach.org

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.

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.

Bacchanalia GALA DINNER + AUCTION

The main fundraising event for Bard on the Beach is the annual Bacchanalia Gala Dinner + Auction, one of the most spectacular wine and food events in the city - an 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!

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

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

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

**REGISTER NOW
FOR BARD E-NEWS**




for exclusive offers and play details!

bardonthebeach.org



Vancouver International
Wine Festival
202-162 West 1st Avenue
Vancouver, BC
V5Y 0H6

FOR TICKETS CALL
604.873.3311
1.877.321.3121

Sign up for VanWineFest E-News at
VanWineFest.ca
   /VanWineFest
#VWVF

VANCOUVER
SUN

