

A Fundraiser for

BARD ON THE BEACH
SHAKESPEARE FESTIVAL

VANCOUVER INTERNATIONAL WINE FESTIVAL



Presented by **THE VANCOUVER SUN**

February 20-March 1, 2015



ACURA

**INTERNATIONAL FESTIVAL
TASTING ROOM**

Bacchanalia
GALA DINNER + AUCTION
February 20

Global Focus
SYRAH+SHIRAZ

#VIWF | VanWineFest.ca

Featuring

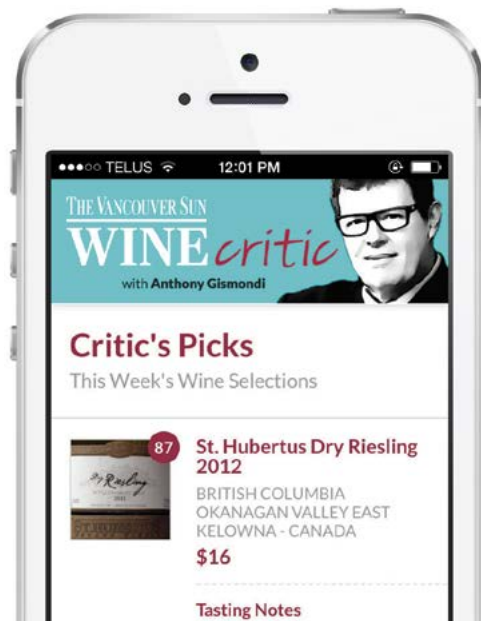
**SAVOUR
AUSTRALIA**

Wine Australia



Take Gismondi wine shopping with you.

Find wine suggestions sorted by price, colour, varietal and more. Satisfy your craving for wine knowledge with articles and videos from one of the most respected wine experts in North America.



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SUNWINECRITIC.COM



37th Vancouver International Wine Festival

Presented by **THE VANCOUVER SUN**
SERIOUSLY WESTCOAST

The Wine World is Here

1,750+ wines • 14 countries • 170 wineries • 53 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 an annual weeklong celebration of wine and food. From educational wine seminars, tastings and minglers to lunches, winery dinners and the ever-popular Vintners Brunch, you'll be sure to find something to please your palate.

Acura International Festival Tasting Room: This is where the wine world gathers. All 170 participating wineries are gathered in one room, with a principal in attendance pouring a selection of wines from their cellars.

Savour Australia: This year, the spotlight is on Australia as the 2015 theme country. Explore the history, evolution and revolution of Australian wine through 55 award-winning wineries in the Acura Tasting Room. Throughout festival week, winery dinners, wine seminars with iconic flights, the "Savour Australia" lounge party, a gourmet "Restaurant Australia" grazing lunch and trade events will take festivalgoers on an epicurean journey across Australia.

Global Focus – Syrah+Shiraz: From the Rhône Valley to the Barossa Valley to the Okanagan Valley, Syrah (aka Shiraz) can be found across the wine world – and in 2015, as the festival's global focus. You'll find more than 170 expressions of Shiraz and Syrah throughout the Acura Tasting Room, including a special tasting station to help you explore the regional variances in this versatile grape.

How to Order

VanWineFest.ca • 604.873.3311

Public Events – Tickets to all public events go on sale **Tuesday, January 6 at 9:30 a.m.**

Event tickets are available **online at VanWineFest.ca**

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

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

- All ticket sales are final. No refunds, exchanges or replacement tickets.
- All ticket prices include wine, food (if it is a food event), gratuities, service charges, and taxes.
- All attendees must be 19+. **NO MINORS.** Note: Two pieces of ID will be required at the door.
- Please taste responsibly. Make a plan to Get Home Safe.
- Festival events begin promptly. Seating for latecomers is not guaranteed and money will not be refunded.
- VanWineFest and Bard on the Beach do not accept liability for tickets lost or misplaced.
- Program is subject to change.
- Winery dinners, the Gold Pass, Super Saturday Pack and Trade Days Conference Pass are only available until **February 10.**
- Tickets limits may apply to some events.

Trade Days Conference

Tickets to all Trade Days Conference events go on sale Tuesday, January 27 at 9:30 a.m.

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

Follow us on Twitter @VanWineFest, join the #VIWF conversation, or like us on Facebook /VanWineFest for the latest festival updates.

SAVOUR AUSTRALIA



Australia seamlessly balances its ancient geology and 200-year winemaking history with a youthful energy and restlessness. Respecting wine tradition and modern craftsmanship, showcasing regionally distinct flavours and producing fine wines to suit fresh local cuisine, all signify the modern Australia.

With a multitude of wine styles ranging from fresh whites and light savoury reds, to full-bodied reds and sweet dessert wines and everything in between, Australia's wine regions continue to make their own rules. You'll have plenty to explore and savour from Australia at the 2015 festival.

I ♥ SHIRAZ

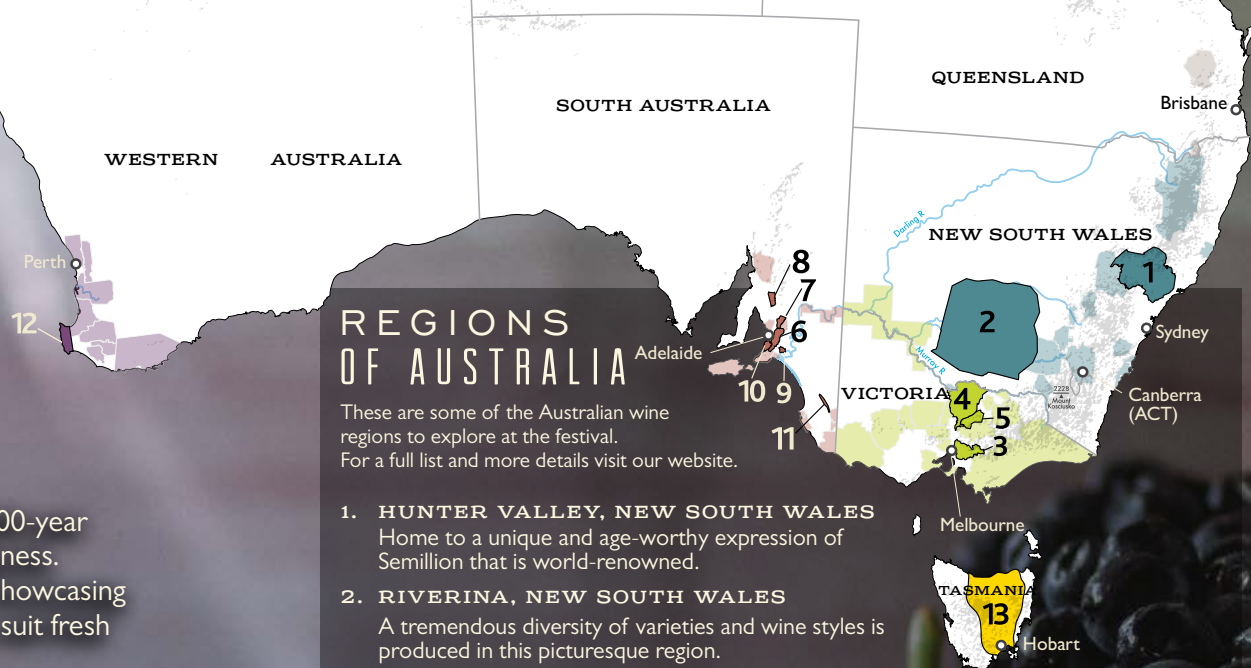
#iloveshiraz

As one of the original varieties brought over from Europe, Shiraz established itself early as Australia's hero variety and started a great love-affair with Australian wine the world over. The Shiraz grape is found in almost every wine region in Australia producing a variety of styles and it's not uncommon for Shiraz vines to be more than 100 years old. From cool-climate raspberry-scented, peppery characters through to full-bodied, richly flavored, warmer-climate versions, Australian Shiraz exhibits the full array of styles obtainable with this classic variety.

February 27, 2015 is Global Shiraz Day.

How much do you love it?

Taste, tweet and share #iloveshiraz



REGIONS OF AUSTRALIA

These are some of the Australian wine regions to explore at the festival. For a full list and more details visit our website.

- 1. HUNTER VALLEY, NEW SOUTH WALES**
Home to a unique and age-worthy expression of Semillon that is world-renowned.
- 2. RIVERINA, NEW SOUTH WALES**
A tremendous diversity of varieties and wine styles is produced in this picturesque region.
- 3. YARRA VALLEY, VICTORIA**
The cool temps help shape elegant Pinot Noir, sparkling wine, Chardonnay and Shiraz.
- 4. GOULBURN VALLEY, VICTORIA**
Home to the oldest Shiraz and Marsanne vineyards in Victoria.
- 5. STRATHBOGIE RANGES, VICTORIA**
A classic Victorian bushland region; best known for Shiraz, Chardonnay and lip-smacking Riesling.
- 6. ADELAIDE HILLS, SOUTH AUSTRALIA**
The cool vineyards sitting at 400 metres have helped Sauvignon Blanc become the signature variety.
- 7. BAROSSA, SOUTH AUSTRALIA**
The largest plantings of old vine Shiraz, Grenache and Mourvèdre in the world.
- 8. CLARE VALLEY, SOUTH AUSTRALIA**
This picturesque hilly region has established itself as one of the best producers of dry Riesling in Australia.
- 9. LANGHORNE CREEK, SOUTH AUSTRALIA**
Many varieties thrive in this gentle climate but it's Cabernet and Shiraz that steal the show.
- 10. MCLAREN VALE, SOUTH AUSTRALIA**
The star performers of this ocean-side region are Shiraz and Grenache from some of the oldest vines in the world.
- 11. PADTHAWAY, SOUTH AUSTRALIA**
Located in the Limestone Coast Zone and famous for peach and melon-flavoured Chardonnay.
- 12. MARGARET RIVER, WESTERN AUSTRALIA**
Cooling ocean breezes shape complex Cabernet Sauvignon and some of Australia's best Chardonnay.
- 13. TASMANIA**
Tasmania is a Pinot Noir, Chardonnay and sparkling wine heaven for Australian wine producers.

In 2015, the global focus is on Syrah – or as the Aussie say, Shiraz. One of the world’s most planted grapes, Syrah can be found throughout the wine world, from the Rhône Valley to the Barossa Valley to the Okanagan Valley.

There are those who believe that Syrah originated in Persia, perhaps near the city of Shiraz in modern Iran. Some say the grape was brought to France from Syracuse (hence Syrah) by Roman legions, but DNA testing has played spoiler to these stories. Instead, a study conducted at the University of California, Davis, discovered that Syrah was the offspring of two little-planted grapes from southeastern France, Dureza and Mondeuse blanche.

Syrah rose to prominence through the classic northern Rhône Valley wine, Hermitage, grown on the granite hill above Tain l’Hermitage in Northern Rhône. These wines were made to last, ageing beautifully for decades. Before the implementation of appellation rules, Hermitage Syrah was used as a blending component by Bordeaux chateaux to improve their wines, and Bordeaux marked “Hermitage” were highly sought after.

Syrah continues to be a popular blending grape for its ability to flesh out wines, and small amounts of Syrah can be used in Rosé production, Port-style fortified wines and sparkling red wine. The southern Rhône blend of Grenache, Syrah and Mourvèdre (GSM), found in Châteauneuf-du-Pape and Côtes-du-Rhône, is also widely produced in South Australia and California’s Central Coast

In Australia, where the grape was introduced in 1832 by James Busby, Shiraz is considered a “local hero”, popular as a varietal, a sparkling wine, in a blend with Cabernet Sauvignon, or even co-fermented with some Viognier. The name Shiraz is possibly a shout-out to the Persian legend, or perhaps just a mis-translation from French to English. (Busby spelled it as “Scyras” and “Ciras”).

While Syrah and Shiraz are the same grape, they can be vastly different wines. Shiraz wines from grapes grown in hotter climates such as the Barossa Valley are fuller-bodied, sweeter and riper, with hints of chocolate. Cooler climate Syrahs, typified by the classic Rhônes of Hermitage and Côte-Rôtie, are more medium-bodied with higher levels of tannins, and flavours of blackberry, mint and black pepper.

You’ll find a wide variety of Syrah and Shiraz throughout the Acura Tasting Room, including a special tasting station to help you explore the regional expressions of this versatile grape, as well as the global focus seminar, All About Syrah on Thursday, February 26.

Friday, February 20 / 5:45-11 p.m.

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

Experience the ultimate in wine and food pairing: a sparkling wine reception and nine wines paired with five courses. The Fairmont Hotel Vancouver’s executive chef, Cameron Ballendine, will create a series of gastronomic delights that will leave your senses reeling. And if that’s not enough, auctions will include unique culinary experiences, excursions and extravaganzas, featuring chefs and sommeliers from the West Coast’s top restaurants.

Dinner Wines:

- Jansz Premium Cuvée NV** – Tasmania, Australia
- McWilliam’s Mount Pleasant Cellar Aged “Elizabeth” Semillon 2007** – Hunter Valley, Australia
- Robert Mondavi To Kalon Vineyard Fumé Blanc Reserve 2012** – Napa Valley, California
- Yering Station Reserve Pinot Noir 2012** – Yarra Valley, Australia
- Davis Bynum Jane’s Vineyard Dijon Clone 667 Pinot Noir 2012** – Russian River Valley, California
- Penfolds RWT Shiraz 2012** – Barossa Valley, Australia
- Gérard Bertrand La Forge 2011** – Corbières Boutenac, France
- Hess Collection Mount Veeder 19 Block Cuvée 2011** – Napa Valley, California
- Serafino Sharktooth Wild Ferment Chardonnay 2013** – McLaren Vale, Australia
- Fonseca Guimaraens Vintage Port 1995** – Oporto, 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 \$8.3 million for the arts. A tax receipt is issued for a portion of each Gala ticket purchased.

A raffle prize, featuring a spectacular trip for two to Australia, will be awarded during the Gala. For details and to download an order form, visit **VanWineFest.ca**. Tickets are only \$100 each and only 200 will be sold. You don’t have to be present to win.

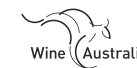
**The Fairmont
Hotel Vancouver**
900 West Georgia Street
\$395/\$3160 table of 8

A fundraiser for



Sponsored by
Deloitte.

Raffle sponsor



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





INTERNATIONAL FESTIVAL TASTING ROOM

The wine world takes centre stage in the *Acura Tasting Room*, with three nights and one afternoon of unparalleled tasting opportunities. Tickets are available online at VanWineFest.ca

International Festival Tasting
VCC West, Ballroom D
1055 Canada Place

\$89 evenings
\$68 Saturday matinee

Thursday, Friday and Saturday
February 26, 27 and 28 / 7-10 p.m.
Saturday, February 28 / 3-5 p.m.

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

770+ wines • 170 wineries • 14 countries

If you attend only one of the festival's 53 events, make it an International Festival Tasting. The Acura Tasting Room is the heart of the festival, and you'll find 770+ wines offered by 170 wineries from 14 nations, organized by country.

Savour Australia

This year's theme country offers a dynamic look at the history, evolution and revolution of Australia through 55 award-winning wineries in a special section of the room. Attendees will sip and savour their way through regional zones, Shiraz intensives and an interactive tasting station themed around Cool Climate, Mod Oz, the Chardonnay revolution, the Epicurean Way, and wine science with the Australian Wine Research Institute.

Syrah+Shiraz

This year's global focus is Syrah – aka Shiraz. You'll find a wide variety of Syrah and Shiraz throughout the Acura Tasting Room, as a varietal and in a blend, including a special tasting station to help you explore the regional expressions of this versatile grape.

Regional Tasting Stations

In addition to visiting the individual winery tables, stop by the regional tasting stations hosted by Argentina, Australia, British Columbia, New York State and New Zealand and explore the unique wines of a specific area of the wine world.



Vine Stars

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

30% 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. The **Saturday matinee session** also has a lower capacity, and offers a less expensive, albeit shorter, tasting experience that takes full advantage of the glorious wall of windows looking out across Coal Harbour.

Two ways to buy wine onsite

- **BC Liquor Stores Festival Wine Shop** – all wines served in the room are available for purchase there but some are in VERY limited supply. When you discover a wine that you want to enjoy at home, don't wait until the end of the session to buy it as it might be sold out – put it in the handy bottle check, and then continue your tasting session. Repeat as necessary. When you're ready to leave, check out your wines. And if you live in British Columbia, whether you've bought one bottle or several cases, your wine can be shipped free of charge to your nearest BC Liquor Store. Very convenient! 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 those must-have wines directly at the participating winery tables and they'll be delivered to your closest BC Liquor Store within two weeks of the conclusion of the festival. This Shop the World initiative is organized by the IVSA.

Principals Bottle Signing Station

Loved the wine? During each tasting room session, vine stars will be available in the onsite BC Liquor Stores wine shop to autograph a special bottle to add to your cellar. This is another great opportunity to meet the men and women behind the wine, up close and personal.

Words to the wise

This is a wine tasting, not a food event, so be sure to have a meal before you arrive. You will, however, be able to find food samples throughout the room. 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!

Supported by



Enjoy samples at



BC Liquor Stores
Festival Wine Shop hours:
February 26, 27 & 28
7-10 p.m.
February 28
3-5 p.m.

Entry with tasting room ticket only



FREE TICKET WITH HOTEL BOOKING

DON'T WINE AND DRIVE

Book a downtown hotel through beVancouver.com and get **one FREE International Tasting ticket** (\$89 or \$68 value). Choose from 35+ hotels. One ticket per booking.



Subject to availability. Some conditions apply. Details online.

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 26 7 – 10 p.m.
FEBRUARY 27 7 – 10 p.m.
FEBRUARY 28 3 – 5 p.m. | 7 – 10 p.m.

BC LIQUOR STORES
CELEBRATE LIFE...ENJOY RESPONSIBLY

www.bcliquorstores.com

Buy tickets:
VanWineFest.ca
604.873.3311

Go Gold!

Gold Pass \$480 (\$645 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 Acura Tasting Room from 7-10 p.m. *(\$267 value)*

Three afternoons (Thursday, Friday and Saturday) at the exclusive Trade Tasting sessions, Thursday and Friday, 2:30-5 p.m. *(\$90 value)* + Saturday matinee IFT, 3-5 p.m. *(\$68 value)*

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

Admission to the Wells Fargo Gold Pass Tasting Lounge on Friday and Saturday from 5:30-9 p.m. *(\$160 value)* featuring:

- A selection of premium wines
- A selection of light bites

Priority access to the Acura 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.

Friday, February 27 & Saturday, February 28

Wells Fargo Gold Pass Tasting Lounge

Amplify your wine festival experience with VIP treatment. Sample an assortment of select festival bottles, guided by sommeliers, and enjoy some light bites before heading to the Acura Tasting Room at 7 p.m. Need a break from the crowds? Simply return to the lounge for a more intimate experience.

VCC West, meeting room 201,
1055 Canada Place
5:30-9 p.m.
**\$169 (includes International
Festival Tasting, 7-10 p.m.)**

Sponsored by



Saturday, February 28

Super Saturday Pack

Make a VanWineFest day of it on February 28 with full access to the Acura Tasting Room. Taste to your heart's content with a ticket to the Saturday matinee IFT, the Saturday evening IFT, and the Saturday Gold Pass Tasting Lounge. Discover new wines in the afternoon, relax and enjoy some light bites and select festival bottles in the Gold Pass Tasting Lounge, and then return to the Acura Tasting Room to explore more wines, meet more principals, and pick up more bottles (or cases) at the onsite BC Liquor Stores Festival Wine Shop.

\$199

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.

Tuesday, February 24

Borden Ladner Gervais, Boardroom
1200 - 200 Burrard Street
4-5:30 p.m.
\$100

A Decade of Portfolio

Explore 10 years of one of Canada's iconic red wines from the Naramata Bench's Laughing Stock Vineyards. Not many BC wineries can showcase a decade of vintages of the same wine, particularly as award winning as Portfolio, Laughing Stock's flagship Bordeaux-style blend. Come see how our Portfolio has performed.

Sponsored by



Thursday, February 26

VCC West
meeting room 109
1055 Canada Place
5:15-6:45 p.m.
\$65

All About Syrah

Found throughout the wine world, from the Rhône Valley to the Barossa Valley to the Okanagan Valley, Syrah is popular as a varietal, in a blend, or even co-fermented with some Viognier. Festival sommelier Terry Threlfall will take you through the many facets of Syrah, aka Shiraz, this year's global focus, with representation from wine regions around the world.

VCC West
meeting room 118
1055 Canada Place
5:15-6:45 p.m.
\$65

Wynns: Benchmark Terroir

Wynns is Coonawarra's preeminent wine producer, with many of the region's best, longest-established vineyard sites. Today the wines are regarded as district benchmarks, lauded for their consistent quality and depth of flavour. Join Wynns' Winemaker Sue Hodder to explore expressions of Cabernet Sauvignon and Shiraz through the microclimates of Coonawarra, showcasing the variety of the region.

Sponsored by



Friday, February 27

Barossa's Old Vine Heritage

Barossa is home to the largest known collection of pre-phyloxera old-vine material in the world. These viticultural jewels are celebrated and preserved as Australia's unique inheritance to the world of fine wine. Catch a rare glimpse of the wine from these vineyards and the stories and people behind the vines.

Sponsored by



Geological Gems

Deep dive into Australia's soil and rock beds. Savour their influence on the wines to discover Australian regionality through the lens of its geological landscape. Explore effects of intense Terra Rossa soils, ancient sand deposits and prehistoric beds of slate and limestone. A study in Australian terroir at its best.

Sponsored by



Montes: 25 Years + Beyond

Experience the magic of Montes Wines with Aurelio Montes in this experiential event illuminating 25 years of winemaking wisdom. This seminar focuses on: "History" – Montes Alpha Cabernet Sauvignon vertical tasting; "Innovation" – Dry Farming comparison; and "Pride in Winemaking" – tasting the Icon wines of Montes.

Sponsored by



VCC West
meeting room 121
1055 Canada Place
5:15-6:45 p.m.
\$75

VCC West
meeting room 109
1055 Canada Place
5:15-6:45 p.m.
\$55

VCC West
meeting room 118
1055 Canada Place
5:15-6:45 p.m.
\$75



David & Cynthia Enns, Principals,
A Decade of Portfolio



Terry Threlfall, Moderator,
All About Syrah



Sue Hodder, Principal,
Wynns: Benchmark Terroir



Tony Gismondi, Moderator,
Barossa's Old Vine Heritage



Mark Davidson, Moderator,
Geological Gems, Mod Oz



Aurelio Montes, Principal,
Montes: 25 Years + Beyond

Saturday, February 28

VCC West
meeting room 121
1055 Canada Place
5:15-6:45 p.m.
\$55

McLaren Vale Scarce Earth

Explore the diversity of McLaren Vale, one of the most geologically complex wine regions in the world. This unique seminar showcases the collaborative McLaren Vale Scarce Earth Single Vineyard Shiraz project and its exploration of single vineyard Shiraz from different geologies, soils, elevations and sustainable viticultural practices in McLaren Vale.

Sponsored by



VCC West
meeting room 109
1055 Canada Place
5:15-6:45 p.m.
\$45

Mod Oz

Embody the adventurous spirit of Australia through the wines of 'Mod Oz'. You will come to 'expect the unexpected' after exploring Australia's winemaking evolution and revolution. Discover alternative and Mediterranean varietals; contemporary examples of traditional varieties; and unusual and innovative winemaking techniques emerging in Australia today.

Sponsored by



Treve Ring, Moderator,
Mod Oz

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

Tuesday, February 24

Savour Australia - Theme Country Lounge Party

Engage your senses at the Savour Australia Lounge Party. Indulge in sultry Shiraz and sophisticated white wines; delight in artisanal late-night bites provided by Dirty Apron Cooking School; chill to the DJ's beats and bask in the moody lounge setting. It will be a tantalizing evening.

130 West
130 West 4th Avenue
8:30-10:30 p.m.
\$65

Sponsored by



Wednesday, February 25

California Cruisin'

An evening of sipping, noshing and hobnobbing with the stars of California wine country. Relax in the cool vibe of California and socialize with principals from the featured wineries from the Golden State, who will be pouring their liquid sunshine in the glass. California style tapas, music, funky entertainment and a buzz-worthy room round out this not-to-be missed evening of sipping in style.

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

Sponsored by



Saturday, February 28

25 Under \$25

One of the most popular events of the festival, 25 Under \$25 highlights a coveted selection of wines punching well above their weight, offering the best quality to price ratio on the market. James Nevison, *The Province's* "Wine Guy" and author of the best-selling Had a Glass series of wine guides, handles the hosting duties.

VCC West
meeting room 221
1055 Canada Place
5:15-6:45 p.m.
\$49

Sponsored by



It starts here.

Sunday, March 1

Aromatics Kitchen Party

Celebrate the close of festival week with a kitchen party-style wine and food experience dedicated to aromatic wines. These white and sparkling wines are a feast for your senses, bursting with enticing aromas. Explore this marketplace setting, sampling aromatic wines from around the world complemented by small plates and food samples.

Miele Showroom
69 Smithe Street
3-5 p.m.
\$59

Sponsored by



BUY THE CASE

Shop the World Program

DID YOU KNOW...

Many of the Tasting Room wines are available to be ordered **BUY THE CASE** from representatives at the winery tables!

These wines are identified with the **BUY THE CASE** neck tags.

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



The IVSA is the proud sponsor of the **BUY THE CASE** program.

Full details,
including wines, found at
VanWineFest.ca

Saturday
Lunches

Sit-down or grazing, these multi-winery food and wine extravaganzas are the perfect way to explore the wine and cuisine of a particular country or region.

Saturday, February 28

Restaurant Australia

You're invited to Restaurant Australia, where you'll experience how Australia is serving up the best food and wine experiences in remarkable locations every day. Meander through market stalls, relax and lounge, sip and savour your way through this unique culinary adventure.

VCC West
Level 3
1055 Canada Place
12-2 p.m.
\$99

Sponsored by



Celebrate Argentina

Take the Canada Line to the sleek private room upstairs at Yaletown's V Lounge and enjoy this lively stand-up, grazing-style lunch showcasing the wines of Argentina. Principals from ten Argentinean wineries will each pour two of their best wines, accompanied by South American-style cuisine in a festive atmosphere.

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

Sponsored by



Dine Italia

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

La Terrazza
1088 Cambie Street
11:30 a.m.-2:30 p.m.
\$125

Sponsored by participating wineries

New Zealand: Passionate Pairings

Join us for a culinary adventure and discover your favourite wine and food pairing. Glass in hand, stroll from winery table to chef station, taste wonderful New Zealand wines sure to enhance chef's passionate creations. This popular, fun lunchtime grazing event on Kits Beach has a magnificent view of English Bay and makes for a perfect spring day treat!

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

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

Festival at a Glance

For full event details and to buy tickets online visit VanWineFest.ca
 All events available by phone at **604.873.3311** or **1.877.321.3121**.
Winery dinners, packs & passes available until February 10, 2015

- Wine Tasting
- Wine Mingler
- Wine Seminar
- Wine & Food Grazing
- Lunch & Brunch
- Winery Dinner
- Trade Only Events



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

Like the Festival on Facebook [f/VanWineFest](https://facebook.com/VanWineFest)

February 20- March 1, 2015

Friday, February 20	Tuesday, February 24		Wednesday, February 25		Thursday, February 26	Friday, February 27		Saturday, February 28		Sunday, March 1		
Bacchanalia Gala Dinner + Auction 5:45-11 p.m. The Fairmont Hotel Vancouver <i>Winery Dinner, Auction</i> \$395/\$3160 table of 8	A Decade of Portfolio 4-5:30 p.m. Borden Ladner Gervais <i>Wine Seminar</i> \$100		Decades Apart 10 a.m.-12 p.m. VCC West <i>Masterclass (Trade)</i> \$60		Past, Present, Future: Two Centuries of Winemaking 9:30-11:15 a.m. VCC West <i>Theme Country Plenary (Trade)</i> \$45	Excitement in a Glass 9:30-11:15 a.m. VCC West <i>Wine Seminar (Trade)</i> \$45	Oceans, Altitudes & Attitudes 9:30-11:15 a.m. VCC West <i>Wine Seminar (Trade)</i> \$45	Restaurant Australia 12-2 p.m. VCC West <i>Grazing Lunch</i> \$99	Celebrate Argentina 12-2 p.m. V at Earls Yaletown <i>Grazing Lunch</i> \$69	Vintners Brunch 11:30 a.m.-2 p.m. VCC West <i>Brunch</i> \$150/\$1450 table of 10		
	Monday, February 23	The Age of Semillon 6:30-10 p.m. Coast Restaurant <i>Winery Dinner</i> \$120	Australia: East Meets West 6:30-10 p.m. West Restaurant <i>Winery Dinner</i> \$190	Shiraz: Aussie Superstar 1:30-3:30 p.m. VCC West <i>Masterclass (Trade)</i> \$60		Principals Welcome Lunch 11:30 a.m.-1:15 p.m. VCC East <i>Lunch (Trade)</i> \$75	The Sherry Revolution 9:30-11:15 a.m. VCC West <i>Wine Seminar (Trade)</i> \$30		Dine Italia 11:30 a.m.-2:30 p.m. La Terrazza <i>Sit-down Lunch</i> \$125	New Zealand: Passionate Pairings 12-2 p.m. The Boathouse at Kits Beach <i>Grazing Lunch</i> \$69	Aromatics Kitchen Party 3-5 p.m. Miele Showroom <i>Wine Mingler</i> \$59	
Buona Sera per il Vino 6:30-10 p.m. Siena <i>Winery Dinner</i> \$140	Croatia Uncorked 6:30-10 p.m. L'Abattoir <i>Winery Dinner</i> \$145	From Tapas to Tempranillo 6:30-10 p.m. España <i>Winery Dinner</i> \$120	California's Secret Gems 6:30-10 p.m. Cioppino's Mediterranean Grill <i>Winery Dinner</i> \$225	Diversity of the Barossa 6:30-10 p.m. Blue Water Cafe <i>Winery Dinner</i> \$185	Trade Tasting 2:30-5 p.m. VCC West <i>Wine Tasting (Trade)</i> \$45 Buyers Only Hour 1:30-2:30 pm		Celebrating Excellence: 12th Annual Awards Lunch Featuring Award-Winning Australian Wines <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>Lunch (Trade)</i> \$75		International Festival Tasting 3-5 p.m. VCC West <i>Wine Tasting</i> \$68		Down Under with Bill Hardy 6:30-10 p.m. Brix Restaurant & Bar <i>Winery Dinner</i> \$150	
Mondavi on the Mountain 6:30-10 p.m. The Observatory <i>Winery Dinner</i> \$145 (includes Grouse Mountain Skyride)	Passione e Territorio 6:30-10 p.m. Cioppino's Enoteca Wine Rooms <i>Winery Dinner</i> \$225	Sonoma in the Park 6:30-10:30 p.m. Seasons in the Park <i>Winery Dinner</i> \$150	Icons & Heroes 6:30-10 p.m. Café Medina <i>Winery Dinner</i> \$120	Kissed by the Left Bank 6:30-10 p.m. Left Bank <i>Winery Dinner</i> \$125	All About Syrah 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> \$65		Trade Tasting 2:30-5 p.m. VCC West <i>Wine Tasting (Trade)</i> \$45 Buyers Only Hour 1:30-2:30 pm	Barossa's Old Vine Heritage 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> \$75		25 Under \$25 5:15-6:45 p.m. VCC West <i>Wine Mingler</i> \$49		Edification by Wolf Blass 6:30-10 p.m. Boulevard Kitchen & Oyster Bar <i>Winery Dinner</i> \$120
Under Valpolicella Sky 6:30-10 p.m. CinCin <i>Winery Dinner</i> \$175	Three Continents of Terroir 6:30-10 p.m. Provence Mediterranean Grill <i>Winery Dinner</i> \$149		The Penfolds Collection 6:30-10 p.m. Hawksworth Restaurant <i>Winery Dinner</i> \$225	Wizards of Oz 6:30-10 p.m. Chambar <i>Winery Dinner</i> \$150	Wynns: Benchmark Terroir 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> \$65		Geological Gems 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> \$55	Montes: 25 Years + Beyond 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> \$75		McLaren Vale Scarce Earth 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> \$55	Mod Oz 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> \$45	
Savour Australia 8:30-10:30 p.m. 130 West <i>Wine Mingler</i> \$65			California Cruisin' 8:30-11 p.m. Brix Restaurant & Bar <i>Wine Mingler</i> \$65		Curtain Raiser 6-7 p.m. VCC West <i>Wine Mingler Invitation & Gold Pass only</i>		Gold Pass Tasting Lounge 5:30-9 p.m. VCC West <i>Wine & Food Grazing</i> \$169 includes Friday IFT		Gold Pass Tasting Lounge 5:30-9 p.m. VCC West <i>Wine & Food Grazing</i> \$169 includes Saturday IFT			
					International Festival Tasting 7-10 p.m. VCC West <i>Wine Tasting</i> \$89	International Festival Tasting 7-10 p.m. VCC West <i>Wine Tasting</i> \$89		International Festival Tasting 7-10 p.m. VCC West <i>Wine Tasting</i> \$89				

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

Monday, February 23

Siena
1485 West 12th Avenue
6:30-10 p.m.
\$140

Buona Sera per il Vino

"It's a good evening for wine" – but isn't it always? Discover distinctive varieties found primarily in southeastern Italy's Abruzzi region, as we showcase the premium tier of wines from the Farnese Estate. Perfectly paired with Siena's seasonally inspired Italian menu in their seductive South Granville location, this dinner promises to be delicious, cool and inviting.

The Observatory
6400 Nancy Greene Way,
North Vancouver
6:30-10 p.m.
\$145 (includes Grouse Mountain Skyride)

Mondavi on the Mountain

Take in Vancouver's scenic skyline from the top of Grouse Mountain and spend the evening with iconic California winery, Robert Mondavi. Winemaker Nova Cadamatre and Master of Wine Mark de Vere will guide you through a selection of rare library releases and long-time favourites paired with locally inspired dishes by The Observatory restaurant's Chef Dennis Peckham.

CinCin
1154 Robson Street
6:30-10 p.m.
\$175

Under Valpolicella Sky

Contemporary Italian fare from one of Vancouver's finest *cucine* finds a perfect match with the renowned wines of Valpolicella, the heart and soul of Veronese wine country. Executive Chef Andrew Richardson will entice with classic flavors while Armando Castagnedi guides you through a personal tour of Soave and Amarone from his family-owned Tenuta Sant'Antonio.

Tuesday, February 24

Coast Restaurant
1054 Alberni Street
6:30-10 p.m.
\$120

The Age of Semillon

Experience firsthand Vancouver's ultimate seafood restaurant partnered with family-owned Tyrrell's Wines, home to some of Australia's most awarded wines. Taste through a range of eight selections including the iconic Vat 1 Semillon from the Hunter Valley region, expertly paired with local fare by Coast Restaurant's celebrated Chef de Cuisine, Pedro Gonzalez.

West Restaurant
2881 Granville Street
6:30-10 p.m.
\$190

Australia: East Meets West

Discover the regional differences between Australia's west coast – Margaret River represented by Evans & Tate Winery – versus Australia's east coast – McWilliam's Mount Pleasant winery of the Hunter Valley. Each course will present a unique wine from each region. Held at West Restaurant, one of Vancouver's top dining destinations!

L'Abattoir
217 Carrall Street
6:30-10 p.m.
\$145

Croatia Uncorked

Take advantage of this amazing opportunity to taste a selection of premium wines from Croatia's top winery – Stina – paired with Chef Lee Cooper's French-influenced West Coast fare at L'Abattoir, one of Canada's top restaurants.

From Tapas to Tempranillo

Join us for a smart casual dinner at España, and experience multi-regional Spain through the wines of Gil Family Estates. International Export Manager (and winemaker in her own right) Nathalie Bonhomme guides you through incredible wines paired with six delectable courses from Chef Neil Taylor. In true Barcelona tapas tradition, guests will be seated at both tables and the bar.

España

1118 Denman Street
6:30-10 p.m.
\$120

Passione e Territorio

Join legendary Chef Pino Posteraro, owner of Cioppino's Mediterranean Grill and Enoteca, alongside Sergio Zingarelli, owner of Rocca delle Macie, for a remarkable evening of award-winning Italian cuisine and wine.

Cioppino's Enoteca Wine Rooms

1129 Hamilton Street
6:30-10 p.m.
\$225

Sonoma in the Park

Join Wine Enthusiast's 2013 winery of the year for a night of exceptional wine and cuisine paired against the stunning backdrop of Vancouver's skyline. Chef Peter Isacu will pair creative dishes from the freshest ingredients with a legendary range of California wines that demonstrate Rodney Strong's commitment to quality, sustainability and Sonoma County.

Seasons in the Park

West 33rd Avenue & Cambie Street
6:30-10:30 p.m.
\$150

Three Continents of Terroir

Three wineries from three diverse continents equal one amazing experience. Your journey starts at Chef Jean-Francois Quaglia's acclaimed Provence Mediterranean Grill, visiting the volcanic slopes of Napa Valley's Mount Veeder, source of The Hess Collection wines; Argentina's Bodega Colomé, whose Andean vineyards are the world's highest; and South Africa's Cape to discover Glen Carlou's handsome wines.

Provence Mediterranean Grill

4473 West 10th Avenue
6:30-10 p.m.
\$149

Wednesday, February 25

California's Secret Gems

Acclaimed California wineries Duckhorn Wine Company, Silver Oak Cellars/Twomey Cellars and Dry Creek Vineyards will showcase their secret gems, including many exclusive wines available only at the winery. These rare wines will be paired with the brilliant cuisine of illustrious Chef/Owner Pino Posteraro at stunning Cioppino's. Expect to be forever changed.

Cioppino's Mediterranean Grill

1133 Hamilton Street
6:30-10 p.m.
\$225

Diversity of the Barossa

The Barossa is the heartland of the Australian wine industry and among the most diverse wine regions in the world. Join Matt Lane, Vice-President—Americas, Peter Lehmann Wines, to experience for yourself the region's flavours, from delicate Rieslings to the power and grace of the area's renowned Shiraz, paired with Blue Water's incomparable cuisine.

Blue Water Cafe

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



Wednesday, February 25

Café Medina
780 Richards Street
6:30-10 p.m.
\$120

Icons & Heroes

Vancouver's iconic Medina restaurant takes you on a tour Down Under with one of the world's most awarded Australian wineries, McGuigan Wines. Celebrated chef Jonathan Chovancek will prepare a mouth-watering menu perfectly paired to McGuigan's award-winning wines. Together, Chef Jonathan and Neil McGuigan, McGuigan's chief winemaker, will lead guests through a four-course culinary and wine journey.

Left Bank
751 Denman Street
6:30-10 p.m.
\$125

Kissed by Left Bank

A five-course dinner featuring classic bistro fare and delicious creations by John Blakeley, masterfully paired with the wonderful, 100 percent certified organic wines from Château de Caraguilhes, which has a proud tradition of high-quality organic winemaking. Pierre Gabison, the owner, will guide you through the wines as they are served.

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

The Penfolds Collection

Penfolds is celebrated as a family of fine wines, each with a distinct character, quality and provenance; a testament to the enduring "house style" that the winery has proudly upheld since 1844. Join Penfolds Winemaking Ambassador DLynn Proctor, as he guides guests on a journey to discover this rich Australian viticulture history, paired with David Hawksworth's exceptional cuisine.

Chambar
568 Beatty Street
6:30-10 p.m.
\$150

Wizards of Oz

Across the continent of Australia, few wineries offer such history, pedigree and pioneering spirit as Yalumba, Vasse Felix and Henschke. Take part in a spectacular evening showcasing a diversity of wines from some of Australia's greatest family-owned estates, paired with the innovative cuisine of Michelin-trained chef Nico Schuermans in the newly reopened Chambar.

Sunday, March 1

Brix Restaurant & Bar
1138 Homer Street
6:30-10 p.m.
\$150

Down Under with Bill Hardy

Celebrate five generations of Hardys Passion with Bill Hardy. Join us for an experience to remember at fabulous Brix Restaurant: an evening filled with amazing food, outstanding wines and stories of a family that has touched and continues to touch people around the world on a daily basis.

Boulevard Kitchen & Oyster Bar
845 Burrard Street
6:30-10 p.m.
\$120

Edification by Wolf Blass

An evening to engage the senses. Accompany Wolf Blass Winemaker Chris Hatcher on a journey of modern Australian winemaking and experience regional viticulture excellence. Tempt your palate with a menu designed by Top Chef Canada winner Matthew Stowe, uniting local gastro and global winemaking talent. Join these distinguished personalities for a curated introduction to Wolf Blass Gold Label.

Wine List Awards
sponsored by

VANCOUVER
MAGAZINE

Looking for a great wining and dining experience? We've done the research for you!

Restaurants throughout British Columbia and Alberta were recognized for creating wine lists that complement their establishment's unique menu and concept. Candidates submitted their wine and menu lists and were visited by judges who reviewed their programs and service standards. The top restaurants were awarded Platinum, Gold, Silver, and Bronze, or commended with an Honourable Mention. The 2014 judges were Michelle Bouffard, Tom Doughty, DJ Kearney, Iain Philip and Terry Threlfall.

METRO VANCOUVER

Platinum

Blue Water Cafe + Raw Bar
Cioppino's Mediterranean Grill & Enoteca
Hawksworth Restaurant

Gold

Chambar Restaurant
Joe Fortes Seafood & Chop House
La Pentola della Quercia
Tableau Bar Bistro
West
The Wine Room at Joey Bental One
Zest Japanese Cuisine

Silver

Burdock & Co. – Best New Entry, Vancouver
Campagnolo Roma
CinCin
Edible Canada at the Market
Homer St. Cafe & Bar
Nikli Antica Pizzeria
Provence Marinaside & The Wine Bar
Salt Tasting Room
YEW seafood + bar

Bronze

Forage
Lift Bar Grill View
The Observatory
PiDiNi

Honourable Mention

The Fish House in Stanley Park
Fraiche
The Oakwood Canadian Bistro
Tap Restaurant
Tap & Barrel Coal Harbour
Tramonto at River Rock Casino Resort
Via Tevere Pizzeria

WHISTLER

Gold

Alta Bistro
Araxi Restaurant + Bar
Silver
Rimrock Cafe

VICTORIA AND SUNSHINE COAST

Gold

The Restaurant at Painted Boat
Resort Spa & Marina (Madeira Park)

Silver

Little Jumbo Restaurant & Bar – Best New Entry, Victoria
The Pacific Restaurant & Terrace at the Hotel Grand Pacific
Stage Wine Bar
Honourable Mention
Aura Waterfront Restaurant
+ Patio at the Inn at Laurel Point

BC INTERIOR

Gold

Emerald Lake Lodge (Field)
Silver
La Bussola Restaurant (Kelowna)
Honourable Mention
Watermark Wine Bar & Patio (Osoyoos)
Edmonton

Silver

Wildflower Grill

CALGARY AND THE ROCKIES

Platinum

Cilantro
Divino Wine & Cheese Bistro

Gold

Deer Lodge
River Café
Vin Room Mission
Vin Room West

Silver

Buffalo Mountain Lodge

Honourable Mention

Bar C
CHARCUT

SPIRITED INDIVIDUAL PROFESSIONAL AWARD

Mark Davidson

SOMMELIER OF THE YEAR CHOICE AWARD

Mike Bernardo

VINTNERS BRUNCH JUDGES' CHOICE AWARD

Executive Chef Wayne Sych
Joe Fortes Seafood & Chop House

CELEBRATING EXCELLENCE

Visit VanWineFest.ca to see all our Trade Competition Winners and bookmark your guide to great wining & dining.

Sunday, March 1

VCC West, Ballroom D
1055 Canada Place
11:30 a.m.-2 p.m.
\$150/\$1450 table of 10

Vintners Brunch

Vintners Brunch takes you on a tour of 16 of the city's top restaurants and caterers, paired with fantastic wineries from around the world. Each tasting station features one dish matched to one wine. Collect each delectable small plate and its matching wine, chat up the celebrated chefs and wine personalities along the way, and then enjoy the wine and food pairing back at your table. Once your appetite is sated, you can 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.

Participating Restaurants:

Bella Gelateria
The Blackbird Public House & Oyster Bar
CIBO Trattoria
Farm 2 Fork
The Fish House at Stanley Park
Forage
Joe Fortes Seafood & Chop House
Lift Bar Grill View
Local Lounge Grille

Miradoro Restaurant at Tinhorn Creek
Northwest Culinary Academy of Vancouver
La Pentola Della Quercia
The Salmon House
Savoury Chef
Vancouver Convention Centre
Zest Japanese Cuisine

Featuring:
Caffè Umbria and Arla Foods

Sponsored by



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.*

NEW SOUTH WALES

Shot in the Dark Wines

Hunter Valley

McGuigan Wines
McWilliam's Mount Pleasant
Tyrrell's
Wyndham Estate

Riverina

Berton Vineyards
Casella Family Brands
Nugan Estate

SOUTH AUSTRALIA

Alliance Wine
Hardys Wines
Penfolds
Quarisa Wines
Wolf Blass

Adelaide Hills

Longview Vineyard
Shaw + Smith

Barossa Valley

Barossa Valley Estate
Bethany Barossa Valley
Inland Trading Co.
Jacob's Creek
Kaesler Vineyards & Winery
Peter Lehmann Wines
St Hallett
Teusner Wines
Thorn-Clarke Barossa Winemakers
Turkey Flat Vineyards
Vinternational
WD Wines
Yalumba

SOUTH AUSTRALIA (continued)

Clare Valley

Wakefield Wines

Coonawarra

Hollick
Majella Wines
Wynns Coonawarra Estate

Langhorne Creek

Bleasdale Vineyards
Brothers in Arms

McLaren Vale

Angove Family Winemakers
d'Arenberg
Gemtree Vineyards
Pirramimma Winery
Serafino Wines
Shingleback Wines
Wirra Wirra
Yangarra Estate Vineyard

Padthaway

Henry's Drive Vignerons

VICTORIA

Nagambie Lakes

Tahbilk Group

Strathbogie Ranges

Fowles Wine

Yarra Valley

Coldstream Hills / Abel's Tempest / 19 Crimes
De Bortoli Wines
Tar & Roses / Tellurian / Soumah of Yarra Valley
Yering Station

WESTERN AUSTRALIA

Margaret River

Devil's Lair
Evans & Tate
Grape Expectations
Howard Park
Negociants International
Xanadu



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*

Altos Las Hormigas
Domaine Bousquet
Bodega Catena Zapata
Bodega Colomé / Bodega Amalaya

Finca Decero
Bodegas Graffigna
Haarth Organic Wines

Luigi Bosca
Finca Las Moras
Familia Zuccardi



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 Acura Tasting Room. *Find out more about BC wineries at WineBC.org.*

8th Generation Vineyard
Backyard Vineyards and Winery
Black Hills Estate Winery
Cassini Cellars
CedarCreek Estate Winery
Culmina Family Estate Winery
Haywire
Inniskillin Okanagan Estate
Intersection Winery
LA FRENZ Winery
Laughing Stock Vineyards

Nk'Mip Cellars
Noble Ridge Vineyard & Winery
Osoyoos Larose
Painted Rock Estate Winery
Poplar Grove Winery
Quails' Gate Winery
Red Rooster Winery
Road 13 Vineyards
Sage Hills Organic Estate
Vineyard & Winery
Sandhill

See Ya Later Ranch
Summerhill Pyramid Winery
TIME Estate Winery
Tinhorn Creek Vineyards
Unsworth Vineyards
Wild Goose Vineyards and Winery

SAKE
Artisan SakeMaker
at Granville Island



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.*

Casas del Bosque
Carmen
Viña Echeverría

Viña Falernia
Viña Montes
Viña Tabalí

Undurraga
Viña Ventisquero



CROATIA

Although Croatia is participating in the festival for the first time in 2015, grapevines have been grown on the Dalmatian islands since the Bronze Age. Dalmatia continues to be an important wine producing region with a warm, sunny climate ideal for wine production. Croatia's best-known indigenous grape varietal is Plavac Mali, a cross between Zinfandel and Dobričić.

Stina



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.*

Château de Caraguilhes
Cave de Tain
François Lurton

Château Gassier
Gérard Bertrand

Les Grands Chais de France
Louis Bernard



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.*

Deinhard / Schloss Johannisberg

Henkell & Co.

Weingut St. Urbans-Hof



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 ItaTrade.com.*

Anna Spinato
Cleto Chiarli
Collavini
Damilano
Farnese
Cantine Giacomo Montresor

Giusti Wine
Mionetto
Monte del Frà
Poderi dal Nespole
Cantine Riondo
Rocca delle Macie

Ruffino
Tenuta Sant'Antonio
Tenuta Sette Ponti / Feudo Maccari
Zenato



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.*

Giesen Estate Winery
Kim Crawford

Marisco Vineyards
Mud House Wines

Sacred Hill Vineyards
Villa Maria Estate



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.*

Taylor Fladgate / Fonseca / Croft Port



SOUTH AFRICA

The vineyards of the Western Cape are situated at the southernmost tip of Africa, enjoying a Mediterranean climate with cool, wet winters and warm, dry summers and produce distinctive, elegant and complex wines. Syrah and Cabernet Sauvignon produce top red wines, while the under-rated Chenin Blanc is helping to give South Africa a unique varietal expression. *Visit WoSA.co.za for more information.*

Fairview Wines

Glen Carlou

The Grape Grinder



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.*

Araex
Gil Family Estates
González Byass

Grandes Vinos y Viñedos
IberWine
Jorge Ordóñez

Miguel Torres / Jean Leon



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.*

Beaulieu Vineyards
Cannonball Wine Company
Chateau St. Jean
Delicato Family Vineyards
Dry Creek Vineyard
Duckhorn Wine Company
Francis Ford Coppola Winery
Hess Collection / Artein

Jackson Family Wines
Michael David Winery
Pine Ridge Vineyards
Plume Winery /
Lake Sonoma Winery
Ravenswood
Robert Mondavi Winery
Rodney Strong Vineyards

Signorello Estate Winery
Silver Oak Cellars / Twomey Cellars
Sterling Vineyards
Terraviva Winery
Trim / Edge / Fuse Wines
Wente 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 invariably present textbook varietal character, and are consistently great value for money. *Learn more at WashingtonWine.org.*

Charles Smith Wines

Columbia Crest

MULTI-NATIONAL

One True Vine



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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González Byass
Laughing Stock Vineyards
McLaren Vale Grape & Wine
Tourism Association
Montes

Nesters Market
New Zealand Winegrowers
New York Wine & Grape
Foundation
Pedersen's Rentals
Puddifoot
The Province
Restaurant Australia
Salut!

Terra Breads
Terra Foods
Tourism Australia
Trialto Wine Group
Whistler Water
Wines of Argentina
Wynns Coonawarra Estate

Consulates

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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 Italy
Consulate General of Japan
New Zealand Consulate General

Consulate General of Portugal
South African High Commission
Consulate General of Spain
Consulate General of the United
States of America

Participating Agents

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Andrew Peller Import Agency
Appellation Wine Marketing
Authentic Wine & Spirits
Merchants
The Bacchus Group
Blue Note Wine & Spirits
Burrows, Luongo & Associates
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Pacific Wine & Spirits
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Stile Brands
Summit Fine Wines
Tandem Wine Selection
Treasury Wine Estates
Trialto Wine Group
Vintage Corks
Vintage West Wine Marketing
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Vancouver Convention Centre
WH Puddifoot Inc

The Vancouver International Wine Festival, Canada's premier food & 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. The festival is now annually scheduled for the last week of February.

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 **Australia**, with 55 Australian wineries participating. Since 2004, VanWineFest has highlighted an annual global focus, with **Syrah (aka Shiraz)** under the spotlight this year.

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.

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.



Special thanks to:



Sponsors of the new **BUY THE CASE** Shop the World program

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 80% of the wineries attending this year's Festival are represented by Agent members. www.ivsa.ca

Bard on the Beach Shakespeare Festival

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.

Celebrating its 26th Season in 2015, **Bard on the Beach** is the Vancouver International Wine Festival's charitable beneficiary. 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 2015 season, running from **June 4 to September 26**, opens with the hilarious audience favourite, *The Comedy of Errors*, playing on the BMO Mainstage in repertory with the epic tragedy *King Lear*, a co-production with Theatre Calgary and starring Shaw & Stratford Festival veteran Ben Campbell as Lear. In the intimate Douglas Campbell tent, the Howard Family Stage hosts a world premiere of a new play based on best-selling author C.C. Humphreys' historical novel *Shakespeare's Rebel*; it alternates with a music-filled Jazz Age setting of Shakespeare's *Love's Labour's Lost*.

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 a 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 a record 100,000 in 2014 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 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.

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

Jan Butcher (Oberon) and Kyle Rideout (Puck)
A Midsummer Night's Dream (2014)



BARD ON THE BEACH

SHAKESPEARE FESTIVAL

JUNE 4 - SEPT 26, 2015

On the BMO  Mainstage

THE COMEDY OF ERRORS

KING LEAR

In collaboration with Theatre Calgary

On the Howard Family Stage

LOVE'S LABOUR'S LOST

SHAKESPEARE'S REBEL

by C.C. Humphreys

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
305 - 456 West Broadway
Vancouver, BC
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604.873.3311

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