

A Fundraiser for

**BARD ON THE BEACH**  
SHAKESPEARE FESTIVAL

**VANCOUVER**  
INTERNATIONAL  
**WINE FESTIVAL**



Presented by

**THE VANCOUVER SUN**

February 20-March 1, 2015

# TRADE DAYS

CONFERENCE

February 25-27

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**WINE PROGRAM EXCELLENCE AWARDS**

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**VANCOUVER**  
MAGAZINE

Global Focus  
**SYRAH+SHIRAZ**

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Featuring

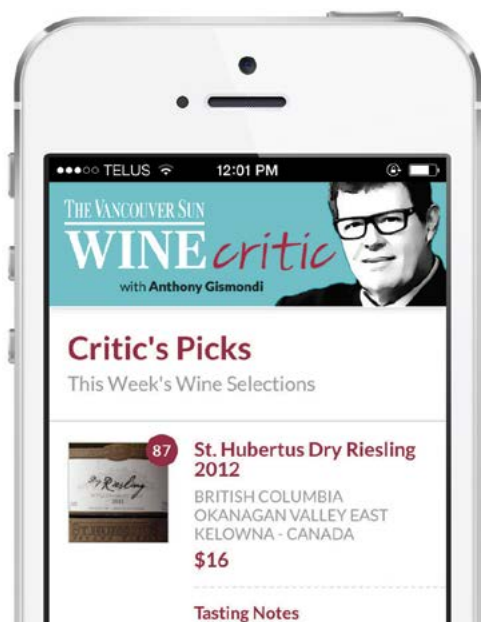
**SAVOUR**  
**AUSTRALIA**

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... To Do Business With You

1,750+ wines • 14 countries • 170 wineries • 53 events • 8 days • 25,000 wine lovers

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

The Trade Days Conference program 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 designed to increase knowledge and expertise and introduce exciting new wines to the marketplace. Three days of seminars and tastings will introduce sommeliers, 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 pre-eminent opportunity in Canada to meet the men and women behind the wines you sell and serve.

## How to Order

### VanWineFest.ca • 604.873.3311 • Toll Free 1.877.321.3121

Trade Days Conference 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 Buyers Only Hour.

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

#### Online at VanWineFest.ca

Phone **604.873.3311** / Toll free **1.877.321.3121**

In person at 305-456 West Broadway

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

- All tickets are final sale. 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.
- Ticket limits apply to some events.
- Winery dinners, the Gold Pass, Super Saturday Pack, Trade Days Conference Pass and beVancouver.com offer are only available until **February 10**.
- Program is subject to change.

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

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

# SAVOUR AUSTRALIA



Vines first arrived in Australia in 1788 and since that time Australia's approach to winemaking has been built on history and tradition with humble roots and a sense of community and family that savours our epicurean lifestyle. Our aged wines capably demonstrate our legacy while emerging varieties, new styles of traditional wines and shifting winemaking practices offer delicious examples of our evolution.

Today, the Australian winemaking landscape is defined by adaptability, a demand for perfecting our craft and fearlessness. These attributes, when combined with regional diversity, result in authentic wines that excite and capture a sense of place and vintage.

During the 2015 festival, we invite you to Savour Australia through seminars, events, tasting trails and remarkable meals that celebrate our wine and food evolution over the decades.

## I ♥ SHIRAZ

Shiraz is the global focus of the 2015 festival and February 27, 2015 is Global Shiraz Day.

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.





# 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.

The Trade Days Conference Pass provides badge and ticket access to the trade portion of VanWineFest. Passes are available online, by phone at 604.873.3311 or 1.877.321.3121, or in person at 305-456 West Broadway.

### \$320 (\$508 value) includes:

#### Thursday, February 26

**Past, Present, Future: Two Centuries of Winemaking**  
9:30-11:15 a.m.  
VCC West, meeting room 109  
*Theme Country Plenary*

**Principals Welcome Lunch**  
11:30 a.m.-1:15 p.m.  
VCC East, Exhibit Hall A  
*Lunch*

**Trade Tasting**  
*(including Buyers Only Hour)*  
1:30-5 p.m.  
VCC West, Ballroom D  
*Wine Tasting*

**International Festival Tasting**  
7-10 p.m.  
VCC West, Ballroom D  
*Wine Tasting*

#### Friday, February 27

**Excitement in a Glass**  
9:30-11:15 a.m.  
VCC West, meeting room 109  
*Wine Seminar*  
**OR**

**Oceans, Altitudes & Attitudes**  
9:30-11:15 a.m.  
VCC West, meeting room 110  
*Wine Seminar*  
**OR**

**The Sherry Revolution**  
9:30-11:15 a.m.  
VCC West, meeting room 118  
*Wine Seminar*

**Celebrating Excellence:  
The 12th Annual Awards Lunch  
Featuring Award-Winning  
Australian Wines**  
11:30 a.m.-1:15 p.m.  
VCC East, Parkview Terrace  
*Lunch*

**Trade Tasting**  
*(including Buyers Only Hour)*  
1:30-5 p.m.  
VCC West, Ballroom D  
*Wine Tasting*

**International Festival Tasting**  
7-10 p.m.  
VCC West, Ballroom D  
*Wine Tasting*

You can also add on the following events to your Trade Days Conference Pass:

Add a Masterclass (\$60)  
**Decades Apart** or **Shiraz: Aussie Superstar** (see page 10)

Add the **Friday Wells Fargo Gold Pass Tasting Lounge** (\$80)  
A selection of festival bottles and light bites, and a refuge from the Acura Tasting Room

## FREE TICKET WITH HOTEL BOOKING

### DON'T WINE AND DRIVE

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



Subject to availability. Some conditions apply. Details online.

**Trade Tasting**  
VCC West, Ballroom D  
1055 Canada Place  
2:30-5 pm  
\$45

Sponsored by



Enjoy samples at



Caffè Umbria  
Dairy Farmers of Canada  
Natural Chocolate Works  
Terra Breads  
Terra International Foods  
Whistler Water

Supporters



**BC Liquor Stores**  
**Festival Wine Shop hours:**  
February 26 and February 27  
1:30-5 p.m. and 7-10 p.m.  
February 28  
3-5 p.m. and 7-10 p.m.  
**Entry with tasting room ticket only**



## Thursday, February 26 and Friday, February 27

### 935+ wines • 170 wineries • 14 countries

The Trade Tasting is the best opportunity to explore the Acura International Festival 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.

### 165 exclusive wines (plus 770+ festival wines) available

The Trade Tastings are not only an excellent opportunity to network and taste away from the evening crowds, but also a chance to sample 165 wines of unique or special interest; these are in addition to the 770+ 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. Explore regional stations hosted by Argentina, Australia, British Columbia, New York State and New Zealand.

### Buyers Only Hour

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.



### 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.

### Two ways to buy wine onsite

- **BC Liquor Stores Festival Wine Shop** – all public wines are available for purchase in the wine shop. You can bottle check your purchases until you leave the tasting. Wine purchases can be shipped to your nearest BC Liquor Store.
- **Buy the Case** – Order forms for case lots of wine will be available at winery tables. Put an order in for your must-have wines and you'll be able to pick up the cases at your closest BC Liquor Store within two weeks of the festival.

### 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 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 26	1:30 – 5:00 p.m.
FEBRUARY 27	1:30 – 5:00 p.m.
FEBRUARY 28	3:00 – 5:00 p.m.

**BC LIQUORSTORES**  
**CELEBRATE LIFE...ENJOY RESPONSIBLY**

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



## Wednesday, February 25

VCC West,  
meeting room 109  
1055 Canada Place  
10 a.m.-12 p.m.  
**\$60**

### Decades Apart

This masterclass is a study of young and old, aging and ageability, legacy and longevity. Look at an incredible collection of regional Australian wines as they are at release and after cellaring for ten to fifteen years. See the ageing capacity and debate the future of these wines.

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VCC West,  
meeting room 110  
1055 Canada Place  
1:30-3:30 p.m.  
**\$60**

### Shiraz: Aussie Superstar

This masterclass will explore Shiraz diversity showing regional expressions of the variety sourced from the many viticultural corners of Australia. Gain insight into the full spectrum of exciting styles emerging in Australia and better understand the influences that winemaking techniques, geology and geography are having on this variety.

*Sponsored by*



## Thursday, February 26

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

### Past, Present, Future: Two Centuries of Winemaking

Hosts Anthony Gismondi, Mark Davidson and a panel of iconic winemakers discuss Australia's 200 years of winemaking through the themes of history, evolution and revolution. Examine the regions and traditions that have shaped Australian wine legacy, the winemaking landscape that exists today and a trend-spotting sneak peak at the future.

*Sponsored by*



VCC East,  
Exhibit Hall A  
999 Canada Place  
11:30 a.m.-1:15 p.m.  
**\$75**

### Principals Welcome Lunch

Join the 170 participating winery principals at this kick-off to the first tasting room session. Get a sneak peek of select wines from the room while catching up with peers and principals. Then find a seat at our 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. (See list of participating agencies on page 24).

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## Friday, February 27

### Excitement in a Glass

Take five top sommeliers and wine buyers, add 10 wines from around the world that caught their attention, and what do you get? A glimpse of what's hot in the industry and the chance to taste exciting wines. Sommelier and wine educator Mark Davidson moderates the panel of Mike Bernardo, Barbara Philip MW, DLynn Proctor, Treve Ring and Terry Threlfall.

### Oceans, Altitudes & Attitudes

Journey into the elegant cool-climate world of Australia. See how high altitude wine regions and ocean proximity, combined with evolving winemaking practices and attitudes, have influenced the sparkling wines, Pinot Noirs, Chardonnays, and Cabernets being crafted in Australia.

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### The Sherry Revolution

Sherry is one of the most misunderstood wines. However, things are changing – a world-wide Sherry Revolution is underway in restaurants, bars and at retail. Sherry is conquering the most nonconformist palates. Vicky González-Gordon of González-Byass and Daenna Van Mulligen will speak to Sherry's relevancy and resurgence. Viva la Sherry Revolution!

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### Celebrating Excellence:

#### The 12th Annual Awards Lunch

#### Featuring Award-Winning Australian Wines

The spotlight is on Wine Australia at this annual lunch, which features the presentation of the Wine Program Excellence Awards, Sommelier of the Year and Spirited Industry Professional (SIP) awards. Australia has no shortage of wines with top awards and accolades backed up by quality and value in the bottle. To pay homage to the industry and restaurant award-winners, Australia presents a stunning line-up of highly scored wines paired with delicious examples of Australia's culinary evolution and fusion trends.

*Sponsored by*



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

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

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

VCC East,  
Parkview Terrace  
999 Canada Place  
11:30 a.m.-1:15 p.m.  
**\$75**



**Mike Bernardo**, Director of Operations, Wine Director  
Vij's Group, *Excitement in a Glass*

**Aaron Brasher**, Regional Director – Asia Pacific,  
*Wine Australia, Decades Apart*;  
*Shiraz: Aussie Superstar*

**Richard Carras**, Vice President and Partner,  
Authentic Wine & Spirits Merchants,  
*Principals Welcome Lunch*

**Mark Davidson**, Global Education Director, Wine  
Australia, *Decades Apart*; *Shiraz: Aussie Superstar*;  
*Excitement in a Glass*; *Past, Present, Future*

**Jane Ferrari**, Ambassador / Winemaker, Yalumba,  
*Past, Present, Future*

**Matt Fowles**, Proprietor, Fowles Wine,  
*Past, Present, Future*

**Anthony Gismond**, Columnist, The Vancouver Sun,  
gismondionwine.com, *Past, Present, Future*

**Vicky Gonzales-Gordon**, International Marketing  
Manager, González Byass, *The Sherry Revolution*

**Josh Greene**, Editor/Publisher, Wines & Spirits  
Magazine, *Oceans, Altitudes & Attitudes*

**Matt Herde**, Export Director, Tahbilk Group,  
*Decades Apart*

**Luke Higgins**, Director, Commercial Operations,  
St Hallet, *Decades Apart*

**Sue Hodder**, Senior Winemaker, Wynns Coonawarra  
Estate, *Decades Apart*

**Laura Jewel MW**, UK/Europe Director, Wine Australia,  
*Shiraz: Aussie Superstar*

**DJ Kearney**, Wine Consultant/Sommelier Instructor,  
*Oceans, Altitudes & Attitudes*

**David Lawrason**, Wine Writer, WineAlign, Toronto Life,  
Grapevine, *Oceans, Altitudes & Attitudes*

**Fred Lee**, Man About Town, CBC Radio &  
The Vancouver Courier, *12th Annual Awards Lunch*

**David LeMire MW**, Global Sales and Marketing,  
Shaw + Smith, *Shiraz: Aussie Superstar*

**Neil McGuigan**, CEO/Chief Winemaker,  
McGuigan Wines, *Decades Apart*;  
*Past, Present, Future*

**Scott McWilliam**, 6th Generation Winemaker,  
McWilliam's Mount Pleasant, *Decades Apart*

**Bob Paulinski MW**, Senior Vice President –  
Wine, Bevmo!, *Shiraz: Aussie Superstar*

**Rhys Pender MW**, Owner, Wine Plus+ Education &  
Consulting, *Shiraz: Aussie Superstar*;  
*Oceans, Altitudes & Attitudes*

**Barbara Philip MW**, Portfolio Manager - Wines of  
Europe, BCLDB, *Shiraz: Aussie Superstar*;  
*Excitement in a Glass*

**DLynn Proctor**, Winemaking Ambassador, Penfolds,  
*Decades Apart*; *Excitement in a Glass*

**Blair Rasmussen**, Executive Chef, Vancouver  
Convention Centre, *Principals Welcome Lunch*;  
*12th Annual Awards Lunch*

**Josh Reynolds**, Editor, Vinous, *Past, Present, Future*

**Treve Ring**, wine writer/editor, WineAlign,  
gismondionwine.com, *Past, Present, Future*;  
*Excitement in a Glass*

**Brad Royale**, Wine Director, Canadian Rocky  
Mountain Resorts, *Past, Present, Future*

**Terry Threlfall**, Sommelier + Consultant,  
Festival Sommelier, *Excitement in a Glass*

**Daenna Van Mulligen**, Publisher, WineDiva.ca,  
WineScores.ca, *The Sherry Revolution*

**Brian Walsh**, Chairman of the Board, Wine Australia,  
*Past, Present, Future*

#### Also of interest to members of the trade:

Sixth Annual Seminar on  
**Wine and Liquor Law in British Columbia**  
Monday, February 23, 2015  
Metropolitan Hotel  
Vancouver, BC

New regulations, licensing structures and opportunities. For full conference details, please visit [VanWineFest.ca](http://VanWineFest.ca)

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

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

# 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](#) #VIWF

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



## 2015 Celebrating Excellence Program

Three annual industry awards will be presented at the 12th Annual Awards Lunch:

- Spirited Industry Professional Award
- Sommelier of the Year
- The 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](http://VanWineFest.ca).

Sponsored by



## 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 2016 Wine Program Excellence Awards will close November 30, 2015.

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Eileen Fabunan of Rhône Valley Wines with 2014 Sommelier of the Year Mike Bernardo (centre) and 2014 Spirited Industry Professional Mark Davidson (right)



## Sommelier of the Year

The Sommelier of the Year was selected in November 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.

### Past winners:

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

- |                         |                           |                            |
|-------------------------|---------------------------|----------------------------|
| • Mark Davidson (2014)  | • Jurgen Gothe (2011)     | • Christine Coletta (2008) |
| • Sid Cross (2013)      | • Anthony Gismondi (2010) | • David Scholefield (2007) |
| • Richard Carras (2012) | • John Schreiner (2009)   | • 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:

- |  |   |   |
|--|---|---|
| • Wayne Sych, Joe Fortes Seafood & Chop House (2014) | • Neil Taylor, Cibo Trattoria (2011)                  | • Blair Rasmussen, Vancouver Convention Centre (2009) |
| • Alvin Pillay, Killjoy Barbers (2013)               | • Jonathan Chovancek, Culinary Capers Catering (2010) | • Tim Muehlbauer, Northwest Culinary Academy (2008)   |
| • Scott Kidd, LIFT (2012)                            |   |   |

Sponsored by



Vintners Brunch 2014 Winner  
Executive Chef Wayne Sych,  
Joe Fortes Seafood & Chop House  
Joe's Scallop Ceviche



# CELEBRATING EXCELLENCE 2014

Wine List Awards  
sponsored by

VANCOUVER  
MAGAZINE

VANCOUVER  
INTERNATIONAL  
WINE FESTIVAL   
Presented by THE VANCOUVER SUN

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

Participating  
Wineries

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  
PiDiGiN

### 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 Cafe  
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

Mike Bernardo

## VINTNERS BRUNCH JUDGES' CHOICE AWARD

Executive Chef Wayne Sych  
Joe Fortes Seafood & Chop House



## 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).

## 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

### Strathbogrie 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

## CELEBRATING EXCELLENCE

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



## 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)*

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](http://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](http://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](http://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](http://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 [ItaITrade.com](http://ItaITrade.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](http://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](http://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](http://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](http://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](http://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](http://WashingtonWine.org).

Charles Smith Wines

Columbia Crest

### MULTI-NATIONAL

One True Vine



## 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  
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New Zealand Consulate General

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

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Natural Wine & Spirit Imports  
Pacific Wine & Spirits  
Patagonia Imports

Peacock & Martin  
Philippe Dandurand Wines  
PMA Canada  
Quaff Wines & Spirits  
Renaissance Wine Merchants  
Revelry Import Company  
Select Wines & Spirits  
Stile Brands  
Summit Fine Wines  
Tandem Wine Selection  
Treasury Wine Estates  
Trialto Wine Group  
Vintage Corks  
Vintage West Wine Marketing  
The Wine Syndicate

## Industry Partners

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WH Puddifoot Inc

## 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](http://www.ivsa.ca)



### 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.

## Presenting Sponsor

**THE VANCOUVER SUN**  
SERIOUSLY WESTCOAST

## Charity

**BARD ON THE BEACH**  
SHAKESPEARE FESTIVAL

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## Major Sponsors



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

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Laughing Stock Vineyards  
McLaren Vale Grape & Wine  
Tourism Association

Montes  
Nesters Market  
New Zealand Winegrowers  
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Restaurant Australia

Salut!  
Terra Breads  
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Tourism Australia  
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Wines of Argentina  
Wynns Coonawarra Estate



## Bard on the Beach Shakespeare Festival

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

### Mission:

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

### Vision:

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

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.

Ian 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<sup>by C.C. Humphreys</sup>


Tickets on sale in April • All seats reserved

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



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