

The
Wine
World
is
Here

FEB 24
MAR 4 2018

FEATURING
**Spain &
Portugal**

FUNDRAISING

Bacchanalia
GALA DINNER + AUCTION
Saturday Night! Feb 24, 2018

BENEFITING

 **BARD ON THE BEACH**
SHAKESPEARE FESTIVAL

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Festival Highlights



The Wine World Is Here

40th Vancouver International Wine Festival

1,450 wines • 16 countries • 173 wineries • 51 events • 8 days

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

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

The Tasting Room

This is where the wine world gathers. All 173 participating wineries are gathered in one grand hall, with principals in attendance pouring selections from their cellars. This is your opportunity to meet the men and women behind the wine and ask them questions about the wine you're sampling.

Wines from Spain and Portugal

Spain and Portugal are two very distinct nations with their own rich histories and cultures. They share the Iberian Peninsula, however, so this festival will provide a fascinating opportunity to see how their winemaking and viniculture have developed in divergent and convergent paths over the centuries. Festival week will feature 22 Spanish and Portuguese events, including vine star seminars, vintage tastings, winery dinners, a Spanish wine and food party to kick off the week, and a spectacular Saturday lunch featuring all 58 Iberian Peninsula wineries.

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

Greetings



On behalf of the Vancouver International Wine Festival's Board of Directors, I am pleased to present the details of the 40th annual festival, featuring wines from Spain and Portugal.

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

Mark Hicken

Chair, Board of Directors, Vancouver International Wine Festival Society



Here at the Vancouver International Wine Festival, we are honoured to be part of a dedicated community, proudly building a vibrant wine and food culture over the past 40 years. Our weeklong celebration of the grape has introduced wineries from around the world to consumers and members of the hospitality trade, and we are proud to showcase many of Vancouver's finest restaurants through our events and Wine Program Excellence awards.

This year marks the largest gathering of wineries from the Iberian Peninsula in festival history. We look forward to sharing the stories, passion and history of these wineries and their principals through a series of events that explore Spain and Portugal's unique varietals, styles, regions and producers. We also welcome wines and sakes from 14 other countries. The wine world is truly here.

See you at the festival. ¡Salud! / Saúde

Harry Hertscheg DipWSET

Executive Director, Vancouver International Wine Festival



All of us at Bard on the Beach offer our heartfelt thanks to every one of you – wineries and principals, agents and sponsors, and all of you who are creating and attending this milestone 40th annual Vancouver International Wine Festival!

We are the charitable beneficiary of the Wine Festival and we are truly grateful for its generous financial support. In particular, all proceeds from the Festival's Bacchanalia Gala and raffle ticket sales go directly to Bard. Those funds help us keep the artistic and production standards high on our stages each summer and allow us to subsidize thousands of play tickets for young people and the less-advantaged in our community who face barriers to attending our plays. The funds also support our education programs all through the year, in schools, community centres and now in the BMO Theatre Centre, our administrative home.

Join me as we raise our glasses to great success for all our shared endeavors!

Christopher Gaze OBC

Founding Artistic Director, Bard on the Beach Shakespeare Festival
June 6-September 22, 2018

How to Order

Must be
19+
to attend

Public Events

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

Event tickets are available online at VanWineFest.ca

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

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

- All ticket sales are final. No refunds, exchanges or replacement tickets.
- All attendees must be 19+. NO MINORS, including infants and babies. 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.
- Winery dinners and hotel offers are only available until **February 15**.
- Ticket limits may apply to some events.
- **It's a deal!** All ticket prices include wine, food (if it is a food event), gratuities, service charges, and taxes. No additional charges.
- Due to the nature of these events, we are unable to accommodate food allergies or special dietary requests for winery dinners.
- Unfortunately, we are unable to offer discounted Designated Driver tickets for our events. There are small food samples and non-alcoholic beverages available in the Tasting Room for non-tasters.

Printed festival information is subject to change without notice.

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

Trade Days Conference

Tickets to all Trade Days events go on sale **Wednesday, January 17 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.



Discover the Wines from Spain

Spanish wines are enjoying a surge in popularity. Modern winemaking techniques, combined with a deep respect for indigenous grapes, are producing versatile, food-friendly wines that are also enjoyable on their own.

With more land under vine than anywhere else in the world, Spain has vineyards everywhere; in plains, on mountain sides, in river valleys, on the coast and inland. As such, the variety of styles produced by its different vineyards is extraordinary.

Spanish wine regions are differentiated by their DOs and DOCas (Denominación de Origen and Denominación de Origen Calificada in Spanish). There are 66 DOs and two DOCas – Rioja and Priorat – currently classified, as well as 14 Vinos de Pago, Spain's highest classification of wine, which is applied to individual vineyards or estates rather than regions.

Spanish red wines can also be labeled according to aging: Crianza wines are aged for at least two years (six months in barrel); Reserva wines are aged at least three years (one year in barrel); and Gran Reserva wines must be aged at least five years (including 18 months in barrel and at least 36 months in bottle).

Exploring Spanish wine takes you through seven distinct climatic zones, each one with microclimates that present its own challenges and rewards for winegrowing and production.



GREEN SPAIN

The cool, wet climate of Green Spain stretches along the Atlantic coast of northern Spain, from Galicia to the Pyrenees. Early ripening grapes, such as **Albariño**, the white star of Rias Baixas, and **Godello** in Valdeorras are coaxed into aromatic white wines. Further from the coast, however, the red grape **Mencia** is ascending in Ribeira Sacra and Bierzo. The Txakoli DOs in Basque country produce tangy, tart and spritzy wines that pair perfectly with seafood.

DUERO RIVER VALLEY

Also known as Castilla y León, this region of northwestern Spain is the largest autonomous community in Spain and the site of more than 60% of the country's heritage sites. The Duero River nurtures some of Spain's most storied wine regions. The great Spanish red grape **Tempranillo** reigns supreme in Toro and Ribera del Duero, where it is known as Tinto Fino, while **Verdejo** produces crisp white wines in Rueda.

EBRO RIVER VALLEY

The Sierra de Cantabria mountains shelter some of Spain's most important vineyards, including those in Rioja and Navarra. **Tempranillo** is king in Rioja, Spain's most famous wine region, while **Garnacha** prospers in hotter, drier areas such as Cariñena. Navarra is home to delightful rosados and amazing value wines.

THE MESETA

South of the Duero River, the Meseta is the high central plateau of Spain and home to two-thirds of Spain's vineyards. It is also home to eight Vinos de Pago. **Airén** is the most widely planted grape, particularly in La Mancha and Valdepeñas, producing crisp, dry white wines.



THE MEDITERRANEAN COAST

Spanning the east coast of Spain, from France to Andalucía, the Mediterranean Coast encompasses a wide range of growing conditions and wine styles. Penedès is the home of Cava, Spain's sparkling gem, while Priorat is producing superb red blends from **Garnacha**, **Cariñena** and international varietals. Alella produces aromatic and expressive whites made from **Xarel-lo** (also a main component of Cava), while Jumilla crafts rich red wines from **Garnacha** and **Monastrell**.

ANDALUCÍA

The hottest and southernmost area of Spain, Andalucía is ideal for the production of fortified and dessert wines. Most famously, Andalucía is home to Sherry, the fortified wine made in Jerez-Manzanilla that is so much more than the sherry your grandmother sipped. Based on the **Palomino** grape, Sherry is fortified after fermentation, so begins life as a dry wine. The many styles of Sherry include the pale, light Fino; medium-dry Amontillado; rich, dark, dry Oloroso; and PX, a dark, sweet wine made from the **Pedro Ximénez** grape.

THE ISLANDS

The Balearic Islands, east of Valencia in the Mediterranean Sea, and the Canary Islands off the coast of Africa in the Atlantic Ocean are perhaps better known as vacation destinations than for winemaking. The Balearics produce a relatively small amount of wine, primarily consumed by residents and tourists, while the Canaries remain phylloxera-free, so there are grapes there that may exist nowhere else in the world.

Welcome to a World of Difference Wines of Portugal

To many people, Portugal is synonymous with Port, but there is so much more to discover in Portuguese wines. To begin with, Portugal has more than 250 indigenous grape varieties, most of which are planted nowhere else in the world. Many vineyards have multiple grapes planted within them, resulting in wines that celebrate the myriad possibilities of blending rather than one single variety.



Land and climate also play an important role in Portugal's enological versatility – in a country one-quarter size of California, its starkly varied geology produces wine as diverse as the light, spritzy Vinho Verde and the deeply complex Port.

Portugal has 14 distinct regions that encompass 28 DOCs (*Denominação de Origem Controlada*), including the first Demarcated and Regulated wine region in the world – The Douro Valley, now a UNESCO World Heritage Site. The six key regions represented at this year's festival are as follows:

VINHO VERDE

The far northwest of Portugal is home to Vinho Verde ("green wine"), Portugal's most popular white wine. Crisp and aromatic, with a light spritz, Vinho Verde can be made from a number of grapes, but the best feature **Alvarinho** and **Arinto** (*Pedernã*).

PORTO E DOURO

The Douro Valley is home to Port, a fortified wine that is one of the world's most iconic wines. Port comes in many styles: full-bodied red Ports; rich and mellow tawny Ports; white Ports made from white grapes; and Vintage Ports, the very best expression of a single outstanding year. The Douro also produces remarkable dry red table wines made from many of the same grapes as Port: **Tinta Roriz**, **Touriga Franca**, **Touriga Nacional**, **Tinta Barroca** and **Tinto Cão**.

DÃO E LAFÕES

Another region known for outstanding red wines, Dão enjoys a more Mediterranean climate, as it is sheltered from the Atlantic influence by mountain ranges. Key grapes in red Dão wines include **Touriga Nacional**, **Alfrocheiro** and **Jaen**, while the star white grape is **Encruzado**. The tiny region of Lafões produces wines reminiscent of Vinho Verde to the north.

BAIRRADA

Enjoying a Maritime climate and relatively flat terrain, Bairrada is named for the Portuguese word for clay, *barro*. Bairrada is Portugal's leading region for sparkling wine, particularly those made from **Maria Gomes**. Red wines must be made from at least 50% **Baga**, which also contribute to blanc de noir sparkling wines.

LISBOA

West and north of Portugal's capital city, the Lisboa wine region was previously known as Estremadura. The more protected inland sub-regions are enjoying a growing international reputation for producing top quality wines.

ALENTEJO

The largest wine region in Portugal, Alentejo covers most of the southeastern part of the country and features hot, dry, rolling plains that produce not just wine, but half the world's supply of cork. Alentejo is known for rich and fruity red wines blended from **Aragonez** and **Trincadeira**. The white **Antão Vaz** grape is the star of the Alentejo.

It's certainly worth a visit to Portugal to explore the country and discover lesser-known wines (not to mention mouth-watering gastronomy, beautiful beaches and historic cities)!

Wine Regions of Portugal



TRÁS-OS-MONTES / TÁVORA-VAROSA / BEIRA

Located in the remote northeast, **Trás-Os-Montes** produces wines that are heavily influenced by the region's high altitude and extreme climate of long, hot summers and long, icy winters. A small, remote, mountainous region in the north that also experiences extremes of temperature, **Távora-Varosa** was the first region in Portugal to be demarcated for sparkling wines. Another mountainous region that experiences extremes in temperature, **Beira** ranges along the Spanish border. The local white grape **Fonte Cal** produces rich honeyed wines with steely acidity.

TEJO / PENÍNSULA DE SETÚBAL

Tejo is one of the oldest wine producing regions in the country, with vineyards planted along the Tejo River since Roman times. Winemakers proudly maintain traditions such as foot-treading and community harvest. To the south of Lisbon, **Península de Setúbal** is known for the aromatic, sweet dessert wine Setúbal, made primarily from muscat grapes.

ALGARVE / AZORES / MADEIRA

Southern Portugal's **Algarve** is ideal for tourists and winemakers alike, as it features 3,000 hours of sunshine each year, but is protected from the interior heat by mountains. Also famed for tourism, the **Azores** Islands features primarily American varieties of grapes, planted after phylloxera. Finally, the volcanic island **Madeira** produces fortified wines that can age and thrive for more than a century.

Bacchanalia

GALA DINNER + AUCTION

Celebrating 30 Years!

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

This year, Bacchanalia celebrates its 30th anniversary with a spectacular evening of incredible wine, inventive food pairings, and unparalleled opportunities to enhance your wine cellar.

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



Dinner Wines:

Juvé y Camps Reserva de la Familia Brut Nature Cava 2014, *Penedès, Spain*
Duckhorn Vineyards Napa Valley Sauvignon Blanc 2016, *California, USA*
Jean-Luc Colombo Amour de Dieu Condrieu 2016, *Rhône Valley, France*
François Martenot Chartron et Trébuchet La Chapelle Pouilly-Fuissé 2016, *Burgundy, France*
La Crema Yamhill-Carlton Pinot Noir 2015, *Oregon, USA*
Vivanco Colección 4 Varietales Rioja 2014, *La Rioja, Spain*
Suvla Single Vineyard Bozokbag Reserve Syrah 2011, *Gallipoli Peninsula, Turkey*
Catena Zapata Adrianna Vineyard Fortuna Terrae Malbec 2013, *Mendoza, Argentina*
Bodegas Tridante Rejón Tempranillo 2014, *Castilla y León, Spain*
Graham's 20 Year Old Tawny Port, *Douro, 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 \$9 million for the arts. A tax receipt is issued for a portion of each Gala ticket purchased.

A raffle prize of two business class tickets, worth \$36,440 USD, to anywhere Delta Air Lines flies will be awarded during the Gala. Only 200 tickets available for \$100 each. For full details and to order tickets, visit BardontheBeach.org.

Saturday, February 24
Fairmont Hotel
Vancouver
900 West Georgia
Street
6-11 p.m.
\$450/\$3600 table of 8

Raffle sponsor



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



Bard on the Beach Shakespeare Festival

BardontheBeach.org

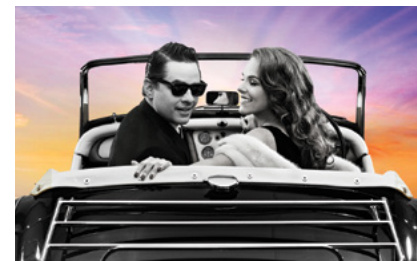
Mission:

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.

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



Kevin MacDonald as Benedick & Amber Lewis as Beatrice
Much Ado About Nothing, 2017
 Photo & Image Design: David Cooper & Emily Cooper

Celebrating its 29th season in 2018, Bard on the Beach is one of Canada's largest not-for-profit professional Shakespeare festivals. Bard's home is a magnificent waterfront setting in Vancouver's Vanier Park where it offers Shakespeare plays, related dramas and special events in two modern performance tents every summer.

The 2018 season, running from June 6 to September 22, opens with *As You Like It* on the BMO Mainstage, directed by Daryl Cloran (*Love's Labour's Lost*, 2015). Playing in repertory with *As You Like It* will be *Macbeth*, directed by Crow's Theatre Artistic Director Chris Abraham. On the Howard Family Stage in the Douglas Campbell Theatre, Meg Roe (*The Tempest*, 2014) directs *Timon of Athens*, alternating with *Lysistrata* directed by Lois Anderson (*Pericles*, 2016) and adapted by Anderson and Jennifer Wise.

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

Bard engages a team of exceptional actors, directors, designers and technicians each season, along with year-round administrative staff and teaching artists; it is also supported by more than 250 volunteers each year. Bard's critically-acclaimed plays repeatedly draw full houses; season attendance reached 100,000 in 2017 and more than 1.6 million patrons have enjoyed the Bard experience since 1990.

Through its constantly expanding community outreach, Bard hosts the popular *Young Shakespeareans Workshops* for youth and teens at the site during the summer and during the year at the BMO Theatre Centre, as well as *Bard in the Classroom* workshops for students and teachers during the school term. Its *Riotous Youth* program provides further Shakespearean theatre education and administrative training to young adults.



**In 2017 the Bacchanalia Gala Dinner + Auction
 helped raise \$280,000 for
 Bard on the Beach Shakespeare Festival!**

International Festival Tastings

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

~750 wines • 173 wineries • 16 countries

If you attend only one of the festival's 51 events, make it an International Festival Tasting. It's the heart of the festival, where you'll find 750 wines offered by the 173 participating wineries, organized by country, plus four regional tasting stations.

Wines from Spain and Portugal!



This year, the Tasting Room features wines from Iberian Peninsula neighbours Spain and Portugal. Two very distinct nations with their own rich histories and cultures, this festival will provide a fascinating opportunity to see how their winemaking and viticulture have developed in divergent and convergent paths over the centuries. More than two dozen owners and winemakers from Portugal and Spain will be in attendance, as well as other top executives representing their wineries and wines.

Regional Tasting Stations

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

Wine
Australia
for
Australian
Wine

Australia:
History and Evolution



New Zealand:
An Indelible
Expression of Place



**Wines of
South Africa**



Spain is Wine

Vine Stars

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

More Room

If you are serious about your wine tasting experience and want more room and time to interact with the winery principals, **Thursday is the best night**. Attendance is guaranteed to be **30% lower** than the other two evenings, and the price is slightly lower than the weekend tastings. The **Saturday matinee** has a **20% lower capacity**, and offers a less expensive, albeit shorter, tasting experience that takes full advantage of the glorious view looking out across Coal Harbour and to the North Shore mountains.

📍 VCC West, Ballroom C
1055 Canada Place

Evening Tastings

📅 **Thursday, March 1**
Friday, March 2
Saturday, March 3
7-10 p.m.

💎 **\$89 Thursday**
(\$99 day of event)
\$95 Friday
(\$105 day of event)
\$99 Saturday
(\$109 day of event)

Matinee Tasting

📅 **Saturday, March 3**
2:30-5 p.m.
💎 **\$79 Saturday matinee**
(\$89 day of event)

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

International Festival Tastings

Two Ways to Buy Wine Onsite

- **BC Liquor Stores Festival Wine Shop** – all wines served at the winery tables are available for purchase at the on-site BC Liquor Store, but some are in VERY limited supply. When you discover a wine that you want to enjoy at home, don't wait until the end of the session to buy it as it might be sold out – put it in the handy **bottle check**, and then continue your tasting session. When you're ready to leave, check out your wines.
- **Free shipping to your nearest BCLS** – and if you live in British Columbia, whether you've bought one bottle or several cases, your wine can be shipped free of charge to your nearest BC Liquor Store. Note that admission to the store is only by Tasting Room ticket for that session.
- **Buy the Case** – Festival partners BC Liquor Distribution Branch and the Import Vintners & Spirits Association (IVSA) have teamed up to allow festivalgoers to "shop the world" and order case lots of select wines featured at the International Festival Tastings. Wines identified with a BUY THE CASE neck tag can be ordered directly at the participating winery tables; they'll be delivered to your closest BC Liquor Store within two weeks of the conclusion of the festival.

Words to the Wise

Make sure you have a game plan and pace yourself. You don't need to swallow everything in your glass. Make use of the buckets at every table to spit or pour out your wines after you've tasted them. Be respectful of other people's palates and avoid perfume and cologne. And remember to pick up your free Compass pass at the Get Home Safe booth – don't wine and drive!

Dine Before You Wine

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

**GET HOME
SAFE**
BC LIQUOR STORES

BC Liquor Stores
March 1, 2, 3
7-10 p.m.
March 3
2:30-5 p.m.

**Entry with Tasting Room
ticket only**

Supported by

The Province
It starts here.



TERRA FOODS
Terra International Food Inc.



JOEY RESTAURANTS



FREE TICKET WITH HOTEL BOOKING

DON'T WINE AND DRIVE

Book a downtown hotel through StayVancouverHotels.com
and get one FREE International Festival Tasting ticket (\$79-\$99 value).
Choose from ~35 hotels. One ticket per booking.

StayVancouverHotels.com

Subject to availability. Some conditions apply. Details online. Book by February 15.

AVAILABLE JANUARY

BC LIQUOR STORES FESTIVAL WINE SHOP

TASTE THEN SHOP!

Pick up your festival favourites at the BC Liquor Stores Festival Wine Shop, located at the tasting room exit.

Watch for
the **Blue Dot**
Wine Festival
Exclusive
Products!



BUY NOW CARRY LATER

The BC Liquor Stores Festival 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 COMPASS TICKET

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



BC LIQUOR STORE FESTIVAL WINE SHOP HOURS

March 1 & 2 7:00 – 10:00 p.m.

March 3 2:30 – 5:00 p.m & 7:00 – 10:00 p.m.

Enhance Your Experience



Delta Air Lines Tasting Lounge

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

Sponsored by



Friday, March 2
Saturday, March 3
 VCC West,
Level 1, Ocean Foyer
1055 Canada Place
 5:45-9 p.m.
(includes International
Festival Tasting, 7-10 p.m.)
 \$190 Friday
\$195 Saturday

Gold Pass \$495 (\$721 value)

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

Three evenings (Thursday, Friday and Saturday) in the Tasting Room from 7-10 p.m. (\$283 value)

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

Admission to the **Festival Toast** VIP reception on Thursday from 5:45-7 p.m. (not available for public sale - \$70 value)

Admission to the **Delta Air Lines Tasting Lounge** on Friday and Saturday from 5:45-9 p.m. (\$191 value) featuring:

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

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

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

BUY THE CASE

Found a wine you love? Want to stock up?

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

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



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

Wine Seminars

Explore issues, trends, regions and varieties; learn more about the world of wine in an educational and dynamic classroom setting. Experts on the wine will guide you through the tasting and winery principals will speak to their wines. You can find a list of seminar wines on the event pages at VanWineFest.ca.

The Fladgate Partnership

Join David Guimaraens, head winemaker of the iconic Port houses Taylor Fladgate and Fonseca, as he leads you through a stunning line up of vintage Ports. Made only in the very finest years – known as “declared” vintages – taste the two prestigious houses side by side, vintage by vintage.

Moderator: Anthony Gismondi
Panelist: David Guimaraens

 **Vintage Port Seminar**
 **Wednesday, February 28**
 **Terminal City Club**
837 West Hastings Street
 4-6 p.m.
 **\$145**





Sponsored by



Graham's Tawny Port

Experience a range of Tawny Ports from five decades at this guided tasting with Rupert Symington, joint managing director, Symington Family Estate, and Gustavo Devesas, marketing manager.

Moderator: Gustavo Devesas
Panelist: Rupert Symington

 **Thursday, March 1**
 **VCC West, meeting room 118**
1055 Canada Place
 5:15-6:45 p.m.
 **\$125**





Sponsored by



Great Red Grapes

Take a journey through the wine world, exploring some of the great red varieties and blends that define and are defined by their region. Winery principals from around the world will share their insights on the great red grapes that made that premium wine unique.

Moderator: James Nevison
Panelists: Stefan Arnason, Matias Barros, Claudia Candela, Delphine de la Fouchardière, Loren Gil, Alexander Griffiths, Craig McAllister, Miguel Roquette, Sebastian Salas, Ermes Scardova, Paolo Tiefenthaler, Adam Verona, Sergio Zingarelli

 **Thursday, March 1**
 **VCC West, meeting room 109**
1055 Canada Place
 5:15-6:45 p.m.
 **\$75**





Sponsored by the participating wineries

Wine Seminars

Torres: History Builds Future

Join Miguel Torres Maczassek, 5th generation of a family which passes on values of excellence from one generation to the next. He will share how the family's firm belief in social, environmental and economic sustainability, and by combining the traditions inherited by his ancestors, will provide the constant innovation to lead the future.

Moderator: Anthony Gismondi
Panelist: Miguel Torres Maczassek

 **Thursday, March 1**
 **VCC West, meeting room 121**
1055 Canada Place
 5:15-6:45 p.m.
 **\$65**





Sponsored by



Álvaro Palacios Wine Star

Dynamic visionary Álvaro Palacios has had an immeasurable impact on Spanish winemaking. From roots in his family's famed Palacios Remondo in Rioja, Álvaro went on to pioneer the two highly important regions of Priorat and Bierzo. This seminar will feature highly sought-after and award-winning wines from his three distinct properties.

Moderator: Anthony Gismondi
Panelist: Álvaro Palacios

 **Friday, March 2**
 **The Vancouver Club, Georgian Room**
915 West Hastings Street
 5:15-6:45 p.m.
 **\$125**





Sponsored by

ALVARO PALACIOS

Pinot Noir – California Style

Over the last decade, the quality and popularity of California Pinot Noir has skyrocketed. No other variety in the state has undergone so pivotal a transformation. Join moderator DJ Kearney and some of California's top Pinot Noir producers as you discover and compare eleven Pinots from four of the top producing areas on the North Coast.

Moderator: DJ Kearney
Panelists: Gillian Ballance MS, Brian Bostwick, Tammy Brown, Mark de Vere MW, Nicole Hitchcock, David MacDonald, Craig McAllister, Landon Patterson, Dana Ryall, Randy Ullom

 **Friday, March 2**
 **VCC West, meeting room 118**
1055 Canada Place
 5:15-6:45 p.m.
 **\$75**





Sponsored by



Voyage of Discovery

Discover the World of Portuguese Wine: Take a journey exploring the fascinating riches of Portuguese wines, explained by the people who create them. Join wine educator, author and historian Paul Wagner and a panel of winery principals to hear their storied adventures and wise insights on a flight of wines from across Portugal.

Moderator: Paul Wagner
Panelists: Benoit Brumeau, Paulo Marques, Luis Mira, Rafael Molezun, Diogo Reis, Rupert Symington, Mariana Tavares, Cristiano Van Zeller

 **Friday, March 2**
 **VCC West, meeting room 109**
1055 Canada Place
 5:15-6:45 p.m.
 **\$75**





Sponsored by the participating wineries

Wine Seminars

Decanter World Wine Awards

Taste top medal-winning wines from the Decanter World Wine Awards (DWAA) and discover how to recognise quality wines with DWAA judge Barbara Philip MW. The DWAA is the largest wine competition in the world and a trusted source of recommendations. Join this seminar to sample these outstanding wines.

Moderator: Barbara Philip MW
Panelists: Matias Barros, Nikki Callaway, Alexander Griffiths, Álvaro Palacios, Isabel Ramos, Jim Robertson, Miguel Torres Maczassek, Taylor Whelan, Sergio Zingarelli

 **Saturday, March 3**
 **VCC West, meeting room 118**
1055 Canada Place
 5:15-6:45 p.m.
 **\$65**





Sponsored by the participating wineries and

Decanter

Dow's: A Legendary Producer

An exclusive tasting event, hosted by Rupert Symington of Symington Family Estates, that explores Dow's legendary Ports. Rupert will speak to the history and the winery as we taste through award-winning Ports. Key vintages will be sampled as well as two single Quinta Ports to show the quality in a unique vineyard site.

Moderator: Rupert Symington
Panelist: Gustavo Devasas

 **Saturday, March 3**
 **Marquis Wine Cellar**
1034 Davie Street
 5:15-6:45 p.m.
 **\$125**





Sponsored by



Spain's Blockbusters

Blockbuster wines are being produced across Spain. Join Rhys Pender MW for a journey from the established classics of Rioja and Ribera del Duero, through intense wines from ancient vines, to the brilliant modern re-discoveries of Priorat, Jumilla and Yecla and the exciting new individual intrigue of the PAGO DO's.

Moderator: Rhys Pender MW
Panelists: Toni Batet, Daniel Castaño, Joan Cuisiné, Javier Delgado-Aurteneche, Loren Gil, Miguel Gil, Jose Luis Muguero, Jr., Javier Murua, Carmen Oros, Howard Price, Diego Ribbert

 **Saturday, March 3**
 **VCC West, meeting room 109**
1055 Canada Place
 5:15-6:45 p.m.
 **\$85**

Sponsored by



Featured Speakers



Stefan Arnason
Winemaker, Poplar Grove
Great Red Grapes



Matias Barros
North American Sales and
Marketing Director, Undurraga
Decanter World Wine Awards
Great Red Grapes



Brian Bostwick
Export Director,
Duckhorn Vineyards
Pinot Noir – California Style



Benoit Brumeau
Commercial Director,
Famille JM Cazes
Voyage of Discovery



Claudia Candela
Export Manager,
Vins Jean-Luc Colombo
Great Red Grapes



Joan Cuisiné
Proprietor,
Parés Baltà / Gratavinum
Spain's Blockbusters



Javier Delgado-Aurteneche
Proprietor,
IberWine
Spain's Blockbusters



Delphine de la Fouchardière
Directrice Export,
Domaines Albert Bichot
Great Red Grapes



Miguel Gil
Principal / Family Member,
Bodegas Ateca / Bodegas Tridente /
Bodegas Rosario Vera
Spain's Blockbusters



Alexander Griffiths
Export Manager, Bodega Garzón
Decanter World Wine Awards
Great Red Grapes



Gillian Ballance MS
Wine Educator,
Beringer Vineyards
Pinot Noir – California Style



Toni Batet
Export Director,
CVNE - Compañía Vinícola del Norte
de España
Spain's Blockbusters



Tammy Brown
Export Director,
Delicato Family Vineyards
Pinot Noir – California Style



Nikki Callaway
Winemaker, Quails' Gate Winery
Decanter World Wine Awards



Daniel Castaño
Family Member / Export Director,
Familia Castaño
Spain's Blockbusters



Mark de Vere MW
Master of Wines,
Robert Mondavi Winery
Pinot Noir – California Style



Gustavo Devesas
Marketing Manager,
Symington Family Estates
Dow's A Legendary Producer
Graham's Tawny Port



Loren Gil
Export Director / Family Member,
Bodegas Juan Gil
Great Red Grapes
Spain's Blockbusters



Anthony Gismondi
Wine Writer, Vancouver Sun,
WineAlign, gismondionwine.com
Álvaro Palacios Wine Star
The Fladgate Partnership
Torres: History Builds Future



David Guimaraens
Head Winemaker,
Taylor Fladgate / Fonseca
The Fladgate Partnership

Featured Speakers



Harry Hertscheg
Executive Director, Vancouver
International Wine Festival
Festival Toast



DJ Kearney
Wine Educator / Wine Writer
Pinot Noir – California Style



David MacDonald
General Manager,
Lake Sonoma Winery
Pinot Noir – California Style



Luis Mira
Owner / President,
Herdade das Servas
Voyage of Discovery



Jose Luis Muguiro, Jr.
Brand Ambassador,
Marqués de Riscal
Spain's Blockbusters



James Nevison
Wine Writer, The Province,
HadaGlass
Great Red Grapes



Álvaro Palacios
Winemaker, Álvaro Palacios / Palacios
Remondo / Descendientes de J. Palacios
Álvaro Palacios Wine Star
Decanter World Wine Awards



Rhys Pender MW
Wine Writer
Spain's Blockbusters



Howard Price
Marketing Director,
Guy Anderson Wines
Spain's Blockbusters



Diogo Reis
Proprietor / Family Member /
International Export Manager,
Companhia Agrícola do Sanguinhal
Voyage of Discovery



Nicole Hitchcock
Winemaker,
J Vineyards & Winery
Pinot Noir – California Style



Paulo Marques
Export Director, Caves Messias
Voyage of Discovery



Craig McAllister
Head Winemaker, La Crema
Great Red Grapes
Pinot Noir – California Style



Rafael Molezun
International Sales Director,
Real Companhia Velha
Voyage of Discovery



Javier Murua
Owner, Muriel Wines
Spain's Blockbusters



Carmen Oros
Export Area Manager, Grupo
Faustino
Spain's Blockbusters



Landon Patterson
Vice President of Sales,
Cherry Pie Wines
Pinot Noir – California Style



Barbara Philip MW
Category Manager,
BC Liquor Stores
Decanter World Wine Awards



Isabel Ramos
Export Manager, Adega de Borba
Decanter World Wine Awards



Diego Ribbert
Estate Director,
Arinzano Vinos de Pago
Spain's Blockbusters

Featured Speakers



Jim Robertson
Global Brand Ambassador,
Stoneleigh
Decanter World Wine Awards



Dana Ryall
Director of International Sales,
Deutsch Family Wine & Spirits
Pinot Noir – California Style



Ermes Scardova
Export Manager, Medici Ermete
Great Red Grapes



Mariana Tavares
Export Regional Manager, Ramos
Pinto
Voyage of Discovery



Miguel Torres Maczasek
General Manager,
Torres Group
Decanter World Wine Awards
Torres: History Builds Future



Cristiano Van Zeller
Proprietor,
Quinta Vale D. Maria
Voyage of Discovery



Paul Wagner
Wine Educator / Wine Writer
Festival Toast
Voyage of Discovery



Sergio Zingarelli
Proprietor,
Rocca delle Macie
Decanter World Wine Awards
Great Red Grapes



Miguel Roquette
Owner, Quinto do Crasto
Great Red Grapes



Sebastian Salas
Sales & Export Director, Lamadrid
Estate Wines
Great Red Grapes



Rupert Symington
Joint Managing Director,
Symington Family Estates
Dow's: A Legendary Producer
Graham's Tawny Port
Voyage of Discovery



Paolo Tiefenthaler
Winemaker, Casale del Giglio
Great Red Grapes



Randy Ullom
Winemaker, Kendall-Jackson
Pinot Noir – California Style



Adam Verona
North American Brand Ambassador,
Michele Chiarlo
Great Red Grapes



Taylor Whelan
Winemaker,
CedarCreek Estate Winery
Decanter World Wine Awards

Subject to change. Visit VanWineFest.ca for the most up-to-date event information.

EXCEPTIONAL DINING.

Experience refined dining featuring locally-inspired meals and sommelier-selected wines.



KEEP CLIMBING



Festival at a Glance

Lunch or Brunch
 Trade Only Events
 Wine & Food Grazing
 Winery Dinner

Wine Mingler
 Wine Seminar
 Wine Tasting

VANCOUVER
 INTERNATIONAL
WINE FESTIVAL
 Feb 24–Mar 4, 2018

Saturday, February 24		Wednesday, February 28		Thursday, March 1		Friday, March 2		Saturday, March 3		Sunday, March 4
Bacchanalia GALA DINNER + AUCTION 6-11 p.m. Fairmont Hotel Vancouver <i>Winery Dinner, Auction</i> \$450/\$3600 table of 8 Page 10		Cava: Spain's Sparkling Gem 9:15-10:45 a.m. VCC West <i>Masterclass (Trade)</i> \$45	Unravelling Portugal 11 a.m.-12:30 p.m. VCC West <i>WSET Masterclass (Trade)</i> \$45	Storied Iberia in 9 Wines 9:30-11:30 a.m. VCC West <i>Theme Country Plenary (Trade)</i> \$60		2015 Vintage Port: Magic! 9:30-11:15 a.m. VCC West <i>Wine Seminar (Trade)</i> \$50	Dynamic Spain 9:30-11:15 a.m. VCC West <i>Wine Seminar (Trade)</i> \$50	Dine Italia 11:30 a.m.-2 p.m. La Terrazza <i>Sit-down Lunch</i> \$145 Page 30	Gusto Latinoamericano 11:30 a.m.-1:30 p.m. Lift Bar Grill View <i>Sit-down Lunch</i> \$89 Page 31	Vintners Brunch 11:30 a.m.-2 p.m. VCC West <i>Brunch</i> \$165/\$1650 table of 10 Page 32
		Rioja Renaissance 1:30-3 p.m. VCC West <i>WSET Masterclass (Trade)</i> \$45	Shades of Sherry 3:15-4:45 p.m. VCC West <i>WSET Masterclass (Trade)</i> \$45	Principals Welcome Lunch 11:45 a.m.-1:15 p.m. VCC East <i>Buffet Lunch (Trade)</i> \$85		Truth in Terroir 9:30-11:15 a.m. VCC West <i>Wine Seminar (Trade)</i> \$50		PICA Kitchen Party 11:30 a.m.-2 p.m. Pacific Institute of Culinary Arts <i>Wine-and-Food Pairing Grazing Lunch</i> \$99 Page 31	Viva Iberia! 12-2 p.m. VCC West <i>Grazing Lunch</i> \$115 Page 30	
Monday, February 26										
Margrit Mondavi Tribute 6:30-10 p.m. Dockside Restaurant <i>Winery Dinner</i> \$145 Page 27	Iconic Valpolicella 6:30-10 p.m. Cibo Trattoria <i>Winery Dinner</i> \$145 Page 27									
Tuesday, February 27		The Fladgate Partnership 4-6 p.m. Terminal City Club <i>Wine Seminar</i> \$145 Page 17	An Evening of Perfection 6:30-10 p.m. Cioppino's Mediterranean Grill <i>Winery Dinner</i> \$225 Page 28	Trade Tasting 2:30-5 p.m. VCC West <i>Wine Tasting (Trade)</i> \$49 / \$55 day-of Trade Buyer Entry 1:30 p.m.		Celebrating Excellence: 15th Annual Awards Lunch Featuring Wines from Spain & Portugal Spirited Industry Professional Award, Sommelier of the Year, Wine Program Excellence Awards 11:30 a.m.-1:15 p.m., VCC East <i>Buffet Lunch (Trade)</i> \$95		International Festival Tasting 2:30-5 p.m. VCC West <i>Wine Tasting</i> \$79 / \$89 day-of Page 12-13		
Big, Bold & Beautiful 6:30-10 p.m. España Restaurant <i>Winery Dinner</i> \$145 Page 27	Faustino Dinner at Ancora 6:30-10 p.m. Ancora Waterfront Dining and Patio <i>Winery Dinner</i> \$225 Page 28	Feudi: The Beautiful South 6:30-10 p.m. Beach Bay Café and Patio <i>Winery Dinner</i> \$145 Page 28	Italian Dinner Party 6:30-10 p.m. Yew Seafood + Bar <i>Winery Dinner</i> \$175 Page 29	Graham's Tawny Port 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> \$125 Page 17	Great Red Grapes 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> \$75 Page 17	Trade Tasting 2:30-5 p.m. VCC West <i>Wine Tasting (Trade)</i> \$49 / \$55 day-of Trade Buyer Entry 1:30 p.m.	Álvaro Palacios Wine Star 5:15-6:45 p.m. The Vancouver Club <i>Wine Seminar</i> \$125 Page 18	Decanter World Wine Awards 5:15-6:45 pm VCC West <i>Wine Seminar</i> \$65 Page 19		
A Glowbal Affair 6:30-10 p.m. Glowbal <i>Winery Dinner</i> \$120 Page 28	Graham's Port Dinner 6:30-10 p.m. Bodega on Main <i>Winery Dinner</i> \$145 Page 28	Jean-Luc Colombo Terroir 6:30-10 p.m. West Restaurant <i>Winery Dinner</i> \$225 Page 29	Latin Passion for Terroir 6:30-10 p.m. La Terrazza <i>Winery Dinner</i> \$175 Page 29	Torres: History Builds Future 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> \$65 Page 18		Pinot Noir – California Style 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> \$75 Page 18	Voyage of Discovery 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> \$65 Page 18	Dow's: A Legendary Producer 5:15-6:45 pm Marquis Wine Cellar <i>Wine Seminar</i> \$125 Page 19	Spain's Blockbusters 5:15-6:45 pm VCC West <i>Wine Seminar</i> \$85 Page 19	
Tuscany Shines 6:30-10 p.m. Cioppino's Enoteca Wine Rooms <i>Winery Dinner</i> \$225 Page 28		The Night of the Barolo 6:30-10 p.m. Federico's Supper Club <i>Winery Dinner</i> \$175 Page 29	A Sparkling Experience 6:30-10 p.m. ARC Restaurant, Fairmont Waterfront <i>Winery Dinner</i> \$145 Page 29	Festival Toast 5:45-7 p.m. VCC West <i>Wine Mingler</i> Invitation & Gold Pass only		Delta Air Lines Tasting Lounge 5:45-9 p.m. VCC West <i>Wine & Food Grazing</i> \$190 includes Friday IFT Page 15		Delta Air Lines Tasting Lounge 5:45-9 p.m. VCC West <i>Wine & Food Grazing</i> \$195 includes Saturday IFT Page 15		
Savour Spain 7-9:30 p.m. per se Social Corner <i>Wine & Food Grazing</i> \$88 Page 26		California Crush 8:30-11 p.m. Waterview <i>Wine Mingler</i> \$69 Page 26		International Festival Tasting 7-10 p.m. VCC West <i>Wine Tasting</i> \$89 / \$99 day-of Page 12-13		International Festival Tasting 7-10 p.m. VCC West <i>Wine Tasting</i> \$95 / \$105 day-of Page 12-13		International Festival Tasting 7-10 p.m. VCC West <i>Wine Tasting</i> \$99 / \$109 day-of Page 12-13		

For full event details
 and to buy tickets online
 visit VanWineFest.ca

Or buy by phone at
604-873-3311 or
1.877.321.3121

All prices inclusive of wine,
 food (where applicable),
 gratuities, service charges,
 and taxes...
 No surprises at checkout!

Winery dinners, passes and
StayVancouverHotels.com
offer only available until
February 15, 2018

@VanWineFest







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Wine & Food Grazing

An informal wine and food event, where patrons explore tasting stations and enjoy appetizing light bites. Not a sit-down meal, but plenty of food and wine to please your palate.

Savour Spain

Kick off festival week at Savour Spain, a spectacular party featuring Spanish wines and tapas. Discover food-friendly wines from the country with the most land under vines in the world, as well as mouth-watering Spanish delicacies. This brilliant evening of wine, food and Spanish music is the perfect opportunity to taste and discover all that Spain has to offer.

 **Tuesday, February 27**
 *per se Social Corner*
891 Homer Street
 7-9:30 p.m.
 **\$88**

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Wine Mingler

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.

California Crush

Taste your way through California wine country at a stylish, casual event featuring the vineyards of the Golden State. Enjoy a dynamic tasting that's California cool featuring tasty bites, delicious wines, music and eye-catching entertainment. Round up your friends and make this a California night to remember.

 **Wednesday, February 28**
 *Waterview*
2nd floor- 1661 Granville Street
 8:30-11 p.m.
 **\$69**





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Winery Dinners

A sumptuous and informative exploration of food and wine, where the vision of the chef is shaped and influenced by a selection of premium and exclusive wines from a specific winery or region. Top winery representatives will be on hand to introduce their wines to you. *Winery dinner menus are created specifically to pair with the wines. Substitutions are not possible.*





Margrit Mondavi Tribute

Celebrate the life of Margrit Mondavi (wife of Robert Mondavi), her connection to the wine industry and her love of creativity and the arts. With Margrit's passing last year, we will be sharing her amazing story and unique works, while tasting outstanding wines presented by Master of Wine Mark de Vere paired with a menu crafted by Dockside's Mark Crofton.

 **Monday, February 26**
 *Dockside Restaurant*
1253 Johnston Street,
Granville Island
 6:30-10 p.m.
 **\$145**




Iconic Valpolicella

Come taste over 600 years of winemaking history with Serego Alghieri! Six wines from this historic estate will be beautifully paired with a menu from chef Josh Gonneau of Cibo, bringing a taste of the Valpolicella to Vancouver.

 **Monday, February 26**
 *Cibo Trattoria*
900 Seymour Street
 6:30-10 p.m.
 **\$145**

Big, Bold & Beautiful

Join us for a journey of discovery through Spain's ancient and diverse wine landscape. Host Miguel Gil of the Gil Family Estates' collection of 11 wineries will guide you through his journey into making multiple award-winning wines, providing personal insights into the allure of Spanish wines today. Don't miss this immaculately prepared and expertly paired dinner from executive chef Neil Taylor.





 **Tuesday, February 27**
 *España Restaurant*
1118 Denman Street
 6:30-10 p.m.
 **\$145**



Winery Dinners





Faustino Dinner at Ancora

Established in Spain's La Rioja region in 1861, Grupo Faustino is a family owned winery in its fourth generation. Join us for a showcase of some exceptional back vintages and compare them against younger wines, paired perfectly with delectable cuisine by chef Ricardo Valverde from Ancora Waterfront Dining and Patio.

 **Tuesday, February 27**
 **Ancora Waterfront Dining and Patio**
 1600 Howe Street
 6:30-10 p.m.
 **\$225**





A Glowbal Affair

Join us for a fantastic dinner that combines the two wineries owned by the Stewart Family in both Canada (Quails' Gate) and California (Lake Sonoma). You will experience the culinary skill of the Glowbal Team and award-winning wines from both the Okanagan Valley and Sonoma, California.

 **Tuesday, February 27**
 **Glowbal**
 590 West Georgia Street
 6:30-10 p.m.
 **\$120**





Graham's Port Dinner

Join Rupert Symington at Bodega on Main, in their newly renovated private dining room, for an unforgettable evening of Spanish cuisine by chef Maritza Orellana paired with Graham's Port.

 **Tuesday, February 27**
 **Bodega on Main**
 1014 Main Street
 6:30-10 p.m.
 **\$145**




Tuscany Shines

Don't miss this fantastic night of award-winning Italian food and wine. Please join renowned chef Pino Posteraro of Cioppino's Mediterranean Grill & Enoteca, with acclaimed Rocca delle Macie winery proprietor, Sergio Zingarelli. Guests will be treated to a memorable night, one not to be matched!

 **Tuesday, February 27**
 **Cioppino's Enoteca Wine Rooms**
 1129 Hamilton Street
 6:30-10 p.m.
 **\$225**





An Evening of Perfection

Join us for an unforgettable night featuring three historic wineries from Spain and Portugal (Niepoort, Marqués de Murrieta and Artadi) paired masterfully by creative genius chef/owner Pino Posteraro of Cioppino's. Hear the history and taste some of the most iconic and acclaimed wineries while you dine on pure excellence.

 **Wednesday, February 28**
 **Cioppino's Mediterranean Grill**
 1133 Hamilton Street
 6:30-10 p.m.
 **\$225**

Feudi: The Beautiful South





Experience the wonderful wines of Feudi di San Gregorio with the delicious culinary creations chef Michael Winning at Beach Bay Café and Patio. Rediscover the wonderful and unique flavours of the Mediterranean and the soul and character of the beautiful South of Italy.

 **Wednesday, February 28**
 **Beach Bay Café and Patio**
 1193 Denman Street
 6:30-10 p.m.
 **\$145**

Winery Dinners

Italian Dinner Party

Join Castello di Gabbiano's winemaker Frederico Cerelli for a night of exceptional wine and West Coast cuisine from Yew executive chef Weimar Gomez. Experience firsthand Vancouver's ultimate seafood restaurant partnered with world-renowned Italian wines.

 **Wednesday, February 28**
 **Yew Seafood + Bar**
 791 West Georgia Street
 6:30-10 p.m.
 **\$175**

Jean-Luc Colombo Terroir





Take a tour into the heart of the Rhône Valley with unique character wines from one of the most progressive and influential French wineries: Jean Luc Colombo. Experience a fascinating and memorable culinary journey, pairing cuisine from executive chef Bobby Milheron with the wonderful flavours and character of the Rhône Valley.

 **Wednesday, February 28**
 **West Restaurant**
 2881 Granville Street
 6:30-10 p.m.
 **\$225**







Latin Passion for Terroir

Cruise the world! Experience the synergy of wines from Spain, Italy and Uruguay, evoking passion along with the culinary treasures created by chef Gennaro Iorio, in the worldly elegance of La Terrazza. Featuring wines from Bodega De Moya (Valencia), Dominio De Punctum (La Mancha), Bodega Garzon (Garzon) & Tenute Silvio Nardi (Montalcino).

 **Wednesday, February 28**
 **La Terrazza**
 1088 Cambie Street
 6:30-10 p.m.
 **\$175**

The Night of the Barolo

A majestic evening with a stellar lineup of five Barolos: Barolo Sordo, Ravera, Perno, Parussi, and Gabutti from the award-winning cellars of Sordo, 100 years of Barolo. This dinner pairing event is orchestrated by master chef Brooks Cation, sommelier Joe Borean, Paolo Trave of Sordo Winery and Italo Fionda, Vinea Wines.

 **Wednesday, February 28**
 **Federico's Supper Club**
 1728 Commercial Drive
 6:30-10 p.m.
 **\$175**

A Sparkling Experience

Four generations of artisanal work are expressed through the finesse and elegance of the Cavas from Juvé y Camps. You won't want to miss this unique, Spanish sparkling dining experience pairing sparkling gems with executive restaurant chef Dennis Peckham's cuisine!





 **Wednesday, February 28**
 **ARC Restaurant, Fairmont Waterfront**
 900 Canada Place
 6:30-10 p.m.
 **\$145**

Lunches

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

Viva Iberia!

Celebrate the spirit of Spain and Portugal at this spectacular grazing lunch, featuring all the participating Portuguese and Spanish wineries. Enjoy great wines, delicious dishes and tasty tapas, set against the stunning North Shore backdrop.

 **Saturday, March 3**
 **VCC West, Level 3**
 1055 Canada Place
 12-2 p.m.
 **\$115**





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Dine Italia

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

 **Saturday, March 3**
 **La Terrazza**
 1088 Cambie Street
 11:30 a.m.-2 p.m.
 **\$145**
 Ticket limit 4 per person

Sponsored by participating wineries

Lunches

Gusto Latinoamericano

A sumptuous sit-down lunch featuring food-friendly wines from Latin America. Enjoy wines from Argentina, Chile and Uruguay, matched with a mouth-watering meal from Lift Bar Grill View.


 **Saturday, March 3**
 **Lift Bar Grill View**
 333 Menchions Mews
 11:30 a.m.-1:30 p.m.
 **\$89**

Sponsored by the participating wineries



PICA Kitchen Party

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

 **Saturday, March 3**
 **Pacific Institute of Culinary Arts**
 101 - 1505 West 2nd Avenue
 11:30 a.m.-2 p.m.
 **\$99**

Participating Chefs/Restaurants

Fable Restaurant – Trevor Bird
 Heritage Asian Eatery – Felix Zhou
 Homer St. Café / Tableau – Tret Jordan
 Pacific Institute of Culinary Arts – Julian Bond
 Rabbit's Foot Culinary – Tobias Grignon
 Torafuku / Le Tigre – Sandy Chen
 and more!

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Vintners Brunch

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

Sunday, March 4
VCC West, Ballroom D
 1055 Canada Place
 11:30 a.m.-2 p.m.
\$165/\$1650 table of 10
 Available only by phone or in person



Participating Restaurants

ARC Restaurant, Fairmont Waterfront
 The Blackbird Public House
 Chicha
 D'oro Gelato e Caffè
 Fanny Bay Oyster Bar
 The Flying Pig
 Joe Fortes Seafood & Chop House
 Lift Bar Grill View
 Notch8 at Fairmont Hotel Vancouver
 Ocean Mama Seafood
 Old Vines The Restaurant at Quails' Gate
 Showcase Restaurant and Bar
 Steel Toad Brewery
 Vancouver Convention Centre
 WildTale Coastal Grill

Also featuring Arla Foods and Caffè Umbria

Featured Wines

Segura Viudas Brut Rosé Cava NV, *Penedès, Spain*
Haywire The Bub Sparkling Wine 2015, *Okanagan Valley, British Columbia*
Villa Maria Single Vineyard Southern Clays Sauvignon Blanc 2016, *Marlborough, New Zealand*
Geyser Peak Winery Pinot Grigio 2016, *Sonoma, California*
Intersection Estate Winery Reserve Viognier-Marsanne Barrel Ferment 2014, *Okanagan Valley, British Columbia*
Grant Burge Wines 5th Generation Chardonnay 2016, *Barossa Valley, Australia*
Ramos Pinto Duas Quintas Reserva White 2015, *Douro, Portugal*
Hester Creek Estate Winery Cabernet Franc Rose 2016, *Golden Mile, British Columbia*
Quails' Gate Winery Pinot Noir 2015, *Okanagan Valley, British Columbia*
Undurraga T.H. (Terroir Hunter) Cabernet Sauvignon 2015, *Maipo Valley, Chile*
Palacios Remondo La Montesa 2014, *Rioja, Spain*
Les Vins Bonhomme El Grand Bonhomme Tempranillo 2013, *Castilla y León, Spain*
Bodega Sierra Norte Pasion de Bobal 2015, *Utiel-Requena, Spain*
Suvla Wines Sur 2010, *Gallipoli Peninsula, Turkey*
Bodegas Lustau East India Solera NV, *Jerez, Spain*
Symington Family Estates: Warre's Otim 10 Year Old, *Douro, Portugal*

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CELEBRATING EXCELLENCE 2017

VANCOUVER
 INTERNATIONAL
 WINE FESTIVAL

SPIRITED INDIVIDUAL PROFESSIONAL AWARD

Harry McWatters,
 president & CEO, ENCORE Vineyards Ltd.

VINTNERS BRUNCH JUDGES' CHOICE AWARD

Gaspar Jovino Brites & Giorgia Zanone,
D'oro Gelato e Caffè

SOMMELIER OF THE YEAR

Shane Taylor,
wine director, CinCin Ristorante + Bar

WINE PROGRAM EXCELLENCE AWARDS

2017

Sponsored by **VANCOUVER**
 MAGAZINE

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

These awards pay tribute to restaurateurs who have committed to producing an original and creative wine program. Participating restaurants received careful consideration of their wine program by some of the finest, most professional judges in Western Canada. The 2017 judges were Tom Doughty, Jay Jones, DJ Kearney, Iain Philip and Treve Ring.

METRO VANCOUVER

Platinum

Blue Water Cafe
 + Raw Bar
 Burdock & Co.
 Chamber
 CinCin Ristorante + Bar
 Hawksworth Restaurant
 Vij's

Gold

L'Abattoir
 Gotham Steakhouse
 & Bar
 Joe Fortes Seafood
 & Chop House
 Latab – Best New Entry
 Mission
 Nightingale
 Savio Volpe
 Zest Japanese Cuisine

Silver

Ancora Waterfront
 Dining and Patio
 AnnaLena
 Boulevard Kitchen &
 Oyster Bar
 Le Crocodile

Silver (continued)

Fable Kitchen
 Forage
 La Pentola
 Provence Marinaside/
 The Wine Bar
 West Restaurant

Bronze

Homer St. Cafe and Bar
 My Shanti
 PiDiNi
 Pourhouse Restaurant
 Royal Dinette
 The Stable House Bistro
 Tableau Bar Bistro
 Tramonto at River Rock
 Casino Resort
 Wildebeest

Honourable Mention

Cibo Trattoria/
 Uva Wine Bar
 LIFT Bar Grill View

WHISTLER

Gold

Alta Bistro

Silver

Araxi Restaurant
 + Oyster Bar

Bronze

Basalt Wine +
 Salumeria

VANCOUVER ISLAND

Silver

Cafe Brio (Victoria)

Bronze

OLO Restaurant
 (Victoria)

Honourable Mention

10 Acres Kitchen
 (Victoria)
 Pacific Prime
 Restaurant & Lounge,
 The Beach Club
 Resort (Parksville)
 Unsworth Restaurant
 (Mill Bay)

BC INTERIOR

Gold

Emerald Lake Lodge
 (Field)

ALBERTA

Platinum

Cilantro (Calgary)
 Divino Wine & Cheese
 Bistro (Calgary)

Gold

Buffalo Mountain Lodge
 (Banff)
 Deer Lodge (Lake
 Louise)
 The Lake House
 (Calgary)
 Vin Room West
 (Calgary)

Silver

Vin Room Mission
 (Calgary)

CELEBRATING EXCELLENCE

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

Wineries

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.*

Aveleda
Adega de Borba
Quinta do Crasto
Fonseca
Global Wines
João Portugal Ramos Vinhos
Caves Messias
Quinta do Mondego
Niepoort
Herdade Paço do Conde
Ramos Pinto
Real Companhia Velha
Companhia Agrícola do Sanguinhal
Herdade das Servas
Sogrape Vinhos
Symington Family Estates: Dow's / Warre's
Symington Family Estates: Graham's / Prats & Symington
Taylor Fladgate
Quinta Vale D. Maria
Vicente Faria Vinhos



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 FoodsWinesfromSpainCanada.com.*

Álvaro Palacios / Palacios Remondo / Descendientes de J. Palacios
Bodegas Alvear
ARAX Grands Spanish Fine Wines
Arinzano Vinos de Pago
Bodegas Arráez
Artadi
Bodegas Ateca / Bodegas Tridente / Bodegas Rosario Vera
Cellers Baronia del Montsant
Les Vins Bonhomme
Campo Viejo
Cellers Can Blau / Bodegas Atalaya / Bodegas Shaya
Familia Castaño
Grupo Chivite
CVNE - Compañía Vinícola del Norte de España
Grupo Faustino
Bodegas Franco-Españolas
Freixenet
González Byass
Guy Anderson Wines
IberWine
Bodegas Juan Gil
Juvé & Camps
Bodegas Lustau
Bodega de Moya
Muriel Wines
Marqués de Murrieta
Parés Baltà / Gratavinum
Bodegas Pedro Luis Martínez / Alceño
Dominio de Puntum
Rioja Vega / Príncipe de Viana
Marqués de Riscal
Bodegas San Valero
Segura Viudas
Bodega Sierra Norte / Bodegas Elias Mora / Losado Vinos de Finca
Torres
Bodegas Valdemar
Verum Bodegas y Viñedos
Vivanco

Wineries

ARGENTINA

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

Altos Las Hormigas	Bodega Catena Zapata	Kaiken
Domaine Bousquet	Finca Decero	Lamadrid Estate Wines

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.*

Alpha Box & Dice	Inland Trading Co.	Majella Wines
Grant Burge Wines	Jacob's Creek	

CANADA

BRITISH COLUMBIA

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

Black Sage Vineyard	Hester Creek Estate Winery	Quails' Gate Winery
C.C. Jentsch Cellars	Intersection Estate Winery	See Ya Later Ranch
Cassini Cellars	Monte Creek Ranch Winery	Steller's Jay
CedarCreek Estate Winery	Moon Curser Vineyards	Thornhaven Estates Winery
Covert Farms Family Estate	Mt. Boucherie Winery	Tightrope Winery
Fort Berens Estate Winery	Narrative	TIME Winery
Harper's Trail Estate Winery	Painted Rock Estate Winery	Tinhorn Creek Vineyards
Haywire	Poplar Grove	Unsworth Vineyards

NOVA SCOTIA

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

L'Acadie Vineyards

SAKE

Artisan SakeMaker at Granville Island

Wineries

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. 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.

Viña Montes	Undurraga
Viña Santa Ema	Viña Ventisquero

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.

Domaines Albert Bichot	Domaine de Cristia	Vins Jean-Luc Colombo
Arthur Metz	Duclot Export	Laurent-Perrier
Ballande & Méneret	Dulong-Calvet	Salin
Château Belles Eaux	François Martenot	Sovex GrandsChâteaux
Château de Carles	Les Grands Chais de France	
Famille JM Cazes	Les Grands Chais de France	

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 germanwinecanada.com.

Henkell & Co. Gruppe

HUNGARY

With a record of extensive vineyards dating back to the 5th century AD, Hungary has its own distinctive range of varieties. Perhaps its best-known wine is the white dessert wine Tokaji, which King Louis XV dubbed, "Wine of Kings, King of Wines." Hungarian sparkling wines (pezsgő) are primarily produced near Budapest in the Buda Hills and Budafok.

Grand Tokaj

Wineries

ITALY

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

Casa Vinicola Botter	Medici Ermete	Sordo
Chiusa Grande	Michele Chiarlo	Tasca d'Almerita
Cleto Chiarli	Monte del Frà	Casa Vitivinicola Tinazzi
Farnese	Rocca delle Macie	Tommasi Family Estates
Feudi di San Gregorio	Rocche Costamagna	Umberto Cesari
Castello di Gabbiano	Savian Vini	Velenosi
Casale del Giglio	Tenuta Sette Ponti /	
Lionello Marchesi	Feudo Maccari	
MASI Serego Alighieri	Tenute Silvio Nardi	

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

One of the youngest wine industries in the world, the "can-do" attitude of pioneering winemakers and growers has put New Zealand on the global wine map. Core to their success is the temperate maritime climate, coastal vineyards benefit from long sunshine hours and nights cooled by sea breezes. Known for Sauvignon Blanc, Pinot Noir and wines with pure varietal flavours crafted with elegance, structure and power. Discover more! Visit NZWine.com.

Craggy Range	Sileni Estates	Villa Maria
Oyster Bay Wines	Stoneleigh	

TURKEY

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

Suvla Wines

Wineries

URUGUAY

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

Bodega Garzón

USA

CALIFORNIA

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

Beringer Vineyards
Cannonball Wine Company
Cherry Pie Wines
Delicato Family Vineyards
Duckhorn Wine Company
Geyser Peak Winery
J Vineyards & Winery
Joseph Carr / Josh Cellars

Kendall-Jackson
Kenwood Vineyards
La Crema
Lake Sonoma Winery
LangeTwins Family Winery and
Vineyards
Michael David Winery
Oak Ridge Winery

Robert Mondavi Winery
Signorello Estate
St. Supéry Estate Vineyards &
Winery
Trefethen Family Vineyards
Trim / Edge / Fuse

WASHINGTON

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

Charles Smith Wines

Chateau Ste. Michelle

K Vintners

SAKE (OREGON)

SakéOne

MULTI-NATIONAL

Henkell & Co. Gruppe

HAZY NIGHTS. CLEAR CONSCIENCE.

At some events, no one wants to be the designated driver. Our 'Get Home Safe' program gives you a free Compass ticket and a safe ride home.

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The Blackbird Public House	Marquis Wine Cellar
Blue Water Cafe	Notch8 at Fairmont Hotel Vancouver
Bodega on Main	Ocean Mama Seafood
Chicha	Old Vines The Restaurant at Quails' Gate
Cibo Trattoria	Pacific Institute of Culinary Arts
Cioppino's Enoteca Wine Rooms	per se Social Corner
Cioppino's Mediterranean Grill	Rabbit's Foot Culinary
D'oro Gelato e Caffè	Showcase Restaurant and Bar
Dockside Restaurant	Steel Toad Brewery
España Restaurant	Terminal City Club
Fable Restaurant	Torafuku / Le Tigre
Fairmont Hotel Vancouver	The Vancouver Club
Fanny Bay Oyster Bar	Vancouver Convention Centre East
Federico's Supper Club	Vancouver Convention Centre West
The Flying Pig	Waterview
Glowbal	West Restaurant
Heritage Asian Eatery	WildTale Coastal Grill
Homer Street Cafe / Tableau	Yew Seafood + Bar
Joe Fortes Seafood & Chop House	

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

Curtain Call

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Curtain Call

Event Coordinators

Julian Bond: *PICA Kitchen Party*
Tiffany Boot: *Margrit Mondavi Tribute*
Rachel Brown: *Shades of Sherry;*
Rioja Renaissance; Unravelling Portugal
Lindsey Collins: *Álvaro Palacios Wine Star;*
Big, Bold & Beautiful
Carmen D'Onofrio, Jr.: *Dine Italia; Feudi:*
The Beautiful South; Jean-Luc Colombo Terroir
Michelle Delf: *Principals Welcome Lunch*
Italo Fionda: *The Night of the Barolo*
Louisa Fry: *2015 Vintage Port: Magic!*
Andrea Harrison: *Graham's Port Dinner;*
Graham's Tawny Port; Italian Dinner Party
Dhiren Miyanger: *Latin Passion for Terroir*
Jason Mistal: *A Glowbal Affair; Tuscany Shines*

Natalie Nicholson; *Iconic Valpolicella;*
A Sparkling Experience
Pilar Randolph & Anna Ursini:
Cava: Spain's Sparkling Gem; Dynamic Spain;
Savour Spain; Spain's Blockbusters
Nicholas Sabanis: *An Evening of Perfection*
Newsha Sedeghi: *Faustino Dinner at Ancora*
Rick Slomka: *California Crush;*
Pinot Noir – California Style
Alanna Stuart: *Dow's: A Legendary Producer*
Paul Watkin: *Storied Iberia in 9 Wines;*
Voyage of Discovery
Colleen Wilkinson: *The Fladgate Partnership;*
Torres: History Builds Future

Volunteers

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

Event Hosts

Dolores Bzedl, Jennifer Coté, Marcena Croy, Lisa Fox, Trish Jolay, Maeghan Kenney, Ashli Komaryk, Jonathan Lai, Anita Livingstone, Raymond Milne, Raja Sabbagha, Samantha Servis, Simon Tse, Gillian Wilson-Haffenden

Wine Program Excellence Judges

Key Judges: Tom Doughty, Jay Jones, DJ Kearney, Iain Philip, Jason Yamasaki



Curtain Call

Trade Days Speakers

See pages 20-22 for public event moderators and panelists.

Fernando Gimenez Alvear, *Dynamic Spain;*
Storied Iberia in 9 Wines
Matias Barros, *Truth in Terroir*
Andrés Bastida, *Dynamic Spain*
Nathalie Bonhomme, *Dynamic Spain*
Michelle Bouffard, *Cava: Spain's Sparkling Gem*
Christopher Canale-Parola, *Cava: Spain's Sparkling*
Gems; Storied Iberia in 9 Wines
Antoni Cantos, *Cava: Spain's Sparkling Gems*
Gloria Collell, *Cava: Spain's Sparkling Gems*
Joan Cuisiné, *Cava: Spain's Sparkling Gems;*
Truth in Terroir
Javier Delgado-Aurteneche, *Dynamic Spain*
Matt Dumayne, *Truth in Terroir*
Miguel Gil, *Storied Iberia in 9 Wines*
Thomas Grootveldt, *Truth in Terroir*
David Guimaraens, *2015 Vintage Port: Magic!;*
Storied Iberia in 9 Wines
Harry Hertscheg, *Principals Welcome Lunch*
Yves Laurijssens, *Dynamic Spain*
Fred Lee, *15th Annual Awards Lunch*
Carlos Lopez de Lacalle, *Dynamic Spain*
Luis Mira, *Storied Iberia in 9 Wines*
Rafael Molezun, *2015 Vintage Port: Magic!*
Antonio Morescalchi, *Truth in Terroir*

David Munro, *Unravelling Portugal*
Keith Nicholson, *Rioja Renaissance*
Ines Oro, *Dynamic Spain*
Álvaro Palacios, *Storied Iberia in 9 Wines*
João Machete Pereira, *Dynamic Spain*
Javier Murua, *Dynamic Spain*
Barbara Philip MW, *Dynamic Spain*
Maria Pica, *2015 Vintage Port: Magic!*
Howard Price, *Dynamic Spain*
Jorge Ramos, *2015 Vintage Port: Magic!*
Diego Ribbert, *Dynamic Spain*
Sébastien Richard, *Dynamic Spain*
Miguel Roquette, *2015 Vintage Port: Magic!*
Mark Shipway, *Truth in Terroir*
Rupert Symington, *Storied Iberia in 9 Wines*
Mariana Tavares, *2015 Vintage Port: Magic!*
Pedro Teixeira, *Storied Iberia in 9 Wines*
José Teles da Silva, *2015 Vintage Port: Magic!*
Miguel Torres Maczassek, *Dynamic Spain; Storied*
Iberia in 9 Wines
Cristiano Van Zeller, *2015 Vintage Port: Magic!*
Lara Victoria, *Shades of Sherry*
Paul Wagner, *Storied Iberia in 9 Wines;*
Principals Welcome Lunch

Chefs

Chris Andraza, *Fanny Bay Oyster Bar*
Cameron Ballendine, *Fairmont Hotel Vancouver*
Trevor Bird, *Fable Restaurant*
Julian Bond, *Pacific Institute of Culinary Arts*
Shelome Bouvette, *Chicha*
Brooks Cation, *Federico's Supper Club*
Sandy Chen, *Torafuku / Le Tigre*
D'Oyen Christie, *Notch8 at Fairmont*
Hotel Vancouver
Igor Cozzi & Giorgia Zanone, *D'oro Gelato e Caffè*
Mark Crofton, *Dockside Restaurant*
Wesley Dennis, *Steel Toad Brewery*
Kyle Dampsey, *Glowbal Restaurant*
Poyan Danesh, *Ocean Mama Seafood*
Tobias Grignon, *Rabbit's Foot Culinary*
Weimar Gomez, *Yew Seafood + Bar*
Josh Gonneau, *Cibo Trattoria*
Frank Gort, *Showcase Restaurant and Bar*
Peter Gray, *The Flying Pig*

David Healey, *WildTale Coastal Grill*
Gennaro Iorio, *La Terrazza*
Tret Jordan, *Homer Street Cafe / Tableau*
Mark Massicotte, *Vancouver Convention Centre*
Bobby Milheron, *West Restaurant*
Maritza Orellana, *Bodega on Main*
Soojin Park, *Lift Bar Grill View*
Dennis Peckham, *ARC Restaurant*
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Pino Posteraro, *Cioppino's Mediterranean Grill /*
Cioppino's Enoteca Wine Rooms
Roger Sleiman, *Old Vines The Restaurant*
at Quails' Gate
Wayne Sych, *Joe Fortes Seafood & Chop House*
Neil Taylor, *España Restaurant*
Ricardo Valverde, *Ancora Waterfront Dining*
and Patio
Michael Winning, *Beach Bay Café and Patio*
Felix Zhou, *Heritage Asian Eatery*

About the Festival



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

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

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

In 1996, VanWineFest began shining the spotlight on specific wine regions or countries by featuring a new area each year, with the French wine region Bordeaux as the inaugural theme. This year, the theme countries are Spain and Portugal, with 38 wineries coming from Spain and 20 from Portugal, the largest representation of the Iberian Peninsula in festival history.

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

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

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