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# **CONGRATULATIONS TO OUR VINTNERS BRUNCH WINNERS**

Thank you to all the wineries, restaurants, caterers and suppliers that make the signature Vintners Brunch a perennial success. Our participating chefs each created a dish to pair with a specific festival wine, and brunch-goers enthusiastically toured the food and wine stations and picked their own favourites. A quartet of wine and food professionals – wine scribe **Tim Pawsey** of HiredBelly.com; chef **Julian Bond** of Pacific Institute of Culinary Arts; food, travel and wine writer, **Joanne Sasvari**; and sommelier Josh Clark of Victoria's II Terrazzo Ristorante – were tasked with tasting offerings from all 15 restaurants and wineries to pick the winning pairing. New this year, Vintners Brunch attendees also voted for their favourite pairing in the People's Choice Award.



PHOTOS BY CHRISTINE MCAVOY

2018 Judges' Choice Winner: Executive Chef Poyan Donash (centre) of Ocean Mama Seafood with his team and Bruce Schmidt of Intersection Estate Winery (second from left).

## VANCOUVER

Sponsored by

### JUDGES' CHOICE WINNERS





**Ocean Mama Seafood** Executive Chef Poyan Danesh

Organic Black Tiger Shrimp, Textures of Cauliflower, Almond Dust, Bacon Vinaigrette



Paired with **Intersection Estate Winery** Reserve Viognier-Marsanne Barrel Ferment 2014

The winner receives \$3,000 USD in Delta Air Lines vouchers.





QUAILS' GATE

**Old Vines The Restaurant at Quails' Gate** Chef Roger Sleiman

Confit of Yarrow Meadows Duck, Foie Gras, Cherry, Mushroom

Paired with **Quails' Gate Winery** Pinot Noir 2015



## showcase

Showcase Restaurant & Bar Executive Sous Chef Jesse Hochhausen

Smoked Duck and Waffle, Strawberry Gel, Citrus Cream, Chili Maple Crumb

LIFT

HESTER CREEK Jules,

Paired with **Hester Creek Estate Winery** Cabernet Franc Rosé 2016

#### WINERIES AND WINES

#### PEOPLE'S CHOICE WINNER



HICHA

Chicha Executive Chef Shelome Bouvette

Smoked Sablefish Asiago, Spinach and Wild Mushroom Empanadas with Aji Amarillo Lemon Artichoke Sauce, Peruvian Sweety Pepper Coulis



Paired with **Ramos Pinto** Duas Quintas Reserva White 2015

The winner receives \$3,000 USD in Delta Air Lines vouchers.



GEYSER PEAK

SIERRA**NORTE** 

Segura Viudas Brut Rosé Cava NV, Penedès, Spain Haywire The Bub Sparkling Wine 2015, Okanagan Valley,

British Columbia

ARC

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

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NOTCH8

Hester Creek Estate Winery Cabernet Franc Rosé 2016, Golden Mile, British Columbia

Royal Dinette

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 v León. Spain

Bodega Sierra Norte Pasion de Bobal 2015, Utiel-Requena, Spain

Torte

THE HOUSE OI

LUSTAU

Wild Tal

hay<u>wire</u>

WARRE'S

Suvla Wines Sur 2010, Gallipoli Peninsula, Turkey Bodegas Lustau East India Solera NV, Jerez, Spain Symington Family Estates: Warre's Otima 10 Year Old, Douro, Portuga

#### **PARTICIPATING RESTAURANTS**

VANCOUVER

**PARTICIPATING WINERIES** 

SUVLA