



FEB 23-MAR 3, 2019

16 Countries

FUNDRAISING

Bacchanalia GALA DINNER + AUCTION Saturday Night! Feb 23, 2019







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BENEFITING

bard BEACH



### UNPARALLELED LUXURY ON LONG-HAUL FLIGHTS. CHOOSE DELTA ONE<sup>®</sup>.

Indulge in a premium experience with flat-bed seats, refined dining with curated wine pairings, and exceptional service at every step.



### **Festival Highlights**



#### The Wine World Is Here

41st Vancouver International Wine Festival 1,450 wines • 16 countries • 160 wineries • 54 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 160 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, which is also available for purchase at the on-site BC Liquor Store.

#### Dream Big: California Style

VanWineFest is heading south of the border this year to feature California as our theme region. Discover the wineries and wines of the Golden State at California events throughout festival week, including dinners, seminars, trade events, a wine party on Tuesday evening, and a spectacular Saturday lunch featuring 53 California wineries.

#### **Table of Contents**

| Festival Highlights                      | 3     |
|--|-------|
| Greetings                                |       |
| How to Order                             |       |
| California Wine Regions                  | 6-7   |
| Bacchanalia Gala Dinner + Auction        |       |
| About Bard on the Beach                  | 9     |
| International Festival Tastings          | 10-11 |
| Regional Tasting Stations                |       |
| Gold Pass/Delta Air Lines Tasting Lounge |       |
| Wine Seminars                            |       |
| Featured Speakers                        |       |
| Wine Minglers                            | 23    |
| Festival at a Glance                     |       |
| Dinners                                  |       |
| Lively Lunches                           |       |
| Vintners Brunch                          |       |
| Celebrating Excellence 2018 Winners      |       |
| Participating Wineries                   |       |
| Festival Partners                        |       |
| Our Supporters                           |       |
| Curtain Call                             |       |
| About VanWineFest                        | 46    |

### Greetings



On behalf of the Vancouver International Wine Festival's Board of Directors, I am pleased to present the details of the 41st annual festival, featuring wines from California.

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, BCLS, 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



Forty years ago, the Vancouver International Wine Festival was born as a two-day tasting event featuring just one winery – Robert Mondavi. We've come a long way since then!

The Vancouver International Wine Festival is honoured to be part of a dedicated community, proudly building a vibrant wine and food culture over the past 41 years, while also raising funds for the performing arts. 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, we've returned to our roots, with a focus on California wines. We look forward to sharing the passion and energy of California vintners and growers through a series of events that explore California's unique varietals, styles, regions and producers. We also welcome wines and sakes from 16 countries. The wine world is truly here.

See you at the festival. Cheers!

#### Harry Hertscheg DipWSET

Executive Director, Vancouver International Wine Festival



Bard on the Beach is the charitable beneficiary of the Vancouver International Wine Festival, with proceeds primarily contributed from Bacchanalia Gala Dinner + Auction and raffle ticket sales. To each and every one of you – wineries and principals, agents and sponsors, and all who create and attend the festival – we offer a heartfelt thank you for this precious financial support. It helps us sustain artistic and production excellence on our two stages, which draw more than 100,000 patrons each summer in Vanier Park. It assists in subsidizing thousands of play tickets for young people and the less fortunate in our community. It strengthens our year-round Bard education programs, in schools, community centres and our BMO Theatre Centre administrative home. And we enjoy the privilege of working with the festival's extraordinary team and community.

Please join me in raising a glass, as we celebrate the success of the 41st annual Vancouver International Wine Festival – may it reach new heights!

Buy tickets at VanWineFest.ca and 604.873.3311

**Christopher Gaze OBC** Founding Artistic Director, Bard on the Beach Shakespeare Festival

### How to Order



#### Public Events

Tickets to all public events go on sale **Wednesday, January 9 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 14.
- 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.

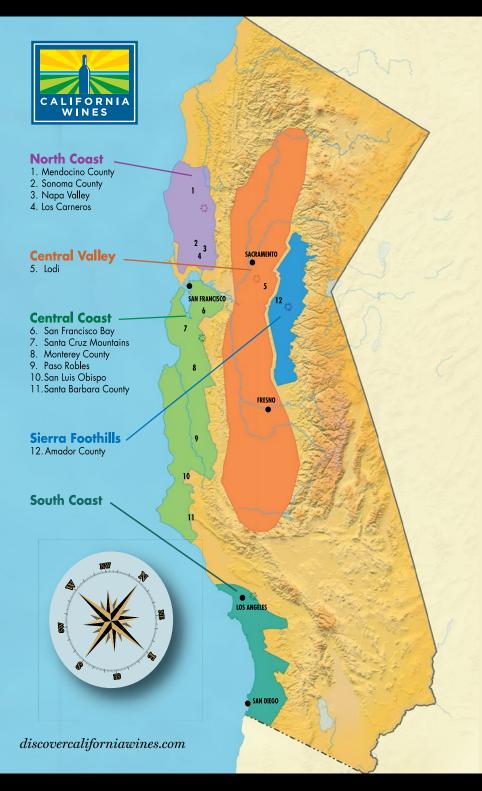
#### **Trade Days Conference**

Tickets to all Trade Days events go on sale Wednesday, January 23 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.





### **REGIONAL SNAPSHOTS**

#### NAPA VALLEY

Napa means "land of plenty" in Wappo Indian language. Early explorers such as George Yount planted grapes in Napa in 1838. Charles Krug is credited with establishing the first commercial winery in 1861. Napa Valley is 48 km long and an average of 5 km wide. The 1966 opening of the Robert Mondavi Winery started the wine boom in Napa Valley. Today, Napa Valley is home to approximately 400 wineries and numerous more brands. *www.napavintners.com* 

#### SONOMA COUNTY

Sonoma County is not just a special place to grow world-class grapes and make great wines: It's one of the most beautiful and resource-rich places on earth! 60 miles of pristine Pacific coastline and many other natural wonders are only the beginning of the story. Sonoma is blessed with amazing diversity of foods and produce, along with chefs who take full advantage of Sonoma's bounty. Add to that Sonoma's relaxed and friendly vibe and it all converges here. *www.sonomawine.com* 

#### **MENDOCINO COUNTY**

Mendocino Wine Country grows and produces a large portfolio of grapes and wines that merge bucolic farming traditions with cutting edge and old-world winemaking techniques. As a strong community, Mendocino County endeavors to continually support farms, winegrowers, winemakers, vineyard stewards, and the people who truly enjoy being a part of Mendocino's nostalgic wine culture. Mendocino wine growers combine progressive, sustainable wine growing and winemaking practices which have built a legacy of eco-friendly traditions. www.mendowine.com

#### LIVERMORE VALLEY

Located just 30 miles east of San Francisco, this 237,000-acre region in Alameda County (and within the larger San Francisco Bay AVA) was one of the first AVAs established in California in 1982. Livermore Valley is one of the few valleys in California with an east-west orientation, allowing coastal fog and marine breezes to cool the valley's warm air in the afternoons. The region is known for its unique gravel-based soils and the cooling marine winds that travel down the valley in the afternoons from San Francisco Bay. *www.livermorewine.com* 

#### PASO ROBLES

Located halfway between San Francisco and Los Angeles, Paso Robles mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. Located along California's famed Central Coast, the Paso Robles winegrape growing region's climate is perfect for the production of award-winning premium wines. A long growing season of warm days and cool evenings give rise to vibrantly ripened fruit with dynamic flavour profiles that translate beautifully in one's glass of Paso Robles wine. www.pasowine.com

#### SANTA BARBARA COUNTY

California's north-south coastal mountain range abruptly turns to run east-west for almost 50 miles in Santa Barbara County, framing the valleys in a unique transit to the Pacific Ocean. It's the only stretch of land from Alaska to Cape Horn comprising an east-west traverse, and this unique topography allows fog and ocean breezes to flood into vineyards in the Ste. Rita Hills, Santa Ynez Valley and Santa Maria Valley AVAs. This is one of the coolest viticultural areas in California, yet plentiful afternoon sun ripens Chardonnay, Riesling and Pinot Noir to perfection.

www.sbcountywines.com

#### LODI

Located 100 miles east of San Francisco, Lodi Wine Country is where the San Joaquin and Sacramento Valleys meet. With vineyard plantings dating back to the Gold Rush, Lodi's vineyards are home to some of the finest Zinfandels in California. The Mediterranean climate means warm, sunny days and cooling afternoon "delta" breezes. Temperatures drop significantly at night, creating a moderating effect and a perfect climate for diverse grape growing. Lodi is predominantly a red grape growing region, specializing in Zinfandel, Merlot, Cabernet Sauvignon and Petite Sirah.

www.lodiwine.com

Bacchanalia GALA DINNER + AUCTION Presented by Blakes

#### **Sunset in the Vineyard**

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

Enjoy 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 Colin Burslem. 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, Bard-related packages, and unique culinary experiences featuring chefs and sommeliers from the West Coast's top restaurants. A must for any serious wine collector!



#### **Dinner Wines:**

Avanzi Romantica Franciacorta Satèn Brut NV, Lombardy, Italy Calera Chardonnay 2016, Central Coast, California Coronica Gran Malvasia 2016, Istria, Croatia King Estate Pinot Noir 2016, Willamette Valley, Oregon La Crema Pinot Noir 2015, Russian River Valley, California Rocca delle Macie Riserva di Fizzano Gran Selezione DOCG 2013, Chianti Classico, Italy Château Beau-Site Saint-Estèphe 2009, Bordeaux, France Yalumba The Signature Cabernet Sauvignon-Shiraz 2014, Barossa, Australia Robert Mondavi Winery Oakville Cabernet Sauvignon 2014, Napa Valley, California De Bortoli Wines Noble One Botrytis Semillon 2014, Riverina, Australia

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 \$9.2 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 \$43,200 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/2019/raffle.

#### 🛗 Saturday, February 23

- Fairmont Hotel Vancouver
   900 West Georgia Street
- ④ 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.

Bard on the Beach is proud and honoured to be the Vancouver International Wine Festival's charitable recipient. The partnership's generous annual support helps Bard to maintain its signature high artistic standards and educational programs, while also helping to keep its programming affordable for hundreds of thousands of local residents, students and Vancouver visitors.

Celebrating its 30th season in 2019, Bard on the Beach is Canada's second largest not-for-profit professional Shakespeare festival. The Festival's home is a magnificent waterfront setting in Vancouver's Vanier Park, where every summer it stages Shakespeare plays, related dramas and special events in two modern performance tents. The 2019 season, running from June 5 to September 21, opens with *The Taming of the Shrew* on the BMO Mainstage, directed by Lois Anderson (*Lysistrata*, 2018). It will play in repertory with *Shakespeare in Love*, directed by Citadel Theatre Artistic Director Daryl Cloran



Kayvon Koshkam & Emma Slipp as Touchstone and Audrey, *As You Like It*, 2018. Photo: Tim Matheson

(As You Like It, 2018). On the Howard Family Stage in the Douglas Campbell Theatre, Johnna Wright (*The Merry Wives of Windsor*, 2016) and Rohit Chokhani (Artistic Director, Diwali in BC; Bard Artistic Associate) will co-direct **All's Well That Ends Well**, followed by **Coriolanus**, directed by Dean Paul Gibson (*The Winter's Tale*, 2017).

Bard's critically-acclaimed plays repeatedly draw full houses; season attendance was a record-setting 108,000 in 2018 and almost 1.9 million patrons have enjoyed the Bard experience since 1990. The Festival also offers opera and orchestral concerts, wine tastings, Family Nights and insightful educational events. The tented Bard Village hosts 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 annually by more than 250 volunteers.

Through its constantly expanding community outreach, Bard hosts the popular *Young Shakespeareans* workshops for youth and teens at the site during the summer and through 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 workplace skills to young adults, and *Bard for Life* lets adults 'play Shakespeare' in a lively, informal environment.

In 2018, VanWineFest raised \$280,000 for Bard on the Beach Shakespeare Festival, including \$225,000 at Gala!

Buy tickets at VanWineFest.ca and 604.873.3311 Full details, including wines, found at VanWineFest.ca

### **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

#### ~725 wines • 160 wineries • 16 countries

If you attend only one of the festival's 54 events, make it an International Festival Tasting. It's the heart of the festival, where you'll find ~725 wines offered by the 160 participating wineries, organized by country, and eight regional tasting stations.

#### **Dream Big: California Style**



The 2019 festival features 53 wineries from the Golden State. Discover the passion and energy of California's vintners and growers in a special section of the Tasting Room, where some of the most dynamic personalities in the industry will be showcasing their awardwinning wines.

#### **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. • VCC West, Ballroom C 1055 Canada Place

#### Evening Tastings

- Thursday, February 28 Friday, March 1 Saturday, March 2
- ⊙ 7-10 p.m.

#### Matinee Tasting

- 🗂 Saturday, March 2
- ④ 2:30-5 p.m.

Buy tickets at VanWineFest.ca and 604.873.3311

\$84 Saturday matinee (\$94 day of event)

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

### **International Festival Tastings**

#### **Buy Wine On Site**

- 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 or have them shipped.
- Free shipping to your nearest BCLS 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.

#### 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 ticket 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, some food samples are available to enhance your tasting experience.



**BC Liquor Stores** 

Festival Wine Shop hours: February 28, March 1, 2 7-10 p.m. March 2 2:30-5 p.m.

Note that admission to the store is only by Tasting Room ticket for that session.

### *Tasty samples and refreshments provided by*



freshTAF



#### 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.

### 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 (\$84-\$109 value). Choose from ~35 hotels. One ticket per booking.

#### StayVancouverHotels.com

Subject to availability. Some conditions apply. Details online. Book by February 14.

To get the most out of your VanWineFest stay, explore TourismVancouver.com for your trip planning, and check out our Visit section at VanWineFest.ca for festival, restaurant and entertainment tips.

### **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 & Food Experience: California Style!



tasteUS

Taste delicious foods, fresh from the Golden State, paired with sustainable wines from California at this exciting regional table from California wines and tasteUS. Wineries, farmers, and chefs across California are fusing technological innovation and environmental stewardship to create inspiring wine and food combinations crafted to highlight seasonal flavors. Have fun matching different varietal options with delicious bites and explore California's unparalleled bounty.

#### Napa Valley: Then vs. Now



Napa Valley wines are some of the world's most sought-after with Cabernet Sauvignon reigning supreme. These wines capture Napa Valley's legendary terroir in the glass and makes them worthy of aging. The personality of a well-structured Cabernet Sauvignon evolves, developing increased complexity and texture over time. Discover for yourself the ageability of our Cabernet Sauvignon at the Napa Valley regional table and explore the wines of then and now.



#### Wine Australia

Wine Australia for Australian Wine Australia has one of the most unique wine scenes in the world. From the innovative community that works endlessly to create extraordinary wines, to the multitude of landscapes that are as diverse as the wines they produce. With more than 100 grape varieties grown across 65 distinct wine regions, Australian winemakers have the freedom to cultivate their own ideas and push the boundaries in the pursuit of the highest quality wine.

### **Regional Tasting Stations**

#### New Zealand: Pure Discovery



Visit the New Zealand regional booth for a *Pure Discovery* experience. You will have the opportunity to revisit the varieties that you love while discovering new wines and flavours you may never have tried before!

#### Nova Scotia Cool



Nova Scotia Cool tasting station will feature selected versions of the Tidal Bay appellation, Nova Scotia's signature wine, and North America's only true appellation wine. This crisp, light white reflects the terroir, coastal breezes and cooler climate of the coastal valleys hosting our vineyards. Other crisp aromatic Nova Scotia whites to be featured include award-winning Riesling, Chardonnay and Ortega. Paired with Nova Scotia's famous seafood, what could be cooler?

#### **Discover White Wines of South Africa**



The wines from South Africa are considered by many to rival wines from some of the world's best wine growing regions. This year's offering will showcase wines meant to convince you! South African winemakers are producing distinctive Chenin, Chardonnay and Methode Cap Classique (champagne-method sparkling), that uniquely reflect the soil and climatic conditions where they're grown. Come and taste through the line up to discover why international critics are so smitten with South African wines.

#### Spain is Wine



Spain: A country as physically diverse as it is culturally rich, and fun to visit. From the misty green river valleys of Galicia to sun-drenched Andalucía, dozens of grapes find a comfortable home and produce an amazing range of wines. Join us for a "tasting tour" of this beautiful and exciting nation, one of the hottest in the wine world today, with plenty of stops along the way to taste local wine specialties.

#### Washington State: The New Epicentre of Wine



With more than 950 wineries and 55,000 acres of wine grapes, Washington State has catapulted onto the world's wine stage as a respected and influential \$5 billion industry. Washington ranks second in the US for premium wine production, currently available in all 50 states and 100+ international markets. Washington's growing regions boast long, warm days and cool nights, creating ideal conditions where nearly 70 grape varieties thrive. Washington winemakers and grape growers appreciate a collaborative. forward-thinking culture.

## ORSTORES

Exclusive Retailer of the 2019 Vancouver International Wine Festival

#### 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 inside the Festival Wine Shop, and pick up a complimentary transit ticket. The ride's on us!

#### **BC LIQUOR STORES FESTIVAL WINE SHOP** HOURS

Friday, March 1 Saturday, March 2

**BC LIQUOR**STORES CELEBRATE LIFE ... ENJOYRESPONSIBLY www.bcliquorstores.com

Thursday, February 28 7:00 – 10:00 p.m. 7:00 – 10:00 p.m. 2:30 - 5:00 p.m. and 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

📥 D E L T A

#### Gold Pass \$499 (\$749 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. (\$297 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 tasting, 2:30-5 p.m. (\$84 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. (\$200 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.

Full details, including wines, found at VanWineFest.ca

9 VCC West, Level 1, Ocean Foyer 1055 Canada Place

- ④ 5:45-9 p.m. (includes International Festival Tasting, 7-10 p.m.)
- \$199 Fridav \$209 Saturday

# **106** YEARS AS VANCOUVER'S TRUSTED VOICE

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### OVER 951,000 READERS CONSIDER THE VANCOUVER SUN A TRUSTED NEWS SOURCE



#### VANCOUVERSUN.COM

\*SOURCE: Vividata Fall 2018 Base: 18+ Vancouver. Daily market competition = StarMetro (print weekly audience only as digital audience is not available)

### Wine Seminars

Explore issues, trends, regions and varietals; 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. Ticket prices shown are inclusive of all wine, service charges, and taxes.

#### Next World Chardonnay

California Chardonnay shocked the wine world at the 1976 Judgement of Paris and has carried on powering the family-owned and operated Jackson Family Wines for more than 35 years. Join us as we journey from the Russian River to Santa Barbara exploring California's Next Chardonnay with acclaimed Winemaster Randy Ullom.

Moderator: Anthony Gismondi Panelist: Randy Ullom  Tuesday, February 26
 The Vancouver Club, UBC Room
 915 West Hastings Street
 4:30-6 p.m.

Thursday, February 28

1055 Canada Place

VCC West, meeting room 109

● 5:15-6:45 p.m.
 ◆ \$65

participating wineries

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#### Sponsored by

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The Vancouver Club's dress code is "business casual": jeans, denim, cargo pants and athletic wear are not permitted.

#### **Grapes Unknown**

Discover grapes off the beaten path in this seminar designed to expand your palate beyond the classic international varieties. James Nevison, *The Province's* Wine Guy, will lead a panel of vine stars through an exploration of grapes you might not be able to spell, but will have no trouble enjoying.

#### Moderator: James Nevison

Panelists: Moreno Coronica, Max Di Lenardo, Charlie Geoghegan, Jane Glee, Katharine Anderson Groethe, Dražan Krolo, David Phillips, Miron Radic, Linda Siddera, Maria Sosa, Sara Triggs

#### **Pinot's Siren Call of Seduction**

What is it about Pinot Noir that continues to cast a spell on winemakers and wine lovers alike? Join wine educator, author and historian Paul Wagner and a panel of seduced Pinot producers from Burgundy, Oregon, California, New Zealand, and BC's Okanagan Valley to hear their tales of enchantment, passion, and inevitable heartbreak.

#### Moderator: Paul Wagner

**Panelists:** Ross Baker, Jean-Charles Boisset, Darryl Brooker, Shirley Brooks, Christine Coletta, Randy Fabian, Gina Gallo, Thomas Price MS, Justin Seidenfeld

#### 🗂 Thursday, February 28

- VCC West, meeting room 121 1055 Canada Place
   5:15-6:45 p.m.
- \$80

Sponsored by participating wineries

Full details, including wines, found at VanWineFest.ca

### Wine Seminars

#### **RMW: A Visionary Journey**

Join Robert Mondavi Winery Chief Winemaker Genevieve Janssens and Master of Wine Mark de Vere on a journey through the extraordinary wine growing regions of Napa Valley. Taste through Robert Mondavi Winery's reserve and new vintage releases from these renowned appellations and vineyards.

Moderator: Mark de Vere MW Panelist: Genevieve Janssens



#### Sponsored by



#### **The Icons of Napa Valley**

Celebrate the wines from some of Napa Valley's iconic producers and meet the vintners and winemakers behind the wines. Hear their stories, learn more about who they are and what drives them to make world class wines. If you love Napa Valley, this is a seminar not to be missed.

#### Moderator: DJ Kearney

Panelists: Gillian Ballance MS, Brian Bostwick, Mark de Vere MV, Harvest Duhig, Scott Kozel, Thomas Price MS, Jon Ruel, Brooke Shenk, Maryanne Wedner, Russ Weis

#### **Rhône Around the World**

Rhône grapes have made an indelible mark in their native region in France, but are now being grown successfully throughout the wine world. While Syrah, Grenache, Viognier, Marsanne, and Roussanne have unique varietal expressions, they also partner well in a blend. This seminar takes you from Australia to North America's West Coast to Spain and, of course, the historic Rhône Valley.

Moderator: Mark Shipway, Jon Bonné Panelists: Ross Baker, Donal Black, Frédéric Chaudière, Bernard Duseigneur, Bodhi Edwards, Garron Elmes, Loren Gil, Matt Herde, Sam Holmes, Austin Hope  ♥ VCC West, meeting room 118 1055 Canada Place
 ♥ 5:15-6:45 p.m.
 ♥ \$125

🛗 🛛 Friday, March 1

### Sponsored by

- 🛗 🛛 Friday, March 1
- ♥ VCC West, meeting room 109
- 1055 Canada Place **O** 5:15-6:45 p.m.
- ♦ \$80
- Sponsored by participating wineries

Wine Seminars

#### Next Gen California

This wine-fueled roundtable breaks the glass ceiling and embraces the future of the wine industry with some of California's most exciting next generation of vineyard personalities. This team is making wines that are lighter, brighter, and lots of fun. It's the California way, and it's never tasted so good.

#### Moderator: DJ Kearney

Panelists: Jamie Benziger, Harvest Duhig, Gina Gallo, Ralf Holdenried, Austin Hope, Randy Lange, Justin Seidenfeld, Ray Signorello, Melissa Stackhouse 🛗 Saturday, March 2

 ✔ VCC West, meeting room 109 1055 Canada Place
 ④ 5:15-6:45 p.m.
 ✔ \$65

#### Sponsored by



\$80

Sponsored by

#### **Ravenswood's Godfather of Zin**

Joel Peterson, Founder of Ravenswood Winery and "Godfather of Zinfandel," is one of the great pioneers of Zinfandel in California and enjoys a cult-following of Zin lovers across the globe. Joel will take guests through a tasting of Ravenswood wines from some of California's best growing regions while sharing stories of their exceptional history during this exclusive experience.



list: loal Pataroon

#### Panelist: Joel Peterson

#### The Shape of Wine

Join Riedel's Regional Manager, Alysha Harker, as she guides you on a journey through your senses. Discover how glass shape changes your wine as you sample Chardonnay, Riesling, Pinot Noir, and Cabernet Sauvignon in the Extreme Retail Tasting set, Riedel's varietal-specific collection for New World wine. The set of glasses is yours to take home!

#### Moderator: Alysha Harker

Panelists: Cecilia Carrasco, Randy Picton, Sam Temme, Karl Wente



RAVENSWOOD

- Brix & Mortar
- 1138 Homer Street
- ☑ 5:15-6:45 p.m.
- 🛷 💲 🕯 \$110 (including glassware)

#### Sponsored by



### **Featured Speakers**



Ross Baker Winemaker, Quails' Gate Winerv Pinot's Siren Call of Seduction: Rhône Around the World



Jamie Benziger Winemaker. Imagery Estate Winery Next Gen California



Jean-Charles Boisset Proprietor, Boisset Collection Pinot's Siren Call of Seduction



**Brian Bostwick** Director of Export. Duckhorn Wine Company The Icons of Napa Valley



Shirley Brooks VP of Sales & Marketing, Elk Cove Vinevards Pinot's Siren Call of Seduction



Frédéric Chaudière President, Château Pesquié Rhône Around the World



Moreno Coronica Winemaker / Owner, Coronica Grapes Unknown



Max Di Lenardo Owner, Di Lenardo Vineyards Grapes Unknown



Bernard Duseigneur Owner, Domaine Duseigneur



Rhône Around the World



Head Winemaker. Lake Breeze Vineyards Rhône Around the World



Master Sommelier/Portfolio Ambassador, Treasury Wine Estates The Icons of Napa Valley

**Donal Black** Director of International Sales. Wines of Substance Rhône Around the World





General Manager, **Mission Hill Family Estate** Pinot's Siren Call of Seduction



**Christine Coletta** Owner, Free Form by Okanagan **Crush Pad** 

Pinot's Siren Call of Seduction



Harvest Duhig Winemaker, Caymus Vineyards The Icons of Napa Valley; Next Gen California





Buv tickets at VanWineFest.ca and 604.873.3311

### **Featured Speakers**



Chris Gailus Global BC anchor, Global News Bacchanalia Gala Dinner + Auction



Charlie Geoghegan Sales Executive, RedHeads Wine Grapes Unknown

Anthony Gismondi

Korta Katarina

Grapes Unknown

**Ralf Holdenried** 

Next Gen California

Winemaker.

Publisher, Gismondionwine

Katharine Anderson Groethe

Family Member / US Importer.

Next World Chardonnay





Matt Herde Export Manager, Tahbilk Winery Rhône Around the World

Black Stallion Estate Winerv







**DJ Kearney** Wine educator The Icons of Napa Valley: Next Gen California

Dražan Krolo Winemaker / Owner, Krolo Winery Grapes Unknown



James Nevison Wine writer, The Province, HadAGlass Grapes Unknown



Gina Gallo Vice President, Winemaking -Estate Wines, E&J Gallo Winery Next Gen California: Pinot's Siren Call of Seduction



**Jane Glee** 



Export Manager, Aldegheri Grapes Unknown



Alvsha Harker Regional Territory Manager. **Riedel Canada** The Shape of Wine



Harry Hertscheg **Executive Director, Vancouver** International Wine Festival Festival Toast



Sam Holmes General Manager International Sales, Yalumba Rhône Around the World



**Genevieve Janssens** Chief Winemaker. Robert Mondavi Winerv RMW: A Visionary Journey



Scott Kozel VP Premium Winemaking. Louis M Martini The Icons of Napa Valley



Randy Lange Co-Founder, LangeTwins **Collection of Family Wines** Next Gen California



Joel Peterson Founder, Ravenswood Winery Ravenswood's Godfather of Zin

### **Featured Speakers**



David Phillips Owner / Propietor, Michael David Winery Grapes Unknown



**Thomas Price MS** Master Sommelier / National Wine Educator, Jackson Family Wine The Icons of Napa Valley: Pinot's Siren Call of Seduction



Jon Ruel CEO. Trefethen Family Vinevards The Icons of Napa Valley



Brooke Shenk Winemaker, St Supery Estate Vineyards & Winery The Icons of Napa Valley



Linda Siddera Export Manager, Casale del Giglio Grapes Unknown



Maria Sosa Brand Ambassador. Bodega Garzón Grapes Unknown



Sam Temme General Manager of Sales. Wirra Wirra The Shape of Wine



Randv Ullom Winemaker, Kendall-Jackson California Chardonnay Uncorked







Karl Wente Family Member / Winemaker. Wente Vinevards The Shape of Wine



Senior Winemaker, Nk'Mip Cellars

Miron Radic General Manager, Liliac – The Wine of Transylvania Grapes Unknown



**Justin Seidenfeld** Winemaker. Rodney Strong Vineyards Next Gen California, Pinot's Siren Call of Seduction



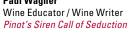


Melissa Stackhouse Winemaker, Meiomi Coastal California Wines Next Gen California

#### Sara Triggs

Director of Sales & Marketing, Family Member, Culmina Family Estate Winery Grapes Unknown







President, Silverado Vineyards The Icons of Napa Valley

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

### Wine Minglers

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. Ticket prices shown are inclusive of all wine, food, service charges, and taxes.

#### **California Crush**

California vines come alive during this dynamic, walk-around event that pays tribute to the Golden State's most delicious and exciting wines. It's a cool, stylish evening of great wine and food, music and entertainment, while socializing with fun people who love California.

- Ê **Tuesday, February 26** 9 Waterview
- 2<sup>nd</sup> floor, 1661 Granville Street
- ④ 8:30-11 p.m. (d) \$75



Sponsored by the participating wineries

#### **Just Chill**

A casual wine party for the cool crowd. Enjoy an evening of light bites, music, and wines that are best served chilled at The Loft at Earls Yaletown. In addition to a wide selection of bubbles, bright whites and rosés, you'll discover red wines that will delight your palate when the temperature drops.

- Ê Wednesday, February 27
- 9 The Loft at Earls Yaletown 1095 Mainland
- Ø 8-10 p.m. Ŵ \$65



### Festival at a Glance

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



| Satur<br>Februa   |   | Tues<br>Februa  |  |   | ednesday, Thursday, Friday,<br>ebruary 27 February 28 March 1  |  |  | Saturday,<br>March 2  |   | Sunday,<br>March 3  |   |
|---|---|---|--|---|--|--|--|---|---|---|---|
| Bacchanalia<br>GALA DINNER + AUCTION<br>6-11 p.m.<br>Fairmont Hotel Vancouver<br>Winery Dinner, Auction<br>\$450/\$3600 table of 8<br>Page 8<br>Monday,<br>February 25  |   | Next World Chardonnay<br>4:30-6 p.m.<br>The Vancouver Club<br><i>Wine Seminar</i><br><b>\$95</b><br>Page 17   |  | Wine Industry Symposium:<br>Canada's Place in Key Wine Markets<br>9:30-11:45 a.m.<br>VCC West<br>Industry Symposium<br>\$40 |  | Growing Forward<br>in California<br>9:30-11:30 a.m.<br>VCC West<br>Theme Region Plenary<br>(Trade)<br>\$60             | Truth in Terroir<br>9:30-11:15 a.m.<br>VCC West<br>Wine Seminar (Trade)<br>\$50  |   | Festive California<br>12-2 p.m.<br>VCC West<br><i>Grazing Lunch</i><br>\$119<br>Page 30   |   | 2212  |
|   |   | Artisan Evening<br>6:30-1<br>Eli<br>Winery<br>\$1<br>Page   | 0 p.m.<br>sa<br><i>Dinner</i><br><b>75</b>   | Unexpected<br>California<br>10 a.m12 p.m.<br>VCC West<br>Masterclass (Trade)<br>\$60  | Lessons from<br>California<br>12-1:30 p.m.<br>VCC West<br>Keynote Speaker<br>Lunch<br>\$65                           | Principals<br>Welcome Lunch<br>11:45 a.m1:15 p.m.<br>VCC East<br>Buffet Lunch (Trade)<br>\$85                          | What's Cool<br>in Sonoma?<br>9:30-11:15 a.m.<br>VCC West<br>Wine Seminar (Trade)<br>\$50   | Zinfandel on<br>the World Stage<br>9:30-11:15 a.m.<br>VCC West<br>WSET Masterclass<br>(Trade)<br>\$50 | Dine Italia<br>11:30 a.m2 p.m.<br>La Terrazza<br>Sit-down Lunch<br>\$155<br>Page 30   | Gusto<br>Latinoamericano<br>11 a.m1:30 p.m.<br>Lift Bar Grill View<br>Sit-down Lunch<br>\$89<br>Page 31 | Vintners Brunch<br>Wine & Food<br>Pairing Competition –<br>Judges' Choice<br>and People's<br>Choice Awards<br>11:30 a.m2 p.m.<br>VCC West |
| Beauty and<br>the Beest<br>6:30-10 p.m.<br>Wildebeest<br>Winery Dinner<br>\$145<br>Page 26  | Coastal Australia<br>Meets France<br>6:30-10 p.m.<br>Provence Marinaside<br>Winery Dinner<br>\$175<br>Page 26 | Le Bear<br>6:30-1<br>Gotham Steal<br>Winery<br>\$2<br>Page  | 0 p.m.<br>khouse & Bar<br><i>Dinner</i><br><b>25</b>   | 2-4<br>VCC<br>Mastercl  | Cab 2005-2014<br>p.m.<br>West<br>ass (Trade)<br>90   | Trade Tasting<br>2:30-5 p.m.<br>VCC West<br>Trade Buyer Entry<br>1:30 p.m.<br>Wine Tasting (Trade)<br>\$49/\$55 day-of | Celebrating Excellence:<br>16th Annual Awards Lunch<br>Featuring California Wines<br>Spirited Industry Professional Award,<br>Sommelier of the Year, |   | PICA Kitchen Party<br>11:30 a.m2 p.m.<br>Pacific Institute of Culinary Arts<br>Wine-and-Food Pairing Grazing Lunch<br>\$99<br>Page 31 |   | Brunch<br>\$175/\$1750<br>table of 10<br>Page 32  |
| Živjeli & I<br>6:30-10<br>Vij's R:<br><i>Winery</i><br>\$14<br>Page   | 0 p.m.<br>angoli<br><i>Dinner</i><br><b>45</b>  | Discover Robert<br>6:30-1<br>Ancora Waterfron<br>Winery<br>\$2<br>Page  | 0 p.m.<br>t Dining and Patio<br><i>Dinner</i><br><b>25</b>   | Best of the West<br>6:30-10 p.m.<br>West<br>Winery Dinner<br>\$225<br>Page 28   | California in Blue<br>Water Ocean<br>6:30-10 p.m.<br>Blue Water Cafe<br>Winery Dinner<br>\$225<br>Page 28            | Grapes Unknown<br>5:15-6:45 p.m.<br>VCC West<br>Wine Seminar<br>\$65<br>Page 17  | 11:30 a.m<br>VCC<br>Buffet Lui   | xcellence Awards<br>1:15 p.m.<br>East<br>nch (Trade)<br>95  | International Festival Tasting<br>2:30-5 p.m.<br>VCC West<br><i>Wine Tasting</i><br>\$84/\$94 day-of<br>Page 10                       |   |   |
| For full event details<br>and to buy tickets online<br>visit VanWineFest.ca<br>Or buy by phone at<br>604.873.3311 or<br>1.877.321.3121<br>All prices inclusive of wine,<br>food (where applicable),<br>gratuities, service charges,<br>and taxes<br>No surprises at checkout!<br>Winery dinners and<br>StayVancouverHotels.com<br>offer only available until<br>February 14, 2019.  |   | Explore California!<br>6:30-10 p.m.<br>The Vancouver Club<br>Winery Dinner<br>\$225<br>Page 27                | The Heart of<br>Valdobbiadene<br>6:30-10 p.m.<br>Bauhaus Restaurant<br>Winery Dinner<br>\$175<br>Page 27 | CinCin Altesino!<br>A Tuscan Icon<br>6:30-10 p.m.<br>CinCin Ristorante<br>Winery Dinner<br>\$225<br>Page 28                 | Cioppino's<br>Masters Cali<br>6:30-10 p.m.<br>Cioppino's<br>Mediterranean Grill<br>Winery Dinner<br>\$225<br>Page 29 | Pinot's Siren<br>Call of Seduction<br>5:15-6:45 p.m.<br>VCC West<br>Wine Seminar<br>\$80<br>Page 17                    | 2:30-<br>VCC<br>Trade Buyer I<br><i>Wine Tas</i> i   | Tasting<br>5 p.m.<br>West<br>Entry 1:30 p.m.<br><i>ing (Trade)</i><br>5 day-of                        | Next Gen California<br>5:15-6:45 p.m.<br>VCC West<br><i>Wine Seminar</i><br><b>\$65</b><br>Page 19                                    | Ravenswood's<br>Godfather of Zin<br>5:15-6:45 p.m.<br>VCC West<br>Wine Seminar<br>\$80<br>Page 19       |   |
|   |   | lcons c<br>6:30-1<br>Cioppino's Enote<br>Winery<br>\$2<br>Page  | 0 p.m.<br>eca Wine Rooms<br><i>Dinner</i><br><b>25</b>   | German Food and<br>German Wines<br>6:30-10 p.m.<br>Jägerhof Restaurant<br>Winery Dinner<br>\$145<br>Page 29                 | Hy's Caymus<br>Wine Dinner<br>6:30-10 p.m.<br>Hy's Steakhouse &<br>Cocktail Bar<br>Winery Dinner<br>\$225<br>Page 29 | RMW: A Visionary<br>Journey<br>5:15-6:45 p.m.<br>VCC West<br>Wine Seminar<br>\$80<br>Page 18                           | The Icons of Napa<br>Valley<br>5:15-6:45 p.m.<br>VCC West<br>Wine Seminar<br>\$125<br>Page 18  | Rhône Around the<br>World<br>5:15-6:45 p.m.<br>VCC West<br>Wine Seminar<br>\$80<br>Page 18            | 5:15-6:<br>Brix &<br><i>Wine S</i><br>\$1   |   |   |
|   |   | Reaching for<br>the Stars<br>6:30-10 p.m.<br>Vij's<br>Winery Dinner<br>\$175<br>Page 28                       | A Taste of Croatia<br>6:30-10 p.m.<br>L'Abattoir<br>Winery Dinner<br>\$175<br>Page 28                    | 6:30-<br>Boulevard Kitcl<br><i>Winer</i><br><b>\$</b> 2   | enary of Barolo<br>10 p.m.<br>nen & Oyster Bar<br><i>y Dinner</i><br>225<br>ge 29                                    | Festival Toast<br>5:45-7 p.m.<br>VCC West<br>Wine Mingler<br>Invitation &<br>Gold Pass only                            | 5:45-<br>VCC<br><i>Wine &amp; Fc</i><br>\$1  | Tasting Lounge<br>9 p.m.<br>West<br><i>vod Grazing</i><br>99<br>19 15                                 | Delta Air Lines Tasting Lounge<br>5:45-9 p.m.<br>VCC West<br>Wine & Food Grazing<br>\$209<br>Page 15                                  |   |   |
| VanWineFest.ca       8:30-11 p.m.         Image: Constraint of the state of the s |   | <b>Just Chill</b><br>8-10 p.m.<br>The Loft at Earls Yaletown<br><i>Wine Mingler</i><br><b>\$65</b><br>Page 23 |  | International<br>Festival Tasting<br>7-10 p.m.<br>VCC West<br>Wine Tasting<br>\$89/\$99 day-of<br>Page 10                   | International Festival Tasting<br>7-10 p.m.<br>VCC West<br>Wine Tasting<br>\$99/\$109 day-of<br>Page 10              |  | International Festival Tasting<br>7-10 p.m.<br>VCC West<br>Wine Tasting<br>\$109/\$119 day-of<br>Page 10   |   |   |   |   |

### **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. Ticket prices shown are inclusive of all wine, food, gratuity, service charges, and taxes.

#### **Beauty and the Beest**

Join Canadian wine industry legend and Culmina Family Estate Winery Proprietor Don Triggs at Wildebeest to experience the sublime contrast between classic tradition and contemporary flair. Enjoy the simple decadence of Executive Chef Ian McHale's country cooking with the sophisticated elegance of rare and library release wines from Culmina's critically-acclaimed portfolio.

#### Ê Monday, February 25

- 9 Wildebeest
- 120 West Hastings Street
- Ø 6:30-10 p.m.
- \$145

#### **Coastal Australia Meets France**

Margaret River's award-winning winery Voyager Estate and Vancouver's award-winning Provence Marinaside invite you to enjoy a wine-paired dinner inspired by life by the sea. Executive Chef Jean-Francis Quaglia's Southern French cuisine meets Voyager's coastal Chardonnays and Cabs in a mouth-watering menu.

#### Živieli & Namaste

Celebrated Croatian chef, Josip Eterović, of the award-winning Taverna Riva on the island of Brač, comes to Vancouver to join creative forces with Chef Vikram Vij. Together they will present a one-of-a-kind menu of traditional Croatian fare inspired by Indian flair, at Vii's Rangoli – each course paired with the beautiful wines of Stina.

#### **Artisan Evening of Food & Wine**

Painted Rock Estate Winerv's Proprietor John Skinner will pair his award-winning wines with signature dishes from Toptable Group's contemporary steakhouse, Elisa. The Bordeaux-inspired single vineyard wines are a perfect complement to Executive Chef Andrew Richardson's exceptional wood-fired menu featuring premium cuts of beef, pristine sustainable seafood, and regionally sourced produce.

|          |          | F 1 00      |
|----------|----------|-------------|
| <u> </u> | luesdav. | February 26 |
|          |          |             |

- 9 Elisa
  - 1109 Hamilton Street
- Ø 6:30-10 p.m.
- \$175

### **Winery Dinners**

#### Le Beau Diner

Classic and contemporary cuisine meets the historical winemaking of Beaulieu Vineyard. After more than a century of winemaking, Beaulieu Vineyard stands as the benchmark Cabernet Sauvignon in Rutherford, Napa Valley, Join us at Gotham Steakhouse where Chef Jean Claude Douguet's menu will honour these extraordinary wines that shaped winemaking in America.

#### **Discover Robert Mondavi Winery**

Enjoy Robert Mondavi Winery Reserve and Library vintage wines. presented by Robert Mondavi Winery Chief Winemaker Genevieve Janssens and Master of Wine Mark de Vere, and paired with the inspired cuisine of Robert Mondavi Winery Chef Jeff Mosher and Ancora Executive Chef Ricardo Valverde. An elegant and memorable epicurean experience.

#### **Explore California!**

Take a tour of California's wine regions through three exciting wineries, paired with the award-winning cuisine of Ned Bell. Vancouver Club's executive culinary director. Taste Napa Valley terroir through the iconic Louis M Martini Winery; understand Sonoma with Gallo Signature Series wines; and experience a California "Grand Cru" Chardonnay from Talbott Vinevards of the Santa Lucia Highlands.

The Vancouver Club's dress code is "business casual": ieans, denim, cargo pants and athletic wear are not permitted.

#### The Heart of Valdobbiadene

Canevel Valdobbiadene confers on its sparkling wines notes of freshness, fragrance, complexity, and balance that only the hills in the upper reaches of Treviso can give. Join Masi's Luc Desroches to explore Canvel's Proseccos, including the eponymous hillside cru of Cartizze, paired with a memorable menu from Chef Tim Schulte and Chef David Mueller of Bauhaus

#### Icons of Italy

A fantastic evening of food and wine hosted by three iconic Italian families. Guests will enjoy a six-course menu featuring awardwinning food from iconic Chef Pino Posteraro and award-winning wines from the Zingarelli family of Rocca delle Macie and Abbona family of Marchesi di Barolo.

#### Ê Tuesday, February 26

**Tuesday, February 26** 

615 Sevmour Street

④ 6:30-10 p.m.

\$225 Ŵ

Gotham Steakhouse & Bar

- 9 Ancora Waterfront Dining
- and Patio 2-1600 Howe Street
- Θ 6:30-10 p.m. Ŵ \$225

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- Ê Tuesday, February 26 9 The Vancouver Club
- 915 West Hastings Street
- ② 6:30-10 p.m.
- (i) \$225

- Tuesday, February 26 Bauhaus Restaurant 1 West Cordova Street
- ④ 6:30-10 p.m.
- \$175

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- Ê **Tuesday, February 26**
- 9 Cioppino's Enoteca Wine Rooms 1129 Hamilton Street
- Ø 6:30-10 p.m.
- \$225 Ô

1177 Marinaside Crescent Ø 6:30-10 p.m.

Monday, February 25

Provence Marinaside

١ \$175

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- ④ 6:30-10 p.m.
- \$145
- Ċ Monday, February 25 9 Vii's Ranaoli 1480 West 11th Avenue

### Winery Dinners

#### **Reaching for the Stars**

Join us at Vij's for an unforgettable food and wine pairing experience, bringing together two uniquely inspiring flavours. Argentina meets India to showcase the authentic and world-class winemaking of Achaval-Ferrer with Vikram Vii's modern cuisine. The pursuit of quality deeply rooted in tradition with a modern expression.

#### A Taste of Croatia

Explore Croatian wines from the Istrian peninsula to the Dalmatian coast and Adriatic islands, from three renowned winemakers, paired with the exquisite cuisine of Chef Lee Cooper of L'Abattoir. Enjoy exceptional wines made from grapes unique to Croatia, from the world's original Zinfandel to Posip. Plavac Mali, and the Istrian Teran and Malvazija grapes.

#### **Best of the West**

Located at the very heart of Stags Leap District, an intimate valley within the greater Napa Valley, Stags' Leap Winery has upheld a proud winemaking heritage in this prestigious appellation since 1893. Enjoy an incredible evening of Executive Chef Bobby Milheron's West Coast cuisine and Stags' Leap wines at West Restaurant, the "jewel in Vancouver's culinary crown."

#### California in Blue Water Ocean

Savour spectacular Napa wines paired with the culinary genius of Executive Chef Frank Pabst, Taste the best from Duckhorn Wine Company, Silverado Vinevards, and Trefethen Family Vinevards for an amazing evening at acclaimed Blue Water Cafe.

#### **CinCin Altesino! A Tuscan Icon**

Experience the tasteful wines of a land full of history paired with outstanding Italian cuisine. CinCin's Executive Chef Andrew Richardson will prepare five dishes to complement the iconic wines of Altesino in Montalcino, Tuscany, Lorenzo Gucci, Export Director from Altesino will guide you through this spectacular evening.

| 7 | Vij's  |   |
|---|--------|---|
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**Tuesday, February 26** 

- 3106 Cambie Street Ø 6:30-10 p.m.
- (i) \$175

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- 💾 Tuesday, February 26
- 0 L'Abattoir 217 Carrall Street
- Ø 6:30-10 p.m.
- \$175 Ô
  - Wednesday, February 27
- Ê 9 West 2881 Granville Street
- Ø 6:30-10 p.m.
- Ø \$225
- Ċ Wednesday, February 27
- 9 Blue Water Cafe
- 1095 Hamilton Street
- Ø 6:30-10 p.m.
- Ŵ \$225
- <u></u> Wednesday, February 27 0 CinCin Ristorante
- 1154 Robson Street
- Ø 6:30-10 p.m.
- Ŵ \$225

Winery Dinners

#### **Cioppino's Masters Cali**

Wines from some of California's most iconic wineries will be paired to perfection by the master of Vancouver Italian cuisine. Chef/Owner Pino Posteraro of Cioppino's. This spectacular dinner features wines from Silver Oak Cellars, Twomey Cellars, St. Supérv Vinevards, and Graich Hills Estate.

#### **German Food and German Wines**

Join Felsengartenkelleri and Jägerhof Restaurant for an evening of German cuisine, paired with wines from the Neckar Valley. Christopher Gerhy and his staff have created a four-course meal to be paired with eight wines from Felsengartenkelleri, with expert insights from Anja Gemmrich, export manager.

#### Hy's Caymus Wine Dinner

The Wagner Family of Wine has shaped Napa Valley's wine industry since the late 1800s, creating Caymus Vinevards in 1972, Don't miss your chance to try six incredible family-made wines, including the world-famous Caymus Special Selection Cabernet Sauvignon, paired with Chef Sutha Jeyarasa's perfectly grilled steaks and the freshest fish and seafood at Hv's.

#### Sordo's Centenary of Barolo

Don't miss this majestic dinner featuring four stellar Barolo vintages from the award-winning cellars of Sordo – 100 Years of Barolo. Executive Chef Alex Chen (Vancouver Magazine Chef of the Year) and Sommelier JP Potters of Boulevard Kitchen & Oyster Bar team up with Elisa Rabino of Sordo to present an unforgettable evening of fine dining.

- Ê Wednesday, February 27 9 Boulevard Kitchen &
- Ovster Bar 845 Burrard Street
- Θ 6:30-10 p.m.



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Grill

6:30-10 p.m.

Wednesday, February 27

1133 Hamilton Street

Cioppino's Mediterranean

Wednesday, February 27

Wednesday, February 27

Hv's Steakhouse &

637 Hornby Street

Cocktail Bar

② 6:30-10 p.m.

Jägerhof Restaurant

71 Lonsdale Avenue

North Vancouver

6:30-10 p.m.



### **Lively Lunches**

These multi-winery food and wine extravaganzas are the perfect way to explore the wine and cuisine of a particular country or region. Ticket prices shown are inclusive of all wine, food, gratuity, service charges, and taxes.

#### **Festive California**

Experience the quintessential California tasting and enjoy dozens of California's finest wines, delicious gourmet foods samples and lively music. Discover new wine and food matches at every table. Savour an afternoon of unlimited fun, food and music – at the liveliest West Coast wine and food walk-around event under the sun!









#### **Dine Italia**

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

Sponsored by the participating wineries

- Ë Saturday, March 2 0
- La Terrazza 1088 Cambie Street
- Ø 11:30 a.m.-2 p.m.
- Ŵ \$155

Buv tickets at VanWineFest.ca and 604.873.3311

Ticket limit 4 per person

### **Lively Lunches**

#### Gusto Latinoamericano

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

Sponsored by the participating wineries

- <u>۲</u> Saturday, March 2
- 9 Lift Bar Grill View 333 Menchions Mews
- Θ 11 a.m.-1:30 p.m.
- \$89 Ŵ



#### **PICA Kitchen Party**

Sponsored b

"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 top Vancouver chefs, members of Chefs' Table Society of BC. Each kitchen highlights a wine-and-food pairing, with the chef and winery principal sharing insights on what makes this pairing perfect.

#### **Participating Restaurants / Chefs**

Bon Vivant Hospitality Group – Dino Renaerts Cacao – Jefferson Alvarez Pacific Institute of Culinary Arts - Julian Bond Passing Cloud – Erin Vickers Pilgrimme – Josh Blumenthal Royal Dinette – Amanda Healey and more!

#### Ê Saturday, March 2

- 9 Pacific Institute of Culinary Arts 101 - 1505 West 2nd Avenue Ø 11:30 a.m.-2 p.m.
- (i) \$99

and the participating wineries





### 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 and celebrate the close of festival week.

- Ê Sunday, March 3
- 9 VCC West. Ballroom D 1055 Canada Place
- ④ 11:30 a.m.-2 p.m.
- \$175/\$1750 table of 10
  - or in person

#### Featured Wines

Vini Tonon Villa Teresa Organic Prosecco NV. Veneto. Italy Cono Sur Vineyards & Winery Sparkling Brut Rosé NV, Bio Bio Valley, Chile Wirra Wirra Scrubby Sauvignon Blanc 2018, Adelaide, Australia Verum Bodegas v Viñedos Malvasia 2016. Castilla La Mancha. Spain Quails' Gate Winery Chardonnay 2016. Okanagan Valley, British Columbia Jasci & Marchesani Eco Pecorino Abruzzo DOC Superiore 2016, Abruzzo, Italy Lake Breeze Vineyards Roussane 2017, Okanagan Valley, British Columbia Burrowing Owl Estate Winery Chardonnay 2016, Okanagan Valley, British Columbia Aquilini Red Mountain Horse Heaven Hills Syrah Rosé 2017. Columbia Valley, Washington Yalumba Old Bush Vine Grenache 2017. Barossa. Australia Wente Vineyards Riva Ranch Single Vineyard Pinot Noir 2016, Monterey, California Culmina Family Estate Winery Cabernet Franc 2014, Golden Mile Bench, British Columbia Gil Family Estates Juan Gil Silver Label Monastrell 2016, Jumilla, Spain Osoyoos Larose Le Grand Vin 2015, Osoyoos, British Columbia Louis M Martini Winery Monte Rosso Gnarly Vine Zinfandel 2014. Sonoma Valley, California Familia Zuccardi Julia Natural Sparkling Sweet NV. Mendoza, Argentina





- - Available only by phone

#### **Participating Restaurants**

ARC Restaurant, Fairmont Waterfront Bauhaus Restaurant The Blackbird Public House D'oro Gelato e Caffè Fanny Bay Oyster Bar Lift Bar Grill View Lot 185 Notch8 at Fairmont Hotel Vancouver Ocean Mama Seafood Old Vines The Restaurant at Quails' Gate Showcase Restaurant and Bar Sonora Room at Burrowing Owl Vancouver Convention Centre Young Culinary Concepts

Also featuring Arla Foods, Terra Breads and Nespresso coffee

#### **CELEBRATING EXCELLENCE 2018**

#### SPIRITED INDIVIDUAL PROFESSIONAL AWARD

Barbara Philip MW, wine consultant; category manager, BC Liquor Stores

SOMMELIER OF THE YEAR Sean Nelson, sommelier, Vij's

#### - () -WINE PROGRAM **EXCELLENCE AWARDS**

#### 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 that harmonizes with the food. Participating restaurants received careful consideration of their wine program by some of the finest, most professional judges in Western Canada. The 2018 judges were Tom Doughty, Jay Jones, DJ Kearney, Jain Philip and Jason Yamasaki.

WHISTLER

Araxi Restaurant

+ Oyster Bar

**Agrius Restaurant** 

(Victoria)

Gold

Silver

Alta Bistro

Bronze

Gold

Silver

#### METRO VANCOUVER

Platinum L'Abattoir Blue Water Cafe + Raw Bar Burdock & Co. CinCin Ristorante + Bar Hawksworth Restaurant Vij's Gold AnnaLena Chambar Mak N Ming – Best New Entry Mission Mott 32 Nightingale Provence Marinaside/ The Wine Bar Savio Volpe Tap Restaurant Yuwa Japanese

Forage Joe Fortes Seafood & Chop House PiDGiN The Stable House Bistro Wildebeest Bronze Le Crocodile Homer St. Cafe and Bar Tableau Bar Bistro Tramonto at River Rock **Casino Resort** Tuc Craft Kitchen

Silver (continued)

West Restaurant Honourable Mention

Feast The Mackenzie Room Yew Seafood + Bar

#### Cuisine Silver

Ancora Waterfront Dining and Patio **Boulevard Kitchen** & Oyster Bar Fable Kitchen

#### **CELEBRATING EXCELLENCE**

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



Gold Emerald Lake Lodge (Field)

#### ALBERTA

Platinum Cilantro (Calgary) Basalt Wine + Salumeria Gold The Lake House VANCOUVER ISLAND

> (Calgary) Vin Room Mission (Calgary) Vin Room YYC Airport (Calgary)

> > **Buffalo Mountain**

Vin Room West

(Calgary)

Nourish Kitchen & Café Silver

(Victoria) OLO Restaurant (Victoria)

Lodge (Banff) **Honourable Mention** Deer Lodge 10 Acres Kitchen (Lake Louise) Rouge (Calgary)

(Victoria) Artisan Bistro (Victoria) Ocean7 AQUA Bistro at Kingfisher Resort (Courtenay) Pacific Prime Restaurant & Lounge, The Beach Club Resort (Parksville) **Unsworth Restaurant** (Mill Bay)

Buv tickets at VanWineFest.ca and 604.873.3311



Executive Chef Poyan Danesh,

Ocean Mama Seafood

**VINTNERS BRUNCH JUDGES' CHOICE AWARD** 

### Wineries

#### 🛋 CALIFORNIA

California is 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*.

B.R. Cohn Winerv **Beaulieu Vinevard Benziger Family Winery** Beringer Vinevards Black Stallion Estate Winery / **Delicato Family Vinevards** Bonterra Organic Vineyards Don Sebastiani & Sons Duckhorn Wine Company **Gallo Signature Series** Gevser Peak Winerv Girard Winerv Graich Hills Estate Hahn Family Wines Hall / Walt The Hess Collection Hope Family Wines Imagery Estate Winery J. Lohr Vinevards & Wines

**Jackson Family Wines** Joel Gott Wines Josh Cellars / Joseph Carr Justin Vineyards and Winery Kendall-Jackson Kenwood Vinevards Klinker Brick Winery La Crema Lake Sonoma Winery LangeTwins Family Winery and Vinevards Louis M Martini Winery Meiomi Coastal California Wines Michael David Winerv Oak Ridge Winerv Outlot Ravenswood Winery **Raymond Vineyards** 

**Ridge Vineyards** Robert Mondavi Winerv **Rodney Strong Vineyards** Rutherford Wine Company Sebastiani / Chalk Hill Share A Splash Wine Co. Signorello Estate Silver Oak Cellars Silverado Vinevards St. Supérv Estate Vinevards and Winerv Stag's Leap Wine Cellars Stags' Leap Winery Talbott Vineyards Taub Family Vineyards Tom Gore Vinevards Trefethen Family Vinevards Wagner Family of Wine Wente Vinevards

#### 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 538,071 acres. 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*.

Achaval-Ferrer Bodega Argento Domaine Bousquet Rutini Wines

Bodegas Trivento Familia Zuccardi

#### australia

Australia has become a recognized leader in the wine world by deftly combining tradition with new ideas and technical innovation, with an increasing focus on the distinct regional excellence of Australian wines. More and more consumers are coming to realize 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.* 

Barossa Valley Estate Chapel Hill Winery De Bortoli Wines George Wyndham Majella Wines RedHeads Wine Tahbilk Winery Vasse Felix / Yalumba Voyager Estate Wirra Wirra

### Wineries

#### CANADA

#### **BRITISH COLUMBIA**

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

8th Generation Vineyard Bench 1775 Burrowing Owl Estate Winery C.C. Jentsch Cellars Church & State Wines Covert Farms Family Estate Culmina Family Estate Winery Fairview Cellars Free Form by Okanagan Crush Pad Gold Hill Winery Lake Breeze Vineyards Mission Hill Family Estate Monte Creek Ranch Winery Narrative by Okanagan Crush Pad Nk'Mip Cellars Noble Ridge Vineyard & Winery One Faith Vineyards Osoyoos Larose Painted Rock Estate Winery Play Estate Winery Poplar Grove Quails' Gate Winery Stoneboat Vineyards Sunrock Vineyards TIME Winery Tinhorn Creek Vineyards Wild Goose Vineyards

#### NOVA SCOTIA

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

Benjamin Bridge

L'Acadie Vineyards

Lightfoot & Wolfville Vineyards

#### ONTARIO

Having established a global reputation for icewine, Ontario has now emerged as an outstanding coolclimate growing region, specializing in Riesling, Chardonnay, and Pinot Noir. There are three official growing regions in Ontario: Niagara Peninsula, Prince Edward County and Lake Erie. *Discover Ontario wines at WineCountryOntario.ca.* 

The Foreign Affair Winery

SAKE Artisan SakeMaker at Granville Island



Wine lovers already know that Chile offers reliably excellent Cabernet Sauvignon, unique and superb Carmenere, and outstanding examples of 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.* 

Cono Sur Vineyards & Winery Viña Santa Ema

### Wineries

#### CROATIA

Although Croatian wines are relatively new to VanWineFest, grapevines have been grown in Croatia since the Bronze Age. On the north coast, wines from Istria are similar to those produced in neighbouring Italy, while on the islands and the Dalmatian coast, local grape varietals, microclimates, and the rather harsh nature of the vineyards leads to some highly individual wines.

Coronica Korta Katarina Krolo Winery 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 franceagroalimentaire.com/en/france-bon-appetit/.

Ballande & Méneret Borie-Manoux Calvet Chartron et Trébuchet Les Grands Chais de France Les Grands Chais de France

Minuty Château Pesquié Ulysse Cazabonne

#### **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*.

Deinhard/Schloss Johannisberg Felsengartenkellerei

Henkell & Co. Gruppe

#### 

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*.

- Aldegheri Altesino Marchesi Antinori Tenuta Argentiera Avanzi Marchesi di Barolo Villa Le Calvane
- Carpineto Di Lenardo Vineyards Donnafugata Casale del Giglio Jasci & Marchesani MASI Agricola Mionetto
- Rocca delle Macìe Savian Winemaker Sordo Vini Tonon Umani Ronchi

Buv tickets at VanWineFest.ca and 604.873.3311

### Wineries

#### JAPAN

#### SAKE

Neither a wine, nor a beer, sake is its own unique expression of delicacy and finesse resulting from masterful skill and craft that is rooted in generations of Japanese tradition. Contemporary sake producers also employ the benefits of science to create a kaleidoscope of sake styles that have taken the gastronomic world by storm. Extremely food-friendly, it pairs well with more that just Japanese food – try it with cuisines from around the world!

Asahi Shuzo Co. (DASSAI) 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. New Zealand is known for Sauvignon Blanc, Pinot Noir and wines with pure varietal flavours crafted with elegance, structure and power. *Discover more at NZWine.com.* 

| Astrolabe    |  |
|--------------|--|
| Kim Crawford |  |

Misty Cove Wines Stoneleigh Yealands Family Wines

#### **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.* 

Real Companhia Velha

Herdade das Servas



### Wineries

#### **ROMANIA**

With 191,000 hectares under vine, Romania is the largest wine producer in Eastern Europe. EU funding since 2007 has resulted in new plantings, investments in winemaking technology, and new premium producers. In addition to international grapes, explore indigenous Romanian grapes such as Fetească albă, and Fetească neagră, white and red grapes that produce dry, aromatic wines.

Legendary Dracula

Liliac - The Wine of Transylvania

#### 💶 SPAIN

Spain's wine regions encompass a wide range of climates and soil types. Its bodegas make bold, cellarworthy 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*.

Campo Viejo Gil Family Estates Marqués de Riscal Bodega Sarmentero Verum Bodegas y Viñedos

#### 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



#### OREGON

Despite having very challenging ripening conditions, Oregon has benefited from its geography and climate by emphasizing quality over quantity and focusing on wines of great complexity. Oregon Pinot Noir has found considerable success around the world, while winemakers are also getting great results with Pinot Gris, Chardonnay and Gamay Noir. *Learn more at OregonWinegrowers.org.* 

Elk Cove Vineyards King Estate

#### WASHINGTON

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

Columbia Crest

Aquilini Red Mountain

Wines of Substance

# HAZYNGHTS. CLEAR CONSCIENCE.

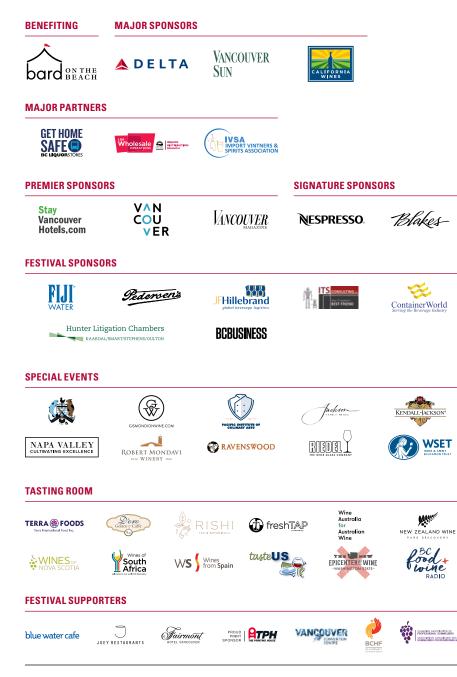
At some events, no one wants to be the designated driver. Our 'Get Home Safe' program gives you a free Compass ticket and a safe ride home.



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#### The Wine Festival is Generously Supported by

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

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Andrew Peller Import Agency Appellation Wine Marketing Arterra Wines Canada Authentic Wine & Spirits Merchants BCwineshop The Bacchus Group Blue Note Wine & Spirits Bonvida Wines **Boushelong Wine & Spirit International** Boutique Wines Charton-Hobbs Corby Spirit and Wine Crush Imports DBA BOB **Delegat** Canada The Delf Group **Domovina Wines** Dream Wines The Drinks List E & J Gallo Winerv Canada Empson Canada **Escalade Wine & Spirits** Escudo Industries **Evolution Fine Wines** HQ Wine + Spirits International Cellars

Consulate General of Japan New Zealand Consulate General Consulate General of Portugal Consulate General of Romania South African High Commission Consulate General of Spain U.S. Consulate General Consulate General of Uruguay

Landmark Selections Liberty Specialty Imports Mark Anthony Wine & Spirits Pacific Wine & Spirits Patagonia Imports Peacock & Martin Imports Philippe Dandurand Wines Red & Wine **Benaissance Wine Merchants Revelry Imports** Roust Canada Select Wines Southern Glazer's Wine and Spirits of Canada Stile Brands Summit Fine Wines **Trajectory Beverage Partners** Trialto Wine Group Univins and Spirits Venport Wines Vinea Wines Vintage Corks Vintage West Wine Marketing The Wine Syndicate Wodka Vines Agency World Wine Synergy

#### **Participating Wine Region Organizations**

California Wines Napa Valley Vintners New Zealand Winegrowers tasteU.S. Washington State Wine Wine Australia Wines from Spain Wines of Nova Scotia Wines of South Africa

### **Our Supporters**

#### **Participating Restaurants, Hotels, Caterers & Venues**

#### L'Abattoir

Ancora Waterfront Dining and Patio ARC Restaurant, Fairmont Waterfront **Bauhaus Restaurant** The Blackbird Public House Blue Water Cafe Bon Vivant Hospitality Group Boulevard Kitchen & Oyster Bar Brix & Mortar CinCin Ristorante Cioppino's Enoteca Wine Rooms Cioppino's Mediterranean Grill D'oro Gelato e Caffè Flisa Fairmont Hotel Vancouver Fanny Bay Oyster Bar Gotham Steakhouse & Bar Hv's Steakhouse & Cocktail Bar Jägerhof Restaurant **JOEY Restaurants** 

#### **Industry Partners**

BC Hospitality Foundation BC Liquor Stores British Columbia Liquor Distribution Branch Canadian Association of Professional Sommeliers Chefs' Table Society of BC ContainerWorld Forwarding Services Inc. Fairmont Hotel Vancouver Hunter Litigation Chambers La Terrazza Lift Bar Grill View The Loft at Earls Yaletown Lot 185 Notch8 at Fairmont Hotel Vancouver Ocean Mama Seafood Old Vines The Restaurant at Quails' Gate Pacific Institute of Culinary Arts Provence Marinaside Showcase Restaurant and Bar Sonora Room at Burrowing Owl The Vancouver Club Vancouver Convention Centre Fast Vancouver Convention Centre West Vii's Vii's Rangoli Waterview West Restaurant Wildebeest Young Culinary Concepts

Import Vintners & Spirits Association ITS Consulting Inc. JF Hillebrand Canada Pedersen's Rentals Tourism Vancouver Vancouver Convention Centre Vancouver Hotel Destination Association

#### Special thanks to:



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**

#### Chefs

Jefferson Alvarez. Cacao Chris Andraza, Fanny Bay Oyster Bar Ned Bell, The Vancouver Club Josh Blumenthal, Pilarimme Julian Bond. Pacific Institute of Culinary Arts Colin Burslem. Fairmont Hotel Vancouver Alex Chen, Boulevard Kitchen & Ovster Bar D'Oyen Christie, Notch8 at Fairmont Hotel Vancouver Lee Cooper. L'Abattoir Igor Cozzi, D'oro Gelato e Caffè Poyan Danesh, Ocean Mama Seafood Jean Claude Douguet, Gotham Steakhouse & Bar Josip Eterović, Taverna Riva Christopher Gerhy, *Jägerhof Restaurant* Amanda Healev. Roval Dinette Jesse Hochhausen, Showcase Restaurant and Bar Lee Humprhies. Sonora Room at Burrowing Owl Gennaro Iorio. La Terrazza Sutha Jeyarasa, Hy's Steakhouse & Cocktail Bar lan McHale. Wildebeest Mark Massicotte. Vancouver Convention Centre Bobby Milheron, West Restaurant

#### James Ng, Lot 185 Frank Pabst. Blue Water Cafe Sooiin Park. Lift Bar Grill View Alvin Pillay, The Blackbird Public House Pino Posteraro, Cioppino's Mediterranean Grill/ Cioppino's Enoteca Wine Rooms Jean-Francis Quaglia, Provence Marinaside Dino Renaerts, Bon Vivant Hospitality Group / Hollvburn Country Club Andrew Richardson, CinCin Ristorante / Elisa Tim Schulte. Bauhaus Restaurant Roger Sleiman. Old Vines The Restaurant at Quails' Gate Karan Suri, ARC Restaurant, Fairmont Waterfront Ricardo Valverde, Ancora Waterfront Dining and Patio Erin Vickers, Passing Cloud Vikram Vij, Vij's / Vij's Rangoli Jeffrey Young, Young Culinary Concepts Giorgia Zanone. D'oro Gelato e Caffè

Jeff Mosher, Robert Mondavi Winery David

Mueller. Bauhaus Restaurant

#### **Event Coordinators**

16th Annual Awards Lunch Featuring California Wines: Rick Slomka / Celeste Finn Artisan Evening of Food & Wine: Laurel Skinner Beauty & the Beest: Amy Lynch Best of the West: Whitney Wright California Crush: Rick Slomka / Celeste Finn California in Blue Water Ocean: Nicholas Sabanis CinCin Altesinol A Tuscan Icon: Carmen D'Onofrio Cioppino's Masters Cali: Nicholas Sabanis Coastal Australia Meets France: Brock Guthrie Dine Italia: Carmen D'Onofrio Discover Robert Mondavi Winery: Megan Moyle Explore California!: Rebecca Yates-Campbell Festival Toast: Rick Slomka / Celeste Finn Festive California: Rick Slomka / Celeste Finn German Food and German Wines: Chris Harrison Growing Forward in California: Rick Slomka / Celeste Finn

*The Heart of Valdobbiadene:* Kristie Nestman *Hy's Caymus Wine Dinner:* Danielle Fajta *Icons of Italy:* Jason Mistal

The Icons of Napa Valley: Paula Oreskovich / Rick Slomka Le Beau Diner: Whitney Wright Napa Valley Cab 2005-2014: Paula Oreskovich / **Rick Slomka** Next Gen California: Rick Slomka / Celeste Finn Next World Chardonnay: Mackenzie Carmichael Principals Welcome Lunch: Michelle Delf Ravenswood's Godfather of Zin: Megan Moyle *Reaching for the Stars:* Whitney Wright RMW: A Visionary Journey: Megan Moyle The Shape of Wine: Alysha Harker Sordo's Centenary of Barolo: Italo Fionda A Taste of Croatia: Tom Dusevic Unexpected California: Rick Slomka / Celeste Finn What's Cool in Sonoma?: Rick Slomka / Celeste Finn Zinfandel on the World Stage: Joseph Hallam / **Rachel Brown** Živieli & Namaste: Jeff Currie

### **Curtain Call**

#### **Trade Days Speakers**

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

Gillian Ballance MS, Napa Valley Cab 2005-2014 Chris Benziger. Growing Forward in California: Truth in Terroir Jamie Benziger, Unexpected California Bob Blue, Growing Forward in California Jean-Charles Boisset, Growing Forward in California; Napa Valley Cab 2005-2014 Jon Bonné, Keynote Speaker Lunch; Wine Industry Symposium Brian Bostwick, Unexpected California; What's Cool in Sonoma? Christine Coletta, Wine Industry Symposium Nik Darlington, Wine Industry Symposium Mark de Vere MW. Zinfandel on the World Stage Janet Dorozynski, Wine Industry Symposium Harvest Duhig, Unexpected California Matt Dumayne, *Truth in Terroir* Gina Gallo, Growing Forward in California; What's Cool in Sonoma? David Gates, Jr., Unexpected California: What's Cool in Sonoma? Vivien Gay, Napa Valley Cab 2005-2014; What's Cool in Sonoma? Yoav Gilat. What's Cool in Sonoma? Mike Gilbov. What's Cool in Sonoma? Anthony Gismondi, Growing Forward in California; Napa Vallev Cab 2005-2014: What's Cool in Sonoma? Dr. Jamie Goode, Wine Industry Symposium Tom Gore. What's Cool in Sonoma? Kirk Grace, Napa Vallev Cab 2005-2014 Lorenzo Gucci, Truth in Terroir Dave Guffy, Napa Valley Cab 2005-2014

Harry Hertscheg, Principals Welcome Lunch Ralf Holdenried, Napa Valley Cab 2005-2014: Unexpected California Austin Hope, Growing Forward in California DJ Kearney, Unexpected California Scott Kozel, Napa Valley Cab 2005-2014 Randy Lange, Unexpected California Julio Lasmartres. Truth in Terroir Sebastien Le Goff. Wine Industry Symposium Sophie Lui, 16th Annual Awards Lunch Emil Mehdin. Truth in Terroir Keith Nicholson, Zinfandel on the World Stage Joel Peterson, Growing Forward in California Thomas Price MS. Napa Valley Cab 2005-2014: Truth in Terroir Dave Rudman, Zinfandel on the World Stage Jon Ruel, Unexpected California Justin Seidenfeld, Growing Forward in California; What's Cool in Sonoma? Mark Shipway, *Truth in Terroir* Ray Signorello, Napa Valley Cab 2005-2014 Maria Sosa. Truth in Terroir Eric Stine, What's Cool in Sonoma? Emma Swain, Napa Vallev Cab 2005-2014; Unexpected California Sara Triggs, *Truth in Terroir* Randy Ullom, Growing Forward in California; What's Cool in Sonoma? Russ Weis, Growing Forward in California Karl Wente, Growing Forward in California: Unexpected California Joanne Wing, Unexpected California

#### **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, DJ Kearney, Martha McAvity, Iain Philip, Jason Yamasaki

### **Curtain Call**

#### **VIWFS Board of Directors**

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#### Volunteers

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

### About VanWineFest



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, which has been the charitable beneficiary since the 2013 festival.

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.

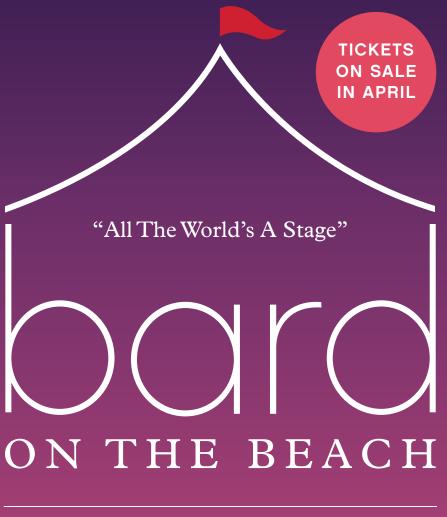
In 1996, VanWineFest began shining the spotlight on specific wine regions or countries by featuring a new area each year, with the French wine region Bordeaux as the inaugural theme. This year, the theme region is California, with 53 wineries coming from the Golden State, a fitting tribute to our first festival 40 years ago. California was also the theme region in 1998, 2004, and 2013.

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.

#### SHAKESPEARE FESTIVAL

Under the tents in Vanier Park, Vancouver, Canada



#### JUNE 5 to SEPTEMBER 21, 2019

 
 BMO (mainstage)
 Howard family stage

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