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MEET THE WINEMAKERS

Women take leading industry roles **H4-5**

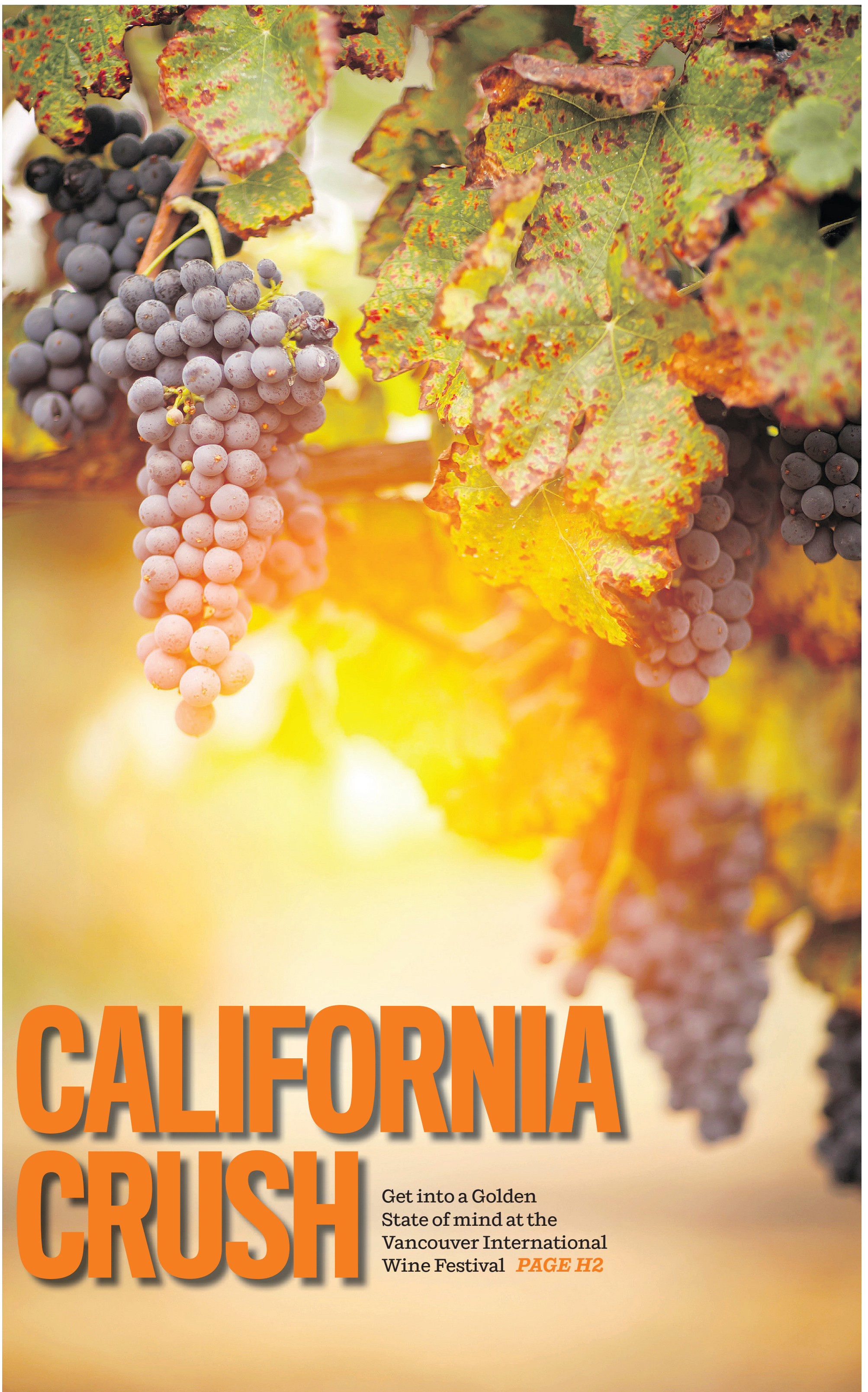


CHEERS TO MONDAVI

Purveyor of great food and wine **H6**

VANCOUVER SUN SATURDAY, FEBRUARY 23, 2019

SECTION H



CALIFORNIA CRUSH

Get into a Golden State of mind at the Vancouver International Wine Festival **PAGE H2**



Bathed in sunshine most of the year, California grapes traditionally come to the winery fully ripe. But climate change is forcing the industry to adapt to new conditions.

CALIFORNIA IN THE LIMELIGHT AT VANCOUVER WINE FESTIVAL



ANTHONY GISMONDI

Forty-one years and going strong, the Vancouver Playhouse International Wine Festival welcomes back California as its theme region in 2019.

Early sales have been strong, and organizers are expecting a complete sellout as the festival gets underway at several venues across the city beginning Monday.

More than 25,000 consumers are expected to attend the week-long show in a year when the ever-curious Millennial generation surpasses the Baby Boomers as the largest wine market in America.

For the most part, America remains a conservative wine buying and wine making nation, more likely to buy a Chardonnay or Cabernet Sauvignon than a Chenin Blanc or Grenache.

Chardonnay has been around for a century in California, although it wasn't until the 1970s that the grape began to be commercially significant, building on the not insignificant arrival of Fred McCrea and his wife Eleanor, who purchased a 160-acre ranch on Spring Mountain (that would become known as Stony Hill) in the 1940s.

The McCreas released the first of their now legendary Stony Hill Chardonnays in 1954 at a cost \$21.69 a case, tax and delivery included. Back then, Stony Hill was thought to be a part of the less than 82-hectare strong California Chardonnay world. Today, Chardonnay is ranked No. 1 in

California, with 37,800 hectares in the ground.

The second most important planted grape in California — 37,200 hectares in the ground — is Cabernet Sauvignon, although arguably it's the probably the best-known grape variety globally.

Cabernet Sauvignon was first planted in the 1850s south of San Jose in Santa Clara County, home to the modern-day Silicon Valley. Many of the best-known Cabernets trace their parentage back to three clones known as 07, 08, and 11.

The story goes that the trio came via Château Margaux with Irish immigrant James Concannon, who founded Concannon Vineyard in the Livermore Valley east of San Francisco in 1883. In the 1960s, cuttings from the three clones were brought to the Foundation Plant Services department at the University of California, Davis, where they were replicated as virus-free plants.

By the state's "Second Golden Age" in the 1970s, most of the Cabernet that went into the ground was 07, 08 and 11. The first vineyard designated Cabernet did not appear on a label until the 1966 Heitz Martha's Vineyard Cabernet Sauvignon from Napa Valley. When it was released it cost \$7 a bottle, some four times the price of the regular Napa Heitz Cabernet Sauvignon. The rest, as they say, is history.

If there is a single word to describe Californian wine it might be generous. Bathed in sunshine most of the year California grapes traditionally come to the winery fully ripe, but the times they are a-changing.

Global warming is having a big impact on the growing season —

be it drought, waning water supplies, heavy rainstorms and flash flooding, or terrifying wildfires. Everything already planted and everything vintners have come to know about grape growing is under siege.

Yet, like the old vines that dot the Californian wine landscape, and that have survived for more than a century, there are plenty of new directions being investigated by growers across the state as the industry prepares for an unsettled future.

Few businesses are as adaptable as the wine industry, just ask the any of the principals that are in the city this week pouring their wines from behind their booths.

It should be very interesting to see what the Golden State has to offer in 2019, especially in the way of unique wines that don't cost a fortune. The latter is a mantra of Millennials, who are as interested in craft beer, cocktails and sparkling water spiked with alcohol as they are in most wines.

It's not just consumers who get excited about the wine fest, so too do the exhibitors who love to meet you and find out what you are drinking and why.

Over 165 wineries from around the world will be in Vancouver to find out exactly what you are thinking.

We may no longer be a fun or even profitable market to buy and sell wine, but we remain a city of highly educated and curious wine enthusiasts who, when given the opportunity, respond to the latest in wine.

Expect the unexpected, and keep in mind that whether you taste an old favourite or discover something new, sharing your experience is what wine appreciation is all about.

See you inside the room.



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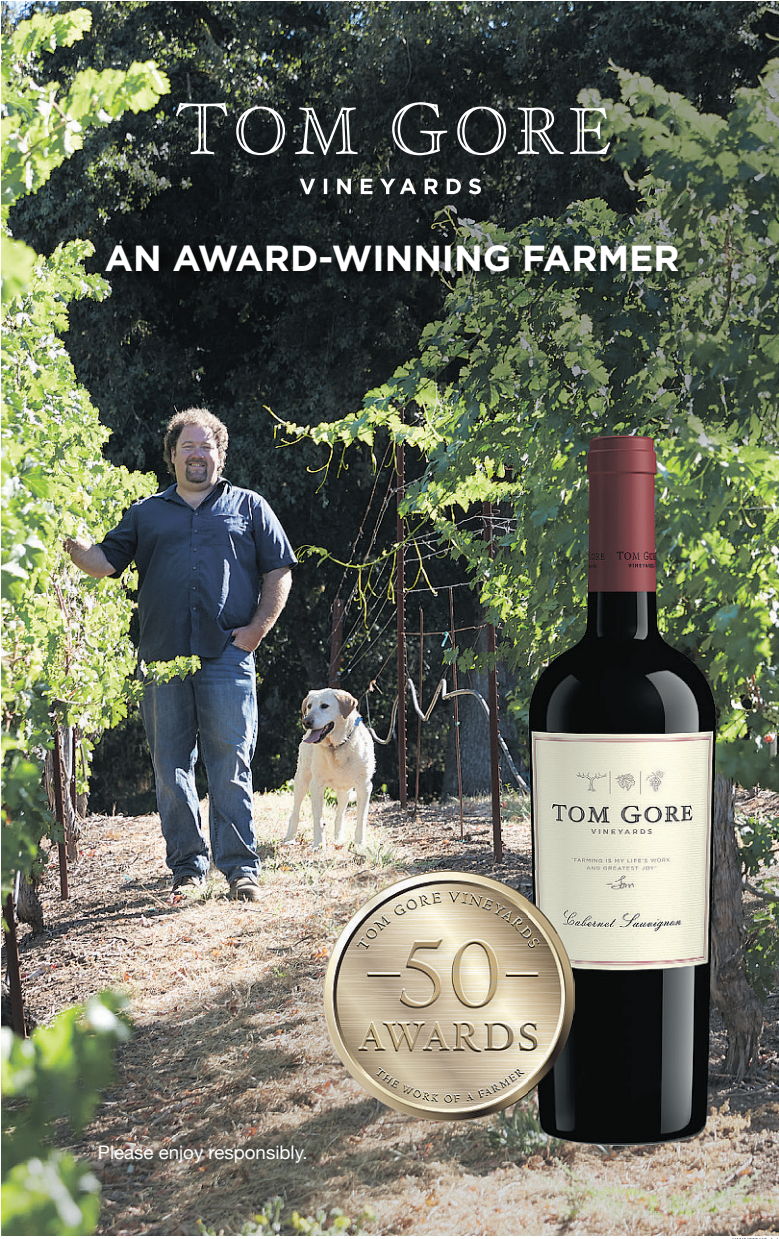
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Chardonnay and Cabernet Sauvignon grapes are the dominant species in sunny California.

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After your glass is refilled, get out of the way to allow the rest of the line to reach the booth, recommends wine expert Anthony Gismondi. *GEORGES GOBET/AFP/GETTY IMAGES*

Tips to make the most of your tasting room experience

ANTHONY GISMONDI

Can't decide what to wear inside the tasting room? Fear not — just about everything under the sun goes, which makes people-watching as much a part of the evening as tasting. There will be lots of wine being swished about so if you plan on heading out to eat after the tast-

ing, dark colours could be a smart choice.
■ Don't forget a pen or pencil to make notes — and wear comfortable shoes.
■ Do feel free to use the spit buckets located at either end of the tasting booth, it's a sure sign you are a pro and the only way you can make it through the evening.

- Don't stand within splash range of the spit buckets, it's a sure sign you are an amateur.
- Do take your recharged glass back to the centre of the aisle and let the people lined up behind get through to the front of the booth.
- Don't wear any perfume or after-shave lotion into the tasting room.

It's tough enough to distinguish the various nuances of each wine without an extra layer of perfume wafting about.
■ Do take advantage of the on-site liquor store and have your purchases shipped free to your neighbourhood liquor store for pickup the following week.
■ Don't even think about driving

home. Take advantage of the Free Ride Home program available on-site.
For last-minute tickets to the festival, call Ticketmaster at 604 280-3311 or visit the on-site box office at the Vancouver Convention and Exhibition Centre West. If you need any more help, I'll see you inside the tasting room.

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VIN GRIS
2017

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ANCIENT METHOD
2017

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PINOT NOIR
2017



Geneviève Janssens, left, director of winemaking at Robert Mondavi Winery in California's Napa Valley, chats with Melissa Stackhouse, winemaking director at Meiomi, a 'tri-coastal' winery based in Sonoma. The two winemakers will be attending the Vancouver International Wine Festival, starting Monday and running to March 3, for the first time. COURTESY OF ROBERT MONDAVI WINERY

TWO WOMEN, EIGHT WINES, A CONVERSATION

The words and drink both begin to flow when a pair of Napa Valley superstars get together over good food

JOANNE SASVARI

It's a cold, rainy day in the Napa Valley when I sit down with Geneviève Janssens and Melissa Stackhouse to chat wine and winemaking, though our conversation would range much further than that over the next few hours. Janssens has been director of winemaking at Robert Mondavi Winery since 1997. Stackhouse, who has driven across the foggy Mayacamas Mountains to join us here at Mondavi, is the director of winemaking at Sonoma's "tri-coastal" Meiomi winery. Today, we're tasting some of their recent releases, talking challenging vintages and getting a preview of the energy they'll bring next week to the Vancouver International Wine Festival. Call it a conversation in eight wines.

MEIOMI ROSÉ 2017

"Wine is always a good catalyst for discussion," Stackhouse says as she pours a little rosé into each glass. "The design here is to create a wine that is crisp, clean and 'salivating,' I like to call it. Mouth-watering. This is a coy wine, a quiet wine." "It's very friendly," Janssens says. "In French, we'd call this colour 'zeste d'oignon,' onion peel." The two women come from different backgrounds — the Michigan-born Stackhouse took "a circuitous route to winemaking," with forays into newspapers and farming, while Janssens, who hails from France, "knew always that I wanted to be a winemaker." But they have more in common than they realize. "My first harvest was here, in 1995," Stackhouse says, waving at the mist-shrouded To Kalon vineyard outside the window. "It was my first harvest, so I was a fermentation sampler." "So many people started their careers in that job," Janssens says. "I started in 1978 in the lab. You would be admiring the winemakers and thinking, 'One day I will be them.'" Stackhouse nods. "When I looked at those winemakers, I thought, 'this could be as cool as I think it would be.'"

MEIOMI SPARKLING WINE

Meiomi's first sparkler is a cheer-

fully approachable bubbly made from Chardonnay and Pinot Noir in the traditional method. "It's like methode champenoise prosecco style," Stackhouse says. "It would be good with popcorn. It's super food friendly so it should be drunk every day. We are also producing a brut rosé. That's been fun. Everyone seems to be dabbling in a little sparkling."

ROBERT MONDAVI FUMÉ BLANC 2017

The crisp, slightly savoury Sauvignon Blanc was a favourite of Robert Mondavi, and is made exactly the way he had in mind. "The idea is to make it pleasurable," Janssens says. "Stone fruit, white peach, lychee, white flowers. With Sauvignon Blanc, the style is already decided in the vineyard. It's a precision harvest, precision winemaking."

That wakes up the whole winery. That's the one that brings everyone together. During harvest, we work as a team and that's what I like the most.

The Sauvignon Blanc is the first grape to be harvested each year, she adds. "That wakes up the whole winery. That's the one that brings everyone together. During harvest, we work as a team and that's what I like the most."

ROBERT MONDAVI OAKVILLE CABERNET SAUVIGNON 2015

"It's super classic Bordeaux. Nothing fancy, very pleasurable and true to the terroir," Janssens says. "For us, we try to stay true to Mr. Mondavi. He always said, 'I want the softness of a baby's bot-

tom and the power of a Pavarotti.'" "And this was a gorgeous vintage," Stackhouse says. "It is one of my favourites," Janssens admits. "You can have a good Pinot vintage and a not-so-good Cabernet vintage," Stackhouse says. Although Napa and Sonoma are geographic neighbours, Napa's hotter, drier climate is ideal for Bordeaux varieties such as Cabernet. Sonoma, with its cooling ocean influence, is better for Pinot Noir and Zinfandel. A good year in one does not necessarily mean a good vintage in the other. "Napa," Janssens points out, "is a very narrow valley, but it's very diverse. Napa is the size of Medoc in Bordeaux, but we have so many appellations and so many different kinds of soil. We have something like 60 per cent of the types of soil in the world." "Sonoma is big," Stackhouse says. "But the wine region is smaller, chopped up into sub-appellations as well. It also has eclectic soils, but different. For winemakers, we need to understand all these soils. "And the weather," she adds. "There are game-changing weather events. Winemaking is fun, but it's not for the squeamish." Stackhouse recalls the 2004 La Crema harvest, when the heat spiked so high and fast it almost destroyed the entire crop. "It was the only vintage when I cried. I told people there was a tear in every bottle. Now we are pasted to the forecasts." "We are, too," Janssens says. There's a little pause, then Stackhouse says to Janssens: "It's magical to sit here with you and taste the '15."

ROBERT MONDAVI CHARDONNAY RESERVE 2016

We leave the cosy art-filled tasting room and make our way across the courtyard to the Tuscan-inspired Margrit Mondavi Vineyard Room, where chef Jeffrey Mosher has prepared a light, wine-friendly lunch. We begin with a salad of grilled quail on shaved fennel and compressed pears tossed with a mustard vinaigrette, and served with a well-balanced, subtly citrusy Chardonnay.

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Balance, the winemakers say, is as important in life as it is in wine. For instance, Stackhouse is on a cleanse until the wine festival, doing lots of yoga and meditation, trying to reset mind and body after a busy year as a full-time working single mom of an adopted seven-year-old daughter.

“I need a kind of balance to be content. I’m pretty mellow so I don’t think I show the stress. I keep it inside,” she says.

Janssens gives her a sympathetic smile. She and her husband Luc raised two children of their own; their daughter Gabrielle is a lawyer in San Francisco and son Georges is a researcher in the Netherlands. Luc, meanwhile, runs a foundation that provides medical services to the poor in Laos, and has just left on one of his quarterly trips to the southeast Asian country.

“When he goes away, I change totally my world,” Janssens says. “I don’t drink. Four times a year, for three weeks, and I don’t drink wine, I taste wine.”

“We do it to remind ourselves that we honour wine, so we don’t over indulge,” Stackhouse says.

MEIOMI PINOT NOIR 2016, ROBERT MONDAVI RESERVE CABERNET SAUVIGNON 2015

The salad is followed by a swordfish steak with fingerling potatoes, roasted vegetables and Bordelaise sauce, served with benchmark wines from each winery.

“These wines are so different,” Stackhouse says. The Meiomi Pinot is rich, round and full of bright red berry flavour. “I think a wine like Meiomi would be perfect for the millennial customer. Bigger, bolder, jammier, not subtle.”

Meanwhile the Mondavi Cab is elegant, classic, velvety black fruit and spice.

“The customers who are going to taste our wines know exactly what they are going to get. They won’t be disappointed,” Janssens says.

Talk turns to the upcoming wine festival. It’ll be the first appearance for both women, and they will be taking part in numerous events in addition to the international tasting.

“We’re also doing something called Babes who Brunch, because we are babes, you know, Geneviève

and I,” Stackhouse says dryly.

And that brings up the whole issue of women and discrimination and #MeToo.

“I think back to when I started my career, if something like that would have happened, that would have killed my career,” Stackhouse admits.

Instead, she says, “I’m 25 years into winemaking and I don’t think there was one time I felt discriminated against as a female.

“I did the work. I laid that good foundation.”

Being a woman “made no difference,” Janssens says. “If I was in France, that would have been different. I left France for many reasons, but one of them was that at the time a woman would have been in the lab and she would never have been the wine maker.”

She credits Mondavi and his mother Rosa, who as co-owner of Charles Krug in the 1950s and ’60s demanded that women in the wine industry be respected.

“When I was hired here the head winemaker was a woman. Mr. Mondavi always hired a lot of women,” Janssens says. “It’s all education. If a woman has the education and the skills, why not hire her?” Robert Mondavi Moscato d’Oro 2017

Finally, dessert: apple butter-milk sherbet with caramel and oatmeal crumble, paired with the lightly sweet, slightly fizzy Moscato.

“It’s a fun wine to make,” Janssens says. “The young winemakers make this under the supervision of the winemakers. They are very proud of it. They develop an instinct. I spent my career supervising winemakers and teaching them how to develop that instinct.”

The meal and our conversation end on a philosophical note.

“Generally, winemaking philosophy for me would be vineyards and precision first, and then my role is to shepherd it into place,” Stackhouse says.

“I love every single moment of my job,” Janssens says. “Walking the vineyard and experiencing nature and tasting wine. It’s a community we have at all the wineries.

“There’s a camaraderie in all the winemakers. There’s a friendship. It’s not superficial.”

MEET THE WINEMAKERS



GENEVIÈVE JANSSENS
Born in Morocco and raised in France, Janssens received her National Diploma of Enology from the University of Bordeaux in 1974. For the next few years she managed her family’s vineyards in Corsica and France, then in 1978 moved to the Napa Valley to work at Robert Mondavi Winery as a lab enologist. In 1989, she became director of production at Opus One Winery. In 1997, she became director of winemaking at Robert Mondavi Winery. Wine Enthusiast magazine named her 2010’s Winemaker of the Year and in 2009, she became an “officier” of France’s Ordre National du Mérite Agricole.

MELISSA STACKHOUSE
Originally from Michigan, Stackhouse explored numerous careers before discovering wine — she worked at a newspaper, a pottery studio and a New Zealand organic farm before earning her Bachelor of Science in Viticulture and Enology at the University of California, Davis in 1988. Today she is the director of winemaking at the “tri-coastal” Meiomi, but previously worked at such illustrious Sonoma wineries as La Crema, J Vineyards Winery and Clos de Bois.



NARRATIVE

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Grilled swordfish with miso-roasted fingerling potatoes, roasted winter vegetables and sauce Bordelaise. The recipe is on the lower half of this page. COURTESY OF ROBERT MONDAVI WINERY

Mondavi championed both great food, wine

Legacy of noted California vintner forms culinary culture that thrives to this day

JOANNE SASVARI

If you’ve ever enjoyed the tenderly blistered pizzas at Tinhorn Creek Winery, the perfectly seared duck breast at Quails’ Gate, or the endless charcuterie boards at Hester Creek’s Terrafina restaurant, you can probably thank Robert Mondavi.

He was not only the father of California wine; he was also a passionate advocate for fine food, good art, and most importantly, how each should complement the other and enjoyed to the fullest.

“If you go back to the Greeks and Romans, they talk about all three — wine, food, and art — as a way of enhancing life,” Mondavi, who died in 2008 at the grand age of 94, once said.

“We still follow the philosophy of Mr. Mondavi, which is that great wine should be paired with

great food,” says Geneviève Janssens, who for more than 20 years has been the winery’s director of winemaking.

“So it’s important the food doesn’t dominate the wine, and the wine doesn’t dominate the food.”

When Mondavi opened his Napa Valley winery in 1966 — before Alice Waters ever topped peppery fresh greens with baked goat cheese at Chez Panisse or Wolfgang Puck lavished pizza dough with smoked salmon and caviar at Spago — he helped launch a North American revolution in how we eat and drink and live.

And California was the place to do it.

The state is big — 423,970 square kilometres in size, or about half the size of B.C. — only a whole lot warmer. Its nearly 40 million residents are spread across a dizzying array of geographical and

climatic regions, many with ideal conditions for growing everything from salad greens to citrus fruits. Indeed, California’s 77,500 farms grow most of the United States’ produce, and much of what we eat on this side of the border, too.

But it’s not just the produce that has created what we now call California cuisine.

It’s the people.

California is a land of immigrants, who brought culinary traditions and flavours from all over Europe, Latin America and Asia. It is also a land of visionaries, free-thinkers and dreamers, like the hippies and other back-to-the-landers who were among the first to encourage farm-to-table dining.

Nowhere do all those elements come together more deliciously than in wine country. And that goes well beyond California.

Here in B.C., Mission Hill’s Anthony von Mandl was heavily influenced by what Mondavi was doing in Oakville when he opened the winery’s Terrace Restaurant in 2002.

It is dramatically situated in a building designed by legendary architect Tom Kundig and overlooks both an amphitheatre, where con-

“It’s important the food doesn’t dominate the wine, and the wine doesn’t dominate the food.”

wine-country cuisine Mondavi championed half a century ago in California.

A little ironically, Robert Mondavi Winery doesn’t have a restaurant. In fact, because of local restrictions, relatively few Napa wineries do, even though the region is known for exceptional cuisine.

Mondavi does have a winery chef — the talented Jeffrey Mosher, who harvests many of his ingredients from gardens on the property — and guests can book culinary “experiences,” such as a private tour followed by lunch, dinner or a picnic in the vineyard.

Most importantly, though, the winery fulfils Mondavi’s vision. “We want to raise the art of living well,” he once said.

It’s an art that you’ll be able to celebrate at the Vancouver International Wine Festival.

But it’s also one you can savour long after that, as the seeds planted by those early wine country pioneers continue to bear fruit for generations to come.

SEARED CALIFORNIA SWORDFISH WITH MISO POTATOES, MAITAKE MUSHROOMS, BRUSSELS SPROUTS, CRISPY SHALLOTS AND BORDELAISE SAUCE

Robert Mondavi Winery chef Jeffrey Mosher prepared this dish for a luncheon hosted by Director of Winemaking Geneviève Janssens. If you can’t find swordfish, you can replace with another firm-fleshed fish like tuna or sturgeon, and the maitakes with oyster mushrooms.

Pair with: 2015 Robert Mondavi Winery Napa Valley Cabernet Sauvignon Reserve or Meiomi Pinot Noir (Monterey, Santa Barbara and Sonoma County) 2016

Tasting note: The fish is firm, dense and substantial enough to handle a bold red wine. The Mondavi Cabernet is a natural partner to the classic Bordelaise sauce; its well-structured black fruit, oak spice and subtle dark chocolate notes make it an elegant pairing. The Meiomi Pinot Noir, meanwhile is a rounder, juicier alternative, with lots of red fruit that plays nicely off the earthy notes of the roast vegetables.

Potatoes:

- 2 lb (1 kg) French fingerling potatoes
- Neutral oil (canola, grapeseed) as needed
- Salt and pepper to taste

Miso dressing:

- ½ cup (80 mL) red miso
- ¼ cup (60 mL) sake
- 2 tsp (10 mL) soy
- 1 tsp (5 mL) sambal
- 1 tsp (5 mL) grated ginger
- 1 clove minced garlic
- ¼ cup (60 mL) water
- Mushrooms:
- 1 lb (454 g) maitake (hen of the

woods) or oyster mushrooms

- 4 garlic cloves, unpeeled, smashed
- 4 sprigs thyme

To finish:

- 1 lb (454 g) Brussels sprouts
- 6 swordfish steaks (5 oz/150 g each)
- ½ cup (125 mL) sour cream
- 2 tbsp (30 mL) toasted sesame seeds
- 1 lemon, cut in half
- 1 bunch scallions, sliced
- Bordelaise Sauce (recipe follows)

1. Preheat oven to 350°F (180°C).

2. Wash and cut the potatoes lengthwise. Toss in oil and salt. Place on a parchment-lined sheet pan and bake for 20 minutes or until just tender. Don’t overcook, as they will be roasted a second time.

3. Whisk together the ingredients for the miso dressing. Toss the potatoes in the dressing and return to the oven to cook for an additional 10 minutes.

4. Meanwhile, trim the maitake or oyster mushrooms and break them into 1-by-2-inch (2 by 5 cm) pieces. Heat a sauté pan and add a splash of grapeseed oil; add the mushrooms and sauté on high heat for 2 minutes. Turn the heat down to medium, add the crushed garlic, thyme and salt and pepper to taste. Sauté for 2 more minutes. Remove the garlic and thyme and set mushrooms aside.

5. Turn the oven up to 425°F (220°C).

6. Trim the bottom of the Brussels and cut them in half or — if very big — quarters. Toss them in oil and salt and spread them out on a parchment-lined baking sheet. Roast for 8 minutes or until lightly browned. If the edges brown faster than the centres, toss them with a spoon halfway through for even cooking.

7. You can prepare the above — as well as the recipes for Bordelaise sauce and crispy shallots — an hour or two ahead of time.

8. When you are ready to assemble the dish, heat the oven back to 350°F (180°C).

9. While cooking the fish, heat the potatoes, mushrooms and Brussels sprouts in the oven and warm the sauce on the stove.

10. Pat the swordfish steaks dry and season with salt and pepper. Heat a heavy-bottomed sauté pan over medium high heat and add a splash of oil to the pan. Once the oil just begins to smoke, add the fish and turn the heat down to medium. Cook for 3 minutes on each side. If the steaks are very thick, they may need to be finished for a few minutes in the oven.

11. To serve: Put the potatoes on one side of each plate and drizzle with sour cream and sprinkle with toasted sesame seeds and scallions. Place the mushrooms and Brussels sprouts together on the other side of each plate, and squeeze a little lemon juice over them. Place the swordfish in front of the vegetables, spoon the

sauce over the fish, and garnish with the crispy shallots. Serve immediately.

Serves: 6

Bordelaise Sauce

This is one of the classic sauces of fine cuisine (although it is a lighter version of the original, which is traditionally rich with butter and bone marrow). It is intended to go with the swordfish, but would also be delicious on steak or roast beef.

- 2 tbsp (30 mL) grapeseed or canola oil
- ½ lb (454 g) beef scraps
- 1 shallot, sliced
- 5 cloves garlic, peeled and sliced
- 1 ½ cups (375 mL) dry red wine (preferably Merlot or Pinot Noir)
- 1 bunch thyme
- 2 bay leaves
- 1 tbsp. (15 mL) black peppercorns
- 4 cups (1 L) veal stock
- 4 cups (1 L) chicken stock

12. Heat a wide-bottomed pot over medium heat and add oil. Once it just begins to smoke add the beef scraps. Brown the beef on all sides the drain off the excess fat.

13. Add the shallots and garlic. Sauté for 3 minutes and add the wine. Cook until the wine is reduced by half, 20 to 30 minutes.

14. Add the herbs, peppercorns, veal and chicken stocks. Simmer gently, uncovered, until it is reduced to about 2 cups (500 mL), about 1 hour, perhaps a

little longer. It should be thick and syrupy. Strain the sauce and reserve until ready to use. Reheat and season to taste with salt and pepper before serving.

Makes about 2 cups (500 mL)

Crispy shallots

This makes a terrific garnish for the swordfish, and a variety of other dishes as well.

- 3 large shallots
- 1 cup (250 mL) buttermilk
- ½ lb (454 g) all-purpose flour (about 2 cups)
- ½ tsp (2 mL) cayenne pepper
- ½ tsp (2 mL) paprika
- ½ tsp (2 mL) black pepper
- Salt to taste
- Neutral oil (canola, grapeseed) for frying, as needed

15. Peel and slice the shallots to ⅛ inch (3 mm) thick on a mandoline. Using your fingers, separate the rings. Mix with the buttermilk, place in the refrigerator and allow them to soak for one hour.

16. Combine the flour, cayenne, paprika, black pepper and a pinch of salt.

17. Heat 4 inches (10 cm) of oil in a medium pot to 325 F (160 C).

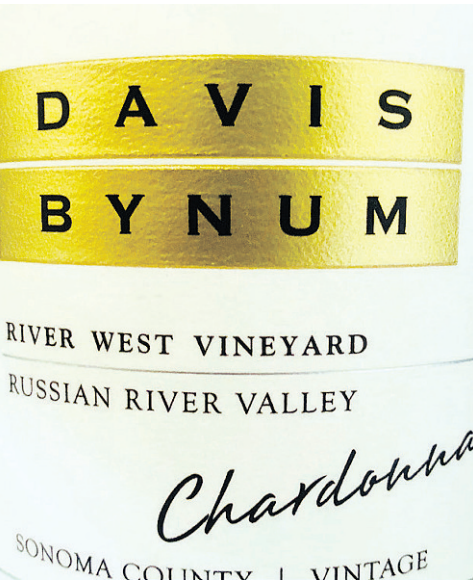
18. Drain the shallots from the buttermilk and toss them with the flour mixture, shaking off the excess flour. Add the shallots to the oil and cook for 2 to 4 minutes until golden brown. Using a skimmer, remove from the oil and drain on a tray lined with paper towels. Season with salt.

Makes about ½ cup (125 mL)

BEST OF THE BEST FROM 2019 INTERNATIONAL WINE FEST

Annual event once again features grape tastes from around the world, writes *Anthony Gismondi*.

UNABASHED CHARDONNAY
Chardonnay is undergoing a style tweak globally: the wine is fresher with brighter acidity and there is more lees contact for texture and complexity.
The result is a much better wine with food, which must be the goal of any wine in our estimation.
Don't worry about the end of that unabashed California Chardonnay style, it still exists and in its best format it is hard not to like. Don't miss this list of standouts.
■ Bodega Argento Reserva Chardonnay 2017, Mendoza, Argentina, \$20.99
■ Brewer-Clifton Chardonnay 2016, Sta. Rita Hills, Santa Barbara County, California, \$39.99
■ Davis Bynum River West Chardonnay 2016, Sonoma County, California, \$31
■ Familia Zuccardi Q Chardonnay 2017, Valle de Uco, Argentina, \$22.99
■ Gallo Signature Series Chardonnay 2016, Russian River Valley, Sonoma County, California, \$50
■ J. Lohr Arroyo Vista Chardonnay 2016, Arroyo Seco, Monterey, California, \$32.99
■ Kendall Jackson Jackson Estate Chardon-



nay 2017, Santa Maria Valley, Santa Barbara County, California, \$42.99
■ Mission Hill Family Estate Perpetua Chardonnay 2016, Okanagan Valley, \$38
■ Vasse Felix Chardonnay 2017, Western Australia, \$45.99



BEST BOOTHS
One of our favourite festival lists to compile comes from analyzing all the wines they are pouring in the tasting room.

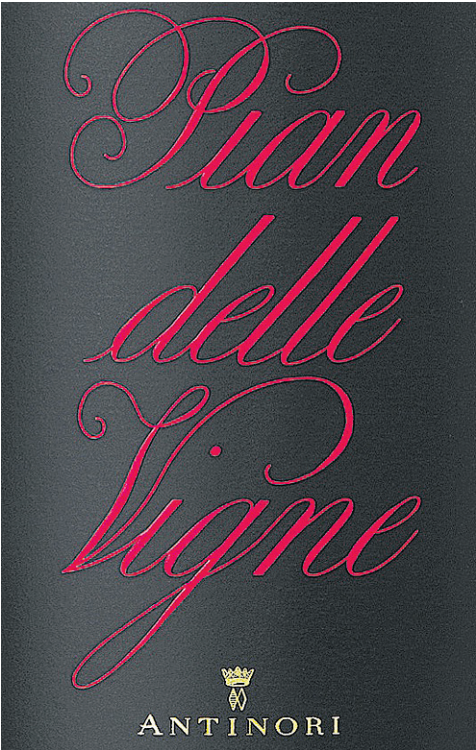
If you want to stand out from the crowd you best bring your finest. Here are eight wineries that fit the bill, along with a top pick from their lineup. Expect long lines in front of these booths.
■ Altesino, Montalcino, Tuscany, Italy, (Brunello di Montalcino 2016, \$56.99)
■ Achaval-Ferrer, Mendoza, Argentina (Achaval Ferrer Finca Mirador 2014, \$125)
■ Château Pesquié, Rhone Valley, France (Château Pesquié Artemia 2016, \$48.99)
■ Bodega Garzón, Uruguay (Reserva Tannat 2016, \$24.49)
■ Louis M Martini Winery, California (Louis M Martini Lot 1 Cabernet Sauvignon 2015, \$200, pictured)
■ Ridge Vineyards, Santa Cruz Mountains, California (Geyserville 2016, \$65)
■ St. Supéry Estate, Napa Valley, California (Rutherford Estate Vineyard Merlot 2015, \$80.99)
■ Familia Zuccardi, Valle de Uco, Argentina (Jose Zuccardi Malbec 2014, \$60)

A PERFECT CASE FOR COLLECTORS
The festival wine shop is becoming a must-stop for collectors given that the regular lineup in B.C. Liquor Stores is severely tilted toward the masses.
Each wine poured at the festival must be available for sale at the on-site liquor store and that means there will be several limited-release bottles available at the show.
Be prepared to strike quickly as soon as the on-site store opens and look for the following highly collectible labels.
■ Aquilini Cabernet Sauvignon 2015, Red Mountain, Columbia Valley, Washington, \$59.99
■ Di Lenardo Vineyards Comemivuoi Ribolla Gialla 2017, Friuli, Italy \$23.99
■ E&E Black Pepper Shiraz 2014, Barossa Valley, Australia \$98.54
■ Fairview Cellars Cabernet Franc 2017, Golden Mile Bench, Okanagan Valley, \$30.99
■ Bodega Garzon Reserva Tannat 2016, Garzon, Uruguay, \$24.49
■ Korta Katarina Reuben's Private Reserve 2008, Croatia, \$62.99
■ Lightfoot & Wolfville Blanc de Blanc Extra Brut LD 2013, Annapolis Valley, Nova Scotia, \$72.99
■ Louis M Martini Lot 1 Cabernet Sauvignon 2015, Napa Valley, California, \$200
■ Mission Hill Terroir Collection Cabernet Franc 2016 No. 32 Vista's Edge, Okanagan Valley, \$33.50
■ Chateau Pesquié Artemia 2016, Ventoux, France, \$48.99



■ Stina Pošip 2016, Croatia, \$46.99
■ Zuccardi Concreto Malbec 2017, Uco Valley, Argentina, \$45

BEST OF THE OLD WORLD
No need to worry about the Old World in 2019.
There is plenty to discover across Europe, as evidenced by the following Old World stars.
■ Altesino Rosso di Montalcino 2016, Tuscany, Italy, \$27.99
■ Antinori Estates Pian delle Vigne Brunello di Montalcino 2013, Tuscany, Italy, \$71
■ Tenuta Argentera Superiore 2015, Bolgheri, Italy, \$65.99
■ Chateau Pesquié Artemia 2016, Ventoux, Rhone Valley, France, \$48.99
■ Donnafugata Tancredi 2015, Sicily, Italy, \$42.99
■ Real Companhia Velha Carvalhas Vinhas Velhas Tinto 2016, Douro Valley, Portugal, \$59.99
■ Rocca delle Macie Riserva di Fizzano Chianti Classico Gran Selezione 2013, Tuscany, Italy, \$40.99
■ Schloss Johannisberg Riesling Grünlack Spätlese 2017, Rheingau, Germany, \$50



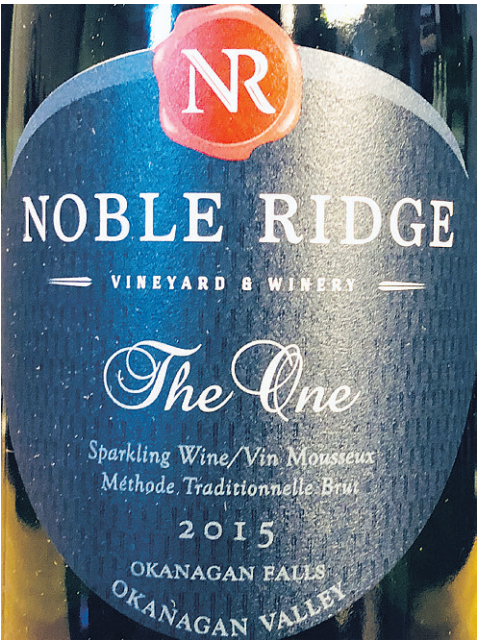
CALL ME A CAB
Cabernet Sauvignon remains irresistible to most consumers, and lucky for them the grape does invariably well around the world, although Bordeaux and Napa Valley set the trend.
Global warming is making things interesting, especially in northern regions like the Okanagan Valley in British Columbia where traditionally Cabernet Sauvignon struggled to physiologically ripen in time. There's a lot to taste inside the room this year.
■ Aquilini Cabernet Sauvignon 2015, Red Mountain, Columbia Valley, Washington, United States, \$59.99
■ Beaulieu Rutherford Cabernet Sauvignon 2015, Napa Valley, California \$65
■ Beringer Vineyards Cabernet Sauvignon 2015, Napa Valley, California \$48
■ C.C. Jentsch Cellars Small Lot Series Cabernet Sauvignon 2015, Okanagan Valley, \$49.90
■ Culmina Family Estate Winery Cabernet Sauvignon 2015, Okanagan Valley, \$39
■ Duckhorn Vineyards Cabernet Sauvignon 2015, Napa Valley, California, \$84.99
■ Freemark Abbey Cabernet Sauvignon 2015, Napa Valley, California, \$53.99
■ Kendall Jackson Jackson Estate Hawkeye Mountain Cabernet Sauvignon 2016, Alexander Valley, Sonoma County, California,



MONTE BELLO VINEYARD 81% CABERNET SAUVIGNON, 16% MERLOT, 2% PETIT VERDOT, 1% CABERNET FRANC
SANTA CRUZ MOUNTAINS 13.5% ALCOHOL BY VOLUME
GROWN, PRODUCED AND BOTTLED BY RIDGE VINEYARDS
18100 MONTE BELLO ROAD, CUPERTINO, CALIFORNIA 95014

\$60.99
■ Louis M Martini Monte Rosso Cabernet Sauvignon 2014, Napa Valley, California, \$125
■ Ridge Vineyards Estate Cabernet Sauvignon 2015, Santa Cruz Mountains, California, \$97
■ Silver Oak Cellars Cabernet Sauvignon 2015, Alexander Valley, Sonoma County, California, \$119.99
■ Stag's Leap Wine Cellars Artemis Cabernet Sauvignon 2016, Napa Valley, California, \$88.99

BEST OF BRITISH COLUMBIA
It's hard to imagine where B.C.'s wine industry would be today without the wine festival.
Four decades of education and competition has been good for local producers keen to take on the world's best.
Today, most of the innovation in the tasting room is local, so make sure you check out some of these picks you likely won't see in local liquor stores.
■ Burrowing Owl Meritage 2014, Okanagan Valley, \$39
■ Culmina Family Estate Winery Hypothesis 2014, Okanagan Valley, \$46
■ Okanagan Crush Pad Free Form Cabernet Franc 2017, Okanagan Valley, \$39.90
■ Lake Breeze Vineyards Roussanne 2017, Okanagan Valley, \$28
■ Mission Hill Family Estate Reserve Meritage 2016, Okanagan Valley, \$21
■ Nk'Mip Cellars Qwam Qwmt Syrah 2016, Okanagan Valley, \$30
■ Noble Ridge Vineyard & Winery the One Sparkling 2015, Okanagan Valley, \$40
■ One Faith Grand Vin 2013, Okanagan Valley, \$132
■ Painted Rock Cabernet Franc 2016, Okanagan Valley, \$45
■ Poplar Grove Cabernet Franc 2015, Okanagan Valley, \$34



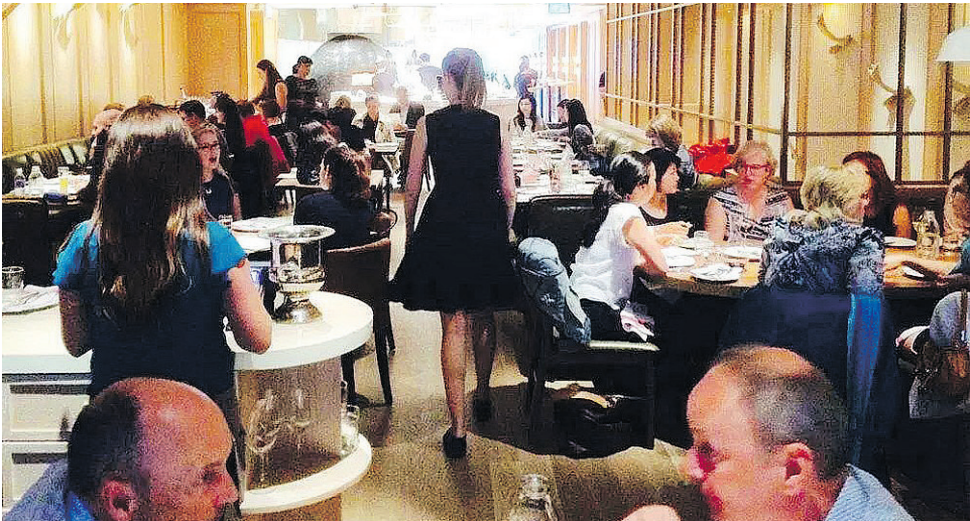
■ Quails' Gate Stewart Family Reserve Pinot Noir 2016, Okanagan Valley, \$43.50
■ Time Winery White Meritage 2017, Okanagan Valley, \$23
■ Tinhorn Creek The Creek 2015, Okanagan Valley, \$56
■ Wild Goose Vineyards Mystic River Gewürztraminer 2017, Okanagan Valley, \$20

THE HIGHEST PRICED JUICE
It is always considered poor form to taste only the most expensive wine at any one booth, but it never hurts to know where they are in the room.
Our advice is be cool, chat up the principal, and taste all the wines at the table, preferably in the order the winery suggests. But don't miss any of the following:
■ Achaval Ferrer Finca Mirador 2014, Mendoza, Argentina, \$125
■ Asahi Shuzo Co. Dassai 23 Sake, Japan, \$119.99
■ Grgich Hills Estate Cabernet Sauvignon

2015, Napa Valley, California, \$106
■ Justin Vineyards and Winery Isosceles 2015, Paso Robles, California, \$118
■ Marchesi di Barolo Cannubi Barolo 2014, Piemonte, Italy, \$87
■ Ridge Vineyards Estate Chardonnay 2016, Santa Cruz Mountains, California, \$86
■ Silver Oak Cellars Twomey Cellars Merlot 2014, Napa Valley, California, \$98
■ St. Supéry Rutherford Estate Vineyard Merlot 2015, Napa Valley, California \$81
■ Talbott Vineyards Sleepy Hollow Pinot Noir 2015, Santa Lucia Highlands, Monterey, California, \$65

BEST PLACE TO SPOT A WINEMAKER AFTER HOURS
Vancouver restaurants are well known to most visiting winery principals, and some will feature late-night menus for post-tasting diners.
If you want to rub shoulders with the wine mob, here's a list of likely spots to find them hanging out. Reservations are highly recommended.
■ L'Abattoir, 217 Carrall St., 604-568-1701
■ Bao Bei, 163 Keefer St., 604-688-0876
■ Botanist, 1038 Canada Place, 604-695-5500
■ Chambar Restaurant, 568 Beatty St., 604-879-7119
■ CinCin Ristorante + Bar, 1154 Robson St. 604-688-7338

■ Cioppino's Mediterranean Grill, 1133 Hamilton St., 604-688-7466
■ Blue Water Café, 1095 Hamilton St., 604-688-8078
■ Hawksworth Restaurant, 801 W. Georgia St., 604-673-7000
■ Kirin Restaurant, 1172 Alberni St., 604-682-8833
■ Miku, 200 Granville St., 604-568-3900
■ Mott 32, 1161 West Georgia St., 604- 979-8886
■ Nightingale, 1017 W. Hastings St., 604-695-9500 (pictured below)
■ Verre, 550 Denman St., 604-428-4843
■ Vij's, 3106 Cambie St., 604-736-6664
■ Wildebeest, 120 W Hastings St., 604-687-6880





Karen Behnke, founder of Juice Beauty, fell in love with the West Dry Creek Road area near Healdsburg, California, and decided it would be the perfect place to establish her business.

A UNIQUE USE FOR GRAPES

Juice Beauty farm brings sustainable, organic skin care to California's wine country

ALEESHA HARRIS

High on a hill in the Dry Creek Valley sits a dark grey farmhouse surrounded by vineyards and fruit trees.

Similar to other properties in the area, the farm's gate proudly showcases various growers' association placards. But this isn't your average grape-growing property. Perched atop the steep slope off of West Dry Creek Road in the town of Healdsburg, Calif., the sprawling 20-acre spread is home to the Juice Beauty farm.

Instead of offering a farm-to-table approach, the organic brand is focused on offering a unique farm-to-beauty approach.

"When we said we were a beauty company, people got so excited. First, because it's so unique. And second, I think, because we weren't going to be competing with them," Karen Behnke, founder of Juice Beauty, says of the initial reaction from the wine community to her plans for the property. "We've been really embraced here, which is great."

Behnke and her husband, both longtime residents of the San Francisco area, fell in love with the area after visiting several times. Behnke, an avid cyclist, immediately fell for the quiet, hilly West Dry Creek Road and knew that would be the perfect future home of the Juice Beauty operation.

"We had realtors going up and down the road knocking on doors," she recalls with a laugh. "To me, it's one of the most beautiful wine roads in the world."

But, above all, it's a great area to grow grapes. And, to Behnke, that means a direct source of fresh ingredients for her company's organic beauty and skin care products.

"We have thousands of ingredients, but we will be sourcing every part of the grape here, so grape juice, grape skins, grape seed, the resveratrol from the grape, grape stem cells," she says.

The property yields a variety of grapes ranging from table options to Cabernet, Falanghina, Sagrantino and some Merlot, Behnke says. It's also home to 13 types of olives, which will be used in other Juice Beauty products, and a selection of fruit trees and flowers.

"There's a whole movement to clean and natural, but a lot of what's in beauty products would not be grown in real earth," she says. "So, we're trying to point out that we actually use real ingredients, real plants. And that's what's important to me. It's not propylene glycol or formaldehyde or coal tar. You won't see any of that grown or mined here."

"And that's what is so cool to me — to bring that to life."

Touches of the brand's trademark light-green hue — which Behnke jokingly refers to as "Gwyneth Green" after Gwyneth Paltrow lightened the shade from its original hue during her role as Juice Beauty brand ambassador four years ago — can be spotted throughout the property and modern farmhouse.

"Everything we did ... we did it sustainably," Behnke says of the remodelled three-bedroom, three-bathroom house.

The brand partnered with organic and sustainable brands such as Coyuchi Organic Linens, The Futon Shop, Clare Paints and Restoration Hardware on the project.

"We wanted to partner with different brands that have the same



Juice Beauty makes beauty products from the grapes harvested at its farm in California's Sonoma County.



Karen Behnke says everything at Juice Beauty is harvested by hand.

eco brands that we do and create a sustainable house from top to bottom."

In addition to fulfilling Behnke's farm-to-beauty ambitions, branding — and the opportunity to better sell their version of healthful beauty to fans, influencers and media — is undoubtedly another draw to the farm.

"California, wellness, rich antioxidants and actual real ingredients in products," she summarizes of the company's ethos. "Our roots

are in wellness, so this really brings that to life."

The property produces an estimated 50-60 tonnes of grapes, several tonnes of which will end up in Juice Beauty products, with the rest going to the vineyard's partner wineries including Dry Creek Vineyard and Ferrari-Carano.

The acquisition of the farm, located in the heart of Sonoma County's wine country, has presented Behnke with a formal introduction into the area's wine

industry.

"It's really fun. We're just learning it," she says. "Beauty is our industry, but it is fun and we do have to do something else with these grapes — so, it's fun."

Along the way, she's realized grape-growing and winemaking occur within an industry that shares a few unfortunate similarities to the battles she has faced in the beauty realm. Much like makeup and skin care products, which allow for ingredient labelling loopholes that often see suspect ingredients added to products, unbeknownst to most shoppers, the wine industry has lax labelling laws that don't sit well with some producers.

"There are no labelling laws for wine that says anything about ingredients or style. It's pretty minimal in terms of the requirements that you have to have," Sara Rathbun, the director of marketing and communications at Dry Creek Vineyard, says.

Behnke adds: "It's the same as beauty. You have to list the ingredients, but you don't have to list how it's processed, for instance. So, there are so many chemicals that are used in beauty products that are processed with formaldehyde."

"You'll have everyone saying 'no parabens' but then we'll look at the ingredients that people are using

and the only way you can get that ingredient is with Methyl, Butyl and Propyl paraben preserving that ingredient. But you don't have to list it if it's part of the ingredient. You just have to list it if it's an added ingredient. With fragrance, it could be either fragrance or perfume, there could be anywhere from 100 to 200 chemicals just in that one ingredient. And they're mostly carcinogenic — or a more friendly way to say it ... is they are known endocrine disrupters."

Behnke says the perfume industry lobbied so hard that it's not even a requirement to list all the ingredients used in an elixir.

"It's really unbelievable," she says.

With wine, Rathbun says there can be some disturbing additives in the mix.

"For wine, it's still very much a David and Goliath situation," she says. "There are some big wineries, and I won't mention any names, but their wines are just full of stuff. But you don't know what it's full of."

In Canada, standardized alcoholic beverages such as beer, wine, rum and bourbon whiskey are "exempt from the requirement to show a list of ingredients on the label," according to the Canadian Food Inspection Agency's website. This also includes icewine.

Rathbun says if people knew what was actually going into some wines they'd be shocked.

"Nothing has to be listed. You don't have to list anything," she says. "Everything has to be approved to go into wine, so it's not like you can dump a bunch of Windex into something. We have to record everything, and everything that we use does have to go through a government agency, but there is a lot of stuff out there."

"The American public doesn't really understand some of the things, as well. So, when we get into labelling it can (be confusing). For example, we don't do any fining to our wines, but there are popular products like Isinglass, which is fish bladders. Or gelatin. You can use it as a fining to help bring the solids down so it's not so hazy. It kind of clears up the wine."

Another issue, when it comes to wine growing, comes back to the grapes.

"It's the pesticides that come in. You don't have to list anything that was on the vineyard," Rathbun says.

That ambiguity at the farm level is one thing Dry Creek Vineyard and other Sonoma County operations are looking to battle back against with a new sustainability pledge.

"That's what we're trying to do with our certified sustainability promotion. That's a big thing," Rathbun says. "Especially for a whole county to declare that all the vineyards are going to be certified sustainable by 2020, that's huge. I think we're 97 per cent of vineyards right now."

And, the Juice Beauty farm is in on the organic mix. There was no glyphosate used on the property by its previous owners, which is one element that will help speed up the process to shift the property to receive its California Certified Organic Farming certification.

"And it's all farmed by hand," Behnke adds of the hilly terrain. "With Juice Beauty, we try to be sustainably from top to bottom."

Aharris@postmedia.com

CALIFORNIA, HERE WE COME

Plot a course down the coast with our Golden State road trip guide for the true wine lover

ALEESHA HARRIS

Ready to hit the road on a wonderful wine adventure? If you're looking to head North, the Okanagan Valley is an absolute no-brainer to find a plethora of perfect new pours. But, if you're looking to go a bit further afield — more specially, in a southerly direction — considering a road trip to the Golden State is always a good idea. California, after all, is home to a growing number of wine hot spots that go far beyond the well-known Napa Valley (although, it's not to be missed). We asked the team at Visit California to help highlight a few favourite wine destinations that are worth the time, gas money and mileage from Vancouver to those in search of new sips to savour.

SONOMA VALLEY
Approximate distance from Vancouver: 1,497 km
Why it's worth a visit: In addition to being the slightly smaller version of its sister area, Napa Valley, Sonoma is soon to be a hot spot for those who have a passion for sustainability. Sonoma County has committed to becoming the first 100 per cent sustainable wine region in the United States — by the end of this year. The green approach is ambitious, considering the area is home to more than 495 wineries, but with many of these operations being family owned and operated, and with 80 per cent of the wineries coming in at less than 100 acres in size, the growers in the area are confident they can make their ambitious goals a reality.

NAPA VALLEY
Approximate distance from Vancouver: 1,501 km
Why it's worth a visit: While it wasn't established officially until 1981, the Napa Valley has long been considered one of the top wine-growing regions in the world. It's said that production in the area dates back to the late 1850s. Within the Napa Valley American Viticultural Area (AVA), there are an astounding 16 sub-AVAs, including Los Carneros (created in 1983) all the way to the most recent addition, Coombsville (created in 2011). While a wine aficionado could spend weeks exploring the various wineries in the area such as Amici Cellars, ZD Wines and Round Pond Estate, a hot-air balloon ride might be a great place to start in order to fully appreciate just how big the Napa Valley's wine offering truly is.

MONTEREY COUNTY
Approximate distance from Vancouver: 1,722 km
Why it's worth a visit: The Monterey AVA, which has five sub-regions, was established in 1984. More than 50 per cent of the Monterey AVA's grapes are Chardonnay. But, in addition to offering the promise of a good white wine, Monterey also offers a twist on the same old wine tasting experience. The area is home to several unique wine-based experiences including blending opportunities and classes at The Wine Experience on Cannery Row, which sees visitors blend and label their unique creations; live concerts and events at Folk-tale Winery & Vineyards and an ATV experience at Hahn Estate winery.

SANTA YNEZ VALLEY
Approximate distance from Vancouver: 1,977 km
Why it's worth a visit: Horse lovers, take note! While wine is a major part of this area's economy — with an estimated 70-plus growers and tasting rooms operating within its estimated 42,880-acre span — Santa Ynez has also long been known as a booming equestrian destination. With this in mind, a visit to this valley wouldn't be complete without a horseback riding adventure such as the riding experience offered by KAP Land & Cattle at the historic 714-acre Parker Ranch or a mounted wine tour with the Vino Vaqueros.



Take to the sky for a hot-air balloon ride over Napa Valley, a place where a wine lover can easily become lost exploring countless winery treasures.



The Temecula Valley has become a hot spot for wine tourism, with about four dozen wineries. There's plenty to see and do in the region.

SANTA BARBARA
Approximate distance from Vancouver: 2,039 km
Why it's worth a visit: Santa Barbara County's wine history is said to date back to the 18th century, with the Mission Santa Barbara as its birthplace. Since then, the area has expanded to include more than 100 wineries and a variety of grapes including Chardonnay. The area's boom has ushered in a diverse range of winery types including "boutique" options such as the Margerum Wine Company, helmed by area winemaker Doug Margerum. In addition to area wine-tasting, visitors can scope out the scenic Santa Barbara coast with sailing trips such as on board the Double Dolphin, a 50-foot catamaran, operated by Santa Barbara Sailing.

TEMECULA VALLEY
Approximate distance from Vancouver: 2,189 km
Why it's worth a visit: The Temecula Valley Wine Country is pretty much perfectly located. It's an hour (give or take because if you've ever driven in Southern California, you know traffic can be unpredictable) drive from San Diego, Palm Springs and Orange County, and another 30 minutes from Los Angeles. The valley, which is home to nearly 50 wineries with more than 50 varietals, has a new highlight with BOTTAIA Winery and The Pool at BOTTAIA, an upscale property that offers spectacular, Instagram-able backdrops. The Temecula Valley also gives visitors a chance to step back in time with a stop in Old Town Temecula. The area features buildings dating back to the late 1800s that have since become home to cool restaurants, breweries, tasting rooms and more.

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A TRIP THROUGH THE GOLDEN STATE

California is home to a growing number of wine hot spots that go far beyond the well-known Napa Valley. Here are some of the highlights:



RAISE A GLASS TO THESE GIFTS

Whether you're considering purchasing a present for yourself, a friend or even an acquaintance, a bottle of wine is pretty much always a good idea. But, if you're looking to pick out an item that's a bit outside the bottle, and therefore doesn't require a bottle opener, there are several items hitting the market this season that are sure to excite. From chic wine racks that go beyond mere bottle organization to super comfy rompers that are perfect for a girls' night in, *Aleesha Harris* checks out five goodies perfect for anyone who appreciates vino.



RAD RACK
Put your wine collection on full display with this stylish Evans Wine Cabinet from Structube. The piece of futuristic furniture is sure to add a cool vibe to any living space, while the overhead glass holders, wine bottle cubbies and drawers for assorted accessories ensure everything is kept neat and tidy, too.

\$399 | Structube; structube.com



PILLOW TALK
Rosé season is almost upon us, so why not prepare for the sweet sips of the sunnier season by popping a few throw pillows proclaiming your appreciation for the pink stuff — like this Rosé pillow from the Vancouver-based brand Pillow Fight Factory — onto your favourite sofa, chair or patio set. Hello, instant decor update.

\$109 (with pillow insert) | CF Interiors; pillowfightfactory.com



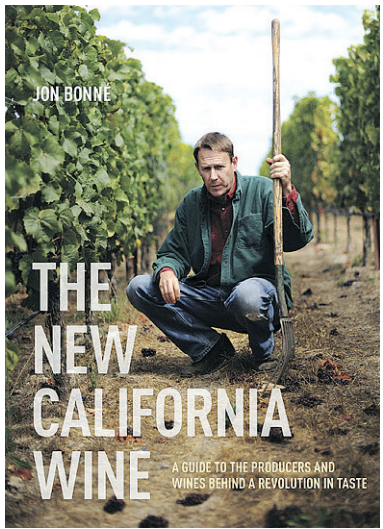
LIP LOVE
Add a dose of wine-hued glamour to your everyday beauty routine with a bold new lipstick like the CHANEL Rouge Coco Flash. The collection features a new lipstick formula developed by CHANEL Global Creative Makeup and Colour Designer Lucia Pica that provides vibrant colour payoff and a touch of shine. We're partial to the shade 102 Noir Moderne, a deep, moody hue that gives lips a Merlot-hued stain and a kiss of shine. The new lipstick lands on CHANEL counters March 4.

\$46 | CHANEL beauty counter; chanel.com



ALL-IN-ONE OUTFIT
Beloved B.C. influencer (not to mention interior designer, TV host, blogger and former Bachelorette) Jillian Harris has teamed up with Vancouver-based brand Smash + Tess to release a collection of cosy rompers to wear around the house — and while sipping wine, of course. The collection includes two designs for women in two colours, as well as one unisex style for kids.

\$129 | Smashandtess.com



RIGHT READ
Get to know the wines of the Golden State, the highlighted region for this year's Vancouver International Wine Festival, by delving into a book like *The New California Wine: A Guide to the Producers and Wines Behind a Revolution of Taste* by Jon Bonné. The tome is sure to inspire a visit to the state's wine country, or at least prompt further exploration of the Californian sips available in the United States aisle of your local wine store.

\$40 | Indigo; chapters.indigo.ca

Aharris@postmedia.com

OUR ROOTS RUN DEEP.

THE JUDGE 2015
91 POINTS
ANTHONY GISMONDI

A pioneer on the Golden Mile Bench, our vineyard was first planted with classic varietals in 1968. Blending traditional, sustainable viticulture practices and innovative winemaking with a state of the art cellar, we craft wines of distinction that are an intensely flavoured expression of our 50 year old vineyard.

WWW.HESTERCREEK.COM

No need to be a snob to enjoy Cabernet Sauvignon

Wine appreciation can be a snobbish hobby, but it doesn't have to be. We can love wine without being obsessed by it, and we can be knowledgeable about it without lording our superiority over others.

A basic knowledge of wine can keep us conversant in snobbish company and help us sort through the multitude of selections on the retail shelf, while still having a life.

I write occasionally on wine's basics, with five things I think you should know about a wine grape or a region, or some aspect of wine we may take for granted. Our present topic: Cabernet Sauvignon, perhaps the world's most popular red wine grape.

1. Where it's from
Cabernet Sauvignon is the progeny of cabernet franc and sauvignon blanc, two grapes still prominent today. It originated, probably spontaneously, in Bordeaux in France, in the mid-1700s. Or thereabouts. For wine romanticists, that means the Bordeaux Thomas Jefferson enjoyed on his visits to the region in the 1780s were probably not primarily cabernet.

2. Where it grows
To be honest, almost everywhere wine grapes are planted, because it is so popular. That doesn't mean it performs well everywhere. It favours a temperate "Goldilocks" climate: Not too hot, not too cold. In its homeland of Bordeaux, cabernet dominates the red wine blends in Médoc and Graves, two areas on the left bank of the Gironde Estuary, closer to the maritime influence of the Atlantic. Wines labelled St. Estephe, Pauillac, St. Julien, Margaux, Graves, Médoc or Haut-Médoc are likely to be at least 50 per cent Cabernet Sauvignon. On the warmer, inland right bank, Merlot and cabernet franc dominate the blends.

In California, cab is king. This is especially true in Napa Val-

ley, which has become almost synonymous with the variety. It was the Stag's Leap Wine Cellars cabernet, from Napa, that dethroned top Bordeaux at the famous Judgment of Paris tasting in 1976, proving world-class wine could be made outside of France. Over the past two decades, Napa's "cult cabs" have come to symbolize wine mania and helped (along with other factors) drive the price of Napa cabernet into the stratosphere.

3. What it tastes like
Cab sauv is known for dark fruit flavours: black cherry, blackberry, black currant (cassis). There may also be baking spice — anise, clove, nutmeg. Graphite is a common descriptor, especially in Bordeaux; think of those No. 2 pencils you used to have as a kid.

4. What to eat with it
Cabernet Sauvignon is high in tannins, which make your teeth itch after you swallow the wine. Tannins are a status symbol for red wine, because they give it longevity in the cellar for long aging. For food pairing, just remember three words: fat cuts tannin. That's why cab sauv is your ideal partner for grilled steaks, hamburgers, or any Flintstonian slabs of beef.

5. Cabernet doesn't match our lifestyle anymore
See No. 4. As we move away from our "meat and three" menu toward a lower-fat diet, do we need such big wines? Yes, there are lighter expressions of cabernet, but there are also other grapes that are more versatile with the wide range of cuisines we enjoy today, and more appropriate with a less meat-centric diet. I am not predicting the end of cabernet, by any means, but perhaps other wines, such as cabernet franc, malbec, Gamay, Barbera and Pinot Noir, with their softer tannins and palate-friendly fruit, are more appropriate for today.

Dave McIntyre, Washington Post



The Wine World is Here

FEB 23-MAR 3, 2019

VANCOUVER
INTERNATIONAL
WINE FESTIVAL

TASTE THE WORLD

International Festival Tasting

The Wine World is Here for the 41st Vancouver International Wine Festival, and you can discover it for yourself at the **International Festival Tastings**. A tour of the Tasting Room lets you choose from ~725 wines from 16 countries. Begin with a trip to the theme region section, where you can **Dream Big: California Style**, visiting **53 wineries** and Regional Tasting Stations from **Napa Valley** and **California**.

Then explore another 107 wineries representing **15 countries** including **32 from Canada**, **19 from Italy**, and two wineries from festival newcomer **Romania**. You can also visit Regional Tasting Stations from **Australia**, **New Zealand**, **Nova Scotia**, **South Africa**, **Spain**, and **Washington State** where you'll get a mini-tour of wines from those regions and countries.

You can download a PDF of the Tasting Room Program at VanWineFest.ca to plan your Tasting Room visit in advance. And see all the remaining events on the online Festival at a Glance.

TOP 10 TASTING TIPS

If you have a ticket to one of the International Festival Tastings here are some tips for the best ways to enjoy the event (with special thanks to wine educator DJ Kearney). Visit VanWineFest.ca to view our Tasting Tips Video.

- 1. Have a meal first.** Remember this is a wine tasting, not a dinner event. Some small food samples are served in the Tasting Room, but if you have a meal first, you'll have more quality time with the wines.
- 2. Have a plan of attack.** Consult the website or look at the Tasting Room Program (it's online too, and get one onsite). It's a big room with ~725 wines on offer. Be strategic.
- 3. Keep your profile lean.** Check your big puffy coat and if you must bring a shoulder bag, make it a small one. You'll have more room to move around and so will everyone else. Use the festival app (iOS and Android platforms) to make notes and take photos on your smartphone of wines you enjoy.
- 4. Leave fragrances at home.** Scents from perfume, aftershave or even hand lotion can interfere with your (and others!) enjoyment of the wines.
- 5. Wear dark colours.** Dark colours will be your friend if wine is dripped or spilled on you.
- 6. High heels are not your friend.** There are 160 wineries in the room. Wear flats. Your feet will thank you.
- 7. Swirl, sniff, sip and then spit.** Yes, spit (or dump out) the contents of your glass. That's what all the pros do. Wineries will not be offended. It's how you get to enjoy lots and lots of wines.
- 8. Talk to the vine stars.** It's a VanWineFest hallmark that each winery brings a winemaker, owner or senior exec to Vancouver. Vine stars are the ones wearing royal blue lanyards. Talk to them and you'll learn history, background and enhance your enjoyment of the wine. It's a very special festival because important people are here.
- 9. BC Liquor Stores onsite wine shop.** All wines served at International Festival Tastings are on sale at the onsite BCLS store. It's one of the best things about this festival. Shop as you go (don't wait to the end as they might be sold out) and put your favourites in the Bottle Check. Best yet, the wine – whether you buy one bottle or 100 – can be shipped for free to the BC Liquor Store nearest you.
- 10. Don't Wine and Drive.** Plan a safe ride home. And if you're on transit, pick up a free transit pass at the Get Home Safe booth in the Liquor Store. Or take a taxi, limo or stay at a hotel. StayVancouverHotels.com offers special benefits.

Vancouver Convention Centre

Thursday, February 28
7-10 p.m.
\$89 (\$99 day-of)

Friday, March 1
7-10 p.m.
\$99 (\$109 day-of)

Saturday, March 2
2:30-5 p.m.
\$84 (\$94 day-of)
7-10 p.m. **SOLD OUT**
Limited tickets released day-of for \$119



FESTIVAL APP

Download the VanWineFest app to keep track of your Tasting Room journey. It contains all wines served at International Festival Tastings and Trade Tastings.



California Crush

Tuesday, February 26
Waterview – 2nd floor, 1661 Granville Street
8:30-11 p.m. **\$75**



Get a preview of the Tasting Room at California Crush, a dynamic, walk-around event that pays tribute to the Golden State's most delicious and exciting wines. With 18 wineries pouring 36 wines, it will prime your palate for the International Festival Tasting.

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VanWineFest.ca

Trade events available through
VanWineFest.ca/tradedays

TRADE DAYS
CONFERENCE
Feb 28-Mar 2, 2018



16 Countries

FEATURING



FUNDRAISING

Bacchanalia
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8 DAYS

16 COUNTRIES

25 VENUES

54 EVENTS

160 WINERIES

1,450 WINES



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