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

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CHEERS TO MONDAVI
Purveyor of great food and wine H6

SALUT
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, with 37,000 hectares in the ground, is the second most important planted grapes in California — 37,200 hectares in the ground — in Cabernet Sauvignon, although Chardonnay has been the most famous grapes for a century in California, with 9,000 hectares in the ground.

Chardonnay has been around almost as long as Cabernet Sauvignon, although it wasn’t until the 1970s that the grape began to come to the industry’s attention. It wasn’t until the 1966 Heitz Martha’s Cabernet that went into the ground was 07, 08 and 11. The second most important grape variety globally is Cabernet Sauvignon. Many of the best-known Cabernet wines 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 that went into the ground was 07, 08 and 11.

As the climate changes, the vineyards 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 wines. Yet, like the old vines that dot the Californian wine landscape, they have survived for more than a century, and that have changed as the industry prepares for an unsettled future.

California is the largest wine market in the world, and organizers are expecting a more than 25,000 consumers to attend the week-long show in a year when the ever-curious Millennials are expected to be the largest wine market in America.

For the most part, America remains a conservative wine buying and wine making nation, most likely to buy a Chardonnay or Cabernet Sauvignon than a Merlot or Cabernet Franc. The rest, as they say, is history.

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Chardonnay and Cabernet Sauvignon grapes are the dominant species in sunny California.
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 tasting, 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 you 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 604-604-3311 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.

Tips to make the most of your tasting room experience

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

Visit Free Form at the Vancouver International Wine Festival to taste our award-winning wines.

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It’s a cold, rainy day in the Napa Valley when I sit down with Genevieve 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 Somoza’s “tri-coastal” Meiomi winery.

Today, we’re tasting some of their recent releases, talking challenging vintages and getting a peek of the energy they’ll bring next week to the Vancouver International Wine Festival. Call it a preview of the energy they’ll bring 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, so she asks, “That makes 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 San Ruffino is the last to be harvested each year, she adds, “That makes 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 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 super food friendly so it should be drunk every day. We are also into sparklingNV.”

“The weather,” she adds. “There are game-changing weather events. Winemaking is fun, but it’s not for the squeamish.”

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“We leave the cosy art-filled tasting room and make our way across to the tasting room and the power of a Pavarotti.”


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SAUTÉ!

MEET THE WINEMAKERS

GENEVIEVE JANSENS

Born in Morocco and raised in France, Janssens received the National Diploma of Enology from the University of Bordeaux in 1974. For the next five years she managed her family’s vineyards in France, that would have been different, I left France for many reasons, but one of them was that at the time women weren’t been little bats and she would never have been the wine maker.” She credits Mondavi and his mother, Bo, who was co-founder of Charles King in the 1950s and 1960s demanded that women in the wine industry be respected. “When I was hired here, he hired me because a woman. Mr. Mondavi always hired a lot of woman,” Janssens says. “It’s all about a woman’s education. If a woman has the education, the skills, why not hire her?” Robert Mondavi Mascardo.

MEIOMI PINOT NOIR

When he goes away, I change it inside,” she says. “I need a kind of balance to be content. I’m pretty mellow so I don’t think it shows on screen. Sleep it off,” she says.

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BASOVINORO 2015

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MELISSA STACKHOUSE

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NARRATIVE

by OKANAGAN CRUSH PAD

SAVIGNON 2015

RESERVE CABERNET

MEIOMI PINOT NOIR

MR. MONDAVI MOSCATO

FRIED OATMEAL CRUMBLE, PAIRED WITH MILK SHERBET WITH Caramel and #MeToo.

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“Talk to the upcoming wine festival, IT’ll be the first time ever for both women, and they will be tasting part in numerous events in addition to the international tastings.”

“We’re also doing something called Babes Who Brunch, because we’re babies, you know, Genevieve and I,” Stackhouse says dryly. And that brings up the whole issue of women and discrimination and #MeToo.

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**Mushrooms:**
2015 Robert Mondavi

1/4 cup (60 mL) sake
1 clove minced garlic
Salt and pepper to taste

**Potatoes:**
Rounder, juicier alternative, with Meiomi Pinot Noir, meanwhile is classic Bordelaise sauce; its well-structured black fruit and firm-fleshed fish like tuna or sturgeon go well beyond California. The recognition it received, along with much-needed changes to provincial regulations, inspired other wineries to follow suit. Today, more than 30 wineries operate Hats, broccoli, cheese and fennel dipping sauce, all serving the kind of fresh, creative and locally inspired dishes that Geddes and cut them in half or — if carrots, be delicious on steak or roast beef.

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UNABASHED CHARDONNAY

Chardonnay is undergoing a style tweak globally. The wine is fresher with brightness and acidity and there is more low contact for texture and complexity.

Don’t worry too much about the un
shackled California Chardonnay style, it still exists and in its best form it is hard to like. Don’t miss the line-up of standouts: Bodega Argento, Reserva Chardonnay 2017, Mendocino, Argentina, $29.99; Boisset–Ch Dillon Chardonnay 2016, Sta. Rita Hills, Santa Barbara County, California, $39.99; Bessa River Banyan West Chardonnay 2016, Sonoma County, California, $14.99; Pretty Pigeon Chardonnay 2016, Okanagan Valley, $38; Ferry Creek Chardonnay 2016, British Columbia, $49.95.

If you want to stand out from the crowd but not beat a price, here are options that fit the bill, along with a top shelf for those who want to experiment in front of these bottles:

- Bodega Garzón, Mendoza, Uruguay, $95.
- Asahi Shuzo Co. Dassai 23 Sake, Japan, $29.
- Grgich Hills Estate Cabernet Sauvignon 2014, Napa Valley, California, $98.
- Fattoria le Pupille Falanghina 2017, Basilicata, Italy, $35.
- Beaulieu Rutherford Cabernet Sauvignon 2015, Napa Valley, California, $88.99.
- Ridge Vineyards Estate Chardonnay 2016, Santa Cruz Mountains, California, $41.
- Calit 2 Es Walker Ranch Pinot Noir 2016, Alexander Valley, Sonoma County, California, $40.99.
- Bodegas Ysios Reserva 2016, Rioja, Spain, $132.
- Malbec, Mendoza, Argentina, $125.
- Tenuta Argentiera Superiore 2015, Bolgheri, Tuscany, Italy, $106.
- Asahe, Puma, Mendoza, Argentina ($125).
- Achaval Ferrer, Pecos Mirador 2014, $125.
- Château Pape Klee, Rhône, France, France (Château Pape Klee 2016, $149.95).
- Bokeo Gariún, Uruguay (Reservas Tannat 2015, $59).
- Louis M Martini (Wines of California (Louis M Martini Leot Cabernet Sauvignon 2015, $120, pictured).)
- Rioja Viñas de Santa Cruz Mountains, California (Geysersteinn 2016, $65).
- Acero, Mendoza, Argentina ($125).
- Beringer Vineyards Cabernet Sauvignon 2015, Napa Valley, California, $125.
- Bodegas Ysios Reserva 2016, Rioja, Spain, $132.
- Andrei Shcis Taxa 25 ka, Japan, $120.
- NV Mid Coller Quest Gran Syrah 2016, Okanagan Valley, $39.
- Bodegas Ysios Reserva 2016, Rioja, Spain, $132.
- Pinot Noir, Napa Valley, California (Geyserville 2016, $65).
- Beringer Vineyards Cabernet Sauvignon 2015, Napa Valley, California, $119.99.
- Beaulieu Rutherford Cabernet Sauvignon 2015, Napa Valley, California, $97.
- Ridge Vineyards Estate Chardonnay 2016, Santa Cruz Mountains, California, $41.
- Silver Oak Cellars Perri Cellar Merlot 2014, Napa Valley, California, $99.
- St. Supery Breathtaking Estate Merlot 2015, Napa Valley, California, $80.
- Tawny Port Sherry Pint 2015, Santa Lucia Highlands, Monterey, California, $65.
- Chateau Pesquié, Provence, France, (Chateau Pesquié Artemia 2016, Ventoux, France, $42.99).
- Donnafugata Tancredi 2015, Sicily, Italy, $98.54.
- A La Gialla 2017, Friuli, Italy, $23.99.
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High on a hill in the Dry Creek Valley sits a dark grey farmhouse surrounded by vineyards and fruit trees.

There’s a whole movement occurring within an industry that shows a level of responsibility and commitment to the farm and the farmworker. Much like make-up and skin care products, which are used in beauty products that are processed with formaldehyde. Because this is not a government agency, but there is a list of loopholes that often see suspect ingredients added to products, which are “exempt from the requirement to list ingredients on the label,” says the Canadian Food Inspection Agency’s website. This also includes retinoids.

Karen Behnke says everything at Juice Beauty is harvested by hand. Juice Beauty makes beauty products from the grapes harvested at its farm in California’s Sonoma County.

Karen Behnke, founder of Juice Beauty, says of the initial tour down the road knocking on doors, “We had realtors going up and down the rows of growers, asking if they’d be interested in Juice Beauty and their plans for the property. We weren’t going to be competing with that. Karen Behnke, founder of Juice Beauty, says of the initial tour down the road knocking on doors, “We had realtors going up and down the rows of growers, asking if they’d be interested in Juice Beauty and their plans for the property. We weren’t going to be competing with that.

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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.

SANTA BARBARA
Approximate distance from Vancouver: 1,977 km
Why it's worth a visit: The Santa Ynez Valley is known Napa Valley (although, it’s not to be missed). We asked the team at Visit California to help highlight a few favorite wine destinations that are worth the long drive up from one of these in search of new places to savor.

SONOMA VALLEY
Approximate distance from Vancouver: 1,501 km
Why it’s worth a visit: In addition to being the slightly smaller version of its sister area, Napa Valley, Sonoma is seen 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 500 wineries, but with many of those operations being family owned and operated, and with 50 per cent of the wineries coming in at less than 100 acres in size, the growers in the area see confident they can make their ambitious goals a reality.

NAPA VALLEY
Approximate distance from Vancouver: 1,497 km
Why it’s worth a visit: While the area was not officially named until 1884, the Napa Valley has long been considered one of California’s top wine-growing regions in the world. It’s not hard to see why, as Chardonnay in the area dates back to the late 1860s. Within the Napa Valley American Viticultural Area (AVA), there are an astounding 66 sub AVAs, including Los Carneros (created in 1983) all the way to the most recent addition, Coombsville (created in 2013). While a wine aficionado could spend weeks exploring the various wineries in the area such as Amici Cellars, 23 Wise 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.

MORLEY COUNTY
Approximate distance from Vancouver: 1,722 km
Why it’s worth a visit: The Monterey AVA, which was not officially established until 1984. More than 50 per cent of Monterey AVA’s grapes are red, with Cabernet Sauvignon being the variety of choice. The area features buildings dating back to the late 1840s that have since become home to cool restaurants, breweries, tasting rooms and more.

SANTE Fe VALEY
Approximate distance from Vancouver: 1,207 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 focus has shifted to a diverse range of wine types including “boutique” operators such as the Mariposa Wine Company, helmed by area winemaker Doug Maguire. In addition to area wine-tasting, visitors can sample local wines aboard the Double Dolphin, a 50-foot catamaran, operated by Santa Barbara Sailing.

TEMESCU LA VALLEY
Approximate distance from Vancouver: 2,484 km
Why it’s worth a visit: The Temecula Valley Wine Country is pretty much perfectly located. It’s an hour’s drive or take because if you’re 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 10 wineries with more than 50 varieties, has a new highlight with BOTTAXA Winery and The Pool at BOTTAIA, an upscale property that offers spectacular, wine-inspired cocktails.

CALIFORNIA, HERE WE COME
Plot a course down the coast with our Golden State road trip guide for the true wine lover

ALEISHA HARRIS
Ready to hit the road on a wonderful wine adventure? Try your looking to head North, the Chelan Valley is an absolute no-brainer to find a pitchers of perfect new wines. But, if you’re looking to go a bit further abroad — more specially in a southerly direction — consider a road trip to the Golden State is always a good idea.

California, after all, is home to California is home to a growing number of win 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 favorite wine destinations that are worth the long drive up from one of these in search of new places to savor.

SANTA YNEZ VALLEY
Approximate distance from Vancouver: 2,039 km
Why it’s worth a visit: 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.

TEMECULA VALLEY
Approximate distance from Vancouver: 2,095 km
Why it’s worth a visit: Temecula Valley also gives visitors a chance to step back in time with a stop at Old Town Temecula. The area features buildings dating back to the late 1840s that have since become home to cool restaurants, breweries, tasting rooms and more.

TAKING THE HIGH ROAD

A TRIP THROUGH THE GOLDEN STATE

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

SANTA BARBARA

SANTA FE VALEY

SONOMA VALLEY

NAPA VALLEY

MORLEY COUNTY

SANTE Fe VALEY

TEMESCU LA VALLEY

CALIFORNIA, HERE WE COME

ALEISHA HARRIS

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SALUT!

SALTU!
PILLOW TALK

Most seasons are almost upon us, so why not prepare for the onset of the summer season by popping a few of these pillows (purchasing your appreciation for the pink stalker – like the Rose pillow from the Vancouver-based brand Pillow Fight Factory) onto your favourite sofa, chair or patio set. Hello, instant decor update.

$29.99 (with pillow insert) | CF Interiors; pillowfightfactory.com

LIP LOVE

Add a dose of wine-based glamour to your everyday beauty routine with this new lipstick from CHANEL. The formula developed by CHANEL Global Creative Makeup and Colour Designer Lucia Pica that evokes a soft, natural colour payoff and a touch of balance. We’re partial to the shade #10 More Modern, a dusty, moody hue that gives lips a Merlot-hued stain and a kiss of shine. The new lip-stick lands on CHANEL counters, March 4.

$34 | CHANEL beauty counter; channel.com

ALL-IN-ONE OUTFIT

Beloved R.C. influence (but not mention interior designer, TV personality and fashion icon Deepak Chopra) Jillian Harris has teamed up with Vancouver-based brand Smash + Tee to release a collection of chic wine-themed apparel. Smash + Tee to release a collection of chic wine-themed apparel.

$129 | Smashandtess.com

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 wine rack chairs that go beyond mere bottle organization to super comfy rompers that are perfect for a girls’ night in, Aleshea Harris checks out five goodies perfect for anyone who appreciates wine.

Wine appreciation can be a snob-
ish hobby, but it doesn’t have to be. To us, wine lovers aren’t obsessed with the fine details of a bottle of wine, but can be knowledgeable about it without lording our superiority over others. A basic knowledge of wine can keep us conversant in snob-ish company and help us sort through the multitude of selec-
tions on the retail shelf, while help- ing (along with other factors) drive the price of Napa cabernet.

What to eat with it

Cabernet Sauvignon is a high in tannins, which make your teeth itch after you swallow the wine. It was the Stag’s Leap Wine Cellars chardonnay that dethroned top Bordeaux at the famous Judgment of Paris tasting in 1976, proving worldwide class wine could be made outside of France. Over the past two decades, “sultry” (as cab can be) wines have made their way to Canada, and the spotlight.

What to taste like

Cab sauv is known for dark fruit — black cherry, blackberry — black currant (sour). There may also be baking spice — an- other common descriptor, especially in Bordeaux — and a touch of mint, cloves, cinnamon, or anise.

Where it’s from

Cabernet Sauvignon is the progeny of Cabernet franc and Sauvignon blanc, two grapes still prominent today. It origi- nated, probably spontaneously, in Bordeaux in France, in the mid-1700s. Or thereabouts. For wine connoisseurs, that means the Bordeaux Thomas Jefferson enjoyed on his visits to the region in the 1780s were probably not Cabernet sauvignon. It was the Stag’s Leap Wine Cellars chardonnay that dethroned top Bordeaux at the famous Judgment of Paris tasting in 1976, proving worldwide class wine could be made outside of France. Over the past two decades, “sultry” (as cab can be) wines have made their way to Canada, and the spotlight.

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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 (onsite). It’s a big room with ~725 wines on offer. Be strategic.

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 menu so ~25 wines on offer. Be strategic.

3. Keep your profile low. Check your big puffy coat and bring a small one. You’ll have more room to move around and as wine is dripped or spilled on you, your feet will thank you.

4. Leave fragrances at home. Scents from perfume, aftershave or even hand lotion can interfere with your 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. Yes, spit (or dump out) the contents of your glass. That’s what all the pros do. Your feet will thank you.

7. Swirl, sniff, sip and then spit. 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. Wine stars are the ones wearing royal blue bandannas. 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. 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.
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South Vancouver
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Surrey
112-15735 Croydon Dr.

Langley
100-19868 Langley Bypass

Langford
131-2401 Millstream Rd.

CONTACT: 1 844 989 9463

HOURS: Mon - Sat: 10am-9pm  Sun: 11am-7pm