VanWineFest.ca
#VIWF | @VanWineFest
42nd Vancouver International Wine Festival
1,450 wines • 16 countries • 163 wineries • 57 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 Vancouver International Wine Festival is graciously co-hosted by the embassies, high commissions, and consulates of the participating wineries (see page 41). For a list of each event’s co-hosts, visit VanWineFest.ca.

The Tasting Room
This is where the wine world gathers. All 163 participating wineries are gathered in one grand hall, with principals in attendance pouring selections from their cellars. This is your opportunity to meet the people 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.

Vive la France!
VanWineFest celebrates the Old World this year, featuring France as our theme country. Discover the wineries and wines of France throughout festival week, including nine dinners, two seminars, four trade events, the Ça, c’est cool wine party on Tuesday evening, and a spectacular Saturday lunch, Bon Appétit, featuring all 42 French wineries.

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Follow us on Facebook, Twitter, Instagram and LinkedIn @VanWineFest and join the #VIWF conversation online. Get all the latest updates by signing up for our e-news at VanWineFest.ca.
Greetings

On behalf of the Vancouver International Wine Festival’s Board of Directors, I am pleased to present the details of the 42nd annual festival, featuring wines from France.

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: our co-hosts, the participating country consulates and embassies; the participating wineries, their principals, and agents; 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

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 42 years, while also raising funds for the performing arts. Our weeklong celebration of the grape has introduced wineries from around the world to wine lovers and members of the hospitality trade. We are proud to showcase many of Vancouver’s finest restaurants through our events and Wine Program Excellence Awards.

This year, we are featuring wines from France, welcoming 42 wineries and their principals to Vancouver to showcase their wines, their winemaking traditions, their heritage, and their passion. The rest of the wine world is wonderfully represented with wines and wineries from 15 other countries. At the same time, we hope to brighten the dark February days with a little pink, as we turn the global spotlight on rosé.

See you at the festival. Santé!

Harry Hertscheg DipWSET
Executive Director, Vancouver International Wine Festival

Bard on the Beach is the charitable beneficiary of the Vancouver International Wine Festival, with contributions primarily provided by the Bacchanalia Gala Dinner + Auction and raffle ticket sales. To the entire Wine Festival community — wineries and principals, agents, and sponsors, and all who create and attend this remarkable event — we offer our deepest thanks for your generous financial support. It strengthens the artistic and production excellence on our two stages, which draw more than 100,000 patrons each season. It allows us to offer thousands of discounted and free play tickets to young people and to our community’s less fortunate citizens. It supports our year-round Bard education programs, in schools, community centres, and our BMO Theatre Centre administrative home. And we experience the pleasure of working with the Festival’s extraordinary team and community.

Please join me in raising a glass to celebrate the 42nd annual Vancouver International Wine Festival — may it achieve and surpass our highest expectations!

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 8 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 13.
• 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.
• We do not offer discounted Designated Driver tickets for our events, as 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 22 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.

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

Full details, including wines, found at VanWineFest.ca
Welcome to the Wine Regions of France

When it comes to French wine, place is everything. The concept of terroir, the deep relationship between a site’s natural environment and its wine, reaches its fullest expression in France. A single vineyard can have parcels of land best suited to different grapes, each one creating its own characteristic wine. This year, the festival welcomes 42 wineries pouring wines from 10 French wine regions, each one ready to share their wines’ distinct sense of place with you.

1. **ALSAE**
   Alsace’s location on the border with Germany, between the Rhine River and the Vosges Mountains, has not only influenced its troubled history, but also its wine production. Unlike other French regions, Alsace includes the grape variety on its wine labels, most notably its dry Rieslings and aromatic Gewürzraminers, bottled in long-necked flûtes.
   **Main varieties:** Riesling, Gewürztraminer, Pinot Gris, Auxerrois Blanc, Pinot Noir, Sylvaner, Pinot Blanc

2. **BEAUJOLAIS**
   Caught between Bourgogne and Rhône, Beaujolais has its own characteristic wines, the vast majority of which is made from the Gamay grape, which thrives in Beaujolais’s granite-based soil. Famous for November’s Beaujolais Nouveau release, the region is now focusing on Cru wines from ten named villages that express exceptional Gamays.
   **Main variety:** Gamay

3. **BORDEAUX**
   Perhaps the world’s most famous wine region, Bordeaux is home to sought-after, terroir-driven wines. Bordeaux wines are typically blends: the classic red Bordeaux blend of Cabernet Sauvignon, Merlot, and Cabernet Franc, and the white Bordeaux blend of Sémillon and Sauvignon Blanc, sometimes with a bit of Muscadelle.
   **Main varieties:** Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot, Sauvignon Blanc, Sémillon, Muscadelle

4. **BOURGOGNE**
   Bourgogne has more appellations d’origine contrôlée than any other French region, and is most famous for its dry red wines made from Pinot Noir and crisp white wines made from Chardonnay, especially those from Chablis. Terroir is crucial in Bourgogne, with 400 different types of soil stamping distinct characteristics on single vineyards.
   **Main varieties:** Pinot Noir, Chardonnay

5. **CHAMPAGNE**
   Home of the wine world’s most prestigious bubbles, Champagne is both the region and the wine. Only wines made from grapes grown in the 75,000 acres of Champagne vineyards and produced in the méthode traditionnelle, where the secondary fermentation takes place in the bottle, can legally be called Champagne. Most French regions, however, produce their own sparklers, made in the traditional method and labeled as Crémant.
   **Main varieties:** Chardonnay, Pinot Noir, Pinot Meunier

6. **LANGUEDOC-ROUSSILLON**
   With 700,000 acres under vine, Languedoc-Roussillon is the most prolific wine-producing region in the world, with 10% of the world’s wine coming from the Midi. Since the 1970s, winemakers in the region have been matching quality with quantity, through progressive and innovative winemaking techniques.
   **Main varieties:** Carignan, Grenache, Cinsault, Mourvèdre, Syrah, Chardonnay, Cabernet Sauvignon, Merlot

7. **LOIRE**
   White wine reigns supreme in the Loire Valley, particularly the Sauvignon Blanc of Sancerre and Pouilly-sur-Loire (Pouilly-Fumé) of the Upper Loire. Central Loire produces exceptional Chenin Blanc and Cabernet Franc, while the Atlantic influenced wines of the Pays Nantais are made solely from Melon de Bourgogne.
   **Main varieties:** Sauvignon Blanc, Chenin Blanc, Cabernet Franc, Melon de Bourgogne

8. **PROVENCE**
   It’s rosé all day in Provence, where the pink wines of Côtes de Provence are as popular as the beaches of the Côte d’Azur. Though the great majority of the wine bottled in Provence is rosé, the production of spicy, full-flavoured red wines, particularly in Coteaux d’Aix-en-Provence, is becoming more prominent.
   **Main varieties:** Mourvèdre, Grenache, Cinsault, Syrah, Tibouren

9. **RHÔNE**
   Divided by geography, climate, and winemaking philosophy into north and south, Rhône might not be as famous a wine region as Bordeaux or Bourgogne, but it produces spectacular wines. Syrah is the star of Northern Rhône, while the most famous Southern Rhône wine is Châteauneuf-du-Pape, a blend of up to 18 different grape varieties.
   **Main varieties:** Syrah, Grenache, Mourvèdre, Carignan, Marsanne, Roussanne, Viognier

10. **SOUTH WEST FRANCE**
    The Sud-Ouest is actually made up of several smaller wine districts, most notably Bergerac, Monbazillac, and Cahors. Cahors, which was devastated by the phylloxera epidemic in the late 19th century, is known for Malbec (known locally as Cot or Auxerrois), offering some of the finest expressions of the grape in the world.
    **Main varieties:** Malbec, Cabernet Sauvignon, Merlot, Tannat, Cabernet Franc, Sauvignon Blanc, Sémillon

Full details, including wines, found at VanWineFest.ca
Les Années Folles

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 Champagne 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 culinary team. 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!

Bacchanalia will be emceed by Global news anchor Chris Gailus.

Bacchanalia Gala Dinner + Auction
Saturday, February 22
Fairmont Hotel Vancouver
900 West Georgia Street
6-11 p.m.
$525/$4,200 table of 8

Raffle sponsor

DELTA

Gala ticket information available at VanWineFest.ca, gala@vanwinefest.ca or 604.637.3998

Dinner Wines:
Champagne de Taittinger Prélude Grands Crus NV, Champagne, France
Maison Joseph Drouhin Côte de Beaune Blanc 2017, Bourgogne, France
Gérard Bertrand Château la Sauvageonne Grand Vin Blanc 2019, Languedoc, France
Château des Jacques La Roche Moulin-à-Vent 2015, Beaujolais, France
Château Pesquié Silica Ventoux Rouge 2017, Southern Rhône, France
Il Molino di Grace Il Margone Chianti Classico Gran Selezione 2013, Tuscany, Italy
Paul Jaboulet Aîné Domaine de Thalabert Crozes-Hermitage 2017, Northern Rhône, France
Schloss Johannisberg Grünlack Spätlesse Riesling 2018, Rheingau, Germany
Tommasi Amarone della Valpolicella Classico 2015, Veneto, Italy
Maison Sichel Château d’Orignan Pineau des Charentes NV, Cognac, France

Proceeds from the Bacchanalia Gala go to support Bard on the Beach Shakespeare Festival. Since its inception in 1979, the wine festival has raised nearly $9.5 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 $44,160 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 bardonthbeach.org.

Bacchanalia Gala Dinner + Auction is graciously co-hosted by the Consulate General of France, the Consulate General of the Federal Republic of Germany and the Consulate General of Italy.

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 31st season in 2020, 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 2020 season, running from June 11 to September 26, opens with A Midsummer Night’s Dream on the BMO Mainstage, directed by Scott Bellis (The Two Gentlemen of Verona, 2017). It will play in repertory with Henry V, directed by Lois Anderson (The Taming of the Shrew, 2019, Lysistrata, 2018). On the Howard Family Stage in the Douglas Campbell Theatre, Citadel Theatre Artistic Director Daryl Cloran (Shakespeare in Love, 2019) will restage his 2015 Jazz Age production of Love’s Labour’s Lost, in repertory with Paradise Lost, by Erin Shields, directed by Anita Rochon (Cymbeline, 2015).

Bard’s critically-acclaimed plays repeatedly draw full houses; season attendance was 103,000 in 2019 and almost 2 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 370 volunteers.

Through its constantly expanding community outreach, Bard hosts the popular Young Shakespearians 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 2019, VanWineFest raised $240,000 for the Bard on the Beach Shakespeare Festival!!

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 • 163 wineries • 16 countries

If you attend only one of the festival’s 57 events, make it an International Festival Tasting. It’s the heart of the festival, where you’ll find ~725 wines offered by the 163 participating wineries, organized by country. You can also sample wines at five regional tasting stations from France, Emilia-Romagna, Germany, New Zealand, and South Africa, and the #RoséAllDay booth.

Vive la France!

This year, take a wine tour of France in the Tasting Room, exploring 42 wineries from 10 regions. Discover how the diverse terroirs of Alsace, Beaujolais, Bordeaux, Bourgogne, Champagne, Languedoc-Roussillon, Loire, Provence, Rhône, and the South West create distinct, iconic 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 their royal blue lanyard.

More Room

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

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 – whether you’ve bought one bottle or several cases, if you live in British Columbia, 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 inside the Festival Wine Shop – 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.

International Festival Tastings

Buy tickets at VanWineFest.ca and 604.873.3311
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.

Vive la France!

Take a tasting journey across France, exploring wines from Beaujolais, Bordeaux, Bourgogne, Loire, Rhône, and Provence. Located under the Eiffel Tower in the theme country section of the Tasting Room, your six-region tour will give your palate a primer on some of France’s top terroirs.

Discover Emilia-Romagna’s Indigenous Grapes

One of Italy’s greatest assets is its wealth of unique indigenous varieties, and Emilia-Romagna is no exception. Discover Emilia’s Lambrusco family of grapes, Romagna’s Sangiovese and Albana, as well as Malvasia di Candia and Uva Longanesi, while enjoying samples of Emilia-Romagna’s rich culinary specialties.

Germany: The Coolest Wines on Earth

Wines of Germany invites you to try the coolest wines in the world. As the largest producer of Riesling and the third largest producer of Pinot Noir we invite you to taste the quality, versatility and food-matching capabilities of German wines. Discover cool wines, cool styles and cool flavours. Discover Wines of Germany.

New Zealand: Pure Discovery – The Past, the Present, and the Future

Discover where the New Zealand wine industry began, where it is now, and where it’s going in the future through wines that tell the story of the last 200 years. Explore Sauvignon Blanc from Marlborough and Hawkes Bay, as well as varieties that are emerging to make their mark such as Pinot Noir, Grüner Veltliner, Pinot Gris and rosé.

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.

#RoséAllDay

This year, we’ve put the focus on rosé, painting the Tasting Room pink. There are more than 80 examples of rosé – still and sparkling – in the room, but stop by the #RoséAllDay booth to sample a selection from around the world. As a style, rosé is food friendly and flexible, can be sparkling, light, dry, full-bodied or fruity. We’re sure you’ll agree that not only should you drink rosé all day, but rosé all year!

Canadian Association of Professional Sommeliers (CAPS)

Members of the BC Chapter of CAPS will be at the Vive la France! and #RoséAllDay tasting stations to help guide you through the different wines.

Buy tickets at VanWineFest.ca and 604.873.3311

Full details, including wines, found at VanWineFest.ca
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

**Gold Pass $519 ($768 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. ($315 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. ($95 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. ($190 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
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.

Nota Bene Library Tasting
Nota Bene is the flagship Bordeaux-style blend from Black Hills Estate Winery, located on the Black Sage Road in BC’s Southern Okanagan Valley. Join Winemaker Ross Wise and Chief Wine Evangelist Glenn Fawcett as they guide you through a 12-year library tasting of this highly sought after and revered wine.
Panelists: Glenn Fawcett, Ross Wise

Blending California-style
California creates brilliant and bold Bordeaux and Rhône-style blends as a result of the warm, dry climate conditions of the Golden State. Join DJ Kearney and a panel of vintners as they explore nine California blends, plus a surprise benchmark wine that will make you stand up and take notice.
Moderator: DJ Kearney
Panelists: Chris Benziger, Jamie Benziger, Mark de Vere MW, JC Diefenderfer, Chantal Landreville, Joseph Lange, Benjamin Menoure, Thomas Price MS, Ray Signorello

The Family Spirit
Join five of France’s most esteemed family owned and operated wineries representing five prestigious wine regions – Champagne, Bordeaux, Rhône, Languedoc, and Burgundy. Learn (and taste) the difference it makes when the family name is on the bottle, and how family history and stories come through in the terroir.
Moderator: Anthony Gismondi
Panelists: Laurent Drouhin, Nicolas Galy, Adrien Laurent, James Sichel, Clovis Taittinger

Full details, including wines, found at VanWineFest.ca
Wine Seminars

Wine 101: Explore Your Senses
Wine narrator Paul Wagner is back to lead a sensory-focused journey around the wine world, with visits to France, Italy, South America, and the Okanagan. Come with an open mind and leave with an enhanced appreciation of how to enjoy wine. From sparkling launch to rich red finale, expect wine stories galore and a rosé stop in between.

Moderator: Paul Wagner
Panelists: Guillaume Blissin, Alessandra Boscaini, Antonella Bronca, Jean-Luc Colombo, Daniel Grace, Maya Jenkins, Jaime Merino, Cristiana Tiberio, Sara Triggs, Lorenzo Zonin

Thursday, February 27
VCC West, meeting room 121
1055 Canada Place
5:15-6:45 p.m.
$70
Sponsored by participating wineries

French Terroir Talk
Join Andrew Jefford and 12 expert French wine producers to discover how France’s famous notion of terroir works. Explore a series of “Cru” wines (including some Premiers and Grands Crus) from Alsace, Chablis, the Côte d’Or, Beaujolais, the Médoc, Saint-Émilion, Sancerre, Cairanne, Cornas, and Châteauneuf-du-Pape.

Moderator: Andrew Jefford
Panelists: Mark Allen, Vanessa Aubert, Jean-Luc Colombo, Laurent Drouhin, Julien Dugas, Manon Flores, Michel Gassier, Jean Frédéric Hugel, Adrien Laurent, Marion Lopez, Olivier Rivain, Stéphane Schaeffer

Friday, February 28
VCC West, meeting room 109
1055 Canada Place
5:15-6:45 p.m.
$100
Sponsored by participating wineries

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 hard to spell, but easy to enjoy.

Moderator: James Nevison
Panelists: Moreno Coronica, Philibert de Vregille, Bernard Duseigneur, Daniela Facciani, Nicolas Haeffelin, Maria López, Paride Nardotto, Miron Radic, Laurent Sauvage, Ermes Scardova, Rob Summers, Cristiana Tiberio

Friday, February 28
VCC West, meeting room 118
1055 Canada Place
5:15-6:45 p.m.
$70
Sponsored by participating wineries

The Global Cru
While the term “Cru” is most often used for the French classification system, the “Cru” concept can apply to any vineyard or group of vineyards recognized for their superior quality. This seminar will take participants on a global journey to some of the wine world’s greatest vineyards to discover what makes their terroir and wines so special.

Moderators: Evan Goldstein MS, Sara d’Amato
Panelists: Grant Bellve, Donal Black, Alessandra Boscaini, Laura Catena, Michael Clark, Jean-Luc Colombo, Moreno Coronica, Mark de Vere MW, Emily Faulconer, José Luis Muguiro, Jorge Ramos, Antonio Zaccheo, Jr.

Saturday, February 29
VCC West, meeting room 109
1055 Canada Place
5:15-6:45 p.m.
$100
Sponsored by participating wineries

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 Performance Series, Riedel’s new ultimate loudspeaker for fine wine. The set of glasses is yours to take home!

Moderator: Alysha Harker
Panelists: Ross Baker, Brian Lynn, Sara Triggs, Ross Wise

Saturday, February 29
Terminal City Club
837 West Hastings Street
5:15-6:45 p.m.
$125 (including glassware)
Sponsored by

Full details, including wines, found at VanWineFest.ca

Buy tickets at VanWineFest.ca and 604.873.3311
In 2000, starting a 17 years' journey of discovery and innovation, Laura Catena embarked on a path that would lead her to the forefront of the global wine industry. As the Managing Director and Catena Zafra, Laura’s passion for wine is not just a profession but a deeply personal pursuit. Her dedication to excellence has been recognized with her appointment as the Institute of Wine Founder and Managing Director.

Laura’s commitment to innovation is evident in her role as the wine leader at Bodega Catena Zapata. Under her guidance, the winery has become a beacon of excellence in the world of wine, acclaimed for its cutting-edge production methods and its commitment to sustainability. Her leadership has been instrumental in shaping the future of the wine industry, pushing boundaries and setting new standards for winemaking.

Laura’s leadership has been acknowledged in various prestigious awards and accolades. She is a frequent speaker at international wine forums and events, sharing her insights and experiences with a global audience. Her dedication to education and the promotion of wine culture has earned her the title of “The Shape of Wine” speaker at VanWineFest, an event known for its celebration of wine and its culture.

Laura Catena’s journey is a testament to the power of passion and dedication in the world of wine. Her leadership and commitment to excellence have set a new standard for winemaking, making her a true trailblazer in the industry.

**Featured Speakers**

- **Mark Allen**
  - Area Director, Maison Louis Latour
  - *French Terroir Talk*

- **Vanessa Aubert**
  - Owner, Aubert Vignobles
  - *The Shape of Wine*

- **Ross Baker**
  - Winemaker, Qualis’ Gate Winery
  - *The Shape of Wine*

- **Grant Bellive**
  - International Manager, Tyrrell’s Wines
  - *The Shape of Wine*

- **Chris Benziger**
  - Vice President of Trade Relations, Benziger Family Winery
  - *Blending California-style*

- **Jamie Benziger**
  - Winemaker, Imagery Estate Winery
  - *Blending California-style*

- **Donal Black**
  - Director of International Sales, Wines of Substance
  - *The Global Cru*

- **Guillaume Blisson**
  - North America Sales Director, Louis Bernard
  - *Wine 101: Explore Your Senses*

- **Alessandra Boscaimi**
  - Commercial Director, MASIGrasicol
  - *The Global Cru; Wine 101: Explore Your Senses*

- **Antonella Bronca**
  - Proprietor / Export Manager, Sorelle Bronca
  - *Wine 101: Explore Your Senses*

- **Laura Catena**
  - Managing Director and Catena Institute of Wine Founder and Board, Bodega Catena Zapata
  - *The Global Cru*

- **Michael Clark**
  - Managing Director & Winemaker, Clos du Soleil Winery
  - *The Global Cru*

- **Jean-Luc Colombo**
  - Owner / Winemaker, Jean-Luc Colombo
  - *French Terroir Talk; The Global Cru; Wine 101: Explore Your Senses*

- **Moreno Corronica**
  - Owner / Winemaker, Corronica Wines
  - *The Global Cru; Grapes Unknown*

- **Sara d’Amato**
  - Writer, sommelier, wine consultant
  - *The Global Cru*

- **Mark de Vere MW**
  - Director of Training and Education, Robert Mondavi Winery
  - *Blending California-style; The Global Cru*

- **Philibert de Vregille**
  - Export Manager, Louis Jadot
  - *Grapes Unknown*

- **JC Diefenderfer**
  - Winemaker, Hope Family Wines
  - *Blending California-style*

- **Laurent Drouhin**
  - Global Export Director / Family Member, Maison Joseph Drouhin
  - *The Family Spirit; French Terroir Talk*

- **Julien Dugas**
  - Winemaker, Domaine Boutinot
  - *French Terroir Talk*

- **Bernard Duseigneur**
  - Owner / Winemaker, Domaine Duseigneur
  - *Grapes Unknown*

- **Daniela Faccianì**
  - Export Sales & Marketing, North America & Europe, Poderi dal Nespoli
  - *Grapes Unknown*

- **Emily Faulconer**
  - Head Winemaker, Viña Carmen
  - *The Global Cru*

- **Glenn Fawcett**
  - Chief Wine Evangelist, Black Hills Estate Winery
  - *Nota Bene Library Tasting*

- **Manon Flores**
  - Brand Ambassador, Les Vins Georges Duboeuf
  - *French Terroir Talk*

- **Chris Gailus**
  - Global BC Anchor, Global BC
  - *Bacchanalia Gala + Dinner*

- **Nicolas Galy**
  - Gérard Bertrand
  - *The Family Spirit*

- **Michel Gassier**
  - Vigneron, Les Halos de Jupiter
  - *French Terroir Talk*

- **Anthony Gismondi**
  - Publisher, Gismondivine.com
  - *The Family Spirit*

- **Evan Goldstein MS**
  - President & Chief Education Officer, Full Circle Wine Solutions
  - *The Global Cru*

- **Daniel Grace**
  - Owner, Il Molino di Grace
  - *Wine 101: Explore Your Senses*

- **Marina Hafelin**
  - Oenologist & Specialist of Jura Wines, Arthur Metz
  - *Grapes Unknown*

- **Nicolas Haeffelin**
  - Owner / Winemaker, Jean-Luc Colombo
  - *The Global Cru*

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

- **Jean Frédéric Hugel**
  - 13th generation of Famille Hugel in Riquewihr, Hugel & Fils
  - *French Terroir Talk*

- **Andrew Jelford**
  - Contributing editor, columnist, Decanter and The World of Fine Wine
  - *French Terroir Talk; Festival Toast*

- **Maya Jenkins**
  - Export Manager, Canada, Europe & Asia Pacific, Pascual Toso
  - *Wine 101: Explore Your Senses*

- **DJ Kearney**
  - Wine educator
  - *Blending California-style*

- **Chantal Landreville**
  - International Director of Sales, Share a Splash Wine Co.
  - *Blending California-style*

- **Joseph Lange**
  - International Sales Director, Lange4wines Collection of Family Wines
  - *Blending California-style*

- **Adrian Laurent**
  - Director of Operations, Paul Jaboulet Ainé
  - *The Family Spirit; French Terroir Talk*

- **Maria López**
  - Owner / Winemaker, Bodega Sarmentero
  - *Grapes Unknown*

- **Marion Lopez**
  - Director, North America, Crus et Domaines de France
  - *French Terroir Talk*

- **Brian Lynn**
  - Owner / Director, Majella Wines
  - *The Shape of Wine*
Wine Minglers

A wine tasting where guests 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.

Ça, c’est cool

France is in the spotlight at this casual wine party for the cool crowd. We’re kicking off the theme country celebration with an evening of light bites, music, and wines that are best served chilled. In addition to bubbles, bright whites, and rosés, you’ll discover red wines that will delight your palate when the temperature drops.

Sponsored by the participating wineries

California Crush

Not your typical wine event! Roving acrobats, a cool DJ, delicious tapas and incredible California wines make this event a standout at VIWF 2020. Come enjoy the bounty of the Golden State at this stylish evening party that shines the spotlight on the unbeatable California lifestyle.

Sponsored by

Rah, Rah, Rosé!

Our popular Saturday mingler is a rosé reboot in 2020! Savour a selection of perfect pinks from around the world in a walkabout tasting that will show off the many styles of rosé. Enjoy spectacular sips, small bites and DJ tunes against the stunning backdrop of Coal Harbour and the North Shore mountains.

Sponsored by the participating wineries

Featured Speakers

Benjamin Menoure
Export Manager, Famille JM Cazes
Blending California-style

Stéphane Schaeffer
Brand Ambassador, François Maretton
French Terroir Talk

James Sicchel
Export Director / Family Member, Maison Sicchel
The Family Spirit

Ray Signorello
Proprietor, Signorello Estate
Blending California-style

Rob Summers
Executive Winemaker, Hester Creek Estate Winery
Grapes Unknown

José Luis Muguiro
International Export Director / Family Member, Marquês de Riscal
The Global Cru

Paride Nardotto
Export Manager, Tommasi Family Estates
Grapes Unknown

James Nevison
Wine writer, The Province, HadaGlass
Grapes Unknown

Clovis Taïttinger
General Manager, Champagne Taïttinger
The Family Spirit

Cristiana Tiberio
Owner / Winemaker, Tiberio
Grapes Unknown; Wine 101: Explore Your Senses

Sara Triggs
Director of Sales & Marketing / Family Member, Culmina Family Estate Winery
The Shape of Wine; Wine 101: Explore Your Senses

Paul Wagner
Wine educator / wine writer
Wine 101: Explore Your Senses

Ross Wise
Winemaker, Black Hills Estate Winery
Nota Bene Library Tasting; The Shape of Wine

Antonio Zaccheo, Jr.
Owner, Carpineto
The Global Cru

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

Buy tickets at VanWineFest.ca and 604.873.3311

Full details, including wines, found at VanWineFest.ca
## Festival at a Glance

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<th>Saturday, February 22</th>
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<th>Sunday, March 1</th>
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<tr>
<td><strong>Bacchanaalia</strong> GALA DINNER + AUCTION</td>
<td><strong>Climate Change Symposium</strong> 9:30-11:45 a.m. VCC West Industry Symposium (Trade) $40</td>
<td><strong>Languedoc with Gérard Bertrand</strong> 10:15-11:45 a.m. VCC West Masterclass (Trade) $70</td>
<td><strong>Vin Tour de France</strong> 9:30-11:45 a.m. VCC West Theme Region Plenary (Trade) $75</td>
<td><strong>Blind Tasting Journey: France</strong> 9:30-11:30 a.m. VCC West WSET Seminar (Trade) $55</td>
<td><strong>Bon Appétit</strong> 12-2 p.m. VCC West Grazing Lunch $125</td>
<td><strong>Vintners Brunch</strong> 11:30 a.m.-2 p.m. VCC West Brunch $175</td>
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<td><strong>Black Hills in the Park</strong> 6:30-10 p.m. The Teahouse in Stanley Park Winery Dinner $125</td>
<td><strong>The King of Madiran</strong> 6:30-10 p.m. Tableau Bar Bistro Winery Dinner $225</td>
<td><strong>Keynote Lunch Featuring Andrew Jefford</strong> 12:15-1:15 p.m. VCC East Buffet Lunch (Trade) $85</td>
<td><strong>Emilia Romagna's Native Grapes</strong> 9:30-11:15 a.m. VCC West Wine Seminar (Trade) $55</td>
<td><strong>Natural Wine, WTF?</strong> 9:30-11:15 a.m. VCC West Wine Seminar (Trade) $55</td>
<td><strong>Dine Italia</strong> 11:30 a.m.-2 p.m. La Terrazza Sit-down Lunch $85</td>
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<td><strong>Burgundy and Beyond</strong> 6:30-10 p.m. Coast Winery Dinner $175</td>
<td>Discover Canadian Pinot Noir 1:45-3:30 p.m. VCC West Masterclass (Trade) $55</td>
<td><strong>Disappearance</strong> 10:15-11:45 a.m. VCC West Masterclass (Trade) $70</td>
<td><strong>Celebrating Excellence: 17th Annual Awards Lunch Featuring France</strong> 11:15 a.m.-1:15 p.m. VCC East Buffet Lunch (Trade) $49/$55 day-of</td>
<td><strong>International Festival Tasting</strong> 2:30-5:30 p.m. VCC West Wine Tasting $95/$105 day-of</td>
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<td><strong>The King of Madiran</strong> 6:30-10 p.m. Tableau Bar Bistro Winery Dinner $225</td>
<td><strong>I Love Languedoc</strong> 6:30-10 p.m. The Teahouse in Stanley Park Winery Dinner $175</td>
<td><strong>BC No Place Like It</strong> 3:45-5:30 p.m. VCC West Masterclass (Trade) $55</td>
<td><strong>International Festival Tasting</strong> 5:30-7:30 p.m. VCC West Wine Tasting $100</td>
<td><strong>The Global Cru</strong> 5:15-7:15 p.m. VCC West Wine Seminar $100</td>
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<td><strong>Viva Lombardy</strong> 6:30-10 p.m. Pourhouse Restaurant Winery Dinner $125</td>
<td><strong>L’Art de Vivre de Languedoc</strong> 6:30-10 p.m. The Teahouse in Stanley Park Winery Dinner $175</td>
<td><strong>Alasce, Synonymous with Hugel</strong> 6:30-10 p.m. L’Abattoir Winery Dinner $225</td>
<td><strong>Trade Tasting</strong> 2:30-5 p.m. VCC West Trade Buyer Entry 1:30 p.m. Wine Tasting (Trade) $49/$55 day-of</td>
<td><strong>The Shape of Wine</strong> 5:15-7:45 p.m. Terminal City Club Wine Seminar $125</td>
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<td><strong>Michel Gassier @ Hawksworth</strong> 6:30-10 p.m. Hawksworth Restaurant Winery Dinner $225</td>
<td><strong>The Best of BC – Farm to Glass</strong> 6:30-10 p.m. Honey Salt Winery Dinner $145</td>
<td><strong>Blending California-style</strong> 5:15-6:45 p.m. VCC West Wine Seminar $85</td>
<td><strong>VCC West Wine Seminar</strong> $100</td>
<td><strong>Rah, Rah, Rose!</strong> 6:15-8:15 p.m. VCC West Wine Seminar $50</td>
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<td><strong>Combien de faux raisins êtes-vous aujourd’hui?</strong> 6:30-10 p.m. The Teahouse in Stanley Park Winery Dinner $175</td>
<td><strong>Abbruzzo Comes Alive</strong> 6:30-10 p.m. Homer St. Cafe and Bar Winery Dinner $175</td>
<td><strong>Alsace, Synonymous with Hugel</strong> 6:30-10 p.m. L’Abattoir Winery Dinner $225</td>
<td><strong>France Terroir Talk</strong> 5:15-6:45 p.m. VCC West Wine Seminar $100</td>
<td><strong>Grapes Unknown</strong> 5:15-6:45 p.m. VCC West Wine Seminar $70</td>
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<tr>
<td><strong>A Taste of Croatia</strong> 6:30-10 p.m. Atlas Steak + Fish Winery Dinner $175</td>
<td><strong>The Best of BC – Farm to Glass</strong> 6:30-10 p.m. Honey Salt Winery Dinner $145</td>
<td><strong>The Family Spirit</strong> 5:15-6:45 p.m. VCC West Wine Seminar $110</td>
<td><strong>France Terroir Talk</strong> 5:15-6:45 p.m. VCC West Wine Seminar $100</td>
<td><strong>Grapes Unknown</strong> 5:15-6:45 p.m. VCC West Wine Seminar $70</td>
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<td><strong>Jean-Luc Colombo in Provence</strong> 6:30-10 p.m. Provence Marinaside Winery Dinner $225</td>
<td><strong>L’Instant Taittinger</strong> 6:30-10 p.m. Bacchus Restaurant Winery Dinner $225</td>
<td><strong>Wine 101: Explore Your Senses</strong> 5:15-6:45 p.m. VCC West Wine Seminar $70</td>
<td><strong>France Terroir Talk</strong> 5:15-6:45 p.m. VCC West Wine Seminar $100</td>
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<td><strong>A Worthwhile Investment</strong> 6:30-10 p.m. Brix &amp; Mortar Winery Dinner $145</td>
<td><strong>Toscana in the Kitchen</strong> 6:30-10 p.m. Italian Kitchen Winery Dinner $145</td>
<td><strong>Festival Toast</strong> 5:15-7 p.m. VCC West Wine Mingler Invitation &amp; Gold Pass only $200 Includes the International Festival Tasting Page 15</td>
<td><strong>France Terroir Talk</strong> 5:15-6:45 p.m. VCC West Wine Seminar $100</td>
<td><strong>Grapes Unknown</strong> 5:15-6:45 p.m. VCC West Wine Seminar $70</td>
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<td>**Ça, c’est cool 6:30-10 p.m. The Loft at Earl’s Yaletown Wine Mingler $75</td>
<td><strong>Omakase with Sorelle Branca</strong> 6:30-10 p.m. Minami Winery Dinner $225</td>
<td><strong>California Crush</strong> 6:30-10 p.m. Waterview Winery Dinner $225</td>
<td><strong>International Festival Tasting</strong> 7-10 p.m. VCC West Wine Tasting $95/$105 day-of Page 10</td>
<td><strong>International Festival Tasting</strong> 7-10 p.m. VCC West Wine Tasting $115/$125 day-of Page 10</td>
<td><strong>International Festival Tasting</strong> 7-10 p.m. VCC West Wine Tasting $125 Page 10</td>
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Winery Dinners

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

Black Hills in the Park

Join Black Hills winemaker Ross Wise and Teahouse in Stanley Park Head Chef Adam Meade for a classic Vancouver dining experience. Enjoy a five-course menu from one of Vancouver’s most beloved restaurants, imaginatively paired with a selection of Black Hills wines, including BC’s original cult wine – Nota Bene from the Black Sage Bench in Oliver.

Monday, February 24
The Teahouse in Stanley Park
Ferguson Point, Stanley Park
6:30-10 p.m.
$175

The King of Madiran

Join winemaker Fabrice Dubosc and chefs Levi Johnston and Thomas Shorthouse of Tableau for an unforgettable evening of iconic wines from the Southwest region of France paired with an updated take on traditional Parisian bistro fare.

Monday, February 24
Tableau Bar Bistro
1181 Melville Street
6:30-10 p.m.
$225

Viva Lombardy

Enjoy a spectacular four-course Italian meal created by Chef Alessandro Vianello of Pourhouse Restaurant, paired with wines from Avanzi, a family-run winery located by Lake Garda in Lombardy.

Monday, February 24
Pourhouse Restaurant
162 Water Street
6:30-10 p.m.
$175

Born to Rhône

Michel Chapoutier believes wine conveys a sense of sharing with an underlying note or two of conviviality and generosity. It’s in this same spirit of hospitality that Executive Chef Andrew Richardson’s passion for wood-fired cooking embodies Chapoutier’s ideals. Join us for an evening of tradition and modernity.

Tuesday, February 25
Elisa
1109 Hamilton Street
6:30-10 p.m.
$225

Burgundy and Beyond

Sip and savour a selection of spectacular wines from Maison Louis Latour, paired with some of the freshest West Coast cuisine BC has to offer from the culinary team at Coast.

Tuesday, February 25
Coast
1054 Alberni Street
6:30-10 p.m.
$175

Combinado!

Portugal meets the Pacific Northwest. Explore the wine of Herdade das Servas alongside the innovative nose to tail culinary program of Wildebeest. Employing classic butchery traditions and simple, contemporary techniques, Chef Ian McHale has crafted a menu to highlight the exciting wines of the Alentejo.

Tuesday, February 25
Wildebeest
120 West Hastings Street
6:30-10 p.m.
$120

L’Art de Vivre de Languedoc

After discovering his passion for wine in 1975 in the vineyards of Corbières, Gérard Bertrand has been a leader in establishing Languedoc as one of the great wine regions of France. Come taste the treasures of these fine terroirs paired with an exceptional menu from Executive Chef Ned Bell of The Vancouver Club.

Tuesday, February 25
The Vancouver Club, The Georgian Room
915 West Hastings Street
6:30-10 p.m.
$175

Michel Gassier @ Hawksworth

Join us for a wine and food journey through the birthplace of one of the most iconic winemakers of Costières de Nîmes, Michel Gassier. This spectacular dinner will feature wines from his Domaine and the progressive Les Halos de Jupiter collaboration, paired with a menu from David Hawksworth’s award-winning team.

Tuesday, February 25
Hawksworth Restaurant, The York Room
801 West Georgia Street
6:30-10 p.m.
$225

A Taste of Croatia

Explore Croatian wines of the Istrian peninsula, Dalmatian coast, and Adriatic islands from four renowned winemakers. Enjoy rosés unique to Croatia and exceptional wines made from grapes indigenous to Croatia, paired to perfection by Atlas Steak + Fish’s James Thomson.

Tuesday, February 25
Atlas Steak + Fish
4331 Dominion Street
6:30-10 p.m.
$175

Buy tickets at VanWineFest.ca and 604.873.3311

Full details, including wines, found at VanWineFest.ca
Winery Dinners

A Worthwhile Investment
A special evening with Laughing Stock Vineyards wines and Master of Wine, Elsa Macdonald. Elsa will showcase the exemplary portfolio of super-premium, small-production wines in partnership with Chef Chris Bisaro’s modern cuisine. This dinner is no laughing matter; enjoy a sophisticated multi-course dinner showcasing the finest of Canadian wine and food.

Tuesday, February 25
Brix & Mortar
1138 Homer Street
6:30-10 p.m.
$145

Winery Dinners

A special evening with Laughing Stock Vineyards wines and Master of Wine, Elsa Macdonald. Elsa will showcase the exemplary portfolio of super-premium, small-production wines in partnership with Chef Chris Bisaro’s modern cuisine. This dinner is no laughing matter; enjoy a sophisticated multi-course dinner showcasing the finest of Canadian wine and food.

Executive Chef Jonathan Chovancek and his team at Homer St. Cafe and Bar has created a five-course family-style Italian dinner to pair with the wines of Jasci & Marchesani. A highlight of the evening will be two vintage wines from the winemaker’s cellar.

Wednesday, February 26
Homer St. Cafe and Bar
898 Homer Street
6:30-10 p.m.
$175

Alsace, Synonymous with Hugel
Join Jean Frédéric Hugel, the 13th generation of Famille Hugel, and Chef & Owner Lee Cooper of L’Abattoir for an evening not to be missed. L’Abattoir’s French influenced West Coast fare will pair perfectly with Hugel’s distinctly Alsace wines, which have a history dating back to 1639.

Wednesday, February 26
L’Abattoir
217 Carroll Street
6:30-10 p.m.
$225

The Best of BC – Farm to Glass
Join us for an unforgettable evening as Chef Neil Taylor (Homeblock at Cedar Creek) and Chef Jason Harper (Honey Salt) take us on a journey through the Okanagan Valley, pairing Cedar Creek Estate wines with some of the freshest locally sourced ingredients BC has to offer.

Wednesday, February 26
Honey Salt, Parq Vancouver
39 Smith Street
6:30-10 p.m.
$145

Duckhorn at The Victor
The Duckhorn Portfolio of brands is teaming up with The Victor Steakhouse at the Parq Casino. Duckhorn will feature a few classics along with some new highlights, rare library collection wines, and acclaimed single-vineyard gems, all paired brilliantly by the genius culinary team at The Victor.

Wednesday, February 26
The Victor, Parq Vancouver
39 Smith Street
6:30-10 p.m.
$175

Jean-Luc Colombo in Provence
The flavours of the South of France and Canada’s West Coast meet the historical winemaking of Domaine Jean-Luc Colombo, a pioneer in the revitalization of the Cornas region in Northern Rhône. Join us at Provence Marinaside, where Chef Jean-Francis Quaglia’s menu will honour these extraordinary benchmark wines of France’s Rhône Valley.

Wednesday, February 26
Provence Marinaside
1177 Marinaside Crescent
6:30-10 p.m.
$225

L’Instant Taittinger
As a family Champagne House, the philosophy behind Taittinger champagnes is to keep only the best, to remain true to oneself, and to find the unique taste that provides pleasure for just a moment, or for a whole lifetime. Join us at this exquisite dinner to experience Champagne Taittinger at the classically elegant Bacchus Restaurant.

Wednesday, February 26
Bacchus Restaurant
845 Hornby Street
6:30-10 p.m.
$225

Omakase with Sorelle Bronca
Live in the moment with sustainable Italian producer Sorelle Bronca, as you journey through its range of award-winning sparkling fine wines paired with an exclusive Omakase dinner at Minami, Yaletown’s finest Japanese eatery. You will be accompanied by Proprietor Antonella Bronca and Executive Chef Alan Ferrer for an unforgettable experience.

Wednesday, February 26
Minami
1118 Mainland Street
6:30-10 p.m.
$225

Toscana in the Kitchen
An evening of beautifully prepared Italian food and wines, with stories from the heart of Chianti. Enjoy a spectacular selection of wines from Rocca delle Macie, perfectly paired by the team at Italian Kitchen.

Wednesday, February 26
Italian Kitchen
860 Burrard Street
6:30-10 p.m.
$145

Ventoux Tour de Feast
French and Belgian influences come together to create an evening of fantastic wine and food here in the Pacific Northwest. Enjoy wines from Château Pesquieu, a family estate located at the foot of the Ventoux Mountain in Rhône, matched with a menu from Chef Nico Schuermans.

Wednesday, February 26
Chambar
568 Beatty Street
6:30-10 p.m.
$225

Buy tickets at VanWineFest.ca and 604.873.3311

Full details, including wines, found at VanWineFest.ca
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.

Bon Appétit

Enjoy an unforgettable feast at this walk-around lunch featuring all 42 participating wineries from France. Set against the spectacular backdrop of Coal Harbour and the North Shore mountains, your wine and food journey will take you through 10 French regions, paired with a grazing menu inspired by French cuisine. Bon appétit!

Sponsored by the participating wineries and

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

Gusto Latinoamericano

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

Sponsored by the participating wineries

PICA Kitchen Party

“All great parties end in the kitchen.” Take a wine and food journey through the kitchens of PICA, featuring international wines matched with a small bite prepared by top Vancouver chefs. 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
Pacific Institute of Culinary Arts – Mark Burton
Pan Pacific Hotel – Sean Murray
Shangri-La Hotel – Ken Nakano
The Vancouver Club – Ned Bell
and more!

Sponsored by and the participating wineries

West Coast Rosé Brunch

Celebrate spring early at Prospect Point Stanley Park with an all-pink brunch, featuring rosé wines from BC, Washington, and California. Whether they’re sparkling, light and dry, or full-bodied and fruity, rosés make a great match with your favourite brunch dishes. Put a little pink in your lunchtime!

Sponsored by the participating wineries

30 Buy tickets at VanWineFest.ca and 604.873.3311

Full details, including wines, found at VanWineFest.ca
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 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.

**Featured Wines**
- Ste. Michelle Wine Estates
  - Prayers of Saints Chardonnay 2018
  - Rosato 2017
  - Marqués de Riscal
  - Louis Jadot
    - Bourgogne Chardonnay 2018
    - Chenin Blanc 2018
    - Quails' Gate Winery
    - Joseph Mellot
    - Sincerete Sauvignon Blanc 2018
    - Mezzacorona

- T.H Pinot Noir 2017
- Viña Undurraga
  - ViNO Rosé 2018
  - Wines of Substance
    - Unicus (Grüner Veltliner) 2018
    - Culmina Family Estate Winery
      - Gran Cuvée Reserva DO Cava NV, Penedès, Spain
      - Segura Viudas

- LangeTwins Collection of Family Wines
  - LangeTwins Estate Pinot Noir 2018, Lodi, California
  - Vicente Faria Wines
    - Gloria Reserva 2017, Douro, Portugal
  - Tommasi Family Estates
    - Poggio al Tufo Rompicollo 2016, Tuscany, Italy
  - Les Vins Bonhomme
    - El Grand Bonhomme 2015, Castilla y León, Spain
  - Zonin1821
    - Castello del Poggio Moscato Frizzante NV, Veneto, Italy

Also featuring Arla Foods, San Pellegrino, and Nespresso coffee

**Participating Restaurants**
- Bauhaus Restaurant
- Cibo Trattoria
- D’oro Gelato e Caffè
- Fanny Bay Oyster Bar
- Juniper Restaurant & Bar
- La Salle College Vancouver
- Lift Bar Grill View
- Lot 185 Café & Wine Bar
- Notch8 at Fairmont Hotel Vancouver
- Old Vines The Restaurant at Quails’ Gate
- Origo Club
- Showcase Restaurant and Bar
- Tuc Craft Kitchen
- Vancouver Convention Centre

**Wine Program Excellence Awards 2019**

**Sponsored by**

**CELEBRATING EXCELLENCE 2019**

**SPRITED INDIVIDUAL PROFESSIONAL AWARD**
DJ Kearney, wine educator & writer

**VINTNERS BRUNCH JUDGES’ CHOICE AWARD**
Executive Chef David Mueller,
Bauhaus Restaurant

**SOMMELIER OF THE YEAR**
Matthew Landry,
General Manager / Beverage Director,
The Stable House Bistro

**WINE PROGRAM EXCELLENCE AWARDS 2019**

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 2019 judges were Tom Doughty, DJ Kearney, Martha McAvity, Iain Philip and Jason Yasamaki.

**METRO VANCOUVER**

**Platinum**
- L’Abattoir
- Anna Lena
- Blue Water Cafe + Raw Bar
- Charbar
- CinCin Ristorante + Bar
- Hawksworth
- Restaurant
- Nightingale

**Silver (continued)**
- Joe Fortes Seafood & Chop House
- Mox:32
- PIGGIN Provence Marinaside / The Wine Bar
- The Stable House Bistro
- Tableau Bar Bistro
- West Restaurant
- Wildebeest

**Bronze**
- Edible Canada
- Homer St. Cafe and Bar
- Piva Modern Italian
- Tuc Craft Kitchen

**Honourable Mention**
- Chi
- Crowbar
- Feast
- Hart House Restaurant
- Lift Bar Grill View

**WESTERN BC & COASTAL ISLANDS**

**Silver**
- 10 Acres Kitchen (Victoria)
- Agrisu Restaurant (Victoria)
- The Courtneym Room (Victoria)

**Bronze**
- The Courtney Room (Victoria)

**Honourable Mention**
- Artisan Bistro (Victoria)

**SOMMELIER OF THE YEAR – ALBERTA**

**Gold**
- Vin Room Mission (Calgary)
- Vin Room YYC Airport (Calgary)

**Silver**
- Vin Room West (Calgary)

**Bronze**
- Clementine (Edmonton)

**CELEBRATING EXCELLENCE**
Visit VanWineFest.ca to see all our Trade Competition Winners and bookmark your guide to great wining & dining.
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, Bourgogne, Champagne, Alsace, the Loire, and the Rhône continue to provide benchmarks for winemakers everywhere. Indulge yourself at France.fr.

AdVini
Vignobles Alain Brumont
Arthur Metz
Aubert Vignobles
Boisset Effervescence
Borie-Manoux
Domaine Boutinot
Famille JM Cazes
M. Chapoutier
Crus et Domaines de France
Domaine Duseigneur
Fortant de France
François Martinot
François Martinot
Gabriel Meffre
Les Vins Georges Duboeuf
Gérard Bertrand
Les Grands Chais de France
Gratien & Meyer /
Alfred Gratien
Hugel & Fils
Jean-Luc Colombo
Maison Joseph Drouhin
Joseph Mellot
Laurent-Perrier
Maison Le Star
Vignobles & Châteaux
Louis Bernard
Louis Jadot
Maison Louis Latour
Domaine Michel Gassier /
Les Halos de Jupiter
Château Minuty
Mouton Cadet
Paul Jaboulet Aîné
Domaines Paul Mas
Château Pesquè
Piper-Heidsieck /
Charles Heidsieck
Saget la Perrière
Maison Sichel
Champagne Taittinger
Turquoise Life
Ulysse Cazabonne

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.

Domaine Bousquet
Bodega Catena Zapata
Bodega Colomé
Pascual Toso

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.

Angove Family Winemakers
Inland Trading Co.
Jacob’s Creek
Majella Wines
Nugan Estate
Tyrrell’s Wines
Yalumba

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.

Averill Creek Vineyard
Bartier Bros.
Bench 1775
Black Hills Estate Winery
Black Sage Vineyard
Bordertown Vineyards and Estate Winery
CedarCreek Estate Winery
Chaberton Estate Winery
Clos du Soleil Winery
Corcelettes Estate Winery
Culmina Family Estate Winery
Da Silva Vineyards
Dark Horse Vineyard
Fort Berens Estate Winery
Free Form by
Okanagan Crush Pad
Haywire by
Okanagan Crush Pad
Hester Creek Estate Winery
Indigenous World Winery
LA FRENZ Estate Winery
Laughing Stock Vineyards
Meyer Family Vineyards
Moraine Estate Winery
One Faith Vineyards
Ossoyoos Larose
Painted Rock Estate Winery
Phantom Creek Estates
Poplar Grove
Quails’ Gate Winery
Tightrope Winery
TIME Wine
Tinhorn Creek Vineyards
Unsworth Vineyards
The View Winery and Vineyard

Buy tickets at VanWineFest.ca and 604.873.3311

Full details, including wines, found at VanWineFest.ca
## Wineries

### CHILE

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.

- Viña Carmen
- Viña Santa Ema
- Viña Undurraga

### 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 Wines
- Korta Katarina Winery
- Krolo Winery

### 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.

- Felsengartenkellerei Henkell & Co.
- Schloss Johannisberg / Deinhard
- Weingut Nik Weis – St. Urbans-Hof

### ITALY

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

- Avanzi
- Basilisco
- Bottega
- Carpineto
- Carus Vini
- Cavaliere d’Oro by Castello di Gabbiano
- Gancia
- Cantine Giacomo Montresor
- Casale del Giglio
- Jasci & Marchesani
- MASI Agricola
- Medici Ermete
- Mezzacorona
- Michele Chiarlo
- Mionetto
- Il Molino di Grace
- Poderi dal Nespoli
- Rocca delle Macie
- Savian Winemaker
- Sorelle Bronca
- Tiberio
- Tommasi Family Estates
- Villa Sandi
- Zonin1821

### 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 than 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
- Left Field Wines
- Marisco Vineyards
- Oyster Bay Wines
- Stoneleigh Vineyards

### 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.

- Sociedade dos Vinhos Borges Fonseca
- Quinta da Foz
- Lavradores de Feitoria
- Herdade das Servas
- Vicente Faria Wines
Wineries

ROUMANIA

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.

Lacerta

Liliac – The Wine of Transylvania

SPANIA

Spain’s wine regions encompass a wide range of climates and soil types. Its bodegas make bold, cellar-worthy reds, fresh and fruity whites, distinct sparkling wines and, of course, a wide range of styles and flavours of Sherry. While Spain produces some of the most sought-after cult wines on the planet, it also continues to offer some of the world’s best wine values.

Learn more at FoodsWinesfromSpainCanada.com.

Les Vins Bonhomme
Freixenet
Hammeken Cellars

IBERIA

Bodegas Juan Gil
Marqués de Riscal

URUGUAY

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

Bodega Garzón

USA

California 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. Oregon Pinot Noir has found considerable success around the world, while winemakers are also getting great results with Pinot Gris, Chardonnay, and Gamay Noir. Washington State’s growing conditions are superb: aridity, well-drained soils, and long hours of sunlight.

Learn more at DiscoverCaliforniaWines.com; OregonWinegrowers.org; WashingtonWine.org.

Benziger Family Winery
Duckhorn Portfolio
Hope Family Wines
Imagery Estate Winery
Jackson Family Wines: Oregon
Josh Cellars / Joseph Carr
Kendall-Jackson

La Crema
LangeTwins Collection of
Family Wines
Michael David Winery
Oak Ridge Winery
RED MTN
Robert Mondavi Winery

Share a Splash Wine Co.
Signorello Estate
Ste. Michelle Wine Estates
Wines of Substance

Buy tickets at VanWineFest.ca and 604.873.3311
Thank You For Your Support

Co-Hosts

The Vancouver International Wine Festival is co-hosted with the consulates, embassies and high commissions of our participating countries.

Consulate General of Argentina
Consulate General of Japan
Australian Consulate
New Zealand Consulate General
Consulate General of Chile
Consulate General of Portugal
Embassy of the Republic of Croatia
Consulate General of Romania
Consulate General of France
South African High Commission
Consulate General of the
Federal Republic of Germany
Consulate General of Spain
Consulate General of Italy
U.S. Consulate General
Consulate General of Uruguay

Thank You For Your Support

Participating Agents

Andrew Peller Import Agency
Mark Anthony Wine & Spirits
Appellation Wine Marketing
Pacific Wine & Spirits
Arterra Wines Canada
Patagonia Imports
Authentic Wine & Spirits Merchants
Principle Fine Wines
BCwineshop
Quaff Wines & Spirits
The Bacchus Group
Red & Wine
Blue Note Wine & Spirits
Renaissance Wine Merchants
Boulosling Wine & Spirit International
Revelry Import Company
Breakthru Beverage Canada
Roust Canada
Charton-Hobbs
Select Wines
Corby Spirit and Wine
Southern Glazer’s Wine and Spirits
Dandurand
Stie Brands
Delegat Canada
Summit Fine Wines
The Del Group
Trajectory Beverage Partners
Domovina Wines
Trialto Wine Group
Dream Wines
Univins and Spirits
The Drinks List
Venport Wines
Evolution Fine Wines
Vintage Corks
HQ Wine + Spirits
Vintage West Wine Marketing
Icon Wine and Spirits
The Wine Syndicate
International Cellars
Wodka Vines Agency
Landmark Selections
World Wine Synergy
Lone Tree Cellars

Participating Wine Region Organizations

British Columbia Wine Institute
Wines of Germany
California Wines
New Zealand Winegrowers
Canadian Vintners Association
Winery Association of Nova Scotia
Enoteca Regionale Emilia Romagna
Wines of South Africa

Buy tickets at VanWineFest.ca and 604.873.3311

Full details, including wines, found at VanWineFest.ca
Thank You For Your Support

Participating Restaurants, Hotels, Caterers & Venues

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<td>Lot 185 Café &amp; Wine Bar</td>
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<td>Ballyhoo Public House</td>
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<td>Bacchus Restaurant</td>
<td>Notch8 at Fairmont Hotel Vancouver</td>
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<td>Bauhaus Restaurant</td>
<td>Old Vines The Restaurant at Quails’ Gate</td>
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<tr>
<td>Brix &amp; Mortar</td>
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<td>Chambar</td>
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Industry Partners

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<td>BC Hospitality Foundation</td>
<td>Italian Chamber of Commerce in Canada West</td>
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<td>BC Liquor Stores</td>
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<td>British Columbia Liquor Distribution Branch</td>
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<td>Canadian Association of Professional Sommeliers</td>
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<td>ContainerWorld Forwarding Services Inc.</td>
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<td>Fairmont Hotel Vancouver</td>
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<tr>
<td>Import Vintners &amp; Spirits Association</td>
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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

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<th>Chef</th>
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<td>Mark Burton</td>
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<td>Warren Chow</td>
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Event Coordinators

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<td>Blind Tasting Journey: France: Chloe Delanne</td>
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<td>Discover Canadian Pinot Noir: Laura Kittmer</td>
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<td>Emilia-Romagna’s Native Grapes: Alex Martyniak</td>
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Thank you to the 400+ volunteers who help make this festival a great success!

Volunteers

Key Judges: Tom Doughty, DJ Kearney, Martha McAvity, Iain Philip, Jason Yamasaki

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Sommelier Team Lead: Brian Epp
Wine Logistics Coordinators: Josh Clark, Mark Safiole
Tasting Room Coordinators: Dennis Goodridge, Robert Whyte

Full details, including wines, found at VanWineFest.ca
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 dreamed up by the late John E. Levine for the former Vancouver Playhouse Theatre Company. 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 country is France, with 42 wineries coming from France’s iconic regions. France was also the theme country in 2006 and 2014.

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 lunches, 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.

Buy tickets at VanWineFest.ca and 604.873.3311