

VANCOUVER
INTERNATIONAL
WINE FESTIVAL



FEB 22-MAR 1

*The Wine
World
is Here*



FEATURING



FUNDRAISING

Bacchanalia
GALA DINNER + AUCTION
Saturday Night! Feb 22, 2020

BENEFITING



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VanWineFest.ca



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Festival Highlights



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.

Full details, including wines, found 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

Must be
19+
to attend

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.



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 ALSACE

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 Gewürztraminers, 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

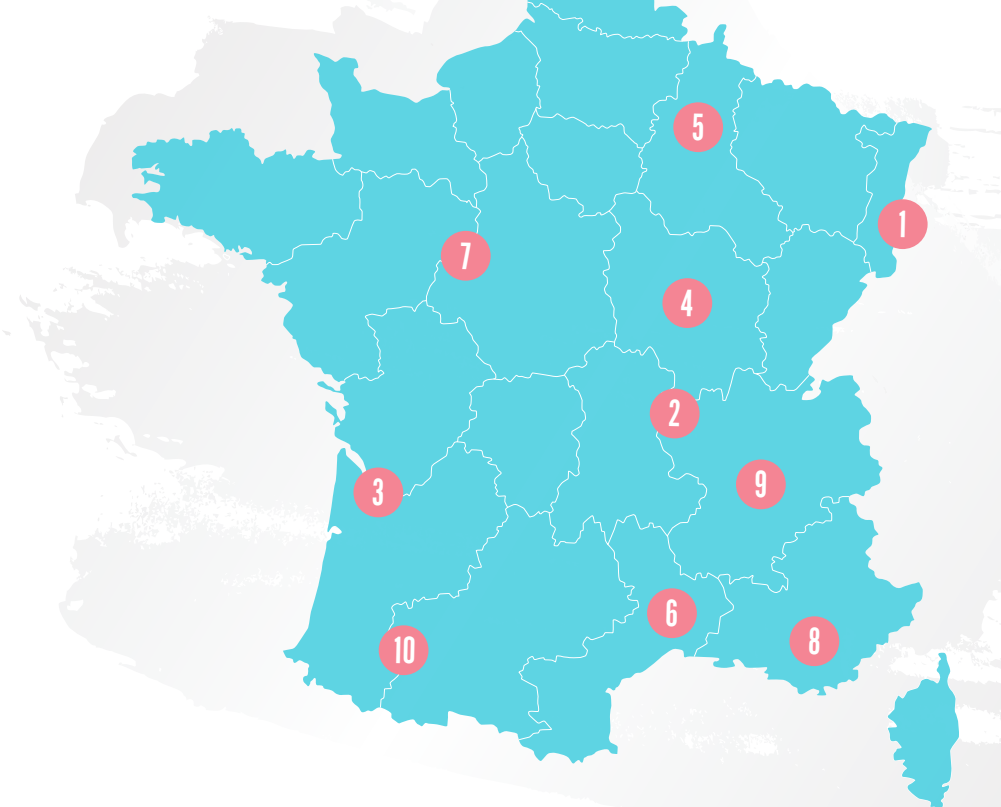
Home of the wine world's most prestigious bubbles, Champagne is both the region and the wine. Only wines made from grapes grown in the 75,000 acres of Champagne vineyards and produced in the *méthode traditionnelle*, where the secondary fermentation takes place in the bottle, can legally be called Champagne. 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

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.

📍 VCC West, Ballroom C
1055 Canada Place

Evening Tastings

📅 **Thursday, February 27**
Friday, February 28
Saturday, February 29

🕒 7-10 p.m.

💰 **\$95 Thursday**
(\$105 day of event)
\$105 Friday
(\$115 day of event)
\$115 Saturday
(\$125 day of event)

Matinee Tasting

📅 **Saturday, February 29**
🕒 2:30-5 p.m.

💰 **\$95 Saturday matinee**
(\$105 day of event)

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



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.

International Festival Tastings

Buy Wine On Site

- **BC Liquor Stores Festival Wine Shop** – all wines served at the winery tables are available for purchase at the on-site BC Liquor Store, but some are in VERY limited supply. When you discover a wine that you want to enjoy at home, don't wait until the end of the session to buy it as it might be sold out – put it in the handy **bottle check**, and then continue your tasting session. When you're ready to leave, check out your wines or have them shipped.
- **Free shipping to your nearest BCLS** – 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.



BC Liquor Stores

Festival Wine Shop hours:

February 27, 28 & 29

7-10 p.m.

February 29

2:30-5 p.m.

Please note: the entrance to the Festival Wine Shop is in the Tasting Room and only accessible to International Festival Tasting ticketholders during their tasting session.

Tasty samples and refreshments provided by



FREE TICKET WITH HOTEL BOOKING

DON'T WINE AND DRIVE

Book a downtown hotel through StayVancouverHotels.com and get one FREE International Festival Tasting ticket (\$95–\$115 value). Choose from 39 hotels. One ticket per booking.

StayVancouverHotels.com

Subject to availability. Some conditions apply. Details online. Book by February 13.

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

Regional Tasting Stations

In addition to visiting the individual winery tables, stop by the following regional tasting stations, where you can explore the unique wines of a specific area of the wine world.

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.



Italian Chamber of Commerce
in Canada - West



Regional Tasting Stations

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 **#RoseAllDay** tasting stations to help guide you through the different wines.

BC LIQUORSTORES

Exclusive Retailer of the
2020 Vancouver International Wine Festival

TASTE THEN SHOP!

Pick up your festival favourites at the BC Liquor Stores Festival Wine Shop, located at the tasting room exit.

Watch for the **Blue Dot** Wine Festival Exclusive Products!

BUY NOW CARRY LATER

The BC Liquor Stores Festival Wine Shop offers a free bottle check service. Buy your selection early in the evening then have it set aside for you to pick up when you leave. For added convenience, purchases can be shipped free of charge to your local BC Liquor Store.

GET HOME SAFE FREE COMPASS TICKET

After the tasting, visit the BC Liquor Stores Get Home Safe booth, located inside the Festival Wine Shop, and pick up a complimentary transit ticket. The ride's on us!

BC LIQUOR STORES FESTIVAL WINE SHOP HOURS

Thursday, February 27	7:00 – 10:00 p.m.
Friday, February 28	7:00 – 10:00 p.m.
Saturday, February 29	2:30 – 5:00 p.m. and 7:00 – 10:00 p.m.

BC LIQUORSTORES
CELEBRATE LIFE...ENJOY RESPONSIBLY
www.bcliquorstores.com

Enhance Your Experience!



Delta Air Lines Tasting Lounge

Amplify your tasting experience: sample an assortment of festival bottles and enjoy light bites in an exclusive lounge adjacent to the Tasting Room. Learn about festival wines and get tasting advice for the room. Need a break from the crowds? Simply return to the lounge for a more intimate experience, complete with comfortable seating and a spectacular view.

Sponsored by



Friday, February 28
Saturday, February 29
VCC West,
Level 1, Ocean Foyer
1055 Canada Place
5:45-9 p.m.
(includes **International Festival Tasting**, 7-10 p.m.)
\$200 Friday
\$210 Saturday

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

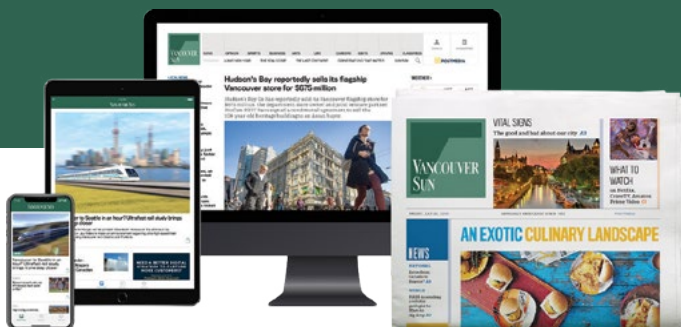
Priority access to the Tasting Room – no line-ups (priceless!)

Please note: You will be issued a badge for access to all Gold Pass events.

Full details, including wines, found at VanWineFest.ca

107 YEARS AS VANCOUVER'S TRUSTED VOICE

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VANCOUVERSUN.COM

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

Tuesday, February 25
The Vancouver Club,
UBC Room
915 West Hastings Street
4:30-6 p.m.
\$125

Sponsored by

BLACK HILLS
ESTATE WINERY

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

Thursday, February 27
VCC West,
meeting room 118
1055 Canada Place
5:15-6:45 p.m.
\$85

Sponsored by



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

Thursday, February 27
VCC West,
meeting room 109
1055 Canada Place
5:15-6:45 p.m.
\$110

Sponsored by



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 Blisson, 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 Haefelin, María 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*

Wine Seminars

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 Muguero, 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



TERMINAL CITY CLUB



Featured Speakers



Mark Allen
Area Director,
Maison Louis Latour
French Terroir Talk



Vanessa Aubert
Owner,
Aubert Vignobles
French Terroir Talk



Ross Baker
Winemaker,
Quails' Gate Winery
The Shape of Wine



Grant Bellve
International Manager,
Tyrrell's Wines
The Global Cru



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 Boscaini
Commercial Director, MASI Agricol
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 Coronica
Owner / Winemaker,
Coronica 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 Facciani
Export Sales & Marketing, North
America & Europe, Poderi dal Nespole
Grapes Unknown

Featured Speakers



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 Gismondini
Publisher, Gismondiniwine.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



Nicolas Haefelin
Oenologist & Specialist of
Jura Wines, Arthur Metz
Grapes Unknown



Alysha Harker
Regional Territory Manager,
Riedel Canada
The Shape of Wine



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 Jefford
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,
LangeTwins Collection of Family Wines
Blending California-style



Adrien Laurent
Director of Operations,
Paul Jaboulet Aîné
The Family Spirit; French Terroir Talk



María 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

Featured Speakers



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



Jaime Merino
North America Sales Director,
Viña Santa Ema
Wine 101: Explore Your Senses



José Luis Muguero
International Export Director /
Family Member, Marqués de Riscal
The Global Cru



Paride Nardotto
Export Manager,
Tommasi Family Estates
Grapes Unknown



James Nevison
Wine writer, *The Province*,
HadaGlass
Grapes Unknown



Thomas Price MS
Master Sommelier,
Jackson Family Wines
Blending California-style



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



Jorge Ramos
Export Director,
Fonseca
The Global Cru



Olivier Rivain
Export Manager,
Joseph Mellot
French Terroir Talk



Laurent Sauvage
Head Winemaker,
Fortant de France
Grapes Unknown



Ermes Scardova
Export Manager,
Medici Ermete
Grapes Unknown



Stéphane Schaeffer
Brand Ambassador,
François Martenot
French Terroir Talk



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



Ray Signorello
Proprietor,
Signorello Estate
Blending California-style



Rob Summers
Executive Winemaker,
Hester Creek Estate Winery
Grapes Unknown



Clovis Taittinger
General Manager,
Champagne Taittinger
The Family Spirit



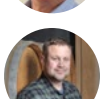
Cristiana Tiberio
Owner / Winemaker, Tiberio
*Grapes Unknown; Wine 101:
Explore Your Senses*



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



Lorenzo Zonin
Brand Ambassador / Family Member,
Zonin1821
Wine 101: Explore Your Senses

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





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 

 **Tuesday, February 25**
 *The Loft at Earls Yaletown*
1095 Mainland
 8-10 p.m.
 **\$75**

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 

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

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

 **Saturday, February 29**
 *VCC West, Level 3*
1055 Canada Place
 5:15-6:45 p.m.
 **\$59**




Festival at a Glance

☐ Lunch or Brunch
☐ Trade Only Event
☐ Wine & Food Grazing
☐ Winery Dinner

☐ Wine Mingler
☐ Wine Seminar
☐ Wine Tasting

VANCOUVER
 INTERNATIONAL
WINE FESTIVAL
 Feb 22–Mar 1, 2020





Saturday, February 22	Tuesday, February 25	Wednesday, February 26		Thursday, February 27	Friday, February 28	Saturday, February 29	Sunday, March 1
Bacchanalia GALA DINNER + AUCTION 6-11 p.m. Fairmont Hotel Vancouver <i>Winery Dinner, Auction</i> \$525/\$4,200 table of 8 Page 8 Monday, February 24	Nota Bene Library Tasting 4:30-6 p.m. The Vancouver Club <i>Wine Seminar</i> \$125 Page 17	Climate Change Symposium 9:30-11:45 a.m. VCC West <i>Industry Symposium</i> \$40	Languedoc with Gérard Bertrand 10-11:45 a.m. VCC West <i>Masterclass (Trade)</i> \$70	Vin Tour de France 9:30-11:30 a.m. VCC West <i>Theme Region Plenary (Trade)</i> \$75	Blind Tasting Journey: France 9:30-11:15 a.m. VCC West <i>WSET Seminar (Trade)</i> \$55	Bon Appétit 12-2 p.m. VCC West <i>Grazing Lunch</i> \$125 Page 30	 Vintners Brunch 11:30 a.m.-2 p.m. VCC West <i>Brunch</i> \$175 Page 32
	Born to Rhône 6:30-10 p.m. Elisa <i>Winery Dinner</i> \$225 Page 26	Keynote Speaker Lunch Featuring Andrew Jefford 12-1:30 p.m. VCC West <i>Sit-down Lunch</i> \$70		Principals Welcome Lunch 11:45 a.m.-1:15 p.m. VCC East <i>Buffet Lunch (Trade)</i> \$85	Emilia-Romagna's Native Grapes 9:30-11:15 a.m. VCC West <i>Wine Seminar (Trade)</i> \$55	Natural Wine, WTF? 9:30-11:15 a.m. VCC West <i>Wine Seminar (Trade)</i> \$55	
Black Hills in the Park 6:30-10 p.m. The Teahouse in Stanley Park <i>Winery Dinner</i> \$175 Page 26	The King of Madiran 6:30-10 p.m. Tableau Bar Bistro <i>Winery Dinner</i> \$225 Page 26	Burgundy and Beyond 6:30-10 p.m. Coast <i>Winery Dinner</i> \$175 Page 26	Discover Canadian Pinot Noir 1:45-3:30 p.m. VCC West <i>Masterclass (Trade)</i> \$55	BC: No Place Like It 3:45-5:30 p.m. VCC West <i>Masterclass (Trade)</i> \$55	Trade Tasting 2:30-5 p.m. VCC West Trade Buyer Entry 1:30 p.m. <i>Wine Tasting (Trade)</i> \$49/\$55 day-of	PICA Kitchen Party 11:30 a.m.-2 p.m. Pacific Institute of Culinary Arts <i>Wine-and-Food Pairing Grazing Lunch</i> \$99 Page 31	West Coast Rosé Brunch 11:30 a.m.-1:30 p.m. Prospect Point Stanley Park <i>Sit-down Brunch</i> \$89 Page 31
Viva Lombardy 6:30-10 p.m. Pourhouse Restaurant <i>Winery Dinner</i> \$175 Page 26	Combinado! 6:30-10 p.m. Widebeest <i>Winery Dinner</i> \$120 Page 27	L'Art de Vivre de Languedoc 6:30-10 p.m. The Vancouver Club <i>Winery Dinner</i> \$175 Page 27	Abruzzo Comes Alive 6:30-10 p.m. Homer St. Cafe and Bar <i>Winery Dinner</i> \$175 Page 28	Alsace, Synonymous with Hugel 6:30-10 p.m. L'Abattoir <i>Winery Dinner</i> \$225 Page 28	Blending California-style 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> \$85 Page 17	Celebrating Excellence: 17th Annual Awards Lunch Featuring France <i>Spirited Industry Professional Award, Sommelier of the Year, Wine Program Excellence Awards</i> 11:15 a.m.-1:15 p.m. VCC East <i>Buffet Lunch (Trade)</i> \$99	
For full event details and to buy tickets online visit VanWineFest.ca Or buy by phone at 604.873.3311 or 1.877.321.3121 All prices inclusive of wine, food (where applicable), gratuities, service charges, and taxes... No surprises at checkout! Winery dinners and StayVancouverHotels.com offer only available until February 13, 2020.	Michel Gassier @ Hawksworth 6:30-10 p.m. Hawksworth Restaurant <i>Winery Dinner</i> \$225 Page 27	The Best of BC – Farm to Glass 6:30-10 p.m. Honey Salt <i>Winery Dinner</i> \$145 Page 28	Duckhorn at The Victor 6:30-10 p.m. The Victor <i>Winery Dinner</i> \$175 Page 29	The Family Spirit 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> \$110 Page 17	Trade Tasting 2:30-5 p.m. VCC West Trade Buyer Entry 1:30 p.m. <i>Wine Tasting (Trade)</i> \$49/\$55 day-of	The Global Cru 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> \$100 Page 19	Rah, Rah, Rosé! 5:15-6:45 p.m. VCC West <i>Wine Mingler</i> \$59 Page 23
	A Taste of Croatia in Provence 6:30-10 p.m. Atlas Steak + Fish <i>Winery Dinner</i> \$175 Page 27	Jean-Luc Colombo in Provence 6:30-10 p.m. Provence Marinaside <i>Winery Dinner</i> \$225 Page 29	L'Instant Taittinger 6:30-10 p.m. Bacchus Restaurant <i>Winery Dinner</i> \$225 Page 29	Wine 101: Explore Your Senses 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> \$70 Page 18	France Terroir Talk 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> \$100 Page 18	Grapes Unknown 5:15-6:45 p.m. VCC West <i>Wine Seminar</i> \$70 Page 18	The Shape of Wine 5:15-6:45 p.m. Terminal City Club <i>Wine Seminar</i> \$125 Page 19
	A Worthwhile Investment 6:30-10 p.m. Brix & Mortar <i>Winery Dinner</i> \$145 Page 28	Omakase with Sorelle Bronca 6:30-10 p.m. Minami <i>Winery Dinner</i> \$225 Page 29	Toscana in the Kitchen 6:30-10 p.m. Italian Kitchen <i>Winery Dinner</i> \$145 Page 29	Festival Toast 5:45-7 p.m. VCC West <i>Wine Mingler Invitation & Gold Pass only</i>	Delta Air Lines Tasting Lounge 5:45-9 p.m. VCC West <i>Wine & Food Grazing</i> \$200 <i>Includes the International Festival Tasting</i> Page 15	Delta Air Lines Tasting Lounge 5:45-9 p.m. VCC West <i>Wine & Food Grazing</i> \$210 <i>Includes the International Festival Tasting</i> Page 15	
	Ça, c'est cool 8-10 p.m. The Loft at Earls Yaletown <i>Wine Mingler</i> \$75 Page 23	Ventoux Tour de Feast 6:30-10 p.m. Chambar <i>Winery Dinner</i> \$225 Page 29	California Crush 8:30-11 p.m. Waterview <i>Wine Mingler</i> \$75 Page 23	International Festival Tasting 7-10 p.m. VCC West <i>Wine Tasting</i> \$95/\$105 day-of Page 10	International Festival Tasting 7-10 p.m. VCC West <i>Wine Tasting</i> \$105/\$115 day-of Page 10	International Festival Tasting 7-10 p.m. VCC West <i>Wine Tasting</i> \$115/\$125 day-of Page 10	

Winery Dinners

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

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 icon 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**

Winery Dinners







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**

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

Abruzzo Comes Alive

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 CedarCreek) and Chef Jason Harper (Honey Salt) take us on a journey through the Okanagan Valley, pairing CedarCreek Estate wines with some of the freshest locally sourced ingredients BC has to offer.

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



Winery Dinners

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 Smithe 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-François 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 Pesquié, 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

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!





 **Saturday, February 29**
 **VCC West, Level 3**
1055 Canada Place
 12-2 p.m.
 **\$125**

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.

 **Saturday, February 29**
 **La Terrazza**
1088 Cambie Street
 11:30 a.m.-2 p.m.
 **\$160**
Ticket limit 4 per person

Sponsored by the participating wineries

Lively Lunches

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

 **Saturday, February 29**
 **Lift Bar Grill View**
333 Metchin Mews
 11 a.m.-1:30 p.m.
 **\$89**

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

 **Saturday, February 29**
 **Pacific Institute of Culinary Arts**
101 - 1505 West 2nd Avenue
 11:30 a.m.-1:30 p.m.
 **\$99**

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

 **Saturday, February 29**
 **Prospect Point Stanley Park**
5601 Stanley Park Drive
 11:30 a.m.-1:30 p.m.
 **\$89**

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.

 **Sunday, March 1**
 **VCC West, Ballroom D**
 1055 Canada Place
 11:30 a.m. - 2 p.m.
 **\$175**
 Available by phone or online



Participating Restaurants

Ballyhoo Public House
 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

Also featuring Arla Foods, San Pellegrino, and Nespresso coffee

Featured Wines

Mezzacorona Mezza di Mezza NV, *Trentino, Italy*
Segura Viudas Gran Cuvée Reserva DO Cava NV, *Penedès, Spain*
Culmina Family Estate Winery Unicus (Grüner Veltliner) 2018, *Golden Mile Bench, British Columbia*
Joseph Mellot Sincerete Sauvignon Blanc 2018, *Sancerre, France*
Quails' Gate Winery Chenin Blanc 2018, *Okanagan Valley, British Columbia*
Ste. Michelle Wine Estates Prayers of Saints Chardonnay 2018, *Columbia Valley, Washington*
Louis Jadot Bourgogne Chardonnay 2018, *Bourgogne, France*
Marqués de Riscal Rosato 2017, *Rioja, Spain*
Wines of Substance ViNO Rosé 2018, *Walla Walla, Washington*
Viña Undurraga T.H Pinot Noir 2017, *Maipo Valley, Chile*
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*
RED MTN "Dust Up" Cabernet Sauvignon 2016, *Red Mountain, Washington*
Zonin1821 Castello del Poggio Moscato Frizzante NV, *Veneto, Italy*

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CELEBRATING EXCELLENCE 2019

VANCOUVER
 INTERNATIONAL
 WINE FESTIVAL 

SPIRITED INDIVIDUAL PROFESSIONAL AWARD

DJ Kearney, *wine educator & writer*

SOMMELIER OF THE YEAR

Matthew Landry,
General Manager / Beverage Director,
The Stable House Bistro

VINTNERS BRUNCH JUDGES' CHOICE AWARD

Executive Chef David Mueller,
Bauhaus Restaurant

WINE PROGRAM EXCELLENCE AWARDS

2019

Sponsored by 

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 Yamasaki.

METRO VANCOUVER

Platinum

L'Abattoir
 AnnaLena
 Blue Water Cafe +
 Raw Bar
 Chambar
 CinCin Ristorante + Bar
 Hawksworth
 Restaurant
 Nightingale

Gold

Botanist
 Elisa – Best New Entry
 Savio Volpe
 Tap Restaurant
 Ugly Dumpling –
 Best Innovation
 Yuwa Japanese
 Cuisine

Silver

Ancora Waterfront
 Dining and Patio
 Captains Room
 Le Crocodile
 Fable Kitchen

Silver (continued)

Joe Fortes Seafood &
 Chop House
 Mott 32
 PiDiGiN
 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

WHISTLER

Gold

Il Caminetto

Silver

Araxi Restaurant
 + Oyster Bar

VANCOUVER ISLAND & COASTAL ISLANDS

Silver

10 Acres Kitchen
(Victoria)
 Agrius Restaurant
(Victoria)
 The Courtney Room
(Victoria)

Bronze

Sonora Resort
(Sonora Island)
 Zambri's *(Victoria)*

Honourable Mention

Artisan Bistro *(Victoria)*
 Summit Restaurant at
 the Villa Eyrie Resort
(Malahat)

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.

Wineries

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 Lurton
François Martenot
François Martenot
Gabriel Meffre

Les Vins Georges Duboeuf
Gérard Bertrand
Les Grands Chais de France
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 Pesquié
Piper-Heidsieck /
Charles Heidsieck
Saget la Perrière
Maison Sichel
Champagne Taittinger
Turquoise Life
Ulysse Cazabonne



Wineries

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

Osoyoos Larose
Painted Rock Estate Winery
Phantom Creek Estates
Poplar Grove
Quails' Gate Winery
Tightrope Winery
TIME Winery
Tinhorn Creek Vineyards
Unsworth Vineyards
The View Winery and Vineyard

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

Franc Arman Winery

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
Henkel & 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 ItalTrade.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 Nespole
Rocca delle Macie
Savian Winemaker

Sorelle Bronca
Tiberio
Tommasi Family Estates
Villa Sandi
Zonin1821

Wineries



JAPAN

SAKE

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

ROMANIA

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

LacertA Liliac – The Wine of Transylvania

SPAIN

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

Iberwine
Bodegas Juan Gil
Marqués de Riscal

Bodega Sarmentero
Segura Viudas
Verum Bodegas y Viñedos

URUGUAY

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

Bodega Garzón

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

HAZY NIGHTS. CLEAR CONSCIENCE.

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

GET HOME
SAFE 
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SPECIAL EVENTS



TASTING ROOM



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Australian Consulate
Consulate General of Chile
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Consulate General of France
Consulate General of the
Federal Republic of Germany
Consulate General of Italy

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

Thank You For Your Support

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Authentic Wine & Spirits Merchants
BCwineshop
The Bacchus Group
Blue Note Wine & Spirits
Boushelong Wine & Spirit International
Breakthru Beverage Canada
Charton-Hobbs
Corby Spirit and Wine
Dandurand
Delegat Canada
The Delf Group
Domovina Wines
Dream Wines
The Drinks List
Evolution Fine Wines
HQ Wine + Spirits
Icon Wine and Spirits
International Cellars
Landmark Selections
Lone Tree Cellars

Mark Anthony Wine & Spirits
Pacific Wine & Spirits
Patagonia Imports
Principle Fine Wines
Quaff Wines & Spirits
Red & Wine
Renaissance Wine Merchants
Revelry Import Company
Roust Canada
Select Wines
Southern Glazer's Wine and Spirits
Stile Brands
Summit Fine Wines
Trajectory Beverage Partners
Trialto Wine Group
Univins and Spirits
Venport Wines
Vintage Corks
Vintage West Wine Marketing
The Wine Syndicate
Wodka Vines Agency
World Wine Synergy

Participating Wine Region Organizations

British Columbia Wine Institute
California Wines
Canadian Vintners Association
Enoteca Regionale Emilia Romagna

Wines of Germany
New Zealand Winegrowers
Winery Association of Nova Scotia
Wines of South Africa

Thank You For Your Support

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Atlas Steak + Fish	Lot 185 Café & Wine Bar
Ballyhoo Public House	Minami
Bacchus Restaurant	Notch8 at Fairmont Hotel Vancouver
Bauhaus Restaurant	Old Vines The Restaurant at Quails' Gate
Brix & Mortar	Origo Club
Chambar	Pacific Institute of Culinary Arts
Cibo Trattoria	Pan Pacific Hotel
Coast	Pourhouse Restaurant
D'oro Gelato e Caffè	Prospect Point Stanley Park
Elisa	Provence Marinaside
Fairmont Hotel Vancouver	Shangri-La Hotel
Fanny Bay Oyster Bar	Showcase Restaurant and Bar
Hawthorn Restaurant	Tableau Bar Bistro
Homer St. Cafe and Bar	The Teahouse in Stanley Park
Honey Salt	Terminal City Club
Juniper Restaurant & Bar	Tuc Craft Kitchen
Italian Kitchen	The Vancouver Club
La Terrazza	Vancouver Convention Centre
La Salle College Vancouver	The Victor
L'Abattoir	Waterview
Lift Bar Grill View	Wilbeest
The Loft at Earls Yaletown	

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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

Chris Andraza, <i>Fanny Bay Oyster Bar</i>	Mark Massicotte, <i>Vancouver Convention Centre</i>
Ned Bell, <i>The Vancouver Club</i>	Ian McHale, <i>Wilbeest</i>
Chris Bisaro, <i>Brix & Mortar</i>	Adam Meade, <i>The Teahouse in Stanley Park</i>
Garett Blundell, <i>The Victor</i>	Sean Murray, <i>Pan Pacific Hotel</i>
James Bowen, <i>Vancouver Convention Centre</i>	Ken Nakano, <i>Shangri-La Hotel</i>
Mark Burton, <i>Pacific Institute of Culinary Arts</i>	David Pan, <i>Origo Club</i>
Jonathan Chovancek, <i>Homer Street Cafe and Bar</i>	Soojin Park, <i>Lift Bar Grill View</i>
Warren Chow, <i>Juniper Restaurant & Bar</i>	Dennis Peckham, <i>Notch8 at Fairmont Hotel Vancouver</i>
Lee Cooper, <i>L'Abattoir</i>	Parmida Poustchi, <i>D'oro Gelato e Caffè</i>
Saulo de Tarso, <i>Prospect Point Stanley Park</i>	Atifa Prinsloo, <i>La Salle College</i>
Alan Ferrer, <i>Minami</i>	Jean-Francis Quaglia, <i>Provence Marinaside</i>
Murray Flaherty, <i>Coast</i>	Andrew Richardson, <i>Elisa</i>
Roy Flemming, <i>Tuc Craft Kitchen</i>	Nico Schuermans, <i>Chambar</i>
Ryan Gauthier, <i>Italian Kitchen</i>	Thomas Shorthouse, <i>Tableau Bar Bistro</i>
Jason Harper, <i>Honey Salt</i>	Roger Sleiman, <i>Old Vines The Restaurant at Quails' Gate</i>
David Hawthorn, <i>Hawthorn Restaurant</i>	Neil Taylor, <i>Homeblock at CedarCreek</i>
Jesse Hochhausen, <i>Showcase Restaurant and Bar</i>	James Thomson, <i>Atlas Steak + Fish</i>
Gennaro Iorio, <i>La Terrazza</i>	Richard Udy, <i>Fairmont Hotel Vancouver</i>
Levi Johnston, <i>Tableau Bar Bistro</i>	Alessandro Vianello, <i>Pourhouse Restaurant</i>
Christian Kuehnle, <i>Bauhaus Restaurant</i>	Anna Yeh, <i>Lot 185 Café & Wine Bar</i>
Montgomery Lau, <i>Bacchus Restaurant</i>	Brian Zuzarte, <i>Ballyhoo Public House</i>
Curtis Luk, <i>Cibo Trattoria</i>	
Francesco Mambrini, <i>D'oro Gelato e Caffè</i>	

Event Coordinators

<i>Abruzzo Comes Alive:</i> Chris Harrison	<i>The Family Spirit:</i> Colleen Wilkinson
<i>Alsace, Synonymous with Hugel:</i> Nav Sidhu	<i>Jean-Luc Colombo in Provence:</i> Carmen D'Onofrio
<i>BC: No Place Like It:</i> Laura Kittmer	<i>The King of Madiran:</i> Andrea Harrison
<i>The Best of BC – Farm to Glass:</i> Andrea Harrison	<i>Languedoc with Gérard Bertrand:</i> Colleen Wilkinson
<i>Black Hills in the Park:</i> Andrew Doyle	<i>L'Art de Vivre de Languedoc:</i> Colleen Wilkinson
<i>Blending California-style:</i> Rick Slomka / Celeste Finn	<i>L'Instant Taittinger:</i> Colleen Wilkinson
<i>Blind Tasting Journey: France:</i> Chloe Delanne	<i>Michel Gassier @ Hawthorn:</i> Jeff Curry
<i>Born to Rhône:</i> Karin Enge	<i>Nota Bene Library Tasting:</i> Andrew Doyle
<i>Burgundy and Beyond:</i> Andrea Harrison	<i>Omakase with Sorelle Bronca:</i> Kristie Or
<i>California Crush:</i> Rick Slomka / Celeste Finn	<i>Principals Welcome Lunch:</i> Michelle Delf
<i>Ça, c'est cool:</i> David Stansfield	<i>The Shape of Wine:</i> Alysha Harker
<i>Combinado!:</i> Eyad Khadra	<i>A Taste of Croatia:</i> Tom Dusevic
<i>Dine Italia:</i> Carmen D'Onofrio	<i>Toscana in the Kitchen:</i> Vanessa Swanson
<i>Discover Canadian Pinot Noir:</i> Laura Kittmer	<i>Ventoux Tour de Feast:</i> Vanessa Swanson
<i>Duckhorn at The Victor:</i> Nicholas Sabanis	<i>Viva Lombardy:</i> Chris Harrison
<i>Emilia-Romagna's Native Grapes:</i> Alex Martyniak	<i>A Worthwhile Investment:</i> Dina Clark

Curtain Call

Trade Days Speakers

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

Julie Albin DipWSET, *Blind Tasting Journey: France*
Richard Angove, *Climate Change Symposium*
Stefan Arnason, *BC: No Place Like It*
Charlie Baessler, *Discover Canadian Pinot Noir*
Michael Bartier, *Natural Wine, WTF?*
Ross Baker, *BC: No Place Like It*
G rard Bertrand, *Languedoc with G rard Bertrand*
Jon Bonn , *Natural Wine, WTF?; Vin Tour de France*
Michelle Bouffard, *Climate Change Symposium*
Antonella Bronca, *Natural Wine, WTF?*
Felicity Carter, *Climate Change Symposium*
Marta Chiavacci, *Emilia-Romagna's Native Grapes*
Marcel Combes, *Vin Tour de France*
Pierre Corvisier, *Climate Change Symposium*
Michael Clark, *BC: No Place Like It*
Janet Dorozynski, *Discover Canadian Pinot Noir*
Laurent Drouhin, *Vin Tour de France*
Julien Dugas, *Natural Wine, WTF?*
Matt Dumayne, *Natural Wine, WTF?*
Bernard Duseigneur, *Natural Wine, WTF?;*
Vin Tour de France
Daniel Facciani, *Emilia-Romagna's Native Grapes*
Michael Fagin, *Climate Change Symposium*
Michel Gassier, *Vin Tour de France*
Anthony Gismondi, *Languedoc with G rard Bertrand*
Daniel Grace, *Natural Wine, WTF?*
Harry Hertscheg, *Principals Welcome Lunch*
Jean Fr d ric Hugel, *Vin Tour de France*

Katie Jackson, *Climate Change Symposium*
Andrew Jefford, *Keynote Speaker Lunch;*
Vin Tour de France
Christine Kamine, *Blind Tasting Journey: France*
Adrien Laurent, *Vin Tour de France*
Sophie Lui, *17th Annual Awards Lunch*
Ambrogio Manzi, *Emilia-Romagna's Native Grapes*
JAK Meyer, *BC: No Place Like It*
Eugene Mlynczyk MW, *Discover Canadian Pinot Noir*
Andrew Moon, *Natural Wine, WTF?*
Lenz Moser, *Climate Change Symposium*
Heleen Pannekoek, *BC: No Place Like It*
Rhys Pender MW, *Discover Canadian Pinot Noir*
Barbara Philip MW, *BC: No Place Like It*
Brent Rowland, *Natural Wine, WTF?*
Dave Rudman DipWSET, *Blind Tasting Journey: France*
Ermes Scardova, *Emilia-Romagna's Native Grapes*
Julian Scholefield, *Discover Canadian Pinot Noir*
Caroline Shaller, *BC: No Place Like It*
Dwight Sick, *Discover Canadian Pinot Noir*
John Skinner, *BC: No Place Like It*
Pier-Alexis Souli re MS, *Natural Wine, WTF?*
Clovis Taittinger, *Vin Tour de France*
Chris Turyk, *BC: No Place Like It;*
Discover Canadian Pinot Noir
Taylor Whelan, *Discover Canadian Pinot Noir*

Event Hosts

Marcena Croy (Pouring Team Leader), Dolores Bzedl, Shawn Cheng, Krista Constantineau, Jennifer Cot , Trish Jolay, Ashli Komaryk, Jonathan Lai, Anita Livingstone, Raymond Milne, Raja Sabbagha, Edison Tran, Simon Tse, Gillian Wilson-Haffenden

Volunteers

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

Wine Program Excellence Judges

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

Curtain Call

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Box Office Manager: Jackie Schwarz	Sommelier Team Lead: Brian Epp
Box Office Coordinator: Tory Ip	Wine Logistics Coordinators: Josh Clark, Mark Safioles
Office Coordinator: Tina Forster	Tasting Room Coordinators: Dennis Goodridge, Robert Whyte
Accountant: Lucy Lai	

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.

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