



The Wine World is Here

FEATURING
FRANCE

VIVE LA FRANCE!

For 42 years, the Vancouver International Wine Festival has connected festivalgoers directly with some of the world’s top winemakers. And this year is no exception. You can find these renowned vine stars pouring and discussing their wines at the International Festival Tastings and at winery dinners and special tastings noted.

All events at Vancouver Convention Centre West unless otherwise noted.

VINE STARS FROM FRANCE

Below are a few of the people behind the outstanding French wines you’ll enjoy at #VIWF 2020. In addition to meeting French vine stars in the **Tasting Room** (February 27 & 28, 7-10 p.m. and February 29, 2:30-5 p.m. and 7-10 p.m.), you can meet all 42 of them at the **Bon Appétit** lunch. This culinary journey through 10 French regions is on Saturday, February 29, 12-2 p.m., at Vancouver Convention Centre West.

Vanessa Aubert Owner, Aubert Vignobles



Vanessa Aubert is part of the eighth generation to helm Aubert Vignobles, with her cousins Héloïse and Yohan and their fathers, Daniel, Alain, and Jean-Claude. She has degrees from the University of Bordeaux in oenology and commercial management and trained in Japan.

- Meet at:**
- **French Terroir Talk**, *seminar*, Friday, February 28, 5:15-6:45 p.m.



Gérard Bertrand Owner, Gérard Bertrand



Gérard Bertrand owns or manages 13 estates in the Languedoc Roussillon region and is dedicated to revealing the full potential of Languedoc wine. In 2013, he was awarded the title of Red Winemaker of the Year 2012 in the International Wine Challenge.

- Meet at:**
- **L’Art de Vivre de Languedoc**, *dinner*, Tuesday, February 25, 6:30-10 p.m.

Jean-Luc Colombo Owner & Winemaker, Jean-Luc Colombo



Jean-Luc Colombo acquired his first vineyard in Cornas in 1986. He and his wife created the “Centre Oenologique des Côtes du Rhône,” and he has been a consulting winemaker for some of the best domains in the Rhône Valley, Provence and Bordeaux for more than 25 years.

- Meet at:**
- **Jean-Luc Colombo in Provence**, *dinner*, Provence Marinaside, Wednesday, February 26, 6:30-10 p.m.
 - **Wine 101: Explore Your Senses**, *seminar*, Thursday, February 27, 5:15-6:45 p.m.
 - **French Terroir Talk**, *seminar*, Friday, February 28, 5:15-6:45 p.m.
 - **The Global Cru**, *seminar*, Saturday, February 29, 5:15-6:45 p.m.

Laurent Drouhin Global Export Director / Family Member, Maison Joseph Drouhin



Laurent Drouhin joined the family winery in 1993 and became sales manager for the French capital, directing a team calling on restaurants, retailers and individual collectors. In addition to his current role as export director, he is involved with communications and public relations activities.

- Meet at:**
- **Bacchanalia Gala Dinner + Auction**, *dinner*, Fairmont Hotel Vancouver, Saturday, February 22, 6-11 p.m.
 - **Ça, c’est cool, mingler**, The Loft at Earls Yaletown, Tuesday, February 25, 8-10 p.m.
 - **The Family Spirit**, *seminar*, Thursday, February 27, 5:15-6:45 p.m.
 - **French Terroir Talk**, *seminar*, Friday, February 28, 5:15-6:45 p.m.

Julien Dugas Winemaker, Domaine Boutinot



After completing six years of study in oenology and viticulture, Julien Dugas began his career as a winemaker, focused on the south of France. He has made wine in many of the key villages and Crus of the Southern Rhône, as well as further afield in South Africa.

- Meet at:**
- **French Terroir Talk**, *seminar*, Friday, February 28, 5:15-6:45 p.m.



Bernard Duseigneur Owner / Winemaker, Domaine Duseigneur



Bernard Duseigneur is the 5th generation winemaker in his family, joining the family estate in 2002 after a career as an investment banker. Bernard also joined the Biodyvin group the same year and obtained the biodynamic certification in 2004.

- Meet at:**
- **Grapes Unknown**, *seminar*, Friday, February 28, 5:15-6:45 p.m.

Michel Gassier Vigneron, Domaine Michel Gassier / Les Halos de Jupiter



With encyclopedic knowledge of the wines and terroirs of the Rhône, as well as of his native Costières de Nîmes, Michel Gassier is a restless and innovative vigneron. His family has been growing grapes and making wine in the Costières de Nîmes for four generations.

- Meet at:**
- **Michel Gassier @ Hawksworth**, *dinner*, Hawksworth Restaurant, Tuesday, February 25, 6:30-10 p.m.
 - **Festival Toast**, *mingler*, Thursday, February 27, 5:45-7 p.m.
 - **French Terroir Talk**, *seminar*, Friday, February 28, 5:15-6:45 p.m.



Nicolas Haeffelin Oenologist & Specialist of Alsace Wines, Arthur Metz



Nicolas is an experienced oenologist, and spent time in New Zealand as an assistant winemaker and worked with Antonin Rodet in Burgundy as part of his training. His family has deep roots in the Alsace, with a winemaker in each generation since 1560.

- Meet at:**
- **Ça, c’est cool, mingler**, The Loft at Earls Yaletown, Tuesday, February 25, 8-10 p.m.
 - **Grapes Unknown**, *seminar*, Friday, February 28, 5:15-6:45 p.m.

Jean Frédéric Hugel 13th generation of Famille Hugel in Riquewihr, Hugel & Fils



Jean Frédéric Hugel is in charge of promoting Famille Hugel abroad and works collaboratively with his family on the harvest and business decisions. He represents the 13th generation of Famille Hugel, who have produced wine in Riquewihr, Alsace, since 1639.

- Meet at:**
- **Alsace, Synonymous with Hugel**, *dinner*, L’Abattoir, Wednesday, February 26, 6:30-10 p.m.
 - **French Terroir Talk**, *seminar*, Friday, February 28, 5:15-6:45 p.m.



Andrew Jefford Contributing editor, columnist, Decanter and The World of Fine Wine

Since becoming a wine writer in 1988, Andrew Jefford has written for many British newspapers; he is today contributing editor and a regular columnist for both *Decanter* and *The World of Fine Wine*. He has written twelve books and guides and won eight Roederer Awards and eight Glenfiddich Awards for his journalism.

- Meet at:**
- **French Terroir Talk**, *seminar*, Friday, February 28, 5:15-6:45 p.m.
 - **Festival Toast**, *mingler*, Thursday, February 27, 5:45-7 p.m.



Clovis Taittinger General Manager, Champagne Taittinger



The eldest child of Pierre Emmanuel Taittinger, President of Champagne Taittinger, Clovis joined the family business in September 2007. He represents the family’s name worldwide and is in charge of grapes suppliers and growers relationships.

- Meet at:**
- **Bacchanalia Gala Dinner + Auction**, *dinner*, Fairmont Hotel Vancouver, Saturday, February 22, 6-11 p.m.
 - **L’Instant Taittinger**, *dinner*, Bacchus Restaurant, Wednesday, February 26, 6:30-10 p.m.
 - **The Family Spirit**, *seminar*, Thursday, February 27, 5:15-6:45 p.m.



TICKETS ON SALE WEDNESDAY, JANUARY 8 AT 9:30 A.M.

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- Full details online at VanWineFest.ca
- Click the interactive Festival at a Glance for event details
- If you’re in our database, your brochure is in the mail. Or pick one up at your local BC Liquor Store or wine shop.
- Or download one online
- It’s a deal! All ticket prices include wine, food (if it is a food event), gratuities, service charges, and taxes. No additional charges
- Phone orders Monday-Friday, 9:30 a.m.-5 p.m.
- In person at 202-162 West 1st Avenue, Vancouver, BC. Monday-Friday, 9:30 a.m.-5 p.m.
- Trade Days Conference tickets on sale Wednesday, January 22 at 9:30 a.m. (available to wine and hospitality professionals only)

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

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Get the latest news by signing up for our e-news at VanWineFest.ca.

THE VINE STARS ARE HERE

VINE STARS FROM THE REST OF THE WORLD

Laura Catena

Managing Director and Catena Institute of Wine Founder and Board, Bodega Catena Zapata



Vintner, author and emergency room doctor, Laura Catena has been called the Face of Argentine Wine. A physician and biologist, she is managing director of Bodega Catena Zapata and Luca Winery and author of Argentina’s definitive wine guide, *Vino Argentino*.

- Meet at:**
- **Gusto Latinoamericano**, *lunch*, Lift Bar Grill View, Saturday, February 29, 11 a.m.-1:30 p.m.
 - **The Global Cru**, *seminar*, Saturday, February 29, 5:15-6:45 p.m.



Emily Faulconer

Head Winemaker, Viña Carmen



Emily Faulconer has worked in wineries in Chile, the United States, New Zealand, and France. She is responsible for the premium range of Carmen, focusing on producing wines showing specific varietal and terroir identity, as well as strengthening Carmen’s innovation projects.

- Meet at:**
- **Gusto Latinoamericano**, *lunch*, Lift Bar Grill View, Saturday, February 29, 11 a.m.-1:30 p.m.
 - **The Global Cru**, *seminar*, Saturday, February 29, 5:15-6:45 p.m.

Anthony Gismondi

Wine writer, *Vancouver Sun*; publisher, Gismondionwine.com



Anthony Gismondi’s twice-weekly column at the *Vancouver Sun* is distributed across Canada through Postmedia Network. He is also the co-host of BC Food and Wine Radio, and publishes the wine review website, *gismondionwine.com*.

- Meet at:**
- **The Family Spirit**, *seminar*, Thursday, February 27, 5:15-6:45 p.m.
 - In the Tasting Room at the BC Food and Wine Radio broadcast station

Maria Lopez

Owner / Winemaker, Bodega Sarmentero



After living among wine in different cities of Spain, France and USA (Napa Valley), Maria is now home with her family in Valladolid. Maria is the director of operations of Bodega Sarmentero and shares the duty of winemaking with her mother, Amparo.

- Meet at:**
- **Grapes Unknown**, *seminar*, Friday, February 28, 5:15-6:45 p.m.
 - **Rah, Rah, Rosé!**, *mingler*, Saturday, February 29, 5:15-6:45 p.m.

Thomas Price MS

Estates Division Wine Educator & Master Sommelier, Jackson Family Wines: Oregon Zapata



With more than three decades in the restaurant industry, Thomas Price obtained his Master Sommelier certification in 2012 and joined Jackson Family Wines in February 2014. As National Wine Educator, he shares his passion for wine with his guests and friends, one bottle at a time.

- Meet at:**
- **Blending California-style**, *seminar*, Thursday, February 27, 5:15-6:45 p.m.
 - **PICA Kitchen Party**, *lunch*, Pacific Institute of Culinary Arts, Saturday, February 29, 11:30 a.m.-1:30 p.m.

Cristiana Tiberio

Owner / Winemaker, Tiberio



Cristiana Tiberio took over the family estate winery in 2008 with her brother and handles winemaking duties. A chemistry graduate, she teaches winemaking chemistry and sommelier classes, and has trained extensively in France, Germany, and Australia.

- Meet at:**
- **Wine 101: Explore Your Senses**, *seminar*, Thursday, February 27, 5:15-6:45 p.m.
 - **Grapes Unknown**, *seminar*, Friday, February 28, 5:15-6:45 p.m.
 - **Rah, Rah, Rosé**, *mingler*, Saturday, February 29, 5:15-6:45 p.m.

Ross Wise

Winemaker, Black Hills Estate Winery



Originally from New Zealand, Ross Wise has over 16 years of winemaking, viticulture and consulting experience in New Zealand, Ontario, and British Columbia. He holds a WSET Level 4 Diploma in Wines and Spirits and is pursuing his Master of Wine

- Meet at:**
- **Black Hills in the Park**, *dinner*, The Teahouse in Stanley Park, Monday, February 24, 6:30-10 p.m.
 - **Nota Bene Library Tasting**, *seminar*, The Vancouver Club, Tuesday, February 25, 4:30-6 p.m.
 - **The Shape of Wine**, *seminar*, Terminal City Club, Saturday, February 29, 5:15-6:45 p.m.



Antonio Zaccheo, Jr. Owner, Carpineto



Antonio Zaccheo, Jr., spent much of his youth working in Carpineto’s Tuscan estates. Antonio worked in the US with Cargill Inc, before becoming VP, Chief of Operations at the Wente Vineyards portfolio of wineries, before returning to Carpineto to expand their presence in key world markets.

- Meet at:**
- **Dine Italia**, *lunch*, Saturday, February 29, 11:30 a.m.-2 p.m.
 - **The Global Cru**, *seminar*, Saturday, February 29, 5:15-6:45 p.m.

“ONE OF THE VERY BEST WINE FESTIVALS IN THE WORLD”

INTERNATIONAL FESTIVAL TASTINGS (IFT)

The Tasting Room at the Vancouver Convention Centre is the heart of the festival and home to four International Festival Tastings over three days, February 27, 28 and 29. You’ll find ~725 wines offered by 163 wineries from 16 countries, as well as six tasting stations.

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MAKE A WEEKEND OF IT
Free ticket with hotel booking
Book a downtown hotel through **StayVancouverHotels.com** and get one **FREE International Festival Tasting ticket** (up to \$115 value). Choose from four tastings and 39 hotels. Please don’t wine and drive!

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.



DELTA AIR LINES TASTING LOUNGE

February 28 or 29, 5:45-9 p.m., \$200-\$210 *(includes that evening’s IFT)*
Amplify your tasting experience: sample an assortment of festival bottles, curated by wine experts, and enjoy some light bites in an exclusive lounge adjacent to the Tasting Room. Learn more 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.



FREE BOTTLE CHECK, FREE SHIPPING

The on-site BC Liquor Store sells all wines sampled at the International Festival Tastings. (A ticket for the current IFT session is required to use the store). Don’t wait until the tasting ends to make your purchases; some coveted wines sell out fast. A free bottle check service is available. Buy your selections early and bottle check them until you’re ready to leave. Repeat as necessary. And whether you buy one bottle or 100, wines can be shipped for free to a BC Liquor Store anywhere in the province.

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Saturday Night! Feb 22, 2020

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