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INTERNATIONAL
WINE FESTIVAL
TRADE DAYS



FEB 26-28

Trade Days Conference

FEATURING



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Bacchanalia
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Saturday Night! Feb 22, 2020

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Highlights

TRADE DAYS
CONFERENCE
Feb 26-28, 2020

The Wine World is Here... To Do Business with You

42nd Vancouver International Wine Festival

1,450+ wines • 16 countries • 163 wineries • 57 events • 8 days • 25,000 wine lovers

#1 Food, Wine & Hospitality Event in Canada, *BizBash*

Best International Wine Festival, North America, *LUX Life Magazine*

The Trade Days Conference is an integral part of Canada's premier wine show, designed to meet the needs of professionals in the hospitality and food and beverage industries. These trade-focused events are intended to increase knowledge and expertise, introduce exciting new wines to the marketplace, and encourage networking opportunities. Three days of seminars and tastings will introduce sommeliers, retailers, buyers, servers, chefs and media to the latest industry trends. With leading wine experts and principals from around the world pouring their products and sharing their trade secrets in person, this is without a doubt the pre-eminent opportunity in Canada to meet the people behind the wines you sell and serve.

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The Vancouver International Wine Festival is co-hosted with the consulates, embassies and high commissions of our participating countries. For a list of each event's co-hosts, visit VanWineFest.ca.

Consulate General of Argentina
Australian Consulate
Consulate General of Chile
Embassy of the Republic of Croatia
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

Full details, including wines, found at VanWineFest.ca

Greetings



Since 1979, the Vancouver International Wine Festival has contributed to British Columbia's increasingly sophisticated wine and food culture. Our three-day trade conference helps industry professionals stay ahead of the curve in the fast-paced wine world, while offering prime opportunities to build connections for your business, as well as celebrating excellence in our hospitality community.

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.

We also extend a warm welcome to the increasing number of wine buyers, media and social influencers attending from out-of-province.

See you during Trade Days. Cheers!

Harry Hertscheg DipWSET

Executive Director, Vancouver International Wine Festival



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



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

Trade Days events are restricted to those in the wine, restaurant and hospitality industries who buy, sell, serve or market wine. Individuals purchasing tickets for these events **must register** and provide their name, occupational title, and the name of their establishment prior to booking. A name tag with this information is required for entry to all trade tasting sessions, including the Trade Buyers Entry.

Tickets to all Trade Days events go on sale **Wednesday, January 22 at 9:30 a.m.**

Tickets are available online at VanWineFest.ca

By phone: **604.873.3311** Toll free: **1.877.321.3121**

In person: **BMO Theatre Centre, 202-162 West 1st Avenue, Vancouver**

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.
- Ticket limits apply to some events.
- Winery dinners and StayVancouverHotels.com offer are only available until **February 13**.
- Program is subject to change.
- All ticket prices include wine, food (if it is a food event), gratuities, service charges and taxes. No surprises at checkout!
- We are unable to 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.

Printed festival information is subject to change without notice.

Visit VanWineFest.ca for current program details and further ticketing information.

Why do I have to register for Trade Days events?

1. All Trade Days events are restricted to those in the wine, restaurant and hospitality industries who buy, sell, serve or market wine in their business. In order to ensure that these events are only purchased by the above groups, each individual must register online, in person or by phone.
2. Trade tastings require a nametag to access the room. Name tags identify two types of Trade clients: Buyer or Trade:
 - Buyer is defined as wine & food industry trade professional who purchases multiple cases of wine per month on behalf of their establishment.
 - Trade is defined as members of the hospitality and food and beverage industry.

The registration process directs the customer to the correct tasting event and captures a name/title/company so that a nametag can be provided and mailed to the customer. Trade registration for nametags will be available onsite two hours prior to the event at the venue "Trade Registration" tables if a nametag has not been received in time.

3. It is a courtesy for both the wine producers and the attendees to know who the principal is pouring the wine and for the wine producer to know who is tasting their wines.

Follow us on Facebook , Twitter , Instagram  and LinkedIn  @[VanWineFest](https://www.facebook.com/VanWineFest) and join the [#VIWF](https://www.facebook.com/VanWineFest) conversation online. Get all the latest updates by signing up for our e-news at VanWineFest.ca.

Welcome to the Wine Regions of France

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

1 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

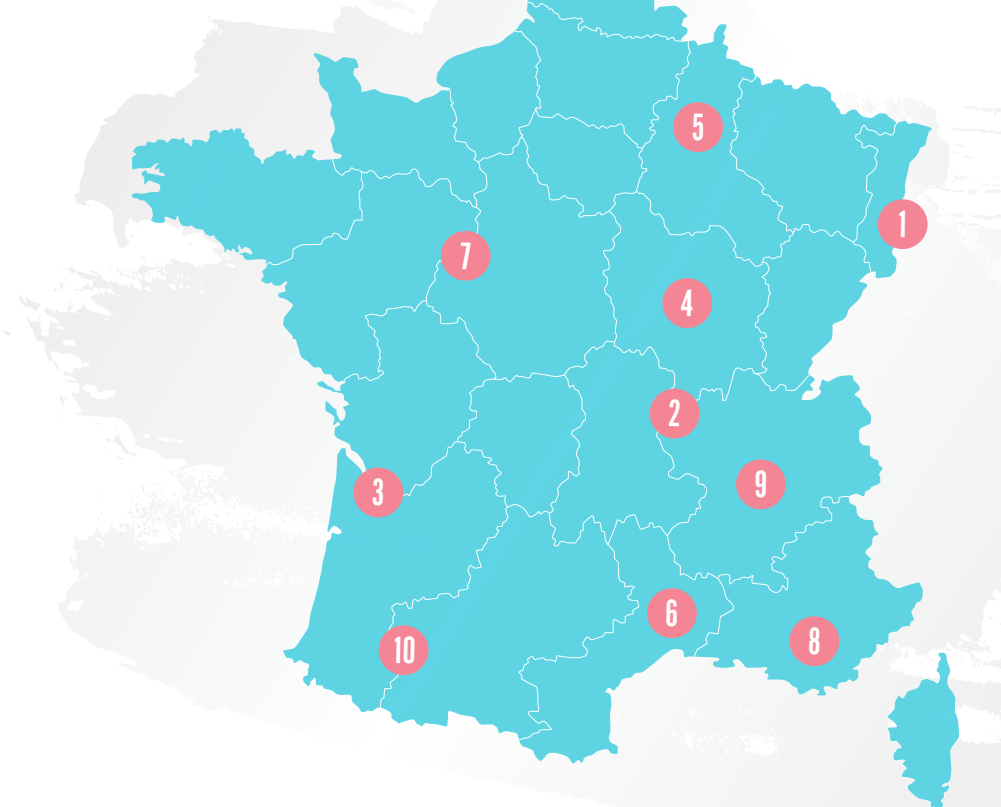
Home of the wine world's most prestigious bubbles, Champagne is both the region and the wine. Only wines made from grapes grown in the 75,000 acres of Champagne vineyards and produced in the *méthode traditionnelle*, where the secondary fermentation takes place in the bottle, can legally be called Champagne.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

BC LIQUOR STORES

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 TRADE HOURS

Thursday, February 27 1:30 – 5:00 p.m.
Friday, February 28 1:30 – 5:00 p.m.

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

Trade Days Pass

The Trade Days Pass provides badge and ticket access to the trade portion of the festival. Passes are available only to those in the wine, restaurant and hospitality industries who buy, sell, serve or market wine in their business. **Registration is required.**

Passes are available online, by phone at **604.873.3311** or **1.877.321.3121**, or in person at **202-162 West 1st Avenue, Vancouver.**

\$400 (\$612 value)

Thursday, February 27, 2020

Vin Tour de France

9:30-11:30 a.m.
VCC West, meeting room 109
Theme Region Plenary

+

Principals Welcome Lunch

11:45 a.m.-1:15 p.m.
VCC East, Exhibit Hall A
Buffet Lunch

+

Trade Tasting with Buyers Entry

1:30-5 p.m.
VCC West, Ballroom C
Wine Tasting

+

International Festival Tasting

7-10 p.m.
VCC West, Ballroom C
Wine Tasting

Friday, February 28, 2020

One of the following three seminars:

Blind Tasting Journey: France

9:30-11:15 a.m.
VCC West, meeting room 109

OR

Emilia-Romagna's Native Grapes

9:30-11:15 a.m.
VCC West, meeting room 118

OR

Natural Wine, WFT?

9:30-11:15 a.m.
VCC West, meeting room 110

+

Celebrating Excellence: 17th Annual Awards Lunch Featuring France

11:15 a.m.-1:15 p.m.
VCC East, meeting room 1
Buffet Lunch

+

Trade Tasting with Buyers Entry

1:30-5 p.m.
VCC West, Ballroom C
Wine Tasting

+

International Festival Tasting

7-10 p.m.
VCC West, Ballroom C
Wine Tasting

Note: Please note that a ticket is required for all the above events with the exception of trade tastings sessions and International Festival Tastings, where a badge will allow access. The Trade Days Pass (TDP) badge will be mailed with tickets in late January 2020.

Also of interest to members of the trade:

AIDV Canada Conference Monday, February 24
For more information, please visit aidv.ca/conference



Trade Tasting, presented by ContainerWorld

~875 wines • 16 countries • 163 wineries

The Trade Tasting, presented by ContainerWorld, is the best opportunity to explore the Tasting Room with your industry peers. This is a fantastic chance to meet wine producers from around the world, to taste rare wines, and perhaps to discover the next big thing in the industry.

146 Exclusive Wines (plus ~725 festival wines) available

These tastings are not only an excellent opportunity to network and taste away from the evening crowds, but also a chance to sample 146 wines of unique or special interest; these are in addition to the ~725 served at both trade and public tastings. A winery principal, identified by a royal blue lanyard, is a senior member of the winery, intimately involved in the wine-producing process as a winemaker, proprietor or senior executive. Feel free to ask questions – this is the best opportunity to find out more about each wine. Looking for more face time with principals and a head start on trying Tasting Room wines? Add on the Principals Welcome Lunch, before the Thursday evening.

Trade Buyers Entry

Each day, the first hour in the room (1:30-2:30 p.m.) is reserved for trade buyers and executive chefs only, providing the time and freedom to taste wines and connect with wine industry personalities away from the crowds. VanWineFest defines buyers as wine and/or food industry trade professionals who purchase multiple cases of wine per month on behalf of their establishment.

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.

Registration Required

Members of the trade must register online to purchase Trade Days Conference tickets. Individuals purchasing tickets for these events must provide their name, occupational title, and the name of their establishment prior to booking. A name tag with this information is required for entry to all trade tasting sessions, including Trade Buyer Entry. To attend the Trade Buyer Entry from 1:30-2:30 p.m., please ensure that you identify yourself as a buyer during the registration process.

📅 **Thursday, February 27
and Friday, February 28**
📍 **VCC West, Ballroom C**
1055 Canada Place
🕒 **2:30-5:00 pm**
💰 **\$49**
(*\$55 day of event*)

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

Presented by



Trade Tasting, presented by ContainerWorld

Buy Wine On Site

- **BC Liquor Stores Festival Wine Shop** – all wines served at the winery tables are available for purchase at the BC Liquor Stores Festival Wine Shop in the Tasting Room, 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
1:30-5 p.m. and 7-10 p.m.
February 29
2:30-5 p.m. and 7-10 p.m.

Please note: the entrance to the Festival Wine Shop is in the Tasting Room and only accessible to Trade 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.



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.



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.



#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!



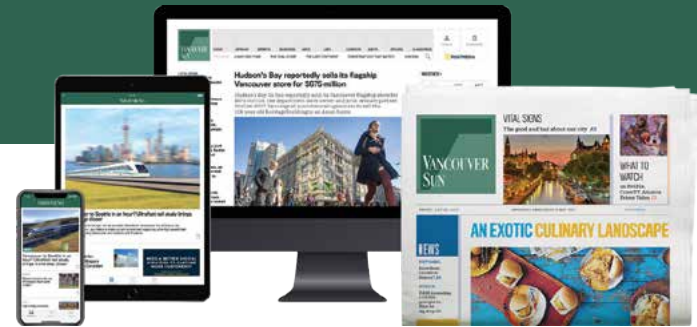
Canadian Association of Professional Sommeliers (CAPS)

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.

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YEARS AS VANCOUVER'S TRUSTED VOICE

The Vancouver Sun and its award-winning journalists are dedicated to bringing you comprehensive, trustworthy stories that matter to you and your city.



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Trade Days Personalities



Julie Albin, DipWSET
Lead Educator,
WSET Americas
Blind Tasting Journey: France



Richard Angove
Managing Director,
Angove Family Winemakers
Climate Change Symposium



Stefan Arnason
Winemaker,
Poplar Grove Winery
BC: No Place Like It



Charlie Baessler
Winemaker,
Corcelettes Estate Winery
Discover Canadian Pinot Noir



Ross Baker
Winemaker,
Quails' Gate Winery
BC: No Place Like It



Michael Bartier
Owner & Winemaker,
Bartier Bros.
Natural Wine, WTF?



Gérard Bertrand
Owner,
Gérard Bertrand
Languedoc with Gérard Bertrand



Jon Bonné
Journalist and author
*Natural Wine, WTF?;
Vin Tour de France*



Michelle Bouffard
Sommelier, educator, author,
journalist, founder of Tasting
Climate Change
Climate Change Symposium



Antonella Bronca
Proprietor / Export Manager,
Sorelle Bronca
Natural Wine, WTF?



Felicity Carter
Editor-in-Chief, Meininger's Wine
Business International, wine judge
Climate Change Symposium



Marta Chiavacci
Sommelier
Emilia-Romagna's Native Grapes



Michael Clark
Managing Director / Winemaker,
Clos du Soleil Winery
BC: No Place Like It



Marcel Combes
Head of Boisset Sparkling Wine
Division, Boisset Effervescence
Vin Tour de France



Pierre Corvisier
New Services Director,
JF Hillebrand Group
Climate Change Symposium



Janet Dorozynski
Trade commissioner for Canadian
wine, WSET-certified educator
Discover Canadian Pinot Noir



Laurent Drouhin
Global Export Director /
Family Member,
Maison Joseph Drouhin
Vin Tour de France



Julien Dugas
Winemaker,
Domaine Boutinot
Natural Wine, WTF?



Matt Dumayne
Chief Winemaker,
Free Form by Okanagan Crush Pad
Natural Wine, WTF?



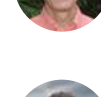
Bernard Duseigneur
Owner / Winemaker,
Domaine Duseigneur
*Natural Wine, WTF?;
Vin Tour de France*



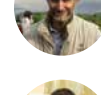
Daniela Facciani
Export Sales & Marketing,
North America & Europe,
Poderi dal Nespole
Emilia-Romagna's Native Grapes



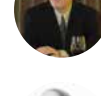
Michael Fagin
Meteorologist, West Coast
Weather, presenter, writer
Climate Change Symposium



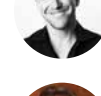
Michel Gassier
Vigneron,
Domaine Michel Gassier
Vin Tour de France



Anthony Gismondi
Publisher,
Gismondionwine.com
Languedoc with Gérard Bertrand



Daniel Grace
Owner, Il Molino di Grace
Natural Wine, WTF?



Harry Hertscheg
Executive Director, Vancouver
International Wine Festival
Principals Welcome Lunch



Jean Frédéric Hugel
13th generation of Famille Hugel
in Riquewihr, Hugel & Fils
Vin Tour de France



Katie Jackson
Senior Vice President of
Corporate Social Responsibility,
Jackson Family Wines
Climate Change Symposium



Andrew Jefford
Contributing editor,
columnist, *Decanter* and
The World of Fine Wine
*Keynote Speaker Lunch;
Vin Tour de France*



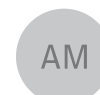
Christine Kamine
Business Development Advisor,
WSET Americas
Blind Tasting Journey: France



Adrien Laurent
Director of Operations,
Paul Jaboulet Aîné
Vin Tour de France



Sophie Lui
Anchor,
Global BC, Global News
17th Annual Awards Lunch



Ambrogio Manzi
Director, Enoteca Regionale
Emilia Romagna
Emilia-Romagna's Native Grapes



JAK Meyer
Proprietor,
Meyer Family Vineyards
BC: No Place Like It



Eugene Miynczyk MW
National Sales Manager,
Principal Fine Wines at
Arterra Wines Canada
Discover Canadian Pinot Noir

Trade Days Personalities

Trade Days Personalities



Andrew Moon
Viticulturist,
Tinhorn Creek Vineyards
Natural Wine, WTF?



Lenz Moser
Chief Winemaker,
Chateau Changyu Moser XV
Climate Change Symposium



Heleen Pannekoek
Co-owner & founder,
Fort Berens Estate Winery
BC: No Place Like It



Rhys Pender MW
Wine writer
Discover Canadian Pinot Noir



Barbara Philip MW
Category Manager,
BC Liquor Stores
BC: No Place Like It



Brent Rowland
Winemaker,
Averill Creek Vineyard
Natural Wine, WTF?



Dave Rudman, DipWSET
Executive Director,
WSET Americas
Blind Tasting Journey: France



Ermes Scardova
Export Manager,
Medici Ermete
Emilia-Romagna's Native Grapes



Caroline Schaller
Winemaker,
Osoyoos Larose
BC: No Place Like It



Julian Scholefield
Operations Manager,
Okanagan Crush Pad
Discover Canadian Pinot Noir



Dwight Sick
Winemaker,
Moraine Estate Winery
Discover Canadian Pinot Noir



John Skinner
Proprietor,
Painted Rock Estate Winery
BC: No Place Like It



Pier-Alexis Soulière MS
World Top 10, Worlds Best
Sommelier Competition
Natural Wine, WTF?



Clovis Taittinger
General Manager,
Champagne Taittinger
Vin Tour de France



Chris Turyk
Winemaker,
Unsworth Vineyards
BC: No Place Like It;
Discover Canadian Pinot Noir



Taylor Whelan
Winemaker,
CedarCreek Estate Winery
Discover Canadian Pinot Noir

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

Masterclasses

Languedoc with Gérard Bertrand

The Quest for Excellence Masterclass: With 15 estates of exemplary terroirs, Gérard Bertrand is the ambassador of the fine wines of Languedoc-Roussillon around the world. He has defended the wealth of his land with passion and enthusiasm for over 30 years while respecting biodiversity.

Moderator: Anthony Gismondi
Panelist: Gérard Bertrand

Wednesday, February 26
 VCC West,
meeting room 109
1055 Canada Place
 10-11:45 a.m.
 \$70

Sponsored by



Discover Canadian Pinot Noir

Join wine educator, Rhys Pender, MW, for a deep dive into Canadian Pinot Noir with a focus on four regions. Experience the depth and breadth of Pinot styles from British Columbia and Ontario, Quebec and Nova Scotia.

Moderator: Rhys Pender MW
Panelists: Charlie Baessler, Janet Dorozynski,
Eugene Mlynczyk MW, Julian Scholefield, Dwight Sick,
Chris Turyk, Taylor Whelan

Wednesday, February 26
 VCC West,
meeting room 110
1055 Canada Place
 1:45-3:30 p.m.
 \$55

Sponsored by



and the participating wineries

BC: No Place Like It

Tour BC's diverse wine regions from coast to desert and find out why our styles vary from light and delicate to ripe and powerful. Celebrating 30 years of BC VQA, join MW Barbara Philip and a panel of BC winemakers as they provide a glimpse into the modern wine industry and why there's no place like BC.

Moderator: Barbara Philip MW
Panelists: Stefan Arnason, Ross Baker, Michael Clark, JAK Meyer,
Heleen Pannekoek, Caroline Schaller, John Skinner, Chris Turyk

Wednesday, February 26
 VCC West,
meeting room 109
1055 Canada Place
 3:45-5:30 p.m.
 \$55

Sponsored by



Symposium



Climate Change Symposium

Climate change is real, and the wine world is being forced to adapt. Discover what vineyard managers, winery owners and winemakers are doing to address this serious issue. What are winery partners doing to reduce our carbon footprint? What will we be drinking in the future?

Moderator: Michelle Bouffard

Panelists: Richard Angove, Felicity Carter, Pierre Corvisier, Michael Fagin, Katie Jackson, Lenz Moser

Wednesday, February 26
VCC West,
meeting room 118
 1055 Canada Place
 9:30-11:45 a.m.
\$40

Theme Plenary



Vin Tour de France

A vinous journey around France featuring "Cru"-level wines. Iconic producers will guide trade attendees through the country's storied regions, each with their own unique characteristics and history.

Moderator: Andrew Jefford, Jon Bonné

Panelists: Marcel Combes, Laurent Drouhin, Bernard Duseigneur, Michel Gassier, Jean Frédéric Hugel, Adrien Laurent, Clovis Taittinger

Thursday, February 27
VCC West,
meeting room 109
 1055 Canada Place
 9:30-11:30 a.m.
\$75

*Sponsored by the
 participating wineries*

Trade Seminars

Blind Tasting Journey: France

Though France is not geographically large, its breadth of wine styles rivals any in the winemaking world because of its wealth of varying climates. We'll blind taste cool, moderate and warm climate wines from across France and discuss how climactic differences shape the country's distinct and diverse wines.

Panelists: Dave Rudman, DipWSET, Julie Albin, DipWSET, Christine Karmine

Friday, February 28
VCC West,
meeting room 109
 1055 Canada Place
 9:30-11:15 a.m.
\$55

Sponsored by



Emilia-Romagna's Native 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 a samples of Emilia-Romagna's rich culinary specialties.

Moderators: Ambrogio Manzi, Marta Chiavacci (translator)

Panelists: Daniela Facciani, Ermes Scardova

Friday, February 28
VCC West,
meeting room 118
 1055 Canada Place
 9:30-11:15 a.m.
\$55

Sponsored by








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	
<div><i>Bacchanalia</i></div> <div>GALA DINNER + AUCTION</div> <div>6-11 p.m.</div> <div>Fairmont Hotel Vancouver</div> <div>Winery Dinner, Auction</div> <div>\$525/\$4,200 table of 8</div> <div>Page 38</div>		<div>Nota Bene Library Tasting</div> <div>4:30-6 p.m.</div> <div>The Vancouver Club</div> <div>Wine Seminar</div> <div>\$125</div>		<div>Climate Change Symposium</div> <div>9:30-11:45 a.m.</div> <div>VCC West</div> <div>Industry Symposium</div> <div>\$40</div> <div>Page 18</div>		<div>Languedoc with Gérard Bertrand</div> <div>10-11:45 a.m.</div> <div>VCC West</div> <div>Masterclass (Trade)</div> <div>\$70</div> <div>Page 17</div>	<div>Vin Tour de France</div> <div>9:30-11:30 a.m.</div> <div>VCC West</div> <div>Theme Region Plenary</div> <div>(Trade)</div> <div>\$75</div> <div>Page 18</div>	<div>Blind Tasting Journey: France</div> <div>9:30-11:15 a.m.</div> <div>VCC West</div> <div>WSET Seminar (Trade)</div> <div>\$55</div> <div>Page 19</div>		<div>Bon Appétit</div> <div>12-2 p.m.</div> <div>VCC West</div> <div>Grazing Lunch</div> <div>\$125</div>		<div></div> <div>Vintners Brunch</div> <div>11:30 a.m.-2 p.m.</div> <div>VCC West</div> <div>Brunch</div> <div>\$175</div>
		<div>Born to Rhône</div> <div>6:30-10 p.m.</div> <div>Elisa</div> <div>Winery Dinner</div> <div>\$225</div>		<div>Keynote Speaker Lunch</div> <div>Featuring Andrew Jefford</div> <div>12-1:30 p.m.</div> <div>VCC West</div> <div>Sit-down Lunch</div> <div>\$70</div> <div>Page 23</div>		<div>Principals Welcome Lunch</div> <div>11:45 a.m.-1:15 p.m.</div> <div>VCC East</div> <div>Buffet Lunch (Trade)</div> <div>\$85</div> <div>Page 23</div>	<div>Emilia-Romagna's Native Grapes</div> <div>9:30-11:15 a.m.</div> <div>VCC West</div> <div>Wine Seminar (Trade)</div> <div>\$55</div> <div>Page 19</div>	<div>Natural Wine, WTF?</div> <div>9:30-11:15 a.m.</div> <div>VCC West</div> <div>Wine Seminar (Trade)</div> <div>\$55</div> <div>Page 22</div>	<div>Dine Italia</div> <div>11:30 a.m.-2 p.m.</div> <div>La Terrazza</div> <div>Sit-down Lunch</div> <div>\$160</div>	<div>Gusto Latinoamericano</div> <div>11 a.m.-1:30 p.m.</div> <div>Lift Bar Grill View</div> <div>Sit-down Lunch</div> <div>\$89</div>		
<div>Black Hills in the Park</div> <div>6:30-10 p.m.</div> <div>The Teahouse in Stanley Park</div> <div>Winery Dinner</div> <div>\$175</div>	<div>The King of Madiran</div> <div>6:30-10 p.m.</div> <div>Tableau Bar Bistro</div> <div>Winery Dinner</div> <div>\$225</div>	<div>Burgundy and Beyond</div> <div>6:30-10 p.m.</div> <div>Coast</div> <div>Winery Dinner</div> <div>\$175</div>		<div>Discover Canadian Pinot Noir</div> <div>1:45-3:30 p.m.</div> <div>VCC West</div> <div>Masterclass (Trade)</div> <div>\$55</div> <div>Page 17</div>	<div>BC: No Place Like It</div> <div>3:45-5:30 p.m.</div> <div>VCC West</div> <div>Masterclass (Trade)</div> <div>\$55</div> <div>Page 17</div>	<div>Trade Tasting</div> <div>2:30-5 p.m.</div> <div>VCC West</div> <div>Trade Buyer Entry</div> <div>1:30 p.m.</div> <div>Wine Tasting (Trade)</div> <div>\$49/\$55 day-of</div> <div>Page 10</div>	<div>Celebrating Excellence: 17th Annual Awards Lunch</div> <div>Featuring France</div> <div>Spirited Industry Professional Award, Sommelier of the Year, Wine Program Excellence Awards</div> <div>11:15 a.m.-1:15 p.m.</div> <div>VCC East</div> <div>Buffet Lunch (Trade)</div> <div>\$99</div> <div>Page 23</div>		<div>PICA Kitchen Party</div> <div>11:30 a.m.-1:30 p.m.</div> <div>Pacific Institute of Culinary Arts</div> <div>Wine-and-Food Pairing Grazing Lunch</div> <div>\$99</div>	<div>West Coast Rosé Brunch</div> <div>11:30 a.m.-1:30 p.m.</div> <div>Prospect Point Stanley Park</div> <div>Sit-down Brunch</div> <div>\$89</div>		
<div>Viva Lombardy</div> <div>6:30-10 p.m.</div> <div>Pourhouse Restaurant</div> <div>Winery Dinner</div> <div>\$175</div>		<div>Combinado!</div> <div>6:30-10 p.m.</div> <div>Wildebeest</div> <div>Winery Dinner</div> <div>\$120</div>	<div>L'Art de Vivre de Languedoc</div> <div>6:30-10 p.m.</div> <div>The Vancouver Club</div> <div>Winery Dinner</div> <div>\$175</div>	<div>Abruzzo Comes Alive</div> <div>6:30-10 p.m.</div> <div>Homer St. Cafe and Bar</div> <div>Winery Dinner</div> <div>\$175</div>	<div>Alsace, Synonymous with Hugel</div> <div>6:30-10 p.m.</div> <div>L'Abattoir</div> <div>Winery Dinner</div> <div>\$225</div>	<div>Blending California-style</div> <div>5:15-6:45 p.m.</div> <div>VCC West</div> <div>Wine Seminar</div> <div>\$85</div>			<div>International Festival Tasting</div> <div>2:30-5 p.m.</div> <div>VCC West</div> <div>Wine Tasting</div> <div>\$95/\$105 day-of</div>			
<div>For full event details and to buy tickets online visit VanWineFest.ca</div> <div>Or buy by phone at 604.873.3311 or 1.877.321.3121</div> <div>All prices inclusive of wine, food (where applicable), gratuities, service charges, and taxes...</div> <div>No surprises at checkout!</div> <div>Winery dinners and StayVancouverHotels.com offer only available until February 13, 2020.</div>		<div>Michel Gassier @ Hawksworth</div> <div>6:30-10 p.m.</div> <div>Hawksworth Restaurant</div> <div>Winery Dinner</div> <div>\$225</div>		<div>The Best of BC – Farm to Glass</div> <div>6:30-10 p.m.</div> <div>Honey Salt</div> <div>Winery Dinner</div> <div>\$145</div>	<div>Duckhorn at The Victor</div> <div>6:30-10 p.m.</div> <div>The Victor</div> <div>Winery Dinner</div> <div>\$175</div>	<div>The Family Spirit</div> <div>5:15-6:45 p.m.</div> <div>VCC West</div> <div>Wine Seminar</div> <div>\$110</div>	<div>Trade Tasting</div> <div>2:30-5 p.m.</div> <div>VCC West</div> <div>Trade Buyer Entry 1:30 p.m.</div> <div>Wine Tasting (Trade)</div> <div>\$49/\$55 day-of</div> <div>Page 10</div>		<div>The Global Cru</div> <div>5:15-6:45 p.m.</div> <div>VCC West</div> <div>Wine Seminar</div> <div>\$100</div>	<div>Rah, Rah, Rosé!</div> <div>5:15-6:45 p.m.</div> <div>VCC West</div> <div>Wine Mingler</div> <div>\$59</div>		
		<div>A Taste of Croatia</div> <div>6:30-10 p.m.</div> <div>Atlas Steak + Fish</div> <div>Winery Dinner</div> <div>\$175</div> <div>Page 27</div>		<div>Jean-Luc Colombo in Provence</div> <div>6:30-10 p.m.</div> <div>Provence Marinaside</div> <div>Winery Dinner</div> <div>\$225</div>	<div>L'Instant Taittinger</div> <div>6:30-10 p.m.</div> <div>Bacchus Restaurant</div> <div>Winery Dinner</div> <div>\$225</div>	<div>Wine 101: Explore Your Senses</div> <div>5:15-6:45 p.m.</div> <div>VCC West</div> <div>Wine Seminar</div> <div>\$70</div>	<div>French Terroir Talk</div> <div>5:15-6:45 p.m.</div> <div>VCC West</div> <div>Wine Seminar</div> <div>\$100</div>	<div>Grapes Unknown</div> <div>5:15-6:45 p.m.</div> <div>VCC West</div> <div>Wine Seminar</div> <div>\$70</div>	<div>The Shape of Wine</div> <div>5:15-6:45 p.m.</div> <div>Terminal City Club</div> <div>Wine Seminar</div> <div>\$125</div>			
		<div>A Worthwhile Investment</div> <div>6:30-10 p.m.</div> <div>Brix & Mortar</div> <div>Winery Dinner</div> <div>\$145</div>		<div>Omakase with Sorelle Bronca</div> <div>6:30-10 p.m.</div> <div>Minami</div> <div>Winery Dinner</div> <div>\$225</div>	<div>Toscana in the Kitchen</div> <div>6:30-10 p.m.</div> <div>Italian Kitchen</div> <div>Winery Dinner</div> <div>\$145</div>	<div>Festival Toast</div> <div>5:45-7 p.m.</div> <div>VCC West</div> <div>Wine Mingler Invitation & Gold Pass only</div>	<div>Delta Air Lines Tasting Lounge</div> <div>5:45-9 p.m.</div> <div>VCC West</div> <div>Wine & Food Grazing</div> <div>\$200</div> <div>Includes the International Festival Tasting</div>		<div>Delta Air Lines Tasting Lounge</div> <div>5:45-9 p.m.</div> <div>VCC West</div> <div>Wine & Food Grazing</div> <div>\$210</div> <div>Includes the International Festival Tasting</div>			
		<div>Ça, c'est cool</div> <div>8-10 p.m.</div> <div>The Loft at Earls Yaletown</div> <div>Wine Mingler</div> <div>\$75</div>		<div>Ventoux Tour de Feast</div> <div>6:30-10 p.m.</div> <div>Chambar</div> <div>Winery Dinner</div> <div>\$225</div>	<div>California Crush</div> <div>8:30-11 p.m.</div> <div>Waterview</div> <div>Wine Mingler</div> <div>\$75</div>	<div>International Festival Tasting</div> <div>7-10 p.m.</div> <div>VCC West</div> <div>Wine Tasting</div> <div>\$95/\$105 day-of</div>	<div>International Festival Tasting</div> <div>7-10 p.m.</div> <div>VCC West</div> <div>Wine Tasting</div> <div>\$105/\$115 day-of</div>		<div>International Festival Tasting</div> <div>7-10 p.m.</div> <div>VCC West</div> <div>Wine Tasting</div> <div>\$115/\$125 day-of</div>			
<div>VanWineFest.ca</div> <div>   </div> <div>#VIWF @VanWineFest</div>												

Trade Seminars



Natural Wine, WTF?

The 2020 "Truth in Terroir" forum will focus on the world of minimal-intervention, or "natural," wines. What does this mean in the vineyard, and in the winery? How does natural differ from organic or biodynamic? Is this a bold new market, or just another fad? Winemakers on both sides of the natural scales will join us to discuss.

Moderators: Jon Bonné, Pier-Alexis Soulière

Panelists: Michael Bartier, Antonella Bronca, Julien Dugas, Matt Dumayne, Bernard Duseigneur, Daniel Grace, Andrew Moon, Brent Rowland

Friday, February 28
VCC West,
meeting room 110
1055 Canada Place
9:30-11:15 a.m.
\$55

*Sponsored by
participating wineries*

BUY THE CASE

Found a wine you love? Want to stock up?

Any Tasting Room wines with a BUY THE CASE neck tag can be ordered by **private retailers** during the Trade Tasting directly from the new WCC Order Desk located inside the on-site liquor store. The order desk will immediately secure full cases of available inventory for your outlet.

Hospitality customers can order full cases at the WCC order desk, which will be sent to your regular BC Liquor Store for processing. The product(s) can then be purchased and picked up from your store.

The WCC Order Desk will be open during the Trade Tastings on Thursday, February 27 and Friday, February 28 from 1:30-5 p.m.



This Shop the World initiative is supported by festival partners BC Liquor Distribution Branch and the Import Vintners & Spirits Association (IVSA).

Lunches

Keynote Speaker Lunch

French Lessons in a Warming World: Keynote Speaker Andrew Jefford will address climate-change perspectives, underlining the uncertainties and challenges which lie ahead. Using French examples, he points out that vineyard change has been incessant though history; these changes offer opportunities as well as posing challenges. What are France's long-term lessons for ambitious growers in new vineyard regions such as those of BC and of Canada more generally?

Wednesday, February 26
VCC West, Ocean Foyer
1055 Canada Place
12-1:30 p.m.
\$70

*Sponsored by the
participating wineries and*



Principals Welcome Lunch, presented by Hillebrand

Join the 163 participating winery principals at this kick-off to the first tasting room session. Get a first taste of select wines from the room while catching up with colleagues from around the world. Then take a seat at the long tables to enjoy a delectable buffet-style menu created by VCC's Executive Chef Mark Massicotte. Wines will be grouped alphabetically by wine agency.

Thursday, February 27
VCC East, Exhibit Hall A
999 Canada Place
11:45 a.m.-1:15 p.m.
\$85

Presented by **Hillebrand**

Celebrating Excellence: 17th Annual Awards Lunch Featuring France, presented by ContainerWorld

Discover exciting French wines worthy of the best wine lists in the city. The awards ceremony includes the presentation of the Wine Program Excellence Awards, Sommelier of the Year and Spirited Industry Professional (SIP) Award.

Friday, February 28
VCC West, meeting room 1
999 Canada Place
11:15 a.m.-1:15 p.m.
\$99

Presented by **ContainerWorld**
Serving the Beverage Industry

*Sponsored by the
participating wineries*

Celebrating Excellence

2020 Celebrating Excellence Program

Three annual industry awards will be presented at the 17th Annual Awards Lunch:

- Spirited Industry Professional Award
- Sommelier of the Year
- Wine Program Excellence Awards

Come and celebrate with Vancouver's best!

For more information and a full list of past winners of these awards, visit VanWineFest.ca.



Winners of 2019 Platinum Awards, Wine Program Excellence: Bryant Mao (Hawthorn Restaurant); Shane Taylor (CinCin Ristorante + Bar); Nick Bertoia & Kristi Linneboe (L'Abattoir); Kelcie Jones & Mike Wong (Chambar); Michael Hiram & Scott Mitchell (Anna Lena); Chris Rielly (Nightingale); William Mulholland (Blue Water Cafe + Raw Bar).

Wine Program Excellence Awards

The Vancouver International Wine Program Excellence Awards, sponsored by *Vancouver Magazine*, pay tribute to restaurateurs who have committed to producing an original and creative wine program. Restaurants are invited to submit their wine program details to a panel of respected wine critics for judging. The categories open are: Platinum, Gold, Silver, Bronze and Honourable Mention. Key Judges: Tom Doughty, DJ Kearney, Martha McAvity, Iain Philip, Jason Yamasaki.

Key criteria

- The philosophy behind the restaurant's wine program
- How successfully wine and food pairing goals match the philosophy
- Wine education for staff
- User-friendly format free of grammatical and spelling errors
- Value for consumers

Winners will be announced at the Awards Lunch and will be posted online at VanWineFest.ca, and the results will be published in *Vancouver Magazine*, *The Vancouver Sun* and *BC Business*.

Applications for the 2021 Wine Program Excellence Awards will close October 15, 2020.

Sponsored by **VANCOUVER**
MAGAZINE

Celebrating Excellence

Sommelier of the Year

The Sommelier of the Year will be selected in January by the BC Chapter of the Canadian Association of Professional Sommeliers (CAPS) at an intensive one-day competition, evaluating wine knowledge and service. As Sommelier of the Year, the winner joins an elite group of Canadian sommeliers and receives a Trade Days Conference Pass to attend the Vancouver International Wine Festival in the following year.

Past winners

- | | | |
|-------------------------|----------------------------|----------------------------|
| • Matthew Landry (2019) | • Terry Threlfall (2012) | • Tom Doughty (2005) |
| • Sean Nelson (2018) | • Owen Knowlton (2011) | • Mark Taylor (2004) |
| • Shane Taylor (2017) | • Kurtis Kolt (2010) | • Barbara Philip MW (2003) |
| • Alistair Veen (2016) | • Andrea Vescovi (2009) | • Peter Bodnar Rod (2002) |
| • Jason Yamasaki (2015) | • Neil Ingram (2008) | • Mark Davidson (2001) |
| • Mike Bernardo (2014) | • Chris Van Nus (2007) | • Brent Hayman (2000) |
| • Samantha Rahn (2013) | • Sebastien Le Goff (2006) | |

In partnership with



Spirited Industry Professional

The annual Spirited Industry Professional Award is presented to an individual who has made a significant contribution to the sales, service or promotion of wine in British Columbia. VanWineFest solicits nominations from across the province to recognize Spirited Industry Professionals who have made a significant and indisputable impact upon British Columbian wine culture.

Past winners

- | | | |
|----------------------------|---------------------------|----------------------------|
| • DJ Kearney (2019) | • Mark Davidson (2014) | • John Schreiner (2009) |
| • Barbara Philip MW (2018) | • Sid Cross (2013) | • Christine Coletta (2008) |
| • Harry McWatters (2017) | • Richard Carras (2012) | • David Scholefield (2007) |
| • Norman Gladstone (2016) | • Jurgen Gothe (2011) | • Darryl Weinbren (2006) |
| • Howard Soon (2015) | • Anthony Gismondi (2010) | |

Vintners Brunch Food and Wine Pairing Competition

During the annual Vintners Brunch, a panel of experts will put the chefs to the test with their analysis of just how well they've paired their dish with their featured wine. The results are announced at the end of the brunch.

Past winners

- | | |
|---|--|
| • David Mueller, <i>Bauhaus Restaurant</i> (2019) | • Scott Kidd, <i>LIFT</i> (2012) |
| • Poyan Danesh, <i>Ocean Mama Seafood</i> (2018) | • Neil Taylor, <i>Cibo Trattoria</i> (2011) |
| • Gaspar Jovino Brites & Georgia Zanone, <i>D'oro Gelato e Caffè</i> (2017) | • Jonathan Chovancek, <i>Culinary Capers Catering</i> (2010) |
| • Mathew Koyanagi, <i>Railtown Catering</i> (2016) | • Blair Rasmussen, <i>Vancouver Convention Centre</i> (2009) |
| • Nicholas Hipperson, <i>Farm 2 Fork</i> (2015) | • Tim Muehlbauer, <i>Northwest Culinary Academy</i> (2008) |
| • Wayne Sych, <i>Joe Fortes Seafood & Chop House</i> (2014) | |
| • Alvin Pillay, <i>Killjoy Barbers</i> (2013) | |

Sponsored by **VANCOUVER**
SUN

CELEBRATING EXCELLENCE 2019



SPIRITED INDIVIDUAL PROFESSIONAL AWARD

DJ Kearney, *wine educator & writer*

SOMMELIER OF THE YEAR

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

WINE PROGRAM EXCELLENCE AWARDS

2019

Sponsored by **VANCOUVER**
MAGAZINE

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
Wildebess

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)

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
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



CELEBRATING EXCELLENCE

Visit VanWineFest.ca to see all our Trade Competition Winners and bookmark your guide to great wining & dining.

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 Colomé
Bodega Catena Zapata	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	Majella Wines	Yalumba
Inland Trading Co.	Nugan Estate	
Jacob's Creek	Tyrrell's Wines	

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

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
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Wineries

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 varieties, microclimates, and the rather harsh nature of the vineyards leads to some highly individual wines.

Coronica Wines	Korta Katarina Winery
Franc Arman 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	Schloss Johannisberg /	Weingut Nik Weis –
Henkell & Co.	Deinhard	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	Casale del Giglio	Rocca delle Macie
Basilisco	Jasci & Marchesani	Savian Winemaker
Bottega	MASI Agricola	Sorelle Bronca
Carpineto	Medici Ermete	Tiberio
Carus Vini	Mezzacorona	Tommasi Family Estates
Cavaliere d'Oro by	Michele Chiarlo	Villa Sandi
Castello di Gabbiano	Mionetto	Zonin1821
Gancia	Il Molino di Grace	
Cantine Giacomo Montresor	Poderi dal Nespole	



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
Hammecken 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

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The Loft at Earls Yaletown

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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

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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.

SOLD OUT

Bacchanalia GALA DINNER + AUCTION

Presented by **TESORO**
BY
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The main fundraising event for Bard on the Beach is the annual Bacchanalia Gala Dinner + Auction, one of the most spectacular wine and food events in the city – an evening of incredible wine, inventive food pairings, and unparalleled opportunities to enhance your wine cellar.

The Bacchanalia Gala kicks off with a Champagne reception at 6 p.m., and features nine additional outstanding wines paired with an exquisite five-course menu prepared by the Fairmont Hotel Vancouver's culinary team. All of this is topped off with live music and dancing. And if that's not enough, live and silent auctions throughout the evening feature extremely rare wines, epicurean getaways and unique culinary experiences featuring chefs and sommeliers from the West Coast's top restaurants. A must for any serious wine collector!

Bacchanalia will be emceed by **Global BC** news anchor **Chris Gailus**.



Bard on the Beach is proud and honoured to be the Vancouver International Wine Festival's charitable recipient. The partnership's generous annual support helps Bard to maintain its signature high artistic standards and educational programs, while also helping to keep its programming affordable for hundreds of thousands of local residents, students and Vancouver visitors.

Celebrating its 31st season in 2020, Bard on the Beach is Canada's second largest not-for-profit professional Shakespeare festival. The Festival's home is a magnificent waterfront setting in Vancouver's Vanier Park, where every summer it stages Shakespeare plays, related dramas and special events in two modern performance tents. The 2020 season, running from **June 11 to September 26**, opens with **A Midsummer Night's Dream** on the BMO Mainstage, directed by Scott Bellis (*The Two Gentlemen of Verona*, 2017). It will play in repertory with **Henry V**, directed by Lois Anderson (*The Taming of the Shrew*, 2019, *Lysistrata*, 2018). On the Howard Family Stage in the Douglas Campbell Theatre, Citadel Theatre Artistic Director Daryl Cloran (*Shakespeare in Love*, 2019) will restage his 2015 Jazz Age production of **Love's Labour's Lost**, in repertory with **Paradise Lost** by Erin Shields, directed by Anita Rochon (*Cymbeline*, 2015).

Bard's critically-acclaimed plays repeatedly draw full houses; season attendance was 103,000 in 2019 and almost 2 million patrons have enjoyed the Bard experience since 1990. The Festival also offers opera and orchestral concerts, wine tastings, Family Nights and insightful educational events. The tented Bard Village hosts many activities and amenities including informal pre-show *In A Nutshell* talks, concession and bar services, and the Bard Boutique.

Bard engages a team of exceptional actors, directors, designers and technicians each season, along with year-round administrative staff and teaching artists; it is also supported annually by more than 370 volunteers.

Through its constantly expanding community outreach, Bard hosts the popular *Young Shakespeareans* workshops for youth and teens at the site during the summer and through the year at the BMO Theatre Centre, as well as *Bard in the Classroom* workshops for students and teachers during the school term. Its Riotous Youth program provides further Shakespearean theatre education and workplace skills to young adults, and *Bard for Life* lets adults 'play Shakespeare' in a lively, informal environment.

Saturday, February 22
 Fairmont Hotel Vancouver
 6-11 p.m.
 \$525/\$4,200 table of 8

Gala ticket information available at **VanWineFest.ca**, **gala@vanwinefest.ca** or **604.637.3098**.



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