

FEB 22 - MAR 1



The Wine World ^{is} Here _{was}



GREAT FOOD. GREAT WINE LISTS. GREAT PEOPLE.

The following awards were presented at the 42nd Vancouver International Wine Festival in February.

Spirited Industry Professional



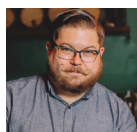
Dana Lee Harris

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.

After many years in wine sales and management Dana Lee Harris, in 2005, started her own consulting business, bringing her skills and experience in public relations, marketing and event management to organizations in the food and wine industry. She has also volunteered much of her time as a board member of the BC Hospitality Foundation, as a member of the BC chapter of Les Dames d'Escoffier and as a fitness instructor of the YWCA. She is currently working with several clients including Wines of Argentina and Wines of South Africa. Dana is the executive director of the BC Hospitality Foundation.



Sommelier of the Year



Peter Van de Reep, wine director & bar manager, Campagnolo Restaurant

The Sommelier of the Year Award recognizes working sommeliers who consistently demonstrate an outstanding passion for marrying wine with food and a dedication to exceptional service. Peter Van de Reep was selected through a hands-on competition organized by the BC Chapter of the Canadian Association of Professional Sommeliers.

Peter Van de Reep is the wine director and bar manager of Upstairs @ Campagnolo and Campagnolo Restaurant. Peter started with the company in 2012 at Campagnolo Roma after working for Elysian Coffee and completing studies in Geology at the University of British Columbia. He is a certified sommelier with the Court of Master Sommeliers and is writing his advanced examination with the CMS later this year. He is easily plied with amaro, Champagne and Riesling.



Vintners Brunch Food and Wine Pairing Competition



Executive Chef Dennis Peckham, Notch8 Restaurant & Bar, Fairmont Hotel Vancouver

Salmon Pastrami with Quail's Egg, House English Muffin and Lemon Balm paired with **Culina Family Estate Winery** Unicus (Grüner Veltliner) 2018

Expert judges were Josh Clark, Harry Hertscheg, Tim Pawsey, and Joanne Sasvari.



WINE PROGRAM EXCELLENCE AWARDS



2020

The Wine Program Excellence Awards recognize restaurants for creating a wine program that complements their establishment's unique menu and concept. Expert 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
Captains Room
Le Crocodile
Elisa
Ugly Dumping
Yuwa Japanese Cuisine – Best Food & Wine Pairing

Silver
Burdock & Co. dachi
Joe Fortes Seafood & Chop House
PiDiGiN
Savio Volpe
Wilbebest

Bronze
Feast
Forage
Minami Restaurant
Piva Modern Italian
VV Tapas Lounge

Honourable Mention
Chi

WHISTLER

Gold
Il Caminetto

Silver
Araxi Restaurant + Oyster Bar
Bearfoot Bistro

Bronze
Basalt Wine & Salumeria

VANCOUVER ISLAND

Silver
Aagrius Restaurant (Victoria)
The Pacific Restaurant at the Hotel Grand Pacific (Victoria)

Bronze
Alpina Restaurant at the Villa Eyrie Resort (Malahat)
Vis-à-Vis (Victoria)

Honourable Mention
10 Acres The Commons (Victoria)
Bard & Banker (Victoria)

BC COAST

Silver
Nimmo Bay Wilderness Resort (Great Bear Rainforest)

ALBERTA

Gold
Vin Room YYC Airport (Calgary)

Please support your favourite restaurants and enjoy an outstanding (and safely distanced) wine and food experience.

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SIGNATURE



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