

# VANCOUVER INTERNATIONAL WINE FESTIVAL

MAY 16-22, 2022



FUNDRAISING

*Bacchanalia*  
GALA DINNER + AUCTION  
Tuesday, May 17, 2022

BENEFITING



## A MIDSUMMER NIGHT'S DREAM

### *Bacchanalia* GALA DINNER + AUCTION

Presented by



**Tuesday, May 17**  
6-11 p.m.  
Fairmont Hotel Vancouver  
\$575

An evening of incredible wine, inventive food pairings, and unparalleled opportunities to enhance your wine cellar through auctions of rare, valuable and unusual wines. Proceeds benefit **Bard on the Beach**, a perfect pairing of the culinary and performing arts.



## AUCTIONS

Congratulations to Tim Ellison, auction chair, and his team for gathering an amazing selection of auction wines and packages. The incredible live auction items include:



### 2015 DOMAINE DE LA ROMANÉE-CONTI ECHEZEAUX GRAND CRU

\$6,500

One 750 ml bottle.

A flamboyant nose of sumptuous black fruit and a touch of coffee bean leads into a broad palate of great volume and lift, with ripe blackberry and raspberry fruit, firm fleshy tannins, and a fine line of counterbalancing acidity. The oak has been seamlessly suffused. Serious length, with a dry mineral and cola finish.



### CHÂTEAU MARGAUX TRIO

\$4,500

Three 750 ml bottles.

A bottle each of the 1988, 1995, 2008 vintages. Château Margaux is one of Bordeaux's most famous wine estates, located just east of Margaux itself in the Médoc. Margaux is considered as the most elegant of the first growths, and is consistently one of the most expensive wines in the world.

### DINNER ON STAGE AT BARD ON THE BEACH

PRICELESS



Join Bard Artistic Director Christopher Gaze for an unforgettable evening of songs and stories, all taking place on the BMO Mainstage at Bard on the Beach. Enjoy this exclusive dinner onstage for eight provided by Emelle's Catering, with wine pairing from Vanessa Vineyards selected by Howard Soon, master winemaker. Enjoy the company of Christopher, Howard, and other special guests, as you take in the beauty of Señákw/Vanier Park and the city lights. An unforgettable – and priceless – evening!

*All values estimated*

## PLUS

And dozens of renowned wines, trips, and experiences in the live and online silent auction - open to all to bid!

## DINNER

A five-course dinner imaginatively created and expertly paired with nine wines by David Baarschers, executive chef, Fairmont Hotel Vancouver.

### RECEPTION

**seven stars by Township 7 Sirius**  
2015, Fraser Valley, BC, Canada  
**McWatters Collection Brut**  
2017, Okanagan Valley, BC, Canada

### FIRST COURSE

Lemon Goat Chèvre Croquette  
Spring Pea | Baby Heirloom Tomato  
**Frind Estate Winery Baroness**  
2021, Okanagan Valley, BC, Canada  
**Phantom Creek Estates Pinot Gris**  
2018, Okanagan Valley, BC, Canada

### SECOND COURSE

Searched West Coast Scallop  
Confit Pork Belly | Pickled Pear Relish | Spring Radish  
**Ex Nihilo Vineyards Pinot Noir**  
2020, Okanagan Valley, BC, Canada  
**Rodney Strong Wine Estates Russian River Valley Pinot Noir** 2017, Sonoma County, California, USA

### THIRD COURSE

Certified Angus Petite Filet  
Short Rib & Porcini Agnolotti | Charred Rapini | Confit Garlic Purée  
**Savian Vini Bainsizza IGT** 2011, Veneto, Italy  
**Colletto Bergamasca Rosso IGP Cabernet Sauvignon/Merlot** 2014, Tuscany, Italy



### FOURTH COURSE

Prima Donna Maturo, Comté 18 month  
Cave Aged Gruyère Tartelette  
Brûléed Grape & Fig Salad

**Aquilini Wines 10,000 Hours Cabernet Sauvignon** 2018, Red Mountain, Washington, USA

**One Faith Vineyards & Winery Grand Vin** 2015, Okanagan Valley, BC, Canada

### FIFTH COURSE

A spectacular surprise dessert!  
**Tommasi Family Estates Il Sestante**  
Amarone della Valpolicella  
2017, Veneto, Italy



**CHRIS GAILUS**  
Global BC anchor / Emcee



**DAVID BAARSCHERS**  
Executive Chef

### MAJOR PARTNERS



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