## The Wine World Is Here







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## VANCOUVER SUN

vancouversun.com/winefestival

## Festival Highlights



#### 44th Vancouver International Wine Festival

1,135 wines • 17 countries • 147 wineries • 36 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 TASTING ROOM

This is where the wine world gathers. All 147 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 BCLIQUOR wine shop.

#### **FESTIVAL THEMES**

This year, the festival's theme region is an entire continent, South America. Forty-four wineries from Argentina, Brazil, Chile, and Uruguay will be travelling north to share their wines, stories, and culture with festivalgoers. And if that's not enough to celebrate, we're shining a global spotlight on sparkling wines, because everybody can use more sparkle in their lives.

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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.

The Vancouver International Wine Festival operates on the unceded traditional territories of the x<sup>w</sup>məθk<sup>w</sup>əy'əm (Musqueam Indian Band), Skwx wú7mesh (Squamish Nation), and səlilwətəl (Tsleil-Waututh Nation).

## Greetings



On behalf of the Vancouver International Wine Festival's Board of Directors, I am pleased to present the details of the  $44^{\rm th}$  annual festival, featuring wines from South America.

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: the participating wineries, their principals, and agents; our sponsors and partner restaurants, hotels, and venues; our dedicated staff and volunteers; and our key stakeholders in the community, including the BCLDB, BCLS, and IVSA. I would also like to thank the Province of British Columbia for their financial support. 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.

#### Arv Sooch

Chair, Board of Directors, Vancouver International Wine Festival Society



Building a strong wine and food culture requires sustained effort. Over the past 44 years, the Vancouver International Wine Festival has been proud to work with our partners to move our wine community confidently into the future, 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 Vancouver's spectacular culinary scene through our events and Wine Program Excellence awards.

This year, we are celebrating the wines of South America, with 44 participating wineries from Argentina, Brazil, Chile, and Uruguay, and shining a global spotlight on sparkling wines. Expect a week of Latin flavours in your glass and on your plate, with bubbles everywhere!

See you at the festival. ¡Salud! / Saúde

#### 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 to Bard primarily provided by the Bacchanalia Gala Dinner + Auction and Gala raffle ticket sales. On behalf of Bard, I offer our deepest thanks to the entire Wine Festival community – wineries and principals, agents, sponsors, and all who create and attend this remarkable event – for your generous support. It strengthens the artistic and production excellence on our two Festival stages. 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 in our BMO Theatre Centre administrative home. And we have the pleasure of working alongside the Wine Festival's extraordinary team and community.

Please join me in raising a glass to salute the 44th annual Vancouver International Wine Festival. May it achieve and surpass our best hopes and highest expectations!

#### Christopher Gaze OBC

Founding Artistic Director, Bard on the Beach Shakespeare Festival

## How to Order



#### **Public Events**

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.-4:30 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.
- The StayVancouverHotels.com offer is only available until April 13.
- · Winery dinners are only available until April 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, the festival is 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**

Trade events 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. See pages 29-39 for full details.

**Festival information is subject to change without notice.** Visit **VanWineFest.ca** for current program details and further ticketing information.

All festival events are subject to current Public Health Orders and specific venue policies.



# Celebrating SOUTH \*\* AMERICA

For the first time ever, the Vancouver International Wine Festival is featuring an entire continent as its theme region. The spotlight shines on the wines of South America at the 2023 festival, with 44 wineries representing four countries – Argentina, Brazil, Chile, and Uruguay – participating in a range of special events throughout festival week. South America is the second most important wine producing continent after Europe, with Argentina, Chile, and to a growing extent Brazil and Uruguay, making ever-wider ripples in the wine world.

Wine came to South America as part of the Colombian Exchange, as the Spanish conquistadores needed a regular supply of their favourite tipple. The Criolla varieties planted then are still found throughout South America, but have been supplanted by international varieties, particularly Cabernet Sauvignon, Chardonnay, Merlot, and Sauvignon Blanc. But South America has made a mark with unique, lesser-known varieties such as Malbec, Torrontés, and Bonarda in Argentina, Carmenere and Pais in Chile, and Tannat in Uruguay.

#### **ARGENTINA**

Argentina is the sixth-largest wine producer in the world, accounting for nearly 4.5% of the world's production, and South America's fastest growing exporter of wines. There's more to Argentina than Malbec, though Argentina gave the variety a new lease on life when it was imported from Bordeaux in the mid-19th century. If Malbec is king in Argentina, then Torrontés is the white queen of Salta. More recently, the emerging regions in Patagonia are producing excellent Pinot Noirs.

Key regions: Mendoza, San Juan, Salta, La Rioja, Catamarca, Neuquen, Rio Negro

Main varieties: Malbec, Bonarda, Cabernet Sauvignon, Syrah, Torrontés, Chardonnay, Criolla Grande

#### BRAZIL

The festival is thrilled to welcome a winery from **Brazil** for the first time ever. This rapidly growing wine country is making a mark, particularly with spectacular sparklers. In fact, more than 20% of Brazil's wine production is sparkling wine. Although only the third-largest producer of wine in South America, Brazil has 82,000 hectares of vineyards (nearly seven times more than all of Canada), though much of it produces table grapes. It wasn't until the 1970s, however, when several multinational companies began investing in Brazil's wine infrastructure that top quality wines began to emerge.

**Key regions:** Serra Gaúcha, Serra do Sudeste, Campanha

Main varieties: Chardonnay, Merlot, Cabernet Sauvignon, Sauvignon Blanc

#### CHILE

Chile is the second-largest wine producing country in South America (#9 in the world), but the fourth biggest exporter of wine in the world after France, Italy and Spain. Once known mainly as a source of decent low-priced wine, Chile is now making spectacular varietal wines, after undergoing a dramatic technological revolution. Chile produces the vast majority of the world's Carmenere, previously thought extinct until DNA analysis showed that what was previously thought to be Merlot was actually Carmenere. Never touched by phylloxera, Chilean wines don't need to be grafted.

Key regions: Aconcagua, Casablanca, Maipo, Colchagua, San Antonio, Limari, Maule

Main varieties: Carmenere, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Albariño



#### URUGUAY

Winemaking in **Uruguay** is a more recent phenomenon than in other parts of South America, with the modern industry dating back to 1870, the same year Tannat was introduced to the country by Basque settlers. Tannat is high in polyphenols, making it one of the healthiest wines to imbibe. Most vineyards are concentrated north of the capitol Montevideo, but there are vineyards in throughout the country. The Uruguayan wine industry had advanced significantly in the last twenty years, as it fights to compete with Chile and Argentina.

Key regions: Canelones, Maldonado, Montevideo

Main varieties: Tannat, Merlot, Chardonnay, Muscat Blanc

#### OTHER WINE PRODUCING COUNTRIES

Although not featured with participating wineries at the festival, several other South American countries have significant and developing wine industries. **Peru** was South America's first major wine–growing region, with plantings dating back to the 1500s and Pisarro's conquest of the Incas. Pisco is both Peru's national drink, a grape brandy, and the port city close to where much of Peru's vines are planted.

**Bolivia** also has a long history of winemaking, but its current yield is relatively low, as the industry is only just reversing the long decline caused by phylloxera. More than 70% of the grapevines in Bolvia are Muscat, producing table wines and distilled into singani, a local brandy.

We are excited to showcase a wine each from Bolivia and Peru at the South America Regional Tasting Station in the Tasting Room and at the trade-only plenary, *Southern Exposure*.

Wine is also produced in Colombia, Ecuador, Paraguay, and Venezuela, but not exported in significant quantities.





Presented by





#### As You Like It: An evening of food, wine, and the power of love

Enjoy a spectacular 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 Executive Chef David Baarscher of the Fairmont Hotel Vancouver. 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, Bard-related packages, and unique culinary experiences. A must for any serious wine collector!

Honorary Gala Chair: Anthony von Mandl, O.C., O.B.C.

- 🗎 Saturday, April 22
- Fairmont Hotel Vancouver 900 West Georgia Street
- (1) 6-11 p.m.
- \$575/\$4.600 table of 8

Raffle sponsor



#### **Dinner Wines**

Charles Heidsieck Brut Reserve NV, Champagne, France

Enrico Gatti Franciacorta Brut NV, Lombardy, Italy

McWatters Collection Brut 2017, Okanagan Valley, Canada

CedarCreek Estate Winery Platinum Jagged Rock Chardonnay 2021, Okanagan Valley, Canada Bodega Garzón Reserva Albariño 2022, Garzón, Uruguay

Viña Errázuriz Don Maximiano Founder's Reserve Cabernet Sauvignon 2017,

Aconcagua Valley, Chile

Catena Zapata Malbec Argentino 2020, Mendoza, Argentina

MASI Costasera Amarone 2017, Veneto, Italy

Graham's Quinta dos Malvedos Vintage Port 2012, Douro Valley, Portugal

Grand Tokaj Tokaji Aszú 5 Puttonyos 2013, Tokaj, Hungary

Proceeds from the Bacchanalia Gala go to support Bard on the Beach Shakespeare Festival. Since its inception in 1979, the wine festival has raised nearly \$9.9 million for the arts. A tax receipt is issued for a portion of each Gala ticket purchased.

A raffle prize of two Delta One tickets, worth up to \$55,200 USD, to anywhere Delta Air Lines flies will be awarded during the Gala. Only 200 tickets available for \$100 each. For full details and to order tickets, visit bardonthebeach.org.

Gala ticket information at VanWineFest.ca, gala@vanwinefest.ca or 604.629.2103.





In 2022, VanWineFest raised \$120,000 for the Bard on the Beach Shakespeare Festival!

#### **Bard on the Beach Shakespeare Festival**

Mission: Bard creates transformational experiences through exceptional theatre, training, and education opportunities that inspire, resonate, and promote the exchange of ideas.

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

Celebrating its 34th Season in 2023, Bard on the Beach is Canada's second largest not-for-profit professional Shakespeare festival. The Festival's home is a magnificent Vancouver waterfront setting in Senákw/ Vanier Park, where every summer it stages Shakespeare plays, related dramas and special events in two modern performance tents. The 2023 season, running from June 8 to September 30, opens with the return of the Beatles music-filled **As You Like It** on the BMO Mainstage, directed by Daryl



The Company, A Midsummer Night's Dream, 2022

Cloran; it runs in repertory with *Julius Caesar*, directed by Cherissa Richards. On the Howard Family Stage, there are two contrasting productions: *Henry V*, adapted and directed by Lois Anderson, followed by the hilariously interactive *Goblin: Macbeth*.

Bard's critically acclaimed plays repeatedly draw full houses; season attendance averages 100,000 and more than 2 million patrons have enjoyed the Bard experience since 1990. The Festival also offers opera and orchestral concerts, wine tastings, Family Day performances 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 350 volunteers.

Through its constantly expanding community outreach, Bard hosts popular Summer Camps for youth and teens at the Festival 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 Shakespearean theatre education and workplace skills to young adults, and *Bard for Life* lets adults 'play Shakespeare' in a lively, informal environment.

Full Festival and off-season programming details are at bardonthebeach.org.

## 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.

#### ~800 wines • 147 wineries • 17 countries

If you attend only one of the festival's 36 events, make it an International Festival Tasting. It's the heart of the festival, where you'll find ~800 wines offered by the 147 participating wineries, organized by country, with a special section for our theme region, South America.

#### 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.

- Thursday, April 27
- ( 7-10 p.m.
- **\$115**
- 📋 Friday, April 28
- ( 7-10 p.m.
- **□** \$125
- 📋 Saturday, April 29
- (\$\) 2:30-5 p.m.
- **\$115**
- 🛱 Saturday, April 29
- ∇-10 p.m.
- **□** \$135
- VCC East, Exhibit Hall A 999 Canada Place

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

## International Festival Tastings

#### Tips for Buying Wine in the Room

- BCLIQUOR Festival Wine Shop all wines served at the
  winery tables are available for purchase at the BCLIQUOR
  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 BCLiquor Store.



Make sure you have a game plan and pace yourself. You don't need to swallow everything in your glass. Make use of the rinse stations in the room 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.



#### **BCLIQUOR**

Festival Wine Shop hours: **April 27, 28 & 29** 7-10 p.m. **April 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













TERRA 🏨 FOODS

## **Super Pass**

\$490 (\$689 VALUE)

Experience everything the festival has to offer with VIP treatment when you become a Super 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. (\$375 value)
- Three afternoons (Thursday, Friday, and Saturday): two exclusive Trade Tasting sessions, Thursday and Friday, 2:30–5 p.m. (\$110 value), and the Saturday matinee tasting, 2:30–5 p.m. (\$115 value)
- Admission to the Festival Toast VIP reception on Thursday from 5:45-7 p.m. (not available for public sale - \$89 value)
- Priority access to the Tasting Room no line-ups (priceless)!

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



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

#### **BUY NOW CARRY LATER**

We offer a free bottle check service, buy your selection early in the evening then have it set aside to pick up later. For added convenience, purchases can be shipped free of charge to your local BCLIQUOR store. Thursday, April 27 7:00-10:00 p.m.

Friday, April 28 7:00-10:00 p.m.

**Saturday, April 29** 2:30-5:00 p.m 7:00-10:00 p.m.

#### **GET HOME SAFE**

Visit our Get Home Safe booth, located inside our Festival Wine Shop, and pick up a complimentary transit ticket. The ride's on us!





## Regional Tasting Stations

The Tasting Room features 147 wineries pouring ~740 wines. But the International Festival Tastings are more than a tasting; they're an opportunity to explore all of the wines of the world, and to find new and exciting ways to enjoy them. In addition to the individual winery tables, regional tasting stations hosted by California, New Zealand, and Rioja, as well as theme stations for South America and Sparkling Wine, will allow festivalgoers to explore the unique wines of a specific area of the wine world.

#### California Wines: A Golden State of Mind



Join us on a tasting journey across California Wine Country, exploring world-class wines from Napa, Sonoma, Lodi and the Central Coast. Learn the stories behind the bottles, and taste the diversity of the Golden State's terroir in the glass. Discover why California wines are on a mission as global leaders in creating a sustainable wine future.

#### New Zealand Wine - Altogether Unique



New Zealand is a special part of the world, situated between the Tasman Sea and the South Pacific Ocean. We produce less than 1% of the world's wine but are recognised as one of the most premium wine–producing countries, with our distinct grape growing regions, diverse range of varieties, unique climatic conditions and imaginative viticulturists and winemakers. Come join us at our Regional Booth this year, to taste through some of the best New Zealand has to offer!

#### Rioja, Spain's Finest



Welcome to Rioja, a place whose history, landscape and culture are utterly inseparable from the wine industry; a region that has always lived by and for wine, and which today renews its passion for showing the world the greatness and diversity of its lands. In Rioja, we don't make wine, we live and breathe it. Discover a selection of wines currently available in British Columbia.

#### Celebrate South America



Explore this year's theme region, South America, through a one-stop continental wine journey, featuring wines from Argentina, Bolivia, Chile, Peru, and Uruguay. Compare Malbecs, Carmeneres, and Cabernet Sauvignons from different regions and discover South America's white wines. And this is your only opportunity to sample wines from Bolivia and Peru in the room! The continent awaits you.

#### **Put Some Sparkle in Your Life**

This year, we've put the global spotlight on sparkling wine, because we can all use more bubbles in our lives. There are dozens of different sparklers in the room, but stop by the Sparkling Wine Tasting Station to sample a selection from around the world. Explore different styles, iconic regions, and discover the different ways winemakers can make their wines pop.

## **Exhibitors**

There's more than just wine in the room! Need to refresh your palate? There are non-alcoholic wines, coffee, tea and water available. Try some food samples between sips to keep your head clear. Explore other wine-related booths.



#### **ARC IBERICO IMPORTS**

Savour a renowned Spanish delicacy with free range organic Iberico ham, hand carved by master ham carver, Antonio Romero Casado



#### **BC FOOD & WINE RADIO**

Broadcasting from the Tasting Room, you can listen in as Anthony Gismondi interviews vine stars



#### CAFFÈ UMBRIA

Authentic Italian espresso crafted from a blending of the finest Arabica coffee from a variety of sources.



#### D'ORO GELATO E CAFFÈ

Small batches of handmade gelato and sorbetto, using original Sicilian recipes, fresh ingredients and a bit of creativity.



#### **ENOSTORE**

Wine lovers can find everything from wine dispensers and fridges to glassware, custom racks and much more.



#### FIJI WATER

From a sustainable aquifer in Fiji to more than 60 countries across the globe, FIJI Water has been bringing Earth's Finest Water to the world since 1996.



## LA GROTTA DEL FORMAGGIO

Serving the best of Italian cuisine for over 40 years in the heart of Little Italy on Commercial Drive.



## RIEDEL – THE WINE GLASS COMPANY

See how the shape of a glass affects the enjoyment of wine by taste testing wines in Riedel's varietal glassware.



#### **RISHI TEA & BOTANICALS**

Superb organic teas and botanicals imported directly from gardens across the world.



#### SOFT CRUSH

Non-alcoholic and lowalcohol alternatives for the sober curious.



## TERRA INTERNATIONAL FOODS

A selection of the world's highest performing speciality, natural-organic, and everyday grocery products.

## 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.

#### The Shape of Wine

How does the glass amplify the 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 experience as you sample Chardonnay, Sauvignon Blanc, Pinot Noir, and Cabernet Sauvignon in Riedel Veloce glassware. The set of glasses are yours to take home!

Moderator: Alysha Harker

**Panelists:** Jim Faulkner, Christa-Lee McWatters, Nicholas Paris MW, Ray Signorello

- Thursday, April 27
- Terminal City Club837 West Hastings Street
- \$115 (including glassware)

#### Sponsored by



TERMINAL CITY CLUB

#### California Wines: Eureka in the Glass!

Discover for yourself how California's diverse terrain comes alive in your glass. Learn how California's landscape and climate shape the Golden State and its wines. Each wine will explore a different aspect of California from the coastline to the mountains, with a local wine expert leading you through the tasting. Explore signature varietals and top drops from winery legends in this journey through California.

Moderator: DJ Kearney

Panelists: Mark de Vere MW, JJ Dowell, Gabriela Marble, Dave Phillips, Ray Signorello, Joe Spellman MS

- Friday, April 28
- VCC East, Meeting room 11 999 Canada Place
- () 5:15-6:45 p.m.
- ᠍ \$55

Sponsored by





## 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: Filippo Bartolotta, James Nevison Panelists: Dr. Laura Catena, Frédéric Chaudière, Ivo Cibilic, Daniele Dellanoce, Chad Harding, Carol Anai Koch Gonzalez, Giovanni Mazzei, Cinthia Morabito, Jose Luis Muguiro, Jr., Sergio Zingarelli

- VCC East,
  Meeting room 8
  999 Canada Place
- **\$95**

Sponsored by the participating wineries

#### La Crema de la Crema

South America boasts some of the world's most important wine countries making amazing wines at a rainbow of prices. Discover South America's wow factor through the prism of some of the continent's most exceptional wines. From Argentina to Chile, Brazil to Uruguay, enjoy *la crema de la crema*. Explore these southern gems with Anthony Gismondi, Master Sommelier Evan Goldstein, and the participating vine stars.

Moderators: Anthony Gismondi, Evan Goldstein MS Panelists: David Bonomi, Rafael Boscaini, Marina Castillo, Sebastián Labbé, Aurelio Montes Sr., Cinthia Morabito, Ben Pon. Pablo Prieto, Véronica Sardin, Mele Sosa

- 📋 Saturday, April 29
- VCC East,
  Meeting room 11
  999 Canada Place
- **□** \$75

Sponsored by the participating wineries

## Featured Speakers



Pablo Aranda
Director of Exports,
Bodega Argento
A Tale of Two Terroirs



**Filippo Bartolotta**Wine educator and author *The Global Cru* 



Charlie Baessler Owner / Winemaker, Corcelettes Estate Winery Defining the Root of BC Terroir



**David Bonomi**Resident Winemaker,
Bodega Norton *La Crema de la Crema* 



Rafael Boscaini Export Manager, Miolo La Crema de la Crema; Southern Exposure



Cecilia Carrasco Export Manager, Zuccardi Valle de Uco A Tale of Two Terroirs



Marcos Carrau Director/CEO, Bodegas Carrau Southern Exposure



**Dr. Simone Castellarin**Associate Professor,
UBC Wine Research Centre
Does BC Have a Wine Identity?



Marina Castillo
Export Manager Canada,
Catena Zapata
La Crema de la Crema;
Southern Exposure



Dr. Laura Catena Managing Director, Catena Zapata The Global Cru; A Tale of Two Terroirs



Frédéric Chaudière Proprietor / Winemaker, Château Pesquié The Global Cru



Elaine Chukan Brown Wine writer and educator California Wines: An Era in the Making



Ivo Cibilic General Manager, Vinarija Korta Katarina The Global Cru



Mark de Vere MW
Master of Wine,
Robert Mondavi Winery
California Wines: Eureka in
the Glass!



Daniele Dellanoce International Export Director, Giovanni Rosso The Global Cru



Germán Di Césare Chief Winemaker, Bodegas Trivento A Tale of Two Terroirs



JJ Dowell Winemaker, Lake Sonoma Winery California Wines: Eureka in the Glass!



Marie-Hélène Dumais Brand Ambassador, Bodega Piedra Negra A Tale of Two Terroirs



Garron Elmes Winemaker / President, Lake Breeze Defining the Root of BC Terroir



Jim Faulkner Winemaker, Ex Nihilo Vineyards Defining the Root of BC Terroir; The Shape of Wine



Christopher Gaze
Founding Artistic Director,
Bard on the Beach
Shakespeare Festival
Bacchanalia Gala Dinner +
Auction; Festival Toast



**Anthony Gismondi** Publisher, Gismondionwine.com *La Crema de la Crema* 

## Featured Speakers



Charles Goemaere
CEO, Professional Committee
of Champagne CIVC
Does BC Have a Wine Identity?



Evan Goldstein MS
President & CEO,
Full Circle Wine Solutions
Keynote Speaker Lunch;
La Crema de la Crema;
Southern Exposure



Chad Harding GM Canada - Constellation Brands Wine & Spirits The Global Cru



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



Christina Hartigan
Wine Director,
Gooseneck Hospitality
Defining the Root of BC Terroir;
A Tale of Two Terroirs



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



Salome Hopkins Export Manager, Viña Ventisquero Southern Exposure; A Tale of Two Terroirs



Martin Kaiser Deputy Director of Viticulture and Enology, Doña Paula Southern Exposure



Richard Kanazawa Winemaker, Bench 1775 Defining the Root of BC Terroir



**DJ Kearney**Wine educator
California Wines: Eureka in
the Glass!



Carol Anai Koch Gonzalez Export Account Manager Americas, Cono Sur Vineyards & Winery The Global Cru; A Tale of Two Terroirs



Michael Kullmann Winemaker, Osoyoos Larose Defining the Root of BC Terroir



**Dr. Merje Kuus**Professor of Geography,
University of British Columbia
Does BC Have a Wine Identity?



**Sebastián Labbé** Winemaker, Santa Rita *La Crema de la Crema* 



Sandy Leier Winemaker, Laughing Stock Vineyards Defining the Root of BC Terroir



Sophie Lui Global BC News Anchor Bachanalia Gala Dinner + Auction



Gabriela Marble Export Manager, Bonterra Organic Estates California Wines: Eureka in the Glass!



**Dr. Stéphanie Marchand-Marion**Professor,
ISVV – Université Bordeaux
Does BC Have a Wine Identity?



Giovanni Mazzei Family Member / Export Director, Marchesi Mazzei The Global Cru



Christa-Lee McWatters General Manager / Founding Family, McWatters Collection Defining the Root of BC Terroir; The Shape of Wine



Aurelio Montes, Sr.
Owner / Founder / President,
Montes
La Crema de la Crema; Southern
Exposure; A Tale of Two Terroirs

## Featured Speakers



Cinthia Morabito Marketing Manager, Viña Errázuriz La Crema de la Crema; The Global Cru



Jose Luis Muguiro, Jr. Brand Ambassador, Marqués de Riscal The Global Cru



James Nevison Wine writer, The Province, HadaGlass The Global Cru



Nicolas Paris MW
Director, Wine & Spirits Education,
E. & J. Gallo Winery
The Shape of Wine



**Dr. Jacques Olivier Pesme**Director,
UBC Wine Research Centre
Does BC Have a Wine Identity?



Dave Phillips
Co-owner / President,
Michael David Winery
California Wines: Eureka in
the Glass!



Ben Pon Co-owner, Bodegas Salentein La Crema de la Crema



Amber Pratt Winemaker, Moraine Estate Winery Defining the Root of BC Terroir



Pablo Prieto Winemaker, Viña Carmen La Crema de la Crema; A Tale of Two Terroirs



**Maude Renaud-Brisson** Founder, APÉROmode Defining the Root of BC Terroir



Francisco Roig Owner, 1750 Uvairenda Southern Exposure



Véronica Sardin Trade Marketing Manager – USA & Canada, Trapiche / El Esteco La Crema de la Crema



Ray Signorello Owner, Signorello / Edge / Trim / S California Wines: Eureka in the Glass!; The Shape of Wine



**Mele Sosa** Enologist, Bodega Garzón *La Crema de la Crema* 



Joe Spellman Master Sommelier, Justin Vineyards & Winery California Wines: Eureka in the Glass!



Patricio Tapia Wine writer & educator Southern Exposure; A Tale of Two Terroirs



Chris Turyk
Director of Marketing & Sales,
Unsworth Vineyards
Defining the Root of BC Terroir



Katarina Vucic Lecturer, UBC Wine Research Centre Does BC Have a Wine Identity?



Taylor Whelan Winemaker, CedarCreek Estate Winery Defining the Root of BC Terroir



Jason Yamasaki Group Sommelier, JOEY Restaurant Group 19th Annual Awards Lunch



Sergio Zingarelli President, Rocca delle Macie The Global Cru

 $\label{thm:continuous} \textbf{Subject to change. Visit } \textbf{VanWineFest.ca} \ \text{for the most up-to-date event information.}$ 

## 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.

#### Fiesta del Vino

This year, the festival features two themes: wines from South America and sparkling wines from around the world. Both take centre stage at this wine party celebrating the start of festival week. Enjoy a selection of festive wines from Argentina, Brazil, Chile, and Uruguay, plus bubbles from North America and Europe, accompanied by Latin American themed music and light bites.

- Tuesday, April 25
- The Loft at Earls Yaletown 1095 Mainland Street
- □ \$69

Sponsored by the participating wineries

#### California Wine & Taco Fest

Taco and California Wine lovers unite! Creative incarnations of the taco inspired by the Golden State will be paired with California wines at this mid-week party, creating a vibrant atmosphere where tacos and wines meet and become a match made in heaven. Guests can vote for their favourite combo for the Best of Festival pairing, spicing up the evening with some healthy competition.

- The Pipe Shop115 Victory Ship Way,North Vancouver
- ( 7:30-10 p.m.
- **□** \$69

Sponsored by





## 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.

#### A Night in Tuscany

Enjoy an exceptional evening at Carlino, with a Tuscaninspired dinner created by Chef Omar Hadi and paired beautifully with iconic wines from the Tuscany region that are sure to satisfy and delight. This unique experience is presented by Carpineto's Winemaker and Executive Vice President Antonio Zaccheo, Jr.

∄ M	1ond	lay, I	April	24

- Carlino
  1115 Alberni Street
- (§ 6:30-10 p.m.
- **\$225**

#### **Zuccardi Winery Dinner**

Join Zuccardi, proudly named 2022 Best New World Winery of the Year by *Wine Enthusiast*, for an intimate evening of six wines and four courses from Chef David Hawksworth. A pioneer of Argentine wines, second–generation winemaker Jose Alberto Zuccardi offers beautifully complex wines and fresh examples of high-altitude terroir.

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- O Hawksworth Restaurant 801 West Georgia Street
- (\$\) 6:30-10 p.m.
- ᠍ \$225

#### Icons of South America

Enjoy a five-course dinner celebrating some of South America's most iconic wines. This spectacular evening features wines from Viñedo Chadwick, Seña and Arboleda, thoughtfully paired with exceptional cuisine from Five Sails. Powerhouse wines from Chile, exquisitely prepared West Coast fare, and a breathtaking view for an unforgettable evening.

#### Tuesday, April 25

- Five SailsR Level, 410 -999 Canada Place
- (§ 6:30-10 p.m.
- **\$175**

#### Making a Chilean Icon - Montes

The story of Montes started with a dream and became a reality as that dream took flight. Today, Montes is one of Chile's most celebrated and iconic producers. Enjoy a selection of elevated wines matched with equally lofty dishes from Alouette Bistro. This is a rare opportunity to taste Montes' peak wines, with an exclusive chance to taste something brand new to Canada.

- Tuesday, April 25
- Alouette Bistro
  567 Hornby Street
- (§ 6:30-10 p.m.
- □ \$175

## Winery Dinners



#### 250th Celebration: MASI

In 2022, Masi celebrated an amazing milestone with the 250<sup>th</sup> harvest of the Boscaini family in the prized vineyards of Vaio dei Masi, a little valley in the heart of Valpolicella Classica. Join Masi's Luc Desroches at The Vancouver Club for an unforgettable celebration of food and wine featuring fresh, new styles, modern interpretations, and majestic cru wines showcasing the finest terroirs.

- The Vancouver Club915 West Hasting Street
- ( 6:30-10 p.m.
- □ \$225

#### Best of Uruguay: Bodega Garzón

Following the incredible success of last year's winery dinner, Bodega Garzón and Hydra Estiatoro have partnered again to bring you another spectacular evening. Explore Bodega Garzón's award-winning wines with Enologist Mele Sosa. Discover the Southern hemisphere's best kept secret as you savour some of the most distinctive wines of Uruguay. Each pairing has been thoughtfully curated by Hydra to wow guests.

- Wednesday, April 26
- Hydra Estiatorio
   Mediterranean & Wine Bar
   825 West Pender Street
- © 6:30-10 p.m.
- **\$175**

#### La Rioja Alta Dinner

Discover why Drinks Business 2022 named La Rioja Alta the #4 Most Admired Wine Brand in the World. Join Export Director Jose Luis Navarro for a spectacular tasting of wines from the historic flagship Rioja Alta house and other estates, paired with Elisa Executive Chef Andrew Richardson's menu, featuring signature cuts cooked on the Grillworks Infierno wood-fired grill, for a unique steakhouse experience.

- Elisa 1109 Hamilton Street
- ( 6:30-10 p.m.
- **\$225**

## Winery Dinners

#### A Night with Marqués de Riscal

One of the world's best vineyards, Marqués de Riscal lives by wine and lives for wine. Join Brand Ambassador Jose Luis Maguro Jr. at this perfectly paired dinner dedicated to the shared love of wine. The evening begins with canapés on arrival, followed by a four-course dinner exquisitely prepared by the team at Homer Street Cafe and Bar.

- Wednesday, April 26
- O Homer Street Cafe and Bar 898 Homer Street
- ( 6:30-10 p.m.
- **□** \$175

#### A Taste of Tuscany with Mazzei

Celebrate Chianti with iconic 26<sup>th</sup>–generation, family–owned Marchesi Mazzei at CinCin Ristorante + Bar. After a refreshing glass of Prosecco, explore terroir with Giovanni Mazzei through a comparison tasting of their three Gran Selezione, paired with exceptional Italian cuisine. The dinner finishes with a tasting of Concerto di Fonterutoli, one of the original Super–Tuscans that helped redefine Italian wine.

- CinCin Ristorante + Bar1154 Robson Street
- ( 6:30-10 p.m.
- **\$225**

#### A Taste of Victory: CedarCreek

CedarCreek Estate Winery was named *WineAlign*'s Winery of the Year in 2022. Discover why at this marvelous evening of wine and food, featuring CedarCreek's top six awarded wines. Each wine has won a gold or platinum medal with a score of at least 92 points, and will be perfectly paired with a spectacular menu from Blue Water Cafe's culinary team.

- Blue Water Cafe1095 Hamilton 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.

#### 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.

Sponsored by the participating wineries

- 🗎 Saturday, April 29
- La Terrazza1088 Cambie Street
- (11:30 a.m-2 p.m.
- □ \$195

Ticket limit 4 per person

#### **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 CHEFS / RESTAURANTS

Chef Alex Chen, Boulevard Kitchen & Oyster Bar Chef Quang Dang, Hospitality Consulting Chef Josef Driemel, Fable Kitchen Chef Behshad Jamshidi, C|Prime Chef Stacy Johnston, Poplar Grove Restaurant Chef Deseree Lo, Pacific Institute of Culinary Arts Chef Tommy Shorthouse, Fanny Bay Oysters Chef Liz Stevenson, Fun Pastry Stuff

Sponsored by





and the participating wineries

- 🗎 Saturday, April 29
- O Pacific Institute of Culinary Arts 101 - 1505 West 2nd Avenue
- (1) 11:30 a.m.-1:30 p.m.
- ᠍ \$109

## **Lively Lunches**



#### Sabor Sudamericano

All participating South American wineries will gather for a grazing lunch that celebrates their wine and food culture, set against the stunning North Shore backdrop. Enjoy wines from 44 different wineries, a continental culinary and wine journey.

Sponsored by the participating wineries

- 🗎 Saturday, April 29
- VCC West, Level 3 1055 Canada Place
- (§ 12–2 pm
- **\$119**

#### **Spring Fling**

Celebrate spring with brunch-worthy wines from around the world. This finale of the 2023 festival features a grazing buffet, live music, and a spectacular selection of reds, whites, and rosés from Canada, Chile, Greece, Italy, Spain, and the United States.

Sponsored by  $\ensuremath{V_{ANCOUVER}}$  the participating wineries  $\ensuremath{\text{SIIN}}$ 

- VCC East, Meeting room 1 999 Canada Place
- () 12-2 pm
- **\$119**

## Festival at a Glance

Does BC Have a

Wine Identity?

10-11:45 a.m.

VCC East

Saturday, April 22

GALA DINNER + AUCTION 6-11 p.m. Fairmont Hotel Vancouver Winery Dinner & Fundraising Auction	Wine Seminar (Trade) \$45 page 34	VCC East Sit-down Lunch (Trade) \$65 page 36	Plenary (Trade) <b>\$55</b> page 34
\$575 / \$4,600 table of 8 page 8	Defining the Root of BC Terroir 1:30-3:15 p.m. VCC East Wine Seminar (Trade) \$45 page 34	250th Celebration:  MASI 6:30-10 p.m. The Vancouver Club Winery Dinner \$225 page 22	Principals Welcome Lunch 11:45 a.m1:15 p.m. VCC East Buffet Lunch (Trade) \$89 page 36
Monday, April 24	10	P = 0 = =	P-0
A Night in Tuscany 6:30-10 p.m. Carlino Winery Dinner \$225 page 21	Best of Uruguay: Bodega Garzón 6:30-10 p.m. Hydra Estiatorio Mediterranean & Wine Bar Winery Dinner \$175	La Rioja Alta Dinner 6:30–10 p.m. Elisa Winery Dinner \$225 page 22	Trade Tasting 2:30-5 p.m. VCC East Trade Buyer Entry 1:30 p.m. Wine Tasting (Trade) \$49
<b>Zuccardi Winery Dinner</b> 6:30-10 p.m.	page 22		page 32
Hawksworth Restaurant Winery Dinner \$225 page 21	A Night with Marqués de Riscal 6:30-10 p.m. Homer St. Cafe and Bar	A Taste of Tuscany with Mazzei 6:30-10 p.m. CinCin Ristorante + Bar	The Shape of Wine 5:15-6:45 p.m. Terminal City Club Wine Seminar \$115
Tuesday, April 25	Winery Dinner <b>\$175</b>	Winery Dinner <b>\$225</b>	
Icons of South America 6:30-10 p.m. Five Sails Winery Dinner \$175 page 21	page 23	page 23	page 15
	A Taste of Victory: CedarCreek 6:30-10 p.m. Blue Water Cafe	California Wine & Taco Fest 7:30-10 p.m. The Pipe Shop	Festival Toast 5:45-7 p.m. VCC East
Making a Chilean Icon - Montes 6:30-10 p.m. Alouette Bistro	Winery Dinner <b>\$225</b> page 23	Wine Mingler \$69 page 20	Wine Mingler Invitation & Super Pass only
Winery Dinner <b>\$175</b> page 21			International
Fiesta del Vino 7-9 p.m. The Loft at Earls Yaletown Wine Mingler \$69 page 20			Festival Tasting 7-10 p.m. VCC East Wine Tasting \$115 page 10

Wednesday, April 26

**Keynote Speaker** 

**Lunch Featuring** 

Evan Goldstein MS

11:45 a.m.-1:30 p.m.

VCC East

Thursday, April 27

Southern Exposure

9:30-11:30 a.m.

VCC East

Plenary (Trade)

Lunch or Brunch	Wine Mingler
Trade Only Event	Wine Seminar
Winery Dinner	Wine Tasting

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☐ Winery Dinner ☐ Wine Tasting					
Friday,	April 28	Saturday, April 29	Sunday, April 30		
California Wines: An Era in the Making 9:30–11:15 a.m. VCC East Wine Seminar (Trade) \$45 page 35	A Tale of Two Terroirs 9:30-11:15 a.m. VCC East Wine Seminar (Trade) \$45 page 35	Dine Italia 11:30 a.m-2 p.m. La Terrazza Sit-down Lunch \$195 page 24	Spring Fling 12-2 p.m. VCC East Grazing Brunch \$119 page 25		
Celebrating Excellence:  19 <sup>th</sup> Annual Awards Lunch Featuring South America Wine Program Excellence Awards, Sommelier of the Year, Spirited Industry Professional, Terry Threlfall Scholarship 11:15 a.m1:15 p.m. VCC East Buffet Lunch (Trade) \$99 page 36		PICA Kitchen Party 11:30 a.m1:30 p.m. Pacific Institute of Culinary Arts Wine-and-Food Pairing Grazing Lunch \$109 page 24			
		Sabor Sudamericano VCC West 12-2 pm Grazing Lunch \$119 page 25	For full event details and to buy tickets online visit VanWineFest.ca Or buy by phone at 604.873.3311		
2:30- VCC Trade Buyer E <i>Wine Tast</i> ı <b>\$4</b>	Fasting 5 p.m. East intry 1:30 p.m. ing (Trade) <b>19</b> e 32	International Festival Tasting 2:30-5 p.m. VCC East Wine Tasting \$115 page 10	or 1.877.321.3121  All prices inclusive of wine, food (where applicable), gratuities, service charges, and taxes no surprises at checkout!		
California Wines: Eureka in the Glass! 5:15-6:45 p.m. VCC East Wine Seminar \$55 page 15	The Global Cru 5:15-6:45 p.m. VCC East Wine Seminar \$95 page 16	La Crema de la Crema 5:15-6:45 p.m. VCC East Wine Seminar \$75 page 16	Winery dinners and StayVancouverHotels.com offer only available until April 13, 2023 Or while supplies last  VanWineFest.ca  #VIWF @VanWineFest		
International Festival Tasting 7-10 p.m. VCC East Wine Tasting \$125 page 10		International Festival Tasting 7-10 p.m. VCC East Wine Tasting \$135 page 10			

page 10

# PUT YOUR FEET UP IN PREMIUM SELECT.

Arrive refreshed, recharged and ready to explore after your upcoming flight. Enjoy wider seats with more legroom and adjustable footrests, seasonal meal options, larger entertainment screens and more in Delta Premium Select.



# Canada's Premier Wine Show



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## Welcome to Trade Days

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

The Trade Days 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.

#### **How to Order**

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.

Online at VanWineFest.ca Phone **604.873.3311** / Toll free **1.877.321.3121** Monday-Friday, 9:30 a.m.-4:30 p.m.

#### Why do I have to register for Trade Days events?

- 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 or by phone.
- 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 Trade 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.

## Trade Days Pass

The Trade Days Pass provides badge and ticket access to the trade events on Thursday, April 27 and Friday, April 28. 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.** 

#### \$340 (\$501 value)

#### Thursday, April 27, 2023

#### Southern Exposure

9:30-11:30 a.m. VCC East, Meeting room 11

Theme Region Plenary

#### Principals Welcome Lunch

11:45 a.m.-1:15 p.m. VCC East, Meeting room 1 Buffet Lunch

+

## Trade Tasting with Buyers Entry (badge access)

1:30-5 p.m. VCC East, Exhibit Hall A Wine Tasting

V V 11

## International Festival Tasting (badge access)

7-10 p.m. VCC East, Exhibit Hall A Wine Tasting

#### Friday, April 28, 2023

One of the following two seminars:

#### California Wine: An Era in the Making

9:30-11:15 a.m.

VCC East, Meeting room 11

#### A Tale of Two Terroirs

9:30-11:15 a.m.

VCC East, Meeting room 8

+

#### Celebrating Excellence: 19<sup>th</sup> Annual Awards Lunch Featuring South America

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

## Trade Tasting with Buyers Entry (badge access)

1:30-5 p.m. VCC East, Exhibit Hall A Wine Tasting

#### Wednesday Trade Pack \$125 (\$155 value)

The Wednesday Trade Pack provides ticket access to Trade Days events on Wednesday, April 26 only. Packs 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.** 

#### Wednesday, April 26

#### Does BC Have a Wine Identity?

10-11:45 a.m. VCC East, Meeting room 8 Wine Seminar

+

#### Keynote Speaker Lunch Featuring Evan Goldstein MS

11:45 a.m.-1:30 p.m. VCC East, Meeting room 19 Sit-down lunch

Defining the Root of BC Terroir

1:30–3:15 p.m. VCC East, Meeting room 11 Wine seminar

## Trade Tasting Presented by ContainerWorld



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

Presented by



#### 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.

#### Registration required

Members of the trade must register online to purchase Trade Days 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, April 27 Friday, April 28
- O VCC East, Exhibit Hall A
- © 2:30-5 p.m. 1:30 p.m. Buyers Only Entry
- **\$49**



BCLIQUOR Festival Wine Shop hours: April 27 & 28

1:30-5 p.m. and 7-10 p.m. **April 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.



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

#### **BUY NOW CARRY LATER**

We offer a free bottle check service, buy your selection early in the evening then have it set aside to pick up later. For added convenience, purchases can be shipped free of charge to your local BCLIQUOR store.

#### **TRADE HOURS**

Thursday, April 27 1:30-5:00 p.m.

Friday, April 28 1:30-5:00 p.m.

#### **GET HOME SAFE**

Visit our Get Home Safe booth, located inside our Festival Wine Shop, and pick up a complimentary transit ticket. The ride's on us!





## **Trade Seminars**

#### Does BC Have a Wine Identity?

A panel of esteemed academics and industry leaders will guide a tasting of BC and international wines to generate phrases and descriptors that evoke a wine's typicity and regional identity. Wine is a cultural product representing a place of origin. What can BC learn from the world's iconic regions? Does BC have or need a unified wine identity? What does the future hold for BC's wine image globally?

Host: Katarina Vucic

Moderator: Dr. Jacques Olivier Pesme

Panelists: Dr. Simone Castellarin, Charles Goemaere, Dr. Merje Kuus, Dr. Stéphanie Marchand-Marion

#### 

- VCC East, Meeting room 8 999 Canada Place
- ( 10-11:45 a.m.
- □ \$45

In partnership with



#### **Defining the Root of BC Terroir**

This masterclass features 11 British Columbia wines from across the province. Panelists will take a deeper dive into the unique growing conditions of each region's distinct terroir. The discussion will touch on what BC winegrowers are doing in the face of climate change to continue making exciting quality wines with a sense of place, from terroir that cannot be found anywhere else in the world.

Moderators: Maude Renaud-Brisson, Christina Hartigan Panelists: Charlie Baessler, Garron Elmes, Jim Faulkner, Richard Kanazawa, Michael Kullmann, Sandy Leier, Christa-Lee McWatters, Amber Pratt, Chris Turyk, Taylor Whelan

#### 

- VCC East, Meeting room 11 999 Canada Place
- (\subseteq 1:30-3:15 p.m.
- **□** \$45

Sponsored by



BRITISH COLUMBIA

#### Southern Exposure

South America contributes some 10% of the world's wine, yet for many it remains a relative mystery. This magical part of the southern hemisphere boasts a range of grapes, wine styles, interpretations, and breadth. Led by Master Sommelier Evan Goldstein, this seminar explores both the rich history and the modern innovation and renaissance of criolla classics shaping the contemporary identity of this diverse and seminal eno-titan.

Moderators: Evan Goldstein MS, Patricio Tapia Panelists: Rafael Boscaini, Marcos Carrau, Marina Castillo, Salome Hopkins, Martin Kaiser, Aurelio Montes Sr., Francisco Roig

- Thursday, April 27
- VCC East, Meeting room 11 999 Canada Place
- (\) 9:30-11:30 am
- **□** \$55

Sponsored by the participating wineries

## **Trade Seminars**

#### California Wines: An Era in the Making

California's unique geology, soil, and climate combine to create complex and expressive wines. Leading educator Elaine Chukan Brown unearths the secrets behind the region's complex and distinctive wines, sharing how California's wine industry is committed to creating a sustainable future. Discover the science behind the soil, explore California's rich geology and exceptional climate, and taste what makes California wine so unique.

Presenter: Elaine Chukan Brown

- 📋 Friday, April 28
- VCC East, Meeting room 11 999 Canada Place
- ( 9:30-11:15 a.m.
- ᠍ \$45

Sponsored by



#### A Tale of Two Terroirs

Argentine and Chilean viticulture have been defined by the influence of two great forces of nature: the Andean breezes and the heights of the Andes in Argentina; and the winds from the cold Pacific Ocean in Chile. In this seminar, we will taste how these forces of nature influence the flavours and character of some of the most important wines from this corner of the world.

Moderators: Christina Hartigan, Patricio Tapia Panelists: Pablo Aranda, Cecilia Carrasco, Laura Catena, Marie-Hélène Dumais, Germán Di Césare, Salome Hopkins, Carol Anai Koch Gonzalez, Aurelio Montes, Sr., Pablo Prieto

- Friday, April 28
- VCC East, Meeting room 8 999 Canada Place
- ( 9:30-11:15 a.m.
- **□** \$45

Sponsored by the participating wineries



### Trade Lunches

#### Keynote Speaker Lunch Featuring Evan Goldstein MS

Bridging the morning and afternoon discussions, Evan Goldstein MS will explore the importance – and the evolving role – of place in wine in this year's keynote speech. An internationally recognized authority and educator, Goldstein is a born teacher who has dedicated his adult life to introducing and sharing with others his passion for wine.

- - Meeting room 19 999 Canada Place
- (§ 11:45 a.m.-1:30 p.m.
- **□** \$65

#### **Principals Welcome Lunch**

Join the 147 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 enjoy a delectable lunch created by VCC's Executive Chef Nandakishore Rangan. Wines will be grouped alphabetically by wine agency.

Thursday, April 27

- VCC East,
  Meeting room 1
  999 Canada Place
- (§ 11:45 a.m.-1:15 pm.
- **□** \$89

Presented by Hillebrand GORI



#### Celebrating Excellence: 19<sup>th</sup> Annual Awards Lunch Featuring South America

This year's annual awards lunch will feature exciting wines from South America intended to capture the attention of sommeliers and trade wine buyers. This is an opportunity to intrigue and inspire the on-premise trade with wines that would shine on a well-respected wine list. Attended by owners, wine directors, sommeliers and representatives from many of British Columbia and Alberta's top restaurants, this awards ceremony includes the presentation of the Wine Program Excellence Awards, Sommelier of the Year, Terry Threlfall Scholarship, BC Hospitality Foundation Scholarships, and Spirited Industry Professional.

☐ Friday, April 28

- VCC East,
  Meeting room 1
  999 Canada Place
- ① 11:15 a.m.-1:15 p.m.
- **\$99**

Sponsored by the participating wineries

Presented by



# Celebrating Excellence

# 2023 Celebrating Excellence Program

Four annual industry awards will be presented at the 19th Annual Awards Lunch:

- · Spirited Industry Professional Award
- · Sommelier of the Year
- · Wine Program Excellence Awards
- · Terry Threlfall Scholarship

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 the 2020 Wine Program Excellence Platinum Awards

# **Wine Program Excellence Awards**

The Vancouver International Wine Program Excellence Awards 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, Bryant Mao, Iain Philip, and Maude Renaud-Brisson.

## **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 *The Vancouver Sun*.

Applications for the 2024 Wine Program Excellence Awards will close October 15, 2023.

# Celebrating Excellence

## Sommelier of the Year

The Sommelier of the Year was selected in February 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 Pass to attend the Vancouver International Wine Festival

#### PAST WINNERS:

- Javton Paul (2022)
- Peter Van de Reep (2020)
- Matthew Landry (2019)
- Sean Nelson (2018)
- Shane Taylor (2017)
- Alistair Veen (2016)
- Jason Yamasaki (2015)
- Mike Bernardo (2014)
- Samantha Rahn (2013)
- Terry Threlfall (2012)
- Owen Knowlton (2011)
- Kurtis Kolt (2010)
- Andrea Vescovi (2009)
- Neil Ingram (2008)
- Chris Van Nus (2007)
- Sebastien Le Goff (2006)
- Tom Doughty (2005)
- Mark Taylor (2004)
- Barbara Philip MW (2003)
- Peter Bodnar Rod (2002)
- Mark Davidson (2001) Brent Hayman (2000)

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:

- Dana Lee Harris (2020)
- DJ Kearney (2019)
- Barbara Philip MW (2018)
- Harry McWatters (2017)
- Norman Gladstone (2016)
- Howard Soon (2015)
- Mark Davidson (2014)
- Sid Cross (2013)
- Richard Carras (2012)
- Jurgen Gothe (2011)
- Anthony Gismondi (2010)
- John Schreiner (2009)
- Christine Coletta (2008) · David Scholefield (2007)
- Darryl Weinbren (2006)

# **Terry Threlfall Scholarship**

The Terry Threlfall Scholarship is awarded to a candidate seeking to make a difference in mentorship and leadership in the British Columbia wine trade. The award was created in memory of Terry Threlfall, who passed away suddenly in 2020. Terry was the 2012 VIWF Sommelier of the Year, and the festival hopes this scholarship will continue his legacy of excellence and service.

#### PAST WINNERS:

Kelcie Jones (2022)

In partnership with





Sponsored by ANDREW PELLER



# Celebrating Excellence WINE FESTIVAL



SPIRITED INDUSTRY PROFESSIONAL 2020
Dana Lee Harris

SOMMELIER OF THE YEAR 2020

Peter Van de Reep

SOMMELIER OF THE YEAR 2022

Jayton Paul

VINTNERS BRUNCH FOOD AND WINE PAIRING COMPETITION 2020

**Executive Chef Dennis Peckham** 

TERRY THRELFALL SCHOLARSHIP 2022

**Kelcie Jones** 

# WINE PROGRAM EXCELLENCE AWARDS

Sponsored by MNCOUVER

# Looking for a spectacular wine and food pairing experience?

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

Ugly Dumpling Yuwa Japanese Cuisine – Best Food & Wine

Pairing

## Silver

Burdock & Co.

Joe Fortes Seafood

& Chop House PiDGiN

Savio Volpe Wildebeest

## Bronze

Feast

Forage Minami Restaurant Piva Modern Italian

Piva Modern Italian VV Tapas Lounge

Honourable Mention

Mention Chi WHISTLER

Gold Il Caminetto

## Silver

Araxi Restaurant + Oyster Bar

Bearfoot Bistro

#### **Bronze**

Basalt Wine & Salumeria

# VANCOUVER ISLAND

Silver

Silver

Agrius 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)

#### **CELEBRATING EXCELLENCE**

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

## 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*.

Bodega Amalaya / Bodega Colomé Bodega Argento Domaine Bousquet Catena Zapata Doña Paula Escorihuela Gascón 1884 Graffigna / Finca La Celia Bodega Huanacache Kaiken Luigi Bosca Bodega Luis Segundo Correas Mascota Vineyards Bodega Norton Pacheco Pereda Pascual Toso Piattelli Vineyards Bodega Piedra Negra Bodegas Salentein Bodega Septima Trapiche / El Esteco Bodega Trivento UKO Wines Zuccardi Valle de Uco

## BRAZIL

Brazil is the third-largest producer of wine in South America, behind Argentina and Chile. Grapes are primarily grown in six regions, with Brazil's southernmost state, Rio Grande do Sul, responsible for 90 percent of Brazilian wine production. Unsurprisingly, sparkling wine is the star in a country known for its parties and celebrations, though Merlot and Chardonnay are planted extensively and successfully. *Discover more at winesbrazil.org*.

Miolo

# - 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.

Anakena Concha y Toro
Hacienda Araucano Cono Sur Vineyards & Winery
Arboleda Viña Errázuriz
Bisquertt Family Vineyards
Viña Carmen Montes
Clos de Luz Viña Morandé

Viña San Pedro Viña Santa Ema Santa Rita Viña Undurraga Viña Ventisquero Veramonte

## **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.

Bodegas Carrau Bodega Garzón

## **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.

Inland Trading Co. Penfolds
Majella Wines Wakefield Wines



#### **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.

Bench 1775 CedarCreek Estate Winery Chaberton Estate Winery Chronos Corcelettes Estate Winery Da Silva Vineyards Evolve Cellars Ex Nihilo Vineyards Fort Berens Estate Winery Frind Estate Winery gadZook Vinery Lake Breeze Laughing Stock Vineyards McWatters Collection Moraine Estate Winery Nk'Mip Cellars Osoyoos Larose Phantom Creek Estates Poplar Grove Unsworth Vineyards Uppercase Winery

# 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.

Vinarija Korta Katarina

# **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 Bordeaux Families Lucien Albrecht Minuty Maison Mirabeau Nicolas Feuillatte Château Pesquié Piper & Charles Heidsieck Sea Change Wine



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*.

Henkell

## **GREECE**

The earliest evidence of Greek winemaking dates back more than 6,500 years ago. The extensive diversity of grapes – with more than 300 indigenous varieties identified – together with the moderate Greek climate, plentiful sunshine, low average rainfall and soils of moderate fertility, combine to provide an excellent environment for the production of high-quality wines.

Estate Argyros

**THALIA Winery** 

Wine Art Estate



With a record of extensive vineyards dating back to the 5<sup>th</sup> century AD, Hungary has its own distinctive range of varieties. Perhaps its best-known wine is the white dessert wine Tokaji, which King Louis XV dubbed, "Wine of Kings, King of Wines." Hungarian sparkling wines (pezsgő) are primarily produced near Budapest in the Buda Hills and Budafok.

#### Grand Tokai



## **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.

Bonfanti Vini Empson & Co. Casa E. di Mirafiore Bottega Fèlsina Casa Paladin Giovanni Rosso Piera Martellozzo **Botter** Canella MASI Rocca delle Macie Carpineto Marchesi Mazzei Villa Sandi Carus Vini Michele Chiarlo Tommasi Family Estates

Caviro Mionetto Zeni 1870



#### 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!

Hakutsuru Sake Nakano Saké Co. 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.

**Oyster Bay Wines** 

## **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.

Graham's



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 soughtafter cult wines on the planet, it also continues to offer some of the world's best wine values. Learn more at FoodsWinesfromSpainCanada.com.

Altolandon IberWine Segura Viudas Anciano La Rioja Alta Bodegas Verum

Freixenet Raventós Codorníu Hammeken Cellars Marqués de Riscal

## **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.

Aquilini Wines Beringer Vineyards Bogle Vineyards Bonterra Organic Estates Bread & Butter Wines Deutsch Family Duckhorn Portfolio Frath

Gloria Ferrer Imagery Estate Winery J. Lohr Vineyards Justin Vineyards & Winery Lake Sonoma Winery Michael David Winery Orin Swift Peju Winery The Prisoner Wine Compar

The Prisoner Wine Company Robert Mondavi Winery Signorello / Edge / Trim / S Stags' Leap Winery Ste. Michelle Wine Estates
Thomas Allen Vineyards &
Winery
Tribute Wines
Wagner Family of Wine
Wente Vineyards
Willamette Valley Vineyards
WX Brands

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# **Curtain Call**

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Nandakishore Rangan,
Vancouver Convention Centre
Andrew Richardson, Elisa
Robert Robinson, Five Sails
Brad Scharien, Hydra Estiatorio
Mediterranean & Wine Bar
Tommy Shorthouse, Fanny Bay Oysters
Liz Stevenson, Fun Pastry Stuff
Matthew Taylor, The Vancouver Club
Albert Tran, Alouette Bistro
Bruce Woods, CinCin Ristorante + Bar

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California Wine & Taco Fest, Danielle Giroux
California Wines: An Era in the Making, Danielle Giroux
California Wines: Eureka in the Glass!, Danielle Giroux
Defining the Root of BC Terroir, Laura Kittmer Dine Italia, Carmen D'Onofrio Icons of South America, Sarah McWilliams
La Rioja Alta Dinner, John McLaughlin

Making a Chilean Icon - Montes, Joel Martin A Night in Tuscany, Rachel Routledge A Night with Marqués de Riscal, Sarah McWilliams
Principals Welcome Lunch, Michelle Delf The Shape of Wine, Alysha Harker
A Taste of Tuscany with Mazzei, John McLaughlin
A Taste of Victory: CedarCreek, Sarah McWilliams
Zuccardi Winery Dinner, Sarah McWilliams

#### **Event Hosts**

Jennifer Coté, Diann Fong, Ashli Komaryk, Lisa Lemcke, Anita Livingstone, Raymond Milne, Raja Sabbagha, Marilyn Scott, Simon Tse, Gillian Wilson-Haffenden

#### Volunteers

Thank you to the 200+ volunteers who help make this festival a great success!

## Wine Program Excellence Judges

Key Judges: Tom Doughty, DJ Kearney, Bryant Mao, Iain Philip, Maude Renaud-Brisson

# 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 years's Festival are represented by Agent members. www.ivsa.ca

# **Curtain Call**

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## Join us next year for the 45th annual Vancouver International Wine Festival

February 24-March 3, 2024 **Featuring Italy!** 

# 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, we are featuring an entire continent as our theme region, with the wines of South America taking centre stage.

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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(Globe and Mail, 2018)

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