



VanWineFest  
22-30 April 2023

Featuring  
**SOUTH  
AMERICA**

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

### Bacchanalia GALA DINNER + AUCTION

Presented by **NATIONAL BANK**  
PRIVATE BANKING 1859



📅 Saturday, April 22  
🕒 6-11 p.m.  
📍 Fairmont Hotel Vancouver  
🚫 **SOLD OUT!**

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. A few highlights for wine collectors:



#### 1999 PÉTRUS POMEROL

Value: \$7,100

One 750 ml bottle

The color is bright and the aroma is precise and extremely pleasing. The bouquet has notes of blueberry, blackberry and juniper, all topped with a balsamic touch. The mouthfeel is extraordinarily soft, this is balanced by a lively acidity. It is decidedly impossible not to like this wine.



#### 1982 CHÂTEAU LAFITE ROTHSCHILD

Value: \$7,400

One 750 ml bottle

There is a deep seam of black plum and liquorice with some nuances of minerals and earth, but this is deep, dense and savoury. The palate is wonderfully concentrated and sonorous; it seems to extend in a column of dense black fruit. The core is plummy and rich, with notes of bramble and earth, but then a creamy layer of blackcurrant adds to a fleshy mid-palate. The purity of fruit here really pushes through to the finish.



#### 2011 DOMAINE DE LA ROMANÉE-CONTI ROMANÉE-SAINT-VIVANT MAREY MONGE

Value: \$7,600

One 750 ml bottle

The extraordinarily elegant and airy nose is positively kaleidoscopic in its sheer breadth of spice elements that combine with the stunningly pure red and black raspberry fruit aromas that are liberally laced with rose petal nuances.

*All values estimated*

### PLUS

And dozens of other renowned wines, trips and culinary experiences in the live and silent auctions with an online auction available for all to bid on.

### Dinner

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

Thank you to the wineries and their proprietors/winemakers, many of whom will be present, for donating these outstanding wines.

#### Champagne Reception

**Charles Heidsieck Brut Reserve NV**,  
Champagne, France

#### First Course

Scallop Crudo  
*Nasturtium Salad, Petite Peas,  
Marinated Olive, Rohesspeck*

**Enrico Gatti Franciacorta Brut NV**,  
Lombardy, Italy

**McWatters Collection Brut 2017**,  
Okanagan Valley, Canada

#### Second Course

Olive Oil Poached Arctic Char  
*Celeriac, Apple & Asparagus Salad,  
Trout & Citrus Caviars*

**CedarCreek Estate Winery Platinum  
Jagged Rock Chardonnay 2021**,  
Okanagan Valley, Canada

**Bodega Garzón Reserva Albariño  
2022**, Garzón, Uruguay

#### Third Course

Cherry Glazed Lamb  
*Herbed Wheat Berry,  
Lemon Goat Cheese Pavé  
Charred Carrot, Jus*

**Viña Errázuriz Don Maximiano  
Founder's Reserve Cabernet  
Sauvignon 2017**,  
Aconcagua Valley, Chile

**Catena Zapata Malbec Argentino  
2020**, Mendoza, Argentina



#### Fourth Course

Blue Cheese & Fig Crêpe  
*Balsamic Saba, Beet & Chèvre Crema  
Fried Leek & Parmesan Snow*

**MASI Costasera Amarone 2017**,  
Veneto, Italy

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

#### Fifth Course

Golden Fool  
*Honey Saffron Cream Semifreddo  
Vanilla Bean & Elderflower Sponge,  
Dulce de Leche*

**Grand Tokaj Tokaji Aszú 5 Puttonyos  
2013**, Tokaj, Hungary



**Anthony von Mandl**,  
O.C., O.B.C.  
Honorary Chair



**Sophie Lui**  
**Global BC** anchor / Emcee



**Christopher Gaze**  
Emcee



**David Baarschers**  
Executive Chef

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