

Feb 24 – Mar 3, 2024

The Wine World is Here!



DISCOVER
ITALY

MAJOR SPONSORS

VANCOUVER
SUN



FUNDRAISING

Bacchanalia
GALA DINNER + AUCTION
Saturday Night! Feb 24, 2024

BENEFITING



VANCOUVER
INTERNATIONAL
WINE FESTIVAL 

EXCEPTIONAL BEGINS WITH DELTA.



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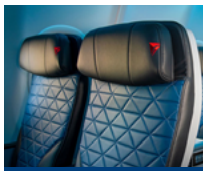
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- Refuel with complimentary meals, snacks, and alcoholic⁴ and non-alcoholic hot and cold beverages

¹ Sky Priority services include: dedicated check in, expedited security and baggage handling. Delta Sky Club or partner's lounges: all Delta Sky Club rules apply to Delta Sky Club. To review the rules, please visit delta.com/skyclub. ² On long-haul international flights. Seat configurations may vary depending on aircraft type and size. ³ Available via iMessage, WhatsApp & Facebook Messenger; text and emojis only. ⁴ Wi-Fi is available at a fee, availability may vary depending on aircraft type. All information correct at time of publishing/printing. ⁵ Alcoholic beverages 21+ old, drink responsibly.

Festival Highlights



45TH VANCOUVER INTERNATIONAL WINE FESTIVAL

1,150 wines • 12 countries • 149 wineries • 42 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 149 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 Festival Wine Shop.

DISCOVER ITALY

VIWF 2024 is a celebration of all things Italian, as we welcome 71 Italian wineries and their principals, representing 13 different wine regions. Discover unique grapes and deep dive into different varieties, wine styles, and interpretations.

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Follow us on     @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 xʷməθkʷəy̓əm (Musqueam Indian Band), Skwx̱wú7mesh (Squamish Nation), and səliłwətaf (Tsleil-Waututh Nation).

How to Order

MUST BE
19+
TO ATTEND

PUBLIC EVENTS

All 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 **February 15**.
- Winery dinners are only available until **February 15**.
- Ticket limits 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.
- Access to the onsite wine store is only available to ticketholders of the concurrent Tasting Room session.

TRADE DAYS

Trade Days 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 25-33 for full details.

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



Covering the issues that matter to you.

Come along with us as we uncover the best of what Metro Vancouver has to offer.

**NEWS | FOOD | HOMES
BUSINESS | ARTS AND MORE**



VANCOUVER SUN
vancouversun.com

Festival at a Glance

Saturday, February 24

Bacchanalia

GALA DINNER + AUCTION

6-11 p.m.

Fairmont Hotel Vancouver
Winery Dinner & Fundraising Auction
\$600/\$4,800 table of 8

Wednesday, February 28

Rethinking Food & Wine Pairing

12-2:30 p.m.

The Vancouver Club
Wine & Food Pairing
Sit-down Lunch (Trade)
\$69 trade/ \$89 public

Monday, February 26

House of Puglia

6:30-10 p.m.

Riley's Fish & Steak
Winery Dinner
\$175

A Night with Robert Mondavi

6:30-10 p.m.

Boulevard Kitchen &
Oyster Bar
Winery Dinner
\$225

32 Generations in Chianti

6:30-10 p.m.

Italian Kitchen
Winery Dinner
\$175

Carpineto: Explore Tuscany

6:30-10 p.m.

La Terrazza
Winery Dinner
\$225

Tuesday, February 27

Sergio Zingarelli Library Tasting

4-5:30 p.m.

The Vancouver Club
Wine Seminar
\$125

Capturing Time in a Bottle

6:30-10 p.m.

Bacchus Restaurant
Winery Dinner
\$225

Ciao, Piemonte!

6:30-10 p.m.

Giardino
Winery Dinner
\$225

A Family Tradition of Excellence

6:30-10 p.m.

Provence Marinaside
Winery Dinner
\$225

Dine with Inama

6:30-10 p.m.

CinCin Ristorante + Bar
Winery Dinner
\$225

Frescobaldi: A Tuscan Dynasty

6:30-10 p.m.

The Vancouver Club
Winery Dinner
\$225

Gusto d'Italia

6:30-10 p.m.

La Piazza Dario
Ristorante Italiano
Winery Dinner
\$175

La Vita è Bella!

6:30-10 p.m.

Cioppino's
Mediterranean
Grill & Enoteca
Winery Dinner
\$225

Gérard Bertrand's Languedoc

6:30-10 p.m.

The Keg Steakhouse + Bar
Winery Dinner
\$145

A Taste of Ruffino

6:30-10 p.m.

The Roof at Black + Blue
Winery Dinner
\$225

Life's a Masquerade

6:30-10 p.m.

The One Sixty
Wine Bar & Cafe
Winery Dinner
\$145

Serata Italiana con Stile

6:30-10 p.m.

Carlino
Winery Dinner
\$225

Discover delle Venezie DOC

6-8 p.m.

The Loft at Earls Yaletown
Wine Mingler
\$69

California Wines Sun Fest

7-9 p.m.

The Pipe Shop
Wine Mingler
\$69

- Lunch or Brunch
- Trade Only Event
- Winery Dinner

- Wine Mingler
- Wine Seminar
- Wine Tasting

Thursday, February 29	Friday, March 1	Saturday, March 2
<p>Italy Reimagined 9:30-11:30 a.m. VCC West, MR 109 <i>Plenary (Trade)</i> \$55</p>	<p>Italy's Lightness of Being 9:30-11:15 a.m. VCC West, MR 121 <i>Wine Seminar (Trade)</i> \$45</p>	
<p>Principals Welcome Lunch 11:45 a.m.-1:15 p.m. VCC East, MR 1 <i>Buffet Lunch (Trade)</i> \$99</p>	<p>Napa Valley: Cabernet Takes Root 9:30-11:15 a.m. VCC West, MR 109 <i>Wine Seminar (Trade)</i> \$45</p>	<p>Sustainable Future of BC Wine 9:30-11:15 a.m. VCC West, MR 110 <i>Wine Seminar (Trade)</i> \$45</p>
<p>Trade Tasting 2:30-5 p.m. VCC West, Ballroom C Trade Buyer Entry 1:30-2:30 p.m. <i>Wine Tasting (Trade)</i> \$49</p>	<p>Celebrating Excellence: 20th Annual Awards Lunch Featuring Italy 11:15 a.m.-1:15 p.m. VCC East, MR 1 <i>Buffet Lunch (Trade)</i> \$109</p>	
<p>Mediterranean Art of Living 5:15-6:45 p.m. VCC West, MR 109 <i>Wine Seminar</i> \$55</p>	<p>Trade Tasting 2:30-5 p.m. VCC West, Ballroom C Trade Buyer Entry 1:30-2:30 p.m. <i>Wine Tasting (Trade)</i> \$49</p>	
<p>The Shape of Wine 5:15-6:45 p.m. Terminal City Club <i>Wine Seminar</i> \$115 (including glassware)</p>	<p>Challenge of the Red Titans 5:15-6:45 p.m. VCC West, MR 121 <i>Wine Seminar</i> \$95</p>	<p>Golden State Vineyard Visions 5:15-6:45 p.m. VCC West, MR 109 <i>Wine Seminar</i> \$55</p>
<p>Tommasi: Famiglia del Vino 5:15-6:45 p.m. The Vancouver Club <i>Wine Seminar</i> \$125</p>	<p>International Festival Tasting 7-10 p.m. VCC West, Ballroom C <i>Wine Tasting</i> \$125</p>	
<p>Festival Toast 5:45-7 p.m. VCC West, MR 201 <i>Wine Mingler Invitation & Super Pass only</i></p>	<p>International Festival Tasting 7-10 p.m. VCC West, Ballroom C <i>Wine Tasting</i> \$125</p>	
<p>International Festival Tasting 7-10 p.m. VCC West, Ballroom C <i>Wine Tasting</i> \$115</p>	<p>International Festival Tasting 7-10 p.m. VCC West, Ballroom C <i>Wine Tasting</i> \$135</p>	
<p>Sunday, March 3</p>		<p>PICA Kitchen Party 12-2 p.m. Pacific Institute of Culinary Arts <i>Wine & Food Pairing Grazing Lunch</i> \$125</p>
<p>For full event details and to buy tickets online visit VanWineFest.ca or buy by phone at 604.873.3311 or 1.877.321.3121.</p> <p>All prices inclusive of wine, food (where applicable), gratuities, service charges, and taxes... no surprises at checkout!</p> <p>Winery dinners and StayVancouverHotels.com offer only available until February 15, 2024. Or while supplies last.</p> <p>VanWineFest.ca #VIWF @VanWineFest</p>		

Discover Italy

Take a journey through Italy's wine regions at VanWineFest. This year's theme country, Italy has 20 renowned wine regions, many of which are represented in the Tasting Room and at special events throughout the week. Here's a brief introduction to Italy's regions, their grapes and wines.

ABRUZZO

Abruzzo is most associated with its two regional appellations of **Montepulciano d'Abruzzo DOC** and **Trebbiano d'Abruzzo DOC**. (Note that the latter may be made from both *Trebbiano Abruzzese* and/or *Trebbiano Toscano*.)

BASILICATA

The lesser-known region of Basilicata makes a lasting impression with the wines of **Aglianico del Vulture DOC**.

CAMPANIA

Campania is a treasure trove of native grapes. *Aglianico* earns top-honours for the reds particularly in the **Taurasi DOCG** while the trio of *Greco*, *Fiano* and *Falanghina* are whites well-worth discovering.

EMILIA-ROMAGNA

Emilia-Romagna offers delightful frothy reds from the *Lambrusco* family of grapes in the wines of **Lambrusco di Sorbara DOC**, **Lambrusco Reggiano DOC**, **Lambrusco Grasparossa DOC**. The **Sangiovese di Romagna DOC** features Italy's most planted grape.

FRIULI-VENEZIA GIULIA

In the northeast, the appellations of **Colli Orientali DOC**, **Collio DOC** and **Friuli Grave DOC** allow for wines made from a number of whites

and reds from both native and international grapes. *Pinot Grigio* and *Sauvignon Blanc* widespread but *Tocai Friulano* is the flagship native white variety.

LAZIO

Lazio's most recognized wine export is **Frascati DOC**, a white blend based on the *Malvasia* and *Trebbiano* group of varieties. Be on the lookout for the up-and-coming red *Cesanese* grape.

LOMBARDY

Lombardy provides Italy's answer to Champagne in the traditional method sparkling wines of **Franciacorta DOCG** embracing *Chardonnay*, *Pinot Noir* and *Pinot Blanc*.

MARCHE

Marche is best known for its whites from the high quality *Verdicchio* grape, which graces both the **Verdicchio dei Castelli di Jesi DOC** and **Verdicchio di Matelica DOC**. As for reds, *Montepulciano* and *Sangiovese* are combined in **Rosso Piceno DOC**, **Rosso Conero DOC** and **Conero DOCG**. **Lacrima di Morro d'Alba DOC** is a rare but gorgeously aromatic red.

PIEDMONT

This northwestern region is home to the noble *Nebbiolo* grape which reaches its apogee in the DOCGs of

Barolo and Barbaresco.

Other important red grapes include *Barbera* and *Dolcetto*. *Arneis* and *Cortese* are among the most planted whites, the latter being responsible for **Gavi DOCG**. Don't miss out on the sweet, aromatic and effervescent wines of **Moscato d'Asti DOCG**.

PUGLIA

Primitivo is Puglia's darling particularly since it was discovered to be the same variety as California's *Zinfandel*. *Negro Amaro* boasts even greater plantings and forms the base of **Salice Salentino DOC**, **Squinzano DOC** and **Copertino DOC**.

SARDINIA

Sardegna has made a name for itself with *Vermentino* and *Cannonau*. The former is a white, celebrated in the island's only **DOCG Vermentino di Gallura**, while the latter is the local name for the grape better-known as *Grenache*.

SICILY

Nero d'Avola is Sicily's leading red showing up in a number of appellations. Most notably, it is blended with *Frapatto* in the **Cerasuolo di Vittoria DOCG**. *Nerello Mascalese* clings to the slopes of an active volcano to supply the **Etna Rosso DOC**. Whites run the gamut of *Catarratto*, *Inzolia*, *Grillo* and *Carricante*.



TRENTINO-ALTO ADIGE

The alpine region of Trentino-Alto Adige hosts Germanic grapes (like *Gewürztraminer*) as well as *Pinot Bianco* and *Pinot Grigio*. *Teroldego*, *Lagrein* and the *Schiava* family are just some of the local native red gems. The traditional method sparkling wines of **Trento DOC** are based on international superstars *Chardonnay* and *Pinot Noir*.

TUSCANY

Though the region cultivates many varieties, Tuscany is dominated by *Sangiovese*. It is the main grape in **Chianti DOCG**, **Chianti Classico DOCG**, **Carmignano DOCG** and **Vino Nobile di Montepulciano DOCG**. In the appellations of **Brunello di Montalcino DOCG** and **Rosso di Montalcino DOC**, *Sangiovese* is the only grape permitted. Tuscany has also embraced international varieties like *Cabernet Sauvignon*, *Merlot* and *Syrah* that are often blended with native varieties in a bevy of wines most famously in the so-called 'Super Tuscans'.

UMBRIA

Grechetto is an important white here and allied with

other resident cohorts in the production of **Orvieto DOC**. As for reds, *Sangiovese* grows in abundance but it is **Sagrantino di Montefalco DOCG** that is the jewel in Umbria's crown.

VENETO

The Veneto region is a large source of *Pinot Grigio*. Beyond this, local specialties include *Glera* used to make the ever-popular sparkling wines of **Prosecco DOC** and **Prosecco Conegliano Valdobbiadene Superiore DOCG**. The ancient and indigenous *Garganega* is the white grape behind **Soave DOC** while *Trebbiano*

di Lugana dominates the **Lugana DOC**. As for reds, *Corvina* plays the starring role in a number of blends like **Bardolino DOC** and **Valpolicella DOC**. Made from partially dried grapes, the rich but dry **Amarone della Valpolicella DOCG** is one of Italy's icons with its sweet counterpart being **Recioto della Valpolicella DOCG**.

The less prolific regions of **Valle d'Aosta**, **Liguria**, **Molise** and **Calabria** also produce their own unique wines that absolutely merit seeking out.



Bacchanalia

GALA DINNER + AUCTION





PRESENTED BY



SCOPRA L'ITALIA

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 Prosecco wine reception at 6 p.m., and features eight additional outstanding wines paired with an exquisite five-course menu prepared by Executive Chef David Baarschers 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!

 **Saturday, February 24**
 Fairmont Hotel Vancouver
900 West Georgia Street
 6-11 p.m.
 \$600/\$4,800 table of 8

RAFFLE SPONSOR



Honorary Gala Chair: Howard Soon, C.M.

DINNER WINES

Tommasi Viticoltori Filodora Prosecco DOC NV, Veneto, Italy

Vini Tonon Camùl Valdobbiadene Prosecco Superiore Millesimato Brut DOCG 2022, Veneto, Italy

Azienda Agricola Bocale di Valentini Bocale Spoleto DOC Trebbiano Spoletino 2021, Umbria, Italy

Cantine Volpi Colli Tortonesi DOC Timorasso 2021, Piedmont, Italy

Azienda Agricola Marziano Abbona "Papà Celso" Dogliani DOCG 2021, Piedmont, Italy

Il Molino di Grace Il Margone Chianti Classico DOCG Gran Selezione 2019, Tuscany, Italy

Tenuta di Arceno Strada al Sasso Chianti Classico DOCG Gran Selezione 2019, Tuscany, Italy

Altesino Brunello di Montalcino DOCG 2018, Tuscany, Italy

Giuseppe Campagnola Caterina Zardini Amarone della Valpolicella DOCG Classico Riserva 2018, Veneto, Italy

MASI Agricola Angelorum Recioto della Valpolicella DOCG 2017, Veneto, Italy

Proceeds from the Bacchanalia Gala go to support Bard on the Beach Shakespeare Festival. Since its inception in 1979, the wine festival has raised more than \$10 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 \$32,120 USD, to anywhere Delta Air Lines flies in Europe will be awarded during the Gala. Only 200 tickets are 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 2023, VANWINEFEST RAISED \$160,000 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 35th Season in 2024, 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 2024 season, running from June 11 to September 21, features director **Diana Donnelly's** topsy-turvy **Twelfth Night**, and **Hamlet**, adapted and directed by **Stephen Drover** on the **BMO**

Mainstage. On the **Howard Family Stage**, it's **The Comedy of Errors**, directed by **Rebecca Northan**, who conceived and directed this year's smash-hit **Goblin: Macbeth**, and an irreverent, footloose **Measure for Measure**, adapted and directed by **Jivesh Parasram**.

Bard's critically acclaimed plays repeatedly draw full houses; season attendance can top 100,000 and more than 2 million patrons have enjoyed the Bard experience since 1990. The Festival also offers 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.



The Company of *As You Like It*, 2023
Photo by Tim Matheson

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 • 149 WINERIES • 12 COUNTRIES

If you attend only one of the festival's 42 events, make it an International Festival Tasting. It's the heart of the festival, where you'll find ~800 wines offered by the 149 participating wineries, organized by country, with a special section for our theme country, Italy.

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, February 29**

🕒 7-10 p.m.

💰 \$115

📅 **Friday, March 1**

🕒 7-10 p.m.

💰 \$125

📅 **Saturday, March 2**

🕒 2:30-5 p.m.

💰 \$125

📅 **Saturday, March 2**

🕒 7-10 p.m.

💰 \$135

📍 VCC West, Ballroom C
1055 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 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.

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.

TASTY SAMPLES AND REFRESHMENTS PROVIDED BY



BCLIQUOR

Festival Wine Shop hours:

February 29, March 1,

March 2

7-10 p.m.

March 2

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.

SUPER PASS

\$490 (\$678 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. (\$98 value), and the Saturday matinee tasting, 2:30-5 p.m. (\$125 value)
- Admission to the **Festival Toast** VIP reception on Thursday from 5:45-7 p.m. (not available for public sale - \$80 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.

Exclusive Retailer of the **2024 Vancouver International Wine Festival**



BCLIQUOR

Festival Wine Shop

Taste then Shop

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

Get Home Safe

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

Buy Now

Carry Later

With our free bottle check service you can buy your favourites early before they're gone then have them set aside for you to pick up as you leave. Purchases can also be shipped free of charge to your local BCLIQUOR store.

BCLIQUOR FESTIVAL WINE SHOP HOURS

Thursday, February 29 & Friday, March 1, 7:00 to 10:00 p.m.

Saturday, March 2, 2:30 to 5:00 p.m. & 7:00 to 10:00 p.m.

enjoy responsibly



[bcliquorstores.com](https://www.bcliquorstores.com)

Explore More

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 allow festivalgoers to explore the unique wines of a specific area of the wine world. 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.

TASTING STATIONS



CALIFORNIA'S VINEYARD VOYAGE

Explore four of the Golden State's renowned wine regions: Napa, Sonoma, Lodi, and Central Coast.



New Zealand Wine

NEW ZEALAND WINE – CELEBRATING SUSTAINABILITY

Taste through some of the best New Zealand has to offer, from classic Sauvignon Blancs and beyond.

PUT SOME SPARKLE IN YOUR LIFE

Explore different sparkling wine styles and discover the different ways winemakers can make their wines pop.

SCOPRA L'ITALIA

Take the first step in your Italian wine journey at this multi-region tasting station, guided by wine experts.



Explore More

EXHIBITORS



ARC IBERICO IMPORTS

Savour a renowned Spanish delicacy with free range organic Iberico ham and other tasty treats.



BC FOOD & WINE RADIO

Broadcasting from the Tasting Room, 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.

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CLEARSIPS

Serve a delicious non-alcoholic red or white at your next dinner party or celebrate with a sparkler.



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

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

Taste test wines to see how the shape of a glass affects the enjoyment of different varieties.



RISHI TEA & BOTANICALS

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



SOFT CRUSH

Non-alcoholic and low-alcohol alternatives for the sober curious.



TERRA INTERNATIONAL FOODS

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



TRUE ITALIAN TASTE

Sample delicious and authentic Italian products including cheeses, meats, and olive oil.

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. Click on each event for full details and a list of wines.

Sergio Zingarelli Library Tasting

An exquisite eight-year library tasting of Sergio Zingarelli Chianti Classico Gran Selezione DOCG.

Moderator: Filippo Bartolotta

Principal: Sergio Zingarelli

SPONSORED BY



📅 **Tuesday, February 27**

📍 The Vancouver Club
915 West Hastings Street

🕒 4-5:30 p.m.

💰 **\$125**

Mediterranean Art of Living

Take a deep dive into the best of the Languedoc-Roussillon region with Gérard Bertrand wines.

Moderator: Daenna Van Mulligen

Principal: Adrien de Philip

SPONSORED BY



📅 **Thursday, February 29**

📍 VCC West,
Meeting Room 109
1055 Canada Place

🕒 5:15-6:45 p.m.

💰 **\$55**

The Shape of Wine

Discover how glass shape changes your wine through Riedel's Performance Series.

Moderator: Alysha Harker

Principals: Richard Da Silva, Amber Pratt, Arnaud Thierry, Mark Williams

SPONSORED BY



📅 **Thursday, February 29**

📍 Terminal City Club
837 West Hastings Street

🕒 5:15-6:45 p.m.

💰 **\$115 (including glassware)**

Tommasi: Famiglia del Vino

Experience the Tommasi family's greatest wines with fourth-generation family member Pierangelo Tommasi.

Moderator: Michaela Morris

Principal: Pierangelo Tommasi

SPONSORED BY



📅 **Thursday, February 29**

📍 The Vancouver Club
915 West Hastings Street

🕒 5:15-6:45 p.m.

💰 **\$125**

Wine Seminars

Challenge of the Red Titans

Learn how the big Italian blockbusters are reshaping themselves towards a more lyrical and uplifted style.

Moderators: Filippo Bartolotta, Neal McLennan

Principals: Marelisa Allegrini, Federica Boffa Pio, Thomas Cuni, Federico De Cerchio, Livia Le Divelec, Giovanni Mazzei, Paride Nardotto, Francesco Ricasoli, Adam Verona

📅 **Friday, March 1**

📍 VCC West,
Meeting Room 121
1055 Canada Place

🕒 5:15-6:45 p.m.

💰 **\$95**

Golden State Vineyard Visions

Discover the essence of California's terroir through eight sustainably crafted, single-vineyard selections.

Moderator: DJ Kearney

Principals: Randall Lange, Gabriela Marble, Kurtis Ogasawara, Dave Phillips, Mark Williams

📅 **Friday, March 1**

📍 VCC West,
1055 Canada Place
Meeting Room 109

🕒 5:15-6:45 p.m.

💰 **\$55**

SPONSORED BY



The Global Cru

Take a global journey to some of the wine world's greatest vineyards.

Moderators: James Nevison, Paul Wagner

Principals: Thomas Cuni, Marko Fakin, Stefano Inama, Lisa Lambertus, Thibault Marquis, German Nieto, Adrien de Philip, Amber Pratt, Francisco Ricasoli, Raymond Signorello

📅 **Saturday, March 2**

📍 VCC West,
Meeting Room 121
1055 Canada Place

🕒 5:15-6:45 p.m.

💰 **\$95**



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.

Discover delle Venezie DOC

Wander through the wonderful world of Pinot Grigio at this *aperitivo* hour walk-about tasting.

SPONSORED BY



📅 **Tuesday, February 27**

📍 The Loft at Earls Yaletown
1095 Mainland Street

🕒 6-8 p.m.

💰 \$69

California Wines Sun Fest

Enjoy festive vibes with live music, tasty bites, and fine Golden State wines.

SPONSORED BY



📅 **Wednesday, February 28**

📍 The Pipe Shop
115 Victoria Ship Way,
North Vancouver

🕒 7-9 p.m.

💰 \$69

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.

Rethinking Food & Wine Pairing

Master Sommelier Evan Goldstein unpacks new thinking about food & wine over the span of a working lunch, followed by Filippo Bartolotta's keynote address.

📅 **Wednesday, February 28**
📍 The Vancouver Club
915 West Hastings Street
🕒 12-2:30 p.m.
💰 **\$89**

La Dolce Vita

A spectacular Saturday grazing lunch featuring all 71 Italian wineries.

SPONSORED BY THE PARTICIPATING WINERIES

📅 **Saturday, March 2**
📍 VCC West, Level 3
1055 Canada Place
🕒 12-2 p.m.
💰 **\$135**

PICA Kitchen Party

Take a wine and food journey with international wines and small bites prepared by top Vancouver chefs.

SPONSORED BY



AND THE PARTICIPATING WINERIES

📅 **Sunday, March 3**
📍 Pacific Institute of Culinary Arts
101-1505 West 2nd Avenue
🕒 12-2 p.m.
💰 **\$125**



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.

House of Puglia

A culinary feast of seafood, top-quality steaks, and chops paired with Femar Vini's exquisite wines.

Executive Chef: Ying Ying Gao

Winery Principal: Daniele Girolami

📅 **Monday, February 26**

📍 Riley's Fish & Steak

200 Burrard Street

🕒 6:30-10 p.m.

💰 **\$175**

A Night with Robert Mondavi

Discover Napa Valley pioneer Robert Mondavi's legacy at one of the best restaurants in Canada.

Executive Chef: Alex Chen

Winery Principal: Eugene Mlynczyk MW

📅 **Monday, February 26**

📍 Boulevard Kitchen &

Oyster Bar

845 Burrard Street

🕒 6:30-10 p.m.

💰 **\$225**

Capturing Time in a Bottle

An unforgettable evening honoring the unique wines and cuisine of the Veneto, featuring MASL.

Executive Chef: Stefan Hartmann

Winery Principal: Giacomo Boscaini

📅 **Tuesday, February 27**

📍 Bacchus Restaurant

845 Hornby Street

🕒 6:30-10 p.m.

💰 **\$225**

Dine with Inama

Taste the terroir of Inama's iconic wines served with sensational modern Italian fare.

Executive Chef: Andrew Richardson

Winery Principal: Stefano Inama

📅 **Tuesday, February 27**

📍 CinCin Ristorante + Bar

1154 Robson Street

🕒 6:30-10 p.m.

💰 **\$225**

Frescobaldi: A Tuscan Dynasty

Savour the essence of Tuscany with library vintages from the Frescobaldi portfolio at The Vancouver Club.

Executive Chef: Matthew Taylor

Winery Principal: Livia Le Divelec

📅 **Tuesday, February 27**

📍 The Vancouver Club

915 West Hastings Street

🕒 6:30-10 p.m.

💰 **\$225**

Winery Dinners

Gérard Bertrand's Languedoc

Enjoy a wonderfully classic meal prepared by The Keg, highlighting and enriching the diversity of Gérard Bertrand wines.

Winery Principal: Adrien de Philip

A Taste of Ruffino

Taste award-winning Ruffino wines paired with an expertly curated dinner at The Roof at Black + Blue.

Executive Chef: Minjee Lee

Winery Principal: Beppe d'Andrea

32 Generations in Chianti

Ricasoli's ancient heritage is showcased through wines paired with traditional Tuscan fare at Italian Kitchen.

Executive Chef: Matteo Fontana

Winery Principal: Francesco Ricasoli

Carpineto: Explore Tuscany

La Terrazza pairs their inspired Italian cuisine with Carpineto's iconic wines from Tuscany.

Executive Chef: Gennaro Iorio

Winery Principal: Antonio Zacceho, Jr.

Ciao, Piemonte!

A spectacular pairing of two Italian icons, Vietta and Giardino.

Executive Chef: Umberto Menghi

Winery Principal: Urs Vetter

📅 **Tuesday, February 27**

📍 The Keg Steakhouse + Bar

1121 Alberni Street

🕒 6:30-10 p.m.

💰 **\$145**

📅 **Tuesday, February 27**

📍 The Roof at Black + Blue

1032 Alberni Street

🕒 6:30-10 p.m.

💰 **\$225**

📅 **Wednesday, February 28**

📍 Italian Kitchen

860 Burrard Street

🕒 6:30-10 p.m.

💰 **\$175**

📅 **Wednesday, February 28**

📍 La Terrazza

1088 Cambie Street

🕒 6:30-10 p.m.

💰 **\$225**

📅 **Wednesday, February 28**

📍 Giardino

1328 Hornby Street

🕒 6:30-10 p.m.

💰 **\$225**

Winery Dinners

A Family Tradition of Excellence

A celebratory six-course dinner highlighting the best LangeTwins Family Winery and Provence Marinaside.

Executive Chef: Jean-Francis Quaglia

Winery Principals: Randall and Charlene Lange

📅 **Wednesday, February 28**

📍 Provence Marinaside

1177 Marinaside Crescent

🕒 6:30-10 p.m.

💰 **\$225**

Gusto d'Italia

Enjoy an exquisite dinner at La Piazza Dario at Il Centro matched with the wines of Medici Ermete and Montresor.

Executive Chef: Claudio Ranallo

Winery Principals: Ermes Scardova, Edoardo Montresor

📅 **Wednesday, February 28**

📍 La Piazza Dario

Ristorante Italiano

3075 Slocan Street

🕒 6:30-10 p.m.

💰 **\$175**

La Vita è Bella!

Rocca delle Macie and Cioppino's join forces on a dinner showcasing wines from Chianti Classico and "Cucina Naturale."

Executive Chef: Pino Posteraro

Winery Principal: Sergio Zingarelli

📅 **Wednesday, February 28**

📍 Cioppino's Mediterranean

Grill & Enoteca

1133 Hamilton Street

🕒 6:30-10 p.m.

💰 **\$225**



Winery Dinners



Life's a Masquerade

Delectable, creative dishes are impeccably paired with Vinicola Botter and Zaccagnini wines at The One Sixty in Port Moody.

Executive Chef: Preston Hamilton
Winery Principal: Matteo Gentilini

📅 **Wednesday, February 28**

📍 The One Sixty Restaurant
& Wine Bar
3141 Murray Street,
Port Moody

🕒 6:30-10 p.m.

💰 \$145

Serata Italiana con Stile

Experience the best of Italy through the wines of Stile Brands and the food of Carlino Restaurant.

Executive Chef: Zachary Steele
Winery Principals: Arianna Carafoli, Giacomo Sisti,
Thomas Cuni, Mirco Bilorsi, Isabella Minghetti

📅 **Wednesday, February 28**

📍 Carlino
1115 Alberni Street

🕒 6:30-10 p.m.

💰 \$225

Feb 28–Mar 1, 2024

Canada's Premier Wine Show



DISCOVER
ITALY

MAJOR SPONSORS

VANCOUVER
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FUNDRAISING

Bacchanalia
GALA DINNER + AUCTION
Saturday Night! Feb 24, 2024

BENEFITING



VANCOUVER
INTERNATIONAL
WINE FESTIVAL
TRADE DAYS 

#VIWF | @VanWineFest     | Sign up for E-News at VanWineFest.ca

Welcome to Trade Days

THE WINE WORLD IS HERE... TO DO BUSINESS WITH YOU

Trade Days are 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 only available 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?

1. All Trade Days events are only available 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.
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 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 Passes

The Trade Days Pass provides badge and ticket access to the trade events on **Thursday, February 29** and **Friday, March 1**. Or add on the **Wednesday, February 28** keynote luncheon to make it a three-day pass! 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.**

TWO-DAY PASS \$330 (\$521 VALUE) THREE DAY PASS \$399 (\$590 VALUE)

WEDNESDAY, FEBRUARY 28

Rethinking Food & Wine Pairing

12-2:30 p.m.

The Vancouver Club

Sit-down Lunch

THURSDAY, FEBRUARY 29

Italy Reimagined

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, Meeting Room 1

Buffet Lunch

+

Trade Tasting with Buyers Entry (badge access)

1:30-5 p.m.

VCC West, Ballroom C

Wine Tasting

+

International Festival Tasting (badge access)

7-10 p.m.

VCC West, Ballroom C

Wine Tasting

FRIDAY, MARCH 1

One of the following three seminars:

Italy's Lightness of Being

9:30-11:15 a.m.

VCC West, Meeting Room 121

OR

Napa Valley: Cabernet Takes Root

9:30-11:15 a.m.

VCC West, Meeting Room 109

OR

Sustainable Future of BC Wine

9:30-11:15 a.m.

VCC West, Meeting Room 110

+

Celebrating Excellence: 20th Annual Awards Lunch Featuring Italy

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 West, Ballroom C

Wine Tasting

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, February 29**

🕒 2:30-5 p.m.

1:30 p.m. Buyers Only

Entry

💰 **\$49**

📅 **Friday, March 1**

🕒 2:30-5 p.m.

1:30 p.m. Buyers Only

Entry

💰 **\$49**

📍 VCC West, Ballroom C
1055 Canada Place



BCLIQUOR

Festival Wine Shop hours:
February 29 & March 1
1:30-5 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.

Exclusive Retailer of the **2024 Vancouver International Wine Festival**



BCLIQUOR

Festival Wine Shop

Taste then Shop

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

Get Home Safe

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

Buy Now

Carry Later

With our free bottle check service you can buy your favourites early before they're gone then have them set aside for you to pick up as you leave. Purchases can also be shipped free of charge to your local BCLIQUOR store.

BCLIQUOR FESTIVAL TRADE WINE SHOP HOURS

Thursday, February 29 & Friday, March 1, 1:30 to 5:00 p.m.

enjoy responsibly



[bcliquorstores.com](https://www.bcliquorstores.com)

Trade Seminars

Italy Reimagined

Discover the rich history, the modern innovation, and renaissance of Italian classic wines.

Moderator: Filippo Bartolotta

Panelists: Valentina Abbona, Mirco Biliorsi, Luc Desroches, Giovanni Mazzei, Simone Nalesso, Ermes Scardova, Giacomo Sisti, Sergio Zingarelli

📅 **Thursday, February 29**

📍 VCC West,
Meeting Room 109
1055 Canada Place

🕒 9:30-11:30 a.m.

💰 \$55

Italy's Lightness of Being

Explore appetite-inducing bubbles, textured whites, and a seriously cheerful pink, along with some remarkably agile reds.

Moderators: Filippo Bartolotta, Michaela Morris

Panelists: Tommaso Chiarli, Alberto Frea, Daniel Grace, Stefano Inama, Nicola Mazzella, Antonio Patricelli, Ciro Urciuolo, Urs Vetter

📅 **Friday, March 1**

📍 VCC West,
Meeting Room 121
1055 Canada Place

🕒 9:30-11:15 a.m.

💰 \$45

Napa Valley: Cabernet Takes Root

Dive deep into the terroir, techniques, and traditions that have elevated Napa Valley Cabernet Sauvignons to global acclaim.

Moderator: DJ Kearney

Panelists: Noel Basso, Kurtis Ogasawara, Raymond Signorello, Mark Williams

📅 **Friday, March 1**

📍 VCC West,
Meeting Room 109
1055 Canada Place

🕒 9:30-11:15 am

💰 \$45

SPONSORED BY



Sustainable Future of BC Wine

Taste your way across British Columbia as an esteemed panel of winemakers and industry experts explore five of BC's growing regions.

Moderators: Kelcie Jones, Ross Wise MW

Panelists: Michael Alexander, Patrick Blandin, Jean-Marc Enixon, Felix Egerer, Michael Kullmann, Alessandro Nel, Feifei Ren

📅 **Friday, March 1**

📍 VCC West,
Meeting Room 110
1055 Canada Place

🕒 9:30-11:15 a.m.

💰 \$45

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Trade Lunches

Rethinking Food & Wine Pairing

Master Sommelier Evan Goldstein unpacks new thinking about food & wine over the span of a working lunch, followed by Filippo Bartolotta's keynote address.

📅 **Wednesday, February 28**
📍 The Vancouver Club
915 West Hastings Street
🕒 12-2:30 p.m.
💰 **\$69**

Principals Welcome Lunch

Join the 149 participating winery principals at this kick-off to the first Tasting Room session.

PRESENTED BY **Hillebrand GORI**



📅 **Thursday, February 29**
📍 VCC East,
Meeting Room 1
999 Canada Place
🕒 11:45 a.m.-1:15 p.m.
💰 **\$99**

Celebrating Excellence: 20th Annual Awards Lunch Featuring Italy

Enjoy a delicious buffet lunch matched with top Italian wines, while cheering on the 2024 award winners.

SPONSORED BY THE PARTICIPATING WINERIES

PRESENTED BY



📅 **Friday, March 1**
📍 VCC East,
Meeting Room 1
999 Canada Place
🕒 11:15 a.m.-1:15 p.m.
💰 **\$109**



Celebrating Excellence

2024 CELEBRATING EXCELLENCE PROGRAM

Four annual industry awards will be presented at the 20th 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.



DJ Kearney, judge and presenter, (centre) with 2023 Platinum Wine Program Excellence Award winners: (l-r) Reverie Beall, Anna Lena; Franco Michienzi, Elisa; Chris Rielly, Hawksworth Restaurant; Tara Viola, Nightingale; Esme McBrooks, Chambar; Calen MacDonald & Barrett Jones, Blue Water Cafe; Andrew Forsyth, L'Abattoir.

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, William Mulholland, Chris Turyk, Emily Walker.

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 2025 Wine Program Excellence Awards open in August 2024.

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

- Kelcie Jones (2023)
- Jayton 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

- John Bishop (2023)
- 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

- Chris Turyk (2023)
- Kelcie Jones (2022)

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Wineries

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.*

Cantine Aldegheri	Empson & Co.	Montesor
Allegrini	Fantini	Cantina di Negrar
Vini Alois	Femar Vini	Novaripa
Altesino	Azienda Vitivinicola	Casa Paladin
Tenuta di Arceno	Filippino Domenico	Pio Cesare
Vinicola Arno	Fontanafredda	Tenute RaDe
Barbanera	Frescobaldi	Ricasoli
Marchesi di Barolo	Castello di Gabbiano	Ridolfi Montalcino
Azienda Agricola Bocale di Valentini	Casale del Giglio	Rocca delle Macie
Bolla / Santi	Giuseppe Campagnola	Ruffino
Bonfanti Vini	Azienda Agricola Inama	San Marzano
Boscarelli	Italian Wine Brands	San Polino
Bosio Family Estates	Jasci & Marchesani	Santa Vittoria
Bottega	Cantine Leonardo Losito	Talamonti
Botter	Lionello Marchesi	Tenimenti Civa
Carpineto	MGM Mondo Del Vino	Tommasi Family Estates
Famiglia De Cerchio	Gruppo Martellozzo	Tommasi Viticoltori
Azienda Agricola La Ciarliana	Azienda Agricola Marziano Abbona	Vini Tonon
Cleto Chiarli	MASI Agricola	Tua Rita
Collefriso	Marchesi Mazzei	Umani Ronchi
Damilano	Medici Ermete	Vietti
Danimi	Mezzacorona	Villa Sandi
Dievole / Podere Brizio / Poggio Landi	Michele Chiarlo	Cantine Volpi
	Il Molino di Grace	Cantina Zaccagnini
	Monte del Frà	

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

Kaiken

UKO Wines

Wineries

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.*

Barossa Valley Estate
Inland Trading Co.

Majella Wines
Rathbone Wine Group

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.*

Backyard Vineyards
Bench 1775
Black Sage Vineyard
Blasted Church Vineyards
Blue Grouse Estate Winery
Bordertown Vineyards and
Estate Winery
Burrowing Owl Estate Winery
Cannon Estate Winery
Chaberton Estate Winery
Chronos

Church & State Wines
Culmina Family Estate Winery
Da Silva Vineyards
Evolve Cellars
Fort Berens Estate Winery
Frind Estate Winery
Hester Creek
Lake Breeze
Moon Curser Vineyards
Moraine Estate Winery
Nk'Mip Cellars

Osoyoos Larose
Phantom Creek Estates
Recline Ridge Vineyards
& Winery
SpearHead Winery
Stoneboat Vineyards /
Valley Commons
Summerhill Pyramid Winery
Terralux Estate Winery
Unsworth Vineyards

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.*

Emiliana Organic Vineyards

Maturana Winery

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.

Vina Fakin

Vinarija Korta Katarina

Stina Winery

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.*

Borie-Manoux

G rard Bertrand

Caves de Rauzan

Domaine Boutinot

Maison Louis Jadot

Ulysse Cazabonne

Doudet-Naudin

Ch teau Monlot

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.

Alpha Estate

Estate Argyros

THALIA Winery

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!

Dewazakura Sake Brewery

Nakano Sak  Brewery Co.

Yoshi no Gawa Sak 
Brewery Co.

Wineries

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.*

Villa Maria Wines

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.*

Finca Bacara
Les Vins Bonhomme /
Gil Family Estates

Campo Eliseo /
Hermanos Lurton
Bodegas Casa Primitiva
IberWine

MontRubí
Marqués de Riscal
Verum Bodegas y Viñedos

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.*

Bonterra Organic Estates
Chronic Cellars
Folktale Wine Group
Harvey & Harriet
House of Smith
LangeTwins Family Winery
and Vineyards

Lingua Franca
Louis M. Martini
Michael David Winery /
North Coast Wine Co.
Oak Ridge Winery
The Prisoner Wine Company
Robert Mondavi Winery

Signorello / Edge / Trim / S
Thomas Allen Vineyards
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Italian Kitchen
The Keg Steakhouse + Bar
The Loft at Earls Yaletown
The One Sixty Wine Bar & Cafe

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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

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 Italy as our theme country, with 13 Italian wine regions represented in the Tasting Room.

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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To get the most out of your VanWineFest stay, explore [DestinationVancouver.com](https://www.destinationvancouver.com) for your trip planning, and check out our Visit section at [VanWineFest.ca](https://www.vanwinefest.ca) for festival, restaurant and entertainment tips.

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