

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 

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# Festival Highlights



## 45<sup>TH</sup> 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.

## TABLE OF CONTENTS

How to Order .....	04
Festival at a Glance .....	06
Discover Italy .....	08
Bacchanalia Gala Dinner + Auction .....	10
About Bard on the Beach .....	11
International Festival Tastings/Super Pass .....	12
Explore More .....	15
Wine Seminars .....	17
Wine Minglers .....	19
Lively Lunches .....	20
Winery Dinners .....	21
Trade Days .....	25
Trade Tastings .....	28
Trade Seminars .....	30
Trade Lunches .....	31
Celebrating Excellence .....	32
Participating Wineries .....	34
Our Supporters .....	39
About VanWineFest .....	42

Follow us on @ in @VanWineFest and join the #VIWF conversation online. Get all the latest updates by signing up for our e-news at [VanWineFest.ca](https://VanWineFest.ca).

*The Vancouver International Wine Festival operates on the unceded traditional territories of the xʷməθkʷəyʷəm (Musqueam Indian Band), Skwxwú7mesh (Squamish Nation), and selilwətaʔ (Tsleil-Waututh Nation).*

<sup>1</sup> 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](https://delta.com/skyclub). <sup>2</sup> On long-haul international flights. Seat configurations may vary depending on aircraft type and size. <sup>3</sup> Available via iMessage, WhatsApp & Facebook Messenger; text and emojis only. <sup>4</sup> Wi-Fi is available at a fee, availability may vary depending on aircraft type. All information correct at time of publishing/printing. <sup>5</sup> Alcoholic beverages 21+ old, drink responsibly.

# How to Order

MUST BE  
**19+**  
TO ATTEND

## PUBLIC EVENTS

All tickets are available online at [VanWineFest.ca](https://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](https://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](https://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**







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[vancouversun.com](https://vancouversun.com)



# Festival at a Glance

- Lunch or Brunch
- Trade Only Event
- Winery Dinner

- Wine Mingler
- Wine Seminar
- Wine Tasting

Saturday, February 24	Wednesday, February 28	Thursday, February 29	Friday, March 1	Saturday, March 2
<div><i>Bacchanalia</i> GALA DINNER + AUCTION 6-11 p.m. Fairmont Hotel Vancouver Winery Dinner &amp; Fundraising Auction \$600 / \$4,800 table of 8</div>	<div>Rethinking Food &amp; Wine Pairing 12-2:30 p.m. The Vancouver Club Wine &amp; Food Pairing Sit-down Lunch (Trade) \$69 trade / \$89 public</div>	<div>Italy Reimagined 9:30-11:30 a.m. VCC West, MR 109 Plenary (Trade) \$55</div>	<div>Italy's Lightness of Being 9:30-11:15 a.m. VCC West, MR 121 Wine Seminar (Trade) \$45</div>	<div>La Dolce Vita 12-2 p.m. VCC West, Level 3 Grazing Lunch \$135</div>
		<div>Principals Welcome Lunch 11:45 a.m.-1:15 p.m. VCC East, MR 1 Buffet Lunch (Trade) \$99</div>	<div>Napa Valley: Cabernet Takes Root 9:30-11:15 a.m. VCC West, MR 109 Wine Seminar (Trade) \$45</div>	<div>Sustainable Future of BC Wine 9:30-11:15 a.m. VCC West, MR 110 Wine Seminar (Trade) \$45</div>
Monday, February 26				<div>International Festival Tasting 2:30-5 p.m. VCC West, Ballroom C Wine Tasting \$125</div>
<div>House of Puglia 6:30-10 p.m. Riley's Fish &amp; Steak Winery Dinner \$175</div>	<div>A Night with Robert Mondavi 6:30-10 p.m. Boulevard Kitchen &amp; Oyster Bar Winery Dinner \$225</div>	<div>32 Generations in Chianti 6:30-10 p.m. Italian Kitchen Winery Dinner \$175</div>	<div>Carpineto: Explore Tuscany 6:30-10 p.m. La Terrazza Winery Dinner \$225</div>	
			<div>Trade Tasting 2:30-5 p.m. VCC West, Ballroom C Trade Buyer Entry 1:30-2:30 p.m. Wine Tasting (Trade) \$49</div>	<div>Celebrating Excellence: 20<sup>th</sup> Annual Awards Lunch Featuring Italy 11:15 a.m.-1:15 p.m. VCC East, MR 1 Buffet Lunch (Trade) \$109</div>
Tuesday, February 27			<div>Mediterranean Art of Living 5:15-6:45 p.m. VCC West, MR 109 Wine Seminar \$55</div>	<div>Trade Tasting 2:30-5 p.m. VCC West, Ballroom C Trade Buyer Entry 1:30-2:30 p.m. Wine Tasting (Trade) \$49</div>
	<div>Sergio Zingarelli Library Tasting 4-5:30 p.m. The Vancouver Club Wine Seminar \$125</div>	<div>Capturing Time in a Bottle 6:30-10 p.m. Bacchus Restaurant Winery Dinner \$225</div>	<div>The Shape of Wine 5:15-6:45 p.m. Terminal City Club Wine Seminar \$115 (including glassware)</div>	<div>The Global Cru 5:15-6:45 p.m. VCC West, MR 121 Wine Seminar \$95</div>
		<div>Ciao, Piemonte! 6:30-10 p.m. Giardino Winery Dinner \$225</div>	<div>A Family Tradition of Excellence 6:30-10 p.m. Provence Marinaside Winery Dinner \$225</div>	<div>International Festival Tasting 7-10 p.m. VCC West, Ballroom C Wine Tasting \$135</div>
	<div>Dine with Inama 6:30-10 p.m. CinCin Ristorante + Bar Winery Dinner \$225</div>	<div>Gusto d'Italia 6:30-10 p.m. La Piazza Dario Ristorante Italiano Winery Dinner \$175</div>	<div>La Vita è Bella! 6:30-10 p.m. Cioppino's Mediterranean Grill &amp; Enoteca Winery Dinner \$225</div>	
	<div>Frescobaldi: A Tuscan Dynasty 6:30-10 p.m. The Vancouver Club Winery Dinner \$225</div>		<div>Tommasi: Famiglia del Vino 5:15-6:45 p.m. The Vancouver Club Wine Seminar \$125</div>	<div>Challenge of the Red Titans 5:15-6:45 p.m. VCC West, MR 121 Wine Seminar \$95</div>
	<div>Gérard Bertrand's Languedoc 6:30-10 p.m. The Keg Steakhouse + Bar Winery Dinner \$145</div>	<div>A Taste of Ruffino 6:30-10 p.m. The Roof at Black + Blue Winery Dinner \$225</div>	<div>Life's a Masquerade 6:30-10 p.m. The One Sixty Wine Bar &amp; Cafe Winery Dinner \$145</div>	<div>Golden State Vineyard Visions 5:15-6:45 p.m. VCC West, MR 109 Wine Seminar \$55</div>
		<div>Serata Italiana con Stile 6:30-10 p.m. Carlino Wine Dinner \$225</div>	<div>Festival Toast 5:45-7 p.m. VCC West, MR 201 Wine Mingler Invitation &amp; Super Pass only</div>	<div>International Festival Tasting 7-10 p.m. VCC West, Ballroom C Wine Tasting \$125</div>
<div>Discover delle Venezie DOC 6-8 p.m. The Loft at Earls Yaletown Wine Mingler \$69</div>	<div>California Wines Sun Fest 7-9 p.m. The Pipe Shop Wine Mingler \$69</div>	<div>International Festival Tasting 7-10 p.m. VCC West, Ballroom C Wine Tasting \$115</div>		<div>PICA Kitchen Party 12-2 p.m. Pacific Institute of Culinary Arts Wine &amp; Food Pairing Grazing Lunch \$125</div>
			<div>For full event details and to buy tickets online visit <a href="#">VanWineFest.ca</a> or buy by phone at <b>604.873.3311</b> or <b>1.877.321.3121</b>.</div> <div>All prices inclusive of wine, food (where applicable), gratuities, service charges, and taxes... no surprises at checkout!</div> <div>Winery dinners and <a href="#">StayVancouverHotels.com</a> offer only available until February 15, 2024. <i>Or while supplies last.</i></div> <div><a href="#">VanWineFest.ca</a>     <b>#VIWF</b> <a href="#">@VanWineFest</a></div>	



# 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 *Falaghina* 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 *Frappato* 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



**IN 2023, VANWINEFEST RAISED \$160,000 FOR THE BARD ON THE BEACH SHAKESPEARE FESTIVAL!**

## 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!

**Honorary Gala Chair:** Howard Soon, C.M.

### DINNER WINES

**Tommasi Viticoltori** Filodora Prosecco DOC NV, Veneto, Italy  
**Vini Tonon** Camul Valdobbiadene Prosecco Superiore Millesimato Brut D.O.C.G. 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 D.O.C.G. 2021, Piedmont, Italy  
**Il Molino di Grace** Il Margone Chianti Classico D.O.C.G. Gran Selezione 2019, Tuscany, Italy  
**Tenuta di Arceno** Strada al Sasso Chianti Classico D.O.C.G. Gran Selezione 2019, Tuscany, Italy  
**Altesino** Brunello di Montalcino D.O.C.G. 2018, Tuscany, Italy  
**Giuseppe Campagnola** Caterina Zardini Amarone della Valpolicella D.O.C.G. Classico Riserva 2018, Veneto, Italy  
**MASI Agricola** Angelorum Recioto della Valpolicella D.O.C.G. 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](http://bardonthebeach.org).

Gala ticket information at [VanWineFest.ca](http://VanWineFest.ca), [gala@vanwinefest.ca](mailto:gala@vanwinefest.ca) or 604.629.2103.

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

RAFFLE SPONSOR



## 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 35<sup>th</sup> 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**.



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

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](http://bardonthebeach.org).

Full details, including wines, found at [VanWineFest.ca](http://VanWineFest.ca)

# 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](http://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

ARCIBERICO IMPORTS  
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in Canada - West

## 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.*



## 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.*





# 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



## 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.

### clearsips

### CLEARIPS

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:** Marilisa 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 MASI.

**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 Zaccheo, 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

## 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

## 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**

📍 Provence Marinaside  
1177 Marinaside Crescent

🕒 6:30-10 p.m.

💰 \$225

📅 **Wednesday, February 28**

📍 La Piazza Dario  
Ristorante Italiano  
3075 Slocan Street

🕒 6:30-10 p.m.

💰 \$175

📅 **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  
SUN

DELTA

FUNDRAISING

Bacchanalia  
GALA DINNER + AUCTION  
Saturday Night Feb 24, 2024

BENEFITING

bar  
ON THE BEACH

VANCOUVER  
INTERNATIONAL  
WINE FESTIVAL  
TRADE DAYS



# 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](http://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: 20<sup>th</sup> 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.

### 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.

### 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!

## BCLIQUOR FESTIVAL TRADE WINE SHOP HOURS

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

enjoy responsibly



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

## 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

## 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

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

SPONSORED BY 

📅 **Thursday, February 29**

📍 VCC West,  
Meeting Room 109  
1055 Canada Place  
🕒 9:30-11:30 a.m.  
💰 \$55

📅 **Friday, March 1**

📍 VCC West,  
Meeting Room 121  
1055 Canada Place  
🕒 9:30-11:15 a.m.  
💰 \$45

📅 **Friday, March 1**

📍 VCC West,  
Meeting Room 109  
1055 Canada Place  
🕒 9:30-11:15 a.m.  
💰 \$45

📅 **Friday, March 1**

📍 VCC West,  
Meeting Room 110  
1055 Canada Place  
🕒 9:30-11:15 a.m.  
💰 \$45

# 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.

## Principals Welcome Lunch

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

PRESENTED BY **Hillebrand GORI**



## Celebrating Excellence: 20<sup>th</sup> 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



📅 **Wednesday, February 28**

📍 The Vancouver Club  
915 West Hastings Street  
🕒 12-2:30 p.m.  
💰 \$69

📅 **Thursday, February 29**

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

📅 **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 20<sup>th</sup> 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](https://VanWineFest.ca).



DJ Kearney, judge and presenter, (centre) with 2023 Platinum Wine Program Excellence Award winners: (l-r) Reverie Beall, AnnaLena; Franco Michienzi, Elisa; Chris Rielly, Hawksworth Restaurant; Tara Viola, Nightingale; Esme McBrooks, Chamber; 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](https://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)      | • Mike Bernardo (2014)   | • Sebastien Le Goff (2006) |
| • Jayton Paul (2022)       | • Samantha Rahn (2013)   | • Tom Doughty (2005)       |
| • Peter Van de Reep (2020) | • Terry Threlfall (2012) | • Mark Taylor (2004)       |
| • Matthew Landry (2019)    | • Owen Knowlton (2011)   | • Barbara Philip MW (2003) |
| • Sean Nelson (2018)       | • Kurtis Kolt (2010)     | • Peter Bodnar Rod (2002)  |
| • Shane Taylor (2017)      | • Andrea Vescovi (2009)  | • Mark Davidson (2001)     |
| • Alistair Veen (2016)     | • Neil Ingram (2008)     | • Brent Hayman (2000)      |
| • Jason Yamasaki (2015)    | • Chris Van Nus (2007)   |                            |

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

## 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](http://ItalTrade.com).*

Cantine Aldegheri	Empson & Co.	Montresor
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](http://WinesofArgentina.org).*

Domaine Bousquet	Kaiken	UKO Wines
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# 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](http://WineAustralia.net.au).*

Barossa Valley Estate	Majella Wines
Inland Trading Co.	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](http://WineBC.org).*

Backyard Vineyards	Church & State Wines	Osoyoos Larose
Bench 1775	Culmina Family Estate Winery	Phantom Creek Estates
Black Sage Vineyard	Da Silva Vineyards	Recline Ridge Vineyards & Winery
Blasted Church Vineyards	Evolve Cellars	SpearHead Winery
Blue Grouse Estate Winery	Fort Berens Estate Winery	Stoneboat Vineyards / Valley Commons
Bordertown Vineyards and Estate Winery	Frind Estate Winery	Summerhill Pyramid Winery
Burrowing Owl Estate Winery	Hester Creek	Terralux Estate Winery
Cannon Estate Winery	Lake Breeze	Unsworth Vineyards
Chaberton Estate Winery	Moon Curser Vineyards	
Chronos	Moraine Estate Winery	
	Nk'Mip Cellars	

## 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](http://WinesofChile.org) for more information.*

Emiliana Organic Vineyards	Maturana Winery
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# 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
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## 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](https://france.fr).*

Borie-Manoux	Gérard Bertrand	Caves de Rauzan
Domaine Boutinot	Maison Louis Jadot	Ulysse Cazabonne
Doudet-Naudin	Château 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
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## 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 Saké Brewery Co.	Yoshi no Gawa Saké Brewery Co.
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# 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](https://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 [FoodsFromSpainCanada.com](https://foodsfromspaincanada.com).*

Finca Bacara	Campo Eliseo /	MontRubí
Les Vins Bonhomme /	Hermanos Lurton	Marqués de Riscal
Gil Family Estates	Bodegas Casa Primicia	Verum Bodegas y Viñedos
	IberWine	

## 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](https://discovercaliforniawines.com); [OregonWinegrowers.org](https://oregonwinegrowers.org); [WashingtonWine.org](https://washingtonwine.org).*

Bonterra Organic Estates	Lingua Franca	Signorello / Edge / Trim / S
Chronic Cellars	Louis M. Martini	Thomas Allen Vineyards
Folktale Wine Group	Michael David Winery /	& Winery
Harvey & Harriet	North Coast Wine Co.	
House of Smith	Oak Ridge Winery	
LangeTwins Family Winery	The Prisoner Wine Company	
and Vineyards	Robert Mondavi Winery	



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Fairmont Hotel Vancouver  
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Italian Kitchen  
The Keg Steakhouse + Bar  
The Loft at Earls Yaletown  
The One Sixty Wine Bar & Cafe

Pacific Institute of Culinary Arts  
La Piazza Dario Ristorante Italiano  
The Pipe Shop  
Provence Marinaside  
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The Roof at Black & Blue  
Terminal City Club  
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The Vancouver Club  
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### 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 year's Festival are represented by Agent members. [www.ivsa.ca](http://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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