

Vintage's View

The 2009 Vancouver Playhouse International Wine Festival will serve 1,600+ wines from over 183 wineries representing 15 countries at a 61 events. The hub and heart of the festival is the [International Festival Tasting](#) room (Thursday, March 26 - Saturday March 28) at the [Vancouver Convention & Exhibition Centre](#), where these wines are poured.

There are 11 events exclusively for those in the wine and restaurant trade, including two [Trade Tastings](#). The wine pro

will find 862 wines for sampling here – 161 wines that are unlisted and not yet available in this market plus, of course, all 701 wines that also are served at the public tastings.

Most trade events and public wine seminars take place at the convention centre. Winery dinners, luncheons and other events take place at top restaurants and hotels throughout the city. The festival's crown jewel is the [Bacchanalia Gala Dinner and Auction](#), Wednesday March 25, featuring exceptional wines, dining experiences, travel

WINE WIZ: Executive Hotel Vintage Park "Host Hotel"

Vancouver Playhouse International Wine Festival

The Vancouver Playhouse International Wine Festival is firmly established as one of North America's premier wine events and stands among the biggest, best and oldest wine events in the world. Unlike many wine events, the Vancouver festival is overwhelmingly accessible to the general public. The 2009 Festival, March 26 to March 30, will highlight Italy as its "regional theme", with a "global focus" on sparkling wines. It features wine tastings and pairings, gourmet dinners and luncheons, educational seminars and culinary competitions, and offers a rare opportunity to meet owners, winemakers and senior representatives from wineries around the globe.

www.playhousewinefest.com

VQA:

Spumante in Italian wine nomenclature indicates which of the following types of wine?

- Sweet wine
- Dry Sparkling wine
- Sweet Sparkling wine
- A wine from Asti
- Sparkling

WINE BUYS:

[Want to take a bottle or two home?](#)

[Here are a couple of our favourite wine shops, handily within strolling distance.](#)

[Marquis Wine Cellars](#), Vancouver's first wine shop, has a stellar selection of B.C.'s best bottles. Ask for resident B.C. wine guru David...

JUST THE FACTS:

Did you know that the Hotel' wine tasting attracts people from all around the world. It's a great opportunity to meet new friends and find out about other wine regions from other countries.



WINE SPEAK

[Know the lingo: sound like a pro...](#)

Aroma: that portion of the smell of a wine derived specifically from the grape variety, such as Cabernet-Sauvignon or Chardonnay, as opposed to that portion of the smell derived from other source.

Bouquet: as opposed to **aroma**, bouquet is more encompassing. It is the odour, which derives from the fermentation process, from the aging in wood and bottle process, and other changes independent of the grape variety used.



Wine Festival Menu:

Come join us at La Vallee for the
International Wine Festival
\$35

Starters: Piri-Piri Pacific Prawns in Spicy
Panang Sauce,

(or)

Bleu Claire Cheese Spinach Salad

Mains: Grilled Nicola Valley Beef NY
Steak

(or)

Pan Fried Wild BC Salmon

(or)

Oven Baked Free Range Breast of
Chicken

Dessert: Pistachio Parfait

(or)

Dark and White Chocolate Terrine

Wines: Jackson Triggs Pinot Grigio,
Ceder Creek Estate Pinot Noir, Inniskillin
Cabernet, Jackson Triggs Proprietor's
Selection Rose

3 Wine Flight additional \$10.00

What's On?

If you're around or you'll be back
soon, put these on your calendar:

Vancouver Playhouse International
Wine Festival

It is on the A-list of global wine events.
The Playhouse is regarded by most
producers, importers, journalists and
wine-loving consumers as the best show
in Canada and among the best in North
America. playhousewinefest.com

VINITALY 2009

"Passionate Business" is the slogan
summarising the philosophy of the 42nd
Vinitaly (Verona 3-7 April 2008)

Executive Spotlight

Wine Region: Italy's modern
prodigiousness with wine scarcely
begins to tell the story of its people's
perennial links to the vine. The nature of
the place - the influence of

Mediterranean sunshine and mountain air currents on the hillsides of the elongated
peninsula and islands - favours what seems to be an almost spontaneous culture of wine.

CHARDONNAY (White) [shar-dun-NAY]

As Cabernet Sauvignon is the king of reds, so is Chardonnay the king of white wines, for it makes
consistently excellent, rich and complex whites. This is an amazingly versatile grape that grows well in a
variety of locations throughout the world. In Burgundy, it is used for the exquisite whites, such as
Montrachet, Meursault and Pouilly-Fuissé, and true Chablis; in Champagne it turns into Blanc de Blancs.
Among the many other countries that have caught Chardonnay fever, Australia is especially strong.

Chardonnay was introduced to California in the 1930s but didn't become popular until the 1970s. Areas
such as Anderson Valley, Carneros, Monterey, Russian River, Santa Barbara and Santa Maria Valley, all
closer to cooler maritime influences, are now producing wines far superior to those made a decade ago.

Though there is a Mâconnais village called Chardonnay, no one agrees on the grape's origin—it may
even be Middle Eastern.

When well made, Chardonnay offers bold, ripe, rich and intense fruit flavors of apple, fig, melon, pear,
peach, pineapple, lemon and grapefruit, along with spice, honey, butter, butterscotch and hazelnut
flavors. Winemakers build more complexity into this easy-to-manipulate wine using common vinification
techniques: barrel fermentation, sur lie aging during which the wine is left on its natural sediment, and
malolactic fermentation (a process which converts tart malic acid to softer lactic acid). No other white
table wine benefits as much from oak aging or barrel fermentation. Chardonnay grapes have a fairly
neutral flavor, and because they are usually crushed or pressed and not fermented with their skins the
way red wines are, whatever flavors emerge from the grape are extracted almost instantly after crushing.
Red wines that soak with their skins for days or weeks through fermentation extract their flavors quite
differently

Feature Wine Region: March 2009 Italy

Italy's glowing reputation with wine is due not only to the fact that it
produces and exports more than any other country but that it offers the
greatest variety of types, ranging through nearly every color, flavor and
style imaginable.

Italian producers have moved rapidly to the forefront of world enology,
improving techniques to create wines of undeniable class in every region,
north and south. Their wines derive not only from native vines, which
represent an enormous array, but also from a complete range of
international varieties.

In the past it was sometimes said that Italians kept their best wines to
themselves while supplying foreign markets with tasty but anonymous
vino in economy sized bottles. But markets have changed radically in
recent times as consumers in many lands—most importantly in Italy itself—
have insisted on better quality.

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We are passionate about BC Wines