

# Vintage's View

January 15, 2008

It's a new year and we have new things to tell you about. Join us at the dinner table for 2008 fourth annual Dine Out Vancouver. We're offering a special three-course menu for guests to sample the fine country cuisine of our restaurant La Vallée.

Our Head Chef Tony Crisafi says this year's menu can't be missed. "Being Italian," says Crisafi, "I like to use fresh ingredients. My French training means I present it well. And being on the west coast we use a lot of Asian ingredients."

Crisafi says he likes to mix up his styles while keeping his ingredients close to home, giving it a distinct BC taste. Whether it's saki instead of white wine, lemon grass instead of citrus or using fresh wild BC Salmon, it's going to look like a traditional meal with a different twist.

This year's menu comes in at \$25 per person and offers you a selection of two appetizers, three main courses and dessert or cheese to finish the meal off. And of course we make our finest wine recommendations to go with every course. Dine Out runs until February 3<sup>rd</sup>. See below for the specifics of the menu.

And if you're still craving more fine wines after visiting us for Dine Out, come back for the Vancouver Playhouse International Wine Festival, starting in mid-February. With more than seven hundred wines and nearly two hundred wineries from sixteen countries, the festival is widely regarded as the best on the continent. Get your taste buds ready!

## WINE WIZ:

### Barbara Philip MW

Canada's first female Master of Wine, Barbara is a sommelier and wine consultant based in Vancouver. Barbara has a degree in Fine Arts (theatre) from the University of British Columbia and a long history working in the restaurant trade. She is a curriculum department head for the International Sommelier Guild (ISG) and has trained sommeliers in Seattle, Los Angeles, Chicago, Las Vegas, Denver and Austin. Together with her husband, Iain, and their company BARBARIAN WINE CONSULTING, Barbara conducts seminars and tastings for retail stores, restaurants, and a number of corporations. She is a panelist at many wine events and a regular judge at competitions such as the Vancouver Magazine Wine Awards and the British Columbia Wine and Oyster Festival. Barbara holds the Level 4 (diploma) from the Wine and Spirit Education Trust and, in 2007, became the first female Master of Wine in Canada.

## VQA:

All BC wines bearing the VQA symbol must be made from 100% BC grown grapes. A professional tasting panel screens the wines and wines found faulty cannot be sold as VQA wines.

## 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...

1034 Davie Street  
604-684-2471  
[www.marquis-wines.com](http://www.marquis-wines.com)

**Taylorwood Wines** sells only B.C. wines at winery-direct prices. Ask for a taste—there's usually something open.

1185 Mainland Street  
604-408-9463  
[www.taylorwoodwines.com](http://www.taylorwoodwines.com)

## JUST THE FACTS:

Canadian wine making is not a recent phenomenon. Viking explorer Leif Ericson first named Canada Vinland in 1001 BCE after he found so many vines growing where he landed at L'Anse Aux Meadows, Newfoundland. In 1535, Jacques Cartier also found many grapes growing on the island he named Ile de Bacchus (later known as Ile d'Orleans).

## 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.

## Dine Out Menu:

Come join us at La Vallée for fine country cuisine during Dine Out Vancouver

**Starters:** Dungeness Crab Bisque with Whipped Pernod Cream

(or)

Olive oil poached wild mushroom ravioli

**Mains:** Braised Alta Beef Short Rib

(or)

Pan seared wild BC salmon

(or)

Honey Balsamic marinated roasted Cornish Game Hen

**Dessert:** Merlot Poached Barlet Pear

(or)

Trio of Local Cheeses...

**Wines:** See Ya Later, Hawthorne Mountain, White Pinot 3, Iniskillin Merlot, Quails Gate Late Harvest Optima Dessert Wine.

## What's On?

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

**January 14 to 19**

**10th Annual Icewine Festival**

Sun Peaks Resort

800-807-3257

[sunpeaksresort.com](http://sunpeaksresort.com)

**January 16 to February 3**

**Dine Out Vancouver**

Dozens of the city's finest restaurants offer 3-course menus priced at \$15, \$25, or \$35

[tourismvancouver.com](http://tourismvancouver.com)

**January 16 to February 3**

**PuSh International Performing Arts Festival**

A showcase of genre-bending work from at home and abroad, jam-packed with theatre, dance, music and genre-defying work from some of Vancouver's most exciting companies. 23 shows, 15 venues & 1 Cabaret.

[pushfestival.ca](http://pushfestival.ca)

**February 25 to March 2**

**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](http://playhousewinefest.com)

## Spotlight

### Wine Region: Vancouver Island

Over 20 wineries and vineyards are located in the Vancouver Island region, the majority of them concentrated in three areas: the Cowichan Valley and Saanich Peninsula on Vancouver Island, as well as the southern Gulf Islands.

Many of these are small and family-owned, focused on creating superlative, low-volume wines available onsite or through select restaurants in the Vancouver and Victoria regions. Most welcome visitors, and offer tours and tastings.

### Winery: Godfrey-Brownell Vineyards

Situated an hour north of Victoria, British Columbia, in the heart of the Cowichan Valley, the fourteen acres of this home vineyard nestle in the southern corner of sixty acres of meadow and forests. The property is part of an unusual climate area: a rain-shadow rain-forest.

The whites are Bacchus, Chardonnay and Pinot Gris. The reds are Pinot Noir, Gamay Noir and Maréchal Foch. It's an all-organic winery using natural methods to fertilize, plus no pesticides or herbicides. And the winemaking uses the most natural, non-interventionist methods possible.

The Winery welcomes visitors year round. Winery tours include a tasting, an explanation of the winemaking process, and when the season permits, sampling from the barrel. The winery is open from noon to five every day except Christmas. They often host special events and we are well off the main roads (on purpose).

## Top Drops:

### Wild Goose Riesling...Canada's Best!!!

The top Riesling in Canada award at the Canadian Wine Championships held in Ontario in early May went to Wild Goose Vineyards for its Wild Goose Riesling 2006. This is the second time over the last couple of years that Wild Goose has achieved this coveted award!! Wild Goose also won a gold medal for the Wild Goose Gewurztraminer 2006 and silver for the Mystic River Gewurztraminer 2006. The God's Mountain Riesling 2006 was awarded a bronze medal as well as the Autumn Gold 2006. The Canadian Wine Championships is an annual competition awarding medals to the best wines produced in the country by Canadian wineries

### Winery of The Year Finalist

Wild Goose Vineyards was nominated as a finalist for Winery of the Year as presented by Canada's Wine Access magazine. After winning an amazing 7 medals at the 2007 Canadian Wine Awards, Wild Goose has been chosen as a finalist in this category. It is a tremendous achievement as Wild Goose goes up against noted wineries Burrowing Owl (B.C.), Cedar Creek (B.C.), Magnotta (ON), Jackson Triggs (ON). This is very exciting for everyone at Wild Goose, truly a time to celebrate!!

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*We are passionate about BC Wines*