

FOOD/DRINK/MORE

COMPLIMENTARY

TASTE

BC LIQUORSTORES

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THE SAPPHIRE[®] COLLINS

Cool and crisp,
the SAPPHIRE[®] Collins is a compelling cocktail
for summer. Made with real lemon juice
and BOMBAY SAPPHIRE[®] Gin, consider it
a perfect warm-weather companion.



REDISCOVER A SUMMER CLASSIC

1½ oz. BOMBAY SAPPHIRE[®] Gin
½ oz. fresh lemon juice
¾ oz. simple syrup*
3 oz. club soda

Pour first three ingredients into a Collins glass with ice and stir well. Add more ice and top with club soda. Garnish with a lemon wedge.

**To make your own simple syrup, dissolve one cup sugar into one cup hot water*

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BE BRILLIANT AND INSPIRED. PLEASE DRINK RESPONSIBLY!
BOMBAY SAPPHIRE IS A REGISTERED TRADEMARK. GIN - 40% ALC. BY VOL.

TASTE

BC LIQUORSTORES



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COVER



SANDHILL PINOT GRIS
BC VQA \$17.99 626002

With the brilliant aromas of ripe apple, pear and melon and the fantastic flavours of pear, peaches and tropical fruit, this medium-bodied wine is crisp and refreshing. It shows an intriguing hint of sweet spice on the lengthy finish. Serve slightly chilled with quiches, smoked salmon or sautéed shellfish.

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the world's largest wine competition.*



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OUR SYMBOLS



Country of Origin Flag



BC VQA Wines



Sweetness Code



Organic

EDITOR-IN-CHIEF

Paulette Parry

MANAGING EDITOR

Lavaughn Larson

EDITOR

Pauline White

PRODUCT CONSULTANT

Maureen Hogue

ADVERTISING CONTACT

Pauline White

Phone: 604-252-3125

Fax: 604-252-3099

Email: taste.magazine@bcliquorstores.com

DESIGN

CA Design Group Inc.

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Irene McGuinness

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Head Office
2625 Rupert Street
Vancouver, BC V5M 3T5
Phone 604-252-3000
Fax 604-252-3464

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OUR CONTRIBUTORS



JUDITH LANE

Judith Lane is a Vancouver-based wine, food and travel writer who contributes regularly to the *Georgia Straight*, *City Food*, *BC Restaurant News* and a raft of other publications. Judith will go almost anywhere for a good story and a glass of wine!



MIREILLE SAUVÉ

After graduating in 1997 as Canada's youngest female sommelier, Mireille developed award-winning wine programs for restaurants across the country and is currently a freelance wine writer.

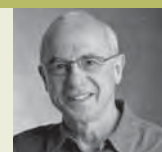
DAENNA VAN MULLIGEN

Daenna Van Mulligen is wine journalist, wine judge and sommelier and publishes winediva.ca and winescores.ca. She can be heard weekly across Canada on *The Tasting Room* radio show and contributes to several local and national publications.



TONY ASPLER

Tony Aspler has been writing about wine since 1975. He has published 14 books on food and wine and writes for magazines around the world. He is also the author of three wine murder mysteries. His websites are www.tonyaspler.com and www.iWineandDine.com. In 2008 Tony was awarded the Order of Canada.



MARC-ANDRE CHOQUETTE

Currently Executive Chef at Voya, Marc-Andre Choquette is renowned for seven years of outstanding work at Lumière and for his instrumental role as sous-chef in Robert Feenie's Iron Chef America "Crab Battle." His international experience has included the Restaurant Gill in Normandy, France and New York's Gramercy Tavern.

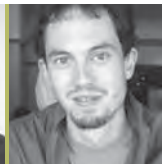


JENNIFER DANTER

Jennifer cut her culinary chops as a chef, working with chef Anthony Walsh at Au Berge du Pommier and Canoe in Toronto. That led to a six year stint as Associate Food Editor at *Chatelaine*. Jennifer now enjoys freelance food writing and food styling in Victoria. She writes a regular column for *EAT* magazine and a food blog for *Chatelaine*.

JAMES NEVISON AND KENJI HODGSON

James Nevison and Kenji Hodgson are award-winning wine writers and educators and the co-founders of HALFAGLASS, a boutique wine consultancy in Vancouver. They are the authors of five best-selling wine books. The latest is *Had a Glass 2009: Top 100 Wines for 2009 under \$20* (Whitecap Books). Their weekly wine column, "The Wine Guys," appears Thursdays in *The Province* newspaper.



LEE MURPHY

Lee Murphy co-owns and operates Vista d'oro Farms in South Langley. In addition to being a trained chef, Lee produces and markets her own line of artisanal preserves, caters and runs cooking classes. Vista d'oro Farms - 20856 4th Avenue, Langley, BC www.vistadoro.com.



NATHAN FONG

Nathan Fong is currently celebrating his 18th year on Global BCTV News with the *Saturday Chefs* and *Fong on Food* segments and is a contributor to both CBC Radio One and the *Vancouver Sun*. In addition he has worked for *Enroute*, *Bon Appetit*, *Saveur*, *Cooking Light* and *NUVO*. He has numerous television appearances to his credit including the Food Network (USA and Canada).

CAROLYN EVANS-HAMMOND

Seasoned journalist and qualified sommelier Carolyn Evans-Hammond has written for *Decanter Magazine*, *The Times* and *Wine & Spirit International* in the U.K., as well as *Madean's*, *The Toronto Star* and *The Vancouver Province* in Canada. Her book, *1000 Best Wine Secrets*, is distributed internationally and her website - www.wine-tribune.com - catalogues her musings and tasting notes.



ANTHONY GISMONDI

Renowned Vancouver wine reviewer Anthony Gismondi is editor-in-chief of *Wine Access* magazine and producer of one of the net's most extensive wine websites - www.gismondionwine.com. He also writes a weekly column for the *Vancouver Sun* and co-hosts *The Best of Food and Wine* radio show with Kasey Wilson.



JOANNE SASVARI

Joanne Sasvari is a Vancouver-based writer who covers fashion, travel, food and drink and lifestyles. She currently writes the weekly In Good Spirits column for *The Vancouver Sun*, is the BC chair of the Travel Media Association of Canada and is the author of *Paprika: A Spicy Memoir from Hungary* (CanWest Books, 2006).



KASEY WILSON

Kasey Wilson is a Vancouver-based author, editor, restaurant reviewer and travel writer. Kasey, along with Anthony Gismondi, co-hosts the weekly *Best of Food and Wine* show on CFUN radio and is also the editor of *Vancouver's Best Places*.

AGRITOURISM IN BC

As spring turns to summer, we come out of hibernation and look forward to the arrival of those first fresh and local culinary treasures and begin seeking them out. The best way to discover these delicious offerings is to head out to the country and visit the farmers and vintners that are producing them.



Okanagan organic vineyard

While agritourism may have its roots in Italy, British Columbia has wasted no time adopting the term and lifestyle and nowhere is this more apparent than in the farms and wineries across this beautiful province. Agritourism offerings are as diverse as the landscape they rest on; from negotiating corn mazes with your kids to barrel sampling with the vintners, the choices are endless.

Food and wine go hand in hand and culinary agritourism and wineries are a perfect match. Winery agritourism comes in many forms; from cooking classes and vineyard tours to fully gourmet-stocked tasting rooms and overnight stays amongst the vines, wineries are providing experiences to remember.

A trip to the Fraser Valley uncovers many of these destinations. With over ten wineries from Richmond to Chilliwack,

and endless farms to visit along the way, it's easy to plan a full day out in the country and come home with fresh, edible treasures and local wines with which to stock your pantry and cellar.

At The Farmhouse Natural Cheese in Agassiz, you can watch cheese makers turning fresh-from-the-cow milk into beautiful artisanal cheeses, then take a stroll around the farm to meet the cows (and goats) that make it all possible. Stop

FOOD AND WINE GO HAND IN HAND AND CULINARY AGRITOURISM AND WINERIES ARE A PERFECT MATCH.

in at Krause Berry Farms to get the first crop of asparagus and pick your own ripe strawberries then head in and watch those same berries being made into fresh baked scones in their farm kitchen – melt in your mouth delicious!

At our own farmgate shop and winery, Vista D'oro Farms in Langley, along with our wines we feature culinary products made on our farm using our orchard fruits, heirloom tomatoes and any thing else we find growing in our fields. We also offer other local farm products including artisanal cheeses, preserves and pies as well as local chef-produced delicacies such as Thomas Haas chocolates, Ragnoli Curries and Fieldstone Bakery Breads.

Vista D'oro also offers cooking classes in our commercial kitchen featuring a wide spectrum of guest chefs who all have a true passion for incorporating fresh, local ingredients into their menus and love to share.

The Fort Wine Company in Fort Langley offers delicious fruit wines and has a lovely spot for romantic picnics. They also offer tours of the farm and winery and have a lovely bistro in the tasting room.

The Okanagan is overflowing with wineries offering agritourism experiences. Mission Hill Winery in Kelowna hosts culinary workshops with chefs Michael Allemeier and Matt Batey. One of their offerings is the very popular Mother's Day Brunch Class. The Varietal Kitchen

Garden at Mission Hill is a unique feature. It's a garden based around the different aromas and flavours found in wine and it allows you to see and smell the fruits, herbs and vegetables used to describe wine. The popular varietals represented are Sauvignon Blanc, Chardonnay, Riesling, Pinot Noir, Syrah and Merlot, all of which have corresponding plantings of organic herbs, fruits and vegetables that represent common characteristics found in each of these varietals.

One of the more interesting offerings is at Tinhorn Creek Winery. Aptly named the Wine, Vine and Canine Hike. You can bring your canine companion along while learning about Tinhorn's viticulture practices, including trellising and vine development. Tinhorn Creek supplies box lunches and gourmet doggie treats and of course tastings of Tinhorn Creek wines.

In Naramata the wineries band together and invite people through the vineyards for a behind the scenes glimpse of the making of their award-winning wines. "Unfiltered" is what they call their very cool weekend of accommodations, culinary extravagance, wine tastings and pairings, wine seminars and time in the fields wearing your own pair of provided "Unfiltered" gumboots. Get down and dirty with the winemakers of the Naramata Bench, agritourism at its finest.

Nk'Mip Cellars offers guests a full



Mission Hill Family Estates Chef Michale Allemeier and his team prepare a feast for vineyard visitors.

experience from the Patio at Nk'Mip to the Nk'Mip Cultural Centre as well as the Spirit Ridge Vineyard Resort & Spa, which is an absolutely wonderful retreat away from the motels and craziness of the Osoyoos strip.

Vancouver Island boasts many new wineries that offer unique experiences. Cherry Point Vineyards, an aboriginal-owned winery, offers the Westcoast Salmon Experience, a traditional barbecued salmon prepared and cooked on pequin sticks over alder wood, served feast-style on large cedar planks alongside wines produced at the winery.

The Gulf Islands continue to be one of the best agritourism destinations. From Salt Spring Island Winery to Morning Bay Vineyards on Pender Island as well as Gabriola Winery and Distillery, a weekend dedicated to this part of our province will be filled with culinary delights and some very interesting wine selections.

Take the time to meet with the people providing these experiences. They are a passionate bunch who truly love what they do and are only too happy to share it with you.

With so many unique agritourism experiences to choose from, your hardest task will be convincing yourself to come back home. Careful, you may end up like us, never leaving the farm!



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See Ya Later Ranch is happy to donate \$.75 for every bottle sold during the month of May to the BCSPCA to help end animal cruelty.

sylranch.com



WHILE AGRITOURISM MAY HAVE ITS ROOTS IN ITALY, BRITISH COLUMBIA HAS WASTED NO TIME ADOPTING THE TERM AND LIFESTYLE.



FORT WINE COMPANY
WHITE CRANBERRY
 BC VQA **\$14.41** 31450

This off-dry, crisp wine is made from cranberries harvested six weeks before they turn red. The mouth feel is luscious and the slightly tart finish has snap to it. Excellent picnic wine with cheeses, chicken and crisps.



NK'MIP PINOT BLANC
 BC VQA **\$16.99** 626432

A bright and lively white with pineapple, tropical fruit and generous citrus notes throughout. This well-balanced wine has a hint of mineral in the crisp, racy finish. Try it with citrus cream pasta dishes.



TINHORN CREEK MERLOT
 BC VQA **\$18.99** 530725

The red fruit and cocoa aromas with hints of spice and cedar are enticing. Packed with cherry and plum flavours and a silky smooth vanilla finish this wine shines as one of BC's best!



MISSION HILL FIVE VINEYARDS
PINOT BLANC
 BC VQA **\$13.99** 300301

A great white that is snappy and refreshing with ruby grapefruit and pineapple flavours. A well-balanced, vibrant finish makes this a perfect partner for grilled halibut, salmon or steamed mussels.



TINHORN CREEK
PINOT NOIR
 BC VQA **\$18.99** 530709

Black cherry, vanilla and ripe strawberry dominate the glass. More red fruit mingled with chocolate and a soft, tannic, lingering finish completes this glorious glass of red.



MISSION HILL RESERVE
PINOT GRIS
 BC VQA **\$18.99** 677658

From the Oliver and Naramata vineyards, this Reserve Pinot Gris is filled with citrus and fresh grapefruit aromas with the tangy zip of green apple, almond and sweet pear flavours. Simply stunning!

GET IN TOUCH

Try these links to agritourism adventure.

Farmhouse Natural Cheeses
www.farmhousecheeses.com

Krause Berry Farms
www.krauseberryfarms.com

Vista D'oro Farms
www.vistadoro.com

The Fort Wine Company
www.thefortwineco.com

Mission Hill Winery
www.missionhillwinery.com

Tinhorn Creek Winery
www.tinhorn.com

Nk'Mip Cellars
www.nkmipcellars.com

Cherry Point Vineyards
www.cherrypointvineyards.com

Salt Spring Island Winery
www.saltspringvineyards.com

Morning Bay Vineyards
www.morningbay.ca

Gabriola Winery and Distillery
www.gabriolawinery.com



THE 100 MILE DIET

SHOP LOCAL
EAT LOCAL

It's no longer just "you are what you eat" but "you are *where* you eat." Thanks to the widespread success of their national bestseller, *The 100 Mile Diet*, authors Alisa Smith and J.B. MacKinnon have made "local" a part of our daily vocabulary. We want to eat food that's actually grown roots in our local soil – not transported across oceans or even from the opposite side of the country. Being a locavore is a commitment to eating food grown within a one hundred mile radius of where you live. Eating locally has brought back the delicious sociality of food. When you buy local you ask questions, you talk, learn and share. Eating local is about building relationships.

IF WE'RE GOING TO MOVE BEYOND THE SURFACE TRENDINESS OF EATING LOCALLY, WE'LL HAVE TO PUT OUR MONEY WHERE OUR MOUTHS ARE.

Our primary relationship is with food itself. Eating seasonally is the mainstay of what it means to eat local. Food just tastes better at certain times of the year. Fruit and vegetables have the best flavour when picked at their prime – and you'll only get that fresh pureness by shopping near the source. Produce sold at farmer's markets or at the farm gate is ideal since it has usually been picked within a few days or even that morning. Food that travels needs to be harvested long before ripeness to ensure it won't damage or rot while on the road. Flavour-wise the taste has already been compromised and healthy nutrients are lost while the produce sits. The fresher and less processed your food is, the more nutritious it will be. If we're going to move beyond the surface trendiness of eating locally we'll have to put our money where our mouths are. No fresh strawberries in the winter and that tropical mango will have to stay south of the border! Luckily it's spring and we're at the start of exciting and diverse produce. We can look forward to fiddleheads, slender asparagus, earthy morel mushrooms, prickly artichokes, tender young collard greens, baby purple sprouting broccoli, fava beans and pleasingly bitter dandelion leaves. Backyard gardens are sprouting ruby red rhubarb and jewel-toned strawberries. Tayberries and raspberries are on their way. Fish lovers can feast on halibut, red meat Chinook salmon, lingcod and Pacific red snapper (also called rockfish). Homegrown lamb is at its tenderest in April and gives famed New Zealand lamb a run for its money.

As locavores, we forge deep connections with farmers and vendors. We need to know where our food comes from and how it's grown. Developing relationships with our food producers

and having the ability to ask questions is paramount. What, if any, pesticides are used? How are the animals raised? Are any of the plants genetically modified? Food safety is one the greatest concerns for an informed consumer. Regardless of its roots, locally grown food has to meet the same health standards as anything that's shipped. But unlike food that's traveled the distance, anything locally grown has probably changed hands fewer times, which reduces the risk of contamination.

Eating locally is also beneficial to farmers. They see increased profits, crop diversity and security. With a local audience, as opposed to growing for a big retailer, farmers don't have to grow only high-yield or monoculture crops. Small farmers can diversify and try out more unusual breeds that you won't see in the mainstream supermarket. Ever tried a Chenango strawberry apple or little leprechaun romaine lettuce? Protecting biodiversity also helps preserve the agricultural gene pool, which in turn provides all of us with long-term food security.

Happy farmers make for healthy land. A financially successful farmer is good news for land preservation. If farms and pastures have an economic reason to stay in business then irresponsible land development is kept in check. The smaller the farm, the more gentle is the impact on the environment. Local farmers use less fuel for transportation and food storage. The less the food travels, the less exhaust it creates while being trucked to market. Small farmers often employ restorative organic farming principles, even if they aren't officially certified. These farmers have a profound relationship with and passion for the land – their livelihood depends on it and it's where their families live. Their neighbours and the land itself

hold them accountable if they pollute it.


Being a locavore strengthens our sense of community. Shopping locally keeps the dollars in the community and connects neighbours. People who love food love to talk about it!

HELPFUL LINKS

Here are links to a few resources to help you go local. Become a regular at your neighbourhood farmer's market (www.bcfarmersmarket.org) or sign up for farm box deliveries of seasonal products (www.shareorganics.bc.ca). Make a day trip to a U-Pick farm (www.pickyourown.org) and stock up, grow your own fruit and vegetables right in the backyard or sign up to use a community plot (www.cityfarmer.org).

For the ultimate locavore experience, try home preserving. You'll thank yourself as you spoon fresh blueberry preserves over hot buttered toast next December. Community centres are good places to look for information, classes and perhaps even a culinary buddy.

Despite all these advantages and benefits, eating locally is not easy and most of us like easy. We've become accustomed to convenience. Eating local can be more expensive and time-consuming than a trip to the supermarket. However, the local experience will become a reality for more of us as we realize that to meet our growing need and demand for fresher, tastier, more nutritious and above all, safer food, we will have to look within our own one hundred mile radius.



CHILLED PEA AND
GINGER SOUP

SPRING GREENS

WINTER IS FAST BECOMING A DISTANT, UNPLEASANT MEMORY. THE TREES HAVE STARTED BUDDING, THE BIRDS ARE BACK SINGING IN THE YARD AND EVERYONE IS YEARNING FOR SOMETHING FRESH AND GREEN TO EAT. LOCAL FARMERS HAVE A GOOD SUPPLY OF FRESH BABY ROMAINE, SPINACH, ARUGULA AND OTHER LEAFY SPECIALTIES ON HAND AS WELL AS FRAGRANT HERBS LIKE CILANTRO, MINT, BASIL AND CHIVES. USE THEM IN YOUR COOKING AND SAY "HELLO" TO SPRING.

PAIRS WITH SPINACH AND CITRUS SALAD



 **00**
VINA MAIPO RESERVA SAUVIGNON BLANC
 Chile **\$12.95** 97634
 From the Maipo Valley arrives this crisp, easy-drinking dry white showing gooseberries and a touch of elderberry in the flavour. Medium-bodied with a racy minerality that shines in the finish, it's an excellent value wine to have on hand.



 **00**
TORRESELLA PINOT GRIGIO
 Italy **\$15.99** 468306
 Smooth and harmonious with fresh, delicate scents of light fruit this extremely versatile wine is well-balanced with a crisp finish. Wonderful with salads, steamed white fish and lobster.



SPINACH AND CITRUS SALAD WITH CRUMBLed BLUE CHEESE AND BACON IN A HONEYED VINAGRETTE



ASPARAGUS AND SMOKED SALMON WITH CREAMY TARRAGON TURMERIC DRESSING

PAIRS WITH ASPARAGUS AND SMOKED SALMON



 **00**
CROSSROADS SAUVIGNON BLANC
 New Zealand **\$19.99** 11601
 A bright and grassy white with citrusy lime notes. Grapefruit peel flavours with mineral accents and a touch of peach are apparent in the firm finish. 90 points and Smart Buy Wine Spectator



 **01**
SEE YA LATER RIESLING BC VQA **\$14.99** 579045
 With aromas of apple, melon and light citrus and bursting with fresh apple, lime and melon flavours, this Riesling is an ideal partner to salads, asparagus, fruit dishes and Asian cuisine.



Penfolds is proud to partner with Harry Rosen in support of prostate cancer research. Partial proceeds of your Penfolds purchase will be donated to this important charity.

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Enjoy
Responsibly



CRAB SALAD IN CUCUMBER COLLARS

PAIRS WITH CHILLED PEA AND GINGER SOUP



ROSEMOUNT PINOT GRIGIO
Australia **\$16.00** 117523
This soft and generous wine with pleasing aromas of tropical fruit and blossoms has superb citrus flavours with a lively acidity and a lengthy finish. An absolute must to serve with the chilled pea soup.



PAUL MAS VIOGNIER
France **\$13.99** 151100
Floral and honey scents mingle in this silky-smooth Viognier. Mineral and orange hints shine through the mouth-coating, buttery finish. Very attractive food wine at a great price.

PAIRS WITH CRAB SALAD IN CUCUMBER COLLARS



VOGA PINOT GRIGIO
Italy **\$14.99** 248518
From the minute this unique bottle arrives at the table, Voga will be the centre of attention. Rich, juicy flavours of apple, pear and a little white peach combine with a finish that is warm and lingering. Perfect for salads and light meals.



BELLINGHAM SAUVIGNON BLANC CHARDONNAY
South Africa **\$15.99** 848622
With its enticing lime and pineapple bouquet and the citrus, melon and pear flavours, this expertly blended wine is best enjoyed well-chilled with crab, creamy seafood, pasta or quiche.

A TASTE OF NEW ZEALAND

The defining moment for New Zealand wines happened in 1986 when the British wine press got their first taste of a product from the Marlborough region that would become an instant international icon wine – Cloudy Bay Sauvignon Blanc 1985. I was at the tasting in London and the excitement around the room when we tried this wine was electric.

As wine writers we were all familiar with the traditional Sauvignon Blanc styles from the Loire Valley – those crisp, tart, lively wines from Sancerre and Pouilly-Fumé that taste of newly cut grass, gooseberries, elderberries and green figs – but we were unprepared for this Kiwi upstart that filled the mouth with rich flavours of passion fruit, green apple, lime and sweet grapefruit. A new style had been created and just as Ontario captured the world’s attention with icewine, overshadowing its German antecedent, so New Zealand co-opted the Sauvignon Blanc grape from the Loire Valley and made it its own.

Cloudy Bay became the watchword for this new style of Sauvignon Blanc and other New Zealand producers followed suit. And today, when you think of this variety, the mind immediately turns to New Zealand. The taste profile of these wines has become the yardstick for Sauvignon Blanc that other New World regions try to emulate.

In the late 1980s it was the fashion

in the industry to give Sauvignon Blanc some wood aging but now most New Zealand producers eschew oak for the more exacting stainless steel style to allow the purity of the fruit to speak for itself – without make-up. While Marlborough is Sauvignon Blanc’s spiritual home (they grow top flight Pinot Gris here too), you can also find delicious Sauvignons from Martinborough, Waipara and Nelson.

Green is the descriptor that you’ll find in most wine reviews when it comes to Sauvignon Blanc – green plum, green bean, green pepper or even nettles. And it was no accident that New Zealand promoted itself as “green” at a time when the world began to take seriously the problems of pollution and global warming. But this remarkable country, stretching 1,600 kilometers through ten wine regions from Northland to Central Otago on both of its islands, is not a one-trick pony. Having established itself as the benchmark for Sauvignon Blanc, it is well on the way to rivaling Oregon as the best place to shop

for Pinot Noir – if your budget doesn’t run to fine Burgundy. This notoriously fickle grape requires the right soil (limestone) and a long, cool growing season. Too warm and the wine tastes jammy and alcoholic; too cool and the grapes don’t ripen, leaving a tannic, sour cherry/cranberry flavour. There are very few places on the planet where Pinot Noir feels at home – Central Otago, Canterbury and Martinborough have proven to be conducive for the production of this most persnickety of grapes.

If Bordeaux varieties appeal to you then head for Hawke’s Bay on the North Island which boasts 80 percent of New Zealand’s plantings of Cabernet Sauvignon and Merlot as well as Syrah – varieties that can ripen well in its warm, maritime climate. This region, with its gravelly soil, also produces some of New Zealand’s richest and most complex Chardonnays. Gisbourne, on the North Island, the first wine region in the world to see the morning sun, grows tasty Chardonnay and Gewürztraminer.

Riesling is another variety that does



PHOTO BY NICK SERVIAN

New Zealand's Waiheke Island vineyards.

YEARS TO MAKE.
SECONDS TO APPRECIATE.



THE FEELING GOES DEEP.
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well in New Zealand's cooler climate zones, especially in Marlborough, Martinborough and Central Otago. The coolest region is Nelson where Seifried Winery produces a range of delicious Rieslings in dry and sweet style, including a Sweet Agnes Riesling icewine that won the gold medal in the 2008 Air New Zealand Wine Awards.

But if you have the opportunity to

visit New Zealand you must not miss my favourite wine region: Waiheke Island, a thirty-five minute ferry ride east of Auckland in the Hauraki Gulf. Thirty-six square miles of rolling beauty, supporting eleven wineries, this island is home to the most famous New Zealand red wine (and its most expensive): Stonyridge Vineyard Larose – an organic Bordeaux style blend.

Goldwater Estate, also on the island, produces first-rate Merlot and Sauvignon Blanc. Andrew Hendry, the owner of Cooper's Creek in Kemeu, also owns a vineyard on the island. Any vintner who has the temerity to label his wines Cat's Pee On A Gooseberry Bush Sauvignon Blanc and Mother Clucker's Chardonnay, has got to be rewarded for his chutzpah.



BABICH MARLBOROUGH PINOT GRIS 2007

New Zealand **\$19.99** 927244

This Pinot Gris is a pale straw colour with a minerally nectarine bouquet, well structured pear and apricot flavours that sustain well and is medium-bodied with a lively acidic finish.



STONELEIGH MARLBOROUGH CHARDONNAY 2007

New Zealand **\$15.49** 288795

Stoneleigh Marlborough Chardonnay shows a medium straw colour with a spicy oak opening to a peachy tone with a floral perfume. It is generous on the palate with a creamy texture and a lengthy, cleansing citrus finish.



CLOUDY BAY SAUVIGNON BLANC 2007

New Zealand **\$35.00** 304469

Cloudy Bay Sauvignon Blanc is a pale colour with an intense bouquet of green figs and nettles and is very fresh on the palate with gooseberry and grapefruit flavours. It is beautifully balanced and elegant with great length and a tart, mouth-watering finish.



ALLAN SCOTT MARLBOROUGH PINOT NOIR 2007

New Zealand **\$27.99** 467217

This Pinot Noir is a bright ruby colour with a nose of cherries, a touch of smoky oak and a flavour of ripe raspberries with a mineral thread. It is light on the palate, fruity and easy drinking.



OYSTER BAY MERLOT 2007

New Zealand **\$19.99** 111310

This is a Merlot with a dense purple black colour, a bouquet of plums and charred oak and sweet fruit flavour that ends in a savoury finish of bitter chocolate.



SILENI PINOT NOIR 2007

New Zealand **\$20.99** 421743

The Sileni Pinot Noir is a deep plum colour with an earthy, peppery nose laced with toasty oak and black cherry flavour. It has lively acidity, with pepper and mint notes and a firm, tannic finish.



SPRING LAMB



GRILLED LEMONGRASS-MARINATED LAMB CHOPS



HUGEL GENTIL

France **\$19.99** 367284

From an expert blend of grapes, this easy-drinking, slightly dry white from the Alsace region has a pure bouquet of light floral and fruit aromas. The lively, youthful freshness is expressive and it's a perfect partner to the lamb chops.



MATUA HAWKES BAY MERLOT

New Zealand **\$18.99** 360099

Aromas of plum and berry fruit are the first things you notice in this violet-hued wine. The supple, generous palate is filled with dark fruit and currant with just a hint of cedar and lingering, slightly grainy tannins.



KING ESTATE PINOT NOIR

USA **\$39.95** 419663

A brilliant garnet-coloured wine displaying black cherry, raspberry and vanilla aromas with hints of tobacco and sweet oak spice. Medium-bodied with layered spicy chocolate and cherry flavours followed by a soft, tannic finish, this wine is perfect for lamb, chicken, roast beef and medium hard cheeses.

ALTHOUGH WE CAN GET FRESH LAMB THROUGHOUT THE YEAR, NOTHING SYMBOLIZES SPRINGTIME MORE THAN A SAVOURY SERVING OF LAMB.

From a perfectly roasted leg garnished with new potatoes and young English peas to succulent lamb chops served with new crop asparagus to a comforting lamb stew with mushrooms, baby onions and carrots, lamb has always been a favourite with its delicate flavour and fine quality.

Serving beautifully Frenched (trimmed to expose the bone) lamb chops at a cocktail party is so elegant. Inspired by Vikram Vij's superb "Lamb-sicles" with the wonderful creamy fenugreek sauce, I've come up with a Southeast Asian-style chop with a Vietnamese-style marinade. Unless you're adept at using a knife, get your butcher to French your chops with nice long bones. These can be prepped the day before.

A roast leg of lamb is an elegant presentation at the dinner table and leftovers make delicious stir-fries and soups. The lamb and barley soup is hearty and rustic which is springtime comfort at the season's best!



LAMB AND BARLEY SOUP



**BICHOT DOMAINE LONG
DEPAQUIT CHABLIS**
France **\$29.99** 853119

This light-bodied Chablis from France is full of pear with slight hints of avocado aromas. The palate is sweetened by the touch of honey and the light citrus finish is crisp and refreshing.



OYSTER BAY PINOT NOIR
New Zealand **\$24.99** 111302

Black cherry and white pepper dominate the aromas in this deep-hued wine while the light floral, dark cherry and chocolate flavours are elegant and supple with a firm finish. Perfect for the soup.



RED BICYCLETTE PINOT NOIR
France **\$16.99** 180604

With its rich, deep crimson colour and the gentle aroma of black fruit and cherries, this value-priced wine is perfect for the table. Slightly spicy with a gentle tannic finish that lingers, it is an ideal food wine.



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Fine wine.*

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GOOD EARTH
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Spring Lamb

FOR RECIPE, PLEASE SEE PAGE 107

An exotic stew braised and infused with dried apricots and aromatic blood oranges is a classic Moroccan inspired

dish. Serve over a bed of fresh hot couscous with cooling yogurt and the fiery Middle Eastern chili sauce Harissa

and it's the perfect dish for those damp, rainy spring days!



MOROCCAN LAMB STEW



INNISKILLIN CHENIN BLANC
BC VQA **\$14.99** 273573
The fresh fruit flavours of ripe honeydew, pineapple with a touch of sweet honey shine through this refreshing white. Ideal with grilled seafood, lamb, chicken and spicy cuisine.



NEDERBURG PINOTAGE
South Africa **\$13.00** 375667
An intense red colour with ripe berry flavours and a lively cherry, raspberry fruitiness on the palate shine in this extremely versatile red from South Africa. Sweet vanilla oak takes you to the soft, luscious finish. Excellent value wine!



BRANCOTT VINEYARDS
CABERNET MERLOT
New Zealand **\$17.49** 129437
Mellow and rich at the same time is what you will find in this deep-hued wine. Plummy fruit and dark berry aromas followed by chocolate, black currant and sweet oak on the palate with a long smoky finish, perfect for the stew.

THE MANY FLAVOURS OF VODKA



FLAVOURED VODKAS

IN THE 1950s, VODKA WAS RELATIVELY UNKNOWN IN NORTH AMERICA. TODAY IT'S ONE OF THE WORLD'S MOST POPULAR SPIRITS. YOU ONLY HAVE TO CHECK OUT THE BARS IN LOCAL RESTAURANTS AND LOUNGES AND DISPLAYS IN LIQUOR STORES FOR PROOF.

Vodka's presence is huge and it's increasing. With new labels constantly coming on stream, there's no slowdown in sight. More, the soaring popularity of flavoured vodkas is in step. It's growing like crazy – about 25 per cent of vodkas available locally are flavoured and there's something to suit every taste.

While purists love premium vodkas straight up or in vodka martinis, adventurous drinkers are jumping into flavoured vodkas in a big way. There was a time not so long ago that vodka devotees' brands of choice were based on taste and style with some drinkers opting for grain-based spirits made from corn, rye and wheat and others choosing those made from potatoes, molasses, sugar beets and even rice and grapes.

Imbibers who've fallen hard for flavoured vodkas have near limitless choices. These neutral spirits are infused with everything from healthy fruits like açai (say ah-sigh-EE) and blueberries both known for their antioxidant properties and pomegranate, grapefruit, lemon, lime, orange, mandarin, apple, strawberry, raspberry, blackcurrant, peach, pear, mango, watermelon, vanilla, espresso and maple too.

Many more flavours fill out the ranks worldwide including some that

we haven't seen here yet like chocolate, banana, pineapple, cherry, chili pepper, garlic, tomato and tea.

Flavoured vodkas have been around for centuries mainly in Europe's Nordic countries where various herbs, spices and fruits were traditionally added. One of the earliest is a Polish vodka, Zubrowka, flavoured with bison grass allegedly eaten by Europe's only herd of buffalo. Now available here in BC, each bottle of Zubrowka contains one perfect blade of bison grass.

Flavoured vodkas are made everywhere. Some available in our market include Finlandia, a Finnish company that was one of the first to mass-produce flavoured vodkas. Closer to home, Polar Ice Northern Maple Vodka, a Gold Medal winner at the 2008 San Francisco World Spirits Competition, is Canadian through and through. Hangar One's cerebral Buddha's Hand Citron is made in Alameda, California and US-owned Smirnoff has twists on six fruit flavours and a lip-smacking vanilla. Sweden's Absolut has vanilla plus eight fruity varieties from peaches and pears to grapefruit, Poland has the aforementioned bison grass Zubrowka; Netherlands' Vincent Van Gogh steps up with a killer espresso, pomegranate and açai blueberry; and France's Grey Goose offers premium

orange and pear flavours.

These multi-flavoured vodkas are made from pure flavourless vodkas that see a base ingredient (grain, molasses, potatoes, etc.) mixed with water and yeast. This is fermented to produce a mash which is distilled anywhere from three to five times to purify it.

Vodka's neutral taste makes it ideally suited as a vehicle for flavourings. Fruit, herbs, spices, sweets and other essences are infused for several days or weeks during the final distillation then filtered, usually through charcoal, to make it as pure and intense as possible.

Flavoured vodkas, like their neutral counterparts, are hard to beat straight out the freezer, ideally served in small, stemmed chilled glasses so as not to warm the spirit.

Many are brilliant with fruit juices – try Finlandia Mango Fusion with pineapple juice and a splash of coconut syrup. Smirnoff Lime Twist is a treat with cola and a squeeze of lemon, lime or orange. Van Gogh's Espresso Vodka is superb solo or added to your favourite coffee. Try it iced as the weather warms up. Flavoured vodkas shine in cocktails especially in the hands of talented bartenders who are steeped in the art of mixing beautiful, innovative cocktails that tempt with good looks and even better taste profiles. Coax

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Flavoured Vodkas

recipes from your favourite bartender if you can – flattery will get you everywhere. Check out the Internet or specific brands' websites like www.absolut.com or www.stoli.com for cocktail recipes galore.

A couple of popular ones making the rounds are blueberry martini (Smirnoff Blueberry Twist, cranberry juice, tonic and a squeeze of lime) and a fun bubblegum martini made with Stoli

Razberri, Stoli Vanilla and Jones Blue Bubblegum Soda.

Get out, explore and experiment. A world of flavours awaits.



FINLANDIA MANGO FUSION

Finland **\$22.95** 603175
Made from barley, this smooth-drinking, mango-infused vodka bursts with exotic mango flavour and an appealing tanginess. It's perfect in cocktails that call up the tropics or in a mangotini (Mango Fusion, orange liqueur and mango juice).



GREY GOOSE L'ORANGE

France **\$50.99** 574152
Gently fragrant Grey Goose L'Orange tastes of mandarin oranges and orange zest. Seriously smooth, it's ideal straight up or in cocktails. Made in France's Cognac region, it's wheat-based and uses a five-step distillation process that intensifies flavour.



VINCENT VAN GOGH ESPRESSO

Netherlands **\$44.99** 421131
This naturally infused vodka has nailed the aroma and taste of espresso beautifully. Smooth, robust and decaffeinated, enjoy straight, in iced or hot coffee and in cocktails like a Black Russian or Drambuie espresso martini.



STOLICHNAYA VANILLA

Russia **\$24.99** 530758
This wheat-based vodka is creamy with sweet caramel flavours accenting its exotic pure vanilla bean character. Mix this adaptable Stoli Vanilla with cola or soda for simple, tasty drinks or add orange juice to make a creamsicle cocktail.



STOLICHNAYA RAZBERRI

Russia **\$23.49** 530766
Ultra smooth, this Russian wheat-based vodka infused with fresh raspberries is a winning combination. Mildly sweet, there are hints of citrus that kick up the ripe raspberry taste. Enjoy with muddled raspberries, lime juice and sparkling wine.



ABSOLUT APEACH

Sweden **\$24.99** 200923
This enticing vodka is smooth and sophisticated with juicy, full-bodied peach flavours and a long, perfectly peachy finish. It's summer in a glass. Enjoy with sparkling wine and peach purée for a twist on Italy's famed Bellini.



ABSOLUT PEARS

Sweden **\$24.99** 113258
This one captures the taste and aroma of ripe pears with notes of pepper and spice. Smooth and unctuous, it's lovely on ice and in fruity cocktails. It's also refreshing with grapefruit juice and a squeeze of lime.



SMIRNOFF LIME TWIST

USA **\$24.25** 145086
This appealing spirit made from triple distilled grain-based vodka is crisp and aromatic and finishes with slightly sweet lime flavours. Enjoy with cola, tonic or cranberry juice over ice with a lime or invent your own juicy, lime cocktails.



SMIRNOFF BLUEBERRY TWIST

USA **\$24.25** 487884
This popular intense blueberry flavoured vodka is ultra-smooth and highly aromatic with lush, pure fruit and lightly spicy aromas. It's magic in a mojito or add a splash to sparkling wine, lemonade or iced tea and garnish with blueberries.





FLAVOURED TO SAVOUR

FLAVOURED VODKA COCKTAILS

LIFTINI

1 oz (30 ml) Stolichnaya Razberi vodka
1 oz (30 ml) Alizé red
2 oz (60 ml) mango lemonade
¼ oz (7 ml) Chambord black raspberry ice

Pour vodka, Alizé and mango lemonade into a shaker half full of ice. Shake well. Strain into chilled martini glass, add Chambord and garnish with a Cape gooseberry flower.

KAFFETINI

2 oz (60 ml) Van Gogh Espresso vodka
½ oz (15 ml) crème de cacao
½ oz (15 ml) amaretto

Pour vodka, crème de cacao and amaretto into a shaker half full of ice. Shake well. Strain into a chilled martini glass. Garnish with espresso beans.

by Stacey Gibson at LIFT

ALMOST NOTHING CAN BEAT THE VIEW AT LIFT, LOCATED OCEANFRONT AT COAL HARBOUR. OUTSIDE, THE HARBOUR, THE CITY AND STANLEY PARK GLITTER THROUGH VANISHING GLASS WALLS AND INSIDE THE GLOWING BACKLIT BAR CREATES A SHIFTING MOOD WITH SOFT, ALTERNATING WASHES OF LIGHT. THE VIEW'S ONLY COMPETITION? LIFT'S PROGRESSIVE WEST COAST CANADIAN CUISINE AND THE DELICIOUS COCKTAILS SHOWN HERE.

CARIBBEAN MARINA

1 ½ oz (45 ml) Stolichnaya Vanilla vodka
½ oz (15 ml) coconut rum
½ oz (15 ml) pineapple juice
ice

Pour vodka, coconut rum and pineapple juice into a shaker half full of ice. Shake well. Strain into a chilled rocks glass. Add 3 cubes of ice. Garnish with slice of fresh pineapple.



SALT OF THE EARTH



OVER THE PAST COUPLE OF DECADES, PLAIN OLD TABLE SALT HAS EVOLVED. CHEFS AND COOKS FROM AROUND THE WORLD HAVE SHIFTED FROM USING THE IODIZED SALT SHAKER TO EXPERIMENTING WITH SEA AND MINED SALTS SOURCED GLOBALLY, EACH WITH ITS OWN DISTINCTIVE FLAVOUR, TEXTURE, COLOUR, AROMA AND GRIND.

Sea salt and other speciality salts offer coarser, more irregularly shaped grains. Sea salt is harvested, either by hand or mechanical means, from seawater as it evaporates in the sun. The colour of sea salt is a reflection of the shore from which it was collected.

Before jumping in and filling your spice cabinet with a random selection of salty flavours and colours, it pays to

investigate. There are dozens of speciality salts out there to choose from, hailing from all over the world.

Salt from India is traditionally called **Black Salt**, which is a bit of a misnomer as it is more of a pinkish grey. It is known for its faint sulfuric smell and its affinity for chutneys and savoury snacks. Vegans love it as it can add an “eggy” note to plain tofu.

Fleur de Sel is crystal white and a

little moist. It’s one of the more expensive salts as it is hand-harvested off the coast of France. It has a delicate flavour and its crystalline glitter adds a finishing touch to fresh vegetables, salads, grilled meats and even dark chocolate truffles.

Hawaiian Sea Salt is the traditional unprocessed salt of the Hawaiian Islands and shows a warm red tint due to the iron-oxide in its native soil. Because of its delicate and less salty flavour it’s used in a variety of recipes from vegetables to seafood. It’s particularly known for the delicate flavour it adds to *poke*, a Hawaiian side dish of raw fish, similar to sashimi.

Celtic or Grey Sea Salt also hails from the coast of France but is harvested in Celtic tradition by hand using wooden tools. This natural salt is one of the most favoured by health experts as it is harvested to retain valuable trace minerals.

Italian Sea Salt is harvested from the coast of Sicily and is neither too strong nor too salty. Another bright white salt, it highlights salads, sauces and is excellent for a finishing touch.



BEEF TENDERLOIN IN A SALT CRUST



JOSEPH DROUHIN
BEAUNE 1ER
France **\$44.92** 511030
Medium-bodied and supple, this great wine from the Burgundy region of France is a perfect charmer with aromas and flavours of red fruit, cherries and lovely raspberries. Supple and smooth, it’s a fine addition to any table.



MONTEBUENA RIOJA
Spain **\$15.99** 507517
This delicious Rioja is dark-hued with warm, earthy aromas of spice and red fruits. Ripe, smoky cherry flavours with an excellent depth and persistent finish make this a fantastic partner for the tenderloin.



CECCHI CHIANTI CLASSICO
Italy **\$19.99** 113613
Here’s a wonderful, easy drinking Chianti with an intense ruby colour and a full-bodied, dry flavour with red fruit and a hint of violet. The finish is warm and lingering and it’s perfect with grilled or roasted beef, lamb and pork dishes.





SALT-ROAST CHICKEN IN AN EGG NOODLE TOSS



FREE SETTLER AND THE CONVICT CHARDONNAY VIOGNIER

Australia **\$12.99** 847830

A crisp, easy drinking, pale straw coloured wine with tropical fruit aromas and flavours. The buttery, apple blossom flavour is silky and the finish is drawn-out and juicy. It's an incredible value that pairs wonderfully with the chicken.



SANTA MARGHERITA PINOT GRIGIO VAL D'ADIGE

Italy **\$19.99** 106450

This elegant, medium-bodied wine is fresh and clean with tantalizing aromas and flavours of citrus, pear, apple and with a slight touch of mineral on the finish. It's perfect with almost any spring meal from seafood to roast chicken pasta.



LINGENFELDER BIRD LABEL RIESLING QBA

Germany **\$18.99** 568634

Made from 100 percent Riesling, this wine is light, off-dry and elegant. Floral aromas with peach and apricot flavours and a suggestion of citrus create a wine that is refreshing, clean and easy to drink.



PAIRS WITH SALT-CURED DILLED SOCKEYE



CLOUDY BAY CHARDONNAY

New Zealand **\$38.50** 359513

A full-bodied, ambitious wine with enough stone fruit and oak to make even the fussiest of Chardonnay aficionados happy! Excellent structure with layer upon layer of fruit and a finish that is buttery, oaky and seemingly endless. 86 points *Wine Spectator*



BOLLA PINOT GRIGIO

Italy **\$12.99** 363622

This delicate, pale yellow Pinot displays perfumed aromas of pear and light green fruit with a clean soft finish. At this price it's perfect to have on hand when friends drop by.



CLANCY'S SEMILLON SAUVIGNON BLANC

Australia **\$17.99** 791848

This wonderful blend from down under is full of ripe peach, lemongrass and passion fruit aromas with citrus and green pepper nuances. Fruit focused wine with an excellent length, it pairs wonderfully with the salmon, lightly smoked deli meats, hard cheeses or creamy seafood dishes.



SALT-CURED DILLED SOCKEYE

Kosher Salt is a basic “pure” salt and contains no additives or iodine. It’s used for all types of cooking and its coarse texture makes it excellent for brining.

Smoked Sea Salt is a flavoured coarse sea salt. It’s smoked over wood fires resulting in a brownish or grey toasted salt. It adds an amazing authentic smokehouse flavour to many dishes. But be wary when purchasing as it can be mistaken for artificially smoked salts.

The world’s seas, lakes and mines offer hundreds of different salts, each imparting local flavour to local cuisine. Bringing some of these tastes home is exciting. Start by adding a little at a time and experiment with some of your favourite recipes. And remember, if while trying one of our salty recipes, you tip over your salt shaker, it’s bad luck! (But we’d take that with a grain of salt).



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MOST WHAT'S HOT AT BC LIQUOR STORES WANTED



J. LOHR SEVEN OAKS CABERNET SAUVIGNON
USA **\$22.99** 313825

This plump, full-bodied red with black cherry and currant fruit flavours is enticing. Blackberries, licorice and vanilla toasted oak with well-balanced tannins and a finish that can only be described as lush and lingering. Ideal with savoury red meat dishes.



GRAY MONK
LATITUDE 50

BC VQA **\$13.99** 321646
A perfect spring wine!
The rich aromas of lychee, mango and spice with the flavour of sweet grapefruit combine for a wine that is gentle, refreshing and particularly versatile. Serve chilled with salads, poultry or citrus-based seafood dishes.



YELLOWTAIL BUBBLES

Australia **\$13.99** 667089
A fun and friendly bubbly full of melon, citrus and tropical fruit flavours with a medium sweetness and a soft, creamy finish. Perfect as an aperitif or mixed with a bold fruit juice for a delicious spring cocktail.



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everything

PINOT!

Pinot may well be among the most ancient of all grapes, one both revered and reviled by winemakers through the ages. Its weakness – genetic instability – is also its strength, as genetic mutations have produced all the delicious variants of Pinot: Pinot Noir, Pinot Blanc and Pinot Gris/Grigio, to name the big three. Our special section, “Everything Pinot,” is in honour of the great (although frustrating) grape and its status as the theme varietal in the 2009 Vancouver Playhouse International Wine Festival.



MOVE OVER PINOT GRIGIO...

HELLO PINOT GRIS!

IF YOU WANT TO ACTUALLY TASTE
SOMETHING, REACH FOR PINOT GRIS.

Remember the 90s? The OJ trial, Y2K fears, the Macarena and palm pilots. There was MC Hammer in his absurd parachute pants, Madonna vogueing and Vanilla Ice chanting, “ice, ice, baby.” And who could forget the passionate love affair with all that oaky Chardonnay from California and Australia teeming with flavours of vanilla, timber and tropical fruit? It wasn’t a great drink but everyone was

doing it. And it had to stop.

Then, like a dream, in walked the very lean, very clean, unwooded Pinot Grigio whispering a compelling proposition: to quench and refresh like that old flame Chardonnay never did. Even its lilting name – Pinot Grigio – seemed exciting as it rolled off the tongue. North America was smitten and Pinot Grigio skyrocketed to its current place as the most popular imported

white wine, coast to coast.

Italians have been drinking Pinot Grigio for years all over the old boot. They drink it with fish from waters off the eastern seaboard; it’s a perfect pairing. Pinot Grigio is notoriously neutral so it doesn’t bother seafood with strong flavours and aromas – a style fostered by winemakers. Wineries harvest the prepubescent berries before they have time to develop their own ideas. It’s not even a “yes”

wine; it's mute. Which is the point, really. If you want to actually taste something, reach for Pinot Gris.

Both Pinot Grigio and Pinot Gris are made from the same grape variety but Pinot Gris is fuller-bodied, more complex and ages more gracefully than Pinot Grigio. How so? It's all in the technique. While Pinot Grigio fruit is plucked under-ripe, makers of Pinot Gris leave the grapes on the vine to ripen fully so the resulting wine brims with flavours and aromas of richly spiced peach and other nuances. In the best cases, fine Pinot Gris morphs into tantalizingly complex creatures to savour not swill.

Quite amazing how Pinot Gris travelled far from its birthplace in Burgundy, France and evolved into two very different styles to match local cuisines. First, Pinot Gris vines were taken to Switzerland in the Middle Ages; then, Emperor Charles IV took cuttings to Hungary around 1375; and then, in 1568, a colonel from the imperial army took this grapevine to Alsace and finally, Germany. In these northern climes, the ripe berries with a coppery hue were pressed into a

flavourful and deeply-coloured white wine that paired well with cheeses, fried meats and other heavy foods. Then, the grapevine turned south to Italy, where the locals pressed the berry bunches young to preserve the freshness and lemon-squirt acidity to go with lighter fare.

The best Pinot Grigio still comes from Italy where it tends to possess gentle floral and stony notes rather than simply featureless fruit. And the best Pinot Gris still comes from France (Alsace) and Germany though marked differences exist between the French and German wines. Both versions are richly fruited, sure, but Alsatian Pinot Gris finishes crisp and dry making it an easy food partner while its German counterpart is often a bit sweet on the finish – best served as an aperitif, a partner for spicy fare or with the cheese course.

Some interesting stuff is being made outside the more traditional regions but it's harder to come by. A bit touch and go really. As with everything, the people are more important than the places; buy from a reliable producer and the wine won't let you down.

THE LEADING MAKERS OF PINOT GRIS

ALSACE (FRANCE)

Zind-Humbrecht: The leading producer of rich, complex Alsatian Pinot Gris by the revered winemaker, Olivier Humbrecht.

Trimbach: The top maker of more restrained, elegant Alsatian Pinot Gris.

Hugel: Produces soft, yet polished Pinot Gris.

Cave de Pfaffenheim: A large reliable cooperative of 220 local producers who make excellent Pinot Gris and other varietal wines that deliver good value for money.

GERMANY

Dr Loosen: This estate is owned and run by Ernst Loosen, one of the best winemakers in Germany, and produces intense and often bone-dry Pinot Gris.

NEW ZEALAND

Sileni Estates Winery: One of several rising stars of world-class New Zealand Pinot Gris.

THE LEADING MAKERS OF PINOT GRIGIO

ITALY

Santa Margherita: As the first winery to vinify Pinot Grigio grapes as a pale white wine back in 1961, it still does it better than most.

Ruffino: A trusted producer for all wines including its clean and lively Pinot Grigio.

CALIFORNIA

Beringer Vineyards: Produces reliable wines across the board including a fruity yet balanced Pinot Grigio with a fuller mouth feel than its Italian counterparts

Wines that start with robust awards and finish with subtle notes of I-can't-believe-the-price.



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Pinot Gris

THE BEST PINOT GRIS STILL COMES FROM FRANCE AND GERMANY THOUGH MARKED DIFFERENCES EXIST BETWEEN FRENCH AND GERMAN WINES.



**PFAFFENHEIM GRAND CRU
STEINERT TOKAY PINOT GRIS**
France **\$33.95** I47280

For an idea of just how glorious Pinot Gris can be, taste this wine. It has a classic golden colour and cooked apple, dried apricot, spiced peach, tropical fruit and nut flavours and is quite rich and unctuous on the palate. It is a mesmerizing, full-bodied wine with considerable concentration, complexity and length.



PFAFFENHEIM PINOT GRIS
France **\$19.99** 616144

Shining pale golden in the glass, this wine attacks the palate with juicy yellow stone fruit and sweet spices. It is fruity and full-bodied but bone dry with balancing acidity.



**SILENI CELLAR SELECTION
PINOT GRIS**

New Zealand **\$19.99** 658336
Peach and orange flavours swirl around in this invigorating, refreshing wine, edged with herbaceous notes and spice. Its slightly off-dry style is balanced with cleansing acidity.



**MISSION HILL FIVE VINEYARDS
PINOT GRIGIO**

BC VQA **\$15.99** 563981
This BC Pinot Grigio shows a shiny pale straw colour and possesses a gentle apricot nose. It's quite viscous for a Pinot Grigio with serious weight in the mouth. The flavours hint at yellow stone fruit and lemon zest with razor sharp acidity and medium length.



DI LENARDO PINOT GRIGIO
Italy **\$18.99** I25658

Leading with an enticing mineral nose, this lean, crisp wine moves to a fairly elegant palate reminiscent of white flowers and lemon with a stony core and finish.



**BERINGER STONE CELLARS
PINOT GRIGIO**

USA **\$13.99** I48973
This bright, fruit-forward Pinot Grigio is round yet crisp with flavours of melon, green apple and red grapefruit. It's a good value crowd-pleaser.



PINOT NOIR

CAN THE NEW
WORLD MATCH THE
OLD WORLD YET?

TASTED PINOT NOIR? IF YOU'VE SEEN THE 2004 FLICK, *SIDEWAYS*, YOU PROBABLY HAVE.

Before that movie, Burgundy-philosophers were like a secret club of hardcore oenophiles sharing their private passion for Pinot Noir, the grape of France's northerly region that can make silky wines of drop-dead elegance – seriously seductive stuff. Then *Sideways* blew the club wide open. Almost everyone who saw the film flocked to taste this holy grail of red wine. Winemakers in California, referring to the “*Sideways* effect”, responded swiftly by cutting Merlot vines off at the trunk and grafting on Pinot Noir. Now, everyone wants in on the game and New World winemakers are churning out Pinot Noir everywhere from the United States to Australia. As they toil away in the vineyards and wineries to capture the elusive thrill factor of Pinot Noir, the question on everyone's mind is, can any region in the world measure up to Burgundy yet?

The short answer is, no. No one is replicating the intricate tapestry of aromas and flavours of top red Burgundy. How could they? France has been working

with Pinot Noir vines in the stony soils of Burgundy for about 1700 years – since the 4th century – to coax the best flavour and aroma from the fruit within the warm womb of family-owned and -run estates. Frankly, the new technologies, gotta-give-it-a-go enthusiasm and bundles of wealth of the New World cannot easily match the quiet, plodding progress of Burgundy.

If it was any other grape, things may be different but Pinot Noir is the world's most challenging vine variety with which to make wine so it is high risk for makers – and drinkers. It mutates easily, is susceptible to disease and yields thin, pale, acerbic wine if it's fermented frantically, made from the wrong clones or grown in unsuitable places. Yet, at best, it is a complex, silky, beguiling wine that improves with age and is almost certainly worthy of many precious pennies.

Just how many pennies? Today, Romanée-Conti – the revered Burgundy against which all other Pinot Noir is judged – can sell for thousands of dollars per bottle. It is among the most sought

after and expensive wines in the world. In fact, the New York auction house, NYwines/Christie's, sold six magnums of the 1985 vintage for US \$170,375 in March 2006, which equals US \$14,198 or CAN \$18,000 for a 750 ml bottle.

Frankly, Pinot Noir is a grape full of promise and no one delivers on that promise like the leading *vignerons* of Burgundy. But precious little of this excellent elixir is made while lashings of overpriced, mediocre red Burgundy is bottled and sold by makers keen to cash in on the region's reputation. The only way to be sure the wine won't let you down is by buying from a reliable producer. With demand for fine Burgundy rising and production levels static, how fine it would be if more top calibre Pinot Noir could seep into the market.

The good news is, newer regions are producing some very good Pinot Noir despite the fact it's not quite Burgundian. And since this grape reflects its place so transparently, each area's signature styles are surfacing. Here's a guide to today's better Pinot Noir.

PINOT NOIR STYLE GUIDE

BURGUNDY

The best rings of violet, game and canned strawberries, as well as barnyard, earth and minerals wrapped in the silkiest texture imaginable.

LANGUEDOC (FRANCE)

The region is producing soft, fruity and rustic (if simple) wines that offer good value.

CANADA

BC and Ontario are producing fine Pinot Noir. At its best, it's elegant and racy with a complex, savoury, almost mineral character not unlike mid-level Burgundy stylistically.

OREGON

Top-tier Oregon Pinot Noir is full-fruited, deeply-coloured wine with considerable complexity reminiscent of raspberry, black forest fruit, spice, earth and sometimes coffee, cola and truffle. The best bottles come from the Willamette Valley.

NEW ZEALAND

This island is starting to make a name for producing paler, crisp, delicate Pinot Noir with flavours of red berry fruit but often lacking the savoury quality found in Burgundy. Regions to look for on labels are Martinborough and Central Otago.

SOUTH AFRICA

Just one leading maker in the cool, maritime Walker Bay district of South Africa is thought to be crafting almost-Burgundian Pinot Noir. Hamilton Russell is making an elegant style that exudes sweet spice, clean fruit and that mineral core that is a hallmark of red Burgundy.

GERMANY

Lighter, off-dry, good-value versions come from this traditional region where Pinot Noir is often called Spätburgunder or Blauburgunder.

CALIFORNIA

Californian Pinot Noir varies from those saturated with cooked fruit flavours, spice and high alcohol to wines that are thin, pale and acidic. The most graceful Pinot Noir from this state seems to come from the Russian River in Sonoma.

AUSTRALIA

Much of this country is too hot to make compelling Pinot Noir but if you're looking for an easy-drinking if slightly jammy style for mid-week quaffing at a reasonable price, Aussies deliver.



Irish Warmth

Carolans Irish Coffee

1 oz. Carolans® Irish Cream

6 oz. Hot Coffee

Pour Carolans® into Irish coffee mug and top with coffee. Top with whipped cream and enjoy.

*Indulge in spending
time with friends this
St. Patrick's Day.*



Please enjoy our products responsibly.

Pinot Noir

FRANKLY, PINOT NOIR IS A GRAPE FULL OF PROMISE AND NO ONE DELIVERS ON THAT PROMISE LIKE THE LEADING VIGNERONS OF BURGUNDY.



JOSE FAIVELEY BOURGOGNE PINOT NOIR 2005

France **\$22.99** 142448
 This is an excellent price for a fine quality red Burgundy by a reputable producer. The 2005 vintage was an outstanding year so the fruit for this wine was thick-skinned and flavourful. The wine shows a deep garnet colour with concentrated berries, violet and hints of spice. It's a velvety wine that's a pleasure to drink now.



JOSEPH DROUHIN CÔTE DE BEAUNE 2005

France **\$32.50** 232298
 This wine offers impressive value. From a marvelous 2005 vintage, it teems with crushed raspberry and red currant fruit. It is harmonious, smooth and captivating. It shows a ruby red colour, pure berry fruit, as well as floral notes, red meat and minerals. Charming and drinking well now but will reward patience.



BARON PHILIPPE DE ROTHSCHILD 2007 PINOT NOIR

France **\$13.97** 214056
 Starts with a juicy nose of plum jam then caresses the palate with fresh clean red and black plum as well as plum jam, hints of warm earth and pepper. Balanced and easy mid-week Pinot Noir. Ready to drink.



KENWOOD RUSSIAN RIVER 2006 PINOT NOIR

USA **\$25.49** 219881
 Beetroot and cranberry aromas lead to a full-bodied palate in this deceptively pale wine. Not as unctuous as most New World Pinot Noir, it will appeal to those who prefer tart, lean cranberry flavours to richer more jammy styles. Good match for roasted poultry. Drink now.



LINDEMANS BIN 99 2007 PINOT NOIR

Australia **\$13.99** 458661
 Ripe raspberry and tinned strawberries on the nose lead to a juicy palate of stewed strawberries, ripe cranberry jam and slight medicinal notes. It is clean, fresh and medium- to full-bodied with a crisp streak of palate-cleansing acidity. Good value in this well-made Pinot Noir that is ready to drink.



BLACK TOWER 2007 DORNFELDER PINOT NOIR

Germany **\$13.79** 580118
 Germany's most widely exported branded wine in the tall, mottled bottle delivers surprisingly fair value. It's a fruity, round, off-dry German Pinot Noir that starts with a muted berry nose then attacks the palate with crisp cranberry, sweet and tart cherries and a silky mouth feel. Ready to drink.

HANDMADE CRISPS AND CRACKERS

IF YOU LOVE THOSE CRISPY GOURMET WAFERS FULL OF SEEDS, NUTS AND FRUIT, BUT DON'T LOVE THE EXPENSE, WHY NOT MAKE YOUR OWN AT HOME? GATHER UP YOUR FAVOURITE CHEESES AND CHARCUTERIE AND TRY THESE FIVE RECIPES, SOME SWEET, SOME SAVOURY. THEY MAKE AN IMPRESSIVE ADDITION TO A SPRING LUNCH OR A VERY SPECIAL AFTERNOON SNACK.



OATMEAL SODA THINS WITH WALNUT AND ROSEMARY AND RAISIN FRUIT CRISPS

PAIRS WITH OATMEAL SODA THINS



VILLA WOLF PINOT GRIS QBA
Germany **\$17.99** 6940

The fragrant pear and lemon flavours gently play across your tongue while the subtle minerality peeks out near the end. A dry wine with a soft texture, it's perfect for lighter spring fare.



PAIRS WITH RAISIN FRUIT CRISPS



CASA DOS VINHOS MADEIRA
Portugal **\$27.57** 101477

It has hints of dark amber in colour with a velvety sheen. This fortified wine is caramelized sugar with a raisiny sweetness and a wonderful toffee flavour. Great on its own or with a nice dessert.





PARMESAN PINE NUT LACY WAFERS, JALAPEÑO CHEESE CRACKERS AND CARAWAY FLAXSEED WAFERS

PAIRS WITH JALAPEÑO CHEESE CRACKERS



SANTA MARIA CANNONAU DI SARDEGNA LA BOMBARDE Italy **\$17.00** 571323
Lots of peppery spice in this one! Smoky licorice aromas mixed with black cherry, clove and menthol. Big ripe fruit flavours with a determined finish. This wine can handle your fiery foods.



PAIRS WITH PARMESAN PINE NUT LACY WAFERS



EVANS & TATE CHARDONNAY Australia **\$19.99** 379149
Nectarine, white peach and cashew aromas with fresh stone fruit flavours is what makes this pale, straw-coloured wine shine. The subtle, sweet spice and shortbread hints in the lingering finish are lovely.



PAIRS WITH CARAWAY FLAXSEED WAFERS



JACKSON TRIGGS PROPRIETORS' RESERVE VIOGNIER BC VQA **\$13.99** 593129
Made in our own backyard, this wine is a symphony of citrus and peach aromas and flavours. Well-balanced with a mouth coating richness it's perfect with wafers, cheese and prosciutto.





relax responsibly 



ALSO AVAILABLE IN CANS!

FLAVOURS



ALIZÉ BLEU

France **\$35.99** 214650

Meaning "gentle trade wind" in French, Alizé is an indulgent blend of cherry, ginger, exotic juices and passion fruit combined with French cognac and premium French vodka. Contemporary, sophisticated and meant for your most exotic mixed cocktails.



CAZADORES AÑEJO

Mexico **\$48.99** 772376

Only the finest highland agave is used to create this premium, amber-coloured tequila with vanilla, chocolate and spice characters.

Unmistakably smooth with a balanced flavour for the most discriminating palates.



SMIRNOFF MOJITO

USA **\$17.95** 142257

Here's an opportunity to bring the top-shelf mojito experience home. A perfectly balanced blend of crisp, clean Smirnoff vodka, triple sec and the refreshing taste of lime and mint... just add the ice!



PATIO PERFECT



SPRING INTO WARM WEATHER WITH WINES FROM AROUND THE WORLD

As the seasons shift, merging from one into another, we gladly roll along with them. Like a heavy winter sweater we eagerly shed in the growing warmth of sunnier days, so our taste buds also yearn for the lightness of spring flavours. We leave behind winter rich stews and roasted dishes and subsequently (often unconsciously) crave fresher wines to pair with our new spring menu. Those who live in wine producing countries around the world revel in warmer temperatures by pulling the cork on spring, releasing sunshine into their glass and stepping onto patios to dine *al fresco*.

RIESLING UNDER AN UMBRELLA

Rhine-side is where Germans go to celebrate surviving the winter months. Sitting outdoors under patio umbrellas, they drink crisp, young Rieslings, perfectly paired with *spargle* – tender, plump stalks of white asparagus topped with hollandaise served alongside buttery new potatoes and schnitzel. But Riesling also has an affinity for sushi, tangy cheese and Asian-inspired dishes.

THE ULTIMATE: PINK

The South of France is renowned for its food friendly rosés and sidewalk cafés. Perhaps the ultimate food partner, dry rosé has the structure to stand up to dense fish and many meat dishes, yet the freshness to compliment salad niçoise with tuna, egg and olives. Dry rosés can be paired with lemon and savoury herbs or spring vegetables dipped in creamy, garlicky aioli.

CRISP OR FROTHY

In northern Italy the lightly bubbly Prosecco is the favoured patio sipper. On cobblestone streets and plazas, tables overflow with patrons drinking Prosecco, sometimes mixed with the local orange liqueur, Aperol, to make a spritz, but always served with salty snacks like olives, potato chips or local cheese. Meanwhile in Spain, locals love their tapas. Small portions of green olives, almonds, slices of young Manchego cheese or fresh seafood are snack-worthy while sitting outdoors, sipping sparkling cava or crisp white Albariño during the longer spring days. Albariño can easily be interchanged with the uber-fresh Portuguese Vinho Verde which is perfect with fresh cheese, spring salads or shellfish.

MIXING IT UP IN THE NEW WORLD

In British Columbia, come spring we wipe down the patio sets, detail the barbecue, dust off the ice buckets and dine on fresh local fare – produce and cheeses, seafood and of course the very important Asian-influenced dishes, which are often sweet, spicy or both. Australia has similar influences with Asian cuisine and like we do, they enjoy a good barbecue. Wines with spice, fresh fruit, softer tannins and riper flavours pair well with the eclectic, flavourful sauce of Asian fare. Think Gewürztraminer, Viognier, Shiraz or Zinfandel to fill that bill.

So, despite the importance of bold, cellar-worthy, icon wines there is little doubt that fresh wines – patio wines – make our mouths water in anticipation of warm, carefree days that last long into the night.

Relax,
WE'VE GOT YOU COVERED



No wonder it's B.C.'s favourite wine

Enjoy responsibly

TRY THESE FRESH AND FLAVOURFUL, PATIO-WORTHY WINES.



RAIMAT CHARDONNAY ALBARIÑO

Spain **\$13.99** 255604
This white blend will wow you with its vibrant aromatics of lemongrass, honeysuckle, peach and ginger. It's crisp and fresh with a hint of herbs and mineral flavours that will pair well with mussels, spiced shrimp or pasta tossed with herbs and olive oil.



LA VIEILLE FERME ROSÉ

France **\$13.99** 559393
A typical South of France blend of Grenache, Syrah and Cinsault that's bright cranberry in colour. It's brimming with aromas of fresh red berries, cherry, juicy citrus and a shaving of orange zest. Clean and crisp with berries and savoury undertones, it's made for dishes like ratatouille, chicken salad or grilled salmon.



NEDERBERG SAUVIGNON BLANC

South Africa **\$14.99** 382713
Crisp and herbaceous with gooseberry, fresh cut grass, passion fruit and sweet pea floral notes. It's zippy and lemony on the palate making it a perfect partner for spring fiddleheads or asparagus with creamy, herbed sauces and fresh chèvre.



TENUTA DE ANGELIS ROSSO PICENO

Italy **\$14.99** 632141
This Montepulciano and Sangiovese blend has aromas of cherries, sweet dark fruits, crushed flowers, leather and undertones of dried fruits. It's a medium-bodied wine with tart red fruit and spice flavours that pairs well with roasted vegetables, salty cheeses and tomato-based sauces.



PETER LEHMANN SEVEN SURVEYS

Australia **\$24.99** 611418
There's an old world "Rhône" charm to this new world wine. Made from Grenache, Shiraz and Mourvèdre it has juicy blueberry, mulberry, peppercorn, violet, licorice and mocha aromas. Fresh and smoky with good acidity and soft tannins, it will pair well with barbecued lamb or chicken.



VALDO PROSECCO DI VALDOBBIADENE "MARCO ORO"

Italy **\$21.50** 550111
With its fresh apple, stone fruit, citrus and pretty floral notes, Valdo does not disappoint. It's a light bubbly, refreshing on the palate making it a pleasure to sip. Pairs equally well with an eggs Benny brunch or a delightful seafood salad lunch.



OBSESSION IRONSTONE SYMPHONY

USA **\$16.99** 355784
This unique wine has pretty, lifted aromatics of orange blossom, honey, exotic spice and apricots. It's fruity, has a hint of sweetness and vibrant acidity making it a perfect patio sipper or partner to prawns with mango chutney.





LET'S DO (SPRING)
LUNCH!

MACHÉ GREENS WITH APPLE AND
GOAT'S CHEESE "SANDWICHES"

The urge to get outside and start hanging out on the patio again is too much to bear. Clean off the deck, scrub the tables and chairs and hit the nursery for some flower pots or planter boxes. It's still a little too cool to have a lingering evening outside so why not invite your guests for a fantastic weekend lunch instead. A colourful spring medley salad followed by a rich seafood soup is sure to be a hit with everyone. Finish it up with wonderful fruit tarts and it becomes an afternoon to remember. Here you will find a few recipes along with some great sipping wines for that enchanting afternoon.



FLAVOURFUL BOUILLABAISSE

PAIRS WITH FLAVOURFUL BOUILLABAISSE

PAIRS WITH MACHÉ GREENS WITH APPLE AND GOAT'S CHEESE "SANDWICHES"



 **00**
LOUIS LATOUR CHARDONNAY
 France **\$18.99** 55533
 A rich, well-balanced wine with deep, concentrated green aromas and gentle vanilla and fruit flavours. It's harmonious from start to complex finish.



 **00**
CHAT EN OEUF BLANC
 France **\$13.99** 893875
 A snappy little white filled with fresh, lively aromas of citrus and apricot. Lemon zest and a hint of spice on the palate make this a perfect partner for seafood.



 **00**
SPY VALLEY SAUVIGNON BLANC
 New Zealand **\$19.99** 179507
 A vibrant and racy wine with apple, lime and tropical fruit flavours. With a lively acidity and a burst of passion fruit in the lingering finish, it's a natural for salads and soft, mild cheeses.



 **00**
MEZZACORONA RISERVA PINOT GRIGIO
 Italy **\$19.99** 329219
 Pineapple and green apple aromas with an interesting hint of honey welcome you to soft and creamy peach and apricot flavours. It has excellent balance and length and it pairs delightfully with the salad.

Canadian Club® Canadian Whisky, 40% Alc./Vol. © 2008 Canadian Club Whisky Company, Walkerville, Ontario, Canada



YOUR DAD GAVE OUT THE NICKNAMES

It was your Dad's crew. He was the president. And CEO. And when Big Monk fixed him a cocktail, it was in a rocks glass. With Canadian Club whisky. Because it tasted good. And your Dad liked it that way. **THAT'S RIGHT YOUR DAD DRANK IT™**

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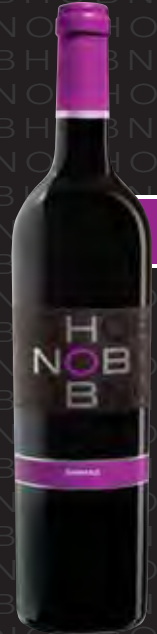
PINOT NOIR

As elegant as a bouquet of violets and bursting with cherry flavours, our Pinot Noir is medium-bodied with soft tannins, to create a smooth, rich texture.



SHIRAZ

As succulent as a dark chocolate covered cherry, our shiraz contains a full, rich, velvety palate enriched with subtle hints of vanilla.





LEMON CUSTARD FRUIT TART



PRIMO AMORE PINOT GRIGIO
 Italy **\$12.99** 409797
 An exceptional wine with true Italian character, this food friendly, dry white is sure to please. Light pear, citrus and almond aromas and flavours are apparent and the finish is soft and slightly tart. Delicious with the lemon tart.



DR LOOSEN RIESLING QBA
 Germany **\$18.99** 599274
 A bright, vibrant fruit-driven wine, this Riesling is very pale in colour. Medium-bodied with a lively acidity, the citrus and lime flavours shine making this a wonderful wine to sip on its own.



TASTING FROM THE CAPE

TOP TRENDS IN SOUTH AFRICAN WINE



With our heads groggy from a jet lag of global (or at least hemispheric) proportions, fending off muscle atrophy from a twenty-eight-hour flight and buoyed only by multiple cups of hotel coffee, we greeted our first morning in Cape Town by doing what anyone in their right mind would do: make a beeline for South Africa's famed winelands.

By noon we were in the heart of vine country, sipping and spitting every

incarnation of white wine delicacy from Sauvignon Blanc to Chenin Blanc,

AFRICA IS RAISING THE BAR. IN EVERY VINTAGE THERE IS AN INCREASING NUMBER OF HOT-OUT-OF-THE-CELLAR WINES THAT DELIVER FAR MORE THAN THEIR ASKING PRICE.

Chardonnay to Viognier. Naturally, with restraint and self-discipline at the forefront of our minds, the bottomless line up of Cabernets, Syrahs and other red brethren was reserved for after lunch.

Suffice it to say, proof that South Africa is a boundless resource for great

wines and unique terroir is manifested by the fact that after six full-on days of gruelingly intensive gastronomic research, we still had only dipped our toes into South African wine.

But when we did finally get a chance to come up for air (not that we really wanted to), the message was crystal: today's South African wine is at a dynamic juncture, where a passionate drive to improve quality is paving the way to world class fermentations.

Well into the thick of this new vinous order, the elements of change are numerous... and delicious to boot. Here is a handful of tasty trends that whet our palates.

TUNING UP TERROIR

To get serious about wine, one must get serious about dirt. Wine is just adult grape juice unless it can stamp your senses with its sense of place. Heeding the call for distinction, South Africa's top vintners are trumpeting their own terrain with their Wine of Origin designations, particularly meaningful – and flavourful – when we get a taste of distinct regionality such as from Graceland's Cabernet from Stellenbosch.

WYING FOR VALUE

There is little doubt in our minds and on our tongues, that in value land, South Africa is raising the bar. In every vintage there is an increasing number of hot-out-of-the-cellar wines that deliver far more than their asking price. Of grapes that excel at this game, we're citing some exciting Shiraz and Sauvignon Blanc for starters and the stalwart Chenin Blanc is becoming more and more of a South African superstar. Of particular note



is the Wolfrap's Shiraz-based blend and Obikwa's ridiculously quaffable Sauvignon.

SOCIAL CHANGE

The year 1990 saw a significant political change for South Africa and the wine business was no exception. With apartheid at an end and trade sanctions lifted, SA wine went worldwide. But this didn't just mean outward opportunity, it also necessitated some domestic amendment and wineries are now beating the drum of fair trade and equal opportunity. Enter Winds of Change. Did we mention it's also certified organic?

CABERNET SAUVIGNON

As the poets croon over Pinot Noir, pundits pan Merlot and the modernists chew on Shiraz, the real international

grape of the red persuasion is Cabernet Sauvignon. Rewinding multiple generations, South Africa has always held Cab in serious fashion, fostering the elegance of the grape as we see in Nederburg's version. On the other hand, it's also shed stereotypes, romancing the hedonist in all of us by putting forth such rich indulgences as Graceland's bottling.

CHENIN BLANC

For vintages this grape's fate was to be distilled into brandy for South Africa's robust spirits export initiative. It served this purpose well but with the fine wine angle becoming increasingly lucrative, maverick wineries are recognizing Chenin for its true vinous prowess. Saxenburg is no exception, harnessing the potential of this variety.



“AMAZING VALUE”

- Robert Parker's Wine Advocate, September 2008

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South Africa



00

GRAHAM BECK BRUT
South Africa **\$24.99** 607747
A rich and elegant Pinot Noir and Chardonnay blend reminiscent of lemon meringue pie with a pleasantly mineral finish. South Africa's answer to French champagne!



00

WINDS OF CHANGE CHARDONNAY 2007
South Africa **\$14.99** 105916
A symbol of the times ahead for South African wine – if not South Africa in general – is this Fairtrade, certified organic Chardonnay. Buy with a sound conscience, sip with pure pleasure. Tropical fruit and red delicious apple nuances abound in this soft-styled wine.



01

SAXENBURG GUINEA FOWL CHENIN BLANC/MOIGNIER 2007
South Africa **\$18.96** 72215
A standout wine, the Guinea Fowl is deliciousness right out of the gate while staying lip smacking to the end. Opulent aromas of ginger, apple and spice are matched by stylish floral notes in this decidedly fresh blend. Plenty of complexity and yet ready to party, we would happily swirl and sniff or, forget the formalities and just drink.



00

KVV CATHEDRAL CELLAR CHARDONNAY
South Africa **\$16.99** 144287
Full-bodied, full-flavoured and generous with the oak, this is the wine for anyone who likes a modern-classic approach to the grape.



00

NEDERBURG CABERNET SAUVIGNON 2006
South Africa **\$12.99** 111526
This is Cape Cabernet throwback – loads of cassis and raspberry, supported by a brambly character that's rounded out via sweet vanilla nuances. It's South African Cabernet Sauvignon as we like to sip it, not itching to be the star of the show, rather a pleasant partner at the dinner table.



00

GRAHAM BECK 2004 SHIRAZ
South Africa **\$19.99** 607796
If you're pining for purple teeth or just want a massively rich red, this Shiraz belongs in your glass. Plum pudding, raisin, licorice and black pepper aromas show no intention of going quietly as this wine jumps your senses. Luscious.



00

GRACELAND CABERNET SAUVIGNON 2005
South Africa **\$29.99** 140970
In contrast to the Nederburg, this Graceland Cabernet dances to a more modern tune, characterizing the recent theme of premium South African reds: flavour concentration. From top-tier terroir of Stellenbosch, this wine is loaded with prune, tobacco and sweet blackberry fruit. For this big flavour we recommend a big glass.



00

THE WOLFRAP SYRAH/MOURVÈDRE VIOGNIER 2007
South Africa **\$14.99** 138479
Sidestepping the chewy, tooth-stainer red wine mould, The Wolfrap comes out of left field with brilliant floral aromas supported by a vibrant berry and spice complexity. Freshness is the name of the game for this Rhône-inspired blend though we would be remiss if we didn't cite a little leather-y, meaty undertone that keeps it true to its roots.



VOYA

RESTAURANT AND LOUNGE AT THE LODEN HOTEL

Open less than six months after a year or so delay, the very boutique Loden Hotel sits in the centre of the burgeoning Coal Harbour neighbourhood in downtown Vancouver. Its signature restaurant is Voya, a name inspired by the word “voyage,” hinting at the culinary journeys inside.

A two block walk down Melville Street from the Burrard Skytrain Station and two blocks south of the water, the Loden Hotel is an almost-hidden gem with subtly understated signage. Voya, with its intimate 80-seat environment has décor that follows suit. Warm, chocolate brown banquettes and smoky, oversized mirrors set the stage for three softly sparkling chandeliers and the retro-chic backlit interlocking circle wall insets. The bar is built around a suspended, marble-surrounded fireplace framed by mirrors dressed up with a moody arbour painted in black. Hits of ice blue in the accents finish off the room.

All this is perfectly arranged to showcase the artistry of

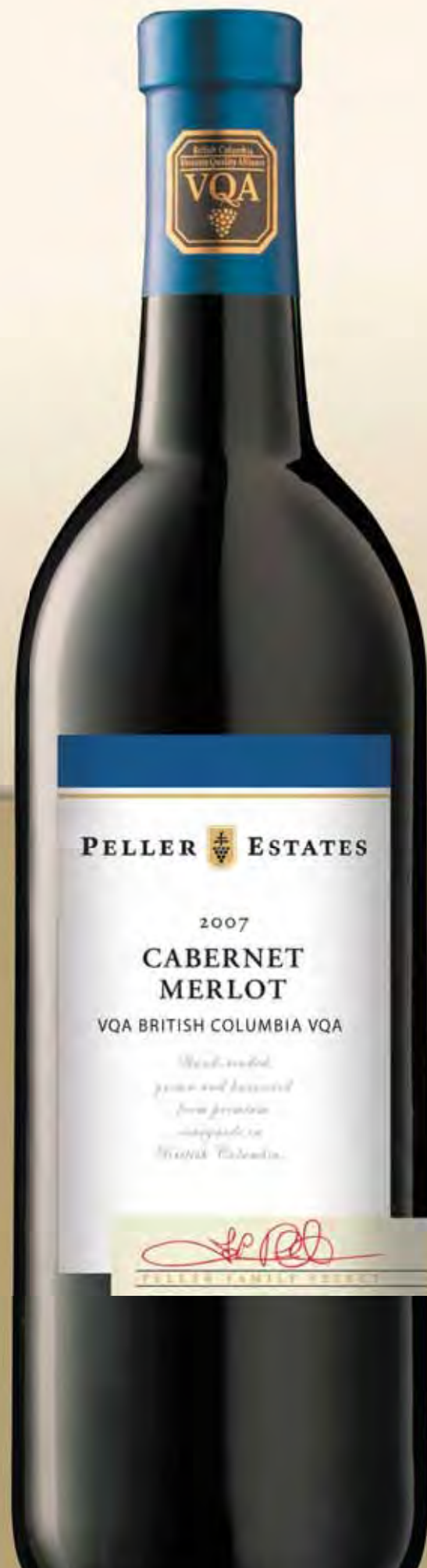
Executive Chef Marc-Andre Choquette who is renowned for seven years of outstanding work as Executive Chef at Lumière and also for his instrumental role as sous-chef in Robert Feenie’s Iron Chef America “Crab Battle,” resulting in a Canadian win against the almost-always-victorious Iron Chef Morimoto.

Chef Marc-Andre, a hockey fan and goalie, was born in Laval, Quebec, a part of the greater Montreal area also the birthplace of hockey great Mario Lemieux. Marc-Andre’s international experience has included time at the two-star Michelin Restaurant Gill in Normandy, France and at New York’s famed Gramercy Tavern.

Choquette’s Voya vision abandons the familiar and instead embraces globally inspired French-Asian cuisine. His sophisticated, internationally fused dishes feature fresh, local and organic ingredients, always true to the season. As prime examples, we feature a selection of Voya dishes here and we’ve included perfect pairings.



WATERCRESS AND ARUGULA SALAD WITH LEMON DRESSING AND PARMESAN



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PELLER ESTATES VQA

Raise a glass to the new look of
Peller Estates and three generations dedicated to
wines that embody the joy of life.



SPRING SALMON AND MOREL MUSHROOM SALAD



LEMON CURD CITRUS CONFIT, ALMOND CREAM, LEMON ICE CREAM

OUR CHOICE OF PERFECT VOYA PAIRINGS



CRAGGY RANGE SAUVIGNON BLANC

New Zealand **\$36.99** 614420

An extremely aromatic wine bursting with a vibrant passion fruit, mango and stone fruit bouquet with intense flavours of gooseberry, green vegetable, orange and citrus. The lingering finish is smooth with excellent acidity and it pairs perfectly with the salad.



MOËT & CHANDON BRUT IMPERIAL

France **\$65.00** 453084

The tender stream of bubble spiralling up to the top of the glass is elegant and mesmerizing. Little pockets of crisp, biscuity bubble bounce on your tongue while the silky pear, apple and ginger flavours glide seamlessly by. Harmonious and radiant!

PAIRS WITH VOYA APPETIZER
WATERCRESS AND ARUGULA SALAD
WITH LEMON DRESSING AND PARMESAN

PAIRS WITH VOYA ENTRÉE
SPRING SALMON AND MOREL
MUSHROOM SALAD



LOUIS ROEDERER

France **\$68.00** 268771

The sophistication of France in a cascading glass of bubbles! Intense and richly flavoured with citrus, lemon, a surprise of lime and a slightly nutty nuance in the long, firm finish. Serve well chilled on its own or with your most elegant dishes. 88 points *Wine Spectator*



PETALUMA CHARDONNAY

Australia **\$35.98** 117366

Tropical, spicy stone fruit with toasty oak aromas combine with caramel to create this bold white. The creamy texture leads to the slightly mineral, silky finish. Pair this gem with all your best salmon or lightly grilled seafood cuisine.



CHÂTEAU DERESZLA TOKAJI

France **\$46.99** 285643 500 ml

Aromas of orange blossoms and honey welcome you into this sweet sipper. It features a fresh and elegant taste of honey with just a hint of citrus. This Tokaji pairs perfectly with the lemon curd or enjoy it with fruit, cheese or sliced white meats.



CHÂTEAU PARTARRIEU

France **\$21.98** 448944 375 ml

A wonderful Sauternes with fragrant aromas of honey, pineapple and almond among flavours of stewed peach, honeysuckle, almond and hazelnut. Complex yet well-balanced, it is a truly luxurious dessert wine. Serve well chilled. 88 points *Wine Spectator*

PAIRS WITH VOYA DESSERT
LEMON CURD CITRUS CONFIT,
ALMOND CREAM, LEMON ICE CREAM

20 MUST-TRY BC WINES

AT THE 2009 VANCOUVER PLAYHOUSE INTERNATIONAL WINE FESTIVAL





TERRY DAVID MULLIGAN

Currently the host of *Tasting Room Radio* and co-host and co-producer of the TV wine series with Jason Priestley called *Hollywood and Vines* which will air on Canada's Super Channel in early 2009, Terry has worked in the radio, film and TV business for over 40 years.

Now what have I gotten myself into? Just because I live in the Okanagan and host the weekly radio wine show *Tasting Room*, people may get the impression that I'm a wine expert. Wrong! Anthony Gismondi, John Schriener, Tony Aspler and their peers, now they're the experts. I'm some lucky schmo who let Jason Priestley seduce me into the world of wine and now we've just wrapped up shooting a second year of the TV series *Hollywood and Vines*. It's been an exciting few years and a lot of fun.

As a matter of fact, I loved wine people so much that I moved to the Naramata Bench in 2007 and created *Tasting Room*, a wine show featuring the artisans within the local restaurant and wine industries. Between the two shows, I quickly gained an education and a huge respect for the men and women who make wine their passion and their art – and my timing couldn't have been better! The BC wine industry has exploded and the quality which always showed promise has now become so consistently good that BC wine is the celebrated regional theme at this year's Vancouver Playhouse International Wine Festival.

One of the reasons the Playhouse Festival is so popular, is it's a wine education class under the sails. Most people know a little bit about wine but only "just enough" and many would really like to know much more. The festival is the perfect classroom as it

presents the opportunity to sample hundreds of wines and expand your knowledge. Notebooks constantly come out of pockets and bags because everyone wants to remember the details of the memorable wines and nothing is worse than discovering a truly great wine then not recalling what it was or where it came from.

At the festival there are hundreds of wines being poured and you won't be able to try them all. However, there are only fifty-eight BC wineries being poured so if there was EVER a time to discover what's right here in our own backyard, and together under one roof, this is the year.

So, unless you're a trained or well seasoned professional, tasting sixty wines can spoil the whole reason for going. You might get through the whites but you won't taste many of the reds because our mouths just can't handle the volume. People just don't have the time, or the taste buds, and there's nothing worse than rushing and speed tasting. So, here's what I propose as a public service... I, THE TASTER have sampled them, and will give you, THE TASTEE, a short list of wines not to miss while wandering glass-in-hand at the Vancouver Playhouse International Wine Festival this year.

So please look through the list of BC wines below. I know many of them personally, have been to the winery and tasted a number of these from the barrel

to the bottle. Grab a floor map of the Festival and locate where these wines are being poured. Most wine festivals send their reps to pour but in these BC wine booths you'll likely find the people pouring actually made the wines. This is one of the most important years for BC wines because the world is coming for 2010 and these are the BC wines they'll be drinking.

Often you only get one chance to make a great first impression and every winery participating has done everything they can to make world class wines.

YOU LUCKY PEOPLE GET THE OPPORTUNITY TO TRY THEM FIRST – SO A COUPLE OF SUGGESTIONS:

- please forget the after shave and perfume, smell like wine instead.
- nibble on bread and crackers, cheese, whatever's handy. It keeps the last taste separate from the next.
- if you're serious about tasting as many wines as you can, spit! There's no pretty way to do it, but at least get close to the pot so you don't spray.



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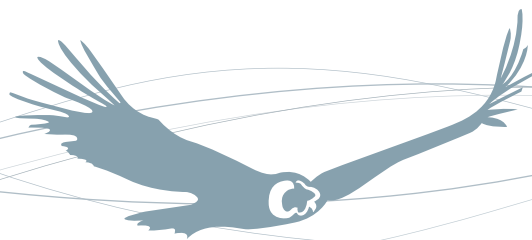
“TOP 5 WINERY RESTAURANT IN THE WORLD” - TRAVEL & LEISURE MAGAZINE, 2008



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VINS PHILIPPE DANDURAND WINES



FOUR EASY TASTING STEPS:

1. Check out the colour.
2. Stick your nose right in the glass – all the way and take your time smelling the aromas.
3. Taste – let the wine touch all of your mouth, swish it around, take in air if you want.
4. When you can judge the taste, texture and finish of the wine, spit it out and move on.

This is serious business folks, because if you start drinking you will not taste or remember the others. Don't be shy about spitting.

I'VE CHOSEN THESE WINES FOR THREE REASONS.

1. The wineries have shown consistency. No matter the conditions, these winemakers get the job done.
2. The wines are just so good.
3. You can pick these wines up at the onsite BC Liquor Store during the Festival and most of them anytime at your local BC Liquor Store.

Now, get out there and try some wine!



GEHRINGER PINOT GRIS, 2007
BC VQA **\$13.99** 347203

There are very appealing aromas of creamy Bosc pears, sweet spices, fruit blossoms and honey on this wine. It's quite round on the palate, silky, with a lovely weight and loads of crisp orchard fruit and lingering, spiced, citric flavours.



SEE YA LATER RANCH PING 2006
BC VQA **\$27.99** 220145

This is a fresh, tasty wine with aromas of strawberry jam, smoked plums, mint and hints of hickory. Ripe, extracted and supple on the palate with plum pudding and spice cake accented with loads of smooth chocolate flavours.



NK'MIP Q'WAM Q'WMT MERITAGE 2005
BC VQA **\$30.00** 206763

This balanced, full-bodied wine is a blend of Merlot, Cabernet Sauvignon and Cabernet Franc with juicy aromas of red berries, mint-chocolate and creamy vanilla. Harmonious layers of supple fruit, chocolate and toasted spice flavours slide across the palate.



SUMAC RIDGE BLACK SAGE MERLOT 2006
BC VQA **\$19.99** 593053

There are powerful cherry, earth and chocolate aromas in this wine nicely balanced with savoury undertones. It is smooth, medium- to full-bodied on the palate with primary bittersweet chocolate and plummy flavours followed by lingering spice and fine tannins.



QUAILS' GATE PINOT NOIR 2006
BC VQA **\$24.99** 585760

A ruby-hued red wine with cherry, cranberry and beetroot aromas and hints of cedar, dried flowers and pepper. Smooth textured, medium-bodied with juicy red fruits, spice and a dusting of tannins on the finish.



TINHORN CREEK MERLOT 2005
BC VQA **\$18.99** 530725

This is a refined wine, medium-bodied with smoky plum, cherry and mocha aromas. The fresh fruit and smooth, spiced cocoa flavours build to a soft, lingering finish.





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THE 20 MUST-TRY WINES

A HANDY VANCOUVER PLAYHOUSE INTERNATIONAL WINE FESTIVAL CHECKLIST OF BC'S BEST.

Burrowing Owl Pinot Gris
BC is a leader in PG – crisp, fresh and hugely popular!

CedarCreek Ehrenfelser
Here's a dark horse with heaps of pear and apricot flavours. It also makes a great ice wine.

Ganton and Larson Lost Bars Ice Wine
The hottest new label in BC. This is a winner and so is the winery.

Gehringer Brothers Pinot Gris
Few anywhere make it better.

Gray Monk Pinot Blanc
One of the first BC wineries! There are those who say Pinot Blanc is BC's natural varietal. Who's to argue?

Mission Hill Perpetua and Riesling Ice Wines
Perpetua is their brand new Chardonnay, a quarter of which is coddled in small oak casks, to add interest and texture.

Their Riesling Ice Wine has won or placed in the top three in competitions and it travels well. So stop, inhale the aroma and let it linger.

Quails' Gate Chenin Blanc
This misunderstood grape was made badly and almost undrinkable for years. Now, there are winemakers giving it the care and attention it deserves.

Gray Monk Odyssey Merlot
Blueberries, dark fruit, licorice and nutmeg. How beautiful does that sound? A winner from the oldest family-owned winery in BC.

Mt. Boucherie Summit Reserve Merlot
Because this is often readily available, I think people misjudge the quality. These winemakers LOVE making wine and this is a great daily pour if you haven't tried it.

Nk'Mip Q'wam Q'wmt Meritage
First aboriginal owned winery in Canada. Huge heat, desert conditions and a winner's blend. Randy Picton gets the best out of his blends. Nk'Mip is pronounced "InkaMeep."

Osoyoos Larose Les Petales
I had the chance to taste all five varietals that go into this second offering from Osoyoos Larose and four of the five could stand alone. Don't pass this one by! Drink now!

Red Rooster Reserve Merlot
One of the most popular destinations on the Naramata Bench, this award winning Merlot can pair with almost anything or nothing at all.

Road 13 (formerly Golden Mile) Fifth Element
Road 13 Old Vines is fantastic. See if you don't find a new friend here. Fifth Element is everything one could want from a BC blend, combining fruit grown on the Golden Mile and Black Sage terroirs.

Road 13 Syrah
The blend of two Syrah clones releases hints of peppers, sage and huge fruit, thanks to the addition of Viognier. Take your time on this one – elegant!!

Sandhill Cabernet Franc
Cabernet Franc one of the best grapes in the Okanagan and one of the best winemakers is Howard Soon. He has three wines on this list, and I would suggest you try the other reds first, because these are blockbusters. The Cab Franc has it all with cascades of black fruits, spices, saddle leather!

Howard also makes Sandhill Small Lots One, Two and Three. One and Three are being poured at the Fest. One comes from Phantom Creek Vineyard and that alone makes it special. Cab Sauv, Petit Verdot and Malbec, all big, filled with blackberry, vanilla, spices and glorious oak.

Three is different again. Lots of Barbera with Sangiovese, Merlot and a small amount of Cab Sauv. I think Howard makes one of the best Sangioveses in Canada.

See Ya Later Ping
So smooth... it's the nose and taste that get your attention. Try it with a big blue cheese.

Sumac Ridge Black Sage Merlot
This Merlot is an example of what good winemakers can do with the right soil, heat and cropping. Big and bold with a caramel note adding dimension.

Tinhorn Creek Cabernet Franc and Merlot
Can you believe one wine can taste and smell of plum, tobacco, vanilla and smoke? I drink it right away but can't imagine how much better this could be with cellaring.

Their Merlot is blended with Cabernet Franc, you could cellar this for five years but why would you? Sip it. Smell those hints of black currant, vanilla, spice and strawberries. Cannot wait for their restaurant to open!

Quails' Gate Pinot Noir
Black cherry, oak, spices. It's gorgeous! Buy and hold, if you can.

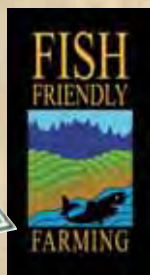
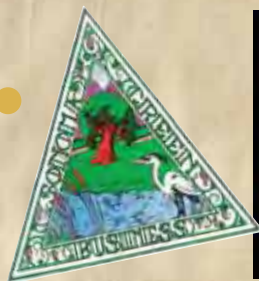
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TRY SOMETHING NEW



ZUBROWKA

Poland **\$23.45** 462440

This exotic and flavourful vodka made with bison grass from the Bialowieza forest will become a favourite. Mix it with apple juice and a dash of lime juice to experience the traditional Tatanka cocktail.



THE RED SEDAN
SHIRAZ MALBEC

Australia **\$15.99** 208769

The fantastic blend of Shiraz and Malbec in The Red Sedan will drive you to distraction. It's a deeply satisfying red with black cherry, plum and blackberry aromas. Dark chocolate, spice and a hint of oak make for a smooth ride.



FRESITA

Chile **\$18.55** 299404

Strawberries grown in the deep, cool south of Patagonia have found their way into this wonderful off dry, lightly sparkling wine. It's perfect as an aperitif, an after dinner sipper with friends or a refreshing addition to a patio lunch this spring.



INTERACTIVE DINING

Move over, one-plate dining! As the trend toward casual, relaxed dining continues, the most popular section on the restaurant menu is small-plates and shareable items. Here diners can craft an entire meal from the small-plates menu, which is more satisfying than appetizers and more interesting than one entrée.

Chef-owner Emad Yacoub of Vancouver's Glowbal Restaurant Group says diners are tired of frou-frou food in formal settings. Two of Glowbal's restaurants specialize in sharing plates and trios of tapas. "It's fun and relaxing to share small plates and platters," says Yacoub, "...like being at a private party. Small plates are perfect for sharing, they're great conversation starters and they're gone before you have a chance to get bored with them." In short, they're the perfect party food.

The casual style of a do-it-yourself



PRAWN SKEWERS WITH LIME MARINADE



ANTIPASTO PLATTER WITH WINE POACHED FIGS

PAIRS WITH ANTIPASTO PLATTER WITH WINE POACHED FIGS



**RUFFINO IL
DUCALE 2004**

Italy **\$17.99** 872572

The Ducale name is well known to Chianti drinkers but this Il Ducale (80 percent Sangiovese 20 percent Cabernet) is a modern twist. The blend makes for a round, supple, palate with meaty, coffee, peppery and cassis fruit in behind. A mini super-Tuscan you can sip now with a variety of bites.



**RÉSERVE PERRIN CÔTES
DU RHÔNE ROUGE
2006**

France **\$16.99** 363457

Perrin does a great job with Grenache, tempering its black cherry, fruity style with meaty, tobacco, savoury and mineral flavours. This is a stylish dry red that works with a variety of tapas-style small plates.

PAIRS WITH PRAWN SKEWERS WITH LIME MARINADE



**NK'MIP CELLARS
CHARDONNAY 2007**

BC VQA **\$15.99** 626408

The NK'Mip style is clean and fresh enough to work with this prawn dish. Look for a crisp white with bits of honey, pear, citrus and mineral to best assimilate the grilled prawn flavours. Classic case where each bite gets better with each sip.



**CAPE JAFFA UNWOODED
CHARDONNAY 2008**

Australia **\$23.00** 536565

Conversion to bio-dynamic farming has had a positive effect on this fresh, unwooded Chardonnay. The nose is bright, the palate a mix of green melons, pineapple and honey fruit with a green apple core and creamy texture. Impressive balance in a fruit-driven wine.



SPRING VEGETABLE RAGOÛT WITH PEPPER-PARMESAN CROSTINI

PAIRS WITH SPRING VEGETABLE RAGOÛT WITH PEPPER-PARMESAN CROSTINI

PAIRS WITH CHOCOLATE SOUFLÉS AND STRAWBERRIES



HUGEL PINOT BLANC "BLANC DE BLANCS"

France **\$19.99** 86264
A typical light, fruity nose features notes of baked pear, butter and orange rind that are enhanced by flavours of citrus, quince and butter. The palate is dry, fresh and perfectly suited to the flavours of the vegetable ragoût.



PFAFFENHEIM RIESLING

France **\$16.99** 612127
Some Alsace Rieslings can overpower vegetable dishes but the Pfaffenheim is a leaner, more mineral style that blends texture and fruit for a balanced result. On the palate it is crisp and dry with clean mineral, citrus and apple skin flavours.



COCKBURN'S LATE BOTTLED VINTAGE

Portugal **\$25.99** 156851
Cockburn's Anno is sourced from the estate vineyards in the Upper Douro, as well as from selected growers in the region. The wine is a blend and aged for five years. The result is spicy, raisin and plum fruit on the nose balanced perfectly with sweetness, rich flavour and acidity.



DOW'S LATE BOTTLED VINTAGE PORT

Portugal **\$24.99** 533364
This port is an elegant style with plenty of sweet, ripe fruit with black cherry, liquorice, coffee and tea aromas. Fresh and floral on the palate, it is well-balanced with peppery, black cherry jam, chocolate and smoky leather undertones. Stylish.



CHOCOLATE SOUFLÉS WITH STRAWBERRIES

tasting menu appeals to the home chef for three reasons: they're lively, both for the cook and guests; they allow you to prepare as little or as much as you like; and they present an opportunity to pair one meal with a range of wines. It also means you get to calibrate how much and what you eat.

In *Small Plates, Perfect Wines*, California wine country author Lori Lyn Narlock inspires home cooks to make a meal with several small dishes. She seeks shareable items with big flavours and presents more than 50 recipes by Kendall-Jackson executive chef Justin Wangler.

"One of the major charms of small

plates is that they are meant to be mixed and matched and you can combine as few or as many as you like," says Narlock. "You create a menu based on the season,

ONE OF THE MAJOR CHARMS OF SMALL PLATES IS THAT THEY ARE MEANT TO BE MIXED AND MATCHED AND YOU CAN COMBINE AS FEW OR AS MANY AS YOU LIKE.

your favourite wine varietal or your favourite type of cuisine. You can also offer a different wine with each individual recipe or one varietal for the entire menu." The choice is yours.

Here are recipes that create little dishes – from flavourful pairings like

prawn kebabs served with Chardonnay from British Columbia or Australia; a spring vegetable ragoût complemented by two aromatic Alsace whites; a platter

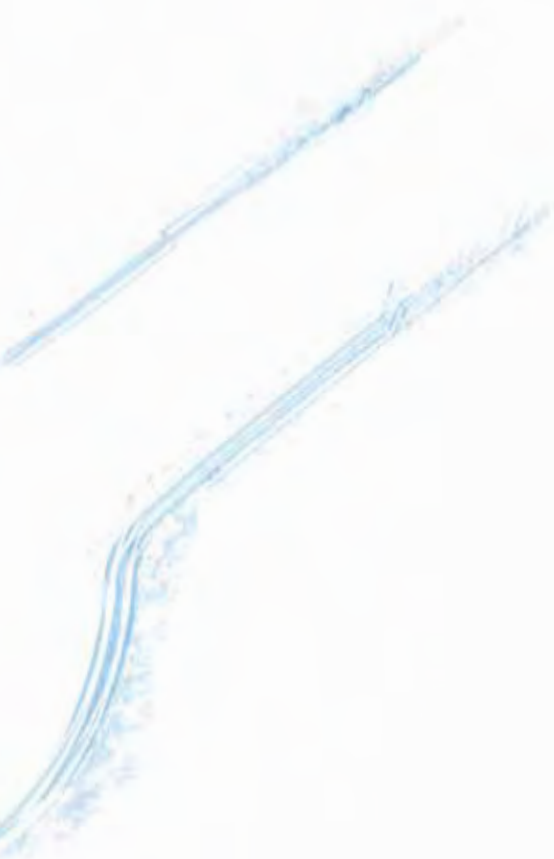
of wine poached figs, nuts, Italian cheese and marinated vegetables with reds from Tuscany and the southern Rhône Valley and make-ahead individual chocolate soufflés accompanied by port.

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NATURE'S MOST
NEARLY PERFECT
FOOD



ROASTED GARLIC
PASTA WITH QUAIL'S
EGGS AND PARMESAN



MILE HIGH QUICHE



RISOTTO EGGS BENNY WITH BEARNAISE SAUCE

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Eggs are protein-rich, full of essential nutrients, relatively low in calories and their reputation for being excessively high in cholesterol has been recently put to rest by the *Journal of the American College of Nutrition*. As it turns out, eggs can actually contribute to lowering “bad cholesterol” and raising the good kind!

Not just for brunch, their versatility, ease and satisfying appeal has them making their way onto the dinner table. Whether you’re entertaining or looking for simplicity, be sure to try one of our suggestions. We’ve provided twists on some favourites and a few wine and bubble suggestions to make your meal “eggstra” special. Not just for brunch, their versatility, ease and satisfying appeal has them making their way onto the dinner table.

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Eggs

PAIRS WITH ROASTED GARLIC PASTA WITH QUAIL'S EGGS



TATTINGER BRUT RESERVE
France **\$59.73** 457713
Tattinger offers a lighter-style champagne with bright fruit flavours and a honey-infused bouquet. The floral, spicy accents are highlighted with hints of vanilla and citrus that finish with a well-balanced, flavour-packed length. Pair with the pasta for a truly remarkable meal.



SPARR PINOT GRIS
France **\$20.01** 31724
Mellow and creamy, this excellent, off-dry food wine combines floral aromas with peach, apricot and citrus flavours. It is well-priced and easy to serve with almost any dish.



YELLOW TAIL RIESLING
Australia **\$12.99** 106757
This enjoyable, pale straw coloured wine is versatile and easy to drink. Lemon, lime and orange blossom aromas combine with luscious, ripe fruit and cinnamon for a delightful burst of flavour!



PAIRS WITH RISOTTO EGGS BENNY



ROBERT MONDAVI NAPA CHARDONNAY
USA **\$33.99** 258186
The ripe apple and apricot aromas with hints of tropical fruit are tantalizing. Flavours of cinnamon, spice and buttery, baked apple are rich and full while the creamy, warm finish is gentle and lingering.



FREIXENET CARTA NEVADA BRUT
Spain **\$14.49** 74757
Bursting with bubbles, this fun, sparkling cava is cleverly balanced between sweetness and acidity with toasty fruit aromas. Custard and creamy peach flavours with a tangy finish make this ideal for eggs, salads and light seafood dishes.



DOMAINE CHANDON BRUT CUVÉE
USA **\$25.99** 94946
Intensely flavoured and elegant, this bubbly has delicate aromas of apple, pear and rose. A slight biscuity flavour with vanilla and toasted nut will complement the risotto cakes.

PAIRS WITH MILE HIGH QUICHE



DUCK POND PINOT NOIR
USA **\$29.99** 427872
A complex, well-balanced wine with bright berry and spice flavours. Attractive earth and tobacco hints are followed by an amazingly gentle, persistent finish. Ideal for lighter vegetarian dishes.



PIERRE SPARR RIESLING
France **\$18.01** 23309
Rich peach and apple aromas and flavours combine in this wonderful, slightly mineral wine from Alsace. Elegant and balanced with moderate length, this is a perfect partner to quiches, salads, white meats and Asian cuisine.



MIRASSOU RIESLING
USA **\$14.99** 107532
This well-priced white is light and fruity with citrus, pear and apple flavours. Delicious with a surprising little spritz, it is a lovely companion with quiche or serve well chilled with Thai cuisine.



VOYA

RESTAURANT AND LOUNGE

SHARES THREE SIGNATURE SIPS



MARLEY MULE

- 1 oz (30 ml) Plymouth gin
- 1 oz (30 ml) Benedictine
- 2 oz (60 ml) fresh pink grapefruit juice
- 4 leaves of fresh sage
- 2 dashes of Fee Brother's peach bitters
- Stewart's ginger beer

Combine all ingredients except ginger beer and shake gently with ice. Strain into a double highball glass, fill with ice, top with ginger beer, garnish with fresh sprig of sage.

COAL HARBOUR

- 1 oz (30 ml) Alberta Springs 10 year old rye whisky
- 1 oz (30 ml) Giffard Abricot de Roussillon
- 1 oz (30 ml) Campari
- ½ oz (15 ml) fresh lime juice
- 1 dash Fee Brother's West Indian orange bitters
- 1 oz (30 ml) fresh egg white

Combine all ingredients and shake vigorously with ice, activating the textural effects of the egg white. Fine-strain into a cocktail glass or champagne saucer.



LORI POPPE
MIXOLOGIST, VOYA

Lori Poppe, now an integral part of the mixology team at Voya Lounge, has over ten years experience in the Vancouver hospitality and nightlife industry. Her passion is to create original and balanced libations with fresh, organic ingredients, creating unique cocktails that enhance the main flavour of a spirit. Lori has participated in many prestigious mixology competitions including the Giffard Challenge, the Makers Mark Ambassador and the Bombay Sapphire Experience.

Voya Lounge, 1177 Melville Street,
Vancouver 604-639-VOYA

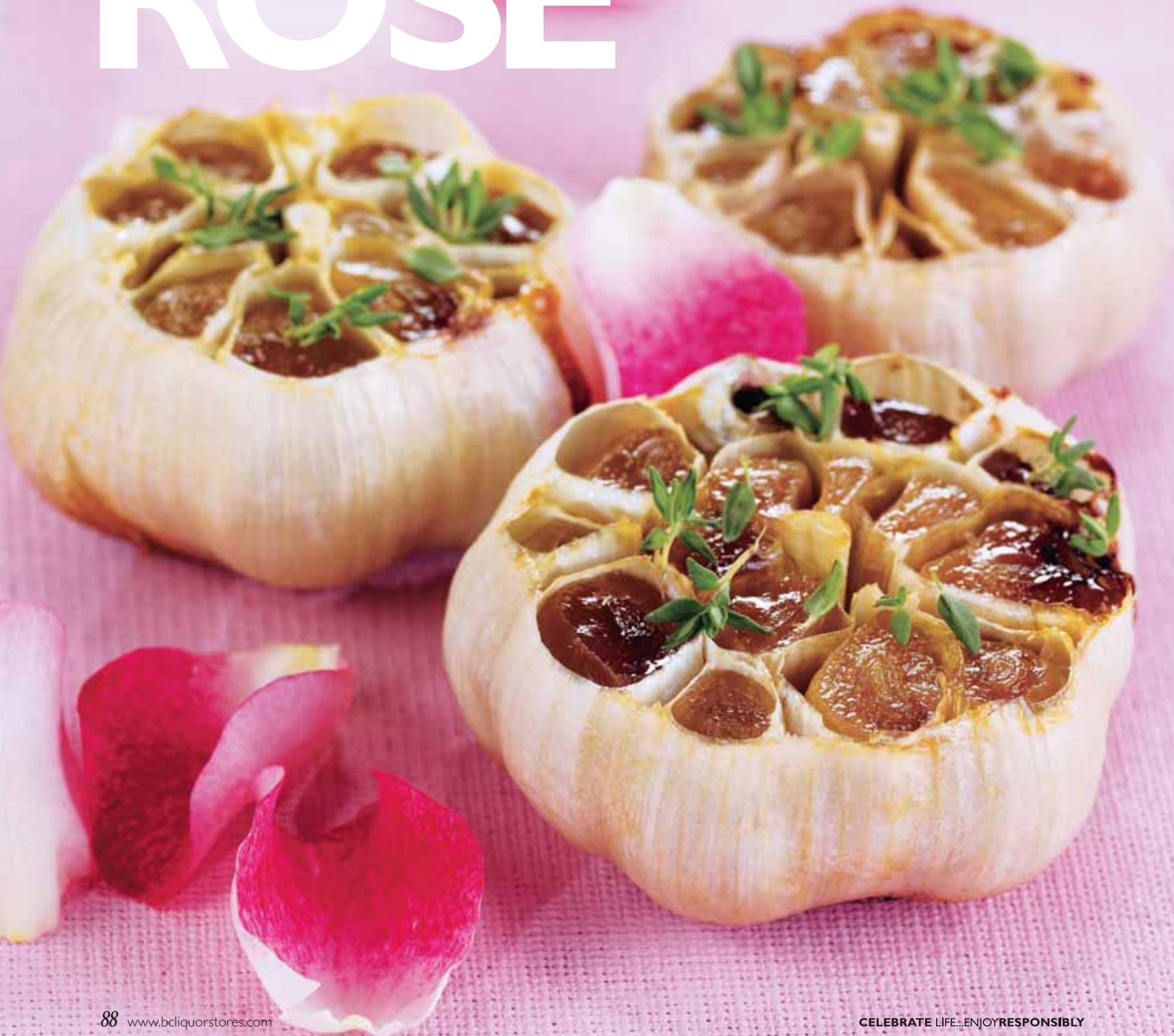
MONKARITA

1 oz (30 ml) El Jimador Blanco
tequila
½ oz (15 ml) Frangelico
½ oz (15 ml) green chartreuse
½ oz (15 ml) agave syrup
1 oz (30 ml) fresh lime juice

Combine all ingredients and shake vigorously with ice. Strain into a single rocks glass, fill with ice. Garnish with a cinnamon stick.

SPRING
WITH THE
STINKING

ROSE



GLAMOUROUS GARLIC

Imagine a world without garlic – no spaghetti sauce, tzatziki, hummus, ratatouille or stir-fries. In other words, no Chinese cooking, Italian cooking or Greek cooking. No fun.

When it comes to basic ingredients, tomatoes and oregano make it Italian, wine and tarragon make it French, sour cream makes it Russian, lemon and cinnamon make it Greek, soy sauce makes it Chinese and garlic makes them all good!

Garlic, fondly nicknamed “the stinking rose,” is a member of the lily family and a cousin of onions, shallots and chives. In the markets it is a bulb enwrapping many cloves in a papery membrane and is virtually odour-free. Scratch, crush or even lightly brush these cloves however, and you will instantly release garlic’s famous breath – a reek to some but a culinary stimulant to its many admirers.

Eating garlic is bound to lead to garlic breath, a regrettable condition against which no reliable remedy has ever been found. Unless everyone is eating garlic, the person eating garlic will stand out in the crowd by simply standing there and breathing. I’ve heard of countless suggestions including sipping a cup of coffee or a glass of milk, eating honey or yogurt to chewing on parsley. In French

society, a glass of red wine is regarded as a good idea when garlic mouth is rampant. Mind you, a glass of red wine is regarded as a good idea in any event!

One of the first foods ever cultivated, garlic has a strong reputation in the history of food-related preventative medicine. The first written reference to garlic

showed up about 5,000 years ago, in Sanskrit. The Chinese have had good things to say about it as early as 3000 B.C., and doctors in the 18th century said it was good for the plague. Modern medical research is still investigating the curative claims made about garlic and has confirmed many of them. Garlic contains an amino acid that has substantiated antibiotic and bactericidal effects. Garlic certainly promotes cardiovascular activity and can ease breathing. A regular diet of garlic may also lower blood cholesterol and hypertension and may soothe asthma. And it’s delicious to boot!

Locally, many farmers in the Fraser and Pemberton Valleys are making a go with the stinkin’ rose and have produced some great heirloom varieties.

And now, to share a few of my favourite garlic recipes. The Eggplant with Garlic Sauce is a traditional Szechwan dish with chilies and garlic. The classic Forty Clove Chicken uses a lot of it but don’t be bashful as garlic becomes sweet when roasted. Serve the chicken and its roasted garlic cloves with the Smashed Creamers with Garlic Chips.

ROASTING GARLIC

When roasted, garlic turns into a mild sweet vegetable. It becomes soft and mellow and loses its characteristic bite and harshness. Combine roasted garlic with cream or goat’s cheese for a wonderful spread or add it to sauces or mashed potatoes. Once roasted, garlic will keep for about a week in an air-tight container.

HOW TO: Cut off the top third of a large garlic head to expose the cloves. Rub or drizzle the exposed cloves with olive oil. Wrap in foil and bake at 400 F (200 C) for 45 to 60 minutes or until the garlic is soft and slightly brown. Squeeze the garlic out of the skins into a bowl and discard skins.



FORTY CLOVE CHICKEN AND SMASHED STEAMERS WITH GARLIC CHIPS



**HENRI BOURGEOIS LES
BARONNES SANCERRE**

France **\$31.00** 542548

This lovely white has generous exotic and citrus fruit aromas, with a well-balanced acidity. The slightly creamy taste is refreshing while the clean, sharp finish is striking. Ideal with the garlic chicken.



CHANSON POUILLY FUISSE

France **\$39.99** 358630

A rather delicate wine with floral fragrances mixed with exotic fruit. A nicely integrated mineral note is apparent throughout this well-structured and balanced wine. Great with seafood, chicken or pork.



LANSON BRUT ROSÉ

France **\$64.99** 172130

A pale coral-coloured bubbly with a steady, gentle stream of bubbles. Wonderful flavours of cherry, spice and subtle toasty earth flavours surround you. Go ahead and indulge.

Glamorous Garlic



EGGPLANT IN GARLIC SAUCE AND STIR-FRIED SHRIMP IN GARLIC SAUCE



 **01**

ZED SAUVIGNON BLANC
New Zealand **\$16.99** 454314
Here's an approachable, food-friendly wine full of grapefruit, lime and citrus flavours with a clean, crisp finish. Pairs well with chicken, stir-fries, seafood and shellfish.



 **00**

LA BARONNIE DE BARON ROTHSCHILD MOUTON CADET
France **\$13.97** 2527
Medium-bodied wine with lemon and lime characteristics. The finish is lean with a bit of mineral at the end. It is an excellent value and pairs fantastically with salads, chicken and light seafood dishes.



 **04**

MIONETTO IL MOSACTO FRIZZANTE
Italy **\$18.99** 73932
The floral scents with hints of honey are warm and inviting. Peach, apricot and citrus flavours come together while the mouth coating finish is long and lingering. Perfect with the eggplant and shrimp.

VIRTUAL RHÔNE

A TASTING TOUR THROUGH FRANCE'S RHÔNE VALLEY

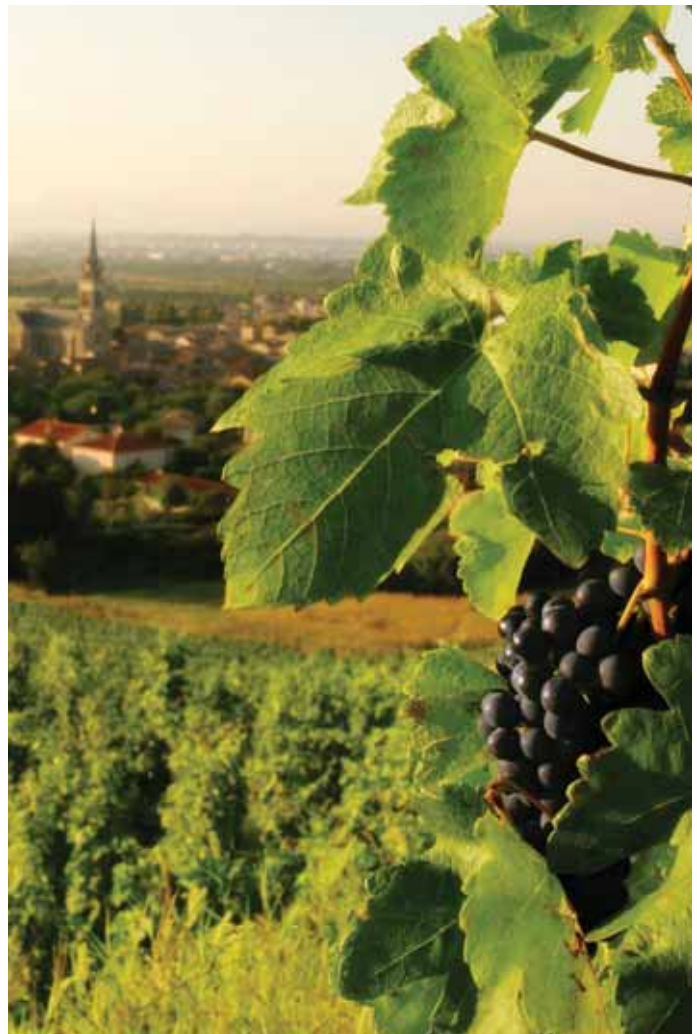
FRANCE'S RHÔNE VALLEY IS HOME TO SOME 6,000 WINE-GROWING PROPERTIES, FROM SMALL BOUTIQUE ENTERPRISES TO GRAND-SCALE WINE GIANTS.

Their wines are unlike any others in the world, featuring remarkable complexity and value across the board. But don't take our word for it – everyone knows that the best way to judge a wine is to taste it yourself and what better way to get a taste for a region than on your very own (virtual) wine tasting tour?

Sure, it may sound exotic and fun to plan a wine touring trip through one of the world's most picturesque areas, but consider this: planning a trip is a lot of work, not to mention the money you'll spend in bringing it all to fruition. Taking into account the hours of research, searching for places to stay, booking the car rental and making appointments at the wineries, a person is likely to exhaust themselves before so much as embarking on the 10-hour plane ride.

So, to make it easier, more enjoyable and best of all considerably less costly for all to enjoy the delights of a wine tour through France's Rhône Valley (all the while preventatively decompressing you from the planning stress that you never had to endure) we've done all the hard work for you. Relax and let your imagination take you through a tasting tour like none other.

Spare yourself the drive to the obscure village of Cairanne and the hassle involved with a GPS. Instead, imagine yourself at the small winery, in the cellar with owner/winemaker Denis



Alary. Barrels are standing on their ends in anticipation of your visit, where you will find perched bottles of barrel samples from the winery's 2007 vintage. The charming white introduced as La Font d'Estevenas is what resonates with you the most, made from a blend of Roussanne and Clairette. Fresh and aromatic, sipping this classic white Rhône is a splendid way to begin your journey.

Getting hungry? Don't even give a thought to checking guidebooks or making reservations, but rather just close your eyes and picture yourself at one of the region's most impressive restaurants: Chez Serge in Carpentras. While sampling the sinfully tender white truffles draped upon giant sea scallops, you contemplate the complexity of the region's white wines, namely the Louis Bernard Côtes du Rhône in your glass. Light-bodied and mineral with a delicate peppery finish, this is the perfect wine to be drinking with your lunch.

Well-rested and refreshed, your journey continues with a visit to Domaine Bressy Masson. Effortlessly located and travelled to, you are now leaning on the winery's tasting bar, where you sample an impressive line-up of family-made wines, traditionally crafted in one of the most established villages in the area – Rasteau. Of particular note is the Côtes du Rhône

Rouge 2007, value priced at a mere \$17.99 back home. You make a mental note to stock up, impressed at the wine's concentration and finesse.

Fancying a little something sweet, you are transported down the road to the neighbouring Cave de Rasteau where you sip on one of the village appellation's most famous wines: the Signature Vin Doux Naturel. Made from the Grenache grape, this fortified dessert wine exudes flavours of bright berry fruit with

NO VISIT TO A FRENCH WINE REGION WOULD BE COMPLETE WITHOUT STOPPING IN AT AN ORGANIC PRODUCER TO SEE HOW THE WINES ARE MADE, NATURALLY.

lively tannins. A bite of dark chocolate makes this particular winery visit a very memorable one indeed.

No visit to a French wine region would be complete without stopping in at an organic producer to see how the wines are made, naturally. Buisson's Domaine Roche-Audran goes as far as growing their grapes biodynamically to respect nature including weeds, wildflowers and even an apiary complete with bees and honey. All of these are witnessed in the vineyard showing this fine producer's dedication to natural winemaking. Tasting the Côtes du

Rhône Blanc 2005 illustrates that the proof is in the bottle – commitment definitely counts.

Other highlights of your travels around the Rhône's historic villages might include an eye-opening cooking class led by the charmingly French Chef Gina at Maison Trévier in Carpentras and the breathtaking views witnessed during your hike and grape tasting through the steep vineyards of Beaumes de Venise. Lunch in the vineyards of

Beaumes cooked by six of the regions' most acclaimed chefs could be a little something to linger over in your imagination and also noteworthy would be a scintillating dinner at Restaurant l'Oustalet in Gigondas, featuring a five-course mushroom-tasting dinner and Maison Gabriel Meffre's show-stopping Hermitage Blanc.

Oh, how the mind wanders when thinking of these delicious red, white and rosé wines, if only real life could be so stress-free and rewarding... Wait – it can!



SOME ESSENTIAL INGREDIENTS TO YOUR VERY OWN VIRTUAL TASTING TOUR OF FRANCE'S RHÔNE VALLEY



OGIER LES BRUNELLES
CROZES HERMITAGES
France **\$26.99** 485250
This popular red wine epitomizes the typical nature of the wines of this region. Bold tannins frame a palate of dark rich fruits. Drink with roasted or cured meats.



DOMAINE DE MOURCHON
SÉGURET GRANDE RÉSERVE
France **\$32.97** 19513
Staggeringly good at its price point, this full-bodied red is packed with flavours of black licorice and berries. Integrated tannins make this ideal for drinking now. Pair with prime rib.



DOMAINE LAFOND
ROC-EPINE TAVEL
France **\$23.99** 110411
Refreshing with impressive structure and complexity, this dry rosé abounds with fresh berry flavours, making it a natural pairing with shellfish, namely cioppino or bouillabaisse.



LA COURANCONNE
GRATITUDE PLAN DE DIEU
France **\$23.99** 840801
This structured red wine offers excellent value, showcasing concentrated flavours of black cherry and plum. Soft tannins make this a very approachable wine, lending good chemistry with roast duck or turkey.



LES BROTTIERS
CÔTES DU RHÔNE
France **\$16.99** 612150
This is a wine of remarkable value! Inviting aromas introduce this robust red wine, offering rustic, full flavours. Enjoy with grilled steaks or game stews.



CHÂTEAU DU TRIGNON
GIGONDAS
France **\$33.96** 769893
This is a concentrated red wine, impressive for its elegant structure and full flavour. Dark cherries pair with peppery spice, making this a great wine with grilled sausages.



YOUR VERY OWN CUSTOMIZED VIRTUAL WINE TOUR OF FRANCE'S RHÔNE VALLEY IS ONLY FOUR STEPS AWAY:

Step 1

Clip out the wine list on this page.

Step 2

Head out to your local BC Liquor Store to assemble your collection.

Step 3

Simmer a little lavender potpourri and start cooking Provençal-inspired dishes.

Step 4

Pour yourself a glass of Côtes du Rhône wine and enjoy your trip!

As they say in France, "Bon voyage!"

ECO

ALTERNATIVE PACKAGING

TIME WAS – AND IT WASN'T SO VERY LONG AGO – THAT WINE IN A BOX WAS LITTLE MORE THAN A PUNCHLINE. LIKE WINE IN GALLON JUGS AND WINE WITH SCREW CAPS, BOX WINE WAS INEVITABLY POOR QUALITY. **MY, HOW TIMES HAVE CHANGED.**

Not only have screw caps become the preferred closure for many excellent wineries, but box wine is becoming a respectable choice as well. While you won't find a fine Bordeaux blend or super Tuscan in a cardboard container with a plastic cap, you will find some perfectly drinkable wine in boxes and Tetra Paks. And sometimes, you'll find some very good wine indeed.

In part, the appeal of box wine is convenience. A one-litre Tetra Pak of say, French Rabbit Cabernet Sauvignon fits nicely into a backpack and weighs about the same as an extra pair of sneakers, making it ideal for taking along on a camping trip – unlike a glass bottle, which is bulkier, heavier, more fragile and a much greater liability when clambering over rocky hillsides.

Box wine also tends to be significantly less expensive. Bottles are costly to make, fill, ship and store and carry additional costs for corks and labels.

In contrast, a plastic-bag-in-a-box adds very little cost, which is why a four-litre cask of wine will generally run you less than \$35.

But by far the biggest reason for the rise in popularity of these alternative forms of packaging is that they are so much kinder to the environment.

A 750 ml glass wine bottle weighs 500 to 700 grams, about the same as the wine it contains. A glass bottle needs extra packing material to protect it from breaking during shipping. That takes more materials to produce, more space in a cargo hold, more temperature-controlled area to store and ultimately, even more energy to recycle it into something else.

A one-litre Tetra Pak by contrast, weighs about 40 grams, less than a tenth of the bottle's weight. Both Tetra Paks and cardboard boxes (which are lined with a plastic or metallized polyester bag) use less material to produce, require less storage space and need little extra

packaging during shipping. They are also fully recyclable and because they weigh so much less than glass, use significantly less energy to ship, making their carbon footprint a relatively tiny one.

Box wine has been around for a few decades, but it's only recently that wineries have begun using Tetra Paks, especially the higher-end Prima Pak, to package their products.

Tetra Pak technology dates back to 1951, when a Swedish scientist wanted to create cost-effective packaging that would prevent beverages from spoiling without the use of preservatives. What he devised was an aseptic package made from a laminate of paper, polyethylene and aluminum.

As they were with the screw cap (also known as the Stelvin closure), Australian winemakers were among the first to embrace the Tetra Pak, perhaps because their shipping costs to North America are so high. In our market, we can find Tetra and Prima Paks of such



excellent, easy-drinking Aussie wines as Cheviot Bridge's Long Flat and the Thirsty Lizard series, as well as Andrew Peace's Mighty Murray.

But even the Europeans are embracing the Tetra technology, with the Languedoc's French Rabbit and Sicily's Sonovino brands among the first in our market.

Of course, none of these packages is a perfect solution. All still require energy and materials to produce and they require time, energy and willpower to recycle. As well, they are not always the best way to preserve wine. They're fine if you're planning to drink the wine soon after purchase, but not if you're planning to cellar it. And once they're opened, the wine inside tends to go off quickly unless

you take care to squeeze out any air before placing the container in the refrigerator.

Wineries are looking at myriad other ways to reduce their impact on the environment. They are improving farming and irrigation techniques, reducing pesticide and herbicide use, using water-based inks on labels and looking for alternatives to cork closures. Keep your eyes open for the next big thing, an elegant and revolutionary German-made glass stopper called the Vino-lok.

So, every once in a while, why not choose packaging that's also kinder to the planet? After all, while box wine may have once been the wine industry's punchline, no one's laughing any longer.



00
ANDREW PEACE MIGHTY
MURRAY TETRA SHIRAZ

Australia **\$13.99** 38513 1L Tetra Pak
Everything you want from a Shiraz – peppery, juicy and full-bodied, with black and red berry flavours and hints of spice, vanilla and tobacco. It is delicious with full-flavoured foods, especially grilled beef, lamb and game meats.



00
THIRSTY LIZARD SEMILLON
SAUVIGNON BLANC

Australia **\$13.99** 261149 1L Tetra Pak
This Australian Semillon Sauvignon Blanc is floral and fruity, with gentle hints of sweet citrus and tropical fruits such as guava and mango. It is a bright, easy-drinking, perfect-for-picnics wine that goes well with grilled food and cheese.



00
SONOVINO PINOT GRIGIO CHARDONNAY

Italy **\$13.99** 368837 1L Tetra Pak
This intriguing blend from Sicily balances the light acidity of Pinot Grigio with the round richness of Chardonnay for an earthy wine that tastes of honeyed fruit with spice, mineral and grassy notes. Excellent with light summer fare.



00
JACKSON TRIGGS PROPRIETORS'
SELECTION PINOT GRIGIO

Canada **\$31.99** 410860 3L box
A perfect patio wine, this light, crisp sipper offers notes of lime, apple and pear with hints of tropical fruits and a subtly floral nose. It's a nice food wine as well, as its vibrant acidity pairs well with food, especially seafood, pasta and other lighter fare.



01
PELLER ESTATES PROPRIETORS'
RESERVE WHITE

Canada **\$34.99** 61499 4L box
This easygoing blend is soft, round and fruity, an ideal crowd pleaser for your next backyard barbecue. It pairs well with the lighter side of casual fare, such as grilled chicken burgers and potato salad.



00
FRENCH RABBIT CABERNET SAUVIGNON

France **\$12.95** 621680 1L Tetra Pak
This earthy wine from France's Pays d'Oc offers a taste of red berries and roasted red peppers, with nice, firm tannins providing excellent structure. It is an ideal match for red meats, especially enjoyed around the campfire.

For the love of pets



L
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donation per bottle purchased
of featured wines will be
made to the CFHS*



The Canadian Federation
of Humane Societies



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Responsibly

*See display location for more information.
Subject to maximum donation limitations.
Program dates vary by province.

Help Lindemans support the Canadian Federation of
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50¢ OF EVERY PURCHASE GOES TO BC PARKS.

THE BC LDB AND TRINCHERO FAMILY ESTATES WINERY HAVE
PARTNERED TO DEVELOP PROGRAMS THAT WORK ON PASSING OUR
LAND TO FUTURE GENERATIONS IN A MORE FERTILE, HEALTHY STATE.

April is BC's environmental awareness month! For every bottle of
Ménage à Trois White, Wingnut Zinfandel or The Show Cabernet
Sauvignon purchased during the month of April, Trinchero Family
Estates Winery will donate \$.50 to the BC Parks & Protected Areas.
This donation will be used to plant trees in campgrounds throughout
BC. Visit <http://www.env.gov.bc.ca/bcparks/> and click on Make Your
Mark For a BC Park for more information about this program.



BCParks



CONSULTANT'S CHOICE

OUR EXPERTS SHARE THEIR FAVOURITES



Karen Fontaine
Product Consultant

Nicola Station Signature Store, Port Coquitlam
"The beverage industry and its trends are always changing and I like to help my customers step outside their comfort zone and try something new."



00
SOKOL BLOSSER EVOLUTION
USA **\$23.99** 616938

A complex white wine with honey, pear and apple aromas and the inviting taste of tropical fruit. Excellent sipped on its own or with a variety of foods including grilled meats, seafood or spicy Cajun. 87 points *Wine Spectator*



00
GRANT BURGE MIAMBA SHIRAZ

Australia **\$27.99** 19174
The elegant style and structure of this wine shows in the ripe red berries, cherry, spice and white pepper flavours. Plenty of dark chocolate with a hint of mint in the lingering finish. A great wine for those first spring barbecues.



Bruce Wale
Product Consultant

Fort Street Signature Store, Victoria
"When I see the joy on a customer's face after I have introduced them to a new wine I feel privileged to be a Consultant."



00
MEDITRINA
USA **\$23.99** 185744

An interesting blend where Pinot Noir, Zinfandel and Syrah come together to display black cherry, lots of fruit, earth, pepper, herb and cola notes. A smooth and supple texture with firm tannins leaves a lasting impression.



00
COPPERTINO APOLLONIO
Italy **\$22.99** 482422

Coppertino Apollonio is a wonderful, full-bodied, fruit-driven wine from Southern Italy. It displays sweet aromas of jammy black fruit and melted licorice. This robust red has fine tannins and a medium finish.



Ruby Lepoidevin
Product Consultant

Penticton Plaza Signature Store, Penticton
"It's a rewarding experience to see happy, satisfied customers return for your help, suggestions or answers to their questions."



00
JUAN GIL JUMILLA
Spain **\$24.99** 195859

This very dark, full-bodied Monastrell from more than 40-year-old vines is a gem from Spain. Warm, rich, ripe blue and black fruits with spice and licorice hints integrated with subtle oak and a smooth finish. Perfect with barbecue pork!



00
COUSINO MACUL SAUVIGNON GRIS
Chile **\$17.99** 300319


This white is fresh and lively with grassy, floral and citrus aromas. Juicy grapefruit flavours with an interesting twist towards tropical fruit and spice through the finish. Its lovely, crisp acidity is a wonderful way to welcome spring.

COOKIES & CREAM

You remember it... the smell when you walked in the door... the sweetness of brown sugar, vanilla and chocolate intermingling in the most delicious way. Or maybe it was the smell of tangy lemon or the crisp bite of gingerbread. Whatever your long-stored memories are, cookies are still the most feel-good foods in the world. Enjoy the decadent chocolate oatmeal creations, the cream filled spicy ginger crackles or the delicate lemon sables on a sunny afternoon and not just with plain milk anymore! Try some of these easy cookie recipes and pair them with the “creams” we have chosen. Feel free to dunk.



CLASSIC OATMEAL CRUNCH WITH CHOCOLATE CHUNKS



BUTTERY LEMON
ALMOND SABLES

GINGER CRACKLES
WITH VANILLA
FROSTING

on MIXED DRINKS

ANYTHING *that* DELAYS *the*
BARTENDER SHOULD *be*
FROWNED UPON.



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20
07
08

*The 2007 vintage was the best
year ever for Viña Concha y Toro
Premium red wines.*

Must be of legal drinking age to enter. No purchase necessary. Contest runs March 1-31, 2009. See website for details.

TRY THESE CREAMS WITH YOUR COOKIES

PAIRS WITH CLASSIC OATMEAL CRUNCH



BAILEYS MINT CHOCOLATE IRISH CREAM

Ireland **\$29.45** 555763

May you have the luck of the Irish with a touch of mint! The luxurious taste of chocolate combined with the coolness of mint create a spectacularly smooth liqueur to be enjoyed either over ice or added to a gourmet coffee.



BAILEYS WITH A HINT OF COFFEE

Ireland **\$29.45** 460485

With the smooth creaminess that we know as Baileys comes the taste of mocha and hint of coffee bean. Still decadent and silky, it's a treat enjoyed chilled on its own or with iced coffee for a little bit more jazz.



PAIRS WITH GINGER CRACKLES WITH VANILLA FROSTING



WILD AFRICA CREAM

South Africa **\$24.75** 226373

Buttery caramel, vanilla bean and fresh cream are blended together to make this truly unforgettable liqueur from Africa. Try it warmed over your favourite ice cream for a "wild" experience.



FEENEY'S IRISH CREAM

USA **\$22.20** 338681

The warm taupe colour greets you and the gentle aroma of hazelnut warms your senses. Butterscotch, nougat and cream collide to end with a finish that is silky and long-lasting. A favourite in coffee served with pie!



PAIRS WITH BUTTERY LEMON ALMOND SABLES



BAJA ROSA

USA **\$25.60** 519496

Natural strawberry flavour, real dairy cream and 100 percent agave tequila imported from Mexico become a luscious blend in this enticingly exotic drink. It's great as an original cocktail ingredient or served chilled on its own.



STARBUCKS CREAM

Canada **\$26.45** 896001

Sweet and rich, Starbucks is authentically smooth, luxurious and indulgent. Tip some into your preferred coffees for an extra bit of creaminess or try it poured over some of your favourite dessert recipes.





ASK AN EXPERT

JAMES CLUER, MW

If you've recently developed a passion for Pinot or an affection for amontillado and really need to know more, this is where to ask. Welcome to TASTE's new Ask An Expert feature, and is he ever! James Cluer is a Master of Wine, one of only three people in Canada with that designation, the highest credential achievable in the wine trade.

On the road to becoming a Master, James worked at wineries in Bordeaux, Australia, California and the Okanagan. He learned the vinous trade from the ground up, starting with slogging around in vineyards, progressing to creating wines and then to marketing wine around the world.

James now spends his days in Vancouver operating Fine Vintage Ltd., a company responsible for running prestigious WSET wine courses in several cities. He also provides consumers with recommendations on the best wines to buy through his online publication, *James Cluer Selects*. He is one of the world's leading international wine consultants with clients ranging from airlines to cruise lines and luxury hotel groups. All that wine knowledge is now available to you.

JAMES CLUER, MASTER OF WINE, IS READY AND ABLE TO ANSWER YOUR WINE QUERIES OF ALL SORTS – FROM THE BASIC TO THE IMPOSSIBLE.

SEND YOUR QUESTIONS FOR JAMES TO:
taste.magazine@bliquorstores.com
AND LOOK FOR YOUR ANSWER IN THE NEXT ISSUE OF TASTE.

Q Why would you decant a wine?

A There are two main reasons for decanting. The first is to allow a wine to breathe, or open up and reveal its finest qualities. The second reason is to separate a wine from any sediment, or solids, that may have formed in the bottle during the aging process.

Allowing a wine to breathe can potentially have a positive effect on its smell and taste. The aromas can become more intense and more complex. On the palate, the tannins can soften and the wine can taste even better. The process of aerating a wine can change its composition, although scientists have yet to figure out all the details.

Decanting is almost exclusively done with premium red wines. My advice would be to decant a premium red wine for about one hour prior to serving. If it seems to be rapidly improving in the decanter then swirl it around a few times to increase the aeration. I would be concerned about decanting most wines more than four hours prior to serving because too much exposure to air

can have negative effects. Be cautious with exceptionally old wines because they can fall apart in minutes due to oxidation. Unfortunately, there is no set timeframe for decanting wines because every wine is different.

The second major reason for decanting is to separate a wine from any sediment. Why? Drinking sediment is about as much fun as drinking tea leaves. It can ruin the texture of wine.

Sediment usually takes several years to form in wines, and I've rarely seen much in wines that are less than six years old. So only start being concerned about sediment with more mature vintages or if the wine says "unfiltered" on the label. Also, make sure you stand the bottle upright for at least 24 hours before decanting to let the sediment settle out.

Albeit a rarity, I have seen white wines decanted for example great white Burgundy. And at the end of dinner at a prestigious Champagne house they decanted a bottle of their finest sparkling. "Why would you decant Champagne?" I asked. And they replied, "To get rid of those pesky little bubbles!"

Q What do people mean when they talk about "the body" of a wine?

A Body refers to the weight of the wine in your mouth. Wines are often described as being light, medium or full in body. To judge the body of a wine it helps to think about the weights of other liquids. For example, water is much lighter than cream.

The body of a wine does have a connection with the alcohol percentage. If you feel like something full-bodied to sip by the fire then consider a big red wine at around 14.5 percent alcohol. Perhaps an Australian Shiraz or a California Zinfandel would do the trick. But if you prefer something lighter in body then consider a German Riesling from the Mosel, which are generally below 10 percent alcohol and often spectacular quality.

Personally, I like to drink full-bodied red wines in the winter because they make me feel warm and toasty. In the summer my preference switches to lighter-bodied wines because they can be more refreshing and they suit the season.

Many people believe that full-bodied wines are high in quality just by virtue of being heavier. But this is not true because body has nothing to do with quality. Instead, it just refers to the style of a wine.

Q What is "tannin," and do I want it in my wine?

A Tannin is a word that is used to describe the texture of wines. Some red wines can be very high in tannin and this can create a chewy, mouth drying sensation. Other wines can be low in tannin and have a soft, smooth and silky mouth feel. Therefore, tannin influences the style of a wine.

Tannins mainly come from the skins and the stems of grapes. They are extracted during the maceration period, when the skins are in contact with the juice.

To feel what tannin tastes like, try a cup of over-steeped black tea and notice the sense of astringency it imparts. Some people like astringent tastes whereas others prefer a smoother mouth feel. We all have our own taste preferences.

It's not a bad thing for a wine to be high in tannin. In fact, tannins can help a wine age and many of the world's greatest wines are quite high in tannin, especially Cabernet Sauvignon. In the same way, a wine with soft and silky tannins is not necessarily better quality, or worse. Some Pinot Noirs tend to be very light in tannin. It's just their style.

When you are sipping a glass of red wine the important thing is that it tastes balanced. If it is too rough, hard and astringent, that's not usually a good sign. At that stage I bring out some Cheddar because cheese and red meats can soften the effects of tannin.

My favourite high-in-tannin wines are Barolos, Barbarescos and young Medoc wines from Bordeaux. With age the high tannin can soften out. My favorite soft and silky wines are Pinot Noirs from New Zealand and California and Cru Beaujolais.



SPINACH AND CITRUS SALAD WITH CRUMBLLED BLUE CHEESE AND BACON IN A HONEYED VINAIGRETTE

SERVES 6

Salad

- 6 cups (1.5 L) lightly packed baby spinach leaves, washed and spun dry
- 1 pink grapefruit, peeled and sectioned
- 2 red fleshed oranges, peeled and sectioned
- 2 naval oranges, peeled and sectioned
- 6 strips bacon, cooked and crumbled (optional)
- 6 walnut halves
- 1/2 cup (75 ml) blue cheese, crumbled
- 2 oz (60 g)

Dressing

- 1/2 cup (75 ml) light olive oil
- 1/4 cup (50 ml) orange juice, freshly squeezed
- 1 tbsps (15 ml) liquid honey
- 1 tsp (5 ml) Dijon mustard
- 1/4 tsp (1 ml) sea salt
- black pepper, freshly ground

Place spinach in a large salad bowl. Peel and section fruit removing the bitter white pith. Add to salad along with crumbled bacon, walnuts and blue cheese. Just

before serving combine all dressing ingredients in a bowl. Whisk together and drizzle over salad. Toss and add salt and pepper to taste.

PAIRS WITH

VINA MAIPO RESERVA SAUVIGNON BLANC Chile \$12.95 97634

TORRESELLA PINOT GRIGIO Italy \$15.99 468306



ASPARAGUS AND SMOKED SALMON WITH CREAMY TARRAGON TURMERIC DRESSING

SERVES 4

- 20 stalks fresh asparagus, trimmed
- 2 3-oz (180 g) pkgs thinly sliced smoked salmon
- 1/2 cup (75 ml) light mayonnaise
- 2 to 3 tbsps (30 to 45 ml) whipping cream or regular milk
- 2 tsp (10 ml) Dijon mustard
- 1 tsp (5 ml) dried tarragon
- 1/4 tsp (1 ml) turmeric salt
- freshly ground pepper
- lemon wedges

Blanch asparagus for 1 minute in boiling water, just until tender crisp. Drop immediately into ice cold water. Overlap 4 slices of smoked salmon on 4 individual salad plates. Dry asparagus and arrange 5 stalks on each plate. Combine remaining ingredients in a bowl. Whisk to blend adding salt and pepper to taste. Drizzle over each serving of asparagus. Sprinkle with fresh pepper and serve with lemon wedges.

PAIRS WITH

CROSSROADS SAUVIGNON BLANC New Zealand \$19.99 11601

SEE YA LATER RIESLING BC VQA \$14.99 579045



CHILLED PEA AND GINGER SOUP

SERVES 6

- 2 tbsps (30 ml) unsalted butter
- 1/2 cup (125 ml) cooking onion, diced
- 2 cloves garlic, minced
- 2 tbsps (30 ml) fresh gingerroot, peeled and minced
- 3 cups (750 ml) chicken stock
- 4 cups (1 L) fresh or frozen peas, thawed
- 2 tbsps (30 ml) fresh mint, minced
- salt
- freshly ground white pepper
- sour cream, optional
- fresh chives

Sauté onion, ginger and garlic in butter in a saucepan until softened. Do not brown. Add 3 cups (750 ml) chicken stock and peas and bring to a boil. Reduce heat and simmer covered for 5 minutes just to blend flavours. Stir in mint. Purée in a blender until smooth. Add salt and pepper to taste. Serve warm with a dollop of sour cream and chives or chill and serve cold.

PAIRS WITH

ROSEMOUNT PINOT GRIGIO Australia \$15.99 117523

PAUL MAS VIOGNIER France \$13.99 151100



CRAB SALAD IN CUCUMBER COLLARS

SERVES 4

- 1 English cucumber
- 1/2 yellow bell pepper, cored and finely diced
- 1/2 red bell pepper, cored and finely diced
- 1/2 cup (75 ml) light olive oil
- 1/4 cup (50 ml) lime juice, freshly squeezed
- 1 tbsps (15 ml) fresh chives, minced
- 1 tbsps (15 ml) fresh cilantro, minced
- 1/2 tsp (2 ml) ground cumin salt, to taste
- black pepper, freshly ground
- 12 oz (340 g) cooked snow crab meat
- watercress sprigs

Slice unpeeled cucumber lengthwise in 1/8 inch (.25 cm) slices using a vegetable peeler. Take 4 of the centre cut cucumber slices, swirl into 2 inch (5 cm) rings onto 4 individual salad plates. Dice remaining cucumber and place in a bowl along with diced peppers. Toss to blend and set aside. Combine oil, lime juice, chives, cilantro, cumin, salt and pepper in a bowl. Whisk to blend. Pour half the dressing over diced peppers and toss. Add the crab to the remaining oil mixture. Fluff crab into dressing with a fork. Divide crab evenly among the 4 cucumber collars. Top with even amounts of diced pepper mix. Salads can be made to this point, wrapped in plastic wrap and refrigerated up to 4 hours before serving. Garnish plates with watercress. Sprinkle with a little salt and fresh pepper and serve.

PAIRS WITH

VOGA PINOT GRIGIO Italy \$14.99 248518

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GRILLED LEMONGRASS-MARINATED LAMB CHOPS

MAKES 16 CHOPS

2 tsp (10 ml) cumin seeds, lightly toasted
 3-inch chunk fresh ginger
 1½-inch (3.5 cm) chunk fresh turmeric or ½ tsp (2 ml) dried shallots, coarsely chopped
 4 cloves garlic, coarsely chopped
 4 stalks lemongrass, sliced
 4 brown sugar
 2 tbsp (30 ml) sea salt
 1 tsp (5 ml) canola oil
 2 tbsp (30 ml) single lamb loin chops, trimmed of excess fat and Frenched
 16 freshly ground black pepper

Rub for Lamb Chops

MAKES ABOUT 1 CUP (250 ML)

This is a paste-like rub marinade. Use about ½ cup (125 ml) of rub for 16 chops, the remaining rub can be placed into an air-tight container and refrigerated for up to 1 week or frozen up to a month.

Grind the cumin seeds to a fine powder in a spice grinder. Add all other ingredients except oil and process to a smooth paste. Heat oil in a small non-stick skillet and stir-fry the paste over low heat until fragrant and cooked, about 8 to 10 minutes. Transfer to a bowl and allow to cool.

Sprinkle both sides of the lamb chops with freshly ground pepper then rub generously with the marinade. Set aside to marinate for 30 minutes or longer. Grill lamb chops under a broiler or over a barbecue until desired doneness.

PAIRS WITH

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KING ESTATE PINOT NOIR

USA **\$38.95** 419663



LAMB AND BARLEY SOUP

SERVES 8

½ cup (125 ml) pearl barley
 2 tbsp (30 ml) olive oil
 3 lamb shanks, trimmed, cut into ½-inch (1 cm) dice
 1 large onion, coarsely chopped
 4 cloves garlic, minced
 4 cups (1 L) beef stock
 4 cups (1 L) water
 2 leeks, thinly sliced
 2 carrots, finely diced
 2 sticks celery, finely diced
 2 medium turnip, peeled and finely diced
 1 Savoy cabbage, finely shredded
 1 cup (250 ml) tomatoes, diced
 2 fresh thyme, chopped
 2 tbsp (30 ml) fresh rosemary, finely chopped
 ½ tsp (2 ml) fresh lemon juice
 2 tsp (10 ml) sea salt and freshly ground black pepper

Rinse barley and place into a small saucepan with 2 cups (500 ml) water. Bring to a boil. Reduce heat and simmer, covered, for 30 to 35 minutes or until tender but still firm. Remove from saucepan and set aside.

Heat 2 tbsp (30 ml) olive oil in a large saucepan and brown the lamb shanks. Remove and set aside. Add the chopped onion and garlic. Sauté for 5 minutes or until softened. Return the shanks to the saucepan and add the beef stock and water. Bring to a boil then reduce heat to low and simmer, covered, for 2 to 3 hours or until the meat starts to fall off the bone.

Remove the shanks and cool. Take meat off bones and chop meat into small pieces. Remove as much fat from the stock as possible. Add the leeks, carrots, celery and turnip to the broth and bring to a simmer and cook until carrots and turnip have softened. Return the meat to the soup and add the cabbage, tomatoes and herbs. Return to boil. Remove from heat and stir in lemon juice. Add salt and pepper to taste and serve.

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France **\$16.99** 180604



MOROCCAN LAMB STEW

SERVES 4

1 tsp (5 ml) cumin seeds
 1 tbsp (15 ml) coriander seeds
 1 tsp (5 ml) fennel seeds
 3 to 4 dried chilies
 1 tsp (5 ml) fresh rosemary, finely chopped
 1-inch (2.5 cm) knob fresh ginger, finely chopped
 ¾ tsp (3 ml) sea salt
 ½ tsp (2 ml) freshly ground pepper
 ½ tsp (2 ml) ground cinnamon
 ¼ tsp (1 ml) ground allspice
 2 lb (1 kg) lamb shoulder stew meat, cut into 1½-in (3.5 cm) pieces
 3 tbsp (45 ml) olive oil
 2 onions, cut into 1-in (2.5 cm) dice
 4 garlic cloves, cut into fine slices
 2 medium carrots, cut into 1-in (2.5 cm) dice
 1 lg sweet potato, cut into 1-in (2.5 cm) dice
 8 ripe tomatoes, cut into eighths
 1 cup (250 ml) dried apricots
 1 19-oz (540 ml) tin chickpeas, drained and rinsed
 2 bay leaves
 1 cup (250 ml) chicken stock
 2 large blood oranges
 ½ bunch cilantro, coarsely chopped
 Garnish with Harissa and plain yogurt

Preheat oven to 375 F (190 C).

Spice Blend for Lamb Shoulder

In a small dry skillet, add cumin, coriander, fennel and chilies and roast over medium heat until toasted. Process in a spice grinder until finely ground. Mix with rosemary, ginger, salt, pepper, cinnamon and allspice until well blended. Add half of spice blend to lamb. Rub and massage the meat until well coated. Set aside.

Add the rest of the spice mix to the onions, garlic, carrots and sweet potatoes and mix until well blended.

Stew

In a large heavy pot heat 2 tbsp (30 ml) olive oil over medium-high heat. Add the lamb in two to three batches to brown. Remove and set aside. Add the remaining olive oil and heat over medium-high heat. Add the vegetables and sauté until onions start to soften. Add tomatoes, lamb, dried apricots, chickpeas, bay leaves and chicken stock. Cover and place into preheated oven for about 1½ hours. Zest and remove as much peel and pith from oranges as possible. Segment oranges and set aside. Stir orange zest, orange segments and cilantro into stew before serving. Serve with Harissa and yogurt.

PAIRS WITH

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*Source: Wines of Chile, Dec 2007

Salt of the Earth from page 30



BEEF TENDERLOIN IN A SALT CRUST

SERVES 4

Beef

1 to 1½ lb	(500 g to 750 g)	beef tenderloin fillet about 3-inch (8 cm) in diameter
1½ tbsp	(22 ml)	olive oil
1 tbsp	(15 ml)	unsalted butter
¼ cup	(50 ml)	Dijon mustard
1 tbsp	(15 ml)	each of fresh rosemary and fresh thyme, minced
2		large garlic cloves, minced
1 tbsp	(15 ml)	coarse salt
		Freshly ground black pepper

Salt Crust

2 cups	(500 ml)	coarse Kosher salt
3		large egg whites
¾ cup	(150 ml)	water
2 to 3 cups	(500 ml to 750 ml)	all-purpose flour
1		large egg yolk

To sear beef roast, pat beef dry. Heat oil and butter in skillet. Sear beef in hot oil and butter just until browned on all sides, about 2 minutes. Remove to a plate to slightly cool. Drain. Spread mustard over beef. Combine herbs, garlic, salt and pepper. Roll beef in seasonings to coat. Chill.

In a large mixing bowl combine salt, egg whites and water. Using an electric mixer with a paddle attached, beat until blended. Gradually beat in flour only until dough is firm and feels almost stiff but still moist enough to roll out without sticking. Cover bowl with plastic wrap and let rest at room temperature for 2 hours. Preheat oven to 400 F (200 C). Roll out dough on a lightly floured surface. Wrap neatly around tenderloin. Trim and discard any extra dough. Place crusted beef seam side down on a parchment-lined baking sheet. Brush entire surface of pastry with egg yolk. Bake in the centre of the oven for about 25 minutes. Test with a meat thermometer inserted through the crust into the centre of the roast. For rare 125 F (52 C), medium rare 135 F (55 C) and medium well 160 F (70 C). Remove from oven and rest for a few minutes. Then using a sharp knife, slice the end off the salt crust. Gently slide out the beef cutting into slices as you proceed. Discard crust.

PAIRS WITH

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Italy **\$19.99** 113613



SALT-ROAST CHICKEN IN AN EGG NOODLE TOSS

SERVES 4

Roast Chicken

2 cups	(500 ml)	coarse Kosher salt
2 to 3 cups	(500 to 750 ml)	all-purpose flour
1 cup	(250 ml)	water
3 lb	(1.5 kg)	whole roast chicken, legs tightly trussed together
		Several sprigs fresh sage and parsley
		Finely grated zest of 2 lemons
		large egg yolk

1

Pasta

300 g	(10 oz)	pkg egg noodles, medium width
2 tbsp	(30 ml)	good quality olive oil
½ tsp	(2 ml)	sea salt
¼ tsp	(1 ml)	freshly ground black pepper
3 tbsp	(45 ml)	fresh parsley, minced
2 cups	(500 ml)	bean sprouts, blanched
1 cup	(250 ml)	cherry tomatoes, halved
¼ cup	(50 ml)	fresh cilantro leaves

To make salt-roast chicken, combine salt and flour in a large mixing bowl. Using an electric mixer with a paddle attached, beat in just enough water until dough is firm and feels almost stiff. Cover bowl with plastic wrap and let rest at room temperature for 2 hours or make ahead and refrigerate up to a day then return to room temperature before rolling. Preheat oven to 400 F (200 C). Roll out dough on a lightly floured surface until it is large enough to encase the chicken. Place trussed chicken in the centre of the dough. Drape with herbs and sprinkle with zest. Wrap up dough over chicken and wet edges to seal. Trim and discard extra dough. Place chicken in salt crust on a parchment-lined baking sheet. Brush surface of pastry with egg yolk. Bake in the centre of the oven for 60 minutes or until a meat thermometer inserted into breast of chicken reads 180 F (90 C). Remove and cut away salt crust. Peel off herbs and skin and separate meat from the bones. Tear meat into julienne strips. Refrigerate chicken until ready to prepare pasta. Cook pasta until al dente. Drain but do not rinse. Heat chicken strips in a microwave until warm. Place pasta and chicken in a large bowl and toss with olive oil, salt, pepper, parsley and bean sprouts. Spoon into large bowls and top with cherry tomatoes and cilantro.

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Germany **\$18.99** 568634



SALT-CURED DILLED SOCKEYE

SERVES 8 TO 10

Salmon

1 ½ cups	(375 ml)	rock salt
1 tbsp	(15 ml)	berry or fine granulated sugar
2 tbsp	(30 ml)	water
1 tbsp	(15 ml)	white peppercorns
1 ½ lb	(750 g)	sockeye salmon fillet, skin-on, boned, pin bones removed
1 cup	(250 ml)	fresh dill, chopped

Horseradish Aioli Sauce

1		garlic clove, minced
2		egg yolks
1 tbsp	(15 ml)	freshly squeezed lemon juice
½ cup	(125 ml)	light-tasting olive oil
1 to 2 tbsp	(15 to 30 ml)	prepared horseradish
		generous pinch of salt

Combine salt, sugar, water and peppercorns in a food processor fitted with a metal blade. Whirl until combined. Place salmon on large baking sheet. Sprinkle dill over top and pat down to evenly coat. Sprinkle with salt mixture. Tightly seal with plastic wrap and place another baking sheet firmly on top. Weigh down with two or three heavy cans. Refrigerate for 24 hours.

To make aioli sauce, combine garlic, egg yolks and lemon juice in a blender or food processor. Whirl until blended. Continuing to blend, add oil in a slow steady trickle until sauce becomes thick. Add horseradish and salt to taste. To serve salmon, scrape off salt and thinly slice. Serve with aioli and dark rye bread. Salmon will keep up to 3 days tightly wrapped in the refrigerator.

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Handmade Crisps and Crackers from page 46



OATMEAL SODA THINS WITH WALNUTS AND ROSEMARY

MAKES 4 LOAVES (ABOUT 120 THIN CRACKERS)

- ¼ cup (50 ml) unsalted butter
- 3½ cups (875 ml) all-purpose flour, leveled off
- ½ cup (125 ml) large flake oatmeal
- 2 tbsp (30 ml) fresh rosemary, chopped
- 1 tbsp (15 ml) brown sugar
- 1 tbsp (15 ml) baking powder
- 1 tsp (5 ml) baking soda
- 2 tsp (10 ml) salt
- 1 tsp (5 ml) freshly ground black pepper
- 1 cup (250 ml) walnuts, chopped
- 1¾ cups (425 ml) buttermilk
- 1 egg white, whisked

Preheat oven to 375 F (190 C). Position rack in the centre of the oven. Stir butter in a small saucepan over medium heat until melted and golden, about 3 minutes. Remove from heat. Combine flour, oats, rosemary, sugar, baking powder, baking soda, salt, pepper and chopped walnuts in a large bowl. Stir to blend. Combine buttermilk and melted butter and pour over dry ingredients. Stir just until moistened. Transfer dough to a lightly floured surface and gently knead until dough comes together. Do not over-knead. Divide dough into 4 logs 6 x 2½ inches (15 x 6 cm). Place on a parchment lined baking sheet leaving a 2 inch (5 cm) space in between. Brush with egg white and sprinkle with freshly ground black pepper. Bake in preheated oven for about 40 minutes. Loaves should be golden and sound hollow when tapped. Cool on a rack. To make crackers, heat oven to 350 F (180 C). Using a sharp serrated knife, thinly slice chilled loaves into ¼ to ½ inch (.25 to .5 cm) slices. Lay out in a single layer on a parchment-lined baking sheet. Bake until crackers are golden and crisp, about 15 to 18 minutes. Rotate baking sheets once during baking. Store in a tightly covered container at room temperature for a few days or freeze.

PAIRS WITH
 VILLA WOLF PINOT GRIS QBA
 Germany \$17.99 6940



RAISIN FRUIT CRISPS

MAKES 4 LOAVES (ABOUT 160 CRISPS)

- ¼ cup (50 ml) unsalted butter
- 4 cups (1 L) all-purpose flour, leveled off
- 1½ cups (375 ml) seedless raisins or dried apricots, chopped
- 1 cup (250 ml) sunflower seeds
- ½ cup (125 ml) sesame seeds, toasted
- ¼ cup (50 ml) brown sugar
- 1 tbsp (15 ml) baking soda
- 1 tsp (5 ml) salt

1¾ cup (425 ml) buttermilk
 1 tbsp (15 ml) molasses
 1 egg white, whisked

Preheat oven to 375 F (190 C). Position rack in the centre of the oven. Stir butter in a small saucepan over medium heat until melted and golden, about 3 minutes. Remove from heat. Combine flour, fruit, sunflower seeds, sesame seeds, sugar, baking soda and salt in a large bowl. Stir to blend. Combine buttermilk, molasses and melted butter. Pour over flour in bowl. Stir with a wooden spoon just until flour mixture is moistened. Transfer dough to a floured surface and gently knead until dough comes together. Do not over-knead. Divide dough into 4 logs 10 in x 2 in (25 cm x 15 cm) and gently flatten top of loaves with your palm. Place on a parchment-lined baking sheet leaving a 2 in (5 cm) space in between. Brush with egg white. Bake in preheated oven for 35 minutes. Loaves should be golden and sound hollow when tapped. Cool on a rack. To make into crackers, heat oven to 350 F (180 C). Use a sharp serrated knife to thinly slice each loaf into ¼ inch (.5 cm) slices. Lay out in a single layer on a parchment lined baking sheet and bake until golden and crisp, about 15 to 18 minutes. Rotate baking sheets once during baking. Store in a tightly covered container at room temperature for a few days or freeze.

PAIRS WITH

CASA DOS VINHOS MADEIRA
 Portugal **\$27.57** 101477



PARMESAN PINE NUT LACY WAFERS

MAKES 24 WAFERS

2 cups (500 ml) Parmigiano-Reggiano, shredded
 ½ cup (125 ml) pine nuts
 2 tbsp (30 ml) fresh parsley or basil, minced
 1 tbsp (15 ml) all-purpose flour
 Freshly ground black pepper

Preheat oven to 400 F (200 C). Position rack in the center of the oven. Line a baking sheet with parchment. Combine cheese, pine nuts, parsley, flour and plenty of freshly grated black pepper in a bowl. Stir to blend. Using a tablespoon, mound mixture about 3 inches (8 cm) apart on parchment-lined baking sheet. Flatten each mound slightly to form a 2 inch (5 cm) round. Bake for about 8 minutes or until golden and bubbly. Remove and cool in pan on rack for a few minutes. Carefully remove with a metal spatula to a rack to cool completely. Stir grated cheese mixture before making the next batch to be sure flour is coating shreds evenly. Make ahead and store between layers of waxed paper in a covered container for up to 3 days.

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FLAVOURFUL BOUILLABAISSE

SERVES 6

Stew

¼ cup	(50 ml)	olive oil
2		small leeks, white and light green part only, sliced and washed
1 cup	(250 ml)	white onion, thinly sliced
6		shallots, peeled and thinly sliced
4		garlic cloves, minced
1		small celery root, peeled and diced
1 cup	(250 ml)	dry white wine
½ cup	(125 ml)	white vermouth
1		small fennel bulb, trimmed and sliced
6 cups	(1½ L)	fish stock
1 cup	(250 ml)	water
2		thick sprigs thyme, fresh
2		thick sprigs parsley, fresh
2		bay leaves
		Peel from ½ orange, bitter white pith removed
1 tsp	(5 ml)	saffron, crushed
8 oz	(250 g)	red snapper, skinned and boned, cut into 6 cubes
8 oz	(250 g)	sea bass, skinned and boned, cut into 6 cubes
4 oz	(125 g)	piece smoked black cod
12		large prawns, tail on, shelled and de-veined
6		large scallops
12		small clams, in shells, scrubbed
2		squid tubes with tentacles, sliced
		Sea salt and freshly ground black pepper

Rouille

1		boiled potato, peeled and mashed with a fork
1		whole roasted red pepper, peeled
2		canned chipotle peppers
½ tsp	(2 ml)	liquid from can of chipotle peppers
1		clove garlic, minced
½ tsp	(2 ml)	saffron, crushed
½ tsp	(2 ml)	salt
¼ tsp	(1 ml)	black pepper, freshly ground
½ cup	(125 ml)	olive oil
		Crusty baguette slices

Prepare rouille first and set aside. To prepare rouille, combine mashed potato, red pepper, chipotle peppers and liquid, garlic and seasonings in a blender or a food processor. Whirl until chunky. Continuing to whirl, add oil in a thin steady stream until mixture is very smooth. Add salt and pepper to taste.

To make bouillabaisse, heat oil in a large heavy saucepan. Add leeks, onion, shallots, garlic and celery and sauté until soft. Add wine and vermouth and bring to a boil. Simmer for 2 minutes. Add fennel, fish stock, water, herbs and orange peel. Bring back to a boil and

simmer for about 5 minutes. Stock can be refrigerated at this point and reheated when ready to add seafood and serve. Remove herb sprigs, bay leaves and orange peel. Add fish, prawns, scallops, clams and squid to hot stock. Press gently into stock. Cover and poach in simmering water until fish and scallops are opaque, prawns are pink and clams are open, about 5 minutes. Discard any clams that do not open. Ladle into bowls and serve with crusty baguette and rouille sauce to spoon over soup and bread.

PAIRS WITH

LOUIS LATOUR CHARDONNAY
France **\$18.99** 55533

CHAT EN OEUVE BLANC
France **\$13.99** 893875



MACHÉ GREENS WITH APPLE AND GOAT'S CHEESE "SANDWICHES"

SERVES 4

Salad

2		large gala apples, peel on juice from 1 lemon, freshly squeezed
¼ lb	(125 g)	creamy goat's cheese, plain or herbed
4 cups	(1 L)	maché salad greens

Dressing

2		shallots, peeled and finely minced
2 tbsp	(30 ml)	red wine vinegar
1 tsp	(5 ml)	Dijon mustard
¼ tsp	(1 ml)	granulated sugar
⅓ cup	(75 ml)	olive oil

Core apples and thinly slice into rounds. Dip in lemon juice and blot dry. Spread a layer of goat's cheese on one round and top it with another round of apple. Make 2 apple "sandwich" garnishes for each serving. Set aside. Combine shallots, vinegar, mustard and sugar in a bowl. Whisk in olive oil until emulsified. Place maché greens into a large bowl. Toss with shallot dressing and serve with apple goat's cheese "sandwich" garnish.

PAIRS WITH

SPY VALLEY SAUVIGNON BLANC
New Zealand **\$19.99** 179507

MEZZACORONA RISERVA PINOT GRIGIO
Italy **\$19.99** 329219



LEMON CUSTARD FRUIT TARTS

MAKES 12

Butter Pastry

1 ¼ cups	(300 ml)	all-purpose flour
3 tbsp	(45 ml)	granulated sugar
1 tsp	(5 ml)	baking powder
½ cup	(75 ml)	unsalted butter, chilled then diced
1		large egg
		cold water

Lemon Custard

3 tbsp	(45 ml)	granulated sugar
3 tbsp	(45 ml)	all-purpose flour
1 cup	(250 ml)	2 percent milk
		Finely grated zest of ½ lemon
		large egg yolk

Topping

36		blueberries
12		raspberries
12		green grapes
¼ oz	(7 g)	package of commercial clear glaze powder (or apple jelly)

To make pastry, combine flour, sugar and baking powder in a food processor. Whirl until blended. Add cold butter. Whirl until cornmeal-size pieces form. Add large egg and whirl until dough comes together. If dry, add 1 tbsp cold water. Turn pastry out onto a surface and shape into a ball. Grease small muffin pan. Place pastry between 2 sheets of plastic wrap about 15 x 15 inches (38 x 38 cm) and roll about ¼ inch (.25 cm) thick. Peel wrap off one side and using a 3 inch (8 cm) cookie cutter, cut into circles. Using a spatula, peel rounds off plastic and press into muffin pan.

Preheat oven to 350 F (180 C).

To prepare custard, combine sugar and flour in a small, heavy-bottomed saucepan. Whisk in milk and lemon peel. Stir over medium to medium-high heat until mixture boils and is thickened and smooth. Remove from heat. In a small bowl whisk egg yolk. Gradually whisk about ¼ cup (50 ml) of the hot milk mixture into the yolk, then whisk egg mixture into milk mixture in saucepan. Place pan in a bowl of ice water to chill. Stir occasionally until cool, about 5 to 7 minutes. Pour cooled custard evenly into pastry shells in muffin pan. Bake in centre of oven for 12 to 15 minutes. Remove to a rack to cool completely. Refrigerate. Lemon custard will be thick and well-set after chilling. Garnish each tart with 3 blueberries, 1 raspberry and 1 green grape. Glaze with a commercially prepared powder glaze following package instructions. Alternatively, melt apple jelly in microwave and drizzle over top of tarts to glaze. Refrigerate until ready to serve.

PAIRS WITH

PRIMO AMORE PINOT GRIGIO
Italy **\$12.99** 409797

DR LOOSEN RIESLING QBA
Germany **\$18.99** 599274



WATERCRESS AND ARUGULA SALAD WITH LEMON DRESSING AND PARMESAN

SERVES 4 TO 6

2		bunches fresh watercress sprigs
1 lb	(500 g)	arugula
1		small bunch endive leaves
½ cup	(125 ml)	lemon flavoured vinegar
1 tsp	(5 ml)	granulated sugar
¼ tsp	(1 ml)	sea salt
		freshly grated black pepper to taste
1 cup	(250 ml)	basil-flavoured olive oil
4 to 6		cherry tomatoes, roasted
½ cup	(125 ml)	freshly grated Parmesan

Wash greens and blot dry with paper towel. Place in a large bowl. In a deep narrow bowl combine lemon juice, sugar, salt and pepper. Whisk to blend. Continuing to whisk, adding oil in a thin steady stream until blended and thickened. Drizzle just enough dressing over greens to lightly coat. Refrigerate extra dressing for another serving. Serve salad on a platter with roasted cherry tomatoes and sprinkled with Parmesan. Add croutons if you wish.

PAIRS WITH

Craggy Range Sauvignon Blanc
New Zealand **\$36.99** 614420

Moët & Chandon Brut Imperial
France **\$65.00** 453084



SPRING SALMON AND MOREL MUSHROOM SALAD

SERVES 4

Morel Salad

1 ¼ cups	(300 ml)	Marsala wine
5 oz	(150 g)	fresh morel mushrooms, sliced
2 tbsp	(30 ml)	olive oil
2 tbsp	(30 ml)	unsalted butter
¼ lb	(125 ml)	fresh asparagus spears, blanched
¼ lb	(125 g)	petit peas, blanched
1 ½ tbsp	(22 ml)	shallots, minced
2 tbsp	(30 ml)	fresh chives, minced

Salmon Filets

4 5-oz	(140 g)	salmon filets, boned, skin on
2 tbsp	(30 ml)	olive oil
1 tbsp	(15 ml)	unsalted butter
		salt and freshly ground black pepper

Gnocchi

1 cup	(250 ml)	potato gnocchi
2 tbsp	(30 ml)	unsalted butter
		fresh pea shoots

Cook Marsala in a small saucepan until reduced to ½ cup (75 ml). Remove and bring to room temperature. Sauté mushrooms in 2 tbsp (30 ml) oil and 2 tbsp (30 ml) butter until pale golden. Cut blanched asparagus into diagonal pieces and halve, lengthwise. Add to mushrooms along with blanched peas, shallots and chives. Set aside. Preheat oven to 425 F (220 C). Season salmon filets with salt and pepper. In an oven-safe skillet, heat 2 tbsp (30 ml) oil and 1 tbsp (15 ml) butter until bubbly. Place a filet, skin side down, in pan and sear until golden and slightly crisp. Turn filet and place skin-side up on a parchment-lined baking sheet. Repeat with remaining filets. Then place filets in the preheated oven and bake for 7 to 10 minutes. Salmon should still be a little rare in the centre. While salmon is baking, quickly sauté gnocchi in remaining butter just until piping hot and pale golden. To serve, toss mushroom mix with Marsala wine reduction. Serve salmon filets in the middle of a ring of morel salad studded with sautéed gnocchi and garnish with fresh pea shoots.

PAIRS WITH

Louis Roederer
France **\$68.00** 268771

Petaluma Chardonnay
Australia **\$35.98** 117366



LEMON CURD CITRUS CONFIT, ALMOND CREAM, LEMON ICE CREAM

Pastry

½ cup	(125 ml)	unsalted butter
½ cup	(125 ml)	sugar
3		egg yolks
¼ tsp	(1 ml)	salt
2 tsp	(10 ml)	baking powder, sifted
¾ cup	(175 ml)	all-purpose flour, sifted

Cream butter and sugar together, slowly add the yolks. Add flour, salt and baking powder and mix just until combined. Chill. Roll to desired thickness, line tart mold and bake until golden brown at 325 F (170 C).

Almond Cream

½ cup	(125 ml)	butter
½ cup	(125 ml)	almond flour, sifted
½ cup	(125 ml)	icing sugar, sifted
3		eggs

Sift almond flour and icing sugar. Cream the butter with the eggs, add all dry sifted ingredients. Stir until smooth.

Lemon Confit

2		whole lemons, washed and sliced, seeds removed
¾ cup	(175 ml)	granulated sugar
1 ½ cups	(375 ml)	water

In a medium saucepan, cover sliced lemons with cold water and gently bring to a boil. Drain and discard water. Repeat this step once more. Meanwhile, prepare a syrup with the sugar and 1 ½ cups (375 ml) water. Combine blanched lemons and the syrup and gently cook over low heat, reducing until the lemon is slightly translucent. Allow to cool, chop and use.

Lemon Curd

3		egg yolks
3		eggs
¾ cup	(175 ml)	granulated sugar
½ cup	(125 ml)	lemon juice
½ cup	(125 ml)	butter

In a stainless steel pot, whisk eggs, egg yolks and sugar. Add lemon juice and cook as a crème anglaise over low heat. Gradually add butter and emulsify. Strain, cover with plastic wrap and refrigerate.

Lemon Ice Cream

4 cups	(1 L)	cream
1 ½ cups	(375 ml)	sugar
10		egg yolks
4		lemons, zest and juice only

Heat the cream with the lemon zest and steep for 5 min. Whisk yolk and sugar and temper with some hot cream. Mix the yolk mixture with remaining cream and cook as a crème anglaise. Strain and refrigerate overnight. The next day add the lemon juice and churn in an ice cream machine.

Final assembly

Fill tart shells half way with almond cream and bake at 325 F (170 C) until brown, around 10-12 minutes. Let cool, then fill with lemon curd. Sprinkle with sugar and caramelize with a kitchen torch. Garnish with lemon confit and finish with a quenelle of lemon ice cream.

Optional garnishes

Dark chocolate shavings or sticks, vanilla marshmallows, pea shoots.

PAIRS WITH

Château Dereszla Tokaji
France **\$46.97** 285643 500 ml

Château Patarrieu
France **\$21.98** 448944 375 ml



ANTIPASTO PLATTER WITH WINE POACHED FIGS

SERVES 6

Poached Figs

6		dried black figs
½ cup	(125 ml)	Zinfandel or other dry, red wine
6		large kalamata olives
6 oz	(150 g)	provolone cheese
6		bamboo skewers

Antipasto Platter

		coarse chunks of Parmigiano Reggiano cheese
1 cup	(250 ml)	marinated grilled artichokes, quartered
½ cup	(125 ml)	marinated button mushrooms
½ cup	(125 ml)	macadamia nuts, toasted
½ cup	(125 ml)	roasted red pepper, cut into strips
¼ lb	(125g)	prosciutto, shaved
		fresh radishes, lightly tossed in soft butter and sea salt
		assorted crackers and crostini

Simmer wine and figs over medium heat for 10 minutes or until figs plump. Remove from heat, drain and cool. Cut provolone into 6 pieces. To assemble, thread a fig, olive and 2 pieces of cheese onto each skewer. Arrange on a large platter along with remaining ingredients. Serve with crackers and crostini.

PAIRS WITH

RUFFINO IL DUCALE 2004

Italy **\$17.99** 872572

RÉSERVE PERRIN CÔTES DU RHÔNE ROUGE 2006

France **\$16.99** 363457



PRAWN SKEWERS WITH LIME MARINADE

SERVES 6

12		bamboo skewers
24		large tiger prawns, shelled, tail intact
½ cup	(125 ml)	white onion, chopped
2 tbsp	(15 ml)	lime juice, freshly squeezed
1 tbsp	(15 ml)	canola oil
1 tbsp	(15 ml)	fresh ginger, peeled and minced
1 to 2 tsp	(5 to 10 ml)	jalapeño pepper, minced
1 tsp	(5 ml)	lime zest, grated
1		clove garlic, minced
		lime wedges

Rinse prawns, pat dry and place in a re-sealable bag. In a blender combine all remaining ingredients except lime wedges. Whirl until smooth. Pour over prawns, seal and turn bag to coat prawns. Refrigerate up to 4 hours. Soak 12 6-inch (15 cm) bamboo skewers in water for 20 minutes. Preheat gas grill to medium-high. Thread 2 prawns onto each skewer. Discard marinade. Brush grill with oil and place prawns on grill. Cook until prawns are evenly pink, 1½ to 2 minutes per side. Divide skewers among six plates and serve warm with grilled lime wedges.

PAIRS WITH

NK'MIP CELLARS CHARDONNAY 2007

BC VQA **\$15.99** 626408

CAPE JAFFA UNWOODED CHARDONNAY 2008

Australia **\$23.00** 536565



SPRING VEGETABLE RAGOÛT WITH PEPPER-PARMESAN CROSTINI

SERVES 6

Crostini

12 ¼-inch	(.5 cm)	thick diagonal baguette slices
1 tbsp	(15 ml)	olive oil
¼ cup	(50 ml)	Parmesan cheese, shredded
		freshly ground black pepper

Ragoût

3 tbsp	(45 ml)	butter
1 tbsp	(15 ml)	olive oil
1		large leek, white and light green tops included, thinly sliced and rinsed
1 tsp	(5 ml)	fresh garlic, minced
4 cups	(1 L)	vegetable broth
1 cup	(250 ml)	baby carrots, quartered lengthwise
2 cups	(500 ml)	frozen edamame beans, thawed and shelled
10		stalks asparagus spears, fresh, trimmed and cut into 1 inch (2.5 cm) diagonal slices
2 cups	(500 ml)	Swiss chard, thinly sliced
½ cup	(125 ml)	mixed fresh herbs such as basil, parsley, chervil, tarragon and chives, minced
1 cup	(250 ml)	fresh sugar-snap peas, halved crosswise
		kosher salt
		freshly ground black pepper

To make crostini, brush baguette slices with 1 tablespoon (15 ml) olive oil. Sprinkle with Parmesan and toast in a 350 F (180 C) oven until golden and cheese is bubbly, about 5 minutes. Remove and cool. Sprinkle generously with pepper. Set aside.

To make ragoût, melt 1 tbsp (15 ml) butter and 1 tbsp (15 ml) oil in a deep saucepan. Add leek and sauté over medium heat until soft, about 4 minutes. Add garlic and sauté until fragrant, about 1 minute. Stir in broth and carrots and cook until carrots are crisp-tender, about 5 minutes. Stir in edamame beans, asparagus and Swiss chard. Cover and cook until crisp-tender, about 5 minutes. Stir in herbs and snap peas and heat through. Add the remaining 2 tbsp (30 ml) butter, 1 tbsp (15 ml)

at a time, stirring gently. Season with salt and pepper, divide among 6 bowls and top each with 2 crostini.

PAIRS WITH

HUGEL PINOT BLANC 2005

France **\$19.99** 86264

PFAFFENHEIM RIESLING 2007

France **\$16.99** 612127



CHOCOLATE SOUFFLÉS AND STRAWBERRIES

SERVES 6

4 oz	(125 g)	butter and sugar to coat ramekins
		70 percent bittersweet chocolate, chopped
1 tbsp	(15 ml)	unsalted butter
3 tbsp	(45 ml)	milk
1		large whole egg, at room temperature, separated
1		large egg white, at room temperature
¼ tsp	(pinch)	cream of tartar
3 tbsp	(45 ml)	granulated sugar
1 cup	(250 ml)	strawberries, sliced
1 tbsp	(15 ml)	granulated sugar

Preheat oven to 375 F (190 C) and position oven rack in the lower third. Butter and sugar bottom and sides of 6 4-oz (125 ml) ramekins. Place chocolate, butter and milk in a double boiler over simmering water. Stir until chocolate is melted and mixture is smooth and very warm. Remove and whisk in egg yolk. In a clean, dry mixing bowl combine 2 egg whites and cream of tartar. Beat with an electric mixer until soft peaks form. Gradually beat in 3 tbsp (45 ml) sugar until egg whites are stiff but not dry. Stir ¼ of the egg white into chocolate, then fold in the remaining egg white. Divide mixture evenly among prepared ramekins. (Soufflés may be covered and refrigerated up to 2 days, then baked directly from the refrigerator). Just before baking, toss sliced berries in a bowl with 1 tbsp (15 ml) sugar. Set aside to marinate. Place soufflés on a baking sheet. Bake until they rise and crack on top and a toothpick inserted in the centre shows a little moist batter, about 9 to 12 minutes. Immediately transfer each ramekin to a serving plate, garnish with strawberry slices and a dusting of sugar.

PAIRS WITH

COCKBURN'S LATE BOTTLED VINTAGE PORT 2001

Portugal **\$25.99** 156851

DOW'S LATE BOTTLED VINTAGE PORT 2003

Portugal **\$24.99** 533364



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Eggs recipes from page 82



ROASTED GARLIC PASTA WITH QUAIL EGGS AND PARMESAN

SERVES 4

1		head garlic
2 tbsp	(30 ml)	water
1 tsp	(5 ml)	olive oil
8		quail eggs
8 oz	(225 g)	spaghettini
½ cup	(125 ml)	whipping cream
2 tbsp	(30 ml)	mixed fresh herbs such as basil, parsley, oregano and chives, minced
½ cup	(125 ml)	Parmesan cheese, freshly grated
		sea salt
		freshly ground black pepper

Preheat oven to 350 F (180 C). Shave the top from the garlic, exposing cloves, and place in a small foil pan. Drizzle top with olive oil and pour water around garlic. Place in oven and bake for 30 to 40 minutes or until cloves are soft. In a bowl, pop cloves from skins and mash. Set aside and keep warm. Cook the eggs in boiling water for 30 seconds. Drain and slightly cool before peeling. Add pasta to a large pot of boiling salted water and cook for 4 to 5 minutes or until al dente. Drain but do not rinse and return to the pan. Add cream, roasted garlic, herbs and Parmesan. Toss gently to coat. Add salt and pepper to taste and serve topped with halved quail eggs.

PAIRS WITH

TATtingER BRUT RESERVE

France **\$59.73** 457713

PIERRE SPARR PINOT GRIS

France **\$20.01** 31724

YELLOW TAIL RIESLING

Australia **\$12.99** 106757



MILE HIGH QUICHE

SERVES 8

Crust

6		sheets phyllo
½ cup	(75 ml)	unsalted butter, melted
¼ cup	(50 ml)	Asiago cheese, grated

Filling

3½ cups	(825 ml)	mushrooms, such as Crimini and shiitake, thinly sliced
2 tbsp	(30 ml)	unsalted butter
¾ cup	(175 ml)	Asiago cheese, grated
8		fresh asparagus spears, trimmed and blanched
2 tbsp	(30 ml)	fresh dill, chopped
8		large eggs

2½ cups (625 ml) 10 percent table cream
 ½ tsp (2 ml) sea salt
 freshly ground black pepper

Roll out sheets of phyllo and cover with a damp cloth. Brush one sheet at a time generously with butter and cut into 4 squares. Press and layer into the bottom and up the sides of an 8-in (20 cm) springform pan. Repeat with remaining sheets, cutting and folding to fit. Brush the top generously to seal. Sprinkle with ¼ cup (50 ml) grated Asiago cheese. To make filling, melt butter and sauté sliced mushrooms until soft and edges turn golden, about 20 minutes, stirring often. Remove from heat and cool. Preheat oven to 375 F (190 C). Spread cooled mushrooms over phyllo crust and scatter with ¾ cup (175 ml) cheese. Arrange blanched asparagus spears in a basket weave pattern on top and sprinkle with dill. Whisk eggs in a large bowl, stir in cream, salt and pepper until blended. Gently pour over top of the mushrooms and asparagus. Place springform pan on a large baking sheet lined with parchment and bake in centre of the oven for 50 to 60 minutes. Cover loosely with foil if edges are getting too dark. Remove and rest on a rack for 15 minutes. Remove the sides of pan, cut into wedges and serve. Can be made ahead and refrigerated overnight. Reheat in a 350 F (180 C) oven until piping hot.

PAIRS WITH

DUCK POND PINOT NOIR
 USA \$29.99 427872

PIERRE SPARR RIESLING
 France \$18.01 23309

MIRASSOU RIESLING
 USA \$14.99 107532



**RISOTTO EGGS BENNY WITH
 BEARNAISE SAUCE**

SERVES 8

Risotto Cakes

3 tbsp	(45 ml)	unsalted butter
1 tbsp	(15 ml)	vegetable oil
2 tbsp	(30 ml)	cooking onion, minced
1 ½ cups	(375 ml)	arborio rice
4 to 5 cups	(1L to 1.25L)	chicken stock, heated
½ cup	(75 ml)	Parmesan, freshly grated
1 tbsp	(15 ml)	fresh basil, finely shredded
½ tsp	(2 ml)	salt
1 tsp	(5 ml)	vegetable oil
4 oz	(125 g)	cold smoked salmon, thinly shaved

4

Bearnaise Sauce

3		egg yolks
2 tbsp	(30 ml)	lemon juice, freshly squeezed
⅛ tsp	(.5 ml)	salt
½ cup	(125 ml)	unsalted butter, diced
2 tsp	(10 ml)	tarragon, minced

Heat 1 tbsp (15 ml) butter and oil in a large, heavy-bottomed saucepan. Add onion and sauté over medium heat until soft. Stir rice into pan to coat with butter and oil. Gradually stir in warm stock, one ladle at a time. Wait until almost absorbed before adding the next ladle. When rice is tender but still firm, stop adding stock. Rice should be moist and creamy, but not runny and should take about 30 minutes to cook. Remove from heat and stir in Parmesan, remaining butter, basil and salt. Set aside and cool, stirring occasionally. When cool enough to handle, spoon into 8 2½-in x 1¼-in (6cm x 3 cm) ring molds or use your hands to shape into patties. To serve, place on a baking sheet in a 350 F (180 C) oven to warm for 15 to 20 minutes or lightly brown in a skillet until hot. Remove from the heat and keep warm.

Prepare sauce by placing egg yolks, lemon juice and salt in a blender. Cover and whirl for about 5 seconds. Place butter in a measuring cup and melt in microwave until hot. Setting blender on high, gradually drizzle hot butter into yolks in a thin steady stream. Whirl in tarragon with a short pulse. Place warmed risotto cakes on individual plates and top each with spinach leaves, thin slices of smoked salmon, egg slices and a generous drizzle of sauce. Serve with fresh tomatoes and steamed asparagus on the side.

PAIRS WITH

ROBERT MONDAVI NAPA CHARDONNAY
 USA \$33.99 258186

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The Stinking Rose recipes from page 90



SMASHED CREAMERS WITH GARLIC CHIPS

SERVES 4 TO 6 AS A SIDE DISH

2 lbs (1 kg) red potatoes, cut in even sized chunks
 ½ cup (125 ml) butter
 4 to 6 large garlic cloves, thinly sliced
 salt and fresh ground pepper

Cover potatoes with cold salted water in a pot and bring to a boil. While potatoes are cooking, melt butter in a small skillet. Add garlic and sauté for about 5 to 7 minutes, or until golden. Simmer potatoes for 10 to 15 minutes or until tender. Drain well, leave in pot and shake pot, uncovered, over warm burner or very low heat to dry out potatoes. Season potatoes with salt and pepper to taste. Mash coarsely with a fork, leaving lots of texture. Strain butter over potatoes, reserving garlic chips. Gently combine butter with potatoes. Serve potatoes scattered with reserved garlic.



FORTY CLOVE CHICKEN

SERVES 4

1 40 frying chicken, cut in pieces
 cloves fresh garlic (leave skins on)
 ½ cup (125 ml) dry white wine
 ¼ cup (50 ml) dry vermouth
 ¼ cup (50 ml) olive oil
 4 celery stalks, cut into 1-in (2.5 cm) pieces
 1 tsp (5 ml) oregano
 2 tsp (10 ml) dry basil
 2 sprigs rosemary
 1 pinch of dry chili flakes
 1 lemon
 salt and pepper to taste

Place chicken into shallow baking pan, skin side up. Sprinkle all ingredients evenly over chicken. Squeeze juice from lemon over chicken. Cut remaining lemon into pieces and spread throughout pan. Cover with foil

and bake at 375 F (190 C) for 40 minutes. Remove foil and bake an additional 15 minutes to brown.

PAIRS WITH

HENRI BOURGEOIS LES BARONNES SANCERRE
 France \$31.00 542548

CHANSON POUILLY FUISSÉ
 France \$39.99 358630

LANSON BRUT ROSÉ
 France \$64.99 172130



EGGPLANT IN GARLIC SAUCE

SERVES 4 TO 6 AS PART OF A DINNER

3 medium Chinese eggplants
 3 tbsp (45 ml) chili garlic sauce
 1 tbsp (15 ml) light soy sauce
 2 tbsp (30 ml) Chinese red rice vinegar
 2 tbsp (30 ml) Shao Hsing rice cooking wine or dry sherry

1 tbsp (15 ml) sugar
 7 tbsp (105 ml) vegetable oil
 ½ lb (170 g) lean ground pork
 ½ small cooking onion, finely chopped

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2 tbsp (30 ml) garlic, finely minced
 2 tbsp (30 ml) fresh ginger, finely minced
 ½ cup (125 ml) green onions, chopped
 1 tsp (5 ml) cornstarch mixed with 2 tbsp (30 ml) water
 ⅔ cup (150 ml) cold water

Remove the stem and trim the ends from eggplants. Cut unpeeled eggplants into ½-in x 2½-in (1 cm x 6 cm) strips. In a small bowl, mix together the garlic chili sauce, soy sauce, red vinegar, rice wine or sherry, sugar and ⅔ cup (150 ml) cold water.

Heat a large, flat bottom wok or skillet over high heat until hot but not smoking. Add 3 tbsp (45 ml) vegetable oil and half the eggplant, stir-fry for 2 minutes or until eggplant starts to brown and soften. Transfer to a warm plate and repeat with the remaining eggplant and 3 tbsp (45 ml) oil, transferring to the plate with the first batch.

Add the remaining 1 tbsp (15 ml) of oil and heat the wok to high. Add the pork, onion, garlic and ginger and stir-fry about 1 minute or until golden and fragrant. Return the eggplant to the wok. Restir the chili sauce mixture and add to the wok. Bring to a boil over high heat. Reduce heat to medium, cover and cook 5 to 8 minutes or until the eggplant is just tender. Add cornstarch mixture and stir in green onions and stir-fry until sauce thickens.



STIR-FRIED SHRIMP IN GARLIC SAUCE

SERVES 4 AS PART OF A DINNER

1 tbsp (15 ml) salt
 1 lb (500 g) large shrimp, peeled and de-veined
 ⅓ cup (75 ml) chicken broth
 2 tsp (10 ml) Shao Hsing rice wine or dry sherry
 1 ½ tsp (7 ml) light soy sauce
 1 ½ tsp (7 ml) cornstarch
 1 tsp (5 ml) sugar
 ¼ tsp (1 ml) ground white pepper
 1 tbsp (15 ml) vegetable oil
 2 tbsp (30 ml) garlic, minced
 1 tsp (5 ml) ginger, minced
 2 green onions, chopped into ½-in (1 cm) pieces
 2 cups (500 ml) cold water

In a large bowl combine 2 cups (500 ml) cold water and 1 tbsp (15 ml) salt. Add shrimp and let sit for 5

minutes. Rinse shrimp under cold water and drain on several sheets of paper towel and pat dry. In a small bowl combine the broth, rice wine (or sherry), soy sauce, cornstarch, sugar and pepper.

Heat a flat bottomed wok or large skillet over high heat until a bead of water bounces and vaporizes within 1 to 2 seconds of contact. Swirl in the oil and add the shrimp. Stir-fry for 1 minute or until the shrimp just start to turn pink. Add the garlic and ginger and stir-fry for 1 minute. Stir the cornstarch mixture and add to the wok. Bring to a boil. Stir-fry until the shrimp has just cooked through and the sauce has thickened, 30 seconds to 1 minute. Stir in green onions. Serve immediately.

PAIRS WITH

ZED SAUVIGNON BLANC

New Zealand **\$16.99** 454314

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Cookies and Cream recipes from page 100



GINGER CRACKLES WITH VANILLA FROSTING

MAKES 34 COOKIES

2 cups	(500 ml)	all purpose flour
2 tsp	(10 ml)	baking soda
2 tsp	(10 ml)	ground ginger
1 tsp	(5 ml)	cinnamon
¼ tsp	(1 ml)	salt
½ cup	(125 ml)	butter, at room temperature
½ cup	(125 ml)	granulated sugar
1		large egg
¼ cup	(50 ml)	molasses
½ cup	(75 ml)	crystallized ginger
½ cup	(75 ml)	demerara sugar
1 cup	(250 ml)	prepared vanilla frosting

Preheat oven to 350 F (180 C). Line baking sheets with parchment. Combine flour, baking soda, ginger, cinnamon and salt in a bowl. Stir to blend. Combine butter and sugar in a large mixing bowl. Beat with an electric mixer fitted with a paddle until mixture is smooth. Beat in egg and molasses until blended. Add dry ingredients and beat on low speed until blended and dough pulls away from the sides. Add crystallized ginger and beat in at low speed just until mixed in. Taking a tbsp (15 ml) at a time, shape dough into 1 inch (2.5 cm) balls. Roll in demerara sugar and place 1 ½ in (3 cm) apart on baking sheets. Bake until cookies are puffed and firm and surface shows cracks, about 12 to 14 minutes. The surface cracks should look a bit moist. Remove. Cool in pan on rack for a few minutes before removing cookies to a rack to cool completely. To make a cookie sandwich, use a knife to spread ¼ inch (.5 cm) vanilla frosting on the underside of one cookie and place the bottom of another cookie firmly against it. Store in a tightly covered container at room temperature for several days or freeze.

PAIRS WITH

WILD AFRICA CREAM

South Africa **\$24.75** 226373

FEENEY'S IRISH CREAM

USA **\$22.20** 338681



BUTTERY LEMON ALMOND SABLES

MAKES 34 COOKIES

1 cup	(250 ml)	cold, unsalted butter, cut into ½ inch (1 cm) pieces
½ cup	(125 ml)	granulated sugar
½ tsp	(2 ml)	salt
2 cups	(500 ml)	all purpose flour
1 cup	(250 ml)	finely ground almonds or almond meal
		finely grated zest from 1 lemon



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Preheat oven to 300 F (150 C). Combine butter, sugar and salt in a large mixing bowl. Beat with an electric mixer fitted with a paddle at low speed just until butter and sugar are combined but not completely smooth. Add remaining ingredients and continue to beat at low speed just until dough begins to pull away from the sides of bowl, about 2 minutes. Roll out dough on a lightly floured surface to about ¼ or ½ inch (.5 to .25 cm) thick. Cut into shapes using a 2 inch (5 cm) cookie cutter. Press scraps together, roll out and cut out more cookies. Place ½ inch (1 cm) apart on parchment-lined baking sheets. If dough feels too sticky, refrigerate for 30 minutes and roll. Bake cookies for 30 minutes or just until pale golden. Rotate baking sheets halfway through. Cool in pan on rack for a few minutes before removing cookies to a rack to cool completely.

PAIRS WITH

BAJA ROSA

USA **\$25.60** 519496

STARBUCKS CREAM

Canada **\$26.45** 896001



CLASSIC OATMEAL CRUNCH WITH CHOCOLATE CHUNKS

MAKES 48 COOKIES

1 cup	(250 ml)	unsalted butter, at room temperature
¾ cup	(175 ml)	light brown sugar
½ cup	(125 ml)	granulated sugar
1		large egg
1 tsp	(5 ml)	vanilla
1½ cups	(375 ml)	all-purpose flour
1½ cups	(375 ml)	large flake oatmeal
¾ cup	(175 ml)	semi-sweet shredded coconut
1 tsp	(5 ml)	baking soda
½ tsp	(2 ml)	salt
1 cup	(250 ml)	dark chocolate chunks, chopped
¾ cup	(175 ml)	lightly toasted walnuts, chopped

Preheat oven to 350 F (180C). Combine butter and sugars in a large mixing bowl. Beat with an electric mixer until mixture is smooth. Beat in egg and vanilla until blended. Combine flour, oatmeal, coconut, soda and salt in a bowl. Stir to blend. Gradually beat as much as you are able into butter mixture. Work in remaining dry ingredients by hand. Mix in chocolate and walnuts until evenly blended. Drop by 1 tbsp (15 ml) onto parchment-lined baking sheet about 1½ inches (3 cm) apart. Flatten slightly with your palm. Bake in centre of oven for 12 minutes or until cookies are golden. Remove. Cool in pan on rack for a few minutes before removing cookies to a rack to cool completely. Store in a tightly covered container at room temperature for several days or freeze. Alternately, cookie dough can be rolled in a cylinder and wrapped tightly and frozen for up to 3 months. To bake, thaw dough and proceed as above.

PAIRS WITH

BAILEYS MINT CHOCOLATE IRISH CREAM

Ireland **\$29.45** 555763

BAILEYS WITH A HINT OF COFFEE

Ireland **\$29.45** 460485

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SUNDAY, MARCH 8 — 12:00 - 4:00 PM

Celebrate St. Patrick's Day with Rickard's

39th & Cambie Tasting Room Event *Complimentary*
Erin Go Blagh! Enjoy appetizers by The Keg as you sample Rickard's Taster's Pack. Watch Celtic dancers perform live!

THURSDAY, MARCH 12 — ALL DAY

Dining Out For Life 2009

Participating Lower Mainland Restaurants
Each eatery will donate 25% of their March 12th revenue towards AIDS charities A Loving Spoonful and Friends For Life.
www.diningoutforlife.com/vancouver

THURSDAY, MARCH 12 — 3:30 - 6:30 PM

Gray Monk Winemaker's Tasting

39th & Cambie Tasting Room Event *Complimentary*
Meet George & Trudy Heiss, founders of one of BC's oldest wineries. Sample Gray Monk wines along with cuisine by one of Kelowna's top chefs, Chef Willi of the winery's Grapevine Restaurant.

FRIDAY, MARCH 13 — 5:00 - 8:00 PM

Carolans Presents Irish Warmth

39th & Cambie Tasting Room Event *Complimentary*
Try some Irish Cream this St. Patrick's Day! Taste smooth, creamy Carolans and enjoy Irish music and appetizers.

SATURDAY, MARCH 14 — 2:00 - 5:00 PM

Taste True Irish Spirit with Jameson

39th & Cambie Tasting Room Event *Complimentary*
Meet John Molloy, Jameson brand ambassador, for an educational tasting of this fine Irish dram.

Other dates & times:

FRIDAY, MARCH 13 — 5:00 - 8:00 PM

Westwood Centre Signature

SUNDAY, MARCH 15 — 2:00 - 5:00 PM

Fort Street Signature

THURSDAY, MARCH 19 — 3:00 - 6:00 PM

Hardy's Stamp Collection Unveiled

39th & Cambie Tasting Room Event *Complimentary*
Start building your own Stamp collection and discover the flavours of Australia!

FRIDAY, MARCH 20 — 5:00 - 8:00 PM

Refresh Yourself With Okanagan Springs

39th & Cambie Tasting Room Event *Complimentary*
Get a fresh start on Spring as you sample Okanagan Springs' Pale Ale and 1516 brews and enjoy complimentary appetizers.

SATURDAY, MARCH 21 — 12:00 - 3:30 PM

Okanagan: On The Plate, In The Glass

39th & Cambie Tasting Room Event *Complimentary*
Celebrate the Okanagan's bounty! Road 13 Vineyards' winemaker Michael Bartier and celebrity Chef Ned Bell of Cabana Grille present tantalizing Okanagan-inspired food and wine pairings. Tune in to TALK 1410 AM from 12:00 - 1:00 PM to hear Anthony Gismondi & Kasey Wilson live at this event!

MONDAY, MARCH 23 — SUNDAY, MARCH 29 — MULTIPLE EVENTS

Vancouver Playhouse International Wine Festival

This year marks the 31st annual Playhouse fundraiser, showcasing beautiful BC as the theme wine region, and Pinot(s) as the theme varietal! One of North America's biggest wine events.

Tickets & Information: 604-873-3311
or www.playhousewinefest.com

THURSDAY, MARCH 26 — 3:00 - 7:00 PM

Celebrate the Junos with Big Rock Brewery

39th & Cambie Tasting Room Event *Complimentary*
Vancouver hosts the Juno Awards on March 29th. Taste Big Rock, the Junos' official beer, and meet the following bands: Portal, Ryan McMahon, John Wort Hannam, Souls In Rhythm, and The Matt Blais Connection.

SATURDAY, MARCH 28 — 2:00 - 5:00 PM

Shake It Up with Cazadores Tequila

39th & Cambie Tasting Room Event *Complimentary*
Sip on premium Tequila cocktails by Team Cazadores while you enjoy sizzling Mexican appetizers.

MONDAY, MARCH 30 — 5:00 PM - 11:00 PM

BC Restaurant Hall of Fame Gala

\$200 per person; \$2,500 for a table of 8 plus valet
Wine and dine at the 5th annual BC Restaurant Hall of Fame gala. Who will be this year's inductees into local food and hospitality lore?

Tickets & Information: 604-628-9547 or www.bcrfa.org

APRIL

FRIDAY, APRIL 3 — 3:00 - 7:00 PM AND

SATURDAY, APRIL 4 — 2:00 - 6:00 PM

Tea Off with McWilliam's Hanwood Estates

39th & Cambie Tasting Room Event *Complimentary*
Swing over to this tasting of McWilliam's Hanwood wines and try some Callaway golf products while sampling complimentary appetizers.
See online for more locations and dates for this event.

FRIDAY, APRIL 10 — 1:00 — 5:00 PM

SATURDAY, APRIL 11 — 2:00 - 5:00 PM

[yellow tail] Tasting: Save Every Drop!

39th & Cambie Tasting Room Event *Complimentary*
Enjoy a [yellow tail] tasting with complimentary appetizers. Learn about [yellow tail]'s water conservation initiatives and how to make a difference in your own backyard!

FRIDAY, APRIL 17 — 2:00 — 6:00 PM

360 Vodka Eco-Lounge

39th & Cambie Tasting Room Event *Complimentary*
Come and learn some delicious Earth-friendly cocktail recipes using 360 Vodka, and taste a range of "green," organic appetizers.

SATURDAY, APRIL 18 — 1:00 - 3:00 PM

Step Into Spring with Canadian Club

39th & Cambie Tasting Room Event *Complimentary*
Taste the smooth flavour of Canadian Club rye whisky, ideal for mixing into your favourite springtime refreshment.

SATURDAY, APRIL 18 — 9:30 AM - 5:30 PM

One Day Wine Foundation Course

Join James Cluer, MW, for this one-day course on the fundamentals of tasting and enjoying the world of vino. Essential skill-building for the budding wine aficionado/hobbyist!

Registration & Information: www.finevintagetd.com
Advanced classes also available; details online

SUNDAY, APRIL 19 — 2:00 — 4:00 PM

Crown Royal Canadian Whisky Seminar

39th & Cambie Tasting Room Event *Complimentary*
(Seating is limited. Register by e-mail: kris.steed@diageo.com)
Experience a flight of the entire Crown Royal Family of Canadian whiskies in this formal sit-down educational seminar.

TUESDAY, APRIL 21 — 6:30 - 9:00 PM

**Naramata Bench Wineries
Spring Release Party**

Be the first to taste the Best of the Bench Spring Wine Release. Meet winemakers and enjoy tastings, food pairings, and auction offerings.

Tickets & Information: www.naramatabench.com

FRIDAY, APRIL 24 — 4:00 - 7:00 PM

Our PCs' Top Ten Spring Wines

39th & Cambie Tasting Room Event *Complimentary*
Join our Product Consultants as they pour you their Top Ten wines for Spring! From parties to dinners to hostess gifts, our PCs have got a perfect selection for you.

SATURDAY, APRIL 25 — 2:00 - 5:00 PM

**Experience the Botanicals of
Bombay Sapphire**

39th & Cambie Tasting Room Event *Complimentary*
Learn about the 10 aromatic ingredients responsible for Bombay Sapphire's complex flavour. Can you detect all 10 botanicals in this gin?

SUNDAY, APRIL 26 — TIME WILL BE POSTED ONLINE

A Taste of Dos Equis

39th & Cambie Tasting Room Event *Complimentary*
Sample this refreshing Mexican beer along with sizzling hors d'oeuvres.

WEDNESDAY, APRIL 29 — DOORS AT 5:30 PM

Burnaby's "Empty Bowls Project" Gala

\$50.00 per person
The Executive Chefs of Horizons, The Pear Tree, The Hilton Metrotown, Valley Bakery, and Hart House are sure to surprise and delight at this fundraiser that will help feed the hungry in Burnaby.

Tickets via Shadbolt Centre for the Arts: 604-205-3000
Information: 604-664-8849 or
www.burnabyemptybowls.blogspot.com

THURSDAY, APRIL 30 - SATURDAY, MAY 9 — MULTIPLE EVENTS

Okanagan Spring Wine Festival

Celebrating the beginning of the new harvest and the best of the Okanagan's culinary tourism, don't miss out on this chance to taste fine local wines!

www.owfs.com

MAY

FRIDAY, MAY 1 — 2:00 - 5:00 PM

Corona Cinco De Mayo Celebration

39th & Cambie Tasting Room Event *Complimentary*
Salud! Refresh yourself the Mexican way with Corona and Negra Modelo beers, paired with appetizers by Las Margaritas, and enjoy authentic Mariachi entertainment!
Other dates & times:

FRIDAY, MAY 9 — 2:00 - 5:00 PM at Langley Signature

FRIDAY, MAY 16 — 2:00 - 5:00 PM at Park Royal Signature

FRIDAY, MAY 23 — 2:00 - 5:00 PM at Meadowtown Signature

FRIDAY, MAY 30 — 2:00 - 5:00 PM at Highgate Village Signature

SATURDAY, MAY 2 — TIME WILL BE POSTED ONLINE

**Margarita Mixology with
Grand Marnier and Cuervo**

39th & Cambie Tasting Room Event *Complimentary*
Do you know how to prepare a thirst-quenchingly good Margarita? Join Emily Patterson, Brand Ambassador for Grand Marnier, as she demonstrates her tried-and-true recipe.

SATURDAY, MAY 2 — MULTIPLE EVENTS

Roll Out the Barrels!

Taste the future! Naramata Bench Winemakers open their cellars and barrels for guided tastings of future releases. Take part in this time honored wine-making tradition and savor the promise of years to come.

Tickets & Information: www.naramatabench.com

SUNDAY, MAY 3 — TIME WILL BE POSTED ONLINE

Don Julio Premium Tequila Tasting

39th & Cambie Tasting Room Event *Complimentary*
(Seating is limited. Register by e-mail: kris.steed@diageo.com)
Experience the smooth, distinctive flavours of Don Julio at this formal sit-down tasting of the entire line of premium tequilas.

FRIDAY, MAY 8 — 4:00 - 8:00 PM

**Wines of South Africa:
Absolute Spa Giveaway**

39th & Cambie Tasting Room Event *Complimentary*
Bring Mom and the girls! Receive a free massage, compliments of Absolute Spa, at this not-to-be-missed tasting of South African wines.

SATURDAY, MAY 9 — 12:00 - 4:00 PM

**Celebrate Mother's Day with
Dress for Success**

39th & Cambie Tasting Room Event *Complimentary*
Join Virgin 95.3 FM live in store, and raise your glass to Dress for Success! We'll be pouring One-Pour Cosmos, Mojitos and Margarita samples while accepting clothing donations for this worthy charity.

FRIDAY, MAY 15 — 5:00 - 8:00PM

Okanagan Spring Beer Tasting

39th & Cambie Tasting Room Event *Complimentary*
Sip on chilled Okanagan Spring beer and try tasty appetizers. A great way to enjoy your weekend!

SATURDAY, MAY 16 — 12:00 - 4:00 PM

**Coors Light Maxim Golf:
Golf Done Differently**

Langley Signature Store Event *Complimentary*
Putt to win prizes from our Coors Light Golf caddies as you sip on ice-cold Coors Light. Complimentary appetizers will be served.

SATURDAY, MAY 16 — 1:00 - 5:00 PM

**Granville Island Brewing Presents:
The Best of the West Coast**

39th & Cambie Tasting Room Event *Complimentary*
Taste Granville Island Brewing's new Brockton IPA while you enjoy Cactus Club appies and relax to the sounds of live jazz music.

FRIDAY, MAY 22 — 4:00 - 7:00 PM

Bloom Into Spring with Beaujolais

39th & Cambie Tasting Room Event *Complimentary*
Please your palate with Georges Duboeuf's great selection of light, bright Beaujolais wines. Complimentary hor d'oeuvres will be served.

FRIDAY, MAY 22 — SUNDAY, MAY 24

EAT! Vancouver

Check out celebrity chef cooking demonstrations and culinary competitions, learn behind-the-scenes magic from professional chefs, and visit diverse food, beverage and cooking related exhibits.

BC Place Stadium, Vancouver

Tickets & Information: www.eat-vancouver.com

SATURDAY, MAY 23 — 2:00 - 6:00 PM

A Taste of the Wild: Sekeba Wines

39th & Cambie Tasting Room Event *Complimentary*
Taste the South African flavours just leaping out of the glass at this tasting of Sekeba wines, great for everyday sipping.

SATURDAY, MAY 23 — SUNDAY, MAY 24

**Naramata Unfiltered:
Wine Education Retreat**

The Naramata Bench Winery Association invites people through its vineyards' gates for an unparalleled wine holiday: accommodations, culinary extravagance, wine tastings and pairings.

Information: www.naramatabench.com

WEDNESDAY, MAY 27 — 4:30 PM & 6:00 PM

**Passionate About Pinots & the Perfect
Cheese Pairing!**

39th & Cambie Tasting Room Event *Complimentary*
(Seating is limited. Register by e-mail: nzwine@ketchin.com)
Discover the many styles of New Zealand Pinot Noir with a panel of visiting New Zealand wineries, and taste perfect cheese matches courtesy of Les Amis du Fromage.

THURSDAY, MAY 28 — TIME WILL BE POSTED ONLINE

A Taste of Italy: Friuli-Venezia Giulia

39th & Cambie Tasting Room Event *Complimentary*
Sip on marvellous vino from this famed Italian wine region as you enjoy Italian appetizers. A true holiday for the senses!

FRIDAY, MAY 29 — 4:00 - 7:00 PM

All About Gin:

Product Consultants' Tasting

39th & Cambie Tasting Room Event *Complimentary*
Sample fine examples of Queen Victoria's favourite tittle, and learn some great, thirst-quenching gin cocktail recipes, courtesy of our Product Consultants!

All information detailed above is accurate at time of publishing. Check www.bcliquorstores.com for the latest updates on all tastings at BC Liquor Stores. The 39th & Cambie Signature BC Liquor Store is located at 5555 Cambie Street, Vancouver (604-660-9463). Please note: only those events marked as complimentary are free of charge.

■ Veuve Clicquot ■

