

FOOD/DRINK/MORE

COMPLIMENTARY

TASTE

BC LIQUORSTORES

FALL FLAVOURS

BORDEAUX 2011 RELEASE

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GLUTEN FREEDOM

Delicious dishes missing gluten but not flavour 88

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Night Bubbles



CHAMPAGNE

TAITTINGER

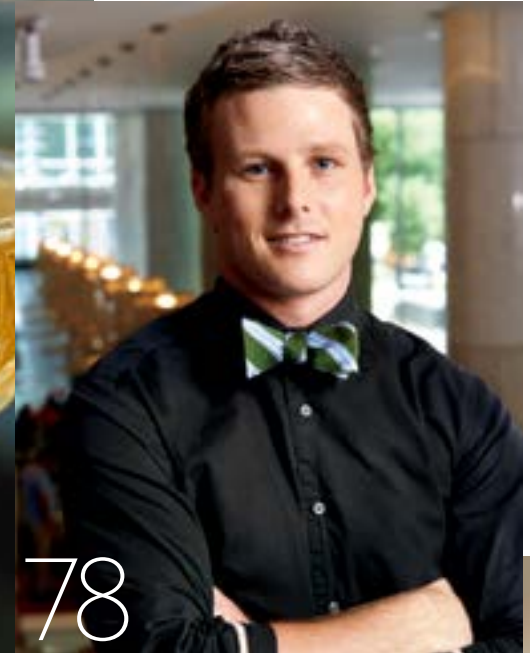
Reims

91 Points

*Anthony Gismondi, Vancouver Sun
September, 2013*

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from the cover...



MASI CAMPOFIORIN RIPASSO
Italy \$19.99 (55051)
This iconic flagship red from Italian wine giant Masi is dark ruby in colour with purple rims. It opens with a strong bouquet of jam, raisins, cherry spice and cedar that leads to an elegant entry of plum, chocolate and black cherry flavours. The soft tannins mingle with a vanilla-dominated palate to create a harmonious finale. This is a true delight at a bargain price!



96



100



116

contributors

Offering different perspectives on all aspects of beverage alcohol, each issue of TASTE magazine features a collaboration of informative editorial from a diverse group of beverage industry professionals. Meet the talented writers who have contributed to the 2014 fall issue of TASTE.



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TASTE



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OUR SYMBOLS Country of Origin BC VQA Wines Sweetness Code Organic BC Craft Beer Ontario VQA Wines Kosher

2011 BORDEAUX RELEASE

This famous region in southwestern France is considered the largest fine wine-growing area in the world. The production of red, white and sweet wines from Bordeaux has delighted lovers of the grape for centuries. Production reaches a wide market, with older vintages of the top wines traded widely at auctions, primarily in the UK, the USA and Hong Kong. The best can be very expensive and, as they get consumed, they become even rarer resulting in even higher prices. New releases of the very best can top \$2,000 per bottle. When these wines are well aged, as they are intended, they will cost even more. Thankfully, there is a wide range of reasonably priced wines purchased for the Bordeaux 2011 release scheduled for October 4, 2014.

Pick up a 2011 Bordeaux Release booklet in select BC Liquor Stores. It is a good guide to help you find wines that suit your preferences and budget. This 2011 vintage will be the 30th that the LDB has purchased

as futures, releasing them for sale three years after the harvest.

Bordeaux vineyards are spread around the Gironde River and its tributaries, the Dordogne and the Garonne. The Atlantic Ocean, warmed by the Gulf Stream, is only about 30 km west of the city of Bordeaux, and the effect of all this water, including the wide Gironde River, helps to moderate the weather, resulting in wines of subtlety and grace rather than extreme power. This maritime climate provides wines of finesse, and the grape varieties used enable the wines to age and remain fresh-tasting for years, decades and, in the best vintages, much longer.

The red wines from this region are blends based on three major grape varieties: Merlot, Cabernet Sauvignon and Cabernet Franc. In addition, small amounts of Petit Verdot and Malbec may be used in the assemblage (final blend), depending on the vintage. Carménère is permitted, but is now only of historical significance. The top wines will see many months aging in 225-litre French

oak barrels called barriques, a good proportion of which will be brand new.

The wines of the Left Bank, the Médoc, are based on Cabernet Sauvignon, with varying amounts of Merlot and Cabernet Franc blended in according to the terroir of the particular château. Cabernet likes warmer, well-drained earth, and this region has gravelly soils, which provide exactly the right conditions for the vines. The Cabernet brings intensity and very good structure, ensuring that the wines will age.

The Right Bank, Saint-Émilion and Pomerol, has more clay, providing cooler soils in which Merlot excels. It leads the blends here, with Cabernet Franc and sometimes a little Cabernet Sauvignon. The Merlot provides a fleshier style of wine, with good structure that will provide pleasure earlier than the Cabernets of the Left Bank.

The region is also famous for its white wines, both dry and sweet. These vineyards are planted to Sauvignon



DAVID HOPGOOD

David Hopgood's long career in the beverage alcohol industry started in the late 1960s. He spent 36 years with the LDB, the last 20 of which were as Portfolio Manager. He managed almost all of the product categories over that period and travelled extensively to wine regions around the world.

“Wines from Bordeaux have delighted lovers of the grape for centuries.”

Blanc and Sémillon primarily south of the city of Bordeaux. The dry examples are full of fruit, sometimes buttressed by oak fermentation and aging. They too can age for many years when made in a style suitable for cellaring. The sweet wines from Sauternes and Barsac are based on Sémillon, with varying amounts of Sauvignon Blanc in the blend. Somewhat out of fashion, these honeyed delights are serious bargains, considering their very high quality and their aging ability.

In the 2011 vintage, the whites really shine. In Pessac-Léognan and Graves, the dry whites are vivacious and charming with fresh acidity. They are very good at every price point and should not be ignored. They will be approachable on release, keep well, and in some cases will improve for a decade or more.

The sweet wines of Sauternes and Barsac are concentrated by botrytis (a beneficial mould sometimes referred to as “noble rot”). The 2011 vintage provides purity, lots of botrytis intensity



Bordeaux river bridge with St. Michel Cathedral

The 2011 Bordeaux Release
will take place at the following
Signature BC Liquor Stores:

39th & Cambie

Abbotsford

Alberni & Bute

Fleetwood

HighGate Village

Langley

Meadowtown

Nicola Station

Nordel Crossing

Northgate

Park Royal

Richmond Brighthouse

Richmond Ironwood

Westwood Centre

Fort Street

Victoria Westshore

Kamloops Columbia Place

Kelowna Mission Park

Kelowna Orchard Park

Penticton Plaza

Prince George Pine Centre

Vernon

Caulfeild

Dunbar

Peninsula Village

2011 Release Bordeaux

October 4, 2014

For up-to-the-minute information
please visit our website.

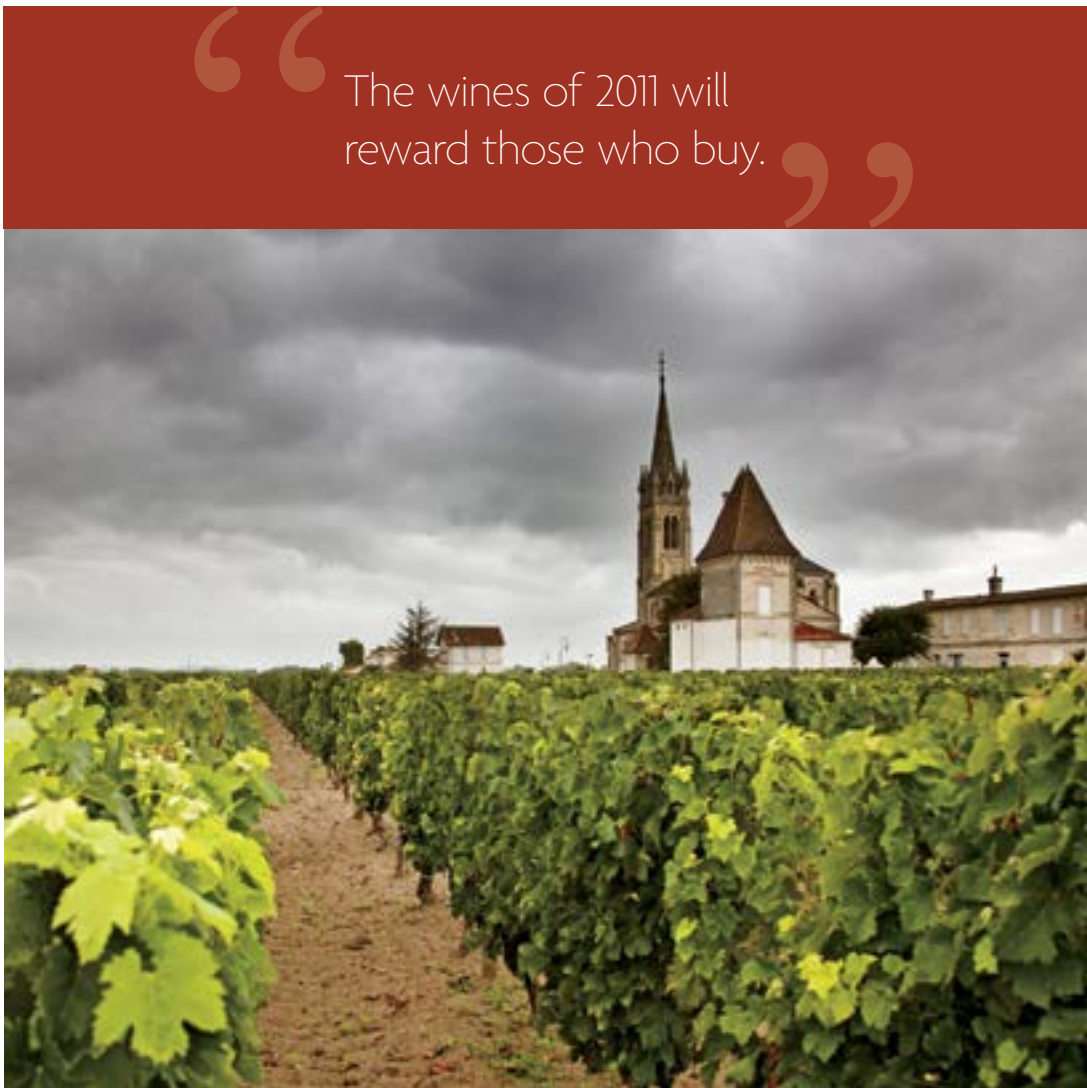


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with firm acidity to balance the richness. The wines have an elegance and balance that will ensure they will age for a decade or more. They are also relatively inexpensive, considering their high quality and the difficulty, cost and risk inherent in making sweet wines.

For the reds, 2011 is considered a classic vintage, offering freshness, harmony, balance and moderate alcohol levels – character that Bordeaux can provide in spades! It is also a year in which the châteaux show their regional differences strongly, differences that are somewhat muted in the bigger, more powerful years. Some critics compare it to 2001, also a classic year, and one that is providing great enjoyment today for those clever enough to have purchased the vintage. The critics rate the vintage highly, with Wine Spectator giving it a rating of 91 on their 100 point scale and Decanter magazine rating it four out of five stars. High praise indeed!

The wines of 2011 will reward those who buy. The less expensive will drink well from 2015 to around 2020, with the pricier wines having the capacity to improve for a decade or more.



Vineyards in Château St. Pierre de Pomerol, Bordeaux

“ The wines of 2011 will reward those who buy. ”



CHÂTEAU BRANAIRE-DUCRU 2011, SAINT-JULIEN

France \$95.00 300194

A beautiful wine with a ripe and polished middle palate of plum, black cherry and cassis fruit. Serious concentration in an elegant and restrained style that will start to open in a year or two and will age gracefully for a dozen more.



DOMAINE DE CHEVALIER 2011, PESSAC-LÉOGNAN

France \$90.00 280420

The aroma is a superb example of Bordeaux with ripe red and black fruit, a whiff of tobacco and elegance rarely found in other wine regions. The palate is full bodied, packed with black cherry and cassis flavours, very pure, round, sweet and long. Delicious now or age up to 10 years.



CHÂTEAU LA VIEILLE CURE 2011, FRONSAC

France \$38.00 301689

Fronsac is a good hunting ground for serious Bordeaux bargains and La Vieille Cure is one of the best of the area. A quick sniff tells you this is a Merlot-led wine, full of lush, ripe black fruit, plummy and rich with soft, round tannins that will encourage early consumption. Delicious and ready to drink now.

“Dessert in a Bottle.
*Be prepared for your guests
to rave about it!”*

Anthony Gismondi, Vancouver Sun | October, 2013



91 PTS.

Anthony Gismondi,
Vancouver Sun Oct. '13

93 PTS.

Anthony Gismondi,
Vancouver Sun Nov. '13

94 PTS.

Anthony Gismondi,
Vancouver Sun Jul. '12

96 PTS.

Anthony Gismondi,
Vancouver Sun Jul. '12

SPECIAL RELEASE BONUSES

This year, we are excited to offer a selection of older vintages of Bordeaux alongside the new release of the 2011s. Vintages cover a 10-year range, but our focus has been on acquiring wines from the glorious 2010 and 2009 vintages, some of which are drinking beautifully now, and others that will continue to improve with cellaring.

Look for great finds, such as Château de France 2009 from Pèssac-Léognan AOC (\$26.99) or magnums of Château Chantegrive 2010 from Graves (\$99.95). We managed to source a shipment of the much-loved Château d'Armailhac 2009 (\$159.95), a house that sells out quickly each release. There is also a tiny allocation of older vintages of Château Lafite Rothschild that will be available at our 39th & Cambie store.

This is a great opportunity for Bordeaux lovers, whether you are hoping to discover a new Château or find a missing vintage for a vertical in your cellar. All products are in limited quantities, so look for special displays in Signature BC Liquor Stores during the release, or ask a Product Consultant for more information.

— Barbara Philip MW,
Portfolio Manager,
Wines of Europe



**CHÂTEAU GRAND-PUY-LACOSTE
2011, PAUILLAC**

France \$98.00 265355

Long considered a serious bargain from the Pauillac area, the 2011 is no exception. The ripe core of cassis fruit is surrounded by fine tannins and a freshness that enhance the wine's depth. A serious effort that can be enjoyed in three or four years or age gracefully for up to 20.



**CHÂTEAU D'ARMAILHAC 2011,
PAUILLAC**

France \$78.00 810952

A beautifully balanced wine that shows its Cabernet content in the ripe, dark cassis fruit, nicely spiced with French oak, giving a rounded package that needs a year to open up. Typical of Pauillac, there is a firmness and elegance with great depth of flavour. This wine has been consistently very good since the mid '90s. Drink 2015 to 2025.



**CLOS DU MARQUIS 2011,
SAINT-JULIEN**

France \$90.00 264689

This, the second wine of Léoville-Las Cases, shows plenty of ripe Cabernet fruit, serious depth and fine-grained tannins bolstered by firm acidity that makes for an elegant and pure wine with a long finish. It is always of very high quality and much less expensive than the Grand Vin. Wait a year or two and then drink over the next decade.



**CHÂTEAU LASCOMBES 2011,
MARGAUX**

France \$120.00 288357

Very robust and open, this lush mouthfilling wine has sweet, ripe cassis and boysenberry flavours that hide the tannin structure. It is so delicious now that it will likely be drunk up in a few years. Has the stuffing to match a full-flavoured roast of the finest prime rib.



**CHÂTEAU HAUT-BERGEY 2011,
PESSAC-LÉOGNAN**

France \$60.00 301002

This property always over-delivers and at a reasonable price. The 2011 really shows its terroir with the ripe red and black fruit, stony herbal notes and a whiff of tobacco. Medium-bodied, round, supple and elegant, there is good length with the fruit and spice continuing long into the tapering finish.



**CHÂTEAU CANON-LA-GAFFELIÈRE
2011, SAINT-ÉMILION**

France \$120.00 300459

A blend of Merlot and Cabernet Franc with a touch of Cabernet Sauvignon, this Left Bank property produced a stunning wine in 2011. Elegant with beautiful ripe plum and cassis fruit, hints of spice, a sweet and silky texture and a long finish. Wait three or four years and then enjoy for another 10.

VANILLA *DESSERTS*



VANILLA CRANBERRY PEAR SKILLET PIE
SERVED WITH VANILLA COCONUT CREAM
PAIRED WITH A LOVELY ICEWINE



CHURROS WITH VANILLA CIDER CARAMEL SAUCE AND A NUTTY MARSALA OR A FULL-BODIED PORT

There is nothing plain or boring about vanilla. Whoever coined this unfortunate cultural metaphor must never have experienced the sensory rush after tasting the seeds from a real vanilla bean. Vanilla beans are actually the seed pods of a specific species of orchid. These orchids are difficult to grow and their pods require laborious processing to become the fragrant black beans we know and love. In fact, after saffron, vanilla beans are the world's second most expensive spice. To taste a real vanilla bean is a truly divine experience. Delicate and floral, complex and warming, exotic and yet familiar all at the same time. Read on to discover some tantalizing sweet ways to savour the wonderful flavour of vanilla.



VANILLA FLAN WITH COUSCOUS CRUST SERVED WITH VANILLA-POACHED FALL FRUIT PERFECTLY PAIRED WITH GEWÜRZTRAMINER

PAIRS WITH VANILLA FLAN WITH COUSCOUS CRUST SERVED WITH VANILLA-POACHED FALL FRUIT

PAIRS WITH CHURROS WITH VANILLA CIDER CARAMEL SAUCE



MEANDER SPARKLING MOSCATO

South Africa \$13.99 789016

Made from hand-harvested Muscat grapes, this easy-drinking sparkler delivers mouth-watering flavours of ripe apricots and white peaches in a delicate body. This is a versatile accompaniment for your favourite desserts or spicy dishes.



SUMAC RIDGE PRIVATE RESERVE GEWÜRZTRAMINER

BC VQA \$14.99 142893

This aromatic wine displays the classic Gewürztraminer notes of lychee, honeysuckle, light spice and stone fruits in an elegant, medium body. Expect fresh grapefruit, honey and spice on the palate with a long, mineral finish. Stock up on this superb-value wine for fall!



GRAHAM'S SIX GRAPES RESERVE PORT

Portugal \$27.99 208405

Only the finest grapes are used in making this blended port to ensure rich and robust flavours with excellent structure. Seductive aromas of ripe plums, dark chocolate and cherries lead into a full-bodied palate with rich, dark fruit flavours. Reminiscent of a young vintage port, this is a perfect pairing for dark chocolate.

PAIRS WITH VANILLA CRANBERRY PEAR SKILLET PIE SERVED WITH VANILLA COCONUT CREAM



MISSION HILL RESERVE RIESLING ICEWINE

BC VQA \$59.99 240127 375 ml

Gorgeously crafted dessert wine with impeccable balance, this medium-full bodied icewine is packed with lovely apricot and honey aromas with subtle spice notes, crisp acidity and compelling sweetness. This is ready to be drunk, but will develop more with aging.



VANILLA APRICOT NEW YORK-STYLE CRUMB CAKE WITH A SWEET AND TEMPTING SIP OF OLOROSO



FRANGELICO

Italy \$27.99 169441

Toasted hazelnuts and dried vanilla are the base of this delicious flavoured liqueur. Other natural extracts, including chocolate, vanilla and rhubarb root, add to a bouquet of complex flavours that will complement a wide range of desserts. Look for the monk-shaped bottle and enjoy this liqueur straight, on the rocks, or in your favourite cocktail.



PAIRS WITH CHURROS WITH VANILLA CIDER CARAMEL SAUCE

PAIRS WITH VANILLA APRICOT NEW YORK-STYLE CRUMB CAKE



FRATELLI FICI MARSALA SUPERIORE DRY

Italy \$18.99 111047

Aged in cask for two years, this Marsala Superiore is not your average cooking wine. Its bouquet of nutty and caramel nuances is further enhanced by a creamy palate of vanilla and nuts.



GONZALEZ BYASS NUTTY SOLERA OLOROSO MEDIUM SHERRY

Spain \$17.99 35204

This medium-dry fortified sherry develops its amber colour and nutty nuances through an oxidative aging process. With flavours of caramel, walnut skin and sun-dried fruits on the palate, it is the perfect pairing for trail mix, cookies or light desserts.



SUMMERHILL ALIVE WHITE ORGANIC

BC VQA \$19.95 22574

The launch of Summerhill's Alive series is to celebrate that organic wines are coming alive in BC. This blend is crafted to be supremely versatile and suitable for any occasion, featuring notes of white peach, ripe pear and gooseberry with hints of minerality. At an easy-going 12 percent ABV, Alive is indeed the go-to wine for your favourite local dishes, or simply enjoy on its own with friends.

BC WINERY PROFILE

CEDARCREEK

When the news broke on January 24, 2014 that Anthony von Mandl, owner of Mission Hill Family Estate, was purchasing the long-established and well-respected CedarCreek Estate Winery, people didn't quite know what to think. The big question was why. When the shock wore off and some deeper thought was given to the reasons von Mandl might want to buy another winery, things actually started to make sense. The answer? Pinot Noir.

While Mission Hill has enjoyed success with many different grape varieties, in recent years it has started to focus extra attention on those showing the most potential to consistently make great wine. But, making many different types of great wine under one roof is never an easy task. To make great wine, it is easier to specialize and focus on doing just a few things and doing them very well. Mission Hill, while producing practically every variety, is known for their top red wine blends such as Oculus, Quatrain and Compendium. CedarCreek, on the other hand, has built a great reputation for Pinot Noir and has some top-quality vineyards too. Thanks to recent events,

Pinot Noir has become a serious focus for von Mandl, hence the purchase of CedarCreek under his new von Mandl Family Estates company.

The purchase of CedarCreek, while being the biggest and most flabbergasting move, is not the only new winery that von Mandl has acquired in recent years. In 2012, von Mandl purchased the former Domaine Combret and Antelope Ridge winery in Oliver, renaming it CheckMate. CheckMate has been overhauled and is to become a dedicated Chardonnay and Merlot facility, although no wines have been released yet. Shortly after the announcement of the CedarCreek purchase, another new winery project was announced, though this one was to be built from scratch.

Under von Mandl Family Estates, the plan is to let each winery run independently, while taking advantage of some shared resources, such as viticulturists. There was some thought that the new wineries were purchased simply for their brands and that all the wine would be churned out of a massive centralized factory winery. Instead, each estate will have its own winemaker and, with the ability to focus on doing a

few varieties well, there is every chance that top quality can be achieved. Both CheckMate and CedarCreek received some cash to upgrade equipment, and the CedarCreek tasting room and restaurant have also been renovated. The purchases were made because von Mandl thought they had excellent vineyard land to help fulfill his vision.

The new winery project, Martin's Lane, was built at a lightning pace over the summer in order to be ready for the 2014 vintage. The property is next to CedarCreek and will be the home base for two of Mission Hill's recent successes, Martin's Lane Pinot Noir and Martin's Lane Riesling. Starting as single-vineyard wines from the vines planted on the slopes just below the Mission Hill winery in West Kelowna, the Martin's Lane project has now grown to have its own focused and dedicated winery. At time of writing, CedarCreek winemaker Darryl Brooker was on a global search to find a winemaker who would be a perfect fit for the new project.

This recent flurry of activity from von Mandl can be traced to something that is not only a feather in the cap for von Mandl Family Estates, but for



RHYS PENDER

Rhys Pender became Canada's youngest Master of Wine in 2010. He is a wine educator, consultant, judge and freelance writer through his company Wine Plus+ and his website www.rhyspender.com. He is a regular contributor to *Montecristo* and *Savour*. In 2008 Rhys was named one of the "Top 40 Foodies Under 40 in Western Canada" by *Western Living* magazine.

“ One of the original eight wineries in BC, CedarCreek has helped the industry grow from practically nothing to become a significant part of the BC economy. ”



IT'S NOT SCOTCH.
IT'S NOT BOURBON.
IT'S JACK.



JACK DANIEL'S

◇ YOUR FRIENDS AT JACK DANIEL'S REMIND YOU TO DRINK RESPONSIBLY. WWW.JACKDANIELS.COM  FIND US ON FACEBOOK ◇

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Canadian wine itself. The 2011 Martin's Lane Pinot Noir won the international trophy for best Pinot Noir under £15 (about \$25 at the time) at the Decanter World Wine Awards in 2013. Mission Hill has been working quietly on its Pinot Noir program for years, and it appears that the work is paying off. The winery is no stranger to success on the world stage. In 1994 they won a similar international gong for their 1992 Grand Reserve Chardonnay at the International Wine and Spirit Competition, but the new award has the Pinot Noir project at full steam.

It was a big surprise that the Fitzpatrick family sold CedarCreek, as they had worked tirelessly on building its reputation for decades. As one of the original eight wineries in BC, CedarCreek has helped the industry grow from practically nothing to become a significant part of the BC economy. The Fitzpatricks are not leaving the industry; they retained ownership of the Greata Ranch property in Peachland and have plans for a new 6,000-case winery that specializes in sparkling wine.

When von Mandl sets his mind on something, it is usually done with both quality and style. CedarCreek is continuing its success under winemaker Darryl Brooker, and it will be interesting to see CheckMate and Martin's Lane evolve. Mission Hill also has a new terroir-based tier in the works for the near future. With a passion-driven vision and the investment to back it up, the von Mandl Family Estates group of wineries is likely to get plenty of attention in the future.



CEDARCREEK CHARDONNAY

BC VQA \$18.95 237974

Aromas of lemon, grapefruit, lees, nectarine and pineapple greet the nose. The palate has some richness up front, then the steely, citrus, green apple, tart stone fruit, a touch of pith and mineral notes quickly kick in, making for a light, crisp, refreshing style wine. Good with crab and citrus salad.



CEDARCREEK GEWÜRZTRAMINER

BC VQA \$17.95 240978

Intensely floral and tropical with rose petals, mango and baked pear aromas that lead to a dry, full-bodied palate with a soft, rich texture and low acidity, more in the Alsatian style. Baked apricot, pineapple, rose petal and intense spice linger on the medium-length finish. Good with mildly spiced, rich Indian chicken curry.



CEDARCREEK SHIRAZ CABERNET

BC VQA \$22.95 410696

This wine opens with an intense nose of violet and lavender, black plum and blueberry, with an underlying note of dried desert sage. The palate is rich and full, yet still very juicy with fresh acidity. Ripe tannins and complex fruit flavours of blueberry and blackberry with spicy, leathery notes lead to a long finish.



CEDARCREEK PINOT GRIS

BC VQA \$18.95 561175

This wine opens with aromas of pear, honeydew melon and peach mixed with some golden apple. The palate is off-dry and quite full-bodied. It has crisp acidity and honey, stone fruit, pear and mandarin orange with some orange zest and a hint of pith on the finish. Enjoy it with poached salmon with a citrus salsa.



CEDARCREEK PINOT NOIR

BC VQA \$23.45 567412

Aromas of bright red cherry, baking spice, strawberry and raspberry with slight floral notes and a hint of white chocolate and vanillin oak greet the nose. The palate is fresh and juicy with crisp acidity and crushed raspberry, strawberry and dried herbs with a light body, medium tannins and a peppery finish. Try with a thin-crust, wood-fired pepperoni pizza.



CEDARCREEK PLATINUM VIOGNIER

BC VQA \$24.95 157420

Mixed tropical fruits with mango, pineapple, poached pears, peach and an underlying floral jasmine and spice note make for a pretty and intriguing nose. The palate has some weight, balanced by just enough acidity, and the stone fruit, cantaloupe, mandarin peel and pineapple notes meld together and linger on the long finish. Match with roasted halibut or chicken poached in white wine cream sauce.

AN ELEGANT THANKSGIVING



PORK CROWN ROAST WITH
CRANBERRY APPLE STUFFING
SERVED WITH DELICIOUS
CARMENERE



STUFFED BUTTERNUT SQUASH

Thanksgiving is the perfect time to gather family and friends around the dining table for a sumptuous feast and good conversation. This year's special menu appeals to the senses and celebrates fresh, seasonal flavours. These delicious and visually pleasing dishes will fill your home with tempting aromas, engaging your senses before you take your first bite. Dress the table with your finest linens and china and enjoy a taste of elegance!



APPLE TART WITH CARAMEL SAUCE AND A SMOOTH LIQUEUR – AMAZING FLAVOURS!

PAIRS WITH APPLE TART WITH CARAMEL SAUCE

PAIRS WITH STUFFED BUTTERNUT SQUASH



WHISTLER LATE HARVEST CHARDONNAY

BC VQA \$19.90 197244 375 ml

This multi-award winner offers generous aromas of tropical fruits, honey and ripened peaches. The intensity of sweetness is accented by racy acidity to give an overall well-balanced and clean palate. Serve chilled and enjoy it with desserts or as a stand-alone aperitif.



MONSARD ORANGE & BRANDY LIQUEUR

Canada \$24.99 5361l

This brandy-based liqueur delivers flavours of sweet orange peel with nutmeg spice. Sweet, but smooth on the palate, it will go well in many cocktail recipes, or on its own as a liquid dessert.



TWISTED OLD VINE ZINFANDEL

USA \$15.99 802306

This delicious, award-winning, reasonably priced red showcases aromas and flavours of blackberry, redcurrant and black pepper with a hint of spice. The plush tannins are balanced by acidity and lead to a lingering finish. Enjoy with pulled pork, pizza or barbecued meats.



HASSELBACK POTATOES

PAIRS WITH STUFFED BUTTERNUT SQUASH

PAIRS WITH HASSELBACK POTATOES



DOG POINT SAUVIGNON BLANC

New Zealand **\$29.99** 389528

Overflowing with wonderful tropical fruits, citrus and lemon grass aromas with juicy texture and bright acidity, the peppery, earthy undertones add another dimension of complexity to this classic, well-balanced New Zealand Sauvignon Blanc. Enjoy with cheese, oysters and especially seafood dishes.



STERLING VINTNER'S COLLECTION CHARDONNAY

USA **\$15.99** 643874

A well-crafted Californian Chardonnay that is loaded with lovely notes of buttered toast, stone fruits and toffee, backed by a rich medium- to full-bodied structure. The finer elements of pineapple, cinnamon, lemon zest with a hint of limestone come through on the palate. This is an excellent pairing with seafood in cream sauce.




VEUVE DU VERNAY BRUT

France **\$14.99** 209023

Veuve du Vernay is a favourite substitute to champagne for many. Expect fresh melon, honey, apples and pear fruits with toasty aromas on the nose. The palate features a velvety texture, an attractive weight and hints of sweetness and yeast. Serve on its own or mix in a cocktail recipe.

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**Chile**

PAIRS WITH PORK CROWN ROAST WITH CRANBERRY APPLE STUFFING



FALERNIA CARMENERA RESERVA ELQUI VALLEY

Chile **\$18.99** 456178

This dense and concentrated red benefits from a later than usual harvest time to promote flavour concentration. Reminiscent of an Amaranone, the nose offers intense aromas of cigar, black fruit, espresso and blackcurrant. Robust and dense upon entry, the silky tannins and concentrated plum fruit tackle the palate in waves. Dry with a chocolate finish, this is hands down the perfect crowd pleaser.



RED CABBAGE WITH APPLES AND APPLEWOOD BACON



JUAN GIL JUMILLA

Spain **\$24.99** 195859

Monastrell (Mourvèdre in France) transforms from a supporting role to the main protagonist in Jumilla, Spain, where the variety thrives and yields concentrated fruits. Focus on the fresh berries, plums and dark fruit flavours as the sweet vanillin and ripe tannins catch up to the palate for a soothing yet complex mouth. This wine's heavy body invites pairing with hearty meat dishes, perfect for a Thanksgiving feast.



PAIRS WITH RED CABBAGE WITH APPLES AND APPLEWOOD BACON



LES FUMÉES BLANCHES SAUVIGNON BLANC

France **\$15.99** 472555

The pale straw Sauvignon Blanc opens up to a bouquet of grapefruit, citrus and tropical fruit aromas with a hint of white flowers. The medium-bodied palate has an elegant, smooth attack followed by tropical fruits with loads of acidity and a long finish. This is a versatile food wine at a great price.



CASOLARI LAMBRUSCO DI SORBARA

Italy **\$15.99** 276105

Made from the indigenous Sorbara and Salamino grapes, in a frizzante style. On the nose, aromas of cherry, raspberry jam and violets are released, with underlying leather and cedar notes. Flavours of maraschino cherries and rhubarb are dominant on the palate with a hint of earth and smoke for a grounded structure.



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NEW

Té Bheag Nan Eilean blended Scotch whisky is a new release from the Pràban na Linne company on the Isle of Skye. This blended whisky is big, smooth and robust. It's highly drinkable and a superb sipping whisky. Jack Daniel's Single Barrel Select from barrel #1036 is specifically chosen and purchased for BC Liquor Stores' customers looking for a one-of-a-kind offering. Availability is limited so get it while it's still around! Kono wine of New Zealand is a well-priced, classic Sauvignon Blanc sure to please those who appreciate versatility and value. One of these new offerings may become your new favourite!



TÉ BHEAG GAELIC WHISKY

United Kingdom **\$46.99** 452193 700 ml

A consistent winner at the International Wine & Spirits Festival, this Gaelic blended whisky combines characters of Speyside with peat and brine to deliver a mouthful of fine elements. Sweet spice, chocolate and butterscotch dominate the nose along with hints of caramel and peat. The mouth is well balanced with creaminess, honey, peat and peppery sweetness. What a multi-dimensional surprise!



JACK DANIEL'S SINGLE BARREL CASK #1036

USA **\$54.99** 897207

Specially selected by the Jack Daniel's master distillers, this toasty, one-of-a-kind whiskey offers expansive aromas of toffee, leather and smoke. The palate is intense, featuring flavours of cigar box, smoke and rye with hints of cereal sweetness that extend to a powerful finale of maple sugar and char. Enjoy this exceptional Tennessee whiskey neat to experience the full flavour. Also check out Cask #1008 (752725).



KONO MARLBOROUGH SAUVIGNON BLANC

New Zealand **\$15.99** 58032

A grassier version of a classic Marlborough Sauvignon Blanc and pale green in colour, Kono offers intense citrus, gooseberry, herbaceous and capsicum aromas. The sweetness is delicately balanced by a fruity acidity on the palate. Complex flavours of tropical fruits, green herbs and minerals intermingle in this exceptional-value Sauvignon Blanc.



ARGENTINA

EXPANDING BORDERS



JUDITH LANE

Judith Lane is a Vancouver-based wine and spirits writer. In addition to *TASTE Magazine*, her work appears in the *Vancouver Sun's* "The Grapevine" blog, *Gayot.com*, *Montecristo*, *NUVO*, and the *Georgia Straight*. She is a long-standing wine competition judge, and enjoys judging wine and food pairing events, and cocktail competitions. Follow Judith on Twitter @lanestar.

“ It was Nicolás Catena who started a wine revolution in the 1980s, deciding that only by making and exporting high quality wines could the country gain respect and establish a foothold in the international wine scene. ”

Although it has over 450 years of winemaking under its belt, Argentina is considered a New World wine country, together with Chile, Brazil, Uruguay, Australia, New Zealand, South Africa, Canada, the USA, Mexico, India and Asia. The Old World – Europe and Israel – traces its wine production back to the early Greeks and Romans and historically has it in spades over the newbies.

Argentina's first vine cuttings appeared during Spanish colonial times and were planted in 1551. Thanks to immigrant priests who made wine for religious services, vineyards flourished. In the late 1800s and early 1900s, newly landed Spaniards and Italians settled in Mendoza, spurred on by the recently completed railway that connected the region to Buenos Aires. They brought with them the strong wine and food cultures of their homelands. Today the region is the centre of Argentine winemaking and produces upwards of 75 percent of the country's wine, with Malbec leading the charge.

The earliest wineries include familiar names. The 1800s saw Colomé start up in 1831, Graffigna in 1870, Andeluna in 1879, Trapiche in 1883, Bodegas Escorihuela Gascón in 1884, Pascual Toso in 1890, Norton in 1895 and Terrazas de los Andes in 1898. All make wine to this day.

Another wave of Italian and

Spanish settlers arrived in the early 1900s, bringing new grape varieties together with skills and techniques to craft better wines. Among them were Luigi Bosca (1901), followed by Catena (1902), Finca Flichman (1910) and Bianchi (1928). The foundations of Argentina's burgeoning wine industry were well and truly laid.

During the period that followed, the world's wine drinkers knew little about Argentine wine and had tasted less. It was a time when Argentines consumed almost every drop the country produced. Wineries were more interested in slaking local thirsts than looking to the wide world beyond their borders.

Arguably, it was Nicolás Catena who started a wine revolution in the 1980s, deciding that only by making and exporting high quality wines could the country gain respect and establish a foothold in the international wine scene. To this end, he studied the soil, climate, viticulture and winemaking in France, California (Robert Mondavi was a major inspiration) and Mendoza. He hired consultants: Paul Hobbs from California, France's Jacques Lurton and Italian Attilio Pagli. Catena realized that planting at higher altitudes near the Andes offered similar environments to those of the world's top wine regions. These areas offered first-rate growing conditions

and delivered excellent wines.

Familia Zuccardi, established in 1963, also made its impact felt. José Alberto Zuccardi, like Catena, wanted to improve his family's wines and, in the 1980s, he too began to plant and farm for quality. Determined to see Argentina's wines take their place on the world stage, José spent abundant time and resources travelling the world creating awareness while marketing his wines.

Their work brought results. In the 1990s, the country began to export wines in earnest. Although much was bulk wine, better quality, inexpensive table wines gained a foothold.

The country's wine production did get noticed by the rest of the winemaking world. The devaluation of the Argentine peso in 2002, together with a long-standing wine culture and well-priced land, drove foreign investment. What's more, the wine industry was firmly rooted, old vines were everywhere, growing conditions were excellent and irrigation was long established.

Wine world superstars such as Michel Rolland (Clos de la Siete) and Paul Hobbs (Bramare, Viña Cobos) arrived as consultants, but soon started their own wineries. Italian Alberto Antonini, who consults for a dozen international clients, owns wineries in Italy and Australia, is also partner/

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ARGENTINA EXPANDING BORDERS

winemaker at Altos Las Hormigas and consults for other Argentine wineries.

Familiar wine names crop up everywhere. Italy's venerable Masi family founded Masi Tupungato—"Argentinean soul, Venetian style"—in Mendoza and Piero Incisa della Rocchetta, whose family makes Tuscany's famed Sassicaia, crafts fine Pinot Noir in Patagonia. Italian winemaker Roberto Cipresso is a partner in Achaval-Ferrer, and Switzerland's Donald Hess owns Bodega Colomé and Amalaya. Bodegas Caro is a joint venture between Domaines Barons de Rothschild, and Catena and Bordeaux bright light, Cheval Blanc's Pierre Lurton, teamed up with Terrazas de los Andes creating icon Cheval des Andes.

Chilean wineries have crossed the Andes to invest in Argentina with Concha y Toro, Montes, Santa Carolina, Viu Manent, Aresti and Santa Rita among them. Canadian winemakers Ann Sperling and Peter Gamble, together with Argentine Roberto de la Mota, are making wine in Mendoza.

Quality has skyrocketed due to better farming practices and new winemaking procedures. The input and impact of international consultants and investors have created excitement and world-class wines. Today, the country is the world's eighth largest producer of wine, the eighth largest exporter, and eighth in vineyard acreage with over 200,100 hectares planted.

Trending high these days are exuberant and elegant Bordeaux-style red blends and sparkling wines and exceptional quality can be found at all price points. There's never been a better time to expand your own wine borders.



SALENTEIN KILLKA COLLECTION RED BLEND

Argentina \$14.99 866939
Killka's striking label is of Sur, a painting from Bodegas Salentein's collection by land-artist/architect Nicolás García Uriburu. The wine is a delicious blend of Malbec, Cabernet Sauvignon, Syrah and Petit Verdot. Fresh, juicy and brimming with sweet, dark berries and spice, it's a match for burgers and grilled pork.



BODEGA NORTON PRIVADA

Argentina \$24.75 519439
Argentina excels at blends and this deeply concentrated (Malbec, Merlot and Cabernet) example rewards with intense dark berry, plum, spice and floral notes with dark plums, chocolate, coffee and balsamic flavours. Tannins are smooth and harmonious and the finish lingering and mellow. Pairs well with lamb, bison and osso bucco.



CLOS DE LOS SIETE MENDOZA

Argentina \$24.99 128710
Famed consultant and winery co-owner Michel Roland's dark, balanced, heady blend of Malbec, Merlot, Cabernet Sauvignon and Syrah is layered with spice, peppercorns and ripe, dark berries. Firm, round tannins and a long finish accent intense juicy black fruit. Bring on grilled steak with chimichurri or cabrito (goat).



CATENA CABERNET SAUVIGNON

Argentina \$21.99 427849
Intensely aromatic, ripe raspberries, blackcurrants, pepper, spice and herbs jump out of the glass of this Cabernet Sauvignon from four of Catena's high altitude vineyards in the Andes' foothills. The palate is rich and expressive. Elegant, smooth tannins accent juicy berries, cassis, spice and minerals. Enjoy with steak frites.



ZUCCARDI Q TEMPRANILLO

Argentina \$21.99 165662
This Spanish grape grows remarkably well in Argentina, and Familia Zuccardi's Q (for quality) is among the best and most elegant. Aromatics of plums, cherries, spice, leather and earth lead to a smooth palate rich with concentrated fruit, integrated tannins and a lengthy, flavourful finish. Pair with stews and mushroom pasta.



TERRAZAS DE LOS ANDES RESERVA MALBEC

Argentina \$22.49 83865
Sophisticated and full-bodied, this Malbec – the product of Argentine terroir and French know-how (France's storied Cheval Blanc) – is fragrant with raspberry, fig, pepper and spice and tastes of cherries, berries, spice with hints of leather. It's well rounded with ripe tannins and a long, lingering finish. Grilled rib-eye anyone?

BETTER WITH BACON!



CRAB, BACON AND CORN CHOWDER SERVED WITH JALAPEÑO CHEESE CORNBREAD Pairs perfectly with a CHARDONNAY or SAUVIGNON BLANC



WILD MUSHROOM AND BACON PIZZA WITH GARLIC CONFIT
SERVED WITH A FRUITY, REFRESHING CHARDONNAY

Who doesn't love the smell of bacon permeating the air? Cured either in a brine or in a dry salt pack and smoked, bacon is surely a favourite food. Throughout the world, there are many varieties of bacon made from several different cuts of pork. In North America, bacon is traditionally made from pork belly, whereas, in other parts of the world, it is usually made from side and back cuts. Bacon can be eaten alone, smoked, fried, baked, boiled or grilled, but it can also be used as a flavouring ingredient, such as in the following corn chowder or spicy black bean recipes. However you enjoy your bacon, these recipes are sure to satisfy those salty cravings!



ICEBERG WEDGE SALAD WITH BACON, CHORIZO AND BLUE CHEESE WITH BUTTERMILK VINAIGRETTE

PAIRS WITH ICEBERG WEDGE SALAD WITH BACON, CHORIZO AND BLUE CHEESE WITH BUTTERMILK VINAIGRETTE

PAIRS WITH WILD MUSHROOM AND BACON PIZZA WITH GARLIC CONFIT



KIWI WALK MARLBOROUGH SAUVIGNON BLANC

New Zealand \$16.99 180620

The curious creature Kiwi bird is one of the national symbols of New Zealand, as featured on this down-to-earth bottle of Marlborough Sauvignon Blanc. Classic notes of guava, currant and ripe stone fruits are reinforced with grassier flavours of thyme and herbs on a medium-weight body. The finish is long, dry, crisp and flinty.



PIESPORTER TREPPCHEN RIESLING MOSEL

Germany \$13.99 189134

This easy-drinking Riesling has a medium body with an off-dry palate that offers generous aromas of floral, peach, fresh apples and ginger spice. The hint of minerality in the finish is unique to whites from Mosel, Germany. Enjoy it chilled with Asian fare, curry and shellfish dishes.



ARDÈCHE CHARDONNAY LOUIS LATOUR

France \$16.99 132498

Ardèche delivers a powerful punch while maintaining its refreshing fruity and nutty bouquet from stainless steel fermentation. The palate is delicious and rounded and exudes flavours of honey and exotic stone fruits with a lovely lasting freshness. It has enough weight to combat creamier dishes.

PAIRS WITH CRAB, BACON AND CORN CHOWDER



WYNDHAM ESTATE BIN 222 CHARDONNAY

Australia \$15.49 93401

This golden, pale straw-coloured Chardonnay opens with complex and ripe aromas of stone fruits, honeydew, crusty bread and vanilla oak. The palate offers a blend of fig, peach and toasty oak, all in a creamy, silky texture with a medium-bodied structure. This wine will pair well with creamy pesto sauces and roast chicken.



CHARTRON LA FLEUR BORDEAUX SAUVIGNON BLANC

France \$13.99 626341

This Bordeaux Sauvignon Blanc displays an intense golden straw colour with delightful aromas of lily, grass and peach fruits. On the palate, a mouth-watering attack infused with floral flavours in a medium-body is accentuated by a dry, spiced finish. This is a versatile food wine.



SPICY BLACK BEANS WITH BACON

PAIRS WITH WILD MUSHROOM AND BACON PIZZA WITH GARLIC CONFIT

PAIRS WITH SPICY BLACK BEANS WITH BACON



RED ROOSTER PINOT NOIR

BC VQA \$19.99 628347

What a delightful, juicy Pinot Noir! The nose boasts aromas of wild berries, spice, tobacco and a whiff of smoke. The beautiful structure of gentle tannins, medium-plus acidity, and vibrant flavours of spice, currants and apples all contribute to an incredibly expansive palate. Enjoy this wine young with roasted poultry, BC salmon or mushroom lasagna.



COLUMBIA CREST H3 HORSE HEAVEN HILLS MERLOT

USA \$23.99 752063

This seductive, medium-bodied red has pronounced aromas of dark fruits, spice and pomegranate with distinct flavours of dusty cocoa, earth and ripe plum. Lush and soft on the palate, the creamy texture leads to a rich and lingering finish. Enjoy this red aged and well decanted.



GABRIEL MEFFRE PLAN DE DIEU CÔTES DU RHÔNE VILLAGES

France \$16.99 169797

This luscious red from the often-overlooked commune of Plan de Dieu offers an intense nose of cassis, blackberry and plum with coffee notes. The palate is chunky, full of clean dark fruits with a mineral, peppery twist. Enjoy a few years from the vintage with braised meats and stews.

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SELECTED BY STEPHEN SCHIEDEL PORTFOLIO MANAGER, WINES OF NORTH AND SOUTH AMERICA



EMILIANA COYAM COLCHAGUA ORGANIC

Chile \$29.99 845321

Recently I was able to taste the first vintage of Coyam, the 2001 of which showed exceptional fruit character and complexity. The current vintage also offers all that and more. Stock up for the table and the cellar.



Due to limited availability, please see bcliquorstores.com for product details.

SELECTED BY BARBARA PHILIP

MASTER OF WINE, PORTFOLIO MANAGER, WINES OF EUROPE



CASTIGLION DEL BOSCO ROSSO DI MONTALCINO

Italy \$26.99 628974

This ‘Baby Brunello’ is an excellent match with tomato-based sauces or grilled meat. It has just enough weight on the palate to warm you up this fall, but enough juicy red fruit to refresh your palate between bites.



DIANE DE BELGRAVE HAUT-MÉDOC

France \$32.99 419218

A sensational 2009 Bordeaux vintage with lush, chocolatey tannins balanced by great fruit. The Diane de Belgrave is the second wine of classed growth Château Belgrave.

SELECTED BY ADELE SHAW

PORTFOLIO MANAGER, SPIRITS, WINES OF SOUTH AFRICA, FORTIFIED AND ASIAN WINES



ALBERTA PREMIUM DARK HORSE WHISKY

Canada \$28.99 544213

One of the few over 90 percent rye grain Canadian whiskies, this premium release was inspired by Majestic Prince, a Preakness and Kentucky Derby winner owned by the distiller founder, Frank McMahon. Rich oak caramels and vanilla imbue Dark Horse with classic bourbon notes and its rich flavour profile is ideal for mixing a classic Manhattan. Enjoy!



BLUE CHAIR BAY WHITE RUM

Barbados \$26.99 519827

From country music legend Kenney Chesney, this Caribbean rum is distilled steps from the beach and mellowed in white oak casks. Filled with sweet vanilla, tropical fruit and spice, it is ideal for sipping on its own or mixing in your favourite cocktail.



SELECTED BY KIM GIESBRECHT

PORTFOLIO MANAGER, WINES OF AUSTRALIA AND NEW ZEALAND,
BEER AND REFRESHMENT BEVERAGES



THE FORAGER PINOT NOIR SONOMA COAST

USA \$34.93 597286

The Pinot Noir quest is to find elegance, texture, delicacy of cherry and red berry flavours, that seem effortless and endless. Mission accomplished from this small California winery that masters the site to make these treasures. Enjoy.



HEARTLAND SPICE TRADER SHIRAZ CABERNET SAUVIGNON

Australia \$19.99 685735

A Shiraz Cabernet blend, from a cooler region of Australia, delivers juicy and delicious dark fruit with waves of spice and polished tannins. A real crowd pleaser.



WOLF BLASS GOLD LABEL COONAWARRA CABERNET SAUVIGNON

Australia \$26.99 120840

Highly awarded! The 2012 Coonawarra Cabernet Sauvignon from Wolf Blass recently scored 91 points from *Wine Spectator* magazine. It has an attractive nose of chocolate-mint and blackcurrant with subtle cedary oak. The palate is silky smooth and generous.



AN EXPOSÉ ON VIOGNIER

There is certainly something exotic and seductive about Viognier. These qualities tend to lend an air of mystery to the grape, and, given the growing interest in Viognier, it seems wine enthusiasts are increasingly intrigued by this exuberant white wine. While it is wonderful poured all 12 months of the year, Viognier's voluptuousness really shines in the fall, the season when the evening sun crisply transitions into night – and comfort foods make their return to the table.

No doubt, part of the grape's mystery lies in its name. Admittedly, Viognier is fun to see on a wine label, but it can cause trepidation when read aloud by less francophone-savvy consumers. The best strategy is to simply embrace a non-stressed twang and pronounce "vee oh n'yay." Let the final syllable run off into the sunset and no one will look askance.

Viognier's mystery is further bolstered by the grape's very recent



JAMES NEVISON

James Nevison is an award-winning wine writer, educator and the co-founder of HALFAGLASS. He is the wine columnist for *The Vancouver Province*, where his column "The Wine Guy" appears each Thursday. James is the co-author of seven best-selling books on wine in Canada including *Had a Glass: Top 100 Wines for 2014 Under \$20*. Follow his wine musings @hadaglass.

“ Viognier’s voluptuousness really shines in the fall, when the evening sun crisply transitions into night – and comfort foods make their return to the table. ”

arrival on the global wine scene. For thousands of years, Viognier remained relatively unknown outside its hallowed home in France’s Rhône Valley. Specifically, the grape is tied to the region of Condrieu in the northern Rhône, and, to this day, the hillside vineyards of Condrieu produce the most heralded bottles of Viognier. Yet even here, as recently as the late 1960s, Viognier was on the cusp of obscurity; a mere 14 hectares of vineyards tallied in the official French agricultural census of 1968. This unfortunate reality was largely thanks to Viognier’s historical propensity for poor fruit set, which leads to low productivity overall, and a headache for grape growers.

Thus, Viognier’s rise to fashionable prominence in the white wine world over the last 50 years is truly remarkable. Credit the interest in Rhône-style wines that took off in the late 1980s and early 1990s, a fad largely led by the region’s starred cultivars, including

Syrah (a.k.a. Shiraz), Mourvèdre and Grenache. This trend may have piqued interest, but Viognier really owes its revival in the glass to the engaging style of wine produced by the grape.

For lack of a better word, it is Viognier’s “bigness” that really entices. It’s big on colour, trends towards big levels of alcohol content, is quite big-bodied and rich in texture, and is huge on exotic perfume! Viognier typically pours bright golden in the glass, adding an aura of visual excitement. A subsequent quick swirl and smell reliably reveals exuberant aromatics that are rightly described as unique. This perfume is often associated with stone fruits such as peaches and apricots, grafted to a heady (at times even honeyed) floral blossom. Overall, it’s a distinct, anything-but-discreet set of aromatics that easily puts smiles across tasters’ faces from first sniff.

Indeed, Viognier now thrives in vineyards throughout the wine world,

particularly in regions benefitting from the rocky soils and warmer climate preferred by the grape. It’s this latter factor that lends Viognier both its big richness and robust alcohol level. Viognier must fully ripen to achieve its seductive aromatics, and it is this ripeness that creates another common Viognier trait: low acidity. For this reason, it is generally best to enjoy Viognier while the wine is young, when its perfume can most impress! From South Australia to the South Okanagan, and California to Chile, Viognier vineyards have been planted with real aplomb, to the point that thousands upon thousands of hectares are now being cared for and cultivated. So, while Viognier is nowhere near as prominent as Chardonnay or Sauvignon Blanc, it is safely nearing the “almost famous” category of grape fame.

All this should certainly be enough to merit Viognier’s rising role in wine glasses. However, the grape has one

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Given its enticing qualities there's really no mystery to Viognier's allure.

more mystery up its vine: adding to Viognier's exotic allure, it has a long-standing role in co-fermentation. As it sounds, co-fermentation is simply the concurrent fermentation of two or more types of grape in the same tank or barrel. That said, it's not the average white grape that can hang with the reds. But in fact Viognier has historically been the "secret" component in the vibrant reds of Côte-Rôtie, another notable appellation of the northern Rhône Valley. Here, a small portion of Viognier (usually no more than five percent) is co-fermented with Syrah, and the addition of Viognier creates a final wine with exuberant, lifted aromatics and sensual texture. It's a wine style that has been exported around the world, which is why it is not surprising to find bottles emblazoned with Shiraz Viognier from a number of New World wineries.

So, whether it is making bold statements on its own or adding expressiveness in a blend, given its enticing qualities there's really no mystery to Viognier's allure.



YALUMBA Y SERIES VIIGNIER

Australia **\$17.99** 624502
Yalumba, South Australia's oldest family-owned winery, helped pioneer Viognier on the island continent and their bottles continue to offer amazing value. The Y Series is vibrant and lush, punchy yet full of flavour. In short, it's a real (tasty) mouthful.



MOILLARD HUGUES LE JUSTE VIIGNIER

France **\$14.99** 639757
The sprawling Pays d'Oc region in the south of France has seen a huge influx of Viognier plantings, including Moillard's, which is lighter and crisp in style, but generously offers up the cultivar's telltale floral and fruity perfume.



SMOKING LOON VIIGNIER

USA **\$14.99** 128801
A richer, more honeyed Viognier, this California platinum blonde adds Symphony and Muscat of Alexandria grapes into the blend to dial up the über-expressive aromas of tropical and stone fruit. Serve well chilled for maximum freshness.



CARMEN RESERVA VIIGNIER

Chile **\$13.99** 604348
More Chilean wineries are embracing Viognier's allure, and Carmen sources grapes from the cooler coastal pockets of the Colchagua Valley for their bold, lush rendition that oozes stone fruit and floral notes with a rich texture and spicy finish.



JACKSON-TRIGGS RESERVE VIIGNIER

BC VQA **\$13.99** 593129
You don't need to look further than the Okanagan Valley to find Viognier. Jackson-Triggs is helping the grape take root, and their Reserve Viognier trades richness for a fresh, lighter style featuring the typical floral tones and tropical fruit.



D'ARENBERG THE LAUGHING MAGPIE SHIRAZ VIIGNIER

Australia **\$29.99** 118570
A great example of the synergy found by co-fermenting Viognier with Shiraz, McLaren Vale's D'Arenberg adds 8 percent Viognier to the vat for an end result that is simply sumptuous, with great fruit concentration and exuberant aromatics.

SALT & PEPPER

SALTED RYE COOKIES
WITH PINK PEPPERCORN
POACHED PEARS –
TRY IT WITH A SPARKLING
BRUT OR SAKE!



BLACK SALT AND SZECHUAN PEPPER SQUID WITH QUICK CUCUMBER DAIKON PICKLE SALAD

A duo that is truly meant to be, salt and pepper bring out the best in our favourite foods. First grouped together as a complementary pair in the 17th century, with the development of modern French cuisine, these two culinary stars are sprinkled in most recipes and are standard condiments on tables worldwide. A large part of this couple's global appeal is that they are generally used sparingly to enhance the tastes in foods. Salt helps boost flavours, while pepper adds a subtle, spicy heat that stimulates our taste buds. Let the following recipes inspire you to rediscover the delicious delight of this perfect pairing.



CRISPY SALT AND PEPPER ROAST CHICKEN SERVED WITH LEMONY ROASTED CAULIFLOWER AND RED ONIONS AND A PLUSH RED WINE

PAIRS WITH CRISPY SALT AND PEPPER ROAST CHICKEN SERVED WITH LEMONY ROASTED CAULIFLOWER AND RED ONIONS

PAIRS WITH BLACK SALT AND SZECHUAN PEPPER SQUID WITH QUICK CUCUMBER DAIKON PICKLE SALAD



CHÂTEAU PESQUÉ TERRASSES

France **\$18.99** 708750

This delicious blend of 70 percent old-vine Grenache and 30 percent Syrah highlights the classic Rhône-style red with generous aromas of red berries and spice. The well-balanced palate offers round tannins, juicy cherry liqueur and mixed berry flavours with a spicy, mineral backbone. This is an easy pairing with roast meats and heavy-sauced dishes.



TOWNSHIP 7 MERLOT

BC VQA **\$25.99** 726596

An All Canadian Wine Championship gold-award winner, this Merlot is strong and bold, opening with potent aromas of plum, black cherry fruit, chocolate, spice cake and intense vanilla liqueur. Its good structure and firm tannins support the complex flavours of black fruits, leather, toffee and tea on the palate. Enjoy decanted, or age for a few more years.



CLEAN SLATE RIESLING

Germany **\$14.99** 160127

The slates from the Mosel, Germany help to retain heat to protect the celebrated Riesling vines in this cold-climate region. This elegant white offers the textbook characters of German Riesling with flavours of citrus fruits, vibrant acidity and distinctive mineral notes. Slightly sweeter on the palate, this is the perfect pairing with sushi, Asian, Indian or seafood dishes.

PAIRS WITH SALTED RYE COOKIES WITH PINK PEPPERCORN POACHED PEARS



SAKE ONE PEARL MOMO KAWA NIGORI GENSHU PREMIUM

USA \$22.99 586958

This unfiltered sake is made from grains polished up to 60 percent. Pearl has a rich and creamy texture with pronounced notes of tropical fruits, anise, earth and sweet rice. The palate is intense, with chewy, off-dry fruit and good body. Enjoy on its own, with spicy foods, or even as a dessert accompaniment.



WOLF BLASS YELLOW LABEL SPARKLING BRUT

Australia \$16.99 292631

This food-friendly, easy-drinking sparkling wine showcases aromas of creamy yeast, fresh citrus fruits and pineapple. The palate is medium-bodied, with a refreshing balance of mousse and lively acidity. This is an outstanding sparkling wine for the price. Pair with chicken, fish, in a mimosa or with desserts.



SALTED CHOCOLATE WHISKY TART WITH BLACK PEPPER ICE CREAM

PAIRS WITH BLACK SALT AND SZECHUAN PEPPER SQUID WITH QUICK CUCUMBER DAIKON PICKLE SALAD



ORMARINE PICPOUL DE PINET

France \$15.99 124834

Few wines are as fresh and quenching as this Picpoul. This pale lemon-coloured white benefits from the Mediterranean warmth to reach full phenolic ripeness. The nose offers aromas of tropical fruits, floral and minerals, with hints of acacia. The palate is clean and dry with well-balanced acidity and a mineral finish. Enjoy this super-value wine with grilled fish or seafood dishes.

PAIRS WITH SALTED CHOCOLATE WHISKY TART WITH BLACK PEPPER ICE CREAM



CASA DOS VINHOS SELECTED RICH MADEIRA

Portugal \$28.00 101477

This deep amber-coloured Madeira shows rich toffee, nuts, dried fruits and mincemeat aromas on the nose. The palate is full-bodied, round and sweet, with coffee, caramel and toasted nut flavours and a lasting, warm finish.



CABOT TRAIL MAPLE CREAM

Canada \$28.99 584524

It doesn't get more Canadian than a nice rum infused with 100 percent pure Grade A Canadian maple syrup. This is exactly how Cabot Trail Cream is made. Enjoy this distinctive liqueur after dinner on ice, in cocktails, or mix right into your coffee.

DARK SPIRIT RISING

Something has been sleeping for nearly 100 years and is now waking up. There is a dark spirit rising and that spirit is American whiskey. Bourbon, Tennessee and rye whiskies are recapturing the position they held a century ago in their homeland. They are also gaining popularity around the globe.

The US has a long history of making whiskey, with distillation dating back to the first colonists. In Pennsylvania, Maryland and Virginia, rye grain was the most common ingredient for the spirit. As settlers moved further west into what was to become Kentucky and Tennessee, the predominant grain became corn. The German and Scottish-Irish immigrants brought with them distilling knowledge from their homelands and strong, flavourful spirits were produced that helped the early pioneers withstand some difficult times.

Over a period of 100 years or so, the styles of whiskey started to define

themselves and bourbon, Tennessee and Pennsylvania rye became recognizable, unique whiskies. Rye has an intense, sharp bite; bourbon has its rich, sweet corn and sweet oak character; and Tennessee whiskey has smoothness from its filtering process. One thing all these whiskies have in common is flavour. They are distilled to a low enough strength to maintain the character of the grains used. Subsequent oak aging adds to the intensity. American whiskey is not neutral.

As the country grew, many in the population leaned on these strong spirits to get them through difficult times. Whether you were a homesteader, a miner or a rancher in the Wild West, or a soldier during the civil war, whiskey was the drink of choice. It may be that a few too many leaned on whiskey too hard. A growing temperance movement led to pressure to prohibit alcohol. Tennessee became a dry state in 1910, Kentucky in 1914

and in 1920, nationwide prohibition came into effect. Prohibition was repealed in 1933, but US whiskey production was strongly curtailed during World War II. Ostensibly, whiskey production ceased for 35 years.

By the time distilleries finally came back online and had some aged whiskies to sell, it was the early 1950s and tastes had changed. Consumers wanted lighter spirits and gin, light rums and eventually vodka became the most popular spirit. Rye whiskey almost disappeared altogether and bourbon held a niche position for traditionalists from the south and whiskey aficionados scattered around globe. It remained this way for the better part of half a century.

For most of the last two decades, vodka has been the world's most popular spirit. But there are signs this is beginning to change. Growth of vodka sales has levelled off, where whiskey continues to climb and American whiskey is accelerating. In the BC



IAIN PHILIP

Iain Philip is a wine educator, presenter, consultant and judge who specializes in delivering Wine and Spirit Education Trust (WSET) courses. In any given year he will instruct more than 300 students. He is co-owner of Barbarian Wine Consulting along with his wife Barbara. www.barbarianwine.com

“ Bourbon, Tennessee and rye whiskies are recapturing the position they held a century ago in their homeland. They are also gaining popularity around the globe. ”

market during the last quarter, vodka sales were basically flat at 0.5 percent growth and American whiskey grew at 13.5 percent. These are numbers that are mirrored around the world. 2013 was a record year for bourbon and Tennessee whiskey exports, as they exceeded one billion dollars for the first time. Growth in the US is also high at over 10 percent.

This may sound like great news, and it certainly is for whiskey producers, but it may not be great news for consumers. At risk of starting a panic, we may be headed for a whiskey shortage. Currently, demand is outpacing supply. It is tricky managing the supply/demand relationship for an aged spirit like whiskey. You have to predict demand six, eight, ten or more years in advance. No one predicted this current surge in popularity.

The demand has caught distillers off guard, and there has been a rush of announcements by spirit companies outlining plans to increase capacity.



Contest Period
September 22nd, 2014
to January 15, 2015.

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*No Purchase Necessary. Subject to Official Rules at www.mantuary.ca. Contest ends at 11:59:59 p.m. (EST) on January 15, 2015. Open to legal residents of Canada, who are of legal drinking age in their province/territory of residence at the time of entry. To enter visit www.mantuary.ca and complete entry form. One Grand Prize available to be won consisting of: a 65" LED TV; a surround system package; a gaming console; a Maverick PowerReclineXR + Reclina-Rocker® Recliner; and a FABI Home Football Table with an approx. retail value (ARV) of \$9,999.00 CDN. Total of 13 Regional Prizes are available to be won with each prize having an ARV of \$499.99. See Official Rules for defined regions and prizes available to be won by region. Random draws: January 27, 2015. Odds of winning depend on total number of eligible entries received and/or total number of eligible entries received by region. Correct answer to a mathematical skill-testing question required.

 /wisers

“ Now is the time to grab a bottle of your favourite American whiskey, before someone snatches the last bottle off the shelf! ”

Why the surge in popularity? People are looking for flavour. Bartenders are playing a key role using these characterful spirits in cocktails. In the BC market, of all the major spirit categories, only tequila sells a higher percentage than American whiskey through the on-trade. The category is also being driven at the high end. Premium bottles of extra-aged whiskies, distinctive single barrels, or small batch selections are attracting consumers wanting complex, flavourful and unique spirits.

Because these premium examples usually have more age, it is going to take longer for the capacity to catch up to these whiskies. Now is the time to grab a bottle of your favourite American whiskey, before someone snatches the last bottle off the shelf!



MAKER'S MARK KENTUCKY BOURBON

USA \$43.95 103747

The mash bill (recipe of grains used) for this bourbon is, of course, dominated by corn, but the main small grain is red wheat and not rye. This leads to a less sharp and smoother whiskey than some other rye-prominent examples.



FOUR ROSES SINGLE BARREL BOURBON

USA \$54.99 653055

Four Roses Distillery uses five different yeast strains and two different mash bills to create 10 different bourbon recipes. The Single Barrel uses just one recipe and includes 60 percent corn, 35 percent rye and 5 percent malted barley. The single-barrel bottling ensures a distinctive whiskey.



BUFFALO TRACE KENTUCKY BOURBON

USA \$41.99 605063

Buffalo Trace is a brand that has existed only since 1999, but is made at the longest continually operating distillery in the US (even through prohibition). Each bottling is blended from only 40 barrels of at least eight years in age.



GEORGE DICKEL NO.12 TENNESSEE WHISKY

USA \$33.99 774976

Filtering through deep beds of sugar maple charcoal is one of the defining characteristics of Tennessee whiskey. The No. 12 is a 90-proof (45 percent ABV) expression of well-aged, smooth, sweet, corn-heavy spirit.



JACK DANIEL'S SINGLE BARREL SELECT

USA \$54.99 480616

As Keith Richards ages, the iconic Tennessee whiskey brand Jack Daniel's has had to look to new export markets and line extensions. The single barrel select was first offered in 1997 and comes from barrels stored in the upper, hottest reaches of the warehouses creating the strongest and richest of whiskies.



BULLEIT FRONTIER WHISKEY SMALL BATCH

USA \$36.99 645465

Ninety-five percent rye and five percent malted barley lead to a wonderfully sharp and spicy whiskey. Aged in new charred American oak barrels, the whiskey also has sweet vanilla, toast, and honey character. This is for the whiskey lover who likes flavour, either for sipping or in cocktails.

GOAT'S CHEESE



GOAT'S CHEESE
AND BEET STACKS
LOVELY WITH PINOT NOIR

Looking for a sharp, creamy, versatile cheese? Look no further. Goat's cheese is here! Some amazing goat's cheese is now being produced in British Columbia that rivals the French products in flavour and texture. Sometimes known by their place of origin, such as Salt Spring Island goat's cheese, or their marketed brand names, such as Carmelis from the Okanagan, BC goat's cheese is easily found all over the province. Evolving over the years, goat's cheese is now available in brie and camembert varieties, making it a versatile ingredient to be added to salads, appetizers and any other dish where a creamy, tangy note is needed.



GOAT'S CHEESE PHYLLO PARCELS WITH BASIL PESTO



WARM GOAT'S CHEESE SALAD WITH CANDIED WALNUTS

PAIRS WITH WARM GOAT'S CHEESE SALAD WITH CANDIED WALNUTS

PAIRS WITH GOAT'S CHEESE PHYLLO PARCELS WITH BASIL PESTO



CRASTO DOURO

Portugal **\$19.99** 499764

This bold and supple wine is made from indigenous varieties of Tinta Roriz, Touriga Nacional, Tinta Barocca and Touriga Franca. The nose is bursting with wild berries and dark fruit, with forest and floral notes in the background. Soft and elegant tannins tantalize the palate upon entry, with just enough fruit and spice to give a pleasant and persistent finish.



NEDERBURG SAUVIGNON BLANC

South Africa **\$12.99** 382713

Nederburg's award-winning wines continue to gain recognition around the world, and this white is no exception. Distinctive aromas and flavours of herbaceous notes, citrusy fruits, melon and green fig nuances are backed by the crisp, clean and refreshing finish. Pair this with seafood, especially bass, or vegetables.



CHÂTEAU DE SANCERRE

France **\$29.99** 164582

This fleshy, rich-structured Sauvignon Blanc has pronounced herbal notes, fresh citrus, and interesting aromas of nuts followed by juicy flavours of white peach and pear. The mouth-watering acidity and its minerality tantalize the palate. A classic Sancerre indeed.

PAIRS WITH GOAT'S CHEESE AND BEET STACKS



UNDURRAGA SIBARIS PINOT NOIR RESERVA

Chile \$14.49 761205

This elegant Pinot Noir has an intense nose of dark berries, vanilla, oak, earth and spice. Rich and ripe on the palate, the red fruit and plum flavours predominate in a full-bodied structure with toasty oak and spice in the background. The wine finishes smooth and long. Ideal for pairing with cheese or poultry.



CASTILLO DE MONSÉRAN GARNACHA

Spain \$14.99 822528

Deep ruby in colour, intense aromas of jam, cherry, anise and chocolate are followed by flavours of prunes, red fruits, spice and mint. Smooth tannins expand on the palate after the initial fruit rush. Another great offering from Spain for the barbecue.



SHALLOT TART WITH GOAT'S CHEESE

PAIRS WITH GOAT'S CHEESE PHYLLO PARCELS WITH BASIL PESTO



MARISCO THE NED SAUVIGNON BLANC

New Zealand \$15.99 16964

Pale straw in colour with a green hue, this Sauvignon Blanc is loaded with tropical fruits of guava, smashed passion fruit, limes and a hint of musky fragrance. The palate mirrors the nose, with the addition of chewy acidity and a mineral edge to further animate this pure, clean wine.



CUMA TORRONTÉS ORGANIC MICHEL TORINO

Argentina \$13.99 213389

Clean and pure, as the translation of its name suggests, this organic white opens with refreshing aromas of tropical white blossoms, roses, oranges and lychee, leading to a crisp palate of tangerine, honeysuckle flavours and a long mineral finish. An elegantly balanced wine. Stock up!



WHITEHAVEN PINOT NOIR

New Zealand \$21.99 161703

Bright garnet in colour, this Marlborough Pinot Noir offers lifted aromas of cherry, plum and black fruits with hints of cedar, smoke and spices. It is nicely balanced, with silky, supple tannins mingling with its red fruit flavours within the oaky, spicy framework. Pair this wine with duck or game birds now, or cellar for 3 to 5 years.

PAIRS WITH SHALLOT TART WITH GOAT'S CHEESE

celebrity profile



KASEY WILSON

Kasey Wilson is an award-winning food and travel writer, broadcaster and author. She is editor of *Best Places Vancouver* and her articles have appeared in *National Geographic Traveler*, *Bon Appetit* and *Gastronomica*. Wilson is executive producer and co-host of the "Best of Food and Wine Show" on AM650. The author of 10 non-fiction books on travel and food, Kasey is a member of the judging panel for the World's 50 Best Restaurants.

WOLF BLASS

THE WOLF OF THE BAROSSA VALLEY

For a man who is known today for his appealing wines, trademark bow-tie and hedonistic lifestyle, Wolf Blass's childhood beginnings couldn't have been more opposite. As a young child in Third Reich Germany, he was witness to untold horrors, including seeing concentration camp prisoners being gunned down. Later, in the impoverished country after World War II, his father arranged his first job as a teenage apprentice labourer working 11-hour days on a farm. It wasn't the life for him. By age 20, he became the youngest person to receive the German Cellar Master Diploma in oenology.

Blass didn't stop there. In 1961, he relocated to Australia, at the time known as a beer-and-meat-on-the-barbie country, and put a huge mark on the map of the Australian wine industry. One result: his Wolf Blass label now produces more than 65 million bottles of wine a year. It was hard going in the beginning, but Blass's hands-on and face-to-face philosophy of winemaking – from the cultivating to the promotion to the selling – was evident from his earliest years in Australia. Travelling the country in his blue Volkswagen as a wine consultant, he earned barely any money, but learned a lot about his adopted country. Eventually, with the help of a \$2,000 overdraft, he bought land in the Barossa Valley and the humble beginnings of Wolf Blass International Wines were born. And so was the career of a master showman and promoter.

Now, after just celebrating his 80th birthday, Wolf Blass has earned hundreds of national and international awards, including



the coveted Jimmy Watson trophy an unprecedented four times – the only wine to ever achieve this honour. He has won over so many fans that his name is synonymous with wine in more than 70 countries.

When Blass was starting out, he used to have his name paged in airports as a marketing ploy; no need for that today – his name and his wines are recognized worldwide.

“ In a way, I think Australia and I have the same brash approach to food, wine and general lifestyle philosophy. I don't think Europe would have accepted such thinking as easily. ”

DO YOU THINK THAT AUSTRALIA'S "WILD WEST" KIND OF MENTALITY AT THE TIME YOU MOVED THERE HELPED YOU TO REINVENT WINEMAKING AND BRANDING IN A WAY THAT YOU MIGHT NOT HAVE BEEN ABLE TO DO IN EUROPE?

When I was considering a job as a winemaker in Australia, I set up a meeting with an Australian importer. I tasted the wines and said, I don't think I can do anything wrong, these wines are bloody awful. When I arrived, Australia was like a hillbilly country and it was a beer-drinking nation. Table wines were a rarity and most of the wine that existed was fortified. It was a frontier mentality, but things started to get better and then I opened my first winery, Bilyara, and I knew that to be successful I would have to target women in my marketing. Thus my off-the-cuff statements like "My wines are sexy – they make weak men strong and strong women weak." In a way, I think Australia and I have the same brash approach to food, wine and general lifestyle philosophy. I don't think Europe would have accepted such thinking as easily.

NEXT TO AUSTRALIA, WHAT IS YOUR FAVOURITE WINE-PRODUCING REGION?

I'd have to say my country of origin, Germany. I love Riesling; it's one of the classic white grape varieties of the world. No other grape can produce such different wine styles, from dry-austere to the sweet Eiswein made from frozen grapes.

DO YOU HAVE A GO-TO FOOD AND WINE PAIRING?

It begins with a barbecue in our backyard with friends and business associates, with plenty of Australian meat. We always start with a Riesling and finish with my favourite red, Blass Black Label Cabernet.

ON THAT NOTE, HOW DID YOU COME UP WITH THE COLOUR CODING FOR YOUR WINE LABELS?

At one time all the wines from overseas were just a sea of white labels. Australians, being beer drinkers, didn't know what a varietal was and didn't know wine regions. But I saw that the public always noticed the colours of sporting teams and the colours jockeys wore at the racetrack, and thought this idea would translate well to wine labels.

KNOWING YOUR PENCHANT FOR ALL THREE, WHICH DO YOU LOVE MORE, WINE, WOMEN OR SKIING?

All three; but I will say it was women that made my business. If a wine is not suitable for women to enjoy, it will not sell. The softer, fruitier and easier drinking wines that were ready to drink upon release really helped open up my business to those who simply enjoy wine.

WHAT'S YOUR MOST MEMORABLE WINE MOMENT?

It was in Vancouver in 2003. I bid \$1,400 for a bottle of '81 Pétrus and the '81 Château Lafite Rothschild during an auction at the Vancouver International

Wine Festival. I won the bid and went on stage, asked for a corkscrew and then opened both bottles and poured them to surprised wine writers at my table.

WHO ARE YOUR FAVOURITE WINEMAKERS IN HISTORY?

I have a lot of respect for California's Robert Mondavi, and Australians Peter Lehmann, Max Schubert who was the creator of Grange Hermitage, and also Gunther Prass, the former chief of Orlando-Wyndham (owner of Jacob's Creek).

IF YOU WEREN'T A WINEMAKER, WHAT DO YOU THINK YOU'D BE?

Initially, I thought I'd be an electrician, but I'm a hopeless left-hander and I would've been dead a hundred times over. Crazy as it may seem, I'd like to be a cocktail mixer in a bar or a saucier or a chef. I think I'm just natural at blending ingredients.

WHAT WOULD YOU LIKE TO DO ON YOUR UPCOMING TRIP TO CANADA?

As a huge sports fan, I want to go to a hockey game in every Canadian city I visit. I also want to see Niagara Falls and visit the wine-growing region there. I've been to the Okanagan Valley and was impressed with the wines.

PICTURE PERFECT WINE REGIONS



Riquewihr Village, Alsace, France

“ Here, in a two-part series, is a traveller’s bucket list of six of the world’s more breathtaking wine regions, all ripe for firsthand sipping and exploring. ”

PART TWO

It is often said that the world’s wine regions are some of the most picturesque places on the planet. Indeed, row-upon-row of glorious grapevines makes marvelous vistas, and there is no shortage of postcard-perfect landscapes to be found in vineyards around the globe. But, with so many wine regions and such little time to explore, where to start? Part One of this traveller’s bucket list to the world’s most breathtaking wine regions unveiled the coastal hideaway of McLaren Vale in South Australia, the rolling hills of Veneto in northeastern Italy, and the historical heart of South Africa’s Cape Winelands. Part Two continues with picture perfect wine regions in other far-reaching corners of the globe.

ALSACE, FRANCE

True, one could spend a lifetime simply exploring the wine regions of France, quite contentedly, to be sure. So it is difficult to single out one must-visit area. However, while the big wine hunters will always flock to the châteaux of Bordeaux, and the Pinot enthusiasts will continue making their

pilgrimages to Burgundy, it is not as common to hear of wine tourists trekking to Alsace. As a result, Alsace is somewhat of a wine secret. In fact Alsace is amazing, and manages to stand out amongst an undeniably diverse range of regions within France.

Tucked between the Rhine River and the Vosges Mountains – pretty much due east of Paris – Alsace is defined by both what it is and what it is not. It is a border region squarely in France, and, though it is not German, it certainly has close historical business and cultural ties with its neighbour to the east. Similarly, the wines of Alsace largely share the same grapes used in the fine wines of Germany. Yet they are distinctly French in their stance and style – which is to say largely bold, robust white wines made to go with the area’s hearty cuisine.

Anchored by the cultural heart and capital city of Strasbourg, the vineyards of Alsace are handily contained in a narrow north-south band, making exploration straightforward. The rolling rows of Grand Cru Riesling vines interspersed with Gewürztraminer, Sylvaner, Pinot Blanc, Pinot Gris, and Muscat vineyards are linked together by picturesque winemaking

towns replete with tidy, traditional wood houses. And, while touring by car is certainly easy, really Alsace is tailor-made for touring by bicycle.

COLCHAGUA VALLEY, CHILE

The isolation of Chile’s wine regions certainly adds to their allure; indeed it was this exclusiveness that spared Chile’s vineyards from the dreaded phylloxera louse that decimated many prominent wine regions of the world during the late 19th century. More recently, Chile has been working hard to establish unique identities for its various wine valleys, and one that certainly stands out as distinct is the Colchagua Valley.

Located an easy few hundred kilometres south of the nation’s capital Santiago, the Colchagua Valley is home to a wide range of grapes, from Sauvignon Blanc and Chardonnay to Carmenere and Merlot (though admittedly the region’s reds continue to hog the spotlight). This diversity is afforded thanks to the valley’s broad geographic spread, a trait that – not coincidentally – ups the region’s overall jaw-dropping beauty. Cutting a swath bordered by the Andes to the east and the Coastal Ranges to the west, there’s no shortage of foothill

SMOOTHACIOUS



Bodaciously smooth

vineyards or vistas in the Colchagua Valley, and a burgeoning wine touring industry has made it quite easy (and comfortable) to explore the varied wineries of Colchagua.

SALTA, ARGENTINA

If opting for the wine road really less travelled, consider visiting high-altitude Salta Province in the northern reaches of Argentina. Far off the Buenos Aires beaten path, even quite removed from Argentina's wine-producing heartland of Mendoza, Salta is a wine region like no other. Its two main winegrowing subareas, Cafayate and the Calchaquí Valley, are home to some of the world's highest elevation vineyards. That said, overall the region comes across as more of a moonscape – complete with mind-bending rock formations and pockmarked plateaus – than a world class wine region. But in fact it is this uniqueness that provides this most northern Argentine wine its character in the bottle.

Of course, this being Argentina, high-altitude Malbec is a main draw, and the mountain air leads to stressed grape vines that lend bracing fruit and elegance to the glass. However, also expect to find memorable offerings of the country's star white grape, Torrontés, along with more plantings of Syrah and other less-expected cultivars.

Salta's uniqueness has also recently turned the area into one of the more happening off-the-grid, must-visit wine locales. What was once a wine hinterland accessible by only the most intrepid (and 4x4 equipped!) is becoming home to starchitect-designed wineries, boutique accommodations and on-point dining.



 **00**
**PFAFFENHEIM PFAFF
 GEWÜRZTRAMINER**
 France **\$19.99** 612719
 This Alsatian classic is fantastically aromatic and luxuriously plush, offering unabashed richness and honeyed texture. Pair with any fish or poultry off the grill or simply pour a glass to enjoy on the patio.



 **01**
PFAFFENHEIM PFAFF PINOT GRIS
 France **\$18.99** 616144
 Pinot Gris from Alsace typically pulls no punches; it's not crisp and curt like Pinot Grigio. Robust and rich, Pfaff's Pinot Gris offers engaging floral and melon notes and screams to be matched with anything doused in cream sauce.



00
UNDURRAGA SIBARIS CARMÉNÈRE
 Chile **\$15.99** 114314
 It's fitting that a wine dubbed Sibaris would be sumptuous and full-bodied, and the Sibaris Carménère is indeed a mouthful of smooth, approachable, ripe blackberry and vanilla that nicely contemplates hedonism (within reason).



00
**MONTES ALPHA
 CABERNET SAUVIGNON**
 Chile **\$24.99** 322586
 Montes remains one of the Colchagua Valley's most respected wineries and their Alpha Cabernet Sauvignon offers bottled justification. With plush, dark fruit and supple, integrated, spice-dusted toasty oak, it captures both the power and elegance of the region's reds.



 **00** 
**CUMA MALBEC ORGANIC
 MICHEL TORINO**
 Argentina **\$13.99** 885418
 Hailing from the Cafayate Valley in northern Argentina, this organically-grown Malbec isn't shy in showing ample dark fruit aromas interwoven with savoury undertones of herbs and leather. Serve alongside anything grilled, from steak to Portobello caps.



 **00**
DON DAVID RESERVE SYRAH
 Argentina **\$15.99** 786020
 Bold and beautiful, Don David's Syrah is chockablock with juicy fruit, roasted coffee bean and herbs. Estate grown and aiming to please, it's robust yet approachable and finishes fairly smooth with a slight spicy grip.



APPLE-ICIOUS

Originating in Central Asia, apples have been grown for thousands of years in Asia and Europe and were introduced to North America by colonists. Apples have been present in mythology and religions of many cultures. Today, there are more than 7,500 varieties, ranging from table apples to cooking to commercial industry, such as cider and juice production. As they are considered a table fruit, apples are traditionally used for desserts, but here they are introduced in a breakfast popover, perfect for brunch, in a soup paired with butternut squash, and finally, in a main dinner course, roasted with chicken and parsnips – perfect for warming up from the autumn chill!



DUTCH APPLE POPOVERS WITH LEMON CREAM CHEESE DRIZZLE

PAIRS WITH DUTCH APPLE POPOVERS WITH LEMON CREAM CHEESE DRIZZLE



GRAY MONK GEWÜRZTRAMINER

BC VQA \$16.99 321588

Bright yellow-green, this is a classic Gewürztraminer with aromas of lychee, melon, ripe peaches, honey and herbal spice. Full-bodied on the palate with an off-dry mouth, the flavours of tropical fruits, mandarin orange, lemon grass and Earl Grey really stand out. Clean and crisp on the finish, it will pair beautifully chilled with curried and Asian dishes.



CHÂTEAU STE MICHELLE RIESLING

USA \$16.99 232512

A staple at many fine dining restaurants, this elegant Riesling is dry, crisp and refreshing. A vital and pungent nose of lime and peach with subtle mineral notes rolls into flavours of pear, fresh apples and honey on the palate. The brilliant contrast of tropical notes and tangy acidity makes this Riesling a fantastic food wine.



ROASTED CHICKEN WITH APPLES AND PARSNIP FRIES, WITH SPICY SHERRY JUS

PAIRS WITH ROASTED CHICKEN WITH APPLES AND PARSNIP FRIES, WITH SPICY SHERRY JUS



GAYDA GRENACHE

France \$14.99 491860

This fruit-forward wine aims to maximize the fruit profile of the Grenache grape. An explosion of strawberry jam, cassis, bramble fruits and wet wood on the nose evolves into black cherry, chocolate, licorice and pepper on the palate. This wine is round and concentrated, with elegant, grippy tannins and a long finish. Gayda is very enjoyable at a great price.



DUCK POND PINOT NOIR

USA \$29.99 427872

This sumptuous Pinot Noir combines the best aspects of different vineyards to create a distinct sense of Oregon terroir. Deep ruby in colour, the wine opens with aromas of cherry, leather and earth that give way to a soft and silky, light-bodied entry with raspberry, spice and forest flavours. Enjoy this rounded red now or cellar for 3 to 5 years.

PAIRS WITH SPICED BUTTERNUT SQUASH AND APPLE SOUP



BLASTED CHURCH HATFIELD'S FUSE

BC VQA \$17.99 734475

An aromatic and reliable Okanagan white blend at its best, Hatfield's Fuse combines nine varieties to deliver a spectrum of complex aromas, including pineapple, fresh tropical fruits, herbal, citrus and floral notes with a beautiful lifting acidity for a long, lingering finish. Enjoy this circus in a glass with sushi, seafood or other rich dishes.



PAUL MAS VIOGNIER

France \$13.99 151100

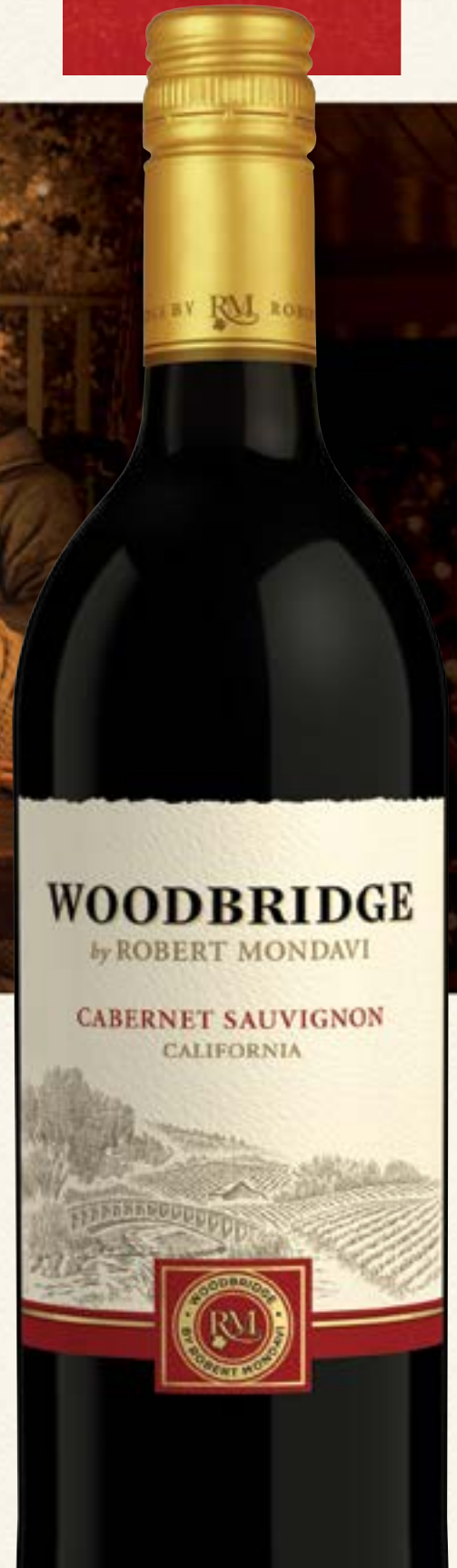
Rich and concentrated aromas of peach, violet, honey and dried fruits on the nose are complemented with hints of vanilla. The palate is equally rich, but mellows out to a long, persistent finish with a toasted edge. Enjoy with rich, cream-sauced dishes, blue cheese, seafood, curry or fruit desserts.



SPICED BUTTERNUT SQUASH AND APPLE SOUP

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HOT

Broker's is a seriously good gin made in a 200-year-old distillery in the heart of England with a recipe as old as the distillery. It's a classic with its distinctive bowler-hat closure. El Dorado Rum hails from Guyana. The unique flavour and taste is due to the tropical climate and three centuries of rum production along the banks of the Demerara River. Unequaled quality and flavour show in its increasing popularity. And from our own beautiful Okanagan Valley, the Wayne Gretzky blend of Cabernet Sauvignon and Syrah is a crowd-pleaser. This VQA quality wine is approachable, fresh and fruit-forward. Try one of these hot sellers today!



BROKER'S PREMIUM LONDON DRY GIN

United Kingdom **\$27.99** 359125

Broker's is a classic gin through and through. Following a 200-year-old recipe, this gin is quadruple-distilled in a copper pot still using 10 botanicals to create outstanding flavours of juniper, orange peel, lemony citrus and spice. The entry is non-invasive, spicy and warm. Layers of botanical flavours elegantly sit on the palate waiting to be explored with each sip.



EL DORADO 12-YEAR-OLD RUM

Guyana **\$34.95** 444711

El Dorado is distilled using one of the world's last remaining double wooden pot stills and then aged in bourbon oak barrels. This round, full-bodied rum is saturated with flavours of tropical fruits, pecans, leather and fruitcake spices with an embedded sweetness. With its long, rich and satisfying finish, this is a rum to never run out of.



WAYNE GRETZKY CABERNET SAUVIGNON SYRAH

BC VQA **\$15.99** 835348

This medium ruby-red blend offers a bright and sweet nose with flavours of spice, vanilla, tobacco leaf, blackberries and dried herbs. The lighter tannins give the wine a refreshing palate that is nicely balanced with acidity. Enjoy now or cellar for up to five years.

CIOPPINO'S

MEDITERRANEAN GRILL & ENOTECA



Executive Chef/Proprietor Pino Posteraro

Vancouver is not lacking in dynamic and talented chefs, many of whom are culinary celebrities, recognized worldwide. Those who know him would agree there are few in this city as driven or as passionate about their profession as Giuseppe (Pino) Posteraro.

“Everything on a plate has to make sense. Nothing is accidental,” says Executive Chef Pino Posteraro.

Born in Calabria, in southern Italy, Chef Posteraro was no stranger to working in restaurants.

He followed his brother to Toronto, where he worked at Celestino's, his brother's self-named restaurant, and taught at George Brown College. His curriculum vitae also includes renowned restaurants in Europe and in Singapore, where Posteraro continued to sharpen his skills. Toronto was not in the cards for Posteraro but, fortunately for us, Vancouver was.

Upon arriving in Vancouver in 1996, he joined the team at Umberto Menghi's restaurants as director of operations. He liked what he saw in our increasingly sophisticated West Coast palate and, in 1999, made the shrewd decision to take charge of his own kitchen.

If you've been around Vancouver long enough to remember Yaletown as it was 15 years ago, you might question what enticed Posteraro to open a fine-dining restaurant in the still rather desolate warehouse district. He liked to walk the streets of this yet-to-be appreciated parish; it reminded him of the Yorkville neighborhood in Toronto, where he had briefly owned a restaurant, Borgo Antico, in the mid-1990s. He named this new place, Cioppino's – a play on words translating to “Pino is here.”

Posteraro is excited about Vancouver's thriving restaurant scene, and particularly with the growth and popularity of Yaletown. Chefs are finally embracing the less favourable cuts of meat he was familiar with since his youth, including oxtail, beef cheeks and short ribs. Pieces like this have found a home on Cioppino's menu since day one. “These were the ugly cuts



DAENNA VAN MULLIGEN

Daenna Van Mulligen is a Vancouver-based wine journalist, international wine judge, accredited sommelier, speaker and the publisher of *winediva.ca* and *winescores.ca*. She is a regular contributor to *Vines Magazine*, can be heard weekly on Tasting Room Radio (heard on stations throughout BC and Alberta) and has been published in numerous local and internationally distributed publications.

FOR RECIPES, SEE INDEX ON PAGE 141

“ Everything on a plate has to make sense. Nothing is accidental, says Executive Chef Pino Posteraro. ”



PAPPARDELLE WITH 4-HOUR VEAL CHEEKS AND PORCINI MUSHROOMS

people wouldn't use. It was our way of living – to eat it all. I grew up that way,” he says. Now it is commonplace.

Cioppino's menu reads like traditional Italian home cooking, deftly accented with his trademark technically astute touches and harmonious flavours. It is West Coast cuisine with a strong Mediterranean focus. All the main components for his dishes are organic, and Ocean Wise seafood arrives in his kitchen daily. “Consumers are very aware here, they are very health conscious on the West Coast.” Not unlike Posteraro himself, who recently turned 50, and is in better shape now than at 40.

His customers are well educated in fine cuisine, and love to sample the best food and wine available. Posteraro does not disappoint on either front. His own love of wine has been built up over decades, as has his knowledge. Cioppino's impressive three-million-plus dollars collection of wine has been hand selected and is lovingly displayed throughout the many rooms of the restaurant. These treasures are documented in a 62-page catalogue. “I have the best scotch, the best bourbon, the best wine... The focus [here] is on food and wine. It's important to have this philosophy.” He gestures towards the bottles lining the walls around the room, “It's an



PINK-SHELL SCALLOPS AND OVEN-DRIED TOMATOES WITH PROSCIUTTO VINAIGRETTE

act of love to have these rare gems.”

Although Italian wines play an important role, you’ll notice a strong French presence (Posteraro has a fondness for well-aged Burgundy), as well as a world of diversity.

Uncountable celebrities, politicians and professional athletes have dined at one of Cioppino’s meticulous white-clothed tables in the past 15 years. Many have arrived via word-of-mouth. Certainly, they have appreciated the soft light glowing on warm wood, brick and tile, while applauding the precise simplicity of Posteraro’s cuisine. The quality of meat, seafood and produce is top-notch, and his commitment to creating daily dishes based on what is fresh and available is unquestionable. Respect for the food, discipline in execution and detail in service are why Pino Posteraro is royalty among restaurateurs.

Fans, followers and foodies from around the world return to the place of Pino whenever they can, but it’s a long journey for them. For the rest of us, it is simply a trip to Yaletown.

Cioppino’s Mediterranean Grill & Enoteca
 1133 Hamilton Street, Vancouver
 604 688 7466



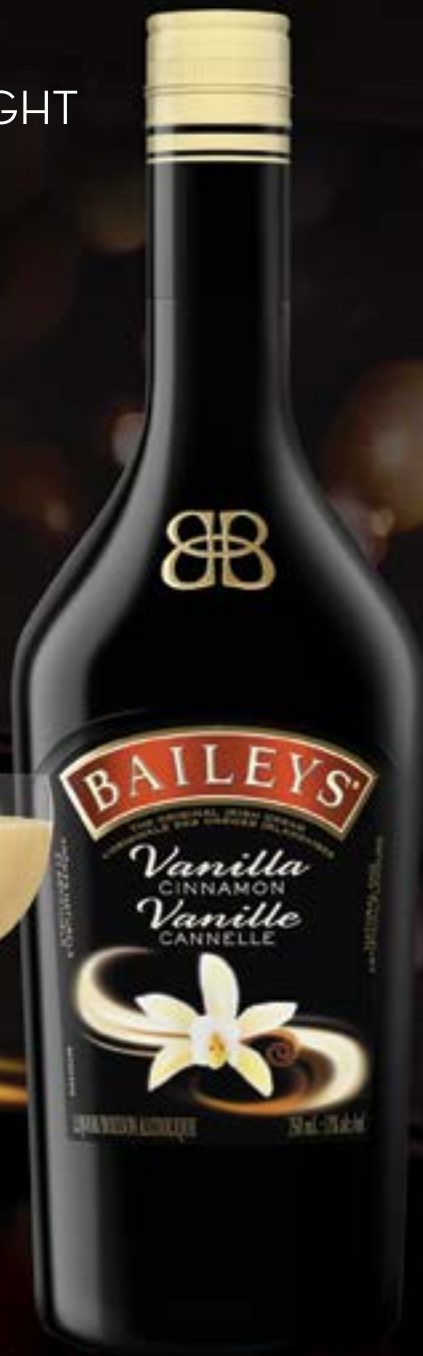
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PAIRS WITH PAPPARDELLE WITH 4-HOUR VEAL CHEEKS AND PORCINI MUSHROOMS



TORMARESCA TRENTANGELI CASTEL DEL MONTE

Italy **\$19.99** 675843
Trentangeli is an intensely ruby-coloured blend of Aglicanico, Cabernet Sauvignon and Syrah from Puglia, Italy. Aromas of red fruits, cherry, licorice and spice lead into a persistent structure with intense, velvety tannins and pleasant fruity notes. The finish is long, elegant and complex – a real pleaser!



TRIDENTE CASTILLA Y LEON TEMPRANILLO

Spain **\$26.99** 189852
This bold red is very modern in style, with layers of complex flavours. First whiff shows generous scents of ripe black fruits and jam, then a second attack of chocolate, toasty cinnamon and coffee. The mid-palate features pencil shavings, dried cranberries, peppers and prunes in a full-bodied structure with aggressive tannins. Enjoy this powerhouse well decanted.



SANDHILL HIDDEN TERRACE PINOT GRIS

BC VQA **\$16.99** 169060
Bright straw in colour with an attractive bouquet of ripe melon, Bartlett pear, ripe apple and tropical fruit accented by almonds. This medium-bodied white has a slightly rich, round mouth feel and flavours of green apple, peach and melon with spice and citrus hints. Pair this crowd pleaser with your favourite appetizers.



JAFFELIN BOURGOGNE ALIGOTÉ

France **\$24.99** 53868
Aligoté is a charming Burgundian white varietal that offers fresh aromas of Anjou pear, mineral, lemon and a whisper of damp herb. The mouth is crisp with good acidity and a slender structure. Try this refresher with clams, oysters and shellfish.



PAIRS WITH PINK-SHELL SCALLOPS AND OVEN-DRIED TOMATOES WITH PROSCIUTTO VINAIGRETTE

PAIRS WITH CHOCOLATE POT DE CRÈME



GRAHAM'S 10-YEAR-OLD TAWNY PORT

Portugal **\$39.99** 206508
Graham's ten year tawny is an exceptional port that shows characteristics one would expect in a decade of cellaring. Complex aromas and luscious flavours of orange peel, plum, marzipan, nuts and fruitcake spice are woven together in a beautifully mellowed body and a long finish. This is an ideal pairing for delicate dessert, serve slightly chilled.



MCGUINNESS CRÈME DE CACAO

Canada **\$19.99** 56655
McGuinness' ranges of delights are Canada's best-selling mixable liqueurs. This crème offers dark chocolate-brown colour with sweet, thick cocoa aromas and a hint of vanilla. Enjoy this simply over ice, with cream, or use your imagination to create a personal cocktail to perfect your sweet indulgence.



TASTING TERROIR

We've all heard the phrases "wine is made in the vineyard" (good grapes equal good wine) and of wine with "a sense of place" (it tastes of where it's from). Today, everyone is talking "terroir" (pronounced *tare-uhar*). So what is it? Where is it? Can you taste it? Does it matter or doesn't it? Why are winemakers all abuzz about it?

TERROIR ISN'T NEW

It's from the French word *terre* meaning land and the medieval Latin word *territorium*. The concept of terroir originated in France and, until recently, the term has been used almost exclusively by the French. Oxford Dictionaries define it as "the total natural environment in which a particular wine is produced, including factors such as the soil, topography and climate." Terroir impacts the flavour of wine and explains how a Pinot Noir from New Zealand or France tastes different from those made in Argentina or BC. The oft-used *goût de terroir* (taste of terroir) means the characteristic aromas and flavours in wine are due to the environment where it is produced. Terroir gives wine a sense of place.

Terroir is more than soil, more than dirt; it is a vineyard's site – including proximity to water, microclimate, elevation and sun exposure – all of which can vary from vineyard to vineyard and even from row to row.

“ Terroir impacts the flavour of wine and explains how a Pinot Noir from New Zealand or France tastes different from those made in Argentina or BC. ”

Tradition weighs in too. The people who grow the grapes and make the wine are part of the terroir story.

WHERE IS IT?

Since terroir is soil, climate and site, it's everywhere. In certain countries, there are defined areas, such as geographical indications, protected designations of origin and appellations that protect certain terroir-specific wines. These combinations of vineyard sites and grape varieties create unique wines that express their geographical origins. For example, champagne is made only in France's Champagne region and Chianti, made with Sangiovese grapes, is made only in Tuscany. It extends to Portugal's fortified wines Port and Madeira, and to spirits such as Cognac.

TERROIR MATTERS

It affects wines tremendously. In an area like Bordeaux, with five or six distinct soil types, it's easier to pinpoint terroir than in Australian or Argentine regions that have vast expanses of vineyards, significant elevations and many more soil types.

Man is fundamentally important to terroir, although not everyone agrees. Granted, grapes need only sun, air, water and soil to grow, man's impact is enormous. Humans decide how to farm the land and which grapes will do well in a particular site. Winemaking is crucial too. Winemakers make decisions



about pest control, harvesting, the equipment used, whether concrete, stainless steel or wood vessels, plus types of yeast and oak, barrel toast, aging and more. The culture of the people also plays a role. Think of Portugal's age-old custom of treading grapes by foot to make Port or aging Madeira in barrels outside in the sun, imparting roasted, nutty flavours.

WINEMAKERS ARE BUZZING ABOUT TERROIR

Chile's Agustin Huneeus, who makes wine in Washington State, says that great vineyards make great wine. It's the place where grapes are grown and not

the varietal that gives wine character.

American winemaker Paul Hobbs owns wineries in California and Argentina, and consults widely. "Terroir is the site which includes everything – soil, inclination, elevation, latitude, and all climates associated with it. I don't include man. It's all about where the plant is growing," said Hobbs adding that man has a close partnership with terroir. "Each is meaningless without the other."

Although not a winemaker, wine terroir consultant, Chilean Pedro Parra (he works with BC's Okanagan Crushpad) has a stellar reputation for

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*'Free' speaks to the spirit the BACARDÍ family has demonstrated to chart their own path, despite the obstacles they have encountered along the way.

TASTING TERROIR

evaluating sites and soils and planting the best grapes for the terroir, and thinks that humans are the most important component of terroir.

YOU CAN TASTE TERROIR

Wines clearly taste of place or “somewhereness.” South African reds are instantly recognizable for their graphite-like, gravelly qualities; German Rieslings express minerality, as do white wines from the slopes of Sicily’s Mount Etna. Californian Cabernets are often big and ripe with high alcohol content, and many BC whites are crisp and fresh with hints of sage.

Occasionally, opportunities arise to taste a winery’s wines that are made in the same year from the same grape but from different vineyards. Although the grapes are harvested at the same time, and are made in exactly the same way, the wines are noticeably different. It’s an interesting way to explore terroir.

Try several vintages of the same wine to see how terroir expresses itself in different years, or select three wines made with the same grape from different regions or countries, such as Pinot Noirs from Burgundy, New Zealand and BC. You’ll taste terroir in every glass.

THE FUTURE

Climate change is having a noticeable impact on vineyards. Some regions are getting warmer and drier and others are experiencing abnormally heavy rains. Producers like Chile’s Miguel Torres, part of Spain’s Torres wine family, are buying land in cooler areas to “help combat the challenges of climate change.”



OSOYOOS LAROSE LE GRAND VIN

BC VQA \$45.00 129999

Situated on Osoyoos Lake’s arid desert slopes, this winery’s terroir is a mix of soils – gravel, sand, clay and rock – and long, hot days and cool nights. Bordeaux winemaker Mathieu Mercier delivers a bold, layered wine with concentrated dark fruit, spice and finessed tannins. Cellar five to ten years.



VEUVE CLICQUOT BRUT

France \$69.99 563338

Made with Pinot Noir, Chardonnay and Pinot Meunier grown in Reims, this signature non-vintage champagne is a blend of 50 different crus plus 25 to 40 percent reserve wines that ensures Veuve Clicquot’s house style. Expect a harmonious, elegant wine with racy acidity, minerality, and peach and brioche flavours.



TAYLOR FLADGATE 20-YEAR-OLD TAWNY PORT

Portugal \$69.99 149047

Terroir is linked through the centuries in this fine tawny port. Harvested grapes are foot-treaded in the old way and, after fortification, the wine is aged for decades in wooden barrels in cool cellars. Sumptuous with nutty, vanilla, toffee aromas, this tawny delivers immense, immediate drinking pleasure.



FONTANAFREDDA SERRALUNGA D’ALBA BAROLO

Italy \$44.99 105650

Piedmont’s vineyard landscape is a UNESCO World Heritage site for good reason: its terroirs produce nuanced wines like this polished Barolo. Made from Nebbiolo grapes, it showcases typical ‘tar and roses’ aromatics with hints of barnyard and leather and brims with spice, cherry-raspberry-plum fruit, earthy tannins and a lengthy finish.



RÉMY MARTIN XO EXCELLENCE COGNAC

France \$249.88 583468

By law, Cognac is produced in six designated terroir-specific crus and made by double-distilling Ugni Blanc, Folle Blanche or Colombar wines. The XO Excellence blends over 300 of its best eaux-de-vie oak-aged between 10 and 37 years. A palate of flowers, fruit, vanilla and spice leads to a sumptuous finish.



EMILIANA ADOBE RESERVA ORGANIC CHARDONNAY

Chile \$14.99 97527

Emiliana is among Chile’s leading organic producers and an early adopter of the concept of terroir, recognizing and honouring all aspects, including respect for the workers and the environment (organic, biodynamic, sustainable farming). This delicious, well-priced wine has mouthfilling flavours of melon, grapefruit and lemon and a crisp finish.

COOKING WITH RUM

CHOCOLATE
BUTTERED RUM
FONDUE



As the days grow shorter and the temperature starts to dip, you may find yourself reaching into the liquor cabinet for a faithful cool-weather cooking staple, rum. A bold spirit, distilled from molasses or sugar cane juice, rum is not just any soul-warming sipper. Few spirits, if any, have shaped broad patterns of history more than rum. This is perhaps due to the fact that rum describes a huge and diverse category of spirits that span a vast range of styles and flavours. Add more spirit to your fall table by trying one of the following rum-kissed recipes today.



SLOW-ROASTED SALMON WITH MOJITO SAUCE AND WARM GREEN BEAN SALAD

PAIRS WITH SLOW-ROASTED SALMON WITH MOJITO SAUCE AND WARM GREEN BEAN SALAD



MISSION HILL RESERVE CHARDONNAY

BC VQA \$19.99 18812

This medium-bodied Chardonnay delivers ripe pear, coconut, peach and pineapple aromas on the nose. The great vintage is evident in the rich flavours of lime, tangerine, mango and tropical fruits. The use of oak and *sur lie* aging adds another layer of butter and hazelnut notes, making this mesmerizing Chardonnay a fantastic food wine.



ASTROLABE MARLBOROUGH SAUVIGNON BLANC

New Zealand \$23.99 138503

This fantastic pale straw-coloured Marlborough white is concentrated and vivid. It opens with lemon grass, elderflower and fresh thyme aromas followed by pepper, stone fruits and gooseberry notes. A mouth-watering acidity on the palate leads to a long and graceful finale. Enjoy young with salads, seafoods and poultry.



DARK AND STORMY CAKE WITH LIME GLAZE

PAIRS WITH DARK AND STORMY CAKE WITH LIME GLAZE



PAARL K.W.V. FIVE STAR BRANDY VSOP

South Africa \$23.99 5173

This VSOP brandy is matured in premium oak barrels that offer flavours of ripe apple, raisins, and pineapple. The medium-bodied palate is complemented by a mild toasted-oak nuance. Enjoy this rich and fruity treat over ice, as a mix or with dessert.



ALVEAR MEDIUM DRY AMONTILLADO

Spain \$16.99 112789

Produced in Montilla-Morilles from 100 percent Pedro Ximénez grapes and aged in American oak solera system for five years, Alvear offers smoky, sweet, burnt-caramel and roasted-nut flavours with an assertive yeasty nose. The palate is smooth and clean, with crisp citrus and a mineral finish.

PAIRS WITH CHOCOLATE BUTTERED RUM FONDUE



APPLETON ESTATE RESERVE 12-YEAR-OLD RUM

Jamaica **\$39.95** 105742

Bright topaz in colour, this is a complex blended rum to be enjoyed slowly. The nose delivers alluring aromas of nuts, baked pear, maple, butter, ginger and vanilla that gives way to a rich, creamy palate bursting with flavours of honey, vanilla beans, molasses, biscuits and hints of nuts. Fantastic rum that lives up to its legend.



SMITH WOODHOUSE LATE BOTTLED VINTAGE PORT

Portugal **\$37.99** 304527

Full-bodied and medium sweet, this port opens with aromas of licorice, mature prune fruits and raisins. The palate is smooth with fine tannins and refreshing acidity that leads to a long, spiced finish.



PUMPKIN, LIME AND RUM RAVIOLI

PAIRS WITH PUMPKIN, LIME AND RUM RAVIOLI



WENTE MORNING FOG CHARDONNAY

USA **\$18.49** 175430

This Chardonnay derives its elegant balance through the morning fog that enters San Francisco Bay. Beautiful lemon, tropical, floral and toasty graham flavours are well integrated with a refreshing acidity that amplifies the subtle oaky, spicy and vanilla undertones. The finish has a faint butterscotch note from the judicious use of oak barrels.



SANTA JULIA PINOT GRIGIO

Argentina **\$12.99** 239301

This clean, refreshing, value-priced white offers orange, mango and herbal citrus notes. The palate has a good balance of pear and tropical fruits with crisp acidity.

BAR



HARVEST
MOON



Head Bartender, Fairmont Pacific Rim

GRANT SCENEY FAIRMONT PACIFIC RIM LOUNGE

Not that long ago, the hotel bar was considered strictly the domain of tourists and business travellers – it certainly wasn't filled with locals.

Then something changed. Hotels began to update their restaurants and lounges with provocative décor, fantastic lighting, unique menus and fresh, enthusiastic talent behind the bar. New hotels started from scratch, building elegant rooms overflowing with ambience where locals began to flock. The hotel bar was hot again. It was a venue to relax and sip bubbly or rediscover a classic cocktail – a place to see and be seen.

One of those successful new hotels was Vancouver's Fairmont Pacific Rim, which opened to coincide with the 2010 Winter Olympics. Grant Sceney arrived in Whistler in the winter of 2009, just as the village was ramping up for the upcoming games. It was the experience of a lifetime for an Australian bartender who had just travelled across the Pacific from the five-star Hayman Island Resort on the Great Barrier Reef.

After the athletes and the camera crews departed, Melbourne-born Sceney made his way down to Vancouver. In April, he was hired as a server at the Fairmont Pacific Rim – however, his skills were quickly recognized and he was put behind the bar. Head bartender and fellow Australian Jacob Sweetapple formally trained and mentored Sceney, expanding his repertoire of cocktails while introducing him to fellow Vancouver bartenders.

"It's a humble community," Sceney (who is the communications director for the Canadian Professional

“It’s a humble community, people are willing to help each other, which is great. It’s very welcoming and friendly – I’m very happy I landed here when I did, four years ago.”

Bartenders Association) acknowledges. “People are willing to help each other, which is great. It’s very welcoming and friendly – I’m very happy I landed here when I did, four years ago.”

Almost two years ago, Sceney took over the position for which Sweetapple groomed him. As head bartender, Sceney is not only in charge of the lobby lounge and Oru restaurant, but also the rooftop pool’s cabana bar.

His cocktail menu evolves seasonally, but classics remain steadfast. Smartly, the list is broken up into categories such as “light and refreshing,” “elegant and spirit forward” and “unusual and intriguing.” Local products and spirits are incorporated whenever possible.

Sceney is particularly enamoured with regional twists on classic cocktails. For example, he applauds the resurgence of the popular late 19th century American cocktail the Sherry Cobbler. Traditionally made with sherry shaken with fresh orange slices, Sceney suggested a version using local berries would be great in the summer months. For the transition season of fall, he favours stone fruits with exotic spices such as star anise, cinnamon and ginger that serve as stepping stones to richer, warmer winter flavours.

As if managing all the Fairmont Pacific Rim bars wasn’t enough, Sceney has, in recent years, been travelling and delving into cocktail competitions



EMBERS AT DAWN

“ Placing first in the Diageo World Class Canadian Bartender of the Year competition, earned him the honour of being named one of the best bartenders in the world. ”

at a remarkable rate. His expertise has awarded him first, second and third places in more than a dozen competitions since 2012. Recently, he placed first in the Diageo World Class Canadian Bartender of the Year competition, which led him to compete overseas for best in the world.

In typical Canadian style, his competitors congratulated him prior to his departure and reminded him, “You’re representing Canada now, you’re one of us.”

The follow-up competition in Great Britain had Sceney hoisting the flag of his adopted homeland in Diageo’s 2014 World Class Global Final. He took on the grueling challenge and placed a monumental fourth place.

*Fairmont Pacific Rim Lounge
1038 Canada Place, Vancouver
604 695 5502*

EMBERS AT DAWN

- | | | |
|----------|---------|---|
| 6 | | maple wood chips |
| 4 tbsp | (60 ml) | Bulleit bourbon |
| 2 tbsp | (30 ml) | fresh pressed BC apple juice |
| 2 | | ginger ‘coins’ |
| 2 tsp | (10 ml) | Honey Syrup ¹ |
| 2 dashes | | Bittered Sling’s Kensington Dry Aromatic bitters ² |
| | | apple slice, for garnish |
| | | cinnamon, freshly grated, for garnish |

Place maple wood chips on clean metal cooking pan. Use a cooking torch to burn chips. Place rocks glass upside down over chips to catch smoke, then build remaining ingredients into cocktail shaker, add ice and shake. Turn glass over and place large ice cube in glass. Double-strain mixture into glass. Garnish with apple slice and grated cinnamon.

¹ Equal parts honey and water.

² Found at the Modern Bartender.



COQUIHALLA

COQUIHALLA

2 tbsp	(30 ml)	Don Julio Reposado
1 tbsp	(15 ml)	BC Cherry Liqueur, recipe follows ¹
2 tsp	(10 ml)	lime juice
2 dashes		chocolate bitters
5 tbsp	(75 ml)	Stellar's Jay brut, to top

Build all ingredients except brut in a cocktail shaker. Add ice then cap shaker tin. Shake hard for 5 seconds. Double-strain into chilled champagne flute and top with brut. Shown served with wild BC salmon roe on top of a crostini with a pinch of sea salt.

BC CHERRY LIQUEUR

6 cups	(1.5 L)	BC cherries, pitted
1 cup	(250 ml)	St Rémy brandy VSOP
½ cup	(125 ml)	Ketel One vodka
½ lb	(250 g)	sugar
1 cup	(250 ml)	water

In a clean Mason jar, thoroughly muddle pitted cherries, then strain and reserve excess juice. Add brandy and vodka to cherries in Mason jar and seal. Store out of direct sunlight and keep at room temperature. Let sit for a week, agitating every few days. In a saucepan, bring reserved cherry juice, sugar and water to boil, then simmer until all sugar has dissolved. Once cooled, add to Mason jar and seal for 4 days. Strain through fine mesh sieve into a clean glass bottle. Keep refrigerated until ready to use.

HARVEST MOON

4 tbsp	(60 ml)	Bulleit bourbon
½ tbsp	(21 ml)	Cinzano Rosso
1 tbsp	(15 ml)	Root Beer Syrup, recipe follows
5 dashes		Bittered Sling's Moondog bitters
½		cinnamon stick, for garnish

Build all ingredients into mixing glass with ice. Stir to chill and dilute. Strain over large ice cube in a small rocks glass. Garnish with cinnamon stick.

ROOT BEER SYRUP

6 cups	(1.5 L)	water
1 tsp	(5 ml)	sarsaparilla ²
1 tsp	(5 ml)	sassafras ²
1 tsp	(5 ml)	birch bark
2 pods		star anise
½		vanilla bean, split and scraped
1 tbsp	(15 ml)	ginger, minced
1 tsp	(5 ml)	dried spearmint
4 cups	(2 lb)	sugar
2 cups	(500 ml)	maple syrup

In a saucepan, bring spices and water to a boil. Reduce heat and allow to simmer for 10 minutes. Using a mesh strainer, fine strain into large pot. Add sugar and maple syrup and return to heat to simmer until sugars are integrated. Store in clean Mason jars and keep refrigerated for up to 2 weeks.

¹ Can also substitute a cherry liqueur

² Found at specialty food stores



DON JULIO REPOSADO

Mexico \$84.99 698621

Don Julio is synonymous with premium tequila. This luxury treat displays mellow melon, honey, agave, citrus and a touch of smoke and spice notes. The palate is incredibly soft with hints of cinnamon, honey, and vanilla flavours. An additional layer of caramel and dried fruit blossoms right at the end in the warm and silky finish.



STELLER'S JAY BRUT

BC VQA \$24.99 264879

A consistent bubbly that never ceases to impress, Steller's Jay has now been independently branded since its massive success on the market. Crafted using the traditional method, this sparkling wine delivers classic red apple, toasted nut and yeasty dough aromas on the nose with lively berry and stone fruit flavours on the palate. The finish is fresh with good acidity and long length, indeed a true Okanagan gem.



BULLEIT FRONTIER BOURBON SMALL BATCH

USA \$36.99 774273

Distilled in Indiana using a mash bill of unusually high rye content, Bulleit Frontier Bourbon is bold and spicy, with a serious punch. The dense aromas of vanilla, clay and spice are melded together with leather, tobacco and rye spice on the palate, leading to a smooth but mineral finish.



CINZANO ROSSO

Italy \$12.75 42211

Cinzano Rosso is a vermouth made from high quality Italian red wine infused with sugar, alcohol and a secret blend of herbal spice. This is a classic ingredient in many world famous cocktails thanks to its fine balance of sweetness and bitter finish. Always serve chilled, enjoy straight or in cocktails.



KETEL ONE VODKA

Netherlands \$32.99 456095

Ketel One is a silky smooth vodka with a subtle fragrance of citrus and honey, and a lively tingle on the finish. The bouquet is so gentle that it coats the palate with a misty coolness while delivering mild spiciness and cereal sweetness in successive waves. The classy, round and marvelously long finish reminds one of Ketel One's premium quality.



ST RÉMY AUTHENTIC BRANDY VSOP

France \$24.29 8888

Amber-coloured with golden hues, this brandy shows rich aromas of red berry fruits, cherry, vanilla and wood nuances. The palate mirrors the nose with more intense berry flavours in a round, smooth and sweet texture. Enjoy this balanced brandy as an aperitif or in your favourite cocktails.

WHY NOT
RAISE A TANKARD
TO FALL?
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FLAVOURS



Not yet 10 years old, the vines in the Elqui Valley are producing wonderful fresh, peppery Syrah, from vineyards 350 meters above sea level. Falernia Syrah Reserva is an excellent example of this and is beautifully balanced. The famous Canadian whisky, Crown Royal, has become even more Canadian with the addition of maple syrup flavouring! Try it in your favourite whisky cocktail or on the rocks! From Mendoza in Argentina, Extravaganza from Trapiche is a flavourful red blend that features the Malbec, Bonarda and Syrah grapes. It's fruity and juicy with a refreshing finish. Rich in flavour and bursting with taste, these selections are perfect for fall entertaining.



FALERNIA SYRAH RESERVA ELQUI

Chile **\$17.99** 147819

This superb value, northern-Rhône style wine opens with a perfumed nose of black fruits, violet and toasted hazelnut leading to an elegant and pure palate of peppers and dark fruit. The wine's silky texture is enhanced by rough wood smoke and fine tannins. Its quality is underscored by its frequent presence at the International Wine Awards.



CROWN ROYAL MAPLE FINISHED

Canada **\$28.49** 27060

The perfect blend of Crown Royal's signature flavours, this dark amber Canadian whisky features a maple syrup-dominant nose with delicate aromas of whisky in the background. The spices and the sweetness from maple syrup interweave gracefully to create a rich mid-palate and a luxuriously long finish.



EXTRAVAGANZA TRAPICHE RED BLEND

Argentina **\$16.99** 355651

Loaded with aromas of fresh berry fruits and cherry pie filling, Trapiche is a robust red blend of Malbec, Bonarda and Syrah. The palate is soft and accented with a hint of sweetness and spice from subtle contact with oak. Enjoy this wine as an aperitif, in sangria, or impress your guests by pairing with honey-glazed meats or strong cheese.

TAKE THANKSGIVING UP A NOTCH WITH

PINOT POWER

Good gravy, it's that time of year again! Invite the guests, buy the bird. Stuff it, roast it, and serve it with 29 side dishes.

Well, not actually 29, but it always feels that way. There's potatoes, stuffing, cranberry sauce, gravy, green beans, corn, turnips, pickles, bread and butter and, of course, pumpkin pie – along with the inevitable side dishes and desserts the guests decide to bring – which, all too often, include a marshmallow-topped yam casserole someone feels is necessary.

And yet, it's supposed to be a special culinary occasion, not a random oh-heck-why-not potluck. And so you cling to the withering hope of retaining some measure of gastronomic orchestration and decorum. So what's a good host/ess to do? Here's what.

Reach for the thread that magically pulls together all the dishes – the thing that infuses the occasion with an air of elegance.

No, it's not the properly laid table, good crockery or low ambient jazz – though those certainly help. Especially

with Miles Davis, George Gershwin or Ella Fitzgerald on the player.

The thread that ties Thanksgiving together is the wine.

Not just any wine. Obviously the wrong pour – think alcoholic soda pop – can derail the entire day faster than you can say “marshmallow-topped yam casserole.”

The thread that pulls the day together is a smart selection of crowd-pleasing wine. And it's easier than you may think. Just remember one word.

Pinot.

That's right. When it comes to Thanksgiving, Pinot is power. It jump-starts the occasion with aplomb, swings from sparkling to white to red with perfect grace, and reflects an air of knowing sophistication on the host/ess – without being pretentious or overly expensive.

Here's how to wield it well.

SPARKLING PINOT

Most champagne is made with some measure of Pinot Noir. Think Veuve Clicquot, Moët & Chandon, Bollinger,

Mumm, Louis Roederer, Krug and all the rest. The only exception is when the phrase Blanc de Blancs graces the label.

So grab a bottle of good bubbly – either bona fide champagne or one of its perfectly respectable lookalikes such as Jacob's Creek Chardonnay Pinot Noir – to kick off the day with a proper pop.

Nothing primes the turkey stuffing spirit quite like it.

PINOT GRIGIO

Pinot Grigio, with its stony restraint and clean citric zip, is the bottle to pull out when guests arrive. It's easy to enjoy, goes with any nibbly you care to serve alongside – from salted potato chips to smoked salmon on toast points – and no one will complain, because it's one of the easiest-drinking wines on the planet. Done. Next!

PINOT BLANC

The bird is carved. The table's laid. The guests are seated and eagerly waiting to be sated. Now's the time to reach for Pinot Blanc. The wine is fruitier than



CAROLYN EVANS HAMMOND

Wine critic and London-trained sommelier, Carolyn Evans Hammond is a two-time best-selling wine book author. Her latest book *Good Better Best Wines* soared to bestseller in Canada and the US within weeks of release. She is a member of the UK Circle of Wine Writers and the Vice President of the Wine Writers' Circle of Canada.

“ It jump-starts the occasion with aplomb, swings from sparkling to white to red with perfect grace... without being pretentious or overly expensive. ”

Pinot Grigio, but not so fruit-forward as to overwhelm, upstage or clash with any of the dishes on the table.

Pinot Blanc is a gently jovial wine, slightly hinting at peachiness and poached pear, but never loud or obtrusive. Exactly the type of character you want at the table this time of year. And, whether it's from France, Germany, Canada or elsewhere, it can hold its own as a pleasing pour – humble and honest, yet certainly worthy of a proper dinner party. Perfect.

PINOT NOIR

And of course, there will always be guests who think a worthy wine only comes in one colour – red. And for those souls, pour Pinot Noir. Regardless of whether it's an earthy Burgundian number, beetroot-and-berry scented Canadian version, or a more fruit-saturated selection from Oregon, you can count on Pinot Noir to be a great match with the bird and the trimmings – marshmallow topping notwithstanding.



BLACK

THE FALL TREND THAT NEVER GETS OLD



 GUINNESSCANADA


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GUINNESS
MADE OF MORE

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“

The thread that ties Thanksgiving together is the wine.

”



JACOB'S CREEK SPARKLING CHARDONNAY PINOT NOIR

Australia **\$13.99** 562991

This multi-award-winning bubbly brims with cooked apple, tart lemon and warm brioche notes. Delicate effervescence keeps it lively and elegant. Outstanding value.



GANTON & LARSEN PROSPECT OGOOGO'S LAIR PINOT GRIGIO

BC VQA **\$13.99** 307082

This racy, unoaked Pinot Grigio starts with clean citrus aromas, then it rips across the palate with tight lemon-lime flavours, hinting ever so slightly at tropical fruit.

PINOT GRIS

When plates are cleared and the evening is still young, conversation is flowing and the spirits are high in sweet anticipation of pumpkin pie, take a pause. Instead of hightailing it directly to the dessert course, pour each guest a small glass of Pinot Gris. With its naturally rich, ripe flavours of spiced peach, serve it with a simple cheeseboard to give guests a subtle pause before the pie. And the cheeseboard is easy to assemble: something firm and ripe, something soft and oozing and something made from goat's milk, perhaps with a few toasted walnuts strewn about, does the job.

Now, with a table full of satisfied guests, jazz still playing softly in the background, cheese course complete, you can brew the coffee and let them eat pie.

Happy thanksgiving.



GANTON & LARSEN PROSPECT BIRCH CANOE PINOT BLANC

BC VQA **\$13.99** 100925

Elegant yet aromatic, this wine is a classic Pinot Blanc. Dry and crisp, yet imbued with restrained, delicate pineapple and grapefruit flavours.



CHERRY TART PINOT NOIR

USA **\$29.99** 744623

Developing somewhat of a cult following across North America, this stylish Pinot Noir tastes, as the label suggests, like a really terrific cherry tart. It's a full-bodied, rich version of this variety that will definitely have you at hello.



KING ESTATE SIGNATURE PINOT GRIS

USA **\$25.99** 419671

This medium-bodied, dry white swirls with precise, lifted flavours of apple, pear, yellow plum and lime zest. Its plunging citric core and creamy, nutty topcoat make it quite a compelling drop. Well done, Oregon.



MISSION HILL RESERVE PINOT GRIS

BC VQA **\$19.99** 677658

This very appealing Pinot Gris from our own province shows great purity of fruit, with deep flavours of juicy peaches tossed with a touch of pumpkin pie spice and toasted almonds. An impressive drop.



GLUTEN FREEDOM!

GLUTEN-FREE
FLATBREAD PIZZA

More than a trend, eating gluten-free is now a lifestyle choice. It is possible to create appetizing, texture-pleasing recipes with alternative flours that lend themselves to a variety of different dishes. As you will see with our recipes, eating gluten-free does not mean giving up baked goods and treats. On the contrary, with a little imagination and the right know-how, you can create your own masterpieces using our recipes as a starting point. Go ahead and experiment with other flours and create your own mix to use for sweet baked goods or savoury dishes.



PECAN MERINGUES WITH MOCHA CARAMEL DRIZZLE

PAIRS WITH PECAN MERINGUES WITH MOCHA CARAMEL DRIZZLE



PELLEGRINO MARSALA FINE

Italy \$19.99 265439

Aged for two years in oak barrels, producing an intense amber colour with persistent aromas of oak and light toffee, this marsala is fine and delicate with a smooth finish. A great dessert accompaniment and cooking ingredient!



LOUIS BOUILLOT CRÉMANT DE BOURGOGNE ROSÉ

France \$26.99 494856

This affordable sparkling rosé, made from Burgundian Chardonnay and Pinot Noir by the traditional champagne method, showcases delightful flavours of red fruits and strawberries in a creamy, medium-bodied texture. The persistent bubbles and lively acidic finish make it an excellent aperitif.

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PAIRS WITH GLUTEN-FREE
FLATBREAD PIZZA



**LUCCARELLI NEGROAMARO
PUGLIA**

Italy **\$14.99** 295287

This excellent value red has intense and persistent aromas of blackberry, spice, cherry and dark chocolate. The palate is medium-bodied, with vibrant dark fruit flavours and a hint of chocolate on the long, satisfying finish. Indulge with pizza, burgers and mature cheeses.



RICOSSA BARBERA D'ASTI

Italy **\$15.99** 457135

This superb value Barbera is dark brick in colour, medium-bodied, with an impeccable harmony of soft tannins, juicy acidity and ripe fruit intensity. This perfumed red will pair happily with a wide range of foods.



GLUTEN-FREE ZUCCHINI LATTICE PIE

PAIRS WITH GLUTEN-FREE
ZUCCHINI LATTICE PIE



**ST. HALLETT POACHER'S SÉMILLON
SAUVIGNON**

Australia **\$15.99** 535963

This white blend is made in a fresh and lively style and meant to be enjoyed young. Generous aromas of fresh passion fruit, pineapple and fig carry through onto the palate with balanced acidity and medium weight. With a clean and crisp finish, this is an easy-drinking, versatile food wine.



GEHRINGER CLASSIC EHRENFELSER

BC VQA **\$14.99** 171512

A double-platinum medal winner, this luscious white is fruit driven with mouth-watering flavours of apricot, honey, green apples, peach and ginger. A hint of sweetness further enhances its fruity characters, backed by a subtle, tangy acidity. Ideal as an aperitif, it will also pair beautifully with spiced dishes, salads, pasta and poultry.



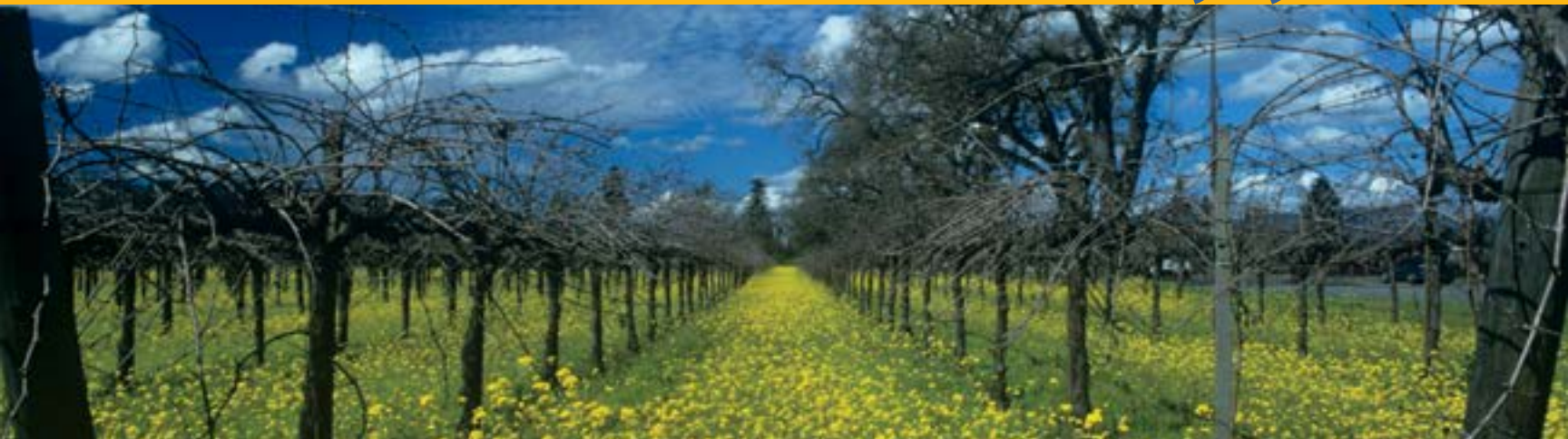
THE CALIFORNIA

2.0 MOVEMENT

California is truly a blessed winemaking location. With seemingly endless sunshine and warmth to ripen practically any grape a winemaker could choose, Californian wines have always been liquid sunshine – rich, ripe, fruity and soft. While many consumers love these generous and exuberant wines, and few wine regions in the world have been able to duplicate the success, there is a new movement starting in California, a fresher, lighter California.

Actually, there are a couple of trends taking place in California. There is no arguing the popularity of the sweet, red wines that are flying off the shelves across Canada. These wines appeal to consumers for their soft, full-bodied richness and, of course, people love sugar. Then there is varietal experimentation, with a particular focus on Italian and French Rhône varieties. The sustainability fixation of

“ While many consumers love these generous and exuberant wines...there is a new movement starting in California, a fresher, lighter California. ”



California is also permeating the wine industry, with increasing numbers of organically and biodynamically grown and made wines. A further trend is actually the ultimate un-trend that is spreading across the entire wine world – reverting to virtually ancient winemaking techniques in the search for distinct and interesting wines.

Another group of producers is taking the opposite direction of sunshine-in-a-bottle and looking to find a lighter, more elegant side of California. They are searching for cooler climates and minerality-imparting soils in which to plant grapes and make lower-alcohol, crisper, fresher and more complex wines. Winemakers are constantly talking about the search for minerality and looking to showcase vineyard sites. There is a resulting increase in the number of single-vineyard designated wines as specific terroir

characteristics are chased ever more intently by passionate wine producers.

While we normally head to the beach for warmth and sunshine, grapes get close to the ocean for the opposite effect. The closer a vineyard is to the Pacific Ocean and its cold currents, the more the grapes struggle to ripen. These cool ocean currents react with the warm air coming off the land to send cool fogs through the gaps and valleys, providing shade and a cooling effect for the grapes. The hotbeds for the new, extreme, cool grape growing are the western parts of Sonoma in Sonoma Coast AVA (American Viticultural Area), Fort Ross-Seaview AVA, Green Valley AVA and parts of Russian River AVA. Pinot Noir and Chardonnay are the focus. Cooler parts of Mendocino, such as Anderson Valley AVA, are being explored for cool-climate Pinot Noir, Syrah and sparkling wine. Further

south, the western part of Paso Robles AVA has both the cool climate and the highly desired calcareous soils that tend to lead to mineral flavours in the wine. The Santa Cruz Mountains AVA, home to the legendary Ridge winery, has been producing this cool-climate style for decades.

This push for fresher, crisper and lighter styles by some winemakers is in part a backlash to the overabundance of what many refer to as “Parkerized wines,” wines made as thick, plush, rich and ripe-fruited as possible, a style made popular by the taste preferences of the influential critic Robert Parker Jr. It is not uncommon to hear winemakers tell the story of how they have abandoned trying to make Parkerstyle wines to make more elegant wines that, they say, “you can drink more than a glass of.” This is the foundation of the California 2.0 movement.

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Twisted Tea is a real iced tea made from a blend of select teas, real lemon and malted barley.

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BE A LITTLE TWISTED

MUST BE LEGAL DRINKING AGE. PLEASE ENJOY RESPONSIBLY.

The benefit of a wine industry the size of California is they can really have something for everyone. For a wine region that itself would be the fourth largest wine-producing country in the world, there is room for many trends, and diversity is both welcomed and expected. Many of the trends begin with innovative, younger winemakers trying out new styles and looking to differentiate themselves from what they consider the norm. But the bigger wineries are taking the 2.0 trend seriously. Seriously enough that larger wineries such as Beringer, Wente, Mondavi and Gallo are all producing or experimenting with a few wines that are definitely fresher than fat. Gallo has its Cellar 254 micro-winery, where they are experimenting with new varieties and winemaking trials using everything from concrete, egg-shaped tanks to old-fashioned wooden vats.

California has always been a place for experimentation and pushing the boundaries, as sitting still and resting on its reputation is not part of its DNA. New trends and passionate people striving to make something better and more interesting will always be something we can rely on from the Californians. I'm sure that California 2.0 is just the first in a long line of evolutions.



  
OUR DAILY RED ORGANIC

USA \$15.99 319004
 With no detectable sulfites, this is a fresh, crisp, acidic, juicy red wine, that opens with aromas of red cherry, plum, vanilla, dried herbs and brambly berry stems. The palate is dry, crisp and juicy, with both tart and dried raspberry, strawberry, violet and dried thyme with slightly bitter tannins on the medium-length finish.



 
LA CREMA SONOMA COAST PINOT NOIR

USA \$26.99 366930
 From a Pinot Noir specialist exploring the cooler parts of the Sonoma Coast, this wine offers aromas of ripe black cherry, raspberry, clove spice and orange zest with some underlying dried herbs and burlap. The palate is silky textured with bright, ripe red berry fruit, soft tannins and juicy, crisp acidity. Strawberry, raspberry, red cherry and baking spice notes linger on a long finish. Perfect with duck with a clove-infused glaze.

 
EDNA VALLEY VINEYARD PARAGON CHARDONNAY CENTRAL COAST

USA \$19.99 81430
 Cooling Pacific breezes over the Edna Valley vineyard contribute to this wine's cool-climate aromas of peach, nectarine and lemon. The palate is quite lush and rich with some tropical pineapple notes along with ripe stone fruit, vanilla and crisp, lemony acidity. Try with Qualicum Bay scallops pan-fried in brown butter.



 
J. LOHR HILLTOP CABERNET SAUVIGNON

USA \$44.99 555862
 This Cabernet from the warmer part of Paso Robles is designed to drink young and soft. There is lots of intense and ripe cassis, black plum, blackberry and black cherry aroma and flavour, mixed with some dusty cocoa and toasty oak. Aged for more than two years in barrel and bottle before release, the tannins are ripe and the body full, giving richness and roundness. Pair with braised short ribs.



 
CHANDON BRUT CLASSIC

USA \$26.95 94946
 Bubbly producers are exploring the cooler climates of California to add ever more freshness to their wines. This brut classic has a fine stream of bubbles with aromas of apple, peach, pear, some lees-aging notes and a hint of grapefruit. The palate has a hint of sweetness balanced by crisp acidity. The flavours are fresh, with green apple, lemon and nectarine. Enjoy with pan-fried gyoza.



 
ROBERT MONDAVI FUMÉ BLANC

USA \$19.99 221887
 Fumé Blanc is a bit of a throwback to old-school California, but it has evolved to be less oaky and more about crisp freshness. There is a slight hint of dusty oak with lots of fresh lemon, apple, pineapple and tropical Asian fruits. The palate is all zing and lively acidity with a touch of smoke, racy minerality, lemon, flint and grapefruit zest and a long finish. Try with a spot prawn ceviche.

HALLOWEEN COCKTAILS

A dark chill fills the air, and out come the ghosts and ghouls. It's time to celebrate all that is frightening. Halloween cocktail soirees can be creepy, yet elegant if you take a little time to prepare some eerie ingredients in advance. Do you want your kitchen to look like Dr. Frankenstein's experimental lab? Seek out some beakers or peculiar decor. Prepare "blood"-dripped glasses, vanilla bean webs, lychee garnishes and hand-shaped ice blocks to liven up your party. Creepy drinks can also taste delicious. The following recipes are inspired by classic cocktails with a twist of wicked.





BLOOD & CO. PUNCH



ILLUSIONS OF GRANDEUR

BLOOD & CO. PUNCH¹

1½ oz	(45 ml)	Auchentoshan Classic Scotch Whisky ²
½ oz	(15 ml)	Luxardo Maraschino ³
¾ oz	(22 ml)	Black Tea-Steeped Lychee Juice ⁴
½ oz	(15 ml)	lemon juice
¼ oz	(7 ml)	cherry bitters
		lychee fruit stuffed with Griottine cherries, for garnish, optional nutmeg, freshly grated, for garnish

Shake all ingredients except garnishes on ice for 10 to 15 seconds. Strain into punch glasses. Garnish with lychee fruit stuffed with Griottine cherries and finish with freshly grated nutmeg.

¹ Recipe is for single serving. Prepare this punch in a batch by multiplying the recipe and serving in a punch bowl with a large block of ice. For a fun touch, fill plastic gloves with water and freeze for creepy looking ice blocks.

² SKU 766832

³ SKU 209403

⁴ Cold steep 1 portion of black tea into 1 cup (250 ml) lychee juice, to taste.

ILLUSIONS OF GRANDEUR

1 oz	(30 ml)	Bombay Sapphire London Dry gin ⁵
1 oz	(30 ml)	Bols Melon liqueur ⁶
1 oz	(30 ml)	pineapple juice
1 oz	(30 ml)	Green Chartreuse ⁷
		Vanilla Bean Web ⁸ , for garnish, optional

Shake all ingredients except garnish on ice and strain into cocktail glasses. Garnish with Vanilla Bean Web.

⁵ SKU 316844

⁶ SKU 129361

⁷ SKU 37333

⁸ For Vanilla Bean Web: Slice vanilla bean thinly to resemble a spider's web.

HALLOWEEN COCKTAILS

MARTIN' EZZI

1½ oz (45 ml) Bombay Sapphire London Dry gin¹
1½ oz (45 ml) Martini Bianco vermouth²
1 barspoon Heavy Campari Cranberry Syrup³

In a chilled cocktail glass drizzle Heavy Campari Syrup “blood.” Once glasses are bloody, store in freezer to set “blood.” Stir gin and vermouth together on ice and strain into prepared glasses.

¹ SKU 316844

² SKU 9779

³ For Heavy Campari Syrup: In a saucepan add ½ cup (125 ml) Campari (SKU 277954) with ½ cup (125 ml) of Bremner's Cranberry and add 2 cups (500 ml) sugar, stir over low heat to dissolve. Once dissolved, simmer to reduce to thick syrup. Store in a glass bottle, keep refrigerated



CREEP CAFÉ

1 oz (30 ml) Luxardo Black Sambuca⁴
1 oz (30 ml) Hakutsuru Nigori sake⁵
½ oz (15 ml) Galliano⁶

Pre-chill ingredients by keeping them refrigerated before use. In a chilled cocktail glass, pour first the Black Sambuca. Next, over the back of a spoon, slowly pour the Galliano over top of the Sambuca. Lastly, pour the Nigori sake over the other ingredients using the back of the spoon to keep ingredients separated. For extra creepiness, to serve place the cocktail on a plate, add some whole black peppercorns around the base of the cocktail glass, and, before serving, ignite the peppercorns with a handheld blow torch until they start to smoke. Cover plate and cocktail with a bell jar to capture smoke inside.

⁴ SKU 331496

⁵ SKU 613760

⁶ SKU 508168



BRING ON THE BRUNCH



BACON AND CHESTNUT PANCAKES
WITH MAPLE CRÈME FRAÎCHE
AND A SPARKLING FRUIT SENSATION

Brunch has become a popular affair, as breakfast food has become hearty and delicious enough to enjoy any time of day, especially on lazy weekends. Here are some classics brought back with a twist. By adding Italian pancetta in place of standard bacon and aromatic Italian cheeses to these stratas, it can become your new favourite brunch dish. Buckwheat and chestnut flours, both gluten-free, are the base for these pancakes, while cornmeal, in the waffles, is a classic southern staple. Add a touch of bacon to both of these for a sweet and salty combination that will leave you wanting more! And who says making a soufflé is difficult? These simple cheese soufflés are easy and delightful with a rich cheese sauce. Add a splash of sparkling to your afternoon, and bring on the brunch!



ITALIAN PANCETTA AND CHEESE STRATA

PAIRS WITH ITALIAN PANCETTA AND CHEESE STRATA



MARQUIS DE LA TOUR BRUT

France \$14.99 140418

The Loire Valley is the largest French sparkling wine region outside of Champagne, and often the wines are of extraordinary value at an attractive price. Marquis de la Tour is made with 100 percent Loire grapes, featuring delicate foam, citrusy and floral notes with alluring flavours of green apples and ripe melon on the palate. Serve well chilled for any occasion.



PENFOLDS KOONUNGA HILL CHARDONNAY

Australia \$14.49 321943

Straw yellow in colour, this Chardonnay exhibits citrus, stone fruits and floral notes with spice, oak and marzipan in the background. On the palate, juicy flavours of melon, grapefruit and vanilla are complemented by a creamy, medium-bodied texture. French oak accents in the finish give way to a long, crisp finale.



CHEESY CHEDDAR THYME SOUFFLÉS WITH CHEESE SAUCE

PAIRS WITH CHEESY CHEDDAR THYME SOUFFLÉS WITH CHEESE SAUCE



PIPER-HEIDSIECK BRUT

France \$64.99 462432

This classic, full-bodied champagne is composed of mainly Pinot Noir grapes from more than 100 crus in the Champagne region. With pronounced toasty brioche notes and baked apple and lemon accents on the nose, this wine shows impeccable elegance. Layers of cream, ginger, honey and clean mineral notes burst on the palate. The finish is fine and dry with a hint of nuts.



ALAMOS CHARDONNAY

Argentina \$13.99 467969

Produced by Nicolás Catena, Decanter Man of the Year 2009, Alamos is a trustworthy selection that sets a prime example of quality high-altitude wine. Plenty of roasted nuts, ripe apples, citrus, toasted spice and caramel in a creamy texture, this lively Chardonnay is a perfect pairing with cheese, halibut and creamy pasta sauces.

PAIRS WITH BACON AND CHESTNUT PANCAKES WITH MAPLE CRÈME FRAÎCHE



GEHRINGER AUXERROIS CLASSIC

BC VQA \$14.99 171496

This classic, lighter-style white emphasizes a rich wine bouquet rather than intense fruits. The palate hints at apple, citrus and pineapple, with a touch of sweetness in a mellow texture. An award winner, and an all-round crowd-pleaser.



SUMMERHILL CIPES BRUT

BC VQA \$26.95 314419

This proud Canadian sparkling wine is made locally using organic Chardonnay grapes. Inviting aromas of apple, lime, almonds, pear and grapefruit built into a balanced palate with persistent mousse and a crisp acidity. This double-gold medal winner finishes long with a hint of grapefruit, ideal for pairing with cheese and lighter dishes.



CRISPY CORNMEAL BACON BERRY WAFFLES

PAIRS WITH CRISPY CORNMEAL BACON BERRY WAFFLES



FRESITA SPARKLING WINE WITH INFUSED STRAWBERRIES

Chile \$16.99 299404

Fresita is an infusion of sparkling wine with organic Patagonian strawberry pulp, with no added sugar or flavours. The natural sweetness from the berry fruit and the crimson bubbles combine to deliver a delightful taste sensation. Enjoy on its own, or with appetizers and desserts.



TWO OCEANS SPARKLING SAUVIGNON BLANC

South Africa \$13.99 382614

Beautifully pale straw-coloured, this amazingly versatile food wine opens with elegant notes of citrus, tropical fruits and herbal nuances. The palate is fresh and fruity with refreshing bubbles and a clean, crisp finish. The fruit-driven character allows for versatile food pairing, from brunch to after-dinner delights.





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CRAFT BEER REVOLUTION



JOE WIEBE

Joe Wiebe is the Thirsty Writer. Look for *Craft Beer Revolution*, his guidebook to BC's craft breweries, in bookstores now (www.craftbeerrevolution.ca). Follow along on Twitter @ThirstyWriter and @CraftBeerRevolu.

“Each craft brewery generally focuses on certain core beer styles, which they supplement with a diverse range of limited, seasonal varieties that change every few months...there is always something new to try.”

British Columbia is awash in beer. New breweries are opening at a record pace, beer-focused restaurants and tap houses are popping up everywhere, and everybody seems to be talking about the “craft beer revolution.” But what is craft beer exactly, and is it really a revolution?

Back in the early 1980s, when small, independent breweries began opening all across North America, they were categorized as “microbreweries” for taxation and licensing purposes, and, for the next 20 years or so, the name stuck. But “microbrew” doesn’t really describe the product – it just means “small beer” – so, starting in the 1990s, some brewers and beer advocates began using the term “craft beer” instead. By linking beer with the DIY craft scene and the artisanal/local food movement, craft brewers started to connect with vast new markets.

According to the *Oxford Companion to Beer*, “craft brewing is the pursuit of small, independent commercial breweries, making beer by largely traditional means and with largely traditional ingredients, with the goal of making beer that is far more flavourful than the common brands made by large international breweries.” The book’s editor Garrett Oliver, the brewmaster at the Brooklyn Brewery, also writes, “Craft brewing universally involves

boldly flavoured beers coupled with a defiantly independent spirit.”

Prior to Prohibition in the United States (1920 to 1933), brewing was a diverse industry, and every city had several breweries competing to create better products for local consumption. In 1873, there were 4,131 breweries in America – clearly, it was a thriving, complex and locally focused beer marketplace. From that high-water mark, however, the industry was consolidated until, by the early 1980s, there were as few as 80 breweries run by just 51 independent companies in the USA.

The same story was true here in Canada, perhaps even more so. As Allen Winn Sneath writes in his 2001 book, *Brewed in Canada*, by the early 1980s, “Canada’s operating breweries reached an all-time low of 40, with all but eight of these controlled by Molson, Labatt and Carling O’Keefe.” And most of the few remaining breweries on either side of the border produced the same kind of beer. Famed British beer writer Michael Jackson wrote at the time, “They are pale lager beers vaguely of the pilsener style but lighter in body, notably lacking hop character and generally bland in palate. They do not all taste exactly the same, but the differences between them are often of minor consequence.”

The stage was clearly set for the

craft beer revolution, but it took some early trail blazers to get it all started. Back in 1965, when Fritz Maytag heard that a local San Francisco brewery called Anchor was about to go bankrupt, he bought 51 percent of the company and devoted himself to resurrecting the brand. The eventual success of Anchor Steam beer, still available to this day, encouraged other entrepreneurial beer lovers to follow his lead. It took a while to get going, but by the early 1980s, new microbreweries were opening across North America, and craft beer has grown steadily ever since. At the end of 2013, the US Brewers Association counted more than 2,800 members. It’s safe to say the record of 4,131 from 1873 will be surpassed before too long.

Many of the most prominent American craft breweries today are located on the west coast, including industry leaders such as: Green Flash, Lagunitas and Sierra Nevada from California; Deschutes, Gigantic and Ninkasi from Oregon; and Elysian and Pyramid from Washington. Other good options from the US are: New Belgium (Colorado), Brooklyn Brewing (New York) and Samuel Adams (Massachusetts).

Here in Canada, the first modern-day microbrewery was BC’s Horseshoe Bay Brewery, founded in 1982 by John Mitchell and Frank Appleton. Two

Kronenbourg 1664



WHAT MAKES SOMETHING JUST... PERFECT?

It's not just the right meal, or the right place, or the right people. True perfection only happens when they all come together.

At Brasserie Kronenbourg, we look at brewing the same way. It's the unique combination of rare Strisselspalt hops in our lager and the hint of citrus and coriander spice in our wheat beer, French style, and 350 years of masterbrewing experience that make our delicately balanced, ultra-premium Kronenbourg 1664 and Blanc so special.

Sometimes it can be hard to describe when something is that perfect.

But the French have a saying for it...

C'EST PARFAIT

years later, Mitchell teamed up with architect Paul Hadfield to open Canada's first brewpub, Spinnakers in Victoria. Several other microbreweries opened across Canada in 1984, including Vancouver Island Brewing (then Island Pacific Brewing) in Victoria and Granville Island Brewing in Vancouver.

British Columbia's microbrewing industry grew steadily for the next 25 years or so, but, beginning in 2007, interest in craft beer exploded in BC. Since then, sales of craft beer province-wide have more than tripled, and dozens of new breweries have opened – from 35 in 2007 to more than 70 as of this fall, with another 15 or more hoping to open in the next year.

The best thing about craft beer is that it is all about variety. Each craft brewery generally focuses on certain core beer styles, which they supplement with a diverse range of limited, seasonal varieties that change every few months. In other words, there is always something new to try.

If you are new to craft beer, but are not sure where to start, look local first. So many breweries have opened here in BC that it's very likely you'll find one nearby. The best way to learn about craft beer is to visit your local craft brewery for a tour and tasting. Beyond that, take a look at the beers profiled here, and browse the shelves at your local BC Liquor Store to see what jumps out at you. When you find a beer you like, try something else from that same brewery or look for other breweries that make the same style.

Welcome to the craft beer revolution!



ANCHOR STEAM BEER

USA **\$13.99** 576009 6 x 355 ml

Steam beer (also known as California Common) is a hybrid style in which lager yeast is used at a warmer temperature, which is more typical for ales. It pours with a thick, foamy head and tastes smooth, clean and dry, like a lager but with more body, and has fruity, caramel notes like an ale.



SIERRA NEVADA PALE ALE

USA **\$14.99** 120667 6 x 355 ml

First brewed in 1980, Sierra Nevada Brewing's Pale Ale pioneered the crisp, hoppy American Pale Ale style and inspired countless imitations. Always brewed with whole-cone Cascade hops, this classic beer helped ignite the craft beer revolution and is still refreshing and delicious today.



VANCOUVER ISLAND BREWERY SABOTAGE ISA

Canada **\$5.50** 403469 650 ml

One of BC's original microbreweries, VIB celebrated its 30th anniversary earlier this year. With Sabotage, the brewery is looking to the future: this India Session Ale is light-bodied and lower in alcohol (5 percent ABV) than typical IPAs, but it still showcases a big dose of citrusy northwest hops.



SPINNAKERS NUT BROWN ALE

Canada **\$5.35** 732107 650 ml

Victoria's Spinnakers was Canada's first brewpub when it opened in 1984, and it has been brewing this beer ever since. It's a creamy brown ale with a nutty, roasted malt flavour – very smooth and satisfying.



BROOKLYN BREWERY SORACHI ACE

USA **\$9.99** 132910 750 ml

This unfiltered, bottle-conditioned Saison features a rare variety of hops originally developed in Japan, called Sorachi Ace, which have an unusual zesty lemon aroma. The resulting beer is a gem: dry and refreshing with a spicy, lemon grass bouquet



CENTRAL CITY BREWING RED RACER COPPER ALE

Canada **\$2.25** 71787 500 ml

Central City Brewing recently expanded its capacity with a new production brewery in Surrey, but the quality and character of its beers have not diminished in the least. Red Racer Copper Ale is well-balanced, malt-forward and copper-coloured. It's an ale that stands out in Central City's predominantly hop-focused line-up.

INTIMATE FALL FEAST



ROASTED DUCK BREASTS WITH
ROSY RED WINE SAUCE
AND FALL HARVEST STUFFING

Along with cooler days, fall marks the start of a bustling holiday season, full of large festive gatherings and lavish homemade meals. However, more often than not, cooking a large dinner for a crowd can strike fear into the heart of even the most seasoned cook. Kick off this bountiful time of year with an intimate, family-style dinner complete with a menu bursting with fall flavours. Set the tone for the evening by welcoming guests with a glass of wine and a simple self-serve spread of appetizers such as local cheeses, charcuterie, olives and artisanal bread. Take inspiration from the following recipes, gather together close friends and start the fall season off in celebratory style.



ROASTED ROOT VEGETABLES WITH PARMESAN AND HERBS

PAIRS WITH ROASTED DUCK BREASTS WITH ROSY RED WINE SAUCE



**CONO SUR SINGLE VINEYARD
BLOCK NO. 21 VIENTO MAR
PINOT NOIR**

Chile \$19.99 221028

A premium Pinot Noir at a hard-to-beat value, this multi-award winning red showcases an attractive nose of strawberry jam, cherry, cacao, carrot, barnyard and smoke aromas. The palate is delicate with soft tannins, rhubarb and toasty oak flavours. Serve this round Pinot Noir with game birds and aged cheese.



**MARQUÉS DEL RISCAL
RIOJA RESERVA**

Spain \$26.99 214817

A classic Rioja blend of Tempranillo, Graciano and Manzanillo, this muscular red has alluring aromas of cedar, Asian spice, violets, dark fruits and sweet herbs. The palate is surprisingly smooth, with polished tannins and hints of vanilla and oak. Savour this powerful offering with game hen.



CARAMEL APPLE PARFAITS WITH CHESTNUT CREAM

PAIRS WITH CARAMEL APPLE PARFAITS WITH CHESTNUT CREAM

PAIRS WITH FALL HARVEST STUFFING



 **LA JARA PROSECCO**
EXTRA DRY ORGANIC
Italy **\$19.99** 71894

La Jara is an experienced Prosecco producer in Veneto, Italy. This multiple award-winner is made from the indigenous Glera grape and offers delicious aromas of pink grapefruit, peach and ripe apples in a frizzante style. Juicy and supple on the palate, the exotic flavours of guava and acacia highlight the delicate, sweet finish.



 **COLLINGWOOD TOASTED**
MAPLEWOOD MELLOWED WHISKY
Canada **\$35.99** 352351

This triple-distilled Canadian whisky is aged in oak barrels and allowed to rest with toasted maple wood to give it its smooth character. The nose is delicate, with butterscotch, vanilla, roses and pear underpinned by earthy rye and pepper characters. On the creamy and vibrant palate, the maple wood pushes through and fades into a complex, sweet finish.



 **01**
VILLA MARIA PINOT GRIS
New Zealand **\$18.99** 217349

This premium Pinot Gris is crafted with grapes from three different regions to produce a wine that is rich, textural and aromatic. The nose is loaded with aromas of pear, red apple and honeysuckle followed by a rich mouth feel and a delicious, acidic, off-dry finish. Enjoy with soft cheese, white meats and seafood.

PAIRS WITH ROASTED ROOT VEGETABLES WITH PARMESAN AND HERBS



LOUIS LATOUR BOURGOGNE PINOT NOIR

France \$27.99 69914

Louis Latour requires no introduction. This elegant, well-made Pinot Noir offers lifted notes of strawberry and raspberry with savoury forest-floor undertones. Clean and balanced, this red has soft tannins that integrate finesse and fruit intensity on the palate. Enjoy with salmon, mushrooms and roasted meat dishes.



GRAY MONK ROTBERGER

BC VQA \$16.99 321620

Rotberger is a German red wine grape unique to Gray Monk Winery in the Okanagan Valley. This wine features penetrating aromas of raspberry, spice, red currant and bright red berry fruits. The medium-bodied palate has firm texture with pleasing red fruit flavours and a hint of tannin. This solid, dry rosé is perfect for picnics, with pasta, rich salads and turkey.



SHAVED BRUSSELS SPROUTS AND CITRUS SALAD

PAIRS WITH FALL HARVEST STUFFING



LIBERTY SCHOOL CENTRAL COAST CHARDONNAY

USA \$20.99 288241

Liberty School Chardonnay is a bright pale-lemon colour with aromas of pineapple jam, fresh Granny Smith and citrus. The palate tastes of buttered toast and lime with bright acidity and a rich texture. The intricate balance between its minerality and crisp acidity leaves a deep impression.

PAIRS WITH SHAVED BRUSSELS SPROUTS AND CITRUS SALAD



RUFFINO LUMINA PINOT GRIGIO DELLE VENEZIE

Italy \$14.49 102764

Bright straw in colour, this Pinot Grigio offers refreshing notes of citrus, green apple and pears with pleasant hints of pineapple. The nose mirrors the medium-bodied palate with a dry but fragrant mouth feel. A touch of mineral on the finish makes this wine wonderfully refreshing.



SPY VALLEY SAUVIGNON BLANC

New Zealand \$19.99 179507

This fruit-driven Marlborough-style Sauvignon Blanc showcases complex aromas from lees-aging. Aromas of peel and passion fruit with floral elderflower notes are nicely complemented by mineral and herbal nuances. The palate is crisp and silky, with intense fruit flavours that persist to the finish.

the
cocktail
menu

RUM

Welcome! Have a seat, relax and peruse our Cocktail Menu, featuring rum, with original recipes from Bar Star Grant Sceney. Recreate these fresh drinks at home, add friends and enjoy!



PUNCH INTO THE CLOUDS



OH' BEE HIVE

OH' BEE HIVE

4 tbsp	(60 ml)	Lemon Grass-Infused Havana Club, recipe follows
1/8 cup	(25 ml)	lemon juice
1 1/2 tbsp	(21 ml)	Averna Amaro Siciliano
1 tbsp	(15 ml)	Bee Pollen Syrup, recipe follows
1 1/2 tbsp	(21 ml)	egg whites
		sliced lemon grass, for garnish

Place all ingredients in a cocktail shaker and dry shake¹. Add ice and shake hard. Double strain into chilled rocks glass over large ice cube. Garnish with sliced lemon grass.

LEMON GRASS-INFUSED HAVANA CLUB

2 cups	(500 ml)	Havana Club 3-Year-Old
2		lemon grass stems

Cut bottom 2-in (5 cm) and top 1/3 off lemon grass stem. Remove outer hard layers and slice inner stem. Add rum and lemon grass pieces to clean, storable glass container and allow to sit for 5 days.

BEE POLLEN SYRUP

4 cups	(1 L)	water
1 oz	(30 g)	bee pollen ²
2 cups	(500 ml)	honey
500 g	(1 lb)	sugar

In a small saucepan, bring water and bee pollen to a boil, then add sugar and honey. Once sugar is dissolved, reduce heat and simmer for 5 minutes. Strain through fine mesh strainer, then strain through coffee filter (this will take a long time). Store in clean container for up to 2 weeks.

¹ Shake without ice to emulsify egg whites

² Found at specialty food stores

PUNCH INTO THE CLOUDS

1/4 cup	(50 ml)	Ron Zacapa rum
1 1/2 tbsp	(21 ml)	Grand Marnier
1 1/2 tbsp	(21 ml)	lemon juice
1 tbsp	(15 ml)	Spiced Maple Syrup, recipe follows
2 tbsp	(30 ml)	Lapsang Souchong tea (cold) ³
		star anise or orange twist with cloves, for garnish

Build all ingredients in a cocktail shaker. Add ice and give brief shake then double-strain into chilled coupe. Garnish with star anise or orange twist.

SPICED MAPLE SYRUP

5		ginger 'coins'
1		cinnamon stick
15		coriander seeds
1		star anise
20		black peppercorns
5		cloves
10 oz	(300 g)	maple syrup
7 oz	(200 g)	brown sugar

Crush spices in mulling bowl. In a saucepan, bring to 2 cups (500 ml) water and crushed spices to a boil. Strain out spices then return 'spiced tea' to stove and add maple syrup and sugar. Reduce heat and simmer until all sugar is dissolved. Store in clean, sealable glass container and refrigerate until ready to use.

³ Found at specialty tea stores



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A PERFECT PEAR

¼ cup	(50 ml)	Mount Gay Eclipse Rum
2 tsp	(10 ml)	Laphroaig 10-Year-Old
2 tbsp	(30 ml)	Pear and Vanilla Purée, recipe follows
1½ tbsp	(21 ml)	lime juice
2 tsp	(10 ml)	honey
2 tbsp	(30 ml)	White Moonlight Kombucha ¹ , to top
2 dashes		Angostura bitters
		sliced pear, for garnish
		nutmeg, grated, for garnish

Build all ingredients except Kombucha in a cocktail shaker. Add ice and shake. Top with Kombucha and strain over ice in tall glass. Garnish with a slice of pear and grated nutmeg.

PEAR AND VANILLA PURÉE

6		pears, peeled and cored
¾ oz	(100 g)	sugar
6 tbsp + 2 tsp	(100 ml)	water
2 tbsp	(30 ml)	lemon juice
1		vanilla bean, split and seeds scraped out

Combine all ingredients in a food processor, or blender fitted with metal blade and process until smooth. Add sugar to taste. Strain through a fine strainer over bowl. Use rubber spatula to press purée through, discard solids and refrigerate for up to 5 days, or freeze for up to 4 months.

¹ Available at specialty tea stores



AVERNA AMARO SICILIANO

Italy **\$38.99** 29546 700 ml
Averna Amaro is the first and best-selling bitter in Sicily. Dark chocolate brown in colour, this liqueur teases one's senses with complex aromas of jasmine, cigarette ash, cola and bitter oranges, with intense flavours of licorice, cola and coffee. The finish is lingering without overpowering bitterness. Averna can be savoured on its own.



RON ZACAPA 23 YEAR SOLERA GRAN RESERVA

Guatemala **\$79.99** 152645
This top-tier, gold-medal winner Guatemalan gem is a blend of 6- to 23-year-old rums that benefit from the Solera aging process. Generous and full-bodied, the honey, raisins and dried-fruit preserves really stand out on the nose, building to an intense palate of leather, nutmeg, tobacco and coffee. The finish features spice, sweet vanilla and some honeyed butterscotch lift.



HAVANA CLUB 3-YEAR-OLD

Cuba **\$25.99** 222554
Havana Club 3-Year-Old truly stands out from its peers. The fresh aromas of vanilla, smoke, banana and pear greet the nose, while chocolate, oak and allspice tackle your palate. Make an authentic Cuban mojito with this refreshing and perfectly balanced white rum.



LAPHROAIG 10-YEAR-OLD

United Kingdom **\$84.99** 135210
This single malt opens up to an impressive palate with smoky, muscular peat that is signature to Islay of Scotland. This massive scotch delivers its doses of salt and iodine flavours in powerful blows. On the mid-palate, there are hints of vanilla ice cream, cardamom, and bitterness that add to Laphroaig's expansive complexity.



MOUNT GAY ECLIPSE RUM

Barbados **\$28.99** 123422
Eclipse is a light-bodied rum with distinctive aromas of apricot and banana and a semi-sweet palate. The two-year American white oak barrel aging adds another layer of smokiness and spice to this well-rounded Barbados rum.



GRAND MARNIER

France **\$42.99** 1784
Originally intended as a digestif, Grand Marnier is now enjoyed internationally in many exotic cocktails. This delicate blend of Cognac and tropical oranges features exceptional roundness with aromas of orange flowers, toffee and vanilla on a creamy palate. Enjoy this subtle, sweet and delightful liqueur with crème caramel, and Blue cheeses such as Roquefort.



**CREAMY
COCONUT
CONCOCTIONS**

Coconut can be used in a variety of dishes from appetizers to desserts. Its unique flavour pairs well with a variety of ingredients such as nuts, chocolate, ginger, chicken, beef, shrimp, squash, bananas, pineapple and so much more! The flavour is easily recognizable and can be blended with spices and herbs to create unique dishes. The recipes offered here suit lactose-free diets and will please all taste buds. Go ahead and create your own creamy coconut concoction!



ROASTED PUMPKIN COCONUT SOUP

PAIRS WITH ROASTED PUMPKIN COCONUT SOUP



ROSEMONT TRAMINER RIESLING

Australia \$13.99 244301

In this blend of two of the world's most expressive grape varieties, the spice, tropical fruit and lychee elements of the Gewürztraminer nicely complement the lifted floral notes and fine acidity of the Riesling. The result is a soft-textured, slightly sweet wine that pairs beautifully with Asian fare and spicy dishes.



TINHORN CREEK GEWÜRZTRAMINER

BC VQA \$16.99 530675

Crisp and fragrant, this Gewürztraminer leads with fresh notes of lychee, rose water, pink grapefruit and spice. There is generous texture on the mid-palate with whispers of sweetness to complement the rich fruit flavours. This is a solid food wine, ideal for curry, spicy or any tropical country cuisines.



COCONUT BANANA CREAM PIE

PAIRS WITH COCONUT BANANA
CREAM PIE



DEINHARD GREEN LABEL RIESLING

Germany \$13.99 8094

Deinhard is an old-style Riesling that is pale green in colour with lively aromas of grapefruit, peach, marmalade and pineapple accompanied by the classic petrol note. The palate is medium-bodied with hints of slate, with a zingy citrus finish and a kiss of sweetness.



AMARULA

South Africa \$26.99 342246

The best-selling cream liqueur in South Africa is made from the fruit of the native Marula tree. This outstanding cream offers exuberant flavours of caramel, chocolate, mocha and vanilla in deep layers. Velvety and soft in the mouth, try adding it as a secret ingredient to any cocktail or dessert recipe.



COCONUT CHICKEN CURRY SERVED WITH COCONUT RICE WITH MANGO AND PISTACHIOS

PAIRS WITH COCONUT CHICKEN CURRY SERVED WITH COCONUT RICE WITH MANGO AND PISTACHIOS



NOLLEN NOTORIOUS ROOSTER RIESLING

Germany **\$13.99** 426536
 This value-priced, classic Mosel Riesling opens with a nose bursting with aromas of honey, sweet apple, apricot, lemon drop and pear with a touch of minerality. The palate is off-dry with honey and peach flavours building to a long, clean finish. Enjoy with curry or spicy dishes, or sip on its own.



QUAILS' GATE CHASSELAS PINOT BLANC PINOT GRIS

BC VQA **\$18.99** 585737
 This delicious blend adds up to a wonderful bouquet of Anjou pear, honeysuckle, citrus and ripe apple. The intense fruit character is woven nicely into the crisp acidity and flinty mineral character. The texture is ample with a just a hint of sweetness. Pair this fantastic food wine with heavier, creamy dishes to refresh your palate.



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JO-ANN POTTER
WSET Intermediate
Langley



PORCUPINE RIDGE SYRAH

South Africa **\$16.99** 592873
This silky, smooth Syrah has a subtle smoky character and soft, ripe tannins. A perfect fall sipper.



FETZER QUARTZ WHITE BLEND

USA **\$12.99** 626465
A blend of Chardonnay, Riesling, Gewürztraminer and Pinot Grigio, this delightful sipper is rich, floral and spicy.



"Sharing with my customers the hidden gems revealed within the ever-changing world of wine and spirits is the most rewarding and enjoyable part of my job."

CYNTHIA GRAY
WSET Advanced
39th & Cambie, Vancouver



HIGHLAND PARK 12-YEAR-OLD

United Kingdom **\$74.95** 204560
Amber in colour, with an array of aromas and flavours, this single malt is well rounded and beautifully balanced with just the right amount of smoke and sweetness. Enjoy the tropical fruit, honey, apple and light wood spice that carry through to the finish. Superb value!



ARBEG UIGEADAIL

United Kingdom **\$136.95** 202028
What a nose! It smells like the sea, with dried fruit, spice and charcoal intermingled. These appealing aromas are just the beginning. This layered and complex Scotch offers well-integrated flavours of espresso, Christmas cake, cigar box, walnuts and raisin. Words cannot do it justice. Near perfection!



"Building a rapport and creating a fun learning environment where our customers seek out help and advice every time they visit our stores is part of my job."

BLAKE KONKLE
WSET Advanced
Fleetwood, Surrey



LA POSTA TINTO

Argentina **\$15.99** 779520
Malbec, Bonarda and Syrah are blended to yield a full-bodied red with aromas of raspberry and red cherry. Hints of mocha and spice on the palate complement the fresh red fruits. Try it with barbecued spicy sausage, braised meats or tomato-based pasta dishes.



CROGNOLO TOSCANA

Italy **\$35.99** 392514
This super-Tuscan is made from 90 percent Sangiovese and 10 percent Merlot and shows blackberry, currant and floral notes. Flavours of dark fruits and mocha notes lead to a long finish with very fine tannins. Pair this with meat dishes featuring Mediterranean spices or an assortment of heavy and aged cheeses.

Product Consultants are available at the 22 Signature BC Liquor Stores and three BC Liquor Stores (Dunbar, Caulfeild and Peninsula Village) across the province to assist with your shopping and to provide you with in-depth information on the world of beverage alcohol. Trained by the Wine and Spirits Education Trust (WSET), they're extremely knowledgeable about wine, spirits and beer as well as what is available in our stores. From tips on what to serve or how to store that bottle of wine, they're available to help you!

ARE YOU A

GRENACHISTA?

You've probably tasted it, loved it, and had no idea what it was. I'm talking about Grenache – the most widely planted red wine grape in the world. And if you've tasted Châteauneuf-du-Pape, old school Rioja or even a simple Côtes du Rhône, you've tasted Grenache – albeit blended with other grape varieties. Châteauneuf-du-Pape is in fact usually 60 to 90 percent Grenache.

What makes Grenache so compelling is its texture – a fleshy, jammy thrill of a wine with intense flavours of red and black cherries. It feels smooth and polished in the mouth rather than grippy and tannic, and quite frankly, has you at hello.

So why then has it flown under the radar so long? Because it has traditionally taken a supporting role to other wine grapes varieties – especially in its homelands of France and Spain. Also, wines from those countries are usually labelled by their regions of origin rather than grape varieties, so Grenache seldom appears on labels and is therefore not well-known.

Winemakers tend to blend softer Grenache with more structured, deeply

coloured varieties such as Syrah/Shiraz, Tempranillo, Mourvèdre or Carignan, believing the wines to be sturdier, more age worthy and better balanced.

But winemakers and opinion leaders are starting to recognize that Grenache can indeed stand alone. After all, the very finest wine from Châteauneuf-du-Pape, Château Rayas, is pure, 100 percent Grenache.

What kick-started discussions about Grenache was the recent development of a tiny, but very exciting wine region just south of Barcelona called Priorat. In this region, a few highly respected Spanish producers, such as Alvaro Palacios, started to tend old, low-yielding Grenache bush vines in the early 1990s. The wines produced were show-stopping exciting – deeply mineral, intense – taking the world by storm and shining a spotlight on Grenache.

What was once an overlooked wine grape, thought to be simply a workhorse variety and barely known outside of Spain a couple of decades ago, now makes some of the world's most sought-after wines.

But you don't have to turn to Priorat to enjoy a great glass of pure

Grenache. Affordable versions can be found from Campo de Borja and Calatayud in Spain, where they go by their Spanish name, Garnacha. Sardinia produces excellent Grenache too, which goes by its Italian name, Cannonau. And California produces fine pure Grenache as well.

Grenache blends, which can also be fetching for their complexity, are typically found in Rioja, Spain and in the Rhône region of France as well as Australia. The acronym GSM, stamped on Aussie bottles, stands for Grenache, Shiraz, Mourvèdre – a classic and complementary blend.

Grenache grows best in hot regions, where sunshine creates super-ripe grapes with lots of natural sugars. With fermentation, the high sugar levels turn to high alcohol. So Grenache seldom dips below 14 percent ABV, producing wines that taste warm and heady, saturated with ripe fruit. Yet, because the skin of Grenache is thin, which is where all the colour and much of the tannin of a red wine comes from, Grenache is neither deeply pigmented nor tannic. This makes the wine an easy partner for fish,

BY CAROLYN EVANS HAMMOND

“ If you’ve tasted Châteauneuf-du-Pape, old school Rioja or even a simple Côtes du Rhône, you’ve tasted Grenache...” ”





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ARE YOU A **GRENACHISTA?**

seafood, poultry, game or meat – and of course, many vegetarian dishes.

Ever go to a restaurant and your dining companion selects the fish dish, while you opt for steak frites? Grenache is the perfect pour. It's also a good choice for a potluck, a buffet, or a meal that starts with salmon or salad and moves to a meaty main.

Grenache is a full-bodied wine, yet über-versatile and approachable – with no hard edges. And the absence of chewy tannins and inky core makes it a perfect sipper.

Although this piece focuses on red Grenache, white, rosé, red, dry and even sweet fortified Grenache wines exist – making it an exciting grape to know. And you won't be alone in your quest.

Today, there's an annual International Grenache Symposium, a Grenache Association, an International Grenache Day – held on the third Friday of September – and even a name for fans of Grenache – Grenachistas.

The International Grenache Symposium started in 2010 in the village of Crestet in the Southern Rhône.

The symposium not only encourages people to discover Grenache, but also aims to protect ancient Grenache vineyards from being grubbed up and replanted with more popular varieties.

What's more, a few years after the symposium was launched, France launched the first international competition solely for Grenache wines, which is now an annual event.

To set you on your way to Grenachistadom, taste some of the delicious bottles listed here.



 **00**
CHÂTEAU DE VALCOMBE
SYRAH GRENACHE

France **\$12.99** 857243

Run by the same family since 1740, Château de Valcombe makes fruit-rich wines that are complex and classic – and this bottle is no exception. A blend of Syrah and Grenache, the wine races across the palate with captivating flavours of cherry, blackberry and plum underpinned with notes of tobacco, anise and warm minerals.



 **00**
PABLO OLD VINE GARNACHA

Spain **\$14.99** 205518

Produced from 100-year-old vines that yield deeply concentrated juice, this pure Garnacha with an attractive label is a serious wine available for not much more than a song. It's lush, saturated and mouth coating, brimming with hedonistic flavours of blueberry and smoked cherry.



 **00**
GARNACHA DE FUEGO

Spain **\$15.99** 255745

This undervalued offering from old vine Garnacha offers pure, uncomplicated pleasure. Oodles of warm, polished black cherry and Black Forest fruits and a juicy-smooth mouth feel lead to a long white-pepper finish.



 **00**
BORSAO GARNACHA
CAMPO DE BORJA

Spain **\$13.99** 296426

Garnacha originated in Aragón, where Borja is located, before expanding to the Rhône Valley, France and Sardinia, Italy. And this producer strives to preserve the intrinsic charms of this variety. Here is a wine with sweet, juicy, succulent fruit and earthy-spicy overtones.



 **00**
WALLACE SHIRAZ GRENACHE
GLAETZER

Australia **\$32.99** 486258

Though Grenache only accounts for about a quarter of the blend in this wine, its presence lifts the Shiraz and imparts vibrant cherry flavour to the spicy black stone fruit. It's an intense wine, but also elegant and food friendly.



 **00**
ST. HALLETT BAROSSA
GAMEKEEPER'S SHIRAZ GRENACHE

Australia **\$16.99** 532176

Masses of spicy Black Forest fruits are shot through with sprightly notes of raspberry and perfumed cherry-kirsch. Ripe, lush wine that's easy drinking, full-bodied and classic. Good value.

KOREAN KRAZE



CUCUMBER KIMCHI



BIBIMBAP
(MIXED RICE BOWL)



Korean cuisine has evolved through centuries of influences from Manchuria and the ancient nomadic peoples throughout the Korean peninsula. Its cuisine is based mainly on rice, vegetables and meat, with seafood along the coastal regions. Pickling and fermenting play key roles in Korean staples, such as their famed national dish kimchi, a cornucopia of vegetables marinated with a variety of seasonings. Today, as discerning palates seek out more interesting ethnic foods, Korean cuisine has become popular, not only for its healthful qualities, but for its robust flavours, from garlic to those beloved dried red chilies. *Manh-i deu or Bon Appétit!*



JAPCHAE (SWEET POTATO NOODLES WITH BEEF)

PAIRS WITH JAPCHAE (SWEET POTATO NOODLES WITH BEEF)



01 **DIABOLICA WHITE**
BC VQA \$15.99 820647

This wild, rather unimaginable blend delivers a wine that will tantalize your palate. The first nose exudes notes of honey, exotic floral and tropical fruits from Viognier and Muscat, followed by the citrusy elements and the herbal green nuance of Pinot Gris and Pinot Blanc. The palate is lush with enough acidity to control the spectrum of flavours.



02 **MOSELLAND PIESPORTER
MICHELBERG RIESLING KABINETT**
Germany \$14.99 288670

Light straw in colour, this pure and balanced Riesling shows the typical aromas of a German white with pronounced peach, matchstick, fresh apple and orange aromas with a hint of petrol. Light-bodied with good balance of sweetness and refreshing acidity, this wine finishes on a mineral note and will pair well with umami-rich foods.



SOONDUBU JJIGAE (SPICY TOFU HOT POT)

PAIRS WITH SOONDUBU JJIGAE
(SPICY TOFU HOT POT)



BOLLA VALPOLICELLA CLASSICO

Italy **\$15.49** 16840

This wine has an elegant, medium body and offers a complex nose of cherry, mature plum, spice, cedar and dried tobacco. The exotic spice and smoke are dominant on the entry, leading to a rich, plush, stewed-berry flavoured palate with moderate tannins. A perfect wine to unleash your inner Romeo or Juliet.



NEW BELGIUM FAT TIRE AMBER ALE

USA **\$14.50** 784215 6 x 355 ml

This beautiful amber ale is bursting with caramel, biscuit and roasted-malt aromas with a delightful lift of fennel and floral notes. The palate is nicely balanced, with a hint of hoppy bitterness and a malty sweetness.



RED ROOSTER BANTAM

BC VQA **\$14.99** 533216

This delicious white blend of aromatic varieties is light-bodied and off-dry in style. It opens with pineapple, tangerine, lemon and star fruit aromas, all wrapped in delicate notes of orange blossoms and spring flowers. The palate is juicy with plum and notes of green apple and white flowers that carry through to a clean finish.



KONO MARLBOROUGH SAUVIGNON BLANC

New Zealand **\$15.99** 58032

This wine is packed with all the aromas and succulent acidity you would expect from a great New Zealand Sauvignon Blanc. Aromas and flavours of apples, grapefruit, crushed peaches, pomelo, minerals and fresh lime come together perfectly to complement its fresh acidity. The long, smooth finish beckons the next sip.



PAIRS WITH BIBIMBAP
(MIXED RICE BOWL)

PAIRS WITH CUCUMBER KIMCHI



MAISON DES BULLIATS RÉGNIÉ BEAUJOLAIS

France **\$19.99** 137760

Maison des Bulliats Régnié is a gentle wine with a clear, deep ruby-red colour and aromas of strawberry jelly, dried rose petals, forest and sweet spice. The texture is silky and juicy, with just enough tannins to sustain a good structure without overpowering the wild berries, cocoa, pepper spice and brambly fruit flavours.



RILENTO NERELLO MASCALESE ORGANIC

Italy **\$14.99** 579896

Nerello Mascalese is an indigenous variety from Sicily with a distinctive earthy nuance. Rilento offers funky notes of pepper, black cherry, licorice and plum on the nose and a round, dry palate with fresh and elegant acidity. More earthy flavours of clove, rhubarb, smoke and cedar continue into the spicy and tart finish.



IS GERMAN RIESLING DRYING UP?

Do not worry; this article is not about German Riesling being in short supply (even though the last four vintages have been lower in yield than the historical average). There is plenty of Riesling to go around. No, this article is about the trend in Germany to make their Riesling wines in a drier style. German Riesling is made at all levels of sweetness, and the majority that is exported to North America is sweet to at least some degree. We are starting to see a few examples entering our market that are dry and so the current generation of drinkers may understand that Riesling does not equal sweet. However, for many who first experienced German Riesling in the 1970s, 1980s and even the 1990s, the grape and sweetness are synonymous.

Riesling, the grape variety, isn't any sweeter than others. In fact, most grapes like Pinot Gris, Gewürztraminer, and almost every red variety, will

“ “ Dry Riesling can have a wonderful complexity and intensity of flavour and yet a delicate body...its racy acidity refreshes the palate and makes you want the next bite of food. ” ”

ripen with a higher level of sugar. Indeed, the grape variety doesn't determine the sweetness of the wine – the winemaker does. So then, why are many Rieslings made with some sweetness? Riesling is naturally high in acidity, and leaving some sugar in the wine can nicely balance the sourness. Germany, which is Riesling's home, is one of the most northerly wine regions in the world and, therefore, provides a marginal, cool climate for ripening grapes. Sometimes, the climate and the grape produce wines so austere sour that leaving some residual sugar is the only way to make them palatable. Also, leaving some sweetness in the wine can bring out the naturally fruity character of the Riesling.

Because of Germany's marginal climate, the wine laws of the country have always rewarded wines made

from riper grapes. The two quality wine categories – Qualitätswein and Prädikatswein – are determined by the level of ripeness of the grapes at the time of harvest. Within the higher level Prädikatswein, there are six categories that are defined by the ripeness of the grapes. In ascending order of ripeness, they are; Kabinett, Spätlese, Auslese, Beerenauslese (BA) and Eiswein, and finally Trockenbeerenauslese (TBA). Eiswein, BA and TBA will always be sweet, but the wines from Qualitätswein to Auslese can be made at any level of sweetness. In fact, Spätlese wines can be totally dry and many Kabinett wines have residual sugar. These differing levels of sweetness can be confusing to the consumer, and many producers now eschew the traditional Prädikatswein categories, particularly if they are making drier styles.

But why are they making drier styles? Popular fashion is demanding drier wines. Drier wines also tend to be more versatile when it comes to matching with food. Dry Riesling usually has a more mineral, savoury character at the forefront than its fruity, sweeter expression. Dry Riesling can have a wonderful complexity and intensity of flavour and yet a delicate body that won't overpower most food. Its racy acidity refreshes the palate and makes you want the next bite of food. The other reason why producers are making more dry wines is because they can. Through hard work and a focused approach in the vineyard (and perhaps with some help from climate change), the grapes are riper and healthier than they were in the past, eliminating the need to leave residual sugar in all the wines.



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IS GERMAN RIESLING DRYING UP?

Many of the most quality-conscious producers are focusing on making their top wines dry. For example, the Verband Deutscher Prädikatsweingüter (VDP) is an association of quality-minded wine estates that have created a set of production criteria for their members that goes well beyond what the German wine laws stipulate. The VDP's top wine designation is called Grosses Gewächs and will always be dry. The term is abbreviated on the label to GG and is an indication of some of the greatest German wine available. Look for the VDP's logo of a stylized eagle on the neck of the bottle and the GG initials on the label.

However, it is not always that easy to know if your bottle of German Riesling is going to be dry or sweet or somewhere in between. These are some terms to look for: Trocken means dry; Halbtrocken means half-dry or off-dry; Feinherb is an increasingly popular term for off-dry wines. Unfortunately, not every label will display one of these terms to help you, so the other trick is to look at the alcohol level. Generally, a dry wine will be at least 12 percent alcohol by volume (ABV). As alcohol goes down, sweetness usually goes up. Even if you can't quite figure it out, what's the worst that can happen? It's Riesling and it will be delicious, sweet or dry.



SCHLOSS REINHARTSHAUSEN RIESLING DRY

Germany \$19.99 219147

The export labels of this wine were recently changed to read "Dry" instead of Trocken to make it clear to English speakers that the wine is fully dry. Expect minerality, juicy apple and a crisp finish from this wine from the prestigious Rheingau region. It is ideal with white fish.



PETER & PETER ZELLER RIESLING

Germany \$17.99 17699

"Feinherb" is the term on the label that indicates this wine will be just "off-dry." The hint of sweetness helps emphasize the fruity flavours in the wine. Look for apple, apricot, blossom and slate characters. Delicious with lemon grass chicken.



LINGENFELDER BIRD LABEL RIESLING

Germany \$18.99 568634

Rainer Lingenfelder is one of Germany's most respected and beloved winemakers. Thirteen generations of family wine growers in the Pfalz region have given Rainer a respect for tradition, but he is also an innovator. The Bird Label brand was one of the first to present premium Riesling in an accessible, understandable package and to emphasize a modern, drier style.



BREE RIESLING

Germany \$15.50 210807

The eye-catching bottle may look like a vodka brand, but don't be fooled. This is a delicate and refreshing Riesling with stone fruit, apples and mineral on the slightly off-dry palate. Ideal as a hostess gift, or paired with semi-soft cheeses.



DEVIL'S ROCK RIESLING

Germany \$12.99 149559

Devil's Rock was one of the first of a wave of modern-packaged, simply labelled German wines. It is a fantastic value, delivering delicious apple, peach and citrus flavours with just a hint of sweetness. Start off your meal by pairing it with hot and sour soup.



GUNDERLOCH FRITZ'S RIESLING

Germany \$17.99 320135

Fritz's Riesling's simple, fun label speaks to the modern style of German Riesling. Only slightly sweet, the fresh fruit and slaty minerality will pair well with pork dishes. Along with Devil's Rock, Fritz's Riesling was one of *Vancouver Magazine's* 2014 Wine Awards winners.



ASK AN

EXPERT

DAVID HOPGOOD

David Hopgood's long career in the beverage alcohol industry started in the late 1960s. He spent 36 years with the LDB, the last 20 of which were as Portfolio Manager. He managed almost all of the product categories over that period and travelled extensively to wine regions around the world.

WHAT DOES "OLD VINES" MEAN ON A WINE LABEL?

Anytime you peruse the wine aisles of your favourite BC Liquor Store, you will see bottles bearing the words "old vines" on their labels. The phrase in French is written as *vieilles vignes*, in Spanish *viñas viejas*, in Portuguese *vinas velhas* and in German *alte Reben*, and so on. Many more are made from old vines, but the vintners choose not to include that information on the label. These wines come from all over the grape growing world, even from a region as new as the Okanagan Valley. There is no legal definition for the phrase, despite the abundance of regulations to which winemakers must adhere. A wine bearing the "old vines" description will have been made from vines more than 20 years old, usually much older, and might have come from vineyards even older than 75 years.

Grapevines can live and produce for well over 100 years. There is an ancient vine in Slovenia that was alive in the 17th century and still produces a few bottles

of wine every year. This is truly an ancient vine.

It takes three years for a new vine to produce fruit in sufficient quantity and quality to make wine. In some countries, they will not make wine until the vine is in its fifth year. The plant's most productive period is between the ages of 20 and 40. Sometime between these ages, a vine starts to produce less quantity but higher quality berries, resulting in more concentrated, rich wine. There is a general belief that the older vines produce better grapes, resulting in better and more interesting wines.

At some point, an old vineyard will no longer produce enough fruit to be economical and the winery's accountant will suggest replanting. The winemaker will resist this suggestion, as the wines made from this old vineyard may well be their most important product, the best of their range of production. In the Old World, over the centuries, winemakers have discovered that the wines made from old vines are invariably better than those made from the rest of their property, and these wines are reserved for family and their most important customers. Quantities are not large, so

“ A wine bearing the “old vines” description will have been made from vines more than 20 years old, usually much older, and might have come from vineyards even older than 75 years. ”

they become rare and fetch a higher price than other wines made at the winery. The higher price will usually satisfy the accountant that this particular old vineyard is worth keeping.

So why would old vine wine be better and perhaps more expensive? Old vines have put down deeper root systems than young vines and this allows them to avoid stress during drought periods, as the roots have dug deep enough to find nutrients and water. They can also withstand rainy years better. Thus, in difficult vintages, an old vineyard will perform better than a newly planted one. They will be more consistent over time, an important point for the long term reputation of a winery.

The famous five first growths of Bordeaux (Château Haut Brion, Margaux, Latour, Lafite Rothschild and Mouton Rothschild) are always of outstanding quality and very expensive. The average age of their vines is 50 years and more. These and other wineries that concentrate on the highest possible quality will only use grapes from their older vines for their top wine, the *grand vin*, relegating the fruit from the younger plants to their second wine or selling it off to another vintner. They know from experience that the old vines produce the best wine.

Winemakers consider vines to be old at 30 to 40 years of age. It depends on the history of the region and, since there is no legal definition, usage can vary. For example, in the Okanagan Valley, serious planting of vinifera vines (the wine grape species) did not really start until the late 1980s so the oldest are about 25 years old. They are old vines in British Columbia. So, in British Columbia, some may call a vine old at 20 or 25 years, while in Europe, they may not consider it old until it is 40 or 50.

Vines can become ancient, especially in drier regions. California possesses Zinfandel vineyards more than 100 years old. Spain has many old vines: Garnacha, Monastrell and Tempranillo. Australia has 100-year-old Shiraz and Grenache plants. These growing areas are warm and dry, leading to healthy old vines. In more temperate climates, the vines do not



generally live as long, as they are subject to more disease issues.

“Old vine” wines are like our elders. As the years go by, people develop a more balanced view of life and a tapestry of experiences that lend richness to our days. Old vines are like older people in that their roots run deep, providing more flavour and depth, more wisdom, if you like, to the wine.

The next time you are shopping in a BC Liquor Store, look for the old vine wines. You will find them from France, Spain and Portugal in the Old World sections and in the New World from California, Australia, Chile, Argentina, South Africa and, from time to time, maybe even one from the Okanagan. Remember the yield of these vines is minimal, so there are never many cases made for us to purchase. Buy one and see for yourself what old vines bring to the table.

Thanks to our knowledgeable readers for this issue's interesting questions about the world of wine. If you have a question you'd like an expert response to, simply send an email to taste.magazine@bcliquorstores.com Watch for answers in upcoming issues of TASTE!

SPECIAL EVENTS & TASTINGS

Join us for this fantastic selection of cooking demonstrations, wine seminars and tasting events. Times and dates are accurate as of press time. For updates and last-minute additions, please visit bcliqorstores.com/event. To receive monthly updates and exclusive special announcements send an email to events@bcliqorstores.com.

SEPTEMBER

39TH & CAMBIE



GLENFARCLAS 60-YEAR-OLD SINGLE MALT WHISKY RELEASE – TICKETS \$30
TUESDAY, SEPTEMBER 9
5:30 – 7:00 P.M.

Join us for a very special release event for the Glenfarclas 60-year-old single malt whisky. This educational tasting and bottle signing with 5th generation family member George S. Grant, will feature a stunning selection of Speyside Scotch Whiskies, culminating in the release, and opportunity to purchase the ultra-rare 60-year-old whisky. This event is the first time the 60-year-old will be shown in Canada, and production is limited to 350 bottles world-wide, with just three bottles available to purchase at the event. Glenfarclas' 60-year-old are \$19,888.00 each. Tickets to this exclusive event are available for purchase at the 39th & Cambie Customer Service desk. Please note seating is limited.

WINES OF CHILE REGIONAL TASTING – TICKETS \$10
THURSDAY, SEPTEMBER 11
6:00 – 7:30 P.M.

What is Chile really like? Hear seasoned tales from the road during this sit-down seminar, as well as enjoy a variety of Latin-style tapas. Through this tutored tasting, led by an entertaining wine educator, you'll discover all that Chile has to offer to the world of wine. Tickets are available for purchase at the 39th & Cambie Customer Service desk.

TASTE CHILE
FRIDAY, SEPTEMBER 12
4:30 – 6:30 P.M.

Join Wines of Chile and sample wines from several of the remarkable wine regions of this country. Alongside these wines, perfectly paired Chilean appetizers will be served.

MGD FOOTBALL – GAME DAY YOUR WAY!
SATURDAY, SEPTEMBER 13
2:00 – 6:00 P.M.

Join us to sample Miller Genuine Draft and a unique nacho dish, and get prepared for a weekend of football. Customers will receive a bonus MGD gift with purchase and can enter for a chance to win a Football Flyaway prize. Come join in the football fun!

TRAVEL DELICIOUSLY WITH CUPCAKE WINES
SUNDAY, SEPTEMBER 14
1:00 – 4:00 P.M.

Travel the world as you sample three Cupcake wines, alongside delicious mini cupcakes. You'll also have a chance to enter to win a \$1,000 travel gift card.



COOKING WITH RUM – TICKETS \$30
WEDNESDAY, SEPTEMBER 17
6:00 – 8:00 P.M.

Join Chef Lawren Moneta as she demonstrates four delicious recipes with rum as a star ingredient. Each recipe will be paired with wine selected by our 39th & Cambie Product Consultants. Tickets are available for purchase at the 39th & Cambie Customer Service desk.

FUN WITH FIREBALL
SATURDAY, SEPTEMBER 20
3:00 – 6:00 P.M.

Sample Fireball cinnamon whisky, Buffalo Trace Kentucky bourbon and Dr. McGillicuddy's peach schnapps. Alongside this trio, perfectly paired appetizers will be served. Drop by and enter to win an \$800 gift card!

LANGLEY

MEET THE BC LIONS
SATURDAY, SEPTEMBER 20
2:00 – 6:00 P.M.

Calling all BC Lions fans! Join us for an opportunity to meet the players, sample the Jackson-Triggs VQA Roaring Red and Roaring White and have your bottles signed. These wines will make a great gift set for any Lions fan during the upcoming holiday season.

OCTOBER

39TH & CAMBIE



FALL FEAST – TICKETS \$30
WEDNESDAY, OCTOBER 8
6:00 – 8:00 P.M.

Join Chef Lawren Moneta as she demonstrates four delicious recipes that are sure to be a great addition to your own fall traditions. Each recipe will be paired with wine selected by our 39th & Cambie Product Consultants. Tickets will be available for purchase at the 39th & Cambie Customer Service desk. See store for details.

THANKSGIVING WINES
THURSDAY, OCTOBER 9
4:00 – 6:30 P.M.

Join our 39th & Cambie Product Consultants and sample wines and cheese pairings, perfect for serving during Thanksgiving festivities. These hand-picked selections are sure to please and make great host gifts during the holiday season.

FALL BEER AND FOOD MEDLEY WITH OKANAGAN SPRING
FRIDAY, OCTOBER 10
4:30 – 7:30 P.M.

Join us for a fall beer and food pairing medley featuring a new product from Okanagan Spring, the Cloudy Amber Ale as well as gold medal winning (Canadian Brewers Award 2013) Okanagan Spring 1516. To complement these two brews, chili lime tacos will be prepared by Ceilis Irish Pub's chef Jason Gill.

BE WEEKEND READY!
SATURDAY, OCTOBER 11
12:00 – 4:00 P.M.

Sample Absolut Vodka and Wisers Whisky alongside mini angus beef sliders and get everything you need for the weekend!

CRAFT BEER THURSDAY
THURSDAY, OCTOBER 16
4:00 – 6:30 P.M.

Join the 39th & Cambie Beer Advocates to explore award-winning and local craft beers that are new to the BC market! Sip on craft beer while enjoying gourmet cheese pairings provided by Chef Céline Turenne.

BACARDI RUMS
FRIDAY, OCTOBER 17
2:00 – 5:00 P.M.

Sample Bacardi Superior and Oakheart Rum cocktails while enjoying warm appetizers. Take away great cocktail recipes to make your fall entertaining fun and easy.

EXPERIENCE OKTOBERFEST WITH RICKARD'S!
SATURDAY, OCTOBER 18
2:00 – 6:00 P.M.

Join us to experience the bold flavour of Rickard's Lederhosen and enjoy a taste of Oktoberfest! Try the new Rickard's flavour, enjoy a Bavarian-style pretzel and get a bonus Oktoberfest Stein gift with purchase.

CELEBRATE ARGENTINA!
THURSDAY, OCTOBER 23
2:30 – 6:30 P.M.
FRIDAY, OCTOBER 24
2:30 – 6:30 P.M.

Join us as we take a tour of one of the world's hottest wine regions today—Argentina! This festival-style tasting will feature a variety of wines accompanied by tasty traditional empanadas, from Panaderia Latina Bakery.



A TASTE OF HALLOWEEN WITH CRYSTAL HEAD VODKA
SATURDAY, OCTOBER 25
3:00 – 7:00 P.M.

FRIDAY, OCTOBER 31
2:00 – 6:00 P.M.
Get into the spirit of Halloween with Crystal Head Vodka. Join us for this spooky tasting and celebrate Halloween with a twist on modern cocktails and tales of the 13 skulls.

MOLSON CANADIAN WELCOMES HOCKEY BACK!
SUNDAY, OCTOBER 26
12:00 – 4:00 P.M.

Sample Molson Canadian paired with pulled pork sliders, as we welcome the return of NHL hockey! Customers can receive a bonus iPhone case as a gift with purchase.

CREAMY COCONUT CONCOCTIONS – TICKETS \$30
WEDNESDAY, OCTOBER 29
6:00 – 8:00 P.M.

If you love coconut, this is the place to be. Join chef Céline Turenne as she introduces four amazing coconut-infused recipes, including a delectable dessert to remember! Each recipe will be paired with wine chosen by our 39th & Cambie Product Consultants. Tickets will be available for purchase at the 39th & Cambie Customer Service desk. See store for details.

WIN AN ECO FASHION WEEK PACKAGE WITH CONO SUR!
FRIDAY, OCTOBER 30
3:00 – 7:00 P.M.

Enjoy Cono Sur organic wines served with an assortment of meats and cheeses. You can also enter a draw for an all access pass for the 2015 Spring/Summer Eco Fashion Week.

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COLUMBIA PLACE

- EXPERIENCE OKTOBERFEST WITH RICKARD'S!**
SATURDAY, OCTOBER 11
2:00 – 6:00 P.M.
Experience the bold flavour of Rickard's Lederhosen and enjoy a taste of Oktoberfest! Try the new Rickard's flavour, enjoy a Bavarian-style pretzel and get a bonus Oktoberfest Stein gift with purchase.

KELOWNA ORCHARD PARK

- EXPERIENCE OKTOBERFEST WITH RICKARD'S!**
SATURDAY, OCTOBER 18
2:00 – 6:00 P.M.
Experience the bold flavour of Rickard's Lederhosen and enjoy a taste of Oktoberfest! Try the new Rickard's flavour, enjoy a Bavarian-style pretzel and get a bonus Oktoberfest Stein gift with purchase.

IRONWOOD

- EXPERIENCE OKTOBERFEST WITH RICKARD'S!**
FRIDAY, OCTOBER 10
2:00 – 6:00 P.M.
Experience the bold flavour of Rickard's Lederhosen and enjoy a taste of Oktoberfest! Try the new Rickard's flavour, enjoy a Bavarian-style pretzel and get a bonus Oktoberfest Stein gift with purchase.

LANGLEY

- EXPERIENCE OKTOBERFEST WITH RICKARD'S!**
FRIDAY, OCTOBER 10
2:00 – 6:00 P.M.
Experience the bold flavour of Rickard's Lederhosen and enjoy a taste of Oktoberfest! Try the new Rickard's flavour, enjoy a Bavarian-style pretzel and get a bonus Oktoberfest Stein gift with purchase.

NORDEL CROSSING

- EXPERIENCE OKTOBERFEST WITH RICKARD'S!**
SATURDAY, OCTOBER 25
2:00 – 6:00 P.M.
Experience the bold flavour of Rickard's Lederhosen and enjoy a taste of Oktoberfest! Try the new Rickard's flavour, enjoy a Bavarian-style pretzel and get a bonus Oktoberfest Stein gift with purchase.

NORTHGATE

- EXPERIENCE OKTOBERFEST WITH RICKARD'S!**
FRIDAY, OCTOBER 24
2:00 – 6:00 P.M.
Experience the bold flavour of Rickard's Lederhosen and enjoy a taste of Oktoberfest! Try the new Rickard's flavour, enjoy a Bavarian-style pretzel and get a bonus Oktoberfest Stein gift with purchase.

WESTSHORE

- EXPERIENCE OKTOBERFEST WITH RICKARD'S!**
FRIDAY, OCTOBER 17
2:00 – 6:00 P.M.
Experience the bold flavour of Rickard's Lederhosen and enjoy a taste of Oktoberfest! Try the new Rickard's flavour, enjoy a Bavarian-style pretzel and get a bonus Oktoberfest Stein gift with purchase.

NOVEMBER

39TH & CAMBIE

- CRAFT BEER THURSDAY**
THURSDAY, NOVEMBER 6
4:00 – 6:30 P.M.
Join the 39th & Cambie Beer Advocates to explore award-winning and local craft beers that are new to the BC market! Sip on craft beer while enjoying gourmet cheese pairings provided by Chef Céline Turenne.

- A SCANDALICIOUS TASTE OF THE KEG**
FRIDAY, NOVEMBER 7
4:00 – 7:00 P.M.

Join Scandal Brewing and culinary partner, the Yaletown Keg to sample lovely bites of filet medallions served with chimichurri sauce and fillet carpaccio with blue cheese crème sauces paired with Organic Scandal Lager and Organic Scandal Ale.

- ENDLESS SUMMER MEETS THE COOL WINTER: TINHORN CREEK WINEMAKER DINNER**
THURSDAY, NOVEMBER 20
6:00 – 8:00 P.M.

Miradoro Restaurant and Tinhorn Creek- it's where rustic meets elegant in delicious harmony. Join Miradoro's Chef Jeff Van Geest and CEO Sandra Oldfield as they pair award-winning wines from Tinhorn Creek, Canada's first Carbon Neutral Winery with an elegant four course plated dinner. Tickets will be available at the 39th & Cambie Customer Service desk. See the store for details.

- A TASTE OF TINHORN CREEK**
FRIDAY, NOVEMBER 21
4:00 – 7:00 P.M.

Join CEO Sandra Oldfield and Chef Jeff Van Geest as they pair award-winning wines from Tinhorn Creek, Canada's first Carbon Neutral Winery with delicious Mediterranean tapas.

- FALL DINNER – TICKETS \$30**
WEDNESDAY, NOVEMBER 26
6:00 – 8:00 P.M.

Join chef Céline Turenne as she prepares a divine four course fall dinner to remember! Each recipe will be paired with wine chosen by our 39th & Cambie Product Consultants. Tickets will be available for purchase at the 39th & Cambie Customer Service desk. See store for details.

- GREY CUP MANIA**
THURSDAY, NOVEMBER 27
4:00 – 6:30 P.M.

Join our 39th & Cambie product consultants and sample wines and cheese pairings, perfect for all the festivities leading up to the BC-hosted Grey Cup! These hand-picked selections are sure to please and give you another reason to cheer during the upcoming football-filled weekend.



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VANILLA CRANBERRY PEAR SKILLET PIE

Serves 8

- ½ cup (125 ml) roasted hazelnuts, skins rubbed off
- 1½ cups (375 ml) all-purpose flour
- 1 tbsp + ¾ cup (190 ml) granulated sugar, divided
- ½ tsp (2 ml) salt
- ½ cup (125 ml) cold unsalted butter, cut into chunks, plus extra
- 3 tbsp (45 ml) ice water, divided
- ½ tsp (2 ml) vanilla
- 4 or 5 large, ripe pears
- 1 tsp (5 ml) lemon juice
- 1 cup (250 ml) fresh or frozen cranberries
- 1½ tbsp (21 ml) cornstarch
- 1 vanilla bean, split and seeds scraped out
- 1 egg, whisked with 1 tbsp (15 ml) water to make egg wash

- 2 tbsp (30 ml) turbinado sugar, for garnish
- 2 tbsp (30 ml) warmed apple jelly, for garnish
- Vanilla Coconut Cream (make ahead, recipe follows)

Finely grind hazelnuts in a food processor. Add flour, 1 tbsp (15 ml) granulated sugar and salt and pulse to combine. Add ½ cup (125 ml) butter and pulse until mixture contains pieces of butter the size of large peas. Add 2 tbsp (30 ml) ice water and vanilla. Pulse until dough holds together when pressed between your fingers. If dough is still too dry, add remaining 1 tbsp (15 ml) water, 1 tsp (5 ml) at a time, pulsing briefly between each addition. Gather up dough, wrap tightly in plastic wrap and refrigerate for at least 1 hour. Place oven rack in upper third of oven before preheating to 375 F (190 C). Peel and slice pears into ½-in (1 cm) thick slices. Place in a large bowl and toss with lemon juice and cranberries. In a small bowl whisk together remaining ¾ cup (175 ml) granulated sugar, cornstarch and seeds from vanilla bean. Add sugar mixture to pear mixture and stir gently to combine. Unwrap chilled pastry and roll into a 16-in (40 cm) round on a floured work surface. Transfer dough to a lightly butter-greased 10-in (25 cm) cast iron frying pan, fitting it into bottom of pan and letting excess hang over edge. Spoon filling into pastry, mounding it in middle. Gently fold overhanging edges around filling, overlapping them in soft folds. Lightly brush pastry with egg wash and sprinkle with turbinado sugar. Bake until pastry is golden brown and filling warmed through, about 40 minutes. While still warm, glaze fruit with apple jelly. Let pie cool in pan at room temperature for 30 minutes. When ready to serve, cut pie into slices and divide among serving plates. Serve with a scoop of vanilla ice cream or Vanilla Coconut Cream for an extra decadent treat.

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VANILLA COCONUT CREAM

Makes about 2 cups (500 ml) cream

2 x 14 oz	(398 ml)	cans coconut milk, full fat, refrigerated overnight
1		vanilla bean, split and seeds scraped out
2 tbsp	(30 ml)	icing sugar
1 pinch		cinnamon (optional)

Open cans of refrigerated coconut milk and scoop out firm layer of coconut cream that has solidified at top of can. Place coconut cream in bowl of a stand mixer fitted with whisk attachment. Don't include any of the coconut water at bottom of can, reserve for another use. Beat coconut cream on high speed until soft peaks form, about 3 to 5 minutes. Add vanilla seeds, icing sugar and cinnamon. Continue whisking on high speed until vanilla seeds are well incorporated and cream is light and fluffy in texture, about another 1 to 2 minutes. Vanilla Coconut Cream is best served immediately, but may be refrigerated in an air tight container for up to 3 days. It will harden when chilled, so when ready to serve, simply whisk on high speed until creamy again.

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CHURROS WITH VANILLA CIDER CARAMEL SAUCE

Serves 4

2 cups	(500 ml)	water
6 tbsp + 1 cup	(340 ml)	granulated sugar, divided
¾ tsp	(3 ml)	salt
¼ cup	(50 ml)	unsalted butter, melted
1 tsp	(5 ml)	vanilla
2 cups	(500 ml)	all-purpose flour
		canola oil, for frying
2 tsp	(10 ml)	cinnamon
1 tsp	(5 ml)	vanilla powder, optional
		Vanilla Cider Caramel Sauce (make ahead, recipe follows)

In medium-sized saucepan, stir together water, 6 tbsp (90 ml) sugar, salt, butter and vanilla over medium heat. As soon as mixture comes to a boil remove from heat and immediately add flour all at once. Stir vigorously with a wooden spoon until dough forms into a uniform ball. Let dough cool slightly before placing in a piping bag fitted with a large closed star tip. Meanwhile, heat oil in a deep fryer or large, deep saucepan over medium heat until it registers 350 F (180 C) on a deep fry thermometer. Mix together remaining 1 cup (250 ml) sugar, cinnamon and vanilla powder (if using) on large plate and set aside. While still warm, pipe dough into desired designs onto squares of parchment paper to make

...VANILLA DESSERTS FROM PAGE 10

churros. Gently lower 1 churro at a time, paper side up, into hot oil while gently peeling off parchment paper. Take care not to fry more than 2 at a time as oil temperature may drop. Use chopsticks to flip churros and fry until puffed and golden brown, about 2 to 3 minutes per side. Alternatively, pipe dough directly into hot oil in long strands. With a slotted spoon transfer churros to a paper towel-lined plate to remove excess oil before rolling in cinnamon sugar mixture. Serve warm with Vanilla Cider Caramel Sauce for dipping.

VANILLA CIDER CARAMEL SAUCE

Makes about 2 cups (500 ml)

4 cups	(1 L)	unfiltered apple cider
1		vanilla bean, split
2 cups	(500 ml)	granulated sugar
1 tbsp	(15 ml)	clear corn syrup or clover honey
½ tsp	(2 ml)	salt
1 cup	(250 ml)	whipping cream
2 tbsp	(30 ml)	unsalted butter

In a heavy saucepan over medium-high heat bring apple cider and vanilla bean to a boil. Boil until reduced to 1 cup (250 ml), about 30 minutes. Add in sugar, corn syrup and salt, whisking until sugar has dissolved. Let cook, without stirring, until sauce comes to a boil. Allow to continue boiling until mixture thickens and darkens slightly. If using a candy thermometer caramel should register 240 F (116 C). Remove from heat and stir in cream and butter. Return caramel to medium heat and cook until thick enough to coat the back of a wooden spoon, about 5 minutes. Transfer caramel to a heatproof container and cool to room temperature before serving. Sauce will thicken as it cools. Caramel sauce may be stored in an airtight container and kept refrigerated for up to 2 weeks.

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VANILLA FLAN WITH COUSCOUS CRUST SERVED WITH VANILLA-POACHED FALL FRUIT

Serves 6

1 cup	(250 ml)	Israeli couscous
4 tbsp	(60 ml)	unsalted butter, at room temperature
8		eggs
4 cups	(1 L)	half and half cream
1 cup	(250 ml)	light brown sugar
¼ tsp	(1 ml)	salt
2		vanilla beans, split and seeds scraped out
		Vanilla-Poached Fall Fruit (make ahead, recipe follows)

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Bring a medium saucepan of salted water to a boil. Add couscous, reduce heat to a simmer and cook until couscous is tender, about 20 to 25 minutes. Drain, rinse under cold water to cool, drain again and set aside.

Grease four 4 oz (120 ml) ramekins generously with butter and place in freezer for 30 minutes while preparing flan mixture. Preheat oven to 300 F (150 C) and bring a kettle of water to a boil. In medium-sized bowl whisk together eggs, cream, sugar, salt and vanilla seeds until smooth. Place frozen ramekins in a large roasting pan before pouring custard filling into each, almost to top. Carefully place roasting pan with ramekins into oven. Pour boiling water into roasting pan until it comes half way up side of ramekins. Bake flans for 20 minutes. Carefully remove from oven and divide couscous evenly overtop each flan, distributing it in a single layer. Return roasting pan to oven and bake until flans still jiggle slightly in centre, about another 15 to 20 minutes. Remove ramekins from water bath and cool completely on a wire rack. Refrigerate, uncovered, overnight. To serve, warm blade of a paring knife under hot tap water. Quickly dry and run blade around edges of flans to loosen. Invert each onto serving plates and top each flan with a generous scoop of prepared Vanilla-Poached Fall Fruit.

VANILLA-POACHED FALL FRUIT

Serves 6

4 cups	(1 L)	white grape juice
1½ cups	(375 ml)	dry white wine
2		Granny Smith apples, peeled, cored and cut into ¾-in (2 cm) cubes
2		Bosc pears, peeled, cored and cut into ¾-in (2 cm) cubes
6		small dried figs
¼ cup	(50 ml)	dried cherries
3 strips		orange peel, removed with a vegetable peeler
2 strips		lemon peel, removed with a vegetable peeler
1		vanilla bean, split in half
2 tbsp	(30 ml)	liquid honey
3		whole cloves
1		cinnamon stick
1		star anise
2		allspice berries
¼ tsp	(1 ml)	ground ginger

Bring grape juice to boil in a large saucepan over high heat. Reduce heat to medium and let simmer, uncovered, until reduced by half, about 40 minutes. Add all remaining ingredients and bring again to a boil. Reduce heat to medium-low and simmer until fruit is tender and liquid is reduced and slightly syrupy, about 1 hour. If apples and pears are ripe, fruit will be done before syrup reduces. Simply strain out fruit and reduce syrup until syrupy before adding back fruit. Transfer compote to a large bowl and let cool to room temperature. Remove whole spices before serving. Poached fruit can be made ahead and refrigerated for up to 5 days.

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VANILLA APRICOT NEW YORK-STYLE CRUMB CAKE

Serves 12

CRUMBLE TOPPING

1 cup	(250 ml)	unsalted butter, melted
1		vanilla bean, split and seeds scraped out
2¼ cup	(550 ml)	pastry flour
2 cups	(500 ml)	chopped pecans, toasted
¾ cup	(175 ml)	light brown sugar
½ cup	(125 ml)	granulated sugar
½ tsp	(2 ml)	cinnamon
½ tsp	(2 ml)	salt

CAKE

2½ cups	(625 ml)	pastry flour
½ tsp	(2 ml)	baking soda
½ tsp	(2 ml)	salt
1		vanilla bean, split and seeds scraped out
¾ cup	(150 ml)	buttermilk
¾ cup	(175 ml)	unsalted butter, plus extra
1 cup	(250 ml)	granulated sugar
2		large eggs
2		large egg yolks
1 cup	(250 ml)	Apricot Brandy Jam (make ahead, recipe follows)
		icing sugar, for garnish, optional

Preheat oven to 325 F (170 C). Butter a 9 x 13-in (23 x 33 cm) baking pan. To make crumble topping, place butter in small saucepan over medium heat. Stir in vanilla seeds and bean. Once butter has melted, remove pan from heat and let butter cool until just warm. Discard vanilla bean. In medium-sized bowl stir together flour, pecans, sugars, cinnamon and salt. Pour vanilla butter over flour mixture and stir together using your hands until large clumps form. Refrigerate until ready to use. To make cake base, in a medium-sized bowl, mix together flour, baking soda and salt. In small bowl, whisk together vanilla seeds and buttermilk. In stand mixer fitted with paddle attachment, beat together butter and sugar until fluffy, about 4 minutes. Beat in eggs and egg yolks 1 at a time, mixing well after each addition, scraping down sides of bowl as needed. Stir in flour and buttermilk mixtures alternately, beginning and ending with flour mixture. Stir until well combined. Tip batter into prepared pan and spread out evenly with a spatula. Dollop prepared jam over top of batter, to cover cake, then cover jam with crumble topping. Bake until crumble is golden brown and a wooden skewer inserted comes out clean, about 1 hour. Place cake on wire rack to cool. Serve a square of crumb cake warm or at room temperature, dusted with icing sugar, if desired.

APRICOT BRANDY JAM

Makes about 6 cups (1.5 L)

- 2 cups (500 ml) dried apricots, halved
- 2½ cups (625 ml) water
- 1 large orange
- ¼ cup (300 ml) granulated sugar
- ½ vanilla bean, split and seeds scraped out
- ¼ tsp (1 ml) almond extract
- 3 tbsp (45 ml) brandy

Combine apricots and water in a bowl, cover with plastic wrap and let stand overnight. Transfer apricots and their soaking liquid to a heavy-bottomed saucepan. Finely grate peel from orange and add to saucepan along with juice from orange. Place over medium heat and bring to a simmer. Simmer for 5 minutes before stirring in sugar. Increase heat to medium-high and bring mixture to a boil. Reduce heat to a strong simmer and cook jam, stirring often, until temperature on an instant read thermometer reads 220 F (104 C). To test jam, drop about 1 tsp (5 ml) onto a frozen plate. Let set 15 seconds and run a finger through jam. It should wrinkle slightly and have a thick consistency. If jam is not set, return to saucepan and continue cooking for another 1 to 2 minutes before testing again. When jam is set, turn off heat, leaving pan on heat source, and stir in vanilla seeds, almond extract and brandy. Transfer to an airtight container and cool to room temperature before sealing tightly and refrigerating. Jam will keep refrigerated for about 1 month.

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PORK CROWN ROAST WITH CRANBERRY APPLE STUFFING

Serves 8 to 12

- 8 to 9 lb 4.5 kg crown roast of pork¹, approximately 12 to 16 ribs
- 6 tbsp (90 ml) unsalted butter, divided
- 1 salt and freshly ground black pepper
- 1 small yellow onion, finely chopped

¹A crown roast is made from 2 racks of pork loin on the bone and joined together to form a circle with the bones facing the outside. Bones are French-trimmed which means upper ends are trimmed slightly and scraped of excess fat, membranes and sinew.

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- 1 large stalk celery, finely chopped
- 2 tbsp (30 ml) fresh rosemary, finely chopped
- 2 red apples, peeled, cored and finely diced
- ½ cup (175 ml) apple cider
- ¼ cup (50 ml) raisins
- ¾ cup (75 ml) dried cranberries
- 1½ cups (375 ml) fresh bread crumbs
- ¼ cup (50 ml) flat leaf parsley, finely chopped
- apple slices, lightly browned

Preheat oven to 400 F (200 C) and position rack in lower third of oven. Loosely crunch up some foil and place in middle of crown roast. Wrap exposed bone tips with more foil to prevent burning, leaving meat uncovered. Melt 3 tbsp (45 ml) butter and brush exposed roast. Season with salt and pepper. Place roast on a rack in a large roasting pan and roast for 1 hour, basting every 30 minutes with pan juices. Meanwhile, make stuffing. Heat remaining butter in a large sauté pan. Add onion and celery and cook for 6 to 8 minutes until soft but not coloured. Stir in rosemary, cook for 1 minute then add apples and stir to combine. Turn up heat and add cider, raisins and cranberries. Cook for 6 to 8 minutes until liquid is reduced and apples are tender. Remove from heat, then add bread crumbs and parsley. Mix well, and season with salt and pepper to taste. Remove foil from centre of roast and fill with stuffing. Cover stuffing with a piece of foil and roast for 30 minutes more. Remove foil and roast for a further 30 minutes, or until stuffing is browned and cooked through and internal temperature of pork registers 140 to 145 F (60 to 63 C) on a meat thermometer. The internal temperature will rise by about 5 degrees F (2 degrees C) while resting. Leave crown roast to rest on a warmed serving platter for at least 20 minutes, loosely covered with foil. To serve, carve pork chops, cutting between bones, and place on warmed plates with a scoop of stuffing on the side. Garnish with apple slices.

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STUFFED BUTTERNUT SQUASH

Serves 8

- 4 x 1 lb (500 g) butternut squash
- 4 tbsp (60 ml) olive oil, divided
- 1 tsp (5 ml) fresh sage, finely chopped
- 1 pinch freshly grated nutmeg
- 2 cups (500 ml) lightly packed baby spinach leaves, washed and spun dry
- 2 tbsp (30 ml) pure maple syrup
- ½ cup (125 ml) pumpkin seeds

- ½ lb (250 g) Gruyère cheese, coarsely grated, divided
- salt and freshly ground black pepper, to taste

Position oven rack to middle of oven and preheat to 350 F (180 C). Cut off narrow, thin part of squash and reserve. Remove seeds and strings from rounded end and set aside. Place round parts, cut side up, on a large baking sheet lined with parchment paper. Drizzle with 2 tbsp (30 ml) oil and roast for 20 to 25 minutes until cooked but still firm. Meanwhile, to make stuffing, peel reserved squash and cut into small cubes. Heat a large frying pan over medium heat. Add remaining oil and butternut squash cubes and toss to coat. Add sage and nutmeg. Cook until cubes are slightly caramelized and easily pierced with tip of a knife, about 5 to 10 minutes. Transfer to a bowl; add spinach, maple syrup and pumpkin seeds, half the grated cheese and season with salt and pepper to taste. Remove squash from oven and preheat oven to broil. Fill each squash cavity with stuffing. Top with remaining cheese and broil for a few minutes until cheese has melted. Serve immediately.

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APPLE TART WITH CARAMEL SAUCE

Serves 8

- 1 baked Tart Shell (make ahead, recipe follows)
- 4 tbsp (60 ml) unsalted butter, divided
- ¼ cup (50 ml) granulated sugar, divided
- ½ tsp (2 ml) lemon zest, freshly grated
- 6 medium Golden Delicious apples, peeled, cored, cut into ½-in (1 cm) cubes
- 3 medium Golden Delicious apples, peeled, cored, cut into ⅛-in (0.25 cm) thick slices
- ½ cup (125 ml) Apricot Glaze (make ahead, recipe follows)
- 1 cup (250 ml) Caramel Sauce (make ahead, recipe follows)
- whipped cream, ice cream, or crème fraîche

Preheat oven to 350 F (180 C). In a large, deep frying pan, melt 2 tbsp (30 ml) butter. Add 2 tbsp (30 ml) sugar and the lemon zest. Once sugar has melted, add cubed apples and sauté over medium heat, stirring occasionally for 8 to 10 minutes, or until apples are soft. Mash apples with a potato masher until roughly mashed and stir mixture until most liquid has evaporated. Remove from heat and let cool completely. Spoon cooled applesauce mixture into cooled pre-baked Tart Shell. Arrange remaining 3 sliced apples in concentric circles over apple filling and brush with remaining 2 tbsp (30 ml) melted butter. Bake tart on baking sheet in preheated oven for 25 to 30 minutes or until apples are lightly browned and soft. Remove from oven to a wire rack to cool.

...AN ELEGANT THANKSGIVING FROM PAGE 18

Once tart has cooled lightly, brush apples with warm Apricot Glaze. Serve tart warm or at room temperature with Caramel Sauce and whipped cream.

TART SHELL

1¼ cup	(300 ml)	all-purpose flour, chilled
½ cup	(75 ml)	granulated sugar, chilled
¼ tsp	(1 ml)	salt
¼ lb	(125 g)	unsalted butter, cold and cut into ½-in (1 cm) cubes
1		large egg yolk, cold (freeze egg white for later use)

Butter and flour a 9-in (23 cm) round tart pan with removable bottom. To make crust, combine chilled flour, sugar and salt in bowl of food processor and process for 10 seconds. Add butter and pulse until mixture resembles coarse crumbs. Combine egg yolk with 1 tbsp (15 ml) cold water, add to food processor and process until dough starts to come together. Pour crumbly dough onto plastic wrap and form into a disc. Wrap tightly and refrigerate for at least 1 hour or until firm. Position rack in centre of oven and preheat to 400 F (200 C). Take dough from refrigerator and roll out on a lightly floured surface to an ⅞-in (0.25 cm) thickness and large enough to fit in prepared pan with a little dough overlapping sides. Rotate and lightly flour dough while rolling out so it does not stick. Roll dough onto rolling pin and unroll over tart pan. Fit all around edges and run rolling pin over top of tart pan to trim edges. Thoroughly prick bottom of tart pan with a fork and refrigerate for 30 minutes. Remove tart shell from refrigerator, place on a parchment paper-lined baking sheet, fill with pie weights and bake for 15 minutes. Remove parchment paper and weights and bake for 10 minutes longer or until golden. Remove from oven, place on wire rack to cool completely before adding filling.

APRICOT GLAZE

½ cup	(125 ml)	prepared apricot preserves or jam
1 tbsp	(15 ml)	Calvados

In small saucepan heat apricot preserves until boiling. Remove from heat and press through a fine-meshed strainer to eliminate any lumps. Stir in Calvados.

CARAMEL SAUCE

½ cup	(125 ml)	water
1 cup	(250 ml)	granulated sugar
1 cup	(250 ml)	whipping cream, at room temperature
1 tbsp	(15 ml)	vanilla
1 pinch		kosher salt

Combine water and sugar in a medium-sized saucepan and cook over medium-high heat. Bring mixture to a boil and cook without stirring (occasionally swirling pan if sugar crystals form) until syrup turns amber colour, about 8 to 10 minutes to a temperature of about 390 F (195 C) on a candy thermometer. Remove from heat and slowly add cream in a stream while stirring with a wooden spoon. Return to burner and add vanilla and salt and continuing to whisk until smooth. Cool to room temperature. Serve with Apple Tart.

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Garnish: Mint Sprig
Glass: Highball

Method: Build in a highball glass; muddle mint leaves in lime juice and simple syrup then fill glass with dry crushed ice. Pour rum over crushed ice and swizzle well until glass is ice-cold and frosted. Pack glass with more crushed ice and top with Angostura® aromatic bitters

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HASSELBACK POTATOES

Serves 8

- 8 medium-sized potatoes, Yukon Gold or Russet
- ½ cup (125 ml) melted butter (or butter and olive oil combination), divided
- 2 tbsp (30 ml) salt and freshly ground black pepper, to taste
- 2 tbsp (30 ml) fresh chives, finely chopped, for garnish

Preheat oven to 425 F (220 C). Wash and dry potatoes, scrubbing potatoes clean and patting dry. Peel them if you wish. Remove a thin slice from the underside of each potato to lay flat, if needed. Slice potatoes vertically into ⅛-in to ¼-in (0.25 to 0.5 cm) slices, stopping just before you cut all the way through so that slices stay connected at bottom and potato remains intact. To help, position chop stick or butter knife on either side of potato while slicing. Rinse potatoes again, making sure to separate slices, rinsing in between. (Potatoes can be prepared to this point, placed in a glass container and covered with water. They can be refrigerated up to 24 hours. When ready to proceed, drain water and pat potatoes dry.) Brush potatoes all over with half the butter. Arrange in baking dish. Sprinkle generously with salt and pepper. Bake 30 minutes, then brush with remaining butter. Bake for a further 30 minutes or until edges are crispy and potatoes are easily pierced in middle with a paring knife. Remove from oven, set on a serving tray and sprinkle with fresh chives. Serve immediately.

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RED CABBAGE WITH APPLES AND APPLEWOOD BACON

Serves 8

- 2 slices applewood smoked bacon (or other variety to taste), diced
- ¼ cup (50 ml) yellow onion, finely chopped
- 1 lb (500 g) red cabbage, quartered, cored and thinly sliced
- 1 large red or green apple, peeled, cored and diced

- 3 tbsp (45 ml) apple cider vinegar
- 3 tbsp (45 ml) apple jelly
- salt and freshly ground black pepper, to taste

In a large Dutch oven or heavy saucepan, cook bacon over low heat until fat is rendered. Increase heat to medium-low, add onion and cook until lightly coloured. Add remaining ingredients and ½ cup (125 ml) water. Cover and cook over medium-low heat until cabbage is very soft, about 1 hour, adding a little boiling water during cooking if cabbage gets too dry.

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CRAB, BACON AND CORN CHOWDER

Serves 6

- 8 to 10 bacon slices, cut into ½-in (1 cm) pieces
- 1 large yellow onion, finely chopped
- 1 tsp (5 ml) fresh thyme, finely chopped
- ½ tsp (2 ml) cayenne
- 1 small red bell pepper, seeded and finely chopped into ¼-in (0.5 cm) dice
- 1 lb (500 g) red-skinned potatoes, cubed
- 2½ cups (625 ml) bottled clam juice
- 1½ cups (375 ml) chicken stock
- 2 cups (500 ml) whipping cream
- 2 cups (500 ml) fresh or frozen corn kernels
- 1 lb (500 g) fresh crabmeat
- salt and freshly ground white pepper
- fresh thyme leaves, for garnish
- Jalapeño Cheese Cornbread (make ahead, recipe follows), optional

Heat a heavy-bottomed stockpot over medium heat. Add bacon and sauté until brown and crisp. Remove bacon with a slotted spoon and transfer to a paper towel-lined plate to drain excess fat. Remove all but 3 tbsp (45 ml) bacon fat from stockpot. Return pot to medium heat and add onion, thyme, cayenne and red pepper. Sauté until red pepper starts to soften, about 3 minutes. Add cubed potatoes and sauté to coat. Add clam juice and chicken stock; bring to a boil. Reduce heat to medium-low and cover. Simmer for 10 minutes. Stir in cream, corn and half the cooked bacon. Cook, uncovered, until potatoes and corn are tender. Add the crab and season with salt and pepper. Ladle into warmed serving bowls and garnish with thyme and remaining bacon. Serve with Jalapeño Cheese Cornbread.

...BETTER WITH BACON FROM PAGE 30

JALAPEÑO CHEESE CORNBREAD

Makes 12 large pieces

3 cups	(750 ml)	all-purpose flour
1 cup	(250 ml)	cornmeal
¼ cup	(50 ml)	granulated sugar
2 tbsps	(30 ml)	baking powder
2 tsp	(10 ml)	salt
2 cups	(500 ml)	buttermilk
3		large eggs
½ lb	(250 g)	butter, melted
8 oz	(250 g)	pepper jack cheese, grated, divided
½ cup	(75 ml)	green onions, chopped
¼ cup	(50 ml)	cilantro, chopped
1 to 2		jalapeño peppers, seeded and minced
2		green onions, chopped, for garnish

Preheat oven to 350F (180C). Grease a 9 x 13-in (23 cm) baking pan and set aside. In a mixing bowl add flour, cornmeal, sugar, baking powder and salt. In a separate bowl, combine buttermilk, eggs and butter. With a wooden spoon, stir buttermilk mixture into dry until just mixed and most lumps are dissolved. Stir in 2 cups (500 ml) of grated cheese, ½ cup (75 ml) chopped green onions, cilantro and jalapeños. Pour batter into greased baking pan. Smooth the top and sprinkle with remaining cheese and chopped green onions. Bake for 30 to 35 minutes, or until a toothpick inserted in centre comes out clean. Cool and cut into large squares. Serve warm or at room temperature.

PAIRS WITH

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WILD MUSHROOM AND BACON PIZZA WITH GARLIC CONFIT

Makes six 8-in (20 cm) pizzas

HERB CRUST PIZZA DOUGH

1½ cups	(375 ml)	vegetable oil, for greasing
1½ tbsps	(21 ml)	warm water
1 tbsps	(15 ml)	granulated sugar
1 tbsps	(15 ml)	active dry yeast, about 1½ (8 g) envelopes
1 tbsps	(15 ml)	dry Italian seasonings
4½ cups	(1125 ml)	all-purpose flour
4½ tbsps	(66 ml)	olive oil
2¼ tsp	(11 ml)	sea salt
		non-stick cooking spray
		cornmeal, for dusting
		chives, chopped, for garnish

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A SUCCULENT RED BLEND WITH HINTS OF
JUICY DARK FRUIT



...BETTER WITH BACON FROM PAGE 30

Brush a large mixing bowl with vegetable oil, set aside. In a food processor, pulse warm water and sugar to dissolve sugar. Sprinkle yeast over water in bowl of processor and stir to dissolve. Let stand until mixture bubbles, about 10 minutes. Add Italian seasonings, flour, olive oil and salt. Process 1 minute. Transfer dough to a lightly floured flat surface; knead until smooth, about 5 minutes. Transfer to oiled mixing bowl, turning to coat with oil. Lightly spray large sheet of plastic wrap with non-stick spray; place over dough, sprayed side down. Let dough rise in warm draft-free area until doubled in volume, about 1 hour. Divide dough into 6 equal portions and roll each into a ball. Dust a large baking sheet with cornmeal and space dough balls evenly over baking sheet. Lightly spray large sheet of plastic wrap with non-stick spray; place over dough, sprayed side down. Refrigerate 1 hour before rolling and baking. Prepare Pizza Topping (recipe follows) and cool before rolling and baking pizzas. Preheat oven to 500 F (260 C). Position rack in bottom third of oven. Place heavy 17 x 11-in (42 x 28 cm) baking sheet on rack in oven to preheat. Roll out dough disks on lightly floured surface to 8-in (20 cm) rounds, allowing dough to rest a few minutes if it springs back. Lightly brush rounds with infused garlic oil from Pizza Topping recipe. Sprinkle each with ½ cup (125 ml) cheese. Divide and scatter each with equal portions of prepared toppings over cheese. Sprinkle heated baking sheet in oven with cornmeal. Using a large spatula and baking 2 pizzas at a time, slide a pizza onto either end of baking sheet, making sure they don't touch. Bake pizzas 6 minutes. Rotate pizzas half a turn with spatula. Bake until crust is deep brown, about 6 minutes longer. Using large spatula, carefully transfer pizzas to cutting board. Let rest 1 minute. Slice into wedges and serve. Repeat with remaining four pizza crusts and toppings. Garnish with chopped chives.

PIZZA TOPPING

6		bacon slices, cut into 1-in (2.5 cm) pieces
½ cup	(125 ml)	olive oil
½ cup	(125 ml)	large garlic cloves, peeled
2 tbsp	(30 ml)	butter
1		large shallot, finely chopped
2 lbs	(1 kg)	fresh wild mushrooms, cleaned and cut into bite-sized pieces
3 cups	(750 ml)	Fontina cheese, shredded, divided

In large frying pan over medium heat, cook bacon until fat is rendered and bacon is slightly soft, about 5 to 7 minutes. Remove bacon with slotted spoon onto paper towels. Pour off bacon drippings from frying pan. Add olive oil and garlic cloves, cover and cook over low heat until cloves are golden, stirring occasionally, about 15 minutes. Remove cloves to a small bowl and reserve oil. Heat a large wok or skillet over medium-high heat. Add butter and 2 tbsp (30 ml) of infused garlic oil (reserving rest for remaining crust recipe). When hot, add shallots and mushrooms and sauté until soft and any liquid has evaporated. Remove and set aside to cool. Reserve cheese and prepared ingredients for remaining crust recipe.

PAIRS WITH

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ICEBERG WEDGE SALAD WITH BACON, CHORIZO AND BLUE CHEESE WITH BUTTERMILK VINAIGRETTE

Serves 4

- | | | |
|--------|----------|--|
| 1 | | small head iceberg lettuce |
| 4 | | thick bacon slices, cut into 1-in (2.5 cm) pieces |
| 1 | | dry-cured chorizo sausage, thinly sliced ¼-in (0.5 cm) thick |
| ½ | | large shallot, minced |
| ¾ cup | (175 ml) | sour cream |
| ½ cup | (125 ml) | buttermilk |
| 2 tbsp | (30 ml) | fresh chives, chopped |
| 1 tbsp | (15 ml) | white wine vinegar |
| ½ cup | (125 ml) | crumbled blue cheese |
| ¼ | | sea salt and freshly ground black pepper |
| | | small red onion, thinly sliced, for garnish |
| | | croutons, chopped chives and dried cranberries, for garnish |

Cut a thin slice off root end of iceberg lettuce and immerse in a cold ice water bath to crisp lettuce, at least 10 to 15 minutes. Remove and drain well. Heat a medium-sized frying pan over medium heat. Add bacon and chorizo and fry until bacon is crisp, 5 to 7 minutes. Remove and drain on paper towels. In a mixing bowl, whisk together shallot, sour cream, buttermilk, chives, vinegar and crumbled cheese. Season with salt and pepper to taste. Adjust consistency with vinegar, sour cream or additional buttermilk, if needed. Cut head of lettuce lengthwise into 4 wedges and place on chilled serving plates. Drizzle dressing over top and garnish with bacon, chorizo, red onion slices, croutons and dried cranberries.

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SPICY BLACK BEANS WITH BACON

Serves 4

- | | | |
|-----------|----------|--|
| ¼ lb | (125 g) | bacon, cut into ½-in (1 cm) pieces |
| 1 | | large yellow onion, coarsely chopped |
| 2 | | garlic cloves, minced |
| 2 x 19 oz | (540 ml) | cans black beans, rinsed and drained |
| 1 x 14 oz | (398 ml) | can stewed tomatoes |
| 1 to 2 | | jalapeños, seeded and finely chopped |
| 1 tbsp | (15 ml) | chili powder |
| 1 tsp | (5 ml) | ground cumin |
| 1 tsp | (5 ml) | dried oregano |
| | | salt and freshly ground pepper |
| | | cheddar cheese, grated, for garnish |
| | | cilantro, chopped, for garnish |
| | | green onions and sour cream, for garnish |

Heat a Dutch oven over medium heat and cook bacon until crisp. Drain excess fat. Add onion and sauté until tender. Add garlic and sauté a couple minutes. Add remaining ingredients except for garnishes. Cover and cook over low heat for 15 minutes, stirring occasionally until piping hot. Serve in warmed bowls and sprinkle with garnishes.

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SALTED RYE COOKIES WITH PINK PEPPERCORN POACHED PEARS

Serves 8

- | | | |
|--------|----------|---|
| 1 | | Salted Rye Cookies (make ahead, recipe follows) |
| | | orange |
| 2 cups | (500 ml) | dry white wine |
| ½ cup | (75 ml) | granulated sugar |
| 1 cup | (250 ml) | water |
| 1 tbsp | (15 ml) | pink peppercorns, plus extra for garnish |
| 1 | | cinnamon stick |



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...SALT & PEPPER FROM PAGE 40

- ¼ vanilla bean, split lengthwise
- 8 firm pears, such as Anjou
- 2 tbsp (30 ml) light brown sugar
- crème fraîche or plain Greek yogurt, for garnish

With a vegetable peeler, peel off a wide strip of zest from orange. Cut orange in half and squeeze juice from 1 half into a large saucepan. Add orange zest, wine, sugar, water, pink peppercorns, cinnamon and vanilla bean. Warm mixture over medium heat, stirring constantly, until sugar dissolves, about 2 minutes. Bring mixture to a light simmer. Meanwhile, peel pears and with a melon baller, remove core, working from bottom and carving into centre of pear. Place pears in simmering sugar syrup. To keep pears submerged, place a piece of parchment paper over them, so that it touches poaching liquid. The amount of time needed for pears to poach will depend on their ripeness. To check pears for doneness, after 8 to 10 minutes, lift them gently from syrup with a slotted spoon and, using a small knife, poke flesh. Pear is done when knife meets very little resistance. If not yet done, return pears to sugar syrup and check every 3 to 5 minutes. When cooked to desired doneness, transfer pears to a bowl. Stir brown sugar into syrup and increase heat to high, bringing syrup to a boil. Cook, stirring occasionally, until syrup thickens, about 10 to 15 minutes. To serve, divide pears among serving plates, placing each pear over a prepared Salted Rye Cookie, drizzle with some of the syrup and sprinkle with

some extra crushed red peppercorns, if desired. Serve with a dollop of crème fraîche or yogurt.

SALTED RYE COOKIES

- 1 cup (250 ml) unsalted butter, at room temperature
- ¾ cup (175 ml) granulated sugar
- 1 large egg
- 2½ tsp (12 ml) fine Himalayan pink salt, divided
- ½ tsp (2 ml) orange zest, finely grated
- 2½ cups (625 ml) dark rye flour
- ½ cup (75 ml) turbinado sugar

In bowl of a stand mixer fitted with paddle attachment, cream together butter and granulated sugar until fluffy, about 4 minutes. Beat in egg, ½ tsp (2 ml) salt and orange zest. With mixer on low speed gradually add flour just until incorporated. Divide dough into 2 portions and roll each into a log about 2-in (5 cm) in diameter. Wrap tightly with plastic wrap and refrigerate until firm, about 2 hours. Preheat oven to 350 F (180 C). Line 2 baking sheets with parchment paper and set aside. On a sheet of waxed paper, combine remaining 2 tsp (10 ml) salt with turbinado sugar. Working with 1 log of dough at a time, unwrap dough and roll in mixture to coat well. Cut log into ½-in (0.25 cm) rounds and arrange them 1-in (2.5 cm) apart on prepared baking sheets. Bake until edges are lightly

...SALT & PEPPER FROM PAGE 40

browned, about 16 minutes, rotating pan halfway through. Let cookies cool for 1 minute on baking sheet before removing to a wire rack to cool completely. Repeat coating, cutting and baking with remaining dough. Cookies may be stored in an airtight container at room temperature for up to 4 days.

PAIRS WITH

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BLACK SALT AND SZECHUAN PEPPER SQUID

Serves 4

		vegetable oil, for frying
2 tsp	(10 ml)	Szechuan peppercorns
2 tsp	(10 ml)	black sea salt flakes
2		large egg whites
1 lb	(500 g)	small squid, cleaned, tubes cut in half lengthwise and tentacles trimmed
1 cup	(250 ml)	sifted potato starch
1		red Thai chili pepper, thinly sliced (optional)
2 tbsp	(30 ml)	fresh cilantro leaves
4		lime wedges, to serve
1 cup	(250 ml)	Quick Cucumber Daikon Pickle Salad (make ahead, recipe follows), optional

Heat oil in a deep fryer or large, deep pot over medium heat until it registers 350 F (180 C) on a deep-frying thermometer. Meanwhile, place peppercorns in a mortar and pestle and crush. Add salt and grind both to a fine powder. Set aside. In a large bowl, whisk egg whites until frothy. Lightly score prepared squid bodies in a cross-hatch pattern, careful not to cut all the way through. Add squid to large bowl and stir to coat well with egg whites. Gradually add potato starch along with a pinch of salt, rubbing with hands to combine. Squid should be well coated and dry to touch. Fry squid in batches until crisp, about 1 minute. Transfer to a paper towel-lined baking tray to drain 30 seconds before sprinkling with salt and pepper mixture. To serve, arrange squid on a serving platter and garnish with Thai chili pepper (if using) and cilantro leaves. Serve with lime wedges and Quick Cucumber Daikon Pickle Salad.

QUICK CUCUMBER DAIKON PICKLE SALAD

Makes about 3 cups (750 ml)

1		large English cucumber
1/2		large daikon radish, peeled
1/2 cup	(125 ml)	rice wine vinegar
3 tbsp	(45 ml)	water
2 tbsp	(30 ml)	granulated sugar
2 tsp	(10 ml)	black sesame seeds



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...SALT & PEPPER FROM PAGE 40

- 2 tsp (10 ml) white sesame seeds
- 1 fresh shiso leaf, finely chopped (optional)
- 2 green onions, trimmed and thinly sliced

Using a mandolin or a very sharp knife, cut cucumber into matchstick strips. Avoid seeds by not cutting into centre of cucumber. Cut daikon into same-sized matchstick strips. Here there are no seeds so you can cut through the entire vegetable. Place in large bowl and set aside. In a small saucepan stir together vinegar, water and sugar and bring to a boil over high heat to dissolve sugar. Let mixture cool to room temperature before stirring into cucumber and daikon mixture along with sesame seeds, shiso and green onions. Cover and refrigerate allowing mixture to marinate for at least 2 hours and no longer than 24 hours. Drain and serve chilled.

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CRISPY SALT AND PEPPER ROAST CHICKEN WITH LEMONY ROASTED CAULIFLOWER AND RED ONIONS

Serves 4

- 1½ tbsp (21 ml) extra-virgin olive oil
- ¼ cup (50 ml) potato starch
- 2 tsp (10 ml) fresh thyme, chopped
- 2 tsp (10 ml) kosher salt
- ½ tsp (2 ml) ground black pepper
- ¾ tsp (3 ml) ground white pepper

Lemony Roasted Cauliflower and Red Onions (make ahead, recipe follows)

3½ lbs (1.75 kg) whole chicken, cut into 8 pieces
 2 tbsp (30 ml) fresh parsley, chopped, for garnish

Preheat oven to 400 F (200 C). Oil a rimmed baking sheet with olive oil and set aside. In large bowl stir together potato starch with thyme, salt and peppers. Add chicken pieces and toss to coat evenly. Shake off excess potato starch mixture from chicken before placing in a single layer on prepared baking sheet. Bake until chicken is cooked through and skin is crispy, 40 to 45 minutes. If making cauliflower recipe, best to continue preparing recipe here. Transfer crispy chicken to serving platter and garnish with parsley. Serve crispy chicken alongside Lemony Roasted Cauliflower and Red Onions.

LEMONY ROASTED CAULIFLOWER AND RED ONIONS¹

Serves 4

1		small head cauliflower, trimmed and cut into florets
2 tbsp	(30 ml)	extra-virgin olive oil, divided
¼ tsp	(1 ml)	each kosher salt and black pepper
½ tsp	(2 ml)	lemon zest, finely grated
2		garlic cloves, minced
¼ cup	(50 ml)	walnut pieces
½ cup	(75 ml)	panko bread crumbs
½		red onion, thinly sliced
2 tbsp	(30 ml)	capers
2 tbsp	(30 ml)	lemon juice
2 tbsp	(30 ml)	golden raisins
¼ tsp	(1 ml)	crushed red pepper flakes
1 tbsp	(15 ml)	fresh parsley, chopped, for garnish

Preheat oven to 450 F (230 C). In large bowl toss cauliflower with 1 tbsp (15 ml) oil, salt and pepper. Transfer to a parchment-lined baking sheet and roast until lightly browned and tender, about 25 minutes. Meanwhile, in medium-sized frying pan, warm ½ tsp (7 ml) oil over medium heat. Add lemon zest, garlic, walnuts and bread crumbs to pan and toast, stirring frequently, until bread crumbs are golden, 2 to 4 minutes. Transfer to small bowl and cool to room temperature. Wipe out frying pan; add remaining ½ tsp (7 ml) oil and place back over medium-high heat. Add sliced onion and capers and sauté, stirring often, until onion softens, about 2 minutes. Stir in prepared roasted cauliflower, lemon juice, raisins and pepper flakes. Cook, stirring, until liquid is reduced by half, about 30 seconds. To serve, transfer cauliflower mixture to a serving platter and garnish with a sprinkle of bread crumb mixture and parsley. Serve immediately.

PAIRS WITH

CHÂTEAU PESQUIÉ TERRASSES

France \$18.99 708750

TOWNSHIP 7 MERLOT

BC VQA \$25.99 726596

¹If serving this dish with chicken, for timing sake best to prepare and bake cauliflower first, then reduce oven heat, continue with preparing chicken recipe, then return to finish cauliflower recipe while chicken bakes.



SALTED CHOCOLATE WHISKY TART WITH BLACK PEPPER ICE CREAM

Serves 12

1 cup	(250 ml)	all-purpose flour
½ cup	(75 ml)	granulated sugar
¼ cup	(50 ml)	unsweetened cocoa powder
¼ tsp + 1 tbsp	(16 ml)	Maldon salt, divided
5 tbsp	(75 ml)	unsalted butter, chilled
1 tbsp	(15 ml)	ice water
7 oz	(220 g)	80% dark chocolate, chopped
7 oz	(220 g)	milk chocolate, chopped
½ cup	(125 ml)	whipping cream
¼ cup	(50 ml)	whisky
2 tbsp	(30 ml)	unsalted butter
		Black Pepper Ice Cream (make ahead, recipe follows)

Lightly grease a 9-in (23 cm) tart pan with removable bottom with vegetable oil and set aside. In bowl of a food processor fitted with steel blade attachment, pulse together flour, sugar, cocoa and ¼ tsp (1 ml) salt until combined. Add butter and pulse until mixture becomes sandy in texture. Add ice water and pulse to combine thoroughly. Transfer dough to prepared tart pan and press evenly over bottom and up sides. Freeze crust for 30 minutes. Meanwhile, preheat oven to 350 F (180 C). Place crust on a baking sheet and bake until dry, about 20 minutes. Place pan on a wire rack to cool completely. Meanwhile, bring a medium-sized saucepan of water to a simmer over medium-low heat. In large heatproof bowl place chocolates, cream, whisky, icing sugar and butter. Place bowl over saucepan, making sure bottom of bowl does not touch water. Stir until chocolate mixture has melted together and is a smooth consistency. Remove bowl from saucepan and pour chocolate filling into cooled tart shell. Refrigerate tart until filling has set and is firm. When ready to serve, sprinkle tart liberally with remaining 1 tbsp (15 ml) salt before slicing. Complement your serving with a scoop of Black Pepper Ice Cream.

BLACK PEPPER ICE CREAM

Makes about 4 cups (1 L) ice cream

2 cups	(500 ml)	whipping cream, divided
1 cup	(250 ml)	whole milk
¼ tsp	(1 ml)	salt
½		vanilla bean, split and seeds scraped out
6		large egg yolks
¾ cup	(175 ml)	granulated sugar
1½ tsp	(7 ml)	fresh, finely ground black pepper

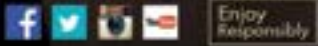
In large bowl prepare an ice bath with ice and water. Nestle another bowl in ice bath. Add 1 cup (250 ml) of whipping cream to bowl and set aside. In heavy-bottomed saucepan stir together remaining 1 cup (250 ml) whipping cream,



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GOAT'S CHEESE FROM PAGE 48

milk, salt and vanilla bean seeds over medium heat until simmering. Meanwhile in large bowl, whisk together egg yolks and granulated sugar until thick and light in colour. Slowly pour warm milk mixture into egg yolk mixture while whisking constantly. Transfer mixture back to saucepan and cook, stirring constantly with a heatproof spatula, over medium heat. Custard base is ready when it starts to steam and coats spatula (it will register about 170 F (77 C) on a thermometer). Remove saucepan from heat and strain custard through a fine meshed sieve overtop chilled cream. Stir until custard is cool. Remove bowl from ice bath, cover and refrigerate for 4 hours or overnight. Stir in black pepper. Pour chilled custard into an ice cream maker and freeze according to manufacturer's instructions. Serve immediately or transfer to an airtight container, cover and freeze for up to 1 week.

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GOAT'S CHEESE AND BEET STACKS

Makes 4 stacks

5		large red and/or golden beets
8 oz	(250 g)	plain goat's cheese, at room temperature
1 tbsp	(15 ml)	fresh chives, minced
1 tbsp	(15 ml)	fresh parsley, minced
1 tbsp	(15 ml)	fresh thyme, minced
		salt and freshly ground black pepper, to taste
¾ cup	(175 ml)	strained freshly squeezed orange juice
1 tbsp	(15 ml)	white balsamic vinegar
1 tsp	(5 ml)	orange zest
1		small shallot, minced

...GOAT'S CHEESE FROM PAGE 48

1 tbsp (15 ml) extra-virgin olive oil
3 tbsp (45 ml) pistachios, chopped, for garnish
micro greens, for garnish

To roast beets, preheat oven to 350 F (180 C). Trim stems to 1 in (2.5 cm) and wash beets. Place them in a small roasting pan. Cover pan tightly with foil and bake until beets are easily pierced with the tip of a knife, about 1 to 1½ hours. Remove from oven and slip off skins¹. Set aside to cool fully before cutting into ¼-in (0.5 cm) thick slices and then into 3-in (8 cm) rounds, using a cookie cutter. Place slices on paper towel to remove excess moisture.

In a large bowl, stir goat's cheese together with chives, parsley, thyme and salt and pepper to taste. Set aside. In a small saucepan, bring orange juice to a boil over medium-high heat. Cook until reduced to ½ cup (75 ml), about 8 to 10 minutes. Transfer juice to a small bowl and cool completely. Add balsamic vinegar, zest and shallots. Drizzle olive oil, whisking continually until smooth. Season with salt and pepper to taste. Refrigerate until completely chilled. To serve, place 1 beet slice on work surface and spread about 1 tbsp (15 ml) cheese mixture over beet. Top with another beet slice, pressing down so cheese covers to edge. Repeat to create a stack with 4 layers of cheese between 5 beet slices. Make 4 stacks. Transfer to plates, drizzle vinaigrette over each plate, garnish with pistachios and micro greens.

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GOAT'S CHEESE PHYLLO PARCELS WITH BASIL PESTO

Makes 12 small parcels or 6 large parcels

¾ cup (150 ml) leeks, white and light green part only
¼ cup (50 ml) unsalted butter, melted
3 tbsp (45 ml) olive oil
9 sheets phyllo
1 cup (250 ml) sundried tomatoes packed in oil or re-hydrated, drained and minced
2 tbsp (30 ml) fresh basil, minced
salt and freshly ground black pepper, to taste
8 oz (250 g) brie goat's cheese, cut into 6 or 12 segments, as needed
1 cup (250 ml) basil pesto

Preheat oven to 375 F (190 C).

Halve the leeks and cut into thin slices. Rinse thoroughly and drain. Fill a small saucepan with water and bring to a boil. Add leeks and cook for 30 seconds.

¹Use gloves to avoid staining hands.



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Drain and set aside to cool to room temperature.

In a small bowl, mix butter and oil. Place 1 sheet of phyllo dough on a flat surface and brush with butter mixture. Repeat with 2 more sheets on top, buttering after each addition. Cut layered sheets into 2 for large parcels or into 4 for smaller ones¹. Place each layered buttered square in bottom of an oiled muffin tin to create a recipient for the filling. Repeat process with remaining 6 sheets of phyllo until you have 6 large ones or 12 small ones.

In a bowl mix leeks, sundried tomatoes, basil, salt and pepper. Divide mixture evenly among number of parcels prepared. Add a slice of goat's cheese on top of each open parcel. Close parcels by pinching dough to seal. Melted butter can be used if needed to make sure each parcel is closed properly. Brush butter over parcels and bake 15 to 20 minutes or until golden. Parcels can be frozen before they are baked and then placed directly from freezer into a preheated oven. Add 5 to 7 minutes more to baking time. It is preferable to bake them in a muffin tin so they keep their shape. To serve, spoon 1 or 2 tbsp (15 or 30 ml) of pesto in centre of each plate and place parcel on top.

PAIRS WITH
CHÂTEAU DE SANCERRE

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MARISCO THE NED SAUVIGNON BLANC

New Zealand \$15.99 16964



WARM GOAT'S CHEESE SALAD WITH CANDIED WALNUTS

Serves 6

- | | | |
|-----------|----------|--|
| 1 tsp | (5 ml) | Dijon mustard |
| 3 tbsp | (45 ml) | vinegar (balsamic, cider, white wine or champagne) |
| | | salt and freshly ground black pepper, to taste |
| ½ cup | (125 ml) | extra-virgin olive oil |
| 1 x 12 oz | (340 g) | plain or herbed goat's cheese log, refrigerated until ready to use |
| 2 | | large egg whites, beaten with 1 tbsp (15 ml) water, for egg wash |
| 2 cups | (500 ml) | fresh white bread crumbs or panko |
| 8 cups | (2 L) | mixed salad greens |
| 1 tbsp | (15 ml) | unsalted butter |
| 2 | | ripe pears, sliced into 6 or 12 slices |
| | | Candied Walnuts (make ahead, recipe follows) |

Preheat oven to 400 F (200 C). In a bowl whisk mustard, vinegar, salt and pepper until well combined. Slowly add oil, continuing to whisk until emulsified. Taste and adjust seasonings. Set aside. Slice goat's cheese log into 12 rounds with a sharp paring knife dipping blade into a cup of hot water in between each slice. Dip each slice into egg wash, then bread crumbs until thoroughly coated and place on baking sheet. Bake coated cheese slices until

¹Size of parcels will depend on muffin tin size.

browned, about 15 minutes. In a large bowl toss salad greens together with prepared dressing and then divide among 6 plates. Top each salad with 1 or 2 rounds of goat's cheese, slice or two of pear and Candied Walnuts and serve immediately.²

CANDIED WALNUTS

Makes 2 cups (500 ml)

- | | | |
|--------|----------|----------------------|
| 2 cups | (500 ml) | walnut halves/pieces |
| ¼ cup | (50 ml) | granulated sugar |
| 1 tbsp | (15 ml) | unsalted butter |

Heat a medium non-stick frying pan over medium heat and add all ingredients. Cook, stirring constantly, until sugar and butter are fully melted and walnuts are glazed. Transfer immediately to a parchment paper-lined baking sheet and spread nuts over, keeping them separated. Let cool for 5 to 10 minutes and transfer to a bowl.

PAIRS WITH
CRASTO DOURO

Portugal \$19.99 499764

NEDERBURG SAUVIGNON BLANC

South Africa \$12.99 382713



SHALLOT TART WITH GOAT'S CHEESE

Serves 8

- | | | |
|-----------|----------|---|
| 8 | | small tomatoes |
| ½ cup | (125 ml) | olive oil, divided |
| 1 sprig | | fresh thyme, leaves stripped off |
| | | salt and freshly ground black pepper |
| ¼ lb | (625 g) | small shallots |
| 1 sprig | | fresh rosemary |
| 1 x 4 oz | (125 g) | goat's cheese (such as Crottin de Chavignol), at room temperature |
| 2 tbsp | (30 ml) | brown sugar |
| 2 tbsp | (30 ml) | unsalted butter, cut into small cubes |
| 1 tbsp | (15 ml) | balsamic vinegar |
| ½ x 14 oz | (400 g) | package puff pastry, thawed if frozen |
| | | small basil leaves, for garnish, optional |

Preheat oven to 200 F (90 C). Halve tomatoes lengthwise and place in a single layer, cut side up in a small shallow roasting pan. Drizzle with 2 to 3 tbsp (30 to 45 ml) oil and sprinkle with thyme leaves, salt and pepper. Roast about 45 to 60 minutes, until tomatoes softened, but still hold shape. Remove and set roasting pan aside to cool. Spoon some roasting juices over top. While tomatoes are roasting, blanch shallots in boiling water for 30 seconds, then drain and cool under cold running water. Peel off skins and trim root ends. If

²Each cheese slice can be placed on a toasted baguette slice, then added to the salad, if desired.

using larger shallots, cut in half so all shallots are roughly same size. Heat all but 1 tbsp (15 ml) remaining oil in a large sauté pan and toss in shallots, stirring to coat with oil. Sauté over medium heat for 10 to 15 minutes or until tender and lightly golden. Add rosemary sprig, season with salt and pepper and cook for another 5 minutes. Remove pan from heat and set aside to cool. Remove rosemary sprig.

Meanwhile, slice goat's cheese into 8 slices, using a sharp paring knife and dipping blade into a cup of hot water in between each slice. Set aside.

Add sugar and 2 tbsp (30 ml) water to a small saucepan and place over low heat to melt sugar. Cook for a few minutes until sugar is light golden brown. Remove from heat and stir in butter, then vinegar. Keep warm. Place 8 x 4-in (10 cm) square or round tart pans on a baking sheet. Roll out pastry on a lightly floured board to ¼-in (0.5 cm) thickness. Cut out 8 x 5-in (12 cm) squares (squares should be about ½-in (1 cm) larger than diameter of tart pans plus sides). Lay a pastry disc on top of each tart pan, and press down lightly. Cut off excess dough, if any. Line bottom of each tart with shallots (root end down). Preheat oven to 400 F (200 C). With tart pans on a baking sheet, bake for about 18 to 20 minutes or until pastry is golden. Remove from oven, add roasted tomatoes and goat's cheese slices (1 or 2 to taste) on top of shallots and cool for 5 minutes. Remove from tart pans, drizzle with warm sugar syrup. Serve warm.

PAIRS WITH
CUMA TORRONTÉS ORGANIC MICHEL TORINO

Argentina \$13.99 213389

WHITEHAVEN PINOT NOIR

New Zealand \$21.99 161703



DUTCH APPLE POPOVERS WITH LEMON CREAM CHEESE DRIZZLE

Serves 10 to 12

6		butter, at room temperature, for greasing tins
2 cups	(500 ml)	large eggs
3 tbsp	(45 ml)	homogenized milk
1 tsp	(5 ml)	melted butter
		vanilla

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...APPLE-ICIOUS FROM PAGE 58

1 tsp	(5 ml)	almond extract
2 cups	(500 ml)	all-purpose flour
1 tbsp	(15 ml)	granulated sugar
1½ tsp	(7 ml)	cinnamon
½ tsp	(2 ml)	ground ginger
½ tsp	(2 ml)	salt
2 cups	(500 ml)	apples (Granny Smith, Red Delicious, or Fuji), peeled, cut into ½-in (1.25 cm) dice
		Lemon Cream Cheese Drizzle (make ahead, recipe follows)

Preheat oven to 375 F (190 C). Generously grease 12 regular-sized muffin cups or popover-pan cups with butter. Place into preheated oven for about 5 minutes, before filling with batter. In large mixing bowl beat eggs, milk, melted butter, vanilla and almond extract, flour, sugar, cinnamon, ginger and salt. Mix until smooth. Stir in apples and pour into prepared hot cups filling ½-in (1 cm) from the top. Place into oven and bake for 15 to 20 minutes or until golden brown. Do not open oven door while baking. Immediately remove popovers from cups and serve with Lemon Cream Cheese Drizzle.

LEMON CREAM CHEESE DRIZZLE

4 tbsp	(60 ml)	butter, at room temperature
4 oz	(125 g)	cream cheese, at room temperature
1 tbsp	(15 ml)	milk
¾ cup	(175 ml)	icing sugar
1 tsp	(5 ml)	fine grated lemon zest
1 tbsp	(15 ml)	lemon juice

Place all ingredients into bowl and whip with an electric beater until smooth and soft. If too hard add another tbsp (15 ml) milk until desired consistency.

PAIRS WITH

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CHÂTEAU STE MICHELLE RIESLING

USA \$16.99 232512



ROASTED CHICKEN WITH APPLES AND PARSNIP FRIES WITH SPICY SHERRY JUS

Serves 4

1½ lbs	(750 g)	small parsnips
1		large yellow onion, peeled and cut into large wedges
2		firm apples (Granny Smith or Red Delicious), peeled, cored and cut into large wedges
5 tbsp	(75 ml)	olive oil, divided
1 tsp	(5 ml)	fresh thyme leaves, chopped, divided
½ tsp	(2 ml)	fresh rosemary, chopped, divided

BC LIQUORSTORES

4 chicken breasts halves, skin on, bone in
salt and freshly ground black pepper

¼ cup	(50 ml)	dry sherry
½ cup	(125 ml)	chicken stock
3 tbsp	(45 ml)	red wine vinegar
¼ tsp	(1 ml)	dry chili flakes

Preheat oven to 450 F (230 C). Peel parsnips and quarter lengthwise. Toss parsnips and onion wedges with 2 tbsp (30 ml) olive oil. Add half the thyme and rosemary. Place in shallow baking pan large enough to hold vegetables and chicken breasts in a single layer. Season with salt and pepper. Roast, stirring occasionally, for 40 to 45 minutes or until juices run clear when chicken is poked with a knife. Toss apples with 1 tbsp (15 ml) olive oil and remaining thyme and rosemary. Set aside. Pat chicken dry, then season with salt and pepper. Heat 1 tbsp (15 ml) olive oil in 12-in (30 cm) frying pan over medium-high heat until oil starts to shimmer. Add chicken, skin side down, to brown, about 3 minutes. Transfer chicken, skin side up, to baking pan with parsnips and onions, reserving fat in frying pan. Scatter apples evenly around chicken in baking pan. Roast until chicken registers 165 F (75 C) and is cooked through and parsnips, onions and apples are tender and caramelized, about 20 minutes. Reheat remaining fat in frying pan and add remaining 1 tbsp (15 ml) olive oil. Add sherry, chicken stock, vinegar and chili flakes and bring to a boil, scraping any loose bits from bottom of pan. Whisk to blend and pour into small serving

container. Cover and keep warm. Serve chicken and vegetables on warmed serving plates and drizzle with reserved sauce.

**PAIRS WITH
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DUCK POND PINOT NOIR

USA \$29.99 427872



SPICED BUTTERNUT SQUASH AND APPLE SOUP

Serves 6

2 tbsp	(30 ml)	butter
1 tbsp	(15 ml)	olive oil
1		medium yellow onion, peeled and coarsely

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MUST BE LEGAL DRINKING AGE.

CIOPPINO'S FROM PAGE 64

1½ tsp	(7 ml)	chopped
½ tsp	(2 ml)	ground cumin
½ tsp	(2 ml)	ground coriander
¼ tsp	(1 ml)	ground ginger
1 x 2½ lbs	(1.25 kg)	cayenne
		butternut squash, seeded, chopped into 1-in (2.5 cm) dice
4		firm apples (Granny Smith or Red Delicious) peeled, cored, and chopped into 1-in (2.5 cm) dice
2 tsp	(10 ml)	kosher salt
¼ tsp	(1 ml)	freshly ground black pepper
2 cups	(500 ml)	low-sodium chicken stock
2½ cups	(625 ml)	water, plus more if needed
		shredded apple and sour cream, for garnish

Heat butter and olive oil in large saucepan over medium heat. Add onions and cook stirring occasionally, until they begin to soften, about 4 minutes. Add spices and stir until they become aromatic, about a minute. Add squash and cook until softened, about 10 minutes. Add apples, salt and pepper, stock and just enough water to cover. Bring to a boil. Reduce to simmer and cook until vegetables are soft, about 30 minutes. Purée in batches in blender or food processor or use hand-held immersion blender. Blend until smooth. Heat over low, adding more water for thinner consistency, if desired. Serve in warmed bowls and garnish with shredded apples and sour cream.

PAIRS WITH
PAUL MAS VIOGNIER
France \$13.99 151100

BLASTED CHURCH HATFIELD'S FUSE
BC VQA \$17.99 734475



PAPPARDELLE WITH 4-HOUR VEAL CHEEKS AND PORCINI MUSHROOMS

Serves 8

2 lbs	(1 kg)	veal cheeks, cleaned
		salt and freshly ground pepper to taste
		all-purpose flour, for dredging
		extra-virgin olive oil
5		shallots, peeled and sliced
2 cups	(500 ml)	aged dry red wine
3½ oz	(100 g)	dried porcini mushrooms, soaked in lukewarm water and drained
4 tsp	(20 ml)	tomato paste
1		bouquet garni – rosemary, sage, thyme and 2 bay leaves
4 cups	(1 L)	veal jus
2 cups	(500 ml)	chicken stock

BC LIQUORSTORES

1¼ lbs (600 g) egg pappardelle
 1 tbsp (15 ml) salted butter
 Parmigiano-Reggiano, grated, to taste

Preheat oven to 425 F (220 C). Using a very sharp knife, trim extra fat and tough silver skin from veal cheeks. Season cheeks with salt and pepper, then dredge cheeks in flour to gently coat. Heat 2 or 3 tbsp (30 to 45 ml) olive oil in a large heavy-bottomed frying pan. Add veal cheeks a few at a time, being careful not to crowd pan, and sear in hot oil until lightly browned. Remove to a large heavy-bottomed roasting pan and repeat searing with remaining veal, adding more oil if necessary. Tuck cheeks together in roasting pan in a single layer. Dry roast veal, uncovered, in preheated oven for about ½ hour. Stir in shallots and wine and continue to roast, uncovered, until wine has evaporated and reduced to about ½ cup (125 ml). Add mushrooms, tomato paste, herb bouquet, veal jus and stock. Cover and braise in oven for an additional 3½ hours. Meat will be very tender. Break into small pieces leaving them in braising liquid. Cook pappardelle as per package instructions until al dente. Drain thoroughly and dress with veal cheek porcini sauce, topping with the butter and grated Parmigiano. Divide among 8 heated pasta serving bowls and serve immediately.

PAIRS WITH

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Spain \$26.99 189852



PINK-SHELL SCALLOPS AND OVEN-DRIED TOMATOES WITH PROSCIUTTO VINAIGRETTE

Serves 4

4 dozen		pink-shell scallops, shells removed
8		wooden kebab skewers ¹
4 cups	(1 L)	assorted micro salad greens, gently rinsed, drained and blotted dry
8		sun-dried tomatoes, not packed in oil
4 slices		Oven-Dried Prosciutto (make ahead, recipe follows)
4 tbsp	(60 ml)	Prosciutto Vinaigrette (make ahead, recipe follows)
2 tbsp	(30 ml)	unsalted butter

¹Prep wooden skewers, by submerging them in a bowl of water for at least 30 minutes.

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...CIOPPINO'S FROM PAGE 64

1 tsp (5 ml) chili oil
salt and freshly ground black pepper, to taste

To ensure scallops cook evenly, skewer 6 scallops onto each pre-soaked wooden skewer. Set aside. Divide salad greens evenly among 4 serving plates. Mix dried tomatoes into each salad along with a slice of dried prosciutto. Drizzle with a little Prosciutto Vinaigrette. In a non-stick frying pan sear the scallops very quickly over high heat just until almost cooked. Remove pan from heat and add butter until melted. Slide scallops onto salads and drizzle with a little chili oil. Garnish with salt and pepper, to taste.

OVEN-DRIED PROSCIUTTO

4 slices prosciutto
1 tbsp (15 ml) honey

Line baking sheet with parchment paper. Lay out slices of prosciutto and drizzle with honey. Bake in a 250 F (120 C) preheated oven for 5 minutes to an hour or until dried. Remove and cool on a rack until ready to serve.

PROSCIUTTO VINAIGRETTE

3½ oz (100 g) prosciutto ham, rind removed, fat left on, cubed
1½ tsp (7 ml) salt
2 tsp (10 ml) sherry vinegar

4 tsp (20 ml) old balsamico
½ cup (75 ml) extra-virgin olive oil
1 tbsp (15 ml) flat leaf parsley, chopped
1 tbsp (15 ml) chives, chopped

In a heavy-bottomed frying pan, sear the prosciutto at low heat, until fat becomes crispy and has almost totally dissolved. Strain the fat off (can be reserved and used for other cooking application). Place the crispy bits of prosciutto in a mixing bowl, add salt, the vinegars and then olive oil. At last add chopped herbs. Mix and reserve until ready to use.

PAIRS WITH

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JAFFELIN BOURGOGNE ALIGOTÉ

France \$24.99 53868



CHOCOLATE POT DE CRÈME

Serves 6 to 8

1 cup	(250 ml)	whipping cream
1 cup	(250 ml)	homogenized milk
2 oz	(60 g)	egg yolks, from about 3 medium-sized eggs
6 oz	(180 g)	granulated sugar
½ tsp	(2 ml)	vanilla
1 pinch		salt
6 tbsp + 2 tsp	(100 ml)	espresso
7 oz	(220 g)	70% dark chocolate, chopped

In a small saucepan over medium heat combine cream and milk and heat just until bubbles form around edges. Remove pan from heat. Place egg yolks, sugar, vanilla and salt in the top of a double boiler. Whisk over simmering water to blend. Slowly whisk in warm milk mixture and add espresso. Continue to whisk over simmering water until mixture reaches 185 F (85 C) and begins to coat a metal spoon. Pour over chopped chocolate in metal bowl. Stir until chocolate is melted. Pour into ramekins and refrigerate until set.

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Canada \$19.99 56655



CHOCOLATE BUTTERED RUM FONDUE

Serves 4

1 tbsp	(15 ml)	salted butter
1 tsp	(5 ml)	dark brown sugar
1 pinch		each of cinnamon and nutmeg
¼ cup	(50 ml)	half and half cream
2 tbsp	(30 ml)	dark spiced rum, divided
10 oz	(300 g)	bittersweet or semisweet chocolate
		selection of your favourite fresh fruit
		Marble Cookies (make ahead, recipe follows)

In a small saucepan stir together butter, brown sugar, spices, cream and 1 tbsp (15 ml) rum. Bring to a simmer over medium heat, stirring occasionally. Meanwhile finely chop chocolate. Remove rum mixture from heat and

immediately add chocolate. Allow chocolate to warm for 1 minute before whisking to incorporate into rum mixture. Fondue should be smooth and glossy. Stir in remaining 1 tbsp (15 ml) rum before transferring fondue to a fondue pot to keep warm. Serve fondue immediately along with a selection of fresh fruit, confections and Marble Cookies for dipping.

MARBLE COOKIES

Makes about 9 dozen

2 cups	(500 ml)	unsalted butter, at room temperature, divided
1 tsp	(5 ml)	salt, divided
2 cups	(200 ml)	sifted icing sugar, divided
2		large egg yolks, divided
1 tsp	(5 ml)	vanilla
4¼ cup	(1.050 L)	all-purpose flour, divided
¼ cup	(50 ml)	cocoa powder

In bowl of a stand mixer fitted with paddle attachment cream together 1 cup (250 ml) butter with ½ tsp (2 ml) salt until creamy, about 1 minute. Add 1 cup (250 ml) icing sugar and beat until mixture is fluffy, about 3 minutes. Beat in 1 egg yolk and vanilla until well incorporated. With mixer on low speed, gradually incorporate 2¼ cup (550 ml) flour into butter mixture until dough just comes together. Gather into a ball and set dough aside. Without cleaning mixer bowl cream together remaining 1 cup (250 ml) butter with ½ tsp (2 ml) salt until creamy, about 1 minute. Add remaining 1 cup (250 ml) icing sugar and beat until mixture is fluffy, about 3 minutes. Beat in remaining egg yolk until well incorporated. Sift together remaining 2 cups (500 ml) flour with cocoa powder. With mixer on low speed, gradually incorporate flour mixture into butter mixture until dough just comes together. Gather into a ball and set on a clean work surface beside vanilla dough. Divide each dough into 8 relatively equal-sized pieces. Working with 4 pieces of each dough at a time, create 2 balls of marbled dough by gently squishing together alternating chocolate and vanilla pieces of dough. On a lightly floured work surface, roll and shape balls of dough into 9-in (23 cm) logs. Wrap tightly in plastic wrap and chill until very firm, about 3 hours. Preheat oven to 325 F (170 C). Line 2 baking sheets with parchment paper. Working with 1 log of dough at a time, unwrap and cut crosswise into ¼-in (0.5 cm) slices. Arrange on prepared baking sheets leaving 1½-in (3.5 cm) between slices. Bake for 10 minutes. Let cookies sit on baking sheet for 5 minutes before transferring to a wire rack to cool completely. Cookies will keep stored in an airtight container in a cool dry place for 5 days.

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SLOW-ROASTED SALMON WITH MOJITO SAUCE

Serves 8



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...COOKING WITH RUM FROM PAGE 74

½ cup	(125 ml)	white rum
½ cup	(125 ml)	vegetable stock
1 tbsp	(15 ml)	light brown sugar
½ tsp	(2 ml)	lime zest
3 tbsp	(45 ml)	lime juice
1 tsp	(5 ml)	cornstarch
¼ cup	(50 ml)	mint leaves, plus extra for garnish
		salt and freshly ground black pepper
4½ lb	(2.25 kg)	side of salmon, skin on, pin bones removed
		lime wedges, for garnish
		Warm Green Bean Salad (make ahead, recipe follows)

Preheat oven to 225 F (110 C). In a saucepan stir together rum, stock and brown sugar. Bring to a boil over high heat and reduce by a third. Meanwhile, in small bowl, whisk together lime zest, juice and cornstarch. Once rum mixture is reduced, lower heat to medium. Whisk cornstarch mixture into simmering liquid and cook, whisking constantly, until thickened, about 3 minutes. Transfer mojito sauce to small bowl and stir in mint and a pinch of salt. Place salmon, skin side down, on a parchment-lined baking sheet before seasoning liberally with salt and pepper. Let sit for 5 minutes before spreading about 3 tbsp (45 ml) of mojito sauce over salmon. Bake salmon for 15 minutes. Glaze salmon with another 3 tbsp (45 ml) sauce before baking another 10 minutes. Repeat glazing and continue to bake

salmon until just opaque throughout, about another 10 to 20 minutes. Let cool on baking tray for 5 minutes before carefully transferring to serving platter. Drizzle with remaining mojito sauce and garnish with lime wedges. Serve immediately alongside Warm Green Bean Salad.

WARM GREEN BEAN SALAD

Serves 8

¼ lb	(625 g)	thin green beans, trimmed
2 tbsp	(30 ml)	extra-virgin olive oil
2 tbsp	(30 ml)	shallot, finely chopped
2		garlic cloves, minced
¼ cup	(50 ml)	apple cider vinegar
2½ tbsp	(36 ml)	water
1½ tsp	(7 ml)	Dijon mustard
1½ tsp	(7 ml)	liquid honey
2		medium carrots, cut into julienne
½		small celery root or celeriac, cut into julienne
2		green onions, thinly sliced
		salt and pepper, to taste

Bring a large pot of salted water to boil over high heat. Add beans and cook until crisp-tender, about 2 minutes. Drain, rinse under cold water and pat dry, set aside. In a large frying pan, heat olive oil over medium-high heat. Add

shallots and sauté until translucent, about 2 minutes. Add garlic and continue to sauté until fragrant, about 30 seconds. Stir in vinegar, water, mustard, honey and a pinch of salt and pepper. Add carrots and beans and toss until warmed through, about 1 minute. Transfer to a large bowl. Add celery root and green onion before tossing together. Season to taste with additional salt and pepper. Serve warm or at room temperature.

PAIRS WITH

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ASTROLABE MARLBOROUGH SAUVIGNON BLANC
New Zealand \$23.99 138503



DARK AND STORMY CAKE WITH LIME GLAZE

Serves 12

2½ cups	(625 ml)	all-purpose flour, plus extra
2 tsp	(10 ml)	baking powder
½ tsp	(2 ml)	fine sea salt
¼ tsp	(1 ml)	baking soda
2 tsp	(10 ml)	ground ginger
½ tsp	(2 ml)	ground cinnamon
¼ tsp	(1 ml)	allspice
½ cup	(125 ml)	crystallized ginger, finely chopped
½ cup	(125 ml)	molasses
½ cup	(125 ml)	dark rum
¼ cup	(300 ml)	unsalted butter, at room temperature
¼ cup	(300 ml)	packed light brown sugar
3		large eggs
2		large egg yolks
		Lime Glaze (make ahead, recipe follows)

Preheat oven to 350 F (180 C). Grease a 10-cup (2.5 L) Bundt pan with butter and coat with flour. Tap out excess flour and set aside. In a medium bowl sift together flour, baking powder, salt, baking soda, ground ginger, cinnamon and allspice. Whisk in crystallized ginger. In a small bowl stir together molasses and rum. In bowl of a stand mixer fitted with paddle attachment cream together butter and brown sugar until fluffy and light in colour, about 4 minutes. Beat in eggs and egg yolks 1 at a time, mixing well after each addition, scraping down sides of bowl as needed. Stir in flour and rum mixtures alternately, beginning and ending with flour mixture. Stir until smooth. Pour batter into prepared Bundt pan and firmly tap pan on work surface several times to remove any trapped air pockets. Bake until a wooden skewer inserted into cake comes out clean, about 45 to 50 minutes. Let cook in pan for 10 minutes before gently turning cake out onto a wire rack set over a large piece of parchment paper to cool until just barely warm. Drizzling with Lime Glaze and let cool completely before transferring to a serving plate.

Cake is best when enjoyed day it's made but can be kept, unglazed, for 2 days

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if well wrapped and refrigerated. Allow cake to come to room temperature before glazing and serving.

LIME GLAZE

1 cup	(250 ml)	sifted icing sugar
1 tsp	(5 ml)	coconut oil, melted
1 tsp	(5 ml)	dark rum
2 tsp	(10 ml)	lime juice
½ tsp	(2 ml)	lime zest
1½ tsp	(7 ml)	coconut milk or whole milk

In a bowl whisk all ingredients together until well combined. Adjust glaze to desired consistency by whisking in more icing sugar (for a thicker glaze) or more coconut milk (for a thinner glaze). Glaze can be made up to 3 days ahead and stored in an airtight container. Whisk well before using.

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PUMPKIN, LIME AND RUM RAVIOLI

Serves 8

4		large eggs
3		large egg yolks
1 tsp	(5 ml)	salt
2½ cups	(625 ml)	all-purpose flour, plus extra
1 lb	(500 g)	pumpkin or butternut squash, peeled and cut into 1-in (2.5 cm) pieces
2		garlic cloves, unpeeled
1		large shallot, cut into 4 pieces
1 tbsp	(15 ml)	extra-virgin olive oil
		salt and pepper, to taste
½ cup	(125 ml)	ricotta cheese
3 tbsp	(45 ml)	dark rum, divided
½ tsp	(2 ml)	lime zest, plus extra for garnish
		egg wash – whisk 1 egg with 1 tbsp (15 ml) water
¼ cup	(50 ml)	unsalted butter
		fresh chives, chopped, for garnish
		sautéed dice of pumpkin or butternut squash, for garnish
		Tipsy Pumpkin Seeds (make ahead, recipe follows), for garnish

Place eggs, egg yolks and salt in bowl of a food processor fitted with steel blade attachment and pulse to combine. Add flour and pulse until dough just starts to come together. Turn dough out onto a well-floured work surface and knead until smooth, about 1 minute. Wrap dough with plastic wrap and let rest

at room temperature for 2 hours. Meanwhile, preheat oven to 375 F (190 C). Place roasting pan in oven while oven is preheating. In large bowl toss together pumpkin, garlic, and shallot with olive oil. Season liberally with salt and pepper. Tumble into preheated roasting pan and bake, stirring once, until pumpkin and shallot are slightly caramelized, about 25 minutes. Squeeze garlic from papery skin before placing all roasted vegetables in bowl of a food processor fitted with steel blade attachment. Purée along with ricotta, 2 tbsp (30 ml) rum and lime zest until well combined. Season to taste with salt and pepper.

Divide prepared dough into 4 pieces. Wrap 3 pieces in plastic wrap and set aside. Using extra flour as needed, roll out 1 ball of dough into a narrow rectangle, ½-in (1 cm) thick. Set pasta machine on widest setting and feed dough through rollers. Fold lengthwise into thirds and rotate 90 degrees. Repeat rolling, folding and rotating another 3 times to increase dough's elasticity. If dough gets sticky, dust with more flour. Narrow setting 1 notch, passing dough through twice. Continue passing dough twice through even-finer settings, until it is very thin, about setting 5 or 6. Dust dough with flour and lay flat on counter. Place 1 tsp (5 ml) mounds of filling along 1 side of dough, leaving about 1-in (2.5 cm) around each mound. Brush egg wash around each mound of filling. Fold dough over mounds pressing between each to secure and expel any air bubbles. Cut between each mound to create ravioli. Trim into desired shape. Place on a baking sheet that has been well dusted with flour and repeat with remaining balls of dough and filling. Pasta can be prepared up to this point, dusted with flour, covered tightly with plastic wrap and frozen for up to 1 month.

When ready to serve, bring a large pot of salted water to a boil. Add portions of ravioli pasta and cook until they float, about 2 to 3 minutes. Meanwhile, melt butter in a large frying pan over medium heat. Cook, stirring frequently, until butter starts to turn golden brown and has a nutty aroma, about 3 minutes. Stir in remaining 1 tbsp (15 ml) rum and continue to cook for another minute. Remove pasta from water with a slotted spoon and place in frying pan. Baste with butter rum sauce and divide among serving plates. Garnish with some chopped chives and diced pumpkin, a sprinkling of Tipsy Pumpkin Seeds and a dusting of extra lime zest, if desired. Serve immediately.

TIPSY PUMPKIN SEEDS

Makes 1½ cups (375 ml)

½ cup	(125 ml)	dark rum
1 tbsp	(15 ml)	bacon drippings, or coconut oil
1 tbsp	(15 ml)	light brown sugar
¼ tsp	(1 ml)	sweet smoked paprika
1 tsp	(5 ml)	salt
¼ tsp	(1 ml)	ground black pepper
1½ cups	(375 ml)	pumpkin seeds

Preheat oven to 275 F (140 C). In medium saucepan stir together rum, bacon drippings, brown sugar, paprika, salt and pepper. Bring to a boil over high heat and cook until reduced by half and syrupy, about 5 minutes. Stir in pumpkin seeds and cook 1 minute, stirring constantly, before spreading seeds in a single layer on a parchment-lined baking sheet. Bake until crisp, about 60 to 80 minutes. Let cool completely on baking tray before transferring to a serving bowl.

PAIRS WITH

WENTE MORNING FOG CHARDONNAY

USA \$18.49 175430

SANTA JULIA PINOT GRIGIO

Argentina \$12.99 239301



GLUTEN-FREE FLATBREAD PIZZA

Makes 2 x 12-in (30 cm) pizzas

- | | | |
|-------|----------|--|
| | | Gluten-Free Pizza Dough (prepare 30 minutes ahead, recipe follows) |
| | | olive oil |
| ½ cup | (125 ml) | Roasted Garlic Paste (make ahead, recipe follows) |
| 1 | | Japanese eggplant, thinly sliced |
| 16 | | grape tomatoes, halved |
| 16 | | black olives, pitted |
| 1 | | yellow bell pepper, cored, seeded and cut into strips |
| 1 | | small bocconcini ball, thinly sliced |

Preheat oven to 425 F (220C). Once pizza dough has finished proofing, brush

with oil, place baking sheet in oven bake for 10 minutes until slightly golden around edges. Remove from oven. Immediately spread Roasted Garlic Paste, add prepared vegetables and cheese and place back in oven. Bake until pizza crust is nicely browned and cheese is bubbling, about 10 to 15 minutes. Remove from oven and bake second pizza.

GLUTEN-FREE PIZZA DOUGH

Makes dough for 2 x 12-in (30 cm) crust

- | | | |
|---------|----------|--|
| 1½ cups | (375 ml) | brown rice flour |
| ½ cup | (125 ml) | potato starch (not flour) |
| ¼ cup | (50 ml) | tapioca starch |
| 1½ tsp | (7 ml) | xanthan gum |
| 1 tbsps | (15 ml) | rapid-rise yeast (8 g envelope) |
| 1 tsp | (5 ml) | salt |
| 1 tsp | (5 ml) | sugar |
| 3 tbsps | (45 ml) | olive oil |
| 1 | | large egg |
| 1¼ cup | (300 ml) | lukewarm water (from 105 to 115 F; 40 to 46 C) |

In bowl of a stand mixer, add all dry ingredients and stir to combine. With mixer running, add oil, egg and lukewarm water. Beat on medium-high speed for 2 to 3 minutes. Batter should resemble thick cake batter, if too thick, add a few teaspoons of water, one at a time. Using a spatula, spread mixture evenly on 2 baking sheets lined with parchment paper. Let dough rise in a warm spot for 30 minutes.



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ROASTED GARLIC PASTE

Makes ½ cup (125 ml)

- | | | |
|--------|---------|-------------------------------------|
| 3 | | whole heads garlic |
| 1 tbsp | (15 ml) | olive oil, plus extra for drizzling |
| | | kosher salt |

Preheat oven to 400 F (200 C). Remove outer layer of papery skin from garlic without removing cloves from head. Slice off ¼-in (0.5 cm) from tops (opposite to root end). Place each head on a small piece of foil, cut side up. Drizzle with oil and season with salt. Wrap tightly and roast until cloves are golden brown and soft, about 1 hour. Remove from oven and let cool. Remove roasted cloves by squeezing whole head from bottom and place cloves in a small bowl. Using a fork, mix garlic and 1 tbsp (15 ml) oil. Add a pinch of salt to taste. If not using right away, refrigerate, tightly covered for up to 2 days.

PAIRS WITH
LUCCARELLI NEGROAMARO PUGLIA

Italy \$14.99 295287

RICOSSA BARBERA D'ASTI

Italy \$15.99 457135



PECAN MERINGUES WITH MOCHA CARAMEL DRIZZLE

Makes about 18 to 24 meringues

- | | | |
|---------|----------|--|
| ½ cup | (125 ml) | pecans, plus 18 to 24 pecan halves, for garnish |
| ½ cup | (75 ml) | icing sugar |
| 1 pinch | | kosher salt |
| 3 | | large egg whites |
| ½ cup | (75 ml) | granulated sugar |
| | | Mocha Caramel Drizzle (make ahead, recipe follows) |

Position rack in centre of oven and preheat to 175 F (80 C). Line baking sheet with parchment paper.

In a food processor, pulse ½ cup (125 ml) pecans until ground to a fine powder. Transfer to a medium bowl. Add icing sugar and salt and stir until well combined. Set aside. Using a stand mixer fitted with whip attachment, beat egg whites on medium speed for 3 to 4 minutes until soft peaks form when mixer is stopped and whip attachment is lifted. On medium speed, add granulated sugar mixture, in 3 equal additions, mixing for 30 seconds after each addition, including last one. When all sugar mixture has been incorporated, increase speed to high and beat for about 15 seconds longer. Transfer meringue mixture to a large bowl. Sprinkle ground pecan and icing sugar mixture over top of meringue and fold in quickly and gently. Final consistency will be somewhat soupy. Fit a pastry bag with a ½-in (1 cm) star tip and fill bag with meringue. Pipe meringue onto parchment paper into 1½ to 2-in (3.5 cm to 5 cm) dollops about 1-in (2.5 cm) apart. Place 1 pecan half on top each meringue, pressing very lightly to adhere. Bake for 3 hours, then turn off oven and leave in oven for 6 hours. Store in an airtight container. To serve, place meringues on serving tray and drizzle with Mocha Caramel Drizzle.

Note: Meringues are easier to make on a dry day. If making them on a humid day, extend beating time by about 1 minute and drying time by a few hours.

MOCHA CARAMEL DRIZZLE

Makes 1 cup (250 ml)

1 cup	(250 ml)	whipping cream
1 tbsp	(15 ml)	cocoa powder
2 tsp	(10 ml)	instant espresso powder
½ cup	(125 ml)	granulated sugar
1 pinch		salt

Stir together cream, cocoa powder and espresso powder in a 2-cup (500 ml) measuring cup. Cook sugar in medium saucepan over medium high heat, until it begins to melt, about 2 minutes. Continue to cook until sugar is melted and amber colour, 1 to 2 minutes. Remove from heat and pour in cream mixture in a slow stream while stirring constantly with a wooden spoon. Return to the heat, add salt and stir until caramel is thickened and smooth, 1 to 2 minutes.

PAIRS WITH

LOUIS BOUILLON CRÉMANT DE BOURGOGNE ROSÉ

France \$26.99 494856

PELLEGRINO MARSALA FINE

Italy \$19.99 265439



GLUTEN-FREE ZUCCHINI LATTICE PIE

Serves 6

- Gluten-Free Crust Dough (make ahead, recipe follows)
- 2 medium-sized green zucchini, divided
- 2 medium-sized yellow zucchini, divided

2 tbsp	(30 ml)	salt and freshly ground black pepper
2		unsalted butter
		large leeks, white parts only, washed well and cut into ¼-in (0.5 cm) dice
½ cup	(125 ml)	grated Gruyère cheese
1		large egg
2		large egg yolks
¼ cup	(50 ml)	whipping cream
		olive oil, to brush lattice

Set oven rack in middle position and preheat oven to 400 F (200 C). Butter-grease an 8 x 12-in (20 x 30 cm) tart pan with removable bottom. Unwrap dough and place between 2 layers of parchment paper. Roll out dough to ¼-in (0.5 cm) thickness about 2-in (5 cm) larger than the tart pan. Remove top layer of parchment paper and gently flip dough into pan; remove remaining parchment paper. Press down lightly, tucking dough into edges, removing any air pockets. Run rolling pin over top of tart pan to trim edges. Line pan with a piece of parchment paper and cover with pie weights. Place tart on baking sheet and bake for 10 minutes, remove weights and parchment paper and bake an additional 10 minutes until firm and lightly golden. Remove from oven and place on a rack to cool. Reduce oven temperature to 350 F (180 C). Using a mandoline or vegetable peeler, very thinly slice yellow and green zucchini lengthwise until you have enough slices to create lattice top, about 10 slices in total. Cut remaining yellow and green zucchini into ¼-in (0.5 cm) dice. Spread slices in a colander in a single layer and sprinkle lightly with salt. Set colander in a bowl to drain, 30 minutes. Melt butter in a large frying pan over high heat. Add leeks and diced zucchini and season with salt and pepper. Cook until golden brown but still firm, stirring occasionally, about 8 minutes. Remove and cool, then evenly distribute cooked vegetables over cooled, baked crust, and sprinkle with Gruyère. In medium-sized bowl mix egg, egg yolks and cream together and season lightly with salt and pepper. Pour egg mixture over zucchini mixture in tart pan. Place salted zucchini slices between double layer of paper towels and gently press down to remove extra liquid as possible. Alternating colours, weave a lattice pattern over tart pan, covering entire surface. Trim ends to fit. Using pastry brush, coat lattice with olive oil. Bake, loosely covered with aluminum foil until custard filling is set, 30 to 35 minutes. Remove from oven, cool slightly on a wire rack. Carefully ease out onto a plate and serve warm.

GLUTEN-FREE CRUST DOUGH

1 cup	(250 ml)	white rice flour
1 cup	(250 ml)	cornstarch
½ cup	(125 ml)	tapioca flour
2 tsp	(10 ml)	xanthan gum
½ tsp	(2 ml)	salt
1 cup	(250 ml)	cold unsalted butter, cut into 1-in (2.5 cm) cubes
6 tbsp	(90 ml)	ice cold water
2 tsp	(10 ml)	apple cider vinegar
2		large egg yolk

In bowl of a food processor fitted with steel blade attachment, pulse all dry ingredients until well incorporated, about 10 seconds. Add butter and pulse until it forms small, pea-sized lumps, about 5 to 10 seconds. In a small bowl, combine wet ingredients. While motor is on, add liquid in slow steady stream. Pulse until dough holds together but not yet forming a ball. Remove dough from food processor bowl and shape into a ball then shape into form of the

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pan you are using. Wrap in plastic and refrigerate for at least an hour. Remove from refrigerator about 10 minutes before using.

PAIRS WITH

ST. HALLETT POACHER'S SÉMILLON SAUVIGNON

Australia \$15.99 535963

GEHRINGER CLASSIC EHRENFELSER

BC VQA \$14.99 171512



BACON AND CHESTNUT PANCAKES WITH MAPLE CRÈME FRAÎCHE

Serves 4

¾ cup	(175 ml)	buckwheat flour
½ cup	(125 ml)	chestnut flour
¼ cup	(50 ml)	tapioca flour
1½ tsp	(21 ml)	baking powder
½ tsp	(2 ml)	baking soda
2		large eggs, separated
1 cup	(250 ml)	homogenized milk
1½ tsp	(21 ml)	melted butter
½ tsp	(2 ml)	vanilla
1 pinch		salt
1		large egg white
½ cup	(125 ml)	cooked and peeled chestnuts, finely chopped
4 slices		bacon, crispy fried, drained and coarsely chopped
		Maple Crème Fraîche (make head, recipe follows)

Preheat an electric griddle to 375 F (190 C) or a large, flat frying pan over medium-high heat. Sift buckwheat, chestnut and tapioca flours, baking powder and baking soda into a mixing bowl. In another bowl whisk together 2 large egg yolks, (set aside whites) milk, melted butter, vanilla and salt. Add flour mixture and combine until just mixed. If you prefer a thinner pancake, stir in another ½ cup (125 ml) milk. Stir in chopped chestnuts and bacon. In a third mixing bowl, beat 3 egg whites until stiff peaks form. Gently fold into pancake batter until no white streaks remain. Lightly grease griddle or pan and pour about ¼ cup (50 ml) batter onto hot surface. (Adjust amount of batter to make larger or smaller pancakes.) When top starts to bubble and sides start to cook and become slightly brown, flip over with a large spatula and cook a few minutes longer. Remove and serve or keep warm until batter is cooked.

MAPLE CRÈME FRAÎCHE

1 cup	(250 ml)	crème fraîche or sour cream
¼ cup	(50 ml)	maple syrup

Whisk together and refrigerate, covered, until ready to use.

PAIRS WITH

GEHRINGER CLASSIC AUXERROIS

BC VQA \$14.99 171496

SUMMERHILL CIPES BRUT

BC VQA \$26.95 314419



ITALIAN PANCETTA AND CHEESE STRATA

Serves 8 to 10

6		butter, for greasing baking dish
2½ cups	(625 ml)	large eggs
2 bunches		homogenized milk
½ cup	(125 ml)	green onions, sliced, about 2 cups (500 ml)
½ cup	(125 ml)	whipping cream
½ cup	(125 ml)	Parmesan, finely grated
2 tbsp	(30 ml)	Romano cheese, finely grated
½ tsp	(2 ml)	fresh oregano, finely chopped
		sea salt
		freshly ground black pepper
1 lb	(500 g)	thick sliced pancetta, cut into ½ x ½-in pieces (1 x 1 cm)
1		large red bell pepper, seeded and cut into ½-in (1 cm) dice
1		large rustic French loaf, cut into 1-in (2.5 cm) cubes, divided
2 cups	(500 ml)	Fontina cheese, coarsely grated, loosely packed

Preheat oven to 350 F (180 C). Generously butter a 9 x 13-in (3.5 L) glass baking dish. In large mixing bowl whisk together eggs, milk, green onions, cream, Parmesan, Romano, oregano and salt. Season with black pepper. Heat a large frying pan over medium-high heat and add pancetta. Sauté until crisp. Remove with a slotted spoon to a paper towel-lined plate. Strain excess fat from pan leaving 1 tbsp (15 ml). Heat over high heat and add red pepper. Sauté until there are some brown spots and pepper is soft, about 5 minutes. Line half the bread cubes on bottom of prepared dish. Pour half the egg mixture over, then half the Fontina cheese. Scatter with half the pancetta and red peppers. Repeat layering with remaining ingredients. Let stand 20 minutes, occasionally pressing bread to submerge. Place in oven and bake until puffed and golden brown, about 50 minutes to 1 hour. Cool slightly before serving. Strata can be baked in individual casserole dishes as well, but reduce baking time to 30 to 45 minutes.

PAIRS WITH

MARQUIS DE LA TOUR BRUT

France \$14.99 140418

PENFOLDS KOONUNGA HILL CHARDONNAY

Australia \$14.49 321943



CHEESY CHEDDAR THYME SOUFFLÉS WITH CHEESE SAUCE

Makes one 8-in (20 cm) soufflé mould or 6 small 1 cup (250 ml) ramekins

		butter, at room temperature for greasing moulds
4 tbsp	(60 ml)	Parmesan, finely grated
3 tbsp	(45 ml)	butter
3 tbsp	(45 ml)	all-purpose flour
1 tsp	(5 ml)	dry mustard
½ tsp	(2 ml)	garlic powder
¼ tsp	(1 ml)	sea salt
¼ tsp	(1 ml)	cayenne
1½ cup	(325 ml)	milk, heated
4		large egg yolks
1½ cups	(375 ml)	sharp cheddar cheese, grated, divided
1 tsp	(5 ml)	fresh thyme, chopped

5		large egg whites plus 1 tbsp (15 ml) water
½ tsp	(2 ml)	cream of tartar
		Cheese Sauce (make ahead, recipe follows)

Preheat oven to 375 F (190 C). Grease soufflé mould or 6 small 1 cup (250 ml) ramekins moulds with room temperature butter. Add grated Parmesan and roll around mould or ramekins to cover sides. Place on a baking sheet and into freezer for 5 minutes. In a small saucepan melt 3 tbsp (45 ml) butter over medium heat. In another bowl mix together flour, dry mustard, garlic powder, sea salt and cayenne. Whisk into melted butter and cook for 2 minutes. Mixture will be crumbly. Whisk in hot milk and increase heat to high. Whisk until smooth. When mixture starts to boil, remove from heat. In separate bowl, beat egg yolks to a creamy consistency and slowly whisk in milk mixture. When thoroughly mixed, add 1 cup (250 ml) of cheddar cheese and thyme. Whisk until thoroughly blended together. In separate bowl beat egg whites, 1 tbsp (15 ml) water and cream of tartar with an electric mixer until stiff peaks form. Fold in ¼ of egg whites into cheese mixture. Continue to add rest of whites by thirds folding gently. Transfer to mould or divide evenly among ramekins and fill to ½-in (1 cm) from top. Sprinkle tops with remaining cheddar cheese.

Place on a baking sheet and bake for 25 to 30 minutes or until puffed and golden. If using 1 cup (250 ml) ramekins, bake about 15 to 20 minutes. Serve immediately with Cheese Sauce.

“FAMILIAR?”





ON TOUR SINCE 1873



...BRING ON THE BRUNCH FROM PAGE 100

CHEESE SAUCE

- 2 tbsp (30 ml) butter
- 2 tbsp (30 ml) all-purpose flour
- 2¼ cup (550 ml) milk, heated
- salt and freshly ground white pepper
- ¾ cup (175 ml) grated cheddar, Gouda or Gruyère

Melt butter in saucepan over medium heat. Stir in flour and cook for 1 to 2 minutes. Stir in hot milk and whisk until smooth. Bring to a boil then lower heat to simmer 5 minutes, until thickened. Stir in cheese and mix until melted. Set aside and keep warm until soufflés are ready.

PAIRS WITH

PIPER-HEIDSIECK BRUT

France \$64.99 462432

ALAMOS CHARDONNAY

Argentina \$13.99 467969



CRISPY CORNMEAL BACON BERRY WAFFLES

Serves 6

- 1¼ cup (300 ml) all-purpose flour
- ¾ cup (175 ml) cornmeal
- 2½ tsp (12 ml) baking powder
- ½ tsp (2 ml) baking soda
- 2 cups (500 ml) buttermilk
- 2 large eggs
- 3 tbsp (45 ml) maple syrup
- ¼ cup (50 ml) melted butter
- 8 bacon slices, crispy fried, drained and coarsely chopped
- 1 cup (250 ml) blueberries, rinsed and dried well
- non-stick spray, to coat waffle iron

Preheat waffle iron to medium heat or according to manufacturer's instructions. In bowl mix together flour, cornmeal, baking powder and baking soda. In another bowl whisk together buttermilk, eggs and maple syrup. Add buttermilk mixture to flour mixture and stir until blended. Fold in melted butter, bacon and blueberries. Spoon batter onto hot waffle iron coated with non-stick spray, spreading evenly over grid. Close cover and cook until set, golden brown and crisp, about 6 minutes, depending on waffle iron. Serve immediately with maple syrup.

PAIRS WITH

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TWO OCEANS SPARKLING SAUVIGNON BLANC

South Africa \$13.99 382614



ROASTED DUCK BREASTS WITH ROSY RED WINE SAUCE

Serves 4

- 4 duck breast halves
- salt and pepper, to taste
- 1 cup (250 ml) dry red wine
- 1 sprig thyme
- ¼ cup (50 ml) red Port wine
- 1 cup (250 ml) chicken stock
- ¼ cup (50 ml) cold unsalted butter, cut into cubes

Preheat oven to 350 F (180 C). Place duck, skin side up, on a cutting board and with a sharp knife, lightly score duck fat in a crisscross pattern making sure not to cut into flesh. Generously season duck all over with salt and pepper. Add duck breasts, skin side down, to a large frying pan and place over medium heat. Cook until skin is golden and some of the fat has rendered, about 5 to 7 minutes. Transfer breasts to a plate. Pour rendered fat into a heatproof container, reserving for another use, and return duck, skin side up, to frying pan. Place in oven and cook until an instant read thermometer registers 125 F (52 C) in thickest part of meat, about 15 to 20 minutes. Transfer to a cutting board and let rest for at least 15 minutes. While duck is resting prepare sauce. Discard any excess fat from frying pan used to cook duck and place pan over medium-high heat. Add dry wine and thyme and cook until reduced by half, about 5 minutes. Stir in port and stock and cook sauce, stirring occasionally, until reduced again by half, about 5 minutes. Remove sauce from heat and gradually whisk in cold butter until completely incorporated. Season to taste with salt and pepper. Pour sauce through a fine sieve into a serving dish. To serve, slice duck and arrange on a serving platter. Present with sauce for self-serve.

PAIRS WITH

CONO SUR SINGLE VINEYARD BLOCK NO. 21 VIENTO MAR PINOT NOIR

Chile \$19.99 221028

MARQUÉS DE RISCAL RIOJA RESERVA

Spain \$26.99 214817



FALL HARVEST STUFFING

Serves 4

- ½ medium-sized butternut squash, peeled, seeded

- 1 tbsp (15 ml) and cut into ¾-in (2 cm) cubes
- 1 extra-virgin olive oil
- 1 bay leaf
- 1 loaf sourdough bread, cut into ½-in (1 cm) cubes, about 6 cups (1.5 L)
- 1 cup (250 ml) wild rice, thoroughly rinsed and drained
- 4 cups (1 L) vegetable or chicken stock, divided
- ¼ cup (50 ml) unsalted butter, plus extra
- 1 leek, white and pale green parts only, cut into ¼-in (0.5 cm) dice
- 1 red bell pepper, diced
- 2 garlic cloves, minced
- 8 oz (250 g) assorted wild and cultivated mushrooms, cleaned and sliced
- 1 tsp (5 ml) fresh thyme, chopped
- ½ tsp (2 ml) fresh sage, chopped
- 1 tbsp (15 ml) fresh parsley, chopped
- salt and pepper, to taste

Preheat oven to 400 F (200 C). Place a rimmed baking sheet in oven to warm while oven is preheating. Toss squash with oil and bay leaf. Tumble onto warm baking sheet in a single layer and roast, stirring occasionally, until tender and starting to brown, about 20 minutes. Set aside to cool. Meanwhile, place bread cubes on baking sheet and bake alongside squash, stirring occasionally, until toasted and golden, about 8 to 10 minutes. Set aside to cool to room temperature. Reduce oven temperature to 350 F (180 C). Butter a 9 x 13-in (3.5 L) casserole dish and set aside. In large saucepan combine wild rice and 3 cups (750 ml) stock over high heat. Bring to a boil, reduce heat, cover and simmer until some grains start to split, about 40 minutes. Drain well and transfer to large bowl. In large frying pan melt butter over medium-low heat. Add leeks, red pepper and garlic. Cook, stirring often, until leeks are soft, about 10 minutes. Raise heat to medium and stir in mushrooms, thyme, sage, parsley and a good pinch of both salt and pepper. Cook, stirring occasionally, until mushrooms have softened, about 10 minutes. Remove from heat and stir into wild rice along with roasted squash and toasted bread. Drizzle remaining ¼ cup (250 ml) stock over stuffing mixture and season again with a good pinch of salt and pepper. Mound into prepared dish and dot top of stuffing with extra butter, if desired. Bake uncovered until top is crisp and stuffing is warmed throughout, about 30 minutes. Serve stuffing family style, for self-serve.

PAIRS WITH

VILLA MARIA PRIVATE BIN EAST COAST PINOT GRIS

New Zealand \$18.99 217349

LIBERTY SCHOOL CENTRAL COAST CHARDONNAY

USA \$20.99 288241



ROASTED ROOT VEGETABLES WITH PARMESAN AND HERBS

Serves 4

- ½ lb (250 g) parsnips, peeled

3		large carrots, peeled and cut diagonally into ¾-in (2 cm) slices
3		medium red beets, peeled and cut into ¾-in (2 cm) pieces
1 cup	(250 ml)	pearl onions, peeled
2		bay leaves
3 sprigs		fresh thyme
2½ tbsp	(36 ml)	melted unsalted butter
1½ tbsp	(21 ml)	olive oil
		salt and pepper, to taste
3 tbsp	(45 ml)	Parmesan, grated, plus extra for garnish
1½ tbsp	(21 ml)	bread crumbs
2 tbsp	(30 ml)	fresh parsley, chopped
1½ tbsp	(21 ml)	fresh chives, chopped
1		garlic clove, minced
1		lemon zest, finely grated

Preheat oven to 400 F (200 C). Halve each parsnip crosswise where it becomes narrow. Diagonally cut narrow portions into ¾-in (2 cm) slices. Quarter wider parts of parsnips lengthwise before diagonally cutting into ¾-in (2 cm) slices. Toss parsnip pieces in large bowl along with carrots, beets, pearl onions, bay leaves, thyme, butter and oil. Season with generous pinches of salt and pepper. Tumble vegetables into large roasting pan so that they sit in a single layer. Roast in oven, tossing occasionally with spatula, until tender and beginning to caramelize, about 45 to 50 minutes. Meanwhile, in a small bowl stir together Parmesan, bread crumbs, parsley, chives, garlic, lemon zest and a pinch of pepper. Set aside. When ready to serve, transfer warm roasted vegetables to serving platter and garnish with sprinkling of Parmesan mixture over top. Serve immediately.

PAIRS WITH
LOUIS LATOUR BOURGOGNE PINOT NOIR

France \$27.99 69914

GRAY MONK ROTBERGER

BC VQA \$16.99 321620



CARAMEL APPLE PARFAIT WITH CHESTNUT CREAM

Serves 4

1¼ cup	(300 ml)	all-purpose flour, plus extra
1 tsp	(5 ml)	baking soda
¼ tsp	(1 ml)	fine salt
½ tsp	(2 ml)	ground cinnamon
¼ tsp	(1 ml)	ground cloves
½ tsp	(2 ml)	ground ginger
¼ cup	(50 ml)	unsalted butter, at room temperature, plus extra
½ cup	(125 ml)	dark brown sugar
1 tbsp	(15 ml)	molasses

1		large egg
½ cup	(125 ml)	buttermilk
		Caramel Sauce (make ahead, recipe follows)
		Caramelized Apples (recipe follows)
		Chestnut Cream (recipe follows)
		Apple Chips (make ahead, recipe follows), for garnish

Preheat oven to 350 F (180 C). Butter and flour a 9 x 13-in (3.5 L) baking pan. In bowl, whisk together flour, baking soda, salt, cinnamon, cloves and ginger. In bowl of a stand mixer fitted with paddle attachment, beat together butter and brown sugar until well combined and fluffy, about 4 minutes. Add molasses and egg and beat until mixture is well combined, scraping down sides of bowl with a spatula as needed. Stir in flour mixture and buttermilk alternately, beginning and ending with flour mixture. Stir until just combined. Pour batter into prepared pan and smooth surface with a spatula. Bake until cake springs back when touched, about 20 minutes. Let cake cool in pan for 10 minutes before inverting onto a wire rack to cool completely to room temperature. While cake is cooling, make Caramel Sauce, Caramelized Apples, Chestnut Cream and Apple Chips. To assemble parfaits, have serving glasses and all ingredients close at hand. Cut cake into 8 rounds using a 2½-in (6 cm) round cookie cutter or top of a drinking glass. Spoon about 1 tbsp (15 ml) Caramel Sauce into bottom of each serving glass and top with 2 tbsp (30 ml) Caramelized Apples and ¼ cup (50 ml) Chestnut Cream. Place a cake round in each glass repeating the layering process once more. Top parfaits with an extra dollop of Chestnut Cream. Parfaits may be assembled up to this point and refrigerated for up to 4 hours before serving. Let parfaits stand at room temperature for 15 minutes, garnish with an Apple Chip and enjoy.

CARAMEL SAUCE

Makes about 2 cups (500 ml)¹

1 cup	(250 ml)	granulated sugar
¼ cup	(50 ml)	water
1 cup	(250 ml)	whipping cream
1 tbsp	(15 ml)	cold unsalted butter

Add sugar and water to a large, heavy-bottomed saucepan over medium heat and stir occasionally until sugar dissolves. Increase heat to medium-high and boil, without stirring, until mixture starts to turn amber in spots. Swirl saucepan gently and continue to cook caramel until evenly deep amber in colour. Remove caramel from heat and stir in cream and butter. Be careful as mixture will bubble up vigorously. If some hardened sugar remains, return caramel to heat and stir until smooth, about 1 minute. Transfer to a heatproof container and let cool to room temperature. Caramel Sauce may be covered and refrigerated for up to 1 month.

CARAMELIZED APPLES

Serves 4

¼ cup	(50 ml)	unsalted butter
4		Granny Smith apples, peeled, cored and sliced into thin wedges
¼ cup	(50 ml)	granulated sugar
2 tbsp	(30 ml)	dark brown sugar

In large frying pan, melt butter over medium-high heat. Add apple wedges, increase heat to high and cook, tossing occasionally, until lightly browned, about 4 minutes. In small bowl stir together sugars. Sprinkle over apples and

¹Makes more than needed for parfaits.

...INTIMATE FALL FEAST FROM PAGE 108

cook, stirring occasionally, until apples are caramelized and very tender, about 6 minutes. Transfer to a plate and cool to room temperature before using in Apple Caramel Parfaits.

CHESTNUT CREAM

Makes about 3 cups (750 ml)

2 cups	(500 ml)	whipping cream
2 tbsp	(30 ml)	brandy
2 tbsp	(30 ml)	skim milk powder
¼ cup	(50 ml)	sweetened chestnut purée ²
1 pinch		cinnamon

Chill bowl and a whisk in freezer for 30 minutes. Add cream, brandy and skim milk powder to chilled bowl and whip until stiff peaks form. Fold in chestnut purée and cinnamon. Chestnut cream may be used right away or refrigerated for up to 4 hours.

APPLE CHIPS³

Makes about 12

1 cup	(250 ml)	granulated sugar
1 cup	(250 ml)	water
1 tbsp	(15 ml)	lemon juice
1		small Granny Smith apple

²Available in tins in most grocery stores.

³Best to start this recipe the day before use.

In small saucepan combine sugar, water and lemon juice and bring to a gentle boil over medium heat. Transfer to a large bowl and set aside to cool to room temperature. Using a mandoline or sharp knife, cut apple into ⅛-in (0.25 cm) thick slices. Remove any seeds and submerge apple slices into sugar syrup. Let apple slices sit in syrup at least 4 hours or better yet overnight.

Preheat oven to 200 F (93 C). Place a wire rack on a baking sheet and top with piece of parchment paper. Remove apples from syrup, letting any extra syrup drip off, before placing them in a single layer on parchment-lined wire rack. Bake in oven until crisp, about 1 hour.

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SHAVED BRUSSELS SPROUTS AND CITRUS SALAD

Serves 4

1 tbsp	(15 ml)	Dijon mustard
1 tbsp	(15 ml)	liquid honey
1 tbsp	(15 ml)	orange juice
1 tbsp	(15 ml)	lemon juice
1 tbsp	(15 ml)	almond butter (optional)
½ cup	(75 ml)	extra-virgin olive oil
		salt and pepper, to taste
1 tbsp	(15 ml)	fresh chives, chopped
10 oz	(300 g)	Brussels sprouts, trimmed
4		kale leaves, stemmed
2		oranges, peeled and segmented
½ cup	(75 ml)	pomegranate seeds
½ cup	(75 ml)	toasted Marcona almonds or walnuts
		Pecorino Romano cheese, for garnish

In large bowl whisk together first 6 ingredients until well combined. Season dressing to taste with salt and pepper before stirring in chives. Finely shred Brussels sprouts and kale leaves. Add to bowl and, using hands, massage dressing into shredded greens until soft, about 3 to 5 minutes. Add oranges, pomegranate seeds and almonds and toss to incorporate. Transfer salad to large serving bowl and garnish with shavings of cheese and a grind of pepper. Serve right away or salad can sit for up to 1 hour.

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ROASTED PUMPKIN COCONUT SOUP

Serves 8

8 cups	(2 L)	pumpkin, peeled and seeded, cut into 1-in (2.5 cm) cubes or 2 x 14oz (398 ml) cans puréed pumpkin ¹ (not pie filling)
1 tbsp	(15 ml)	olive oil
1		onion, chopped

¹If using canned pumpkin purée, skip roasting and add purée to saucepan before coconut milk and cook for a few minutes with spices.

1 tbsp	(15 ml)	fresh ginger, grated
3		garlic cloves, grated
2		small red chili peppers, thinly sliced, divided
1 x 14 oz	(398 ml)	can coconut milk
3 cups	(750 ml)	vegetable stock
2 tbsp	(30 ml)	fresh lime juice
1 tbsp	(15 ml)	brown sugar, packed
		salt and freshly ground black pepper
½ cup	(125 ml)	cilantro, chopped, or green onion, sliced, for garnish

Preheat oven to 350 F (180 C). Line baking sheet with parchment paper and arrange cubed pumpkin in single layer. Roast until lightly caramelized and cooked through, about 1 hour. Remove from oven. Meanwhile, heat oil in large saucepan over medium heat. Add onion and sauté until lightly caramelized, about 10 minutes. Add ginger, garlic and 1 chili pepper and cook until fragrant. Add coconut milk and stock and bring to a boil, while stirring. Reduce heat and simmer for 20 minutes. Add roasted pumpkin and simmer for 10 more minutes. Transfer in batches to bowl of a blender or food processor and process until smooth, then pour into a large saucepan. Repeat with remaining pumpkin until all is puréed. Taste and add lime juice, brown sugar and salt and freshly ground black pepper. Heat through. Pour into small bowls; garnish with cilantro or green onion and remaining red chili pepper slices.

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COCONUT BANANA CREAM PIE

Serves 8

1 recipe		Chocolate Wafers (make ahead, recipe follows)
½ cup	(125 ml)	unsalted butter, melted
1 cup	(250 ml)	granulated sugar, divided
2 to 3		firm, ripe bananas, peeled and cut into ¼-in (0.5 cm) slices
¼ cup	(50 ml)	cornstarch
¼ tsp	(1 ml)	salt
1 x 14 oz	(398 ml)	can coconut milk
1 cup	(250 ml)	milk
5		large egg yolks
1 tsp	(5 ml)	vanilla
½ cup	(125 ml)	unsweetened shredded coconut
3 tbsp	(45 ml)	cold unsalted butter, cut into cubes
1 cup	(250 ml)	whipped cream, whipped to medium peaks (optional)
2 tbsp	(30 ml)	unsweetened shredded coconut, lightly toasted, for garnish

Preheat oven to 350 F (180 C). Lightly butter bottom and sides of 9-in (23 cm) springform pan. Place Chocolate Wafers in food processor fitted with metal blade attachment and pulse until finely ground. Measure 3 cups (750 ml) ground. Add butter and ½ cup (75 ml) sugar and pulse until combined. Transfer mixture to prepared springform pan and using your fingers, press crumb mixture into an even thickness over base and up sides (height of sides will depend on pan you use). Bake in preheated oven for 20 to 25 minutes or until crust is firm to touch. Remove to a rack and cool completely before filling. When cooled, line bottom of crust with banana slices. For filling, in a saucepan combine ⅓ cup (150 ml) sugar, cornstarch and salt and whisk until well blended. Gradually whisk in coconut milk and milk. Vigorously mix in egg yolks until no yellow streaks remain. Heat resulting custard on low heat, whisking constantly for 5 minutes. Increase heat to medium and continue whisking until custard thickens and becomes glossy, about 5 more minutes. Remove from heat and strain through a fine metal sieve into large bowl. Stir in vanilla, ½ cup (125 ml) unsweetened shredded coconut and butter. Stir until butter has melted. Let cool for a few minutes. Pour into baked shell and cool at room temperature for 15 minutes. Press a piece of plastic wrap into surface of custard and chill for at least 4 hours or overnight. Do not add whipped cream (if using) until ready to serve. When ready to serve, top pie with whipped cream and garnish with toasted coconut.

CHOCOLATE WAFERS

Makes 36 wafers

1 cup	(250 ml)	all-purpose flour
½ cup	(125 ml)	unsweetened cocoa powder
¼ tsp	(1 ml)	baking soda
¼ tsp	(1 ml)	salt
½ cup	(125 ml)	unsalted butter, at room temperature
⅓ cup	(150 ml)	packed light brown sugar
½ cup	(125 ml)	granulated sugar
1 tsp	(5 ml)	vanilla
1		large egg white

In large bowl stir flour, cocoa powder, baking soda and salt together to blend. In bowl of electric mixer (or with a hand mixer or whisk), beat butter and sugars together. Beat in vanilla and egg white. Add flour mixture, beating just until incorporated. Place a piece of parchment paper on work surface and scrape cookie dough on top. Using hands, form dough into a log shape, about 9-in (23 cm) long. Carefully roll up dough in parchment paper and fold or twist ends to seal. Refrigerate for at least 1 hour or overnight. When ready to bake, preheat oven to 350 F (180 C) and place rack in middle position. Line 2 baking sheets with parchment paper. Using a sharp knife, slice into ¼-in (0.5 cm) thick slices. Place slices on baking sheet spacing about 1-in (2.5 cm) apart. Bake 1 sheet at a time for approximately 10 to 12 minutes or until tops of cookies have

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...CREAMY COCONUT CONCOCTIONS FROM PAGE 116

crackles (ripples). Remove from oven and let cookies cool on baking sheet on rack for about 5 minutes before removing to a wire rack to cool completely. Repeat with remaining cookies and baking sheet. Baked cookies can be stored in a tightly covered container at room temperature for several days.

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COCONUT CHICKEN CURRY

Serves 4

1 tbsp	(15 ml)	olive oil
1		medium-sized onion, peeled, halved and thinly sliced
2		garlic cloves, minced
1 tsp	(5 ml)	fresh ginger, minced
1 tbsp	(15 ml)	curry powder (mild or spicy to taste)
½ tsp	(2 ml)	ground coriander
1 tsp	(5 ml)	cumin seeds
1 tsp	(5 ml)	red pepper flakes (or to taste)
1½ lbs	(750 g)	skinless, boneless chicken breast, cut into cubes
1 x 14 oz	(398 ml)	can coconut milk

- 1 tbsp (15 ml) fresh lemon juice
- 2 green onions, thinly sliced on the bias, for garnish
- 1 tbsp (15 ml) sesame seeds, lightly toasted, for garnish (optional)

Heat oil in a large frying pan. Add onion and sauté over medium heat until golden brown. Add garlic, ginger and spices and sauté for 2 minutes, add chicken and cook until golden brown. Season with salt and pepper. Add coconut milk and lemon juice. Bring to a boil, reduce heat and simmer until chicken is cooked through, about 10 to 15 minutes. Adjust seasonings as needed. Serve Chicken Curry garnished with green onions and sesame seeds.

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COCONUT RICE WITH MANGO AND PISTACHIOS

Makes about 8 cups (2 L)

- 2 cups (500 ml) jasmine rice¹
- 2 cups (500 ml) chicken stock
- 1 x 14 oz (398 ml) can coconut milk
- 1 tsp (5 ml) salt
- 1 cup (250 ml) mango, diced
- ½ cup (125 ml) pistachios, chopped
- ¼ cup (50 ml) cilantro leaves

In large saucepan combine stock, coconut milk, and salt and bring to a boil. Add rice; cover and reduce heat to simmer. Simmer for 20 minutes or until liquid is absorbed and rice is tender. Remove from heat, let stand for 5 minutes. Transfer to serving bowl, fluff up with fork and gently fold in mango, pistachios and cilantro leaves. Serve immediately or refrigerate and serve cold as a salad.



BIBIMBAP (MIXED RICE BOWL)

Serves 4

- 6 cups (1.5 L) white rice
- 2 bunches fresh spinach, trimmed and well rinsed
- 2 tbsp+1 tsp (35 ml) sesame oil, divided

- 2 garlic cloves, divided, then minced
- 1½ tsp (7 ml) salt, divided
- 2 tbsp (30 ml) vegetable oil, divided
- 12 fresh shiitake mushrooms, trimmed and sliced
- 2 medium carrots, peeled, cut into thin julienne pieces
- 2 small Japanese-style cucumbers, cut into fine julienne pieces
- 2 cups (500 ml) bean sprouts
- 4 fried eggs, optional
- Seasoned Chili Paste, for garnish (make ahead, recipe follows), optional

Make rice as per package instructions. In a saucepan, bring about ¼-in (0.5 cm) water to a boil. Add spinach, cover and steam until leaves are just wilted, about 2 minutes. Remove to a colander and immediately rinse with cold water. Squeeze out excess water from spinach. Place in a mixing bowl and mix in 1 tbsp (15 ml) of sesame oil, 1 minced garlic clove and ½ tsp (2 ml) salt. Set aside. For mushrooms, heat 1 tbsp (15 ml) vegetable oil in a wok over medium-high heat. Add mushrooms and 1 minced garlic clove. Stir-fry until mushrooms are limp and they start to brown, about 3 minutes. Remove from heat and toss with ½ tsp (2 ml) salt. Set aside. Using same wok, heat remaining 1 tbsp (15 ml) vegetable oil over medium-high heat. When hot add carrots and stir-fry until they just turn limp, about 3 minutes. Remove from heat and season with ½ tsp (2 ml) salt. Blanch bean sprouts in boiling water and let sit for 2 minutes. Drain well. To assemble, scoop 1½ cups (375 ml) rice into each serving bowl. Divide and arrange cooked vegetables and cucumber on top of rice. Spoon 1 tsp (5 ml) sesame oil over each serving and add fried egg, if using. Serve with Seasoned Chili Paste, if you wish.

SEASONED CHILI PASTE

Makes ½ cup (125 ml)

- 4 tbsp (60 ml) Korean chili paste (Gochujang)²
- 2 tbsp (30 ml) sesame oil
- 1 tbsp (15 ml) soy sauce
- 2 garlic cloves, minced
- 1 tbsp (15 ml) toasted sesame seeds
- 1 tbsp (15 ml) brown sugar
- 1 green onion, finely chopped

Stir all ingredients together in a small bowl and refrigerate until ready to use.

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²Available at Asian supermarkets.

¹Check rice cooking instructions on package, if needed, rinse and drain rice.

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...KOREAN KRAZE! FROM PAGE 126



JAPCHAE (SWEET POTATO NOODLES WITH BEEF)

Serves 4

8 oz	(250 g)	sweet potato noodles ¹
½		bunch fresh spinach, about ¼ lb (125 g) rinsed and trimmed
2		garlic cloves, minced, divided
1½ tsp + 1 tbsp	(22 ml)	sesame oil, divided
¼ tsp	(1 ml)	salt
1 tbsp	(15 ml)	vegetable oil
½ lb	(250 g)	beef rib-eye, cut into ¼-in (0.5 cm) slices
1 tsp + ¼ cup	(55 ml)	soy sauce

¹ Available at Asian supermarkets.

½		medium yellow onion, thinly sliced
4		dried Chinese mushrooms, rehydrated in warm water, stemmed and thinly sliced
1		carrot, peeled, cut into thin julienne
4		green onions, cut into 1-in (2.5 cm) pieces
¼ cup	(50 ml)	granulated sugar
		toasted sesame seeds, for garnish

Bring a large pot of water to a boil. Add noodles and cook 4 to 5 minutes. Immediately drain and rinse under cold running water. Drain and set aside. They should have a chewy texture, and not be overcooked. Blanch spinach in boiling water, remove and rinse immediately under cold running water. Squeeze out excess water and form into a tight ball. Cut ball in half and loosen into mixing bowl. Add to spinach half the garlic, ½ tsp (2 ml) of sesame oil and the salt. Toss and marinate. Heat a large wok over medium-high heat. Add vegetable oil, beef, remaining garlic, 1 tsp (5 ml) of soy sauce and 1 tsp (5 ml) of the sesame oil. Stir-fry until beef is just cooked and lightly pink, about 3 minutes. Add onion, mushrooms and carrot. Cook until onion is translucent, about 3 minutes. Add green onion and stir-fry for another minute. Remove from heat. In large mixing bowl, add noodles, beef mixture, spinach, remaining ¼ cup (50 ml) soy sauce, 1 tbsp (15 ml) sesame oil and sugar. Toss well to mix. Sprinkle with sesame seeds and serve warm.

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CUCUMBER KIMCHI

Makes about 2 qts (2 L)

- | | | |
|------------|-----------|---|
| 12 | | large pickling cucumbers or Japanese cucumbers |
| 1/3 cup | (75 ml) | table salt |
| 4 1/2 cups | (1.125 L) | water, divided |
| 8 to 10 | | garlic cloves, finely chopped |
| 1 | | medium yellow onion, coarsely chopped |
| 1/2 | | bunch Korean leeks or Chinese garlic chives*, cut into 1/2-in (1 cm) pieces |

- | | | |
|-------------|---------|---|
| 6 | | green onions, cut into 1/2-in (1 cm) pieces |
| 1/2 cup | (75 ml) | Korean chili powder ² |
| 1 1/2 tbsps | (21 ml) | coarse salt |
| 1/2 tbsps | (7 ml) | granulated sugar |

Cut cucumbers lengthwise into quarters and place in a large mixing bowl. Dissolve table salt in 4 cups (1 L) of the water and pour over cucumbers. Soak for 20 minutes. In a mixing bowl, combine garlic, onion, Korean leeks or garlic chives, green onions, chili powder and sea salt. Remove cucumbers from salt water and rinse under cold water. Dry well with paper towels. Add cucumbers to spicy mixture and mix until cucumbers are well coated. Stuff into a 2 qt (2 L) glass jar, pressing firmly until filled. Dissolve sugar in remaining 1/2 cup (125 ml) water and pour over cucumbers. Cover tightly. Let sit in a cool, dark place for 2 to 3 days before opening to see if they have pickled. The cucumbers should be sour and have absorbed the salt and flavours of the aromatics. Refrigerate after opening. Will keep for up to 2 weeks, refrigerated.

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...KOREAN KRAZE! FROM PAGE 126



SOONDUBU JJIGAE (SPICY TOFU HOT POT)

Serves 4

3 tbsp	(45 ml)	Korean chili paste (Gochujang) ¹
3		garlic cloves, minced
1 tbsp	(15 ml)	salt
1 tbsp	(15 ml)	sesame oil
6 oz	(180 g)	rib-eye, thinly sliced
2 cups	(500 ml)	beef stock

¹Available at Asian supermarkets.

2 tsp	(10 ml)	tapioca starch, mixed in 1 tbsp (15 ml) water
1 lb	(500 g)	firm tofu, cut into 1-in (2.5 cm) cubes
3		green onions, cut into 1-in (2.5 cm) pieces

In a small bowl combine chili paste, garlic, salt and sesame oil. Heat hot pot or a stove casserole over medium-high heat. Add rib-eye beef and sear until there is no pink. Slowly add the beef stock. Stir in the chili mixture and stir until well mixed and it dissolves. Add tofu, lower heat and simmer for 5 minutes. Add green onions and cook for another couple minutes. Serve hot in warmed bowls.

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