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DELTA

VANCOUVER
INTERNATIONAL
WINE FESTIVAL



VanWineFest

Feb 20—28, 2016

FEATURING

ITALIA!




BENEFITING

 **BARD OF BEACH**
SHAKESPEARE FESTIVAL

CELEBRATING

Bacchanalia
GALA DINNER + AUCTION
Saturday Night! Feb 20


ACURA
TASTING ROOM

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PROUD TO SUPPORT THE VANCOUVER INTERNATIONAL WINE FESTIVAL



THE VANCOUVER SUN

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The Wine World is Here

38th Vancouver International Wine Festival
1,450+ wines • 14 countries • 155 wineries • 54 events • 8 days

Canada's Premier Wine Show
Engaging, Educational, Entertaining

The Vancouver International Wine Festival welcomes the world's greatest wine producers and wine drinkers to its annual weeklong celebration of wine and food. From educational wine seminars, tastings and minglers to lunches, winery dinners and the ever-popular Vintners Brunch, you'll be sure to find something to please your palate.

Acura Tasting Room: This is where the wine world gathers. All 155 participating wineries are gathered in one room, with principals in attendance pouring selections from their cellars. This is your opportunity to meet the men and women behind the wine and ask them questions about the wine you're sampling.

ITALIA! This year features the largest gathering of Italian wineries in VanWineFest history and an extraordinary opportunity to explore wines from 60 producers from nine iconic regions, including Piedmont, Tuscany and Veneto. In addition to its own sophisticated section in the Acura Tasting Room, Italian wine and food will be featured in 30 special events throughout the festival week, from winery dinners to seminars and everything in between.

Table of Contents

- How to Order.....5
- ITALIA!.....6-8
- Bacchanalia Gala Dinner + Auction.....9
- International Festival Tastings.....10-12
- Gold Pass.....13
- Seminars.....14-17
- Minglers.....19
- Lunches.....20
- Festival at a Glance.....22-23
- Dinners.....24-27
- Vintners Brunch.....28
- Participating Wineries.....30-33
- Partners.....35
- Supporters.....36
- Curtain Call.....38-40
- About the Festival.....41
- About Bard on the Beach.....42





On behalf of the Vancouver International Wine Festival's Board of Directors, I am pleased to present the details of the 38th annual festival, featuring ITALIA!

I would like to thank the many individuals and organizations whose contributions and efforts ensure the success of this annual fundraising event for our charitable beneficiary, Bard on the Beach Shakespeare Festival: the participating wineries, their principals and agents; the participating country consulates; our sponsors and partner restaurants, hotels and venues; our dedicated staff and hundreds of volunteers; and our key stakeholders in the community, including the BCLDB and IVSA. Finally, I would like to thank you, the members of the public and trade, who make the Vancouver International Wine Festival the best wine festival in North America.

Randy Kaardal QC

*Chair, Vancouver International Wine Festival Society
Board of Directors*



Over the past 37 years, the Vancouver International Wine Festival has been dedicated to enhancing and contributing to British Columbia's increasingly sophisticated wine and food culture. Our weeklong celebration of the grape has introduced wineries from around the world to consumers and members of the hospitality trade, and we are proud to showcase many of Vancouver's finest restaurants through our events and Wine Program Excellence awards. Fittingly, the spotlight is on Italy for the 38th annual festival, long renowned for its wine and food culture.

While our theme country is Italy, VanWineFest is a truly international experience: you will enjoy wines from around the world – including New Mexico for the first time – and discover the latest hot trends in winemaking, such as cool-climate wines. And this year, we've put the emphasis on iconic grapes from around the world – in their original or new settings.

I look forward to seeing you at the festival.

Salute!

Harry Hertscheg DWS

Executive Director, Vancouver International Wine Festival



From all of us at our Shakespeare Festival, we say thank you to all of you – the wineries and principals, agents and sponsors, and to all who participate in and support the 38th annual Vancouver International Wine Festival.

We are the charitable beneficiary of the Wine Festival and we endeavor to spend your money wisely. It helps us reach new artistic and production heights each summer on our stages. It allows us to subsidize thousands of play tickets for young people. It helps us strengthen and expand our education programs during the Festival and throughout the year in schools, community centres and in our new administrative home, the BMO Theatre Centre.

On a personal note, I have just returned from an Italian holiday, and I am so excited that the theme country of this year's Wine Festival is Italy! The countryside, the history, the architecture...the food...the wine! Ah, the wine...

Christopher Gaze OBC

Founding Artistic Director, Bard on the Beach Shakespeare Festival

Public Events

Tickets to all public events go on sale **Tuesday, January 12 at 9:30 a.m.**

Event tickets are available **online** at VanWineFest.ca

By phone at 604.873.3311 Toll free **1.877.321.3121** – Monday-Friday 9:30 a.m.-5 p.m.

In person at 305-456 West Broadway, Vancouver, BC – Monday-Friday 9:30 a.m.-5 p.m.

- All ticket sales are final. No refunds, exchanges or replacement tickets.
- All ticket prices include wine, food (if it is a food event), gratuities, service charges, and taxes.
- All attendees must be 19+. **NO MINORS. Note:** Two pieces of ID will be required at the door.
- Please taste responsibly. Make a plan to Get Home Safe.
- Festival events begin promptly. Seating for latecomers is not guaranteed and money will not be refunded.
- VanWineFest and Bard on the Beach do not accept liability for tickets lost or misplaced.
- Program is subject to change.
- Winery dinners, the Gold Pass and beVancouver offer are only available until **February 9**.
- Ticket limits may apply to some events.

Trade Days Conference, presented by Sysco

Tickets to all Trade Days events go on sale Tuesday, January 26 at 9:30 a.m.

Printed festival information is subject to change without notice. Visit VanWineFest.ca for current program details and further ticketing information.

Follow us on Facebook [f](#), Twitter [t](#) and Instagram [i](#) @VanWineFest and join the #VIWF conversation for the latest festival updates.



Must be
19+
to attend

THE WINE REGIONS OF ITALY

ITALIA!

Take a journey through Italy's wine regions at VanWineFest. This year's theme country, Italy has 20 renowned wine regions, many of which are represented in the Acura Tasting Room and at special events throughout the week. Here's a brief introduction to Italy's regions, their grapes and wines.

Abruzzo

Abruzzo is most associated with its two regional appellations of **Montepulciano d'Abruzzo DOC** and **Trebbiano d'Abruzzo DOC**. (Note that the latter may be made from both *Trebbiano Abruzzese* and/or *Trebbiano Toscano*.)

Basilicata

The lesser-known region of Basilicata makes a lasting impression with the wines of **Aglianico del Vulture DOC**.

Campania

Campania is a treasure trove of native grapes. *Aglianico* earns top-honours for the reds particularly in the **Taurasi DOCG** while the trio of *Greco*, *Fiano* and *Falaghina* are whites well-worth discovering.

Emilia-Romagna

Emilia-Romagna offers delightful frothy reds from the *Lambrusco* family of grapes in the wines of **Lambrusco di Sorbara DOC**, **Lambrusco Reggiano DOC**, **Lambrusco Grasparossa DOC**. The **Sangiovese di Romagna DOC** features Italy's most planted grape.

Friuli-Venezia Giulia

In the northeast, the appellations of **Colli Orientali DOC**, **Collio DOC** and **Friuli Grave DOC** allow for wines made from a number of whites and reds from both native and international grapes. *Pinot Grigio* and *Sauvignon Blanc* widespread but *Tocai Friulano* is the flagship native white variety.

Lazio

Lazio's most recognized wine export is **Frascati DOC**, a white blend based on the *Malvasia* and *Trebbiano* group of varieties. Be on the lookout for the up-and-coming red *Cesanese* grape.

Lombardy

Lombardy provides Italy's answer to Champagne in the traditional method sparkling wines of **Franciacorta DOCG** embracing *Chardonnay*, *Pinot Noir* and *Pinot Blanc*.

Marche

Marche is best known for its whites from the high quality *Verdicchio* grape, which graces both the **Verdicchio dei Castelli di Jesi DOC** and **Verdicchio di Matelica DOC**. As for reds, *Montepulciano* and *Sangiovese* are combined in **Rosso Piceno DOC**, **Rosso Conero DOC** and **Conero DOCG**. **Lacrima di Morro d'Alba DOC** is a rare but gorgeously aromatic red.

Piedmont

This northwestern region is home to the noble *Nebbiolo* grape which reaches its apogee in the DOCGs of **Barolo** and **Barbaresco**. Other important red grapes include *Barbera* and *Dolcetto*. *Arneis* and *Cortese* are among the most planted whites, the latter being responsible for **Gavi DOCG**. Don't miss out on the sweet, aromatic and effervescent wines of **Moscato d'Asti DOCG**.

Puglia

Primitivo is Puglia's darling particularly since it was discovered to be the same variety as California's Zinfandel. *Negro Amaro* boasts even greater plantings and forms the base of **Salice Salentino DOC**, **Squinzano DOC** and **Copertino DOC**.

Sardinia

Sardinia has made a name for itself with *Vermentino* and *Cannonau*. The former is a white, celebrated in the island's only **DOCG Vermentino di Gallura** while the latter is the local name for the grape better-known as *Grenache*.

Sicily

Nero d'Avola is Sicily's leading red showing up in a number of appellations. Most notably, it is blended with *Frappato* in the **Cerasuolo di Vittoria DOCG**. *Nerello Mascalese* clings to the slopes of an active volcano to supply the **Etna Rosso DOC**. Whites run the gamut of *Catarratto*, *Inzolia*, *Grillo* and *Carricante*.

Trentino-Alto Adige

The alpine region of Trentino-Alto Adige hosts Germanic grapes (like *Gewürztraminer*) as well as *Pinot Bianco* and *Pinot Grigio*. *Teroldego*, *Lagrein* and the *Schiava* family are just some of the local native red gems. The traditional method sparkling wines of **Trento DOC** are based on international superstars *Chardonnay* and *Pinot Noir*.

Tuscany

Though the region cultivates many varieties, Tuscany is dominated by *Sangiovese*. It is the main grape in **Chianti DOCG**, **Chianti Classico DOCG**, **Carmignano DOCG** and **Vino Nobile di Montepulciano DOCG**. In the appellations of **Brunello di Montalcino DOCG** and **Rosso di Montalcino DOC**, *Sangiovese* is the only grape permitted. Tuscany has also embraced international varieties like *Cabernet Sauvignon*, *Merlot* and *Syrah* that are often blended with native varieties in a bevy of wines most famously in the so-called 'Super Tuscans'.

Umbria

Grechetto is an important white here and allied with other resident cohorts in the production of **Orvieto DOC**. As for reds, *Sangiovese* grows in abundance but it is **Sagrantino di Montefalco DOCG** that is the jewel in Umbria's crown.



Veneto

The Veneto region is a large source of *Pinot Grigio*. Beyond this, local specialties include *Glera* used to make the ever popular sparkling wines of **Prosecco DOC** and **Prosecco Conegliano Valdobbiadene Superiore DOCG**. The ancient and indigenous *Garganega* is the white grape behind **Soave DOC** while *Trebbiano di Lugana* dominates the **Lugana DOC**. As for reds, *Corvina* plays the starring role in a number of blends like **Bardolino DOC** and **Valpolicella DOC**. Made from partially dried grapes, the rich but dry **Amarone della Valpolicella DOCG** is one of Italy's icons with its sweet counterpart being **Recioto della Valpolicella DOCG**.

The less prolific regions of **Valle d'Aosta**, **Liguria**, **Molise** and **Calabria** also produce their own unique wines that absolutely merit seeking out.



CONSULATE GENERAL OF ITALY
VANCOUVER

MESSAGE FROM THE CONSUL GENERAL

Massimiliano Iacchini
Consulate General of Italy in Vancouver

We are honoured that Italy has been chosen as Theme Country for the 2016 edition of the renowned *Vancouver International Wine Festival*.

I would like to warmly thank the organizers for their commitment in making this event a successful one (as it was in the previous editions) and to extend words of welcome to all festival participants and guests who will have a unique opportunity to savour quality wines from around the world during the week of February 20-28, 2016.

As Theme Country this year, some 60 Italian wineries will be featured from among the best in Italy and they will showcase our millennial traditions of wine and wine culture, which represent key elements of the Italian and the Mediterranean civilization.

Italy is the largest producer of wine in the world, together with France, accounting for 22% of global production; in British Columbia Italian wine is widely appreciated, as shown by the constant growth of the demand of products from Italy.

Italian wine is known worldwide for its quality, as well as for its rich and diversified selection, resulting from unique traditional techniques and a process of continuous improvement over the course of centuries.

In Italy wine - like cuisine - is not only a business and a tradition, but also a sphere of life at the very heart of our culture and values. Each and every one of the twenty Regions of the Italian peninsula contributes to the excellence of Italian wine.

Therefore, we are very proud to be a partner of the *Vancouver International Wine Festival* and to offer, to all connoisseurs and to the public at large, the best of Italy *in a glass!!!*

Enjoy!

Massimiliano IACCHINI
Consul General of Italy

Bacchanalia: An ancient Roman festival in honour of Bacchus, god of wine; a boisterous celebration and festivity.

Bacchanalia
GALA DINNER + AUCTION

Saturday, February 20 / 6-11 p.m.

This year, Bacchanalia takes on a Venetian masquerade twist in honour of VanWineFest's theme country, Italy, promising a sophisticated, stylish and spectacular evening of wine and food.

Experience the ultimate in wine and food pairing: a sparkling wine reception and nine wines paired with five courses. The Fairmont Hotel Vancouver's executive chef, Cameron Ballendine, will create a series of gastronomic delights that will leave your senses reeling. And if that's not enough, auctions will include unique culinary experiences, excursions and extravaganzas, featuring chefs and sommeliers from the West Coast's top restaurants.

But above all, this is a must for any serious wine collector: the evening provides an unparalleled opportunity to enhance your cellar through auctions of rare, valuable and unusual wines, donated by some of the world's top winemakers and private collectors. These unique wines may never again be available.

Dinner Wines:

- Valdo** Numero 10 Brut Metodo Classico NV, Veneto, Italy
- Majella** Minuet NV, Coonawarra, Australia
- Miguel Torres** Pazo das Bruxas Albariño Rías Baixas DO 2014, Galicia, Spain
- Stina** Pošip 2013, Dalmatia, Croatia
- Famille Perrin** Château de Beaucastel Châteauneuf-du-Pape Blanc AOC 2012, Rhône, France
- Fontanafredda** Serralunga d'Alba Barolo DCG 2010, Piedmont, Italy
- Barone Ricasoli** Colledilà Chianti Classico Gran Selezione DCG 2011, Tuscany, Italy
- Allegrini** Amarone della Valpolicella Classico DCG 2011, Veneto, Italy
- Gérard Bertrand** Château La Sauvageonne Grand Vin Terrasses du Larzac AOC 2011, Languedoc-Roussillon, France
- Taylor Fladgate** 20 Year Old Tawny Port NV, Douro Valley, Portugal

Proceeds from the Bacchanalia Gala go to support Bard on the Beach Shakespeare Festival. Since its inception in 1979, the wine festival has raised over \$8.5 million for the performing arts. A tax receipt is issued for a portion of each Gala ticket purchased.

A raffle prize of two business-class tickets to anywhere Delta Air Lines flies will be awarded during the Gala. For details and to download an order form, visit BardontheBeach.org/raffle.

Fairmont Hotel Vancouver
900 West Georgia Street
\$450/\$3600 table of 8

A fundraiser for



Raffle sponsor



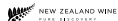
Gala ticket information available at gala@vanwinefest.ca or **604.637.3098**



International Festival Tasting
VCC West, Ballroom D
1055 Canada Place

- \$89 Thursday evening
- \$95 Friday and Saturday evenings
- \$75 Saturday matinee, presented by News 1130

Supported by



Thursday, Friday and Saturday
February 25, 26 and 27 / 7-10 p.m.
Saturday, February 27 / 2:30-5 p.m.

Arrive at least 30 minutes early to avoid delays entering the Acura Tasting Room

700+ wines • 155 wineries • 14 countries

If you attend only one of the festival's 54 events, make it an International Festival Tasting. The Acura Tasting Room is the heart of the festival, and you'll find 700 wines offered by 155 wineries from 14 nations, organized by country.

ITALIA!

Theme country Italy takes centre stage at the International Festival Tastings, with all 60 wineries showcased in the sophisticated ITALIA! section. ITALIA! will feature wines from nine distinct regions, including Veneto, Tuscany and Piedmont, and more than 50 grape varieties. This is an unparalleled opportunity to explore a diverse array of rare and exciting Italian wines.

Regional Tasting Stations

In addition to visiting the individual winery tables, stop by the regional tasting stations hosted by Australia, British Columbia, and New Zealand and explore the unique wines of a specific area of the wine world. You'll also find two regional tasting stations in the ITALIA! section, featuring wines from Chianti Classico and Valpolicella.

Organic & Biodynamic Wines

The British Columbia chapter of the Canadian Association of Professional Sommeliers will help you explore and learn more about the organic and biodynamic wines in the room at a special tasting station.

Vine Stars

The stars of the global wine scene – winemakers, proprietors, senior execs – come to Vancouver every year to share and discuss their wines with festivalgoers. That's what makes this festival unique. You're quite likely to find that the person serving your wine has their name on the bottle. Identify the vine star by his or her royal blue lanyard.

More Room

If you are serious about your wine tasting experience and want more room and time to interact with the winery principals, **Thursday is the best night**. Attendance is guaranteed to be **25% lower** than the other two evenings, and the price is slightly lower than the weekend tastings. The **Saturday matinee**, presented by News 1130 – now extended by half an hour – also has a **25% lower** capacity, and offers a less expensive, albeit slightly shorter, tasting experience that takes full advantage of the glorious view looking out across Coal Harbour.

Two ways to buy wine onsite

- **BC Liquor Stores Festival Wine Shop** – all wines served in the room are available for purchase there but some are in VERY limited supply. When you discover a wine that you want to enjoy at home, don't wait until the end of the session to buy it as it might be sold out – put it in the handy **bottle check**, and then continue your tasting session. Repeat as necessary. When you're ready to leave, check out your wines. And if you live in British Columbia, whether you've bought one bottle or several cases, your wine can be shipped free of charge to your nearest BC Liquor Store. Very convenient! Note that you must show your tasting room ticket for that session for admission to the shop.
- **Buy the Case** – Case lots of selected wines identified with a neck tag are available for purchase. Place orders for your must-have wines directly at the participating winery tables, and they'll be delivered to your closest BC Liquor Store within two weeks of the conclusion of the festival. This Shop the World initiative is organized by the IVSA.

Words to the wise

This is a wine tasting, not a food event, so be sure to have a meal before you arrive. You will, however, be able to find food samples throughout the room. Make sure you have a game plan and pace yourself. You don't need to swallow everything in your glass. Make use of the buckets at every table to spit or pour out your wines after you've tasted them. Be respectful of other people's palates and avoid perfume and cologne. And remember to pick up your free transit ticket at the Get Home Safe booth on the way out – don't wine and drive!

BC Liquor Stores

Festival Wine Shop hours:

February 25, 26, & 27
7-10 p.m.

February 27
2:30-5 p.m.

Entry with tasting room ticket only



FREE TICKET WITH HOTEL BOOKING
DON'T WINE AND DRIVE

Book a downtown hotel through beVancouver.com and get one **FREE International Festival Tasting ticket** (\$75-\$95 value). Choose from ~35 hotels. One ticket per booking.



Subject to availability. Some conditions apply. Details online. Book by February 9.



Full details, including wines, found at VanWineFest.ca

Enhance Your Experience!

VISIT THE **BC LIQUOR STORES** FESTIVAL WINE SHOP LOCATED AT THE TASTING ROOM EXIT.

BUY NOW CARRY LATER
For your convenience, the BC Liquor Stores Wine Shop offers a free bottle check service. Buy your selection early in the evening then have it set aside for you to pick up when you leave. For added convenience, purchases can be shipped free of charge to your local BC Liquor Store.

GET HOME SAFE FREE TRANSIT TICKET
After the tasting, visit the BC Liquor Stores Get Home Safe booth, located outside the Festival Wine Shop, and pick up a complimentary single zone transit ticket. The ride's on us!

TASTE *then* **SHOP** AT THE FESTIVAL!

BC LIQUOR STORES FESTIVAL WINE SHOP HOURS

FEBRUARY 25 7:00 – 10:00 p.m.
FEBRUARY 26 7:00 – 10:00 p.m.
FEBRUARY 27 2:30 – 5:00 p.m.
7:00 – 10:00 p.m.

Gold Pass \$495 (\$682 value)

Experience everything the festival has to offer with VIP treatment when you become a Gold Pass holder. A terrific value, this pass offers incomparable access.

Three evenings (Thursday, Friday and Saturday) in the Acura Tasting Room from 7-10 p.m. *(\$279 value)*

Three afternoons (Thursday, Friday and Saturday) at the exclusive Trade Tasting sessions, Thursday and Friday, 2:30-5 p.m. *(\$98 value)* + Saturday matinee IFT, presented by News 1130, 2:30-5 p.m. *(\$75 value)*

Admission to the Festival Toast VIP reception on Thursday from 5:45-7 p.m. *(not available for public sale - \$60 value)*

Admission to the Delta Air Lines Tasting Lounge on Friday and Saturday from 5:45-9 p.m. *(\$170 value)* featuring:

- A selection of festival wines
- A selection of light bites

Priority access to the Acura Tasting Room – no line-ups *(priceless!)*

Show your Gold Pass at the Puddifoot booth in the Acura Tasting Room for complimentary use of premium varietal-specific glassware.

Please note: You will be issued a badge for access to all Gold Pass events.

Friday, February 26 & Saturday, February 27 Delta Air Lines Tasting Lounge

Amplify your tasting experience: Sample an assortment of festival bottles, curated by wine experts, and enjoy some canapés, light bites and artisan cheeses from Dairy Farmers of Canada in an exclusive lounge adjacent to the Acura Tasting Room. Learn more about festival wines and get tasting advice for the room. Need a break from the crowds? Simply return to the lounge for a more intimate experience.

VCC West,
Ocean Foyer, Level 1
1055 Canada Place
5:45-9 p.m.
5:45-7:30 p.m. – hot & cold canapés
7:30-9 p.m. – cheese & charcuterie
**\$180 (includes International
Festival Tasting, 7-10 p.m.)**

Sponsored by



BC LIQUOR STORES
CELEBRATE LIFE...ENJOY RESPONSIBLY

www.bcliquorstores.com

Explore issues, trends, regions and varieties; learn more about the world of wine in an educational and dynamic classroom setting. Experts on the wine will guide you through the tasting.

Tuesday, February 23

Glowbal
590 West Georgia Street
4-5:30 p.m.
\$90

A Roccato Retrospective

Tuscany's tradition meets innovation. Roccato represents the encounter between the roots of Sangiovese, the modernity of Cabernet, and the barriques used for its aging. Sergio Zingarelli, President of Rocca delle Macie, will lead an eight-vintage vertical tasting of Roccato, sharing his passion for the Tuscan land, and his family's determination to produce exceptional quality wines.

Sponsored by



Wednesday, February 24

VCC West,
meeting room 121
1055 Canada Place
4-5:30 p.m.
\$125

Tuscan Trailblazers

The legendary Antinori Family has been making premium wines for over six centuries. These wines are of the highest quality, expressing the true appellation and varietal distinctiveness that only Antinori can deliver. Join us in a conversation and journey, through a vertical tasting of Tignanello and Guado Al Tasso, two first class Super Tuscans.

Sponsored by



Thursday, February 25

1,000 Years in Tuscany

A landmark tasting featuring the second oldest winery in the world, Barone Ricasoli. The inventors of Chianti wine and the largest landowners in Tuscany, their majestic castle "Castello di Brolio" defies comparison. Led by Barone Francesco Ricasoli, 32nd Baron of Brolio, this tasting showcases the best of Tuscany, including single-vineyard Chianti Classicos back to 1997.

Sponsored by



Amaronely: Only Amarone

No waiting for the last glass of the seminar to enjoy Valpolicella's most lauded wine. Every wine is Amarone della Valpolicella. Join wine educator Iain Philip and Vinalty International Academy Certified Italian Wine Ambassador Michaela Morris as they delve into the intricacies of the Veneto's most celebrated wine. Learn about the region and the special techniques that result in the powerful blockbuster that is Amarone della Valpolicella.

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VCC West,
meeting room 109
1055 Canada Place
5:15-6:45 p.m.
\$75

VCC West,
meeting room 121
1055 Canada Place
5:15-6:45 p.m.
\$85



Sergio Zingarelli,
President, Rocca delle Macie,
A Roccato Retrospective
Chianti Classico Close-up



Stefano Leone
Export Director, Marchesi Antinori
Tuscan Trailblazers



Anthony Gismondi
Columnist, *The Vancouver Sun*,
WineAlign, gismondionwine.com
Tuscan Trailblazers
1,000 Years in Tuscany
Legends of Italy



Barone Francesco Ricasoli
President, Barone Ricasoli
1,000 Years in Tuscany



Iain Philip
Wine educator
A Roccato Retrospective
Amaronely: Only Amarone



Michaela Morris
VIA Italian Wine Ambassador,
columnist, *Westender*
Amaronely: Only Amarone

Friday, February 26

VCC West,
meeting room 118
1055 Canada Place
5:15-6:45 p.m.
\$65

Chianti Classico Close-up

An in-depth look at what sets Chianti Classico apart, presented by "insider" Sergio Zingarelli, President of the Consorzio "Vino Chianti Classico," and Barbara Philip, Master of Wine. This regional tasting will explore a range of wines, including a special look at the new ultra-premium designation: Gran Selezione.

Sponsored by



VCC West,
meeting room 109
1055 Canada Place
5:15-6:45 p.m.
\$75

Iconic Grapes Around the Globe

Wine has a multifaceted appeal and one of its most fascinating aspects is the almost magical combination of grape variety and terroir. In this session, Rhys Pender MW and Tony Aspler will discuss a dozen different grape cultivars and how they interact to make unique wines unlike those produced anywhere else.

Presented by

Decanter



Barbara Philip MW
Category Manager, BC Liquor Store
Chianti Classico Close-up



Rhys Pender MW
Owner, Wine Plus+ Education
& Consulting
Iconic Grapes Around the Globe

Saturday, February 27

VCC West,
meeting room 118
1055 Canada Place
11:30 a.m.-1:30 p.m.
\$65

Signature Pairings

Wine educator DJ Kearney takes you on a wine and food pairing journey, featuring wines from around the world matched with a small bite prepared by some of Vancouver's top chefs. Each chef and winery principal will share insights on the dish and wine, and what makes this pairing unique and ideal.

Supported by Dairy Farmers of Canada

VCC West,
meeting room 109
1055 Canada Place
5:15-6:45 p.m.
\$100

Legends of Italy

Join Anthony Gismondi, wine columnist (*The Vancouver Sun*, *WineAlign*) and founder of GismondiOnWine, as he brings together a collection of legendary personalities crafting Italy's most iconic wines. A star-studded cast of wine luminaries will divulge their unique stories and share top-tier wines such as Amarone della Valpolicella, Barolo, Brunello di Montalcino and a bevy of Super Tuscans.

Sponsored by the participating wineries and



Tony Aspler
Wine writer
Iconic Grapes Around the Globe



DJ Kearney
Wine educator,
wine writer *Vancouver Magazine*
Signature Pairings

BUY THE CASE

Shop the World Program

DID YOU KNOW...

Many of the Tasting Room wines are available to be ordered **BUY THE CASE** from representatives at the winery tables!

These wines are identified with the **BUY THE CASE** neck tags.

Orders will be processed at the conclusion of the Festival and shipped, within two weeks to your preferred BCLDB stores.



The IVSA is the proud sponsor of the **BUY THE CASE** program.

Full details,
including wines, found at
VanWineFest.ca

Wine
Minglers

A wine tasting where patrons browse from station to station in an informal and entertaining setting. Learn about the world of wine in a fun and relaxed way. Some food will be served, but it is advised to have a meal ahead of time.

Tuesday, February 23

Spumante & Co.

Pop the cork on the 2016 festival with a lounge party in the stylish surroundings of Inform Interiors, featuring brilliant bubbly, remarkable rosato and wonderful white wines from Italy. Enjoy fabulous finger foods from Dirty Apron Catering in chic surroundings, while sipping spumante and prosecco (and other palate pleasers). It's *la dolce vita!*

Inform Interiors
50 Water Street
8-10 p.m.
\$69

Sponsored by the participating wineries and



ITALIA!

Wednesday, February 24

California Cruisin'

Get your wine glasses ready for an evening of cool, California style. Relax with friends from the vineyards of the Golden State and enjoy their great wines and some delish tapas in a fun, dynamic room filled with great people who crave the California lifestyle. Great wine, funky music and entertainment, make this a must-attend event.

Waterview
2nd floor - 1661 Granville Street
8:30-11 p.m.
\$69

Sponsored by



Saturday, February 27

25 Under \$25

Enjoy a fantastic selection of great value wines from around the world (all available in the local marketplace), set against the spectacular backdrop of Coal Harbour and the North Shore mountains. James Nevison, *The Province's* "Wine Guy" and author of the best-selling *Had a Glass* series of wine guides, hosts this perennial VanWineFest favourite.

VCC West
Level 2, Ocean Foyer
1055 Canada Place
5:15-6:45 p.m.
\$55

Sponsored by

The Province

It starts here.



These multi-winery food and wine extravaganzas are the perfect way to explore the wine and cuisine of a particular country or region.

Saturday, February 27

Lift Bar Grill View
333 Menchions Mews
11:30 a.m.-1:30 p.m.
\$75

Cool Climate, Cool View

Chilling out is the name of the game at this grazing lunch featuring cool-climate wines set against the breathtaking backdrop of Coal Harbour and the North Shore Mountains. Explore the sometimes unexpected cool-climate origins of the 12 geographically diverse featured wineries, and enjoy seafood and brunch bites, plus artisanal cheeses from Dairy Farmers of Canada.

VCC West,
Level 3
1055 Canada Place
12-2 p.m.
\$135

Taste ITALIA!

Take an epicurean trip through Italy, enjoying wines from all 60 participating wineries paired with a mouth-watering buffet from award-winning VCC Executive Chef Blair Rasmussen. Indulge your senses at this Italian cornucopia, set against the spectacular backdrop of Coal Harbour and the North Shore Mountains.

Sponsored by participating wineries



Sunday, February 28

La Terrazza
1088 Cambie Street
11:30 a.m.-2:30 p.m.
\$135

Dine Italia

Experience the celebrated wines of Italy with a superb multi-course lunch prepared by La Terrazza's renowned chef Gennaro Iorio. The annual culinary treat of timeless Italian fare – this year on Sunday – is prepared with fresh local ingredients, served in one of Vancouver's most enchanting dining rooms and paired with wines from top Italian producers.

Sponsored by participating wineries



EVERYTHING LOOKED OVER. NOTHING OVERLOOKED.

Meals that make you want seconds. Seats that turn into actual beds. Wine worthy of a sommelier (because, yes, we have one). Maybe our new Delta One™ cabin is actually cloud nine.



Delta One available on long-haul international flights, and on transcontinental flights between JFK and LAX, and JFK and SFO. Must be 21 or over for alcoholic beverages; please drink responsibly. Get the details at delta.com/deltaone.

For full event details visit VanWineFest.ca
 Prices inclusive of taxes and service charges
 All events available by phone at **604-873-3311** or **1.877.321.3121**
Winery dinners and passes only available until February 9

- Wine Tasting
- Wine Mingler
- Wine Seminar
- Wine & Food Grazing
- Lunch & Brunch
- Winery Dinner
- Trade Only Events

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View the Festival on Instagram [i/VanWineFest](https://instagram.com/VanWineFest)

#VIWF | VanWineFest.ca

Saturday, February 20	Tuesday, February 23	Wednesday, February 24	Thursday, February 25	Friday, February 26	Saturday, February 27	Sunday, February 28			
<p>Bacchanalia Gala Dinner + Auction 6-11 p.m. Fairmont Hotel Vancouver Winery Dinner, Auction \$450/\$3600 table of 8 Page 9</p>	<p>A Roccato Retrospective 4-5:30 p.m. Glowbal Wine Seminar \$90 Page 14</p>	<p>Italy's Indigenous Whites 10 a.m.-12 p.m. VCC West Masterclass (Trade) \$70</p>	<p>Italy's Autochthonous Reds 1:30-3:30 p.m. VCC West Masterclass (Trade) \$70</p>	<p>Italy's Great Wines 9:30-11:30 a.m. VCC West Theme Country Plenary (Trade) \$60</p>	<p>Barbera Variations 9:30-11:15 a.m. VCC West Wine Seminar (Trade) \$50</p>	<p>Excitement in a Glass 9:30-11:15 a.m. VCC West Wine Seminar (Trade) \$50</p>	<p>Cool Climate, Cool View 11:30 a.m.-1:30 p.m. Lift Bar Grill View Grazing Lunch \$75 Page 20</p>	<p>Signature Pairings 11:30 a.m.-1:30 p.m. VCC West Wine & Food Pairing Seminar \$65 Page 17</p>	<p>Dine Italia 11:30 a.m.-2:30 p.m. La Terrazza Sit-down Lunch \$135 Page 20</p>
<p>Monday, February 22</p>	<p>Carpineto: Vintage Tuscany 6:30-10:30 p.m. Boulevard Kitchen & Oyster Bar Winery Dinner \$200 Page 24</p>	<p>Tuscan Trailblazers 4-5:30 p.m. VCC West Wine Seminar \$125 Page 14</p>	<p>Principals Welcome Lunch 11:45 a.m.-1:15 p.m. VCC East Lunch (Trade) \$80</p>	<p>Made in Italy 9:30-11:15 a.m. VCC West Wine Seminar (Trade) \$50</p>	<p>Taste ITALIA! 12-2 p.m. VCC West Grazing Lunch \$115 Page 20</p>	<p>Vintners Brunch 11:30 a.m.-2:30 p.m. VCC West Brunch \$155/\$1500 table of 10 Page 28</p>			
<p>Ethical Winemaking in Chile 6-9:30 p.m. Ancora Waterfront Dining and Patio Winery Dinner \$175 Page 24</p>	<p>Croatian Dinner Party 7-10 p.m. Yew Seafood + Bar Winery Dinner \$195 Page 25</p>	<p>From Bubbles to Passito 7-10:30 p.m. Vij's Restaurant Winery Dinner \$200 Page 25</p>	<p>Dining with Tuscan Royalty 6-10 p.m. La Terrazza Winery Dinner \$175 Page 26</p>	<p>Festa Italiana at IL Centro 6:30-10 p.m. Italian Cultural Centre: Trattoria Hall Winery Dinner \$140 Page 26</p>	<p>Trade Tasting 2:30-5 p.m. VCC West Wine Tasting (Trade) \$49 Trade Buyer Entry 1:30 p.m.</p>	<p>Celebrating Excellence: 13th Annual Awards Lunch Featuring Italian D.O.C.G. Wines Spirited Industry Professional Award, Sommelier of the Year, Wine Program Excellence Awards 11:30 a.m.-1:15 p.m. VCC East Lunch (Trade) \$90</p>	<p>International Festival Tasting 2:30-5 p.m. VCC West Wine Tasting \$75 Page 10</p>	<p>50 Years of Campofiorin 6:30-10 p.m. Glowbal Winery Dinner \$149 Page 27</p>	
<p>Expressions of Cabernet 6:30-10 p.m. Lift Bar Grill View Winery Dinner \$175 Page 24</p>	<p>Heart of Tuscany 6:30-10 p.m. Mangia E Bevi Ristorante Winery Dinner \$195 Page 25</p>	<p>Shades of Italy 6:30-10 p.m. Federico's Supper Club Winery Dinner \$150 Page 25</p>	<p>Get Wilde! 6:30-9:30 p.m. Wildebeest Winery Dinner \$175 Page 26</p>	<p>Italy and Beyond 6:30-10 p.m. Cioppino's Mediterranean Grill Winery Dinner \$225 Page 26</p>	<p>1,000 Years in Tuscany 5:15-6:45 p.m. VCC West Wine Seminar \$75 Page 15</p>	<p>Trade Tasting 2:30-5 p.m. VCC West Wine Tasting (Trade) \$49 Trade Buyer Entry 1:30 p.m.</p>	<p>25 Under \$25 5:15-6:45 p.m. VCC West Wine Mingler \$55 Page 19</p>		
<p>La Vita Ruffino 6-10 p.m. CinCin Ristorante + Bar Winery Dinner \$195 Page 24</p>	<p>Sustainable & Sensational 7-10 p.m. The Boathouse at Kits Beach Winery Dinner \$120 Page 25</p>	<p>Under the Tuscan Moon 6:30-10 p.m. Siena Winery Dinner \$145 Page 25</p>	<p>Storia di una Passione 6:30-10 p.m. Italian Kitchen Winery Dinner \$175 Page 27</p>	<p>Tedeschi's Valpolicella 7-10:30 p.m. Blue Water Cafe: Oceans Room Winery Dinner \$230 Page 27</p>	<p>Amaronely: Only Amarone 5:15-6:45 p.m. VCC West Wine Seminar \$85 Page 15</p>	<p>Chianti Classico Close-up 5:15-6:45 p.m. VCC West Wine Seminar \$65 Page 16</p>	<p>Iconic Grapes Around the Globe 5:15-6:45 p.m. VCC West Wine Seminar \$75 Page 16</p>	<p>Legends of Italy 5:15-6:45 pm VCC West Wine Seminar \$100 Page 17</p>	
<p>MARKET Dine, Washington Wine 6:30-10 p.m. MARKET by Jean-Georges Winery Dinner \$149 Page 24</p>	<p>Wines of Veneto & Sicily 6:30-10 p.m. Fairmont Pacific Rim: giovane café + eatery Winery Dinner \$175 Page 25</p>	<p>Veneto Meets Piedmont 6:30-10 p.m. Lupo Restaurant + Vinoteca Winery Dinner \$185 Page 27</p>	<p>Festival Toast 5:45-7 p.m. VCC West Wine Mingler Invitation & Gold Pass only</p>	<p>Delta Air Lines Tasting Lounge 5:45-9 p.m. VCC West Wine & Food Grazing \$180 includes Saturday IFT Page 13</p>	<p>Delta Air Lines Tasting Lounge 5:45-9 p.m. VCC West Wine & Food Grazing \$180 includes Saturday IFT Page 13</p>				
<p>Pursuit of Excellence 6-9:30 p.m. Le Crocodile Winery Dinner \$185 Page 24</p>	<p>Spumante & Co. 8-10 p.m. Inform Interiors Wine Mingler \$69 Page 19</p>	<p>California Cruisin' 8:30-11 p.m. Waterview Wine Mingler \$69 Page 19</p>	<p>International Festival Tasting 7-10 p.m. VCC West Wine Tasting \$89 Page 10</p>	<p>International Festival Tasting 7-10 p.m. VCC West Wine Tasting \$95 Page 10</p>	<p>International Festival Tasting 7-10 p.m. VCC West Wine Tasting \$95 Page 10</p>				

A sumptuous and informative exploration of food and wine, where the vision of the chef is shaped and influenced by a selection of premium and exclusive wines from a specific winery or region. Top winery representatives will be on hand to introduce their wines to you. Winery dinner menus are created specifically to pair with the wines. Substitutions are not possible.

Monday, February 22

Ancora Waterfront Dining and Patio
2-1600 Howe Street
6-9:30 p.m.
\$175

Ethical Winemaking in Chile

Discover innovative and iconic wines from Santa Rita, ten times selected Winery of the Year by *Wine & Spirits Magazine*. This ethical winery has some of the most prestigious and legendary wines in South America, a perfect pairing with Chef Ricardo Valverde's cuisine, hinged on sustainable seafood and inspired by the Pacific Northwest.

Lift Bar Grill View
333 Menchions Mews
6:30-10 p.m.
\$175

Expressions of Cabernet

Napa Valley's oldest continually operating vineyard joins forces with the culinary mastery of Lift Bar Grill View. Explore exciting and unique regional expressions of Cabernet from historic Beringer Vineyards, presented by Beringer's Education Manager and Master Sommelier, Gillian Ballance. An evening to learn, taste, and savour.

CinCin Ristorante + Bar
1154 Robson Street
6-10 p.m.
\$195

La Vita Ruffino

Join us at CinCin for a memorable evening in one of Vancouver's most beautiful dining rooms. Immerse yourself in La Vita Ruffino, a uniquely Italian spirit embodying the art of good living through spontaneity and shared enjoyment. Acclaimed chef Andrew Richardson and Ruffino Brand Ambassador Beppe D'Andrea present authentic and abundant Italian flavours carefully paired with exceptional Ruffino wines.

MARKET by Jean-Georges
Level 3, 1115 Alberni Street
6:30-10 p.m.
\$149

MARKET Dine, Washington Wine

Chateau Ste. Michelle's award-winning wines interweave with the winery's rich heritage. MARKET by Jean-Georges is the chef's eponymous restaurant in downtown Vancouver. Together, they will create an unforgettable Pacific Coast wining and dining experience.

Le Crocodile
Suite 100 – 909 Burrard Street
6-9:30 p.m.
\$185

Pursuit of Excellence:

An appreciation for craft and an immense love of art, beauty, and design underscores every detail at Culmina Family Estate Winery, which is why the culinary talents of Chef Michel Jacob at Le Crocodile will provide the perfect complement to this evening of extraordinary food and wine.

Tuesday, February 23

Boulevard Kitchen & Oyster Bar
845 Burrard Street
6:30-10:30 p.m.
\$200

Carpineto: Vintage Tuscany

Join Antonio Zaccheo of Carpineto Winery in Tuscany as he presents his award-winning wines, paired with the celebrated culinary vision of Boulevard Executive Chef Alex Chen. Nine spectacular wines, including four from the fabulous 2010 vintage, will be complemented by Boulevard's seafood-focused menu that blends a respect for the past with a celebration of the present.

Croatian Dinner Party

A take on a true Croatian dinner party – Fešta! Enjoy a communal and festive dining atmosphere, while honoring the bounty of the Pacific Northwest on land and sea. Executive Chef Ned Bell's menu will be paired with the incredible wines and company from the people of Stina in Dalmatia and Coronica in Istria.

From Bubbles to Passito

Giusti Wine celebrates Veneto's iconic grapes, regions and styles in this one-of-a-kind dinner that takes you from sparkling to still to sweet, matched with an outstanding multi-course, multi-dish menu from the incomparable Vikram Vij. While firmly rooted in Indian spices and cooking techniques, Vij's cuisine breaks through traditional boundaries, making Giusti wines and Vij's cuisine an outstanding pairing.

Heart of Tuscany

The Marchesi Antinori Family has been making, unparalleled Italian wines for over 600 years. Every vintage, every terroir, speaks to their tradition and innovation. Pair West Vancouver's highly acclaimed Mangia E Bevi with the centuries old winemaking pedigree of the Antinori Family and prepare to embark on a food and wine adventure of brilliant proportions!

Shades of Italy

A tour de force at Federico's Supper Club! Marchesi de' Frescobaldi, Seghesio Family Vineyards and Sandhill Winery celebrate exquisite expressions of Italian varietals from Italy, Sonoma and the Okanagan Valley. Renowned chef Romy Prasad will create delicious cuisine reflecting old world Italy with a contemporary twist. A lively, culinary adventure!

Sustainable & Sensational

Join Dave Kopal, Vineyard Director at Bonterra Winery, and Executive Chef Vincent Wong of The Boathouse Kits Beach for a delicious evening of organic wines and culinary food pairings. This six-course wine and food pairing event features six spectacular organic wines, including Bonterra's 2006 Biodynamic red blend "The McNab."

Under the Tuscan Moon

Take an evening to explore the synergy of traditional and modern winemaking and fine Tuscan cuisine. Join Gabbiano's esteemed winemaker, Federico Cerelli, on a viticultural and gastro journey, exploring expressions of Tuscan Sangiovese perfectly paired by Chef Jessica Howery.

Wines of Veneto & Sicily

Enjoy a unique opportunity to celebrate the richness of Italian wine culture, hosted by two eloquent, engaging, and entertaining young Italians: friendly rivals Eduardo Montresor of Montresor and Stefano Maggini of Feudo Maccari. Join us for an unforgettable evening of great wine, great stories, great company and great food from Fairmont Pacific Rim Executive Chef Nathan Brown.

Yew Seafood + Bar
791 West Georgia Street
7-10 p.m.
\$195

Vij's Restaurant
1480 West 11th Avenue
7-10:30 p.m.
\$200

Mangia E Bevi Ristorante
2222 Marine Drive,
West Vancouver
6:30-10 p.m.
\$195

Federico's Supper Club
1728 Commercial Drive
6:30-10 p.m.
\$150

The Boathouse at Kits Beach
1305 Arbutus Street
7-10 p.m.
\$120

Siena
1485 West 12th Avenue
6:30-10 p.m.
\$145

**Fairmont Pacific Rim:
giovane café + eatery**
1038 Canada Place
6:30-10 p.m.
\$175

Wednesday, February 24

La Terrazza
1088 Cambie Street
6-10 p.m.
\$175

Dining with Tuscan Royalty
Join Barone Francesco Ricassoli for an extraordinary evening of wine and food expertly paired with the inimitable, award-winning cuisine of La Terrazza's Chef Gennaro Iorio.

Italian Cultural Centre: Trattoria Hall
3075 Slocan Street
6:30-10 p.m.
\$140

Festa Italiana at IL Centro
Enjoy delicious Italian food particularly prepared for this event by Chef Jackson Noah of IL Centro, paired with the wonderful wines of Bottega, Damilano and Luccarelli. This unique dinner will take you right to the heart of Italy through its delectable food and outstanding wines from three of the country's most prestigious wineries.

Wildebeest
120 West Hastings Street
6:30-9:30 p.m.
\$175

Get Wilde!
Red wine and meat are a classic match! This Wilde dinner takes it to the extreme as unique and exciting wines from Washington's Columbia Winery and Napa Valley's William Hill Winery are matched perfectly to the immaculate and thoughtful cuisine of Chef Pekka Tavela at Vancouver's hottest restaurant, Wildebeest.

Cioppino's Mediterranean Grill
1133 Hamilton Street
6:30-10 p.m.
\$225

Italy and Beyond
This stunning affair brings three of Italy's most iconic and historic producers together with California's renowned Grgich Hills. A dinner brilliantly paired by culinary genius Pino Posteraro, Cioppino's chef/owner, with Biondi Santi, Pio Cesare, Tenuta Olim Bauda and Grgich Hills Estate. The best of Italy and California in one spectacular room for one very special night.

Storia di una Passione

Join Corporate Chef Ryan Gauthier of Glowbal Group alongside Sergio Zingarelli of Rocca delle Macie for a remarkable evening of award-winning Italian wines and cuisine.

Italian Kitchen
1037 Alberni Street
6:30-10 p.m.
\$175

Tedeschi's Valpolicella

Experience Valpolicella in Vancouver with the wonderful array of Tedeschi wines beautifully paired with outstanding dishes from Blue Water Cafe + Raw Bar. This magnificent dinner promises to take you on a journey through the best of Valpolicella wines, complemented by the culinary creations of Executive Chef Frank Pabst of Blue Water.

Blue Water Cafe: Oceans Room
1095 Hamilton Street
7-10:30 p.m.
\$230

Veneto Meets Piedmont

This fabulous evening brings together the owners/winemakers from two family wineries: Alberto Zenato from Zenato in the Veneto and Giorgio Conterno from Paolo Conterno – Barolo, Piedmont. They will share their ideas, history and their wines from two famous wine regions in Italy, paired with exceptional cuisine from chef Julio Gonzalez Perini.

Lupo Restaurant + Vinoteca
869 Hamilton Street
6:30-10 p.m.
\$185

Sunday, February 28

50 Years of Campofiorin

Enjoy a decadent evening celebrating 50 years of MASI Campofiorin with the Glowbal Group Empire. Launched in 1964, Campofiorin made its mark by creating a whole new category of Veneto wines inspired by Amarone production techniques. Executive Chef Pedro Gonzalez matches his cuisine with three five-star vintages of MASI's two signature wines, Campofiorin and Costasera Amarone.

Glowbal
590 West Georgia Street
6:30-10 p.m.
\$149



Sunday, February 28

VCC West, Ballroom D
1055 Canada Place
11:30 a.m.-2 p.m.
\$155/\$1500 table of 10

Vintners Brunch

Vintners Brunch takes you on a tour of 15 top restaurants and caterers, each one pairing a dish to a specific wine from around the world. The celebrated chefs and wine personalities will share the secrets of their wine and food pairing. Once your appetite is sated, hit the dance floor to burn off some calories. Professionals from the food and wine industry will be on hand to choose the winner of the annual Judges' Choice Award. This perennial wine and food pairing experience is not to be missed.

Participating Restaurants include:

ARC at Fairmont Waterfront
Bella Gelateria
The Blackbird Public House
Chica
Forage
Joe Fortes Seafood & Chop House
Latab Wine Bar
Lift Bar Grill View
Miradoro Restaurant at Tinhorn Creek
Railtown Catering
Savoury Chef
Showcase Restaurant and Bar
ShuRaku
The Sonora Room at Burrowing Owl Estate Winery
Vancouver Convention Centre

Also featuring Arla Foods and Caffè Umbria

Featured Wines:

See Ya Later Ranch Brut NV (BC)
Valdo Spumanti Marca Oro Prosecco di Valdobbiadene D.O.C.G. NV (Italy)
Geyser Peak Winery Sauvignon Blanc 2014 (California)
Viña Leyda Garuma Single Vineyard Sauvignon Blanc 2014 (Chile)
Columbia Winery Chardonnay 2014 (Washington)
Babich Wines Marlborough Pinot Gris 2015 (New Zealand)
Thornhaven Estates Winery Gewürztraminer VQA 2014 (BC)
Sandhill Rosé 2014 (BC)
Delicato Family Vineyards Black Stallion Los Carneros Pinot Noir 2013 (California)
Hahn Family Wines SLH Pinot Noir 2013 (California)
Tinhorn Creek Vineyards Oldfield Series Cabernet Franc 2012 (BC)
Burrowing Owl Estate Winery Merlot 2012 (BC)
Gil Family Estates Trident Tempranillo - Castilla y Leon 2013 (Spain)
Allegrini Palazzo della Torre Veronese IGT 2012 (Italy)
Stoneboat Vineyards Pinotage Icewine 2013 (BC)
Fonseca Guimaraens 10 Year Old Tawny Port (Portugal)

Sponsored by



**SPIRITED INDIVIDUAL
PROFESSIONAL AWARD**
Howard Soon

SOMMELIER OF THE YEAR
Jason Yamasaki

**VINTNERS BRUNCH JUDGES'
CHOICE AWARD**
Nicholas Hipperson, Farm 2 Fork

2015 WINE PROGRAM EXCELLENCE AWARDS

Sponsored by 

Looking for the perfect pairing of restaurant and wine?
We've done the research for you!

These awards pay tribute to restaurateurs who have committed to producing an original and creative wine program. Participating restaurants received careful consideration of their wine program by some of the finest, most professional judges in Western Canada. The 2015 judges were Tom Doughty, DJ Kearney, Iain Philip, Treve Ring, and Terry Threlfall.

METRO VANCOUVER

Platinum
Blue Water Cafe + Raw Bar
– Consistent Excellence
Chambar
Hawthorn Restaurant
Gold
Boulevard Kitchen & Oyster Bar
– Best New Entry, Vancouver
Burdock & Co
CinCin – Greatest Gains
Cioppino's Mediterranean
Grill & Enoteca
Gotham Steakhouse & Cocktail Bar
Provence Marinaside/The Wine Bar
Zest Japanese Cuisine

Silver
Brix Restaurant & Wine Bar
Edible Canada at the Market
Homer St. Café & Bar
Joe Fortes Seafood & Chop House
My Shanti
Nici Antica Pizzeria
PiDiGiN
Tableau Bar Bistro
West Restaurant

Bronze
Fable Kitchen
Farmer's Apprentice Restaurant
Forage
LIFT Bar Grill View
Salt Tasting Room
YEW seafood + bar
Honourable Mention
The Fish House in Stanley Park
Tap Restaurant
Tramonto at River Rock Casino Resort
Via Tevere

WHISTLER

Gold
Alta Bistro
Silver
Araxi Restaurant + Bar
Rimrock Cafe

VANCOUVER ISLAND

Silver
Little Jumbo Restaurant & Bar
(Victoria)
Wolf in the Fog (Tofino)
– Best New Entry, Vancouver Island

Honourable Mention
AURA Waterfront Restaurant +
Patio, Inn at Laurel Point (Victoria)
Grand Cru Restaurant and Lounge,
Grand Hotel (Nanaimo)
The Pacific Restaurant & Terrace,
Hotel Grand Pacific (Victoria)

BC INTERIOR

Gold
Emerald Lake Lodge (Field)
Honourable Mention
Watermark Wine & Tapas Bar,
Watermark Beach Resort
(Osoyoos)

ALBERTA

Platinum
Cilantro (Calgary)
Divino Wine & Cheese Bistro
(Calgary)
Vin Room Mission (Calgary)
Vin Room West (Calgary)

Gold
Buffalo Mountain Lodge (Banff)
Deer Lodge (Lake Louise)
The Lake House (Calgary)

Honourable Mention
Pampa Brazilian Steakhouse
(Edmonton)

CELEBRATING EXCELLENCE

Visit VanWineFest.ca to see all our Trade Competition Winners and bookmark your guide to great wining & dining.

 ITALY

Italy is the largest producer of wine in the world and has more varieties planted than any other country. Though Italy is most noted for its noble reds, like Chianti, Barolo and Brunello, it is also a major producer of white wines, ranging in style from light and fruity to oak-aged versions of impressive substance and depth. *Find out about Italian wine at ItalTrade.com.*

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| <p>Abruzzo
Farnese
Cantina Zaccagnini</p> <p>Emilia-Romagna
Cleto Chiarli
Medici Ermete
Poderi dal Nespoli
Umberto Cesari</p> <p>Marche
Umani Ronchi</p> <p>Piedmont
Batasio
Braida di Bologna Giacomo
Casetta
Damilano
Fontanafredda
MGM Mondo del Vino
Tenuta Olim Bauda
Paolo Conterno
Pio Cesare
Vietti</p> <p>Puglia
Luccarelli
Tormaresca</p> | <p>Sardinia
Argiolas</p> <p>Trentino
CAVIT
Ferrari
Mezzacorona / Rotari</p> <p>Tuscany
Marchesi Antinori
Tenuta di Arceno
Tenuta Argenteria
Argiano
Bibi Graetz
Biondi Santi Jacopo
Carpineto
Marchesi de' Frescobaldi
Castello di Gabbiano
Lionello Marchesi
Tenute Piccini
Barone Ricasoli
Rocca delle Macie
Ruffino
San Felice
San Polino
Tenuta Sette Ponti / Feudo Maccari</p> | <p>Veneto
Allegrini
Beato Bartolomeo Breganze
Bolla
Bottega
Cesari
Giusti Wine
MASI Agricola
Mionetto
Monte del Frà
Cantine Giacomo Montresor
Cantina Valpolicella Negrar
Pasqua
Tenuta Sant'Antonio
Tedeschi
Tommasi Viticoltori
Valdo Spumanti
Villa Sandi
Villa Teresa
Zenato Azienda Vitivinicola
Zonin 1821</p> |
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 ARGENTINA

Argentina's vast winemaking region is a strip of land located in the west of the country, at the foot of the Andes range, where the cultivated area covers more than 225,846 hectares. The altitude, the wide range of temperatures, the local know-how, the new technologies and a deeply-rooted popular wine culture lend Argentine wines unique identity and quality. *Learn more at WinesofArgentina.org*

- | | | |
|--------------------------------|--------------|------------------|
| Domaine Bousquet | Finca Decero | Bodegas Salentin |
| Bodega Colomé / Bodega Amalaya | | |

 AUSTRALIA

Australia has become a recognized leader in the wine world by deftly combining tradition with new ideas and technical innovation, with an increasing focus on the distinct regional excellence of Australian wines. More and more consumers are coming to realise that Oz's premium wines offer outstanding character and sense of place as well as value. *For more information about Australian wine regions, explore WineAustralia.net.au.*

- | | | |
|-------------|--------------------|---------------|
| Chapel Hill | Inland Trading Co. | Majella Wines |
|-------------|--------------------|---------------|

 CANADA

BRITISH COLUMBIA

It's easy to find wine regions that are bigger, older, or more famous. However, it is not easy to find a region that is newer, more diverse or more exciting than British Columbia. From Vancouver Island to the Okanagan Valley, take a wine tour of our province in the Acura Tasting Room. *Find out more about BC wineries at WineBC.org.*

- | | | |
|--|--|---|
| <p>Averill Creek Vineyard
Bartier Bros.
Black Sage Vineyard
Burrowing Owl Estate Winery
Culmina Family Estate Winery
Gold Hill Winery
Harper's Trail Estate Winery
Haywire
Hester Creek
Meyer Family Vineyards</p> | <p>Mission Hill Family Estate
Osoyoos Larose
Painted Rock Estate Winery
Poplar Grove Winery
Quails' Gate Winery
Sandhill
See Ya Later Ranch
Stoneboat Vineyards
Summerhill Pyramid Winery
SunRock Vineyard</p> | <p>Thornhaven Estates Winery
Tightrope Winery
TIME Estate Winery
Tinhorn Creek Vineyards
Unsworth Vineyards
Wayne Gretzky Okanagan</p> <p>SAKE
Artisan SakeMaker
at Granville Island</p> |
|--|--|---|

 CHILE

Wine lovers already know that Chile offers reliably excellent Cabernet Sauvignon, unique and superb Carmenere, and outstanding examples of exceptional Syrah and Pinot Noir. But cooler coastal areas have been developed to produce clean, fresh whites of matching quality to the already renowned reds. Chile continues to produce wines of great purity, complexity and balance. *Visit WinesofChile.org for more information.*

- | | | |
|------------------------------|----------------|------------------|
| Baron Philippe de Rothschild | Viña Leyda | Viña Santa Rita |
| Carmen | Viña Montes | Viña Ventisquero |
| Viña Errázuriz | Viña Santa Ema | |

 CROATIA

Although Croatian wines are relatively new to VanWineFest, grapevines have been grown in Croatia since the Bronze Age. On the north coast, wines from Istria are similar to those produced in neighbouring Italy, while on the islands and the Dalmatian coast, local grape varieties, microclimates and the rather harsh nature of the vineyards leads to some highly individual wines.

- | | |
|----------|-------|
| Coronica | Stina |
|----------|-------|





FRANCE

French grapes, techniques and styles have profoundly influenced winegrowing around the world, though in the past generation, New World ideas and influences have created a new wave of fruitier, fun-to-drink wines, especially from the South. Nevertheless, traditions live on, and wines from Bordeaux, Burgundy, Champagne, Alsace, the Loire, and the Rhône continue to provide benchmarks for winemakers everywhere. *Indulge yourself at FrenchFoodandBeverages.com.*

Antoine Moueix
Vins et Vignobles Dourthe

Gérard Bertrand
Les Grands Chais de France

Laurent-Perrier
Famille Perrin



GERMANY

In the cool weather of northern Europe, the production of fine wine requires not only quality vines and technical skill, but also imagination and a dedication to excellence. The resulting wines maintain a cult following among wine lovers. Riesling is the noble variety of Germany, producing some of the finest white wines in the world. *Discover more at Germanwineusa.com.*

Deinhard / Schloss Johannisberg

Henkell & Co.



GREECE

The earliest evidence of Greek winemaking dates back more than 6,500 years ago. The extensive diversity of grapes – with more than 300 indigenous varieties identified – together with the moderate Greek climate, plentiful sunshine, low average rainfall and soils of moderate fertility, combine to provide an excellent environment for the production of high-quality wines.

Tsantali



JAPAN

SAKE

Sake, which is brewed from rice and is technically beer, has its own rich tradition, dating back to the 12th century. Premium sake is as complex in every way as fine wine, with differences between sakes as significant as the differences between Corton Charlemagne and Puligny-Montrachet or Pauillac and Pomerol. High-quality sake is always consumed cool.

Yoshi No Gawa Saké Co.



NEW ZEALAND

Mild, sunny summers and marked differences between day and night-time temperatures slow the ripening of grapes and allow them to develop pure, intense varietal flavours. This is the foundation of New Zealand wines' elegance and power, and helps explain their famed balance, structure and food friendliness. Regional diversity is dramatic, enabling a striking array of wine varieties and styles to flourish. *Visit NZWine.com for more information.*

Babich Wines

Oyster Bay Wines

Stoneleigh



PORTUGAL

The image of Portuguese wine is dominated by the centuries-old tradition of Port and Madeira, but the country is full of dynamic young winemakers who are using new technology to enhance and amplify tradition. The traditional wines are better than ever, but the new innovations – such as the dry reds of the Douro, offer outstanding quality. *Learn more at ViniPortugal.pt.*

Fonseca Guimaraens

Symington: Dow's / Warre's

Taylor Fladgate



SPAIN

Spain's wine regions encompass a wide range of climates and soil types. Its bodegas make bold, cellar-worthy reds, fresh and fruity whites, and distinct sparkling wines. While Spain produces some of the most sought-after cult wines on the planet, it also continues to offer some of the world's best wine values. *Learn more at FoodsWinesfromSpain.com.*

Araex
Campo Viejo
Gil Family Estates

Marqués de Riscal
Miguel Torres
Bodegas Piqueras

Vivanco



USA

CALIFORNIA

California is established as one of the great wine regions of the world. California vintners are full of energy, passion and vision, and are committed to sustainable agriculture, taking steps to ensure that Golden State winegrowers will have viable and outstanding land for growing wine grapes and producing world-class wines long into the future. *DiscoverCaliforniaWines.com is your portal to California wines.*

Beringer
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Cannonball Wine Company
Clos Pegase
Concannon Vineyard
Delicato Family Vineyards
Geyser Peak Winery
Grgich Hills Estate

Hahn Family Wines
J. Lohr Vineyards & Wines
Kenwood Vineyards
La Crema
Madrone Vineyards Estate
Michael David Winery
Robert Mondavi Winery
Rodney Strong Vineyards

Seghesio Family Vineyards
Signorello Estate Winery
Sterling Vineyards
Trim / Edge / Fuse Wines
Wagner Family of Wine
William Hill Estate Winery

NEW MEXICO

While wine production in New Mexico dates back to the 17th century, this marks the first year that a New Mexico winery has participated in the festival!

Gruet Winery

WASHINGTON

Washington State has a recognized reputation for consistency, quality and value. The growing conditions are superb: aridity, well-drained soils, and long hours of sunlight. Cabernet Sauvignon and Merlot are often spectacular, while Syrah can be rich, complex and world class. Washington Chardonnay and Riesling invariably present textbook varietal character, and are consistently great value for money. *Learn more at WashingtonWine.org.*

Chateau Ste. Michelle

Columbia Winery

Waterbrook Winery

MULTI-NATIONAL

Hundred Acre Wine Group

Locations Wine

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Full details, including wines, found at VanWineFest.ca

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The Boathouse at Kits Beach
Bon Vivant Catering
Boulevard Kitchen & Oyster Bar
Chicha
CinCin Ristorante + Bar
Cioppino's Mediterranean Grill
Dirty Apron Catering
Fairmont Hotel Vancouver
Fairmont Pacific Rim:
giovane café + eatery

Federico's Supper Club
Forage
Glowbal
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Italian Kitchen
Joe Fortes Seafood & Chop House
La Terrazza
Latab Wine Bar
Le Crocodile
Lift Bar Grill View
Lupo Restaurant + Vinoteca
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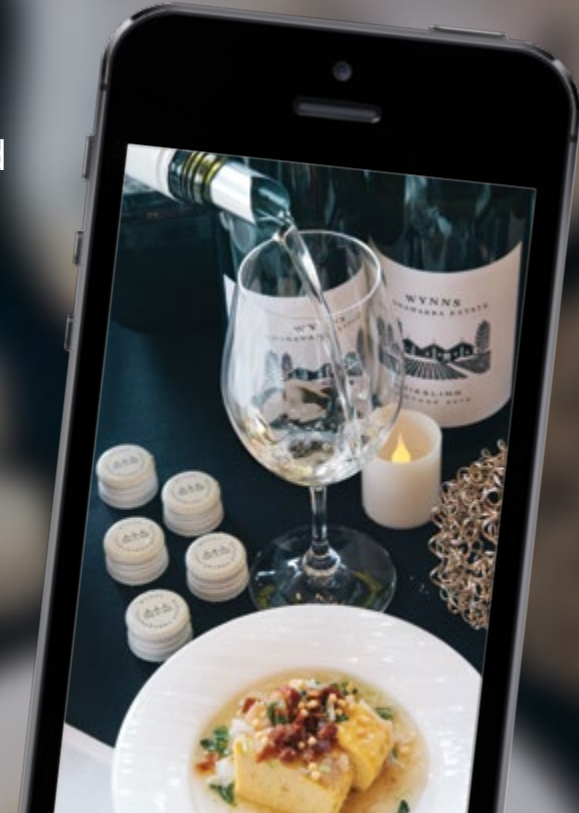
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event info at
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The Import Vintners & Spirits Association is the trade association representing the interests of agents and importers of imported beverage alcohol products in BC and Alberta. Over 80% of the wineries attending this year's Festival are represented by Agent members. www.ivsa.ca

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13th Annual Awards Lunch: Michaela Morris
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50 Years of Campofiorin: Natalie Wnuk
A Roccato Retrospective: Melanie Ritchie
Amaronely: Only Amarone: Michaela Morris
Bacchanalia Gala Dinner: Jana Maclagan
Barbera Variations: Amy Lynch
California Cruisin': Rick Slomka
Carpineto: Vintage Tuscany: Susan Arkwright
Chianti Classico Close-up: Michaela Morris
Cool Climate, Cool View: Dana Reinhardt and Tim Pawsey
Croatian Dinner Party: David Smyth
Delta Air Lines Tasting Lounge: Trish Metcalfe
Dine Italia: Carmen D'Onofrio
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Ethical Winemaking in Chile: Andrea Jillings
Excitement in a Glass: Visnja Vukelich
Expressions of Cabernet: Dean Harrison
Festa Italiana at IL Centro: Carmen D'Onofrio
Festival Toast: Michaela Morris
From Bubbles to Passito: Michelle Marsden
Get Wilde!: Rebecca Yates-Campbell
Heart of Tuscany: Andrea Jillings

Iconic Grapes Around the Globe: Michaela Morris
Italy and Beyond: Nicholas Sabanis
Italy's Indigenous Whites: Michaela Morris
Italy's Autochthonous Reds: Michaela Morris
Italy's Great Wines: Michaela Morris
La Vita Ruffino: Jayme Donohue
Legends of Italy: Michaela Morris
Made in Italy: Michaela Morris
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Spumante & Co.: Michaela Morris
Storia di una Passione: Melanie Ritchie
Sustainable & Sensational: Dave Downey
Taste ITALIA! Michaela Morris
Tedeschi's Valpolicella: Carmen D'Onofrio
Tuscan Trailblazers: Andrea Jillings
Under the Tuscan Moon: Dean Harrison
Veneto Meets Piedmont: Louise Trevor
Vintners Brunch: Trish Metcalfe
Wines of Veneto & Sicily: Lesia Knowlton

Volunteers

Thank you to the hundreds of volunteers who help make this festival a great success!

Event Hosts

Jennifer Coté, Neely Dhanoa, Trish Jolay, Maegan Kenney, Ashli Komaryk, Jonathan Lai, Anita Livingstone, Raymond Milne, Sabine Schreiber, Raja Sabbagha, Samantha Servis, Gillian Wilson-Haffenden



Speakers

Ian D'Agata: *Italy's Great Wines; Italy's Indigenous Whites; Italy's Autochthonous Reds*
 Marilisa Allegrini: *Legends of Italy*
 Tony Aspler: *Iconic Grapes Around the Globe*
 Stefano Benini: *Legends of Italy; Made in Italy*
 Michele Bernetti: *Made in Italy*
 Gurvinder Bhatia: *Excitement in a Glass; Italy's Indigenous Whites; Italy's Autochthonous Reds*
 Pio Boffa: *Made in Italy*
 Marica Bonomo: *Legends of Italy*
 Raffaele Boscaini: *Legends of Italy; Made in Italy*
 Giorgio Conterno: *Legends of Italy*
 Luca Currado: *Legends of Italy; Made in Italy*
 Chris Gailus: *Bacchanalia Gala Dinner + Auction*
 Tina Gellie: *Excitement in a Glass*
 Anthony Gismondi: *1,000 Years in Tuscany; Tuscan Trailblazers; Legends of Italy*
 Harry Hertscheg: *Principals Welcome Lunch*
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 Riccardo Tedeschi: *Legends of Italy*
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 Jason Yamasaki: *Excitement in a Glass*
 Sergio Zingarelli: *Chianti Classico Close-up; Legends of Italy; Made in Italy; A Roccato Restrospective*
 Francesco Zonin: *Made in Italy*

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 Dave Beaudoin, Dairy Farmers of Canada
 Ned Bell, Yew Seafood + Bar
 Julian Bond, Pacific Institute of Culinary Arts
 Darren Brown, Chefdbrown Consulting Ltd.
 Nathan Brown, Fairmont Pacific Rim
 Alex Chen, Boulevard Kitchen + Oyster Bar
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 David Robertson, Dirty Apron Catering
 Wayne Sych, Joe Fortes Seafood + Chop House
 Pekka Tavela, Wildebeest
 Ricardo Valverde, Ancora Waterfront Dining and Patio
 Jeff van Geest, Miradoro Restaurant at Tinhorn Creek
 Vikram Vij, Vij's
 Alessandro Vianello, ARC at Fairmont Waterfront
 Taryn Wa, Savoury Chef
 Chris Whittaker, Forage
 Vincent Wong, The Boathouse in Kits Beach

Wine List Award Judges

Key Judges:

Tom Doughty, Jay Jones, DJ Kearney, Iain Philip, Treve Ring

Out of Town Judges:

Judy Bishop (Okanagan), Shelley Boettcher (Calgary), Sharon McLean (Victoria)

Ghost Judges:

Tyler Dawson, Karen Madsen, Mireille Sauv , Allison Spurrell

The Vancouver International Wine Festival, Canada's premier food & wine event, has three mandates: to provide an informative, educational and entertaining wine experience for public and trade; to be a premier marketing opportunity for the wine industry and festival partners; and to raise funds for the Bard on the Beach Theatre Society.

VanWineFest grew from humble roots as a fundraising initiative for the former Vancouver Playhouse Theatre Company, dreamed up by the late **John E. Levine**. The inaugural festival in 1979 featured one vintner – Robert Mondavi – and saw approximately 1,000 people attend the two-day event at Hycroft, the Shaughnessy mansion owned by Vancouver's University Women's Club.

By its fourth year, the festival had grown to attract 45 California wineries, becoming known as the California Wine Festival. The ninth festival in 1987 was the first multi-national event, with wineries from seven countries showcasing their wines. In 1988, VanWineFest moved to the Vancouver Convention Centre, where the main International Festival Tastings have been held ever since.

In 1996, VanWineFest began shining the spotlight on specific wine regions or countries by featuring a new area each year, with the French wine region Bordeaux as the inaugural theme. This year, the theme country is **Italy**, with 60 Italian wineries participating.

Today VanWineFest attracts some of the biggest industry names from around the world and is firmly established as the continent's premier wine event and among the biggest, best and oldest wine events in the world. It features wine tastings and pairings, gourmet dinners and luncheons, educational seminars and culinary competitions.

This is a rare opportunity to meet owners, winemakers and senior representatives from wineries around the globe. For either the experienced wine lover or the novice, the festival has something to please every palate and pocketbook.



Bard on the Beach Shakespeare Festival

BardontheBeach.org

Mission:

To perform, explore and celebrate the genius of William Shakespeare.

Vision:

To create an enduring contribution to the cultural fabric of the community as an inspiring centre of Shakespeare performance, education and understanding.

Celebrating its 27th season in 2016, **Bard on the Beach** is the Vancouver International Wine Festival's charitable beneficiary. One of Canada's largest not-for-profit, professional Shakespeare festivals, Bard's home is a magnificent waterfront setting in Vancouver's Vanier Park where it offers Shakespeare plays, related dramas and special events in two modern performance tents every summer. The 2016 season, running from **June 3 to September 24**, opens with **Romeo and Juliet** on the BMO Mainstage, directed by Siminovitch Prize winner and past Bard director Kim Collier. Playing in repertory with *Romeo and Juliet* will be **The Merry Wives of Windsor**, directed by Johnna Wright. The production is back by popular demand after a sold-out 2012 Bard run and re-imagined this season for the larger BMO Mainstage. On the Howard Family Stage, veteran Bard actor Bob Frazer (*Macbeth*, 2012) will direct a provocative new staging of **Othello**, alternating with **Pericles** directed by Lois Anderson, another award-winning veteran of Bard's acting companies (Kate, *The Taming of the Shrew*, 2012).

In addition to its plays, the Festival offers opera, choral and orchestral concerts, wine tastings and educational events. The tented Bard Village is home to many activities and amenities including informal pre-show *In A Nutshell* talks, concession and bar services, and the Bard Boutique.

Bard engages a team of exceptional actors, directors, designers and technicians each season, along with year-round administrative staff and teaching artists; it is also supported by more than 250 volunteers each year. Bard's critically-acclaimed plays repeatedly draw full houses; season attendance reached a record 100,000 in 2014 and more than 1.4 million patrons have enjoyed the Bard experience since 1990.

Through its constantly expanding community outreach, Bard hosts the popular *Young Shakespeareans Workshops* for youth and teens at the site during the summer and Bard in the Classroom workshops for students and teachers during the school term. In 2014, it launched the *Riotous Youth* program to provide further Shakespearean theatre education to some of its summer workshop graduates.

Bard on the Beach is extremely proud and honoured to be the Wine Festival's charitable recipient. The partnership is invaluable, helping Bard maintain its signature high artistic standards and educational programs while at the same time keeping its programming affordable for hundreds of thousands of local residents and city visitors.

Lindsey Angell (Luciana), Dawn Petten (Dromio of Ephesus), Daniel Doheny (Maud) & Sereana Malani (Adriana)
The Comedy of Errors (2015) Photo: David Blue



JUNE 3 - SEPT 24, 2016

BMO Mainstage

The Merry Wives of Windsor

Romeo and Juliet

Howard Family Stage

Othello

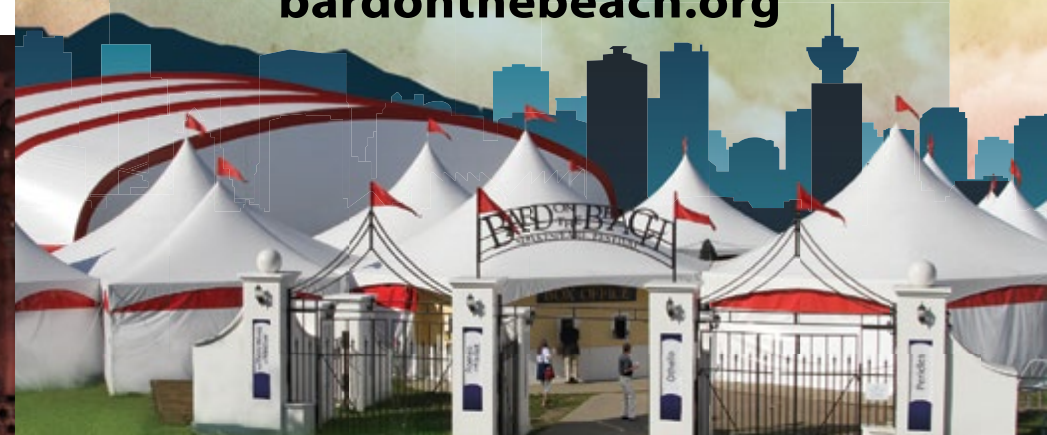
Pericles

Tickets on sale in April • All seats reserved

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
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