

FOOD/DRINK/MORE

# TASTE

BC LIQUORSTORES



**CELEBRATE  
SPRING  
WITH US!**

MARTINIS TO WELCOME  
THE DAFFODILS p10

TOP TABLES FOR SPRING p28

RIESLING REDISCOVERED p36

MAKE THE ULTIMATE  
SPRING FEAST p16

COMPLIMENTARY

# WELCOME TO OUR PLACE.



This unassuming sign can be found in the heart of Australia's famous Barossa Valley. Yes it's true, there is a real creek in South Australia called Jacob's Creek. Coincidentally, there are also vineyards bearing the same name.

It all started back in 1847 when the first vines were planted by the banks of Jacob's Creek. The creek has seen a few changes since then, and we now source our grapes from many of the finest regions within Australia. What hasn't changed is the pride we take in the wines we make.

Red, white or sparkling. Just pour yourself a glass, sit back and imagine you're at our place. You're always welcome.



FOOD/DRINK/MORE

# TASTE

BC LIQUORSTORES



Visit [www.bcliquorstores.com](http://www.bcliquorstores.com) to locate any product sold at BC Liquor Stores.

## OUR SYMBOLS

- Country of Origin Flags
- BC VQA Wines
- Sweetness Code
- Organic

## EDITOR-IN-CHIEF

Jim Fraser

## MANAGING EDITOR

Lavaughn Larson

## EDITORS

Anne Gilmour  
Linda Macintosh

## ADVERTISING CONTACT

Lavaughn Larson  
Phone: 604-252-3095  
Fax: 604-252-3099  
Email: [marketing@bcliquorstores.com](mailto:marketing@bcliquorstores.com)

## DESIGN

CA Design Group Inc.

## PHOTOGRAPHY

Ken Mayer Studios

## STYLIST

Irene McGuinness

## PRINTER

Mitchell Press

Prices are subject to change without notice.  
Prices include 10% Provincial Sales Tax and 6% Federal Goods and Services Tax.

In the event of any error or omission published in this magazine, the product description and display price in the liquor store will prevail.

Products in this publication will be available as of March 2007. Quantities may be limited. Items with very limited quantities are distributed only to Signature Stores.

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



**5** **EXCITINGLY NEW**  
just arrived in our stores

**7** **MOST WANTED**  
flying off our shelves

**9** **FLAVOURS TO SAVOUR**  
taste is everything

**10** **SPRINGTINIS**  
martinis to welcome the daffodils

**12** **AUSTRALIA: GENERATION NEXT**  
Gismondi visits the Wine Festival's theme country

**16** **SPRING MENU**  
from salmon to sundae – an anytime feast

**21** **CONSULTANT'S CHOICE**  
six wines to try

**22** **JACKSON-TRIGGS**  
BC winery feature by Tim Pawsey

**28** **TOP TABLES**  
for formal and casual spring entertaining

**30** **GLASS ACTS**  
how many glasses do you need?

**32** **COCKTAILS FROM THE OCEAN CLUB**

**34** **EVERY SIP COUNTS**  
making the most of a wine festival

**36** **RIESLING RAPTURE**  
hip and apropos

**38** **DINE AT HOME WITH BISHOP'S**  
preview Bishop's latest book

**44** **THE ORGANIC OPTION**  
wine for your conscience

**48** **IT'S ALL IN THE BOTANICALS**  
Gin revisited

**52** **STARTING A WINE CELLAR**  
all you need to know

**56** **ONE-DISH DELICIOUS!**  
try these tasty, nutritious and simple meals

**61** **WINE MEETS TETRA PAK**  
less packaging, more wine

**64** **BEST BUYS**  
great taste, great value

**66** **OUR FEATURED RECIPES**

**74** **NEW STORES AND SPECIAL EVENTS**



## COVER

MISSION HILL FIVE VINEYARDS  
PINOT GRIGIO

BC VQA \$15.99 563981

A bright crisp fruit forward wine with tree fruit aromas of apples and apricots.

*Make a difference...*

*Be a hero...*

*Change a life...*

*...Forever.*

**OBIKWA**



*\$0.50 from every bottle of OBiKWA wine sold in April will go towards the NMCF.*

*(Up to a maximum of \$20,000)*

**Nelson Mandela CHILDREN'S FUND (CANADA)**  
**Le fonds Nelson Mandela pour les enfants (CANADA)**



*Promoting & Realizing Nelson Mandela's Global Vision of Social Justice for children and youth.*

Available at your local liquor store.

[www.mandela-children.ca](http://www.mandela-children.ca)



New

# EXCITINGLY NEW JUST ARRIVED IN OUR STORES



### VOGA PINOT GRIGIO

Italy **\$14.99** 248518

Full and rich, with fresh, ripe apple and pear aromas and delicious, juicy flavours in a unique-style bottle. It's the perfect partner for sushi, fresh, light seafood and Thai or Indian food.



### U'LUVKA VODKA

Poland **\$69.00** 589523

An elegant mouthfeel releases a range of flavours: smooth, nutty rye, creamy aniseed and luscious spice. With its unique bottle design, this award-winning vodka tastes as good as it looks!



### RIGAMAROLE RED

BC VQA **\$15.99** 77156

A full-bodied Okanagan blend of Gamay, Pinot Noir and Merlot. Choose from three different whimsically humorous labels.

# VINTAGE PELLER



B.C. Original since 1960.



Andrew Peller surveys the Similkameen Valley for a potential vineyard site, 1959.



PELLER  ESTATES

HERITAGE SERIES



*Private Reserve*

# MOST WANTED

## FLYING OFF OUR SHELVES



**PIRRAMIMMA SHIRAZ**

Australia **\$28.95** 607093  
 This rich, generous wine delivers a lavish mouthful of ripe blackberry, blueberry, cherry and peppermint, with a finish that goes on forever. 92 points Wine Spectator.



**BOMBAY SAPPHIRE GIN**

UK **\$26.25** 316844

Almonds, lemon, licorice, juniper, orris root, angelica, coriander, cassia bark, cubeb berries and grains of paradise work in harmony to make this gin, in the distinctive blue bottle, BC's favourite.



**STARBUCKS COFFEE  
 STARBUCKS CREAM  
 LIQUEUR**

USA **\$29.95**

262717 & 896001

If you love Starbucks coffee, what more is there to say?



ENTER THE  
**Dog Days  
 of  
 Summer  
 EVENT**

AND YOU COULD

**WIN\***

A Trip for 2 to Our Winery!

The Perfect Time  
 to Say...  
**SEEYALATER**



**SEEYA  
 LATER  
 RANCH**

[SYLRANCH.COM](http://SYLRANCH.COM)

Enter online and tell us all about your “Best Pal.” Just upload a photo of your dog and a story about him and you could WIN\* a Grand Prize trip for 2 to the See Ya Later Ranch on Hawthorne Mountain Vineyards, in Okanagan Falls, BC!



**modern dog**  
 MAGAZINE

- ➡ Check out See Ya Later Ranch bottleneck coupons for a **FREE** issue of **Modern Dog** magazine!
- ➡ Try these **NEW** additions to the See Ya Later Ranch collection: Gewurztraminer and Riesling!
- ➡ With the **screwcap** closure, See Ya Later Ranch wines avoid cork taint and stay **FRESH** even longer.

\*NO PURCHASE NECESSARY. See ballot in store or go to [sylranch.com](http://sylranch.com) for full contest details.





# FLAVOURS

## TASTE IS EVERYTHING



### GIFFARD BLUEBERRY LIQUEUR

France **\$24.99** 261982

Fresh blueberries don't have this much flavour! Try it neat as an aperitif, over ice cream or in a cocktail such as a Blue Royale (pictured) made with equal parts of Giffard Blueberry and vodka, topped up with Champagne.



### TOSCANA IGT RUFFINO IL DUCALE

Italy **\$17.99** 872572

An open and expressive Chianti thanks to the early, warm 2003 vintage. Ripe and rich on the palate with succulent black fruit, mushroom, earth and cherry flavours. Excellent value.



### VAN GOGH ESPRESSO VODKA

Netherlands **\$42.99** 421131

The essence of fine Italian coffee is captured in the only naturally infused espresso-flavoured vodka on the market today. Serve on its own as a martini or as an exciting cocktail ingredient.



# SPRINGTINIS

AS THE DAYS GET BRIGHTER  
MATCH THE MOOD WITH THESE  
COLOURFUL DRINKS.

## MANHATTAN

1½ OZ (45 ML) RYE WHISKEY  
¾ OZ (25 ML) SWEET VERMOUTH  
DASH ORANGE OR ANGOSTURA BITTERS  
GARNISH MARASCHINO CHERRY,  
ORANGE SLICE

Pour whiskey, vermouth and bitters into an ice-filled mixing glass. Stir until mixture is chilled and blended. Strain into a frosted martini glass. Garnish with a cherry and orange slice.

## GRAND COSMO

1½ OZ (45 ML) VODKA  
½ OZ (15 ML) ORANGE LIQUEUR  
(COINTREAU, TRIPLE SEC)  
CRANBERRY JUICE  
SPLASH  
GARNISH CRANBERRIES, LEMON TWIST

Combine all ingredients in a cocktail shaker with ice. Shake well. Strain into a martini glass. Garnish with cranberries and a lemon twist.





**BELLINI**

1 PART FRESH PEACH JUICE  
1 PART CHAMPAGNE

Fill half a martini glass or flute with peach juice. Top up with Champagne and stir. Serve chilled.

By Anthony Gismondi

# AUSTRALIA GENERATION NEXT

THE LAST TIME AUSTRALIA WAS THE THEME OF THE VANCOUVER PLAYHOUSE INTERNATIONAL WINE FESTIVAL WAS 1999. THE PITCH THEN WAS “CUTTING EDGE, NEW WORLD-STYLE WINES REPRESENTING A COMPLETE TURNABOUT IN AUSTRALIAN WINEMAKING SINCE THE EARLY 1960s.”



Plenty has changed since 1999, beginning with Australia’s dominance of the import market. Nationally, down under producers own 14 percent of the table wine (9-litre case) market – equal to Italy and just behind the French at 17 percent. Here in British Columbia they top all import sales at 136 million dollars.

Shiraz remains a favourite among consumers, but we see the emergence of other varieties, including Grenache, Viognier, Riesling and now the latest Sémillon-Sauvignon Blanc and Sauvignon Blanc-Sémillon blends.

Perhaps the biggest story behind the 50-plus wineries attending this year’s show will be the screwcap. Australia is practically a cork-free zone and to see almost every wine under screwcap is to realize the commitment made by Australia to taint-free wine.

So what is it about Oz wine that has made it the go-to choice for so many consumers? The quick answer points to its easy-drinking style. Chock full of ripe, fruit flavours and soft tannins, Australian wine is simply fun to drink.

Unencumbered by history, traditional techniques and legislation, Australia’s wine-makers experiment freely. Their insistence on employing several methods to make the same wine stems from a firm belief that by doing so they will create endless options.



### Anthony Gismondi

A respected Vancouver writer and broadcaster, Anthony Gismondi is the weekly wine columnist for the *Vancouver Sun*, executive editor of *Wine Access* magazine and co-host of *The Best of Food and Wine* weekly radio show. His website [www.gismondionwine.com](http://www.gismondionwine.com) contains an extensive wine database and reviews.

The options begin in the vineyards that stretch from coast to coast. In a country scaled much like Canada, you can imagine the myriad of soil types and micro-climates that are available. While this in itself is not unusual, the routine transfer of grapes and/or grape must (crushed but unfermented juice) across the countryside is something of an Australian specialty. In fact, winemakers think nothing of shipping Shiraz from McLaren Vale, just south of Adelaide, to the Upper Hunter Valley, well north of Sydney, in search of the perfect blend.

In addition, many wineries use more than one fermentation technique during crush, which is why you might see open concrete vats, static stainless steel tanks, vinomatics and roto-fermenters all in the same winery. This allows winemakers to choose the best method of extracting fruit and colour from the grapes.

Barrel fermentation, of both reds and whites, yields even more choices. Different wood, including chips, inner staves and American and French oak barrels that can vary in size, age and toast level, inevitably add to the mix of textures and flavours.

Two ongoing developments somewhat hidden in the background that should interest consumers are the declining use of oak and the steep reduction in sulphur dioxide at all stages of production. Both developments have led to cleaner, fresher, fruit flavours coming out of Oz.

In preparation for this year's festival, entitled *Australian wine: A World of Difference*, we have selected a number of wines that typify the down under selection that you can taste inside the International Tasting Room or pick up on a walkabout at local BC Liquor Stores.

The **Yalumba Viognier Eden Valley** is a great place to start in the new Australia. Viognier has become a specialty at Yalumba where hard work and a lot of investment has yielded some impressive bottles. This wine has a delicious mineral, ginger, honey, creamsicle, lychee fruit nose with a bit of citrus rind and buttery vanilla. The fruit is fabulous, highlighted by apricot, ginger, orange rind, honey and buttery vanilla flavours. You can sip this solo or serve it with most spicy Asian dishes.

Speaking of impressive, the **d'Arenberg Shiraz The Footbolt** out of McLaren Vale, just south of Adelaide, is not to be missed. 'Footbolt' was a chestnut colt foaled in 1898 and bought for 400 guineas, a sum quickly recouped after only six races by Joseph Rowe Osborn, a colourful character with a multitude of talents and an enthusiastic patron of the turf. These and other wins enabled Joe to purchase the already established Milton Vineyards for his son, Frank in 1912. Today, Footbolt is still made from some of the vines purchased by Joe almost a century ago. The style is soft, round and dry with savoury, black cherry, mineral, peppery flavours and pruny, leafy notes. A big warm blockbuster style.

One of the best value wines on the market from Oz is the **De Bortoli Petite Sirah dB Selection**. The folks at De Bortoli specialize in making soft, round, sweet-flavoured reds with vanilla leather and blueberry fruit flavours. The tannins are a bit clunky, but for a medium-weight barbecue red it should get the job done.

The Kaesler family settled in the Barossa Valley in the 1840s and, by 1893, planted their first vines. Today, the old vine sites reap some

terrific reds such as this, one of the hottest blends on the market: the **Kaesler Stone-horse Series Grenache Shiraz Mourvèdre** from the Barossa Valley. Ripe, round, soft and supple with milk chocolate pudding, peppery, black raspberry jam, mineral, licorice and plum flavours, this is a hedonistic wine for drinking now.

Western Australia is home to the **Palandri Estate Shiraz** from the famed Margaret River. The style here is cooler, with more pepper spice, smoky meat flavours and plenty of black fruit and vanilla. Barbecued lamb chops would be a perfect foil for this intense smooth textured red.

**RWT Shiraz \$119.99** 564278 is the French-oaked version of the famous Penfolds Grange made with Barossa fruit from 20 to 100-year-old vineyards in the west and northwest of the valley. Savoury plums in a bottle with seductive vanilla, cigar and coffee flavours. One for the cellar, as it will need three to five years to soften out.

Yet another Barossa pick is the bargain priced and easy-sipping **Peter Lehmann Clancy's Legendary Red**. The blend is equal parts Shiraz and Cabernet with 15 percent Merlot to smooth out the edges. Look for cherry vanilla, cola, savoury, menthol and blueberry flavours you can drink now.

We couldn't finish without mentioning **Yellow Tail Shiraz**. The incredible success story of this Casella family brand has captured the imaginations of consumers around the world. It remains the definitive, sweet, easy-drinking, introductory-style red wine for beginners.

Go ahead...drop me.

Finally, a shatterproof, lightweight, and environmentally friendly wine bottle for the premium wine drinker. Introducing Wolf Blass Bilyara Reserve. Great Wolf Blass taste in a convenient new bottle.

All BLASS. No glass.



COMING  
SOON - in April!  
to a liquor store  
near you!

NEW

*Bilyara Reserve*

wolfblass.com



## Australian Recommendations



**KAESLER STONEHORSE SERIES  
GRENACHE SHIRAZ MOURVÈDRE**  
**\$25.95** 25841

Ripe, round, soft and supple with milk chocolate pudding, peppery, black raspberry jam, mineral, licorice and plum flavours.



**YALUMBA VIOGNIER EDEN VALLEY**  
**\$26.99** 34066

This wine has a delicious mineral, ginger, honey, creamside, lychee fruit nose with a bit of citrus rind and buttery vanilla.



**D'ARENBERG SHIRAZ  
THE FOOTBOLT**  
**\$23.99** 50693 |

The style is soft, round and dry with savoury, black cherry, mineral, and peppery flavours and pruny, leafy notes.

CHECK OUT THIS DOWN  
UNDER SELECTION INSIDE THE  
INTERNATIONAL TASTING ROOM  
OR BUY AT BC LIQUOR STORES.



**PALANDRI ESTATE SHIRAZ**  
**\$22.99** 43588

A cooler style wine with pepper spice, smoky meat flavours and plenty of black fruit and vanilla.



**PETER LEHMANN CLANCY'S  
LEGENDARY RED**  
**\$19.99** 611467

An easy-sipping blend of equal parts Shiraz and Cabernet with 15 percent Merlot to smooth out the edges.



**DE BORTOLI PETITE SIRAH DB  
SELECTION**  
**\$11.99** 336750

The folks at De Bortoli specialize in making soft, round, sweet-flavoured reds with vanilla leather, blueberry fruit flavours.



**YELLOW TAIL SHIRAZ 2005**  
**\$12.99** 624544

The definitive, sweet, easy-drinking, introductory-style red wine for beginners!

# SPRING FROM SALMON TO SUNDAE, AN ANYTIME FEAST. MENU



SPRING SALAD WITH STRAWBERRIES,  
GOAT CHEESE AND PINE NUTS



**VILLA TERESA ORGANIC  
PROSECCO**

Italy **\$14.95** 268714

Dry, refreshing and smooth, this organic Prosecco is well balanced with a lively acidity that makes it highly drinkable. Perfect with hors d'oeuvres, delicate courses and particularly good with fish.



**J. LOHR WILDFLOWER  
VALDIGUIÉ**

USA **\$16.99** 326686

Soft and round on the palate, this is a fun wine, with juicy and delicately zesty plum and spicy raspberry fruit.

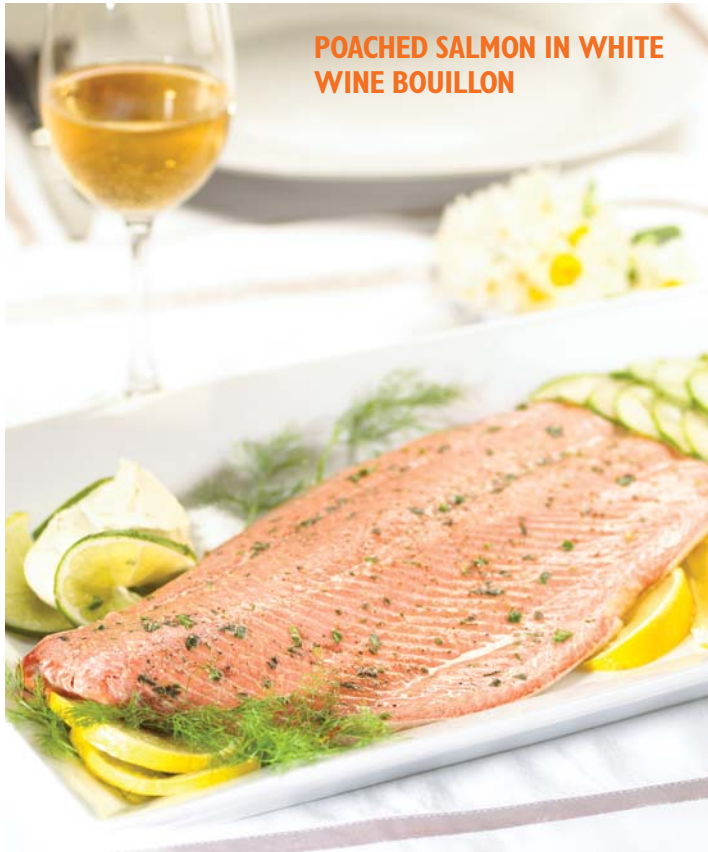


**BAREFOOT PINOT GRIGIO**

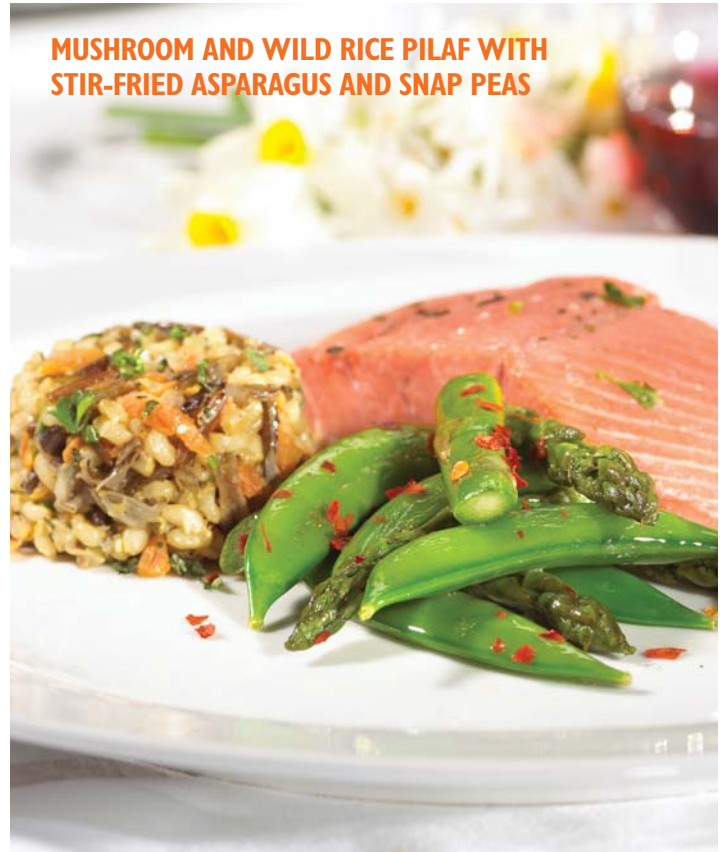
USA **\$9.99** 921304

A crisp and refreshing oasis of fresh citrus and green apple!





**POACHED SALMON IN WHITE WINE BOUILLON**



**MUSHROOM AND WILD RICE PILAF WITH STIR-FRIED ASPARAGUS AND SNAP PEAS**



**MAUREL VEDEAU PINOT NOIR**  
France **\$14.99** 378133

A nose of black and red berries, dried herbs and subtle floral notes leads to a palate of soft blackcurrant and ripe raspberries with hints of spice and vanilla. This will pair well with the poached salmon.



**HESS SELECT CHARDONNAY**  
USA **\$19.99** 335802

This fruit-driven, food-friendly Chardonnay shows vibrant tropical notes of pineapple and pear with toasty oak notes. It will complement the Chardonnay in the salmon dish beautifully.



**SHINGLE PEAK MATUA SAUVIGNON BLANC**  
New Zealand **\$19.99** 309591

A crisp, elegant, juicy style wine with grapefruit rind, canned jalapeno, passion fruit, mineral and gooseberry flavours. 90 points Gismondi.

WE WANT TO BE  
YOUR WINE



PELLER  ESTATES

*From one dream, three generations of excellence.*



CREAMY WHITE CHOCOLATE AND RASPBERRY PARFAIT



**BLOSSOM RASPBERRY**  
 BC VQA **\$16.42** 61 6854 500 ml  
 Intense raspberry juice streaked with raspberry jam undertones. An authentic fruit wine with a fresh spicy finish; it beautifully complements and enhances the raspberries in the dessert.



**MISSION HILL LATE HARVEST RIESLING**  
 BC VQA **\$34.99** 668566 375 ml  
 A blast of pure apricot fruit greets the senses in this luscious dessert wine, supported by a vivid structure and a long, finish. 88 points *Wine Spectator*.



**CHALMERS CHOCOLATE PORT**  
 Australia **\$21.94** 31369  
 Rich, warming raisin fruit characters emerge on the palate followed by a subtle oak and dark chocolate finish. Perfect with the white chocolate in the dessert!

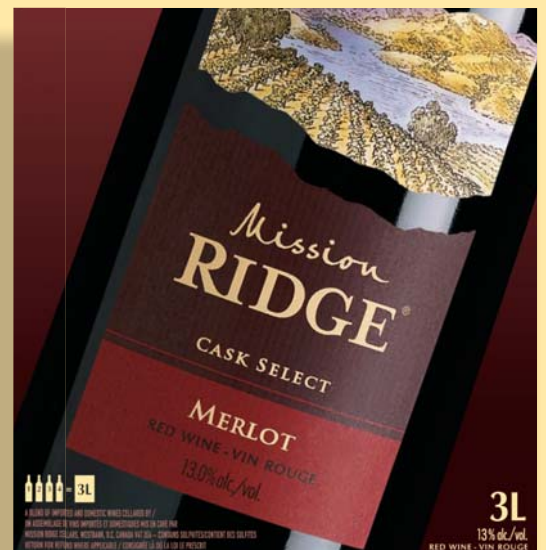
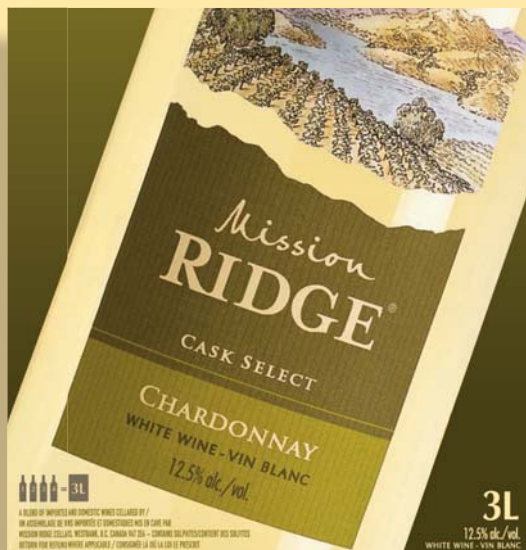
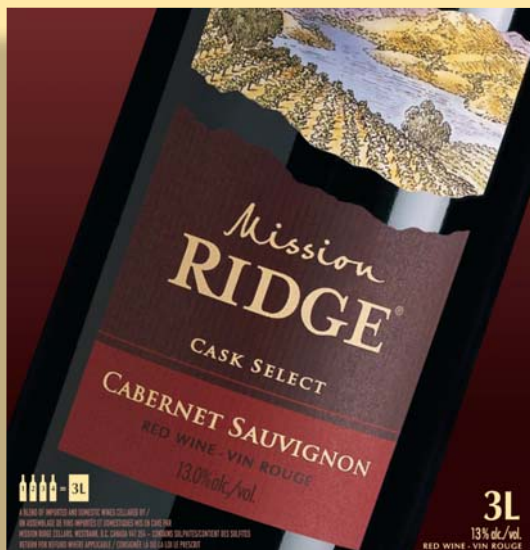
# Mission RIDGE<sup>®</sup>

GOOD TO COME HOME TO



**NEW** MISSION RIDGE 3L VARIETALS.

**3L equals 4 bottles... Great Value!**



Cabernet Sauvignon, Chardonnay and Merlot.



Consultant's Choice

# CONSULTANT'S CHOICE

PRODUCT CONSULTANTS ARE ON STAFF AT LARGER BC LIQUOR STORES TO ASSIST AND ADVISE YOU IN YOUR SELECTION.



**Sari Dettling**

Product Consultant, Westwood Centre

"I love people. I love my job. I'm excited about new products and telling my customers about them!"



**TOSCANA CARPENETO DOGAJOLO**

Italy **\$19.99** 141721

The name means to jump from the staves of a barrel! With aromas of black cherries, cranberries and soft spice notes, this wine is fresh and bright with subtle black pepper and a hint of licorice. Serve with grilled meats, red-sauced pasta or chicken dishes.



**RINGBOLT CABERNET SAUVIGNON**

Australia **\$19.99** 606624

Intense aromas of plum, blackcurrant and chocolate lead to flavours of spice, rich berry fruit and a touch of mint. Very supple tannins. Soft and easy to drink now.



**Jodan Hayes**

Product Consultant, 39th & Cambie

"Relax, enjoy, don't be afraid to experiment and, most of all, share with others!"



**FALESCO VITIANO UMBRIA IGT**

Italy **\$18.00** 466029

A generous, fresh, modern nose packed with crushed red and black fruits. Coconut and cinnamon notes with touches of herbs and fennel follow. Beautifully ripe tannins and a medium spicy finish complete this lip-smacker value.



**RICOSSA BARBERA D'ASTI**

Italy **\$15.45** 457135

From the owners of the ever-popular Mezzomondo comes this brilliantly priced Barbera, medium-bodied with good acidity and moderate tannins. Floral, mineral and strawberry notes are its calling card. A fabulous, bright sipper that especially shines with food.



**Donna Mitchell**

Product Consultant, Abbotsford

"I enjoy providing customers with good service and information about our products."



**KANGARILLA ROAD MCLAREN VALE SHIRAZ**

Australia **\$24.99** 496729

Silky smooth, deeply concentrated with plenty of rich, black fruit and a lengthy finish, this outstanding wine is a good choice for grilled red meats or on its own.



**CHÂTEAU PESQUIÉ LES TERRASSES**

France **\$16.99** 708750

Velvety smooth, black cherry, blueberry, blackberry with notes of licorice. Great food wine. 90 points Robert Parker.

By Tim Pawsey

# JACKSON-TRIGGS WINERY



Founders Alan Jackson and Don Triggs.

FEW WOULD HAVE GUESSED THAT THE COMPANY FOUNDED BY ALAN JACKSON AND DON TRIGGS IN 1992 WOULD EVENTUALLY BECOME VINCOR, ONE OF THE WORLD'S LARGEST WINE COMPANIES.

Jackson-Triggs (JT) has arguably had more impact on BC's resurgent wine industry than any other Okanagan-designated major winery.

Few would have guessed that the company founded by Alan Jackson and Don Triggs in 1992 would eventually become Vincor, one of the world's largest wine companies. The company's successful re-branding, from bulk product marketer to leading VQA producer in the space of barely more than a decade, has been truly remarkable.

Jackson-Triggs, in BC at least, is unique in that its brand has been built solely on what's in the bottle, without the value-added luxuries of a winery experience, cellar tours or lakeside dining room – all of which help consumers build strong emotional connections and brand loyalty. In fact not until last summer, when JT opened its tasting room just south of Oliver, were customers finally given the opportunity to taste and buy the winery's top-tier offerings.

Like all certified major wineries, the bulk of JT's revenue comes from budget-friendly, Proprietors' Selection wines — cellared-in-Canada, non-VQA blends of imported and domestic grapes. However, as co-founder and former CEO Don Triggs would unapologetically point out, income from these wines helps provide the immense viticultural investment required to produce their many award-winning VQA estate wines.

Viewing the heat-drenched vines of the SunRock Vineyard, it's difficult to believe that it was little more than an arid patch of South Okanagan sagebrush until the late 1990s, when Vincor announced plans to turn it into the company's flagship vineyard.



**Tim Pawsey**

Tim Pawsey is a renowned Vancouver-based food, wine and travel writer with a particular interest in the dramatic resurgence of BC's wine industry. A regular columnist for the *Vancouver Courier*, Tim also writes for *Where Vancouver*, the *North Shore News*, *Northwest Palate*, *99 North* and *Western Living*.

**UNQUESTIONABLY, OF ALL OF VINCOR'S MANY LABELS, JACKSON-TRIGGS HAS BENEFITED MOST FROM THE SOUTH VALLEY EXPANSION.**

While others were still pondering the possibility of expanding premium red vinifera plantings in the south Okanagan, Vincor was negotiating with long-time partners, the Osoyoos Indian Band, to plant up to 1,000 acres. At the time, even allowing for the dramatic improvement in BC reds, most were astonished at the scale of the plantings.

Yet, the company went ahead with no expense spared, consulting such world-renowned authorities as Dr. Richard Smart and employing then groundbreaking techniques, such as satellite mapping and laser planting. That investment ricocheted throughout the valley, ratcheting up quality levels and encouraging other wineries to keep pace.

Unquestionably, of all of Vincor's many labels, Jackson-Triggs has benefited most from the South Valley expansion. The company's newest label celebrates the SunRock vines, along with other single-vineyard sites. Almost without exception, they reflect purity of fruit and, in the case of the reds, a ripeness and suppleness of tannins that would have been unthinkable a few years ago.

Jackson-Triggs and Vincor remain inextricably intertwined. But behind the brand is a formidable team of professionals from the world over, whose combined talents have shaped JT in particular into one of the Okanagan's most consistent and widely recognized performers.

It's safe to say that director of vineyard operations Australian Mark Sheridan and seasoned Jackson-Triggs winemaker Bruce Nicholson (who last year transferred to Niagara's Inniskillin) make up the country's most awarded commercial winemaking duo. Sheridan relies on precise environmental monitoring, using soil moisture probes that allow him to micro-manage irrigation to enhance fruit quality and flavours.

Nicholson will continue to guide the Okanagan winery from Niagara until a new senior winemaker is established. There's no doubt, with different climate and soils, he'll have his work cut out. One of his first challenges was to handle an unseasonably late Ontario Icewine harvest – no sweat for a winemaker who's grappled with more than few whacky Okanagan Icewine vintages in recent years – and still come up with the medals!

The low-key Jackson-Triggs winemaker has always been full of surprises. This was especially true last year, when his 2004 Proprietors' Grand Reserve Shiraz beat out heavy competition from worldwide to win the 2006 Rosemount Estate Trophy for Best Shiraz-Syrah in the world at the prestigious International Wine and Spirits Competition (I.W.S.C.) in London, England.

Vincor and Jackson-Triggs CEO Jay Wright says: "We're humbled by the London award. And Bruce was humbled by being named Winemaker of the Year at the San

Francisco International Wine Competition. Along with the other wineries in the Okanagan Valley, we'll keep making the best wines we can, starting with the right clones and rootstocks in the right place," says Wright, who adds: "The company wants to continually raise the bar, both in the vineyard and in the winery."

Nicholson is modest about his own influence, crediting the string of successes to a strong vineyard team, quality of fruit and a string of great vintages. By choosing to place both feet firmly in the New World camp, he says he can concentrate on making wines that are approachable and consumer-friendly right off the bat.

When questioned about the more fruit-forward style with generally higher levels of residual sugar, Nicholson says: "I make the wines I like." And, obviously, a whole lot of people agree.

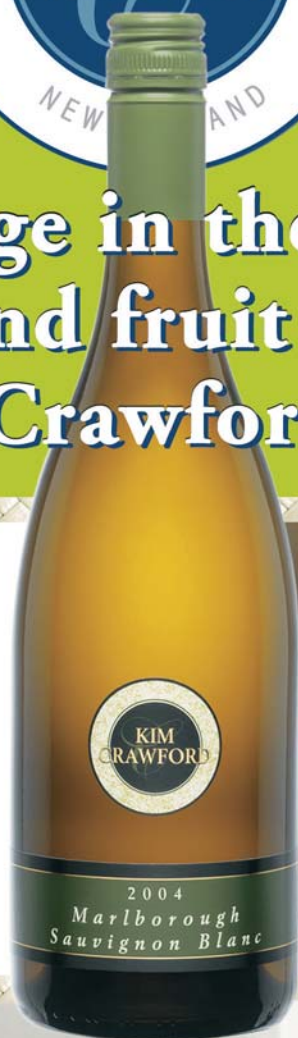


Jackson-Triggs Okanagan Estate Vineyard.

ENTER TO WIN  
A SPA WEEKEND  
FOR 2  
COURTESY OF KIM CRAWFORD  
OR 1 OF 50  
GIFT BASKETS FROM  
FRUITS & PASSION  
VALUED AT \$100  
See your local retailer of Kim Crawford wines  
for contest details.



Indulge in the pure  
New Zealand fruit expression  
of Kim Crawford wines.







**JACKSON-TRIGGS PROPRIETORS' RESERVE SAUVIGNON BLANC 2005**  
**\$13.99** 593111

Zesty, crisp and clean with characteristic varietal gooseberry nose, followed by citrus and grapefruit notes. A great match for lightly sauced seafood and chicken or oysters on the half shell. Great value!



**JACKSON-TRIGGS PROPRIETORS' RESERVE MERLOT 2004**  
**\$16.99** 543876

JT's workhorse was the industry's first Okanagan-grown red benchmark, and remains one of BC's perennial best values. Sweet vanilla aromas with moderate tannins and plummy notes lead to a slightly spicy finish. "From the best year in a while," says Nicholson. Think pasta with tomato sauce.



**JACKSON-TRIGGS PROPRIETORS' RESERVE CHARDONNAY 2004**  
**\$13.99** 543819

Well balanced, with toasty oak notes plus hints of apple and pear with moderate acidity and a clean finish. Whip up pasta with cream sauce or take out chicken!



**JACKSON-TRIGGS PROPRIETORS' RESERVE CABERNET SAUVIGNON 2004**  
**\$18.99** 543884

Black and red berry aromas followed by chewy tannins, cassis and raspberry notes. Give it time to open up in the glass before enjoying with a good rib-eye!



**JACKSON-TRIGGS PROPRIETORS' RESERVE SHIRAZ 2004**  
**\$19.99** 593103

Intense, deep garnet with lively red berry notes on top followed by vibrant raspberry and cassis, plenty of depth, with a rich, lingering close. Serve with turkey and cranberry sauce.



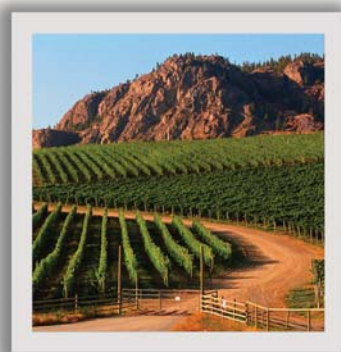
**JACKSON-TRIGGS PROPRIETORS' RESERVE MERITAGE 2003**  
**\$19.99** 597138

Complex and nicely balanced with aromas of black cherry and vanilla before vibrant raspberry, mocha and tobacco with good acidity. Think roasted and grilled meats or hard cheeses such as aged cheddar or Gouda.

Sometimes risks come with great rewards.  
Or, in this case, a great award.



It was something that viticulturist Mark Sheridan kept close to his chest. On a small plot of land high in the Okanagan, he decided to plant Shiraz vines. Being from Australia, Mark had a soft spot for Shiraz and he was convinced he could make it work in Canada. Some would have thought he was crazy. "The growing season is not long enough for a late maturing grape like Shiraz," was the popular opinion. But Mark had it all figured out. By planting the Shiraz vines at the foot of an immense rock face that radiated and retained the sun's heat, they were able to achieve their fully ripened potential. A challenge to be sure.



And chasing out the mischievous Bighorn sheep that would occasionally wander into the vineyard to nibble on the sweet,

young vines presented an obstacle of its own. But, as it turned out, the vines bore succulent fruit and stellar wine. How good? Well, it has won its fair share of Gold Medals over the years, but this year the Jackson-Triggs Okanagan Proprietors' Grand Reserve 2004 Shiraz was chosen as the *World's Best Shiraz* at the prestigious International Wine and Spirits Competition, London, England. This is the first North American Shiraz to take this honour. So was it a risk worth taking? You decide.

750 ml



**JACKSON-TRIGGS**  
— V I N T N E R S —

*There's a World of Stories Behind Every Bottle.*

# TOP TABLES

THE MEAL IS DELICIOUS. THE WINE IS SUBLIME. NOW IT'S TIME TO DRESS FOR DINNER – DRESS THE TABLE, THAT IS!

**A** creatively dressed table serves as a backdrop for that special gathering. It sets the stage for the occasion and can be fun or fancy; rustic or romantic; sweet or sophisticated. The only limits are your budget and your imagination!

Great table tops mix colour, pattern, texture and light to create impact that will wow your guests. Improvise if budget is tight by using an eclectic mix of dishes, cutlery, glasses and accessories sourced in your local second-hand shop or yard sales. If funds are no object, go all-out on fine china, crystal and flatware.

## WHERE TO START? TRY OUR TOP TIPS:

**Consider the context** – what's on the menu? who are the guests? is it a casual or formal occasion?

**Establish a look and feel** – what's the general tone or look you want to achieve? – look for inspiration in magazines, on the web, at your favourite restaurant.

**Select the most visible elements** – choose dishes and glassware first and then build the look from there.

**Play with colour, pattern, and texture** – try mixing boldly coloured glassware with more muted tones on the dishes. Forget that traditional linen tablecloth — scout out a richly textured one from the home decor store.

**Mix it up** – combine different harmonizing patterns and colours for a bold, impactful, fun look.



THIS TABLETOP FEATURES CHINA IN A PRETTY AND OUT-OF-THE-ORDINARY PATTERN. GOLD IN THE DISHES IS CARRIED TO THE TABLECLOTH AND NAPKINS. MORE COLOUR COMES FROM FRESH FLOWERS AND ANTIQUE CRANBERRY GLASS. A LEAF-SHAPED DISH OF CANDIES AND FOUR VINTAGE NEAPOLITAN ANGELS ADD A NOTE OF FUN.



By Bruce M. Forster

CHECK OUT OUR SPRING TABLES — ONE TRADITIONAL WITH A TWIST, THE OTHER BRIGHT AND DEFINITELY INFORMAL.



**CREDITS** TRADITIONAL Fino Lino, Villeroy and Boch, Herzog Panache Antiques, Heather Ross

CONTEMPORARY Living Space, Villeroy and Boch, Circle Craft

WE STARTED WITH COLOUR, AND LOTS OF IT! THE DISHES IN FIVE COLOURS, ALL STRONG, VIBRANT AND CHEERFUL. HERE IS A GREAT MIXING-AND-MATCHING OF SHAPES, WITH PETAL-SHAPED PLATES AND SWEET PEPPERS SET IN A SCALLOP-EDGED DISH. DOTS ON THE TEAPOT ADD BOTH COLOUR AND SHAPE.

By Anne Gilmour

# GLASS ACTS

**H**ow important is it to have the right glass and how many do you really need? True, the correct shape and size of glass can add to your enjoyment of its contents, but personal preference is also a factor. Open a glassware catalogue and your jaw may drop to find 30 glass styles for wine alone.

However, unless you're a serious aficionado, you can get by quite effortlessly with just three or four. How many you really need depends on what you drink or serve most often, how much you entertain and, in the case of wine, how serious you are about wine appreciation. You can add as many glasses as your taste demands and storage space permits.

Below are some guidelines, although truly, the variations are endless. First, we start with four basic glasses that can be adapted to serve most drinks. We then add more specialized glasses to expand that selection to eight then 12. The glasses shown are just examples; you should substitute whatever works for you.

The list could increase further according to your needs and preferences, perhaps adding a glass for single malt whiskey, margaritas or Irish coffee... there is even a glass just for tequila!

Indulgent as it may seem, this is a precise science and each glass is designed to enhance the qualities of a particular drink. Riedel The Wine Glass Company pioneered this concept by designing glasses shaped according to their contents, and many other companies have followed suit.

As a general rule, a wine glass should be large enough to allow you to swirl without launching the wine into the atmosphere or





#### FOUR GLASSES

1. A MARTINI OR COCKTAIL GLASS
2. A LARGE (MINIMUM 12 OZ) WINE GLASS FOR BOTH RED AND WHITE WINE
3. A TUMBLER-STYLE GLASS THAT CAN BE USED FOR HIGH AND LOWBALL MIXED DRINKS, BEER OR WATER.
4. A SMALLER GLASS FOR PORT, SHERRY, LIQUEURS AND OTHER DRINKS Poured IN SMALL QUANTITIES



#### EIGHT GLASSES

ADD TO THE ABOVE:

5. A FLUTE FOR CHAMPAGNE AND SPARKLING WINE
6. A (SMALLER, 8-10 OZ) GLASS FOR WHITE WINE
7. A VERY SMALL GLASS FOR LIQUEURS OR SPIRITS
8. A TALL PILSENER-TYPE BEER GLASS



at your guests, and to provide space for the bouquet to develop. The size of the bowl and diameter of the chimney, or opening, vary according to the drink for which it is designed. Full-bodied Burgundy-style wines demand similarly gargantuan glasses, to bring out the full depth of their aromas and palate. Tall, narrow flutes harness the bubbles and bouquet of Champagne and other sparkling wines.

As for quality, you don't need to spend a fortune, but it is important to ensure that the rim of the glass is straight (cut) rather than rolled. A rolled rim, found on less expensive glassware, distracts the mouth from the sensation of the wine and can actually negatively affect the taste by trapping and thereby emphasizing negative elements such as high acidity.

Need help? Puddifoot's in Vancouver is a good place to view a large selection of glasses and they will be able assist you in your selection, or visit their website at [www.puddifoot.com](http://www.puddifoot.com). Riedel also have a website at [www.riedel.com](http://www.riedel.com). Or visit your local home and kitchen centre.

Cheers!

#### TWELVE GLASSES

ADD TO THE ABOVE

9. A ROCKS OR OLD FASHIONED GLASS FOR SHORT MIXED DRINKS.
10. A TALLER, SLIMMER GLASS FOR RIESLING WINES (SHOWN), OR A SHORTER, FULLER SHAPE FOR CHARDONNAY, ETC.
11. A SECOND STYLE OF RED WINE GLASS – EITHER A TALL, BORDEAUX-STYLE GLASS OR A SHORTER, FULL-BOWLED BURGUNDY GLASS (SHOWN)
12. A HIGHBALL OR COLLINS GLASS FOR TALL MIXED DRINKS



#### **SIDECAR BLING BLING**

1½ OZ (45 ML) HENNESSEY XO  
¾ OZ (20 ML) GRAND MARNIER  
CENT-CINQUANTAIRE  
¾ OZ (20 ML) FRESH-SQUEEZED  
LEMON JUICE  
½ OZ (15 ML) STILL MINERAL WATER  
2 TSP (10 ML) SIMPLE SYRUP  
LEMON TWIST, FOR GARNISH

Combine all the ingredients in a shaker filled with ice, shake well and strain into a cocktail glass.

**NOTE:** This cocktail was invented by Harry McElhone at Harry's New York Bar in Paris. It was named after an eccentric captain from WWII who used to get chauffeured to the bar in a motorcycle sidecar.

#### **BLUEBERRY CAIPIROVSKA**

1½ OZ (45 ML) VODKA  
1 TBSP (15 ML) GIFFARD BLUEBERRY LIQUEUR  
½ ORGANIC LIME  
8-10 ORGANIC BLUEBERRIES  
CRUSHED ICE

Muddle lime and blueberries in your glass of choice, then add the liquids and crushed ice. Stir and garnish with whole blueberries.

**NOTE:** This sour cocktail is based on the Brazilian Caipirinha. It is very versatile in that you can easily vary the flavour by substituting the fruit and liqueur.

# OCEAN CLUB





### Darryl McDonald

Darryl McDonald is bar manager and chief mixologist at the The Ocean Club restaurant lounge, where he has been hand-crafting cocktails from fresh, seasonal, organic ingredients since it opened in February 2006. Darryl's former career took him from his native Toronto to Australia, then back to Canada and some of Whistler's finer establishments. The Ocean Club, Suite 105-100 Park Royal, West Vancouver 604-926-2326 [www.theoceanclub.ca](http://www.theoceanclub.ca).



#### MINT JULEP

2 OZ (60 ML)	BOURBON
8-10	ORGANIC MINT LEAVES
1 TBSP (15 ML)	ORGANIC SIMPLE SYRUP
3 DASHES	ANGOSTURA BITTERS

Gently muddle mint leaves in glass of choice (classically a silver or pewter cup is used), add bourbon then refrigerate for two hours to let infuse. When ready to serve, add crushed ice, simple syrup and bitters, stir and serve! For faster production, make mint simple syrup by infusing mint leaves with the sugar water.

**NOTE:** This Southern States original is a staple of the Kentucky Derby and a great springtime drink, as mint grows quite quickly in this season.

# COCKTAILS

The Tasting Room at  
the Vancouver Playhouse  
International Wine  
Festival 2006



**Mireille Sauvé**

After graduating in 1997 as Canada's youngest female sommelier, Mireille developed award-winning wine programs for restaurants across the country. She also established the first Western Canadian office for the Australian Wine Bureau. Recently, combining her passions for wine and writing, she is wine editor for *Flavours* magazine and a freelance wine writer in Canada and the U.S.

# EVERY SIP COUNTS

## MAKING THE MOST OF A WINE FESTIVAL

It's easy to walk into the tasting room of Canada's largest wine festival and feel overwhelmed. The 29th annual Vancouver Playhouse International Wine Festival features 180 wineries from 17 different countries pouring a staggering 717 different wines – all in one room!

Fortunately, there is a method to the madness. The experienced crew who organize this event have given two individual focuses to each year's festival: a theme country and a feature grape. This year's spotlight shines on *Australian Wine: A World of Difference* and *Rieslings from Around the World*.

In attempts to make this year's wine festival your most memorable ever, we are offering a few helpful hints to get you the best bang for your buck (and without the pounding headache the next day).

### MAKE A GAME PLAN

Your tasting program can be the difference between a life-altering wine tasting experience and a drunken night on the town, so using it would be wise. Divided into two parts, one side lists the Australian wineries and the other lists wines from the rest of the world. Pick your path – will you start out with an Aussie walkabout or go trekking around the globe? Making this decision right off the bat will cut down considerably on travel time, as the room is laid out according to the program.

### CHOOSE YOUR BATTLES

It's a busy room – there's no denying that. But some wines are worth the struggle to work your way in for a taste, so read the local papers and magazines in advance of the event and make your list of must-sees. Here are a few notable newcomers from the theme country to get you started: Inland Trading Co., Nepenthe, Pewsey Vale, Plantagenet and Skillogee.

### ASK QUESTIONS

What really sets this wine festival apart from all the others is its commitment to the calibre of its presenters. Every winery in the room must have a senior member of its staff present to answer questions about their wines – it's like a virtual visit to a winery at every tasting table! So if you've always wondered why they don't make Chianti in Canada or how Champagne gets so bubbly, then now is the time to ask because you'll never get a better answer than direct from the winemaker.

### SPIT

There is a notable difference between tasting wine and drinking wine – the former enables one to remember most of the evening's conversations and flavours; the latter, not so much. As for technique, spitting out wine after you've had a chance to taste it is really no different than spitting out

toothpaste once you've brushed your teeth, and it is common practice among wine connoisseurs. Whether you choose to sip or spit, never feel obliged to finish a whole sample just because it's in your wine glass – simply discard leftovers into the 'spit bucket' and move on to the next sample.

### YOU SNOOZE YOU LOSE

Every wine in the tasting room is made available for purchase at the on-site BC Liquor Stores Festival Wine Shop at the exit, but in very limited quantities. So when you taste something you adore, rush over to the liquor store and buy it right away. The friendly folks on staff make it very easy for you to check your purchases until you are ready to leave for the night, or even to pick up your wines at a neighbourhood store, so don't let these opportunities pass you by. The most exclusive wines in the tasting room will never be sold in liquor stores, so snap up your favourites while you can.

This is a world-class festival that can make a wine-lover out of anyone, so follow your heart and taste the wines that most speak to your own personal preferences. And above all else, have fun tasting great wines.



**David Hopgood**

As BC Liquor Stores Portfolio Manager (buyer) for Old World/European Wines, David's expertise and extensive product knowledge are respected throughout the industry.

# RIESLING RAPTURE

AT THIS YEAR'S VANCOUVER PLAYHOUSE INTERNATIONAL WINE FESTIVAL BEING HELD THE LAST WEEK IN MARCH, WINE LOVERS WILL BE ABLE TO SAMPLE AN AMAZING ARRAY OF RIESLING FROM AROUND THE WORLD.

**T**his noble variety is, for many wine lovers, the best grape for white wine, bar none.

Riesling can be a bit of a chameleon. This grape reflects its growing area and climate (its terroir) more than any other variety and this trait accounts for many different characteristics. Riesling is made in an array of delightful styles, from bone dry, steely wines to lushly sweet, honeyed marvels that will outlive every one of us. From simple and easy fruity wines to rich, multi-dimensional wines that are breathtaking in their complexity, top quality Riesling has the WOW factor.

A century ago fine Riesling wines were more prized and more expensive than the most famous of French wines. This has certainly changed and now top quality Rieslings (especially from Germany, the home of this variety) are truly bargains in the fine wine world. You could easily pay 10 times the price for a rare Burgundian Grand Cru Chardonnay than you would for an equal

quality Spätlese (late harvest) or Auslese (select late harvest) Riesling from a top vineyard fashioned by one of Germany's best wineries.

So, why did Riesling take a back seat to Chardonnay and other less well-known grape varieties? It had a lot to do with both political and technological changes in Germany back in the 1950s and '60s. Vast areas of land were planted to "lesser" varieties such as Müller-Thurgau. This grape made simple fruity wine and shiploads of it were exported to feed the public's thirst for slightly sweet wines during that time. Unfortunately, the quality was not always very good and these wines came to be known as "sugar-water," Zuckerwasser in German. These wines did great damage to the reputation of German wines (Riesling in particular) and the German wine industry, which is now recovering.

Fortunately, top quality Rieslings are still being produced and there is now a vast selection on the shelves of BC Liquor Stores, from simple to extraordinary, from \$10 to \$60

and much more for Eiswein (Icewine). There are fine examples from Canada, both from Ontario's Niagara Peninsula, and BC's Okanagan Valley, Australia, Austria, France's Alsace region and Washington State.

At this year's Vancouver Playhouse International Wine Festival being held the last week in March, wine lovers will be able to sample an amazing array of Riesling from around the world. At the main public tastings held on March 29, 30 and 31 and at special tastings and seminars, you will have an unsurpassed opportunity to get to know this noble wine. Look for a seminar moderated by wine writer Anthony Gismondi, another on Riesling and terroir headed by Ernst Loosen. There will be a trade event for pairing food with Riesling and in addition, there will be a special Riesling tasting station in the International Festival tasting room. There may never be a better chance to get to know this wonderful wine.



PIERRE SPARR RIESLING 2004  
France **\$18.08** 23309

Firm, dry and bright, this Alsatian Riesling shows very good concentration of apple fruit with mineral undertones.



ST. URBANS-HOF RIESLING  
QBA 2004

Germany **\$19.99** 597997  
Very seductive, from the smoky, mineral-tinged aromas to the peach and lime flavours, it's juicy and silky, with precise balance and a lingering finish. Drink now through 2010. 91 points *Wine Spectator*.



DR. LOOSEN URZIGER  
WÜRZGARTEN RIESLING  
SPÄTLESE 2005

Germany **\$38.95** 515700  
Lightly cooked strawberries on the nose persist to the palate along with the hints of vanilla and lime zest. The intense finish is somewhat bitter-sweet, with strikingly smoky, salty mineral accents. 89 points *Wine Advocate*.



JJ PRUM GRAAFER HIMMELREICH  
RIESLING AUSLESE 2004

Germany **\$57.90** 313460  
The vibrant structure and clarity set the tone for its peach, citrus and mineral notes. It's refreshing and alive, with a mouthwatering finish. Needs time. Best from 2009 through 2030. 94 points, *Wine Spectator*.



LEITZ RHEINGAU RIESLING  
KABINETT 2004

Germany **\$19.99** 428045  
Delicate fruit aromas of white peaches, apricots and citrus. Crisp and mineral on the palate, this is a juicy and refreshing style of wine. Serve with smoked fish, white meats, Asian cuisine, or as an aperitif.



MISSION HILL FIVE VINEYARDS DRY  
RIESLING 2005

BC VQA **\$16.99** 220848  
Delicate citrus and tropical fruit flavours of pineapple, pear and green apple balance nicely for a crisp, refreshing finish. Ideal on its own or with curried chicken dishes, spicy sausage or blue cheeses.



LINDEMAN'S RIESLING  
Australia **\$11.49** 638973

Intensely fresh citrus and floral flavours supported by zesty natural acid and fruit sweetness. Mineral notes combine with the generous fruit flavours for a long, lingering palate and a fresh, clean finish.

# BISHOP'S

APPETIZER

A DELICIOUS THREE-COURSE  
MENU PREVIEWED FROM  
JOHN BISHOP'S LATEST  
RECIPE BOOK *FRESH*,  
CO-AUTHORED WITH  
DENNIS GREEN.



SESAME SUSHI RICE  
CAKES WITH SMOKED  
SALMON



**John Bishop & Dennis Green**

Since John Bishop opened his delightfully intimate restaurant in 1985, Bishop's has continually drawn acclaim throughout North America. The winning formula that fills Bishop's night after night owes much to the gracious hospitality exuded by its Welsh-born owner and to Executive Chef Dennis Green's trademark style, favouring, local, high-quality, mainly organic ingredients. Bishop's, 2183 West 4th Avenue, Vancouver 604-738-2025 [www.bishopsonline.com](http://www.bishopsonline.com)

## BISHOP'S SPRING MEAL

### ENTRÉE



PAN ROASTED  
SABLEFISH WITH  
MUSSEL CHOWDER

# Lifestyle Collecting

*Design a wine cellar to match  
your personal style*

## THE THEME CELLAR

The theme cellar is the expression of a collector who has developed a refined sense of personal taste in wine – a cellar designed to deliver time-tested favorites again and again. Think of the wines you most enjoy: Your cellar could be organized around a particular appellation, such as Napa Valley; or by country, with an exciting representation of Australian wines such as those featured here; or perhaps simply by varietal. The result is usually a collection that is deeper than it is broad. A theme cellar may also cater to your taste in food, which is why the wine lists of many fine restaurants fall in to this category.

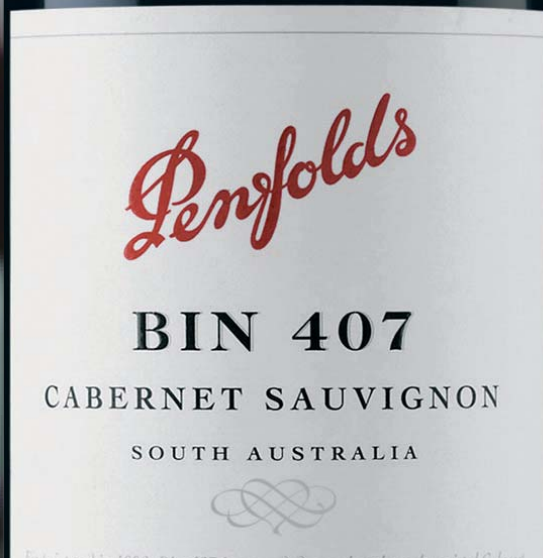
### OUR BALANCED CELLAR RECOMMENDATIONS

#### PENFOLDS BIN 407 CABERNET SAUVIGNON 2003

A blend of Barossa and McLaren Vale Cabernet provides both structure and robust flavors. The debut Bin 407, from the superb 1990 vintage, was released in 1993.

[www.penfolds.com](http://www.penfolds.com)

*Drink now → 2012*



## MORE THEME CELLAR SUGGESTIONS

#### ROSEMOUNT SHOW RESERVE CABERNET SAUVIGNON

Medium bodied with blackberry & bramble fruit flavours that develop notes of chocolate & subtle nutty oak with a swirl of the glass. Savoury & grainy, mouthfilling tannins & a long, balanced finish.

*Drink now → 2020*

#### LINDEMAN'S RESERVE PADTHAWAY SHIRAZ

This medium-bodied, elegant red is a blend of the finest grapes harvested in Padthaway, South Australia. Matured for twelve months in a combination of American and French oak.

*Drink now → 2008*

#### PENFOLDS BIN 389 CABERNET SHIRAZ

Complete, rich and mouth-filling, easily handling the prominent tannins and new oak. This is a solid BIN 389 offering from the 2003 vintage, with medium term cellaring recommended.

*Drink now → 2015*

#### WOLF BLOSS PREMIUM SELECTION SHIRAZ

Intense aromas of spiced fruit, chocolate oak characters with a hint of pepper. These characters are again evident on the palate with sweet fruit & excellent structure. A long & lingering finish from fine-grained tannins.

*Drink now → 2010*

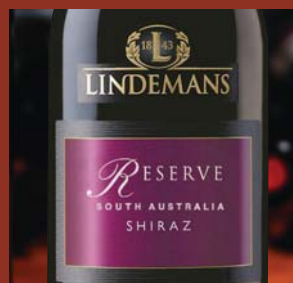
#### WYNNS COONAWARRA ESTATE CABERNET SAUVIGNON

A medium bodied, succulent wine, well balanced with moderate alcohol & a lingering finish; complemented by well integrated, lightly toasted oak & pleasant, firm, tannin backbone.

*Drink now → 2015*



[www.rosemount.com](http://www.rosemount.com)



[www.lindemans.com](http://www.lindemans.com)



[www.penfolds.com](http://www.penfolds.com)



[www.wolfblass.com](http://www.wolfblass.com)



[www.wynns wines.com](http://www.wynns wines.com)



## BISHOP'S SPRING MEAL DESSERT

BUTTERMILK  
PANNA COTTA



# [yellow tail]<sup>®</sup>

WHY WAIT TO ENJOY IT?

*"Thank you BC for continuing to make [yellow tail]  
the largest selling Australian brand"*



Proudly supporting the Vancouver Playhouse Wine Festival

**PAIRS WITH BISHOP'S APPETIZER**  
**SESAME SUSHI RICE CAKES WITH SMOKED SALMON**



**YOSHI NO GAWA ORGANIC SPECIAL PREMIUM SAKE**  
 Japan **\$17.99** 622944 300 ml  
 This premium sake is made from 100 percent organic rice. Elegant, clean and crisp with a light, fruity character; it's a perfect accompaniment for the sushi-style appetizer. Serve it warm or chilled in a wine glass.



# CHEF'S CHOICE



**SUMAC RIDGE PRIVATE RESERVE GEWÜRZTRAMINER**  
 BC VQA **\$14.99** 142893  
 The top-selling BC Gewürztraminer is loaded with citrus and fresh, fruity flavours. Great as an aperitif or the perfect partner for spicy Asian dishes.



**PAIRS WITH BISHOP'S ENTRÉE**  
**PAN ROASTED SABLEFISH WITH MUSSEL CHOWDER**



**PFÄFFENHEIM PINOT GRIS**  
 France **\$18.99** 616144  
 This beautiful bright, golden wine opens with aromas of fruit mixed with rose and bergamot orange, followed by a fresh, clean palate. A good accompaniment for the sablefish entrée, this wine also makes a fine aperitif.



**BURGANS RIAS BAIXAS ALBARIÑO**  
 Spain **\$19.95** 226795  
 This delicious, lesser-known varietal is defined by ripe peach and melon aromas, fresh yet full-bodied fruit flavours and a smooth finish. An excellent match to the sablefish and mussel chowder; it also pairs well with many other food types. 90 points *Wine Enthusiast*.



**RABL GRÜNER VELTLINER SPIEGEL**  
 Austria **\$17.95** 409235  
 Fresh, crisp and elegant with toasty butter, green apple, nectarine and asparagus aromas and a palate of passion fruit, apple and butter; this is a fine seafood or cheese wine. 88 points Gismondi.



**PAIRS WITH BISHOP'S DESSERT**  
**BUTTERMILK PANNA COTTA**



**CONCHY Y TORO LATE HARVEST SAUVIGNON BLANC**  
 Chile **\$14.95** 1628 375 ml  
 Mature fruit aromas of pear, melon and apricot lead to a palate that is soft and fruity with notes of honey. Complex and balanced, its richness will beautifully complement this delicious, creamy dessert.



**ROSEMOUNT ESTATE OLD BENSON TAWNY**  
 Australia **\$38.99** 626655  
 A lovely tawny and a wonderful accompaniment for this dessert. The palate is full-bodied and rich with clean fruit flavours of chocolate, raisined fruit and spice.







### James Nevison and Kenji Hodgson

James Nevison and Kenji Hodgson are HALFLAGGLASS, a Vancouver-based, boutique wine consultancy, publishers of a website and three best-selling books on wine — *Have a Glass and Had a Glass*, volumes 1 and 2. Their wine column, under the name The Wine Guys, appears weekly in the *The Province* newspaper. Their informal, rather irreverent writing style aims to “make wine more fun and accessible.”

# THE ORGANIC OPTION WINE FOR YOUR CONSCIENCE

Strut into spring with a “green” bottle under your arm — or in your eco-friendly, reusable shopping bag. Ethical alternatives are going mainstream, from hybrid cars to Fair Trade coffee; and now, a healthy number of organic options line our BC Liquor Store shelves.

In days past, it took some guts to go green. Sipping organic offerings of yore meant putting your palate on the line to save an earthworm. We wanted wine, but all too often got organic vinegar.

In 2007, the book is closed on those times of questionable fermentations. The hippie days of dubious drinking are a historical hiccup, and today, organic wines ooze olfactorious optimism.

Not only are the wines tasty, but the growing number of organic bottles can be found at refreshingly agreeable prices. It’s not hard to find an organic wine at that sweet-spot under \$20, where ethics are less coerced by economics.

With organic wines tapping into our tastebuds without tapping out our wallets, we can comfortably go green.

### GRAPES BEGET WINE

Conscious consuming is about asking the tough questions. Picking an organic bottle off the shelf, we can’t help but wonder: what exactly is an organic wine?

Wine is grapes rendered into their finest form. The label “organic” can apply to either the ingredients or the product. Most of the

time we’re talking about “wine made from organic grapes,” where the fruit is free of chemical pesticides and fertilizers. However, entirely organic wine, a rarer breed, mandates organic production practices as well as the fruit.

Both are legit. We see more “wine made from organic grapes” simply because organic grape growing is more attainable than the rigorous — and arguably convoluted — path to organic winemaking. For tree-huggers and eco-chic alike, it’s the impact on the Earth that needs referendum, and this happens mostly in the vineyard.

### CERTIFIED SIPPING

We’d literally have to camp out in the liquor store for days — move in some desks, chairs, maybe a cubicle — in order to decipher the details behind each wine that claims organic origin. With a multitude of certifying agencies worldwide — Ecocert, Agriculture Biologique, USDA Organic and CCPAE, to name a few — each with its own standards and criteria, the exact meaning of “organic” is up for debate.

Don’t forget to throw into the mix those who farm sans pesticides but don’t bother with the bureaucracy. There’s a bevy of wineries that don’t pursue an official stamp of approval, but in essence, eschew the synthetic style for green growing. Sometimes the ethical practices are explained on the back label, to the effect of “sustainable farming” or

“eco-agriculture.” Other times it’s not advertised at all; some wineries prefer to fly under the radar, either wary of the antiquated reputation of questionable quality, or just content to quietly grow green.

### WITH ORGANIC WINES TAPPING INTO OUR TASTEBUDS WITHOUT TAPPING OUT OUR WALLETS, WE CAN COMFORTABLY GO GREEN.

But, whether the grapes are certified or not, all organic wine producers agree on the fundamental adage: limit the amount of bad stuff in the watering can. The official stamp gives consumers confidence, but in many ways, “organic” is in the eye of the beholder.

### WHERE ARE THEY?

Most BC Liquor Stores have a section dedicated to organic products. It’s all tasty stuff — spanning all wine styles and price ranges — so even the skeptical can start with the least financial commitment.

Organic wines are also scattered throughout the rest of the store, particularly those that don’t advertise their slant towards sustainability. It’s more than guesswork, but with a little research, by soliciting the knowledge of the store’s Product Consultant, or by perusing back labels, you’ll be able to suss out some green gems.

We’ve put together a selection of eco-picks, guaranteed to whet the palate and soothe the soul.

# WILD HORSE CANYON®

WEST COAST APPELLATION  
BRITISH COLUMBIA • WASHINGTON • CALIFORNIA



ENTER TO WIN  
1 of 5  
Dinners at a Fantastic  
West Coast Restaurant

[www.wildhorsecanyonwines.com](http://www.wildhorsecanyonwines.com)

NO PURCHASE NECESSARY.  
MUST BE LEGAL DRINKING AGE TO ENTER.

## Quality wines from the West Coast

Our winemaker works with the best from British Columbia, Washington and California in order to craft the perfect wines. Each region is selected because of its different and special soils, climate and attributes. The results are balanced, fruit-forward wines: lush robust reds, and clean refreshing whites.

*"...2005 Wild Horse Canyon Chardonnay is exactly the direction branded wines at this price point should be heading. Straight-forward, crisp and lively fruit with a refreshing, juicy character..."*

Mark Davidson,  
Vancouver's Leading Wine Educator

OKANAGAN  
VALLEY

WASHINGTON

CALIFORNIA

Available now at your local BCLDB stores, Wild Horse Canyon Merlot, Cabernet Sauvignon, Shiraz, Sauvignon Blanc and Chardonnay!

[www.wildhorsecanyonwines.com](http://www.wildhorsecanyonwines.com)

**JAMES AND KENJI'S ECO-PICKS: "GUARANTEED TO WHET THE PALATE AND SOOTHE THE SOUL."  
THE FIRST FOUR ARE CERTIFIED ORGANIC; THE SECOND FOUR ARE MADE FROM ORGANIC GRAPES .**



**EMILIANA ORGANICO**  
"ADOBE" CHARDONNAY  
Chile **\$13.99** 97527

Parrying any ugly rumour that Chile is more liberal with pesticides than other countries, the Adobe brings "eco" and "exquisite" together in this solid-value bottle. Buckets of apple and pineapple aromas waft off of this wine. Soft yet finishes with a lively, citrus tang.



**VILLA TERESA PINOT GRIGIO**  
Italy **\$14.95** 549642

Certified grapes and not afraid to flaunt it, the Villa Teresa is a prime example of good juice from the organic order. At \$15, it's at par with most other Grigios, and equally appetizing. Apple and pear flavours meld for a tasty, refreshing ride.



**CARM ORGANIC DOURO**  
Portugal **\$19.75** 433516

Wine — organic or not — doesn't get much better than this prodigious bottling of Douro delight. Loads of smoke, leather, cigar and choco-cherry are packed into this substantial red. From certified organic grapes.



**BONTERRA**  
CABERNET SAUVIGNON  
USA **\$21.99** 342428

One of the Californian leaders of organic viticulture, Bonterra graces our palates with yet another highly-drinkable wine. Raspberry and caramel mark this Cabernet, with a supple finish reminiscent of vanilla coffee. "Organically grown grapes" is stated proudly on the front label.



**Diego MURILLO MALBEC**  
Argentina **\$9.99** 527176

A perennial fave, the '05 continues the Diego Murillo tradition of amazing flavour for little money. Aromas of cigar smoke and plums precede grippy tannins for a package well worth ten bucks. Organic grapes, though not stamped as such.



**DU PELOUX "TERRES DU RHÔNE"**  
CÔTES DU RHÔNE,  
France **\$13.99** 78204

Championing their "Natura Viti Charter," a commitment to preserving both environment and health, Du Peloux gives us this fruity, spicy, floral wine to sip as we chew over how delectable it can be to drink green.



**FINCA LUZON JUMILLA**  
Spain **\$14.99** 384438

This Spanish gem is from certified organic grapes despite no mention on the label. But, stamped or not, we'll drink it. For our dime, it's hard to find a juicier, fuller-flavoured red that, as well as all the sensory appeal, jives with Mother Nature.



**SOKOL BLOSSER 2003 PINOT NOIR**  
USA **\$39.99** 608786

Sokol Blosser in Oregon practices organic grape growing whole-heartedly, they just haven't gone the certification route. This, of course, takes nothing away from their magnificent Pinot Noir; a sublime balance of ripe cherries and characteristic leafy, forest floor.

By Brenda Sopow



### NEGRONI

1 OZ (30 ML) GIN  
1 OZ (30 ML) CAMPARI  
1 OZ (30 ML) RED VERMOUTH  
ORANGE SLICE, FOR GARNISH

Add gin, campari and vermouth to a rocks glass half-filled with ice. Garnish with orange slice.

### GOLD MEDAL

1 OZ (30 ML) GIN  
½ OZ (15 ML) COINTREAU  
1 OZ (30 ML) ORANGE JUICE  
1 OZ (30 ML) PINEAPPLE JUICE  
ORANGE TWIST, FOR GARNISH

Combine ingredients in a shaker filled with one cup of ice. Shake well and strain into a chilled cocktail glass.

### CLASSIC GIN AND TONIC

2 OZ (60 ML) GIN  
3 OZ (90 ML) TONIC WATER  
WEDGE OF LIME OR LEMON, FOR GARNISH

Pour the gin and the tonic water into a highball, or Collins, glass almost filled with ice cubes. Stir well. Garnish with a lime wedge.







**Brenda Sopow**

A product consultant at our Fort Street liquor store in Victoria and a frequent contributor to TASTE magazine, Brenda shares her in-depth knowledge of the gin spirits category.

# GIN

**WITH THE RETRO CULTURE MOVEMENT, AN OLD CLASSIC LIKE GIN HAS BECOME FASHIONABLE AGAIN.**

## EVERYTHING OLD IS NEW AGAIN

Everything old is new again. A movement popularly known as Retro says that when classics are bypassed, they can become hip once again, and that is exactly what's happening to gin.

The fascinating and convoluted history of gin begins in the 14th century when it was used for treating kidney problems long before it was ever enjoyed as a drink. Gin followed the British home from Holland after the Thirty Years' War and its evolution took a quantum leap from there. The mere mention of the word conjures up colourful images of British culture.

To know what gin is today, it is necessary to understand the term "botanicals." These flavouring agents are the key defining elements of gin; without them, it would be a neutral spirit very similar to vodka. Primarily, botanicals are spices, herbs and fruits. Juniper berries, usually sourced from Italy, are the foundation flavouring of every gin. In fact the Dutch name for gin actually comes from the word juniper.

Distillation methods also affect the quality and style of the final product. Mass market gins are produced by soaking the botanicals in a base spirit and then redistilling the mixture. Distillation fixes the flavours in the spirit.

There are a number of styles of gin available, each with its own subtle flavour characteristics:

*London Dry* refers not to the location of production, but is a generic term for a dry style of gin that lends itself well to mixing. An example would be Gilbeys London Dry.

*Dutch Gin*, or Genever, is quite different from English gin. It

varies in weight, pungency and sweetness. The grains used are malted barley, with wheat and rye. Pot distillation is used and, in some cases, wood cask aging. These gins are usually drunk neat and chilled, like schnapps. BC Liquor Stores currently offers two Genevers.

*Flavoured gins*, mainly citrus, are yet another style. Beefeater Lime and Orange were the first flavoured gins to be introduced onto the BC market in 2006.

## THE WORLD'S FIRST ORGANIC GIN

The world's first organic gin, Juniper Green, is also available at BC Liquor Stores for today's discerning consumer.

Unlike vodka, gin retains its distinct flavour in any mix. Many classic gin drinks, like the Gimlet are born in the days when the British Empire reached far and wide. Gin was combined with tonic water (quinine) to help stave off malaria. When taken with lime juice and bitters, the mixture helped prevent scurvy and treated stomach problems.

Gin hit the Americas at the beginning of the cocktail era, but ended up playing second fiddle to vodka during the '50s and '60s. Today, gin makers taking a cue from vodka are creating new flavours and updating traditional ones. These top quality gins are carefully distilled several times and use smaller pot stills to extract more flavouring compounds. A superb example is Bombay Sapphire, an upscale, flavour-packed version of a classic brand with a recipe dating back to 1761. With Bombay Sapphire's growth, high-end gin is showing a big surge in popularity. The nuances of these new super-premium gins are recapturing the consumer's fascination with flavour.

# A Beer Like No Other

Innis & Gunn perfects the process of ageing Edinburgh ale in American white oak barrels

No other beer follows our unique 77 day process that makes Innis & Gunn one of the longest aged beers in the world. For 30 days this honey-hued beer sleeps in hand-selected oak barrels, before being placed in a 'marrying tun' for 47 days.

The pioneering production process was discovered purely by accident after renowned brewer, Dougal Sharp was commissioned to formulate a special beer to impart a smooth beery character to the bourbon barrels for flavouring maturing whisky.

After the beer was placed in the barrels, it was to be discarded to make room for the whisky. Months later, the distillery manager discovered that workers were filling empty lemonade bottles with the beer – they had discovered that the beer had been transformed by the oak into a truly great tasting beer.

Using oak to age beer was unheard of, but the end results were unbelievable. The beer was tasted by industry experts and scored an incredible 9 out of 9!

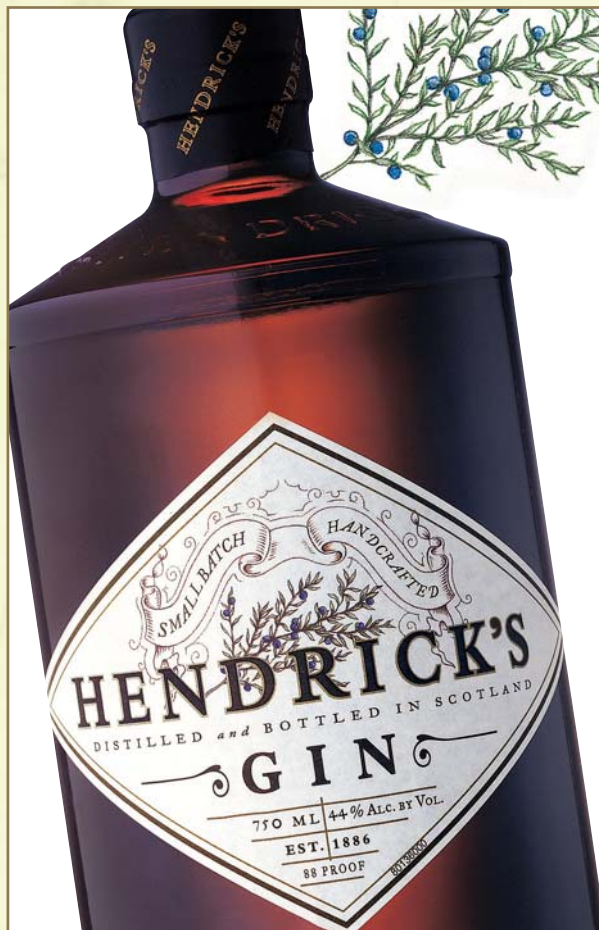
The flavours imparted by the oak barrels (previously used to mature bourbon) lend an incredible depth of taste. Think vanilla, toffee and orange aromas, with a malty, lightly oak palate: smooth and warm in the finish.

Try it and see for yourself.

*Available at the BCLDB for \$3.25 per 330ml bottle. For product information and where to find Innis & Gunn Oak-Aged Beer, please visit [www.innisandgunn.com](http://www.innisandgunn.com).*



Represented by PMA Canada

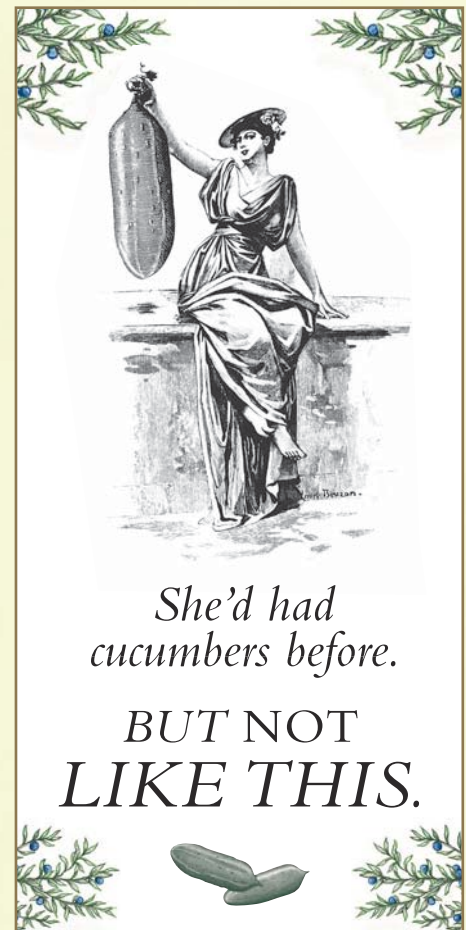


## HENDRICK'S®

*is instilled with juniper,  
coriander, citrus peel  
and a particularly  
luscious infusion of rose  
petal and cucumber.*

**A MOST  
UNUSUAL GIN**

HENDRICKSGIN.COM



*She'd had  
cucumbers before.*

**BUT NOT  
LIKE THIS.**

Represented by PMA Canada

## HERE IS A SELECTION OF OUR FINEST GINS



**BROKERS GIN** UK **\$27.95** 116574

Relatively new on the scene, and sporting an English bowler hat on the top. One hundred percent English grain, quadruple-distilled, using 10 botanicals. Soft and fresh, with flavours of spice, citrus and white flowers. Gold medal at 2004 Chicago Beverage Tasting Institute. 94 points.



**JUNIPER GREEN LONDON DRY ORGANIC**  
UK **\$34.99** 617068

Zesty and full-flavoured, with delicately balanced botanicals and a refreshing finish. Small batch produced at the Thames Distillery in the heart of London. Best gin at the International Wine and Spirit Challenge.



**PLYMOUTH DRY GIN** UK **\$25.25** 540682

Hand-crafted in copper pot stills at the Blackfriars Distillery in Plymouth, using seven botanicals and soft water from the Dartmoor. Fuller-bodied than London Dry, it is intensely fragrant, with angelica, juniper and citrus blossom notes. Smooth and rich-textured.



**HENDRICK'S DRY** UK **\$39.99** 637504

In addition to the botanicals instilled during distillation, there are added infusions of Bulgarian rose and fresh cucumber. Try a G&T with cucumber garnish. Distilled in Scotland and presented in an old apothecary-like bottle.



**TANQUERAY NO. TEN** UK **\$40.95** 600163

Great depth and complexity, with grapefruit, orange, lime, juniper and chamomile notes. Quadruple distilled with flavouring agents added in the fourth distillation. It uses fresh, whole fruit botanicals. Can be mixed, or served neat and chilled. A premium offering from Tanqueray.



**BEEFEATER - LIME** UK **\$23.99** 360610

Sweet and juicy lime with a clean, tart, citrusy finish. Try it straight up on the rocks, in cocktails with any fruit juice or as a premium substitute in your favourite gin martini.

# STARTING A WINE CELLAR

TOSS OUT ANY NOTIONS THAT YOU NEED AN ATMOSPHERIC, TEMPERATURE-CONTROLLED, SUBTERRANEAN CAVE TO MAKE THE GRADE.

**D**o you find yourself buying more than one bottle of wine at a time? Maybe a few and not drinking them within hours? That makes you a collector and it's time to consider a wine cellar to properly store your stash of bottles.

Where to start? Toss out any notions that you need an atmospheric, temperature-controlled, subterranean cave to make the grade. That'll come with that big lottery win or windfall inheritance. In the meantime, it's easy to accommodate a "cellar" in your house, condo or rented apartment.

First, decide how many bottles you'll want to store and then double it. Once you start collecting, it'll be hard to stop, especially if you start a wish list for friends and relatives who think you're impossible to buy for. Start by selecting a closet or basement space. Choose a spot where the temperature is stable — about 13 C is ideal; humidity is best around 70 percent. Keep in mind that heat, extreme temperature fluctuations, light and vibrations are bad for wine. Install some racks and you're set.

If you choose to go big from the outset, check out [www.winevault.ca](http://www.winevault.ca), a Vancouver-based company that cellars wines for collectors, and sells the highly rated EuroCave wine cabinets, a superior home option (\$2,000 to \$4,600). These are vibration-free and maintain proper humidity and temperature levels. Vin de Garde ([www.vindegarde.ca](http://www.vindegarde.ca)) designs and builds custom walk-in home cellars with capacity for 500 to 10,000 bottles, plus modular racking systems



Custom-designed cellar, Vin de Garde Cellar Systems Inc.

that start at 60 bottles. Do-it-yourselfers will need a dedicated space, insulation, air-conditioning, temperature, and humidity gauges, racks, and a book detailing the process.

My "cellar" is a large bookcase in a cool, dark, unheated room; my optician uses the

crawl space under his home for his extensive collection of old world wines and ports; a wine-writing colleague has a closet kitted for stash; another tucks bottles into octagonal pipes in her chilly, dark pantry in her French village row house.



**Judith Lane**

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



45 bottle EuroCave wine cabinet, VancouverWine Vault Inc.

Terry David Mulligan, actor, and *Star!//ChumTV* interviewer/producer, co-hosts *Hollywood & Vines*, a wine-centric *Star! TV* show, with Los Angeles-based Vancouverite, Jason Priestley. The pair came up with the idea on a fishing trip, figuring it'd be a good way to drink free wine. The pairing seemed ideal: know-it-all Priestley, a serious collector with a renowned 4,000-bottle cellar, and know-nothing wine novice Mulligan. In *Hollywood & Vines'* first season, the pair tripped through some of the world's best wine regions, drinking and interviewing winemakers and celebrities along the way, making wine fun and accessible. Before filming, Mulligan took a couple of consumer-level wine courses so he wouldn't sound like a complete idiot, and was totally smitten. Today his cellar, a

75-bottle wine fridge, is filled with wines tasted in his travels, including reds from Bordeaux, Washington, Oregon, California and BC.

What wines should you cellar? Tannic reds are obvious age-worthy candidates, especially Bordeaux, sturdy Rhône reds, Northern Italian Barolos and Barbaescos, and new world Cabernets. White wines are trickier – German, Austrian and Alsatian Rieslings and Burgundies are cellaring best bets and can hold for five to eight years.

Sauternes, Vintage Ports and Madeira are long-term cellar stars.

Taste before you buy. Opportunities abound at wine festivals such as the Vancouver Playhouse International Wine Festival, countless wine events, wine clubs and wine-maker dinners. Buy three bottles of each if you can: one to drink now, one in a couple of years to see how it's aging, and one to drink at its peak. Keep a log and record dates, purchase prices and tasting notes.

Our recommendations for a starter cellar are mostly in the \$15 to \$30 range. All can be enjoyed now but will benefit from a couple of years aging (unless otherwise noted: five to eight years from the vintage date is ideal). 'Wish List' wines can age for 10 years and beyond.

**CELLAR STARTERS**  
**\$15 - \$20**

Castaño Hécula 2004  
Spain **\$15.95** 583690

Château le Videau Côtes De Bourg 2003  
France **\$18.13** 612374

Sandhill Chardonnay 2004  
BC VQA **\$16.99** 541193 (drink in 2 -3 years)

Château du Parenchère Bordeaux Superieur  
2004 France **\$18.99** 911982

Errazuriz Reserve Cabernet Sauvignon 2004  
Chile **\$20.11** 287805

**\$20 - \$30**

Allegrini Palazzo della Torre Veronese 2003  
Italy **\$29.95** 466011

Château Pesquié Quintessence  
Côtes du Ventoux 2003  
France **\$29.99** 92916

Cellar Pinol Portal Crianza Terra Alta 2004  
Spain **\$22.99** 421594

Château Sainte-Eulalie La Cantilène 2004  
France **\$24.99** 274597

Château du Taillan 2003  
France **\$26.99** 143404

Ornellaia le Volte 2003  
Italy **\$29.99** 431155

**WISH LIST**

Douro Quinta do Crasto  
Reserva Old Vines 2004  
Portugal **\$33.95** 489211

J. Lohr Vineyard Series Hilltop Vineyard,  
Cabernet Sauvignon 2001  
USA **\$39.99** 555862

Château Bel Orme Tronquoy  
de Lalande Haut Médoc 2000  
France **\$39.99** 512111

WITH A FAMILY LIKE THIS  
REUNIONS ARE

# ALWAYS A BLAST



## Wine Cellar Starters



### CASTAÑO HÉCULA 2004

Spain **\$15.95** 583690

A serious bargain, and one of the World's Best Wine Values according to Robert Parker; this Spain-in-a-glass, oak-aged wine is made from old Monastrell vines and is plummy and spicy. Enjoy now and stock the cellar (drink in 2 - 3 years)



### CHÂTEAU LE VIDEAU CÔTES DE BOURG

France **\$18.13** 612374

This supple, medium-bodied Bordeaux blend—Merlot, Cabernet Franc, Cabernet Sauvignon, and Malbec—sports plenty of fresh red fruit and smooth dense tannins. Excellent structure and a cellar sweetheart. (drink in 2 - 5 years)



### ALLEGRINI PALAZZO DELLA TORRE VERONESE 2003

Italy **\$29.95** 466011

Smooth, rich and full-bodied with herb-infused dark cherries and spicy, toasty notes, this suave Italian is tasting well now, but will be superb with cellaring. Impressive value. (drink in 8 - 10 years)



### CÔTES DE VENTOUX CHÂTEAU PESQUIÉ LA QUINTESSENCE 2003

France **\$29.99** 92916

Concentrated and rich, this meaty, spicy and jammy wine already shows power, complexity and major potential. Syrah-dominant (80% and 20% Grenache), it's full-bodied, elegant and expressive. (drink in 8 - 12 years)



### CELLAR PINOL PORTAL CRIANZA TERRA ALTA 2004

Spain **\$22.99** 421594

This finely crafted, unfiltered blend of Merlot, Cabernet Sauvignon, Grenache, Syrah and Tempranillo has loads of intense dark fruit with hits of earth, smoke and spice. Opulent, lush, balanced and brilliant. (drink in 6 - 10 years)



### CHÂTEAU SAINTE-EULALIE LA CANTILÈNE 2004

France **\$24.99** 274597

This well-made Minervois (Syrah, Grenache, Carignan) is intense, rich and rustic, with savoury, peppery, citrus notes and black cherry/berry fruit. Great flavour profile. Lots of character and warmth. Exceptional. (drink in 3 - 5 years)



### CHÂTEAU DU TAILLAN 2003

France **\$26.99** 143404

This Cru Bourgeois Supérieur Bordeaux blend (Cabernet Sauvignon, Merlot, Cabernet Franc) is bright, fruity and concentrated with earthy, oaky aromas. Round, full-bodied and seductive. (drink in 5 - 10 years)



### ORNELLAIA LE VOLTE 2003

Italy **\$29.99** 431155

Ripe, slightly stewed berry fruit aromas and flavours with chewy tannins, this blend of Sangiovese, Merlot and Cabernet Sauvignon is generous, round and elegant. Approachable now, better later. Great vintage (2004). (drink in 3 - 5 years)



### DOURO QUINTA DO CRASTO RESERVA OLD VINES 2004

Portugal **\$33.95** 489211

Serious wine, serious value, made from 75-year Touriga Nacional old vines. Expressive, lush, and refined with tobacco, mocha, and chocolate aromas with flavours of ripe cherries and plums. Superstar potential. (drink in 3 - 6 years; 2004 will easily go 15 - 20)

# ONE-DISH DELICIOUS

TASTY AND NUTRITIOUS SOLUTIONS TO THE WEEKDAY TIME CRUNCH... OR FOR WEEKEND BRUNCH! CHOOSE FROM FIVE DELICIOUS RECIPES.

## PRAWN, RICOTTA AND SPINACH PASTA



MIGUEL TORRES VIÑA  
ESMERALDA

Spain **\$13.99** 165316

This unique and enjoyable blend of 85% Muscat d'Alexandria and 15% Gewürztraminer is a fresh wine with floral aromas of peach blossoms, honeysuckle and jasmine. On the palate, the Gewürz spice accents the fresh apple fruit of the Muscat.



GRAY MONK PINOT  
NOIR

BC VQA **\$15.99** 251835

A touch of oak and fresh fruit with a light, slightly tart style that emphasizes the raspberry fruit flavour. Delicious by itself, or a perfect partner for many foods.



## SMOKY BEEF CHILI



## SEARED AHI TUNA WITH WHITE BEAN SALAD



**CHÂTEAU PEYRAUD**  
France **\$20.93** 319079  
This almost 100 percent Merlot is soft and smooth with an exotic spicy touch. Earthy, plump and friendly, it's a classic Bordeaux.



**CUATRO PASOS BIERZÓ MENCIA**  
Spain **\$17.99** 410225  
A delicious, medium-bodied, fresh red with cherry and plum flavours accented with coconut, vanilla and smoky hints from the wood. This is a fun and fruity wine with soft tannins that balance out any acidity.

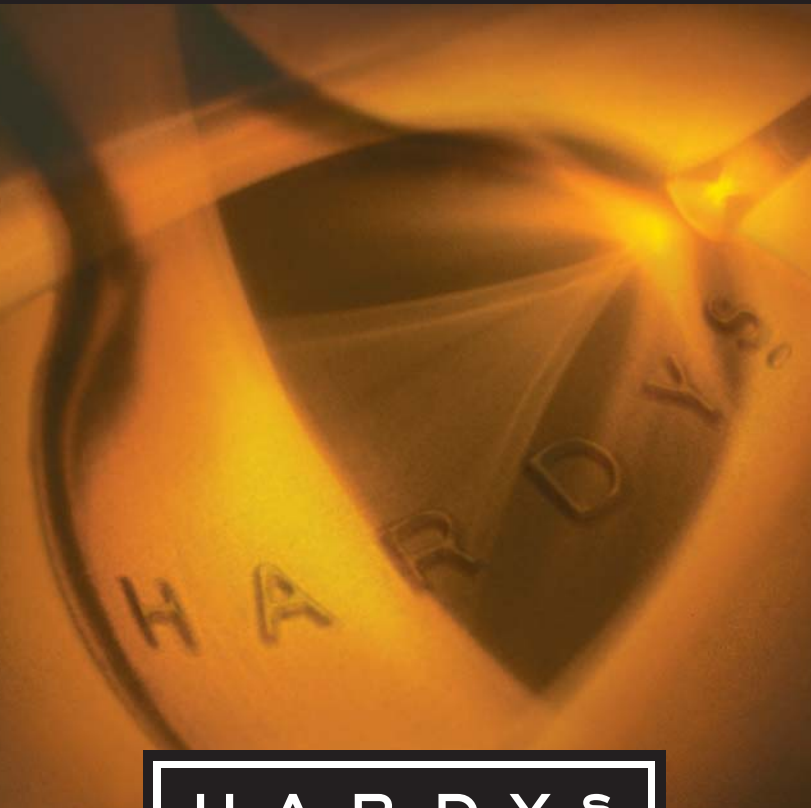


**WYNDHAM ESTATE BIN 333 PINOT NOIR**  
Australia **\$16.99** 179242  
An elegant, medium-bodied red wine with a bouquet of strawberries and cherries with subtle oak notes. The palate is full of delicate fruit flavours balanced with soft tannins and a long, refined finish.



**REX GOLIATH PINOT GRIGIO**  
USA **\$14.99** 486134  
Aromatics of pear and honeydew and bright, juicy citrus and apple flavours lead to a sweet mineral core and a soft, lingering finish. This versatile food wine is equally at home with fish and shellfish dishes as it is with herbed and spicy chicken pasta.

# Best wine under the sun year after year.



## HARDY'S

*The best of Australia since 1853*

In 1853 in far-off South Australia, Thomas Hardy set out to make "quality wines that will be prized in the markets of the world". Five generations of the Hardy family who followed stayed true to this goal. Even today, our winemakers carry on his innovative spirit and never-ending quest for quality. For example, screw-cap closures on our Varietal Range, Stamp of Australia and Nottage Hill wines ensure that when you open them, they're as fresh as the day we bottled them. And even opening them is easier with just a twist of the wrist. Quality, convenience and everyday value: that's why we think Hardys are the best wines under the sun.

[www.hardys.com.au](http://www.hardys.com.au)

Always enjoy Hardys Wines in moderation.



Wine and Food

## ONE-DISH DELICIOUS

YELLOW CURRY WITH VEGETABLES



CONO SUR LIMITED  
RELEASE  
GEWÜRZTRAMINER  
Chile **\$10.99** 494708  
Elegant, with ginger,  
orange, grapefruit, honey,  
lychee and mineral  
flavours. A great food  
wine, well-balanced with  
a crisp finish. Try with  
Indian food, chicken or  
pork. Incredible value.  
89 points Gismondi.



LAS ROCAS DE SAN  
ALEJANDRO  
GARNACHA  
Spain **\$15.95** 163568  
Soft and fruity with a  
gorgeous nose of cherry,  
licorice and white flowers,  
this deep, medium to full-  
bodied, fruit-driven wine  
shows floral, meaty, spicy,  
black cherry, chocolate  
and raspberry flavours.  
Great value!

CELEBRATE LIFE...ENJOY RESPONSIBLY

BROWN RICE AND CHICKEN STIR-FRY WITH EDAMAME AND WALNUTS



**BOLLA SOAVE CLASSICO**  
Italy **\$11.99** | 7640  
Marzipan, mineral, lemon oil and ripe pear aromas. Fresh, lively palate with mineral, baked pear, quince and citrus flavours. Quite delicate and balanced with good acidity on the finish. 87 points Gismondi.



**BANROCK STATION WHITE SHIRAZ**  
Australia **\$10.99**  
110882  
Fresh, lifted strawberry fruit with floral rose and jasmine aromas. These strawberry fruit flavours continue onto the semi-sweet palate, with a lovely zesty finish. An ideal accompaniment for spicy Asian stir-fries.

# P A S S I O N A T E P A I R I N G S



## breakfast in bed & dinner in bed

When your day starts off so well, why bother getting up at all?

Some things are simply better together. Like XOXO – a passionate pairing of two fine grapes in one sensual wine. Share your passionate pairings at [xoxowine.com](http://xoxowine.com)



# TETRA PAKS

## LESS PACKAGING, MORE WINE!

As if adjusting to the new-found respectability of screwcaps wasn't enough, wine producers worldwide are taking us one huge step further – into a domain formerly reserved for fruit juice and milk products!

The four French Rabbit wines launched on the BC market last fall were the first to appear here. These wines have met excellent reviews, countering preconceptions that only plonk comes in cartons. In fact, the eight-sided, one-litre version of the carton used for wine, named Tetra Prisma by the Tetra Pak

company, is a sleeker, more sophisticated creature than its milk and juice counterparts, and is definitely a far cry from the mega four-litre, party-size wine casks.

Although new to BC and relatively new to Canada, wine cartons have been widely embraced in several countries. In Italy, for example, 32 percent of table wines are sold in similar packaging, and in Argentina that figure is 55 percent.

Aside from being lighter and more portable

than glass – for easy stowing in backpacks, coolers and picnic hampers, Tetra Prisma containers take less energy to produce, transport and recycle. As a bonus, the cartons form a canvas for some exciting creativity in package design.

Look for these new products in BC Liquor Stores this spring. All are highly rated and offer great value, especially considering the one-litre packs deliver two more glasses of wine than a regular 750 ml bottle.



   
**BLACK BOX PASO ROBLES CABERNET SAUVIGNON**  
 USA **\$14.99** 895219  
 Ripe cassis flavours and substantial body – this is a serious wine for the price!

   
**RED LIPS MERLOT**  
 France **\$13.99**  
 386979  
 An easy drinking Merlot with a generous, plush character.

   
**THIRSTY LIZARD SEMILLON-SAUVIGNON BLANC**  
 Australia **\$14.99**  
 261149  
 Fresh flavours of apple and peach from the Semillon are accented by grassy, citrus notes from the Sauvignon Blanc.

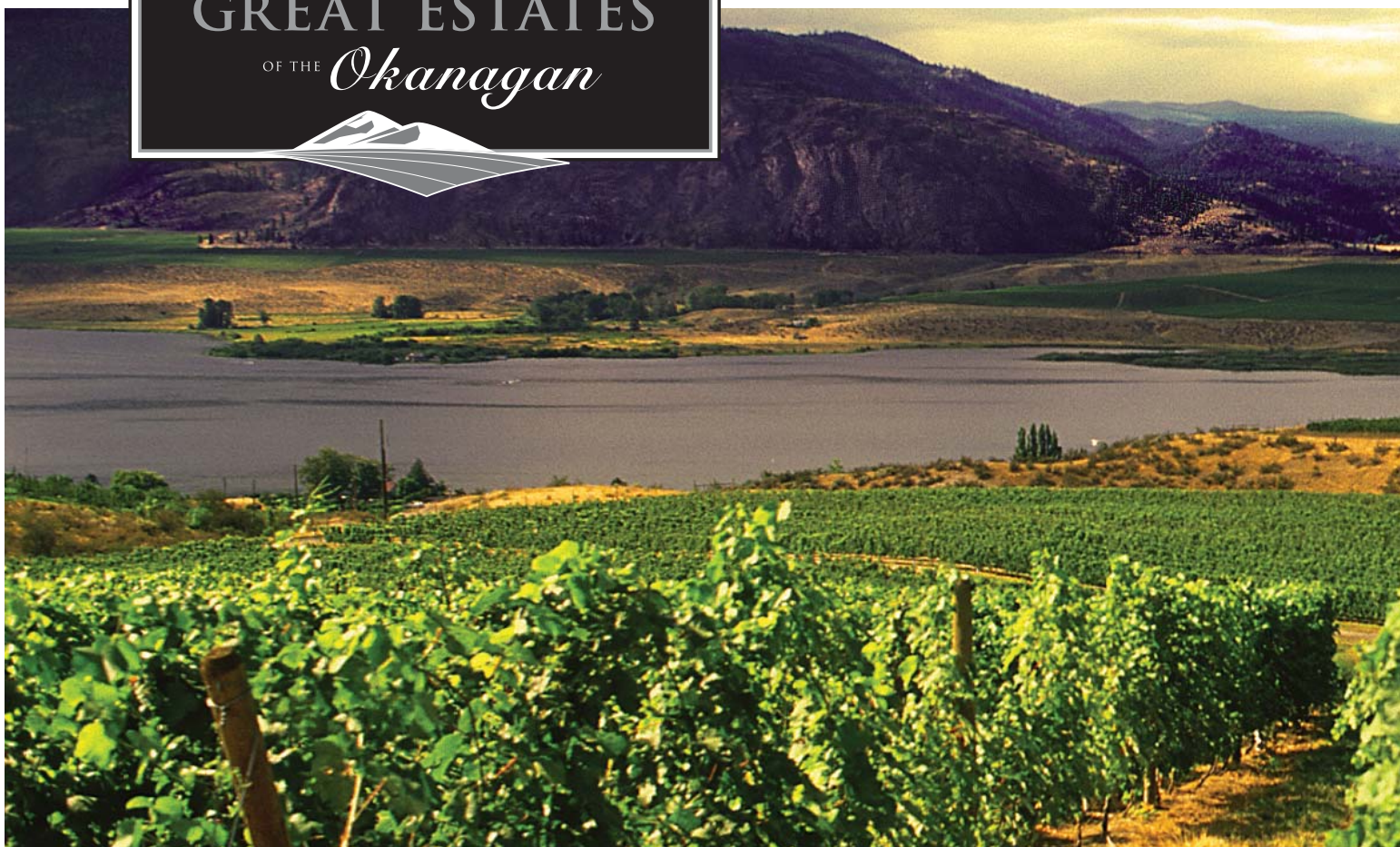
   
**FRENCH RABBIT FAMILY RESERVE WHITE**  
 France **\$19.95** 818039  
 Fruity and aromatic with a touch of wood, white flowers and tropical fruit. Perfect with grilled fish or pasta in a cream sauce.

   
**SONOVINO SICILIA PINOT GRIGIO-CHARDONNAY IGT**  
 Italy **\$13.95** 368837  
 Bright, fresh and tangy, this tasty blend combines Pinot Grigio – the latest hot varietal – with the ever-popular Chardonnay.

   
**MIGHTY MURRAY SHIRAZ**  
 Australia **\$13.99**  
 38513  
 Just bursting with red and black fruit – delicious!

(Coming soon to BC Liquor Stores. Please check [www.bcliquorstores.com](http://www.bcliquorstores.com) for product availability.)

GREAT ESTATES  
OF THE *Okanagan*



# Great BC Chardonnays

Enter for a chance to win an  
exclusive trip for two to experience  
the 'Great Estates of the Okanagan'



**JACKSON-TRIGGS**

Displays lovely aromas of green apple, pear and citrus with toasty oak nuances. Full-bodied with a buttery textured, flavourful finish. Elegant when paired with steamed mussels and saffron, smoked fish or poultry in cream sauces, cedar planked salmon or Camembert or Gruyère cheeses.

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

**SUMAC RIDGE**

This Chardonnay has lively aromas of apricot and melon with a toasty vanilla nose, full tropical flavours on the palate, and long bold finish. This full flavoured Chardonnay pairs well with all Asian cuisine, light pasta dishes, salads, grilled chicken or shellfish.

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

**INNISKILLIN**

This Chardonnay displays apple and roasted almond aromas accented with hints of citrus fruit. It pairs beautifully with seafood, grilled chicken and pasta in cream sauces.

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

**NK'MIP CELLARS**

Sourced from the finest grapes grown on the 30 year old Inkameep Vineyard, this Chardonnay was aged for 10 months in the finest French oak barrels. This oak aging results in rich aromas of butterscotch, vanilla cream, and exotic spice which follow through on the palate making this wine the perfect pairing with BBQ Salmon.

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

# BC LIQUOR STORES BEST BUYS

GREAT  
TASTE,  
GREAT  
VALUE



## FISH EYE CHARDONNAY

USA **\$8.99** 431858

Rich and fruity with a touch of vanilla, Fish Eye is bursting with juicy, ripe fruit. A superb match for most fish and chicken dishes. What a catch!



## HARDY STAMP SERIES RIESLING-TRAMINER

Australia **\$9.99** 448548

Crisp, fresh and easy drinking, this Riesling-Traminer blend is best served young with fish, chicken, veal or spicy Asian dishes.



## LA BASTIDE

France **\$9.99** 587196

The best selling red from the Midi for good reason. It delivers! This is great value and a great food wine. Put it to the test with grilled or barbecued meat!



## CHÂTEAU LE MARQUISAT LA PEROUSE

France **\$9.99** 871103

A château-bottled Bordeaux for \$10! This big, bold red, blended from Bordeaux varieties tastes as if it should cost at least twice the price!



## MCLARENS ON THE LAKE SHIRAZ

Australia **\$12.99** 341404

Rounded berry fruits and soft, long tannin characteristics make this wine a pleasure to enjoy with red meats, pasta and matured cheese. Great value!



## WHATEVER YOUR BUDGET, EACH OF THESE 10 TABLE WINES AND ONE PORT WAS SELECTED FOR THE HIGH QUALITY IT DELIVERS RELATIVE TO ITS PRICE.



**ARROGANT FROG RIBBET RED**

France **\$12.99** 384628

This delicious Midi red in a screw-cap bottle is playfully self-mocking in name and label. A Cabernet/Merlot blend, the palate is jammy and full of fruit, with bell peppers and a little spice on the finish. Enjoy it with grilled steak or hamburgers.



**VIÑA CASABLANCA SAUVIGNON BLANC COLECCION PRIVADA**

Chile **\$13.99** 457655

Crisp and well balanced, this wine exudes floral aromas of mimosa and acacia with sweet lime and grapefruit notes and a whole spectrum of exotic fruits.



**MANDRAROSSA SICILIA NERO D'AVOLA**

Italy **\$13.99** 503334

Good berry and lightly stewed fruit flavours, a medium body with light tannins and a fruity finish sum up this wine. Enjoy it now with rich, flavourful pasta dishes, grilled red meats and hard, spicy cheese.



**STICKLEBACK WHITE**

Australia **\$14.99** 293308

With fresh apple, melon, floral and grapefruit aromas followed by melon, floral, mineral and grapefruit flavours, this is a well-made, value-priced white.



**BORSAO SELECCION TINTO JOVEN**

Spain **\$14.99** 314617

70% Garnacha, 10% Tempranillo, and 20% Cabernet Sauvignon. Intense red cherry colour with violet tones, this wine shows ripe cherry, earth and orange skin aromas.



**GRAHAM'S LBV PORT**

Portugal **\$26.99** 191239

Ripe, round, elegant and somewhat sweet with light tannins. Peppery, spicy, licorice, black tea, clove, nutty, black cherry, prune flavours. Consistent, well-made style that is sweet and creamy with some warmth at the end.

# Additives 0% Preservatives 0%

water, malt, hops, yeast 100%

Nutrition Facts	
Valeur nutritive	
Per 341 mL/par 341 mL	
Amount	% Daily Value
Teneur	% valeur quotidienne
<b>Calories/Calories</b> 140	
<b>Fat/Lipides</b> 0 g	0 %
Saturated/satures 0 g	0 %
+Trans/trans 0 g	
<b>Cholesterol/Cholesterol</b> 0 mg	0 %
<b>Sodium/Sodium</b> 0 g	0 %
<b>Carbohydrate/glucides</b> 9 g	3 %
Fibre/Fibres 1 g	4 %
Sugars/Sucres 3 g	
<b>Protein/Protéines</b> 2 g	
Vitamin A / Vitamine A	0 %
Vitamin C/Vitamine C	0 %
Calcium/Calcium	2 %
Iron/Fer	0 %
Thiamine	2 %
Riboflavin	10 %
Niacin	18 %
Magnesium/Magnesium	11 %

\*Traditional label

Look for the new Nutrition Facts back label; we're the first brewery to actually show you what's in our beer. Because Big Rock contains no additives or preservatives, we have nothing to hide.

**Big Rock tastes great because of what's in it, and what isn't.**

  
**big Rock**  
BREWERY  
bigrockbeer.com



Thank you for choosing Big Rock.

If you're smart enough to choose Big Rock, you're smart enough to enjoy it responsibly.

Spring Menu Recipes from pages 16, 17 & 19



## Poached Salmon in White Wine Bouillon with Dijon Dill Whipped Cream

serves 6

### POACHED SALMON

3 cups (750 ml)	dry white wine, such as a Chardonnay
3 cups (750 ml)	water
1	lemon, sliced
1 tbsp (15 ml)	black peppercorns
½ tbsp (7 ml)	juniper berries
3	fresh bay leaves
1	large fresh basil stem
3	fronds fresh fennel
2½-3 lb (1.25-1.5 kg)	sockeye salmon fillet, skin on
	olive oil
	fennel fronds, chopped dill, lemon and lime slices, for garnish (optional)

In a large saucepan, combine wine, water, lemon, peppercorns, juniper berries, bay leaves, basil and fennel. Bring to a boil, then reduce heat to simmer for 10 minutes. Remove from heat. Cool to room temperature. Preheat oven to 450 F (240 C). Place salmon in baking dish, skin side down. Strain and pour cooled liquid around and over top of salmon. Cover pan with tight-fitting lid or seal tightly with foil. Bake for 10 minutes per inch of thickness, or until fish looks opaque in the centre when tested with a thin knife. (Salmon is best when slightly undercooked, as it will continue cooking a little as it cools.) Remove pan from oven. Brush top of salmon gently, removing any white pieces that surfaced. Gently drain and transfer salmon to a baking sheet. Brush with olive oil. Press a sheet of plastic wrap into surface to tightly seal and refrigerate until cold.

### DIJON DILL WHIPPED CREAM

½ cup (125 ml)	whipping cream
1 tbsp (15 ml)	Dijon mustard
1 tbsp (15 ml)	fresh minced dill
	salt and freshly ground white pepper, to taste

In a chilled bowl, beat whipping cream with an electric mixer until soft peaks form. Beat in Dijon just until peaks become firm. Stir in dill. Add salt and pepper to taste.

**TO SERVE:** Arrange cold salmon on a large platter. Sprinkle with finely chopped fresh dill and garnish with fronds of fennel, lemon and lime slices. Serve with Dijon Dill Whipped Cream on the side.

CELEBRATE LIFE...ENJOY RESPONSIBLY



### Mushroom and Wild Rice Pilaf serves 6

2 tbsp (30 ml) vegetable oil  
 ½ cup (125 ml) shiitake mushrooms, chopped  
 1 cup (250 ml) button mushrooms, sliced  
 1 small onion, finely chopped  
 ¼ cup (50 ml) wild rice  
 1 cup (250 ml) brown rice  
 ¾ cup (575 ml) vegetable stock  
 2 tsp unsalted butter or vegetable oil  
 ½ tsp (2 ml) salt  
 2 tbsp (30 ml) fresh basil, minced

Preheat oven to 375 F (190 C). In a skillet, heat oil over medium-high heat. Add mushrooms and onion and sauté until soft, about 5 minutes. Place in a large baking dish that has a tight-fitting lid. Rinse wild rice under cold running water for 1 minute. Add to baking dish along with brown rice. In a small saucepan, bring stock and butter (or oil) to a boil. Stir in salt. Immediately pour over rice in baking dish. Cover dish tightly with lid or seal tightly with a double layer of foil. Bake one hour or until tender. Remove from oven. Uncover. Fluff with a fork. Cover dish with a clean kitchen towel. Let stand for 5 minutes. Uncover and let stand for 5 more minutes. Stir in basil.

**TO SERVE:** Press rice pilaf into lightly oiled moulds. Invert onto dinner plates and serve with salmon and vegetables.

### Stir-Fried Asparagus and Snap Peas serves 6

1 lb (500 g) fresh asparagus  
 1 lb (500 g) sugar snap peas  
 2 tbsp (30 ml) good quality extra virgin olive oil  
 Generous pinches salt and freshly ground black pepper  
 red pepper flakes (optional)

Trim tough ends from asparagus and slice stalks diagonally into 2-inch (5 cm) pieces. Place in a large bowl. Pinch back the stem ends of the snap peas and pull the string down the length of the vegetable. Add to asparagus in bowl. In a large skillet, heat oil over medium high-heat; add vegetables and stir-fry for 5 minutes, stirring occasionally. Sprinkle with seasonings to taste. Continue to cook for 3 more minutes, or until vegetables are done as you like. Transfer to a heated serving dish and serve immediately.

**NOTE:** Asparagus is best when handled like cut flowers. If not cooking right away, store in the refrigerator upright in a little water, or wrap stems in damp paper towels.



### Spring Salad with Strawberries, Goat Cheese and Pine Nuts serves 6

¼ cup (50 ml) orange juice  
 2 tbsp (30 ml) rapeseed or sunflower seed oil  
 1 tbsp (15 ml) liquid honey  
 1 tsp (5 ml) Dijon mustard  
 salt and freshly ground black pepper to taste  
 6 cups (1.5 L) washed and torn salad mixed greens  
 2 Belgian endives, washed and chopped  
 1 cup (250 ml) strawberries, sliced  
 2 tbsp (30 ml) pine nuts, toasted  
 ½ (100g) package goat cheese, crumbled

Combine orange juice, oil, honey, mustard and seasonings in the bottom of a salad bowl. Whisk to blend. Top with salad greens, Belgian endive, strawberries, pine nuts and crumbled goat cheese. Toss and serve.



### Creamy White Chocolate and Raspberry Parfaits serves 6

This show-off dessert, with an irresistible combination of cheese, cream, white chocolate and raspberries, is worth every decadent mouthful!

1 ½ cups (375 g) mascarpone cheese  
 1 cup (250 ml) whipping cream  
 4 oz (125 g) white chocolate, coarsely chopped  
 3 cups (750 g) raspberries  
 18 Amaretti di Saronno cookies, coarsely crushed  
 fresh mint sprigs, for garnish  
 extra raspberries, for garnish

In a bowl, with mixer at medium speed, briefly beat together mascarpone and whipping cream until smooth, about 1 minute. In the top of a double boiler, melt white chocolate over lightly simmering water, stirring until smooth. Add the hot, melted chocolate to cream and beat at medium speed until blended and slightly thickened, about 1 minute. If the chocolate forms small lumps, briefly replace pan over simmering water, then beat until smooth. Line up six (8 oz/250 ml) stemmed glasses. Place 2 heaping tablespoons (30 ml) raspberries into the bottom of each glass. Spoon about 2 heaping tablespoons (30 ml) of the cream mixture over the berries. Sprinkle with 1 heaping tablespoon (15 ml) crushed cookies. Repeat with layers of the fruit, cream mixture and cookies, ending with cream. Garnish with some crushed cookies and a couple of raspberries. Refrigerate for at least 2 hours, or up to 8 hours (the longer the parfait chills, the more the cookie crumbs will soften). Garnish with fresh mint and serve.

# PASSIONE AMBRA

A new Sambuca-based  
Cinnamon Liqueur  
from Italy

*Add a shot to your favourite tea,  
drizzle over warm apple crumble  
or pie, warm it up and drizzle  
over vanilla ice cream.*

*Cinnful  
Cider*

One shot  
**LUXARDO  
PASSIONE AMBRA**

Three parts cider

Simmer with  
cinnamon sticks and  
dried star anise.





**Appetizer**

**Sesame Sushi Rice Cakes with Smoked Salmon**

serves 4

- 1 cup (250 ml) sushi rice
- 1 cup (250 ml) water
- 2 tbsp (30 ml) rice vinegar
- 1 tbsp (15 ml) sugar
- ½ tsp (2 ml) salt
- 2 tbsp (30 ml) sesame seeds
- ¼ cup (50 ml) vegetable oil, for frying
- 4 oz (125 g) thinly sliced smoked salmon

Rinse rice well under running water. Drain, transfer to a medium pot with a lid. Add water and soak for 30 minutes. On medium heat, bring to a boil, then reduce to very low. Cover and cook for 15 minutes. Turn off heat and let stand for 10 minutes before lifting lid.

While rice is cooking, combine rice vinegar, sugar and salt in a small bowl. Turn rice into a large bowl. Add half the dressing and stir. Add the remaining dressing and continue to stir until cool. Store at room temperature, covered with a damp towel, until you are ready to make the rice cakes. Add sesame seeds to rice and combine. Using a spoon, form rice into small cakes, each about 2 inches (5 cm) in diameter and ½ inch (1.25 cm) thick.

Heat vegetable oil in a non-stick pan on medium heat. Fry cakes until golden brown and crisp on both sides, 3 to 5 minutes. Drain on paper towels. Top each cake with a small slice of smoked salmon and arrange on a serving platter.



**Entrée**

**Pan Roasted Sablefish with Mussel Chowder**

serves 4

**MUSSEL CHOWDER**

- 2 cups (500 ml) water
- ½ cup (80 ml) white wine
- 2 sprigs thyme
- 1 clove garlic, crushed
- 1 lb (2.2 kg) fresh mussels, cleaned and beards removed
- 1 tbsp (15 ml) olive oil
- ½ cup (125 ml) onions, diced
- ½ cup (125 ml) celery, diced
- ½ cup (125 ml) carrots, diced
- ½ cup (125 ml) red bell peppers, diced
- 1 tsp (5 ml) garlic, minced
- ½ cup (125 ml) potatoes, peeled and diced
- ½ cup (125 ml) whipping cream
- 1 tbsp (15 ml) parsley, chopped
- salt and pepper, to taste

Place water, wine, thyme and crushed garlic in a saucepan on high heat and bring to a boil. Reduce heat to medium-low and simmer for 15 minutes. Add mussels and cook until they just open, 3 to 5 minutes. Remove from heat. Remove mussels with a slotted spoon and place on large platter or tray. Shell mussels and set meat aside. Discard shells. Strain cooking liquid through a fine sieve and set aside.

Heat olive oil in a medium saucepan on medium-high heat. Add onions, celery, carrots, bell peppers and minced garlic and sauté for 5 minutes. Add the reserved mussel liquid and bring to a simmer. Add potatoes, reduce heat to medium-low, and cook 15 to 20 minutes. Stir in cream and cook for 10 more minutes. Season to taste with salt and pepper, cover and keep on low heat while sablefish cooks.

**SABLEFISH**

- 4 fillets (each 6 oz/170 g) fresh sablefish, boneless and skin removed
- 1 tbsp (15 ml) salt
- 2 tbsp (30 ml) vegetable oil

Preheat oven to 450 F (230 C). Season sablefish with salt and set aside. Heat an ovenproof sauté pan on medium-high heat, then add vegetable oil. Place sablefish in pan and cook on one side until browned, 1 to 2 minutes. Place pan in oven and cook for 5 to 7 minutes, or until fish is just opaque in the centre. Remove pan from the oven. Just before serving, stir parsley into the mussel chowder. Ladle chowder into bowls. Top each serving with a fillet of sablefish.



**Dessert**

**Buttermilk Panna Cotta with Orange and Dried Cranberry Compote**

serves 12

**ORANGE AND DRIED CRANBERRY COMPOTE**

- 2 cups (500 ml) orange juice
- 2 cups (500 ml) water
- 1 cup (250 ml) sugar
- 1 cinnamon stick
- 2 whole cloves
- 1 whole allspice berry
- 1 pinch nutmeg
- 2 cups (500 ml) dried cranberries (craisins)

In a saucepan on medium heat, mix all ingredients except cranberries and bring to a boil. Add cranberries and simmer, covered, for 5 minutes. Remove from heat and allow to cool to room temperature. Cover and refrigerate overnight before serving.

**BUTTERMILK PANNA COTTA**

- 2 cups (500 ml) whipping cream
- ¾ cup (175 ml) sugar
- ½ vanilla bean, split and seeds removed
- 7 sheets gelatin, softened in cold water
- 2½ cups (750 ml) buttermilk

Place cream, sugar and vanilla bean seeds in a large saucepan on medium heat. Scald for about 7 minutes, or until simmering. Add gelatin and stir until dissolved, then stir in buttermilk.

Pour panna cotta mixture into 2-inch (5 cm) round silicone moulds and refrigerate until set, about 30 minutes. Once the panna cotta is set, cover the moulds with plastic wrap and freeze for 8 hours.

Remove panna cottas from freezer 3 hours before serving. Unwrap moulds then invert onto a tray or baking sheet. Allow to defrost in the refrigerator.

Serve individually and garnish with ½ cup (125 ml) of the fruit compote.

## RECENT PRAISE

"Washington's wine industry is booming... Clearly the state's wine industry—and Washington wines—are something to celebrate."

- *Seattle Homes and Lifestyles*,  
May 2006

"More and more of Europe's most talented winemakers are becoming impatient with the Old World's traditional methods. They are looking to Washington State with ambitions to create wines for sophisticated 21st-century palates."

- *Wine Enthusiast*, April 2006

Robert Parker's April 24, 2006 *Wine Advocate* report rated 86 Washington wines 90-points (outstanding) or higher with two wines achieving 100 points.

"Washington State's Columbia Valley, long described as having great potential, has fulfilled many expectations and its future is as bright today as any viticultural region on earth".

Washington State is well represented on *Wine Spectator's* "Round up of the Year's Most Exciting Wines", released in November 2006. Of the Top 100 selected from over 13,500 wines, four were from Washington State.



## WASHINGTON STATE WINES — ACCLAIMED AROUND THE WORLD

Focused. Pure. Abounding with character. Such is the international praise for Washington wines.

First catching the world's attention were the Merlots and Cabernet Sauvignons of producers such as **Andrew Will Winery** and **Quilceda Creek Vintners** who garnered Robert Parker's first 100pt nod to a Washington wine with the stunning back-to-back 2002 and 2003 Quilceda Creek Cabernet Sauvignon, an achievement only a handful of wineries in the world can claim.

Over twenty years ago, world renowned wine critic Jancis Robinson was "first impressed by the pure, bright fruit and refreshing acidity of wines produced in these desert conditions". The enthusiasm for Washington wines continues today: she recently lauded the efforts of Walla Walla Valley's **K Vintners**—specializing in small lots of single varietal Syrah—saying that the 2002 Syrahs "are truly stunning wines with a real sense of place that California would be hard-pushed to match at 30 to 35 dollars a bottle".

With its 2001 Columbia Valley Two Vines Shiraz dubbed *Wine Spectator's* "wine of the week", **Columbia Crest** brings fine wines to the masses. At it since 1978, the winery was named the 2002 Pacific Northwest Winery of the Year by *Wine Press Northwest* and continues to add to its many 90+ pt ratings for both red and white wines. Bordeaux blends also continue to receive Robert Parker's attention, with **DeLille Cellars** being dubbed the "Lafite Rothschild of Washington State" for its hand crafted, richly layered 2002 and 2003 red blends.

Washington State Rieslings are so tasty that even the Germans are taking notice: Dr. Loosen has partnered with **Chateau Ste. Michelle**, the state's oldest winery, for their Eroica Riesling, awarded 90+ pt ratings by *Wine Spectator* for the better part of the past decade.

Fine, bright wines. Complex. Terroir-driven. With worldwide praise such as this, Washington's homegrown blockbusters are proof that the wines from this state are all grown up.



## WASHINGTON WINE QUICK FACTS

- Washington State is the 2nd largest premium wine producer in the US
- There are more than 470 wineries
- Leading red varietals: Merlot, Cabernet Sauvignon and Syrah
- Leading white varietals: Chardonnay, Riesling and Sauvignon Blanc
- Average hours of summer sunlight: 17.4 hours per day, about 2 hours more than California's prime growing region



### Prawn, Ricotta and Spinach Pasta

serves 4

2 tbsp	(30 ml)	extra virgin olive oil
2 tbsp	(30 ml)	balsamic vinegar
3 tbsp	(45 ml)	fresh basil, finely chopped
½ tsp	(2 ml)	salt
¼ tsp	(1 ml)	freshly ground black pepper
3 cups	(10 oz/300 g)	penne pasta
1 tbsp	(15 ml)	extra virgin olive oil
3		garlic cloves, finely minced
12 oz	(350 g)	large prawns, peeled and deveined, tails intact
3		tomatoes, peeled, seeded and chopped
2 cups	(500 ml)	packed baby spinach leaves
¾ cup	(175 ml)	firm ricotta, crumbled
2 tbsp	(30 ml)	Parmesan, shaved

In a bowl, combine first five ingredients. Set aside. In a large pot of boiling salted water, cook pasta for 10 minutes or until tender but firm. Drain well. Stir in prepared olive oil mixture. Cover to keep warm. In a large skillet, heat 1 tbsp (15 ml) oil over medium-high heat. Add garlic and cook for 1 minute. Add prawns and cook for 5 minutes, stirring occasionally. Add tomatoes, cooked pasta and spinach and toss over the heat just until spinach is wilted. Sprinkle with ricotta and Parmesan and fold in. Serve immediately.



# ICE TIME FOR EVERYONE

OFFICIAL BEER SPONSOR OF THE



# GIFFARD

DEPUIS 1885

## NEW PRODUCT IN B.C.

### BLUEBERRY CREME MYRTILLE

#### BLUE ROYALE:

- 1/2 Blueberry
- 1/2 Vodka
- Sparkling Wine

#### HONEY BLUE:

- 1 oz Blueberry
- 1 oz Honey Vodka

#### B.C. BLUE:

- 1/2 oz. Blueberry
- 1/2 oz. White Cranberry Juice
- 1 oz. Vodka

Blueberry Liqueur  
Specialty Listing  
CSPC 261982  
\$24.99  
700ml, 16%



BLUEBERRY MACERATION WITH NATURAL ALCOHOL

WWW.GIFFARD.COM

One-Dish Delicious Recipes from pages 56, 57, 58 & 59



Seared Ahi Tuna with  
White Bean Salad  
serves 4 to 6

- 19 oz (540 ml) can white kidney beans, rinsed and drained
- 1 lb (500 g) fresh green beans, trimmed
- 2 baby fennel bulbs, washed, trimmed and thinly sliced
- 1/2 small red onion, very thinly sliced
- 3/4 cup (175 ml) fresh parsley, coarsely chopped
- 1 tbsp (15 ml) olive oil
- 2 Ahi tuna steaks, 1 inch (2.5 cm) thick
- 1/2 cup (75 ml) extra virgin olive oil
- 1 tbsp (15 ml) lemon zest, finely grated
- 2 tbsp (30 ml) freshly squeezed lemon juice
- 1 garlic clove, finely minced
- 1 hot, red Serrano chili pepper, seeded and finely minced
- 1 tsp (5 ml) sugar
- salt and freshly ground black pepper, to taste

Place kidney beans in a large, shallow serving platter. Set aside. Cook green beans in boiling water for 2 minutes or until tender but still crisp. Rinse under cold water to chill. Add to kidney beans, along with fennel, red onion and parsley. In a large, heavy skillet, heat olive oil. Sear tuna steaks over high heat for 2 minutes on each side. Remove, rest for 2-3 minutes, then cut into 1 inch (2.5 cm) chunks. Add to the bean mixture. Combine olive oil with remaining ingredients, adding salt and pepper to taste. Stir to blend. Drizzle over salad and toss gently to coat. Serve immediately.



Brown Rice and Chicken Stir-Fry  
serves 6

- 2 boneless, skinless chicken breasts, cut into strips
- 2 tbsp (30 ml) soy sauce
- 1 tsp (5 ml) liquid honey
- 1 1/2 cups (375 ml) brown rice
- 2 1/2 cups (575 ml) chicken stock
- 2 tsp (10 ml) unsalted butter or vegetable oil
- 1 tbsp (15 ml) sesame oil
- 1 tbsp (15 ml) fresh ginger, finely minced
- 2 large garlic cloves, finely minced
- 1 cup (250 ml) broccoli florets, sliced
- 1 red pepper, seeded and thinly sliced
- 2 cups (500 ml) edamame beans, cooked and shelled
- 3/4 cup (175 ml) walnut halves, toasted
- 1/2 cup (125 ml) green onions, chopped

In a bowl, mix soy sauce and honey, then stir in chicken strips. Set aside to marinate. Preheat oven to 375 F (190 C). In a pot, boil stock and butter, add rice and cook until tender. In a large skillet, heat sesame oil, add chicken strips and stir-fry for 2 minutes. Add ginger and garlic and stir-fry for 30 seconds. Add broccoli and red pepper and continue to stir-fry until crisp and hot. Fold in rice, edamame beans and walnut halves and gently stir-fry over medium heat until piping hot. Add more soy sauce or sesame oil to taste. Serve sprinkled with green onions.

CELEBRATE LIFE...ENJOY RESPONSIBLY



### Smoky Beef Chili serves 8



2 tbsp (30 ml)	olive oil
1	large onion, finely chopped
2	large garlic cloves, crushed
1 ½ lbs (750 g)	lean ground beef
1 ½ tbsp (22 ml)	chili powder
1 tbsp (15 ml)	ground cumin
2 tsp (10 ml)	dried oregano
1 ½ tsp (7 ml)	smoked paprika
1 tsp (5 ml)	thyme
1 tsp (5 ml)	salt
1 tsp (5 ml)	brown sugar
½ tsp (2 ml)	cayenne
28 oz (796 ml) can	crushed tomatoes
14 oz (398 ml) can	tomato sauce
1 cup (250 ml)	beer, such as pale ale
1 tsp (5 ml)	Worcestershire sauce
19 oz (540 ml) can	red kidney beans, rinsed and drained
	sour cream, grated cheddar, corn chips (optional)

In a large, heavy saucepan, heat oil over medium heat. Add onion and cook until soft. Add garlic and cook 1 minute. Increase heat to medium-high and add ground beef. Cook about 8 minutes, breaking up meat with a spoon. Sprinkle with spices, salt and sugar and cook 1 minute. Add tomatoes, tomato sauce, beer and Worcestershire sauce. Bring to a boil. Reduce heat to medium-low, leaving lid ajar. Cook 30 minutes, for flavours to blend and chili to thicken, stirring occasionally. Stir in beans and cook 10 more minutes, until piping hot. Add more seasonings, to taste. Garnish with sour cream and grated cheddar. Serve hot with corn chips.

### Yellow Curry with Vegetables Serves 4



½ lb (250g)	green beans, cut into 1 inch (2.5 cm) pieces
1	Japanese eggplant, thinly sliced into rounds
1 cup (250 ml)	cauliflower florets
2	small zucchinis, thinly sliced
1	small red bell pepper, cored and cut into julienne strips
5 oz (140 ml) can	whole baby corn, drained
2 tbsp (30 ml)	curry paste
14 oz (400 ml) can	light coconut milk
½ cup (125 ml)	vegetable stock
1 ½ tbsp (22 ml)	fish sauce
1 tsp (5 ml)	light brown sugar
1	small fresh Serrano (red) chili pepper, finely chopped, for garnish
	fresh cilantro, chopped, for garnish

Chop all vegetables before beginning stir-fry. Heat a large wok over medium heat. Add peanut oil and swirl to coat. Add curry paste and cook for 1 minute. Increase heat to medium-high. Stir in half the coconut milk and all of the stock and bring to a boil. Add prepared vegetables and remaining coconut milk and cook for 5 minutes, or until vegetables are tender but still crisp. Stir in fish sauce and sugar. Garnish with chili and cilantro.



 **Heineken**<sup>®</sup>

European for  
“superior quality.”

# BC LIQUOR STORES SPECIAL EVENTS

JOIN US AT 39TH & CAMBIE OUR FLAGSHIP VANCOUVER STORE IN MARCH AND APRIL FOR THESE COMPLIMENTARY EVENTS.

## MARCH

### FETZER'S "GREAT BEGINNINGS" WINE AND APPETIZER TASTING EVENT

— March 2, 4:00 pm – 7:00 pm

Join award-winning Chef Roberto Arciaga of Vistas Revolving Restaurant in our events kitchen and taste a great appetizer with Fetzer Pinot Grigio.

### GLENFIDDICH SINGLE MALT TASTING EVENT

— March 7, 4:30 pm – 6:30 pm

Join Ian Miller, Chief Brand Ambassador for Glenfiddich, as he leads an exclusive tasting of five special reserve single malts.

### ST. PATRICK'S EVERYTHING IRISH

**TASTING EVENT** — March 12 – 16, daily at 4:00 pm – 8:00 pm March 17 1:00 pm – 5:00 pm

Come by and have a dram of Ireland's world famous Bailey's and Guinness... talk about a pot-o-gold!

### STARBUCKS LIQUEUR MIXOLOGY EVENT

— March 23, 4:00 pm – 6:00 pm

Venti anyone? Drop by and learn from a master mixologist just how to enjoy Starbucks Coffee Liqueur and Starbucks Cream Liqueur.

### YELLOW TAIL WINE AND FOOD

**TASTING EVENT** — March 25, 2:00 pm – 4:30 pm

G'day, eh! Visiting winemaker Phillip Casella and celebrity chef Jason Roberts team up with Vancouver's Michael Noble for a Yellowtail tasting extravaganza!

### ROBERT MONDAVI BY WATERFORD CRYSTAL TASTING EVENT

— March 26, 4:00 pm – 7:00 pm

Enjoy Robert Mondavi wines in brilliantly crafted Waterford Crystal's varietal-specific glasses. You'll learn why serving the right wine in the right glass is all the rage.

### ST. HALLETT AND DR. LOOSEN TASTING EVENT

— March 28, 12:00 pm – 2:00 pm

Two star-quality winemakers and Canada's Olympic chef – now that's a hat trick! Don't miss Ernst Loosen, Stuart Blackwell and Chef Peter Crook all together.

## APRIL

### HEINEKEN JAZZ TASTING EVENT

— April 5, 3:00 pm – 7:00 pm

April 7, 1:00 pm – 5:00 pm

Refreshing and uplifting – come in and listen to the sounds of live jazz while you sample a taste of Heineken. A hip combo, no?

### OBIKWA TASTING EVENT

— April 14, 1:00 pm – 5:00 pm

Experience the spirit of South Africa! Obikwa wines and the entrancing rhythms of African drummers both look forward to your visit!

### MCWILLIAM'S HANWOOD

#### "AUSSIE OUTBACK" TASTING EVENT

— April 21, 2:00 pm – 5:00 pm

Aussie outback "tour guides" offer up McWilliam's Hanwood wines and a little nibble all amidst the upbeat sounds of a didgeridoo musician. Nobody does it like the Aussies!

### LICHI LI MIXOLOGY AND TASTING

**EVENT** — April 22, 3:00 pm – 5:00 pm

Come in and mix it up with the local hot mixologist, Darryl McDonald of The Ocean Club Lounge! Learn how you can make exotic cocktails.

## NEXT ISSUE

Summer is on the way with fun, sun, alfresco dining, cool drinks and long weekend getaways. The summer issue of TASTE will bring you entertaining ideas, recipes and wines to delight from California, BC, a fabulous selection of Rosé varieties to choose from as well as thirst-quenching cocktails and refreshing ideas. Pick up your copy of TASTE from BC Liquor Stores in early June!



## NEW SIGNATURE BC LIQUOR STORES OPEN IN PORT COQUITLAM AND LANGLEY

We're delighted to announce the opening of two new Signature stores. Visit us and check out our expanded hours, Sunday openings, our Product Consultants and a superb product selection to make your shopping experience fantastic.

### Nicola Station Signature Store, Port Coquitlam

Unit D, 1097 Nicola Avenue

Phone: 604-464-3576

Hours: 9:30 am – 9:00 pm Monday – Saturday;

11:00 am – 6:00 pm Sunday.

### Langley Signature Store

6435 – 201 Street

Phone: 604-532-4911

Hours: 9:30 am – 9:00 pm Monday – Saturday;

11:00 am – 6:00 pm Sunday.

For more information on BC Liquor Stores locations, visit our website at [www.bcliquorstores.com](http://www.bcliquorstores.com).

FEBRUARY 26 - MARCH 31

# SUPPORT DRY GRAD

\$1.00  
DONATE



100% of donations go to  
Dry Grad celebrations in  
public schools in your  
community

Now in its seventh year, BC Liquor Stores **Support Dry Grad** promotion has raised to date over **\$1.1 million** in funds that are donated to local school districts to support alcohol free grad celebrations throughout the province.

Donate \$1 or more and receive a complimentary chocolate. Contributions made by customers of BC Liquor Stores top up money raised by parents, students and teachers throughout the year for alcohol-free graduation events.



Try some with  
the guys tonight.



Pre-barrel blended  
for maximum smoothness.