

TASTE

BC LIQUORSTORES

WELCOME SPRING!

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Fantastic fennel recipes 48

Create your own signature cocktail 94

NEW RECIPES INSIDE



A
PREMIUM
TEQUILA
TO CALL
YOUR
OWN.



Nuestro
Tequila



100% PURO
DE AGAVE

HORNITOS
PLATA

NUESTRO TEQUILA
HECHO EN MEXICO
CASA
SAUZA
750 mL
40% ALC/VOL

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from the cover...



OYSTER BAY MARLBOROUGH SAUVIGNON BLANC

New Zealand \$17.99 316570

This classic expression of Marlborough Sauvignon Blanc offers stunning notes of passion fruit, tropical fruit, lime, kiwi and fresh-cut grass in a crisp, lively and refreshing profile.



84



OYSTER BAY SPARKLING CUVÉE ROSÉ

New Zealand \$23.49 772079

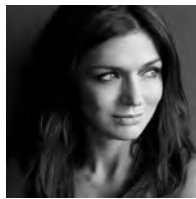
Elegant and stylish, this sparkling rosé showcases cool-climate varietal intensity of fragrant cherry and fresh strawberry aromas, accentuated by fine, persistent bubbles and a zesty finish.



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contributors

Offering different perspectives on all aspects of beverage alcohol, each issue of TASTE magazine features a collaboration of informative editorial from a diverse group of beverage industry professionals. Meet the talented writers who have contributed to the 2017 spring issue of TASTE.



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TASTE



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OUR SYMBOLS

New Only at BC Liquor Stores Country of Origin BC VQA Wines Sweetness Code Organic BC Craft Beer Ontario VQA Wines Kosher



WHAT'S NEW IN THE Okanagan

Photos courtesy of Wines of British Columbia

In 1978, estate winery licenses were granted to Sumac Ridge and CedarCreek, followed by Gray Monk in '82 and Gehringer Brothers in '86. BC wine was off to the races and the rest, as they say, is history. But let's take a closer look at an industry that has grown by leaps and bounds, or rather grapevine by grapevine and region by region, to become world renowned for excellence. From 17 wineries in 1990, BC is now home to more than 340 wineries. And there is no sign of this growth slowing anytime soon, as there seems to be a new winery opening monthly.

This fantastic growth was due to several milestones. The development of the land-based winery policy allowed producers to focus on quality. The federally and provincially sponsored

pull-out of the native *Labrusca* vines (good for making jam, but not wine) in 1989 was another. The establishment of the BC Wine Institute and the Vintners Quality Alliance (VQA) in 1990 cemented the base upon which serious growth could occur.

In one of the most beautiful wine regions in the world, money is pouring in as entrepreneurs establish new wineries, buy and rebrand older properties, and push the boundaries beyond the Okanagan Valley itself. There are nearly 20 wineries in the Similkameen Valley, about half a dozen in both the Kootenays and in the Thompson River Valley around Kamloops, and even one in Lillooet! That doesn't even begin to count the producers in the Fraser Valley and on the Vancouver and Gulf Islands. It seems the whole province is planting grapevines!



DAVID HOPGOOD

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

“ From 17 wineries in 1990, BC is now home to more than 340 wineries. And there is no sign of this growth slowing anytime soon. ”

With this expansion came a desire to officially define certain unique growing areas, consisting of smaller and more distinct sub-regions that show a character in the wines unique to that area. In 2015, the first sub-region, Golden Mile Bench, was mapped out on the eastern-facing bench south of Oliver. Many believe this location, directly across the valley from the Black Sage area, is more favourable for grapes, as it gets the morning sun and is somewhat shaded from the late afternoon heat. This aspect contributes to brighter and more complex character in the wines grown there. There will be more sub-regions set out in the future, but for now, let us dig into a few of the Golden Mile producers.

Culmina is a relatively new winery, but the family behind it has been in the wine business for decades. Don Triggs was the CEO of Vincor, owners of the Jackson-Triggs mega brand. Vincor was purchased in 2006 by Constellation, the largest wine company in the world, so Don and his wife Elaine made an extensive search for prime vine-growing acreage and settled on the Golden Mile Bench. Much research into the site led to the planting of the five Bordeaux red varieties, plus Syrah, Riesling, Chardonnay and Grüner Veltliner. Opening in 2013 with the release of their top wine, Hypothesis 2011, they are off to a great start. Tasted recently, it shows the pure red-fruit character of the lead Cabernet Franc variety, a firm structure and the concentration to age a few more years.

Hester Creek, another Golden Mile Bench winery, has a very long history, but was completely renewed in 2006. Joe Busnardo planted European wine grapes on the property in 1968 when others were still planting hybrids. He sold the winery in 1996, but it took another 10 years of struggle to get everything in place to produce top wines. With \$25 million invested and the hiring of winemaker Robert Summers, Hester Creek is a serious player. Their reserve Cabernet Franc and Merlot are outstanding, but you can rely on all their bottlings for high quality.

Walter and Gordon Gehringer are by no means new names; they have been a mainstay on the Golden Mile Bench since opening in 1986. Always reliable and well-priced, their offerings punch well above their weight, winning more than 50 “Platinum” awards in competition with other wines of the Pacific Northwest. Their wines have always favoured pure fruit character over oak.

Tinhorn Creek, headed by the energetic Sandra Oldfield, is Canada's first carbon-neutral winery and one of the first to start using screwcap closures in the mid 2000s. The property is home to summer concerts and a fine restaurant, Miradoro, which opened in 2011. You cannot go wrong with any of Tinhorn's wines.

Mick and Pam Luckhurst bought their winery in 2003. In 2008, they decided to change the name from Golden Mile Cellars to Road 13, thereby giving back to the wine community in the Golden Mile Bench its important regional identity. The wines have gone from strength to strength. Their Chenin Blanc comes from some of the oldest vines in the valley, planted in 1968. If you see a bottle, buy it, for it will not be on the shelf long. All their wines are well made.





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Stefan Tobler
STEFAN TOBLER
BREWMASTER



GERMAN-STYLE
PALE LAGER 2015

Brewed as a tribute to the Bavarian Purity Law, our Okanagan Spring 1516 Bavarian Lager is made using only the finest hops, premium barley, true Bavarian yeast and, of course, pure Okanagan water.

Must be legal drinking age.
Please drink responsibly.



**CULMINA R&D
RED BLEND**

BC VQA \$22.99 596700
Fragrant and elegant aromas of red and black fruit, black cherries and raspberries greet the nose and then the palate. This wine is very polished, fresh and full of fruit. The long finish shows the cherries and fine-grained tannins.



**HESTER CREEK
SELECT BARRELS
CABERNET MERLOT**

BC VQA \$16.49 13920
This wine is very fragrant and packed with red and black fruit, red berries and black cherry, with a herbal hint from the Cab Franc. This is a serious bargain, and so fresh and inviting, you won't want to put down the glass. It's hard to imagine anything that will not pair with this juicy Bordeaux blend.

GOLDEN MILE BENCH

LABELLING

Golden Mile Bench can be mentioned with Okanagan Valley on the front label only if the wine is made exclusively from grapes from the sub-region. Currently, a few wineries are noting the region when appropriate, but many blend grapes from other areas and therefore cannot denote the sub-region on the label.

SOIL

The fan-shaped bench consists of well-drained clay and gravel.

ASPECT

Eastern exposure to the morning sun, with shade from the extreme heat in the late afternoon, making for a cooler climate on the western side of the valley.



**TINHORN CREEK
OLDFIELD SERIES
MERLOT**

BC VQA \$26.99 153213
This beautiful, aged Merlot has a complex and full-bodied character. It is lush and silky, full of ripe black cherry and plum fruit with a freshness from the 14 percent Cabernet Franc blended in. Try with barbecued meat.



**GEHRINGER
PRIVATE RESERVE
PINOT GRIS**

BC VQA \$15.49 347203
This shows wonderful concentration of ripe melon and peach from the aroma to the finish. It is lively and bright, with great balance and a touch of spice at the end. Sip on its own, or enjoy with delicate fish dishes.



**ROAD 13
SEVENTY-FOUR K**

BC VQA \$21.99 78915
The inky, dark appearance suggests a wine of great concentration. It's full of ripe, dark fruit and dark chocolate with a spicy, meaty note from the Syrah in the blend. This powerful pour would be perfect with a rib-eye steak.



**TINHORN CREEK
GEWÜRZTRAMINER**

BC VQA \$15.99 530675
New winemaker Andrew Windsor continues Sandra Oldfield's practice of fashioning textbook Gew, brimming with floral hints, spice, lychee and red grapefruit from the nose to the long finish. Delicious on its own and perfect with Asian food.

APPRECIATING

Artichokes



FRESH SHAVED ARTICHOKE
AND PARMESAN SALAD



NATHAN FONG

Awarded the inaugural IACP/Julia Child Award of Excellence for Food Styling, Nathan is also an internationally published food and travel journalist, and television and radio contributor. His work has appeared in *The Vancouver Sun*, *Cooking Light*, *Men's Health*, *Enroute* and *Westjet* magazines.

FOR RECIPES, SEE INDEX ON PAGE 111



POACHED HALIBUT CASSEROLE WITH ARTICHOSES

PAIRS WITH POACHED HALIBUT CASSEROLE WITH ARTICHOSES



PAUL MAS PAYS D'OC VIOGNIER

France **\$12.49** 151100

This fragrant beauty from the south of France boasts stunning aromas of jasmine, peach and citrus with flecks of pineapple and ginger. The palate is medium-bodied with a plush texture.



LA CHABLISIENNE SAINT BRIS SAUVIGNON

France **\$18.49** 587238

This rare Sauvignon Blanc, grown near Chablis in northern France, exhibits elegant minerality combined with refreshing notes of citrus fruits, gooseberry and herbs with a touch of white flowers.



PAIRS WITH FRESH SHAVED ARTICHOKE AND PARMESAN SALAD



VALDO VALDOBBIADENE EXTRA DRY PROSECCO

Italy **\$19.99** 550111

Lively aromas of golden apples, ripe pear, acacia and honey lead to a slightly off-dry palate with fresh citrus flavours uplifted by fine, persistent bubbles and a crisp finish.



LA VIEILLE FERME VENTOUX ROSÉ

France **\$12.49** 559393

Surprisingly complex for the price, this elegant rosé from the Perrin family is light, refreshing and mineral-driven, with floral notes and delicate red-berry fruit flavours.





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ARTICHOKE, ASPARAGUS AND PEA RISOTTO

PAIRS WITH ARTICHOKE, ASPARAGUS AND PEA RISOTTO



**WILLIAM FEVRE
LES CHAMPS
ROYAUX CHABLIS**

France **\$27.99** 25270
Invigorating aromas of orange zest, grapefruit and white flowers flow seamlessly to a bone-dry palate with lively citrus flavours accented by a firm backbone of minerality.



**KIM CRAWFORD
MARLBOROUGH
SAUVIGNON BLANC**

New Zealand **\$18.99** 100594
A benchmark expression of New Zealand Sauvignon Blanc, this perennial favourite delivers stunning notes of passion fruit, citrus and herbs with lovely texture, crisp acidity and a long finish.

THE “AOCs” OF MATCHING

French Wine & Cheese

The greatest cheese culture in the world is French. Cheese has been a source of pride for France for as long as the country has been called France. A country that produces more than 400 distinct types certainly takes it seriously.

The very best cheeses in France are awarded the designation Appellation d’Origine Contrôlée (AOC). There are currently 45 cheeses that benefit from AOC recognition. Wine lovers will recognize that AOC is also the designation granted to the best wines from France.

So, what is an AOC? In English we would call it a Protected Designation of Origin (PDO). It is a set of legal regulations that ensures a product’s characteristics are the result of its geographic origin and that it is made using the cultural practices of that area. It is based on the French concept of terroir.

So, what is terroir? It is the idea that every place has a unique geography, geology and climate that will influence whatever is grown there to be unique too. When growing grapes, the particular latitude, altitude, slope, climate and soil of a given

vineyard will affect how they ripen and, therefore, how the resulting wine will taste. An AOC governing a wine will not only regulate where the grapes must be grown, but also how they are grown. The AOC will control which grape varieties are allowed, how many grapes can be grown, vineyard operations such as pruning and irrigation, how ripe the grapes need to be before harvest, etc. It will also control the winemaking practices.

The controls for a cheese AOC are similar. An AOC cheese will come from a protected geographic area. The regulations will stipulate which animals are allowed, e.g. cows, sheep and goats. They will often also restrict the breeds. Where the animals graze and what they eat is also controlled. All the cheese making techniques will be regulated to ensure the correct size, shape, weight, texture, fat content, moisture, mould growth, etc. are achieved to ensure the cheese is identifiable to its origin.

Of course, the best way to enjoy a great cheese is with a great wine. But which wine with which cheese? Fortunately, most wines go with most cheeses. It has to do with the pleasant interaction between the acid in wine

and the fat in cheese. However, some matches are better than others. In general, white wines match more easily than red wines. A soft, sweet, creamy cheese like Brie can make a red wine and its tannins taste bitter. There can be lots of different reactions between the different components in wine (acid, tannin, alcohol, flavour, body) and the components in cheese (fat, protein, salt, flavour) so knowing what to do can be challenging.

Matching regionally is a great starting point. Take an AOC cheese and match it with a wine from the same region. In many cases the locals have been refining their winemaking and cheesemaking over many centuries to achieve harmony. When you have a thousand grape varieties to choose from, why wouldn’t you switch from one that tastes bad with the local cheese to one that tastes good? Here are some classic examples of great matches of AOC cheeses with nearby AOC wines.

The next time you are at your local cheese shop, look for the AOC label and ask your cheesemonger where in France it comes from. Then ask a Product Consultant at your BC Liquor Store to find you a wine from a nearby



IAIN PHILIP

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

“ The very best cheeses in France are awarded the designation Appellation d’Origine Contrôlée (AOC). ”

region. You can tour the magnificent vineyards and beautiful pastures of France without ever leaving home.

CHAOURCE AOC is a wonderfully creamy cow’s milk cheese that must have a minimum 48 percent fat. Aged at least 14 days, it develops a white penicillium mould-covered rind. Most people enjoy it when it is young, but it reaches full maturity in about two months and gains some nutty and mushroom character. As it is from just south of the Champagne region, not surprisingly, the classic match is Champagne.

MUNSTER AOC is from the Alsace region, where there are higher meadows for the cows to graze. The cheese is made from unpasteurized milk, and must be matured for at least three weeks while the rind is washed with brine. This promotes bacterial growth, which turns the rind orange and adds pungency to the flavour. It pairs well with Alsace Gewürztraminer.

ÉPOISSES DE BOURGOGNE AOC is another washed-rind cow’s milk cheese, this time from Burgundy. Intense in flavour and gooey in texture, it works well with white Burgundy.



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“Of course, the best way to enjoy a great cheese is with a great wine.”

PAIRS WITH CHAOURCE



**MOËT & CHANDON
NECTAR IMPERIAL**

France **\$71.99** 509695

The Nectar Impérial is a slightly sweeter, softer expression of Champagne. Its creamy texture and apple, pear and toast flavours are perfectly suited to soft, white mould cheeses such as Brie de Meaux AOC or our regional suggestion.

PAIRS WITH CROTTIN DE CHAVIGNOL



**CHÂTEAU DE
SANCERRE
SANCERRE**

France **\$29.49** 164582

One of the easiest, no-brainer matches is Sauvignon Blanc and goat's cheese. The wine is very fresh, with juicy acidity and flavours of citrus, mineral and green herbaceousness. As goat's milk is more acidic than cow's or sheep's, chèvre calls out for a high-acid wine to match.



CROTTIN DE CHAVIGNOL AOC cheeses are little goat's cheese pucks from the Loire Valley. The piquant nature of the goat's cheese matches well with the crisp acidity of Sancerre wine, which includes the town of Chavignol in its appellation.

PÉLARDON AOC is a goat's milk cheese from the Languedoc region. Creamier in texture than the Chavignol, it can develop strong nutty flavours with maturity and be strong enough to

PAIRS WITH MUNSTER



**KUHLMANN-PLATZ
GEWURZTRAMINER**

France **\$18.49** 90241

Gewurztraminer is an intensely aromatic variety with scents of lychee, roses and baking spice. This example has enough concentration to stand up to the powerful aromas of washed-rind cheese. Smooth in the mouth with fairly rich body, it complements perfectly the texture of Alsace's most famous cheese.

PAIRS WITH PÉLARDON



**CHÂTEAU DE
CARAGUILHES
CORBIÈRES CLASSIQUE**

France **\$19.49** 890228

From a blend of Syrah, Carignan and Grenache, this southern French red has a combination of raspberry and blackberry fruit, black pepper and menthol. The wine has some noticeable, ripe tannins that will benefit from a cheese with a longer affinage (ripening time).



stand up to red wine. A Corbières or Minervois red would be an appropriate match.

OSSAU-IRATY AOC is the sheep's milk cheese from southwest France and the mountain pastures of the Pyrenees bordering Spain. It is a pressed cheese that is semi-hard, with sweetness from the ewe's milk and nutty intensity from aging. It is a good match with a local red such as Cahors.

PAIRS WITH ÉPOISSES DE BOURGOGNE



**DOMAINE DU CHALET
POUILLY-
FUISSÉ**

France **\$35.99** 21907

Ripe apple, pear, lemon, butter and nut flavours make this Chardonnay from Burgundy the epitome of its appellation. It has enough refreshing acidity to cut through the super-rich Époisses. Be careful not to over-age the cheese, or it may overpower the wine. When perfectly ripe, however, the match is sublime.

PAIRS WITH OSSAU-IRATY



**CHÂTEAU PEYROS
MADIRAN TANNAT
CABERNET FRANC**

France **\$17.99** 227918

This wine has a nice red-berry flavour accompanied by some leafy, green herbal notes and an interesting earthy, savoury character. The Cabernet Franc helps soften the Tannat's notorious tannin, which should react pleasantly with the protein in this firm, sweet, local, sheep's milk cheese.



HOT

& Spicy



CHIPOTLE MAPLE-SEARED SALMON
WITH AVOCADO-APPLE CHUTNEY



IRENE MCGUINNESS

Irene McGuinness is an award-winning food writer, editor and food stylist based in Vancouver. Her work has appeared in *Alive Magazine*, *Canada Wide Media*, *Ottawa Magazine*, *Chatelaine Magazine* and *Whitecap Books*. She was the script writer for DV Cuisine's *The World Pastry Cup* that aired on the Food Network and won The James Beard Foundation Award for Best Television Food Special. Irene is also a frequent radio and television contributor, preparing recipes for TV chefs and personalities.

FOR RECIPES, SEE INDEX ON PAGE 111

PAIRS WITH CHIPOTLE MAPLE-SEARED SALMON WITH AVOCADO-APPLE CHUTNEY



MICHEL TORINO CUMA TORRONTÉS

Argentina **\$12.49** 213389
This intriguing white grape from Argentina is exuberantly floral with aromas of rose petals and jasmine blossom. Brisk acidity draws out the juicy peach, tangerine and lychee flavours on the palate.



TATSU BOWLS WITH SPICY TAHINI



ROAD 13 HONEST JOHN'S ROSE

BC VQA **\$15.99** 357327
An excellent food wine, this delicious BC rosé offers fresh notes of strawberry, red cherry, cranberry and rhubarb with a hint of herbs on a juicy, round, medium-bodied palate.



PAIRS WITH TATSU BOWLS WITH SPICY TAHINI



QUAILS' GATE DRY RIESLING

BC VQA **\$15.99** 308312
Intense lime, stone fruit, green apple, white flower and wet stone aromas lead to a dry, vibrant and well-balanced palate with crisp acidity and a long, focused finish.



RIGAMAROLE ROSÉ

BC VQA **\$13.99** 618785
Delightfully fresh and fruity, this BC rosé gives up plenty of wild strawberry, red cherry and raspberry notes in a zippy profile. A watermelon note leaves a kiss of sweetness on the finish.

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SMIRNOFF™

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FIERY CARBONARA

PAIRS WITH FIERY CARBONARA



**KENDALL-JACKSON
VINTNER'S RESERVE
CHARDONNAY**

USA \$23.99 296566

This beautifully balanced Chardonnay delivers plenty of pineapple, mango and citrus flavours with touches of honey, vanilla and buttered toast on a crisp yet creamy palate.



**LA VIEILLE FERME
LUBERON**

France \$12.49 298505

A fantastic value for the price, this quaffable Rhône white has zesty acidity and striking grapefruit, pear and mineral flavours that are perfect for pairing with cream-based sauces.

GREEN Cocktails



GRASSHOPPER



MELON CRUSH
COCKTAIL



KIWI SMASH



GRASSHOPPER

1 oz (30 ml) Mc Guinness Crème de Menthe
 1 oz (30 ml) Mc Guinness Crème de Cacao
 2 oz (60 ml) cream (half & half)
 fresh mint, for garnish

Combine crème de menthe, crème de cacao and cream in a cocktail shaker. Shake vigorously with ice and double strain into a chilled cocktail coupe. Garnish with a mint tip.



MC GUINNESS CRÈME DE MENTHE GREEN

Canada **\$18.99** 196287
 Cool and invigorating, this dark green liqueur offers intense aromas of eucalyptus and mint with a full body and a sweet mint flavour that is both delicious and refreshing.



MC GUINNESS CRÈME DE CACAO WHITE

Canada **\$18.99** 196345
 Decadent and tempting, this clear, colourless liqueur will add inviting aromas and flavours of sweet cocoa, rich chocolate and baked brownie to any cocktail.

MELON CRUSH COCKTAIL

1½ oz (45 ml) Bacardi Maestro Rum
 1 oz (30 ml) Bols Melon Liqueur
 ¾ oz (22 ml) fresh lime juice
 8 green grapes, plus extra for garnish, optional
 1 melon slice, for garnish, optional

Place grapes in a cocktail shaker and muddle well. Combine rum, melon liqueur and lime juice and shake with ice until very cold. Double strain over new ice in a collins glass and garnish with either a slice of melon or grapes.



BACARDI MAESTRO WHITE RUM

USA **\$23.99** 643247
 Double-aged using white oak casks, this exceptionally smooth white rum has fruity, floral and vanilla notes with hints of almond and walnut. Great for mixing or sipping on its own.



BOLS MELON LIQUEUR

Netherlands **\$17.99** 129361
 This light emerald green liqueur has a fragrant honeydew melon character with hints of ripe pear and mint. The slightly sweet palate is balanced by a crisp, clean finish.

KIWI SMASH

1½ oz (45 ml) Zubrowka Bison Grass Vodka
 ½ oz (15 ml) 2:1 simple syrup¹
 ¾ oz (22 ml) lime juice
 1 kiwi, peeled (save one slice for garnish)

After peeling a kiwi fruit, slice off a piece to use as garnish. Cut the remaining kiwi into smaller pieces and place in a cocktail shaker. Muddle the kiwi well before adding the Bison Grass Vodka, simple syrup and lime juice. Shake with ice and strain over ice in an old fashioned glass. Garnish with a kiwi slice.



ZUBRÓWKA BISON GRASS VODKA

Poland **\$25.49** 462440
 Distilled from rye and infused with bison grass, this iconic Polish vodka has distinctive herbaceous aromas with hints of spring flowers, vanilla and almond that lead into a soft, smooth palate.

FUN FACT

The Grasshopper cocktail was reportedly created by Philibert Guichet Jr., owner of Tujague's bar in New Orleans sometime in the 1920s. Stories suggest it was entered into a New York cocktail competition during US Prohibition and won second place.

¹ To make a 2:1 simple syrup, place 2 cups (500 ml) sugar and 1 cup (250 ml) water in a saucepan over medium-high heat. Cook, stirring frequently, until sugar is fully dissolved. Remove from heat. Place in a sterilized jar and chill. Will keep indefinitely in the refrigerator.

NEW! NEW! NEW! NEW! NEW! NEW!



 **00** 
**SEE YA LATER RANCH
 MAJOR'S BLOCK
 RED BLEND**

BC VQA **\$19.99** 897108
 This luxurious Shiraz and Merlot blend offers plenty of ripe plum, blueberry, vanilla and black pepper spice notes in a medium- to full-bodied profile with rich tannins and a long finish.

 **00**
**HOUGHTON
 CROFTERS
 PEMBERTON
 MARGARET RIVER
 CHARDONNAY**

Australia **\$14.99** 483073
 Softly textured with generous melon, stone fruit and waxy lemon flavours accented by subtle French oak nuances, this is an elegant, complex and beautifully balanced Chardonnay.

 **00**  
**FINCA BACARA
 JUMILLA
 MONASTRELL
 ORGANIC 3015**

Spain **\$18.99** 93542
 Made from organically grown Monastrell grapes, this elegant wine has floral aromas with nuances of red and black fruit. The palate is soft and ripe with well-integrated tannins.

CELEBRATE SPRING WITH THESE BRAND-NEW PRODUCTS!



PHILLIPS BREWING CITRICITY GRAPEFRUIT ZEST IPA

Canada \$11.29 32222 6 x 355 ml

This grapefruit zest-infused IPA is bursting with aromas of freshly peeled grapefruit. The crisp citrus flavours are accentuated by the zesty pith note, bright hop character and frothy carbonation.



VIRGINIA BLACK AMERICAN WHISKEY

USA \$49.99 526434

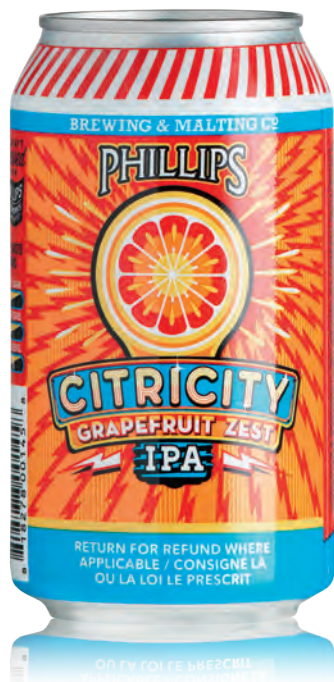
A collaboration between rapper Drake and spirits mogul Brent Hocking, this blend of two-, three- and four-year-old bourbons delivers velvety smooth notes of vanilla, butterscotch, maple and oak spice with a lengthy, cherry-driven finish.



CÎROC APPLE VODKA

France \$45.99 953638

Distilled five times and infused with apple and other natural flavours, this is a lusciously smooth vodka with bright green-apple flavours and a crisp finish. Enjoy it on the rocks or in an Apple Martini.



HAVE A

Spring

PARTY!



SPRING PEA CARBONARA



LAWREN MONETA

Chef, food stylist, recipe developer and new mom Lawren Moneta's culinary passion has taken her all over the world. Now based in Vancouver, she loves exploring the ever-expanding food and wine culture the West Coast has to offer.

FOR RECIPES, SEE INDEX ON PAGE 111

PAIRS WITH SPRING PEA CARBONARA



SANTA MARGHERITA VALDADIGE PINOT GRIGIO

Italy **\$17.99** 106450

Fresh, lively and well-executed, this benchmark Pinot Grigio delivers citrus, quince, green-apple, peach and mineral flavours along with crisp acidity and a clean finish.



PORK CHOPS WITH SPRING SLAW



VILLA MARIA PRIVATE BIN SAUVIGNON BLANC

New Zealand **\$17.49** 342360
Vibrant aromas of citrus, fresh-cut grass, green bell pepper and snow peas waft from the glass, leading to a medium-bodied palate with lemon, gooseberry and herb flavours accented by lively acidity.



PAIRS WITH PORK CHOPS WITH SPRING SLAW



TINHORN CREEK PINOT GRIS

BC VQA **\$17.49** 530683

This classic BC Pinot Gris has a fresh, floral bouquet with hints of white peach and citrus zest. Medium-bodied with lovely viscosity, it has pear, honeydew and grapefruit flavours accented by minerality.



GRAY MONK RIESLING

BC VQA **\$13.89** 321604

An incredible value year after year, this impressive Riesling offers green-apple, peach and lime aromas that flow seamlessly to an off-dry palate with crisp acidity and a long finish.

BOLD FLAVOUR UNCOMPROMISING TASTE

Start your evening off in style with an Appleton® Estate Signature Blend Rum or Forty Creek® Barrel Select Whisky cocktail. Smooth and mellow with complex depths of flavour, these premium blends make bold statements of extraordinary taste.

APPLETON ESTATE® Jamaican Mule

- 1 part Appleton Estate Signature Blend
- 3 lime wedges
- Two parts spicy ginger beer
- 1 dash Angostura bitters (optional)

Squeeze the limes into a highball glass, pressing them with a muddler. Add ice and build remaining ingredients into the glass and stir.



FORTY CREEK® Old Pal

- 1 ½ part Forty Creek Barrel Select
- ¾ Campari
- ¾ Dry Vermouth

Stir all ingredients in a mixing jar over ice. Serve straight up in a chilled coupe glass. Garnish with orange twist.

PLEASE DRINK RESPONSIBLY.

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appletonestate.com



fortycreekwhisky.com

HAVE A **SPRING** PARTY!

FOR RECIPES, SEE INDEX ON PAGE 111



PISTACHIOS AND ORANGE BLOSSOM NO-BAKE CAKE

PAIRS WITH PISTACHIO AND ORANGE BLOSSOM NO-BAKE CAKE



01
**MIONETTO TREVISO
BRUT PROSECCO**

Italy \$17.99 86256

This fragrant Prosecco brings together ripe peach, pear, exotic citrus, honey and rose notes in a light and lively profile with persistent bubbles and a long, juicy finish.

04 **EXCLUSIVE**
**CAVICCHIOLI 1928
SPUMANTE**

Italy \$14.99 502468

Intense aromas of white flowers, peach and apricot burst from the glass, leading to an attractively sweet palate with vibrant lemon acidity and a soft creamy mousse.





Wuthering WHITES

TAKE SPRING TO NEW HEIGHTS.

Like a liquid gust of freshness racing across your palate, nothing tastes better than a cool, crisp white on a hot day. But the usual wines – Pinot Grigio, Sauvignon Blanc or Chardonnay – are starting to taste a bit “old hat,” really. Time to step it up a notch and look to the unsung heroes of the white wine world for this season’s refreshment.

Here’s a quick crash course on six exciting whites that are well worth getting to know as patio season approaches.

VIOGNIER

Pronounced vee-own-yay, this aromatic little wonder brims with scents of ripe pear and apricot. It tends to be quite full-bodied and rich, but crisp and dry too — making it a marvelous sipper with which to refresh the palate alongside everything from a handful of potato chips to a plate of perfectly seared salmon.

Although the variety hails originally from France’s Rhône Valley – especially the coveted and sun-saturated Condrieu region – other places now grow Viognier well. Look for it from Canada, South Africa, the south of France, Chile, California and Australia for a springtime drop of bottled delight.



CAROLYN EVANS HAMMOND

Carolyn is a qualified sommelier, two-time bestselling wine book author, and acting president of the Wine Writers' Circle of Canada. Her syndicated wine column appears Saturdays in *The Toronto Star* and elsewhere; and her video blog appears weekly at GoingGlobalTV.com.

MOSCATO D'ASTI

Pronounced muss-ka-toe das-tee, this slightly sparkling wine from Italy's province of Asti teems with deeply aromatic flavours of stewed peach, sweet mango, candied orange and honeysuckle – often with a subtle note of musk. Think sweet, juicy wine with bright, palate-cleansing acidity and low alcohol hovering around just five percent.

Moscato d'Asti is a quintessential quencher that works as a cocktail alternative, toasting tippie or after-dinner drink as well as a food partner for spicy fare. Taste it with Pad Thai, jerk chicken or curried dishes for a pairing that's greater than the sum of its parts – the juicy sweetness balancing the spice, the tart zip cleansing the mouth, and the lower level of alcohol letting you gulp with relative abandon.

PINOT GRIS

Pronounced pee-no gree, this spiced, peach-scented charmer is a seriously under-appreciated variety. Did you know it's the same grape variety as Pinot Grigio, but is left to ripen longer on the vine, creating a richer, more full-bodied style of wine? True. The longer "hang time" on the vine means it can be quite complex and generously fruited, while maintaining the mouth-watering zip of acidity needed to keep it fresh and crisp.

Pinot Gris originated from Burgundy, France but made a name for itself in Alsace and Germany. And British Columbia produces some excellent versions well worth snapping up.

Now that spring has sprung, pair a glass of this joy juice with anything that would go nicely with its spiced-peach essence – think samosas, grilled pork chops or smoked salmon and cream cheese.

PROSECCO

Pronounced the way it's spelled – pro-se-coh, this Italian sparkler is on fire right now, both here and internationally, for reasons known to few. In 2009, Italy transformed Prosecco from a grape variety that could be grown anywhere into a protected, demarcated appellation in the Veneto region with strict grape-

growing and winemaking rules. The change harnessed and dramatically upped the quality of Prosecco, transforming it from a pear-scented fizzy drink to a far more nuanced, concentrated sparkling wine – yet prices have yet to increase.

You can still buy an excellent bottle for around \$20 and something spellbindingly good for around \$30. All that boils down to this: Prosecco is currently some of the best value bubbly on the planet. Pour it with pretty much anything, for all occasions.

RIESLING

Pronounced reese-ling, this variety is synonymous with range. It can be dry, off-dry or sweet, making it well-suited to a range of foods and situations. Regardless of the sugar level though, it's always relatively low in alcohol and finishes clean and dry because of Riesling's natural shock of lime-squirt acidity.

Speaking of lime, Riesling also tends to taste of that little green fruit. That character can express itself as lime sorbet, lime zest or margarita-esque salty-sourness, sometimes with a bit of stone fruit or steeliness, depending on where it's from and who makes it; but always lime. Which is why Riesling enhances Pad Thai, guacamole and chips, fajitas, jerk chicken, Indian spiced dishes or anything else enhanced by an electric shock of green citric zeal. Frankly, Riesling feels a bit like a burst of brilliance in the mouth. Seasonal perfection.

PINOT BLANC

Pronounced pee-no blanc, this variety is the archetypal bistro wine. Medium-bodied, almost always dry, and gently flavoured with general allusions to stone and orchard fruits, it's an innocuous crowd-pleaser that goes with almost any food. And the acidity is never searingly high, but rather pleasantly balanced – tasting more persuasively engaging than shockingly so.

In short, Pinot Blanc has the power to lift any occasion to new levels by adding subtle but instant appeal to a moment or dish without upstaging it. Think of Pinot Blanc's moderate nature and broad appeal as the wuthering white that stays polite.



WORLD CLASS™

PRESENTS

Ketel One® VODKA



Ketel One Caesar

- 1.5 oz. Ketel One™ Vodka
- 4 oz Clamato Juice
- 0.5 oz Worcestershire Sauce
- 0.25 oz Hot Sauce
- Garnish of your choice

Combine all the ingredients in a highball glass and add your favourite garnish.

“ Six exciting whites that are well worth getting to know as patio season approaches. ”



YALUMBA Y SERIES VIIGNIER

Australia **\$16.99** 624502
The full-bodied saturated lick of poached pear is shot through with apricot, grapefruit, and white-flower notes that resonate on the finish.



BATASIOLO BOSCO MOSCATO D'ASTI

Italy **\$20.49** 288449
Deliciously sweet with balancing acidity, this gently fizzy thriller offers intense flavours of juicy peach and lemon-lime sorbet.



PFÄFFENHEIM PFÄFF PINOT GRIS

France **\$18.99** 616144
Pfaff is aromatic and fruit-forward with off-dry flavours of spiced peach, a gorgeously silky mouth feel and a clean, dry finish.



SELBACH MOSEL RIESLING

Germany **\$15.99** 23242
Oodles of lime zest and tart green-apple aromas and flavours lead to a kiss of sweetness and a compelling satin texture.



BOTTEGA TREVISO GOLD BRUT PROSECCO

Italy **\$27.49** 663187
This fresh, elegant attack of pear, green apple and honeysuckle is nuanced with almond-floral notes that linger. A stylish drop.



HESTER CREEK PINOT BLANC

BC VQA **\$15.49** 467316
This easy-drinking BC Pinot Blanc has a round, ripe style with stone fruit and melon flavours edged with mixed citrus and wet stones.



Aroma & Flavour

PROFILES

The next time you're having a glass of wine, see if you can identify the different aromas, flavours and characteristics commonly found in these popular grape varietals.



CHARDONNAY

Chardonnay is the world's most widely planted white wine grape. The primary fruit flavours in Chardonnay range from green apple, lemon and pear, in cool climates, to pineapple, melon and peach, in warm climates. Using oak in the winemaking process will impart more body, richness, texture and flavours of vanilla, cream and spice to the wine.



00
LA CREMA
SONOMA COAST
CHARDONNAY

USA **\$30.99** 366948
 Rich and voluptuous, this oaked Chardonnay has a viscous, glycerol texture holding deep, opulent flavours of mandarin orange, pear and peach with touches of vanilla, pineapple and cinnamon spice.

SAUVIGNON BLANC

Sauvignon Blanc is a dry, light- to medium-bodied white wine with primary fruit flavours that range from zesty notes of lime, green apple and kiwi, to riper notes of passion fruit, grapefruit and peach. What makes Sauvignon Blanc unique among other white wines are its other herbaceous flavours, such as fresh cut grass, green bell pepper, gooseberry and even jalapeño.



00
WHITEHAVEN
MARLBOROUGH
SAUVIGNON BLANC

New Zealand **\$17.99** 300368
 Fresh, vibrant and pure, this medium-bodied Sauvignon Blanc delivers mouthfilling flavours of peach, grapefruit and tropical fruit with lively acidity and a long finish.





CABERNET SAUVIGNON

Cabernet Sauvignon is the world's most popular red wine grape. From its origins in Bordeaux, Cabernet has successfully spread to almost every winegrowing country in the world. Wines made from Cabernet Sauvignon typically have dark fruit flavours along with other characteristics that range from black pepper, toast and chocolate to vanilla and violets.



 **00**
J. LOHR
SEVEN OAKS
CABERNET
SAUVIGNON

USA **\$22.99** 313825
 Layered fruit aromas of dark fruit with hazelnut, dark chocolate and toasted pastry accents emerge from this rich, full-bodied, impressive Cabernet. Enjoy with a thick rib-eye steak.

PINOT NOIR

In the wine world, where Cabernet Sauvignon reigns as king, Pinot Noir would be the princess. Aply named the “heartbreak grape,” Pinot Noir is widely accepted as the most challenging grape to grow due to its finicky nature. With alluring notes of licorice, ripe berries, mushrooms, earth and spice, this light- to medium-bodied red wine has the world clenched in her soft and silky grip.



 **00**
LOUIS LATOUR
BOURGOGNE
PINOT NOIR

France **\$27.99** 69914
 This elegant Burgundian Pinot Noir has aromas of wild strawberry, raspberry and blackberry with underlying earthy and herbal notes. The palate is medium-bodied with fine tannins.



MERLOT

Merlot, which means “Little Blackbird” in French, is the second most popular red wine grape in the world and it is the most widely planted grape in the Okanagan. Known for being soft, ripe and elegant, most Merlot wines are easy drinking reds that have primary fruit flavours of black cherry, raspberry and plum, with other characteristics such as vanilla, mocha and clove.



 **00** 
TINHORN CREEK
MERLOT

BC VQA **\$20.49** 530725
 This well-crafted Merlot delivers plenty of ripe plum, black cherry and raspberry notes with touches of dark chocolate, vanilla, espresso and spice in a lush, velvety and full-bodied profile.

Segura Viudas

inspired *by* nature



CAVA



SYRAH/SHIRAZ

Syrah and Shiraz are both names for the same red wine grape. From its origins in northern Rhône in France, where it is known as Syrah, it is now the most widely planted red grape in Australia, where it is known as Shiraz. This grape produces full-bodied red wines that have intense dark-fruit flavours, a spicy black pepper note and other characteristics that range from clove, vanilla and herbs to meat and smoke.



 **00**
BAROSSA VALLEY
ESTATE BAROSSA
SHIRAZ

Australia **\$22.49** 428946

This expressive red opens with aromas of blackberry, vanilla and pepper spice. Supple-textured with a great sense of elegance, it has plenty of ripe black-fruit flavours, velvety tannins and good balance.



RIESLING

Riesling is one of the most aromatic grape varieties in the world. The primary fruit flavours in Riesling can range from tart notes of green apple, lemon, lime and grapefruit to riper notes of apricot, nectarine and pineapple. Besides fruit, Riesling also offers a wide range of aromas, from honeycomb, white flowers and wet rocks to even petrol.



 **03**
DR. LOOSEN
RIESLING

Germany **\$16.99** 599274

Juicy streaks of grapefruit, pineapple, apricot and green apple in this refreshing, off-dry Riesling are cut by bright acidity and stony minerality. It is juicy and thirst-quenching, yet abundantly elegant.



PINOT GRIGIO/ PINOT GRIS

Pinot Grigio and Pinot Gris are the exact same grape variety but made in two different styles. Pinot Grigio is a lighter, crisp, clean and refreshing expression of the grape, with citrus flavours and floral aromas. In contrast, Pinot Gris tends to have more body, richness, texture and spice, with honeyed notes and flavours ranging from stone fruit to tropical fruit.



 **00** 
SANDHILL
HIDDEN TERRACE
PINOT GRIS

BC VQA **\$16.99** 169060

This BC Pinot Gris is brimming with fresh aromas of melon, white peach, ginger, honeysuckle and a touch of tropical fruit. The palate offers lemon, pear, green apple and mineral flavours, accented by bright acidity.



FRESH &
LIVELY

Spring
VEGGIES



RHYS PENDER

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

Spring is an exciting time for food lovers. The seemingly endless months of winter give way to longer, sunnier days and the earth comes to life with green growth emerging everywhere. Winter jackets spend more time on the coat hook than on you, and the urge to be outside amongst the thriving life of spring intensifies. New food that you have been deprived of all winter is literally growing all around you, and the warmer days make you crave the fresh, zippy flavours of spring. While cabbage, squash and root vegetables are delicious, by spring we are ready for a change.

Wine tastes change too with the arrival of spring. The short, dark days and colder weather of winter call not just for rib-sticking foods, but heartier reds and rich, comforting wines. Spring, with all its freshness, demands the same in its wines. We crave crisp, light, refreshing whites and reds that pair so well with the bright first vegetables of the season: Greens, radishes, fava beans, asparagus, green herbs, peas, cress, nettles and edible flowers come to mind. With spring, everything feels more alive.

It may be the food that determines what you want to drink, but it may also be the occasion. Spring is often our first chance for an alfresco lunch or dinner, or maybe that long-awaited picnic. Eating lunch outside for the first time each season feels like a special treat. The warmth of the sun, growing shoots, spring flowers, bird song and lively flavours call for a crisp, vibrant

wine with zippy acidity and freshness to match the season. Spring is also when many dig out the barbecue again and it seems the perfect time to grill fresh seafood or meat or poultry marinated in bright lemon, herb and garlic flavours.

There is a world of wine out there seemingly built for the arrival of spring. Something the wines have in common is that they are typically light in body, crisp in acidity and intense in flavour. They must be vibrant like the season. Zippy white wines are the perfect pairing for the abundance of lettuces and salad greens that appear so tender and crisp in the spring, perfect with a simple vinaigrette. Wines with a light body and green flavours are a great match. Sauvignon Blanc has a green herbal note that pairs well, especially with some goat's cheese added into the mix.

Radishes could well be the official pronouncement of spring. The first substantial thing to come from the earth and the new season's sun. At their best simply dipped into a little butter then flaky sea salt, they are hardly the easiest wine pairing. Dry rosé is a great match. Fava beans also appear early in the spring and, while they can be time-consuming to prepare, they offer a unique and delicious texture and flavour. A wine with some weight as well as freshness is perfect, such as the unique Picpoul de Pinet from Mediterranean France.

A spring food often considered a challenge for wine pairing is asparagus. What seem to react negatively with

asparagus are tannic red wines and oaky whites. Wines with greener flavours work well, especially if the asparagus is drizzled with a lemony dressing. Sauvignon Blanc is typically a great match, but Grüner Veltliner, Chablis, dry Riesling, Pinot Grigio and Muscadet will also make a great match. If you grill the asparagus with a nice char, you can serve light reds such as Gamay.

Spring offers a good excuse to stand around the grill enjoying that extra sunshine. Seafood, with its freshness, is a natural choice, and while grilling prawns, scallops and fish adds some flavour intensity with slightly smoky, charred notes, the same wines mentioned above typically work well.

When grilling meat in the spring, it's time to shift from those heavy reds that have kept you company all winter. Look for reds that are light- to medium-bodied with plenty of vibrant, fresh flavour to pair with lively marinades and rubs. Gamay, Cabernet Franc and many of the lighter, peppery cool-climate Syrah/Shiraz wines are excellent spring reds, as is the lightly sparkling, dry Lambrusco from Italy.

Spring is about freshness and bold tastes to wake up your palate. The wines that pair best with spring vegetables are versatile and refreshing. So, raid the garden or farmer's market, grab a wine selection and celebrate spring!



**NEW STRONGBOW
DARK FRUIT.
PAIRS PERFECTLY
WITH SUMMER.**



BEST WINES FOR SPRING

- Picpoul de Pinet
- Chablis
- Sauvignon Blanc
- Rosé (dry)
- Pinot Grigio
- Sparkling
- Riesling (dry)
- Fino Sherry
- Chenin Blanc
- Grüner Veltliner
- Vinho Verde
- Gamay/Beaujolais
- Pinot Noir
- Cabernet Franc
- Lambrusco (dry)



ORMARINE LANGUEDOC PICPOUL DE PINET

France **\$15.99** 124834
Picpoul is crisp, dry and fresh with lots of apple, peach, grapefruit and pomelo flavours and aromas. A touch of grippy lemon pith gives a nice savoury edge.



LA CHABLISIENNE LA PIERRELEE CHABLIS

France **\$29.49** 359844
Apple, white peach and fresh oyster shell aromas on the nose lead to a palate that shows citrus and green apple with the classic, racy zing of salty, electric minerality.



WILLIAM FEVRE PETIT CHABLIS

France **\$25.49** 811232
Green apple, lemon and lees notes with some oyster shell minerality. The dry, racy palate is softened by some butter notes with lots of juicy pear, lime and a long, stony finish.



CONO SUR RESERVA ESPECIAL SAUVIGNON BLANC

Chile **\$11.99** 615369
Tropical passion fruit, pineapple and green papaya aromas show on the nose with currant and flinty notes. The racy palate offers lemon and lime flavours, salty minerality and great length.



ERRAZURIZ ESTATE SERIES SAUVIGNON BLANC

Chile **\$12.49** 286385
Gooseberry, passion fruit, mandarin orange and some herbal notes on the nose bring on a crisp, fruit-driven, tropical palate and some racy minerality on the finish.



L'OSTAL CAZES PAYS D'OC ROSÉ

France **\$14.99** 71191
This is a pale, dry rosé with subtle dried-herb, orange zest, clove and strawberry aromas. The light-bodied, dry palate is juicy and fresh with raspberry, white pepper and citrus zest.

Vegetarian

BIG BOWL SUPPERS



CLASSIC SPRING ABUNDANCE

PAIRS WITH CLASSIC SPRING
ABUNDANCE



QUAILS' GATE ROSÉ

BC VQA \$16.99 170316
Reminiscent of the classic, dry, fruity style seen in the Provence region of France, this fantastic BC rosé delivers elegant strawberry, raspberry, cranberry and watermelon flavours on a silky palate.



FERN WALK SAUVIGNON BLANC

BC VQA \$16.99 593624
Zippy and tangy, this BC Sauvignon Blanc offers kiwi, passion fruit, lemon and grass notes in a medium-bodied profile with bright acidity and a lightly spicy, jalapeño-tinged finish.



JAPANESE NOODLE BOWL

PAIRS WITH JAPANESE NOODLE BOWL



SAPPORO PREMIUM

Japan \$12.49 65326 6 x 341 ml
Hailing from the icy northern island of Hokkaido in Japan, this refreshing lager delivers subtle notes of malt, citrus and hops in a light, clean and easy-drinking style.



JOIE A NOBLE BLEND

BC VQA \$20.99 882027
This Alsatian-inspired blend opens with stunning aromas of lychee, guava, blossoms and spice. The palate is opulent and round, with slightly off-dry flavours delicately balanced by fresh acidity.

Crown Royal®
NORTHERN HARVEST
RYE

2017 CANADIAN WHISKY
of the YEAR

"Crown Royal Northern Harvest Rye changes the game"

"To say that this is a masterpiece is barely doing it justice"

- JIM MURRAY



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Crown Royal
NORTHERN HARVEST
RYE



VEGGIE MEDLEY PLATTER

PAIRS WITH VEGGIE MEDLEY PLATTER



**VILLA TERESA
VENETO
PINOT GRIGIO**

Italy \$14.49 549642

Made from organically grown grapes, this lovely Pinot Grigio is crisp and refreshing, with notes of apple, pear and lemon accented by a touch of minerality. A perfect patio sipper!



**MISSION HILL
FIVE VINEYARDS
SAUVIGNON BLANC**

BC VQA \$13.89 118893

This elegant Sauvignon Blanc fills the senses with vibrant gooseberry, grapefruit and passion fruit notes. The palate is dry, with zingy acidity and a crisp, citrus-tinged finish.



Riesling **EXPLORED**



Riesling is an extremely diverse food-pairing wine.



Riesling. It's complicated. If you know you love Riesling, keep reading. If you think you don't like Riesling, definitely keep reading, because the wines from this misunderstood grape may just surprise you.

When it comes to Riesling, if you took a poll on the street, people will tell you, more often than not, it is a cheap, sweet, German white wine. Prolific production of this style of wine through the 1970s and '80s left an indelible mark on many generations' perception of this noble grape. Times have changed though and, while facing an incredible uphill battle to change its reputation, Riesling is doing just that and quality, powerful, dry wines are starting to impress consumers.

The story of Riesling is essentially about Germany. Germany gave birth to this top-quality grape a long time ago, its first written mention dates as far back as 1435. Germany was also at fault, though, for its decline in reputation at the end of the 20th century. Millions of bottles of ordinary, sweet, diluted plonk grown on fertile sites with massive yields drowned out the voices of the top-quality, low-yield, intensely flavoured wines from the hillside sites around Germany's winding rivers. A confusing hodgepodge of German

language and terminology on labels sent customers running to the familiarity and simplicity of Chardonnay and Sauvignon Blanc.

The most recent, and positive, chapter in the story, though, is also about Germany. While the inexpensive, sweet wine has been declining in production for years, the Germans themselves have slowly been converting their consumption from sweeter to drier styles. When you talk to German producers now, many of them say they only produce the sweeter styles for export markets like North America, because that is what consumers there expect.

Even in North America, though, the drier styles of German Riesling are popping up on liquor store shelves and on restaurant wine lists, as consumers look for fresher, crisper, intensely flavoured wines. That is what Riesling really is – crisp, high-acid wine with intense flavours and plenty of freshness; if it isn't over-cropped and made into the sweet, diluted style many of us negatively associate with the grape.

If you are a fan of the sweeter style of Riesling, don't despair; it is not going to go away. There will just be a wider representation of the different Riesling styles available, and while this might seemingly make it more complicated,

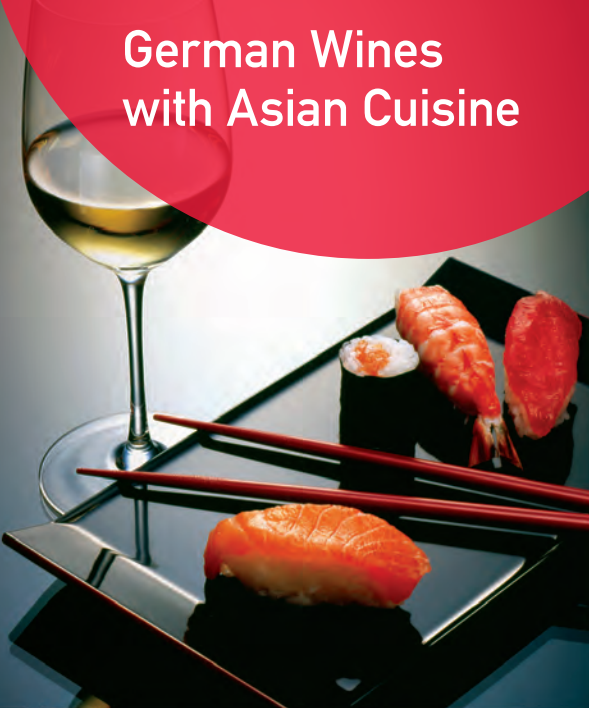
there are a few tricks to figuring out which wines are sweet and which wines are dry. The first tool is the sweetness code on the liquor store shelves. A "00" will be dry, a "01" just slightly off-dry. If you don't have access to that, the next tool is to look at the alcohol percentage. Any wine with 12 percent alcohol or more is likely to be dry as all, or most, of the sweetness in the grapes will have been converted into alcohol. The lower the alcohol, the sweeter the wine is likely to be. Some wines are labelled as dry, or Trocken in German, to let you know what to expect.

It is not just Germany that makes Riesling; many of the other Riesling-producing nations have been at it for a long time, most of them focusing on drier styles. Australia has a long history of producing bone dry, crisp, steely, lime-flavoured Rieslings. Alsace in France produces full-bodied, rich, dry or off-dry Riesling. Austria produces a small amount of quality, dry, intensely flavoured Riesling from vineyards along the Danube. It is one of the most important grapes in British Columbia and Ontario, as well as Washington State, and there are small amounts in cool-climate regions in pretty much every wine producing country in the world.



Taste the New Perfect Pairings

German Wines
with Asian Cuisine



Discover new wines, new styles, and new flavours you wouldn't expect from Germany.
Dry Riesling. Crisp Pinot Gris. Luscious Pinot Noir. **Taste the New.**



Riesling is an extremely diverse food-pairing wine too. Dry styles with crisp, zingy acidity are perfect to cut through rich, fatty and deep-fried foods (think seafood tempura or roast pork) or with light salads. Off-dry styles are perfect with umami-rich Asian dishes or light curries and the sweeter styles are great with apple-based desserts, soft cheeses or foie gras.

If you already like Riesling, then search out these diverse and interesting styles and enjoy its complexity. If you think you don't like Riesling because it is too sweet, give the dry styles a chance. It is truly one of the world's great, diverse, complex wine grapes.



 **01**
VON WINNING PARADIESGARTEN TROCKEN RIESLING
 Germany **\$32.99** 694778
 This intense, complex Riesling shows white blossoms, ripe golden apple, lemon, peach and interesting smoky notes. It is dry, racy and powerful with lime, stone fruit and stony minerality.



 **02**
KARP SCHREIBER MY KARP MOSEL RIESLING
 Germany **\$19.99** 543967
 My Karp shows ripe golden apple, citrus zest, honey and white peach on the nose. The palate is just off-dry with crisp acidity, apple, pear, honey and lime and a touch of minerality on the long finish.

 **00**
LEITZ DRAGON STONE RHEINGAU RIESLING
 Germany **\$18.99** 41756
 Sweet baked apple, honey, chalk, pear and floral notes on the nose lead to a palate that is off-dry and honeyed with baked apple and pear, peach and crisp, lemony acidity on a long finish.



 **02**
ST. URBANS HOF MOSEL OLD VINES RIESLING
 Germany **\$25.99** 597997
 On the nose there are intense aromas of baked apple, apple blossom, peach and honey. The palate is off-dry with balancing racy acidity and complex lime, spice, mineral and nectarine flavours.

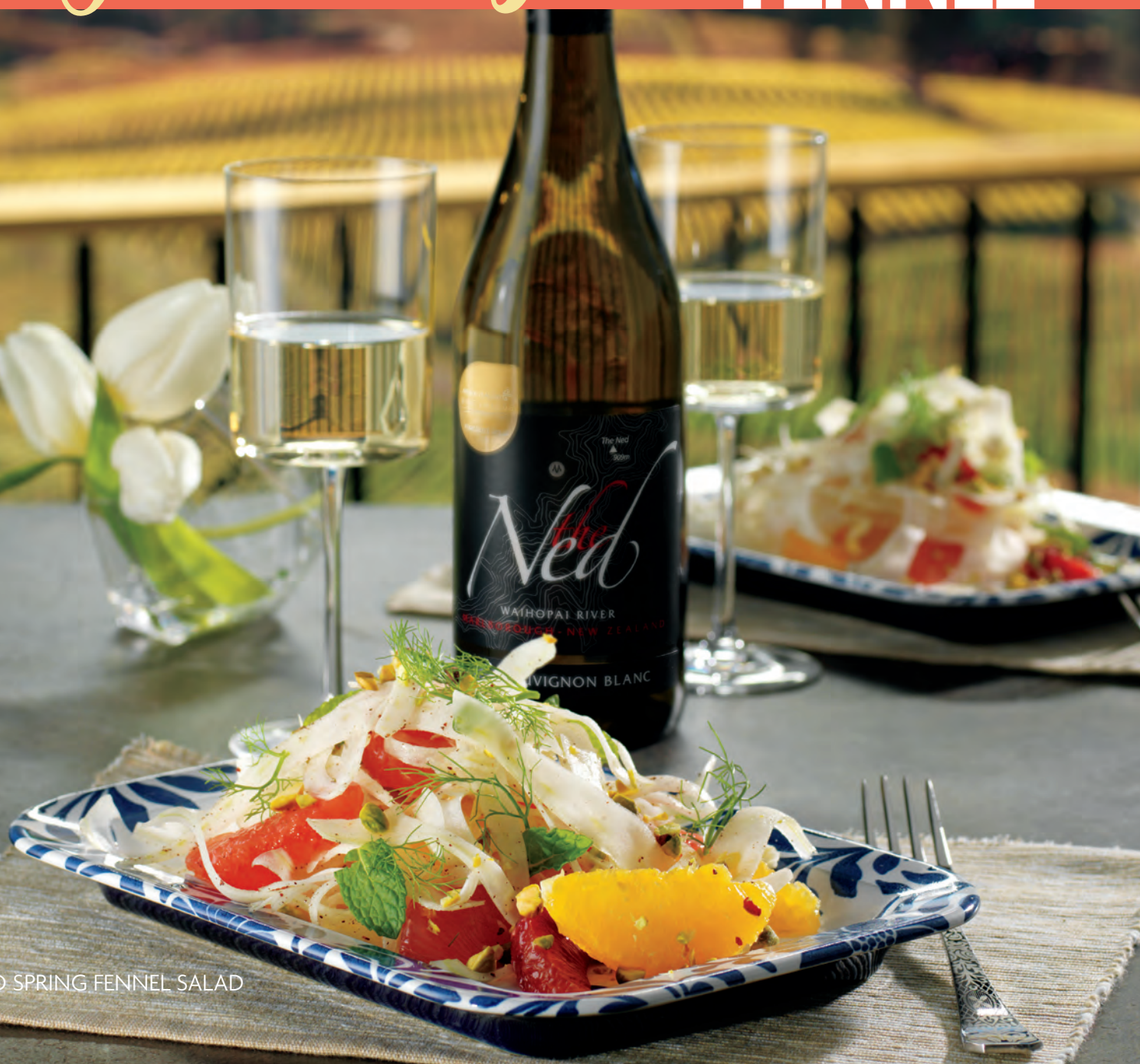


 **00**
PEWSEY VALE EDEN VALLEY RIESLING
 Australia **\$19.99** 617126
 This wine offers intense lime aromas with white flowers and golden apple notes and a hint of marmalade on the nose. The palate is dry, crisp and racy with zippy acid, lime zest, wet stone and white peach flavours.



 **02** 
WILD GOOSE RIESLING
 BC VQA **\$15.99** 414730
 Apple, lemon and lime on the nose lead to some lime pith, apple blossom and stone fruit notes. The palate balances sweetness with crisp acidity and apple, pear and citrus flavours.

Fantastic FENNEL



SHAVED SPRING FENNEL SALAD

PAIRS WITH SHAVED SPRING FENNEL SALAD



MARISCO THE NED MARLBOROUGH SAUVIGNON BLANC

New Zealand **\$15.49** 16964
Electric aromas of passion fruit, lime zest, green apple and chopped herbs lead to a taut yet richly textured palate with mouth-watering citrus flavours accentuated by mineral acidity.



KIM CRAWFORD MARLBOROUGH PINOT GRIS

New Zealand **\$18.99** 150144
This cool-climate Pinot Gris offers a great intensity of apple, pear, apricot and quince aromas overlaying hints of jasmine, honey and spice. The palate is fresh and vibrant with superb balance.



PAIRS WITH WHOLE FISH WITH FENNEL AND COUS COUS



WHOLE FISH WITH FENNEL AND COUS COUS



OYSTER BAY HAWKE'S BAY PINOT GRIGIO

New Zealand **\$17.99** 26567
Hailing from the warmer region of Hawke's Bay, this delightful Pinot Grigio delivers white peach, apple, lemon and mineral notes on a juicy, round and light-bodied palate with balanced acidity.



LURTON LES FUMÉES BLANCHES SAUVIGNON BLANC

France **\$12.49** 472555
Elegant citrus, floral and smoky aromas lead to fresh kiwi, melon and gooseberry flavours. Finely balanced with excellent length on the finish, this is a wine that over-delivers for the price.

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Bonus Canadian Club 100% Rye 50ml**



SEAFOOD CIOPPINO WITH BRAISED FENNEL

PAIRS WITH SEAFOOD CIOPPINO WITH BRAISED FENNEL



**FONTANAFREDDA
BRICOTONDO
PIEMONTE BARBERA**

Italy **\$18.49** 898718

A stunning expression of the Barbera grape, this elegant red delivers juicy dark cherry, black-fruit and floral notes on a fresh, balanced and opulently textured palate.



**LES FLEURS DU MAL
CÉVENNES ROSE**

France **\$13.99** 360073

Strawberry, blackberry, citrus and a touch of honey all emerge from this elegant, medium-bodied rosé that has both freshness and richness. A great value year after year.





ISLANDS OF DIVERSITY

It doesn't seem to matter if you've been to New Zealand or not – you likely still dream of it.

Other than direct flights, there is something of a kinship between British Columbia and New Zealand. We share a relaxed coastal mentality, pristine geography, mountainous landscapes and outdoorsy spirit.

This kinship is perhaps heightened by the sense of uniqueness shared by each location. BC has its own distinct character, with the term “West Coast” referring not just to the region, but to our lifestyle and cuisine. New Zealand comprises two islands adrift in the South Pacific, its closest neighbour of significant size being Australia.

Our affection and constant thirst for Kiwi wines is equally evident. And why not? They are fresh, cool-climate wines that pair so brilliantly with the foods we consume; many of them from our coastal waters, often with an unmistakable Asian influence.

Unwittingly, we often lump the wines of New Zealand together. We shouldn't. They hail from numerous areas on both islands, and each region is distinct and unique.

Let's get to know more.



DAENNA VAN MULLIGEN

Daenna Van Mulligen is a Vancouver-based wine journalist, but is typically found in the world's vineyards. She is also a wine judge, accredited sommelier and international speaker. Daenna is publisher of the long-running websites WineDiva.ca and Winescores.ca. She has been published in numerous local and internationally distributed publications and is a regular contributor to *Vines Magazine* and more recently, *Montecristo Magazine*. Follow her @thewinediva.

“...there is something of a kinship between British Columbia and New Zealand. We share a relaxed coastal mentality, pristine geography, mountainous landscapes and outdoorsy spirit.”

NORTH ISLAND

Wine is produced all over the north; however, for significantly larger production regions, we must first head to the eastern shores.

Gisborne, New Zealand's third largest wine-producing region, is a remote location roughly halfway down the North Island. It's the most easterly point of the country and where Captain Cook first set foot upon this land.

Its warm climate attracted large companies that established it as a bulk wine-producing area rather than a wine lovers' destination. However, in recent years, smaller producers have begun setting up shop, thereby adding much needed charm. Here, sparkling wine is of notable influence, while Chardonnay and Pinot Gris vie for vineyard domination.

Anchored to the art deco-inspired seaside city of Napier and the neighbouring white cliffs of Cape Kidnappers, Hawke's Bay is New Zealand's second largest winemaking region. Missionaries, who discovered that its mild, warmish climate and ancient riverbeds were suited to viticulture, planted the first vines in the 1850s. Today, vineyards cover a significant area of greater diversity, but one thing is certain, Hawke's Bay has become known not only for great Chardonnay, but fuller-bodied reds, which fare much better there than elsewhere in the country. The sub-regions of Bridge Pa and Gimblett Gravels have garnered international recognition for complex wines.

Inland, from the nation's capital of Wellington, on the southernmost tip of the North Island, sit Wairarapa's three sub-regions: Martinborough, Gladstone and Masterton. In this small area, Pinot Noir is the matriarch – significant and distinct, classic in style, savoury and sober, and with a sooty tannic profile. The terroir shows kinship with Burgundy, making these some of the most interesting and unique Pinots hailing from New Zealand.

SOUTH ISLAND

Undeniably the emperor of viticulture in New Zealand, Marlborough is situated on the northern tip of the South Island. It's not only the largest production area, but also the most recognized internationally. Marlborough put New Zealand on the wine map; Sauvignon Blanc grabbed hold and introduced the world to a whole new flavour profile. Racy, verdant, piquant and aromatic, this gregarious variety single-handedly rocketed their wine industry to stardom. Since then, diversity has become a mandate for the region – but we still love our classic Savvy.

Across the South Island's mountainous spine from Marlborough, on the sunny west coast of New Zealand, the artistic community of Nelson is also home to a thriving wine community. While lesser known than its neighbor, Nelson's intrigue lies in diversification – the strength of its aromatic varieties is palpable, plus, its free-spirited inhabitants like to experiment with numerous varieties.

Nestled along the eastern coast, spreading outward from Christchurch, are Waipara, Canterbury Plains and Waitaki Valley. These sub-regions show impressive deftness with aromatic varieties (especially Riesling) and Pinot Noir.

Finally, deep inland, amidst snow-capped mountains, rests the most southerly wine-producing region on the planet. Buoyed by the popular destination of Queenstown, Otago has seen incredible growth. First planted in the 1800s, it became known more for orchards than vines, but in recent decades, it has matured into one of the world's key Pinot Noir producing zones. Notoriously bold and ripe, Otago's style has become more charismatic of late. The irrefutable diversity of its sub-regions only adds to the overall complexity of its wines.

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Please enjoy responsibly.

NEW ZEALAND



MATUA HAWKE'S BAY SAUVIGNON BLANC

New Zealand **\$16.49** 309575
Focused and racy with engaging stone fruit, green apples and lime aromas, the Matua has a precise palate and equally attractive package. Pair it with herb quiche or crostini slathered in fresh chèvre.



KIM CRAWFORD HAWKE'S BAY MERLOT

New Zealand **\$18.99** 29751
Hawke's Bay has become synonymous with bold red wines, and this one is a cracker. Spiced chocolate, vanilla and plum cake notes lead to a ripe yet fresh palate, boasting a lingering cocoa-flavoured finish.



KIM CRAWFORD SOUTH ISLAND PINOT NOIR

New Zealand **\$22.99** 867127
Perfect for lamb, salmon or mushroom ravioli, this seductive Pinot doles out raspberry and black cherry with spice, tea leaf and cocoa aromas. It is smooth, fresh, and overall charming.



BABICH MARLBOROUGH SAUVIGNON BLANC

New Zealand **\$17.99** 560144
Made by the 100-year-old Babich family winery, this tangy white is the perfect juxtaposition of racy and verdant. It's a revelation of abundant elderflower, tangerine, lime and peach. Lifted with a kiss of sweetness it culminates with a mouth-watering finish.



KONO MARLBOROUGH SAUVIGNON BLANC

New Zealand **\$15.99** 58032
Lively, light and crunchy, this Marlborough Savvy emits delightful aromas of elderflower, grapefruit, passion fruit and snap peas. The palate is lip-smacking and exceedingly energetic.



VILLA MARIA PRIVATE BIN SPARKLING SAUVIGNON BLANC

New Zealand **\$17.99** 833236
This delightfully vibrant and lightly fizzy white is the perfect option for those who love Sauvignon Blanc and sparkling equally. It offers classic botanicals, guava, citrus and gooseberry notes. It's fresh and juicy – a perfect quaffer or partner for seafood or appetizers.



CHILEAN WINES

Chili con carne



“ Although it was the Spaniards who conquered Chile, the modern wine industry is founded on French grape varieties. ”

Chili *con carne* literally translates to chili with meat and what better accompaniment than Chilean wine. The wines of Chile have a great affinity with meat dishes of all styles. So, the next time you're enjoying a burger, a beef stew or pie, rack of lamb, a slice of ham or a grilled rib-eye, try pairing it with a wine from the long, skinny country in South America. One reason to think of Chile is because its substantial wine industry (the sixth largest producer in the world) focuses on red wine. Even though Chile produces some great white wines, about 70 percent of its production is red. The climate ensures ripe, flavourful, full-bodied and structured wines that will stand up to a meat-dominated meal.

When the Spanish conquistadors first arrived in what is now Chile in the 16th century, the Incas introduced them to *ch'arki* (dried meat, known as *charqui* in Spanish). Though now rarely made from the traditional llama meat, dried beef *charqui* is still an Andean specialty and figures in several traditional Chilean dishes (the word jerky derives from *charqui*). So, from the beginning, meat has been a prominent component in Chile's cuisine. Chilean food is not the only match to Chilean wine, but it can be a nice springboard for considering some North American alternatives.

Although it was the Spaniards who conquered Chile, the modern wine industry is founded on French grape varieties. The red varieties of Bordeaux: Cabernet Sauvignon, Merlot and Carmenère, account for 56 percent of all wine produced, with Cabernet being Chile's most important grape by far. The varieties were imported during the 1830s with more extensive planting in the 1850s. Shortly after that, not only grapevines were coming from France, but winemakers as well. Their vines back home were being destroyed by a tiny vineyard pest called

phylloxera. They came to Chile so they could work using their grape growing skills in a land that had not been invaded by the devastating insect. Chile, to this day, remains as one of the few places not infested by phylloxera. In recent decades, new varieties such as Pinot Noir and Syrah have been planted with great success.

You can expect a flavourful wine from Chilean Cabernet Sauvignon, with intense blackcurrant and blackberry fruit and perhaps a hint of mint or eucalyptus. The optimal hot, dry climate leads to ripe, healthy grapes that produce warm, full wines. But Cabernet will also be firm, with lots of supporting tannin, and elegance that prevents it from being too heavy. This is a wine to serve with the best cuts of meat. At a traditional Chilean asado, many different meats are cooked and served over a long period of time, beginning with organ meats, then chorizo, then short ribs and finally *lomo vetado* (rib-eye). Save the Cabernet for the *lomo*. If you are barbecuing at home, a rib steak or a nice thick t-bone will do the trick. The Maipo Valley and the Alto Maipo regions are renowned for Cabernet Sauvignon.

Merlot offers a wine that is a little softer in tannins, but it should have nice red-fruit character of plums and cherries. Its intensity of flavour should match well with an *empanada de piño*. This is a meat-filled pastry turnover that includes onions, olives, raisins and hard-boiled egg. It is basically the national dish of Chile. A Cornish pasty or a Jamaican patty will fit the bill if you can't find an empanada.

Carmenère is Chile's special grape variety. Though native to Bordeaux, it was basically wiped out by phylloxera and now only exists in Chile. It makes a wine with a nice combination of black and red fruits and usually has a distinct herbal or vegetal character reminiscent of bell pepper or green tobacco.

Love Wine
Love Chile



Wines of Chile
Love Wine. Love Chile.



Look for Carmenère that comes from the Colchagua Valley and, being so distinctly Chilean, a perfect match is the very Chilean *completo*. This is a large hot dog smothered in tomato, avocado and mayonnaise. Enough said.

Often, very complex wines are produced by blending grape varieties together. Try pairing these blends with stews or meat casseroles. A very popular traditional dish is *pastel de choclo* (sweet corn), which is a ground beef casserole covered with a ground sweet corn crust. It is not unlike shepherd's pie, but with corn instead of mashed potatoes. You may even, if it's not too spicy, match a Chilean red wine with the decidedly non-Chilean *Chili con Carne*, which is an American invention; Chilean chili is meatless.

So, whether you are having empanadas, pulling the *lomo* (loin) off the *parilla* (grill) at an *asado* (barbecue), or chowing down on a *completo* (hot dog), you'll find the right Chilean wine to go with it.



**LOS VASCOS
GRANDE RESERVE
CABERNET
SAUVIGNON**

Chile **\$24.99** 182055
An important property owned by Domaines Barone de Rothschild of Château Lafite fame emphasising the French connection in Chile. This is a complex but elegant expression of Cabernet Sauvignon, with some Carmenère and Syrah in the mix.



**CARMEN APALTA
GRAN RESERVA
CARMENERE**

Chile **\$17.99** 439166
This premium example of Chile's signature variety features plums and mulberry fruit supported by some toasty, smoky oak notes that complement the vegetal underpinnings of bell pepper and tobacco.



**COYAM
COLCHAGUA
EMILIANA**

Chile **\$27.99** 845321
This bold blend of Syrah, Carmenère, Merlot and Cabernet Sauvignon is ripe, warmly alcoholic, and beautifully balanced with rich flavours of currants, strawberries, blackberries and integrated oak. This is Emiliana's signature wine.



**CONCHA Y TORO
CASILLERO DEL
DIABLO MERLOT**

Chile **\$12.49** 427088
There is fantastic value in this wine with classic Merlot red plum and cherry flavours. Soft tannins provide a round mouth feel and sweet spice notes from oak complete the palate. Perfect with grilled chorizo or other delicious sausage.



**FALERNIA
ELQUI
RESERVA SYRAH**

Chile **\$19.99** 147819
From a region in northern Chile known more for brandy, Falernia is changing the concept of fine wine from the Elqui Valley. Spicy, peppery notes, black fruit and minerality make this the perfect match with lamb, game or anything cooked with bacon.

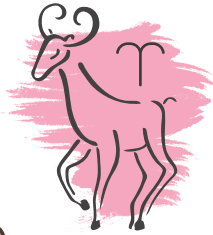


**CONO SUR
VIENTO MAR
SINGLE VINEYARD
BLOCK 21 PINOT NOIR**

Chile **\$17.99** 221028
Super juicy cherries and raspberries dance on the refreshing palate of this wine that displays its cooler-climate fruit character from a recently planted vineyard just 15 km from the sea. Pair it with medium-weight dishes such as duck or veal.



WINE Horoscope

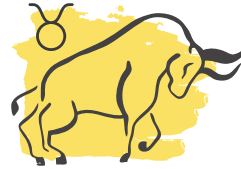


MOILLARD HUGHES LE JUSTE PAYS D'OC VIOGNIER

France \$14.99 639757

Aries are known to be courageous and independent, unafraid to display their enthusiasm, yet maintaining a focused foundation. Moillard's Hugues le Juste Viognier comes across unabashedly extroverted with its floral and fruity aromatics—but stays crisp and balanced to the end.

ARIES

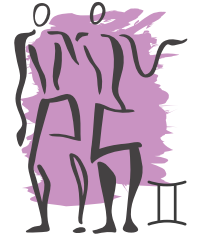


MONTES ALPHA COLCHAGUA VALLEY CABERNET SAUVIGNON

Chile \$20.99 322586

Solid, strong-willed, powerful. Such are the traits ascribed to Taurus, characteristics that ably match brawny Cabernet Sauvignon. Thanks to its plush dark fruit and tastebud-gripping tannins, Montes Alpha Cabernet Sauvignon captures Taurus' easygoing yet stubborn sensibilities.

TAURUS



ROBERT MONDAVI NAPA FUME BLANC

USA \$22.99 221887

Sauvignon Blanc can swing many ways, from tart and herbaceous to tropical and supple. A fitting wine, then, for multifaceted Gemini. Experience the wine's many sides with Robert Mondavi's Fume Blanc. Blending oak-aged Sauvignon Blanc from multiple California vineyard sites, it's a beguiling white with citrusy notes and a rich overall feel.

GEMINI



OYSTER BAY MARLBOROUGH CHARDONNAY

New Zealand \$17.99 326728

Oh pity (or admire?) unpredictable water sign Cancer. Cancers keep others on their toes with their inconsistency – frustrating yet exciting all the same. Just like Chardonnay, which has a boring reputation, but maintains potential for greatness. Ditch the soft and expected Chardonnay for Oyster Bay's suave number, showcasing cool-climate viticulture through vibrant fruit balanced by a subtle, toasty oak component.

CANCER



MISSION HILL RESERVE SHIRAZ

BC VQA \$23.49 761569

Ardent yet magnanimous is the general read on Leo. Sounds like Syrah/Shiraz! Enter Mission Hill Reserve Syrah, which melds grapes sourced from vineyards in both Osoyoos and the Black Sage Bench into a sumptuous wine showing dark fruit and generous savoury herbs begging to be served with a peppercorn-encrusted roast.

LEO



LOUIS ROEDERER BRUT PREMIER

France \$63.99 268771

Virgo's detail-oriented and methodical approach pairs perfectly with traditional method Champagne. After all, Virgo is an Earth sign, and the zodiac sign's quest for meaning through organization and tradition leads directly to Roederer Brut Premier. This bubbly is nothing but a classic of dry Champagne thanks to its freshness, finesse and toasty overall stance.

VIRGO



JAMES NEVISON

James Nevison is an award-winning wine writer, educator and the co-founder of HALFAGLASS. He is the wine columnist for *The Vancouver Province*, where his column "The Wine Guy" appears each Thursday. James is the co-author of seven best-selling books on wine in Canada including *Had a Glass: Top 100 Wines for 2015 Under \$20*. Follow his wine musings @hadaglass.



CAVE DE RASTEAU LA DOMELIÈRE RASTEAU

France **\$19.99** 645655

Libras are diplomatic and "can do" by nature, preferring to play well with others. All of which points towards a blended wine; a wine made with multiple grapes working together to create synergetic taste. A wine like Cave de Rasteau's La Domelière, which brings Grenache, Syrah, and Mourvedre together into balanced, supple elegance featuring sun-baked earth and lush berry fruit.



LIBRA



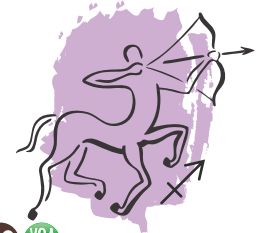
FEUDO MACCARI SICILIA NERO D'AVOLA

Italy **\$18.49** 144923

Zealous and hardworking goes the writeup on Scorpio, and it's tough to think of a more intense grape out to make its mark than Nero d'Avola. The pride of Sicily, as evidenced by Feudo Maccari, this full-bodied red oozes dark plum fruit and savoury herbs in a big overall style.



SCORPIO



GEHRINGER PRIVATE RESERVE RIESLING

BC VQA **\$13.49** 347492

Bring on the vibrant personalities of Sagittarius, and bring on the Riesling. For what other white wine captures the true essence of acidity and crisp textures? But it's a fine line between dynamic and rash, so good thing that the Okanagan Valley's Gehringer Brothers is consistent with their invigorating Private Reserve Riesling, which features crisp apple fruit buttressed by a tart, twangy finish.



SAGITTARIUS



VIÑA COBOS FELINO MENDOZA MALBEC

Argentina **\$21.99** 334789

Capricorns are said to be both ambitious and energetic, apt descriptors shared with Malbec. Argentina's wineries have done a great job over the last decade establishing their prowess with this powerful red grape, and one horoscope-worthy example is Viña Cobos' Felino Malbec. It's cashmere-smooth and comforting, thanks to ample lush fruit and vanilla, yet also poised and balanced.



CAPRICORN



PEDRA CANCELA DAO SELECCAO DO ENOLOGO

Portugal **\$16.79** 890293

Aquarius doesn't give a hoot. Aquarians don't care to be on trend, they're more concerned with creating the next trend, and when it comes to wine the next frontier means new grapes and new regions. In other words, a wine like Pedra Cancela's "Winemaker's Selection" from the Dao region of Portugal. It's a bold and rich – albeit fresh – red created from a melange of hipster grapes (Touriga Nacional, Alfrocheiro and Tinto Roriz).



AQUARIUS



GABRIEL MEFFRE CÔTES DU RHÔNE SAINT VINCENT BLANC

France **\$15.99** 888958

Sensitive and reserved should be considered positive characteristics when it comes to wine, just as they are character-building traits attributed to Pisces. Mind you, not just any wine fits this description, though it does apply to Meffre's Saint Vincent Côtes du Rhône Blanc. Mixing Grenache Blanc with Roussane and Clairette Blanche grapes, this engaging white rockets out of the glass with enticing orchard fruit and floral aromas before settling into an elegant, honeyed style.



PISCES



Johnnie Walker & Sons

BLENDED SCOTCH WHISKY

MEET THE JOHNNIE & GINGER



JOHNNIE WALKER™ AND GINGER

1.5 oz. Johnnie Walker™
2 oz. Ginger ale
Twist of lemon or lime



JOHNNIE WALKER.
KEEP WALKING.®

JOHNNIEWALKER.COM

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PLEASE DRINK RESPONSIBLY.

CONSULTANT'S CHOICE

our experts share their favourites



"My favourite part about being a Product Consultant is the ability to satisfy our customers' needs and wants, while constantly learning about new products and trends from around the world."

DON MOONEY
WSET Level 3 Advanced
Park Royal, West Vancouver



00
SALENTO
VERSO ROSSO

Italy **\$17.99** 65565
This beautiful blend of Negroamaro and Primitivo is like velvet in your mouth. Full-bodied, with gobs of dark fruit that glide over the palate in wonderful harmony with the soft tannins and deftly applied acidity.



00
CHATEAU STE.
MICHELLE RIESLING

USA **\$17.49** 232512
When in doubt, drink Riesling! Arguably the most versatile white wine for food pairings, this knockout from Washington has aromas of crisp apples with a vibrant palate of citrus and an underlying and balancing minerality.



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

CYNTHIA GRAY
WSET Level 3 Advanced
Dunbar, Vancouver

00
MONTE DEL FRA
BARDOLINO

Italy **\$17.49** 283648
This family-owned producer, although not certified, uses organic, vegan-friendly methods. It's juicy and fresh, with good weight, ripe cherry and plum. This delightful value is a perfect pizza wine!



00 **K**
ICEBERG VODKA

Canada **\$21.99** 400754
100 percent Canadian!
This excellent vodka is made using iceberg water from off the coast of Newfoundland. This award winner is a smooth blend of grain and Ontario corn, and makes an enjoyable martini.



"I enjoy introducing people to quality wines that I believe will enhance and complement a special time and occasion."

JEREMY CONNOP
WSET Level 3 Advanced
Alberni & Butte, Vancouver



00
ALLEGRI NI VENETO
PALAZZO DELLA
TORRE

Italy **\$28.49** 466011
Uniquely produced by drying a proportion of the grapes, the result is a velvety and full-bodied red that is layered with pleasing aromas and flavours of black plums, dark chocolate and dried berries. Excellent value!



00 **VQA**
WINE
POPLAR GROVE
PINOT GRIS

BC VQA **\$17.99** 525865
Lively aromas of apricot, white peach, and honeydew leap from the glass. Notes of honey complement the succulent flavours of pear and nectarine, joined by fresh, green apple on the finish.

Product Consultants are available at 28 BC Liquor Stores including all Signature Stores across the province to assist with your shopping and to provide you with in-depth information on the world of beverage alcohol. Trained by the Wine and Spirits Education Trust (WSET), they're extremely knowledgeable about wine, spirits and beer as well as what is available in our stores. From tips on what to serve or how to store that bottle of wine, they're available to help you! Check our website for details.

Celebratory SPRING DESSERTS



RASPBERRY AND LEMON
CHAMPAGNE CAKE

PAIRS WITH RASPBERRY AND LEMON CHAMPAGNE CAKE



FRÜLI STRAWBERRY BEER

Belgium **\$3.19** 602557 330 ml
Früli is a delicious blend of lightly hopped Belgian white beer and natural strawberry juice. The addition of crushed coriander and dried orange peel enhances the refreshingly bittersweet taste.



CHAMBORD BLACK RASPBERRY

France **\$42.99** 70573
This luxurious French liqueur is made from black and red raspberries, Madagascar vanilla, Moroccan citrus peel, honey, herbs and aged cognac. Mix with sparkling wine for a Chambord Royale!



PAIRS WITH CHOCOLATE, MANDARIN AND COCONUT ROULADE



CHOCOLATE, MANDARIN AND COCONUT ROULADE



MISSION HILL RESERVE RIESLING ICEWINE

BC VQA **\$55.99** 240127 375 ml
Fragrant, floral aromas with notes of citrus and honey lead to apricot, orange peel and lemon marmalade flavours. On the palate, the sweetness is perfectly balanced by mouth-watering acidity.



BOTTEGA PETALO IL VINO DELL'AMORE MOSCATO

Italy **\$16.49** 580993
Gorgeous aromas of rose petal, peach, orange and honey emerge from this irresistible sparkler, leading to a deliciously sweet palate with balanced acidity, creamy bubbles and a lime-tinged finish.



Captain Morgan

GET READY TO
HIT THE ICE
#LIKEACAPTAIN



Captain & Cola



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PAIRS WITH RHUBARB AND LIME TARTS



**GEHRINGER
CABERNET FRANC
ICEWINE**

BC VQA **\$46.99** 586131 375 ml
Concentrated flavours of strawberries, raspberries and rhubarb on the palate strike the perfect balance between sweet and tart before leading into a long, luscious finish.



**RUSSO
LIMONCELLO**

Italy **\$30.99** 471623 700 ml
Made from hand-peeled Amalfi lemons, this bright yellow liqueur gives up generous aromas and flavours of ripe lemons with a smooth, rounded texture and zesty finish.



RHUBARB AND LIME TARTS



CONO SUR CABERNET SAUVIGNON CARMENERE SYRAH

Chile **\$13.49** 211185

This organic red blend delivers ripe black-fruit, coffee, spice and tobacco notes with excellent flavour intensity, polished tannins and fresh acidity. Try with barbecued meats or pâté.



MARQUÉS DE CARRION PATA NEGRA RIOJA RESERVA

Spain **\$19.99** 613752

A complex and intriguing style, this Tempranillo blend opens with bramble fruit and balsamic aromas. The palate displays wonderful balance, with black-fruit flavours framed by elegant minerality and crisp acidity.



COLUMBIA CREST CABERNET SAUVIGNON

USA **\$17.99** 240093

An extraordinary value, this Washington Cabernet offers an impressive concentration of black cherry, cassis and plum flavours with touches of chocolate and vanilla spice over a medium-bodied, satin-textured palate.

DON'T MISS OUT ON THESE HOT PRODUCTS FOR SPRING!



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JACOB'S CREEK BAROSSA DOUBLE BARREL SHIRAZ

Australia \$17.49 673301

After maturing in traditional oak barrels, this Shiraz is finished in aged Scotch-whisky barrels to impart additional complexity and smoothness, which combines beautifully with its rich black-fruit and chocolate notes.



LOS SIETE MISTERIOS DOBA-YEJ MEZCAL

Mexico \$55.99 528836

The bouquet reveals citrus aromas of lemon, lime and grapefruit, with flashes of smoke and herbal notes. Intense fruity and floral flavours prevail on the full, creamy palate, leaving a subtly sweet finish.



EL DORADO 12-YEAR-OLD RUM

Guyana \$31.99 444711

Lush tropical fruit, molasses, vanilla and spice aromas lead to a mellow, round, full-bodied palate with contrasting flavours of creamy butterscotch and a touch of candied orange peel.



Organic WINE?



“ The reality is there is a variety of organic standards and certifying bodies operating around the wine world, and they do not conform to a universal bill of criteria. ”

It's not an illusion; the word “organic” is appearing more and more frequently on wine labels. Sales of organic food and beverages continue to increase significantly in British Columbia, and interest in organic wine has grown correspondingly. Indeed, more than 50 different organic wines are now available at BC Liquor Stores, and there's every reason to believe this number will continue to increase.

With all this added focus on eating and drinking organic, it's relevant to consider what exactly constitutes an “organic” wine? The long, albeit comprehensive, answer is it depends. Details matter, after all there are many steps that must take place on a grape's journey from vineyard to bottle. But perhaps it's best to start with the short answer, or at least a brief definition.

As a general rule, following organic farming principles ensures that no chemical pesticides, herbicides, or synthetic fertilizers are used in growing the grapes (as an aside, you'd be surprised at the lengthy list of additives permitted in conventional vineyards). But note the nomenclature: this definition of organic only pertains to growing grapes. Thus, in this case, the wine can only be defined as being made from organically grown grapes.

This is of no small significance, to be sure. However, to be defined as an “organic wine,” a wine must not only be made using organically grown grapes, it must also be produced in a winery that has their winemaking and bottling processes certified organic. This entails adhering to an entirely different set of rigorous principles, notably including limitations on sulphur additions and specification of the types of fining agents that can be used. In Canada, only bottles meeting all the above criteria qualify to be certified with the “Canada Organic” logo.

Mind you, this is only a Canadian designation. And therein lies another layer of complexity surrounding organic wines. The reality is, there is a variety of organic standards and certifying bodies operating around the wine world, and they do not conform to a universal bill of criteria. Indeed, the certifying bodies are quite diverse, ranging from government-run regulatory authorities to non-profit advocacy organizations, even for-profit multinational companies. Not to mention wineries that follow organic principles, but eschew certification for any number of motivations, be they philosophical or financial, and hence have no evidence of organic emblazoned across their labels.

As an example, the six bottles featured on the following page run the gamut of certification. Many sport an “organic wine” tagline, implying both organically grown grapes and an organic winemaking process – with certification certificates on file to back up the claim. Yet, one makes no statement of organic because there has been no official process employed. Delving deeper into the certifications yields an interesting global mix, spanning a regional Spanish agriculture authority to a German conglomerate, and yes, even one bottle sporting the Canada Organic seal of approval.

Which leads back to the original question: what exactly constitutes an organic wine? Perhaps the best answer is the reality that if one cares enough to pick up a bottle of organic wine, it is worth considering how that bottle came to bear such a pedigree. As always, the best approach is to educate one's self while educating one's palate. This means learning about a winery and winemaker, exploring their approach to both growing grapes and making wine, and seeing how this aligns with personal tastes.



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Artfully Crafted.®



WHAT ABOUT NATURAL WINE?

So how does “natural wine” fit into the whole organic and biodynamic wine discussion? Not surprisingly, it is also somewhat complicated and open for debate (there’s no certification for natural wine, nor is there a ubiquitous definition), but generally speaking, a natural wine is one made with minimal intervention from naturally grown grapes. In practice, this means organic or biodynamic viticulture, native or indigenous yeasts for fermentation, no winery adjuncts, including enzymes or technological manipulators, and an effort to keep sulphur to a minimum (although some natural winemakers insist on zero addition of sulphur). Natural wine proponents feel this is the most honest way of delivering a wine with a true sense of place, or terroir.



LAS HERMANAS JUMILLA MONASTRELL

Spain **\$10.99** 459438
Made from 100 percent organically grown Monastrell, after an initial swoosh of dark berry and baked earth, Las Hermanas adeptly manages to meld fruit, floral notes and savoury flavours into an easygoing red.



CHAPOUTIER, BILA-HAUT CÔTES DU ROUSSILLON VILLAGES

France **\$15.79** 40790
M. Chapoutier is committed to organic and biodynamic farming across his wine estates, and this bold and lively blend of Syrah, Grenache and Carignan from southern France wallops the taste buds with ripe plum, leather and pepper.



SUMMERHILL ALIVE RED

BC VQA **\$19.99** 225748
This is a juicy, ripe and easygoing blend of Syrah, Merlot, Cabernet Franc and Cabernet Sauvignon from British Columbia's first certified Canadian organic winery.



CONO SUR SAUVIGNON BLANC

Chile **\$12.49** 813576
Certified organic for both agricultural production and processing, this Sauvignon Blanc offers intense aromas of freshly squeezed citrus and jalapeño in a crisp but approachable style.



BONTERRA CABERNET SAUVIGNON

USA **\$19.99** 342428
Farmed organically since 1987, Bonterra now has its winery and grapes certified by CCOF (California Certified Organic Farmers) – the US's first organic certification agency (established 1973).



VILLA TERESA VENETO CHARDONNAY FRIZZANTE

Italy **\$16.49** 744383
This crowd-pleasing bottle of bubble is an organic sparkler certified by an ECOCERT affiliate that features baked apple and citrus pith in a creamy, off-dry style.

Small PLATES

Big FLAVOURS



HOW TO SERVE UP TODAY'S HOTTEST DINING TREND

Think Spanish tapas, Chinese dim sum or Mediterranean mezze. Small plates dining is nothing new, but in the past few years, it's gone from cultural curiosity to hip trend to simply being the way we choose to dine, especially when it comes to entertaining.



JOANNE SASVARI

Joanne Sasvari is a food, drink and travel writer based in Vancouver. Certified by the Wine and Spirits Education Trust, she has a special expertise in spirits and cocktails, and a passion for all things palatable, from home entertaining to culinary travel. The former editor of *FLAVOURS* magazine and *Weekend Post*, she is also the author of *Paprika: A Spicy Memoir from Hungary* and the 2015 *Frommer's EasyGuide to Vancouver & Victoria*.

FOR RECIPES, SEE INDEX ON PAGE 111

RECIPES AND FOOD STYLING BY LAWREN MONETA

Ask any caterer or restaurateur and they'll tell you that, by far, guests prefer mingling and grazing events rather than formal, sit-down meals; hosts, meanwhile, want to spend time with their guests, not slaving in the kitchen. And everyone craves lots of interesting flavours, textures and variety.

Small plates are the answer.

For starters, they are simply a fun way to dine. They can include a wide range of dishes – say, spicy satay and mini grilled-cheese and spanakopita – all at the same meal. They allow for multiple food stations, so guests can roam about and socialize. They can be served at the host's leisure, so there's no pressure to time everything perfectly. And, done right, they are a good way to save money and cut down on food waste.

Still, small plates can be one of a diner's biggest peeves, especially if the servings are too small, if there aren't enough of them and if there's not enough variety – or way too much.

If you plan to serve small plates at your next event, there are some important strategies to keep in mind.

It starts with the menu. When putting together a list of small plates, the most important things to keep in mind are balance and variety.

Don't feel you have to stick with one cultural tradition, but do think of how well certain tastes go together. If you serve a spicy dish, for instance, also serve something cool and mild, such as a lamb curry with a cucumber salad. Likewise, a rich dish demands a light, fresh counterpart; a savoury one cries out for something tart or sweet.

At the same time, remember that too much of one flavour or texture exhausts the palate and leaves it unsatisfied. Try not to repeat one ingredient in multiple dishes, especially distinctive ones like pungent herbs or creamy cheeses. And make sure you don't end up with a whole buffet of nibbles all prepared the same way. We all love fried things, but a meal of nothing but spring rolls, samosas, croquettes and popcorn shrimp is just a bit much.

Variety is one of the great things about small plates, and not just because it's fun to eat this way. It's also a great way to accommodate guests' myriad food aversions and allergies. That's why it's always a good idea to include a couple of vegetarian dishes as well as something for those allergic or intolerant to dairy, gluten, nuts and shellfish.

Once you've figured out your menu, there are a few other things to keep in mind.

There should be a mix of hot and cool dishes. Not only does this add more interest for the guests, but it's a lifesaver for the host, who can prepare the cold foods ahead of time.

Ideally, each dish should have multiple components. Garnishes are not just there to look pretty; they add contrasting textures, aromas and flavours.

Remember, too, that a small plate should actually be small, and that means both the vessel and its contents. Provide plenty of appetizer-sized plates and keep the food bite-sized and easy to enjoy with just a fork, spoon or chopsticks.

Think, too, of how many of those small bites a guest will need to feel satisfied. That's at least six to eight dishes for a full meal. Consider adding a cheese plate and/or charcuterie platter to make sure no one leaves hungry.


Pacing is key. Don't wait too long to start serving food, or your guests will get hungry and hostile (hangry!). But don't serve everything right away either, or the party will be over before you know it. Plan to offer something new every 15 minutes or so.

Finally, offer beverages that go well with a wide variety of foods. One of the best choices is sparkling wine, especially soft, fruity Proseccos or rosé bubbles, which pair as well with spicy Asian foods as they do earthy Mediterranean ones.

With all that in mind, your next small plates party is sure to be a great, big success.



SMOKED SALMON SANDWICHES



SPINACH, ASPARAGUS
AND PEA PUFFS

CRAB-STUFFED
PEPPERS

BACON AND
CHIVE SCONES

CRISP APPLE TASTE MEETS THE HELL YEAH OF BEER.



Mad Jack Premium Apple Lager is crafted with a crisp apple taste that's light in body with a smooth, clean finish. Refreshingly different, it's so good it's crazy. Available in 12 packs of 355mL cans.

SMALL PLATES, BIG FLAVOURS
FOR RECIPES, SEE INDEX ON PAGE 111



LAMARCA EXTRA DRY PROSECCO

Italy **\$16.49** 321182
With a label reminiscent of Tiffany and Co., but a price that isn't, this sparkler has sophisticated nutty and herbal notes balanced with delicate flavours of stone fruit, citrus and honey.



NO-BAKE CHEESECAKE CUPS



ANNA SPINATO SPUMANTE BRUT ROSE

Italy **\$15.99** 623306
Bright with red-berry flavours, this mouth-watering organic bubble has a soft mousse and appealing notes of rose petals. It partners especially nicely with smoked salmon dishes.



CUPCAKE DRY PROSECCO

Italy **\$16.99** 203489
This refreshing and brightly effervescent wine, with notes of white peach, melon and grapefruit and a ripe, lemony finish is a very nice pairing for strong, savoury cheeses and charcuterie.



BOTTEGA TREVISIO II VINO DEI POETI BRUT PROSECCO

Italy **\$15.99** 95711
This Prosecco is soft, gentle and lightly floral, with hints of peach and green apple, a touch of lime and a fairly foamy mousse. It is versatile and ideal paired with tapas and antipasti.



LOUIS BOUILLOT CRÉMANT DE BOURGOGNE PERLE D'AUREO BRUT ROSÉ

France **\$23.49** 494856
Made in the Champagne style, from Pinot Noir and Gamay grapes, this sophisticated pink sparkler has lush layers of strawberries and redcurrants, with a zesty citrus finish and a gorgeous, mouth-filling mousse.



VILLA TERESA ROSÉ FRIZZANTE

Italy **\$15.99** 826875
This bright, lively, pink party bubble offers floral and sweet spice aromas and flavours of red cherries and candied citrus peel. It's fizzy, fun and versatile.

A picnic spread featuring a large wedge of cheese, a bowl of chorizo, bread, olives, and wine.

A PICNIC IN Spain

Gaudi and tapas, sunshine and siestas, sherry and sangria – these are just a few indulgent delights that conjure up images of Spain. It is a large and varied country, both ancient and modern, where cuisine and what is in your glass are surprisingly regional. There are some consistencies, however, such as a universal love of food and late-night dining.

While we rush through lunch and focus heavily upon dinner, the midday meal (generally an hour or two later than ours) in Spain is all-important. So, we're bringing a little bit of Spain to you by suggesting some regional food and drink pairings to ensure your leisurely afternoon picnic is *maravilloso*.

Catalonia is a distinct and fiercely independent autonomous community in northeastern Spain. Its main city of Barcelona is known for Catalan modernist architecture (notably Antonio Gaudi), fashionable shopping, the touristic pedestrian mall of Las Ramblas and *espadrilles*. Because it neighbours Spain's key sparkling wine production region of Penedes, drinking Cava in Barcelona is an absolute must.

Cava is the perfect picnic libation – unique and bubbly, made in the time-honoured traditional method (like Champagne) and offers outstanding value. Essential accompaniments include: *pan con tomate* (toasted rustic bread, rubbed with tomato and garlic, and drizzled with olive oil and salt); a side of *patatas bravas* (fried potatoes) served with Romesco sauce. Serve sliced Garrotxa goat's milk cheese and a side salad of sliced tomatoes, olives, onions and olive oil to round out this alfresco event.

While Tempranillo is undoubtedly a pioneered Spanish variety, it is most widely associated with La Rioja. The north-central region is home to this rustic, juicy and incredibly food-friendly grape. Make sure not to serve it too warm, and stock your picnic cooler with paprika-dusted lamb meatballs in a tangy tomato sauce; cured meats such as chorizo (either sweet or spicy); succulent grilled red peppers drizzled in olive oil and salt; button mushrooms cooked in plenty of garlic, butter and parsley (don't forget a baguette to absorb all that buttery goodness) and some nicely aged Idiazabal cheese.

While we primarily associate Spain with red wine, white wine does play an important role – in culture and in cuisine. The northern Basque region, close to the food mecca of San Sebastián, produces a tart and fizzy white called Txakoli, which is perfection when paired with salty and fatty *pintxos* (or *pinchos*), a version of tapas on a stick.

Galicia, on Spain's western coastline, is home to the vibrant Albariño variety, and Verdejo, a full-bodied and aromatic white from the central Rueda region. Both are equally delicious alternatives to red. These white (*blanco*) wines are outstanding

with sardines (buy them in a can for easy transportation) served with chunks of crusty bread to soak up their juices. Also wonderful, Spanish *montaditos* – mini open-faced sandwiches topped with anything from creamy avocado and cheese to plump grilled shrimp, boiled egg or a variety of meats. They are simple to pack and assemble on rounds of baguette.

Spain's other great red, Garnacha (Grenache), has become increasingly popular elsewhere in the world, which has fortunately led to a resurgence of this fruit-forward variety. While it is grown in pockets across the country, east-central Aragon is where it flourishes. Additionally, Garnacha makes outstanding rosé wines, and it partners exceedingly well with Spanish *tortilla* (made from eggs and potato – resembling a frittata) delivered with a side of succulent and smouldering Romesco sauce. Smoky *piquillo* peppers, stuffed with either lamb or soft sheep's milk cheese, are also a delightful marriage, as is saffron-scented *paella* laden with seafood – especially with a chilled pink version.

Finally, in the sultry south, in Andalucia, where flamenco flows through the veins and *abanicos* (hand-held fans) snap away the heat, Sherry is poured everywhere, and in abundance.

Cured ham (*jamón*) is ubiquitous in Spain and pairs with any Spanish wine you want it to – but with a dry and briny fino sherry, it is an epiphany. Serve it alongside chilled gazpacho, olives, salted Marcona almonds and slices of Manchego cheese, and you've got the makings of a leisurely, cultural picnic, worthy of enchantment.



**LET'S GET TOGETHER
THIS WEEKEND**

17-19 MARCH 2017

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**EL PETIT
BONHOMME RUEDA
VERDEJO BLANCO**

Spain **\$13.49** 79046

This delightful Verdejo is both floral and fruity; it is front-loaded with pristine stone fruits, pineapple chunks and mineral notes. The palate is defined by citrus and honey; the finish is wonderfully mouth-watering.



**JUAN GIL JUMILLA
MONASTRELL**

Spain **\$23.49** 195859

A fresh and savoury red, this wine doles out intense aromas of black raspberry, toasted spice, plum preserves and chocolate. The palate has a pleasing, chewy character with fresh purple berries and spice rub flavours.



**CAMPO VIEJO
RIOJA RESERVA**

Spain **\$17.49** 823203

Aged a minimum of three years before release, this stylish Tempranillo (blended with a small percentage of other local varieties) shows expressive red berries, leather, tobacco and sweet peppery spices with textural tannins.



**PIQUERAS CASTILLO
DE ALMANSA
RESERVA**

Spain **\$12.99** 270363

This everyday dinner blend of Monastrell, Tempranillo and Garnacha offers excellent value. Expect muddled strawberry, cherry Twizzlers, cigar box and spice, leading to a succulent and generous palate.



**BERONIA RIOJA
RESERVA**

Spain **\$21.99** 216770

Aged 38 months prior to release, and blended with a splash each of Graciano and Mazuelo, this stylish reserva offers aromas of morello cherry, strawberry preserves, licorice and violets. It's a supple wine with excellent balance.



**SEGURA VIUDAS
BRUT ROSADO
CAVA**

Spain **\$15.49** 5835

This crimson rosé offers notes of wild strawberries, tangy red cherries, violets and tangerine peel. It boasts a creamy mousse and tart flavours of berries, blood orange and peppery spices.



Welcome! Have a seat, relax and peruse our Cocktail Menu, featuring gin and herbs, with recipes from David Wolowidnyk. Recreate these fresh drinks at home, add friends and enjoy!

GIN & HERBS



DILL MARTINI

2 oz (60 ml) The Botanist Gin
½ oz (15 ml) Noilly Pratt Extra Dry Vermouth
2 sprigs fresh dill (save one for garnish)

Chill a martini glass in the freezer or with ice cubes and water. Take one sprig of fresh dill, gently crunch it in your hand and drop into a mixing glass. Combine gin, vermouth and ice in the mixing glass. Stir until chilled and slightly diluted, then double strain into the cold martini glass. Garnish with a sprig of fresh dill. Try using different herbs to bring an exciting twist to this cocktail.



BRUICHLADDICH THE BOTANIST ISLAY DRY GIN

United Kingdom **\$45.99** 368597

A brilliant gin from Islay whisky distillery Bruichladdich, The Botanist is made with 31 botanicals, of which 22 are native to the island itself. Look for silky, smooth floral notes with plenty of juniper and citrus.



NOILLY PRATT EXTRA DRY VERMOUTH

France **\$13.49** 656876

An aromatic blend of 20 herbs and spices is gently infused with fortified white wine to create a lighter and drier style of vermouth with delicate floral, apricot and mineral notes.



CUCUMBER GIN & TONIC

1½ oz (45 ml) Hendrick's Gin
3 oz (90 ml) tonic water
cucumber slice, for garnish
lime zest or wedge, for garnish
juniper berry ice cubes, optional

In a large wine glass, combine the gin and tonic water. Add ice cubes, then garnish with a cucumber slice and a lime zest or wedge. Optional: freeze juniper berries into your ice cubes for an interesting look.

FUN FACT

Although Gin & Tonic is quite popular around the world, a visit to Spain may very well redefine one's impression of this iconic combination. For starters, it is most commonly served in a large stemmed wine glass allowing for full aromatic expression and an elegant presentation. Then, your chosen gin is often matched with specific garnishes intended to highlight the botanicals in that gin. To further the whole experience, a specific tonic water is often chosen to complement. Have some fun with your Gin & Tonic. There is so much to explore.



HENDRICK'S SMALL BATCH GIN

United Kingdom **\$45.99** 637504
Handcrafted in small batches in Scotland, Hendrick's infuses rose petals and cucumbers with 11 botanicals to create an elegant gin with delicate aromatics and a velvety texture.



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& TONIC

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THE COCKTAIL MENU

SAIGON GIN

1½ oz (45 ml) Bombay Sapphire East Gin
¾ oz (22 ml) Saigon herbal syrup*
1 oz (30 ml) lemon juice
2 oz (60 ml) soda water
lemon grass, for garnish
fresh basil, for garnish
black peppercorn ice cubes, optional

In a collins glass, combine gin, syrup, lemon juice and soda water. Stir gently to combine before filling the glass with ice. Garnish with a stalk of lemon grass and basil.
Optional: freeze some black peppercorns into your ice cubes for an interesting look.

*SAIGON HERBAL SYRUP

3 stalks lemon grass, outer leaves removed, cleaned and sliced into small pieces
1 tbsp (15 ml) loose leaf jasmine green tea
2 tsp (10 ml) black peppercorns
40 leaves fresh purple basil
granulated sugar

In a large pot, boil lemon grass in 6 cups (1.5 L) of water until reduced by half, about 10 minutes. Reduce heat to simmer and add jasmine green tea, black peppercorns and fresh basil. Simmer all ingredients for 10 minutes, then strain to remove solids. Rinse pot. Measure remaining liquid and calculate two parts sugar for one part liquid. Combine sugar and liquid in the pot and simmer until dissolved. Remove from heat and let cool before storing in a sealed container in the refrigerator.



BOMBAY SAPPHIRE EAST

United Kingdom \$28.49 774315
Infused with two additional botanicals, Thai lemongrass and Vietnamese black peppercorns, this is a more exotic expression of Bombay Sapphire, with intensified fragrant spice, citrus sweetness and an earthy pepper bite.



AVAILABLE **ONLY** AT BC LIQUOR STORES



LONGHAND CABERNET-MERLOT

BC VQA \$16.99 42093

The plush Merlot complements the powerful Cabernet Sauvignon, resulting in a full-bodied red with smooth flavours of ripe plum, blueberry and vanilla. Enjoy with grilled meats or pizza.



HERRINGBONE HILLS SAUVIGNON BLANC

New Zealand \$14.99 255562

Made from grapes grown on the stony soils of the base of the Herringbone Hills, this is a lively Sauvignon Blanc with citrus and herbaceous aromas and a crisp finish.



PROTEA CABERNET SAUVIGNON

South Africa \$13.99 545640

Aromas of cassis and blackberry with notes of dark cocoa, cigar and violets emerge on the nose. The palate is medium-bodied with supple tannins and a long, espresso-tinged finish.



Celebrate
Mom!

MOTHER'S DAY
DINNER



ROASTED LEMON CHICKEN WITH SPICED TOMATO RICE

PAIRS WITH ROASTED LEMON
CHICKEN WITH SPICED TOMATO RICE



**STONELEIGH
MARLBOROUGH
SAUVIGNON BLANC**

New Zealand **\$16.49** 293043
Vibrant aromas of passion fruit, lemon, elderflower and herbs lead to refreshing flavours of ripe tropical fruit, grapefruit zest and melon accented by crisp minerality.



**GRAY MONK
PINOT GRIS**

BC VQA **\$15.99** 118638
This classic BC Pinot Gris offers a floral nose with notes of peach, apple, pear and citrus. The luscious, medium-bodied palate has off-dry orchard fruit flavours balanced by refreshing acidity.



PAIRS WITH ASPARAGUS AND
SPRING PEA SOUP



ASPARAGUS AND SPRING PEA SOUP



**CLOUDY BAY
MARLBOROUGH
SAUVIGNON BLANC**

New Zealand **\$33.99** 304469
One of the more complex expressions of New Zealand Sauvignon, this wine has impressive notes of lemon, gooseberry, lime blossoms and asparagus uplifted by elegant minerality and racy acidity.



**CASAL GARCIA
VINHO VERDE**

Portugal **\$11.29** 400531
Fresh floral, citrus and green apple notes mark this light and delicate wine. The attack is juicy and crisp with a light spritz on the palate.

SPRING IS IN THE PAIR

PERFECT MATCHES IN FULL BLOOM



BRIGHT & BALANCED

SPINACH CHORIZO SALAD + MOLSON CANADIAN

The malt notes in **Molson Canadian** match perfectly with the caramelized chorizo in this dish. The beer's lively fruit aromas are a great accent to the crisp jicama and contrast nicely with the red onion and spinach.



BRIGHT & BALANCED

SMOKED CHICKEN ON A BUN + HEINEKEN

The crisp and clean finish of **Heineken** complements grilled meats, especially chicken. Additionally, the malt biscuit sweetness of the beer is complemented by the maple syrup found in the marinade, while the subtle heat from the paprika is cut by the beer's lively hop bitterness.



LIGHTER & REFRESHING

SPICY SHRIMP TACOS + COORS LIGHT

Coors Light's refreshing carbonation cuts through the spiciness of the ancho chillies, and the cold clean finish quenches the heat of the dish. The balance of light and sweet flavours of the beer complement the freshness of the shrimp.

START PAIRING AT BREWSANDBITES.CA





CHOCOLATE COFFEE PUDDING PARFAIT

PAIRS WITH CHOCOLATE COFFEE PUDDING PARFAIT



FRANGELICO

Italy \$26.49 169441

Crafted from toasted wild hazelnuts combined with coffee, cocoa, vanilla and other natural extracts, this golden liqueur will add smooth, rich hazelnut flavours to any dessert or cocktail.



10

HARVEYS BRISTOL CREAM

Spain \$16.99 215483

A unique blend of oloroso, fino, amontillado and Pedro Ximénez sheries, Bristol Cream has orange rind, raisin and caramel aromas with soft, sweet and slightly nutty flavours.

THE Signature COCKTAIL

A SIGNATURE
COCKTAIL IS THE
MOST STYLISH WAY
TO GET THE PARTY
STARTED.

You walk in the door and someone hands you a glass. Immediately, they've set the tone for the party, especially if that glass is filled with a well-thought-out signature cocktail.

Not only is that first sip an instant welcome, it's a perfect distillation of what you can expect as the evening unfolds. Formal or casual, spring or winter: Everything you need to know about a social gathering is captured in that little glass.

The signature cocktail may have started as a trendy party tippie back in the 1990s, but it has become a key component of how we entertain now. Candy buffets and midnight poutine may come and go, but the signature cocktail, it seems, is a trend that's here to stay.

COCKTAIL COOL

Cocktails in general are fashionable right now. They're both sophisticated and fun. They offer a wider range of flavours than you get with beer and wine, and are easier to pair with certain foods. They can also be budget friendly – a bottle of spirits can serve up five times as many drinks as a bottle of wine, and most mixers will rarely break the bank.

Still, few hosts are willing or able to stock a full bar, let alone provide a bartender to shake up cocktails all night. And who wants to spend the whole night stuck behind the bar taking drink orders?

Offering a signature drink or two is an easy, stylish and affordable way to tap into the cocktail trend, while still allowing the host to indulge in beautiful glassware, interesting garnishes and a whole world of delicious flavours, colours and textures.



BOMBAY SAPHIRE LONDON DRY GIN

United Kingdom \$25.49 316844

This modern, classic London dry-style gin has bright lemon aromas and sweet floral undertones, with subtle juniper and a nice touch of coriander on the finish. It's a great cocktail gin.

CLOVER CLUB NO.8

START WITH A CLASSIC

But how do you design a signature drink for your event?

First of all, there's nothing that says you have to create something new. There are plenty of great classic cocktails that might just be a perfect fit: for instance, a Negroni for an Italian-themed dinner, Mai Tais for a tiki party, the Vesper for a James Bond movie night.

On the other hand, you can also take that classic cocktail and give it a slight twist to make it your own, as bartender extraordinaire David Wolowidnyk has done with the recipes here.

The best classics to play with are the simple, two- or three-ingredient ones such as sours and slings; you only need to change one component to create a new drink, whether it's the base spirit, sweetener, fruit juice, garnish or even the ice.

For instance, you could replace the tequila in a margarita with smoky mezcal, the lime juice with tropical pineapple and the Cointreau with spicy ginger liqueur. It's still a margarita, but now it's your margarita.

SELECTIVE SEASONALITY

The classics don't have to be your only inspiration. The season, the time of day and the style of event can also offer up plenty of great ideas.

In spring, the warmer days and budding plants have us craving lighter, brighter tastes than the dark days of December. Think white spirits such as gin, pisco and vodka, and fresh, fragrant floral, citrus and herbal flavours.

Herbal and floral syrups are a great way to introduce hints of the garden into a drink. Tea is also a great, thirst-quenching base for spring and summer cocktails, especially in a punch.



AMARO MONTENEGRO

Italy \$34.99 601484

A bitter that's not too bitter – this Italian herbal liqueur, which mixes notes of dried orange peel, fresh herbs, Christmas spices and honey, is an essential ingredient in modern cocktails.

OLD NORTH



CROWN ROYAL NORTHERN HARVEST RYE

Canada \$39.99 429704

Canada's multi-award-winning rye whisky is sweet and lush with notes of baking spices, vanilla, butterscotch, baked apples, marmalade and a vibrant hint of pepper.

COMING SOON TO YOUR PATIO

Lions Summer Ale - The Taste of Summer

AVAILABLE
EARLY
APRIL



Pick up a 6-pack of bottles or 12-pack of cans
at BC Liquor Stores this April.



GRANVILLE ISLAND
EST. BREWING 1984

#ITSGOODTOBEHERE   

Indeed, there is no better way to host a crowd than by serving a big, beautiful bowl of punch; how fortunate that it is also one of the most fashionable ways to entertain. Even if you don't plan to serve a punch, do consider pre-making a big batch of your signature cocktail, so you only have minimal assembly once your guests arrive.

FINAL FLOURISH

Aside from seasonality, the key is designing drinks that suit the event itself.

Hosting a bridal shower? Something light and bubbly would be perfect. The first backyard barbecue of spring? How about something juicy and tropical? A party to celebrate a big promotion? That might call for something strong and sophisticated.

Beyond that, there are countless sources for inspiration, including books, movies, international cuisine and popular culture.

Don't forget the finishing touches – chic glassware, paper straws and gorgeous garnishes. Consider edible flowers, fresh herb sprigs and slivers of citrus peel for that aromatic finale.

And just like that, you've got the party going.



PERU 75



SEGURA VIUDAS BRUT RESERVA CAVA

Spain \$15.49 158493

This terrific value cava is made in the traditional Champagne method with an appealing biscuit and nut flavour. It has a bright, firm mousse and a long, creamy finish. Ideal for bubbly cocktails.



ST-GERMAIN ELDERFLOWER LIQUEUR

France \$45.99 874107

Nicknamed “bartender’s ketchup” for its ability to make any cocktail better, this liqueur is distinctly floral and slightly herbal, with subtle fruit flavours of lychee, guava and pear.



CAPEL PREMIUM PISCO

Chile \$31.49 317347

Pisco is an easy-mixing and appealingly aromatic white grape spirit. Aromas of white flowers are followed by soft flavours of peach and grape, with a bright, peppery finish.

BC

Craft Beer



“...craft beer is about flavour and character, about creating a beer that has distinct traits and characteristics that highlight a brewmaster’s philosophy for creating quality beer.”

Gone are the days when beer pretty much came in one of two options: regular or light. It’s no stretch to say those times are not missed by many; yet what is perhaps surprising to most is just how fast the beer landscape has changed.

Credit the rise of craft beer, a renaissance in artisan beer making that has taken the world by storm. This includes British Columbia, which has seen a prolific increase in craft breweries, where, according to the BC Craft Brewers Guild, close to 100 craft breweries are now cranking out suds. In many ways, it’s a fitting return to our roots, as the long ago, wild west frontier era of British Columbia spurred a significant brewing industry intent on sating adventurers’ thirsts.

Fast forward to today, and local breweries are just as keen to quench beer enthusiasts’ thirsts... and interests. But what exactly constitutes craft beer in these modern times? The most basic definition supports the notion that it is beer made using traditional methods and basic, traditional ingredients (water, grain, yeast, hops) by a smaller-scale brewery. But, trying to get specific is tricky. Technically speaking, in British Columbia, craft beer is a potable produced by a 100 percent BC-owned, independent brewery producing less

than 160,000 hectolitres of beer annually (the criteria outlined by the BC Craft Brewers Guild). That said, there is no legal standard.

The much less precise rejoinder is that craft beer is more of an approach, or a state of mind, towards brewing than anything else. In this regard, craft beer is about flavour and character, about creating a beer that has distinct traits and characteristics that highlight a brewmaster’s philosophy for creating quality beer.

A quick perusal through the current selection of BC craft beers highlights the importance of this consideration. There is not one take on craft beer, and local breweries are flexing their muscles (both cerebral and literal) in creating a diverse line-up of craft beers. Certainly, it’s no longer a question of regular or light. It’s more about which type of hop(s) to use, when to add them, what strain of yeast to utilize, what barrel-aging process should be employed, and what glass to serve the beer in. To name just a sample of factors!

Which begs the question: what is a regular beer these days anyways? The short – if somewhat trite – answer is that a regular beer is the one you most enjoy. Of course, arriving at that conclusion requires some research into the various styles of craft beer out there; though thankfully, this investigation should

prove anything but arduous. As a start, check out the following diverse brews from local BC craft breweries.

WHAT’S THE DIFFERENCE BETWEEN AN ALE AND A LAGER?

The answer can get quite technical if you want it to, but the quick and simple answer is that the two beers are made using different types of yeast and fermented at different temperatures. Ales are made with top-fermenting yeasts that tend to work better at warmer temperatures (providing more flavour and character), while lager is fermented with bottom-fermenting yeast strains that fare better at cooler fermentation temperatures. The end result in the glass? Lagers are typically crisp in flavour, less fruity in aroma, and lower in alcohol content, whereas ales tend towards more robust flavours and aromas.

LADIES & GENTLEMEN

MOBBLYPOP



BREWED BY / BRASSÉE PAR: PARALLEL 49 BREWING COMPANY,
1950 TRIUMPH STREET, VANCOUVER, BC, CANADA, V5L 1K5

WHAT IS WEST COAST IPA?

Heard about the craze for West Coast IPA? Or perhaps even more geographic-specific, the Northwest IPA? First things first: IPA stands for India Pale Ale, and it's a beer with historical connections to Britain's East India Company, who determined that a hop-heavy, robust brew better stood up to the arduous trading voyage to India.

Press ahead a few centuries, and North American brewers evolved the style using local hops (Cascade, Centennial, Chinook, etc.), and plenty of them! Thus, the style is known generally as an unabashedly bitter, hop-forward and heavy-hitting ale, the beer that arguably ignited the current craze for North American craft beer.



  **PERSEPHONE BREWING GODDESS GOLDEN ALE**
 Canada \$11.79 62851 6 x 355 ml
 What is a Golden Ale? In short, it's an ale that drinks like a lager, and the Sunshine Coast's Persephone Brewing Company provides an engaging, light and crisp yet flavourful example.



  **PHILLIPS BOTTLE ROCKET INDIA SESSION ALE**
 Canada \$11.29 200303 6 x 355 ml
 Keen for a heady hop profile without the heavy ABV? This is the promise of India Session Ales (or ISAs), an offshoot of IPAs. The Bottle Rocket ISA from Victoria's Phillips Brewing and Malting Company captures the marriage better than most, with a bitter attack and refreshing finish.



  **FOUR WINDS IPA**
 Canada \$8.79 398040 4 x 330 ml
 It's hard to find a better expression of *au courant*, west coast IPA than Delta brewery Four Winds' IPA. Citrus and floral notes abound in this robust, gutsy brew that is bold but certainly not brash!

  **BAD TATTOO FLASH PACK**
 Canada \$21.99 671297 12 x 355 ml
 Penticton's Bad Tattoo Brewing Company has opted for outsized graphics and quirky, creative beers to make their case, as highlighted by their mixed pack featuring Tramp Stamp Pale Ale, Westcoast IPA, Midnight Hopmare Black IPA and Los Muertos Cerveza Negra.



  **BOMBER BREWING MIXED PACK**
 Canada \$21.99 483941 12 x 355 ml
 Rather than commit to one craft beer style, the Mixed Pack from East Van's Bomber Brewing Company provides three tastes (ESB, Pale Ale and India Pale Ale) one of which is sure to please your palate any given day of the week.



Thai SPICE



CHICKEN AND CASHEWS
IN PINEAPPLE



PAIRS WITH CHICKEN AND CASHEWS
IN PINEAPPLE



**BLASTED CHURCH
HATFIELD'S FUSE**

BC VQA \$17.99 734475

This aromatic blend of 10 different varietals showcases the flavour spectrum of Okanagan grapes. Look for mouthfilling flavours of lychee, mango, pineapple, tangerine and pear with lively acidity.



**GRAY MONK
LATITUDE FIFTY
WHITE**

BC VQA \$12.49 321646

A fragrant blend of Müller-Thurgau, Bacchus and Gewürztraminer, this richly textured white has off-dry flavours of ripe grapefruit, lychee, pineapple and spice balanced by refreshing acidity.



PAIRS WITH TOM YUM SOUP



TOM YUM SOUP



SINGHA LAGER

Thailand \$12.99

676395 6 x 330 ml

Made from 100 percent barley malt, this full-bodied beer is rich in flavour with a slightly spicy hop character and a crisp finish, which provides quite a refreshing contrast when paired with Thai food.



**MOSELLAND
PIESPORTER
MICHELBERG
RIESLING KABINETT**

Germany \$13.29 288670

Peach, green apple, citrus and white flower notes mark this delightful Riesling. Light-bodied, with balanced sweetness and refreshing acidity, this wine finishes on a mineral note and will pair well with spicy Asian food.

THE DEVIL'S CELLAR



RESERVA

**Casillero
del
Diablo**

CABERNET SAUVIGNON
CHILE

CONCHA Y TORO
DESDE 1882



PROUD PARTNER OF THE
HOCKEY HALL OF FAME

WINE
LEGEND

FROM CHILE



PAIRS WITH CHICKEN AND PORK SATAYS



**QUAILS' GATE
CHASSELAS PINOT
BLANC PINOT GRIS**

BC VQA \$17.99 585737

Medium-bodied and quite intense, with a characterful structure, this expressive white fills the palate with off-dry guava, tangerine, pear and blossom flavours accentuated by a zippy effervescence.



CHICKEN AND PORK SATAYS



**CONVICTION THE
INDUSTRIALIST
SOVEREIGN OPAL**

BC VQA \$12.99 652073

Wonderful aromas of apple, pear and tangerine are accentuated by notes of spice, floral and marzipan. The palate is softly textured with juicy grapefruit, tropical fruit and melon flavours.



SPECIAL EVENTS & TASTINGS

Join us for this fantastic selection of wine seminars and tasting events. Times and dates are accurate as of press time. For updates and last-minute additions, please visit bcliquorstores.com/event. To receive monthly updates and exclusive special announcements please subscribe at bcliquorstores.com/e-news.



WINE



BEER/CIDERS/COOLERS



SPIRITS



COOKING DEMO



MIXED PRODUCTS

MARCH

39TH & CAMBIE

ENJOY THE REAL ITALIAN LIFESTYLE
SUNDAY, MARCH 5
3:70 P.M. - 7:00 P.M.

Enjoy a taste of the Veneto with Masi Modello and find out how to enjoy life in true Italian fashion!

BC LIQUOR STORES NEW & EXCLUSIVES
THURSDAY, MARCH 9

**Time of tasting varies per store. Please check the announcement board at each BC Liquor Store location for the most up to date schedule.*

Looking to excite your palate with something NEW? Join our Product Consultants each month for an opportunity to taste new and exclusive wines – only available at BC Liquor Stores. This is also your chance to talk one-on-one with our Product Consultants to learn about the latest and greatest products that will be the perfect accompaniment to your everyday meals or that special occasion.

This event will be at multiple BC Liquor Stores. Please see bcliquorstores.com for details.

CELEBRATE ST. PATRICK'S DAY WITH JAMESON
FRIDAY, MARCH 10
4:00 P.M. - 8:00 P.M.

Join Jameson's Brand Ambassador in a special tasting of this outstanding whiskey and celebrate St. Patrick's Day in true Irish spirit!

GET READY FOR SPRING BARBECUE
SATURDAY, MARCH 11
4:00 P.M. - 8:00 P.M.

It's time to get ready for barbecue season! Discover the great pairing of J.P. Wiser's and Absolut with steak bites grilled using The Keg's seasoning.

GRANVILLE ISLAND BREWING
THURSDAY, MARCH 16
FRIDAY, MARCH 17
3:00 P.M. - 7:00 P.M.

Enjoy a taste of your favourite Granville Island brews paired with BC inspired bites and enter for a chance to win a BC Surf & Ski Adventure!

LIGHT UP THE DARKNESS AFTER WINTER
SUNDAY, MARCH 19
3:00 P.M. - 7:00 P.M.

As winter comes to an end, join us and take a ride with the Bicicleta range of wines! Taste the exotic flavours of Chile paired with delicious tapas in this interesting tasting session focusing on the wonderful wine making region of Chile.



MASTER CLASS RUM SEMINAR WITH APPLETON ESTATE
TUESDAY, MARCH 21
6:00 P.M. - 8:00 P.M.

In the spirit of International Women's Day falling in March, Master Distiller Joy Spence (who is celebrating 35 years with Appleton Estate) will present the full spectrum of rum production from cane to cup as it pertains to Appleton Estate. There will also be a preview tasting of Appleton's special release for the 2017 Premium Spirits Release, exclusive to BC Liquor Stores.

Tickets are \$30 and can be purchased at any BC Liquor Store location.



OTHER STORES

GRANVILLE ISLAND BREWING THURSDAY, MARCH 23 SUNDAY, MARCH 26 3:00 P.M. - 7:00 P.M.

Enjoy a taste of your favourite Granville Island brews paired with BC inspired bites and enter for a chance to win a BC Surf & Ski Adventure!

This event will be at the following BC Liquor Stores on the dates and times specified above:
Alberni & Bute
Broadway & Lillooet
Commercial Drive
South Burnaby
Richmond Seafair
Richmond Ironwood

APRIL 39TH & CAMBIE

TASTE THE NEW PERFECT PAIRINGS: GERMAN WINES WITH ASIAN CUISINE SATURDAY, APRIL 1 3:00 P.M. - 6:00 P.M.

The spotlight is on Wines of Germany! This event will feature some of Germany's most delectable wines alongside one of its natural food pairings partners: Asian Cuisine. Certified wine professionals will pour samples of different wines while YEW Seafood + Bar pairs delicious canapés crafted with the exotic flavours of Asia.

BACARDI TORONTO BLUE JAYS BIG LEAGUER FOR THE DAY FRIDAY, APRIL 7 3:00 P.M. - 6:00 P.M.

Come and sample Bacardi Superior, Gold, and Limon! Discover how well they pair with ballpark classic cuisines – what a perfect way to watch your favourite Blue Jays!

LOVE WINE, LOVE CHILE SATURDAY, APRIL 8 12:00 P.M. - 2:00 P.M.

Come to our Wines of Chile event to learn about organic and sustainable wines from this remarkable wine region while you enjoy a complementary Chilean appetizer paired with these great wines.

TIGER WILLIAMS: EXPERIENCE THE LEGEND SUNDAY, APRIL 9 3:00 P.M. - 6:00 P.M.

Meet hockey legend, Tiger Williams while enjoying a splash of Casillero del Diablo wine. Bring your favourite hockey memorabilia, or get your favourite bottle of Casillero del Diablo autographed. Snacks and smiles will be provided, as well as the chance the win a Hockey Hall of Fame gift basket.

EXPERIENCE THE BEST OF THE OKANAGAN WITH OKANAGAN SPRING THURSDAY, APRIL 13 3:30 P.M. - 6:30 P.M.

Come and taste the Okanagan Spring 1516 Bavarian Lager – made using the finest hops, premium barley, true Bavarian yeast and pure Okanagan water, paired with German-inspired appetizers. Guests can also enter for a chance to win 1 of 5 \$1,000 gift cards for hiking gear.

STRONGBOW INNOVATION MIXOLOGY EVENT SATURDAY, APRIL 15 3:00 P.M. - 7:00 P.M.

Explore a world of flavours with Strongbow Cider. Come and sample the British Dry Strongbow Cider alongside the exciting Dark Fruit selection with appetizers to pair.



BC LIQUOR STORES NEW & EXCLUSIVES FRIDAY, APRIL 21

Time of tasting varies per store. Please check the announcement board at each BC Liquor Store location for the most up to date schedule.

Looking to excite your palate with something NEW? Join our Product Consultants each month for an opportunity to taste new and exclusive wines – only available at BC Liquor Stores. This is also your chance to talk one-on-one with our Product Consultants to learn about the latest and greatest products that will be the perfect accompaniment to your everyday meals or that special occasion.

This event will be at multiple BC Liquor Stores. Please see bcliqorstores.com for details.



CELEBRATE EARTH DAY WITH WINES OF CHILE SATURDAY, APRIL 22 12:00 P.M. - 2:00 P.M.

With April being Earth month, it is the perfect time to try an earth-friendly, sustainably produced wine from Chile. Whatever your style, you'll find there's a wine from Chile that will please your palate. Sustainable food pairings will also be available.

TITO'S HANDMADE VODKA, VODKA FOR DOG PEOPLE PROGRAM THURSDAY, APRIL 27 4:00 P.M. - 6:00 P.M.

Discover what you can do with vodka cocktails! A mixologist will be on-site to create exceptional cocktails using Tito's Handmade Vodka. A representative from the SPCA will be there as well to talk about how Tito's Handmade Vodka is the vodka for dog people.

CRAFTED FROM A SINGLE GRAIN.

LIKE  THE
SINGLE•MALT
— OF —
CANADIAN WHISKY



A rare gem in the whisky world, this award winning 100% Rye whisky features the spiciness of rye grain with hints of toasted toffee, while remarkably preserving the smoothness that has made Canadian Club® one of Canada's legendary whisky houses.



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drink smart® Canadian Club® Canadian Whisky, 40% Alc./Vol. © 2017 Canadian Club Whisky Company, Walkerville, Ontario, Canada



PARK ROYAL

TASTE THE NEW PERFECT PAIRINGS: GERMAN WINES WITH ASIAN CUISINE

SATURDAY, APRIL 15
3:00 P.M. - 6:00 P.M.

The spotlight is on Wines of Germany! This event will feature some of Germany's most delectable wines alongside one of its natural food pairings partners: Asian Cuisine. Certified wine professionals will pour samples of different wines while YEW Seafood + Bar pairs delicious canapés crafted with the exotic flavours of Asia.

MAY

39TH & CAMBIE



THE WORLD'S NEW ZEALAND WINES - AN EXPRESSION OF PLACE

FRIDAY, MAY 5
4:00 P.M. - 7:00 P.M.

May 5 is Sauvignon Blanc Day! Let wine experts guide you through tastings of Sauvignon Blanc and Pinot Noir from different regions, comparing them side by side. Come and experience a truly perfect match and celebrate the art of living in Canada with New Zealand Winegrowers.

A TASTE OF THE VENETO, THE APPASSIMENTO WAY

SATURDAY, MAY 6
3:00 P.M. - 7:00 P.M.

Masi's rich, friendly, and cosmopolitan range of supervenetian wines are all the rage in BC, let alone the rest of Canada! Don't miss out and see for yourself what the hype is about.

PARK ROYAL

AN EVENING WITH GLENFARCLAS TUESDAY, MAY 23

6:00 P.M. - 8:00 P.M.

Don't miss this premium opportunity to taste and learn about one of the few distilleries in Scotland to remain family owned and managed. George Grant, 6th generation owner of the Glenfarclas distillery will tell stories and walk you through a stellar line up of Single Highland Malt Scotch Whiskies crafted in traditional Speyside style.

Tickets are \$25 and can be purchased at any BC Liquor Store location.



ANNA SPINATO ORGANIC

FRIDAY, APRIL 28
3:00 P.M. - 7:00 P.M.

Come and discover Anna Spinato's delicious organic Prosecco, Rosé and Moscato with tasty food pairings. Anna Spinato has fun, enjoyable and affordable organic wines perfect for entertaining! This is also your chance to learn how to win a trip to Las Vegas with Anna Spinato.

WINES SYMBOLIZED BY NATURE'S CYCLES

SATURDAY, APRIL 29
3:00 P.M. - 7:00 P.M.

Taste the exotic flavours of Chile with a selection of Cono Sur's organic wines! Tapas from Cocktails & Canapés are on hand to pair.

LANGLEY SIGNATURE

STRONGBOW INNOVATION MIXOLOGY EVENT

THURSDAY, APRIL 13
3:00 P.M. - 7:00 P.M.

Explore a world of flavours with Strongbow Cider. Come and sample the British Dry Strongbow Cider alongside the exciting Dark Fruit selection with appetizers to pair.

COMMERCIAL DRIVE

STRONGBOW INNOVATION MIXOLOGY EVENT

SATURDAY, APRIL 22
3:00 P.M. - 7:00 P.M.

Explore a world of flavours with Strongbow Cider. Come and sample the British Dry Strongbow Cider alongside the exciting Dark Fruit selection with appetizers to pair.

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2017

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Appreciating Artichokes

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TO TRIM FRESH ARTICHOKES

Remove the outermost leaves to reveal the lighter-coloured yellow leaves. Using a serrated knife, cut off the top third of the artichoke. Trim bottom part of the stem. With a paring knife, carefully trim top and sides of the artichoke, removing the purple-coloured choke and the smaller leaves around the heart. They can be scraped off with a spoon.

Trim the tough outer portion of the stem by cutting away the fibrous green exterior to reveal the light, tender stalk. Immerse the trimmed hearts in a bowl of cold water with juice from a couple lemons to prevent oxidizing and browning.



FRESH SHAVED ARTICHOKE AND PARMESAN SALAD

- 3 tbsp (45 ml) extra-virgin olive oil
- 3 tbsp (45 ml) lemon juice
- 2 tsp (5 ml) Dijon mustard
- 1 tsp (5 ml) honey
- sea salt and freshly ground black pepper, to taste
- 1 cup (250 ml) thinly sliced celery
- 3 large trimmed artichoke hearts, soaked in lemon water, thinly sliced

- 1 large handful baby arugula leaves, rinsed and dried well
- ¼ cup (60 ml) torn mint leaves
- 2 oz (60 g) Parmesan, shaved thin with a peeler
- 3 tbsp (45 ml) toasted pine nuts
- 2 tsp (30 ml) golden raisins

1 In a small mixing bowl, whisk the olive oil, lemon juice, Dijon and honey until well blended. Season to taste with salt and freshly ground black pepper.

2 Gently toss celery, artichoke shavings, baby arugula and mint leaves with half the vinaigrette and transfer to a chilled serving platter. Garnish with Parmesan shavings, pine nuts and raisins. Drizzle extra vinaigrette if needed.

Serves 4

PAIRS WITH

Valdo Valdobbiadene Extra Dry Prosecco
Italy **\$19.99** 550111

La Vieille Ferme Ventoux Rosé
France **\$12.49** 559393



POACHED HALIBUT CASSEROLE WITH ARTICHOKES

- 3 cups (750 ml) olive oil
- 1 cup (250 ml) mixed, unpitted olives
- 2 tbsp (30 ml) capers, drained
- 3 to 4 medium fresh artichoke hearts, trimmed and cut into quarters
- ½ cup (125 ml) cherry tomatoes, halved or whole
- sprigs fresh thyme and rosemary, to taste

- 2 lemons, halved
- sea salt and freshly ground black pepper, to taste
- 4 x 6-oz (180 g) halibut fillets

1 In a saucepan that will fit halibut in a single, tight layer while completely submerged in olive oil, heat olive oil until very hot, but not boiling.

2 Reduce heat to a medium simmer. Carefully add olives, capers, artichokes, cherry tomatoes and herb sprigs. Squeeze in 2 halves of a lemon. Add a dash of salt and some ground pepper. Let the ingredients infuse the hot oil for 10 to 15 minutes.

3 With a slotted spoon, carefully remove as many of the ingredients as possible from the oil and set aside on a warm platter. Add halibut fillets, making sure they are completely submerged in oil. If they are not, add more oil and increase the heat to bring the heat level back up. Let halibut cook 6 to 8 minutes.

4 Remove and drain fish from olive oil and arrange with poached ingredients. Season and serve immediately.

Serves 4

PAIRS WITH

La Chablisienne Saint Bris Sauvignon
France **\$18.49** 587238

Paul Mas Pays d'Oc Viognier
France **\$12.49** 151100



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MASI



ARTICHOKE, ASPARAGUS AND PEA RISOTTO

- ½ lb (250 g) asparagus, trimmed and cut into 1-in (2.5 cm) pieces
- 1 cup (250 ml) frozen baby peas
- 2 large trimmed artichoke hearts, soaked in lemon water and cut into small wedges
- 4 tbsp (60 ml) unsalted butter, divided
- ½ cup (125 ml) finely chopped shallots
- 1 lemon, zest and juice only
- 2 cups (500 ml) Italian Arborio rice
- 1 cup (250 ml) dry white wine
- 6 cups (1.5 L) chicken stock, kept hot
- ¼ cup (60 ml) fresh grated Parmesan
- sea salt and freshly ground pepper, to taste

1 Bring a small saucepan of water to a boil and add asparagus to blanch, 1 to 2 minutes, until tender but still firm. Drain and set aside.

Repeat with peas. Drain and set aside. Repeat with artichoke hearts and set aside.

2 Heat 3 tbsp (45 ml) of the butter in a large skillet or saucepan. When butter starts to foam, add the shallots and sauté until they start to colour, 3 to 4 minutes. Add the lemon zest, juice and rice and stir until the grains are well coated, about 1 minute. Add wine and stir until almost reduced. Add about ½ cup (125 ml) of hot stock, or just enough to barely cover rice. Cook, stirring, until liquid has almost been absorbed. Continue adding stock and repeat cooking, for about 15 minutes. The rice should be tender but still a bit firm.

3 Add reserved asparagus, peas and artichoke hearts, and season to taste with salt and pepper. Add remaining butter and the cheese. Mix quickly for 1 to 2 minutes until butter and cheese have melted and been absorbed. Taste and adjust seasoning. Serve immediately with additional grated Parmesan.

Serves 4 to 6

PAIRS WITH

William Fèvre Les Champs Royaux Chablis
France **\$27.99** 25270

Kim Crawford Marlborough Sauvignon Blanc
New Zealand **\$18.99** 100594

Hot and Spicy

from page 16



CHIPOTLE MAPLE-SEARED SALMON WITH AVOCADO-APPLE CHUTNEY

TIP: Slow-roasting salmon at a lower temperature produces a more tender salmon.

AVOCADO-APPLE CHUTNEY

- 1 medium-sized jewel yam, cooked but still firm, peeled and diced
- 1 ripe, but firm Haas avocado, peeled, pitted and diced
- 1 small Gala apple, unpeeled, cored and diced
- ¼ cup (60 ml) minced cilantro
- 2 tbsp (30 ml) minced red onion
- 2 tbsp (30 ml) lime juice
- 1 tbsp (15 ml) extra-virgin olive oil

2 tsp (10 ml) adobo sauce from canned chipotle peppers
salt and freshly ground black pepper, to taste
2 tbsp (30 ml) toasted pumpkin seeds, optional

1 In a large bowl, combine cooked yam, avocado, apple, cilantro and onion. Gently toss.

2 In a small bowl, combine juice, oil and adobo sauce. Stir to blend. Drizzle over yam mixture. Gently toss to coat. Add seasonings to taste. Sprinkle with pumpkin seeds. Cover and refrigerate while preparing salmon.

CHIPOTLE MAPLE-SEARED SALMON

2 tbsp (30 ml) extra-virgin olive oil
2 tbsp (30 ml) pure maple syrup
1 canned chipotle chili in adobo sauce
1 lime, zest and juice
1 garlic clove, smashed and minced
½ tsp (2 ml) ground cumin
generous pinches salt and pepper, to taste
4 x 4 oz (125 g) salmon fillets, skin on
2 green onions, chopped

1 Preheat oven to 275 F (140 C). Line a baking sheet with parchment paper and set aside.

2 Combine olive oil, maple syrup, chipotle, lime juice and zest, garlic, cumin, salt and pepper in a small blender and whirl until smooth.

3 Place salmon fillets 1-in (2.5 cm) apart on prepared baking sheet and dollop with chipotle mixture. Gently spread to coat. Bake in oven for 15 minutes or until fish flakes easily with a fork and is almost opaque in the centre.

4 Remove and let rest for a couple of minutes. Serve with Avocado-Apple Chutney spread over top. Excellent with potatoes, rice or quinoa.

Serves 4

PAIRS WITH

Michel Torino Cuma Torrontés
Argentina \$12.49 213389

Road 13 Honest John's Rosé
BC VQA \$15.99 357327



TATSU BOWLS WITH SPICY TAHINI

TATSU BOWLS

1½ cups (375 ml) white quinoa
salt and freshly ground pepper, to taste
2 cups (500 ml) broccolini spears, trimmed
1 cup (250 ml) baby carrots, thinly sliced
1 cup (250 ml) bean sprouts

1 cup (250 ml) shelled edamame beans
1 cup (250 ml) finely shredded red cabbage
½ cup (75 ml) coarsely chopped cilantro, for garnish
8 deep-fried tofu puffs
2 tbsp (30 ml) olive oil
½ cup (125 ml) lightly salted, toasted cashews
lime wedges, for garnish

1 Rinse quinoa thoroughly several times before cooking. In a saucepan, bring 2 cups (500 ml) water, lightly seasoned with salt and pepper, to a boil. Stir in rinsed quinoa and return to a boil. Reduce heat, cover and cook over medium-low for about 15 minutes or until grains begin to unfurl and water is absorbed. Spread cooked quinoa onto baking sheet to slightly dry while preparing remaining ingredients. Stir often with a fork to separate grains.

2 Preheat oven to 400 F (200 C). Lightly rub broccolini spears and carrots with oil. Place carrots on one half of a parchment paper-lined baking sheet and bake in oven for 10 minutes. Add broccolini to other half of baking sheet and bake for an additional 5 minutes, turning occasionally with tongs.

3 Meanwhile, blanch bean sprouts, drain and plunge into ice water to crisp. Place in a bowl. Repeat with edamame beans.

4 Prepare remaining vegetables, shredding cabbage, and chopping cilantro and onions, and set aside. In a frying pan, gently brown tofu

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puffs with a little olive oil until hot and golden.

5 To serve, place scoops of quinoa in bottom of serving bowls, arrange vegetables and tofu puffs on top. Sprinkle with cashews, lime and cilantro. Drizzle bowls with Spicy Tahini.

Serves 4

SPICY TAHINI SAUCE

- ¼ cup (60 ml) sesame tahini¹
- ¼ cup (60 ml) tamari sauce
- ¼ cup (60 ml) water or chicken stock
- 1 lime, juice only
- 1 tbsp (15 ml) Thai Sweet Chili Sauce
- 1 tbsp (15 ml) sesame oil
- 2 tsp (10 ml) finely minced peeled gingerroot
- 2 tsp (10 ml) sambal oelek
- 1 garlic clove, smashed and minced

In a small, deep narrow bowl, whisk together all ingredients until emulsified. Transfer to a squeeze tube with a large spout. Drizzle over Tatsu Bowls before serving.

Makes about 1 cup (250 ml)

PAIRS WITH

Quails' Gate Dry Riesling
BC VQA \$15.99 308312

Rigamarole Rosé
BC VQA \$13.99 618785



FIERY CARBONARA

- 8 large scallops, side muscle removed
- 1 tsp (5 ml) ground cumin
- 1 tsp (5 ml) smoked paprika
- kosher salt
- ¾ x 500 g package linguine or spaghetti
- 2 tbsp (30 ml) extra-virgin olive oil, divided
- 6 thin slices pancetta or 4 slices bacon, diced
- 3 large garlic cloves, smashed and minced
- 1 tbsp (15 ml) unsalted butter, plus extra if needed
- 3 large eggs
- ½ cup (125 ml) coarsely grated Parmesan, plus extra for garnish
- ½ cup (125 ml) finely chopped Italian parsley
- 1 large tomato, seeded and finely diced
- 1 lemon, zest only
- ¼ tsp (2 ml) crushed chilies, plus extra if needed
- freshly ground black pepper, to taste

1 Place scallops in a bowl. Pat dry and dust with cumin and smoked paprika. Work in seasonings with your fingertips to evenly distribute. Set aside.

2 In a large saucepan with boiling salted water, cook pasta until al dente, about 8 minutes. Drain well, reserving ¼ cup (60 ml) pasta water in a small bowl, return pasta to saucepan. Stir in 1 tbsp (15 ml) oil to keep pasta strands from sticking together. Set pasta and reserved water aside.

3 In a large, heavy frying pan, heat 1 tbsp (15 ml) oil. Add diced pancetta or bacon, if using, and sauté over medium heat until crisp. Stir often. Stir in garlic and cook for 1 minute just until softened. Scrape pancetta or bacon and garlic into saucepan with pasta.

4 Wipe out pan with a paper towel and add butter to frying pan. Heat over medium-high until it sizzles. Working in batches, place several scallops in pan leaving 1-in (2.5 cm) between each, so as not to crowd them. Cook for 2 minutes, flipping them when they no longer stick to pan. Continue to cook scallops on reverse sides for 2 more minutes until golden brown and almost opaque in the centre. Transfer to a plate and cover to keep warm. Repeat with remaining scallops, adding more butter if needed.

5 In a bowl, whisk eggs and Parmesan.

¹Ground sesame paste

Return saucepan with cooked pasta to medium heat. Add egg mixture and, working quickly, gently toss with pasta until strands are silky and warmed through, taking care not to let eggs become scrambled. Add a little of the reserved pasta water, if needed. Fold in parsley, tomato, lemon zest and crushed chilies. Add more chilies, if desired. Serve hot pasta immediately in warmed bowls with seared scallops on top and a sprinkling of grated Parmesan and fresh ground pepper.

Serves 4

PAIRS WITH

Kendall-Jackson Vintner's Reserve Chardonnay

USA \$23.99 296566

La Vieille Ferme Luberon

France \$12.49 298505

Have a Spring Party

from page 24



SPRING PEA CARBONARA

2 tbsp (30 ml) olive oil
 1 medium onion, diced
 1 garlic clove, minced
 8 oz (250 g) fresh morel mushrooms, halved or quartered
 2 cups (500 ml) packed dandelion greens
 salt and pepper, to taste
 2 large eggs
 1 lb (500 g) dried or fresh Orecchiette Pasta (recipe follows – make pasta first)
 2 cup (500 ml) fresh shelled peas
 1½ cup (375 ml) sugar snap peas
 1½ cup (375 ml) snow pea pods
 ½ cup (125 ml) grated Parmesan, divided
 1 lemon, zest only, finely grated, for garnish
 ¼ cup (60 ml) pea shoots, for garnish
 2 tbsp (30 ml) fresh mint leaves, for garnish

1 ball burrata cheese

1 In a large pot, bring 4 liters (16 cups) of water and 2 tbsp (30 ml) salt to a boil.

2 Meanwhile, in a large frying pan, sauté onion in oil on medium-high until tender. Add garlic and mushrooms, turn down heat to medium and cook, stirring occasionally, until golden and tender, about 8 minutes. Add greens and cook, stirring often, until just wilted. Season to taste with salt and pepper before removing from heat and setting aside.

3 In a small bowl, whisk together eggs. Set aside.

4 When water comes to a boil, add pasta. Turn down heat to medium-low and maintaining a slow boil until pasta is just al dente, about 7 minutes. Ladle out and set aside 1 cup (250 ml) of cooking water. Add peas to water with pasta. Increase heat to high and cook for 1 minute. Drain pasta and vegetables, do not rinse. Return to pot and place on warm stovetop burner that has been turned off. Gradually whisk 3 tbsp (45 ml) reserved hot pasta water into eggs, then pour over pasta, gently stirring with a wooden spoon to coat pasta. Stir in ¾ of Parmesan, mushroom mixture and enough reserved pasta water to loosen pasta and create a creamy sauce. Season to taste with pepper.

5 Serve with a sprinkle of lemon zest, remaining Parmesan, torn mint leaves and dollops of burrata cheese. Serve warm.



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Serves 4

ORECCHIETTE PASTA

1 cup (250 ml) semolina flour
1½ cups (375 ml) all-purpose flour, plus extra for kneading
⅔ cup (150 ml) warm water, plus extra as needed

1 In a bowl, whisk together both flours. Mound flour mixture on a work surface and make a deep well in centre. Pour 2 tbsp (30 ml) water into well. With two fingers, stir in a little flour. When water is absorbed and a paste has formed, repeat with more water until you have a soft but not sticky dough. If dough is too crumbly, continue adding water 1 tbsp (15 ml) at a time. Knead dough on a lightly floured surface until smooth and supple, 7 to 8 minutes. If dough crumbles during kneading, wet hands to moisten dough slightly.

2 Cut off a golf ball sized chunk of dough, then cover remaining dough with plastic wrap. Roll into a cylinder about 1-in (2.5 cm) in diameter. With a very sharp knife, slice the cylinder into disks about ⅛-in (0.25 cm) thick. If dough is squished from cutting, reshape into a circular disk.

3 Working with one disk of dough at a time, place in palm of one hand and press down on it with thumb of your other hand. Swivel your hand, not your thumb, twice to thin centre of pasta, leaving rim a little thicker. If dough sticks to your thumb, dip your thumb in a little flour as you work. Repeat, shaping remaining cut disks of dough. As you finish shaping them, lay disks on a clean tea towel. Sprinkle shaped pasta dough with a little flour, then repeat process with a new chunk of dough.

4 Orecchiette may be cooked right away or spread out on a floured baking sheet and left at room temperature to dry. Orecchiette are dry when they are hard enough that you cannot slice them with a knife. Time needed to dry depends on moisture and humidity levels. Once dry, transfer to an airtight container or jar and store at room temperature for up to a month.

Serves 4

PAIRS WITH

Santa Margherita Valdadige Pinot Grigio
Italy **\$17.99** 106450

Villa Maria Private Bin Sauvignon Blanc
New Zealand **\$17.49** 342360



PORK CHOPS WITH SPRING SLAW

DRESSING

1 tbsp (15 ml) tahini
¼ cup (60 ml) Greek yogurt
1 tbsp (15 ml) lemon juice
3 tbsp (45 ml) water
1 tbsp (15 ml) extra-virgin olive oil
¼ tsp (1 ml) ground cumin seed
1 tbsp (15 ml) chopped parsley
salt and pepper, to taste

Place tahini, yogurt, lemon juice, water, oil and cumin in a blender and blend until smooth and creamy. Stir in parsley and season to taste with salt and pepper. Transfer to a small bowl and set aside.

PORK CHOPS

1½ cups (375 ml) Japanese panko breadcrumbs
½ cup (125 ml) sesame seeds

2 large eggs, lightly beaten
 ½ cup (125 ml) all-purpose flour
 4 pork chops, about 1-in (2.5 cm) thick
 2 tbsp (30 ml) grapeseed oil, plus extra
 2 cucumbers, sliced into ribbons with a vegetable peeler
 6 oz (180 g) green beans, blanched and cut in half lengthwise
 4 cups (1 L) baby spinach leaves, sliced into ¼-in (0.5 cm) width strips
 ¼ cup (60 ml) natural almonds, toasted and chopped
 1 avocado, pitted, peeled and quartered
 Green Olive Salsa, to serve

- 1 Preheat oven to 400 F (200 C).
- 2 Mix panko and sesame seeds on a dinner plate. On another plate, place beaten eggs and on a third plate place flour.
- 3 Season pork chops with salt and pepper before coating in flour, shaking off any excess. Working with one pork chop at a time, dip into egg, then press into breadcrumb mixture. Repeat with remaining pork chops.
- 4 Heat oil in a large cast iron frying pan over medium heat. Add as many pork chops as will fit, and cook until golden brown on both sides, about 1 minute per side. Transfer to a rimmed baking tray lined with parchment paper and fry remaining chops, adding more oil as needed. Once all chops have been browned, bake until cooked to desired doneness. Set aside and keep warm.
- 5 While pork chops bake, place cucumber

slices, beans, spinach and almonds in a large bowl. Add some dressing and toss to combine. Divide salad among serving plates. Top with an avocado quarter, an extra drizzle of dressing (if desired) and a cooked pork chop. Spoon some Green Olive Salsa over pork chop and serve immediately.

Serves 4

GREEN OLIVE SALSA

1 cup (250 ml) pitted green olives, finely chopped
 2 tbsp (30 ml) capers, rinsed
 1 cup (250 ml) fresh basil leaves, finely chopped
 1 cup (250 ml) fresh parsley leaves, finely chopped
 1 tbsp (15 ml) fresh mint leaves, finely chopped
 1 tbsp (15 ml) fresh chives, finely chopped
 1 tbsp (15 ml) lemon juice
 3 tbsp (45 ml) extra-virgin olive oil
 pinch chili flakes, optional

In a bowl, stir together all ingredients and set aside for 20 minutes. Salsa is best served the same day it is made.

Makes about 1½ cups (375 ml)

PAIRS WITH

Tinhorn Creek Pinot Gris
 BC VQA \$17.49 530683

Gray Monk Riesling
 BC VQA \$13.89 321604



PISTACHIOS AND ORANGE BLOSSOM NO-BAKE CAKE

Make 1 day ahead of serving
 ½ cup + 2 tbsp (155 ml) raw pistachios, divided, plus extra for garnish
 7 Medjool dates, pitted
 ¼ cup (60 ml) unsweetened shredded coconut
 ½ tsp (2 ml) salt, divided
 ¾ cup + 1 tbsp (190 ml) maple syrup, divided
 4 avocados, pitted and peeled
 2 tbsp (30 ml) lime juice
 1 tsp (5 ml) orange blossom water
 edible flowers, for garnish

- 1 Line bottom of a 6-in (15 cm) spring-form pan with parchment paper.
- 2 In a food processor, pulse ½ cup (125 ml) pistachios, dates, coconut and ¼ tsp (1 ml) salt until crumbly. Add 1 tbsp (15 ml) maple syrup and process until mixture is sticky and holds together when a bit is formed into a ball. Transfer to prepared spring-form pan and

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press over base of pan in an even layer. Place in freezer while making next layer.

3 In a blender or food processor, combine remaining $\frac{3}{4}$ cup (175 ml) maple syrup, $\frac{1}{4}$ tsp (1 ml) salt, avocados, lime juice and orange blossom water until smooth. Add remaining 2 tbsp (30 ml) pistachios and pulse so they are not fully blended and small pieces are still visible. Pour mixture over prepared crust. Smooth out top and sprinkle with additional chopped pistachios before freezing until firm, about 5 hours or overnight.

4 When ready to serve, garnish with edible flowers and extra pistachios, if desired. Slice with a warm knife and keep any leftovers frozen.

Serves 6

PAIRS WITH

Mionetto Treviso Brut Prosecco
Italy **\$17.99** 86256

Cavicholi 1928 Spumante
Italy **\$14.99** 502468

Vegetarian Big Bowl Suppers

from page 40



CLASSIC SPRING ABUNDANCE

SALAD

1 corn on the cob, husked
2 tbsp (30 ml) olive oil, divided
6 cups (1.5 L) mixed baby greens, such as spinach, romaine and bok choy
salt and freshly ground black pepper, to taste
1 cup (250 ml) cherry tomatoes, halved
 $\frac{1}{2}$ cup (125 ml) shredded red cabbage
2 small, unpeeled cucumbers, shaved lengthwise
1 large carrot, peeled and julienned or grated
1 avocado, pitted and sliced
2 whole green onions, diagonally sliced
 $\frac{1}{2}$ cup (75 ml) crumbled goat's cheese
Spicy Yogurt Lime Sauce (recipe follows)

1 Lightly brush corn on the cob with olive oil. Sear in a grill pan or on a preheated barbecue until tender and charred. Remove and set aside until cooled.

2 In a large bowl, toss greens with 1 tbsp (15 ml) olive oil and sprinkle with salt and pepper to taste. Divide greens among 4 serving dishes. Cut corn from husk into chunks and arrange on greens along with remaining vegetables. Sprinkle with goat's cheese and drizzle with Spicy Yogurt Lime Sauce. Serve immediately.

Serves 4

SPICY YOGURT LIME SAUCE

$\frac{1}{2}$ cup (125 ml) full-fat plain Greek yogurt
 $\frac{1}{4}$ cup (60 ml) lightly packed cilantro leaves
1 garlic clove, smashed and minced
1 tbsp (15 ml) lime juice
1 tbsp (15 ml) tamari soy sauce
1 tbsp (15 ml) hot sauce such as Sriracha
1 tsp (5 ml) ground cumin
dash maple syrup
salt and freshly ground pepper, to taste

Combine sauce ingredients in a food processor. Whirl until smooth and creamy. Add more hot sauce, salt and pepper, if desired. Transfer to a squeeze tube. Use immediately or refrigerate for a couple of days. Shake before using.

Makes $\frac{1}{2}$ cup (125 ml)

PAIRS WITH

Quails' Gate Rosé
BC VQA **\$16.99** 170316

Fern Walk Sauvignon Blanc
BC VQA **\$16.99** 593624



JAPANESE NOODLE BOWL

4 x 200 g packages ramen noodles, seasonings discarded
1 carrot, peeled and julienned
1 zucchini, julienned
 $\frac{1}{2}$ daikon radish, julienned
2 baby bok choy, steamed and halved
4 red radishes, thinly sliced
4 green onions, cut diagonally
2 cups (500 ml) dashi, heated
6 shiso leaves or fresh mint, chiffonade
Ginger Miso Tahini Sauce (recipe follows)
shichimi or togarishi spice¹
toasted sesame seeds, for garnish
chives, for garnish

1 Bring a large pot of water to a boil. Add ramen noodles and gently cook for 2 minutes. Thoroughly drain. Divide among serving bowls.

2 Evenly divide julienned carrots, zucchini and daikon, bok choy, radishes and green onions over top of ramen noodles. Pour $\frac{1}{2}$ cup (125 ml) hot dashi over each serving. Sprinkle with shiso leaves or fresh mint and drizzle with Ginger Miso Tahini Sauce. Sprinkle each bowl with a pinch of spice, sesame seeds and chives.

Serves 4

¹available in specialty food stores

GINGER MISO TAHINI SAUCE

$\frac{1}{4}$ cup (60 ml) seasoned rice vinegar
2 tbsp (30 ml) white miso paste
2 tbsp (30 ml) tahini sauce
1 tbsp (15 ml) lemon juice
2 tsp (10 ml) sesame oil
1-in (2.5 cm) piece, peeled and grated fresh ginger root
 $\frac{1}{4}$ tsp (1 ml) shichimi or togarishi spice

Combine all ingredients except spice in a food processor. Whirl until blended. Add a little water if a thinner sauce is desired. Whirl in spice, adding more to taste if desired. Transfer to a squeeze tube and refrigerate up to 3 days.

Makes $\frac{3}{4}$ cup (175 ml)

PAIRS WITH

Sapporo Premium
Japan **\$12.49** 65326 6 x 341 ml

Joie A Noble Blend
BC VQA **\$20.99** 882027



VEGGIE MEDLEY PLATTER

$\frac{1}{2}$ acorn squash, seeds scraped and removed, cut into $\frac{1}{2}$ -in (1.25 cm) slices
2 jewel yams, peeled and cut into $\frac{1}{4}$ -in (0.5 cm) thick rounds
4 tbsp (60 ml) olive oil, divided
1 x 14 oz (398 ml) can chickpeas, drained and rinsed, about $1\frac{1}{2}$ cups (375 ml)
1 tsp (5 ml) smoked paprika
 $\frac{1}{4}$ tsp (1 ml) cayenne pepper
salt and freshly ground black pepper, to taste
3 baby romaine hearts, trimmed and cut in half lengthwise
1 cup (250 ml) sugar snap peas, blanched
 $\frac{1}{2}$ cup (125 ml) sunflower seed sprouts
 $\frac{1}{2}$ cup (125 ml) toasted pepitas (pumpkin seeds)
Creamy Avocado Garlic Dip (recipe follows)

1 Preheat oven to 350 F (175 C). Place squash and yam slices in a large bowl. Drizzle with 2 tbsp (30 ml) olive oil and rub in to evenly coat. Arrange in a single layer on a large, rimmed baking sheet, placing squash on one half of baking sheet and overlapping yam slices on the other half. Bake in oven for 15 minutes. Flip vegetables and continue baking for 10 to 15 minutes or until fork-tender but still firm.

2 In a large frying pan, heat 2 tbsp (30 ml) oil over medium-high heat. Add chickpeas and sauté, stirring often, until crispy and golden, about 15 minutes. Transfer to a bowl. Dust with paprika, cayenne, salt and pepper. Toss to evenly coat. Set aside.

3 When squash and potatoes are done,

remove from oven and arrange on a large platter along with romaine hearts and peas. Scatter toasted chickpeas, sunflower seed sprouts and pepitas over top. Serve with Creamy Avocado Garlic Dip.

Serves 4 to 6

CREAMY AVOCADO GARLIC DIP

2 large ripe avocados, halved and pitted
2 large garlic cloves, smashed and minced
2 tsp (10 ml) lemon juice
½ cup (125 ml) mayonnaise
salt and freshly ground pepper, to taste

Combine avocado, garlic, lemon juice and mayonnaise in a food processor and whirl until smooth and creamy, scraping down sides of bowl as needed. Add salt and pepper to taste. Serve with Veggie Medley.

Makes 1 cup (125 ml)

PAIRS WITH

Villa Teresa Veneto Pinot Grigio
Italy **\$14.49** 549642

Mission Hill Five Vineyards Sauvignon Blanc
BC VQA **\$13.89** 118893

Fantastic Fennel

from page 48



SHAVED SPRING FENNEL SALAD

2 red grapefruits
2 blood oranges
2 navel oranges
3 tbsp (45 ml) extra-virgin olive oil
1 tbsp (15 ml) honey
2 tbsp (30 ml) sherry vinegar
½ tsp (2 ml) coriander
½ tsp (2 ml) sumac
sea salt, to taste
2 fennel bulbs, halved, cored and thinly sliced on a mandolin, and soaked in ice water
2 tbsp (30 ml) fennel fronds, coarsely chopped
3 tbsp (45 ml) finely sliced mint leaves
¼ cup (60 ml) coarsely chopped roasted pistachios

1 With a sharp knife, cut skin and white pith from grapefruits and oranges. Working over a bowl, cut between membranes to release the sections into the bowl. Squeeze membranes to extract the juice.

2 In a small bowl, whisk together honey, sherry vinegar, coriander and sumac. Add 3 tbsp (45 ml) citrus juice and season. Reserve remaining citrus juice for another use.

3 Remove shaved fennel from ice water and drain well. In a shallow serving bowl, toss fennel and citrus with vinaigrette. Garnish with chopped fennel fronds, mint leaves and chopped pistachios. Serve immediately.

Serves 4

PAIRS WITH

Marisco The Ned Marlborough Sauvignon Blanc
New Zealand **\$15.49** 16964

Kim Crawford Marlborough Pinot Gris
New Zealand **\$18.99** 150144

FREIXENET
**THE
BLACK**
COCKTAILS
COLLECTION
By
JAVIER DE LAS MUELAS



FLAMENCO

INGREDIENTS

- 3/4 oz. sherry (chilled)
- 1/2 oz. white crème de cacao
 - 1/2 oz. white rum
- 5 oz. Freixenet Cordon Negro Brut Cava

GARNISH

Edible flower or orange peel

STEPS

Add ingredients directly into a chilled champagne flute.

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CAVA

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WHOLE FISH WITH FENNEL AND COUS COUS

- 2 fennel bulbs, halved, cored and cut into ½-inch (1.25 cm) slices
- 1 large onion, halved and cut into thin wedges
- 3 tbsp (45 ml) extra-virgin olive oil, plus extra for drizzling
- 2 lemons, 1 zested, then juiced, 1 cut into wedges
- pinch saffron threads
- 1 cup (250 ml) chicken stock
- 1 cup (250 ml) cous cous
- sea salt and freshly ground black pepper, to taste
- ¼ cup (60 ml) coarsely chopped fresh dill
- ¼ cup (60 ml) finely chopped flat-leaf parsley
- 3 tbsp (45 ml) finely chopped mint
- 3 tbsp (30 ml) toasted pine nuts, divided
- 2 x 1½ lb whole snapper or sea bass, scaled and cleaned well inside and out

- ½ lb (250 ml) baby plum tomatoes, halved
 - 2 tbsp (30 ml) currants
 - parsley sprigs, for garnish
- 1** Preheat oven to 400 F (200 C).
 - 2** Place fennel and onion in a large roasting pan and toss with 2 tbsp (30 ml) olive oil and 1 tbsp (15 ml) lemon juice. Roast in oven for 20 minutes or until almost tender and starting to caramelize.
 - 3** Meanwhile, add saffron to the chicken stock and bring to a boil. Stir in cous cous, tightly cover and remove from heat. Set aside for 10 to 15 minutes, then fluff up cous cous with a fork, and add 2 tbsp (30 ml) lemon juice, half the lemon zest, dill, flat-leaf parsley, mint, 1 tbsp (15 ml) pine nuts. Season to taste.
 - 4** Rinse fish with cold water inside and out, then pat dry. Slash deeply on both sides of fish and season with salt and pepper and the remaining lemon zest. Stuff cous cous into the cavity of each fish, reserving any leftover for later.
 - 5** Mix tomatoes and currants with fennel and onions. Place fish on top and roast for about 30 minutes, or until juices run from the slashes on sides of fish.
 - 6** Scatter with remaining pine nuts, then serve from the roasting pan with lemon wedges and garnish with parsley sprigs.

PAIRS WITH

Oyster Bay Hawke's Bay Pinot Grigio
New Zealand **\$17.99** 26567

Lurton Les Fumées Blanches Sauvignon Blanc
France **\$12.49** 472555



SEAFOOD CIOPPINO WITH BRAISED FENNEL

- 1 tbsp (15 ml) olive oil
- ½ lb (250 g) fresh chorizo sausage, casings removed
- 1 large fennel bulb, coarsely diced, about 2 cups (500 ml)
- 1 medium onion, coarsely chopped
- 4 garlic cloves, coarsely chopped
- ½ tsp (2 ml) dried chili flakes

2 tbsp (30 ml) tomato paste
 1 cup (250 ml) dry white wine
 4 cups (1 L) chicken stock (or fish stock)
 1 x 28 oz (796 ml) can plum tomatoes and juice, coarsely chopped
 1 tbsp (15 ml) fish sauce (add if not using fish stock)
 ½ lb (250 g) firm white fish, like halibut or snapper
 1 lb (500 g) mussels, rinsed and debearded if necessary
 1 lb clams (500 g), rinsed
 1 lb (500 g) large prawns, peeled and deveined
 freshly ground black pepper, to taste
 ½ lemon
 ½ cup (75 ml) coarsely chopped flat-leaf parsley, for garnish
 salt and freshly ground black pepper, to taste

1 Heat olive oil in a large heavy-bottomed casserole or Dutch oven over medium-high heat. Add chorizo and brown, breaking up sausage. Once browned, pour off excess fat. Add fennel and sauté, stirring occasionally, for about 3 minutes. Add onion, reduce heat to medium and sauté until both are tender, about 5 to 8 minutes. Add garlic and chili flakes and sauté 2 minutes, stirring until garlic starts to become golden.

2 Add tomato paste and mix well. Turn heat to high, stirring constantly, until paste starts to darken, about 3 minutes more.

3 Stir in white wine and cook until almost evaporated. Add stock, tomatoes and fish sauce, if using. Reduce heat and bring to a simmer.

4 Add fish, simmer a few minutes, then add remaining seafood. Cook until shells have opened and prawns are cooked through.

5 To serve, season to taste, squeeze lemon, and garnish with chopped parsley.

Serves 4 to 6

CHEESY GARLIC BREAD

1½ cups (375 ml) grated cheddar cheese
 ¾ cup (175 ml) grated pepper jack cheese
 ½ cup (125 ml) grated Romano or Parmesan cheese
 ½ cup (125 ml) mayonnaise
 2 green onions, finely minced
 3 tbsp (45 ml) finely chopped flat-leaf parsley
 freshly ground black pepper, to taste
 ½ cup (125 ml) butter
 4 garlic cloves, finely minced
 1 long baguette, cut in half lengthwise

1 Preheat oven to 375 F (190 C). Mix cheeses with mayonnaise, green onions and parsley. Season to taste with pepper. Melt butter in a small saucepan over medium low heat and add garlic. Cook slowly to infuse butter.

2 Brush the garlic butter over each half. Spread cheese mixture on loaves and place on a baking sheet. Bake until cheese is hot and bubbly, about 8 to 10 minutes. Slice and serve hot.

Serves 4 to 6

PAIRS WITH

Fontanafredda Briccotondo Piemonte Barbera

Italy **\$18.49** 898718

Les Fleurs Du Mal Cévennes Rosé

France **\$13.99** 360073

Chili Con Carne

from page 56



CHILI CON CARNE

5 tbsp (75 ml) vegetable oil
 2 large onions, chopped
 1 chili pepper, chopped
 4 garlic cloves, chopped
 2 lbs (1 kg) lean ground beef
 3 x 14 oz (398 ml) cans whole, peeled tomatoes with liquid, chopped
 1½ tsp (7 ml) salt
 1 tsp (5 ml) freshly ground pepper
 1½ tbsp (22 ml) ground cumin
 ½ tbsp (7 ml) chili powder
 1 tbsp (15 ml) paprika
 2 tbsp (30 ml) dried oregano
 2 cinnamon sticks
 4 whole cloves
 2 x 19 oz (540 ml) cans red kidney beans, rinsed and drained

1 In a medium saucepan, heat oil over medium heat. Sauté onion, chili pepper and garlic until soft. Add ground beef. Cook and stir until meat is browned.

2 Pour in tomatoes with liquid, salt, pepper, cumin, chili powder, paprika, oregano, cinnamon sticks and cloves. Stir occasionally until all ingredients are combined. Cover and simmer for 45 minutes.

3 Stir in kidney beans, and cook for another 15 minutes until beans are soft and tender. Remove cinnamon sticks before serving.

Serves 4 to 6

PAIRS WITH

Los Vascos Grande Reserve Cabernet Sauvignon

Chile **\$24.99** 182055

Carmen Apalta Gran Reserva Carmenère

Chile **\$17.99** 439166

Celebratory Spring Desserts

from page 64



RASPBERRY AND LEMON CHAMPAGNE CAKE

3¾ cups (925 ml) all purpose flour
 2 tbsp (30 ml) baking powder
 1 tsp (5 ml) salt
 2 tbsp (30 ml) lemon zest
 2¼ cups (560 ml) granulated sugar
 6 large eggs, lightly beaten
 2¼ cups (560 ml) Champagne or sparkling white wine
 1½ cups + 2 tbsp (405 ml) unsalted butter, melted
 1 tbsp (15 ml) vanilla extract
 2 x Swiss Buttercream (recipe follows)
 1 cup (250 ml) raspberry jam, divided
 gel food colouring in 4 different colours
 fresh raspberries, for garnish

1 Preheat oven to 325 F (160 C). Lightly grease two 8-in (1.2 L) round cake pans with oil or butter and line bottom of each with a circle of parchment paper.

2 In a large bowl, whisk together flour, baking powder and salt.

3 In another bowl, using fingers, rub together lemon zest and sugar until well incorporated.

4 In a third bowl, whisk together eggs, Champagne, butter and vanilla extract. Add lemon sugar and stir to combine. Pour over flour mixture and whisk together until smooth. Divide batter evenly among prepared cake tins and bake until a wooden skewer inserted in center of each comes out clean, about 80 minutes. Allow cakes to cool in tins for 5 minutes before turning out onto a wire rack to cool completely.

5 Meanwhile, make one recipe of Swiss Buttercream (recipe follows).

6 When cakes have cooled, cut each in half horizontally to make four layers. Set aside nicest layer for top of cake. Place one layer on a cake board or platter and spread ½ of raspberry jam over it. Pipe or spread about 1 cup (250 ml) buttercream over jam. Repeat layering cake, jam and buttercream two more times. Position top cake layer and adjust as needed to ensure it is straight. Thinly spread remaining buttercream over entire cake to create a crumb coat. Refrigerate for at least 30 minutes.

7 Meanwhile, make another recipe of Swiss

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Buttercream. Divide buttercream into five bowls. Tint 4 of the bowls of buttercream using gel food colouring to creating a gradual colour transition, leaving one the natural colour.

8 Place cake on a turntable before starting to decorate. Take a large dollop of the lightest colour buttercream and place on top of cake. Smooth out with a small offset spatula, allowing some to hang over edge of cake.

9 Place darkest colour in a piping bag fitted with a large, plain round tip. Starting at the bottom of cake, pipe a ring of buttercream around cake. Add next colour to piping bag and pipe another ring or two around cake. Continue layering buttercream, in gradually lightening shades, into piping bag and piping around cake until top of cake is reached. If buttercream become too streaky with different colours, feel free to use a clean piping bag between colours. Don't worry about this step being perfect, simply aim to get an even amount of buttercream on all sides of cake.

10 Once cake is covered in bands of coloured buttercream, begin smoothing out. Start by holding a large offset spatula perpendicular to turntable. Rotate turntable holding spatula still just against buttercream to create an even coating. Make sure to completely clean your spatula every time turntable stops rotating. Take knife and continue to smooth out buttercream. Place knife lightly on cake with bottom edge

touching turntable. As before, move turntable, not knife, rotating cake. Again, clean knife each time turntable stops rotating. If there are any holes or blemishes, carefully fix with some buttercream in corresponding colour. Smooth out top edge of cake with a small offset spatula and refrigerate cake for 30 minutes.

11 When ready to serve, transfer cake to a platter or cake stand and allow to reach room temperature, at least 1 hour. Garnish with fresh raspberries, if desired, and serve.

Makes 12 servings

SWISS BUTTERCREAM

1 cup (250 ml) egg whites, about 8 eggs
2½ cups (625 ml) granulated sugar
2 tsp (10 ml) vanilla extract
2 cups (500 ml) unsalted butter, cubed and at room temperature
pinch salt

1 In a large, heatproof bowl, whisk together egg whites and sugar. Place bowl over a saucepan of simmering water, making sure base of bowl does not touch water. Continue to whisk until mixture registers 160 F (70 C) on an instant-read thermometer or until sugar dissolves. Immediately pour into bowl of a stand mixer fitted with whisk attachment and beat until a glossy meringue forms that holds stiff peaks and is at room temperature, about 10 minutes.

2 Beat in vanilla extract until well incorporated. With mixer running at medium speed, add butter one cube at a time, beating well after each addition. Once all butter has been incorporated, beat in salt. Buttercream should be thick, creamy and smooth. If not, place an ice bath under bowl of stand mixer while running.

3 Use buttercream immediately or refrigerate for up to 1 week in an airtight container. To use refrigerated buttercream, allow to reach room temperature before beating until smooth and spreadable. For best flavour and consistency, buttercream is best eaten at room temperature.

Makes 5 cups (1.25 L)

PAIRS WITH

Chambord Black Raspberry
France **\$42.99** 70573

Füli Strawberry Beer
Belgium **\$3.19** 602557 330 ml



CHOCOLATE, MANDARIN AND COCONUT ROULADE

3 oz (90 g) dark chocolate
 6 tbsp (90 ml) unsalted butter
 1 cup (250 ml) granulated sugar
 1 tsp (5 ml) vanilla extract
 4 large eggs, at room temperature
 1 cup (250 ml) all purpose flour, divided
 ½ tsp (1 ml) baking soda
 ¾ cups (150 ml) water
 1 cup (250 ml) icing sugar, divided
 1 cup (250 ml) mascarpone cheese
 1½ cups (400 ml) whipping cream
 3 tbsp + 1 tsp (50 ml) Malibu Coconut Rum, optional
 ½ cup (125 ml) Mandarin Curd (recipe follows)
 2½ cups (625 ml) coconut ribbons, toasted, for garnish
 edible gold glitter, optional, for garnish

- 1 Preheat oven to 350 F (180C). Grease a 15 x 10-in (38 x 25 cm) rimmed baking sheet with vegetable oil or butter. Line with parchment, then grease parchment too.
- 2 Place chocolate and butter in a heatproof bowl and place it over a pan of gently simmering water. Do not let bottom of the bowl touch the water. Stir together chocolate and butter until melted and well combined. Remove from heat and stir in sugar and vanilla extract.
- 3 In a large bowl, whisk together eggs with a hand beater on high speed until thickened and pale, about 3 minutes. Add chocolate mixture and continue to beat until well incorporated. Beat in ¼ cup (60 ml) flour and baking soda until just blended. Add remaining ¾ cups (175 ml) flour in three additions, alternating with water in two additions. Beat well after each addition. Spread into prepared pan and bake until cake springs back when touched, about 15 minutes. Immediately sprinkle entire surface of cake with ¼ cup (60 ml) icing sugar and invert cake onto a clean kitchen towel. Remove pan and discard baking paper. Starting at one short side, roll up cake and towel together, then allow to cool to room temperature on a wire rack.
- 4 Whip together mascarpone, cream, Malibu (if using) and remaining ¾ cups (175 ml) icing sugar until just holding stiff peaks.
- 5 Carefully unroll cake. Don't worry if it cracks slightly in places. Spread half cream mixture over surface, leaving a border of about 1-in (2.5 cm) all around edge. Using a small spoon, carve troughs in filling every couple of inches and fill each with mandarin curd. Re-roll cake around filling, using towel if needed, and place, seam-side down, on a serving platter. Spread remaining cream over outside before pressing coconut flakes all over top and sides. Garnish with a dusting of gold glitter (if using). Chill for at least 1 hour and up to 3 hours before serving.

Serves 10

MANDARIN CURD

½ cup (125 ml) freshly squeezed mandarin juice
 ½ cup (75 ml) granulated sugar
 4 large egg yolks
 finely grated zest of two mandarins
 ¼ cup (60 ml) cold unsalted butter, cut into pieces

- 1 In a small saucepan, bring juice to a rapid simmer over medium-high heat. Allow to reduce to ¼ cup (60 ml) of liquid. This should take 4 minutes. Transfer juice to a measuring cup to cool to room temperature.



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2 In same small saucepan whisk together sugar, egg yolks, mandarin zest and reduced juice. Set over medium heat and cook, stirring constantly, until sugar has dissolved and mixture coats back of a spoon, about 5 minutes. Remove from heat and whisk in butter until melted and well incorporated.

3 Strain mandarin curd into bowl and cover with plastic wrap, pressing wrap into surface of curd to prevent skin from forming. Cool to room temperature. Refrigerate until ready to use.

Makes 1 cup (250 ml)

PAIRS WITH

Mission Hill Reserve Riesling Icewine
BC VQA \$55.99 240127 375 ml

Bottega Petalo Il Vino dell'Amore Moscato
Italy \$16.49 580993



RHUBARB AND LIME TARTS

1½ cups (375 ml) all-purpose flour
½ cup (75 ml) icing sugar
½ cup (125 ml) finely grated, sweetened, desiccated coconut
¼ tsp (1 ml) salt
½ cup (125 ml) chilled unsalted butter
1 large egg
1 cup (250 ml) granulated sugar, divided
4 large egg yolks
2 cups (500 ml) finely chopped rhubarb
¼ cup (60 ml) water
2 tbsp (30 ml) lime juice
¼ cup (60 ml) cold unsalted butter, cut into cubes
Lime Meringue Dots, for garnish (recipe follows)
fresh mint leaves, for garnish
finely grated lime zest, optional, for garnish

1 In food processor fitted with steel blade attachment pulse together flour, icing sugar, coconut, salt and butter until mixture is sandy in texture. Add egg and pulse until dough just comes together. Form into a ball, wrap in plastic wrap and refrigerate for at least 30 minutes.

2 Preheat oven to 400 F (200 C).

3 Divide chilled pastry into 8 equal portions. Working with 1 ball of dough at a time, roll out on a lightly floured work surface to ¼-in (0.5 cm) thickness. Line a 3-in (8 cm) fluted tart tin with removable base with pastry, pressing into corners. Trim excess pastry from rim and place on baking tray. Repeat with remaining dough. Freeze for 20 minutes. Line pastry shells with rounds of parchment paper and fill with pastry weights or dried beans. Bake for 10 minutes. Remove parchment paper and pastry weights before placing back in oven until golden brown, 7 minutes. Cool pastry shells in their tins on baking tray, on wire rack.

4 In a medium saucepan, stir together rhubarb, ¼ cup (60 ml) sugar and water over medium-high heat. Bring to a boil and reduce heat to medium. Simmer until rhubarb is soft, 8 minutes. Remove from heat and whisk in lime juice. Transfer hot mixture to a blender and blend until smooth.

5 In a medium saucepan, whisk together egg yolks with ¾ cup (175 ml) sugar. Slowly

whisk warm rhubarb mixture into egg mixture. Place mixture back into saucepan and set over medium-low. Stirring constantly with a wooden spoon or heat resistant spatula, cook mixture until curd reaches 180 F (85 C), until thickened. Remove from heat and stir in butter until all is incorporated and smooth. Transfer curd to a bowl.

6 Dollop curd into tart shells, spreading out with an offset spatula or back of a spoon to create a level surface. Save any excess curd for another use. Place tarts on a baking tray and bake 10 minutes. Cool tarts in their tins on a wire rack to room temperature. Then chill in refrigerator for at least 1 hour.

7 When ready to serve, remove tarts from tins and place on serving plates or a large platter. Garnish each tart with Lime Meringue Dots, small mint leaves and lime zest.

Makes 8 servings

LIME MERINGUE DOTS

2 large egg whites, at room temperature
½ tsp (0.5 ml) cream of tartar
pinch salt
½ cup (125 ml) granulated sugar
1 tsp (5 ml) freshly grated lime zest

1 Preheat oven to 215 F (105 C). Line baking tray with parchment paper and set aside.

2 In bowl of a stand mixer fitted with whisk attachment, whip egg whites, cream of tartar and pinch of salt at medium speed until soft

peaks form, about 3 minutes. With mixer running, add sugar one tablespoon at a time, waiting until each is fully incorporated before adding more. Continue mixing until egg whites are glossy and hold stiff peaks, about 3 minutes. Fold in lime zest.

3 Transfer meringue to a piping bag with a small round tip and pipe ½ -in (1 cm) to ¾ -in (2 cm) dots on prepared baking tray. Bake until outside is crisp and inside is dry yet chewy, 60 minutes. Turn off oven, prop oven door open, and let meringues cool completely, about 2 hours. Meringues should feel dry and lift easily off the parchment paper. Use right away or store in an airtight container at room temperature for up to two days.

Makes 100 meringue dots

PAIRS WITH

Gehring Cabernet Franc Icewine
BC VQA \$46.99 586131 375 ml

Russo Limoncello
Italy \$30.99 471623 700 ml

Small Plates, Big Flavours

from page 74



SMOKED SALMON SANDWICHES

1 large egg, at room temperature
1 tsp (5 ml) lemon zest
1 tbsp (15 ml) lemon juice
1 tbsp (15 ml) Dijon mustard
½ cup (125 ml) olive oil
½ cup (125 ml) grapeseed oil
2 tbsp (30 ml) packed fresh dill, chopped
salt and pepper, to taste
10 thin slices pumpernickel bread
3 tbsp (45 ml) unsalted butter, at room temperature
6 oz (180 g) hot smoked salmon, sliced or chunked
microgreens, for garnish
edible flowers, for garnish (optional)

1 Preheat oven to 400 F (200 C).

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2 In a blender, mix together egg, lemon zest, lemon juice, mustard and oils until well combined and a thick mayonnaise forms. Transfer to a bowl and stir in dill. Season to taste with salt and pepper, then cover and refrigerate until ready to use. Mayonnaise should be used within 3 days of making.

3 Cut pumpernickel into 3 x 2-in (8 x 5 cm) rectangles (or bite-sized, if preferred). Spread a thin layer of butter on one side of each slice and place on a baking tray. Toast in oven until they just start to get crisp, about 3 minutes. Transfer to a wire rack and cool to room temperature.

4 To serve, spread each slice of bread with a little mayonnaise. Top with smoked salmon and garnish with microgreens and edible flowers.

Makes 20



SPINACH, ASPARAGUS AND PEA PUFFS

1 tbsp (15 ml) olive oil
½ cup (125 ml) chopped asparagus spears
4 oz (125 g) cream cheese, softened
1 large egg, whisked
½ cup (125 ml) fresh or thawed frozen peas
1½ tsp (7 ml) chopped fresh dill
½ cup (125 ml) grated sharp cheddar cheese
1 cup (250 ml) packed chopped spinach
pinch salt
¼ tsp (1 ml) freshly ground black pepper
14 oz (400 g) sheet frozen puff pastry, thawed
2 tbsp (30 ml) melted butter
2 tsp (10 ml) toasted cumin seeds

1 Preheat oven to 400 F (200 C). Grease a mini muffin pan with cooking spray and set aside.

2 Heat oil in a frying pan over medium-high heat and sauté asparagus until tender-crisp, about 3 minutes. Remove pan from heat and stir in cream cheese until melted and well combined. Set aside to cool for 5 minutes before stirring in egg, peas, dill, cheddar cheese, spinach, salt and pepper.

3 Roll puff pastry into a 12½-in (31 cm) square and cut into 2½-in (6 cm) squares. Line each muffin cup with a puff pastry square, and press well into base of each cup. Evenly divide filling mixture among cups, then bring 4 pastry points together, covering filling. Lightly brush tops with melted butter and sprinkle with cumin seeds. Bake until golden and puffed, 15 minutes. Allow to cool in pan on a wire rack for 7 minutes before removing puffs from muffin cups with a pairing knife. Enjoy warm or at room temperature.

Makes 25



CRAB-STUFFED PEPPERS

1 tbsp (15 ml) finely chopped preserved lemon
 ½ tsp (2 ml) finely chopped fresh thyme leaves
 1 tbsp (15 ml) finely chopped parsley or spinach
 1 cup (250 ml) crab meat
 ½ cup (125 ml) cream cheese, at room temperature
 2 tbsp (30 ml) honey
 30 to 40 sweet or hot pickled cherry peppers, drained

In a bowl, using a rubber spatula, stir together preserved lemon, olive oil, thyme, parsley, crab meat and cream cheese until well combined. Transfer to a piping bag with a ½ -in (1 cm) round tip. Pipe filling into peppers and serve.

Makes 40



BACON AND CHIVE SCONES

1 tbsp (15 ml) grapeseed oil
 6 strips bacon, finely chopped
 ¼ cup (175 ml) finely chopped onion
 2 tsp (10 ml) poppy seeds
 1 tbsp (15 ml) sunflower seeds
 1 tbsp (15 ml) pumpkin seeds
 1 cup (250 ml) whole milk, plus extra
 2 tsp (30 ml) finely chopped fresh chives
 2 cups (500 ml) all purpose flour, plus extra
 1 tbsp (15 ml) baking powder
 ½ tsp (2 ml) salt
 2 tsp (10 ml) granulated sugar
 2 tsp (30 ml) unsalted butter, cold
 Orange Chèvre Spread, to serve, optional (recipe follows)

1 Preheat oven to 425 F (220C). Line a baking tray with parchment paper and set aside.

2 Heat oil in a frying pan over medium heat. Add bacon and cook, stirring often, until crisp, about 2 minutes. Add onion and cook,

stirring, until soft. Transfer to a paper towel-lined plate and set aside to cool for 5 minutes.

3 In a small bowl, combine poppy, sunflower and pumpkin seeds. Set aside.

4 In a medium bowl, stir together milk, chives and bacon mixture until combined. Set aside.

5 Place flour, baking powder, salt and sugar in a large bowl. Using your fingertips, rub butter into flour mixture until it resembles breadcrumbs.

6 Make a well in centre of flour mixture and add milk mixture. Use a butter knife in a cutting motion to mix until just combined. Turn dough out onto a floured surface and bring together with your hands. Knead once or twice, then shape into a 1-inch (2.5 cm) thick disk. Use a 2-inch (5 cm) round cookie cutter dipped in flour to cut out scones. Place scones on prepared baking tray so they are just touching. Brush lightly with extra milk and sprinkle with seed mixture.

7 Bake until scones are risen and golden brown, about 15 to 18 minutes. Transfer to a wire rack to cool slightly before serving. Scones are best eaten warm or at room temperature the day they are made. Serve with Orange Chèvre Spread, if desired.

Makes 20

ORANGE CHÈVRE SPREAD

10 oz (300 g) fresh goat's cheese, at room temperature

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2 tbsp (30 ml) sour cream
1 orange, zest and juice only
1 tbsp (15 ml) clover honey
salt and pepper, to taste

In a medium bowl, stir together goat's cheese and sour cream with a rubber spatula or wooden spoon until well combined. Stir in orange zest and juice and honey. Add salt and pepper to taste. Refrigerate for at least 1 hour before serving.

Makes 1½ cup (375 ml)



NO-BAKE CHEESECAKE CUPS

8 oz (250 g) graham crackers
6 tbsp (45 ml) granulated sugar
2 cups (500 ml) hazelnut flour
1 cup (250 ml) unsalted butter, melted
1 tbsp (15 ml) lemon juice, plus extra as needed
5 oz (140 g) cream cheese, at room temperature

3 oz (90 g) sour cream or crème fraîche
½ cup (75 ml) icing sugar
2 tsp (10 ml) orange liqueur, optional
¼ tsp (1 ml) orange zest
½ cup (125 ml) whipping cream
Rhubarb Orange Jelly, to serve (recipe follows)
pomegranate seeds, for garnish

1 Line 24 cups of a mini muffin tin with plastic wrap. Pulse together graham crackers and granulated sugar in a food processor until very finely ground. Add hazelnut flour and pulse to combine. Transfer to a bowl and stir in melted butter and lemon juice. Mixture should form clumps easily when pressed together. If not, add more lemon juice, 1 tsp (5 ml) at a time. Divide among prepared cups in muffin tin and press mixture firmly into bottom and up the sides of each cup. Place in freezer while preparing filling.

2 In bowl of a stand mixer fitted with paddle attachment, mix together at medium speed cream cheese, sour cream, icing sugar, orange liqueur (if using) and orange zest until well combined.

3 In another bowl, whisk cream until stiff peaks form. With a rubber spatula, fold whipped cream into cream cheese mixture. Spoon or pipe into chilled crusts and return to freezer until firm, about 30 minutes.

4 Just before you are ready to serve, in a small

saucepan, warm Rhubarb Orange Jelly over low heat until smooth and pourable. Remove from heat and set aside.

5 Remove cheesecakes from tin by gently pulling up on plastic wrap. Carefully remove plastic and place cheesecakes on a platter. Drizzle each with jelly and garnish with pomegranate seeds. Serve chilled.

Makes 24

RHUBARB ORANGE JELLY

½ orange
5 cups (1.25 L) chopped rhubarb
¾ cups (175 ml) water
1 cup (250 ml) granulated sugar
½ vanilla bean, split in half
1 tbsp + 1½ tsp (15 ml + 22 ml) liquid pectin

1 Squeeze juice from orange into a large saucepan. Cut remaining orange, pith and all, into chunks and add to saucepan along with rhubarb and water. Bring to a boil over high heat. Reduce heat to medium-low, cover and simmer until rhubarb is very tender and starting to fall apart, about 15 minutes.

2 Line a fine mesh sieve with a couple of layers of cheesecloth and place over a deep bowl or pot. Pour rhubarb mixture into prepared sieve and allow to drain for at least 2 hours or overnight. Discard any solids left in sieve.

3 Place ¾ cup (150 ml) strained rhubarb

mixture into a large saucepan. Add sugar and vanilla bean before placing over high, heat bringing mixture to a boil, stirring occasionally until sugar has dissolved. Add pectin and let mixture boil, stirring occasionally, for 1 minute. Remove from heat, discard vanilla bean and skim off and discard any foam that may have formed on surface. Transfer juice to a heatproof bowl set over an ice water bath to cool. If not using immediately, jelly may be refrigerated in an airtight container up to 1 month.

Makes $\frac{3}{4}$ cup (175 ml)

PAIRS WITH

Lamarca Extra Dry Prosecco

Italy **\$16.49** 321182

Cupcake Dry Prosecco

Italy **\$16.99** 203489

Anna Spinato Spumante Brut Rosé

Italy **\$15.99** 623306

Bottega Treviso Il Vino dei Poeti Brut Prosecco

Italy **\$15.49** 95711

Louis Bouillot Crémant de Bourgogne Perle d'Aurore Brut Rosé

France **\$23.49** 494856

Villa Teresa Rosé Frizzante

Italy **\$15.99** 826875

Celebrate Mom! Mother's Day Dinner

from page 90



ROASTED LEMON CHICKEN WITH SPICED TOMATO RICE

$\frac{1}{4}$ cup (60 ml) fresh lemon juice
2 tbsp (30 ml) Za'atar Spice¹
2 tbsp (30 ml) olive oil
2 garlic cloves, chopped
1 small Thai chili, chopped
1 tbsp (15 ml) raw sugar
1 tsp (5 ml) sea salt, plus extra
4 x 6 oz (180 g) skinless, boneless chicken breasts
2 tbsp (30 ml) combination of finely minced cilantro and fresh mint, for garnish
1 thinly sliced Thai chili, for garnish
Spiced Tomato Rice (recipe follows)
broccoli, steamed

1 Combine lemon juice, Za'atar spice, olive oil, garlic, chilies, sugar and salt in a mini food processor. Whirl until emulsified. Place in a deep bowl. Add chicken and rotate a few times, to evenly coat. Marinate for up to 2 hours.

2 Preheat oven to 375 F (190 C). Line a baking dish with parchment paper large enough to hold chicken in a single layer.

3 Drain and place chicken in baking dish and bake, uncovered, for 30 minutes or until juices run clear and thermometer reads 160 F (70 C) when inserted in the thickest portion of the breast.

4 To serve, sprinkle chicken with minced fresh herbs, sliced chili and freshly ground black pepper. Serve on a bed of Spiced Tomato Rice

¹a traditional eastern Mediterranean spice blend

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Campofiorin produces wine exclusively in the Veneto region of Italy



with steamed broccoli, on the side.

Serves 4

SPICED TOMATO RICE

- 2 tbsp (30 ml) olive oil
- 2 shallots, peeled and thinly sliced
- 2 large garlic cloves, smashed and minced
- 2 whole Thai chilies
- 1½ cups (325 ml) jasmine rice
- 1 cup (250 ml) grape tomatoes
- 1 tbsp (15 ml) fish sauce
- 2 cups (500 ml) boiling chicken stock
- 1 lemon, halved
- cilantro and toasted sesame seeds, for garnish

1 In a large saucepan, heat oil over medium-high heat. Add shallots and garlic and sauté for 2 minutes until soft. Do not brown. Add a splash of water, if necessary. Add chilies and rice and stir to coat. Stir in tomatoes and fish sauce. Add boiling stock and lemon. Bring to a boil. Reduce heat to low. Cover tightly and cook for 15 minutes.

2 Remove lid, and place a kitchen towel over top, replace lid and remove from heat. Let stand for 5 minutes to finish cooking rice.

3 Serve with Lemon Chicken and broccoli and garnish with cilantro and sesame seeds.

Serves 4

PAIRS WITH

Stoneleigh Marlborough Sauvignon Blanc
New Zealand **\$16.49** 293043

Gray Monk Pinot Gris
BC VQA **\$15.99** 118638



ASPARAGUS AND SPRING PEA SOUP

- 2 tbsp (30 ml) unsalted butter
- 1 tbsp (15 ml) olive oil
- 3 shallots, peeled and chopped
- 2 large garlic cloves, peeled and chopped
- 1¼ lbs (825 g) fresh asparagus, woody ends trimmed
- 2 cups (500 ml) lightly packed baby spinach leaves, washed and rinsed
- 1 cup (250 ml) fresh or frozen thawed green peas
- 2½ cups (625 ml) hot chicken or vegetable

stock, plus extra if desired

- ¼ cup (60 ml) coarsely chopped fresh basil
- 2 tbsp (30 ml) fresh tarragon, chopped
- ½ lemon, zest and juice only
- ½ tsp (2 ml) salt
- ¼ tsp (1 ml) white pepper

½ cup (125 ml) plain Greek yogurt
assorted red and green microgreens, for garnish

1 In a large saucepan, heat butter and oil over medium heat until foamy. Add shallots and garlic and sauté until soft, about 2 minutes. Do not brown.

2 Cut asparagus into pieces. Should be about 4 cups (1 L). Add to shallots and sauté for 3 or 4 minutes. Stir in spinach, peas and stock. Return to simmer and remove from heat. Vegetables should be tender, but still bright green in colour.

3 Transfer to a high-speed blender or food processor. Add herbs, lemon zest and juice, salt and pepper. Purée until smooth and velvety. Taste and add more salt and pepper, if desired. Strain through a fine-meshed sieve, if desired.

4 To serve, ladle hot soup into bowls. Garnish with a smear of yogurt and top with creatively arranged microgreens.

5 Soup can be served hot or cold.

Serves 8

PAIRS WITH

Cloudy Bay Marlborough Sauvignon Blanc
New Zealand \$33.99 304469

Casal Garcia Vinho Verde
Portugal \$11.29 400531



CHOCOLATE COFFEE PUDDING PARFAIT

BITTERSWEET CHOCOLATE PUDDING

- ½ cup (125 ml) granulated sugar
- ¼ cup (60 ml) cornstarch
- 1 pinch kosher salt
- 3 cups (750 ml) whole milk
- 1 cup (250 ml) bittersweet chocolate chips
- 1 tsp (5 ml) vanilla extract

In a medium saucepan, combine sugar, cornstarch and salt. Slowly whisk in milk, making sure lumps don't form. When fully incorporated, whisk vigorously until smooth. Cook over medium-low heat, stirring gently, whisking when necessary to avoid lumps forming. Mixture should begin to thicken and cornstarch should be cooked after 10 minutes. Do not boil. When mixture is thick enough to coat a metal spoon, stir in chocolate. Continue to stir over low heat until chocolate is melted. Remove from heat and stir in vanilla. Strain through a fine-meshed sieve into a large serving bowl. Press a piece of plastic wrap into the surface to prevent a skin from forming. Refrigerate until chilled, about 2 to 3 hours.

COFFEE LATTE PUDDING

- ¼ cup (60 ml) cornstarch
- ¼ cup (60 ml) granulated sugar
- 1 tsp (5 ml) ground cinnamon
- 1 pinch kosher salt
- 2½ cups (625 ml) whole milk
- 1 tbsp (15 ml) espresso instant coffee powder

In a medium saucepan, combine cornstarch, sugar, cinnamon and salt. Slowly whisk in milk, making sure lumps don't form. When fully incorporated, whisk vigorously until smooth. Cook over medium-low heat, stirring gently, whisking when necessary to avoid lumps forming. Mixture should begin to thicken and cornstarch should be cooked after 10 minutes. Do not boil. When mixture is thick enough to coat a metal spoon, remove from heat and whisk in espresso powder until smooth. Strain through a fine-meshed sieve into a large serving bowl. Press a piece of plastic wrap into the surface to prevent a skin from forming. Refrigerate until chilled, about 2 to 3 hours.

SALTED CARAMEL SAUCE

- ¼ cup (60 ml) water
- 1 cup (250 ml) granulated sugar
- ¾ cup (160 ml) whipping cream
- 3 tbsp (45 ml) unsalted butter
- 1 tsp (5 ml) fleur de sel
- 1 tsp (5 ml) vanilla extract
- ¼ cup (60 ml) toasted cashews, finely chopped
- 2 cups (500 ml) whipping cream, whipped with 2 tbsp (30 ml) granulated sugar

In a medium-sized, heavy-bottomed saucepan, heat water and sugar over medium heat. Stir to dissolve sugar. Increase heat to high and bring mixture to a boil. Do not stir. Boil mixture for 4 to 5 minutes or until

SEE YA
LATER
RANCH

SIT. STAY. SIP.



Please enjoy responsibly.

MAGIC MOMENTS



Please drink responsibly.

it begins to turn a golden amber colour. It can easily turn dark and taste burnt. Remove from the heat and carefully whisk in cream, as mixture will bubble up. Continue to stir until well combined. Stir in butter until melted. Stir in salt and vanilla. Pour into a bowl and set aside, uncovered, to cool. Then transfer into a squeeze tube, cover tightly and refrigerate until ready to use.

TO ASSEMBLE: Whip cream with sugar in a large bowl until peaks form. Fold $\frac{1}{3}$ into Coffee Latte Pudding. Divide Chocolate Pudding between 8 glass dessert dishes. Add a layer of Caramel Sauce, Coffee Pudding and dollops of whipped cream. Sprinkle with toasted cashews. Serve with Ginger Almond Biscotti (recipe follows).

Serves 8

GINGER ALMOND BISCOTTI

$\frac{3}{4}$ cup (175 ml) natural whole almonds
 $\frac{1}{2}$ cup (125 ml) crystallized ginger
 1 cup (250 ml) all-purpose flour
 $\frac{1}{2}$ cup (125 ml) granulated sugar
 1½ tsp (7 ml) ground ginger
 $\frac{1}{2}$ tsp (2 ml) salt
 $\frac{1}{4}$ tsp (1 ml) baking soda
 2 large eggs, divided
 $\frac{1}{2}$ tsp (2 ml) vanilla extract
 raw sugar

1 Preheat oven to 300 F (150 C). Line a baking sheet with parchment paper. Toast almonds in oven just until a shade darker, about 10 minutes. Remove and cool. Coarsely chop. Place in a bowl. Finely chop crystallized ginger and add to almonds. Set aside.

2 Combine flour, sugar, ground ginger, salt and baking soda in a bowl and stir to blend.

3 In a mixing bowl, beat whole egg, 1 egg white and vanilla until blended. Stir in flour mixture and beat until well combined. Stir in almonds and crystallized ginger. Work in with your hands, if needed.

4 Divide dough in half and form into 2 logs about 12-in (30 cm) long, 1½-in (4 cm) wide and ½-in (1.25 cm) thick. Brush tops with remaining egg yolk and sprinkle with raw sugar. Place logs about 2-in (5 cm) apart on lined baking sheet and bake in the preheated oven for 45 minutes or until set.

5 Remove logs and place on a cutting board. With a serrated knife, cut into ½-in (1.25 cm) thick slices on a 45-degree angle. Lay slices flat on baking sheet (or position upright if you wish a harder biscotti) and return to a 275 F (140 C) oven to bake for another 20 to 25 minutes. Cool and store in a tightly covered container.

Makes 45

PAIRS WITH

Frangelico
 Italy **\$26.49** 169441

Harveys Bristol Cream
 Spain **\$16.99** 215483

Signature Cocktails

from page 94



CLOVER CLUB NO. 8

9 fresh raspberries
 1 egg white (optional)
 $\frac{3}{4}$ oz (22 ml) Giffard Orgeat (Almond) Syrup
 $\frac{3}{4}$ oz (22 ml) lemon juice, strained
 1½ oz (45 ml) Bombay Sapphire London Dry

In a shaker, lightly muddle 8 raspberries. If using, separate the egg white into shaker. Add Orgeat, lemon juice and gin. Shake well to combine ingredients. Add plenty of ice and shake vigorously to chill and aerate. Double strain cocktail into a chilled cocktail coupe and garnish with a raspberry.

PAIRS WITH

Bombay Sapphire London Dry Gin
 United Kingdom **\$25.49** 316844



OLD NORTH

1½ oz (60 ml) Crown Royal Northern Harvest Rye
 $\frac{3}{4}$ oz (22 ml) Amaro Montenegro
 1 orange zest

In a mixing glass, combine both the Rye and Amaro. Add ice and stir until chilled and slightly diluted. Strain over ice in a chilled Old Fashioned glass and express the oils of an orange zest over the surface.

PAIRS WITH

Crown Royal Northern Harvest Rye
 Canada **\$39.99** 429704

Amaro Montenegro
 Italy **\$34.99** 601484



PERU 75

$\frac{3}{4}$ oz (22 ml) Pisco Capel Premium
 $\frac{3}{4}$ oz (22 ml) St-Germain Elderflower Liqueur
 $\frac{1}{2}$ oz (15 ml) lemon juice (strained)
 3 oz (90 ml) Segura Viudas Brut Reserva
 lemon zest, for garnish

Combine Pisco, St-Germain and lemon juice into a mixing glass. Stir with ice to gently chill. Strain into a Champagne flute and slowly top up with sparkling wine. Garnish with a lemon zest.

PAIRS WITH

Segura Viudas Brut Reserva Cava
 Spain **\$15.49** 158493

St-Germain Elderflower Liqueur
 France **\$45.99** 874107

Capel Premium Pisco
 Chile **\$31.49** 317347

Thai Spice

from page 102



CHICKEN AND CASHEWS IN PINEAPPLE

2 tbsp (30 ml) red curry paste
 $\frac{1}{2}$ cup (125 ml) coconut milk
 $\frac{1}{4}$ cup (60 ml) chicken stock
 1½ tbsp (22 ml) fish sauce
 2 tbsp (30 ml) palm or brown sugar
 2 tbsp (30 ml) canola oil
 1 tbsp (15 ml) finely chopped ginger
 1 small cooking onion, cut into ½-in (1.25 cm) dice
 2 green onions, cut into 1-in (2.5 cm) pieces
 1 lb (500 g) skinless, boneless chicken thighs or breast, cut into 1-in pieces (2.5 cm)
 $\frac{1}{2}$ cup (125 ml) toasted cashews
 1 cup (250 ml) pineapple tidbits
 $\frac{1}{2}$ cup or small bunch fresh Thai basil (or regular basil)
 $\frac{1}{2}$ pineapple, hollowed out, optional

1 Mix together red curry paste, coconut milk, chicken stock, fish sauce and palm or

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MOOSEHEAD

BREWERIES

brown sugar.

- Heat oil in a wok or skillet over medium high heat. Add the ginger, onion and green onion and sauté until fragrant.
- Add chicken and sauté until cooked, about 8 to 10 minutes.
- Add curry mixture and stir well to combine. Bring to a boil, remove from heat and stir in cashews, pineapple and basil and cook until just warm and basil is wilted.
- Serve on a warm platter or a hollowed out pineapple half.

Serves 4

TOASTED COCONUT RICE

½ cup (125 ml) finely shredded unsweetened coconut
1 cup (25 ml) Thai fragrant rice
1½ cups (375 ml) water
½ cup (125 ml) coconut milk
½ tsp (2 ml) salt

- Heat a dry, small skillet over medium heat. Add coconut and sauté until golden and fragrant. Transfer to a bowl to cool. Set aside.
- Wash rice in cold water until the water is clear. Drain well. Transfer rice to a saucepan and add water, coconut milk and salt. Bring to a boil over medium-high heat. Reduce heat and simmer, covered, until water is absorbed and rice is tender, about 20 minutes. Fluff with fork and garnish with toasted coconut.

PAIRS WITH

Blasted Church Hatfield's Fuse

BC VQA \$17.99 734475

Gray Monk Latitude Fifty White

BC VQA \$12.49 321646



TOM YUM SOUP

4 cups (1 L) chicken broth
2 stalks lemongrass, trimmed, crushed with a side of a cleaver and cut into 1-in (2.5 cm) pieces
3 fresh or frozen kaffir lime leaves
2 to 3 Thai red chilies, seeded and finely sliced
1 x 10 oz (284 ml) can straw mushrooms, drained and halved
¼ lb (50 g) oyster mushrooms, cleaned and coarsely chopped
½ lb (250 g) medium or small shrimp, peeled and deveined
¼ cup (60 ml) lime juice
3 tbsp (45 ml) fish sauce, or to taste
cilantro sprigs and chopped green onions, for garnish

- In a saucepan, bring broth and lemongrass to a boil over high heat. Add lime leaves and chilies and bring back to a boil. Lower to medium-high heat and cook for a further 5 minutes.
- Add mushrooms and shrimp and bring to a boil. Cook for 1 minute or until shrimp are opaque and cooked.
- Remove from heat and add lime juice and fish sauce, to taste.
- Serve in warm serving bowls and garnish with cilantro and green onions.

BC LIQUORSTORES

PAIRS WITH

Singha Lager

Thailand **\$12.99** 676395 6 x 330 ml

Moselland Piesporter Michelsberg Riesling Kabinett

Germany **\$13.29** 288670



CHICKEN AND PORK SATAYS

- 3 tbsp (45 ml) canola oil
- 1 stalk lemongrass, dry leaves removed, coarsely chopped
- 3 garlic cloves
- 1 red Thai chili pepper, seeded and coarsely chopped
- 1 tbsp (15 ml) curry powder
- 1 tsp (5 ml) ground cumin
- 1 tsp (5 ml) ground coriander
- 1 tbsp (15 ml) light soy sauce
- 1 tbsp (15 ml) fish sauce
- 1 tsp (5 ml) palm or brown sugar

¼ cup (50 ml) coconut milk
1 to 1½ lbs (500 to 750 ml) combination of chicken breast, thighs or pork, cut into thin 1 x 3-in (2.5 x 7.5 cm) strips

- 1 Place all ingredients except for the meat into a food processor. Blend until smooth.
- 2 Separate chicken and pork in two bowls and divide marinade and pour on top. Mix well to combine and marinate for 2 hours.
- 3 Thread meat onto skewers and place on barbecue or grill, turning occasionally, until cooked.
- 4 Serve with Satay Sauce (recipe follows) and Pickled Cucumber (recipe follows).

Serves 4 to 6

SATAY SAUCE

- ¼ cup (50 ml) canola oil
- 2 cloves garlic, minced
- 1 medium onion, chopped
- ½ tsp (2 ml) dried red chili flakes, or to taste
- 3 kaffir lime leaves or zest of 1 lime
- ½ tsp (2 ml) curry powder
- 1 tbsp (15 ml) chopped lemongrass
- 1½ cup (375 ml) coconut milk
- 1 x 2-in (5 cm) cinnamon stick
- 2 tsp (10 ml) tamarind paste
- 1 to 3 tbsp (15 to 45 ml) fish sauce, or to taste
- 3 tbsp (45 ml) palm or brown sugar
- 3 tbsp (45 ml) lemon juice
- 1 cup (250 ml) chunky peanut butter

- 1 Heat canola oil in a saucepan over medium-high heat. Add garlic, onion, red chili

flakes, kaffir lime leaves, curry powder and lemon grass.

- 2 Sauté 2 to 3 minutes, or until fragrant and onions start to soften.
- 3 Stir in remaining ingredients and mix well. Reduce heat and simmer, stirring frequently, until sauce thickens, about 30 minutes. Be careful sauce does not stick to bottom of saucepan.

Makes 1½ cups (375 ml)

PICKLED CUCUMBER AND CHILI GARNISH

- 2 to 3 small cucumbers
- 5 tbsp (75 ml) sugar
- 1 cup (250 ml) boiling water
- ½ cup (125 ml) white vinegar
- 1 tsp (5 ml) salt
- 3 to 5 red Thai chilies, seeded and finely chopped
- 3 shallots, finely chopped
- cilantro for garnish

- 1 Cut cucumber into ½-in (1.25 cm) dice and place into bowl.
- 2 Dissolve sugar in boiling water, then stir in vinegar and salt. Pour over cucumber and mix in red chilies and shallots. Refrigerate and garnish with cilantro.

Makes 1½ cups (375 ml)

PAIRS WITH

Quails' Gate Chasselas Pinot Blanc Pinot Gris
BC VQA **\$17.99** 585737

Conviction The Industrialist Sovereign Opal
BC VQA **\$12.99** 652073

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HOW TO read a wine label

ASK AN EXPERT

Q Wine labels are confusing. What do I look for, and where do I find it?

A Where the wine is from can determine what goes on the label. Let's compare labels of Old World with New World styles of wines to find the differences and similarities.

OLD WORLD (EUROPE)



NEW WORLD (NORTH & SOUTH AMERICA, AUSTRALIA, NEW ZEALAND)



SWEETNESS CODES

Every wine on the shelves of BC Liquor Stores has a sweetness code indicated on the shelf label. This code helps identify the level of sweetness you can expect from your wine selection.



The sweetness code is based on the amount of residual sugar left in the wine after the fermenting process is complete. The residual sugar level can range from 0 to more than 100 grams per litre! The chart below is the standard to which sweetness codes are assigned in BC Liquor Stores.

Sweetness Code	Description	Grams of sugar per litre of wine
00	Very dry	0-5
01-02	Off-dry	5-25
03-04	Medium	25-45
05-06	Sweet	45-65
07-10	Very sweet	65-105+

The perceived sweetness of a wine can be different from the assigned code. Alcohol content, carbon-dioxide content, acidity, tannin levels and the serving temperature can all affect how sweet a wine tastes.

Winemakers strive to create balance in the wine by managing the alcohol, acidity and tannin, but ultimately, nature determines the resulting sweetness. For example, a wine with a sweetness code of zero would have a relatively low amount of residual sugar, but high alcohol content may make it taste sweeter. Alternatively, a wine with a high sweetness code (signalling high amounts of residual sugar) could taste dry when the acidity is high.

If you have a question you'd like an expert response to, simply send an email to: Taste.Magazine@bcliquorstores.com. Watch for answers in upcoming issues of TASTE.