



Welcome to *The Vine*, a seasonal newsletter brought to you by the [Wines of British Columbia](#). *The Vine* is your guide to everything BC wine.

Share your love for BC wine by using [#ExploreBCWine](#) and [#BCWine](#) in social media.



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EXPLORE BC VQA WINE TO WIN

1 prize package awarded; 2 to go

Congratulations to our first Explore BC VQA Wine & Win winner: Shelley Colliver of Chase, BC.

Shelley won a three day, two night BC Wine Country Harvest Tour simply by posting her favourite BC VQA Wine experience to Instagram using [#ExploreBCWine](#).

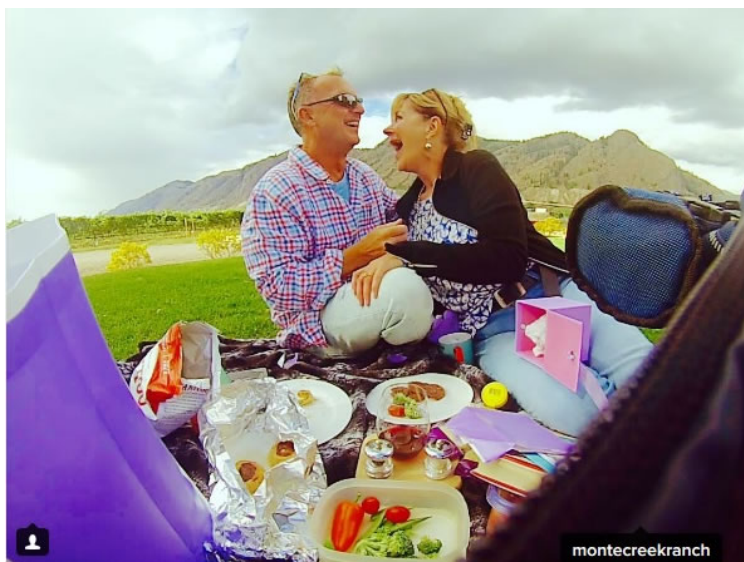
Shelley's prize package includes experiences generously donated by Bench 1775 Winery; Poplar Grove Winery & Vanilla Pod Restaurant;

Misconduct Wine Co. & The Kitchen; Hillside Winery & Bistro; and the Naramata Bench Wineries Association.

There are two more BC VQA Wine tours up for grabs! Enter to win by following these three steps:

1. Take a photo of your favourite BC VQA Wine experience.
2. Post your photo to Twitter or Instagram.
3. Use #ExploreBCWine in your post or tweet.

It's that easy.



The winning photo captures the joy of contest winner Shelley Colliver accepting a marriage proposal while at Monte Creek Ranch Winery.

Visit WineBC.com/ExploreBCWine for full contest details.

VANCOUVER INTERNATIONAL WINE FESTIVAL

February 11 to 19, 2017

In recognition of Canada's 150th birthday, the 2017 Vancouver International Wine Festival features Canada as the theme country with 76 wineries from British Columbia, Ontario and Nova Scotia, nearly one third of which are participating for the first time. This marks the largest gathering of Canadian wineries ever at an international festival.

Overall, the festival will showcase 181 wineries from 16 countries pouring 1,550 wines at 55 events. Included in these events are special regional and theme country tasting seminars.

These seminars are your opportunity to hear from industry leaders and winemakers in expert-led tasting seminars featuring some of BC's top wine varietals and styles.

BC Pioneers & New Kids Consumer Seminar & Tasting

Presenters: DJ Kearney & Kurtis Kolt

Speakers: Howard Soon, Anne Sperling, Jacq Kemp, Pedro Parra, Chris Tolley, Val Tait

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VANCOUVER INTERNATIONAL WINE FESTIVAL

FREE TICKET with hotel booking!
at delaincouver.com

8 DAYS
16 COUNTRIES
55 EVENTS
181 WINERIES
1,550+ WINES

INTERNATIONAL FESTIVAL TASTINGS
The heart of the festival featuring global vine sturs and onsite BC Liquor Stores wine shop

WINERY DINNERS
Enjoy 19 outstanding wine-paired dinners at top restaurants.

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TICKET INFO
604.873.3311
1.877.321.3121
VanWineFest.ca

"ONE OF THE VERY BEST WINE FESTIVALS IN THE WORLD"

CELEBRATING **FEATURING**
WINE OF CANADA

FUNDRAISING **BENEFITING**
BC VINE SOCIETY
VANCOUVER INTERNATIONAL WINE FESTIVAL

THE WINE WORLD IS HERE
Feb 11-19, 2017

@VanWineFest #VIWF

Details: Take a look at how the BC wine industry has evolved over the past 25 years and see how industry pioneers and the new kids on the block are putting their stamps on making wine in BC.

Date: Friday, February 17

Time: 5:15 to 6:45 PM

Location: Vancouver Convention Centre West

Trans Canada Consumer Tasting

Presenters: Barb Philip MW & John Szabo MS

Details: Join Canada's first Master Sommelier, John Szabo, and western Canada's first Master of Wine, Barbara Philip, for a virtual road trip through this great country's vineyards. Also along for the ride will be leading viticulturists and winemakers from British Columbia, Nova Scotia and Ontario to present some of their regions' benchmark wines.

Date: Saturday, February 18

Time: 5:15 to 6:45 PM

Location: Vancouver Convention Centre West

Put a note in your calendar - tickets for these seminars go on sale January 10. For other festival tickets and information, [click here](#).

BC WINERY EVENTS & FESTIVALS

Find out what's happening in BC Wine Country

Events happening throughout BC Wine Country this winter. Stay up-to-date by visiting WineBC.com.

December

9-10 [Big Reds at Big White](#)

18 [Sunday School Winter Wine & Food Pairing at See Ya Later Ranch](#)

January

12 [Culinary Workshops at Mission Hill Family Estate Winery \(through March 18\)](#)

13-23 [Winter Wine Festival at Sun Peaks](#)

15 [Sunday School Winter Wine & Food Pairing at Jackson-Triggs Okanagan Estate](#)

18 [Dine Around Thompson Okanagan \(through February 5\)](#)

20 [Dine Out Vancouver Festival \(through February 5\)](#)

February

11-19 [Vancouver International Wine Festival](#)

17 [Dine Around & Stay in Town Victoria \(through March 5\)](#)

26 [Sunday School Winter Wine & Food Pairing at Nk'Mip Cellars](#)

March

3-4 [Big Whites at Big White](#)

19 [Sunday School Winter Wine & Food Pairing at Sumac Ridge Estate Winery](#)

AWARD-WINNING BC VQA WINES

Earning accolades around the world

BC VQA Wines are entered into dozens of competitions around the world each year and achieve amazing success. In 2016, BC VQA Wines won more than 1,100 awards (accounts for only those BC VQA Wines that were included in the BC Wine Institute's Consolidation Program).

The latest results:

19th Mondial des Pinots (Sierre, Switzerland)

65 international judges tasted 1,347 Pinot-based wines entered by 470 producers from 24 countries. BC VQA winning wines included:

- Arrowleaf Cellars Solstice Pinot Noir 2014 BC VQA Okanagan Valley - GOLD
- Arrowleaf Cellars Solstice Pinot Gris 2015 BC VQA Okanagan Valley - SILVER
- Arrowleaf Cellars Pinot Gris 2015 BC VQA Okanagan Valley - SILVER
- Church & State Wines Vindication Pinot Noir 2014 BC VQA Okanagan Valley - SILVER



Decanter Asia Wine Awards (Hong Kong, China)

More than 2,850 wines were tasted blind and rated by *Decanter's* experts. BC Wine Institute member wineries' BC VQA wines earned five silver medals and 18 bronze medals. Five received commendations. [Click here](#) for details.

InterVin International Wine Awards (Niagara-On-The-Lake, Ontario)

More than 1,300 wines were entered in this year's competition from which just 48 were awarded gold medals (less than 4%) - 16 of which went to BC VQA Wines. [Click here](#) for the details.

For more award-winning BC VQA Wines, visit the [Awards page on BCWine.org](#).

PERFECT PAIRINGS

Grilled Mushroom & Fresh Herbs Soup

In celebration of [Lake Breeze Vineyards](#) being named Canada's Best Performing Small Winery at the 2016 Wine Align National Wine Awards of Canada, and in recognition of its 20th anniversary, we asked Chef Mark Ashton of the winery's The Patio Restaurant to share a seasonal recipe perfect for pairing with one of their award-winning wines.

Grilled Mushroom
& Fresh Herb Soup
Chef Mark Ashton of The Patio

Ingredients



10 g	($\frac{1}{3}$ cup) dried porcini mushrooms	2 tbsp	vegetable oil
$\frac{1}{2}$	medium onion, diced		salt & pepper
$\frac{1}{4}$	rutabaga or turnip, coarsely diced	1	small sprig rosemary
1	small celeriac, coarsely diced	3	sprigs thyme
1 tbsp	garlic, diced	6	sage leaves

3 tbsp	olive oil		fresh parsley
1	large potato, coarsely diced	1 cup	heavy cream
1/3 cup	white wine		truffle oil
4 cups	vegetable stock		aged sherry vinegar
1/2 lb	mushrooms of your preference		

Soak the dried porcini mushrooms in cold water until soft. Strain and set aside; reserve liquid.

Sweat the onion, rutabaga, celeriac and garlic in olive oil over low heat. Add potato, white wine, reserved porcini water and stock. Simmer until vegetables break easily when pressed.

Heat BBQ. Toss porcini and your preferred mushrooms in vegetable oil, salt and pepper, and then grill. Set aside to cool.

Remove stems from and finely chop the rosemary and thyme; add to soup. Purée soup using a blender or food processor; strain if desired.

When cooled, slice mushrooms and add to the soup. Simmer an additional 20 minutes to release the flavour of the grilled mushrooms. Add finely chopped sage and parsley and the heavy cream. Bring to a simmer and season to taste with salt and fresh ground pepper.

Chef Mark's tips

- Grilling or roasting the mushrooms adds an additional layer of flavour to the soup.
- Finish the soup with a drizzle of truffle oil, or alternatively a fine olive oil or nut oil.
- Carefully suspend drops of aged sherry vinegar in the oil drizzle for a spectacular presentation and to really excite the palate.

PERFECT BC VQA PAIRING



Pair with Lake Breeze Vineyards' award-winning 2014 Meritage BC VQA Okanagan Valley. Find it [here](#).

Find wine and food pairing tips on WineBC.com.

Visit us online at WineBC.com



Savour this place



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