



Welcome to The Vine, a quarterly newsletter brought to you by the [Wines of British Columbia!](#)

The Vine is your complete guide to everything BC wine.

Follow us on social media, use hashtag [#ExploreBCWine](#) [#BCWine](#) and learn more about BC's premium wines.



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GIVE THE GIFT OF BC WINE



It's easy to impress the family in-laws or that someone special at your annual holiday dinner with the gift of premium BC Wine.

Wherever you live, whatever your budget, we have the perfect BC wine for your dining pleasure. Search and locate a BC Wine distributor today!

B.C. Winery Direct BC VQA Wine Stores BC Liquor Stores	Ontario LCBO - Quebec SAQ	Alberta Alberta Liquor Guide
Saskatchewan Saskatchewan Liquor Gaming Authority	Manitoba Manitoba Liquor Control Commission	PEI PIE Liquor Control Commission
Newfoundland Newfoundland Labrador Liquor Corporation	New Brunswick New Brunswick Liquor Board	Nova Scotia Nova Scotia Liquor Control

WINE & DINE THIS WINTER

BC VQA features in BC and Alberta

There is certainly no shortage of BC wine events this season! Below are a few of the highlights, but for a full list of events please visit WineBC.com.



DINE OUT VANCOUVER
JANUARY 19 THROUGH FEBRUARY 4, 2018

It's Canada's largest food and drink festival! [Dine Out Vancouver](#) is dishing up unlimited ways to enjoy the flavours of the city with a carefully crafted 17-day schedule of [culinary events](#).

Partake in dining adventures, cocktail masterclasses, wine debates, guest chef dinners, street food markets, BC VQA Wine and craft beer tastings. Attend four mingler-style brunches to experiment with different flavour combinations and pairings. Brunches start at 11:30 AM at the following dates and locations.

- [Hart House Restaurant](#) - Saturday, January 20
- [Pinnacle Hotel at the Pier](#) - Sunday, January 21
- [The Listel Hotel](#) (catered by Forage Restaurant) - Saturday, January 27
- [Boulevard Kitchen & Oyster Bar](#) - Sunday, January 28

Purchase tickets at DineOutVancouver.com



DINE AROUND THOMPSON OKANAGAN
JANUARY 19 THROUGH FEBRUARY 4, 2018

Tickets are now on sale for the Dine Around Thompson Okanagan launch party. Enjoy delicious tastes and small bites from participating Dine Around restaurants, BC VQA wineries, BC beer and spirits while mingling with fellow foodies and enjoying live music. Come hungry as you will leave full.

Purchase your tickets [here](#).



**DINE AROUND AND STAY IN TOWN VICTORIA
JANUARY 19 THROUGH FEBRUARY 4, 2018**

It's Victoria's most anticipated dining event! [Dine Around and Stay in Town Victoria](#), running January 19 through February 4, 2018 will tickle your taste buds as you dive into a diverse culinary scene with more than 50 participating restaurants and 20 BC VQA wineries. Restaurants will offer three course menus priced at \$20, \$30, \$40 or \$50 per person.

Choose to stay the night! Many of Victoria's hotels are offering special rates of \$89, \$109, \$129, \$169, \$189 or \$229.

Tickets available at [Ticket Rocket](#). For full event details, visit [TourismVictoria.com](#).



**FESTIVAL OF TREES 2017/18
NOVEMBER 24 THROUGH JANUARY 5, 2018**

This holiday season [Mission Hill Family Estate](#) has transformed into an enchanted forest of brilliantly decorated trees highlighting the wonderful fragrances and magnificent colours of the season. Local residents and guests to the region are invited to visit the winery to view the holiday display and make donations to vote for their favourite trees. All funds raised will go directly to the [BC Children's Hospital Foundation](#).

[Learn more](#) about the Festival of Trees Kelowna. [Connect direct](#) with Mission Hill Family Estate Winery to learn how to [become a sponsor](#).

**TASTE OUR TERROIR
*BC Wine for the Holidays***





Our latest [Holiday Guide](#), courtesy of our new [Taste & Terroir](#) blog, features stories and advice from top guides in wine, culinary travel and more. Your holiday gift giving is not complete without the addition of premium BC VQA Wine.

 [A Holiday Guide for BC Wine](#) 

[Holiday Snacks vs. BC Red Wines](#)

[Fifteen BC Reds Which Totally Work with Pretty Much Anything You Throw at 'Em](#)

[Holiday Dip Recipes](#)

[Best of BC Sparkling for the Holiday Season](#)

BC WINE *Quiz Question*



Test your knowledge on the *Wines of British Columbia*.

What is the most widely planted grape varietal in British Columbia?

- Pinot Noir
- Pinot Gris
- Cabernet Sauvignon
- Merlot

ANSWER

ACT NOW! FREE MY GRAPES

Support the free trade of Canadian Wines

Do your part today to support the growth of and access to local Canadian wines!

[FreeMyGrapes](#) was established in 2010 by wine lovers who believe that Canadians should have easier access to Canadian wines, and that regulators should open all provincial borders to shipping.

Today, only **19% of Canadians can legally order and ship Canadian wines directly**, which we believe is unfair and unconstitutional.

If you support free trade within Canada, click on the link below to automatically send a letter to your provincial Trade Minister. It only takes *30 seconds* to complete, tweet and share!



SEND LETTER

Free My Grapes is a volunteer based, non-profit established by wine lovers who believe that Canada produces some of the world's best wine. Unfortunately, we cannot find many Canadian wines at our local liquor stores. Visit www.ActNow.FreeMyGrapes.ca

IN THE NEWS

BC Wine Earns Accolades

Travel & Leisure Magazine ranks the Okanagan Valley among the most beautiful wine regions in North America! [Read More](#)

British Columbia reds win 11 Gold medals in the annual Great Northwest Invitational Wine Awards. Which are they? [Read More](#)

2017 BC Wine Awards Results. Take notes on winners from all regions of British Columbia. [Read More](#)

Wineries around northern British Columbia are breaking new ground. [Read More](#)

Looking for more news? Connect with the BC Wine Institute news hub. Visit WineBC.com.



PERFECT PAIRINGS

Dutch Pea Soup

Searching for a rich, flavourful soup that's warm and hearty for the winter season? We recommend this Dutch Pea Soup recipe featured by the [BC Association of Farmers' Markets](#).

Healthy for the heart and soul, this recipe includes local ingredients from [Gelderman Farms](#), a family-owned farm in Abbotsford BC.

Dutch Pea Soup

Serving size: 13 cups



Photo courtesy of June d'Arvill. Visit her [blog](#) for new recipes.

Perfect Pairings

Look for a



medium-bodied BC VQA Syrah (perhaps Orofino Vineyard's Scout Vineyard Syrah or Bartier Bros. Vineyard & Winery Syrah) or a white Marsanne-based blend (possibly Le Vieux Pin Winery Ava or Church & State Wines Trebella).

Ingredients:

- 12 cups water
- 1 1/2 lbs ham
- 2 1/4 cups green split peas, rinsed and drained
- 3 medium leeks, thinly sliced (white and tender green parts only)
- 1 1/2 cups celery, diced with leaves
- 2 medium potatoes, diced
- 4 medium carrots, 1/8 inch slices
- 10 oz rookwurst sausage or European wieners (Gelderman Farms can supply)
- 1 1/2 tsp salt
- 1/4 tsp pepper
- 1/4 tsp dried thyme
- 1/8 tsp ground nutmeg

Directions

1. Put water and ham into a large pot or Dutch oven. Bring to a boil.
2. Skim off foam from around the edge of the pot.
3. Add next five ingredients.
4. Bring to a boil. Reduce heat to medium-low. Cover. Simmer for two hours, stirring more frequently as soup thickens.
5. Remove ham and any large pieces of meat.
6. Remove meat from bone. Cut into bite-size pieces, discarding any fat, bone and sinew. Return to split pea soup mixture.
7. Add remaining five ingredients.
8. Simmer, uncovered for 30 minutes.

All Gelderman Farm pork products are:

- Raised locally in the beautiful Fraser Valley
- Bedded on sawdust
- Freed to run and root
- Support the 100 mile diet
- Fed with custom-made feed on the farm
- Contains no animal meat by-products
- Contains no therapeutic antibiotic treatment
- No growth hormones as per Canadian regulations
- Animal Care Assurance certified
- Canadian Quality Assurance certified
- Government inspected

Enjoy!

Find a [Perfect Pairings Recipe](#) for any occasion on [WineBC.com](#).

Visit us online at [WineBC.com](#)



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