

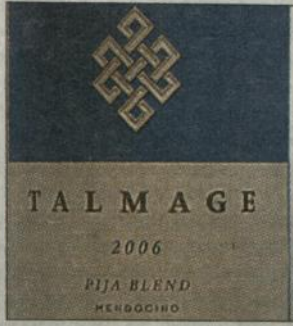
# EAT DRINK

A GUIDE TO THE GOOD LIFE

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ANTHONY GISMONDI | In the cellar

## FESTIVAL PICKS



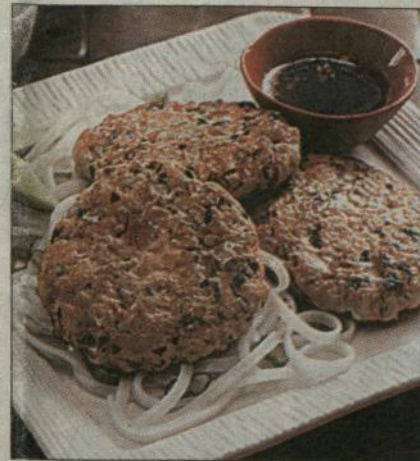
**Talmage Pija Blend 2006, Mendocino Ridge, Mendocino County, California**  
**Price:** \$36  
**UPC:** 00895791001066  
**Score:** 89/100  
**Remarks:** Wild, black fruit flavours that finish with bits of coffee, chocolate and vanilla.



**Ca' Del Bosco Franciacorta Cuvée Prestige N/V, Lombardy, Italy**  
**Price:** \$55 private wine shops  
**UPC:** 008032727260117  
**Score:** 91/100  
**Remarks:** Smoky, toasted-hazelnut nose with baked pear, green apple, peach flavours.

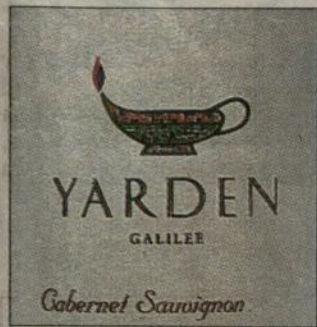
MATCH | Maker

## Spice up the salmon

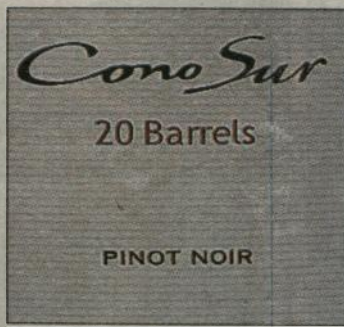


**Sweet and spicy salmon burgers**  
 Serving this entrée style would be my choice and in deference to the wine festival theme of pinot noir, pinot blanc, pinot gris, you can take your pick of most local offerings.

Anthony Gismondi



**Yarden Cabernet Sauvignon 2004, Galilee, Israel**  
**Price:** \$40  
**UPC:** 00736040011798  
**Score:** 88/100  
**Remarks:** Rich, dark cabernet fruit with plenty of life ahead.



**Cono Sur 20 Barrels Pinot Noir 2007, Valle de Casablanca, Region de Aconcagua, Chile**  
**Price:** \$32  
**UPC:** 07804320401102  
**Score:** 88/100  
**Remarks:** Sweet entry with just a hint of balsamic and sour cherry fruit.



**Quails' Gate Pinot Noir Stewart Family Reserve 2007, Okanagan Valley, British Columbia**  
**Price:** \$45  
**UPC:** 77856207200  
**Score:** 91/100  
**Remarks:** Red fruits, black cherries and spice.



**Wine by Joe Pinot Noir 2006, Oregon**  
**Price:** \$30  
**UPC:** 00180937000004  
**Score:** 89/100  
**Remarks:** This is pinot noir in all its simple glory. Good value for Oregon.



**Pentage Winery Pinot Gris 2007, Skaha Bench, Okanagan Valley, British Columbia, \$18**

Fresh and elegant with pink grapefruit, lime and mineral flavours spiked with some honey, this should perfectly set off the salmon.

**Peller Estates Private Reserve Pinot Noir 2007, Okanagan Valley, British Columbia, \$18**

This is a soft, round, accessible pinot with strawberry floral undertones and its cedar, strawberry flavours should calm down this spicy salmon dish.

## Sweet and Spicy Salmon Burgers

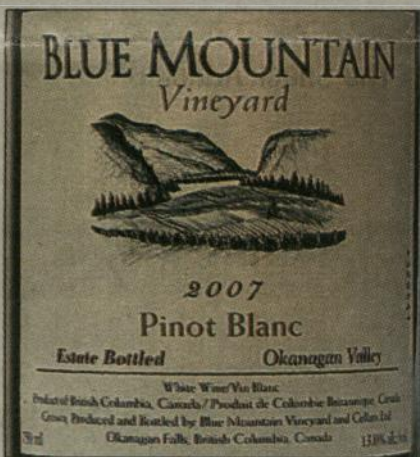
This can be served entree-style or you can do it up like a burger in bun with condiments. (In which case, you won't need the sauce.) Nothing says you can't substitute halibut, tilapia or flounder for the salmon. From *Woman's Day Cookbook for Healthy Living* by Elizabeth Alston and editors of *Woman's Day*.

Mia Stainsby

- Sauce:**  
 1/4 cup (50 mL) lime juice (grate zest first)  
 1 tablespoon (15 mL) low-sodium soy sauce  
 1 tablespoon (15 mL) sugar  
 1/4 teaspoon (1 mL) crushed red pepper flakes
- Fish burgers:**  
 1/2 red bell pepper, cut up  
 1/3 cup (75 mL) packed fresh cilantro
- 1 slice peeled fresh ginger, 1/2-inch thick  
 1 clove garlic  
 2 teaspoons (10 mL) red curry paste  
 1 teaspoon grated lime zest  
 1 teaspoon (5 mL) sugar  
 1 1/2 pounds (750 g) skinless salmon cut into 1 1/2-inch chunks  
 1 tablespoon (15 mL) vegetable oil

**Sauce:** Mix ingredients in a small bowl.  
**Fish burgers:** Put bell pepper, cilantro, ginger, garlic, curry paste, lime zest and sugar in a food processor and pulse until blended. Add fish and pulse until just blended.  
 Shape level 1/4-cupful (75 mL) of fish mixture into 12 three-inch patties. (Can be loosely covered and refrigerated for up to 4 hours at this stage.)  
 Heat oil in a large nonstick skillet over medium-high heat. Add half the fish burgers and cook about 1 minute on each side, until just cooked through. Drain on paper towels. Cook remaining fish burgers the same way. Serve with the sauce.  
 Makes 4 servings.

B.C. WINE | Of the week



**Blue Mountain Pinot Blanc 2007, Okanagan Valley, British Columbia, \$18**

One of the best wines made at Blue Mountain is the pinot blanc. We like the crisp, dry, elegant styling with the spicy, grassy, lemon, green apple skin and mineral flavours. Its slightly austere style plays into the hands of seafood and chicken dishes. Good value for British Columbia and surely a pinot blanc leader.

NEWS | & Events

On Monday, March 30, the Raincity Grill will host the first in a series of producer dinners at a very sensible \$55, and the designated driver in your group can eat for \$40 without wines. The dinners take place the last Monday of the month and will highlight the farmers, growers and fishermen who work with Raincity Grill. This month the "Vancouver Coastal" theme features a menu of seafood from Organic Oceans paired with wines from Vancouver Island's Venturi Schulze. The four-course dinner will be presented by Steve Johansen of Organic Oceans and Lindsay Ferguson of Venturi Schulze. For more information or to make reservations, call Raincity at 604-685-7337 or visit [www.raincitygrill.com](http://www.raincitygrill.com).

Alice and Alison, of the specialty cheese shop Les Amis du Fromage, have opened location three at 843 East Hastings St. in east Vancouver. The shop will be open seven days a week from 10 a.m. to 6 p.m. but there is more. The dynamic duo will also operate their first restaurant Au Petit Chavignol at the same address. The 36-seat Strathcona cheese and wine bistro will open daily from 5 p.m. to midnight, Thursday through Monday. For reservations, call 604-255-4218.



Raincity Grill executive chef Robert Clark

## FESTIVAL

# Winemakers ponder economy and the environment

BY ANTHONY GISMONDI

The wine world is in Vancouver this coming week for the 31st Vancouver Playhouse International Wine Festival and there will be plenty of discussion about the economy. With almost every wine-producing country in the midst of its worst economic downturn in decades, wine sales are under considerable strain and the worst is yet to come.

Producers are here to figure out the big question: What will you be buying and at what price? We will all know more in a week. As it stands today, the festival is 89 per cent sold out with only a handful of seats left to an assortment of events, so take another bow, Vancouver.

After some winemaker dinners on Monday and Tuesday night, the festival gets under way with a symposium on Wednesday to explore the world of eco-friendly wines. The premise: Do consumers really care about wineries that are reducing their carbon footprints, being eco-friendly, going organic and even bio-dynamic? Participants will also explore questions surrounding organic wines, including its haphazard certification process in this country.

One interested party is Owsley Brown III, president, Magnanimus Wine Group. Owsley began working in the wine industry in 1993 at Napa Valley's Mayacamas Vineyards. In 2000, he was introduced to biodynamic winemaking at Mendocino's Bonterra Ranch and developed a passion for green wines. He recently launched Magnanimus Wine Group, a company dedicated to producing authentic wines that reflect not only a sense of place, but also the highest standards of quality and environmental stewardship.

Brown will be behind the Magnanimus booth at the festival pouring several selections including a sustainably-farmed, field blend of zinfandel, petite syrah and charbono. **Talmage Pija Blend 2006** takes its character from the practice of many old Italian vintners who planted several varietals in one vineyard block, except in this case Brown blends grapes from

## Cono Sur 20 Barrels Pinot Noir 2007

**Its Casablanca fruit has a spicy, black fruit nose with bits of barnyard, celery salt and herbal notes with flavours of balsamic and sour cherry fruit and a soft silky finish.**

different vineyards. It's been termed a sophisticated peasant wine, but at \$36 I think you will be impressed with spice and wild, black fruit flavours that finish with bits of coffee, chocolate and vanilla. Try with grilled meats.

The Santa Margherita /Ca' del Bosco/Kettmier booth will no

doubt attract the many B.C. producers interested in tasting the runaway, top-selling Italian pinot grigio in North America, but the big star here is the best European sparkling wine made outside of Champagne. **Ca' del Bosco N/V Cuvée Prestige Franciacorta** (partly owned by Santa Margherita) is a chardonnay/pinot bianco blend with a fair amount of reserve wine from previous vintages blended in. It has an attractive smoky, toasted-hazelnut nose and baked pear, green apple, peach, cooked melon, strawberry flavours. Delicate style with finesse and richness. Super.

Galil Mountain and Golan Heights wineries are the first Israeli wineries to be in Vancouver at the festival in 20 years, and one of the few Eastern Mediterranean producers at the show. Drop by the booth and check out the **Yarden Cabernet Sauvignon 2004** from Galilee and selected in the Spector's Top 100 wines in 2008. This latest Yarden cabernet is relatively firm with peppery, black berry fruit and smoky, black cherry, black olive fruit flecked with savoury herbaceous notes.

Good, but not as expansive as you might expect for a Spector selection.

Pinot noir is one of the underlying themes at this year's festival, and the Chilean producer who owns the under-\$10 pinot market in British Columbia is Cono Sur. Drop by the booth and meet Jose Luis Lavin and taste four very different Chilean pinot noirs expressing the latest in Chilean viticulture and technology. Among the quartet is the **Cono Sur 20 Barrels Pinot Noir 2007**. Its Casablanca fruit has a spicy, black fruit nose with bits of barnyard, celery salt and herbal notes with flavours of balsamic and sour cherry fruit and a soft silky finish.

The country/regional theme is British Columbia in 2009, and there is a massive 55-winery strong B.C. section. I'm guessing there will be some angst and jitters in this section, at least the first night. So be sure to visit as many locals as you can and give them a boost.

One B.C. winemaker you should not miss is Quails' Gate's Grant Stanley. The **Quails' Gate Pinot Noir Stewart Family Reserve 2007** has

been a work in progress since Stanley arrived in 2001. Red fruits, black cherries and spice, with a one per cent drop in alcohol, make this a winner to say the least. The wild ferment also adds another dimension. At the moment it's easy to like its fat, muscular edge, but expect it to lean out a bit. We love the density and mouthfeel, which is what pinot noir is all about. Bravo; the best yet.

Joe Dobbes is the man behind **Wine by Joe Pinot Noir 2006** and numerous other Oregon labels. Now in his third decade of winemaking, Dobbes will present a serious table of pinot noir. His value pick is screwcap finished and brimming with soft supple fruit. This is pinot noir in all its simple glory. The tannins are soft and slippery; the black fruit is mouth filling with just a hint of sweetness. Well, the room is full of pinots, your job is to find a better one for \$30.

Enjoy the room and respect the effort and money spent by every winery to appear in Vancouver in a clearly challenging sales year.