

drinks buzz + wine news

Il Terrazzo Ristorante has recently installed an expensive temperature controlled nitrogen system to maintain the quality of their premium wines by the glass. It's that attention to detail and quality that earned Sommelier **Rob Scales** high honours for his expansive wine list. *Wine Spectator Magazine*, *Wine Enthusiast* and the *Vancouver Playhouse Wine Festival* have all recognized the list with major awards earlier this year. Scales has also recently started doing cheese and wine pairing flights, which have been very well received. 555 Johnson Street. 361 0028. www.ilterrazzo.com

And another downtown restaurant has also received dual cellar honours. **The Mark** at the **Hotel Grand Pacific** has been chosen for a *Wine Spectator Magazine* Award of Excellence, in addition to a silver award at the Vancouver Playhouse International Wine Awards. The winelist is the result of F&B Director/Director of Operations **Emory Haines**. Haines is also the genesis behind The Mark's very popular and respected series of International Wine Makers Dinners, and the regular teachings of the International Sommelier Guild at the Hotel. www.hotelgrandpacific.com

Rosemeade Dining Room's Chad Gaskell has been busy revamping the restaurant's cocktail list, turning the sleek space into the it place for drinks. "Diverse, Current, Exciting and Delicious" is how he puts it. Gaskell was a competitor in June's **Giffard Mocktail West Coast Competition** in Vancouver, up against other movers and shakers crafting drinks using Giffard's crème de fruit liqueurs. Gaskell's Pinkteas was a favourite – a combo of fresh-pressed rhubarb juice, citrus-infused iced Earl Grey, ginger beer, soda water and Giffard Sugar Cane Syrup – all stylin' in a tall, slim glass with rhubarb and sugar cane sticks. (Winner **Derek Cranton**, - **Blue Water Café**, will be flying to France next May to compete in the Giffard International Cup, thanks to his Kingston Crown of mango juice, lime, whole allspice, ginger beer and Giffard Sugar Cane.) Make sure you pop into the Rosemeade to sample their new fall menu along with signature Gaskell cocktails like Cerise - Vodka, Guignolet d'angers shaken with cherries and basil and topped with elderflower and soda. If that wasn't reason enough, *Zagat* 2006 ranked Rosemeade Dining Room highest overall on Vancouver Island. www.englishinnresort.com

Otta Zapotocky has replaced Geoff Knechtel as Premium Wine Account Manager for **Vincor**. Zapotocky was most recently Sommelier at **Brentwood Bay Lodge** as well as a Victoria instructor for the WSET courses. Not one to rest on his many laurels, he also recently passed the Certified Sommelier exam from the Court of Master Sommeliers.

Naramata's **Laughing Stock Vineyards** was named 'BC Winery to Watch' by *Wine Press Northwest*. www.laughingstock.ca

Saanich's **Church & State Wines** were recognized at the 2006 All Canadian Wine Championships, taking a Gold Medal for their 2004 Cabernet Franc and a Silver for their 2005 Sauvignon Blanc. 1445 Benvenuto Avenue, Victoria. 250 652 2671. www.churchandstatewines.com

A brand-new, state-of-the-art wine tasting centre has recently opened at **Jackson-Triggs Okanagan Estate Winery** in Oliver. Sparing no expense, the airy space is filled with stainless steel and Italian marble - stained maple forms the 20-foot-long tasting bar, which is the focal point of the centre. A floor-to-ceiling chalk wall behind the bar is the ever-changing "poster" for featured wine listings and daily tastings, and gives the space an active vibe. A 400-square-foot patio joins seamlessly with the Gallery via a frameless, almost unnoticeable glass door to separate the inside from the outside. The Winery is led by Senior Winemaker **Bruce Nicholson** and **Mark Sheridan**, Director of

Vineyard Operations. 38691-97th Street, Oliver. 250 498 4981. www.jackson-triggswinery.com

And more new beginnings in Oliver – **Inniskillin Okanagan** has established the Discovery Vineyard – a 3 hectare vineyard in the famed 'Golden Mile'. Discovery Vineyard is dedicated to cultivating grape varieties not typically grown in the Okanagan. Wines made from successful varieties will be known as the "Discovery Series". Newly planted varieties include Marsanne and Roussane, and future planned plantings include Grüner Veltliner. The Discovery Series portfolio currently offers a Viognier, Chenin Blanc, Pinotage and Malbec. www.inniskillin.com

It's been a busy and rewarding (awarding?) season for Saltspring Island's **Garry Oaks Vineyard**. Their 2003 Fetish was awarded 4.5 stars and named one of BC's top 3 Bordeaux blends out of a field of 30+ wines by *Vines Magazine* last fall. Their other reds – 2004 Pinot Noir, 2004 Labyrinth and 2004 Zeta – also did well, taking **Silver medals** at the Northwest Wine Summit. If you want a Fetish of your own, move fast. The 2004 cabernet sauvignon/merlot blend was released in August at the Winery and is available at select local wine shops – there's a lengthy reserve list so it won't last long! www.garryoakswinery.com

Another new Bordeaux Blend release you'll want to pick up is **Mission Hill Family Estate's** Oculus. Since its debut in 1999 this signature wine has raked in the awards and accolades. Select estate-owned vineyards are set aside exclusively for this wine. The blend for the 2003 Oculus is 47% Merlot, 25% Cabernet Sauvignon, 20% Cabernet Franc and 8% Petit Verdot. www.markanthony.com

Peller Estates was recognized by the 2006 Tasters Guild International, winning two gold, four silver and two bronze medals for their 2004 Heritage Series. Cabernet Franc and Chardonnay took Gold medals; Pinot Blanc, Cabernet Sauvignon, Merlot and Cabernet Merlot took Silver; Gewurztraminer and Riesling came away with Bronze. The competition involves nearly 1800 wines from 13 countries and adheres to the philosophy of evaluating wines by price categories for a fair value perception. www.peller.com

The launch of **Vancouver Island Brewery's** newest beer, **Islander**, in 8-pack cans has been met with resounding success. It was pretty scary for the local, home grown brewery to go up against 'the big guys' with a North American-style craft beer in cans, but sales are far beyond expectations. This is just the first move of VIB's new product development plan. Soon **Islander Lager** will be available exclusively to the Vancouver Island and Gulf Island markets in cans, 8x355ml, in bottles 6x341ml and 12x341ml.

Brew Master **Ralf Pittroff** set about filling the 8-packs with a light bodied beer, suitable for summer quaffing. The end result is a beer with the domestic lager trademark of drinkability and smoothness, with a medium body and mild bitterness. It is moderately hopped with pale malt flavors expanding to unbitter floral hops on in the finish. The aromatics are fresh and zippy – perfect for the summer heat. It is available in select stores across the Island and Lower Mainland. 2330 Government Street. 361 0005. www.vancouverislandbrewery.com

One of Australia's oldest and most experienced family-owned wineries will be exposed to a whole new international audience. **De Bortoli's** new and distinctive dB Selection wines have been selected for in-air service aboard United Airlines, Northwest Airlines, Continental Airlines and Delta. The dB Selection wines were created especially for the Canadian and US market and were released in Canada in 2004. All dB Selection wines are made and bottled at the original De Bortoli family winery founded in 1928, in the Riverina, New South Wales. www.debortoli.com.au

—by Treve Ring