



Volume 1, Issue 2
December 2006

**Featured
Winery:**
**Domaine de
Chaberton
Estate Winery**



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THE WINE OF THE
MONTH CLUB BC

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BC Wine Club News

THE AFICIONADOS

It appears wine lovers from around the world, and particularly here in Canada, are mad about British Columbia wine! In the past year, we have seen a myriad of magazine and newspaper articles trumpeting the success and near divinity of BC vintages. Radio and television shows (note our Armchair Connoisseur column) have heaped praise on the wines that spring forth from our vines and are chronicling the industry's every move. Intrinsically the media can spot hot trends early and settle in to follow the trendsetters... in other words they're very interested in you!

Recently, The Globe & Mail's wine columnist, Beppi Crosariol, spoke of the near impossibility of obtaining some of BC's best because of their limited quantity, and an end-run by Western "aficionados". Well, dear member, you are the aficionado they're speaking of - the one so intelligent as to belong to a Club that finds and delivers those small lot vintages before the mass market renders them virtually unattainable.

To help out our friends in the media, we thought we'd give them a glimpse into our world and profile some of our members who are indeed aficionados, starting with this issue. Look to page 3 for this month's highlighted member, **Brian Smith** of Calgary.

PREDICTIONS

The BC Wine Club has, in past, featured some of the wineries Mr. Crosariol mentions in his article. Our job, here at the Club, is to continue highlighting those wineries whose wines are crafted with distinction in the pursuit of excellence. In this month's featured winery, **Domaine de Chaberton**, we believe to have found just that.

Domaine has previously been featured by the Club, but with their new small lot lines, "**Canoe Cove**" and "**North Bluff**", as well as their reputation for turning out some perennial favorites, we thought it garnered a return visit. Once there, we tasted so many terrific wines we found it difficult to select just three to offer our membership. But one wine stood out above the rest - the 2003 Canoe Cove Shiraz. Truly exceptional, but at \$35 we felt it too pricey to include as a regular selection at this time of year. We are, however, including our tasting notes for this multi-award winning wine, and would be happy to help this guaranteed classic find its way to your doorstep!

Please Note:

Your Wine has made a long journey to get to your door. Please allow at least 48 hours for your wine to rest from the shock of travel.

Domaine de Chaberton Estate Winery

The Inviting Domaine de Chaberton

It was on one of the worst days of the year, a record rainfall was descending and we had chosen this as the time to visit Langley's Domaine de Chaberton! Some might think a sunny summer day would have been better to do research, but we had heard the buzz about Domaine's Canoe Cove and North Bluff small lot wines and knew time was of the essence. We entered, and were immediately enveloped in a sense of comfort and could not think of a better place to be on a rain-soaked Monday. Our tasting guide, Frauke, was incredibly cordial, knowledgeable and poured with confidence – she knew these wines were good!



Welcome to the New World of Wine

We were pleased to find many of Domaine's wines were international in concept and taste, although their signature French vintages still presented extremely well. Synthesizing new concept wines with traditional aplomb was by no means accidental. **Eugene Kwan**, a noted Vancouver lawyer, and business partner, **Anthony Cheng**, had traveled the world and had seen and tasted the best. When they purchased the winery in March of 2005 they, along with resident eonophile, **Dr. Elias Phiniotis**, immediately set to creating vintages with this new-world concept in mind. The resulting Canoe Cove and Canoe North Bluff wines are perfect examples of why BC has become one of the world's leading producers of quality wine.



International in Concept, Right Down to the Staff

In speaking with Jennifer Hill, who has been with Domaine de Chaberton for 10 years, she told us "international" was a perfect way to describe their blended staff. This group of 22 hails from Eastern and Western Canada, Europe, Asia and even Macedonia. Together they created a team perfectly suited to bring Eugene and Anthony's worldly vision to fruition –we do hope you enjoy the award-winning fruits of their labour and insight!

See us on-line!
www.bcwineclub.ca

*DOMAINE de CHABERTON—AWARDS & ACCOLADES**2006 Northwest Wine Summit*

- 2004 Baccus - Gold
- 2003 Canoe Cove Shiraz - Silver
- 2003 Canoe Cove Cabernet Sauvignon/Merlot - Bronze
- 2003 Merlot - Bronze
- 2004 Canoe Cove Chardonnay - Bronze
- 2002 Merlot Barrel Reserve - Bronze

2006 All Canadian Wine Competition

- 2006 Canoe Cove Chardonnay - Double Gold
- 2005 Chaberton Rouge - Bronze

2006 New World International Wine Competition

- 2003 Canoe Cove Shiraz - Silver
- 2003 Canoe Cove Cabernet Sauvignon/Merlot - Bronze

2005 Northwest Wine Summit

- 2004 Gamay Noir - Bronze

2005 All Canadian Wine Championship

- 2004 Gamay Noir - Silver
- 2003 Chaberton Rouge - Bronze

To view Domaine's many other awards, please visit their website, www.domainedechaberton.com

*MONTHLY MEMBER PROFILE***Brian Smith**

I am a native Calgarian who has been interested in fine wines for well over 30 years. I first visited BC wineries when Herb Capozzi and Calona wines were busily turning out the bilge we used to drink with some relish (it was probably the only way we could face it - well slathered with relish!).

Back in the mid 1980's we made a trip out to BC searching for an excellent BC white wine (Okanagan Blanc de Blanc, I seem to recall) which had just disappeared from the local ALCB stores - when we got to the winery (I believe it is now the new "N'Kmip" winery), we found out why it had disappeared - the winery had gone bust - but happily, Divino's, Joe Busnardo, Walter Gerring, Gunther Lang and John Trepanier were just starting out and we found some lovely wines from them.

Walter Gerring turned out some fine wines in the German tradition (which, as a member of the German Wine Society, I appreciate). John Trepanier made a Reisling that was absolutely "to die for", and I would be very remiss if I did not comment of the offerings of the good folks at Grey Monk who have provided wines of consistent quality from day one - well done, George and Trudy Heiss!

Over the years I have watched the BC wine industry grow and mature to turn out many great wines - sadly, my favourite, Marechal Foch, seems to be vanishing.

Finally, here's to the folks at "BC Wine Trails" (from whom I first learned of the BC Wine Club) for reporting on the BC wine industry in a fair and comprehensive manner.

THE ARMCHAIR CONNOISSEUR

This column is normally set aside for a member who has contacted us with insightful thoughts on previous Wine Club vintages, interesting moments shared over a fine selection, or intelligent suggestions on how the Club can better serve its members (and yes, for those of you who have commented, we are looking into cheese!). But, this month we feel the need to recognize the insightful, interesting and intelligent member that contacted a **CBC Radio** show discussing wine and provided them with our website address. As a result of this member's deed, many more discerning types have discovered the benefits of Club membership. Thank You!

For this good turn, we would love to reward the member with a special reserve wine. We have, however, one problem... we have no idea who this wonderful individual might be! And so we go in search of "The Mystery Connoisseur". If you are this person, or know who it may be, *please* contact the partners at info@bcwineclub.ca ... your just desserts are waiting!

Fabulous Food Pairings

Serve this classic main dish with garlic mashed potatoes, accompanied by our fantastic Canoe Cove Cabernet Merlot selection.

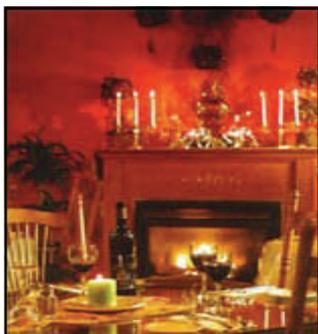
HERB GRILLED LAMB CHOPS

Simply elegant, these chops impress so many with such a limited amount of work. A classic you can feature throughout the year – broiling through the winter or barbequing in summer. Enjoy!

12 French cut lamb chops
½ teaspoon cracked pepper
1 teaspoon each fresh tarragon, basil, rosemary, thyme and fennel seed

Mix pepper and herbs; crush well to release flavors. Pat mixture on both sides of chops. Cook in preheated broiler or over charcoal 2-3 minutes on each side until desired doneness. Serve hot or at room temperature. Serves 6

BACCHUS BISTRO



We have, in past, written about food pairing events being all the rage. But Bacchus Bistro's Executive Chef, **Frederic Desbiens**, must be wondering how anyone thinks this is new. Bacchus Bistro, located at Domaine de Chaberton, has been preparing exquisite farm fresh foods to match Domaine's fine wine for years. So exceptional are his offerings, and so perfectly paired with wine, it is no wonder the Bacchus Bistro was recently named one of the Lower Mainland's best restaurants by Vancouver Sun's food critic, Mia Stainsby.

For those of you who live in, or are visiting the Lower Mainland, we strongly recommend this fantastic restaurant – where fabulous food pairing is "de rigueur" as opposed to a once a month event!

For reservations contact 604-530-9694

May we suggest these Asian inspired side dishes alongside your favorite chicken dish and our Chardonnay selection.

LINGUINI PERINI

This surprising pasta is very versatile and can be served as an appetizer or side dish - Offer it up cold as an appetizer, or room temperature if presented as a side.

1 lb linguini
¾ cup sesame oil
¼ cup soy sauce
2 bunches watercress
1 red bell pepper, minced
1 red bell pepper, cut in strips

Cook pasta in salted water until al dente. Drain, put in a bowl and while pasta is still warm, immediately toss in oil. Toss with soy sauce. Let cool.

Set aside eight watercress stems for garnish. Often watercress stems are bitter, so at least pull away the big parts of the stem, then chop leaves into a bowl. Add peppers. Toss together and refrigerate for two hours allow the flavors to marry. Serves 8 as appetizer, 6 as side.

ASIAN GRILLED CHICKEN WINTER ROLLS

1 cup cooked wild rice
4 spring roll wrappers
4 tablespoons teriyaki sauce
1 boneless, skinless chicken breast, grilled and thinly sliced
¼ cup alfalfa sprouts
½ cup red and yellow bell peppers, thinly sliced
¼ cup chopped cilantro

For scallion soy dipping sauce:

¼ cup soy sauce
3 scallions, thinly sliced

Divide rice evenly among wrappers and spread about ¼" thick. Place small line of teriyaki sauce, chicken, sprouts, peppers and cilantro in middle of each wrapper. Roll one end over filling and tuck under: continue rolling into neat cylinder. Roll all wrappers. Slice into bite-size pieces. Combine soy sauce and scallions, serve as dipping sauce.