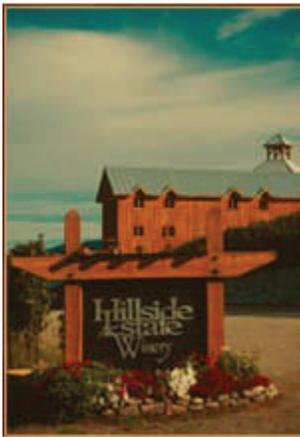


February 2007

# BC Wine Club News

## *How Wine Defines Us*

**Featured  
Winery!**  
**Hillside  
Estate Winery**



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Phone: 604.677.8379  
Toll Free: 1.866.505.WINE  
Email: info@bcwineclub.ca  
Website: bcwineclub.ca

In a recent discussion with my wonderful friend, a producer with the National Film Board and BC Wine Club member, she commented on my partnership in the Club. She said it “suited me perfectly”. That spurred me to investigate - how is it that wine, and our relationship to it, can define us?

Obviously, I find wine to be compelling; each bottle has its own identity, its own je ne sais quoi - good or bad, it has character. Wine is as unique and culturally distinctive as the ones who drink it. So, again, what does it say about us and how?

I started my research by looking at the historic statement “**vino veritas**”, or “in wine, the truth”. These words are a tad frightening because they are so completely spot-on. The what, how and where of your wine can betray more of your personality than you may want. Take for instance the ‘what’ factor. What wine you decide to bring to a dinner party says something to the guests at hand immediately. Let’s say you bring a Châteauneuf du Pape. Many know this wine tends to be somewhat pricey, so their initial thought of you may be that you’re successful, moneyed, elitist or tasteful. One would think Chateauneuf would be a safe bet to impress, but, careful here, as there are certainly lacklustre Châteauneufs (I once watched as a dreadful one was poured into Howe Sound!). The truth then is in the drinking. If the wine is good, then you are seen to be imbued with good taste. However, if it’s bad, you could risk being viewed as a poser trying to buy your sophistication.

Next, is the ‘how’ aspect. Do you drink alone, socially, liberally or infrequently? Or are you like me and consider wine akin to a food group, needing to be factored into the daily meal plan? What does the ‘how’ say about you? Most would look at those who drink alone to be lacking in something. But if you were told this person was a connoisseur, quietly tasting in an attempt to decipher all the finer nuances of the vintage, you would probably have a very different impression.

What I find most intriguing is how the ‘where’ of our wine drinking can say so much about us. Sipping wine on a patio in Vancouver’s Yaletown or Calgary’s 4<sup>th</sup> Street invariably labels you trendy; at **Hillside Estate Winery** on a balmy summer evening, charmed; or, best of all, sharing a BC Wine Club selection with friends or a loved one over a gourmet home-cooked meal likely means you truly understand the expression “joie de vivre” (just like our connoisseurs **Bill and Susan Perry!** –see page 3).

So, what does your wine say about you? If it’s a BC Wine Club selection we’d say you’ve got undeniably good taste!

## News From The Bench

Look Inside for up to the moment details on the Naramata Bench Association’s “The Best of the Bench” event in Vancouver

## *Captivating Grandeur*



From a distance you are struck by this architecturally beautiful winery. It literally draws you in - captivates you with promise. In your mind's eye, this is exactly what you expected to find in one of the most alluring regions of the world - This is Naramata! This is **Hillside!**

First impressions are important, but what of the offerings; are they equally impressive, worthy of the image?... Definitely! Pinot Gris, Cabernet Franc, Reserve Merlot, Gewurztraminer, Riesling, Cabernet/Merlot, Mosaic and, of course, their signature Muscat Ottonel - there is something here to please every palate.

## *Pioneering Spirit*

It is safe to say, without the likes of Hillside founder Vera Klokočka, in concert with Gunther Lang, Adolph Kruger, the Zellers, and Terry Wells, BC's wine region could have a decidedly different complexion. Back in 1989, these pioneers were successful in lobbying the BC government to enact the Farmgate Winery Policy, a policy giving smaller vineyards the ability to literally sell their bounty from their gates.

So it was, ten years after the 1979 purchase of Riddle Orchards (where Hillside now stands), Czech immigrants Bohumir and Vera Klokočka produced and sold 25 cases of Auxerrois, their first VQA vintage. Today, Hillside produces about 10,000 cases of wine annually. That's not to say the wine is any less precious though; each bottle carries the VQA symbol of distinction, and many of Hillside's vintages have gone on to receive some very prestigious awards indeed.

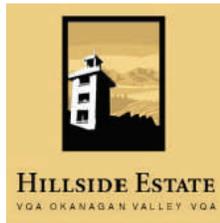


## *Heart and Soul*

For proprietors **Bill and Kathy Carpenter** the most important element of a winery is having a team that embodies the spirit and integrity of Hillside. **Kelly Symonds**, Hillside's wine craftsman, does exactly that. Originally from Abbotsford, Kelly grew up spending many a summer in the Naramata. Here, her interest in the wine industry was kindled. With the approval of supportive parents, her passion saw her head to Australia where she obtained a Bachelor of Science in Oenology from the University of Adelaide's Waite (Roseworthy) program. Kelly was then drawn back to BC, a region that had quickly become renowned for its quality winemaking. Here now, at Hillside, she guides an equally passionate team - which includes her assistant **Kitson Stewart** (son of Ben Stewart of Quails Gate winery) - in creating what many have called exceptional wine. Many of Ms. Symonds' vintages have scored high acclaim and numerous awards throughout North America, and the team at Hillside and the BC Wine Club are very happy to bring some of her best to you!



**Wine Craftsman Kelly Symonds**



## Award Winning Ways

Here at the BC Wine Club we often receive the question "How do you go about choosing your feature winery?"

Well, we do so in a variety of ways, usually relying on the good taste of our connoisseur, or wine writers we trust. All of these things pointed us to **Hillside Estate**, but moreover, we listened to our members.

A number of you have contacted us with suggestions about wineries they would like us to feature, and Hillside's name came up time and again. We also featured them back in 2005 and received excellent feedback about their offerings.

So, in the Club's new incarnation, we made it a priority to contact the winery. Bill Carpenter, Hillside's proprietor, was very gracious and chose the following award winning wines for their uniqueness and quality.

First, as our feature red, Bill chose the **2004 Reserve Merlot** a **Silver Medal winner** at the 2006 Northwest Wine Summit. For our feature white, he picked out the **2005 Muscat Ottonel**, **Bronze Medal winner**, again at the 2006 Northwest Wine Summit. Rounding out his selection is the **2005 Old Vines Gamay**, a wonderful vintage available only at the winery.

Bill and his team are very proud to offer you these wines and feel confident they will meet Club members exacting standards.

## The Armchair Connoisseur

We'd like to introduce you to this month's selected Connoisseurs - **Bill and Susan Perry**, who will receive Stonehill's *Esprit de Gamay* - a gift for sending us the following message;

*We've just finished our Saturday-night dinner: Marston Cornish Hen, Green Beans with Mustard and Wild Rice - paired with Stonehill Estate's Zweigelt. It was an absolutely amazing dinner! Thank you so much for the recipe and most definitely for the opportunity to try Stonehill's Zweigelt. Unfortunately for the few other wineries in the Okanagan that produce Zweigelt, our Z or choice has now become Stonehill. What a fantastic wine! We will be ordering (begging for) a case from Stonehill right after we finish this e-mail! Thanks again, Bill & Susan Perry*

We wanted to know more about our connoisseurs and they were kind enough to give us a little insight into the world of a connoisseur....

*"..we picked up an info card from the Visitor Centre/wine store in Penticton when we were at the Fall Festival last year and joined (the BC Wine Club) shortly after that I believe. This was our third shipment and we have enjoyed each and every one of them. We live in Okotoks, Alberta and are pretty much dedicated to B.C. wines. We venture out to the Okanagan three or four times a year. Actually we just spent a week at Spirit Ridge/Nk'Mip over Christmas and New Years and just booked our next trip there for the May long weekend. We are also looking very forward to going to the International Wine Festival in Vancouver at the end of March. We've purchased the Gold Passes which will ensure that we will be spending plenty of time "sampling"! We are also members of "Vine & Dine" in Calgary which sees us going out to different restaurants each month and pairing the meals with wine. There always seems to be at least one or two B.C. wines in the pairings which is just fine by us! "*

Our thanks again to Bill & Susan for their kind words!

**"The Best of the Bench"**, the spring release event presented by the **Naramata Bench Winery Association**, will be held April 17th from 6-9 PM at the Yaletown Roundhouse in Vancouver. The wines will be presented paired with culinary masterpieces created by some of the top restaurants in Vancouver and Naramata. Tickets are \$75 and will be available soon. Check out the NWBA website for up to the moment details [www.naramatabench.com](http://www.naramatabench.com)



## Fabulous Food Pairings

The flavor of Hillside's aromatic Muscat Ottonel is really brought to the fore with this wonderful pairing

### *ROASTED BASA with Rosemary-Olive Paste & Prosciutto*

Basa fillets accept the wonderful paste flavors beautifully  
Enjoy this delicate fish as a simple yet elegant meal.

- ½ cup black pitted olives
- 3tbsp olive oil
- 2 tbsp drained capers
- 2 tbsp fresh lemon juice
- 1 tbsp fresh rosemary leaves
- 1 clove garlic, coarsely chopped
- ¼ tsp black pepper
- 6 oz Basa fillets
- 5 oz thinly slice Prosciutto
- 6 lemon wedges
- fresh sprig of rosemary

Preheat the oven to 425°F. Put olives, 2 tbsp olive oil, capers, lemon juice, rosemary, garlic and pepper in a food processor, then process until finely minced and you get a fairly smooth paste. Spread tops of basa fillets with paste, dividing evenly. Divide prosciutto and wrap each fillet. Put fillets in a single layer on a lightly oiled baking sheet, then brush them with the remaining oil. Bake for 8 to 10 minutes until prosciutto is slightly crisp and basa white & flaky to the fork. Serve immediately garnished with a lemon and rosemary sprig.

Infused with flavor, this main works great with par-boiled potatoes, French cut green beans w/ oyster sauce, and, of course, Yorkshire pudding. Pair it up with Hillside's Reserve Merlot for a classic Sunday meal!

### *BEEF MEDALLIONS A L'OIGNON*

With this recipe the cut of beef is very important - not too marbled or sinewy. - tenderloin is best but rib-eye will do.

- 4-6 steaks -thinly sliced
- 2 cloves garlic
- 2 teaspoons salt
- 2 teaspoons brandy
- 1 teaspoon vinegar
- ¼ teaspoon pepper
- 1 cup onion slices
- ¼ cup butter

Tenderize the meat with mallet slightly. Season with S & P, garlic and vinegar. Place in large glass bowl and allow to marinate for about 3 hours. Then in large frying pan, heat butter until it smokes. Fry steaks quickly until brown on both sides, but do not overcook. Remove to warm platter. Then sauté onions in leftover drippings and add brandy. Pour onion and brandy over steaks and serve immediately.

### *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.*

See us on-line!

[www.bcwineclub.ca](http://www.bcwineclub.ca)