



## Perfect Pairing with Davey Chisholm

This month's feature wine, the Perseus '09 Shiraz/Cabernet Sauvignon, has a lovely fruit forward taste and smooth finish. The tannins are wonderfully balanced, nice for an '09. This wine has the structure to stand up to some spice. With that in mind and Mardi Gras just around the corner, I've chosen a Cajun inspired Spot Prawn Étouffée pairing.



### Spot Prawn Étouffée

- ½ cup Butter
- ¼ cup Flour
- 3 cups chopped Onion
- ½ cup Celery
- ½ cup chopped Red Pepper
- 2 tsp minced Garlic
- ½ tsp Black Pepper
- ½ tsp White Pepper
- ¼ tsp Cayenne Pepper
- 1 tsp Salt
- 1 tsp Tabasco sauce
- 1 tsp Paprika
- 1 cup Chicken Stock
- 1 lb peeled BC Spot Prawns
- ½ cup thin sliced Green Onions
- 1 tbsp chopped Parsley

Place Dutch oven on medium heat. Melt the butter. Add the flour and make a medium brown roux. Add onion, celery and bell pepper and cook until onion is translucent. Add garlic, black pepper, white pepper, cayenne, salt and paprika and cook for 2 minutes. Stir in Tabasco sauce and chicken stock and bring to a boil. Add spot prawns, green onions and parsley. Simmer five minutes, stirring occasionally. Serve over steamed rice



### Lafayette Gingerbread

- ½ cup softened Butter
- ½ cup Demerara Sugar
- 1 cup unsulphered Molasses
- 3 Eggs
- 3 cups Flour
- 2 tbsp ground Ginger
- 1½ tsp ground Cinnamon
- 1 tsp ground Mace
- 1 tsp Baking Soda
- 1 cup Buttermilk
- 1/3 cup Fresh Squeezed Orange Juice
- 1 tbsp Grated Orange Zest
- 1 cup Raisins



Preheat oven to 350°F. Cream butter and sugar. Stir in molasses. Then, beat in eggs, one at a time. Sift together flour, ginger, cinnamon, mace, nutmeg and baking soda. In another bowl, combine buttermilk, orange juice, zest and raisins.

Beat 1/3 of flour mixture into butter mixture, then beat in 1/3 of buttermilk mixture. Repeat process twice until flour mixture and buttermilk mixture have been combined into butter mixture.

Pour batter into a greased, floured 9 x 13 baking pan. Bake 40-45 minutes or until a toothpick inserted in centre comes out clean. Serve with whipped cream, if you like.

This month's features from

# Perseus

feature red / 2009 Shiraz / Cabernet Sauvignon

Companion red / 2009 Merlot

feature white / 2009 Sauvignon Blanc

premium / 2008 Invictus



# The BC Wine Club Journal

for February 2011



## Winning By a Nose

Many of you have heard the tale, or seen a dramatic portrayal, of someone with an uncanny ability to tell a wine's region or vintage simply by smelling it. In real life there are some people with pretty incredible noses; but could any of them really pull off this feat?

The answer is - not likely. But that's not to say that gaining a truer appreciation of a wine can't be done largely by one's nose. In fact, it's quite the opposite.

The human nose, with millions of olfactory epithelium cells, has the ability to sense about 10,000 odours and it, not the tongue, is the chief organ for determining taste. One's taste buds, on the other hand, detect only five factors; sour, bitter, sweet, salty and umami (savouriness). Any other tastes are detected and identified by those clever cells at the back of our noses.

Why then do so few of us give the bouquet of a wine the time and attention it deserves? Why are so many happy with only half the experience, eschewing a wine's foreplay and going straight to the swig?

One person who would, no doubt, consider missing the swirl and sniff tantamount to sacrilege is Iija Gort. Gort is a Dutch vintner whose nose is insured by Lloyds of London for a whopping \$8 million!

The amazing Mr. Gort, who is also a jingle composer and an author of a variety of books including wine guides, children's books and mysteries, insured his nose after his winery, Château de la Garde in Bordeaux, won several prestigious contests.

"We won some important medals and I realized how necessary it was to have a nose," he told the English newspaper *The Times*. "It is my most important asset. A lot of people feel that winemaking is about the taste buds but we do it with the nose, in fact."

His insurance policy states that he may not participate in winter sports, boxing or fire breathing. He may not work as a knife-thrower's assistant; he may not become pregnant and he may not commit suicide.

The rest of us, however, can do what we like and are encouraged to stick our noses where they belong - in a fine glass of BC wine - and *smell* what a winning wine really tastes like!

What's On Pour

This Month

This Month's  
Feature Winery



Perseus Over Delivers  
Pages 2-3

Chef Davey Chisholm pairs  
Mardi Gras flavour with  
Perseus wines

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**T**he great and powerful Zeus came to goddess Danaë, showered her in gold, and in doing so, gave her a mighty son - Perseus.'

Named after the constellation shining brightly in the night skies over Penticton, Perseus Winery & Vineyards is one of BC's newest. Like their mythological namesake, the wines of Perseus are also made from gold; premium grapes sourced from vineyards in the Similkameen, Okanagan Falls and on their estate acreage in the Naramata.

The winery sits unassumingly at the entrance to the Naramata Bench, in a quaint and beautiful neighbourhood that is nothing short of charming. The renovated 1950's home of Perseus Winery is the antithesis to the big box winery and, while modern in many ways, connects visitors to Penticton's storied past. Incorporated throughout the winery are actual pieces of history: a winebar crafted using wood from the old Penticton High School, a balcony constructed using metal from a trellis bridge at Nelson College, and vintage photographs of Penticton's yesteryears create a wonderful mood of nostalgia.

Perseus' General Manager, Anthony Burée of ABDM Design, believes the winery captures the feel of the Naramata community. He also believes their wines embody all that is good about the Okanagan.

'We have a surprising amount of sunlight based on our latitude, we have an average rainfall around 7 inches, and temperatures in the summer can hit 40+ degrees Celcius.'



**O**f course you would expect a winery owned by three Penticton natives to embody the nuance of the area. Larry Lund, Ron Bell and Jim Morrison are three businessmen who have contributed much to this region; from founding hockey schools, to running hotels and brew pubs, to constructing community landmarks and institutions, it is obvious the three believe the Okanagan's future is as stellar as the winery's namesake.

With this venture though, the three pooled their resources and know how and created a flavourful expression of the region. Originally set up as Synergy Winery, the winery was a virtual one and utilized fruit from Lund & Bell's vineyards; Old Station Vineyard in Okanagan Falls, Blind Creek Ranch Vineyards in the Similkameen and Lower Bench Vineyard on the Naramata. The men decided to give the wines a real world home in 2009 and a new name to match - Perseus Winery & Vineyard. The trio then engaged Anthony Burée, whose impeccable palate and industry stature would prove instrumental in creating the Perseus product.

That product is now gaining a great deal of positive attention for a variety of reasons, not the least of which is the wine. Perseus' flight, which includes a Merlot, Shiraz/Cabernet Sauvignon, Sauvignon Blanc, Pinot Gris and a Bordeaux blend are critically acclaimed and uniformly show excellent fruit concentration and fine structure. Secondly, the wines are well-priced and surprise many with their mature, high-end flavour. But perhaps one of the most important reasons Perseus is shining so brightly is that it makes good on it's promise to 'Over deliver - in the wines that you taste and the service you receive.' It's a promise that what you will receive from Perseus will be nothing short of stellar.



# Perseus Winery & Vineyards

Over Deliver In the wine that you taste Over Deliver In the service you receive Over Deliver

