

Volume 1  
Issue 8

# BC WINE CLUB NEWS

## RED VERSUS WHITE

'Tis the time of year traditional red wine drinkers sit by the pool and think "A chilled blonde libation might do nicely now". Alas, white wine season has arrived and we find ourselves drawn into the perennial debate of red versus white. 'Which is best?', 'What does BC do best?', and the latest twist in the debate, 'Is White the New Red?'



We'll start with which is best. This, of course, is a purely personal decision and may be cyclical for many of us. So let's look at it from other angles, starting with perhaps a medical perspective. Now, as none of the partners is a physician (although many of our clientele are), we can only follow reports from respected medical journals to gain insight into what shade of wine has the advantage here. If you look at the myriad of reports extolling the virtues of red wine, loaded as it is with the antioxidant polyphenol, you might think reds win this one hands down. But that was before 2002, when those crafty French winemakers (actually researchers) set out to change that. Witness the birth of *Le Paradoxe Blanc*, a white wine created with 3/4 of the heart-smart polyphenols found in a traditional red. Still, despite this white blend, created using select white grapes and red wine methods, the advantage, however slight, goes to the reds.

From a refreshment aspect- a chilled white on a hot June day wins handily - round two to the blonde.

A little trickier is what does BC do best. Well, if you look at it from the renowned Jancis Robinson's perspective, BC whites have the edge. Take a recent Canada wide tasting, where, out of 5 BC wines she deemed world class, 3 were whites; a Gewurtz, a white Meritage and a Riesling. So, the whites take an ever so slim lead. However, →

The BC Wine Club presents

## MISTRAL'S NEW RELEASES

The BC Wine Club offers wines 'in demand' - not 'also ran'!

## FEATURE WINERY



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1-866-505-WINE  
604-677-8379

# MISTRAL ESTATE WINERY

## Nouveau Naramata

Last January, we introduced you to Lynn & Keith Holman, orchardists for over 30 years before they purchased Spiller Estates fruit vineyard in 2003. In January of 2004 they acquired a small and youthful acreage in the beautiful rolling hills of the Naramata. It is here, in 2005, they established Mistral Estate Winery.

They tended to the young vineyard and saw it thrive under their careful attention. Knowing a little something about fruit, they knew the most prized specimens were always produced when the yield was restricted. By limiting the tonnage, Mistral's grapes are always bursting with flavour.



Next, the Holman's hired master craftsman Bernhard Schirrmeister to coax the most out of these grapes and bottle it. He did so masterfully, and what the BC Wine Club presents to you this month are the wonderful fruits of their labour.

## Personal Attention

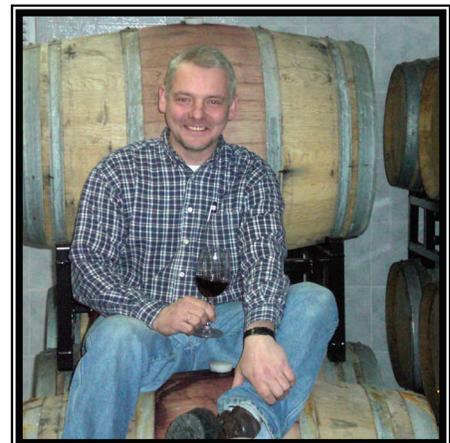


If you are looking for a winery with a more personal feel, not to mention fantastic wines, then you'll find Mistral to be a great fit. Enter their charming tasting room and the lovely Liana Wall and cheerful Suki Jassar will be there to guide your tasting session without pompous airs or affectation. In fact, Mistral provides exactly what one would expect from a boutique winery - personal attention without equal - something today's large corporate wineries are sorely lacking.

## Baron Von Okanagan

Bernhard Schirrmeister is, without question, one of the most talented wine craftsmen in British Columbia. He is also one of the busiest. Just one look at him during the Naramata Bench Association's 'Best of the Bench' event would tell the story - this man is in demand! He orchestrates the making of wines for FOUR of the wineries in the Holman-Lang family! That said, each winery has a distinctive terroir and Bernhard assesses and adapts his style to bring out the best for each.

As grandson of the Director of one of Germany's oldest Baronial wineries, Schirrmeister began his quest to become a master craftsman early. He achieved formal distinction as such from the University of Applied Sciences—Geisenheim in 1995. Since then, Bernhard has proven his superiority time and again and his vintages are sought after the world over. With Mistral's new releases, he has once again set a gold standard, one few craftsmen in the region can equal.



## Armchair Connoisseurs- Michael & Marie Wrede

As owners of Happy Hollow Nursery, Michael & Marie Wrede are two people who can truly appreciate what it takes for vineyards to yield great things from BC soil. Just as BC's premier Garden Centres look to them for the best product, these connoisseurs look to the BC Wine Club for vintages that meet their exacting standards.

These two also have very different taste when it comes to wine, and perhaps that is due to where they first gained an appreciation for the vine. Michael, an executive in the garden industry for over 20 years, truly loves a good Riesling, a view perhaps fostered by his extensive travels of Germany. Marie, an executive in the television industry, first began to appreciate wine during weekend trips to the Barossa region while living in Australia. She, in turn, favours the reds, but can still appreciate an excellent white.



Speaking of excellent whites, the two were thrilled with April's Club selections; Chalet Estate's organic wines. They told us not only were the Syrah and Pinot Grigio terrific but, as they have adopted an organic lifestyle, it was great to know there were good "green" wines right here in BC. Marie & Michael also told us they so enjoyed December's featured wines from Domaine de Chaberton they bought several cases for staff gifts this past Christmas - Those with good taste always give the best gifts!



### And the Winner Is..



(Cont. from page 1)→...if we factor in the BC Wine Club's membership, where reds are requested 3 to 2 over whites, we're back to even.

Therefore, it comes down to the latest fashion statement from the world of wine: White is the New Red... or, is it really? We posed this question to a friend who owns a very successful winery in Napa, to which he replied "They tried that line here, just like the right hand diamond ring thing, but we're still selling way more red than white."

So we're deadlocked - therefore, it really comes down to what your looking for in a wine and for most of us, be it red or white, great taste is really all that matters - exactly what the BC Wine Club delivers!

## This Month's Selections

2005 Mistral Cabernet Sauvignon is as supple and sophisticated as they come - enjoy!

2005 Mistral Merlot - Only unveiled this spring, this new release has already medaled at the All Canadian's!!

2006 Mistral Riesling - A fantastic new summer release - just in time for BBQ season!

2005 Grand Reserve- (Premium Selection - available to BC Wine Club Pemium Members or online)

Structured to cellar 10 to 15 years, this wine has been built with a connoisseur's taste & collection in mind.



## Prawn Curry with Fresh Pineapple & Asparagus

The summer solstice is upon us and we yearn for something light with flare. Enjoy this perfect companion to Mistral's Riesling.

### Main Ingredients

- 2 1/2 cups coconut cream
- 1/2 medium pineapple, chopped
- 450g fresh asparagus
- 4 1/2 tsp. palm sugar
- 3 tsp. fish sauce
- 375g medium sized cooked prawns
- 2 tbsp. fresh coriander leaves
- 2 green shallots, chopped

### Curry Paste

- 1 1/2 tsp. dried chilli flakes
- 4 stems fresh lemon grass, chopped
- 3 tsp. garam masala
- 1 small red Spanish onion, chopped
- 1/4 tsp. shrimp paste
- 1 1/2 teaspoon grated lime rind
- 1/4 tsp paprika
- Pinch turmeric

### **Blend/ Process all ingredients for paste**

Combine curry paste and 1 cup of the coconut cream in pan, bring to boil, simmer uncovered for 3 minutes. Stir in remaining cream, pineapple, asparagus, sugar & sauce. Bring to boil, simmer uncovered for 2 min. Add prawns and coriander simmer until heated through. Serve curry sprinkled with shallots.

SUMMER PAIRINGS

## Mango Panna Cotta with Spiked Strawberries

Mistral's Riesling pairs well with this light & decadent summer dessert. Impressive!

- 3 cups sliced yellow mango
- 1 3/4 cup low fat buttermilk
- 6 tbsp. sugar
- 2 1/2 envelopes gelatin
- 1/4 cup milk
- 1/4 cup heavy cream

Mix mango, buttermilk and sugar in blender until smooth, then pour through a very fine sieve. Discard solids. Sprinkle gelatin over milk and let soften 1-2 min. Bring cream to a boil and add to milk mixture to dissolve gelatin. Pour into mango purée and whisk until mixed. Pour into molds and chill until firm (8 hrs.)

- 1 cup champagne
- 1/2 cup sugar
- 1tsp vanilla
- 2 cups strawberries, quartered

Warm champagne with sugar 'til dissolved. Add vanilla. Let cool. Pour over strawberries and macerate, 30 minutes.

## Papaya Spring Rolls

Sip Mistral's Cab-Sauv with this after meal treat!

- 1 stick butter
- 1 large papaya, sliced
- 1/4 cup sugar
- 8 oz. cream cheese
- 1/2 cup confectioners sugar
- 1 pkg. spring roll skins

Over medium low heat, melt one stick of butter, then sauté papaya gently to coat in butter. Sprinkle in sugar. Set aside to cool. Whip cream cheese and fold in confectioners sugar. Lay out spring roll skins. Pipe some papaya cream cheese mixture onto each roll. Spoon papaya mixture onto cheese. Fold in bottom corner & roll. Fold in sides & finish rolling. Freeze 30 min. Fry rolls until crispy. Drain on paper towel. Slice on the bias in half then garnish with powdered sugar. Serve warm.

## Become a Premier Member

Due to popular demand, we now offer our clients premium selections from our featured wineries - highly select signature vintages from award winning craftsman

Visit us online at [www.bcwineclub.ca](http://www.bcwineclub.ca) for more details