

Volume 1  
Issue 5

# BC Wine Club News

## The Impressionists

What gives a wine caché? Makes it inviting enough to try? Given the choice, and there is certainly that these days, how do you decide which wine is worth your while - your time - your attention? Many of us look to wine writers; those blessed and gifted individuals whose 'job' it is to wade through the glut and offer up the gems. (How do we apply?) These learned ones are often the deciding factor for us - our brokers - they say buy and we do. They say pass, we walk on by. Their judgment becomes our creed.

A couple months ago we received an e-mail from one of our members asking us to look into a winery that writer **Jurgen Gothe** was "waxing quixotic about" (look to page 3 to see how you too can sample Jurgen's wit). She trusted his judgment and tends to follow his recommendations. We here at the Club think this *CBC* broadcaster, *Georgia Strait* columnist, and surveyor of all things cultured is insightful in the way of the vine too! So, you may ask, "who else do we trust?"

Our list definitely includes **John Schreiner**, a bona fide authority on BC wine. He has honed his skill and refined his talent over the course of 30 some odd years. With numerous nods to Canada's ice wine industry, John has assessed most of what BC has to offer, and chronicles his thoughts in various books. Those books and countless reviews for *Appellation America* read like a who's who of wine in BC, and his reviews speak to the emergence of the fine wine being created here. This is why we like Schreiner so much. His focus is narrowed to one region, ours. This is important, given BC now boasts more than 130 wineries. John's recommendations can lead you past those undesirables and straight to the stand out - he did just that in the case of this month's featured winery, **Church & State**.

If we had to pick BC's "Power Broker" we'd have to choose **Anthony Gismondi** - the Jancis Robinson of BC. The BC Wine Club knows this man has undeniably good taste. Should a winery find one of their wines mentioned in his *Vancouver Sun* or online column, they can expect the masses to come calling. Just ask La Frenz, one of our previously featured wineries -good things happen when this man likes you. The power of this man's pen is strong!

And then there's **Julianna Hayes** (a Club partner's personal favorite). If our Lieutenant Governor trusts her to choose the finest wines in the province, then

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The BC Wine Club is thrilled to offer our members  
an exclusive preview of

## Church & State's New Releases

**John Schreiner - C & S 2005 Syrah - 90pts, C & S 2005 Pinot Noir - 87pts**

Feature  
Winery



*A Direct Line  
to Heaven.*

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# Church & State Winery

## The Pursuit of Divinity

If your plans are to position your winery as one of the top 5 in the province, then you better have the best vines, the best craftsman, the best team and amazing business acumen. **Kim Pullen**, President & majority owner of **Church & State Wines** has them all.

Pullen, a successful businessman and tax lawyer, purchased Victoria Estate Winery back in 2004. The estate, situated on 25 acres in Brentwood Bay on Vancouver Island had character, location and some good cool climate vines. A great start. But, in order to realize his dream, Kim needed to make some wholesale changes. He began with the basics, purchasing some of the best vineyard land to compliment his coastal vines. He did so in the **Black Sage** area of the Okanagan, an area known to have some of the best vine terroir in Canada. At the same time, he pulled off a major feat and recruited **Bill Dyer**, one of the finest wine craftsman in North America. His next move was to invest a small fortune in renovating, giving the large winery a sleek inviting atmosphere, but still retaining the west coast character that had drawn so many to the winery in past. The winery was evolving.

Victoria Estate was no more and Pullen sought to re-brand - now needing a name and image to emote the great things going on here. It came down to a most evocative name change - "Church & State". The name conjures up many thoughts and, from a marketing aspect, allows for many turns of phrase. It also moves the winery beyond the realm of just Victoria, and provides a more accurate reflection of the collaboration and integration of people, places and grapes these wines represent.

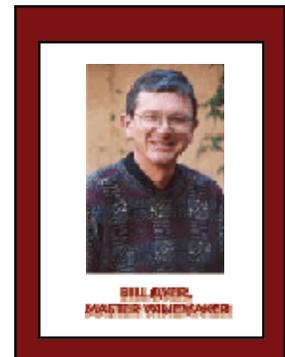


## With the Surcease Success

All the marketing in the world can't create superior wine, but, by assembling these exceptional assets, Church & State has come up with just that! By removing any impediments to success, Church & State is now, most definitely, one of BC's finest wine purveyors. Their latest creations speak volumes to this end with some deserving of the term 'heavenly', and yes, perhaps even 'divine'!

## Di-vine Intervention

**Bill Dyer** is unquestionably a huge part of Church & States recent success. His considerable talent was honed in the Napa where he spent two decades forming the Sterling vineyard name into one synonymous with excellence. As a specialized consultant, Dyer then spent the next 7 years creating equally formidable and exulted names for wineries such as BC's Burrowing Owl. Now, as master craftsman in charge of re-styling Church & State's wines, we are already witnessing the amazing impact of this man's insight and attention to detail. Simply put, wines that score 90 points aren't born, they are crafted - and this man is truly a master of the art form.



### The Point System Simplified

- 95-100** Classic; a great wine
- 90 - 94** Outstanding; a wine of superior character and style
- 80 - 89** Good to Very Good; a wine with special qualities
- 70 - 79** Average; a drinkable wine that may have minor flaws
- 69 and below** - forget about it - you'll never see it come from us!

### Words to Drink by - Impressionists cont.

..who are we to question the realm? Not only does the crown value her insight, but a crown corp too; with the CBC having opened their mikes to Julianna in past. This culture and media specialist has also contributed to The Okanagan Sunday, Victoria Times Colonist, as well as to the Penticton Herald.

**With these profiles in mind, the BC Wine Club have always found their words are words to drink by...tastefully!**



**Anthony Gismondi** - [www.gismondi.com](http://www.gismondi.com)  
**Jurgen Gothe** - [www.straight.com](http://www.straight.com)

**Julianna Hayes** - various sites  
**John Schreiner** - [www.wine.appellationamerica.com](http://www.wine.appellationamerica.com)

You can also catch **Jurgen Gothe's "Up Your Glass"**, an entertaining send up to wine, running in conjunction with the Vancouver International Wine Festival. Dates are March 29, 30, 31 at 11PM and April 1, at 3:30PM at the Beyond Restaurant & Lounge, Century Hotel, Vancouver. For more info or tickets contact the Playhouse Wine Festival's Audience Services ph.# 604-873-3311.

### This Month's Selections

- 2005 C&S Sauvignon Blanc** is a triple medal winner - 2006 All Canadian Wine Championships (silver), Okanagan Fall Wine Festival (silver), Northwest Wine Competition (bronze)
- 2005 C&S Merlot** -this phenomenal wine has only been released to a very select few! This one is a serious medal contender
- 2005 C&S Pinot Noir** - another pre-release, another excellent pinot from Bill Dyer! Enjoy the fruits of Penticton's Hollenback vineyard in this wine rated 87 pts by John Schreiner
- 2005 C&S Syrah - (Premium Selection** - available on the BC Wine Club website only) A superior wine - Schreiner gives it 90 pts - Need we say more?



## Grenadins au Poivre Vert

Although not for those looking to lower their caloric intake, this gorgeous French entré is remarkable -just like this month's Church & State Merlot

6 medium sized medallions of veal  
4 tsp. green peppercorn  
7 tbsp. butter  
1 cup dry white wine  
1 1/4 cup cream (18%)  
1/2 tsp. cornstarch  
1 small shot cognac  
flour to coat  
paprika

Lightly flour each piece of meat. Cook pieces gently in butter 'til light brown (do not burn butter). Place meat in a dish, pour in cognac and allow to marinate. Deglaze the frying pan with white wine, scraping all pan scraps with wooden spoon. Add coarsely ground peppercorns. Add cream. Add cornstarch gradually. Boil until liquid is reduced by 1/2 and thickened. Pour over meat. Add a hit of paprika to enhance color if desired. Return meat and sauce to pan and cook on low heat for 20 minutes.

**Serve with potatoes au gratin (or basmati rice) and gently steamed asparagus spears**

## Seafood Manicotti

The freshness of Church & State's Sauvignon Blanc deserves this smooth & rich pasta dish.

10 - 12 manicotti shells  
6 - 8 whole raw scallops  
8-10 cooked prawns, peeled & de-veined  
1/2 lb flaked crabmeat, drained  
1/2 quart whipping cream  
1/4 tsp. salt  
1/4 tsp ground black pepper  
1-2 dashes cayenne pepper sauce  
3 tbsp. butter  
1/2 cup diced onion  
3/4 cup dry white wine  
Chopped fresh dill to taste  
flour  
1 cup grated havarti cheese

Combine cream, salt, pepper and cayenne sauce in a saucepan; cook over medium-high heat for 20 minutes or until thickened; set aside. Cook manicotti according to directions (but do not overcook as they need to be somewhat firm for stuffing); set aside. Heat 1 1/2 tbsp butter in a frying pan and cook scallops 'til slightly firm (2-3 min); dice & set aside. Add remaining butter and onion to pan. Cook onion 'til tender. Add crab, shrimp, & scallops to pan. Add seafood mixture to cream mixture. Add wine & dill; cook on med heat 'til thickened. Fill manicotti shells and place in lightly greased baking dish. Sprinkle with cheese. Cover with foil and bake at 350°F for 15 min. Uncover & bake for an additional 10 minutes.

**Serve with a raspberry vinaigrette salad - Delicious!**

Food Pairings

## Order Premium or Past Features

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