

Perfect Pairing with Davey Chisholm



A stand-out Sauvignon Blanc and two very tasty reds from Fairview Cellars call for an internationally inspired Surf & Turf theme with a decidedly local twist. Much of the work for these can be done ahead of guests arriving and will leave you with plenty of time to sit back and enjoy your company.



Barbeque BC Spot Prawns w/ Corn Relish

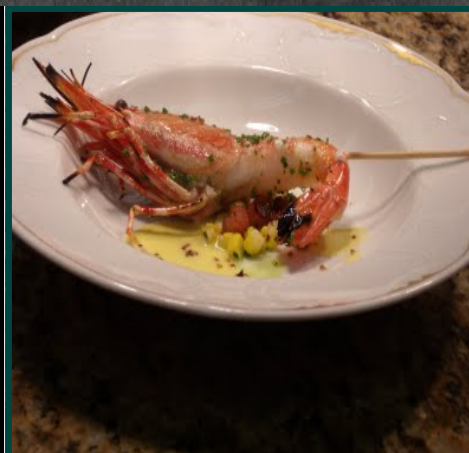
- ½ cup Sour Cream
- ½ tsp Tabasco Sauce
- ½ Lime, juiced
- 3 cups Peaches & Cream Corn, cooked
- 1 small Red Onion, diced
- 1 Jalapeno, seeded and finely diced
- 2 Roma Tomatoes, peeled, seeded and diced
- 2 tbsp Cider Vinegar
- 1 cup Olive Oil
- 1 tbsp Cilantro, chopped
- Salt & Pepper to taste
- 16 Spot Prawns, head on
- ½ cup Barbeque Sauce (preferably homemade)
- 6 cups Micro Greens

Dressing: Combine Sour Cream, Tabasco, and lime juice in a small bowl and set aside.

Relish: Toss corn, onion, jalapeno, tomatoes, vinegar, ¼ cup + 2 tbsp olive oil and seasoning.

Prawns: Skewer each prawn to length, season lightly and brush with remaining olive oil. Grill over hot mesquite coals for 30 seconds. Turn prawns over, brush with more sauce and grill for 1 minute. Remove prawns from grill and remove skewers.

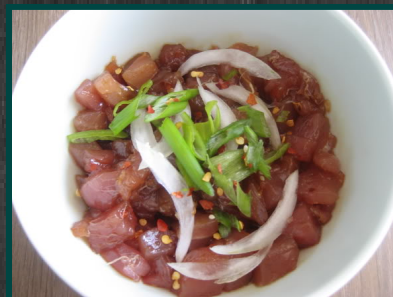
Greens: Toss micro greens with some of the corn relish liquid. Place pound of greens on each plate and arrange prawns on top. Spoon relish across prawns and drizzle dressing back and forth against plate. Serves 4



Poke

- 1 lb BC Albacore Tuna, chopped into ½" cubes
- 1 cup Ogo (Red Seaweed), chopped
- ¼ cup Walla Walla Onion, finely chopped
- ¼ cup Green Onion, finely sliced
- 1 tbsp Sesame Oil
- 2 tbsp Kikkoman Soy Sauce
- ½ Lime, juiced
- 1 tsp Sriracha Chili Sauce

Gently combine all ingredients in a large bowl and serve immediately. Garnish with Daikon Radish or Shiso leaves if you like. Serves 4



Grilled Skirt Steak

- 2 lb Hopcott Farms Skirt Steak
- 4 cloves Garlic
- ½ cup Onion, chopped
- 2 tbsp Dijon Mustard
- ½ cup Coca Cola...yes, really!
- 1 tbsp dry Oregano
- ¼ Kikkoman Soy Sauce
- ½ cup Extra Virgin Olive Oil
- 1 tbsp Cracked Black Pepper

Combine ingredients 2 thru 10 in a food processor or blender to make a marinade. In a plastic bag or glass bowl, cover steak with marinade and allow to stand for at least 6 hours. Grill over mesquite coals for 2-3 minutes per side or until desired doneness. Rest 5 minutes and slice to serve. Serves 4



What's On Pour

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You've Been Labeled

'You've Been Labeled!' the envelope exclaims. Does this mean someone found out you voted Liberal in Alberta? You were caught sniffing a wine cork? Or worse, the neighbour who caught you buying boxed wine did as promised and alerted the press (you didn't have to say it was for your mother-in-law, it's actually a pretty decent wine).

Never fear, 'getting labeled' is just the latest party craze where guests are invited to bring a wine whose label captures the spirit and character of another invitee. Attendees are asked to whom each wine label corresponds, the mere guessing of which is a blast. To take the level of difficulty from pedestrian to challenging, an added scoring system is often employed to give points to inspired entries; additional categories include personality traits, favoured varietal matching, vintage or number symbolism, plays on names, humour, even colour and style preferences.

As an example, a recent soiree saw big points awarded to a guest who matched fiery, red-headed Sarah, an avid golfer from the legal department, to Fairview Cellar's *Madcap* red. Another guest quipped "I would have given you another ten if it was a Syrah!"



You Always Get
to the Point



Intelligent & Refined



A Life Ripped From the
Headlines

The biggest point share of the game is reserved for those wines found most palatable. Therefore, to ensure a level playing field, your game should have a price point spread established at the outset. With taste factored in to the equation, you'll soon understand why the aforementioned *Madcap* entry won it's night hands down!

So now that you're ready to loiter at your local liquor store, you'll no doubt be far more conscious of what's being shouted from the sidelines. A label speaks volumes and can entice us in so many ways, appealing to our sense of humour, refinement or view of beauty. Marketing departments the world over continue to come up with new and clever ways to say 'Drink me, drink me!'. But, salesmen beware, once our attention's gained, if the carpet doesn't match the drapes, we'll drop you like yesterday's critter wine and move on to the next aisle.



What do you make of a man who on one hand tells viticulture students at Okanagan University College that a big part of the wine biz is marketing, while on the other personally eschews the big brand attitude? You call him Bill Eggert, the 'Madcap Winemaker' and proprietor of Fairview Cellars.

"I tell (students) they have to be ready coming out of the gate these days. They get the benefit of my past. I teach people from my own experience which I call 'The Guided Missile Approach' - I made mistakes along the way, going this way and that, but eventually, like a missile, found the mark and hit the target."

The quote is characteristic of the man who is legendary in these parts—a little self-deprecating, frank and wise beyond belief. When told he is considered a pioneer since he's been around since the early '90s he laughs and denies the point saying the people of wineries like Gray Monk, Hillside, Sumac, Gehringer and Wild Goose preceded him and deserve that kind of credit. When asked if it was true he moved from Ontario because he saw great promise in planting vinifera here, he dead pans "I just came here because it had great skiing."



Fairview Cellars is located in what Eggert calls 'The Deep South' of the Okanagan, on the premier bench they call Golden Mile.

"I'm located right on an edge of Fairview Mountain Golf Course. Their signs even help people find us." explains Bill who later goes on to say small portions of his vineyard even benefit from the course's penchant for constant watering.

But as previously stated, don't look for anything overt, this isn't a big capacity, big show winery—Fairview Cellars is as personal and unobtrusive as it gets. The hours in the wine shop are sparse but flexible, the wines are always small lot, and in all likelihood Bill will be the one guiding you through an insightful tasting of Fairview's impressive flight.



You also have to love the fact that, except for his 'Guided Missile' history, Bill Eggert is a straight shooter. He'll tell you, above all else, he is a farmer. In fact, one of his first jobs in the Okanagan was at Oliver's famed Covert Farms and he says he gained much from the experience. He'll also tell you in no uncertain terms "If you don't know how to farm, this is definitely not the business for you."

Speaking of uncertain terms, you best have some sort of viticulture course app if you're going to have a chat with Eggert about grape growing. Flashes of this seemingly mild-mannered man's brilliance cut through when terms like 'Glacial Lacustrine', 'Geneva Double Curtain', Alluvial Fan and 'Cation Exchange Capacity' are interspersed into the conversation as easily as if he were talking about the Canucks.

feature red - 2007 Madcap Red
feature white - 2010 Sauvignon Blanc
companion red - 2008 Two Hoots

And what of that flight? Fairview Cellars has always been known as the home of the big red. Eggert is particularly adept at growing Cabernet Sauvignon and his takes on it are prized by restaurateurs and collectors alike. Bill's estate Merlot and Cabernet Franc are also superior and they figure prominently in Fairview's Bordeaux-style blends. Add to this Bill's recent success with smaller plantings of Syrah and Petit Verdot and the mouth just waters at the thought of winemaker's red creations.

In fact, for years now, Fairview has been on the BC Wine Club's most wanted list but because they didn't have a white to offer, a feature was impossible. Therefore you can imagine our delight when Fairview unveiled it's first white—an outstanding Sauvignon Blanc.

So this month, we are thrilled to introduce you to a Madcap Red, know you'll be charmed by a Blanc, and can honestly say, we really do give Two Hoots.

