



Volume 1, Issue 1
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Featured Winery: Larch Hills

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Lisa & Therese enjoying
one of BC's finest!

THE WINE OF THE
MONTH CLUB BC

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BC Wine Club News

It is with great enthusiasm and excitement that we re-launch the BC Wine Club! For our returning members that means the Pavlovian joy of seeing a white box on the doorstep. For our new members, the Club will guide you on a tasting experience - to the point where you just might impress your friends with your ability to taste "licorice", "plum" or "lime" while enjoying great BC wine and food pairings. Wine is a great way to celebrate life and we endeavor to offer memorable wines to enhance the experience.

Your first question may be "Who is we?" Well, we are Lisa Novak, Thérèse Willan and Richard Finn. Richard is the former owner of the Club and an essential asset. He is, after all, our connoisseur. He is that rare individual who can sense if that \$15 bottle of wine will some day be worth \$100. Like we said – an asset!

Thérèse and Lisa are both former members and represent the mindset and ilk of most Club members. Passionate about wine, progressive in attitude, slightly experienced but certainly not seasoned!!

Together we'll send you on a tour of 12 of the finest wineries BC has to offer, starting with **Larch Hills**. We felt Larch Hills Winery would be a perfect fit for our initial offering for two reasons: first, they offer award-winning and unique cool climate wines, and second, they too are reinventing themselves.

Under new ownership, but proceeding with the expert advice of their forerunners, Larch Hills and their vintages are to be watched and noted.

So, sit back from the comfort of your home, and join us while we tour some of the best wineries BC has to offer!

Salut!

Lisa, Thérèse and Richard

Fabulous Food Pairings

These days you will find many restaurants offering special wine and food pairing events – always fun for a night out! But, part of the appeal of the BC Wine Club is enjoying our selections from the comfort of your own home. Often, our wines are shared with friends and family over memorable home cooked meals and, just as often, the wine becomes a subject of conversation.

As many of you are not only connoisseurs, but gourmets, we thought we'd offer a few food pairing recipes to try. They'll compliment our selections, enhance the wine's flavour and add to the table's discussion. Bon Appetite!!!

Special Note: If these recipes don't fit your style or palate, we invite you to check out **Natalie MacLean's** website link on our webpage for other excellent food pairing suggestions.

The Armchair Connoisseur

We know members of the BC Wine Club have excellent taste, so we decided to create a forum for them to show it off. The "Armchair Connoisseur" section of the newsletter will be set aside for feedback on a previous month's wine. This may include personal tasting notes, food pairing successes or interesting moments shared while enjoying one of our selections. For those of you who have cellared past BC Wine Club selections and recently enjoyed them, we would love to hear how the matured vintage presented.

All responses will be printed in the following month's newsletter (providing they exhibit good taste). Of the responses, the partners will choose one, based on originality or expertise, and that member will receive a **select bottle of wine!** All responses should be sent to info@bcwineclub.ca no later than the final day of the month for entry in the following month's newsletter.

Larch Hills Winery History:

In a world of mass produced wine it is always refreshing to come across a wine produced with quality, as opposed to quantity, in mind. At Larch Hills, Jack and Hazel Manser ensure unique, quality wine, derived from local or BC vineyards, is the only wine on offer.

When being different is good.... very, very good

Situated much further north than most of the Okanagan wineries, this family-run, Salmon Arm based winery has made a name for themselves by being different. Back in 1987, the land was primarily overgrown bush, but former owners, Hans and Hazel Nevrkla, saw something else. They saw an opportunity. They saw land they believed would be perfect for cool variety grapes, European yes, but something fairly unique to the region. They set to experimenting with different combinations, and in 1992, began planting varieties they felt would thrive and one day produce exceptional wine.

In 1997, they offered their first release, a 1995 Ortega, and at once they knew their hard work and foresight had paid off! The Ortega was as they had hoped – exceptional – and has since become their signature wine. The winery now boasts wine derived from their white varieties Madeleine, Angevine, Madeleine Sylvaner, Siegerrebe and Ortega, as well as their red, Agria. Contract vineyards produce Pinot Noir, Gewurztraminer, Foch and Merlot providing for a full compliment of offerings. All are processed on site with care and attention to detail.

Two Hazels and Two Jacks

Ironic yes, but is it destiny? ... What are the odds Jack and Hazel Manser would decide to completely change course in life, emigrate from Holland to Canada, and purchase a winery from another Jack (Hans is German for Jack) and Hazel?

Some would say it was odd that this nurse from Holland, and forester from Switzerland would travel across the world, change careers, and learn everything they needed to know about the wine business from two others of the same name.



The Mansers don't think it's odd - they think it's truly the best kind of fate!

What's in a Name?

When Hans and Hazel surveyed their overgrown land back in 1987, something stood out in the area– beautiful towering trees. These majestic trees, with light green needles that turned yellow before falling in autumn, were unique and thrived at this elevation. They knew what they could grow here would thrive too - here on these Larch covered hills - and thus the Larch Hills Winery was born.

The name Larch Hills is also synonymous with excellence as the following page attests.



See us on-line!
www.bcwineclub.ca

Larch Hills – Award Winning Cool Climate Wines

2006

Northwest Wine Summit

Silver – Pinot Noir 2004
 Silver – Merlot 2003
 Silver – Grandview Bench Red 2004
 Silver – Siegerrebe Late Harvest 2004
 Bronze – Ortega 2004
 Bronze – Tamarack Rose 2004
 Bronze – Gewurztraminer 2004

2005

Northwest Wine Summit

Silver – Pinot Noir 2003
 Silver – Gewurztraminer 2003
 Silver – Tamarack Rose 2003
 Bronze – Ortega 2003

2004

All Canadian Wine Championships

Best of Category (Gold) Siegerrebe Dry 2002
 Silver – Tamarack Rose 2001
 Silver – Grandview Bench Red
 Silver – Tamarack Rose 2003
 Bronze – Ortega 2002

Northwest Wine Summit

Silver – Ortega Late Harvest 2002
 Bronze – Madeleine Angevine 2002
 Bronze – Siegerrebe Dry 2002

BC Wine & Oyster Festival

Gold – Ortega 2002



Impressive Gift Giving

It's January and your friends, family and clients are receiving nothing but bills. Then, on their doorstep, a box appears bearing the BC Wine logo – Voila! You've just made their day!

A gift membership from the BC Wine Club is truly a gift of good taste! Classic, thoughtful gifts, memberships can be purchased for as little as one month, or even up to a year.

We make it simple too. You can order on-line at www.bcwineclub.ca or by phone at 604-677-8379 (in the Lower Mainland) or toll free 1-866-505-WINE. Gift notes, explaining this special gift, can be sent to you for holiday gift giving, or can be sent directly to the gift recipient.

So, this holiday season, give the unique gift of good cheer– a toast to their good taste and your thoughtfulness!

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.

Fabulous Food Pairings

CRAB or LOBSTER PENNE et FROMAGE

Riesling Selection

As the season changes around us, our dinner tables begin to bear autumn dishes. Cold fruity salads and light meals change into the first sign of comfort foods. But instead of a full on change, let's drift slowly into fall with familiar foods with a touch of elegance.

Make enough whole wheat penne pasta to serve you and your guests. Penne holds the sauce and is a great shape for this dish.

This is a flavorful béchamel sauce with cheese melted into it and handfuls of crab, surimi (imitation crab) or lobster. It's velvety and delicious. Serves 4.

Make a béchamel sauce with –

¼ c butter
¼ c flour

Cook these together until light brown and fragrant.
Then add

½ c white wine
2 c milk (any kind)
1 tsp paprika
2 tsp Dijon mustard
dash of cayenne pepper or hot sauce
Salt & pepper or Worcestershire sauce to taste
1 cup grated cheese
1 small can water chestnuts, chopped
1 cup of breadcrumbs (fresh or dry)

Let sauce thicken then add a generous cup of your favourite smooth cheese such as Havarti, Asiago, or medium cheddar. Let the cheese melt, stir in the water chestnuts and add ½ lb of your choice of seafood. Top with breadcrumbs and a final touch of salt and pepper. Bake at 350* for 35 to 45 min. (until crumbs are browned). Let stand for 10 min.

ARUGULA with TAHINI DRESSING

10 ounces of arugula
2 tbsp tahini (canned sesame paste)
5 tbsp extra virgin olive oil
4 tsp lemon juice
½ tsp minced fresh basil
¼ tsp grated fresh ginger
2 tbsp plain yogurt
1 dash Worcestershire sauce
¼ tsp toasted ground cumin

Combine ingredients by whisking together or processing in small blender. Dress arugula and serve immediately.

BEEF BOURGUIGNON

(Beef in Burgundy wine)

Using Natalie MacLean's principals of pairing, teaming up food and wine from similar regions, this dish is perfect for a Pinot Noir, the primary grape of Burgundy!

Although the list of things seems long, this dish is easy because it's put together in whole groups. Use any kind of beef you have on hand. If you are using fillet, cut the steaks so that the strings tying the beef are around each steak so they don't fall apart. Can be made the day before and put in the fridge and freezes beautifully afterwards. Serves 6-8 people.

3 lbs beef fillet cut into 1 1/2" steaks (or a pot roast or neck or shoulder)
Salt and freshly ground pepper
3 to 4 tbsp. extra-virgin olive oil

Season beef and brown in olive oil for 3 - 5 min. Use a pot big enough to fit beef, wine and vegetables. You want the beef brown on the outside and rare in the middle. Put beef on a plate and fry the bacon till crisp. Spoon out most of the fat and toss in the garlic. Cook for about two min. then pour in the red wine. Use a Burgundy if you can because that is what this dish is named for. Add the stock, tomato paste, thyme, onions and carrots. Cook approx. 20 min. or until your vegetables are done.

1/4 lb bacon, chopped
4 garlic cloves, chopped
1/2 cups good dry red wine
2 cups beef stock (or chicken stock – just something with flavour)
1 tbsp tomato paste
1 sprig fresh thyme (or a generous teaspoon dry thyme or Italian herb mix)
12 or so small pearl onions or shallots or 2 or 3 small onion cut in pieces
8 to 10 carrots, (or half carrots half parsnips) cut diagonally into 1-inch pieces
3 tbsp. butter or margarine, softened
2 tbsp. flour
½ lb mushrooms sliced thickly (for each person to have 3-5 mushrooms)
fresh parsley, chopped

Mash butter and flour into a paste using a fork, then whisk gently into sauce in pan to thicken. Simmer for 2-3 minutes. Meanwhile fry the mushrooms separately because this gives them that nutty browned flavour.

Add back the beef slices, mushrooms and cooked bacon to pan with vegetables and sauce. Cover and reheat gently, 10 to 15 min. If it's too thick, add more wine! Too thin, cook a little longer. When you serve it, toss some fresh parsley on top - heaven!

HONEY & LEMON GLAZED CARROTS

1 ½ lbs whole baby carrots, halved lengthwise
3 tbsp butter
1 tbsp honey
1 lemon, juiced
2 tbsp chopped parsley

Cook carrots in butter over low to medium heat, stirring as needed, for 20 min. or until golden. When almost cooked add honey and lemon juice, stir to coat carrots evenly and cook for 5-7 min. or until tender. Remove from heat, stir in parsley and serve.