



**W**e've travelled this fine land and tasted many pairings and sides but can honestly say few have come close to the preserves of Lee Murphy. Simply put they are divinity in a jar!

A graduate of Northwest Culinary Academy, Lee crafts sinful offerings of creativity and taste from estate or locally sourced heritage fruits, specialty spices and artisanal wines. Her seasonal lines are brilliantly original and can be used in so many ways; with your favourite cheeses, breads or charcuterie, finishing sauces, making vinaigrettes, or even glazing meats. And for a sweet treat, Murphy suggests spooning them over ice cream or cheesecake— the thought of which leaves us speechless!

But wait, there's more! Vista D'oro also carries a great variety of seasonal eats from local artisans, all of which can be enjoyed on their charming patio with an equally divine Vista D'oro wine—'tis Culinary Heaven for sure!

 Spiced Cranberry w/ Ice Wine	 Curried Apple with Almonds	 Caramel Apple with Dark Rum	 Spiced Apple & Gewurztraminer	 Orchard Pear & Cocoa Nib	 Orchard Pear & Pinot Noir	 Turkish Fig with Walnut Wine	 Pink Grapefruit with Champagne	 Citrus & Candied Ginger
 Orchard Pear & Vanilla	 Green Tomato with Garam Masala	 Heirloom Tomato & Chile				 Chestnuts, Dates and Brandy	 Blood Orange with Campari & Vanilla Bean	 Mango, Passionfruit and Kirsch
 Handcut Mango Lime Salsa	 Hand-cut Heirloom Tomato Salsa	 Ginger & Lemon Pickled Asparagus				 Balsamic & Shallot Pickled Asparagus		

To order these and many other fine preserves, salsas, wines & sides check out [vistadoro.com](http://vistadoro.com) or visit Patrick & Lee in person



**feature red - 2008 Syrah**  
**feature white - 2009 Gewürtztraminer**  
**companion red - 2008 Murphy's Law**  
**premium - 2007 D'oro**



# The BC Wine Club Journal

for October 2011

What's On Pour  
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This Month's  
Feature Winery



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Perfectly Preserved  
A guide to our choice for  
THE BEST preserves in BC  
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## Witty Wine Writers

Whether you think them pompous, precise, preposterous or preternatural, the wine writer is rarely considered humorous. While that statement may be generally true, there are a few clever scribes (some wine writers, others not-so-much) whose unconventional comments lean to the lighter side of wine. We thought you might enjoy a few of the funnier takes on the subject we've enjoyed over the years:

### Quotes & Reviews We Love:

'I long for the day I'm scanning one of these phone books and something jumps off the page like: "Complex nose of Bazooka with creamy undertones of Fluffernutter; gobs of Moon Pie in the mouth intertwined with green Gummi Bears and hedonistic hints of Ricola cough drops. Intense lingering finish of Pez and Altoids." I'd run out and buy a case of whatever over-priced, over-oaked, over-octaned muck it was, right there.' - Tony Hendra, Forbes Magazine

'...When asked to join in an annual harvest party I told them I would only take part in their ceremonial foot crushing if said event was sponsored by Dr. Scholl.' -BC Wine Club Member

Describing an initial release of Cloudy Bay Marlborough Sauvignon Blanc from New Zealand; "being strapped to Elle MacPherson and bungee-jumping in the a vat of cat's pee and gooseberry leaves." -1980s Wine Critic

'...a New Zealand Sauvignon Blanc with a perfume of Club Med piña coladas'

'...a California Chardonnay so oaky it tasted as if it had been aged in a box of No. 2 pencils.

'... a non-vintage \$5.99 tawny port that reminded me of long-abandoned Halloween candy, with hints of Skittles and off-brand caramels.' - Julia Moskin, NY Times

'White Zin is generally zinfandel stripped of all its character, and any chardonnay poor enough to go into this blend rather than a varietally labeled chardonnay has got to be the absolute bottom of the, uh, barrel. The wine is remarkable for possessing absolutely no aroma whatsoever, and in addition to its flabby and sticky Kool-Aid flavors there's that not-so-subtle hint of toasted vanilla from the oak. Irony alert: this wine wholesales for \$6.66 per bottle, which is appropriate for this oenological spawn of Satan.' -Thor Iverson, Boston Phoenix

### Six HMW - Wine's Funny Man

To our mind the funniest writer in wine today is **Ron Washam** - alter-ego - **HoseMaster of Wine**. If you think wine is a terribly serious pursuit, Ron's not your man. If you appreciate alternative views like 'There is a society of Petite Sirah lovers called "P.S. I Love You" but both of them refuse to appear in public because their teeth, all six of them, have turned the color of a Whitney Houston bruise.' then the HMW's got a blog for you. Check out Ron's old postings at [hosemasterofwine.blogspot.com](http://hosemasterofwine.blogspot.com) or catch fresh wine insults at [blog.lot18.com](http://blog.lot18.com)



Volume 5, Issue 10  
Our 60th Issue!

**Y**ou've got to love Vista D'oro's tagline 'Culinary Agritourism'; two words that perfectly capture the business Patrick and Lee Murphy are in. From their estate farm & winery in beautiful South Langley, this husband and wife team are creating many palatable treasures to share. And the extra wonderful part about this farm-based winery is that it is situated ever so close to Greater Vancouver. Located a mere 45 minute drive from downtown Vancouver, this 10 acre farm and vineyard has so much to offer: fabulous preserves and salsas created from estate grown heritage fruits & vegetables, locally sourced breads, charcuterie and cheeses and of course, a full flight of decadent artisanal wines.

There is such beauty to this place which sits along the newly-created Campbell Valley Wine Run. The yawning views of the Golden Ears Mountain Range (which gave rise to the winery's name) can be seen from the quaint refurbished farmhouse that is home to Vista D'oro's tasting room and picnic area. All around it can be found the inspiration for the Murphy's delectable treats including the majestic walnut tree that anchors the site and offers up the secret ingredient to their legacy wine 'D'oro'.

If you're still having trouble envisaging this place settled neatly in the farm and equestrian region of the Fraser Valley, look no further than a Vista D'oro wine label. Perhaps one of the most striking of labels, the beautiful illustration created by *Brandever* manages to capture much of the charm of this farm-come winery.

So how is it that Patrick and Lee came to co-own such a special place? A good question especially since both were previously corporate types with Ritchie Brothers Auctioneers. The answer is that both were drawn to this place in the late '90s and what started as a hobby for both soon became a 'growing' wish for a personal change in lifestyle. Lee began preserving her harvested bounty in the new millennium and, just like BC wineries of the eighties, soon began selling her wares from the Murphy's farm gate and at local markets. While Lee was busy in the kitchen, Patrick was busy with his own passion—a decidedly different form of fruit preservation.



## CULINARY | AGRITOURISM

**P**atrick Murphy loves to make wine, talk about wine, experiment with wine—but most of all, Patrick likes to share his wine—and that's something he's been legally allowed to do through the LCB since 2007.

Though coming to the art of enology later in life, Patrick is nonetheless gifted in the art of vinification. This proves the adage that fine winemaking is defined more by raw natural talent and sensibility than by education alone (though Patrick also has various credits from UC Davis' wine program under his belt). Tinkering with fruits of the vine since he and wife Lee bought their South Langley farm in 1997, Patrick has always sought out the best grapes for his creations. Whether it's Wood Lake near Vernon, small vineyards around Oliver, or his own estate grapes grown in the Fraser Valley, Patrick often speaks of his never ending quest for fruit to match his high standard.

Another aspect of Murphy's winemaking is his predilection to think outside the box; throwing a Rhone varietal into an otherwise Bordeaux-style blend, adding a touch of Viognier to Gewürztraminer or, the mother of all things cool, using green walnuts like wood staves in a wines aging process. His results are often stellar, a prime example of which is this month's premium selection, the winery's 'D'oro' offering.

Though Patrick does like to mess with conventions a bit in his winemaking, one thing both he and wife Lee do not believe in is messing with what the sun, rain and soil have already perfected. While their farm is not certified organic, they farm, grow and vint sustainably and what you taste from their jars or bottles is never contrived—it is the real deal with flavours naturally imparted by Mother Nature.

Suffice it to say, Vista D'oro is a winery that has it all; tantalizing eats, gorgeous scenery, outstanding wines and a refreshing down-to-earth attitude that is so welcoming in a world full of big box wineries.

Oh, and for a good many of us, there's one more great thing this winery has—location, location, location! So the next time you're looking for something new and novel to do, take a short trip down the highway to check out 'a golden view'.

