

Chef Mark Ashton brings a world of experience to The Patio at Lake Breeze. After graduating from a private French Culinary School in 1993, Mark spent many years in the competitive fine dining industry of Vancouver before becoming Executive Chef of an award winning Italian restaurant. In early 2002, the lure of travel and getting to the roots of some traditional cuisines he had grown to love, led him to the Mediterranean – from Spain and Italy to the French Riviera where he further honed and broadened his culinary skills as a personal chef on private yachts.

Having met the love of his life in France, Mark and Helen eventually worked as a team out of San Diego – drawing them closer to Canada and their decision to return here together. Choosing the Okanagan Valley for its beauty and wine industry, they started their new life as owners of the Casa del Coyote B&B in 2008.

Not satisfied with only cooking breakfasts for his guests, Mark was fortunate to find Lake Breeze where he is once again inspired to pursue his passion for artful presentation of food, partnered with our wines. His philosophy is accenting full bodied flavour without complication; choosing products at their peak; and, creating tastes to interest and entice.



The Patio
AT LAKE BREEZE

Named a finalist at the Vancouver Magazine Restaurant Awards in 2011, dining at The Patio at Lake Breeze is guaranteed to impress your palate.

Imagine yourself on Lake Breeze's quintessentially perfect patio enjoying Lake Breeze's award-winning wines paired to sumptuous dishes created by premier chef Mark Aston. Using the best bounty the Okanagan has to offer, Chef Aston serves up fresh and fabulous lunch offerings from May through mid October. Open from 11:30 to 3:30, seating is on first-come, first served basis, though reservations are accepted for groups of 8 or more.

The BC Wine Club Journal

for September 2011

What's On Pour This Month

This Month's Feature Winery



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Davey Chisholm (insert)

I'd Like Mine Toasted

When it comes to wine, in addition to liking certain varietals, we usually find ourselves drawn to wines exhibiting certain attributes; like vanilla, nut, liquorice or a particular spice. Some of the flavours are attained through the grapes terroir, like a wonderful minerality lent by a rocky soil, or a smoky touch added by a vineyard's proximity to a forest fire. But to a large extent, many of those great flavour subtleties are gained through the intuition of a winemaker, the presence of yeast, wood and air, and the gift of time.

Many people think a wine gains much of its signature in barrel, but even before the juice sees the inside of a vessel, the yeast strains naturally existing in the vineyard and winery can affect primary fermentation and therefore a wine's flavour. Yeast, both naturally occurring and cultivated, turns the sugar in grape must to alcohol and the manner and speed in which each strain does this can have a large impact on how fruity or acidic a wine is. Further changes can also be made by applying a secondary fermentation process, or malolactic fermentation, which sees a bacteria introduced to convert a wine's tart malic acid to softer lactic acid. It is through this process that many a white gains the delicious buttery sense imbued by Diacetyl, a by product of this secondary step.



Obviously the type of vessel in which a wine matures also has significant impact on a wine's outcome. Stainless steel and concrete tanks are far more neutral in effect, whereas the use of wood barreling (or even inserted staves) can alter their housed wines dramatically.

Like the rest of North America, British Columbia wineries tend to use French or American oak barrels, though Hungarian oak is certainly gaining its fans. Of course, the flavour imparted by each type can vary drastically depending on the level of toasting, grain tightness, age, number of uses or seasoning. There are, however, specific attributes generally thought to be gained by each wood type. American oak usually adds strong flavours, especially sweet ones like vanillin, caramel or dill, all of which are the result of the high lactone content of this wide-grained, minimally porous wood. Meanwhile, French oak is divided into two subsets; Quercus Robur & Sessiliflora (wide & tight grained respectively) and their resulting wines usually show refined touches of spice, like ginger and clove, or easy cedar or tobacco flourishes. The Hungarian oak treads a middle ground and adds nuances similar to that gained by French barrel, but with a weight and intensity more akin to the American oak matured wine.

Knowing the 'how' and 'in what' a wine has matured can give the wine consumer a better idea of what they can expect. If they marry that knowledge with grape source and a winemaker's reputation, finding a wine to suit one's taste becomes easier. So follow our tasting notes to further understand the genius of our featured winemakers and learn how they got tropical fruit into a Chardonnay or toast in the Merlot.

Volume 5, Issue 9

It has been a while since we visited 'The Farm' but Lord knows we missed it! And we're quite sure many of our classic members feel the same. The Farm is, of course, Lake Breeze: a Naramata Wine Farm that has been crafting wines of excellence since 1996.

Plainly put, you haven't visited the Naramata Bench if you haven't taken in all Lake Breeze has to offer. It is an experience, an immersion in all that is good; outstanding wine, incomparable service, a picturesque patio and food to die for.

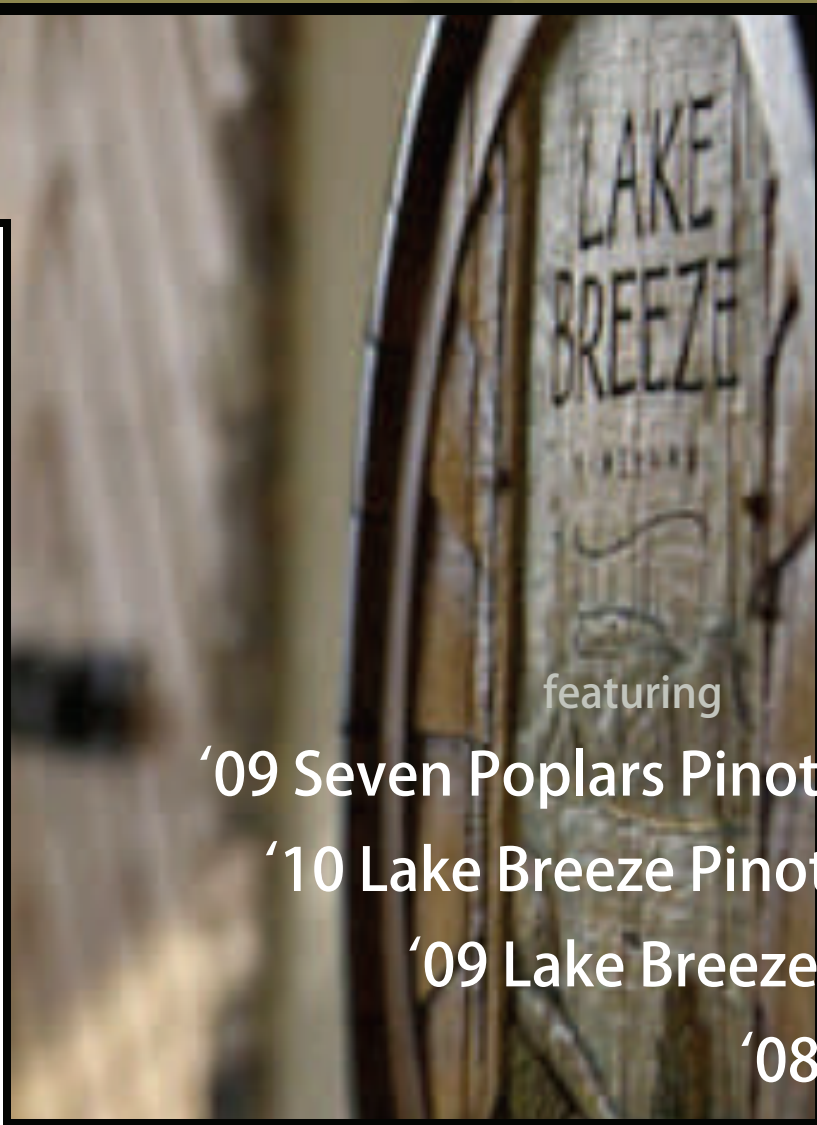
If you're thinking, 'Hey that sounds like a winery to me' you're not crazy—Lake Breeze is indeed a winery but the name speaks to the winery's beginnings and the heritage of its original owners, Paul and Vereena Moser.

Although originally from Switzerland, the Mosers had spent over two decades in South Africa, a land where vineyards are termed 'farms'. So, in 1995 when the two purchased a vineyard just minutes north of Penticton, they found themselves referring to the 12 acre parcel formerly known as Rock Oven Vineyards as their 'Naramata wine farm'.

The winery, which opened in 1996, was called Lake Breeze and again showed South African flare with white structures and wood accents reminiscent of the Cape Dutch architecture seen in farmhouses of the Western Cape.

Lake Breeze, the Farm, now encompasses 17 acres and grows nine grape varieties, some of which have been growing here since 1985. And what varieties they don't grow themselves, they get from neighbouring growers so the wines you taste this month are fully an expression of the Naramata terroir.

And oh, what an expression it is! So far this year, the flight of Lake Breeze has gained a dozen high profile medals—including several gold and finalist honours. One has to wonder how many more awards will be won by years end!



featuring
'09 Seven Poplars Pinot Noir
'10 Lake Breeze Pinot Gris
'09 Lake Breeze Meritage
'08 Tempest



In large part, the reason Lake Breeze has been so successful for so many years is because of the brilliance of lead winemaker Garron Elmes—and wouldn't you know it, he hails from South Africa.

Elmes has put his signature (quite literally) on the wines of Lake Breeze since the winery's inception in 1996. The holder of viticulture and enology diplomas from Elsenburg College in Stellenbosch, South Africa, Elmes has a good sense of what is required to make world class wines.

Recognizing the high calibre of Naramata fruit, Garron quickly realized any resulting wine would require only minimal intervention and gentle coaxing. This methodology always seems to let the fruit shine through and as a result Lake Breeze wines are often termed 'very fruit forward'.

Through the years, Elmes' flights have consistently rated amongst the best in BC and Lake Breeze and it's winemaker are considered leaders in their field.

But a winery of this renown does not remain so without a pivotal person overseeing the busy operation. Enter Launa Maundrell.

Originally brought on board to oversee Lake Breeze's busy wine shop and enchanting patio bistro, Maundrell is now the winery's General Manager overseeing operations. She is as cordial as she is bright and, given the fact she holds an Advanced Certificate with the esteemed Wine & Spirits Education Trust, there's no question you'll receive the warmest of welcomes from both Maundrell and her staff—which is exactly what we've always found from the good folk down at 'the farm'.

