

Wine festival trade competition winners announced

Vancouver, British Columbia (April 3, 2007) – The 29th Vancouver Playhouse International Wine Festival has announced the winners of its five trade competitions. Winners were honoured at the *Partners in Wine Lunch: South Australia Fusion – Cuisine, Culture and Wine* on March 30.

“The trade competitions give the festival an opportunity to honour and celebrate those professionals who help make this region such a vibrant wine and food city,” said festival director **Harry Hertscheg**.

SOMMELIER OF THE YEAR AWARD

The eighth annual **Sommelier of the Year Award**, which recognizes outstanding wine knowledge and wine service, went to **Chris Van Nus** of Blue Water Cafe. Contenders for the award were nominated by their peers and the winner, who receives a Trade Super Pass to the 2008 festival, was chosen by a panel of wine experts. The award is sponsored by the International Sommelier Guild of Canada and the BC Restaurant and Foodservices Association.

SIP AWARD

The second annual **Spirited Industry Professional Award** went to **David Scholefield**. The former chief wine buyer for BC Liquor Stores, Scholefield is a popular wine educator, consultant, judge and speaker. The SIP Award, which is sponsored by the BC Restaurant and Foodservices Association and the Vancouver Playhouse International Wine Festival, honours an individual who has made a significant contribution to the sales, service or promotion of wine in British Columbia. The prize is a Trade Super Pass to the 2008 festival.

QUADY DESSERT COMPETITION

Tamara Currier of Thomas Haas Patisserie won the 19th annual **Quady Dessert Competition** for her original dessert creation “Ambrosia.” Entrants were judged by a panel of industry experts on how well their original creation paired with Quady Elysium Black Muscat, a dessert wine, as well as on presentation, technique and practicality. Currier’s prize is a trip for two to the Quady winery in California and a horseback camping trip to the High Sierra Mountains in California guided by proprietor Andrew Quady. **Candice Low** of the Pan Pacific Vancouver Hotel placed second with her “Etoile Filante” and **Van Doren Chan** of the Four Seasons Hotel Vancouver was third with “Red Fruite Miroir.” The competition is sponsored by Quady Winery and Planitvancouver.com. For photos of the 10 finalists’ creations visit www.planitvancouver.com.

FETZER GREAT BEGINNINGS WINE & APPETIZER CHALLENGE

For the first time in the competition’s 10-year history, one contestant has won both the professional judges’ Gold Award and the People’s Choice popular vote. **Melissa Craig** of Whistler’s Bearfoot Bistro won the double prize with her “Chili Pink Grapefruit Glazed Berkshire Pork Belly, Dungeness Crab Cilantro Mint Salad, Coconut Jelly.” The 10th anniversary competition was an invitation-only affair for previous Great Beginnings winners, who created an original appetizer to pair with Fetzer Pinot Grigio. The contest is sponsored by Fetzer Vineyards.

WINE LIST AWARDS

Restaurants in the Greater Vancouver area, Whistler, Vancouver Island, the Interior and Alberta have been recognized for creating wine lists that complement their establishment’s unique menu and concept. Candidates submitted their wine lists and menus for consideration and judges visited the restaurants to review the programs. Recipients received Gold, Silver, Bronze or Honourable Mention awards. The Wine List Awards are sponsored by *Vancouver Magazine* and the Playhouse Winefest.

“The goal of the Wine List Awards is to recognize the quality, diversity and style of a restaurant’s wine list and to inform restaurant patrons that the wine selections are well chosen and that the staff is trained to advise them in their choices,” said festival event coordinator Dan Threlfall. “It’s really about building confidence – rewarding the work of the restaurant team and assuring the consumer.”

VANCOUVER AND AREA

Gold

- All Seasons Café
- Blue Water Cafe
- C Restaurant
- Chambar
- CinCin
- Cioppino’s
- Cru
- The Fish House in Stanley Park
- La Terrazza
- Raincity Grill
- Tramonto
- Viji’s
- West Restaurant

Silver

- Caffé dé Medici
- Joe Fortes
- Joey’s
- Nu
- Pearl on the Rock (White Rock)
- Provence Marinaside

Bronze

- Bravo Restaurant (Chilliwack)
- The Cannery
- Flying Tiger
- Hart House on Deer Lake
- Haus Uropa (Gibsons)
- Restaurant 62 (Abbotsford)
- Seymour Golf and Country Club
- Tomato Fresh Food Café
- William Tell

Honourable Mention

- Capones
- Herons
- Indigo Bistro
- Rare

WHISTLER

Gold

- Araxi
- Rimrock Café

VANCOUVER ISLAND

Gold

- Il Terrazzo
- Sooke Harbour House

Silver

Canoe Brew Pub

Bronze

- Atrevida Restaurant (Galiano)
- The Mark
- Nautical Nellies

INTERIOR

Gold

- Toasted Oak Wine Bar (Oliver)

Bronze

- Waterfront Wines (Kelowna)

Honourable Mention

- Lizard Creek Lodge (Fernie)

ALBERTA

Gold

- Catch (Calgary)
- Divino Wine & Cheese Bistro (Calgary)

Silver

- Hardware Grill (Edmonton)

BEST FIRST TIME ENTRY

Presented by Chubb Insurance Company of Canada

Beyond Restaurant + Lounge

The 29th Vancouver Playhouse International Wine Festival concluded its one-week run on April 1. The festival is Canada's premier wine event and has three mandates: it provides an informative, educational and entertaining wine experience for consumers and trade; it serves as a premier marketing opportunity for the wine industry; and it is a primary fundraiser for the Playhouse Theatre Company, Western Canada's largest theatre company dedicated exclusively to producing works of the contemporary repertoire. The festival is sponsored by Chubb Insurance Company of Canada.

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