

The BC Wine Club - Its all about taste!



Over the past year, I have really enjoyed being able to offer you different menu options to compliment your wine experience. I hope you have enjoyed the recipes as much as I have creating them. Here is a festive offering I hope you will enjoy with family and friends. Merry Christmas & have a safe and happy New Year!

Twice A Night Christmas Duck

MARINADE

- ¼ cup Soy Sauce
- ½ cup, Brown Sugar
- 1 Container frozen orange concentrate
- 2 tsp chopped garlic
- 2 tsp chopped ginger
- 1 tsp Five Spice
- Fresh pepper
- 2 cups white wine

Combine the above ingredients together in a deep bowl or baking dish and rub over the duck. Let the duck sit in the marinade for 12 hours, turning several times

STUFFING

- 2 cups cooked wild rice
- 2 cups chopped white bread
- ¼ cup diced onion
- ¼ cup diced carrots
- ¼ cup diced apples
- 1/3 cup dried cranberries
- 2 eggs
- ½ cup whipping cream
- 1 tsp fresh tarragon
- Pinch of nutmeg
- 2 tsp butter
- Salt & Pepper

Precook the wild rice until almost done, then strain. Sauté onions, carrots in butter, add the rest of the ingredients and stuff into the duck.

Sweet Savoyarde Lyonnaise Potatoes

- 5 Peeled & Sliced sweet potato (Blanched)
- 3 whole garlic bulbs roasted
- ¼ lb butter
- ¼ cup brown sugar
- Salt & Pepper
- 1 sliced white onion
- ¼ cup diced chives
- 1 tsp Fresh chopped rosemary
- 1 cup white wine
- ¼ cup vegetable stock
- 1 casserole dish with lid.

Preheat oven to 325. Coat casserole dish with butter, and start the first layer – sweet potato, garlic, sugar, salt, pepper, onions and chives. Continue until you have 4 or 5 layers. Press down the layers firmly and then pour the stock and wine on top. Place into the oven for 1 hour and then allow it to rest for 10 minutes.

A Perfect Pair

By Lee McNish

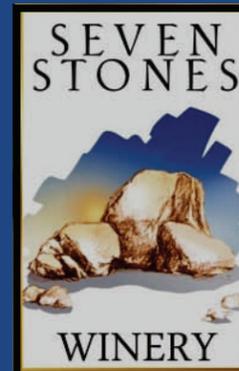
The Best Dressed Cheese Plate from



- La Sauvigne, a washed rind cheese from Quebec. Tangy buttery & nutty
- Valdeon Azul, a spanish blue wrapped in sycamore leaves
- Comte, a french gruyere that has natural citrus and nuttiness
- Ash Camembert from Saltspring Island rubbed with burnt rosemary and juniper twigs.

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This Month's Feature Winery



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BC WINE CLUB NEWS

Timely Tips For The Season

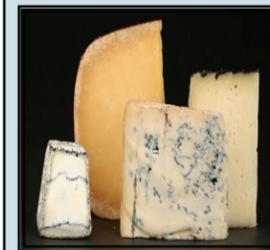
Just in time for your holiday soirée, we've put together a few final tips to make the season bright...and you'll be looking pretty smart, too!!

Tip #1 The house looks great, the guest list complete, now you just have to figure out what to serve? Forego tradition and try something fun instead. A fondue or raclette is the perfect solution for holiday get-togethers. Check out last Decembers newsletter online at www.bcwineclub.ca for Lee McNish's *On The Side* article all about this festive meal alternative.



Tip #2 When it comes to serving wine, one thing that is often overlooked is temperature. People may crave warmth this time of year, but they're not looking for it in their red wine. Serve red wines just above cellar temperature (17°C). If you are decanting, put the decanter in the fridge for 10 minutes before pouring the wine in. As for whites & rosés, chill in the fridge and take out 15 minutes before serving (11-12°C).

Tip #3 Every good soirée boasts a stellar cheese plate. To get the goods on this years best-dressed plate we spoke with Kurtis Kolt, General Manager for *Salt Tasting Room* to get the low down. Check out his best of the season picks on page 4.



And if you're a cheese lover, we implore you to take in an evening at Salt! The town is all a-buzz about their latest offerings from London's foremost cheese store, Neal's Yard Cheeses. Paired with stunning BC wines, these cheeses are simply to-die-for!



Tip #4 A good red wine is a work of art, but not if it finds its way onto your carpet. When it happens (and for most of us it will), act quickly - time is of the essence. Use a wet towel to soak up surface wine. Next, use a homemade fix of a little dish soap mixed with a little hydrogen peroxide sprayed or dabbed onto the stain. Check out the full details for this fix at www.2basnob.com/red-wine-stain-removal.html

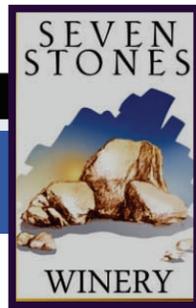
Tip #5 Finally, a good host never lets a guest drive after indulging in fine BC wine. This season, try the perfect driving alternative called 'Keys Please' (www.keysplease.net) The Keys Please service will drive your guest home in their own car for just slightly more than the cost of a taxi (average \$7 additional in Greater Vancouver). Check the Keys Please website for a Western Canadian location near you and ensure your guests arrive home safely - a gesture they're sure to appreciate.



Share the Gift



of Seven Stones



Together In Harmony



For some, to see George & Vivianne Hanson as winery owners in the Similkameen would seem quite improbable. One is an Albertan who spent many a year in a management role for Yukon's Northwestel. The other, a lady from Quebec who ran a health food store in Prince George. The truth, however, was this pair were destined to live in this land of Seven Stones. Their life amongst the vines fated.

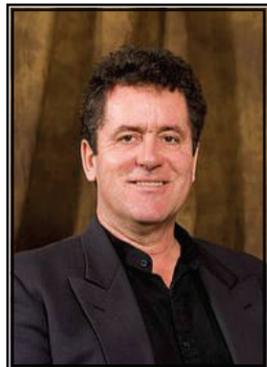
George was always fascinated by wine. In fact, one of his greatest treasures was a book that outlined the best land plots for wine growing in Canada. He would study and memorize every detail within its pages and when he left Northwestel with a decent buy out, he headed straight to BC Wine Country in pursuit of his passion. One day he was driving along Hwy 3 in Cawston and came upon people putting up a 'For Sale' sign.

Immediately Hanson recalled his trusted tome and remembered this exact plot to be the number one rated property in the region. A sold sign was hung shortly thereafter. George planted 15 or so acres in 2000-2001 and called his vineyard Harmony One. At growing grapes George found he was a natural. Quickly George became known as one of the best growers in BC as his passion truly showed in his fruit.

But soon Hanson was to have another passion - a woman named Vivianne. George met Vivianne and had an instant connection. She eventually found her way from Prince George to Cawston and the two started a life together at Harmony One. At this point George's dream of starting a winery was also taking shape and Hanson found his new bride to be an indispensable part of the master plan. Now, together, the two create beautiful wines that are as they are - in complete Harmony.



Portrait of a Wine Whisperer



Twenty years ago, George Hanson travelled to Australia and got a taste for big red wines. A subsequent visit to New Zealand gave him a feel for fostering cool climate vines. Today he is a master with both. There are very few people that can boast a natural ability to create good wine - Hanson is one of those select few. George is so impassioned by his creations he often talks to them discretely, encouraging them to live up to their potential. And, it would seem, they listen with many an award-winning show proving reverence for their Wine Whisperer.

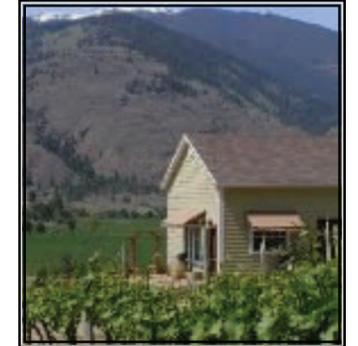
"I'll talk to the wine before competitions and ask it to show its best side."

- George Hanson



The Land of Seven Stones

When you travel the majestic Similkameen Valley you come across seven distinct boulders, each with a tale to tell. The First Nations people of this area gave names to the boulders to show their significance as a meeting place or its ties to a legend. One such boulder, depicted on Seven Stones Chardonnay, is called Speaking Rock. Apparently, native legend claimed orators would convene here and speak to the orders of the day.



Standing Rock is another large fixture of the community. This stone is known as a site of gathering in local native folklore and saw friends and neighbours



come together to celebrate the gifts of life this magical valley affords.

In naming their estate winery Seven Stones, the Hansons sought to pay tribute to the community and share with all who surround them the bounty of this truly magical land.

"The Similkameen Valley is very special for us, even magical."

- Vivianne Hanson

This Month's Feature Wines

Feature Red - Seven Stones 2006 Meritage

Feature White - Seven Stones 2007 Chardonnay

Companion Red - Seven Stones 2007 Pinot Noir

A Special Wish For All Our Members

May your Holidays be Bright and Wondrous and

filled with the Giving Spirit of the Season

