

# BC WINE CLUB NEWS

## Just Listed



With electioneering hitting a feverish pitch these days (openly in the U.S. and something short of discreetly here in Canada), it's hard to get away from polls, platforms and platitudes. It would seem everyone has a list of attributes they feel warrant their candidacy; Lists they feel give you insight into their context. Serious business, all of it. But..... we're not so serious.

We here at the BC Wine Club are all about enjoyment. Our platform? All members should be entitled to enjoy BC's best—even if you live in Fort St. John. Our polling data? If increased membership shows a trend, then our club is becoming exceedingly trendy. Platitudes? We don't offer up anything trite—our wines are true originals selected for their good character. Finally, about the business of lists. We've done some internal polling and come up with a few lists of our own. Lists that might give you a little more insight into the Club. Moreover, they're just fun, something in this age of market turmoil, war, and environmental mishap, we could all use a lot more of.



## Feature Winery



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### Top Ten BC Wine Club Requested Wines

10. Lang's '06 Pinot Noir
9. Domaine de Chaberton's 2004 Canoe Cove Shiraz
8. Monster's '06 Gamay
7. Chalet's 2004 Syrah
6. Pentage's 2006 Gamay
5. Hillside's Old Vines '06 Gamay
4. Church & State's '05 Saddle Ridge Syrah
3. Desert Hills' '04 Syrah Select
2. Quinta Ferreira's 2005 Syrah
1. Stonehill's 2005 Zweigelt

Love Those Reds!!!!

We're Exceedingly Professional

### The Top Professional Fields Of Club Members

7. Academia:  
Face it, smart people love BC wine
6. Arts & Entertainment:  
Supporting the culture of fine wine
5. Energy & Mining:  
Resourceful members with a love for exploring BC Wine Country
4. Financial Sector:  
Invested in good taste
3. Law:  
A verdict on our selections could be delivered per curiam
2. Medicine:  
Believers in the science behind Resveratrol
1. Business Owners:  
Ownership has it's privileges

Introducing Soaring Eagle's  
'Collector Series'

# Soaring Eagle



## Soaring Success



**S**oaring Eagle Estate Winery is a wondrous new addition to the Holman-Lang family of wineries. Wondrous we say for so many reasons; for it's stylish and welcoming structure, it's breathtakingly beautiful scenery, and, of course, it's fabulous wines. But this is also a very special place for one more reason—it is the business home of Keith and Lynn Holman - two of the most interesting, kind and engaging people you could ever hope to meet. Saddle up to the Soaring Eagle tasting bar and you might even catch the tall and charismatic Keith (Naramata's answer to a kinder, gentler J.R. Ewing) pouring a round and regaling patrons with stories of Naramata's yesteryears. Or, while taking in the picturesque sights on Soaring's patio, the lovely Lynn

often adds the personal touch to her guests experience; perhaps pointing out a group of eagles soaring above, or passing on a great tip on where to head for dinner that night. In other words, 'they get it'. Given all their great success, they don't have to do the things they do... but they do. As Holman-Lang's Tiffany Schneider puts it "We really are a big family here. Keith and Lynn are so humble and always willing to listen to us, our ideas, and to our customers, too." Given that attitude, it's no wonder the Holmans and their wineries are so successful.

## Asked & Answered with Keith & Lynn Holman

**Q-** Both of you hail from the Naramata region and have been a part of the exciting change and growth in the area. Can you tell us about some of those changes and where you see the region heading?

**A-** **Biggest Change?** The mass switch from fruit farms to vineyards and wineries. **The Future?** Penticton and Naramata Bench wineries will be "Napa North"

**Q-** What was the thought or concept behind Holman Lang's newest addition, Soaring Eagle?

**A-** **Soaring Eagle wines are lightly oaked drier wines, world class quality**

**Q-** From what we hear, you have a very loyal and dedicated staff, and in the wine business, that's really saying something. How would you characterize your business philosophy?

**A-** **We operate on team spirit. We look to advancement from within our staff. There are limitless opportunities for those who embrace the Holman Lang philosophy "dream big"**

**Q-** Having met the two of you, we can say you are both completely engaging and ever so welcoming. How do you stay so grounded when the pace at which your business is growing is clearly frenetic?

**A-** **You have to love what you are doing. It is a gift to own a winery and to be a part of such an enthusiastic expanding industry.**

**Q-** We were very impressed with Soaring Eagle's new 'Collector's Series'. Viognier, Syrah and Cab Franc; Are we feeling a little French? Give us a little more insight into the creation of this new line.

**A-** **The Collector's Series is crafted on small case lots of selected premium quality grapes grown at our 40-50 year old vineyards.**

**Q-** You've taken the boutique winery business to a whole new level. What's next for Holman Lang?

**A-** **Two new wineries. One called Zero Balance on the Naramata Bench – signature series wines, signed by the winemaker guaranteeing his finest vintages. Another called Red Bridge – our first venture into the Similkameen where the complexity of the soils will make for multi-tiered characteristics in the wine. Look for us on Hwy 97 opposite the Keremeos bypass.**



# Estate Winery



Most BC winery owners know that in order to be a player in this league, you better have an all-star winemaker—someone known to always deliver excellence. For the Holmans, that person is Bernhard Schirrmeister. We recently caught up with their star craftsman for some insight into the world of a 'Baron'...

**Q-** With your credentials, you probably could have been a craftsman anywhere in the world. What made you decide to ply your trade in British Columbia?

**A-** The beautiful scenic Okanagan Valley is very similar to my home region in Germany. For my family – daughter and son – there are more opportunities for a better life here in Canada

**Q-** In terms of crafting wine in the Naramata, versus other places in the world, what do you find to be the regions biggest attribute, and conversely, its biggest challenge?

**A-** In the Okanagan, you find the climates of all European wine growing regions. Osoyoos is like south of France or Spain, OK Falls would be like Burgundy, Naramata is like north Italy and Kelowna like the River Rhine in Germany. That makes our region so exciting for a winemaker. In this young industry we don't have the past experience to know which varietals grow the best in which spot. As a long term decision, vineyards are planted to last 30 years or more and this is the biggest challenge.

**Q-**You've been termed "Baron Von Okanagan", a tip to your heritage, and to your ability to oversee the crafting of wine for four separate and distinct wineries. If you think back to your life in Germany, what lessons did you learn back then that have proved most helpful in your current role as Senior Craftsman for Holman-Lang?

**A-** I started my apprenticeship at 18 and had to adapt fast to a very impulsive winery. Later on I worked self employed as a consultant winemaker for 7 wineries at one time so I learned to be adaptable and creative.

**Q-**Although we've heard you are very dynamic, we know you can't do all of this on your own. Tell us a bit about your assisting team of winemakers.

**A-** In the last 2 1/2 years we have had 9 trainees from Germany who all had some experience but wanted to learn more about winemaking, vineyard management and also about Canada. Since last summer Steven Latchford is my assistant winemaker and great back up. We not only work together as a team, we also have fun together - going to hockey games, camping and ATV trips in the woods and visiting other wineries.

**Q-** What varietal(s) do you enjoy working with most? Which do you find most challenging?

**A-** Coming from a region with 85% Riesling this is one of my favourites to work with and to drink. Getting older I like more those with lower acidity, like Pinot Blanc and Pinot Gris. Pinot Noir has always been my favourite red but to make a good one is big challenge.

**Q-**We think the wines of Soaring Eagle's Collector Series are fantastic - definately collectable! At what part of the crafting process did you realize these wines were standouts?

**A-** The decision starts in the vineyard. Our vineyard mgr Jean Sebastian and I choose the vineyards and if necessary we do a green harvest, or thinning. The grapes and wine were treated and kept separately. After all, if the wine doesn't meet my expectation as an outstanding wine we won't give it the name Collector Series.

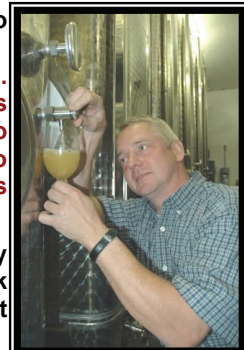


Photo courtesy  
Penticton Herald

The World of a 'Baron'

## February's Selections from Soaring Eagle

**Feature Red—2006 Cabernet Franc (Collector Series)**

**Feature White—2005 Chardonnay**

**Companion Red—2006 Pinot Meunier**

**Premium Selection—2006 Syrah (Collector Series)**

# For the Love of Lists

## The Best Thing About Our Job

Why state the obvious

## BC Wine Club Hottest Winemakers

1. Elias Phiniotis
2. Bernhard Schirrmester
3. Bill Dyer
4. Ian Sutherland
5. Lawrence Herder

## Most Intriguing Wine Terms

1. Stirring the Lees - waking Mr. McNish after a long night on set ..actually it's mixing the fine grape solids and yeast while the wine is in the barrel to complete alcohol fermentation, start malolactic fermentation or increase taste
2. Ullage-wine lost to evaporation in corked wine
3. Chaptalization- addition of sugar to crushed Grapes (must) to increase alcohol content
4. Punt-what you do on 4th down ...or the indentation found in the base of a wine bottle. By rule, the deeper the punt, the better the quality of wine
5. Gleening-hand picking grapes that remain in fields after a harvest to make homemade wine

## Top Former Professions For BC Winery Owners

1. Law
2. Medicine
3. Finance
4. Orchardist
5. Industrialist

## The Worst Thing About Our Job

Hearing about frozen or damaged wine

## On The Side

With Chef Lee McNish

### Ahhhhh...Cheese

When I was young I thought cheese came in a can or individual wrappers (please, I said I was a child). Then one day I was introduced to Canadian Cheddar - WOW - my life had then changed. Who would have thought that years later I would love the heartiest and smelliest of cheeses? Now those cheeses are not for everyone, but since we have access to a wide variety of cheese from around the world (and don't forget also made here in B.C.) you are sure to find several that will suit your palate. Most of us tend to experience cheddar as our first cheese, but there are hundreds of varieties of cheddar. Once you get into the natural cheddars, they are crumbly with saltier, nutty flavour. Some are so subtle you can eat with most fruit, yet others can overpower the deepest of wines. If you're serving a strong deep red wine with your main course, you might want to serve the cheese course next, before dessert. But if you want to finish the meal on a savoury note, then serve the cheese course last. Also, if you are serving a strong brittle cheese, you can serve it with a slice of butter to give it a creamier appeal, yet still retain the flavour.



Remember air and warm temperatures are the two things that can kill your cheese. Always serve it at room temperature and don't slice it until the end because it will start to dry out. Ideally, you should have a knife for each cheese on the platter and allow 3 to 5 oz per person for a good size cheese platter.

I find it nice to walk into a cheese shop or supermarket and see all the different colors and styles of cheeses beside the olives, antipasto, cold cuts and bread. I start to think of wines that would go with them, or at least try to pair them. Believe me, I have definitely had more failures than victories, but the whole experience is fantastic, so give it a try. When pairing wine with cheese, it really comes down to your own personal taste, but here are a few simple guidelines that can help you get started:

- White wines pair best with soft cheeses and stronger flavours
- Red wines pair best with hard cheeses and milder flavours
- Fruity and sweet white wines (not dry) and dessert wines pair best with a wider range of cheeses
- The more pungent the cheese you choose, the sweeter the wine should be

Check the insert for Lee's Cheese Fondue Recipe