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GETTING TO KNOW  
CAROLYN HAYNES

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**Q** - Many of our clientele were introduced to us when they were given a gift membership. Tell us how a resident of Ohio came to choose the BC Wine Club for her gift giving needs.

My family members have always enjoyed good food and wine. My brother in particular loves to cook and to soak in the local culture. I began searching the internet to find ways to enhance his talents, and I spotted the BC Wine Club and thought it would be perfect.

**Q** - This month we've been exploring the connectivity the Club affords its members. Has your gift of Club membership fostered a greater connection with Charles and Louise? How so?

I became an instant hero with this gift. They could entertain their friends, engage in wine tasting competitions, and add that special touch to the meals that they prepare for others.

**Q** - We'd like to turn the tables here for a moment and ask you, the learned English professor, what you feel Ernest Hemingway meant when he wrote "Wine is the most civilized thing in the world."

I am not sure I agree with Hemingway. I would amend this quotation to say, "Wine is the most intimate thing in the world." It allows you and others to partake together in a sensory experience; because you sip it slowly, it is conducive to conversation and connection to others.

Great quote; it's obvious what you do for a living!

Many thanks to you, Charles and Louise for giving of your time and of yourselves for our series.

TO NOTE

Back from the set of *Farewell Atlantis* is our extraordinary chef Lee McNish

Lee's 'On the Side' column and fabulous food pairings for Noble Ridge can be found in this month's insert

Lieutenant Governor Excellence Award Winner

Gold & Silver All Canadian Wine Championship

Silver New World Wine Competition LA International Competition

AWARDS

This Month's Feature Wines



Feature White

CHARDONNAY  
2007

Feature Red

MERITAGE  
2005

Companion Red

PINOT NOIR  
2006

Premium by Request is Noble Ridge's '2005 KING'S RANSOM'

Volume 3  
Issue 2

This Month's Feature Winery



NOBLE RIDGE  
VINEYARD & WINERY

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The BC Wine Club Journal  
for February 2009

A SALUTE TO A GIFTED GIVER

A couple years back, someone gave me a deep fryer... for camping. Given the fact I'm allergic to grease and prefer black tie to the outback, I understood immediately what this was. This was payback. I had 'gifted' them poorly the year before and certainly that point was being made now. Lesson learned.



"We love wine. Check! We favor buying locally produced goods. Check! We love discovering new things and sharing those discoveries with friends. Check! (Carolyn's) a PhD in gift giving perfection."

-Charles Haynes on thoughtful sister Carolyn

Conversely, the lovely Dr. Carolyn Haynes would surely be immune to such censure. For this English Professor and Director of Miami University's Honours Program, thoughtful gift giving is an art form she has mastered.

In fact, her brother, Dr. Charles Haynes, claims Carolyn is definitely a model for "gift giving perfection."

As recipients of her gift, a membership to the BC Wine Club, Charles, and his wonderful partner Dr Louise Creagh are in a position to know. Carolyn looked beyond the ordinary and found a gift perfectly suited to this dynamic couple. A gift that said she truly cared.

So, when planning our 'Getting to Know Us' series, a series celebrating those among us with a passion for sharing, the Haynes/Creagh trio immediately came to mind. Not only do they embody the spirit of the Club, they are also just so darn fascinating. After all, when was the last time you saw the qualifier 'Dr.' written three times in a paragraph when you weren't looking at the results of a biopsy or your grades on a thesis?

You can check out our interesting Q & A session with this group on page 2 for Charles & Louise and page 4 for Carolyn.

Finally, it must be said - the more we get to know our clientele, the stronger our belief that good people and good wine are often connected ... that, and the fact a good many have really cool acronyms after your name!



Charles Haynes & Louise Creagh

NOBLE RIDGE  
INTERNATIONAL AWARD-WINNING TASTE

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## GETTING TO KNOW CHARLES HAYNES & LOUISE CREAGH

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**Q - We understand that the two of you are faculty members at the University of British Columbia. Could you give us a little background on yourselves and greater insight into why so many intelligent people are attracted to wine.**

Charles Haynes is the Canada Research Chair in Interfacial Biotechnology and a professor in UBC's Michael Smith Laboratories. He currently serves as Director of BERI - Bio-Energy and Refining Innovations - a new provincial research centre that is using UBC's position as a global leader both in forest and agricultural products research and in biotechnology to develop new technology and strategies to address pressing societal needs for the environmentally responsible and sustainable production of energy fuels, materials, foods and chemicals.

Louise Creagh is a senior faculty member in UBC's Department of Chemical and Biological Engineering. She is a world authority on development and application of techniques for studying bio-molecular interactions - technology that is central to drug discovery and our ability to learn about living systems.

But I don't think very much of that information is particularly relevant to our appreciation of wine. We are not wine connoisseurs, armchair or otherwise. Our attraction to wine is simple and totally nonacademic. We like discovering vineyards and varietals that taste good to us, and we love the experiences wine can create when shared. It's no secret that a nice bottle of wine, and certainly all of the wines you have selected and sent us qualify, can turn a good meal into a great one, and even into an unforgettable experience when the pairing, setting, and the company align. Case in point, we have owned recreational property on Saltspring Island for many years and have been fortunate to establish a network of truly remarkable friends there. This past thanksgiving we gathered with them to share in both creating and consuming the traditional feast. However, early in the day, the power went out, making food preparation difficult. While we managed with a bit of bbq creativity to prepare a few dishes, the power outage generated something much more enjoyable - the chance to relax and share good conversation and good wine, including a few bottles provided by the BC Wine Club. It was one of those special evenings created by the pairing the right wines with the right friends.

**Q - Carolyn has told us you've made a point of personally visiting some of the wineries we've featured. Tell us more.**

Well, Louise is passionate about cycling. Me? Not so much. But I do like getting out and experiencing new things, including new wines. And we both like buying locally produced foods and goods because of the well known environmental benefits, and because we enjoy getting to know the people making and doing the things we like. So Louise has learned that the best way to get me out cycling is to plan trips that involve new experiences, including meeting new people. Not surprisingly, the excellent wines and wineries you have introduced us to have been the inspiration for several of those trips. The most recent was a very nice 70 km ride in the Fraser Valley where we visited several organic farms and wineries, including two, Chaberton and Township 7 (I'm drinking an outstanding Township 7 Merlot while writing this, so look for the writing to deteriorate as I proceed), that we discovered through you. Other memorable rides included peddling along the Galloping Goose Trail on Vancouver Island, where we visited Church & State Vineyards and their surprisingly elegant tasting room. This summer we're off to cycle the Kettle Valley Trail with the intent of mixing in new wine-tasting experiences.

**Q - Creating wine is very much like chemistry. Have either of you thought to use your extensive knowledge of biotechnology to create the perfect wine?**

No, but several of our colleagues at UBC are doing just that. In particular, our good friend Hennie van Vuuren is the Director of the Wine Research Centre, a research powerhouse dedicated to advancing Canada's ability to develop outstanding new wines, grape varietals and fermentation processes. Unlike us, Hennie is truly a wine connoisseur, as is UBC's Associate Dean of Research, Don Brooks. Working together, they and the full team of outstanding researchers are doing absolutely great things for BC wineries.

Much of the research done at BERI and in the Nobel-prize winning Michael Smith Laboratories builds on the yeast fermentation technology developed by wine producers. We are researching ways to efficiently break down cellulose, a sugar-based polymer that is most abundant component in wood, into glucose. We are also developing ways to increase the amount of ethanol that can be produced by yeast fermentation of that sugar. This exciting research program is being led by our close friend and colleague Jack Saddler, who can arguably be regarded as the world's foremost authority on converting wood into ethanol fuel by yeast fermentation.

**Q - For the two of you, it's all about the discovery. Have you discovered any great BC wines you'd like to share?**

We believe in consuming locally made food and goods, including BC wine, beer and incorporate at least one BC-produced food ingredient into each meal. We love many of the wines you have introduced to us, including hidden gems like Monster, Lang, Township 7 and Stag's Hollow. Burrowing Owl, Blue Mountain, Road 13 and Blue Grouse are favs too

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## A RENAISSANCE IN THE MAKING

Nestled in a beautiful valley of Okanagan Falls is an elegant winery set upon 24 acres of vineyard. For Jim & Leslie D'Andrea of Calgary, this is the realization of a dream set in play years ago. But it is certainly one this leading lawyer and former hospital administrator have worked hard to achieve - it's success is decidedly deserved.

In 1998, a sabbatical in French wine country wet their appetite to recreate Old World excellence here in the New World. By 2001, Jim and Leslie (with a bit of advice from the good folks of Stag's Hollow) secured this parcel of land on the northern most tip of Canada's only true desert. With only 3 acres of vineyard previously planted, they quickly set about planting their oft-award-winning Chardonnay & Pinot Gris on northern slopes, and Merlot and Cabernet Sauvignon to the south. With their Meritage in mind, a touch of Malbec was also added.



An intelligent couple (both are alumni of Queens), the two gained International Sommelier designation and set about assembling a team of experts to assist in making the dream a reality. Because the D'Andreas have active lives, a career and three wonderful children in Calgary, the importance of finding the right people to oversee the day to day operations of their vineyard and winery was great.

And what a team it is! As the caliber of their wines attest, the people of Noble Ridge are good at what they do. They are also exceedingly pleasant and humble. At Noble Ridge we've yet to come across even one person who was remotely glum or taciturn. In the case of the D'Andreas, General Manager Lynette Sahara, Wine Consultant Phil Soo, Vineyard consultant George Wilson, and the rest of the Noble Ridge team, positive attitudes are in and haughty attitudes are best left at the door.

That positive, hard-working attitude starts at the top and has had an obvious trickle down effect. By spending every spare moment they have at the winery, and with the wonders of technology, Jim and Leslie are kept in the loop and apprised of every important decision the team makes. Constant conversation occurs between Jim, Leslie (who also has a viticulture diploma), their talented winemaker Phil Soo (of Andres fame), and GM Lynette Sahara. To be sure, the D'Andreas are always there to support their team.

By the way, the very knowledgeable Lynette is the one you're most likely to meet up with at the winery - a person we've yet to see not sporting a smile :) She obviously loves what she does and takes pleasure in sharing her passion.



The smiling GM Lynette Sahara

Smiling is something the people of Noble Ridge must be doing a lot of these days given the awards rushing their way of late. They've medaled on the national stage with Gold and Silver at the All Canadians, provincially they've garnered a coveted Lieutenant Governor's Award of Excellence, and now they've scored on the international stage with wins at the Jerry Mead and LA International Wine Competitions. Very Impressive!

So it appears the Renaissance of wine is upon us and it has taken hold in Okanagan Falls at a place called Noble Ridge - a place where you'll find 'the future of old world excellence!'

