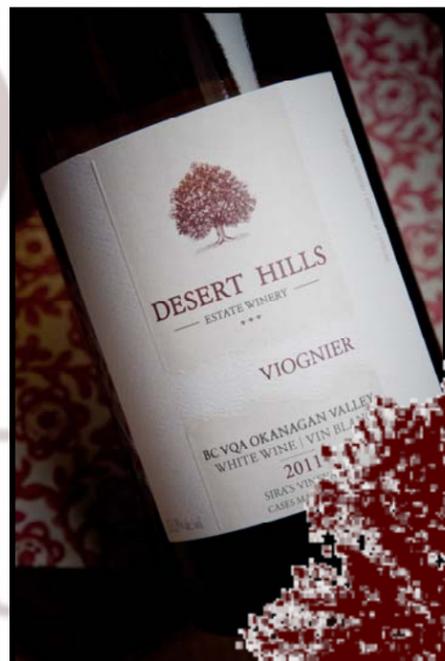


# Perfect Pairing By Chef Davey Chisholm



## Edamame Guacamole

- 1 cup shelled edamame beans
- 1 avocado
- 3 tbsp. extra virgin olive oil
- 1 jalapeno pepper, diced fine
- ¼ cup walla walla onion, diced fine
- ¼ bunch cilantro, chopped fine
- Juice of two limes
- Salt & pepper to taste

Pulse edamame beans with avocado pulp and olive oil to desired texture. Transfer to a bowl and fold remaining ingredients into edamame mixture. Serve and enjoy with your favorite chips or veggies.

## Roast Sablefish with Red Pepper Sauce

- 4-6 oz. Sablefish filets
- 1 tbsp. extra virgin olive oil
- Salt & pepper to taste
- 1 red bell pepper
- ¼ cup lemon juice
- ¼ cup Hellman's mayonnaise
- ¼ cup fresh breadcrumbs
- 1 tbsp. red wine vinegar
- 1 ½ tbsp. capers
- 1 tbsp. chopped garlic
- 2 tsp. white sugar
- 2 cups canola oil
- Salt to taste

Rub olive oil evenly over sablefish filets and season to taste. Set aside. Meanwhile, roast red pepper, peel skins and remove seeds and ribs. Put in food processor with remaining ingredients except oil and purée until smooth. Slowly incorporate canola oil until emulsified. Roast sablefish at 400°F for 8 minutes and rest. Serve with red pepper sauce and enjoy! Sauce yields 3 cups.

## Flapper Pudding

- 1 cup fine vanilla wafer crumbs
- ¼ cup sweet butter
- 2 cups icing sugar
- 2 egg yolks at room temp.
- 2 stiffly beaten egg whites
- 3 canned pear halves, diced
- ½ cup toasted walnuts, chopped

Spread half of the wafer crumbs over the bottom of a small casserole dish. Cream butter and icing sugar until light. Add egg yolks one at a time. Fold in egg whites and beat until smooth. Fold in pear and walnuts and spread mixture evenly over crumbs. Top with remaining crumbs and refrigerate overnight. Serve and enjoy!

# *The BC Wine Club Journal* for July 2012

## FABLES & FOLKLORE FOR THE OENOPHILE

Wine has been a passion for people for millennia—from the time of ancient Egypt, through early Greek and Roman civilization, into the Middle Ages and prized even today. So pervasive is wine as a cultural phenomena in history, there is little wonder so many fables exist to speak to it's greatness, importance and effect on society. Here now are a few snippets of lore and literature paying homage to the storied drink.

### THE FOUR WONDROUS PROPERTIES OF WINE

One day I asked a doctor to tell me whence derives the power of wine to affect in four different ways whomever it overcomes so that his mood changes. The first he makes peaceful, benevolent, mild and kind. Others he arouses to anger, so that they storm and quarrel and rage. The third he makes crudely childish and shameless, while the fourth is led by the wine to fantasies and follies.



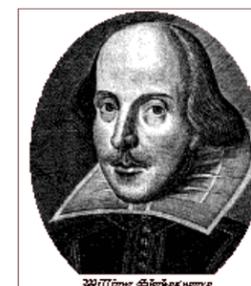
He said, I will tell you. The wise pagans describe how after the Flood had passed, Lord Noah began to plant vines before anything else. But the soil was unfruitful, so old Noah cleverly fertilized it with manure which he took from different animals, namely sheep, bears, pigs, and monkeys. With this he manured his vineyard all over, and when the wine was ready it had acquired the natures of the four animals, properties which it still possesses. Now God made all men of four elements, air, fire, water, and earth, as Philosophy confirms, and according to each man's nature, so does wine affect him.

Hans Sachs, Nuremberg 1553

### WHO IS THE WINE-DRINKER

"Blot out every book in which wine is praised and you blot out the world's great literature, from the Bible and Shakespeare to the latest best-seller. Blot out the wine-drinkers of the world and you blot out history, including saints, philosophers, statesmen, soldiers, scientists, and artists."

Julian Street, *Table Topics*, 1959



### ET TUS, BRUTE?

"Give me a bowl of wine. In this I bury all unkindness, Cassius"

Brutus from *Julius Caesar Act IV Scene III.*

## What's On Pour This Month

### This Month's Feature Winery



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'Guac on the Wild Side'  
Summertime Pairing  
By Davey Chisholm

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Volume 6, Issue 8

## BEST RED WINE IN CANADA

ALL CANADIAN WINE  
CHAMPIONSHIPS

**GOLD**

LOS ANGELES INTERNATIONAL  
WINE COMPETITION



There was a moment of fear when we learned Desert Hills Estate Winery was making some changes. Who, we wondered, would want to recreate a winery that was already one of the best in the country? What could the Toor brothers, the winery's enigmatic owners, be thinking by tinkering with their Black Sage Bench stand-out? When your winemaker has consistently helped you earn best in class honours, what possible motivation could you have to make a switch? In other words, why on earth would you want to mess with perfection?

Our fears were allayed when Randy Toor explained the changes being made were more or less a change of expression; a new way to tell their story. And for the most part, the bones of the Oliver, BC winery he has owned along with brothers Jesse and Dave since 2003 would remain the same.

The award-winning wines would still be made with grapes from estate vineyards, some of which have been under vine since 1995. The wines would continue to be created by a superior craftsman originally from Cyprus, and the winery's approachable, ever-friendly atmosphere would never be compromised.

The Toors looked to Lori King of Chickadee Branding to help them create an image that better reflected the wonderful evolving story of Desert Hills - from the time the brothers moved to Oliver in 1988 to today.



# DESERT HILLS

— ESTATE WINERY —



[www.deserthills.ca](http://www.deserthills.ca)

**feature red - 2007 MIRAGE**  
**feature white - 2011 VIOGNIER**  
**companion red - 2011 GAMAY**  
**premium - 2008 SYRAH**

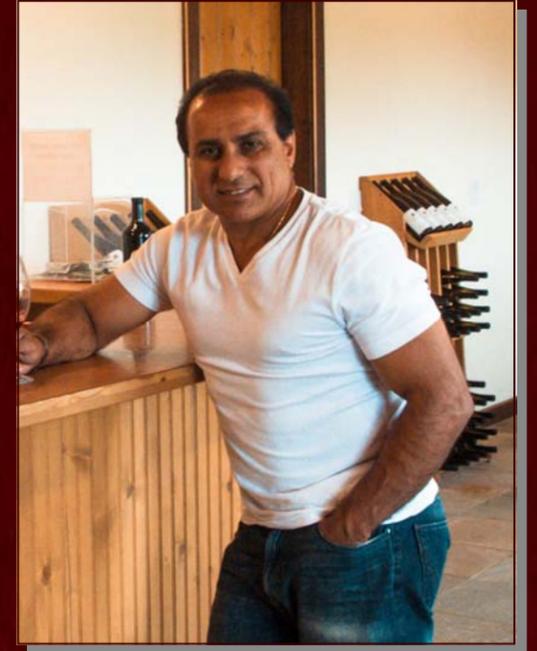


The new labels capture the spirit of the Brothers Toor and the wines in bottle are as interesting and varied as the men behind the label: Born in India, they have a taste for the exotic. Raised in Winnipeg, they are exceedingly friendly, and having grown grapes in the Okanagan since the mid '90's, they know the basis for a fine wine is a great grape.

But the new look also allows for change, one of which is in the winemaker. Now for those of you who know and love the wines Dr. Elias Phiniotis has made for Desert Hills in past, fear not, a change in guard does not mean a complete departure from the great style and taste at Desert Hills. In fact, the new winemaker has very much learned from the good doctor—how could he not—George Phiniotis is, after all, Elias' son!

George has learned from the master himself, and gained additional experience as a winemaker for Domaine de Chaberton in Langley. George also held the title of vineyard manager at Desert Hills for several years thus making him the perfect candidate to coax the very best out of Desert Hills fine estate fruit.

But one thing, we're glad to report, that has not changed at Desert Hills, is the casual, friendly approach they take to sharing their wine. Their tasting room remains one of our favorite stops on tour, and somehow feel it always will be.



## TWO TIME WINNER

LIEUTENANT GOVERNOR'S  
AWARD OF EXCELLENCE

**GOLD**

PACIFIC RIM WINE  
COMPETITION