

# BC WINE CLUB NEWS

## Patio Perfection For the BC Wine Lover

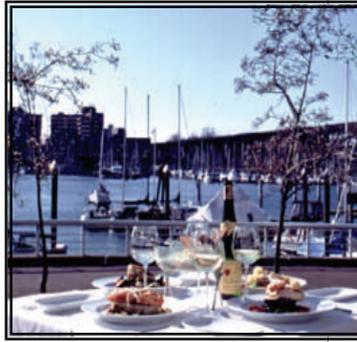
Claire Martin, meteorologist for the CBC, tells us that, despite the current June gloom, we'll soon be able to "take it outside". For the BC wine lover that means a visit to a scenic patio with great food and service and, of course, a fantastic summer sipper from BC. With that in mind, we here at the Club have gone on a reconnaissance mission and sourced out some of the best patios with the best BC wine lists—restaurants we've personally visited, or ones that come highly recommended by members. All have dedicated sommeliers to seamlessly pair their divine cuisine with fine BC wine. So, when Claire calls for streaming sunshine and warm temps, find your way to one of these fine restaurants, sit back, and enjoy pure patio perfection.

### Vancouver C Restaurant



C's Martin Repicky

A most memorable meal on the patio of Vancouver's C Restaurant proved wonderful inspiration for this month's storyline. C's award-winning Executive Chef, Rob Clark, provides one with simply exquisite cuisine in one of the most ideal of settings. Over-looking False Creek's Yacht Club, servers, under the excellent guidance of Restaurant Director and Sommelier Martin Repicky, attend to your every need and astutely pair each and every menu selection with the finest of BC wine. Truly a BC Wine Club member's idea of Shangri La.



### Calgary River Café



Few experiences rival a warm summer evening on the patio of the River Café at Prince's Island Park. In an idyllic atmosphere, treat your palate to brilliant, regionally inspired cuisine, married perfectly to a premium estate BC wine. Rob Smith, River Park's Cellar Manager, and a graduate of the International Sommelier's Guild, agrees with owner, Sal Howell, that BC wines show exceptional quality and deserve special prominence on their wine list. That is really saying something considering this restaurant, (recently named a Wine Spectator Best of Award of Excellence winner) offers their guests a selection of over 750 fine wines.



Rob Smith

Township 7: Double Gold Winner  
All Canadian Wine Championships

Volume 2  
Issue 8

This Month's  
Feature Winery



Vineyard  
& Winery

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## On The Side



With Chef Lee McNish

### Seasonal Sides

This time of year is perfect for trying new things that are fresh and different. How about the zucchini blossom? They are common in late spring or early summer, and can be found in Italian markets or your local farm produce stands. The orange blossoms on these baby zucchinis should look firm and fresh and ideally should be slightly open. The blossoms are quite perishable, and should be used the day they are bought or at least the day after. When you get them home, put them into the crisper section of the refrigerator until its time to prepare them. When you wash them, be very gentle and remove the pistils. Now you're ready to proceed.



There are many ways to prepare them, but my favourite way of enjoying zucchini blossoms are stuffed with cheese, then battered and fried in olive oil, because the crunchy, saltiness of the crisp batter beautifully compliments the sweetness of the flower itself. Not to mention the added flavour of the cheese. Here is a very simple recipe that should serve 6, though, in my experience, that's being optimistic.

### Oka Zucchini Blossoms

- 18 Zucchini Blossoms
- 500 ml Whole Milk
- 4 tsp. Flour
- 1 Egg, lightly beaten
- Sea Salt
- Fresh Pepper
- 1 cup Olive Oil
- 2 cups shredded Oka Cheese
- 3 tsp Kirsch

Trim the tips of the zucchini blossoms and remove the pistils. Take the shredded Oka cheese and toss with Kirsch and pinch of fresh pepper. Very gently stuff the cheese mixture inside of the flower in the palm of your hand. Prepare the batter by combining the milk, flour and egg. Heat oil in deep pan. Lightly salt the blossoms, then dredge them in the batter. Gently drop them into the hot oil one at a time. Fry them until golden brown. Remove and place onto a paper towel,

Serve hot with Township's Double Gold Winning  
2006 Reserve Chardonnay

A Perfect Pair

By Lee McNish

## Patio Perfection

In Western Canada

Victoria

SeaGrille

Sumptuous fare, spot on service, and fantastic regional wines, are exactly what one would expect from a restaurant in one of the world's finest boutique hotels. The patio at SeaGrille in the Brentwood Bay Resort & Spa encompasses all this and so much more. Imagine an evening filled with wonderful culinary tastes, served beautifully with award-winning wines, all enjoyed as you take in the spectacular coastal view of Saanich Inlet. Simply incomparable.



Edmonton

Il Portico



Il Portico has long been one of those special places where you can count on superb cuisine, splendid BC wine, and warm, friendly service. This is especially true in summer, when the French doors open and the experience moves outdoors. General Manager, Patrick Saurette, assures us a great summer sipper from the Okanagan or Cowichan Bay can always be had at Il Portico. In fact, Saurette tells us the owners of this contemporary Italian restaurant believe so strongly in the quality and future of BC wines, they themselves have invested in the industry. So, if you're looking for a perfect patio experience, BC wine style, reserve your patio table at this fine dining establishment.

### Important Note:

In an effort to maintain our high level of service, and to continue in our efforts to bring you the best wines BC has to offer, a \$2.00 increase to our monthly membership fee will be applied as of July 2008 to cover increases in administrative and shipping costs.

Township 7

Vineyard & Winery

## It Takes One to Know One



Township 7 began as a small winery in the Fraser Valley, expanded into the Naramata, and now, under Mike Raffan's ownership, is truly hitting stride. Raffan, a former restaurateur with over 3 decades of experience in the hospitality industry, had a vision when he assumed the winery from Corey and Gwen Coleman—to build on Township's tradition of excellence and take the winery to the next level. A fine vision, and one Raffan has quickly realized.

Prior to his purchase in '06, Mike had a true appreciation for Township's wines, so retaining the talents of Township's award-winning winemaker, Bradley Cooper, was a must.

Cooper, who, like Raffan, had a background in hospitality prior to working in the wine industry, shared a similar mindset with the new owner and agreed to continue on in his role.

"Township's tradition of creating some of the best white wines in the country is a legacy I try to live up to."

- Bradley Cooper

That mindset? To look at what they found appealing in a wine from the consumer's perspective, and strive to capture those attributes in their offerings. If a Double Gold at the All Canadian Wine Championships is any indication, then this method is working for them wondrously!

## Bradley Cooper's Virtual Reality



In addition to being one of this country's finest wine craftsmen, Bradley Cooper is witty, insightful, humorous, and likely to be tracked down by US restaurants looking for untainted, home-grown, vine-ripened tomatoes. How do we know this? Simple. We follow Brad's blog — [Wine & Vine BC](#) — religiously. If you want to take a peek behind the cellar door and truly find out what makes this man tick, or, if you've got a fascination for all things wine, this thread is a must. If you think a wine guys writing might be drab and all scientific, then you certainly don't know Cooper. Rather, Brad's site is a fun and informative read with some great pics thrown in for good measure—exactly what one might expect from a former journalist and budding photographer who's really into technology. The only question is, could he be any more talented?

## Township 7's Selections for June

Feature Red—2006 Merlot / Cabernet Sauvignon

Feature White—2006 Reserve Chardonnay - Harmony One Vineyard

Companion Red—2005 Merlot