

The BC Wine Club - Its all about taste!

Pear & Celeriac Bisque w/ Salt Spring Island Goat Cheese

- 4 diced Anjou Pears
- 2 cups diced Celery Root
- 1/4 cup diced Onion
- 4 cups Chicken Stock
- 1 tsp Butter
- 1 cup Whipping Cream
- 1 pinch Fresh Ground Nutmeg
- 8 oz. Salt Spring Island Goat Cheese (unripened)
- 2 tsp Extra Virgin Olive Oil
- Salt & Pepper

Sauté pears, celery root and onions in butter, add chicken stock and reduce by half. Add nutmeg, then puree and put back on heat. Season with salt & pepper and then add whipping cream. Serve in four to six soup plates. Finish the soup with crumbled goat cheese and olive oil on top.

Poached Sable Fish in White Wine w/ Hazelnut Brown Butter

- 6-4oz pieces of Sable Fish
- 2 cups local White Wine
- 1 cup Vegetable Stock
- 3oz Julienne Carrots
- 3oz Julienne Leeks
- 1 pinch of Saffron
- 1 pinch Fresh Ground Nutmeg
- 1/4 cup Toasted Hazelnuts, chopped
- 2 tsp Fresh Parsley
- 8 tsp Salted Butter
- Fresh Pepper

In a saucepan bring the stock and wine to the boiling point then add saffron and place all 6 pieces of sable fish into the pan. Add leeks and carrots on top, put the lid on top and cook for 4 minutes. In separate sauce pan cook the butter on medium high heat, until slightly golden brown then remove from heat and add parsley and hazelnut. Remove the fish and plate then pour the butter and hazelnut mixture on top and finish with fresh cracked pepper.

A Perfect Pair

By Lee McNish



Impressive Gift Giving



It's January and your friends, family and clients are receiving nothing but bills. Then, on their doorstep, a box appears bearing the BC Wine logo - Voila! You've just made their day!

A gift membership from the BC Wine Club is truly a gift of good taste. Classic, thoughtful gifts, these memberships can be purchased for as little as one month, or even up to a year.

We make it simple, too. You can order on-line at www.bcwineclub.ca or call us toll free at 1-866-505-WINE (9463). Gift notes, explaining this special gift can be sent to you for holiday gift giving, or sent directly to the gift recipient.

So, this holiday season, give the unique gift of good cheer - a toast to their good taste and your thoughtfulness!

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Issue 13

This Month's Feature Winery



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BC WINE CLUB NEWS

Barrels of Value in BC Wine

Annoyed. That pretty much sums up how we felt after reading some Canadian wine columnists' value picks recently. Reason being? Not a single BC wine was included in the mix. Surely, with over 140 wineries crafting in the province, our otherwise exceedingly bright wine writers could point out some great local buys. If one follows the sage advice of the renowned Warren Buffet, then tough times call for patriotism - Buy Local! Regardless of where you are, stimulate your local economy by investing in your own backyard. Great value can be found all over BC and supporting your Canadian wine industry is a win-win situation for the long term, not just a quick fix.

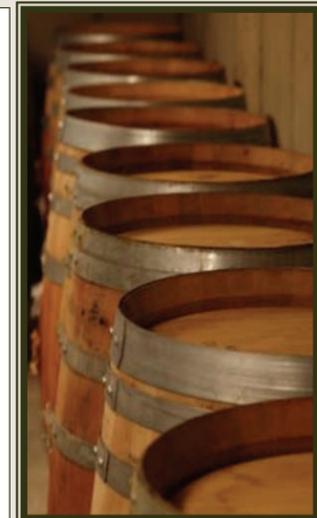
Last month, we sent you some exceptional BC value wines from a taste and price point perspective. This month, we're offering more good value from the 'neighbourhood' with fantastic wines from Oliver Twist. And we also thought it was high time someone offered a list of great value wines - not from Argentina, or from Chili - but from the great backyard we call British Columbia, CANADA!

Lake Breeze Vineyards
2006 Meritage (\$22.00)
This award winner from the Okanagan Fall Festival is a gorgeous blend of Cab Franc & Merlot

Lang Vineyards
2007 Farm Reserve Riesling (\$19.90)
Unquestionably superior. Voted Best White Wine at the Okanagan Wine Festival!

Hillside Estate Winery
2006 Merlot (\$18.99)
Silver medalist at the All Cdn's this wine has great complexity

Oliver Twist Estate Winery
2007 Kerner (\$20.00)
The red wine drinker's white.



Check our link page for winery contact information

Van Westen Vineyards
2007 Vino Grigio (\$18.90)
2007 Vivacious (\$18.90)
Two fantastic award winners worthy of the best palates
www.vanwestenvineyards.com

Stoneboat Vineyards:
2007 Duet (approx. \$20.00)
A Club personal favourite, this blend of Pinot Noir and Pinotage will be released in February

Skimmerhorn Estate Winery
2006 Pinot Noir (\$18.90*)
An All Cdn. Silver medal wine
Great flavour at a great price.

Desert Hills Estate Winery
2006 Un-oaked Chardonnay (\$16.90)
A tasty multi-award winner

We've Opened Our Cellar For Christmas



Check our insert for a great list of BC wines specially discounted for Christmas giving



"Delightful"

"Generous"

"Bright"

"Refreshing"



Please Sir, I Want Some More

"What you do to one baby you have to do for all of them. They are just like children, they all want your attention at the same time."

-Denice Hagerman referring to her "28000 babies" (vines)

"Y'all be in for a good drink!" drawled the tall American gent we passed on our way over to Oliver Twist's tasting room. As we tried to find an empty space at the crowded bar, a chorus of pleased palates chimed "Mmmm"... "Lovely"... "Nice". No doubt this was music to the ears of Bruce and Denice Hagerman, the owners of this charming establishment. That was back in the summer of 2007 when one of Oliver's newest wineries opened its doors and invited the masses to try their cheerful wines. Ever so clever, the Hagermans used a play on words to describe both the winery and the wines. The fact these selections are Oliver bred makes the derivation of the first part of their name obvious. 'Twist' refers not so much to avante garde styled wines but rather to the twist tops incorporated in their good value 'Twisted' selections.

Though the winery's name is, in itself, interesting, the life and times of Bruce and Denice are nothing short of colourful. They have traversed the continent and called places such as Calgary, Grande Prairie, Palm Springs, and Ontario home. Now in their latest home of Oliver, Denice has become a winemaker, while Bruce handles the technical side of the operation. "A true MacGyver" as Denice would say, Bruce's background as a locksmith, policeman, and fruit grower have given him the tools needed to run a busy estate winery. He and Denice have also operated in retail, owned an RV park and written the critically acclaimed book *75 Great Hikes In and Near Palm Springs & the Coachella Valley*. Talk about people you'd like to chat with over a tasting bar!

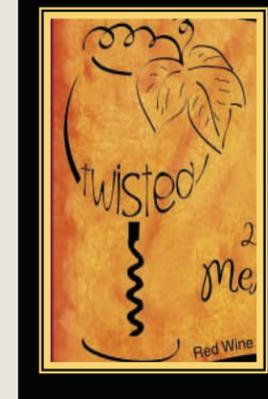
Their most recent incarnation began in 2002 when these adventurous souls embarked on a new journey and purchased a 17 acre fruit orchard in Oliver. Heeding the Hagerman's insistent call to the vine, they transitioned the land to grape vineyard in 2005 and planted "28,000 babies" or specially chosen French vinifera. While those vines matured, this savvy pair sourced some great fruit from premier local growers to craft their first offerings. The two were quite methodical and put a great deal of time and effort into researching and formally studying the fine art of winemaking and viticulture. Cognizant of the importance of doing things right, Bruce and Denice hired wine consultant extraordinaire Christine Leroux to assist them with their first vintages. They also created a state of the art winery with cutting edge technology to make the process as efficient as possible.

We returned to Oliver Twist in 2008 and this time, the crowds were even thicker en route to the bar. While we waited our turn to be cheerfully assisted by Molly, the tasting guide, we glanced over at a smiling Bruce Hagerman who was ever so busy pouring for all those patrons saying "Please Sir, I want more!"



Wine and Vine Inspired Artwork

This past May saw the unveiling of an 18 foot 'Wine Lovers' mural at Oliver Twist. Penticton resident John Goudie is the exciting artist and budding oenophile who created this fascinating and fun masterpiece that depicts wine lovers of all shapes and sizes. A must see when visiting the winery. You can check out more of John's vino-inspired work at www.goudiegallery.com



On The Side with Lee McNish

I was really pleased to see this month's newsletter would continue the focus on all things local. As a chef, I can really appreciate the level of excellence our local farmers and ranchers have achieved. I make a point of including fresh, local ingredients in almost every dish I create - whether it's for a celebrity or my own family. When buying local I have the advantage of knowing the farmers or ranchers have produced their food following strict guidelines. So when the label says it's organic, I have good faith that it really is. This month, I've included two recipes (on the next page) with ingredients that can all be purchased from local suppliers (excepting saffron). I hope you enjoy these locally inspired dishes.



Feature Red

2006

Twisted Merlot



Feature White

2007

Kerner



Companion Red

2006

Pinot Noir

Quality Vines to Quality Vines