

Volume 2
Issue 1

BC WINE CLUB NEWS

These are a Few of Our Favourite Things



Part II

This month we are thrilled to feature Lang Vineyards as it is, most definitely, a favourite of ours. This historical winery, with its new and fresh attitude, symbolizes the greatness of the BC wine industry's past, and the exciting new direction in which it's heading.

We, too, are very excited about moving forward and expanding on the wonderful concept created by the BC Wine Club's founder, Richard Finn. To help us do this, we called on our membership to give us their thoughts, and the response was fantastic! Find out who our winners are from the 'A Bottle for Your Thoughts' contest on page 3, and learn more about some of the things you can expect from the Club in the months to come.

Speaking of great responses, we've received some great feedback about our 'Favourite Things' column last month and thought we'd give you a few more. It was also pointed out that we forgot to give contact information for Cooks 'n Corks, which you'll now find on page 4.

Finally, we've noticed from our sign up sheet that a number of you have passed on to others that a gift membership to our Club is one of their favourite gifts—THANK YOU! **A gift membership to the BC Wine Club truly is the gift of good taste**—and we've always said our members have great taste!!

Feature Winery



*Lang
Vineyards*

Inside this issue:

-Our Favourite Things Part II	1
-Lang Vineyards	2
-A Bottle for Your Thoughts winners - - On the Side	3
- More Great Gifts - This Month's Wine	4

www.bcwineclub.ca

1-866-505-WINE
604-677-8379

Cuisinox Wine Cooler

This sleek-looking wine cooler is not only stylish it's double-walled design works beautifully to keep your wine chilled to perfection. You can also use it to store your kitchen utensils when not in use!



Lang's Canadian Maple Wine

The 1st winery in North America to blend red classic wine with 100% pure maple syrup. A perfect and original Christmas gift!

Order from our website because you won't find it anywhere but in duty free shops!



See More Favourites on pg. 4

Meet Our

'A Bottle For Your Thoughts' Winners

On Page 3

LANG VINEYARDS

Evolution

To say that Lang Vineyards is important to the BC Wine Club, would be a slight understatement. Without the likes of Lang's founder, Guenther Lang, what we know today as 'boutique wineries' might have decidedly different complexions. Lang, and a few other Okanagan pioneers, lobbied the provincial government for, and won 'Farm-gate winery' licenses, allowing them to sell their wares essentially from their 'gates'. In 1990, Lang Vineyards opened their 'gates' to the public.

Fast forward to today, where Lang Vineyards is now a jewel in the Holman-Lang group of boutique wineries. Lang has passed the torch to Keith and Lynn Holman, both of which grew up in the Naramata, and had witnessed, first hand, the evolution of the winery.

This winery, set high upon the slopes of the Bench, boasts superior soil conditions and a near perfect climate conditions for its varietals that include, Auxerrois, Gewurztraminer, Riesling, Viognier, Pinot Noir, Pinot Meunier and Merlot. There is also Marechal Foch, whose vines offer up the grapes for one of Lang's most popular wines.



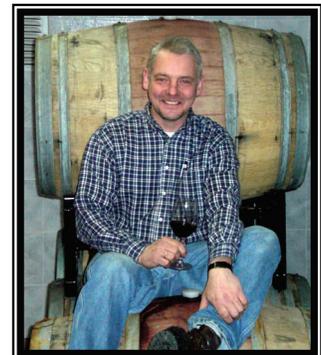
Hospitality—First & Foremost



One thing that hasn't changed, and never will, is the graciousness with which patrons of Lang are treated. Regardless of Lang's stature within the wine community, the people of Lang Vineyards are ever- so inviting. Even the youth that pour for you in the tasting room during the summer are engaging, and bent on making sure you feel welcome. Sure, the winery is evolving, but the Holmans know what has made this winery a success, apart from their wonderful wine, is its unerring hospitality. To that end, their thoughts are to improving the picnic area, or adding a another component to marry the natural link of food and wine. There is also an executive guesthouse which will be available for rent. In other words, if you like great wine, inviting staff, and spectacular views, a visit to Lang Vineyards is definitely in order.

Bernhard's Concerto

Bernhard Schirrmeister is the exceptional man behind many Holman-Lang wines. Few winemakers would have the where-with-all to build on the Lang name, but this German Master Craftsman has proven he is most certainly up to the task. To prove his belief that the terroir of the Naramata, in concert with fine craftsmanship can ultimately create world class wine, Bernhard brought his Lang creations to the world stage to be judged. As vindication, in one of the world's largest and most respected championships, the AWC Vienna International Wine Challenge, Lang wines received an astounding 2 Gold medals, 5 Silver, and 2 Honourable Mentions. What more can we say, exceptional, just exceptional!



A BOTTLE FOR YOUR THOUGHTS

Contest Winners

This October, we asked you how we could build a better BC Wine Club and we received some great responses! Here now are the winners we selected as having the best ideas, both of whom have received one of our Premium selections for their efforts...

Bill & Susan Perry

Bill & Susan sent us this simple, yet very smart suggestion:

"Would it be beneficial to send out an e-mail when the wine is shipped? I know it would really help us as we are not at home very much, what with working and going away on weekends. If we know it's being shipped when we are away then we can make arrangements to have someone pick it up for us."

Terrific idea! We will be sending just this kind of important info to all our membership via e-mail starting this January!

Cynthia Rice

Cynthia had so many amazing ideas, many we're sure to use. Here are just a few of her great suggestions;

- 1) *Tying in with certain delis or private liquor stores where you would have a club brochure, explaining the benefits of membership.*
- 2) *On-line tasting forums where a member can give feedback on your wine selections*
- 3) *Wine Recommendations; if a member is throwing a special get together they could e-mail you with their menu and you could offer wine suggestions.*
- 4) *Member Club Card; each time a member orders wine or refers a friend they accumulate points towards, lets say a select bottle of wine.*

On The Side

With Chef Lee McNish

This time of year seems to be so crazy with shopping, cooking, socializing and everything else that goes with the holidays, the only thing I can help with is the cooking aspect of it. Whether it's planning the menu, or actual cooking, the trick is organization. Don't worry its all about lists. Simple rule 'Plan it, write it'. As mentioned in last months article, do as much as you can the day before, example – buy extra turkey parts so you can make the stock for your gravy and prepare the stuffing and make the cranberry sauce.

If a Traditional Dinner is not what you want, or you just want something different for a New Years get together, may I suggest a raclette. A traditional raclette is very similar to a fondue. Raclette is a type of cheese from Switzerland that is melted by a special grill and you scrape off the cheese and eat it with potatoes, gherkins, onion, bread and of course served with white wine. What I also suggest trying is a slightly different version using the raclette grills that you can buy today. The raclette grills made today are a flattop grill with a broiler underneath, and 8 to 10 individual non-stick frying pans. "What is the big deal?" you ask, well basically you are inviting people over for dinner, but they do their own cooking. All you have to do is the *mise en place* (organizing and completing in advance all preliminary tasks involved in the preparation of a meal). Basically, your task is to dice the food you are going to serve, and put it into bowls or on plates. Then each guest can select their own combination of foods, sauces and cheese for cooking in their own individual pan. Entertaining with a raclette is fun and practical. Guests will only need a small plate and fork. Everyone gets to cook as much as they want and can try different combinations. Perhaps the best part is that you get away from the stress of a traditional "sit down" dinner as you and your guests can eat at your own pace. This is convenient in party situations where guests may be coming and going throughout the evening and especially for those of us that have friends and family that are always late.



Merry Christmas or, for Seinfeld fans, Happy Festivus from Twice a Night Catering Ltd.

(Note: Lee's festive food recipes and Raclette preparation tips are included with your tasting notes)



More Last Minute Gift Ideas



Hot Chick Spice Company

Fantastic Spices and Condiments from this amazing Cobble Hill, BC company! We especially LOVE their Gomashio—Team it up with balsamic, soya and a splash of your favourite salad dressing for an unbelievable spice rub for fish or chicken. A true fav of ours!!

Maison Côté

Another BC Company!

A fantastic collection of balsamic vinegars, grape seed oils, spices, sugars and mustards—all beautifully packaged.



Langford Foods Shortbread

The shortbread from this Langley, BC company is not only beautiful, its delicious! Choose from Lemony Dew, Summer Orange, Pansy Up (Blueberry) and Cransnaps.



Okanagan Finest Foods—Dressings

We can't tell you how many times we've recommended these dressings packed with flavour. Available in Ginger Soy, Garlic & Herb and Dill Mustard Sauce. Amazing for salads, marinades and special sauces too.



All our favourites (except Cdn. Maple Wine) can be found at Cooks 'n Corks
2755 Lougheed Hwy. Port Coquitlam BC Ph. 604-642-4446

December Wine Selection From Lang Vineyards

Feature Red—2006 Pinot Noir

Feature White—2006 Reserve Farm Riesling

Companion Reds—2006 Marechal Foch / 2006 Grand Pinot Red

Companion White—2006 Pinot Gris