

OCTOBER 2008

yaletown

magazine

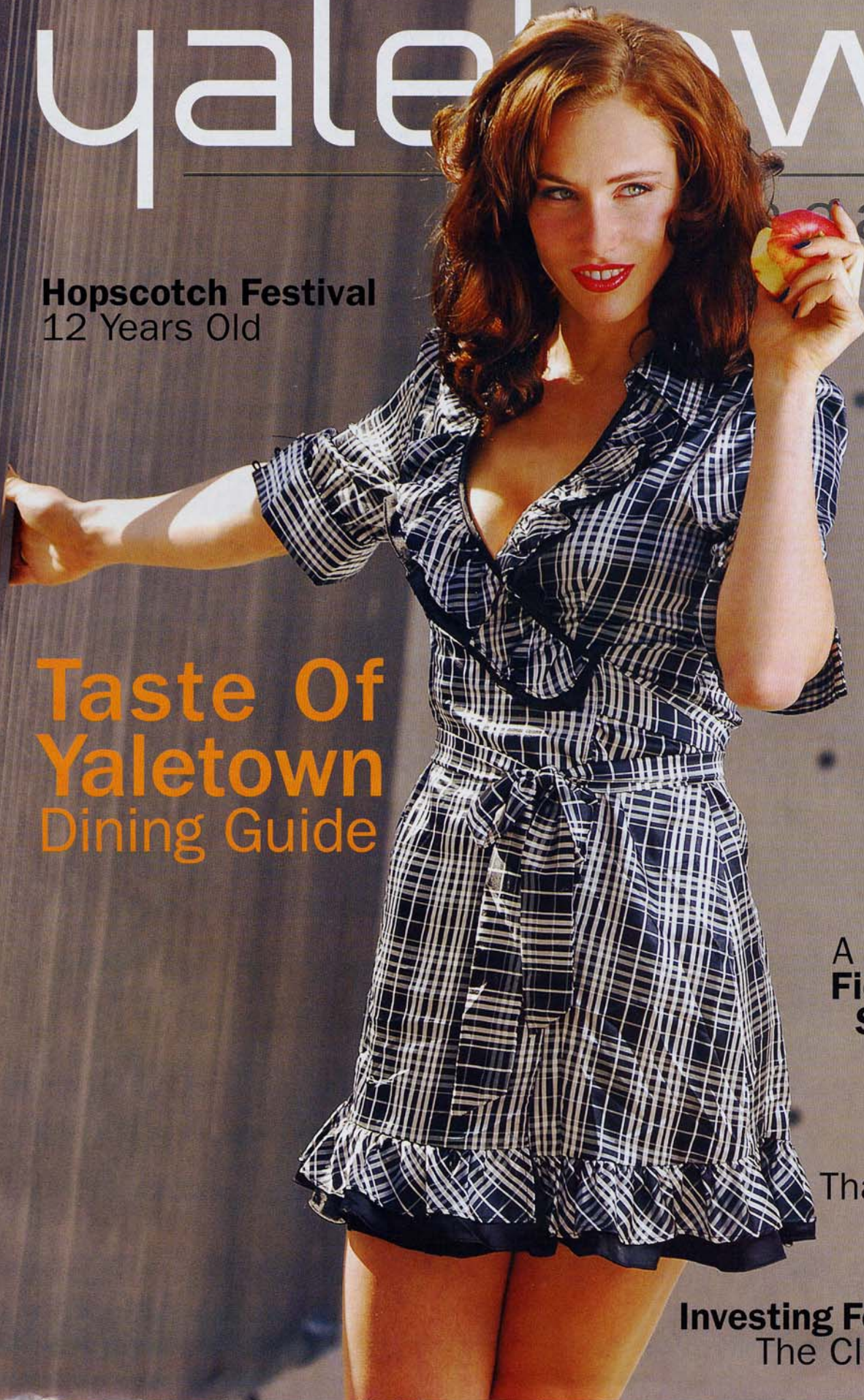
Hopscotch Festival
12 Years Old

**Taste Of
Yaletown**
Dining Guide

A Moment With
**Fiona Forbes &
Steve Bernier**

Fashion
That Adorns You

Investing For Retirement
The Clock Is Ticking



JACKSON-TRIGGS

OKANAGAN ESTATE



Great Estates Of The Okanagan

Visit BC's Napa Of The North

by **Cassandra Anderton**

As the fall approaches, British Columbia's wineries get ready for the harvest. The leaves are turning, the grapes are ripening and there's excitement in the air as the overflowing bins are brought onto the crush pad. There's no better time to visit, but with so many wineries now operating in BC, you'll have to tackle them one region at a time. This month I provide suggestions for the Oliver and Osoyoos area.

To Stay

Spirit Ridge Resort and Spa is located right in the center of the Okanagan wine country. Spend the day touring the wineries, and return to the spacious suites that come equipped with gourmet kitchens. Sit out on the balcony sipping your new favourite wine. Take a break and hit the onsite Sonora Desert Spa, play a game of golf at Sonora Dunes Golf course or relax in front of the fire with a loved one. Fall weekend rates range from \$215 for 1 bedroom to \$305 for 2 bedroom villa. www.spiritridge.ca

To Tour

A simple way to receive the VIP treatment at some of the best wineries around is to join the Great Estates of the Okanagan Tours. You'll be shuttled to five wineries in the Okanagan, including Sumac Ridge, Nk'Mip, Inniskillin, Jackson Triggs and See Ya Later Ranch. Lunch at Nk'Mip Cellars with views of Osoyoos

Lake and later dine at Sumac Ridge's Cellar Door Bistro. All transport, tours, tastings and meals are included. \$300 per person from 9-8:30pm. Call 250.494.0451 or email great_estates@vincor.ca to reserve space.

To Eat

Passatempo—Located at the Spirit Ridge Resort and Spa, this restaurant is a convenient place for brunch, lunch or dinner. Chef Brad Lazarenko takes his inspiration for the design of the restaurant from local aboriginal people and emphasizes local ingredients. Start the day with "green eggs and ham"—pesto and edam scrambled eggs, ham steak, toast and potatoes—and return for dinner and sample the bison flatiron steak with blue cheese cream and red wine chocolate sauce, or the wild white spring salmon in goat's cheese almond sauce.

Bibo Wine Bar—Opened this summer on Main Street in Osoyoos this hip little spot provides the perfect opportunity to sample Okanagan wines by the glass. The saloon-like room is open for lunch at 11:30am and serves tapas until late. Try their truffled popcorn, green bean walnut dip, or grilled saus-



age with marinated peppers. They're all served with grilled bread. 8316 Main Street, Osoyoos, 250.495.6686

Sumac Ridge Cellar Door Bistro—Stop in for a wine tasting at Summerland's Sumac Ridge Estate Winery and grab a lunch at the charming Cellar Door Bistro. Pair the Bistro's charcuterie plate with a glass of Black Sage Cab Franc, or try the pan-roasted salmon with the white Meritage blend. With views of the vineyards and plenty of wine on hand, you'll feel right at home in wine country. www.sumacridge.com/cellar-door/default.asp

To Sip
2006 Nk'Mip Qwam Qwmt Meritage (\$29.99)—You may not be able to pronounce this wine, but you will love drinking it. Big bold berry, cocoa, coffee and spice dominate this Merlot, Cab Sauv and Cab Franc blend. There's noticeable oak and a long finish on this age worthy gem.

2006 Inniskillin Riesling Icewine (\$60)—Don't miss the chance to venture out on one of the daily Icewine tours available at Inniskillin. Sample the wines with cheese, chocolate and fruit and

you'll have something sweet to talk about. This Riesling is lush. Full of apricot, tropical fruit salad and honey flavours. Perfect for sipping fireside.



2005 Jackson Triggs Sunrock Vineyards Shiraz (\$35)—This winery is famous for its Shiraz, having won the Rosemount Estate Trophy for best Shiraz at the International Wine and Spirits Competition in London. This particular wine is full of plum, blackberry, spice and pepper. It finishes long with lingering smoky flavours. Winemaker Brooke Blair should be congratulated.

2007 See Ya Later Ranch Gewurztraminer (\$16.99)—Fresh and crisp with notes of pear, apple and floral hints. A great sipper for warmer days—the rose petal aroma will bring you right back to summer. This balanced wine works well with Asian foods as well as a classic French onion tart.

Most wines are available locally at Taylorwood Wines at 1185 Mainland.



1138 Homer Street
 604 915 9463
www.brixvancouver.com

Brix Restaurant and Wine Bar is **The Taste of Yaletown!** Nowhere in Yaletown will you get better quality, better value and a better atmosphere than Brix, a Yaletown original! Start out downstairs at George for drinks and join us for, **The Taste of Yaletown!**

GEORGE G

Ultra chic, Ultra fun, Ultra tasty **Taste of Yaletown** menu. Come and discover why George doesn't just make the best cocktails in town, it also makes some of the best food in Yaletown. Downstairs from Brix Restaurant and Wine Bar in Yaletown. Why not try them both!

1137 Hamilton Street Vancouver B.C.
 604.628.5555 www.georgelounge.com