

**L1 1975 BORDEAUX SELECTION**

**Value: \$2,180**

Twelve 750 ml bottles; four each of Châteaux Lynch-Bages, Château Leoville-Payferre and Château Kirwan

Mature clarets from the Left Bank of Bordeaux. The 1975 vintage is characterized by long-maturing wines of good structure. Stored in Vancouver since release.

**Friends of the Festival**

**L2 THE SHORE CLUB AND THE PLAYHOUSE THEATRE COMPANY**

**Value: Priceless!**

From the Vancouver Playhouse International Wine Festival Presenting Sponsor, enjoy dinner at The Shore Club with your host David Aisenstat, Proprietor of The Shore Club, and special guest Max Reimer, Artistic Managing Director of the Playhouse Theatre Company.

This dinner for four couples (eight people) will feature some of Vancouver's most outstanding cuisine and fine wine pairings. Following dinner you are off to the Vancouver Playhouse Theatre for an 8pm performance by the Playhouse Theatre Company — Vancouver's pre-eminent theatre company. After the performance you will meet the cast and receive a personally guided, VIP backstage tour of the theatre before heading back to The Shore Club for delicious desserts and further wine pairings. This will certainly be "an event to remember."

**The Shore Club  
Playhouse Theatre Company**

**L3 MIKE WEIR ULTIMATE WINE & GOLF PACKAGE**

**Value: \$2,249**

Four 750 ml bottles and two VIP Skins game tickets

A hand-signed Mike Weir Masters golf flag surrounded by a mat with a laser etching of the club house and a decorative v-groove; all framed in dark wood. A certificate of authenticity is included. A four-bottle gift pack of autographed bottles from Mike Weir Estate Winery Two VIP Hospitality Suite tickets to the 2010 Telus Skins Game - Canada's annual summer golf classic, bringing many of the most legendary names in the game to some of the best golf courses Canada has to offer. Telus Skins Game tickets are non-refundable, no cash value.

**Mike Weir Estate Winery**

#### **L4 CHAMPAGNE DINNER FOR 10 AT BEARFOOT BISTRO**

**Value: \$5,000**

Enjoy a caviar & champagne reception for you and 9 guests in the wine cellar followed by award winning executive chef Melissa Craig's five-course tasting menu and sommelier wine pairing.

#### **Bearfoot Bistro**

#### **L5 DISCOVER ARGENTINA**

**Value: \$15,000**

Hedonistic, aristocratic, bohemian and chic all at once, first discover what Jorge Luis Borges meant when he wrote of Buenos Aires "It isn't love but fear that binds us together, which may be why I love her so much". Indeed, Buenos Aires is a beguiling wonderful place to visit. Experience both the city of the past; including historic landmarks, colorful neighborhoods and seductive Tango as well as its cutting-edge face with cooking master classes in the kitchens of a top restaurant.

From the heart of historic, urban Argentina, continue your trip with a journey into the wine country and indulge in amazing wines framed by simply stunning scenery. Equally hedonistic in their own ways, Buenos Aires and Mendoza could not be more different. Learn the secrets of winemaking with a day as 'cellar rat' at one of our top wineries, understand the Argentine addiction to Polo with private demonstrations and get in touch with nature whilst enjoying a feast of local delicacies at the foot of the Andes.

##### Authentic Buenos Aires

- 3 day stay in Buenos Aires 5 star hotel.
- Enjoy a tango show paired with the best local food and wine.
- Recognize the blend of tradition and finest ingredients of our local food by learning how to prepare our legendary empanadas.
- Visit the 'must see' destinations of Buenos Aires while learning about our fascinating history, culture and architectural heritage during a private city tour.

##### Stunning Mendoza

- 4 days exclusive wine and culinary tour of Mendoza.
- Spend 2 days in a 5 star hotel in Mendoza City and 2 days in a private winery boutique lodge at the foot of the Andes.
- Master the art of food and wine matching with cookery classes at a winery restaurant Complete Valle de Uco Wine Experience, including a visit to unique Killka Art Museum.
- One-on-one private tour and tasting with in-house winemakers.
- Exclusive private polo demonstration while tasting some of the most stunning wines of Lujan de Cuyo.
- Dining in the finest winery restaurants in the province.

- Experience the soul of the harvest time while participating in the grape picking tradition at a well known local winery.\*

Trip includes: 2 Round trip tickets Canada/Buenos Aires/Mendoza/Buenos Aires/Canada Meals as are mentioned in the tour. In/out private transfers in Buenos Aires and Mendoza. Additional ground transportation is included according to the activities in the tour. \*Activities only available if the trip is taken during harvest time.

## **Wines of Argentina**

### **L6 1990 BORDEAUX – SPECIAL CASE SELECTION Value: \$4,855**

Thirteen 750 ml bottles

Here is your opportunity to explore a spectrum of 20 year old wines from a famous Bordeaux vintage. The third (and best) year in a triumvirate of excellent vintages, 1990 produced rich, age worthy wines from across the Bordeaux communes, both Left and Right banks. They are now twenty years of age, and ready to drink !

Like many of the great vintages for Bordeaux, 1990 was a hot, dry and sunny year, the driest for almost thirty years, and August was the warmest since the commencement of record-keeping in 1928. The following months remained relatively dry, although there were some scattered showers here and there; many producers were grateful for the rain, as in the summer drought many vines had shut down metabolism with consequential arrest of grape ripening. The rains allowed the water-stressed vines to recommence metabolism and thus ripening of the grapes. The vast majority of estates proceeded to harvest a bumper crop of ripe, healthy grapes, and some fine wines were in the making.

This case has been assembled with donations from private Vancouver wine cellars, with all wines having excellent provenance. The numerical ratings average just under 90 points. Drink now, or age in a cool cellar for a few more years.

**Lawrence & Maggie Burr**

**Graham Clay**

**Sid & Joan Cross**

**John Hunter**

**Kostie Killas**

**Michael C. Noble**

**Barrie & Sherrill Purves**

**James & Milena Robertson**

**David & Alice Spurrell**

**L7 ROCKY MOUNTAINEER WINE TOUR****Value: \$15,000**

GoldLeaf Themed Experiences - Wine Tasting Vancouver - Okanagan - Banff - Calgary

Take the opportunity to slow down and enjoy wines from award-winning vineyards on a relaxing and inviting tour combining the Rocky Mountaineer train with wine tastings, deluxe accommodations, sightseeing, wine-paired meals and visits to some of the best wineries in the world. During your tour of the Okanagan you will be guided by our Rocky mountaineer Concierge, who will ensure you have the experience of a lifetime.

8 days / 7 nights vacation includes:

- 2 days onboard the Rocky Mountaineer, GoldLeaf Themed Experience
- 3 nights deluxe hotel accommodation at Fairmont Hotels & Resorts
- 4 nights deluxe hotel accommodation in the Okanagan 7 breakfasts,
- 4 lunches, 7 dinners, including several paired with wine Concierge accompaniment in the Okanagan
- Private motorcoach transfers in the Okanagan
- Guided winery tours of the Okanagan
- Limousine transfer to the Rocky Mountaineer Station in Vancouver
- Choice of activities in Banff
- Limousine transfer from Banff to Calgary
- Luggage handling and National Parks Pass and Exclusive Attractions Pass

This package is for two people and offered on two departure dates in 2010: June 17 and September 9

**Rocky Mountaineer Vacations****L8 1990 CHÂTEAU LATOUR-PAUILLAC****Value: \$5,500**

One 1.5-Litre bottle.

Stunning, classic Bordeaux. Full-bodied, with layers of silky fruit and masses of currant, mineral and berry character. Amazing. It's a wine with perfect structure, perfect strength. It's 1961 Latour in modern clothes. It's hard not to drink it now. Wine Spectator 100 points

**Bob Charlton & Claire-Marie Jadot**

**L9 WINE & DINE CRUISE ABOARD 'LA FELINE' LUXURY YACHT**

**Value: \$10,000**

Great wines, great food, and a wonderful 4 hour cruise for up to 16 guests, aboard 'La Feline', a triple plank mahogany yacht that is absolutely gorgeous! Built in Cannes, France by shipbuilder 'Esterel', this 87' luxury power yacht is the only one of her kind in all of North America.

Your hosts Bill and Katherine McEachnie will work with you to plan the perfect afternoon/evening voyage with a magnificent extended wine and food reception, on a mutually agreeable date between June 1 – July 15, or August 15 – September 30, 2010.

A delicious selection of food will be provided and catered by one of Vancouver's finest chefs and certified sommelier, Chef Dino Renaerts, a past President of the BC Chefs Association, Chef and Partner of Fraîche Restaurant, Beachside Forno and West Coast Catering.

A fine selection of matching wines will be donated from the following wineries, represented by Authentic Wine & Spirits Merchants - Pascual Toso and Viña Cobos (Argentina), Masi (Italy), Evans and Tate and [yellow tail] (Australia) and Kenwood Vineyards and Quady Winery (California)

**Authentic Wines & Spirits Merchants  
Bill & Katherine McEachnie  
Chef Dino Renaerts**

**L10 DISCOVER THE GREAT BEAR RAINFOREST**

**Value: \$8,790**

Spectacular Bears, Whales, and Coastal Scenery

Join Bluewater Adventures for an amazing 8-day wildlife and wilderness adventure to the Great Bear Rainforest. Explore British Columbia's remote coast by water. This trip takes you deep into the fiords and protected passageways to visit places few in the world ever get to see. See waterfalls tumbling a thousand feet, humpback whales and grizzly bears fishing for salmon. These primeval forests are the only home of the Kermode or "Spirit Bear". An elusive wonder, the Spirit Bear is a genetic throwback - a black bear with a "recessive" gene giving it snow-white fur. With luck, we will see a Spirit bear - a once in a lifetime experience. Each Fall, salmon return to the coastal streams bringing bears and other wildlife out of the forest and into view. Bluewater Adventures only offers these adventures from late August to early October because simply stated, it is the best time to be there.

In order to access the remote estuaries and islands, we journey aboard a 70'

sailing vessels, guided by a first class crew. Accommodation onboard in private cabins with shared bathroom facilities, gourmet meals prepared fresh every day. Enjoy the library and our sea kayaks. Two large inflatable zodiacs are used for daily shore excursions.

Selected by National Geographic Adventure Magazine as “One of the Worlds Best Travel Companies”, Bluewater Adventures specializes in multi-day wildlife and wilderness cruises to Haida Gwaii, Northern Vancouver Island, Alaska and the Great Bear Rainforest. Bluewater is the only carbon neutral small ship operator on the BC coast and upholds the values of eco-tourism and sustainability. This small ship cruise of the Central BC coast is comparable to no other.

Spaces can be booked between August 29-October 4, 2010. Subject to trip availability at time of reservation. For more information see [www.bluewateradventures.ca](http://www.bluewateradventures.ca) or contact us at 1.888.877.1770. Limited to select group of only 15 guests.

Included: 7 nights accommodation onboard 70' passenger sail vessel in private (double occupancy) cabin, all meals from arrival to departure, wine with dinner, professional crew of 4 - Captain, Chef, Biologist and Mate, bear viewing, tours of First Nations sites, all Park and First Nations fees.

Not Included: Airfare from Vancouver to Bella Bella or Prince Rupert, BC, customary crew gratuities.

### **Bluewater Adventures**

#### **L11 FAIRMONT HOTEL VANCOUVER PRIVATE DINING EXPERIENCE FOR 8**

**Value: \$3,000**

Impress and delight your friends or family with an unforgettable dinner personally created by The Fairmont Hotel Vancouver's Executive Chef Robert LeCrom. This exquisite menu will be paired with a full spectrum of selected vintages of wines from the Hotel's cellar, specially chosen to complement each course.

Experience again tonight's award-winning chef when this four-course dinner is served in your private dining room at The Fairmont Hotel Vancouver. The package includes a consultation meeting with the Chef and your very own private butler. A first-class evening.

### **The Fairmont Hotel Vancouver**

## **L12 THREE OUTSTANDING WINES IN MAGNUM FORMAT**

**Value: \$2,500**

Three 1.5 litre bottles

It doesn't get much better than this - three Magnums of exquisite wines for your enjoyment.

The Krug Grande Cuvée is serious stuff. The aromas of baking brioche, coconut, candied citrus and leather pick up roasted coffee and grilled nuts on the palate, permeating the senses. Profound depth and complexity, offering a unique Champagne experience. Wine Spectator 95 points.

Shafer Vineyards Hillside Select Cabernet Sauvignon from Napa is perfectly ripened, with perfumed currant, cassis, plum and blackberry. Tight, persistent and concentrated, this is sharply focused and displays the kind of structure that bodes well. Impeccable balance with a long finish. Wine Spectator 95 points.

The Quilceda Creek Cabernet Sauvignon is richly aromatic, and brims with dark berry and currant aromas and flavors, shaded with espresso and dark chocolate overtones set against somewhat gritty tannins. A meaty note adds extra depth as the finish lingers on and on against the tannins. Best from 2010. Wine Spectator 94 points.

**Delbert Yap**

## **L13 FRAÎCHE GASTRONOMIC EXTRAVAGANZA FOR 8 AT HOME**

**Value: \$2,650**

Chef Dino Renaerts, Chef and Partner of Fraîche Restaurant, Beachside Forno and West Coast Catering and a past President of the BC Chefs Association, will prepare and serve a specially created five course dinner for you and your friends in your home. Each course will be matched to selected fine wines including Segura Viudas Heredad Cava (2 bottles); 2001 Château de Chantegrive Cuvée Caroline (2 bottles); 2005 Chablis Premier Cru Fourchaume, Wm. Fèvre; 2001 Corton Grand Cru "Les Bressandes", Prince Florent de Merode; 1999 Treana Red *en magnum*; and 1998 Château Lafaurie-Peyraguey Sauternes.

To be arranged at a mutually agreeable time. Expires April 21, 2011

**Fraîche Restaurant**  
**James and Milena Robertson**

**L14 NAPA VALLEY WINEMAKER'S PRIVATE TASTING****Value: \$5,500**

Enjoy a private tasting at Vancouver Wine Vault's Yaletown cellar for up to 16 guests, hosted by one of Napa Valley's top Boutique Wineries, Frias Family Vineyards . Grown on the slopes of the Frias Family's Spring Mountain estate where red, rocky volcanic soil dominates, their Cabernet's showcase the vibrant terroir of this small piece of Napa Valley. Fernando Frias will walk you and your guests through each of his wines from Spring Mountain, Napa Valley. This includes both current and back vintages from the mid 1990's to show the brilliant structure and balance of their Cabernet Sauvignon after 10-15 years in the cellar.

After the tasting, the winning bidder will go home with a case of each the 2004 Frias Family Spring Mountain Estate Cabernet Sauvignon and 2002 Frias Family Cabernet Sauvignon, Private Reserve.

**Dream Wines Corp.**  
**Vancouver Wine Vault Inc.**

**L15 IRON CHEF ROB FEENIE****Value: \$3,000**

Cactus Club's food Concept Architect and Canada's only Iron Chef winner, Rob Feenie, will personally prepare a spectacular five-course dinner for 8 persons, in your home. To complement the stunning food, seven wines, including a magnum, have been selected from the cellar of Joan and Sid Cross for you to enjoy.

You don't even have to set the table! Chef Feenie and his assistants will provide the dinner, service and clean up.

**Joan and Sid Cross**  
**Rob Feenie**

**L16 1998 HOMMAGE À JACQUES PERRIN****Value: \$3,000**

One 3-litre bottle.

Deep black-ruby colour. Profound aromas of black cherry, cassis, spice, leather and game, with an almost medicinal aspect. Very sweet entry, then firm and closed, almost too hard on the palate today. Extremely concentrated on the finish. Archetypal Rhone excellence.

**Perrin et Fils**

**L17 OLD WORLD MEETS NEW WORLD PARTY FOR TWENTY FIVE**

**Value: \$2,700**

Cocktails and wines paired with sumptuous flavours.

Enjoy an unforgettable new experience with this cocktail and wine tasting party for 25 guests in your home. Not your mother's tasting party! The Savoury Chef's talent for wine-food pairings is well known – this party will set a new standard for innovative flavours by adding in the new world of cocktail-food pairings.

**Savoury Chef Foods Ltd.**

**L18 1955 QUINTA DO NOVAL NACIONAL VINTAGE PORT**

**Value: \$2,500**

One 750 ml bottle.

Quinta do Noval's flagship is the Nacional Vintage Port, made from a 2.5 hectare plot of ungrafted vines of Touriga Nacional grapes. There are a mere 275 or so cases made, and only in the best years - so demand and prices are high. The legendary 1931 is considered the best Port of the 20th Century. The 1955 was an excellent vintage, and many Port House 'declared' the vintage - these Houses produced dense, dark, intense wines that have lasted superbly well. It is compared to 1963, 1970, 1994 and 2003 vintages in quality.

**Dave Ashdown**