



VANCOUVER PLAYHOUSE  
INTERNATIONAL  
**WINE FESTIVAL** 

February 25 - March 2, 2008

## **PLAYHOUSE WINE FESTIVAL CELEBRATES EXCELLENCE: TRADE COMPETITION WINNERS ANNOUNCED**

**Vancouver, British Columbia** – The 30th Vancouver Playhouse International Wine Festival has announced the winners of its seven trade competitions. Winners were honoured at the *5<sup>th</sup> Annual Awards Lunch* on Friday, February 29 and at the Vintners Brunch on Sunday, March 2. “The trade competitions give the Festival an opportunity to honour and celebrate those professionals who have developed and enhanced the extraordinary wine and food culture of this region,” said Festival Executive Director **Harry Hertscheg**.

### **SPIRITED INDUSTRY PROFESSIONAL (SIP) AWARD**

The third annual **Spirited Industry Professional Award** went to **Christine Coletta**. President of Coletta Consultants, Christine has been providing marketing, strategic and special event services to the food and wine industries since 1986. The SIP Award, which is sponsored by the BC Restaurant and Foodservices Association and the Vancouver Playhouse International Wine Festival, honours an individual who has made a significant contribution to the sales, service or promotion of wine in British Columbia. The prize is a Trade Super Pass to the 2009 festival.

### **SOMMELIER OF THE YEAR AWARD**

The ninth annual **Sommelier of the Year Award**, which recognizes outstanding wine knowledge and wine service, went to **Neil Ingram**, sommelier and co-owner of Boneta Restaurant. Contenders for the award were nominated by their peers and the winner, who receives a Trade Super Pass to the 2009 festival, was chosen by a panel of wine experts. The award is sponsored by the International Sommelier Guild of Canada and the BC Restaurant and Foodservices Association.

### **WINE LIST AWARDS**

Restaurants in the Greater Vancouver area, Whistler, Vancouver Island, the Interior and Alberta have been recognized for creating wine lists that complement their establishment’s unique menu and concept. Candidates submitted their wine lists and menus for consideration and judges visited the restaurants to review the programs. Recipients received Platinum, Gold, Silver, Bronze or Honourable Mention awards. The Wine List Awards are sponsored by *Vancouver Magazine* and the Playhouse Winefest.

“The goal of the Wine List Awards is to recognize the quality, diversity and style of a restaurant’s wine program and to inform restaurant patrons that the wine selections are well chosen and that the staff is trained to advise them in their choices,” said Festival Event Co-ordinator Dan Threlfall. “The number of Gold Awards is a testament to the incredible level of wine knowledge in the restaurant industry. A few restaurants, however, raised the bar a level higher, so this year we added a new category to the awards – Platinum.”

## **Platinum**

Blue Water Café + Raw Bar, Vancouver  
Sooke Harbour House, Sooke  
West, Vancouver

## **Gold**

Araxi Restaurant & Bar, Whistler  
[C] Restaurant, Vancouver  
Catch Restaurant, Calgary  
Chambar Belgian Restaurant, Vancouver  
CinCin Ristorante, Vancouver  
Cioppino's Mediterranean Grill, Vancouver  
CRU, Vancouver  
Divino Wine and Cheese Bistro, Calgary  
The Fish House in Stanley Park, Vancouver  
Fuel Restaurant, Vancouver  
Il Terrazzo, Victoria  
La Terrazza, Vancouver  
Pearl on the Rock, White Rock  
Rimrock Café, Whistler  
Salt Tasting Room, Vancouver  
Toasted Oak Wine Bar & Grill, Oliver  
Vij's, Vancouver

## **Silver**

The Aerie Resort & Spa, Victoria  
Brix Restaurant & Wine Bar, Vancouver  
Caffé dé Medici, Vancouver  
Fifty Two 80 Bistro, Whistler  
Goldfish Pacific Kitchen, Vancouver  
Joe Fortes Seafood & Chop House, Vancouver  
Le Gavroche, Vancouver  
Nautical Nellies Steak & Seafood House, Victoria  
The Observatory on Grouse Mountain, North Vancouver  
Provence Marinaside, Vancouver  
The William Tell Restaurant, Vancouver

## **Bronze**

Atrevida Restaurant, Galiano Island  
The Beach House, West Vancouver  
Bistrot Bistro, Vancouver  
Bravo Restaurant and Lounge, Chilliwack  
CANOE Brewpub, Victoria  
Gastropod, Vancouver  
Gramercy Grill, Vancouver

Hart House Restaurant, Burnaby  
Hastings House, Salt Spring Island  
Haus Uropa Restaurant, Gibsons  
Hotel Grand Pacific, Victoria  
Italian Kitchen, Vancouver  
Nu Restaurant + Lounge, Vancouver  
Restaurant 62, Abbotsford  
Sal's Prime Steak House, Kelowna  
Salmon House on the Hill, West Vancouver  
Seymour Golf & Country Club, North Vancouver  
Tomato Fresh Food Café, Vancouver  
Zest, Vancouver

### **Honourable Mention**

The Cannery Seafood House, Vancouver  
Pair Bistro, Vancouver  
Hamilton Street Grill, Vancouver  
Hardware Grill, Edmonton  
La Ronde, Edmonton  
The Mountain Club, Whistler  
Moxie's on Yates, Victoria  
The Ocean Club, West Vancouver  
Rare Restaurant, Vancouver  
Relish, Vancouver  
Shelter Restaurant, Tofino  
Spinnakers Gastro Brewpub, Victoria

### **Best First Time Entry**

Tapastree Restaurant, Vancouver

### **SOMMELIER CHALLENGE**

The latest award to join the roster of Wine Festival honours was the Puddifoot Award or Sommelier Challenge. **Chris Giroux** from **Bacchus** at the **Wedgewood Hotel** was the successful sommelier in 2008, receiving a Riedel carafe, a bottle of Vintage Port and the coveted Puddifoot Award.

### **VINTNERS BRUNCH FOOD & WINE PAIRING CONTEST**

New this year to Vintners Brunch, the venerable Sunday brunch that marks the denouement of the Playhouse Wine Festival, was an award for the best marriage of food and wine. The panel of wine and food experts awarded the prize to **Head Pastry Chef Tim Muelbauer** of **Northwest Culinary Academy of Vancouver** for his "Wildflower Honey Mousse Dacquoise" paired with **Mission Hill Family Estate Reserve Riesling Icewine**, an audience favourite as well. The contest was presented by *EAT Magazine*.

## **FETZER GREAT BEGINNINGS – BEST NEW FLAVOURS OF THE CITY**

The **Great Beginnings – Best New Flavours of the City Competition** put a new spin on a Festival tradition this year. Restaurants were invited to put their food and wine pairing talents to the test with an appetizer matched to a Fetzer Vineyards wine of their choice. This year's winner of the Judges' Choice Award was **Ryan Mah** of **Wild Rice**. Chef Mah's Spot Prawns, Qualicum Bay Scallops and Bamboo Shoots in a neatly pleated dumpling paired perfectly with the Fetzer Valley Oaks Gewürztraminer. Winner of the People's Choice popular vote was Rick Davidson of Tigh-na-Mara Seaside Spa Resort & Conference Centre, who paired a Trio of Scallop Bisque with watercress pesto with Fetzer Chardonnay.

## **QUADY DESSERT COMPETITION**

**Steve Hodge** of **Thomas Haas Fine Chocolates & Patisserie** won the 20th annual **Quady Dessert Competition** for his original dessert creation "Crispy Macadamia-Manjari Napoleon." Entrants were judged by a panel of industry experts on how well their original creation paired with Quady Starboard Batch 88, a port-style wine made using grape varieties from Portugal's Douro Valley, as well as on presentation, technique and practicality. Chef Hodge's prize is a trip for two to the Quady winery in California and a horseback camping trip to the High Sierra Mountains in California guided by proprietor Andrew Quady. Sam Shem of the Four Seasons Hotel placed second with his "Bliss" and Tomiko Mayede of Deuce Restaurant was third with "Horizon." The competition is sponsored by Quady Winery and PlanitVancouver.com. For photos of the 10 finalists' creations visit [www.planitvancouver.com](http://www.planitvancouver.com).

The 30th anniversary Vancouver Playhouse International Wine Festival concluded on March 2. The Trade Days program, which took place over three days from February 27-29, is designed to educate industry professionals on the latest trends, hot varietals, and developing wine regions, as well as to connect members of the food and beverage industry directly with wine producers from around the world.

For more information and complete festival details visit the website at [www.playhousewinefest.com](http://www.playhousewinefest.com).

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