SELECTIVELY SEEKING
FINE WINES

Monogamy counts in marriage but not when it comes to wine

by kara kuryllowicz

Upscale Living talks to wine lovers and experts about a few of their favourite wines. Enjoy!

Try something new every time you buy.
If you love a Syrah or a Merlot, taste your way through them because you will like many of them.

“The Okanagan is my current passion with a focus on these wineries. La Frenz is in the heart of the Naramata Bench region, where transplanted Ozzie Jeff Martin’s enthusiasm and experience come through in his luscious, elegant wines. Tinhorn Creek’s coowner and winemaker Sandra Oldfield is an impeccable winemaker. In the Languedoc in France, there are many small wineries where young winemakers are doing some fantastic things with Syrah, Grenache and Mourvèdre. They’re exuberant and reflect their hot, sunny origins. Enjoy them in the fall and winter when it’s like drinking the sun. Monogamy counts in marriage but not when it comes to wine. Try something new every time you buy. If you love a Syrah or a Merlot, taste your way through them because you will like many of them.”

Food and wine writer MARY BAILEY is an ISG certified sommelier, and holds the Spanish Wine Academy Educators certificate. She is an instructor for the Art Institute of Vancouver, teaching in the Wine Spirit Education Trust Program.
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“I have so many favourites that it’s hard to choose one. On a patio or for a BBQ, Portugal’s vinho verde is an inexpensive young wine (white, red or rosé), light and unoaked, unassuming, refreshing and spritzy. At the upper end, for the cooler weather, New Zealand’s Cloudy Bay Sauvignon Blanc and Chardonnay are very rich and good year after year. If money is no object, Puligny and Bâtard-Montrachet (Burgundy, France) has some of the world’s finest dry white wines. These big-style Chardonnays are well made and well rounded with lots of vanilla and oak. I like the California Cabernet Sauvignons from Martha’s Vineyard and the Heitz Vineyard, but the Beringer Vineyard’s Private Reserve are consistently stellar – truly collectors’ wines. Finally, the Corton Grand Cruz is a light, complex, multilayered Pinot Noir with more finesse than the typical in-your-face Shiraz. First growth Château Cheval Blanc St. Emilion planted with Cabernet Franc and Merlot is pure elegance, with power, finesse and silky-soft tannins.”

MANUEL FERREIRA, a restaurateur for more than 20 years, is owner and host at Vancouver’s Le Gavroche, where the wine cellar’s inspired selection of B.C., French, American and European vintages boasts more than 35,000 bottles.

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“My desert island wine: whites from the Corton-Charlemagne vineyard, which is worked by a number of different owners in Burgundy, France. In a world of anti-chardonnay bias, these wines demonstrate true class with intense mineral aromas and concentrated flavours balanced on a knife-edge of acidity, providing a steely, green-apple and lemon character with an endless finish. My moves-me-to-tears wine: Fuligni Brunello di Montalcino, Tuscany, Italy (red) is complex and haunting. Each visit to the glass yields something familiar yet different. I prefer the old-world style of wine to those with intense oak and jammy fruit. Côte Rôtie in the Northern Rhone Valley of France is subtle and complex with aromas of earth, spice, dried herb and flowers. Côte Rôtie can be 100% Syrah, but often has a measure of Viognier blended into it. When it’s right, you smell it in your solar plexus rather than in your head.”

MATTHEW BROWMAN, general manager at Vinestone Wine Co. in Cochrane, Alberta, also operates Fine Vintage Ltd’s Calgary office. He is in line to become Canada’s second master sommelier, of which there are just 146 worldwide.

“I’m partial to the great Italian super-Tuscan wines that don’t adhere to Tuscany’s traditional blending laws. The Cabernet Franc and Cabernet Sauvignon, from the Tignanello and Guado al Tasso estates, are rich and velvety. You feel warm when you’re sipping them. Being in the fashion business, I’m in Italy four to five times a year and over time, I’ve developed a passion for the super-Tuscans, which I now associate with my many wonderful experiences in Italy, sharing outstanding food, wine and fashion with great friends.”

LARRY ROSEN, chairman and CEO, Harry Rosen, Toronto, with more than 15 high-end menswear stores across Canada, including shops in Edmonton, Vancouver, Calgary and Winnipeg, that account for 40% of the upscale menswear sold in Canada.

“There are some great wines coming out of the Okanagan, but for special occasions an Italian Barolo is my first choice. I first discovered Barolo on a trip to Italy in 1995 and it made a lasting impression. The ‘Barolo wars’ pit modernists against traditionalists, but I prefer the fruitier, modern Barolos. A bottle of Boglietti or Gigi Rosso... primo, primo!”

DAVID LABISTOUR, CEO, Mountain Equipment Co-Op, Vancouver

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