

International Wine Fest 2009: live coverage of BC wines at Earls and West

March 23, 2009

Today is the day that the Vancouver Playhouse kicks off its 30th annual **International Wine Festival**, and yours truly is up to my usual shenanigans in reporting the evening as it happens.

Tonight's Agenda

I am not sure whether there will be **Wif** at the first venue: **Get Uncorked!**, hosted by the Earls on Hornby. If there is, I will upload as many tasting notes that Karen (**Wine Bard**) and I can send your way. If not, I'll **Twitter** our thoughts using the hashtags #vpwf and #uncorked from 4 to 5pm.

There will definitely be adequate infrastructure for me to blog the **Road 13 dinner at West** from 6:30pm onwards.

Get Uncorked! with Earls and Inniskillin Okanagan

EEK! Looks like Karen and I should already be at Earls for the 4pm **Get Uncorked!** media event so off we go... I likely won't be able to blog this live but I'll return to upload photos and a **Twitter summary** before I jump over to West.



Menu

- Scallop & Grapefruit Ceviche paired with the Chenin Blanc
- Sage Brined Salmon paired with Marsanne Housanne
- Jasmine Tea Duck breast with Quinoa salad paired with Zinfandel
- Shortrib Crostini paired with Malbec
- Pear & Gouta Tarte Tatin paired with Tempranillo Icewine

The Earls "Get Uncorked!" event is your chance to kick off the Playhouse Wine Festival regional theme "British Columbia" in grand style. Earls and Inniskillin come together to show off varietals that are experimental for the Okanagan such as Malbec, Zinfandel and Tempranillo. Join Earls' head chef Paulsen Major and Inniskillin Okanagan winemaker Sandor Mayer for a truly Canadian culinary experience. Spend the evening indulging in Inniskillin Discovery Series wines, perfectly paired with Earls' locally-inspired eats created exclusively for this special evening. Bring your ohs, your appetite and your bff.

5:30pm - Get Uncorked! Recap

After a whirlwind tasting, rushed hellos, and a race to pick up a new card reader after mine decided to wup shup, I am now churning out this update while waiting for my husband for our dinner at West.

I'll let the images speak for the event since I'm short on typing time. Briefs follow.

- Marsanne / Roussane: dry honey with white florals and delicate fruit - more first-batch apricot than fuzzy peach candies. My fave of the 2 whites.
- Stellar pairing of the Zinfandel with the jasmine tea smoked duck breast with blueberry and quinoa salad. Nice crunch of candied pecan; smokiness of the duck brought out the best of the spice and umami notes in the Zin.
- Best eats: shotglass of scallop and grapefruit ceviche; duck salad (above); shortrib crostini with mushroom duxelle and horseradish cream.
- Best sights: the eye candy that are the lovely ladies of Earls; Dawn Chubai of Breakfast Television; Sid Cross.



Earls Restaurant
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