

# Visa Infinite\* Wine Country Series

Featuring the finest flavours, pairings  
and Canadian wine country experiences.



## Vancouver Island Wine Celebration

Sustainable seafood  
meets the incredible  
award-winning wines  
of Church & State.

## Cool Chardonnay Experience

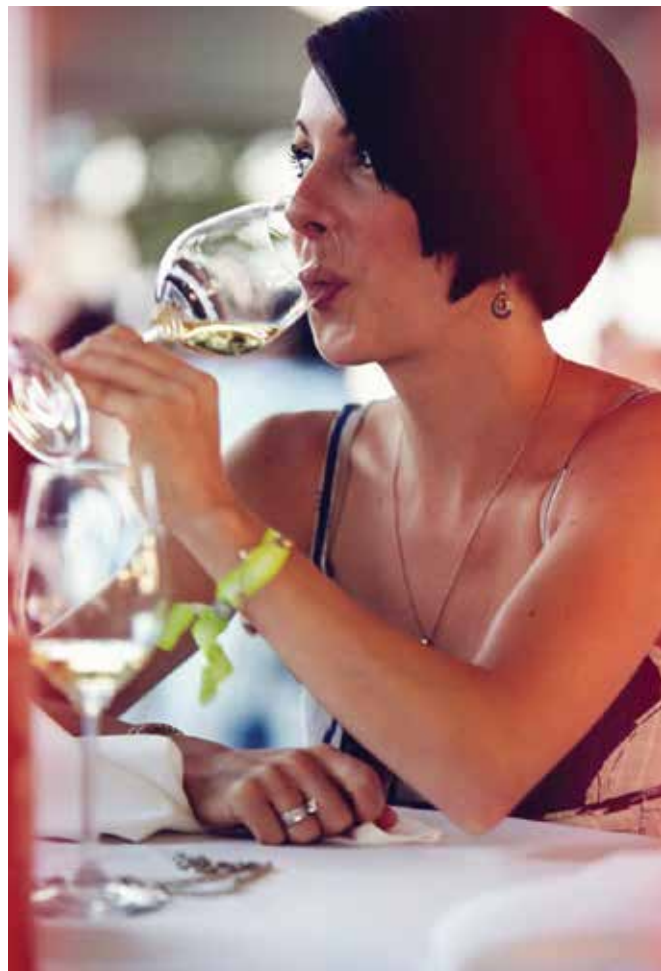
Taste the world's top  
Chardonnays over  
lunch with writer Matt  
Kramer in Niagara.

## BC Pinot Festival with Steven Spurrier

All Pinot all the time  
at Liquidity Bistro  
with Guest Chefs Vikram  
Vij and Trevor Bird.

**VISA** everywhere  
you want to be





# THIS JULY, THE WORLD COMES TO NIAGARA TO CELEBRATE CHARDONNAY.



VISA Infinite Cardholders get behind the scenes perks. The International Cool Climate Chardonnay Celebration toasts its 5th Anniversary with 58 of the world's top Chardonnay winemakers. Over 20 events will showcase the coolest grape on earth, paired with farm-fresh fare from Niagara's top chefs in memorable outdoor settings. Visit [coolchardonnay.org](http://coolchardonnay.org) to find out how cardholders can access a private 30-minute Grand Tasting preview, special VIP lounges, pre-event Summer of Chardonnay passports, reserved seating and more.



## JOIN WINE SPECTATOR'S MATT KRAMER,

Chef Stephen Treadwell, winemaker J-L Groux and friends at a luxe Chardonnay tasting and lunch at Stratus. After lunch, travel to the i4C Signature Event – The Cool Chardonnay World Tour – to continue your adventure.



Exclusive to VISA Infinite Cardholders. \$245+HST per person. Call 1-888-711-9399 or [visainfinite.ca](http://visainfinite.ca) to reserve your place at the table.



## Visa Infinite Welcomes You to Wine Country 2015

With a Visa Infinite or Visa Infinite Privilege card in hand, your wine country experiences will exceed the ordinary. The Visa Infinite Wine Country program is designed to take you deep into the world of the winemakers and chefs who are creating the best wines and most memorable culinary experiences.

The events, tastings and dinners presented here offer access to one-of-a-kind opportunities, such as the weekend wine country escapes in both BC's Okanagan and Ontario's Niagara wine regions. These packages take you into the vineyards, cellars and dining rooms of top wineries for unforgettable culinary explorations, such as a Master Class during the i4C Festival in Niagara with Stratus winemaker J-L Groux.

Unique dinners and chef collaborations are offered at the most picturesque winery estates, with seasonal menus and portfolio tastings designed exclusively for cardholders. You won't want to miss one of Canada's finest chefs, Vancouver's Ned Bell, as he collaborates with fellow sustainable ocean advocates for

a glorious seafood-themed dinner at Church & State Wines in Victoria. In Ontario's newest wine region of Prince Edward County (PEC), celebrity Chef Jamie Kennedy will present ingredients from his own farm as he teams up with friends for a dinner at The Old Third Winery in its delightfully rustic renovated barn.

By teaming up with the British Columbia Wine Institute and Wine Country Ontario, Visa Infinite is able to offer cardholders exclusive access to special benefits at more than 60 wineries. All you need is your Visa Infinite or Visa Infinite Privilege card to unlock complimentary tastings, one-of-a-kind winery experiences, and special merchandise discounts. (Please see details inside.)

We believe you will be inspired by this summer's program. Wine country awaits.

For additional information, please visit [www.visainfinite.ca](http://www.visainfinite.ca).

GET EVENT DETAILS ON-LINE [COOLCHARDONNAY.ORG](http://COOLCHARDONNAY.ORG)

# TICKETS ON SALE NOW

[COOLCHARDONNAY.ORG](http://COOLCHARDONNAY.ORG)

phone 905.401.2023

[@coolchardonnay](https://twitter.com/coolchardonnay) #i4CI5

# i4C

International Cool Climate Chardonnay Celebration

# JULY 17-19

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[www.idmg.ca](http://www.idmg.ca)



Wine Country Ontario



WINES OF BRITISH COLUMBIA





# Jamie Kennedy with Tobey Nemeth and Michael Caballo of Edulis and Albert Ponzo of Le Sélect

 The Old Third | PEC



*Norman Hardie*

## About The Event

For this special dinner, legendary Chef Jamie Kennedy brings together a team of culinary colleagues who happen to also be great friends. Kennedy's connection to Ontario's Prince Edward County goes back many years. His own Pleasant Valley Farms is just a jaunt from The Old Third—a boutique winery with a gorgeous renovated barn—where this dinner will take place.

Wines by The Old Third have achieved scores of 90-plus points by critics such as Jamie Goode and Rick VanSickle, as well as *The Globe and Mail* and *Wine Enthusiast* magazine. The Dairy Farmers of Canada will present a cheese course accompanied by a Canadian-themed cocktail prepared by David Mitton, ambassador for Pernod Ricard. Your host for the evening will be Master Sommelier John Szabo.

A sparkling wine reception will greet guests, with winemakers from nearby wineries Hinterland, Huff and The Grange pouring some of their celebrated vintages alongside The Old Third's Sparkling Golden Russet Apple Cider. Freshly shucked oysters from Rodney's Oyster House will also be featured during this reception. Seating is limited.

## About Jamie Kennedy

As a young chef at Toronto's landmark restaurants Scaramouche and The Palmerston back in the 1970s and '80s, Jamie Kennedy was one of a group of pioneering chefs preaching sustainable, respectful, locally focused food practices long before it became de rigueur. His food has always expressed the joy of the seasons through ingredients grown carefully and with much love and attention. His leadership and exemplary work with his own restaurants won him a Governor General's Award in 2010. Last fall he published the *Jamie Kennedy Cookbook*, a collection of recipes and reflections on his life's work as a culinary activist.

## About Tobey Nemeth and Michael Caballo

Tobey Nemeth and Michael Caballo are a husband-and-wife powerhouse of culinary might. They are both chefs, who together run the cozy neighbourhood restaurant Edulis in downtown Toronto, named No. 1 best new restaurant in Canada 2012 by *enRoute* magazine. They have created a delightful European-bistro atmosphere based heavily on Caballo's Spanish

heritage. Nemeth cooked alongside Kennedy earlier in her career, as chef de cuisine of Jamie Kennedy Wine Bar.

Join legendary Chef Jamie Kennedy and a team of culinary colleagues who happen to also be great friends for a collaboration in Prince Edward County.

## About Albert Ponzo

Albert Ponzo creates wonderfully inventive modern French cuisine at Toronto's venerable and very popular Le Sélect Bistro. Toronto-born with Italian roots, he studied pastry at George Brown College and worked in the kitchens at such celebrated restaurants as Canoe and Crush Winebar.

## NORMAN HARDIE WINERY (Optional)<sup>†</sup>

On Saturday, July 5, guests are invited to an optional structured tasting at Norman Hardie Winery followed by a lunch with two glasses of wine. The pizza from Hardie's wood-fired outdoor pizza oven are not to be missed—neither are his award-winning wines. Delicate, elegant Pinot Noirs and bold, fragrant Chardonnays are particular standouts.

<sup>†</sup>Add \$20 to original ticket price

## ACCOMMODATIONS (Optional)

Exclusive for cardholders, a limited number of rooms have been reserved at the charming, artistically inspired Angeline's Inn in Bloomfield, Prince Edward County. Call (613) 393-3301 to reserve your room; you will be asked to provide your ticket number.

Sat Jul 4\* • 6:30PM

251 Closson Rd., Hillier Ontario

\$225 per person

Includes sparkling wine reception, wine, food and gratuity; taxes extra.

1-888-711-9399 • [visainfinite.ca](http://visainfinite.ca)

To reserve your place at the table.

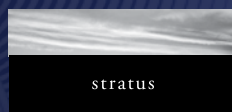
\*Cardholders will be informed on or before June 29, 2015 in the event of a postponement or cancellation. In the event of a cancellation, cardholders will receive a full refund. The offer described above is only available to Canadian Visa Infinite and Visa Infinite Privilege cardholders. The appearance by all chefs, sommeliers and bartenders is subject to change without notice. Offer is based on availability and additional terms and conditions may apply. Visit [visainfinite.ca](http://visainfinite.ca) for details.





# The Ultimate i4C Experience with Winemaker J-L Groux, Chef Stephen Treadwell and *Wine Spectator's* Matt Kramer

 Stratus | Niagara



\*Cardholders will be informed on or before July 13, 2015 in the event of a postponement or cancellation. In the event of a cancellation, cardholders will receive a full refund. The offer described above is only available to Canadian Visa Infinite and Visa Infinite Privilege cardholders. The appearance by all chefs, sommeliers and bartenders is subject to change without notice. Offer is based on availability and additional terms and conditions may apply. Visit [visainfinite.ca](http://visainfinite.ca) for details.

## About The Event

This special package provides cardholders with exclusive tasting privileges at the International Cool Climate Chardonnay Celebration (i4C) and a private lunch at the renowned Stratus Vineyards with Niagara wine country cuisine pioneer Chef Stephen Treadwell.

On Saturday morning, guests will arrive at Niagara's Stratus Vineyards for a Champagne reception to whet palates before a private Chardonnay Masterclass with Stratus winemaker J-L Groux. Wine Country Ontario is proud to present world-renowned wine writer Matt Kramer as keynote speaker at i4C, who will provide insights into the many wines on offer at this exclusive and intimate experience. Chef Stephen Treadwell of Treadwell Farm-to-Table Cuisine will prepare a multicourse lunch paired with Chardonnays from the i4C library, with guest winemakers on hand to discuss their wines. Seating is limited.

Join Chef Stephen Treadwell,  
Stratus winemaker J-L Groux,  
and wine writer Matt Kramer  
for a VIP experience.

## About i4C Signature Event

Following the lunch event at Stratus, Vineyards guests will travel by luxury coach to Ridley College for the Cool Chardonnay World Tour, the signature event of the i4C weekend. This tasting tour presents the world's best Chardonnay and Ontario's finest cuisine.

The evening begins with the Grand Tasting—the only public tasting event that will showcase all of the wines of the festival. Stroll through a pre-dinner reception, exploring the marriage of Canadian oysters—by Tide & Vine Oyster Co.—served alongside glasses of Champagne or sparkling wine.

Then join Chef Proprietor Paul Harber (Ravine Vineyard Restaurant) and Chef Craig Youdale (Canadian Food & Wine Institute) and their team of the region's top Vineyard Chefs who will present a family-style *Al fresco* feast highlighting the bounty of Ontario.

After dinner, enjoy the "Après Chardonnay" bar featuring a number of Ontario Vintner's favourite red wines and a craft brewery bar. To top it all off, dance under the stars to the music of a live band.

## About i4C

Enjoying its fifth anniversary in 2015, the International Cool Climate Chardonnay Celebration is unique in the world of wine. Each year bringing dozens of the world's great wineries to Ontario for a party dedicated to the noble Chardonnay grape. The world's top wine writers have made the pilgrimage to Niagara over the past four years, including Matt Kramer of *Wine Spectator*, Stephen Brook and Stephen Spurrier of *Decanter*, Tim Atkin of *winesearcher.com*, along with U.K. wine writer Jamie Goode and New York-based Master of Wine Christy Canterbury. A day of events filled with great wine, great food and the opportunity to learn—that's the joy of i4C 2015.

## About Stephen Treadwell

At Treadwell Farm-to-Table Cuisine, Chef Stephen Treadwell presents what he likes to call an "exploration of Niagara Cuisine." He's not new to the concept of farm-to-table—he's one of its pioneers. British born, he's worked across Europe and was a chef at Toronto's famous French temple Auberge de Pommier before arriving in wine country as executive chef at Queen's Landing Inn. He opened Treadwell

Farm-to-Table Cuisine in 2006, with son James running the wine program. *enRoute* magazine named it one of the 10 best new restaurants in Canada 2006 and *Toronto Life* magazine awarded the restaurant three-and-a-half stars.

## Additional i4C Benefits for Cardholders

All Visa Infinite or Visa Infinite Privilege cardholders not attending the lunch are eligible to receive a \$15 discount for the Cool Chardonnay World Tour event, a private 30-minute Grand Tasting preview, special VIP lounges, pre-event Summer of Chardonnay passports, reserved seating and more. Visit [coolchardonnay.org](http://coolchardonnay.org) and enter discount code INFINITE.

Sat Jul 18\* • 11:30AM

2059 Niagara Stone Rd., Niagara-on-the-Lake, ON

\$245 per person

Includes sparkling wine reception, wine, food and gratuity, plus an i4C signature event pass; taxes extra.

1-888-711-9399 • [visainfinite.ca](http://visainfinite.ca)

To reserve your place at the table.





# Women and Wines: A Collaborative Wine Dinner with Top Women Chefs

 The Good Earth | Niagara



\*Cardholders will be informed on or before August 3, 2015 in the event of a postponement or cancellation. In the event of a cancellation, cardholders will receive a full refund. The offer described above is only available to Canadian Visa Infinite and Visa Infinite Privilege cardholders. The appearance by all chefs, sommeliers and bartenders is subject to change without notice. Offer is based on availability and additional terms and conditions may apply. Visit [visainfinite.ca](http://visainfinite.ca) for details.

### About The Event

Established in 1998, the Good Earth Food and Wine Co. is a haven for curious food and wine lovers visiting the Niagara region and exploring the origins of its wonderful food and wine scene. The gardens, orchards and vineyards of the Good Earth provide a spectacular setting for wine and culinary experiences delivered by the popular cooking school and restaurant—not to mention its delicious wines. A leisurely lunch on the property's inviting patio is one of the region's hottest summer tickets.

For this special dinner, Chef Therese DeGrace welcomes fellow women chefs for a multicourse meal celebrating the produce of the Beamsville Bench and surrounding Niagara farms. Each chef will present a course, and every course will be matched with a Good Earth or local Niagara wine chosen specifically to bring out the unique qualities of the local terroir. These wines are food-friendly and joyous, crafted predominantly from Chardonnay, Riesling, Pinot Noir and Cabernet Franc grapes harvested by hand from their small-lot vineyards. Noted food and wine writer Mary Luz Mejia will host the event, providing insight into the region and its remarkable wine-country cuisine. Seating is limited.

### About Therese DeGrace

Inspired by the home cooking of her grandmother, Chef Therese DeGrace throws her passion and enthusiasm into every dish she prepares at The Good Earth Food and Wine Co. A versatile chef who strives to ensure everyone feels welcome at her table, DeGrace delights in the bountiful produce that comes from her neighbours' farms, as well as Good Earth's own orchards and gardens. Her menus change and morph continuously as the seasons progress. Before joining Good Earth, Chef DeGrace cooked at St. Anne's Spa and Lola's Commissary.

Enjoy Niagara wine country  
cuisine with some of  
Ontario's most celebrated  
women chefs.

### About Amira Becerevic

A rising young star in Toronto's culinary scene, Chef Amira Becerevic is the Executive Chef of Collette Grand Café, part of the Chase Hospitality Group of restaurants. She was named a Top 30 Under 30 by the Ontario Hospitality Institute, and has cooked at The Four Seasons Whistler, Splendido and Reds Bistro.

### About Catherine O'Donnell

Chef Catherine O'Donnell is one of the Niagara region's culinary stars. At Willow Cakes and Pastries, she has, over the course of its six years, created an institution in Niagara-on-the-Lake. O'Donnell graduated from the pastry program at George Brown College and studied at the Callebaut Chocolate Institute in Belgium. She has worked at Toronto's Oliver Bonacini Group, the King Edward Hotel, Vintage Inns, Hillebrand's Vineyard Café and Peller Estates Winery Restaurant.

### About Rossy Earle

Born and raised in Panama City, Panama, Chef Rossy Earle instills a little bit of Latin America in every dish she creates. She is a chef instructor at Ryerson University in Toronto and has her own line of bottled specialty products available under the brand SuciCucu at local gourmet boutiques. Her Latino hot sauce, Diablo's Fuego, is a favourite among chefs and customers alike.

### About Amanda Ray

Chef Amanda Ray is making her mark on the Oliver and Bonacini empire one restaurant at a time. After attending George Brown College, she began her career at Auberge du Pommier, one of Toronto's finest French restaurants, under the direction of Jason Bangerter. She cooked at Canoe, one of Canada's iconic culinary establishments, before taking over the stoves at Biff's Bistro, the Parisienne-styled eatery in the heart of Toronto's financial district, in 2012.

Sat Aug 8\* • 6:30PM  
4556 Lincoln Ave., Lincoln, ON

\$165 per person

Includes sparkling wine reception, wine, food and gratuity; taxes extra.

1-888-711-9399 • [visainfinite.ca](http://visainfinite.ca)

To reserve your place at the table.





# Wines of Niagara Gourmet Weekend Escape

Friday, Sep 18 - Sunday, Sep 20

📍 Niagara | Ontario



## About The Event

Some of Ontario's most spectacular wineries beckon for a weekend of wine-country cuisine prepared exclusively for you by a team of Canada's top chefs.

**Friday:** Home base is the luxurious Pillar and Post in Niagara-on-the-Lake, Ontario's only five-star country inn. Guests will travel to the artisanal and ultra-premium Hidden Bench Winery, where Vigneron/Proprietor Harald Thiel will open his doors for this exclusive multicourse dinner prepared by the weekend's team of chefs. Each course will be matched with one of Hidden Bench's superior small-batch wines.

**Saturday:** After breakfast, guests will visit the charming town of Jordan for a library tasting of Riesling wines at Cave Spring, paired with cheeses by Dairy Farmers of Canada. Lunch at Creekside Estate Winery will feature Chef Nathan Young's multicourse meal prepared on their brand-new smoker. Guests will return to Pillar and Post to relax. Saturday night's dinner takes place at Redstone Winery, the newest project from Moray Tawse. The weekend's team of chefs will prepare a multicourse meal with Redstone's Chef Dave Sider.

**Sunday:** Brunch at Trius Winery at Hillebrand will feature the signature wine-country fare of Frank Dodd, one of Niagara's most celebrated chefs.

## About Nick Liu

Chef Nick Liu opened the highly anticipated DaiLo last year in Toronto. An ode to his multi-Asian influences, DaiLo reveals a passion for contemporary global flavours made with locally sourced and sustainable ingredients. Liu has cooked at such lauded Toronto restaurants as Niagara Street Café, Scaramouche and Splendido.

## About Justin Leboe

Justin Leboe spent the early part of his career in some of the most prestigious kitchens in the world. In 2011, he opened Model Milk in Calgary, a restaurant focused on casual, creative and simple cuisine. Model Milk has landed many notable awards in Canada including *enRoute* magazine's best new restaurant list 2011. Leboe won the coveted 2013 Pinnacle Award for Canadian Chef of the Year.

## About Derek Dammann

Chef Derek Dammann's elevated comfort food has made Montreal's Maison Publique one of the hottest tables in town. A partnership with U.K. celebrity Chef Jamie Oliver, Maison Publique's boisterous

scene and outstanding cuisine earned it a place on *enRoute* magazine's list of best new restaurants in Canada 2013.

## About Cory Vitiello

Chef Corey Vitiello is one of Toronto's most dynamic young chefs. His hyper-seasonal gastro-pub fare has garnered The Harbord Room consistent praise from the likes of *Toronto Life* and *The Globe and Mail* since it opened in 2007.

Join some of Canada's  
top chefs for a charming  
weekend of food  
and wine in Niagara.

## About Nathan Young

Chef Nathan Young has wine country in his blood. He's cooked at Langdon Hall in Cambridge and at Ravine Winery, named by *Wine Access* magazine as one of the world's top winery restaurants. He joined Creekside Estate Winery this year as Executive Chef, complementing an esteemed range of premium wines with an extensive Niagara-focused menu.

## About Dave Sider

Born in the Niagara region, Chef Dave Sider has cooked at top Canadian and international restaurants like Langon Hall and, most recently, The Wickaninnish Inn Relais & Châteaux in Tofino, BC. He's now returned to his homeland as Executive Chef at The Restaurant at Redstone.

## About Frank Dodd

A pioneer in Niagara wine-country cuisine, Chef Frank Dodd worked at Biff's Bistro in Toronto, the Wedgewood Hotel in Vancouver and Langdon Hall in Cambridge before joining Trius Winery Restaurant in 2006.

Sep 18-20\* • 6:30PM

Pillar and Post, 48 John St., Niagara-on-the-lake, ON

\$1,650 per couple\*\*

1-888-711-9399 • [visainfinite.ca](http://visainfinite.ca)

To reserve your place at the table.

\*\* Includes 2-night accommodation (based on double occupancy) at Pillar and Post, Friday night multi-course dinner with wine pairing, guided winery tastings, Saturday lunch with wine pairings, Saturday night multicourse dinner with wine pairings, Sunday lunch with wine pairings, and all gratuities; applicable taxes are extra.

\*Cardholders will be informed on or before September 14, 2015 in the event of a postponement or cancellation. In the event of a cancellation, cardholders will receive a full refund. The offer described above is only available to Canadian Visa Infinite and Visa Infinite Privilege cardholders. The appearance by all chefs, sommeliers and bartenders is subject to change without notice. Offer is based on availability and additional terms and conditions may apply. Visit [visainfinite.ca](http://visainfinite.ca) for details.





# Vancouver Island Celebration of Sustainable Seafood with Chef Ned Bell, Nick Nutting, Brock Bowes and Guest Chefs.

📍 Church & State | Vancouver Island



\*Cardholders will be informed on or before July 17, 2015 in the event of a postponement or cancellation. In the event of a cancellation, cardholders will receive a full refund. The offer described above is only available to Canadian Visa Infinite and Visa Infinite Privilege cardholders. The appearance by all chefs, sommeliers and bartenders is subject to change without notice. Offer is based on availability and additional terms and conditions may apply. Visit [visainfinite.ca](http://visainfinite.ca) for details.

### About The Event

This celebration of sustainable seafood and the incredible vinous creations of Church & State Wines brings together four of the region's most passionate practitioners of eco-conscious West Coast cuisine, led by Chef Ned Bell.

Church & State was founded in 2004 and has a winery in the Okanagan region as well as on Vancouver Island, where this special dinner takes place. The winery's whimsical "Lost Inhibitions" line of premium wines feature cheeky labels that invoke as much conversation as the award-winning juice inside the bottle. With a motto that promises "heavenly tastes... earthly rewards," the winery has taken top place multiple times in the WineAlign National Wine Awards and its wines have received 90+ scores from the influential U.S. publication *Wine Enthusiast*.

This special dinner will celebrate great wines and the bountiful products of Vancouver Island. Each course of this dinner will be matched with a Church & State wine along with other local BC wineries, carefully chosen to complement the chef's dish. Seating is limited.

### About Ned Bell

A passionate chef, environmentalist and advocate for ocean ecology, Chef Ned Bell joined the Four Seasons Hotel Vancouver in 2010 as Executive Chef of YEW Seafood + Bar, garnering much critical acclaim for his fresh and inventive local cuisine. Last year, he rode his bicycle across Canada to raise awareness for Chefs for Oceans, with the ultimate goal of launching a National Sustainable Seafood Day. In December 2014, he was named Canadian Chef of the Year by *Food Service and Hospitality* magazine (2014 Pinnacle Awards).

### About Nick Nutting

He's cooked in Calgary, Singapore and Montreal, and spent five years at The Pointe Restaurant at The Wickanninish Inn.

In 2013, he opened Wolf in the Fog—*enRoute* magazine's best new restaurant 2014—realizing his dream to helm his own kitchen and focus on his passion for simple, honest dishes with bold and exciting flavours. His cooking features seafood from suppliers based in Tofino and his meat and grains come from farmers on Vancouver Island. Wild greens and

mushrooms are sourced from the plentiful nearby forests and seashores. A focus on family-style gatherings, communal dining and plates for sharing encourages guests to engage with their food.

This special dinner will celebrate great wines and the bountiful products of Vancouver Island.

### About Brock Bowes

Vancouver Island native, Chef Brock Bowes joined the award-winning team at RauDZ Regional Table and micro bar & bites this past November, bringing his background in French techniques and Asian influences to this wildly popular locally focused Kelowna hotspot. He was previously chef at the Sonora Restaurant at Burrowing Owl Estates Winery.

### About Lisa Ahier

Texan Lisa Ahier opened SoBo—short for Sophisticated Bohemian—in Tofino in 2003 with her husband, New Brunswicker Artie Ahier. The world-travelling couple

met in 1993 on a yacht in Florida where Lisa was cook and first mate. She graduated with honours from the Culinary Institute of America and the duo opened Cibolo Creek Ranch in Texas, which was named one of the top five rustic retreats in *Gourmet* magazine. Sobo was picked as one of the top 10 new Canadian restaurants 2003 by *enRoute* magazine.

### About Desiree Perrin

Born and raised on Vancouver Island, Chef Desiree Perrin graduated from the culinary school at Vancouver Island University, completing an apprenticeship and receiving her Red Seal under the guidance of Chef Candace Hartley at Dunsmuir Lodge. She joined Victoria's Church and State Winery as Sous Chef in 2009, taking over as Executive Chef in 2013.

Fri Jul 24\* • 6:30PM  
1445 Benvenuto Ave., Central Saanich, BC

\$165 per person

Includes sparkling wine reception, wine, food and gratuity; taxes extra.

1-888-711-9399 • [visainfinite.ca](http://visainfinite.ca)

To reserve your place at the table.





# A Celebration of Pinot Noir with Rob Walker, Vikram Vij, Trevor Bird, Dilan Draper and Guest Steven Spurrier

Liquidity | Okanagan

*Liquidity*  
Winery  
Bistro  
Gallery



\*Cardholders will be informed on or before August 14, 2015 in the event of a postponement or cancellation. In the event of a cancellation, cardholders will receive a full refund. The offer described above is only available to Canadian Visa Infinite and Visa Infinite Privilege cardholders. The appearance by all chefs, sommeliers and bartenders is subject to change without notice. Offer is based on availability and additional terms and conditions may apply. Visit [visainfinite.ca](http://visainfinite.ca) for details.

## About The Event

In honour of the 3rd annual British Columbia Pinot Noir Celebration, cardholders are invited to the visually striking Liquidity Winery for an exclusive dinner. Guests will meet and interact with wine writer Steven Spurrier and discuss the allure of these characterful wines over a sumptuous multicourse wine-country dinner. The unique landscape of British Columbia's Okanagan Valley is symbolized by the stunning property at Liquidity, which is nestled between the dazzling vistas of Lakes Vaseaux and Skaha.

For this special dinner, Chef Rob Walker invites Chefs Vikram Vij, Trevor Bird and Dilan Draper to collaborate on dishes designed to beautifully combine Walker's minimalist market-fresh fare with Vij's jumped-up global flavours. Can Pinot Noir take the heat? Of course it can! Offering his own thoughts into this most royal of noble grapes, internationally renowned wine writer Stephen Spurrier will add insightful context on the eve of the BC Pinot Noir Festival. Seating is limited.

## About Steven Spurrier

Steven Spurrier is a legend among wine aficionados. The UK-born former wine merchant is now a leading wine writer and consulting editor to *Decanter* magazine. As a wine seller in Paris in the 1970s, he organized the Paris Wine Tasting of 1976—aka, the Judgment of Paris—which challenged French judges to blindly rank top-quality Chardonnays and Cabernet Sauvignons (or red blends) from California and France. California's wines came out on top, causing a major stir in the wine world. Ironically, Spurrier sold only French wines and did not expect them to lose.

## About Rob Walker

A true "local" chef, Rob Walker has spent most of his educational and professional life in and around the Okanagan Valley. He studied culinary arts at Okanagan University College and worked at Kelowna's Lake Okanagan Resort and the Okanagan Golf Club. While working in Vancouver, he studied with the International Sommelier Guild, and returned to the Okanagan to cook at Bonfire Restaurant & Bar at the Cove Lakeside Resort. He joined Liquidity Wines last year.

## About Vikram Vij

Chef Vikram Vij has been pushing the boundaries and definitions of Indian food since 1994 when he opened Vij's, a tiny oasis of spectacular Indian cuisine with a modern twist. By mixing ingredients, influences and techniques from the regions of India, he has crafted a new wave of Indian cooking. He now operates a market store called Rangoli and two casual restaurants, Railway Express and Shanik. This summer, he and his wife Meeru will receive honorary doctorates from Simon Fraser University, recognizing their leadership hospitality, agricultural sustainability and business mentorship.

## About Trevor Bird

Trevor Bird came up with the name for his Fable Kitchen while competing on *Top Chef Canada* and then set about bringing his vision to life in the Kitsilano neighbourhood of Vancouver. Fable is a mash-up of "farm" and "table," a subtle reminder of his sincere connections to the suppliers he works with so closely. The *Vancouver Sun* gave Fable four stars and called Bird's cooking "lovely, pleasing... with well-orchestrated flavours."

## About Dilan Draper

Dilan Draper grew up in Calgary and entered SAIT's culinary program. He quickly got the urge to travel after recruiters from Cordon Bleu came to town, and immediately transferred to their institute in San Francisco and then Paris to complete his training. On completion of his training, he staged at Ortolan and Guy Savoy (Paris). He then moved to Culver City, California, for an opportunity to work at Waterloo & City, Brendan Collin's Michelin-starred establishment. He most recently was the Sous Chef at Il Sogno before taking the reins as Executive Chef at Avec.

British Columbia's Okanagan Valley is symbolized by the stunning property at Liquidity.

Fri Aug 21\* • 6:30PM

4720 Allendale Rd., Okanagan Falls, BC

\$165\*\* per person

Includes wine reception, wine, food and gratuity; taxes extra. \*\* \$250 includes dinner and a pass to the Pinot Festival.

1-888-711-9399 • [visainfinite.ca](http://visainfinite.ca)

To reserve your place at the table.





# Burrowing Owl Winery with Guest Chefs Mark Filatow, Duncan Ly, Nicholas Nutting and Andrew Springett

 Burrowing Owl | Okanagan

BURROWING OWL  
estate winery

raw bar

waterfront  
wines  
urban eats + drinks

WOLF  
IN THE  
FOG  
TOFINO, BC

\*Cardholders will be informed on or before September 4, 2015 in the event of a postponement or cancellation. In the event of a cancellation, cardholders will receive a full refund. The offer described above is only available to Canadian Visa Infinite and Visa Infinite Privilege cardholders. The appearance by all chefs, sommeliers and bartenders is subject to change without notice. Offer is based on availability and additional terms and conditions may apply. Visit [visainfinite.ca](http://visainfinite.ca) for details.

## About The Event

When this many incredible chefs collaborate on dinner, the possibilities are endless. Guests are in for a treat as these chefs unleash their combined skills for an incredible Okanagan feast drawing on pristine local ingredients to complement Burrowing Owl Estate Winery's spectacular wines. The setting is pretty amazing too—140 acres of picturesque vineyards near the north end of Osoyoos Lake make the Sonora Room Restaurant a must-visit wine country destination. Sustainable ingredients are a focus here, with farm-fresh local produce, artisanal breads and cheeses as well as pristine seafood.

Joining the Sonora Room team this year are Chefs Lee Humphries and Damian Mischkinis, both experienced wine-country chefs with a passion for Okanagan ingredients and the region's fine wines. They will be joined by some of their top culinary colleagues for a multicourse collaborative meal featuring the peak seasonal ingredients of early fall, with each course matched to a carefully chosen wine from local BC wineries and Burrowing Owl's extensive library of wines. Seating is limited.

## About Lee Humphries

Chef Lee Humphries has worked with some of the top restaurants in the West Coast culinary scene, including West, FigMint, Elixir at the Opus Hotel and C Restaurant. Most recently he worked as Executive Chef at Local Lounge & Grille in Summerland, BC, and is now Director of Culinary Operations for Vintage Hospitality, which owns the Sonora Room.

## About Damian Mischkinis

Chef Damian Mischkinis is well-versed in Okanagan wine-country cuisine, having worked as Sous Chef under Chef Lee Humphries at Local Lounge & Grille in Summerland. Previously, he cooked in Vancouver and Banff, notably at C Restaurant and the Heather Hospitality Group.

## About Mark Filatow

With more than 20 years of experience as a chef, Chef Mark Filatow of Waterfront Wines has worked at some of BC's top restaurants, including The Wickaninnish Inn in Tofino, and Bishop's and Diva at the Met in Vancouver.

## About Duncan Ly

At Calgary's Yellow Door Bistro, Chef Duncan Ly channels his Vietnamese roots and contemporary culinary sensibility to create outstanding global flavours. He won silver at the national Gold Medal Plates competition in 2014.

Guests are in for a treat as these chefs unleash their combined skills for an incredible Okanagan feast.

## About Nicholas Nutting

Chef Nicholas Nutting was born in Ontario and raised in Victoria. He has cooked in Calgary, Singapore and Montreal, and spent five years at The Pointe Restaurant at The Wickaninnish Inn. His new restaurant, Wolf in the Fog in Tofino, BC, was named *enRoute* magazine's best new restaurant in Canada 2014.

## About Andrew Springett

Chef Andrew Springett was the Executive Chef at Black Rock Ocean Front Resort in Ucuelet, BC, before joining the Southern Alberta Institute of Technology in 2011. In 2003, he was the Canadian candidate at the prestigious Bocuse d'Or competition in Lyon, France.

Fri Sep 11\* • 6:30PM

500 Burrowing Owl Place, Oliver, BC

\$165 per person

Includes sparkling wine reception, wine, food and gratuity; taxes extra.

1-888-711-9399 • [visainfinite.ca](http://visainfinite.ca)

To reserve your place at the table.





# BC Grand Okanagan Wine Country Weekend

Friday, Sep 25 - Sunday, Sep 27

Okanagan | British Columbia

MISSION HILL Family Estate QUAILS' GATE Okanagan Valley

50th PARALLEL ESTATE tantalus vineyards

DELTA GRAND OKANAGAN RESORT AND CONFERENCE CENTRE

\*Cardholders will be informed on or before September 18, 2015 in the event of a postponement or cancellation. In the event of a cancellation, cardholders will receive a full refund. The offer described above is only available to Canadian Visa Infinite and Visa Infinite Privilege cardholders. The appearance by all chefs, sommeliers and bartenders is subject to change without notice. Offer is based on availability and additional terms and conditions may apply. Visit [visainfinite.ca](http://visainfinite.ca) for details.

## About The Event

Experience the best of the Okanagan with this exclusive weekend of unique dinners, tastings and tours in one of Canada's top wine destinations.

**Friday:** Home base is the Hotel Delta Grand Okanagan Resort, located on the shores of majestic Okanagan Lake. The weekend begins at the spectacular Mission Hill Family Estate Winery for an exclusive tour and barrel sampling followed by a canapé reception and dinner. Chef Chris Stewart's multicourse "Cuisine de Terroir" will be matched with award-winning legacy and library wines from Mission Hill.

**Saturday:** In the morning, guests will depart for a tour of Lake Country wineries featuring lunch at the 50th Parallel Estate Winery prepared by Chef Brock Bowes (RauDZ). The majestic Quails' Gate Winery Old Vines Restaurant will play host to a masterful collaboration Saturday evening, with Chef Roger Sleiman and guest chefs Lee Cooper (L'Abattoir), Michael Allemeier (SAIT), Trevor Bird (Fable Kitchen) and Derek Dammann (Maison Publique).

**Sunday:** To conclude this extraordinary weekend Tantalus Vineyards will host a masterclass wine tasting and vintners brunch with Chefs Mark Filatow and Trevor Bird.

## About Chris Stewart

Mission Hill Family Estate Executive Winery Chef Chris Stewart graduated from Holland College in Prince Edward Island and gained his early kitchen experiences during stints at Auberge du Pommier in Toronto and Thomas Keller's French Laundry and Bouchon Bistro in California. He was Chef de Cuisine at the respected Rimrock Resort Hotel's Five Diamond Eden Restaurant in Banff. In 2009 he moved to the U.K. and cooked at Heston Blumenthal's three-Michelin-starred The Fat Duck.

## About Brock Bowes

Chef Brock Bowes is part of the award-winning team at RauDZ Regional Table micro bar & bites in Kelowna, where he combines French technique with Asian influences. Previously he was the acclaimed Executive Chef at the renowned Sonora Restaurant at Burrowing Owl Estates Winery.

## About Trevor Bird

*Top Chef Canada* Season 2 finalist Trevor Bird aims to define Canadian cuisine one farm-to-table ingredient at a time at his convivial Vancouver restaurant, Fable Kitchen, which he opened in 2012.

## About Roger Sleiman

Chef Roger Sleiman counts his close relationships with the farmers and suppliers as a primary inspiration for his remarkable, ingredient-led, farm-to-table cuisine. Before arriving the award-winning Old Vines Restaurant at Quails' Gate Winery, he cooked at Restaurant La Rua in Whistler and Café Henry Burger in Ottawa.

## About Lee Cooper

Victoria-born Lee Cooper got his start working in the family restaurant before working his way through some of BC's top kitchens. Then he moved on to cook in several Michelin starred restaurants in both the UK and United States, most notably at the legendary Fat Duck in Bray, England. When he was ready to open his own restaurant, he headed to Vancouver where he launched L'Abattoir in 2010.

## About Derek Dammann

Chef Derek Dammann created Montreal's Maison Publique in partnership with UK celebrity Chef Jamie Oliver as a comfortable and easy place to enjoy gastronomic pub food in a joyous atmosphere. It was named No. 6 best new Canadian restaurant 2013 by *enRoute* magazine.

## About Michael Allemeier

Chef Michael Allemeier is the former Executive Chef at Mission Hill. He has cooked at Teatro in Calgary and Bishop's in Vancouver, and is now a lead instructor for the Southern Alberta Institute of Technology's culinary program.

Unparalleled dining experiences  
in exclusive winery settings.

## About Mark Filatow

Chef Filatow has won numerous awards at Vancouver's Waterfront Wines, including a gold medal at Vancouver's Gold Medal Plates 2012. Previously he cooked at The Wickaninnish Inn, Bishop's and Diva at the Met. He is certified by the International Sommelier Guild.

Sep 25-27\* • 6:30PM  
Delta Grand Okanagan Resort 1310 Water St, Kelowna, BC

\$1,650 per couple\*\*

1-888-711-9399 • [visainfinite.ca](http://visainfinite.ca)

To reserve your place at the table.

\*\* Includes 2-night accommodation (based on double occupancy) at Hotel Delta Grand Okanagan Resort, Friday night multi-course dinner with wine pairing, guided winery tastings, Saturday lunch with wine pairings, Saturday night multicourse dinner with wine pairings, Sunday lunch with wine pairings, and all gratuities; applicable taxes are extra.



# Winery Benefits Directory

Exclusive benefits for Visa Infinite and Visa Infinite Privilege cardholders are offered by our partner wineries in British Columbia and Ontario. These benefits include complimentary tastings, discounts on purchases and private vineyard tours. Please see specific details listed on these pages and be sure to call ahead for further information and to ensure availability. Remember that many wineries are family-run enterprises with limited capacity. Especially during busy times or at peak season, they may require some flexibility and consideration during your visit. For discounts on merchandise, visitors must use a valid Canadian-issued Visa Infinite or Visa Infinite Privilege card for transactions.

Reservations are mandatory for the wineries that are flagged by a star on these pages. Discounts are applied before taxes and will vary at the discretion of the winery. Offers may be modified or cancelled at any time without notice. Start and end times for offers may vary, so please call ahead to avoid disappointment. Visit winery websites for hours of operation and details.



## British Columbia Wineries

### Backyard Vineyards

3033 – 232 St., Langley, BC V2Z 3A8  
T: 604.539.9463 backyardvineyards.ca

- Complimentary tour and tasting \*Reservation required
- 10% discount on wine purchases

### Wine Experience Centre at Black Hills Estate Winery

4318 Black Sage Rd., Oliver, BC V0H 1T1  
T: 250.498.6606 blackhillswinery.com

- Complimentary portfolio tasting per card member (\$20 value)

### Burrowing Owl Estate Winery

100 Burrowing Owl Pl., Oliver, BC V0H 1T1  
T: 1.877.498.0620 bowwine.ca

- 10% off a library wine flight in The Sonora Room Restaurant

### C.C. Jentsch Cellars

4522 Hwy 97 Oliver, BC V0H 1T1  
T: 250.498.7873 ccjentschcellars.com

- Tours of the inner workings of the winery, led by the winemaker or a WSET graduate

### CedarCreek Estate Winery

5445 Lakeshore Rd., Kelowna, BC V1W 4S5  
T: 778.738.1031 cedarcreek.bc.ca

- Complimentary varietal wine tasting for cardholder and guest
- Complimentary vineyard and winery tour for cardholder and guest, May 1 to October 14 daily at 11am, 1pm and 3pm

### Church & State Wines - Brentwood Bay

1445 Benvenuto Ave., Central Saanich, BC V8M 1J5  
T: 250.652.2671 churchandstatewines.com

- Complimentary tasting for cardholder and guest

### Church & State Wines - Coyote Bowl

4516 Ryegrass Rd., Oliver, BC V0H 1T1  
T: 250.498.2700 churchandstatewines.com

- Complimentary tasting for cardholder and guest

### Clos du Soleil Winery

2568 Upper Bench Rd., Keremeos, BC V0X 1N4  
T: 250.499.2831 closdusoleil.ca

- Complimentary tasting including Grower's Series, Black Label and White Label wines
- 10% off on 6-pack wine sampler
- Complimentary personal vineyard tour, including the opportunity to learn about biodynamic and organic practices. \*Reservations required

### Covert Farms Family Estate

300 Covert Pl., Oliver, BC V0H 1T0  
T: 250.498.9463 covertfarms.ca

- 10% off any six bottles or more in the tasting room
- 50% off Farm Tour (regular price \$40): 1 hour tour in a 1952 farm truck through organic vineyards and vegetable fields and finished with small bites and a private tasting in wine lounge

### Culmina Family Estate Winery

4790 Wild Rose St., Oliver, BC V0H 1T0  
T: 250.498.0789 culmina.ca

- Experience Margaret's Bench: Visit Culmina for a 3 hour multi-bench VIP vineyard and winery tour, starting with a continental breakfast; a complete tour of all three vineyard sites, including Margaret's Bench - one of the highest elevation vineyards in the Okanagan; a full tour of Culmina's state of the art gravity-fed production facility; as well as a private tasting of Culmina's entire portfolio. Preferential pricing on full-case wine purchases. \$100 per person, min 1 couple / max 2 couples \*Reservations required.

### Glenterra Vineyards

3897 Cobble Hill Rd., Cobble Hill, BC V0R1L5  
T: 250.743.2330 glenterravineyards.com

- Complimentary tastings
- \$2.00 off per bottle on purchases of 6 bottles or more, including mixed cases
- Barrel tasting of our 2013 Pinot Noir, to be released Fall 2015

### Howling Bluff Estate Winery

1086 Three Mile Rd., Penticton, BC V2A 8T7  
T: 250.490.3640 howlingbluff.ca

- Complimentary tastings
- Complimentary tastings of back vintages \*Reservations required
- 10% off purchases

### Inniskillin & Jackson-Triggs Okanagan Estate

7857 Tucelnuit Dr., Oliver, BC V0H 1T2  
T: 250.498.4500 inniskillin.com / jacksontriggswinery.com

- Complimentary tastings (2 people)
- 10% off same or mixed-case purchases

### Lake Breeze Vineyards

930 Sammett Rd., Naramata, BC V0H 1N0  
T: 250.496.5659 lakebreeze.ca

- Complimentary reserve tasting of 3 single vineyard red wines, exclusively available during the winery's 20th anniversary year in 2015
- For guests visiting the Patio Restaurant, complimentary 3 oz. glass of wine with each main dish ordered

Exclusive wine tours  
and one-on-one tasting  
experience with winemaker.

### Lang Vineyards

2493 Gammon Rd., Naramata, BC V0H 1N0  
Tel: 778.514.5598 langvineyards.ca

- Complimentary tastings
- 10% off all wine-shop accessories
- Special cellar tour \*Reservations required

### Laughing Stock Vineyards

1548 Naramata Rd., Penticton, BC V2A 8T7  
T: 250.493.8466 laughingstock.ca

- Complimentary wine tasting for cardholder and guest \*Reservation required
- Private winery tour for group of 4 guests \*Reservation required

### Nk'Mip Cellars

1400 Rancher Creek Rd., Osoyoos, BC V0H 1V6  
T: 250.495.2985 nkmipcellars.com

- Complimentary tastings
- 10% off any wine sale of \$50+
- \$10 off daily tour experiences



# British Columbia Wineries

## Liquidity

4720 Allendale Rd., Okanagan Falls, BC V0H 1R2  
T: 778.515.5500 liquiditywines.com

- Complimentary wine tasting for cardholder and guest including a sampling of the winery's sparkling wine 'bubbly'

## Meyer Family Vineyards

4287 McLean Creek Rd., Okanagan Falls, BC V0H 1R1  
T: 250.497.8553 mfvwines.com

- Complimentary premium single vineyard Chardonnay and Pinot Noir tasting
- Complimentary winery and vineyard tour on 6-seat ATV  
\*Reservation required

## Moon Curser Vineyards

3628 Hwy. 3 E., Osoyoos, BC V0H 1V6  
T: 250.495.5161 mooncurser.com

- Complimentary tastings in the wine shop
- 15% off any wine purchases, including the purchase of a wine club membership. Those purchasing a wine club membership will get up to 25% off additional wine purchases throughout the year

## Moraine Estate Winery

1865 Naramata Rd., Penticton, BC V2A 8T9  
T: 250.460.1636 morainewinery.com

- Complimentary tastings
- 10% discount on purchase of 6 bottles or more
- 10% discount on merchandise purchases in the tasting room
- Free vineyard tours by the winemaker on Saturdays at 11am

## Orofino Vineyards

2152 Barcelo Rd., Cawston, BC V0X 1C2  
T: 250.499.0068 orofinovineyards.com

- Complimentary tasting
- 10% off full case of 12 bottles or more

## Painted Rock Estate Winery

400 Smythe Dr., Penticton, BC V2A 8W6  
T: 250.493.6809 paintedrock.ca

- Complimentary barrel tasting: barrel taste the component parts of Painted Rock's award-winning flagship wine, Red Icon  
\*Reservations required

## Perseus Winery

164 Lower Bench Rd., Penticton, BC V2A 1A8  
T: 1.888.880.6605 perseuswinery.com

- Complimentary educational seminar about the Okanagan Valley Wine Region and a personalized tasting of Perseus' wines for groups of up to 10 people in the winery's private tasting room  
\*Reservations required

## Poplar Grove Winery

425 Middle Bench Rd. North, Penticton, BC V2A 8S5  
T: 250.493.9463 poplargrove.ca

- Complimentary tasting of 5 signature wines for cardholder and guest

Complimentary personal vineyard tour, including the opportunity to learn about biodynamic and organic practices.

## Quails' Gate Winery

3303 Boucherie Rd., West Kelowna, BC V1Z 2H3  
T: 250.769.4451 quailsgate.com

- Enjoy a private library tasting with a senior wine educator followed by a wine and food sensory experience on the balcony overlooking beautiful Okanagan lake. Exclusively for cardholders (\$49 per person) \*Reservation required

## Sandhill Estate Winery

1125 Richter St., Kelowna, BC V1Y 2K6  
T: 250.979.4211 sandhillwines.ca

- Complimentary wine tasting
- 15% off non-wine items
- Complimentary Virtual Vineyard Tour and wine tasting  
\*Reservations required

## See Ya Later Ranch

2575 Green Lake Rd., Okanagan Falls, BC V0H 1R0  
T: 250.497.8267 sylranch.com

- Complimentary tasting of 5 wines
- 25% discount on our "Into the Vines" tour offered daily, June 1 - Sept 7

## Stag's Hollow Winery & Vineyard

2237 Sun Valley Way, Okanagan Falls, BC V0H 1R2  
T: 250.497.6162 stagshollowwinery.com

- Complimentary wine tasting for cardholder and 3 guests
- 10% discount with a purchase of 12 bottles or more

## St. Hubertus & Oak Bay Estate Winery

5205 Lakeshore Rd., Kelowna V1W 4J1  
T: 250.764.7888 st-hubertus.bc.ca

- Complimentary tasting of 4 wines
- Complimentary bottle of Summer Symphony with purchase of 12 bottles of wine
- 7-day priority booking for all winery events

## Sumac Ridge Estate Winery

17403 Hwy 97N, Summerland, BC V0H 1Z0  
T: 250.494.0451 sumacridge.com

- Complimentary tastings
- 10% off per case purchased
- 10% off "Unearth Experience" - taste six wines including one of the winery's sparkling wines and its Black Sage Vineyard™ premium, bold red wine, while sampling locally inspired culinary bites

## Tantalus Vineyards

1670 Dehart Rd., Kelowna, BC V1W 4N6  
T: 250.764.0078 tantalus.ca

- Premium Winery Tour and Tasting: With its spectacular lake views, historic old vineyard and new state-of-the-art LEED winery, touring Tantalus is a one-of-a-kind experience. Enjoy premium, quality single-vineyard wines in a stunning gallery-style tasting room. Cardholders will receive a complimentary Icewine tasting as part of the tour. \*Reservations required, \$10 per person

## Tinhorn Creek Vineyards

537 Tinhorn Creek Rd., Oliver, BC V0H 1T0  
T: 250.498.3743 tinhorn.com

- Access to exclusive private member events. For more information on the Crush Club events, visit the website. To purchase tickets contact crushclub@tinhorn.com

## Township 7 Vineyards & Winery – Naramata Bench

1450 McMillan Ave., Penticton, BC V2A 8T4  
T: 250.770.1743 township7.com

- Complimentary tasting for 4 people
- Complimentary vineyard tour and tasting for 4 people  
\*Reservation required 24 hours in advance

## Township 7 Vineyards & Winery – South Langley

21152-16th Ave., Langley, BC V2Z 1K3  
T: 604.532.1766 township7.com

- Complimentary tasting for 4 people
- Complimentary vineyard tour and tasting for 4 people  
\*Reservation required 24 hours in advance

## Wild Goose Vineyards & Winery

2145 Sun Valley Way, Okanagan Falls, BC V0H 1R2  
T: 250.497.8919 wildgoosewinery.com

- Complimentary wine tasting of our complete portfolio including dessert and specialty wines
- Preferred reservation status at Smoke & Oak Bistro
- Upon purchase, all cardholders will be entered into a draw to win a private wine tasting and tour of Wild Goose Vineyards & Winery hosted by the proprietor, and followed by lunch for 2 at Smoke & Oak Bistro

## 40 Knots Vineyard & Estate Winery

2400 Anderton Rd., Comox, BC V9M 4E5  
T: 250.941.8810 40knotswinery.com

- Complimentary tastings of all traditionally made wines: Sparkling Bruts, White Noble Varietals, Rose, Blends, Port and Ice Wine
- Complimentary tours of the vineyard and winery

## 50th Parallel Estate

17101 Terrace View Rd., Lake Country, BC V4V 1B7  
T: 250.766.3408 50thparallel.com

- Complimentary tasting for 2 people
- Complimentary Grape to Glass Tour Experience for 2 people (\$30 value): Tour through stunning vineyards overlooking the beautiful Lake Okanagan into the new, state-of-the-art gravity-fed winery \*Reservations required
- 10% off all case purchases

A private library tasting with a senior wine educator followed by a wine and food sensory experience.



## Discover the World of Canadian Cheese



### Cheese Notes

<p><b>Farm House Heidi</b> The Farm House Natural Cheeses Agassiz, British Columbia <a href="http://farmhousecheeses.com">farmhousecheeses.com</a></p>	<p>The family farm uses only the rich summer milk when the cows' graze in the pastures. This firm washed rind cheese has a beautiful dark golden paste. Aged for a minimum of 8 months, Heidi reaches its peak at 1 year. The flavour is deep and rich with grassy notes.</p>
<p><b>Smoked Boerenkaas</b> Natural Pastures Cheese Company Courtenay, British Columbia <a href="http://naturalpastures.com">naturalpastures.com</a></p>	<p>All the milk that goes into Natural Pastures cheese comes from local farms on Vancouver Island. Boerenkaas is the Dutch word for "farmer's cheese." Hand-made under the guidance of Natural Pastures Swiss Head Cheese maker, this rich tasting cheese is carefully smoked using a blend of hardwoods.</p>
<p><b>Handeck</b> Gunn's Hill Artisan Cheese Woodstock, Ontario <a href="http://gunnhillcheese.ca">gunnhillcheese.ca</a></p>	<p>This firm, washed rind cheese is made in a similar method to typical Swiss mountain style cheeses. Cheesemaker, Shep Ysselstein ages his Handeck for 1 year. It is rich with complex flavours and a nutty aroma. All the milk used to produce this cheese comes from the family's dairy farm.</p>
<p><b>Bleu d'Élizabeth</b> Fromagerie du Presbytère Sainte-Élizabeth-de-Warwick, Québec <a href="http://fromageriedupresbytere.com">fromageriedupresbytere.com</a></p>	<p>Produced in an old church on the Morin family farm, this thermalized, semi-soft, blue cheese is made from the milk of the family's Jersey and Holstein cows. The unique taste and perfect balance of salt and sweetness in this cheese is sure to please even the most discriminating of cheese connoisseurs.</p>

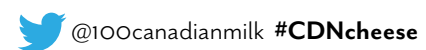
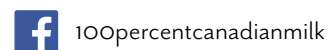
Ask for these fine cheeses in the following stores and specialty cheese stores like:

**Okanagan Valley:** Choices Markets, Cooper's Food, IGA Marketplace, Quality Greens Market, Okanagan Grocery, Naramata General Store, Penticton & Osoyoos VQA Wine Information Centre, Safeway, Urban Fare Kelowna **Vancouver and Lower Mainland:** Benton Brothers Fine Cheese, Choices Markets, Fresh Street Markets, Les amis du fromage, Lepp Farm Market, Safeway, Stong's Market, Whole Foods Markets **Hamilton and Niagara area:** 13th Street Winery, Cheese Cellar at Stony Ridge Winery, Cheese Secrets, Cheese Shoppe On Locke, Cheesy Guys at Malivoire Winery, Chez Fromage, Mickey McGuire's Cheese Shop, Vineland Estates Winery **Toronto area:** Alex Farms, All the Best, Cheese Boutique, Cheese Emporium, Chris' Cheese Mongers and Scheffler's Deli & Cheese (St. Lawrence Market), La Fromagerie, Leslieville Cheese Market, McEwan Fine Foods, Nancy's Cheese, Pusateri's, Thin Blue Line, Whole Foods or check in supermarket deli cheese sections



Presented by Dairy Farmers of Canada

For recipes, visit [allyouneedischeese.ca](http://allyouneedischeese.ca)



## Ontario Wineries

### 13th Street Winery

1776 Fourth Ave., St Catharines, ON L2S 0B9  
T: 905.984.8463 [13thstreetwinery.com](http://13thstreetwinery.com)

- A complimentary tasting of 3 wines and artisan cheese.
- \*Reservations required

### Cattail Creek Estate Winery

R.R. #4, 1156 Concession 6, Niagara-on-the-Lake, ON, L0S 1J0  
T: 905.988.9463 [cattailcreek.ca](http://cattailcreek.ca)

- Picnic in the vineyard (\$15 for cardholders only): Enjoy a fresh picnic basket while sipping a glass of wine at the picnic tables surrounded by the vineyards. Each basket contains an assortment of meats, cheeses, antipasti, hummus and a freshly baked baguette with home-baked cookies. Choose a glass of your favourite wine to pair with your basket

### Cave Spring Cellars

3836 Main St., Jordan, ON L0R 1S0  
T: 905.562.3581 [cavespring.ca](http://cavespring.ca)

- Visit the Cave Spring wine shop with a friend and enjoy a complimentary tasting of their Dolomite wines
- Complimentary public tour

### Colio Estate Wines

1 Colio Dr., Harrow, ON N0R 1G0  
T: 905.896.8512 [coliowinery.com](http://coliowinery.com)

- Complimentary Icewine tasting for up to 2 people (\$5 value per person)
- Receive a complimentary mini-branded decanter with a \$30 wine purchase (\$8 value per person)



## Coyote's Run

485 Concession 5 Rd., St. Davids, ON, L0S 1P0  
T: 1.877.269.6833 coyotesrunwinery.com

- Complimentary sample (1 oz.) of two of Coyote's Run rare vintage wines. Crafted only in the best of years, these wines are all made from estate-grown fruit and vinified in small batches to ensure the highest quality

## Creekside Estate Winery

2170 Fourth Ave., Jordan, ON L0R 1S0  
T: 905.562.0035 creeksidewine.com

- Stunning Sauvignon Blanc: Experience a thorough tasting of Creekside's signature white wine variety, Sauvignon Blanc. The experience includes a private guided tasting through the Sauvignon Blanc portfolio of three unique bottlings \*Reservation required

## Good Earth Food & Wine Co.

4556 Lincoln Ave., Lincoln ON L0R 1B3  
T: 905.563.6333 goodearthfoodandwine.com

- Complimentary tasting
- Winemaker's Whim lunch: Cardholders have the opportunity to enjoy the chef's choice of soup followed by featured main course plus a bottle of winemaker's selected wine to take away (\$40 plus tax and gratuity) \*Reservation required

## Fielding Estate Winery

4020 Locust Lane, Beamsville, ON L0R 1B2  
T: 905.563.0668 fieldingwines.com

- Complimentary tastings
- 10% off non-wine merchandise

## Flat Rock Cellars

2727 Seventh Ave., Jordan, ON L0R 1S0  
T: 905.562.8994 flatrockcellars.com

- The Flat Rock Experience: This complimentary wine tour experience for up to 10 guests offers cardholders an opportunity to taste 3 Flat Rock Cellars' estate wines. Led by Flat Rock's expert staff members, guests will tour the vineyard, the state-of-the-art production facility and the barrel cellar. The tour ends overlooking Flat Rock Cellars spectacular views of the vineyards \*Reservation required

## Henry of Pelham

1469 Pelham Rd., St Catharines, ON L2R 6P7  
T: 1.877.PELHAM.7 henryofpelham.com

- Complimentary tasting in Henry of Pelham's Historic Inn dating back to 1842. Start your experience with Cuvee Catharine Rose Brut, followed by limited edition Speck Family Reserve wines, including Riesling, Chardonnay, Pinot Noir and a Cabernet Merlot blend. Finish your tasting with the famous Reserve Baco Noir

## Hidden Bench Vineyards and Winery

4152 Locust Lane, Beamsville, ON L0R 1B0  
T: 905.563.8700 hiddenbench.com

- A complimentary second flight of exclusive Hidden Bench wines. (Note: Hidden Bench normally offers wines in flights of 4 for \$10, which is redeemable upon the purchase of 3 or more bottles)
- 10% off all non-wine purchases

## Inniskillin Niagara

1499 Line #3, Niagara Parkway, Niagara-on-the-Lake, ON L0S 1J0  
T: 905.468.2187 inniskillin.com

- Complimentary glass of premium VQA wine with the purchase of \$20 in food tokens for the Market Grill and Smokehouse. Available weekends May 18 to September 29 and daily in July and August

## Jackson-Triggs Niagara Estate Winery

2145 Niagara Stone Rd., Niagara-on-the-Lake, ON L0S 1J0  
T: 905.468.4637 jacksontriggswinery.com

- Complimentary tasting of 3 table wines and back vintages
- 20% discount on signature Savour the Sights dinner experience

## Malivoire Wine Company

4260 King St. E., Beamsville, ON L0R 1B0  
T: 905.563.9253 malivoire.com

- Cardholders (and up to five additional guests) are invited to enjoy a complimentary tour of Ontario's original gravity-flow winery. This includes a personalized tasting flight of any 3 wines currently offered by this seasoned artisanal winery \*Reservations required
- Enjoy a personalized complimentary tasting flight of any of Malivoire's current wine selection
- Home delivery at no extra charge for any wine order of six bottles or more to an Ontario location

## Norman Hardie Winery and Vineyard

1152 Greer Rd., Wellington, ON K0K 3L0  
T: 613.399.5297 normanhardie.com

- Complimentary tasting of 3 wines
- Private barrel tasting and tour with winemaker Norman Hardie \*Reservation required

## Pearl Morissette Estate Winery

3953 Jordan Rd, Jordan Station, ON L0R 1S0  
T: 905.562.4376 pearlmorissette.com

- A private tour and personalized tasting in the cellar \*Reservation required

## Pelee Island Winery

455 Seaclyff Dr., Kingsville, ON N9Y 2K5  
T: 519.733.6551 peleeisland.com

- Complimentary tasting of award-winning wines and artisan cheese \*Reservation required
- Complimentary winery tour

## Peller Estates

290 John St. E., Niagara-on-the-Lake, ON L0S 1J0  
T: 1.888.673.5537 or 905.468.4678 ext. 2 peller.com

- Tour the Winery of the Year: This tour and tasting of 3 Pellar Estate wines is a great introduction to the three generations of excellence at Peller Estates. You and up to 5 guests will experience Andrew Peller's belief in producing food-focused wines that awaken your palate \*Reservations required

## Pillitteri Estates Winery

1696 Niagara Stone Rd., Niagara-on-the-Lake, ON L0S 1J0  
T: 905.468.3147 pillitteri.com

- Complimentary glass of wine per person on Pillitteri's vineyard patio or sample a complimentary tasting flight of award-winning VQA Icewines

## Ravine Vineyard Estate Winery

1366 York Rd., St. Davids, ON L0S 1P0  
T: 905.262.8463 ravinevineyard.com

- Complimentary parlour tasting of 3 small-batch wines in winery retail boutique

## Red Stone Winery

4245 King St., Beamsville, ON L0R 1B1  
T: 1.844.563.9463 redstonewines.ca

- A complimentary VIP experience for 4 guests, which features:
  - A unique one-on-one tutored tasting featuring award-winning VQA wines served from our state-of-the-art Enomatic system
  - A 25% discount on all non-wine merchandise
- Make it a complete wine country experience by dining at the Restaurant at Red Stone. Cardholders who book lunch or dinner reservations in advance will be treated to a complimentary glass of sparkling wine \*Reservations required

## Reif Estate Winery

R.R. #1 - 15608 Niagara Pkwy., Niagara-on-the-Lake, ON L0S 1J0  
T: 905.468.7738 reifwinery.com

- 25% discount on tasting flights at Reif Estate's chic Sensory Wine Bar (email tours@reifwinery.com or call) \*Reservation required

## Riverview Cellars Estate Winery

15376 Niagara Parkway, R.R. #1, Niagara-on-the-Lake, ON L0S 1J0  
T: 905.262.0636 riverviewcellars.com

- Limited edition vintage and barrel wine tasting
- 10% off non-wine merchandise and artisanal cheese platter

## Rosewood Estates Winery and Meadery

4352 Mountainview Rd., Beamsville, ON L0R 1B2  
T: 1.866.633.3248 or 905.563.4383 rosewoodwine.com

- Enjoy a complimentary red wine and chocolate pairing flight for you and a guest
- With your visit to Rosewood you will also enjoy a complimentary mini jar of Rosewood's wildflower, raw and unpasteurized honey Limit one jar per cardholder

One-on-one tutored tasting featuring award-winning VQA wines served from a state-of-the-art Enomatic system.

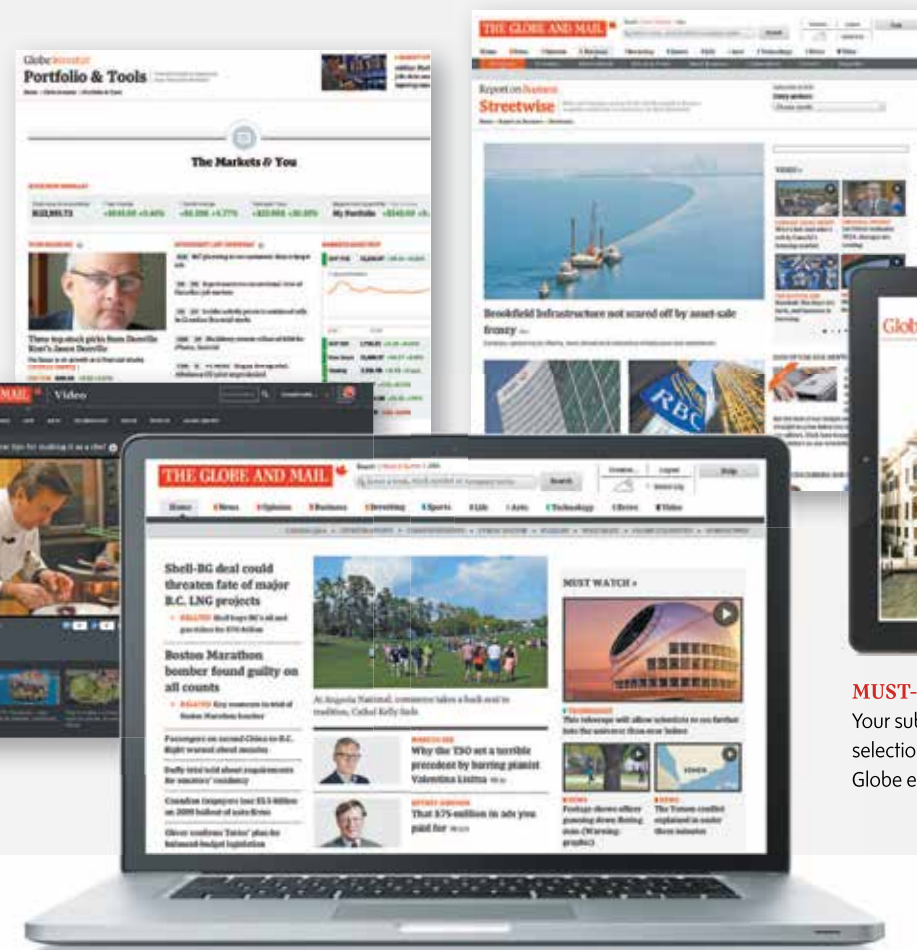


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**Ontario Wineries**

**Strewn Winery**

1339 Lakeshore Rd., R.R.#3, Niagara-on-the-Lake, ON L0S 1J0  
T: 905.468.1229 strewnwinery.com

- Complimentary tasting flight at Terroir Bar

**Tawse Winery**

3955 Cherry Ave., Vineland, ON L0R 2C0  
905.562.9500 tawsewinery.ca

- Enjoy a complimentary tutored tasting of four small-batch, premium wines in our private VIP cellar for up to four people.
- Book an exclusive Tawse VIP tour and tasting experience for 2 for only \$25 (Retail value of \$50) Includes: Behind-the-scenes access to state-of-the-art winemaking facilities including the barrel cellar and a tutored tasting of 4 premium small-batch wines paired with artisanal cheese in the private VIP cellar  
\*Reservations are required for both options
- 15% on all merchandise in the tasting room including barrel products

**The Grange of Prince Edward Vineyards & Estate Winery**

990 Closson Rd., Hillier, ON K0K 2J0  
T: 1.866.792.7712 grangeofprinceedward.com

- Complimentary tasting flight
- 15% off wineclub and experiential tours
- Complimentary private tours offered daily at 4:00pm  
\*Reservation required

**The Old Third Vineyard**

251 Closson Rd., Hillier, ON K0K 2J0  
T:613.471.0471 theoldthird.com

- Complimentary tasting
- Private Barrel Tasting for up to 4 people  
\*Reservation Required

**A complimentary exclusive VIP tour that will include a tasting of 4 signature wines and a Canadian artisanal cheese pairing.**

**The Ice House Winery**

14778 Niagara Pkwy., Niagara-on-the-Lake, ON L0S 1J0  
T:905.262-6161 theicehouse.ca

- Two complimentary Icewine slushies
- Icewine snack pairings (\$10): Vidal Icewine with wasabi peas and Cabernet Sauvignon Icewine with dark chocolate

**Thirty Bench Wine Makers**

4281 Mountain View Rd., Beamsville, ON L0R 1B2  
T:905.563.1698 thirtybench.com

- Bring a friend to enjoy two tours for the price of one on a popular winery experience: Vineyard Tour + Tasting, Personalized Tour and Tasting or Small Lot Tasting. At Thirty Bench Wine Makers, the focus on what the vineyard does best, growing Riesling and classic red varieties on vines managed for low yield and maximum fruit intensity  
\*Reservations required

**Trius Winery at Hillebrand**

1249 Niagara Stone Rd., Niagara-on-the-Lake, ON L0S 1J0  
T: 1.800.582.8412 or 905.468.7123 ext. 2 triuswines.com

- Trius Winery Tour: A complimentary tour and tasting that gives you and up to five guests a behind-the-scenes look at the world of winemaking at Trius Winery. Taste the path a grape follows from vineyard to finished wine. Explore white and red barrel cellars and a tasting flight of Trius wines

**Vineland**

3620 Moyer Rd., Vineland, ON L0R 2C0  
T:1.888.846.3526 vineland.com

- St. Urban Vineyard Tour: Discovering Sense Of Place  
Before you explore Vineland's St. Urban Vineyard, start with a glass of Sparkling Brut. A senior member of the team will guide you as you venture into the vineyard. You will be embraced by the vista overlooking Lake Ontario as you discuss the history, composition and current situation within the vineyard. Back in the market upstairs you will sample bright and focused wines paired with local cheeses sourced minutes away. This hands-on approach to wine and cheese is one of the tastiest ways to understand terroir. Prepare to dress for the weather. (Value of \$26. Cardholders receive this offering complimentary.) Maximum 16 people per tour. April – August: 2pm daily \*Reservation required (1.888.846.3526 ext.26)



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## Visa Infinite Wine Country Travel Tips and Sponsors

Touring Canada's wine regions opens up an exciting world of culinary and wine experiences. You will meet wonderful people, taste fabulous treats and learn about what goes into creating such wonderful award-winning wines.

A little advance preparation will help you make the most of your visit. A good start is to explore our participating Wine Country wineries' websites to read about their unique offerings, events and activities. We suggest you begin by planning to visit the winery that most appeals to you, and explore others that are nearby. Select a few favourites, then use the wine route planners and maps to build your route. Be sure to confirm each winery's schedule and tour policies. Finally, don't forget to show your Visa Infinite or Visa Infinite Privilege card to receive your benefits.

Wine Country Ontario indulges more than a love of fine wine, with lots of fun activities and sights from which to choose. Experience the charms of artisanal shops, local menus, rejuvenating spas and trails for biking and hiking. Explore Lake Erie North Shore, the Niagara Peninsula and Prince Edward County.

Visit [winecountryontario.ca](http://winecountryontario.ca) to plan your visit to wine country. With online listings for accommodations, dining, shopping and, of course, details on most of Ontario's wineries, you are sure to plan the perfect day or mini getaway.



Representing member wineries throughout the province, the British Columbia Wine Institute supports and markets the Wines of British Columbia (BC VQA), providing wine lovers the assurance that they are buying wine that is entirely produced from BC grapes. A major wine destination, British Columbia pairs award-winning wines with spectacular scenery. There are more than 200 wineries in BC, ranging from intimate, family-run vineyards on pristine Vancouver Island to magnificent estate wineries set among the sparkling lakes and golden desert regions of the Okanagan Valley.



To find out everything you need to know about the Wines of British Columbia, visit [winebc.com](http://winebc.com).

## Trip Tips

To make the most of your Visa Infinite Wine Country experience:

**BE RESPONSIBLE:** All that wine tasting can add up. Ensure you have a designated driver.

**CALL:** Book in advance for tours and tastings, especially if you're traveling in a group. On busy weekend days, try to let winery staff know you are coming so they can be prepared to welcome you. Some wineries require reservations.

**COOL:** Wine spoils in a hot vehicle. Bring along a cooler to make sure the wine you liked so much in the tasting room is the same wine you enjoy at home.

**EAT:** Many wineries have restaurants — take advantage of one to enjoy a spectacular meal perfectly matched with their wine. Some wineries have picnic areas — buy a bottle of wine to go with your bring-along snacks and enjoy the view.

Please drink responsibly.

Wine Country Benefits Terms and Conditions  
Offer valid June 1, 2015-December 31, 2015 but exceptions will be made for wineries that close during the winter season. Eligible cardholders must be legal drinking age to participate in the benefits. Void where prohibited. Limitation of Liability: All wine tastings and discounts are subject to terms and conditions as specified by participating wineries. By participating in this offer (as a cardholder or guest of cardholder), participant, on behalf of himself or herself fully releases and holds harmless Visa Inc., Visa Canada Corporation, IDMG, their successors, affiliates and related companies, client financial institutions, advertising and promotional agencies and each of their respective officers, directors, employees agents and assigns, from any and all liability or damage of any kind, related in any way to the participant's participation in this offer.

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26 of BC's Best Pinot Noir Wineries

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- dinner by Chris Van Hooydonk • dancing late to the music of Young'uns
- keynote speaker Steven Spurrier

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Liquidity Winery, 4720 Allendale Rd., Okanagan Falls, BC

1-888-711-9399 • [visainfinite.ca](http://visainfinite.ca) To reserve your place at the table.

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LIST

Nº 3

Foraged fiddleheads with Jamie Kennedy



**Great stories start with the Visa Infinite® Dining Series:** fantastic culinary adventures – like enjoying handpicked fresh fiddleheads in the early spring and seeing them crafted into a delicacy by your favourite chef. For all the ingredients to this and other great stories, search The Infinite List on Google.

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