

Fall / Winter 2014

CRAFT & CORK





Editorial Director: Liane Gillies
Editor-in-Chief: Colette O'Hara
Managing Editor: Laura Whitman
Art/Design Director: Christina Bradshaw
Production Director: Nelson Angel
Production Manager: Matt Grant
Contributors: Dana Gledhill &
Jennifer Morassutti



Raise your glass...

While the summer heat is beloved by all, the warmth of fall truly delivers North America's glory season. There is nothing more extraordinary than the sweeping vistas of vibrant colours, evenings filled with the smell of bonfires, and lively gatherings where craft winemakers share their finest vintages paired with meals made from this season's harvest.

That's why this edition of *Craft & Cork* is all about warmth. From sharing home-cooked meals, to sampling new craft wines, to enjoying sunny afternoon excursions, we're serving up all the inspiration you'll need to fall in love with fall.



Colette O'Hara

Editor-in-Chief

inside

at home



Seasonal ideas for sprucing up your space.

1

inspiration on location



Options for expanding your travel wish list.

3

on the weekend



A party-planning cheat sheet.

13

in the cellar



Diversify your palate and your craft wine collection.

17

tools of the trade



Elevate your craft winemaking skills with the right tools.

23

out & about



Creative ways to make the most of your surroundings.

27

at home

If you're planning to squeeze fun into every last hour of warmth this fall, you'll no doubt be taking your gatherings into the evening hours when the sun sets a little earlier and chill sets in a little faster. Not to worry, these items will bring so much enjoyment that you'll be excited to see the sky go dark.



WINEMAKER'S TRIO

Autumn calls for a wine that features warming flavours like vanilla, cherries and chocolate. Craft winemaking enthusiasts won't want to miss making the new [Winemaker's Trio](#), available at [RJS Craft Winemaking Academy](#) stores across Canada.

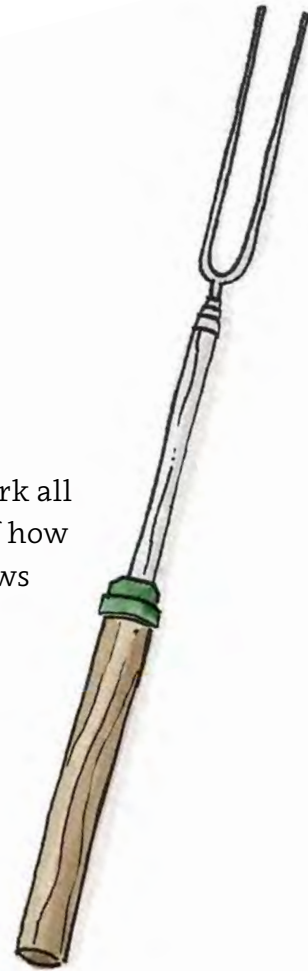
CERAMIC COOKWARE

Fall is the time of casseroles, stews and root vegetables. Use this colourful ceramic cookware to make a hearty beef stew that pairs perfectly with your [Winemaker's Trio](#) craft wine.



TELESCOPIC CAMPFIRE FORK

This rugged telescopic camping fork all but solves the age-old challenge of how to roast hot dogs and marshmallows without losing them to the fire.



NORDIC SWEATER

Whether you're meandering the farmer's market or have your feet up by the fire, a beautiful Nordic sweater is the quintessential fall attire.

SOCK SLIPPERS

It may not be time to transition from bare feet just yet, but by the evening hours, your toes will appreciate a bit of warmth. Sock slippers are the ultimate in cozy.



LEATHER WRAPPED THERMOS

If your adventures take you to your backyard or to the backwoods, you'll want to bring a hot beverage in a stylish thermos for a soul-warming pit stop.



*inspiration
on location:*

Okanagan
Valley



More than any other spirited beverage, wine transports us back to the source, harkening memories and daydreams of glistening grapes on the vine, the scent of warm sunshine on moist soil, and expansive vineyard vistas that breathe tranquility.

Craft winemakers find inspiration from wine regions around the world. Nothing pairs better with a glass of your own craft wine, than daydreams of vineyard vacations. In this issue of *Craft & Cork*, enjoy exploring what has become Canada's own world-renowned winemaking region, the Okanagan Valley.

Mother Nature did some of her best work in British Columbia's Okanagan Valley. Like a true culinary artist, she paired the turquoise waters of Hawaii and the rolling vistas of Tuscany, with the desert warmth of Santa Fe, to serve us up a charming beach town culture, with a sophisticated palate for food and wine that comes naturally with the region's plentiful harvest.

Here, craft winemaking enthusiasts sink into a state of wine-tasting bliss, exploring one world-renowned winery after the next. Recreational activities in the Okanagan Valley are as boundless and bountiful as the wine produced here. And after a vigorous day of cycling the Kettle Valley, or a gentle afternoon paddle on Vernon's Kalamalka Lake, wine lovers enjoy discovering local gourmet cuisine made from farm and orchard fresh ingredients.





from farm to table

On the shores of Okanagan Lake lies the city of Kelowna, home to a collection of chefs serving the bounty of the Valley harvest through their commitment to the Farm to Table philosophy. Few things are as sensory as biting into a juicy sun warmed peach, or a perfectly vine-ripened tomato. When food is freshly picked from the garden, the sight, smell and taste cannot be replicated.

Kelowna chefs embrace this power of nature by using local foods at the perfect moment of freshness and flavour. Working side-by-side with local food and wine producers, the culinary gifts of the Okanagan Valley are brought to life for guests and visitors, particularly during the fall harvest season.

Dreaming of a Farm to Table food and wine get-away in Kelowna? Whet your appetite here with this downloadable guide. (www.tourismkelowna.com/do/farm-to-table/)



Locals in Kelowna argue that there aren't any culinary "misses" here. But they did whisper a few favourites:

Bellissimo! Pizza

Located in the middle of farming country, even the tomato sauce uses local ingredients. (www.bellissimopizzakelowna.com)

Poppadom's - Taste India

The extraordinary taste of India meets local, seasonal ingredients. (www.poppadoms.ca)

RauDZ Regional Table

Contemporary, comfortable and fresh. Word has it, this may be the crown jewel of the Kelowna culinary scene. (www.raudz.com)



To craft your own taste of Kelowna, why not try:
Grand Cru International
British Columbia
Pinot Noir Style

wine tasting throughout the valley

The Okanagan Valley is quickly becoming one of the world's most notable wine regions. With 8,060 acres of grapevines planted and some of the best growing conditions on the planet, the Okanagan was recently celebrated as the #2 wine region in the world by USA Today!

But don't assume that each area in the Valley is the same. From Kelowna to Penticton to Osoyoos, both the nuances in the wines and the views make touring the entire region worthwhile. There's no better time to make that trip than during the bustle of the fall harvest when the wineries are in full production mode and the business of winemaking is front and centre.



If you'd rather get a full, easy-access taste of what the region has to offer, the Okanagan Wine Festival (from October 1 to 11, 2014) is the best way to take it all in. Blind taste tests, cheese-based chef competitions and wine tasting events deliver an immersive experience for wine lovers. (www.thewinefestivals.com)

And if your visit to the Okanagan has you feeling particularly inspired to take up the craft, you'll find plenty of [RJS Craft Winemaking Academy](http://www.rjscraftwinemaking.com) stores in the region, throughout British Columbia and across Canada to put your new-found knowledge to quick and easy use!



on the weekend

Chili is the ultimate group meal when you need full bellies and a bit of warmth. In fact, Chili con Carne originally spread throughout the southern and western parts of the United States in the late 1800s as a hearty, easy-eating, group-feeding dish and has been popping up on camping trips, at potlucks and during football games ever since.

While there are no shortage of Chili recipes - from chicken chili to vegetarian - sometimes you just need to add a bit more spice to your old favourites. At your next gathering try one (or all!) of these fun additions.



garlic croutons

- * 1.5 Tbsp butter
- * 1/4 cup olive oil
- * 2-3 garlic cloves, minced
- * 2 cups day-old ciabatta or French bread, cubed into 1" pieces
- * Salt and pepper

Preheat oven to 350. Spread bread on a baking sheet. Heat butter and olive oil in a pan on medium heat. Add garlic and cook until fragrant (be careful not to brown the garlic). Remove from heat and pour evenly over bread and gently toss. Bake for 15-20 minutes, or until bread is golden brown. Remove from heat and toss with salt and pepper to taste. Croutons can be prepared a day in advance and stored in an airtight container.

Pair spicy beef chill with:

Glad Hatter,
Australian Shiraz Style

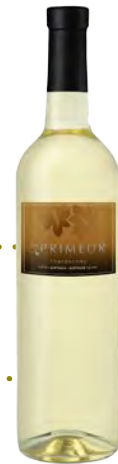




nachos with blue cheese

- # 1 bag blue corn tortilla chips
- # 2 cups blue cheese, crumbled
- # 1 cup white or cremini mushrooms, roughly chopped

Preheat oven to 350. Spread nachos on a baking sheet. Top with blue cheese and mushrooms. Bake for 7-10 minutes. Remove from heat and serve.



Pair white bean chicken chili with:
EnPrimeur, Australia Chardonnay

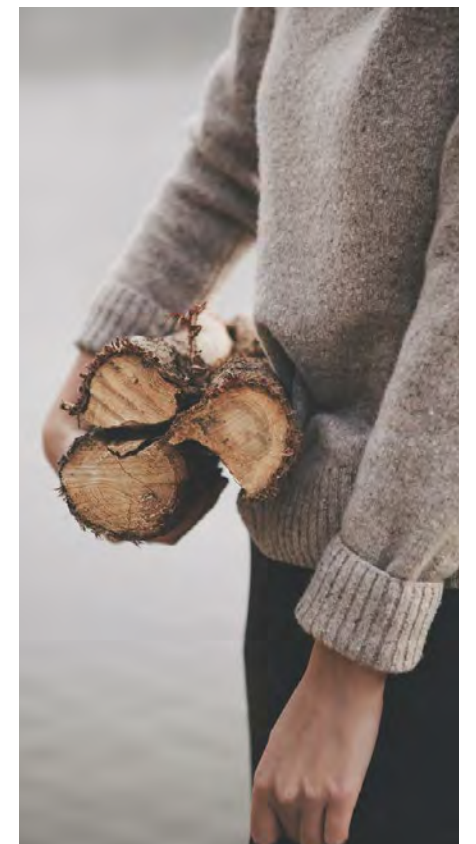
cilantro lime sour cream

- # 150 ml sour cream
- # Zest of one lime
- # 1 Tbsp fresh lime juice
- # 1/4 cup chopped cilantro

Combine all ingredients and serve.



Pair tomato-based chili with:
Cellar Classic Winery Series, Chilean Malbec



in the cellar



Are you inspired to craft your own wine? Whether you are new to winemaking, or an experienced home vintner, a visit to your local [RJS Craft Winemaking Academy](#) is great place to start, and grow your passion for the grape. This network of 125 winemakers and retailers across Canada exist to provide enthusiasts an exceptional retail and on-premise winemaking experience for people who love creating with their own hands, and sharing gifts with others.

A well-stocked cellar is a joy to behold, even more so when filled with your own creations, your own tastes. Whether you're pulling a bottle for a cozy wine and cheese night by the fire, or pairing a variety of craft wines for a multi-course fancy dinner party, [RJS Craft Winemaking Academy](#) offers a cornucopia of varietals and moods to set the tone.

A well stocked cellar always offers a balance of reds, whites and desert wines at the ready for any occasion in your own home, and of course, as a perfect host/hostess gift when visiting friends and family. A great red to



start with is the big, bold, [Super Tuscan](#), part of the [RJS Cellar Classic Winery Series](#). It shows aromas of juicy red berries and savoury herbaceous notes, rounded out by subtle barrel influences.

For your white, why not try the [Sauvignon Blanc](#)? This fine dry and refreshing wine is known for its grassy herbal aromas and green fruit character. And have a bit of fun with your [Orange Chocolate dessert wine](#). Your guests will rave for the rich aroma of dark chocolate against a frame of refreshing orange peel and vanilla notes. You may have to take them for a tour of your cellar after dinner to confirm yes, indeed, “you made this?!”

Of course, craft wine isn't the only thing you can make and stock in your cellar. Making homemade jams, jellies, pickles and other preserves is also popular among many Canadians this time of year.

Perhaps the best part of getting into the hobby of canning is that you can experiment with flavour combinations that you won't find at the grocery store. Why not add a touch of the unexpected to your jam or jelly recipes this year by exploring these interesting flavour combinations?



if you love:



strawberries

Try pairing with:
basil, balsamic, mint or
cardamom.



lemons

Try pairing with:
nectarine, coconut,
blackberries or pear.



apples

Try pairing with:
rosemary, pomegranate,
cherries or maple.



plums

Try pairing with:
ginger, cinnamon, honey
or vanilla.



blueberries

Try pairing with:
lime, mango, fig, lavender
or lemon verbena.



rhubarb

Try pairing with:
rosemary, apricot,
peaches or blueberries.

Tools of the Trade

You don't need to be a craft winemaking expert to savour a glass of vino. From classic stemware to trendy corkscrews and everything in between, this section will elevate your know-how in no time! In this issue, we're tackling a topic that has been rapidly growing in popularity amongst craft winemakers: **aerators**.



what is an aerator?

An aerator is a wine accessory that increases exposed wine to more oxygen as you pour it into your glass. Most often, they are small devices that are designed to be inserted in the neck of a wine bottle, acting as a pouring spout. Aeration allows your craft wine to breathe.

what difference does it make to my wine?

Often referred to as “letting the wine breathe,” aeration gently circulates air through the liquid, releasing the volatile compounds of fermentation, and bringing the full aromatic flavour and subtleties of your craft wine forward.

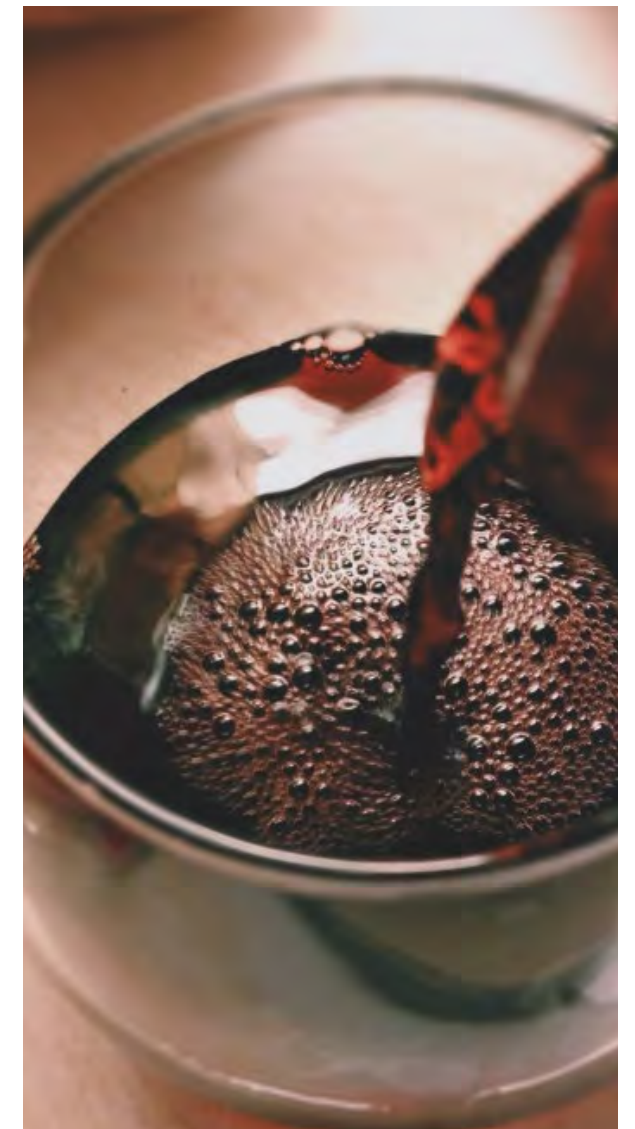


does aeration enhance flavour?

It can depend on what specific craft wine you're drinking, but often it will become more flavourful and aromatic with aeration. Aeration is like giving your craft wine the potential to be at its best. The more dense and concentrated a wine is, the more it will benefit from aeration.

do I really need one?

You don't need one, but there are a few good reasons to want one. First, one popular maker claims an aerator can do in a matter of seconds what a traditional decanter does in an hour or more. Second, it allows you to aerate your craft wine one glass at a time, which is perfect in situations when you aren't drinking the whole bottle in one sitting.



out & about

'Tis the season for pulling on your favourite sweater and heading outdoors to enjoy the lingering warmth of the sun. Both adults and children alike look forward to this season and everyone has their favourite part. For some it's the glow of the autumn leaves and the smell of wood-burning fireplaces, for others it's the soothing taste of a hot drink and the sound of a busy kitchen leading up to a holiday meal.

Here are three ideas for memorable afternoon outings that will help prepare you for the seasonal gatherings ahead.



An afternoon in an apple orchard can be fresh, fun and fruitful. Stocking up on a few different apple varieties will ready you for the cooking and baking you'll no doubt be doing in the months to come. Gala apples are best when dried or used for cider, while McIntosh are perfect for apple sauce. Cortland are a favourite for pie, and Granny Smith makes for a tasty apple crisp or crumble.

make craft wine



Making craft wine is a great way to be at-the-ready for drop-ins and dinner parties throughout the winter months. Head out for an afternoon walk and stop into an [RJS Craft Winemaking Academy](#) store to pick out a craft wine that will delight your palate. There, you'll find all of the supplies you need, including bottles, corks and labels.

Many stores even offer a vint-on-premise option that allows you to keep your craft wine at the store while it is fermenting. Just remember that like commercial wine, craft wine takes a little time and patience to develop to its full taste potential. So, if you want to enjoy your craft wine over the holidays, this is one afternoon adventure you'll want to get a jump on!

attend a craft fair



While artisans are busy working the craft show circuit and showing off their creations, you can stock up on gifts and probably even get some DIY ideas of your own! You never know what unique treasures you'll find at a craft fair, but there is no doubt you'll come across interesting and delightful items that someone you love will enjoy. Every gift is made better with a handmade touch, after all!

join the conversation

Whether you're a novice or a craft winemaking expert, you're certainly not alone. Canadians are more passionate than ever about wine and craft winemaking. It's time to join the conversation with the many Canadians who have made craft winemaking a part of their social occasions.



The RJS Craft Winemaking Academy is a network of passionate winemakers and retailers across the country.

We are proud to have over 100 Academy retailers across the country and we are committed to providing exceptional products, services, and the best craft winemaking experience to consumers.



Experience
the craft
winemaking
tradition...

The Winemaker's Trio is the perfect blend of Cabernet Sauvignon, Syrah and Zinfandel fermented on GenuWine Winery Crushed Grape Skins. This new world style red has a nicely integrated balance of tannins and acidity. It features an inviting blend of vanilla, red berries, and black cherry on the nose, and it combines the sweet flavours of ripe raspberry, chocolate, and cherry on the palate.

Oak: Medium | Body: Medium | Sweetness: Dry
Food pairing: BBQ beef, potato salad, coleslaw, french fries
Cheese pairing: Blue cheese or cheddar.



craft
winemaking
academy