

Gourmet Food & Wine Expo and Vintages *present*

TUTORED TASTINGS

Metro Toronto Convention Centre

November 20-23, 2008

www.foodandwineexpo.ca

Thirsty Traveler's Discoveries

Billy Munnelly's Best Bottles

Gord Stimmell's Wine Tips



Bordeaux 2005

Tasting Greatness from France

Veuve Clicquot's Fabulous Fizz

gourmet food
& wine expo

TUTORED TASTINGS 2008

Tutored Tastings 2008, the Gourmet Food and Wine Expo's Tutored Tastings program, offers a unique opportunity to sample some of the world's finest wines in a truly distinctive setting, hosted by Vintages product consultants, media personalities and wine experts. This year's roster includes some once-in-a-lifetime opportunities, such as the legendary lineup featured in our Best of the Best session and the Penfolds' Rewards of Patience tasting, which includes rare older vintages from the winery's wine library at the Magill Estate in Adelaide, Australia.

This year's theme country, France, is celebrated in a number of sessions that bridge lifestyle and connoisseur interests, with crowd-pleasing sessions about the art of the aperitif, discovering great value wines and an in-depth examination of Bordeaux's stellar 2005 vintage – correctly billed by critics as one of the best ever! There's also a rare opportunity to sample your way through a range of vintage bubbly from famed Champagne producer Veuve Clicquot. Ooh la la, indeed.

Other highlights include Billy Munnely's joyously entertaining session that's "a must-avoid for scientists and wine geeks," pioneering Argentine winemaker Susana Balbo's presentation of some of her country's finest wines and *Toronto Star* wine

writer Gord Stimmell's insider tour of the best buys at the liquor store. As well, there are: *The Thirsty Traveler* Kevin Brauch's high-spirited session, Vintages popular spotlights centred on blue-chip wines from Tuscany and the Veneto region, and John Szabo and Zoltan Szabo's tasting of cutting-edge wines from around the world. These sessions are sure to sell out.

Your tasting cost includes a one-year subscription to *Vines* magazine with each order and \$15 admission into the Gourmet Food and Wine Expo, where more than 1,200 wines and spirits can be sampled alongside gourmet foods. Many wines you will taste are available for the first time in Canada and can be purchased on-site.

Fine Wine TASTING LOUNGE

at the GOURMET FOOD & WINE EXPO

NOVEMBER 20-23, 2008

Metro Toronto Convention Centre, South Building

Enjoy tasting premium private order, consignment
and Vintages wines poured by knowledgeable
agents and product consultants.

Visit www.foodandwineexpo.ca
for a preview of the wine list.

*gourmet food
& wine expo*

VINES
MAGAZINE

FRIDAY NOVEMBER 21, 2008

UNDERSTANDING WINE THROUGH MUSIC \$65

Host: *Billy Munnelly*

6:30 - 8:00



Are you up for a little education mixed with innovation and entertainment? Wine is a mood experience much like music and we can learn a lot about matching wine to mood by paying attention to what we already understand about music. Join Billy Munnelly, author of Canada's top-selling wine book, for this fun seminar. You'll taste eight wine styles (including angry - think Cabernet!), experience their music partners and get a whole new take on selecting the right wine. Attendees will also receive a just-off-the-press copy of *Billy's Best Bottles: Wines for 2009* (retail value \$22.95). This event is a must-avoid for scientists and wine geeks.

CELEBRITY WINE TASTING \$65

Hosts: *Angela Aiello and Paxton Allewell, The Wine Enthusiasts*

6:30 - 8:00



Have you heard the latest grape gossip? Celebrities are flocking to the exciting world of wine - even here in Ontario! So come along with Ange and Pax - two of Canada's hottest wine personalities and founders of the acclaimed iYellow Wine Club - and get the inside scoop on celebrity wines. Find out which celebrities have their own labels, what wines celebrities are sippin' on and - best of all - enjoy tasting six star-studded celebrity wines. Be sure to dress to impress because the paparazzi just might show up!

TOP-SCORING WINES 90+ \$70

Host: *Laura Ruffolo, LCBO Product Consultant*

7:00 - 8:30

In the wine world, a score of 90 (or better) is a magic number. Finding out that your "baby" has achieved greatness and worldwide acclaim is truly worth celebrating. Join Laura Ruffolo as she guides you through some of the world's latest offerings of highly touted wines. See if you agree with the critics that these wines deserved the accolades they received.

PENFOLDS' REWARDS OF PATIENCE \$190

Host: *Matthew Lane, Director of Wine Education*

7:00 - 8:30



Celebrate the Sixth Edition of *Penfolds' Comprehensive Cellaring Guide* at an exclusive tasting with Director of Wine Education, Matthew Lane. Penfolds has been producing remarkable wines for over 160 years.

The introduction of Penfolds Grange in the early 1950s forever changed the landscape of Australian fine wine and since then, a series of standout wines have been released under the Penfolds brand. This rare tasting includes two vintages of each of Penfolds luxury releases including the iconic Grange, RWT, St. Henri, Magill Estate and Bin 707, an international benchmark

for Australian Cabernet Sauvignon. Current release wines will be tasted alongside a specially selected older vintage so you can experience how these stellar wines develop with age. *Ticket sales exclusive to Globe Recognition Members until September 30, 2008. Email tickets@foodandwineexpo.ca for waiting list.*

THE ART OF THE FRENCH APERITIF \$70

Host: *Anne Popoff, Certified Sommelier*

7:30 - 9:00



Discover the charm and romance of an Apéritif à la Française with Anne Popoff, certified Sommelier and owner of Le Savoir Vivre. Anne is a brilliant communicator of the French art de vivre. Take a break between your busy work schedule and dinnertime by savouring the perfect drink to relax and whet your appetite, and taste today's most popular aperitifs in France. All selections are available at your favourite LCBO.

IN GREAT SPIRITS \$70

Host: *Geoff Kahnert, LCBO Product Consultant*

7:30 - 9:00

When you're the best in your class, you don't need salt or soda. Your host, Geoff Kahnert, feels that some spirits can be mixed, but when they're this good, they should be sipped and savoured. Whether it's whisky, rum, tequila or brandy, try some classic, premium spirits and find out what the fuss is really all about.

Penfolds Perfection

As the maker of Australia's icon wine Grange, Penfolds' place in the upper echelon of the world's wineries is secure. However, its rich heritage extends beyond Grange to its established premium wine portfolio and beyond, the so-called "dynasty of wines" created by pioneering winemaker Max Schubert, including the classic St. Henri Shiraz, the elegant and opulent Magill Estate Shiraz and the complex and engaging Bin 707 Cabernet Sauvignon. The supple and concentrated RWT Shiraz - the acronym stands for Red Winemaking Trial - was added to the superstar lineup in 2000. These wines are highly sought after by collectors because of their consistency and reliability. One of the strengths of Penfolds as a premium producer is the care and attention that they continue to lavish on their wines. The winery has just released the results of the sixth installment of a special tasting, which sees a panel of third-party wine experts taste through the entire range of Penfolds wines (from the earliest bottlings to the current releases) and give their report card about how they were made and how they have aged. Such a measure speaks to the confidence Penfolds has in its product range, which is why we're thrilled to showcase this special **Penfold's Rewards of Patience** tasting.

SATURDAY NOVEMBER 22, 2008

CARMENÈRE: DISCOVERING CHILE'S

SIGNATURE GRAPE \$55

Host: Tony Aspler

12:30 - 2:00



Chile is the largest producer of the grape varietal Carmenère in the world today. This tasting will feature a selection of mid-range to premium wines showcasing the distinct characteristics of Carmenère, on its own or as a blending grape. Join Tony Aspler, one of Canada's most widely respected wine writers, in this journey of discovery as he takes you through the history of Carmenère and why it is now considered Chile's signature grape. Carmenère: as unique and diverse as Chile itself.

A VERTICAL OF VEUVE \$90

Host: Anna Radice, LCBO Product Consultant

1:00 - 2:30

A cache found on the Titanic proves that Champagne can age. In fact, given the right conditions, it can age beautifully. The legendary Veuve Clicquot house is steeped in history. This tasting gives you the rare opportunity to taste a vertical that has been aged to perfection alongside Veuve Clicquot's classic Brut non-vintage. Join Anna Radice as she guides you through an exciting tasting, including the exquisite 1980 vintage, and witness how vibrant mature Champagne can be.

VINES WINE SCHOOL \$55

Host: Christopher Waters, VINES magazine

1:30 - 3:00



Christopher Waters, co-founder of VINES magazine, shows you how to navigate the world of wine with confidence and style. Learn how to get more pleasure out of every sip as you gain greater understanding of the basic wine types, tasting techniques, wine storage and service. This interactive seminar includes a sampling of eight specially selected wines and a freewheeling discussion that distills wine information down to its essentials.

GOOD VALUE FRENCH WINES \$55

Host: Anne Popoff, Certified Sommelier

2:00 - 3:30



Discover fabulous wines for everyday dinners that will carry you through to the art of entertaining. Host Anne Popoff will introduce you to a compelling range of wines, described in her characteristic clear, concise and unpretentious manner. Come and taste affordable, quality-driven and easy-to-drink French wines and learn about the traditions and vineyards that shaped them. All featured wines are less than \$20 and available at your favourite LCBO.

The 14th Annual Gourmet Food & Wine Expo, The Toast of the City and Taste of the World

CANADA'S LARGEST CONSUMER FOOD AND WINE APPRECIATION EVENT,

the *Gourmet Food & Wine Expo*, enters into its 14th year at the Metro Toronto Convention Centre from November 20-23, 2008.

The Expo embraces the style and sophistication of a cocktail party, offering visitors an extensive array of fine wines and specialty foods from around the world. From the top wines, beers and spirits available at Vintages and the LCBO, to hidden gems only available through Canada's top wine agents. Visitors can also sample gourmet foods and signature dishes from Toronto's best restaurants.

OOH LA LA! France, this year's theme country, will present a unique voyage through the world of wine and food. The Wines of France pavilion will showcase the savoir-faire, modernity and diversity of French wines. Offering food, wine, live entertainment, and a special area known as "Apéritif à la Française." *Bon appetit!*

EXPO HIGHLIGHTS INCLUDE:

- **TUTORED TASTINGS**
Top sommeliers and wine personalities

host 90-minute, classroom-style tasting sessions featuring some of the world's most desirable wines.

- **THE NINE OF DINE**

This year marks the sixth annual Nine of Dine Chefs of Distinction Awards Program, where nine up-and-coming chefs are celebrated and appear live on stage at the Expo. This program has become a signature event at the Expo.

- **FOOD NETWORK STAGE**

Let culinary masters and Food Network celebrities tantalize your taste buds during cooking demonstrations every hour on this exciting stage.

- **CONNOISSEUR'S CORNER**

Informal 45-minute wine tasting sessions take place every hour on the show floor. Expand your wine knowledge and learn from the Independent Wine Education Guild experts and celebrity guests.

- **FINE WINE TASTING LOUNGE**

Attracting private wine buyers and collectors, this special area offers a fabulous array of premium wines.

SUPER TUSCANS: THE NEXT GENERATION\$75

Host: *Gaetano Allocca, LCBO Product Consultant*

2:30 - 4:00

A name credited to Robert Parker Jr. in the 1970s, Super Tuscans are artisanal wines of superior quality that often included non-indigenous varietals such as Cabernet Sauvignon and Merlot that were not allowed under the Tuscan appellation system. As a result, the rules changed and now many of these varieties are permitted. Compare some of the latest offerings with their forefathers such as 2005 Tignanello, 2005 Oreno, 2004 Guado and 2004 Sanguido.

ARGENTINA STYLE \$55

Host: *Susana Balbo, owner Dominio del Plata Winery & President of Wines of Argentina*

3:30 - 5:00

Thanks to its stunningly rich and robust Malbecs, wines from Argentina have taken their place with the upper echelon of international wine regions. But there's more to Argentina than Malbec to Mendoza. Join trailblazing winemaker Susana Balbo, the country's first female winemaker, for this dynamic tasting of wines that showcases their distinctive Argentine personality. The tasting includes selections from top producers, including Valle De La Puerta, Luigi Bosca, Finca Sopenia, Finca La Celia, Catena Zapata, Familia Zuccardi and Dominio del Plata.

NAPA ICONS \$65

Host: *Nick Keukenmeester, Lifford Wine Agency*

4:00 - 5:30

The legendary Napa Valley wine region is the source of some of the most memorable and sought-after wines in the world. Join Nick Keukenmeester, Lifford Wine Agency's consumer wine guru, as he guides you through a tasting of red and white wines from some of Napa's iconic producers such as Cakebread, Joseph Phelps, Heitz, Coppola and Robert Craig. www.liffordwine.com

GLOBE-TROTTING WITH THE THIRSTY TRAVELER\$75

Host: *Kevin Brauch, The Thirsty Traveler*



4:30 - 6:30

The energetic and engaging Kevin Brauch returns for a tasting that bursts open the seams of the entire drinks world. Kevin will be travelling the world in search of the drink

selection for this tasting and adding to his roster of great stories as the host of Food Network Canada's *The Thirsty Traveler*. All participants will enjoy an entertaining session and receive a souvenir gift.

VINI, VIDI, VENETO \$65

Host: *Antonio Ruscetta, LCBO Product Consultant*

6:00 - 7:30

Veneto is home to the famous Amarone and it is always a show favourite. Antonio Ruscetta will take you through the grape varieties and production methods used to create this outstanding style of wine. No educational tasting of Amarone would be complete

without the inclusion of Ripasso (halfway between Valpolicella and Amarone) and Recioto (the "sweet" version of Amarone).

CUTTING EDGE WINES

FROM AROUND THE WORLD\$75

Hosts: *John Szabo and Zoltan Szabo*



7:00 - 8:30

It's always best to be ahead of the crowd. Join industry insiders John Szabo, master sommelier, and Zoltan Szabo, the

master taster of Transylvania, on a global mystery tour. Discover the hottest values available today from the most dynamic regions, exciting winemakers and new classic grapes. Eight cutting-edge wines will be introduced (blind, for a little extra fun) while the Szabos discuss how to taste like a master sommelier, find great wine, which wine to age and which to drink, wine and food compatibility and how to serve wine with flair. www.johnszabo.com, www.thecva.ca, www.zoltanszabo.ca

Napa Now

While the Napa Valley represents only a tiny fraction of California's annual wine output (less than five percent), it is likely the first name people mention when quizzed about the Golden State's grape and wine industry. For that you can credit a string of Napa wineries with names that resound with a mythic ring: Robert Mondavi, Joseph Phelps, Heitz and Dominus, among others. These Napa Valley vintners have managed to not only produce and sell exceptional wines – they have effectively sold consumers a vision of the good life of wine, with all of the style, panache and worth that conveys. The rise of the Napa Valley to prominence can be traced to the historic Paris Tasting of 1976, which pitted the best Chardonnays and Cabernets from Napa against blue-chip producers from Burgundy and Bordeaux. When the Napa wines triumphed, an international industry was created seemingly overnight, not to mention the impetus for the new Hollywood film *Bottle Shock*. The small region remains a major player in world markets and with wine drinkers because the best producers have refused to rest on their laurels. The story of today's Napa wines is more than mere fantasy, as the entertaining and informative Nick Keukenmeester will explain in our Napa Icons session. It's about the lengths that top producers will go to guarantee you a great bottle of wine. **Napa Icons** includes samples from a who's-who collection of top-notch family owned wineries.

SUNDAY NOVEMBER 23, 2008

WINE ROYALTY\$80

Host: *Tim Caney, LCBO Product Consultant*

1:00 - 2:30

Back in 1999, a group of leading vignerons launched the Primum Familiae Vini, the first families of wine. Their names were well-established in wine culture and their product line synonymous with luxurious quality. Let the LCBO's Julie Douglass introduce you to today's wine royalty, names such as Mondavi, Rothschild, Antinori, and Jaboulet, and wines like Opus One. A tasting not to be missed!

SOUTH AMERICA\$65

Host: *Brian Krentz, LCBO Product Consultant*

1:00 - 2:30

Many of Europe's top producers learned early on that magic surrounds the vines in South America. Renowned for, at first, producing good value and approachable wines, it is the premium products from this continent that are now turning heads. Guided by LCBO Product Consultant Brian Krentz, discover why these wines are getting so much international attention.

MINING THOSE BURIED GEMS\$65

Host: *Gordon Stimmell, Toronto Star Wine Critic*

1:30 - 3:00



Discovering hidden wine treasures has been *Toronto Star* wine critic Gordon's passionate pursuit for three decades. With hundreds of bottles jostling for attention on the shelves, Gordon seeks out wines that are well under \$20 that

taste like \$30, even \$100 bottles. Gordon shares the secret ways you too can discover liquid gold by deconstructing eight wines that recently soared above the mundane and overpriced offerings in our wine stores. Sip along with Gordon as he explains what makes one bottle mediocre and transforms another into an amazing value.

BEST OF THE BEST\$150

Host: *Marc Staples, LCBO Product Consultant*

2:00 - 3:30

This perennial favourite is presented once again by the LCBO's Marc Staples. Find out what it takes to be the best. The products chosen for this class are made by the performance-driven winemakers that Marc feels are amongst the finest in their field. Be inspired by this year's selection which will include 2005 Châteauneuf de Pape Beaucastel Hommage a Jacques Perrin, 1998 Quintarelli Alzero, and 1995 Tokaji Aszu Essencia.

2005 FOCUS BORDEAUX\$130

Host: *Tim Caney, LCBO Product Consultant*

4:00 - 5:30

If 2004 in Bordeaux was a vintage that tested all winemakers' mettle, 2005 was the reward – the conditions were so ideal the wines practically made themselves. The long, warm growing season, ideal vineyard management and winemakers' skills created the "perfect storm," producing some truly spectacular wines. Join Bordeaux enthusiast Tim Caney as he presents some of the finest the region has to offer, including a First Growth from the most-talked about vintage this century.

Very Best

Our most talked-about and anticipated seminar each year is easily the annual **Best of the Best** tasting, which pulls together a diverse lineup of A-list wines that are uniformly celebrated as being the top bottles from their respective categories. This tasting of exceptional and extremely long-lived wines is unique in that it often represents the only public tasting of some of wines featured, which are specially selected bottles by experts from the LCBO Vintages program. It is a rare opportunity to methodically taste through a selection of peerless wines while learning the background details and production methods from presenter Marc Staples. Staples, who has presented this session since its inception, has a masterful way of describing the subtle nuances of each wine and generating discussion about the wines amongst those in attendance. Sure the bottles assembled are expensive and rare, but are they truly great? Taste the lineup and draw your own conclusions. Space is limited so get your tickets early.

2005 Bordeaux

The buzz surrounding Bordeaux's 2005 vintage started before a single grape was picked. The idyllic summer weather and disease-free vineyards fired the imaginations of winemakers and pundits who started hoping for a stellar harvest. When the healthy and ripe grapes hit the crush pad without any negative influences, hope turned to hype. Surely, this was the vintage of the century. Now that the wines have turned up on liquor store shelves, the verdict is unanimous: an outstanding vintage that turned out ripe, lush wines which critics are tripping over themselves to praise. Robert Parker Jr. explained, "(2005) is an extraordinary vintage and one that is different from anything I have tasted in the last 28 years." Such excitement has turned our **2005 Focus Bordeaux** tasting into one of the hottest tickets for this year's Tutored Tasting program. Host Tim Caney, a long-time fan of Bordeaux wines with an encyclopedic grasp of its diverse regions and vintage variations, returns to help tasters put the wines into a historical and regional perspective. This is a not-to-be-missed session that lets you be among the first to get a wide perspective on this already legendary vintage.

TUTORED TASTINGS 2008 ORDER FORM

TO ORDER TICKETS

Web: www.foodandwineexpo.ca

Phone: 1-866-414-0454, ext. 311

Fax: 1-905-634-7661

Email: tickets@foodandwineexpo.ca

Mail: Send this order form
with payment to:

Gourmet Food & Wine Expo
c/o Town Media, 1074 Cooke Blvd.
Burlington, ON L7T 4A8

**gourmet food
& wine expo**

NOVEMBER 20-23, 2008
Metro Toronto Convention Centre
222 Bremner Blvd.
Toronto, ON
South Building

VIP PREMIER EVENING

Thurs Nov 20 6-10pm
Admission \$35

GENERAL ADMISSION

Fri Nov 21 2-10pm
Sat Nov 22 12-10pm
Sun Nov 23 12-6pm
Admission \$15

NEED MORE ADMISSION TICKETS?

Avoid lineups, order in advance
at www.foodandwineexpo.ca
or call Ticketmaster at
416-870-8000. Quote promotion
code TT2008 for \$3 OFF.

Must be 19 or over to attend.
No children. No infants.

TASTING SESSION	DATE	FEE	# OF TICKETS	TOTAL
Understanding Wine Through Music	Fri. Nov 21	\$65		
Celebrity Wine Tasting	Fri. Nov 21	\$65		
Top Scoring Wines 90+	Fri. Nov 21	\$70		
Penfolds' Rewards of Patience	Fri. Nov 21	\$190		
The Art of the French Aperitif	Fri. Nov 21	\$70		
In Great Spirits	Fri. Nov 21	\$70		
Carmenère: Chile's Signature Grape	Sat. Nov 22	\$55		
A Vertical Veuve	Sat. Nov 22	\$90		
Vines Wine School	Sat. Nov 22	\$55		
Good Value French Wines	Sat. Nov 22	\$55		
Super Tuscans – The Next Generation	Sat. Nov 22	\$75		
Argentina Style	Sat. Nov 22	\$55		
Napa Icons	Sat. Nov 22	\$65		
Globe-Trotting with the Thirsty Traveler	Sat. Nov 22	\$75		
Vini, Vidi, Veneto	Sat. Nov 22	\$65		
Cutting Edge Wines from Around the World	Sat. Nov 22	\$75		
Wine Royalty	Sun. Nov 23	\$80		
South America	Sun. Nov 23	\$65		
Mining Those Buried Gems	Sun. Nov 23	\$65		
Best of the Best	Sun. Nov 23	\$150		
2005 Focus Bordeaux	Sun. Nov 23	\$130		
Ticket price includes \$15 entry to the Gourmet Food & Wine Expo . A one-year specially-priced subscription to <i>Vines</i> magazine with each Tutored Tastings order form received. Valued at \$6.				TOTAL \$
				5% GST \$
Sessions restricted to persons 19 years of age and older				GRAND TOTAL \$

PAYMENT METHOD

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Ticket Distribution: Mail my tickets (only on orders received before Nov. 3, 2008)
 Hold my tickets for pick-up at the Expo (Information Booth – 600 Level)

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