

# More than just Okanagan



**James Nevison and Kenji Hodgson**

WINE GUYS

In B.C. there are now five designated viticultural areas, or regions recognized as quality grape-growing areas, and wineries have sprouted up far and wide, from Saturna Island to Salmón Arm (Recline Ridge). The Okanagan will undoubtedly remain the heart of B.C. wine country, but there's beauty in diversity and we're excited to find more bottles arriving on shelves from around B.C.

This week, we look at three wines produced in other, smaller regions. Bear in mind that it's not always easy to find these B.C. wines; a number of artisan wineries have smaller production and limited distribution. Think of it as a treasure hunt. We recommend following one of the following strategies when scouring for domestic produce: buy winery direct, visit private liquor and VQA stores, or order local bottles at restaurants.

[wine@halfaglass.com](mailto:wine@halfaglass.com)



**Glenugie Winery 2005 Gamay Noir (\$19.70 at the winery, #672113)**

Give or take an hour east of Vancouver, Glenugie is part of a handful of pocket wineries dotting the Fraser Valley that offer a welcome respite for the thirsty urbanite. Made from Okanagan fruit and aged six months in French oak barrels, their new release of Gamay Noir is a glassful of berry, currant and herbs — a juicy libation that's a welcome change from over-the-top Shiraz or Cab Sauv.

**Kenji: B** "A bold, hearty Gamay."  
**James: B-** "Roast rack of venison."



**Saturna Island 2005 Pinot Noir (\$16.95 at VQA and private liquor stores, #214932)**

The province's newest appellation is B.C. Gulf Islands, and Saturna's latest offerings are the first bottles we've tasted showcasing the designation. With 65 acres under vine, Saturna Island Vineyards is the original and largest winery on a Gulf island. Their Pinot showcases a lighter style of the classic forest floor, sumptuous strawberry and cherry notes of the "heartbreak grape."

**Kenji: B-** "Brie cheese and crackers."  
**James: B** "Nicely balanced."



**Church and State Wines 2005 Pinot Gris (\$18.50 at VQA and private liquor stores, #215350)**

There's been a lot of talk about Vancouver Island's Church and State Wines, notably due to resident winemaker Bill Dyer, who was one of the original cast in B.C.'s protocal winery, Burrowing Owl. Technically speaking, this is a VQA Okanagan Valley wine, made from Saddle Ridge vineyard fruit. Crisp apple and floral aromas are backed by a soft, lush feel in the mouth. It's an elegant white that warms the belly.

**Kenji: B+** "Pasta all the way."  
**James: B** "Hurry, only 318 cases produced."

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