



# Wine trends

with Kathleen Rake

## Enjoy the beauty of a blend



We had the 2006 Jackson-Triggs SunRock Vineyard Meritage—a blend of Merlot, Cabernet Sauvignon and Cabernet Franc—with our steaks the other night. It was a gorgeous ruby colour and its flavours of dark berries and cherries, mocha and sweet spice enveloped my mouth. Well-balanced, silky and long finishing, this wine (14% ABV) can be purchased at the winery only for around \$45. A nice rare rack of lamb or rich, gamey bird would work with this one, too.

Another blend worth trying is the 2008 Pioneer Red (\$23/12% ABV) from Mt. Lehman Winery here in Abbotsford. This wine, made from a blend of eight grapes, is much lighter than the Meritage on both the palate and the pocket book. Be sure to give it some air and time to open up. Then go ahead and enjoy it with almost any food. Visit [www.MtLehmanWinery.ca](http://www.MtLehmanWinery.ca) for open hours and contact information.

### Value from the vines

Looking for an affordable, tasty wine to pair with your spaghetti and meatballs or Friday night's pizza?

Give Cecchi Chianti (\$12.98/11% ABV) a try. This Italian—which is 90% Sangiovese—is, quite simply, a wine made to quaff with food.

**Braden Douglas**, principal at Relevation Marketing Inc., which was named “New Business of the Year” at the 2010 Abbotsford Business Excellence Awards, is another red-wine lover.

**What is your everyday go-to red wine?** A bold Cabernet Sauvignon or Shiraz fits the bill for Douglas. “In 2004 I got hooked on Wolf Blass Yellow Label. My wife and I still have one bottle from that year that we’re saving. I’ve also been very fond of Cabs from Chile and it seems to be Diablo that finds its way into our basket at the store.”

**What is your everyday go-to white wine?** “I’m not a huge white wine fan, unless I’m sitting outside on a patio or cabin balcony.” If he had to choose a white, however, “A French Chablis is nice or a local wine like Domaine De Chaberton’s Pinot Gris or Bacchus.”



**What is your overall favourite wine?** “Opus One. It’s probably Oprah’s everyday red wine, but I get the chance to enjoy it on only the rarest occasion.”

**Tell us your favourite food-and-wine pairing.** “I love a bold red with a fresh thick cut of grilled sirloin steak or melt-in-your-mouth

prime rib—every guy’s second love. But don’t let me cook it because I’ll char the meat and just end up drinking too much wine.”

**Which one wine would you take with you if you were about to be deported to a deserted island?** If I were on a deserted island, I would be consuming mostly vegetables and seafood, so a nice white wine would make sense. But I couldn’t cheat on my reds. So, if I had to take just one wine with me to a deserted island, I would probably choose a Cabernet Sauvignon from B.C.’s Okanagan so I could sip it, stare at the label and think of home.”

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