



# Wine trends

with Kathleen Rake

## Hawaii: a wine bar in paradise

We took a quick detour from our beaches and exploring to pop into a very small and modest wine bar located at the Queens' Shops in Waikoloa, Hawaii.

A great little set up, the Aloha Wine Bar has four four-seat tables, a line of five bar stools up with the bartender and a bar with four stools alongside the opposite wall.

Typically, eight wines are featured by the glass every day and posted on chalkboard signs. When we were there, these wines, from California and Washington, ranged in price from \$4 to \$10 a glass.

Between the four of us, we shared a Chateau Ste. Michelle Riesling, Cakebread Cellars Chardonnay, Clos du Val Cabernet

Sauvignon and Folie à Deux Ménage à Trois Red.

The Cakebread and Clos du Val were by far our favourites on their own. The Riesling, however, was the best match for both the sushi and Rueben sandwich, while the Kobe beef sandwich, with grilled red peppers and melted brie cheese, helped give the Ménage à Trois a new and nicer personality.

Go through the back doors, and you're in Island Gourmet Market, where you can pick up great fresh or freshly prepared foods as well as a bottle of one of the wines you just sampled. How handy is that?



### Value from the vines

Masi Modello Rosso Delle Venezie 2008, just \$12.99 in B.C. liquor stores, is a good value Italian red wine made from Corvina, Ribosa Veronese and other traditional local grapes found in Italy's Veneto region.

I found a dusty minerality, ripe red fruits, berries and a touch of sweet spice on the nose. On the palate were juicy red fruits, berries and cherries, vanilla and spice, with soft tannins. This is an easy-to-quaff Italian food wine that will go well with meats and tangy tomato sauces. Masi promises to please a crowd, without breaking the bank.



**Karen Laing**, chair of Prospera Credit Union's board of directors, likes red wine most of all, especially the Bordeaux-style blends of B.C.'s Okanagan. She associates her wines to the good times she shares with them.

### What are your everyday, go-to red and white wines?

Laing likes most red wines, but Merlot and Malbec are her go-to reds, while Pinot Gris is her everyday white.

### What is your overall favourite wine?

"Mission Hills Oculus, which I associate with a very special time, is my favourite wine."

### Tell us your favourite food-and-wine pairing.

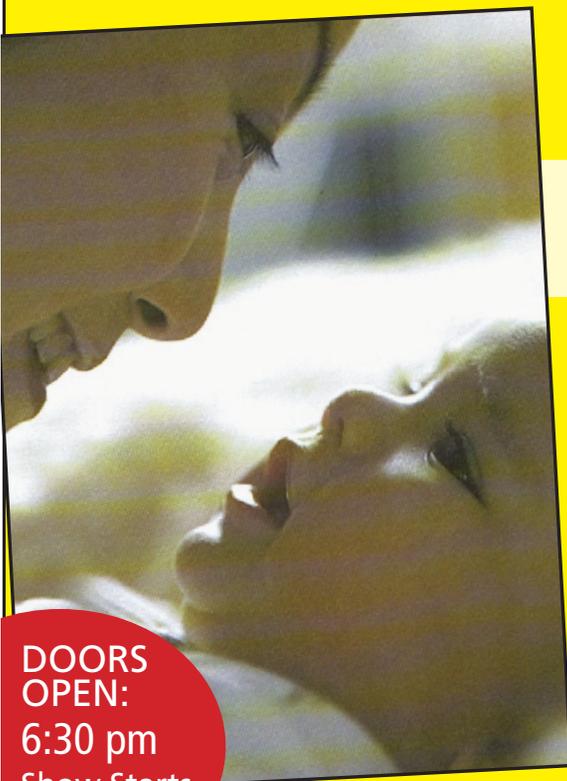
Dark chocolate ganache and the 2006 Cedar Creek Meritage is Laing's favourite pairing, "with candles on the table of course."

### Which one wine would you take with you if you were about to be deported to a desert island?

"I am a red wine lover so my pick would be 2004 Black Hills Nota Bene. This does create a dilemma, though, since the desert island would likely be very hot and I should probably pick a rosé like La Vaïla from Le Vieux Pin."

Wine trends

# Baby Shower



*If there is a baby on the way, then you'll want to attend this!*

**Wednesday, March 3**

**FREE ADMISSION**

Every Baby Shower includes:

- Exciting Door Prizes
- Gift Bags
- Special Display

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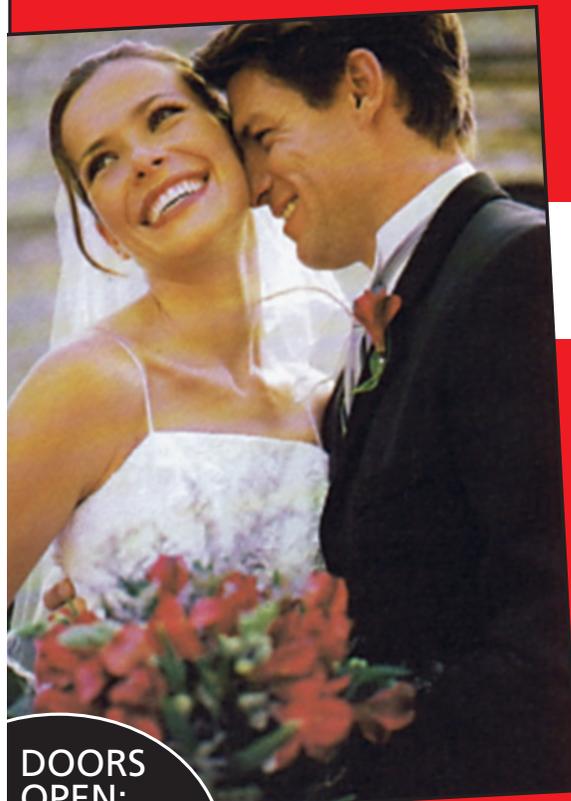
**DOORS OPEN:**  
6:30 pm  
Show Starts  
7:30 pm

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