

WINEACCESS

THE WORLD'S BEST WINERY RESTAURANTS

PLUS:

Celebrity chef
Bob Blumer
joins the harvest
in Burgundy

Facts and fiction
about absinthe

A sweet recipe for
summer fruit

10 perfect pairings

\$5.95



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The World's Best Winery Restaurants



Cave Spring Cellars,
On the Twenty



90 CAVE SPRING 2008 Estate Chardonnay Beamsville Bench, Niagara Peninsula ON \$19

This complex, elegant chardonnay has lifted aromas of toasted almond, lemon curd and apple with a hint of evergreen. It's mid-weight, juicy and quite rich. It has a zesty yet solid feel with intense flavours. Should be great with lemon chicken. Best now to 2013. Also available at winerytohome.com. (DL)

CANADA

CAVE SPRING CELLARS, ON THE TWENTY RESTAURANT

On the Twenty is Ontario's first estate winery restaurant and is situated in the quaint village of Jordan. The restaurant features an intimate setting, with stunning panoramic views overlooking the Twenty Mile Creek.

Head chef Kevin Maniaci and his culinary team are committed to marrying Niagara foods and wines to draw out the best qualities of each other. Cave Spring wines are paired with wild game and free-run poultry from neighbouring farms, along with fruits and vegetables grown in the same "terroir" where the vineyards are planted. (RVS)

**3845 Main St.,
Jordan, Ontario
1-800-701-8074
restaurant@innonthetwenty.com
innonthetwenty.com**

DOMAINE DE GRAND PRÉ, LE CAVEAU

Domaine de Grand Pré, which celebrated its 10th anniversary in 2010, is located at the historical site of the first modern Nova Scotian winery, just outside of Wolfville. The Swiss-born Stutz family added beautiful landscaping, modern wine equipment, a gift shop, and Le Caveau, a fabulous restaurant overlooking the vineyards and the Bay of Fundy, with a gorgeous pergola complete with stone pillars.

Chef Jason Lynch does excellent work here, with a focus on local products, always suiting the crisp, European-style wines fashioned by Jürg Stutz. Specialties include buttered Moroccan chicken and house-made L'Acadie vine-smoked salmon. (CP)

**11611 Highway 1,
Grand Pré, Nova Scotia
902-542-7177
lecaveau@grandprewines.ns.ca
grandprewines.ns.ca**



AUSTRALIA

PENFOLDS, MAGILL ESTATE RESTAURANT

Located about a 15-minute drive from downtown Adelaide, Penfolds' Magill Estate Restaurant is a sleek, modern building, with incredible views of some of the famous Penfolds vineyards and the city of Adelaide. As for the menu, it's heavily focused on ingredients — kangaroo, wattleseed, native pepperberries — sourced from local producers and turned into magical dishes by young chef Jock Zonfrillo (formerly from Scotland) and his talented crew. And yes, you can order both current and library vintages of the iconic Penfolds Grange, which is also available by the glass. (SB)

**78 Penfold Rd., Magill, South Australia
61-8-8301-5551
Penfolds.com**



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RAVINE VINEYARD ESTATE WINERY, RAVINE BISTRO

It's tucked away in a quiet corner of St. Davids, set among the vines at Ravine Vineyards. Ravine Bistro, which was revamped this spring, has quickly become a favourite of local food and wine fans for its country charm and relaxed feel, whether inside or on the back porch on a warm summer night. Chef Paul Harber has created a classic bistro menu all sourced from local producers. From crispy-skinned duck confit, to fresh-shucked oysters and coq au vin, this bistro serves quality food matched to Ravine's organic wines and those of neighbours. (RVS)

1366 York Rd., St. Davids, Ontario
905-262-8463
ravinevineyard.com

91 RAVINE VINEYARD 2008 Reserve Cabernet Franc Niagara Peninsula, Ontario

ON \$55 winery

From St. David's Bench, it's pricy, but excellent, with complexity and elegance. Expect Bordeaux-like aromas of red and blackcurrant fruit, with nicely integrated cedar, dried herbs/tobacco, oak vanillin and some background meatiness. Tannins are nicely honed; the length is excellent. Best 2012 to 2017. (DL)



HESTER CREEK ESTATE WINERY, TERRAFINA RESTAURANT

Sitting under the vines that cover the patio, sipping a glass of trebbiano and nibbling on antipasti, it's easy to feel like you're in Tuscany. The Italian mood continues indoors, in the 45-seat restaurant filled with warm colours, iron chandeliers and tantalizing aromas. Executive chef Jeremy Luypen has certainly been inspired by the cooking of Italy, but even more so by the ingredients of the Okanagan. After all, the name "Terrafina" is Italian for "from the earth." Expect satisfying seasonal and local fare that pairs beautifully with winemaker Rob Summers' fresh, lively wines. (JS)

13163 326 Ave., Box 1605,
Oliver, British Columbia
250-498-4435
info@terrafinarestaurant.com
terrafinarestaurant.com

TINHORN CREEK VINEYARDS, MIRADORO RESTAURANT

The "miradoro" or "golden view" here is the breathtaking panorama of the South Okanagan Valley, perfectly captured by the floor-to-ceiling windows in this sleek, modern restaurant. Restaurateur Manuel Ferreira, owner of Vancouver's much-loved

Le Gavroche, and chef Jeff Van Geest have created an irresistible Mediterranean-Okanagan fusion cuisine here. Local ingredients bring fresh life to Spanish chorizo, Neapolitan-style pizza and Moroccan tagine, and the dishes pair gorgeously with winemaker Sandra Oldfield's crisp chardonnays and smooth merlots. The patio overlooking the winery's amphitheatre is the place to be on sunny afternoons for tapas and a glass of Oldfield Series Rosé. (JS)

32830 Tinhorn Creek Rd., Box 2010,
Oliver, British Columbia
250-498-3742 or
1-888-484-6467
info@miradoro.ca
miradoro.ca

VINELAND ESTATES WINERY RESTAURANT

With a stunning, panoramic view of Lake Ontario and Toronto in the distance, the Vineland Estates Winery Restaurant combines the beauty of the Niagara Escarpment with a superb menu created by executive chef Justin Downes. The main dining room is housed in a renovated 1845 farmhouse and features continental cuisine sourced from fresh, local produce and matched to an extensive wine list

made from grapes grown in the vineyards surrounding the restaurant and winery. (RVS)

3620 Moyer Rd.,
Vineland, Ontario
888-846-3526 ext. 33
reservations@vineland.com
vineland.com

CHILE

CASAS DEL BOSQUE, TANINO

Situated less than 20 kilometres from the Pacific Ocean, it's not surprising that this cool, modern wine bar specializes in tender seafood. Chef Álvaro Larraguibel's chili-marinated scallop tartare and crispy spring rolls stuffed with abalone also happen to pair beautifully with the boutique winery's crisp sauvignon blancs and luscious chardonnays. Guests can choose the six-course tasting menu with wine pairings in the dining room, or relax over tapas in the saloon, while taking in the sights of the beautiful Casablanca Valley. (JS)

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Casablanca, Chile
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tanino@casasdelbosque.cl
casasdelbosque.cl