

Over  
**60**

Tastings, Festivals  
& Classes for Fall!

FEATURING:

**ITALIAN FESTIVAL**  
SEPTEMBER 30

+

**PINOT FESTIVAL**  
OCTOBER 6

+

**WHISKY & CHOCOLATE**  
NOVEMBER 16

*fresh &  
new!*

★ **SPANISH FINE  
WINE DIPLOMA**  
OCTOBER 27

**BOURBON & RUM**  
NOVEMBER 15

# Jewels of the Sea

• **November 5, 2016** •

23<sup>rd</sup> CHARITY WINE AUCTION

— in support of the —

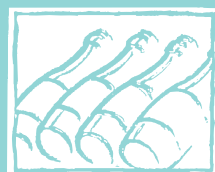
*Vintage Fund*



*Learning*  
**BEER ACADEMY**  
OCTOBER 11

**WSET LEVEL 2**  
OCTOBER 15

FALL  
EVENTS 2016



**WILLOW PARK**  
WINES & SPIRITS



We love fall at Willow Park Wines & Spirits (WPWS) as it launches us into the busiest event calendar of the year with a fast and furious build up to our WPWS' 23rd Charity Wine Wine Auction Week; our pinnacle event of the year for the entire Trusted Expert team. Each year we are excited to welcome all new and returning visiting Brewers, Distillery Masters and Winemakers that come to Calgary to help us raise funds for charity through this special event.

This year funds will be raised for; Alberta Children's Hospital Foundation - Mental Health, Sheldon Kennedy Child Advocacy Center, Movember Foundation - Suicide Prevention. Come out to one of the many events during Auction Week, bid on auction items or purchase raffle tickets to support these worthwhile charities.

The Trusted Experts at WPWS are launching a customer focused tasting program – the WP CELLAR

CLUB. The many features of this anticipated loyalty club include; special pricing, access to events and many more bonuses are outlined on page 18. This program has come to life from the many requests from our beer, spirit and wine aficionados to create a meeting point for them to taste and talk about their favourite drinks. These casual meet and mingle events will allow for everyone to share comments and recommendations with like-minded individuals. As a member, you will also have access to exclusive one on one experiences with the knowledgeable Trusted Experts at Willow Park Wines & Spirits.

Our E-Commerce site has been up and running for over 6 months, if you haven't purchased online, this is the time to try! During September and October, there will be a free gift for all online orders. Whether you have your purchase delivered or pick up in store, there will be

a special gift for you to show our appreciation for supporting our latest venture.

Thank you to for your continued patronage. Let us know what we can do to make shopping at WPWS better. You can reach out on email or in store and share with us your comments – we appreciate your feedback.

Happy sipping!

Peggy Perry  
VP Purchasing & Marketing  
Willow Park Wines & Spirits



## How to Purchase Tickets:

Tickets may be easily purchased online at  
**[www.willowparkwines.com](http://www.willowparkwines.com)**

In-store at our main location at  
**10801 Bonaventure Dr. SE, Calgary, AB**

By phone at **403.296.1640 ext 277**

All event participants will receive a 5% Thank  
You discount card to be used after the event.

Payment is due at time of registration. Willow  
Park Wines & Spirits reserves the right to cancel  
any class. We will notify participants as quickly as  
possible and full refunds or credits will be offered.  
All participants of events at Willow Park Wines  
& Spirits must be 18 years or older and may be  
asked to show valid identification. Refunds or  
credits will be issued if Willow Park Wines & Spirits  
is notified within 48 hours of the event. No refunds  
or credits will be issued for missed classes.






Please book early to avoid disappointment as  
our classes fill up quickly. No infants, strollers or  
children are allowed into any private or public  
tastings. Note: We ask that all participants  
please refrain from using personal fragrances  
during all tasting events. Please note that some  
classes and events have had menus specially  
created to pair with the wines/drinks that will be  
showcased during that evening however, event  
menus are subject to change without notice.

Willow Park Wines & Spirits reminds you to drink  
responsibly. Please do not drink and drive.

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## Event Colour Guide

-  Wine Tastings
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Having a great night out has never been easier!

# FALL FESTIVAL GUIDE

This fall we have **3 EXCITING WAYS** for you to enjoy our festivals! Tickets can be booked online or in-store.

## FRIDAY, SEPTEMBER 16

Wines of the Beautiful South - Wines  
from South of the Equator | 7:00 - 9:00pm

## THURSDAY, SEPTEMBER 22

Alberta Craft Beer Charity Festival  
in Support of ATP | 7:00 - 9:00pm

## FRIDAY, SEPTEMBER 30

Italian Wine Festival | 7:00 - 9:00pm

## THURSDAY, OCTOBER 6

Pinot Festival | 7:00 - 9:00pm

## FRIDAY, OCTOBER 21

Bordeaux Festival | 7:00 - 9:00pm  
Riedel glass included with ticket (\$30.00 value)

## FRIDAY, DECEMBER 2

Bubbles Festival | 7:00 - 9:00pm  
Riedel glass included with ticket (\$30.00 value)

**REGULAR TICKET:** Includes entry into the festival, delicious food and all samples. Your ticket is all inclusive.

**VIP TICKET:** Our VIP ticket allows you early entrance into the festival cellar so that you can have a bit more time to learn and taste the wines that are being showcased for the evening. (VIP Entrance is 6:30pm unless otherwise stated)

**CONNOISSEUR FESTIVAL EXPERIENCE:** NEW! This year we've added a special connoisseur tasting hosted by one of our Trusted Experts or special visiting host before each festival. This is our ultimate festival experience and also includes VIP access into the festival cellar. Limited seating so book early!



# Alberta CRAFT BEER charity festival



PROCEEDS IN SUPPORT OF



ALBERTA THEATRE PROJECTS

Try all the local craft brews at this pre-event to *ALBERTA CRAFT BREWERIES WEEK!*

THURSDAY, SEPTEMBER 22

7:00 PM - 9:00 PM

**TICKETS \$40**

Willow Park Wines & Spirits is excited to be hosting our 2nd Alberta Craft Beer Festival in support of Alberta Theatre Projects to kick-off Alberta Beer Week happening this September.

This festival will give every beer lover a chance to sample the outstanding brew-making talent we have here in Alberta with special guests from different breweries. Delicious food pairings from our very own kitchen team will tempt your taste buds as you try out some of Dave the Beer Guy's recommended pairings in the room. Beer fans this night is all for you!

You'll also have a chance to bid on exclusive silent auction items to help support Alberta Theatre Projects.

**DON'T MISS OUT!**

Help us welcome these local craft breweries:



## FRIDAY, SEPTEMBER 16

### **The Beautiful South Top Wines Connoisseur Class Includes VIP Festival Entry | 5:30-6:30pm \$75**

The Southern Hemisphere is renowned for producing wines of richness and strength. What are the latest award winners? Who are the critics supporting and why? Join Peter Smolarz as he explores the top wines of Australia, New Zealand, South America and South Africa.

## FRIDAY, SEPTEMBER 16

### **The Beautiful South Festival – Australia, NZ South Africa, Chile & Argentina | 7-9pm \$40 VIP Entry 6:30pm \$60**

Willow Park Wines & Spirits is kicking off our first Fall Festival with the vibrant and exciting wines from countries south of the equator. This festival will bring together an outstanding selection of wines from countries on the flip-side. Guests will discover a room filled with big reds, aromatic whites, elegant roses and lively bubbles from this exciting collection of countries. There could not be a better way for wine enthusiasts of all levels to launch the fall event season. Meiko and her kitchen team will be whipping up delicious dishes that will all be inspired by the countries that we are showcasing. A night not to be miss by wine enthusiasts!

## TUESDAY, SEPTEMBER 20

### **Beer Gems for Fall | 7-9pm \$25**

Our very own Dave the Beer Guy is ready to be your guide as he leads through some of the exciting fall brews that we have to try on the beer wall. Dave will share his must have styles that he feels any beer fan should have in their glass as the seasons begin to change. You'll love learning and sampling beers that are both local and from around the world and getting Dave's personal hints and tips on all of them.

## WEDNESDAY, SEPTEMBER 21

### **Wines of Errazuriz Master Class with Michel Couttolenc | 7-9pm \$25**

We're excited to welcome back special guest host Michel Couttolenc, VP of Sales and Marketing for North America for Errazuriz, for an incredible evening showcasing the exciting expressions of wines available from Chile today. Michel will lead you through a fantastic lineup of wines coming from inland and coastal vineyards that are destined to leave you both impressed and anxiously awaiting your next glass of Chilean wine. This will be a fascinating evening, enjoyed by wine enthusiasts of all levels.



## WEDNESDAY, SEPTEMBER 21

### **Beer & Cheese | 7-9pm \$35**

Back by popular demand! Join our very own Dave the Beer Guy as he teams up with Adrian from Springbank Cheese Co. to bring you a night of heartwarming pairings guaranteed to keep the chill away as the seasons change. These two will be combining their expertise to showcase the must-have cheese and beer pairings for fall. This class will have you sipping on artisan beers and nibbling on delicious cheeses from all around the world; an evening made in Heaven for beer and cheese enthusiasts of all levels.

## THURSDAY, SEPTEMBER 22

### **Alberta Craft Beer Charity Festival | 7-9pm \$40**



Willow Park Wines & Spirits is excited to be hosting our 2nd Alberta Craft Beer Festival in support of Alberta Theatre Projects to help kick-off Alberta Beer Week happening this September. This festival will give every beer lover a chance to sample the outstanding brew-making talent we have here in Alberta with special guests from breweries.

Delicious food pairings from our very own kitchen team will tempt your taste buds as you try out some of Dave the Beer Guy's recommended pairings in the room. Beer fans this night is all for you! Don't miss out!

## TUESDAY, SEPTEMBER 27

### **Pairings & Pizza with Posto Pizzeria & Bar | 7-9pm \$45**



Enjoy an evening with Avenue Magazine's 1st place winner for Italian Food 2015, Posto Pizzeria & Bar. Joined by our very own Italian Trusted Expert Michael Bigattini, this evening is sure to have you exclaiming MAMMA MIA! Join us as we combine forces to take your pizza and pairing experience to a whole new level. If you're a pizza enthusiast then this is an event you won't want to miss.

## WEDNESDAY, SEPTEMBER 28

### **Italian Cocktails with Bonterra Trattoria | 7-9pm \$35**



We know you love the wines, but did you know that Italian bartenders have created some of the world's most beloved and classic cocktails? Join us as we explore the history and bartending techniques that are responsible for such cocktails as the Bellini, Negroni and of course the Martini. Don't miss this class as Rebecca, mixologist extraordinaire from Bonterra is our special guest host for this favoloso evening.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
11	12	13	14	15	16 Wines of the Beautiful South Festival   \$40	17 Wines of the South TASTE-TO-BUY
18	19	20 Beer Gems for Fall - Dave's Picks   \$25	21 Beer & Cheese Pairings for Fall   \$35 Wines of Errazuriz \$25	22 Alberta Craft Beer Charity Festival \$40	23	24 Craft Beer TASTE-TO-BUY
25	26	27 Pairings & Pizza with Posto   \$45	28 Italian Cocktails   \$35 Women, Wine & Happiness Festival \$40	29 Italian Wine & Cheese   \$35	30 Italian Wine Festival   \$40	1 Italian Wines TASTE-TO-BUY

## WEDNESDAY, SEPTEMBER 28

### Women, Wine & Happiness Festival | 7-9pm \$40

Okay ladies, we've planned a night just for you so that you can enjoy a fun night out together sampling wines from around the world, indulging in tasty treats from our very own kitchen, and meeting some of Karen's favourite friends who will be showcasing this season's fashion must-haves! This ultimate girl's night will also include a very special a Happy Fashion Show hosted by Calgary's own Karen Judge featuring fun clothes and shoes for the season with the added twist of each fashion piece being expertly paired by our very own Trusted Expert Erin Rosar. (Please note this event will be a festival style with very limited seating so may we you wear suggest pretty and comfortable shoes)

Meet Karen Judge - Happiness Researcher, CEO of aHappiermind, creator of THEUMATTERPROJECT has been studying the subject of women's happiness for the past 30 years. As a speaker, coach, and stylist, Karen's on a mission to spark women to live their happiest life. And she likes to have fun while doing it. Gather together a group of girlfriends and come get happy.

## THURSDAY, SEPTEMBER 29

### Italian Wine & Cheese | 7-9pm \$35

Delizioso! Spend the evening with us and our friends at Springbank cheese as we explore wine and cheese pairings that have been enjoyed for centuries. Get ready to delve into some of the most iconic wine and cheese styles from a country known for its love of great flavours. This is a perfect evening for fans of great Italian wine and cheese.

## FRIDAY, SEPTEMBER 30

### The Top Rated Wines of Bolgheri Connoisseur Class Includes VIP Festival Entry | 5:30-6:30pm \$125

Has Masseto caught Petrus in quality? What has happened to Ornellaia now that the Frescobaldi's have wrestled it from the Antinori's? Who is making the best wine of Bolgheri? Has this region realized its potential to produce the top wines of Italy? Join Peggy Perry as she discusses this region of Italy that has fascinated her and many others for decades.

## FRIDAY, SEPTEMBER 30

### Italian Festival | 7-9pm \$40 VIP Entry 6:30pm \$60

Celebrate the harvest with our vibrant and exciting Italian Wine Festival right in the heart of Calgary. Our Italian Festival offers you a chance to taste Italy from tip to toe; from the bubbles of Prosecco to the exciting new wineries of Sicily. We have gathered together the very best Italian vineyards under one roof, allowing you an unprecedented opportunity to share the passion of the most exciting and diverse wine regions of a country that is known for its love of wine.

## SATURDAY, OCTOBER 1

### Italian Wine, Spirit & Beer Taste-to-Buy | 11am-5pm FREE

Italy week is a favourite at Willow Park Wines & Spirits so be sure to stop by on Saturday for a "Taste to Buy" experience. Almost all of the Italian wine, beer & spirits featured during this weekend sale are also open for tasting.

Try before you buy is our motto and we will be happy to pull the cork on almost everything featured during this sale.



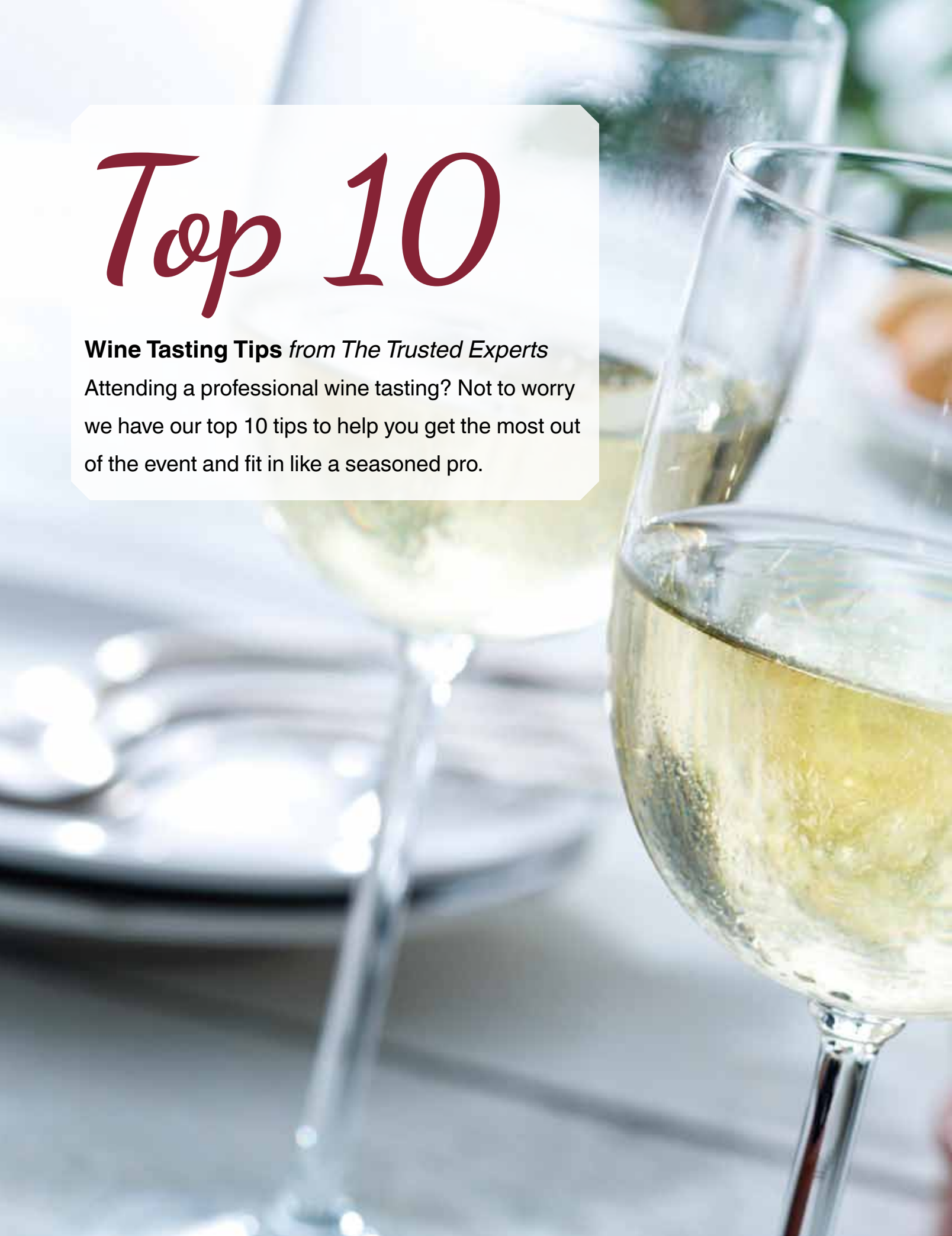
Michael Bigattini  
Trusted Expert



# Top 10

## **Wine Tasting Tips** *from The Trusted Experts*

Attending a professional wine tasting? Not to worry we have our top 10 tips to help you get the most out of the event and fit in like a seasoned pro.







1

Refrain from wearing all aromatic perfumes, colognes or sprays that will make it hard for you and your fellow tasters from experiencing all the subtle and wonderful nuances from every glass.

2

If you have sensitive palate and nose then try to abstain from eating highly flavoured or spicy foods before the tasting that may alter your taste perceptions when exploring the wines you're trying.

3

Arrive early as to not miss the speaker explaining the flight of wines that you'll be sampling and learning about. You don't want to miss the introduction and any instructions at the start of tasting.

4

Always wait for your host to direct you as to which wine you will be starting with and when to begin to taste. You want to be part of the group experience to get the most out of the discussion.

5

Come with an open mind and palate and be ready to give into the experience of all the different textures, flavours and personality that each wine has to share.

6

Remember you are your own judge. Listen to all the opinions and information that is being shared around you but always trust your gut and palate for you.

7

Don't be afraid to ask questions. This is your chance to ask someone who really knows his or her stuff everything you've wanted to know. Winemakers and teachers love questions so ask away. Remember, there is no such thing as a stupid question.

8

Tasting wine "blind" means that you won't be told ahead of time what the wine or the grape varieties it has been made from are. This is a great way for you to learn about different grapes and wine styles so don't be afraid of trying wine this way. Blind tasting is one of the best ways for you to become a more confident taster.

9

Be sure to write down your thoughts or use your phone to take a picture of the wines you want to remember. There is nothing worse than loving a wine and then not being able to recall it when you want to buy a bottle.

10

Have fun! Wine tasting can be a bit like learning a new language so don't be worried if sometimes you feel a bit out of your own comfort zone. Always remember to enjoy the experience, the wines, their stories and the interesting people you will be meeting at the tasting.



# FREE TASTE & LEARN EVENTS

*(main store only)*

## TASTE-TO-BUY SALES

Willow Park Wines & Spirits sales are a “Taste to Buy” experience. Almost all of the wine, beer & spirits featured are also open for tasting. Try before you buy is our motto and we will be happy to pull the cork on almost everything featured during each sale.

SATURDAY, SEPTEMBER 17 | 11am-5pm  
Wines of the Beautiful South

SATURDAY, SEPTEMBER 24 | 11am-5pm  
Alberta Craft Beer

SATURDAY, OCTOBER 1 | 11am-5pm  
Wines, Beers and Spirits of Italy

FRIDAY, OCTOBER 7 - SUNDAY, OCTOBER 9  
Giving Thanks Weekend #GivingThanks  
\*See page 16 for details

SATURDAY, OCTOBER 22 | 11am-5pm  
Wines of France

SATURDAY, OCTOBER 29 | 11am-5pm  
Auction Visitor Highlights

SATURDAY, NOVEMBER 19 | 11-5pm  
Spirit & Whisky Focus

SATURDAY, DECEMBER 3 | 11am-5pm  
Holiday Bubbles!

## FREE POP-UP TASTINGS

Pop-Up Tastings are a great way to meet some of the fascinating people behind the wines you love in a drop-in and casual style. Be sure to watch your inbox as we let you know when exciting visitors will be joining us.

THURSDAY, SEPTEMBER 22 | 4-6pm  
Winemaker Peter Gambetta of Yalumba The Menzies

THURSDAY, OCTOBER 20 | 3-5:30pm  
Sam Holmes Negociants: International Sales GM

THURSDAY, OCTOBER 27 | 3-5pm  
2014 Crus Vintage Arrival with Laurent Drouhin:  
VP Sales & Marketing

## MARK YOUR CALENDARS!

NOVEMBER 11TH DAY SALE | DOORS OPEN AT 10am

NOVEMBER 25 | DOORS OPEN AT 10am  
Black Friday Sale

## CUSTOMER APPRECIATION

SUNDAY, DECEMBER 11 | 11-5pm  
A special day where we say thank you to all of our great customers. Join us for tastings on the floor, special treats from the kitchen, secret sales and free gift wrapping.





# ONLINE SHOPPING NOW OPEN!

Order online and ship via Canada Post or  
pickup in-store at any of our locations

Visit [willowparkwines.com](http://willowparkwines.com) and shop now!





***"Awesome! Lots of fun, good selection, and I learned a lot. Maybe more t-shirts; I love the t-shirt!" - J Richardson, 2015 Grad***

***"I really enjoyed the variety of tastings, many of which I would likely have never tried on my own. I can now say that I'm willing to branch out and visit a wider selection of brews!" - R Geib***

***"He made it fun and encouraged us to experiment. I would definitely recommend it to friends."***  
- A Fawcett, 2015 Grad

## Join us for a **3 NIGHT TRUSTED EXPERT EXCLUSIVE PROGRAM!**

**TUESDAY, OCTOBER 4, 11 & 18 from 6:30-9:00pm**  
**TICKETS \$125**

Beer enthusiasts rejoice! We've created a program just for you! Join our very own Dave the Beer Guy as he guides you through this three-week program designed to increase your knowledge, palate and passion for one of the world's oldest and most celebrated beverages.

Your course will include the following topics – the history of beer, how beer is made, main styles of beer, lagers, ales and Lambic styles, glassware and proper service techniques as well as beer and food pairing.

### Course Dates:

Tuesday, October 4, 2016 | 6:30-9:00pm  
Tuesday, October 11, 2016 | 6:30-9:00pm  
Tuesday, October 18, 2016 | 6:30-9:00pm



*Dave 'The Beer Guy'  
at Beer Bash 2015*

EARN YOUR *wine & spirit qualification*

WITH THE TRUSTED EXPERTS AT **WILLOW PARK WINES & SPIRITS!**



**WSET**  
APPROVED  
PROGRAMME PROVIDER

## WSET LEVEL 1 & 2

### THE TRUSTED EXPERTS TEACH

From introductory level classes to the world renowned Wine & Spirit Education Trust program you can find all levels of wine classes at Willow Park Wines & Spirits

### WINE & SPIRIT EDUCATION TRUST

Join our Trusted Expert team in Fall 2016 for both Level 1 + Level 2 classes. The Wine & Spirit Education Trust is approved by the UK government as a national body of vocational qualifications. It is recognized world wide as the foremost certification for all wine trade.

#### WSET LEVEL 1

#### AWARD IN WINES (QCF)

**SUNDAY, OCTOBER 2 FROM 10AM-5PM &  
MONDAY, OCTOBER 3 FROM 6-9PM | \$349**

For those new to the world of wine, this is an ideal beginner's course for first time employees to the wine industry and the interested consumer alike. This qualification is assessed by a multiple-choice paper of 30 questions.

#### PROGRAM OUTLINE

- The main styles of wine
- The WSET Level 1 systematic approach to tasting wine
- The characteristics of the common grape varieties
- Service and pairing of food & wine
- Health, safety and legal issues



#### WSET LEVEL 2

#### AWARD IN WINES & SPIRITS (QCF)

**REFER TO DATES ON PAGE 17 | \$799**

For those wishing to delve deeper into the world of wines and spirits, this qualification is popular with trade professionals and consumers alike. This qualification is assessed by a multiple-choice paper of 50 questions.

#### PROGRAM OUTLINE

- How wine is made and factors influencing style
- WSET systematic approach to wine tasting
- Wine-producing regions of the world
- Sparkling wines, sweet wines and fortified wines
- Spirits and liqueurs
- Label terminology
- Food and wine pairing
- Key white & black grape varieties





## SATURDAY, OCTOBER 1

### Italian Master Class – Brunello

**4-5:30pm \$75**

Join Fine Wine Director Peter Smolarz as he guides you through an exquisite tasting of one of Italy's most revered wine styles; Brunello di Montalcino. Located high in the hills of southern Tuscany, this regions exceptional terroir and winemaking traditions have made its wines some of the most collectable of the country. This exquisite tasting event is designed for Italian wine fans of all levels that are looking to take their understanding to the next level and leave with a much better understanding and appreciation of the region and the wines of Brunello.

**OCTOBER 2 10am-5pm**

**OCTOBER 3 6:30pm-9pm**

### WSET Level 1

### Award in Wines | \$349

A beginner level introduction to wine suitable for those starting a wine career or pursuing an interest in wine.

For individuals new to wine study, this qualification provides a hands-on introduction to the world of wine. You'll explore the main types and styles of wine through sight, smell, and taste, while also gaining the basic skills to describe wines accurately, and make food and wine pairings. Upon successful completion you will receive a WSET certificate and lapel pin.

What you'll learn:

- The main types and styles of wine
- Common wine grapes and their characteristics
- How to store and serve wine
- Principles of food and wine pairing
- How to describe wine using the WSET Level 1 Systematic Approach to Tasting Wine® (SAT)



## TUESDAY, OCTOBER 4, 11, 18

### Beer Academy | 6:30-9pm \$125

Beer enthusiasts rejoice! We've created a program just for you! Join our very own Dave the Beer Guy as he guides you through this three-week program designed to increase your knowledge, palate and passion for one of the world's oldest and most celebrated beverages.

This course will include the following topics – the history of beer, how beer is made, main styles of beer, lagers, ales and Lambic styles, glassware and proper service techniques as well as beer and food pairing.

## WEDNESDAY, OCTOBER 5

### What Goes with Pinot | 7-9pm \$45

As Pinot Noir fans you already know that this grape is notorious for showing many different expressions in the glass making it one of the most exciting grape varieties to get to know. These many different layers however, can sometimes make it a mystery as to what would pair best to create a food and wine pairing perfection. Join our Team of Trusted Experts for an evening of both classic and fusion inspired dishes paired with Pinot Noirs from around the world for an incredible night of flavours.

## THURSDAY, OCTOBER 6

### Master Class Pinot Noir – New World vs. Old World Connoisseur Class includes VIP Festival Entry 5:30-6:30pm \$95

Join Fine Wine Director Peter Smolarz as he leads you through a fascinating comparison tasting of pinot noir wines from around the globe. This master class will focus on the many different expressions of terroir that this grape can offer from both classical regions from around the world such as France, New Zealand, Canada and Chile. A fabulous way to learn more about the grape before attending our Pinot Noir Festival.

## THURSDAY, OCTOBER 6

### Pinot Festival | 7-9pm \$40

### VIP Entry at 6:30pm \$60

Join Willow Park Wines & Spirits and start your Thanksgiving long weekend with this special festive tasting of the heartbreak grape. Pinot Noir is the hardest grape to grow, but can be the most pleasant to experience. Examples from around the world will be featured with a focus on the Burgundy and California regions. You will find the versatility of Pinot Noir pairings in tonight's selection of herb & mustard marinated pork tenderloin, grilled salmon with honey and dill sauce, chicken and mushroom tarts, and classic gougères.





SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1 Italian Wines TASTE-TO-BUY Italian Master Class   \$75
2 WSET Level 1 1/2	3 WSET Level 1 2/2	4 Beer Academy 1/3	5 What goes with Pinot?   \$45	6 Master Class Pinot Noir   \$95 Pinot Festival \$40	7 Thanksgiving TASTE-TO-BUY	8 Thanksgiving TASTE-TO-BUY
9 Thanksgiving TASTE-TO-BUY	10	11 Beer Academy 2/3	12 Whiskies for Fall Dave's Picks   \$35	13 Creative Cocktail Ingredients for Fall   \$35	14 Wine, Cocktails & Chocolate - Couples Night Out \$45	15 WSET Level 2 1/3
16 WSET Level 2 2/3	17 WSET Level 2 3/3	18 90+ Wines of Argentina   \$35 Women & Wine - Piedmont   \$45	19 French Wine Master Class   \$65	20 Oh La La! French Wine & Cheese \$35	21 Bordeaux Connoisseur   \$150 Bordeaux Festival \$95	22 Taittinger in the Afternoon   \$50 French Wines TASTE-TO-BUY
23	24	25 Couples Night Out: Wines of Rocca \$45	26 Wines on a Budget \$25	27 The Art of Spanish Wines   \$55	28 Halloween Pairing Class   \$25	29

## OCTOBER 7-9

### Thanksgiving Taste-to-Buy

**11am-5pm FREE #GivingThanks**

Willow Park Wines & Spirits sales are a "Taste to Buy" experience. Almost all of the wine, beer & spirits featured this weekend are also open for tasting. Try before you buy is our motto and we will be happy to pull the cork on almost everything featured during this sale.

This weekend in partnership with The Calgary Food Bank we will be offering a drop off location for food items along with a Calgary Food Bank table accepting cash donations in-store. During the Thanksgiving holiday season, many families in need turn to the food bank for help, these donations will help replenish much needed stock.

## WEDNESDAY, OCTOBER 12

### Whiskies for Fall – Dave's Gems 7-9pm \$35

Have you ever wondered which whisky to choose, or just wanted to find a new favourite as the seasons changes? Well have no fear, scotch aficionado Dave Michiels is here to help you with his recommendations for of his best hidden gems, secret finds and great values that he has been waiting for you to discover.



David Michiels  
Scotch Expert

## THURSDAY, OCTOBER 13

### Creating Cocktails for Fall: Secret Ingredients Bitters, Tonics and Spices | 7-9pm \$35

Get ready to go behind the scenes and learn the hottest insider tips on taking your cocktails from good to WOW. Michael Bigattini will be your guide as he leads you through an eye opening and flavourful evening filled with expert tips on how to use bitters, tonics and spices to take your cocktails to the next level. If these ingredients have ever made you wonder what all the fuss was about, then have no fear, as you'll leave with a new appreciation and skills on how they fit into your favourite cocktail or two.



**Follow us on Facebook, Twitter & Instagram for  
exclusive offers, ticket giveaways and recipes!**

[facebook.com/willowparkwines](https://www.facebook.com/willowparkwines) [@willowparkwines](https://twitter.com/willowparkwines) [@willowparkwines](https://www.instagram.com/willowparkwines)

# What's Happening Thanksgiving Weekend?

**TASTE-TO-BUY** – Stop in and find a new favourite for this holiday weekend with free tastings happening at our main store all weekend.

- THURSDAY, OCTOBER 6th, 2016  
Pinot Festival - A Thanksgiving Weekend Tradition
- FRIDAY, OCTOBER 7th - SUNDAY, OCTOBER 9th  
Thanksgiving Taste to Buy | FREE  
#GivingThanks
- OCTOBER 1st - 10th, 2016  
We are proud to be a Drop Off location for the Calgary Food Bank

## **THANK YOU CALGARY** for being the best customers for over 23 years!

Willow Park Wines & Spirits sales are a “Taste to Buy” experience. Almost all of the wine, beer & spirits featured this weekend are also open for tasting. Try before you buy is our motto and we will be happy to pull the cork on almost everything featured during this sale.

This weekend, in partnership with The Calgary Food Bank we will be offering a drop off location for food items along with a Calgary Food Bank table accepting cash donations in-store. During the Thanksgiving holiday season, many families in need turn to the food bank for help, these donations will help replenish much needed stock.

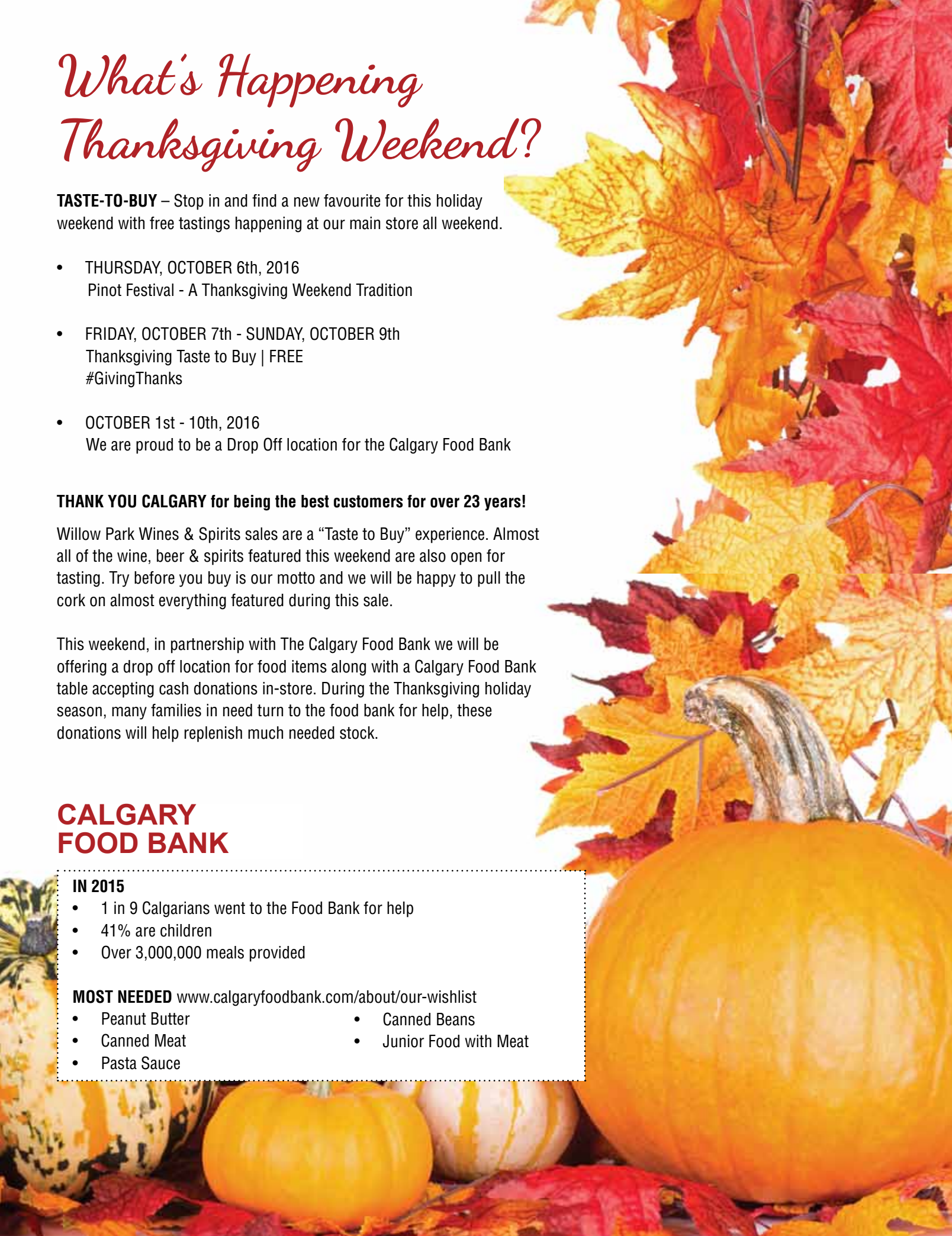
## **CALGARY FOOD BANK**

### **IN 2015**

- 1 in 9 Calgarians went to the Food Bank for help
- 41% are children
- Over 3,000,000 meals provided

### **MOST NEEDED** [www.calgaryfoodbank.com/about/our-wishlist](http://www.calgaryfoodbank.com/about/our-wishlist)

- |                 |                         |
|-----------------|-------------------------|
| • Peanut Butter | • Canned Beans          |
| • Canned Meat   | • Junior Food with Meat |
| • Pasta Sauce   |                         |



## FRIDAY, OCTOBER 14

### **Wine, Cocktails & Chocolate, oh my...Couples Night Out 7-9pm \$45**

Chocolate fans be warned that this class is sure to take your love for chocolate to a whole new level. Our Trusted Expert team will show you how you can take your favourite chocolate styles and desserts and pair them up with flavourful wines and cocktails from around the world. This class is sure to leave you speechless with tasty treats. Grab your favourite person and join us for this sinfully good evening.

## OCTOBER 15 & 16 10AM-6PM

## OCTOBER 17 6:30PM-9PM

### **WSET Level 2 Award in Wines and Spirits \$799**

A beginner to intermediate level qualification exploring wines and spirits for those working in the industry or wine and spirit enthusiasts.

For individuals seeking a core understanding of wines, this qualification explores the major grape varieties and important wine regions in which they are grown. You'll learn about the styles of wines produced from these grapes as well as key classifications and labelling terminology. A basic overview of the key categories of spirits and liqueurs will also be provided. Upon successful completion you will receive a WSET certificate and lapel pin, and will be able to use the associated WSET certified logo.



For more information see page 13

## TUESDAY, OCTOBER 18

### **90 + Point Wines of Argentina with Finca Decero | 7-9pm \$35**

Join Stephanie Morton, VP of Sales & Marketing for Finca Decero as she leads you through a wine lovers dream class on the wines of Argentina. Decero meaning "from scratch" was a bare patch of land in the foothills of the Andes mountains when Thomas Schmidheiny's found the area of Agrelo when traveling over the Andes.

Come and learn the story and taste the wines that one man's vision of single vineyard and uncompromising hands-on attention have created. All wines tasted will be 90 points and higher included the Amano which received 98 points. Seating is limited.



*Stephanie C. Morton-Small, Finca Decero*

## TUESDAY, OCTOBER 18

### **Women & Wine – Wines & Foods of Piedmont | 7-9pm \$45**

Ladies get your friends together for a special evening as we welcome three very special visitors from two different wineries from the Piedmont region in Northern Italy. You'll love meeting Giovanni Correggia, Winemaker and son of Matteo Correggia, from Matteo Correggia and Luisa Rocca, Export Director and daughter of Bruno Rocca, from Bruno Rocca. All three of these fascinating people will share great stories of their wineries and of course lead you through an extraordinary tasting! A light buffet dinner will be served.

## WEDNESDAY, OCTOBER 19

### **Master Class France – An Insider's Guide to Aging and Collecting French Wines | 7-9pm \$65**

A couple of the most common questions that we find people have when they are looking for wines for their cellars are; can I age this and for how long? The answer to these questions are not always black and white so please join Fine Wine Director, Peter Smolarz as he sheds some light on these popular queries. Peter will lead you through a tasting using the wines of France that he has expertly designed to showcase what he looks for in a wine when considering it for aging and how wines evolve and develop over time.

## THURSDAY, OCTOBER 20

### **Ooh La La! French Wine & Cheese Pairings | 7-9pm \$35**

Wine and cheese fans do we have a treat for you! We're teaming up with our friends at Springbank Cheese Co. to bring you an extraordinary night filled with wines from France expertly paired with a delectable selection of French cheeses. Your palate will be delighted as you're guided through a fascinating taste experience and fantastic discussion about how and why the pairings have such synergy together.

## FRIDAY, OCTOBER 21

### **Bordeaux's Secret Gem Connoisseur Class includes VIP Festival Entry 5:30-6:30pm \$150**

What appellation in Bordeaux has consistently knocked it out of the park in recent years? Where are some of Bordeaux's best value wines found in this area today? Peggy Perry has an opinion and she wants to share it with you. Join her and discover the appellation that has continued to astound her with its growth in quality over the past decade. This tasting will include a first growth from the appellation. It will be conducted blind.



taste **learn**  
enjoy



## NEW! WP CELLAR CLUB

This fall we are excited to open the door to Alberta's most anticipated loyalty program WP CELLAR CLUB.

The WP CELLAR CLUB will take our Trusted Expert team's high standard of customer care to a brand new level as we introduce you to Alberta's ultimate beverage experience. Our WP CELLAR CLUB has been designed to be your insiders-guide with our Trusted Expert's in wine, beer, and spirits helping you to create the most personalized and exciting program to ever come to your glass.

**\$99.00 ANNUAL FEE** includes 2 free festival tickets (up to \$40.00 value pp)

### HERE'S WHAT YOU CAN LOOK FORWARD TO:

- Personalized profile that you complete to help us make selections for you
- Pick of the Month – Each month one of our Trusted Experts will take the lead and share information about exciting products, the story behind them and food pairing ideas
- Special notice of new products arriving
- Early notification of events and tastings
- Monthly product offers
- Surprise picks. Let our Trusted Experts select wines just for you
- Insider tips for world travel and events
- 15% off all regular price gift room items
- 10% off full case buys
- Exclusive online shopping pickup area
- WP Cellar Club Rewards
- And much, much more...

**LAUNCHING  
SEPTEMBER  
2016!**

## FRIDAY, OCTOBER 21

### **Bordeaux Festival with Riedel Stem 7-9pm \$95**

#### **VIP Entry 6:30pm \$125**

Intrigued by the magic of Bordeaux? Our Bordeaux Festival is a unique and exciting opportunity to taste the very best from the Bordeaux region. You'll find our festival cellar filled with offerings from Crus Bourgeois to Cru Classé, along with excited producers ready to share their new wines at Calgary's premier Bordeaux launch event. A sampling of the decadent appetizers that will be served include: duck cassoulet, beef filet in merlot sauce, pâtés, and of course a divine selection of French cheeses.

Don't miss out on this extraordinary evening to explore the diversity, excitement and quality of the wines from France's most famous region. Bordeaux 2013 will be tasted. Purchasers of 2015 Futures will be provided with a complimentary ticket. Your ticket includes a free Riedel Stem (\$30.00 value).

## SATURDAY, OCTOBER 22

### **French Wine Taste-to-Buy 11am-5pm FREE**

Calling those who have never tasted the wines of France to French wine connoisseurs and everyone in-between. France is the most important wine region in the world with an array of wine styles and price points. We like our consumers to feel comfortable with their purchases by offering them the chance to sample wines before they commit to purchase. Enjoy the Taste to Buy difference at Willow Park!

## SATURDAY, OCTOBER 22

### **Taittinger in the Afternoon 4-5:30pm \$50**

We are excited to welcome Mikael Falkman, International Business Developer for Taittinger Champagne as our guest host for this exceptional matinee tasting. Established in 1931 by Pierre Taittinger this family owned winery and is one of the three most extensive estates in the area of Champagne. Learn more about their wines while enjoying a delicious lineup including the 2006 Comte de Champagne. Cheese and light appetizers will be served.

## TUESDAY, OCTOBER 25

### **Couples Night Out - The Wines & Flavors of Tuscany with Rocca delle Macie | 7-9pm \$45**

Are you ready for a fabulous night out? Then plan to spend an incredible evening with Marco Toti, VP of Sales & Marketing for Rocca delle Macie, as he guides you through an exquisite tasting of wines from the heart of Tuscany. Marco will share the stories behind this family owned winery along with their vision and passion for making fine wines in one of the world's most beloved regions. Our kitchen team will be creating tradition Tuscan dishes that will be paired expertly with each wine to create a truly magical evening. Our Trusted Experts will be on hand to talk about the 2017 Tuscan trip.

## WEDNESDAY, OCTOBER 26

### **Wines on a Budget – Gems from Around the World | 7-9pm \$25**

Our team of Trusted Experts has picked out some of their favourite budget conscious wines that are perfect for the fall. Expect to be "wowed" as they lead you through a tasting of some of the "secret" finds we have in the store. We will help you find a new favourite or two that promise to be easy on your pocket book. Don't miss out on this fun and eye-opening evening.

## THURSDAY, OCTOBER 27

### **Master Class: The Art of Spanish Wines: Diploma Course | 6-9pm \$55**

The Spanish Fine Wine Institute is a private academic association grouping premium Spanish winegrowers. It brings together the resources of 19 winegrowers, projects and affiliated businesses to support academic study and wine culture, international market development, media relations, scientific research, and education programs that benefit the entire wine industry and consumers.

Taught by Montreal's International Sommerlier, Michelle Bouffard. Spanish wine topics will include:

- Quality and Value of Wines
- Winemaking and Viticulture
- Wine Tasting
- Wine Service
- Wine & Food Pairing



Michelle Bouffard

## FRIDAY, OCTOBER 28

### **Halloween Candy Pairing Class 7-8:30pm \$25**

This was such a hit the last couple of years that it's now become a fall tradition! Spend the evening with our team as they have some grownup fun pairing wines, beers and cocktails with traditional Halloween candies. You'll be amazed at how delicious mini-candy bars, rockets, and many other Halloween goodies can be when paired up with just the right magical liquid potion.



## **FRIDAY, NOVEMBER 11** **Remembrance Day Wine** **Sale | Starts at 10am**

Our annual Remembrance Day Sale has been an important event at Willow Park Wines & Spirits for 21 years. We work all year to find you the best buys in value and offer them at unmentionable prices. We do remember our Veterans and ask for silence at 11am to pay tribute and appreciate those who have served Canada in times of war, armed conflict and peace – understanding what they stand for and what many have sacrificed for this country. A heartfelt thank you goes out to those who served and continue to serve in the Canadian Armed Forces.

## **TUESDAY, NOVEMBER 15** **Bourbon & Rum 101 | 7-9pm \$35**

Are you ready to have some fun and begin to master the world of bourbon and rum? Then you'll want to join us for an enlightening evening, co-hosted by Trusted Experts Michael Bigattini and Will Turner, as they bring together two of the worlds' most beloved spirits. During this class we'll share their colourful histories, secrets behind their production, breakdown the different styles and of course taste a collection of some of our favourites. This is perfect class for all levels.



*Mike Shaddock*  
Events Manager

## **WEDNESDAY, NOVEMBER 16** **Whisky & Cheese – Winter** **Favourites | 7-9pm \$45**

Scotch Trusted Expert, David Michiels is teaming up with our friends at Springbank Cheese Co. to bring you an exciting evening filled with awe-inspiring whisky and cheese pairings. You'll leave this evening with a new appreciation of how these two favourites are made for each other. Whisky and cheese fans get ready to take your tasting experiences to a whole new level.

## **THURSDAY, NOVEMBER 17** **G T V – Get Your Cocktail On with** **Gin, Tequila & Vodka | 7-9pm \$35**

At some time in your life you've most likely had a cocktail or two made from one of these iconic spirits but when was the last time you really got to taste different styles of them? The never disappointing spirit connoisseur - Michael Bigattini will help you explore the different flavours of each of these three spirits and showcase some innovative cocktail ideas that will be perfect for holiday entertaining. This class will leave you with a better understanding of what to look for when shopping for these spirits and how to use them to make outstanding cocktails.

## **FRIDAY, NOVEMBER 18** **CheckMate Artisanal Winery** **Launch & Tasting | 7-9pm \$55**

Join us to discover how climate change is altering the wine world faster than anyone imagined. Speak directly with winemaker Philip McGahan to understand his pioneering efforts to craft exceptional "Next World" Chardonnay wines at CheckMate Artisanal Winery in Oliver, BC. Be among the first to taste CheckMate's portfolio of five exquisite Chardonnays.

## **FRIDAY, NOVEMBER 18** **Ports, Sherries & Treats by** **the Fire | 7-9pm \$35**

There's nothing better on a cool evening than sitting by a toasty fire and enjoying a glass of your favourite after dinner drink. If you've found yourself thinking that it might just be time to explore some new options to enjoy then this night is for you. Our team is excited to lead you through a tasting of ports, sherries and a few other treats they have up their sleeves that are sure to lead you to your new favourite drink by the fire.

## **SATURDAY, NOVEMBER 19** **Spirit Taste-to-Buy Sale | 11am-5pm**

Willow Park Wines & Spirits sales are a "Taste to Buy" experience. Almost all of the spirits featured this weekend are also open for tasting. Try before you buy is our motto and we will be happy to pull the cork or cap on almost everything featured during this sale.

## **TUESDAY, NOVEMBER 22** **Sneak-a-Peak Tasting – Black** **Friday Gems | 7-9pm \$25**

Our Black Friday sale has evolved into one of our most premium wine sales of the year and to help you choose and navigate the sale we've introducing a special sneak-a-peak tasting where our Trusted Expert team will lead you through a tasting of some of the exceptional wines that will be highlighted during the sale. With so many to choose from this is an excellent way to find a few new favourites and pre-shop the sale before it's offered to the public!

Sign up for our weekly e-blasts to receive early access to all major WP Sales!



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
30 Whisky Master Classes	31 Whisky Master Classes	1 Whisky Master Classes	2 Whisky in the Warehouse	3 Beer Bash	4 Robert Mondavi Master Class   \$95 California Dreamin'	5 23rd Charity Wine Auction
23rd CHARITY AUCTION WEEK!						
6	7	8	9	10	11 Remembrance Day Sale	12
13	14	15 Bourbon & Rum 101   \$35	16 Whisky & Cheese Winter Favourites   \$45	17 G V T - Gin, Vodka & Tequila \$35	18 Checkmate Artisanal Winery   \$55 Ports, Sherries & Fireside Treats   \$35	19 Spirits TASTE-TO-BUY
20	21	22 Sneak-a-Peek Tasting - Black Friday Gems   \$25	23 Black Friday Premium Wine Sale Starts	24 Hidden Gem Collectables   \$45	25 Blindfolded Tasting \$25	26
27	28	29 White Wines for Winter   \$25	30 Rare Drams \$125	DECEMBER 1 Tete du Cuvee \$150	2 Bubbles Festival \$60	3 Ferrari Bubble Master Class   \$35

## WEDNESDAY, NOVEMBER 23

### to SUNDAY, NOVEMBER 27

#### Black Friday Blow Out Premium Wine Sale | Starts at 10am

Start shopping our Black Friday Blow Out Premium Wine Sale on Wednesday, November 23rd with over 130 wines on sale and discounts of up to 60% off! Friday, November 25th and Saturday, November 26th will feature Taste-to-Buys all day on the majority of wines on sale. Quantities limited and available while stock lasts!

## THURSDAY, NOVEMBER 24

#### Hidden Gem Collectables – Wine Wall Secret Gems | 7-9pm \$45

Have you ever wondered which wine to choose, or just weren't sure which one is the best pick? Have no fear, Fine Wine Director, Peter Smolarz is here to help you with his recommendations for some of the best hidden gems, secret finds and great values that we have here, just waiting for you to discover.

## FRIDAY, NOVEMBER 25

#### Blindfolded Tasting | 7-9pm \$25

Back by popular demand! How hard is it to tell if a wine is red or white if you can't see it? You'll find out at our real blindfolded tasting as you do the entire tasting without the use of your sight. Our Trusted Expert team will guide you through this exciting and fun evening that has you wearing a mask to demonstrate how your mind and nose can trick you when you're tasting wine. This is a great class for wine enthusiasts of all levels.

## TUESDAY, NOVEMBER 29

#### White Wines for Winter | 7-9pm \$25

White wine fans - have we got a special evening for you! We're bringing out a collection of some of our most delicious, aromatic and food-friendly white wine styles from all around the globe. If you have friends that think that white wines are just for the summer patio then you might just want to bring them along so we can help convert them for you.

## WEDNESDAY, NOVEMBER 30

#### Rare Drams | 7-9pm \$125

Whisky fans rejoice! We have a very special evening planned just for you filled with rare and single cask whiskies that are sure to impress even the most seasoned of collectors. Join our very own David Michiels as he opens some of his very best to share and enjoy with true whisky lovers of all levels. A perfect gift for the whisky lover in your life or for a special treat for yourself.

This event always sells out – be sure to book early to avoid disappointment.





## **THURSDAY, DECEMBER 1** **Tête du Cuvée | 7-9pm \$150**

Our Tête du Cuvée or "The best of the lot" tasting hosted by Trusted Experts, Michael Bigattini and Peter Smolarz, has become a December tradition here at Willow Park Wines & Spirits.

This tasting is an extravagant celebration of some of the world's most renowned and sought after champagnes. As a special treat this year we will showcase Bollinger Bond Dressed to Kill 2009, Pol Roger Sir Winston Churchill 2002, Dom Perignon P2 1998 and Taittinger Brut Vintage Sebastiao Salgado 2008. This tasting is accompanied by a collection of appetizers specially created and paired expertly to showcase the delicacies of these rare and exquisite wines. Please note new day and time this year.

## **FRIDAY, DECEMBER 2** **Champagne & Bubble Festival with Riedel Stem | 7-9pm \$60** **VIP Entry 6:30pm \$75**

We invite you to share an evening with us with "stars in your glass!" This festive event will celebrate bubbles in all their forms, from the classic champagnes of France to the seductive sparkling wines of Spain, Italy, Canada, California and Australia. This evening is sure to be a highlight of this year's festive season and a wonderful way to celebrate with friends without having to do the dishes.

The evening will include renowned wines from the Champagne houses of Bollinger, Taittinger, Ayala and Canard- Duchêne along with other sparkling wine darlings from South America, France, Italy, California and Spain - just to name a few. Please join us for this decadent evening of fantastic wines and sweet and savory treats from our talented kitchen team! This evening is a dream-night for sparkling wine fans! Don't miss out!

Your ticket includes a free Riedel Stem. (\$30.00 value)

## **SATURDAY, DECEMBER 3** **Bubbles Taste-to-Buy** **11am-5pm FREE**

The time to stock up for the holiday season is here with Willow Park Wines & Spirits bubbles Taste to Buy. Almost all of the bubbles featured this weekend are also open for tasting. Try before you buy is our motto and we will be happy to POP the cork on almost everything featured during this sale.

## **SATURDAY, DECEMBER 3** **Fast & Furious – Ferrari Bubble** **Master Class Sale | 3-5pm \$35**

Come and taste the wines from the famed "Sparkling Wine Producer of the Year" at the Champagne and Sparkling wine Championships in 2015 as Fine Wine Director, Peter Smolarz leads you through an exquisite tasting of some of Europe's most awarded bubbles.

With a history that began in 1902, Ferrari is not new the bubble world but they are fairly new to Alberta so please join us for a fun and enlightening event that is just in time for the festive season.

## **SUNDAY, DECEMBER 4** **Cookies & Rum with Jeff Meyers –** **A Holiday Tradition | 2-4pm \$25**

It just wouldn't be the holiday season without a visit and special class from Jeff Meyers, Brand Ambassador for Flor de Cana Rum. This year Jeff will be using the holiday season for his inspiration as he shares his ideas for what rum and cookie pairings Santa might like to find left out for him on Christmas Eve.

If you haven't had a chance to attend this event before you won't want to miss out on this good old fashioned cookie dunkin' fun. (Like all WP events - Must be 18 years of age or older to attend).



Jeff Meyers

# DECEMBER 2016

## THURSDAY, DECEMBER 8

### 90+ Festival Tasting | 7-9pm \$75

The wine world is used to hearing about the "scores" awarded to the top wines in the world. Jackson Family Wines are fortunate to own wineries with 100 point scores and several wineries that have scored over 90 points. Enjoy the opportunity to taste a selection of these wines from California, France and Italy with the knowledgeable team who import these gems to Canada, Summit Fine Wines. From the rare wines producers at Verite in Sonoma to the richly structured wines found at Tenuta di Arceno in Tuscany, this event will provide the opportunity to taste an impressively diverse range of wines. A selection of appetizers and cheese will be served.

## SUNDAY, DECEMBER 11

### Customer Appreciation

#### 11am-5pm FREE

We love our customers and like to show it at our Customer Appreciation Days. Enjoy a snowy Sunday at Willow Park Wines & Spirits with all the Trusted Experts.

We will be starting the day with Bailey's and coffee, and continuous tastings until 5pm. Christmas shoppers will love taking advantage of free gift wrapping and lots of chat time with our gift room gang. Come one, come all – It's almost Christmas! Special bottle engraving, passed appetizers, and special wine, beer, and spirits offers will be available all day.



Sarra Brown  
Wine Room Manager

# Bow Valley Ranche Restaurant



Tickets | 75

GST and gratuity will be added at purchase

Join us on the 3rd Wednesday of every month for Chef Jenny Kang's exquisite four-course menu in a different theme each month, wine pairings by Sommelier Arthur Ledzinski, and an informative presentation by Peter Smolarz, Fine Wine Director at Willow Park Wines & Spirits.

Reservations 403.476.1310



RancheYYC





WILLOW PARK WINES & SPIRITS  
23<sup>rd</sup> CHARITY WINE AUCTION

— in support of the —

*Vintage Fund*

Early bird tickets

**\$200**

Available until  
September 30

# Jewels of the Sea

• November 5, 2016 •

Event starts at 7:00pm

TICKETS \$225

VIP &  
CORPORATE  
PACKAGES  
AVAILABLE

THANK YOU TO OUR LOCAL RESTAURANTS & TOP CHEFS:

Azuridge Estate Hotel ~ Bonterra Trattoria ~ Briggs Kitchen & Bar ~ Bow Valley Ranch Restaurant ~ Bottlescrew Bills & Pub  
Calgary Stampede ~ Catch & The Oyster Bar ~ Crickle Creek Coffee ~ Earls Kitchen & Bar ~ The Fairmont Palliser  
The Fairmont Chateau Lake Louise ~ Great Events ~ Thomsons Restaurant ~ Kinjo Sushi & Grill ~ La Chaumiere  
North Sea Fish ~ Parc Café & Brasserie ~ Redwater Rustic Grille ~ Vintage Chophouse Tavern ~ The Westin Calgary  
Whitehall ~ Worldwide Specialty Foods Ltd. ~ Yellow Door Bistro

THANK YOU TO OUR VINTNERS:

Arcanum ~ Big Rock Brewery ~ Bouchard Père et Fils ~ Carpineto ~ Chateau Lassegue ~ Ciroc ~ Domaine Faiveley  
Grand Marnier ~ Hartford Family Winery ~ Inniskillin Ice Wine ~ J Lohr Vineyards & Wines ~ José Maria da Fonseca  
Kendall Jackson Grand Reserve ~ Maison Louis Jadot ~ Maison Louis Latour ~ Michael David Winery ~ Michele Satta  
Robert Mondavi Winery ~ Rodney Strong Vineyards ~ St. Supéry Estate Vineyards & Winery ~ Stonestreet Estate Vineyards  
Taittinger ~ Terralsole ~ The Fladgate Partnership ~ Tolaini ~ Wagner Family of Wine ~ Wairau River ~ Zenato Winery

THANK YOU TO OUR VINTAGE DONORS:

CALGARY HERALD **Grand Marnier**

# *the Rouge Gala* THANK YOU

**With your help, we raised \$280k for local charities**

*Our enthusiastic audience, generous vintners and top notch restaurateurs created an unforgettable event!*

*Vintage Fund*  
Raising funds for local charities



Co-Chairs Suzanne & Scott Henuet with Katelyn Krueger & Sarine Mustapha from BMO Nesbitt Burns



Best dressed winner, Kelsey Myrha with husband Mike Myrha, donated \$10k to Alberta Children's Hospital



Oscar and Bernadette Alvarez, Shear Fluids



Joseph De Angelis, owner of La Chaumiere with Liz & Wayne Henuet



Stephanie & Brian Felesky



Wayne Henuet with Event Co-Chair Suzanne Henuet and friends



The Fairmont Lake Louise Culinary Team



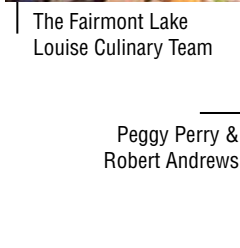
Michael & Mylin Henuet enjoy the night's festivities



Gail & Boyd Russell



Vintage Sponsor Grand Marnier



Peggy Perry & Robert Andrews



# Jewels of the Sea

in support of the  
*Vintage Fund*

Dear friends & guests,

This year we are so proud to be hosting the 23rd Charity Wine Auction in support of the Vintage Fund. It is extraordinary to us how this event has grown from its humble beginnings, as a small event offering special wines from our own cellars, and those of our friends, to now being recognized as one of Canada's most premier wine events of the year. Each year, the auction offerings are getting more and more diverse, with some of the most sought after bottles, beautiful trips and once in a life-time experiences.

While there is no denying that the event that grown in size, it's heart and intention remains the same today as it was 23 years ago. It is a night about giving back, tasting fabulous wines and experiencing a night like no other. Each year we strive to be better than the last so that you, our guest, feel as special and appreciated as you truly are. Our event's success has grown all because of your generous support.

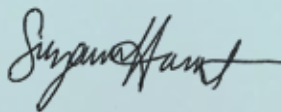
Given that this has been a challenging economic year in our city, we are very aware that many organizations need our support more than ever. This year, the funds will be used to support various mental health organizations, including the following:

- ~ Alberta Children's Hospital Foundation - Mental Health
- ~ Sheldon Kennedy Child Advocacy Center
- ~ Movember Foundation - Suicide Prevention

We invite you to take a moment to read through the attached narratives detailing this year's charities and feel as excited as we are to be able to help them in their great works.

On behalf of our family, and the Willow Park Wines & Spirits Team, we genuinely thank you for your continued support and generosity. We look forward to being your hosts on November 5th, 2016.

Sincerely,



Scott & Suzanne Henuset





## 23rd Charity Wine Auction Week



Mental health issues represent the single largest health problem facing children and youth in Canada.

In southern Alberta - with as many as one in five children affected - it is estimated that over 60,000 children suffer from illnesses such as depression, anxiety, obsessive compulsive disorder and learning disorders. Sadly, that number is on the rise.

Funds raised for the Alberta Children's Hospital Foundation through the 23rd annual Willow Park Charity Wine Auction, will support mental health literacy programs, beginning in schools and doctors' offices. The goal is to work with students, educators and primary care physicians on learning about, living with, and seeking help for mental health concerns. The hope is that these innovative programs will lead to greater understanding, more timely and appropriate intervention, broad-based prevention and reduced stigma. Ultimately, the goal is to raise the level of community understanding and knowledge so that mental health concerns can be prevented or addressed before they escalate into full-blown crisis.

To learn more about how your gifts make a difference for kids and families in our community, visit [www.childrenshospital.ab.ca](http://www.childrenshospital.ab.ca)



Mental health is a large part of men's health. Nearly three quarters of suicides are by men. Every minute, a man dies by suicide. We're investing in urgent action to help men be mentally healthy.

Our goal by 2030 is to reduce the rate of male suicides by 25%. We must immediately stop the increase in suicide rates. Our approach to suicide prevention is through education, reducing suicide risk, creating services that work for men and listening to the community. With over 1,000 projects funded we work hard to assure accountability to our donors and through your support programs such as "Caring Campus" can receive funding at the University of Calgary. A program around reduced substance misuse on campus. The project presents its study later this year in Toronto.

Thank you for supporting the Movember Foundation at this years 23rd annual Willow Park Charity Wine Auction. For further information about the Movember Foundation, please contact : Sean Reczulski, [sean@movember.com](mailto:sean@movember.com) or visit us at [Movember.com](http://Movember.com).



Since opening the doors in April 2013, the Sheldon Kennedy Child Advocacy Centre has helped over 4,455 infants, children and youth impacted by abuse. Each month the Centre provides hope, help and healing for 124 children and youth who have experienced sexual abuse and the most serious and complex cases of physical abuse and neglect. Child abuse is an issue that demands our action and attention.

Research shows that 1 in 3 Canadians report experiencing some type of child abuse. One in 5 cases assessed at the Centre are children and youth presenting with multiple forms of abuse. These adverse child experiences lead to many of our social problems in today's society, including mental health, addictions, criminal behaviour and homelessness. Child abuse costs Alberta \$2.4 billion dollars every year. Working in partnership with the Calgary Police Service, Child and Family Services, Alberta Health Services, Alberta Justice and the RCMP, children and youth are supported with an integrated practice approach lessening the impacts of abuse and significantly improving timeliness in the coordinated assessment, investigation and treatment of child abuse.

Funds raised for the Sheldon Kennedy Child Advocacy Centre through the 23rd annual Willow Park Charity Wine Auction will: support programs to educate and create greater awareness of the impacts and signs of child abuse and provide increased access to support and therapeutic resources for children, youth and their families.

Your investment in our children and youth today will contribute to their long term well-being. To learn more about the Sheldon Kennedy Child Advocacy Centre visit [www.sheldonkennedycac.ca](http://www.sheldonkennedycac.ca).

## 23rd Charity Wine Auction Week

# Whisky Master Classes

**SUNDAY, OCTOBER 30 | 2-3pm**  
**TICKETS \$25**

**MELANIE STRANGER:  
SPRINGBANK & KILKERRAN**

Melanie began her career in the world of whisky over 15 years ago when she worked as tour guide at the Glengoyne Distillery during her summer holidays. Once her degree was completed she went to work for the world famous Campbeltown Cadenhead Whisky Shop as their assistant manager until she took on a new role at Springbank. Her new responsibilities include overseeing UK sales and distribution as well as looking after multiple European and Worldwide markets. Her new role allows her to be actively involved in market visits and product development. Melanie, lives in Campbeltown where she enjoys a view of the distillery from her house and is never far from the sights, sounds and smells of the distillery.

**SUNDAY, OCTOBER 30 | 4-5pm**  
**TICKETS \$25**

**RICHARD URQHART: GORDON &  
MACPHAIL AND BENROMACH**

Richard Urquhart is a member of the fourth generation of the Urquhart family. Richard is a Sales Executive for the Export team at Gordon & MacPhail; a department that exports the company's whiskies to over 50 international markets. Richard joined Gordon & MacPhail in 2009 after working in Information Technology for six years. His career at Gordon & MacPhail started by spending two years working through all of departments within the business. Since then, Richard has worked in UK Sales and Marketing before moving to the Export department in November 2013.

**MONDAY, OCTOBER 31 | 5-6pm**  
**TICKETS \$25**

**BETH HAVER: GLENFIDDICH**

Elizabeth (Beth) is resident Whisky Specialist for William Grant & Sons. Beth's mission is to champion trade education and advocacy for all William Grant & Sons Whisky products and to position William Grant & Sons as a world leader in whisky.

Beth first fell in love with Whisky while living in Edinburgh, Scotland. Beth has spent time working in Dufftown, in the Scottish Highlands at both the Glenfiddich and Balvenie distilleries and tries to return to Scotland as often as she can.

**MONDAY, OCTOBER 31 | 7-8pm**  
**TICKETS \$25**

**JOEL VIRGINILLO: OBAN,  
TALISKER, CARDU, MORLACH**

As the Reserve Brand Ambassador for Western Canada Joel has had the great opportunity to combine his original passion of the culinary arts and fine service and his love for spirits and mixology into a career that he loves. Joel has had the opportunity to compete in over 40 mixology competitions and taught at one of Canada's largest hospitality institutes where he has taught and trained over 6000 students. Joel is a passionate instructor and avid whisky fan who can't wait to share the stories and flavours of each of these iconic distilleries.

**TUESDAY, NOVEMBER 1 | 5-6pm**  
**TICKETS \$25**

**ANDREW LAING: OLD MALT CASK**

Andrew Laing grew up in the whisky business and is a third generation whisky bottler. He is currently enjoying great success as the export manager of his the family's company Hunter Laing & Company which showcases the Old Malt Cask – rare and old malts bottled at 50%, as well as the independent First Edition cask strength range that he started with his brother in 2013. Andrew's family have also unveiled exciting new plans to build a brand new whisky distillery on Islay; the first in over a decade and so we're looking forward to him sharing some insiders information on what's to come.

**TUESDAY, NOVEMBER 1 | 7-8pm**  
**TICKETS \$25**

**LUKASZ DYNOWIAK: ANCNOC, OLD  
PULTENEY, BALBLAIR, SPEYBURN**

Lukasz Dynowiak's contagious passion for Scottish distilling and his refreshing approach to fine spirits has made him one of the most recognisable whisky experts. Having started his professional involvement with Scotland's national drink at The Scotch Whisky Heritage Centre in Edinburgh, he subsequently built the most influential whisky blog in the UK, developed a successful drinks consultancy, judged international spirits competitions and wrote for a number of publications, including co-authoring the acclaimed '1001 whiskies you must try before you die'.

**EVENT TICKETS ARE EASY TO BUY!**  
Get them in-store or online by visiting:  
[www.willowparkwines.com](http://www.willowparkwines.com)

# Jewels of the Sea

## RECIPE FEATURES

### CATALONIA BRAISED OCTOPUS

with HOUSE SMOKED CHORIZO SAUSAGE

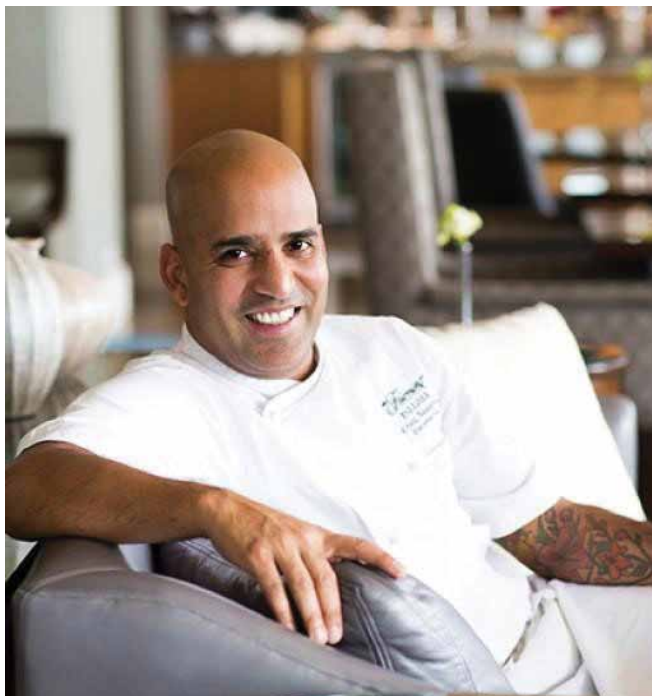
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#### INGREDIENTS

- 1 kg cleaned Octopus
- 3 rashers bacon or pancetta, cut into chunks
- 1 large onion, roughly chopped
- 1 head garlic, cloves roughly chopped
- 1 stick celery, finely chopped
- 2 bay leaves
- 400ml or more red wine
- 2 tbs dried oregano
- 1 bottle (700g) tomato passata
- 1L chicken stock
- 2 red chilies, split
- 10 halved cherry tomatoes, roughly chopped
- Half to 1 chorizo sausage, sliced & fried
- 1 Cup cooked/canned & drained white beans
- Salt & pepper

#### DIRECTIONS

1. Heat some oil in a heavy based pot (or casserole) and fry the bacon, onion, celery, garlic and bay leaves until soft
2. Add the wine, oregano, passata and stock to the pot and bring this to the boil. Add the octopus and simmer for 1 hour.
3. Stir in the chopped tomatoes, white beans and fried chorizo rounds and cook gently for another 15 minutes or until the octopus is tender.



*The Fairmont Palliser*  
*Featured Auction Executive Chef – Craig Nazareth*

### *Whisky in the Warehouse*

WEDNESDAY, NOVEMBER 2 | 7-9pm \$100  
VIP entry at 5:30-9pm \$150

Our most important whisky event of the year brings together our favourite distillers from Scotland, our valued importers and friendly focused whisky lovers. With over 100 whiskies in the room, there is a chance to taste old favourites and discover new arrivals. Our kitchen team, with the help of some of our esteemed food purveyors; Calgary Stampede, Springbank Cheese Co, North Sea Fish Market, Buzzards Restaurant & Bar and Fairmont Palliser to name a few, will make sure your belly is as full as your glass. Pipers and highland dancers round out the evening. and guarantee you'll feel transported to Scotland.



# Jewels of the Sea

## RECIPE FEATURES



*Thomsons Restaurant*  
*Featured Auction Executive Chef – David Flegel*

## Beer Bash

THURSDAY, NOVEMBER 3 | 7-9pm \$40

Beer Bash during Willow Park Wines & Spirits Charity Auction week has become one of the most talked about beer events in the city with over a hundred reasons to attend - the good thing is all those reasons are beer! Paired with delicious beer bites, our vendors including Grizzly Paw, Buzzards Restaurant & Bar, North Sea Fish Market and Springbank Cheese Co. are sure to impress. Like all other years, this festival keeps getting bigger & better as the beer scene in Calgary grows, making it oh-so-fun to call yourself “a beer geek”.

## SEAFOOD QUINOA SALAD

with CHEF DAVID FLEGEL

### INGREDIENTS

- 6 cups fresh orange juice
- 2 cups quinoa
- ¼ cup diced mixed bell peppers
- ½ red onion diced
- 1 roma tomato diced
- 1 bunch flat leaf parsley chopped
- 5 sprigs of mint chopped
- 5 sprigs of cilantro leaves chopped
- 50 ml cold pressed olive oil
- Zest of lemon
- Juice of lemon
- ½ teaspoon toasted ground cumin
- Pinch of salt
- Course ground pepper
- 5 Shrimp Peeled, Deveined size 21/25
- 5 Scallops 20/30 size
- 10 Mussels
- ½ Cup White Wine
- 1 tsp Chopped Garlic
- 1 Tbsp Chopped Shallot or Onion
- 2 Tbsp Olive Oil

**THE SEAFOOD:** In a small pan with a lid heat it to medium high heat. Add the olive oil, then shallots and garlic and stir, quickly add the mussels, scallops and shrimp and toss quickly. Add the white wine and cover with a lid to steam the seafood in white wine. Let cook for 3 to 4 minutes. Remove from heat and let cool. The seafood can be removed and placed in the fridge to cool.

**THE QUINOA:** In a pot add the orange juice and bring to a simmer. Add the quinoa and cook until the quinoa blooms and is tender. About 12 minutes. Remove from the heat and let cool in the pot. Drain away any excess juice. Let Quinoa cool in the fridge for 10 to fifteen minutes For more exotic flavour, add 1 tsp of chopped lemon

**THE SALAD:** In a large bowl, mix the cooled seafood, peppers, onion, tomato, parsley, mint, cilantro, zest of lemon, olive oil and cumin. Toss lightly to mix everything. Add cooled quinoa to the seafood vegetable mix and toss everything together. Season with salt and pepper.

# Jewels of the Sea

## VISITING VINTNERS

### *Master Class*

## 50 YEARS OF WINEMAKING

by ROBERT MONDAVI

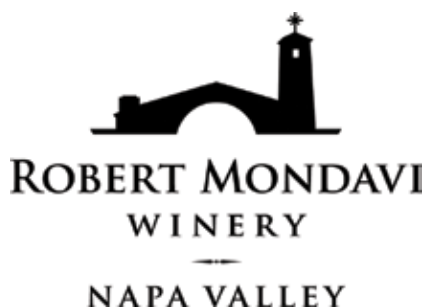
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FRIDAY, NOVEMBER 4 from 5:30 - 7:00pm

TICKETS \$95 (includes California Dreamin' festival)

Raised in a traditional Italian family, Robert Mondavi understood that sharing good wine and good food with family and friends is one of life's great pleasures. When he founded the Robert Mondavi Winery in 1966, Robert Mondavi set out to do nothing less than change the course of the wine industry – to elevate the wines of Napa Valley to stand in the company of the great wines of the world.

To celebrate 50 remarkable years of the Robert Mondavi Winery, Eugene Mlynarczyk, Master of Wine will personally guide you through the history and an incredible lineup of the premium wines that will showcase the winemaking talent that made Robert Mondavi Winery an icon all around the world.



- Oakville Fume Blanc
- 2012 Oakville Cabernet Sauvignon
- 2012 Cabernet Sauvignon Reserve
- 2013 Cabernet Sauvignon Reserve
- Maestro

## 23rd Charity Wine Auction Week



*Robert Mondavi Winery  
Master of Wine – Eugene Mlynarczyk*

## California Dreamin

FRIDAY, NOVEMBER 4 from 7-9 PM

TICKETS \$60

Our California Dreamin' festival offers a flavour packed event with exciting restaurants and food purveyors including; Fairmont Palliser, Springbank Cheese Co. and North Sea Fish Market, delivering fabulous pairings for the bold and full-bodied wines of California. This year we welcome Robert Mondavi, Duckhorn, Freemark Abbey, J. Lohr, La Crema, St. Supery, Stonestreet, Rodney Strong, Wagner Family of Wine, Hope Family Wines and Kendall Jackson. Don't miss out on this premier wine event for fans of all levels of great California wines. The silent auction at this event focuses on exciting large bottle formats seldom seen on the retail floor.

# Jewels of the Sea

## *23rd Charity Wine Auction*

**SATURDAY, NOVEMBER 5**

**7-9pm TICKETS \$225**

**VIP TICKETS 5:30pm | \$500**

The Willow Park Wines & Spirits 23rd Charity Wine Auction will top all others with dramatic decor, fabulous food and the world's top wineries. This year's theme 'Jewels of the Sea' will shine with shades of the ocean. Hues of beautiful blues, sapphires and turquoise will greet you as we welcome over 10 winery personalities from around the globe. Many of these special guests have come before to what they say is, "one of Canada's most premier wine events!" This year we ask that you take full advantage of this opportunity to dress up and shine in the splendor of jewel tones and oceanic costumes from the mystical to the nautical, as you join us as we set our course to discover the hidden treasures of our under the sea Charity Wine Auction.

Over 20 food stations will tantalize your taste buds and you can look forward to pairing these dishes with over 75 famous wines. After a fast paced and thrilling live auction we will clear the floor to dance the night away! The Willow Park Wines & Spirits Charity Wine Auction is a must attend event for anyone passionate about fine wine and gourmet food. Please join us as we bring some of the wine worlds best together to help us give back to our community. This year we are proud to highlight our focus and funds raised to organizations working directly with adolescence mental health.



Photo courtesy Postmedia Calgary



### CRAB + SCALLOP CAKE

with CHEF DARYL KERR

.....

#### REMOULADE INGREDIENTS

- ½ cup mayonnaise
- 1 tablespoon horseradish
- 2 tablespoons red peppers diced
- 1 tablespoon capers
- 1 tablespoon lemon juice
- 2 teaspoons dijon mustard
- 1 shallot, coarsely chopped

#### CRAB CAKES

- 1 lb fresh lump crab meat
- ¼ lb fresh bay scallops
- ½ cup, crushed breadcrumbs
- 1 egg, beaten
- 2 tablespoons mayonnaise
- 1 tablespoon fresh parsley
- ½ tablespoon cajun seasoning
- 1 teaspoon dijon mustard
- ½ teaspoon Worcestershire
- ¼ teaspoon salt
- 1 tablespoon butter
- 1 tablespoon canola oil

#### LOBSTER CREAM

- 65 g butter
- 400 g of lobster meat diced
- ¼ cup flour
- 1 cup seafood stock
- 1 cup heavy cream
- ½ teaspoon pepper
- ½ cup grated parmesan

#### BUTTERNUT SQUASH PUREE

- 1 small butternut squash
- 3 teaspoons of olive oil
- 1 teaspoon Salt
- 1 tablespoon of butter
- ½ teaspoon garam masala



*Bow Valley Rancho Restaurant & Great Events Catering  
Featured Auction Chef – Daryl Kerr*

#### DIRECTIONS

**REMOULADE:** Add all ingredients to a food processor or blender and combine until smooth. Refrigerate

**CRAB CAKES:** In a small bowl, mix crumbs, mustard, Cajun seasoning and salt. Set aside. In a large bowl, combine egg, mayonnaise, and Worcestershire sauce. Gently fold in the crumb mixture. Add the crab meat, scallops and parsley, and gently shape into 6 cakes. Place them on a baking sheet lined with parchment.

Refrigerate the cakes for at least an hour to ensure that they won't fall apart while cooking. Heat the oil and butter in a skillet over medium heat. Fry the crab cakes for about 6-8 minutes, gently flipping half-way through.

**LOBSTER MORNAY SAUCE:** Melt the butter over medium heat in a sauce pan, mix in the lobster meat, and cook until opaque. Remove lobster meat and set aside. Reduce heat to low and add flour cook and stir approximately 2 minutes, then stir in seafood stock, heavy cream and pepper, simmer 5- 10 minutes or until sauce thickens, stir in lobster meat and parmesan cheese and continue to cook for 5 minutes

#### BUTTERNUT SQUASH PUREE:

Preheat the oven to 375 degrees. Line a baking pan with aluminum foil. Trim both ends of the butternut squash and cut it in half lengthwise. Using a spoon, scrape out the seeds. Drizzle olive oil over the cut side of both halves and sprinkle a teaspoon of salt over them. Place the halves face down (that's the cut side) on the baking sheet and cook in the oven for 25-30 minutes, until a sharp knife easily pierces the flesh Transfer the flesh of the butternut squash to a blender, along with garam masala, butter, and salt. Blend until smooth.

**This recipe was developed for the 23rd Charity Wine Auction!**

# 2017 WINE EXCURSIONS

Take wine enjoyment and education to the next level. Our travel partner, Linda Evasiuk, offers tours to some of the most exciting wine lover destinations in the world. Tours are led by a Willow Park Wines & Spirits Trusted Expert, and feature intimate and exclusive visits to the world's top wine regions. Meet the Winemakers. Explore the cellars. Sink your teeth in to the local lore, food and history.

For more information about any of the following tours, or to place your name on the interest list for future adventures, email Linda at [wptours@outlook.com](mailto:wptours@outlook.com) or call 281-509-5565.

## What our guests are saying:

***"The camaraderie, fun and knowledge gained was only surpassed by the excellent wines and people from the wineries that we were so privileged to meet and spend time with. A trip not to be missed"*** Kim O

***"Willow Park Wine Tours are truly amazing!! Everything is top of the line and very well organized. It is wonderful to show up for the start of the tour and have nothing to worry about until it comes to an end. Best way to tour wine regions I have ever seen"*** Jim F.

***"Fabulous trip! Michael Bigattini and Linda Evasiuk are outstanding hosts, very well organized and able to arrange tours of all the top wineries. The sights, smells and tastings were all amazing - I don't have a highlight as it was all truly special."*** Dave B.

***"Being part of the Tuscany trip gave me the opportunity to enjoy tasting the best wines from the cellars we visited. Meeting each host family and sharing their history and favourite food of the region was a memorable experience for me. Stopping at the oldest butcher shop in the Sienna region was also a highlight."*** Gail F.

***"I have been on two Wine Tours and I can truly say they were nothing short of outstanding. Every detail was looked after and everywhere we went, we were treated like royalty, not to mention having Michael Bigattini, the living wine encyclopedia, lead us through not only the wine, but the history of each place we visited. This is a "can't miss adventure" for anyone who loves wine."*** Kevin S.



# Vino & Cucina

*Sunday, May 21st – Saturday, May 27th, 2017*



Join Willow Park Wines & Spirits Trusted Expert, Peter Smolarz, from Sunday, May 21st – Saturday, May 27th, 2017. For the ten year, we will lead a fun filled week of wine tasting, cooking classes and extravagant gourmet eating in the heart of Chianti. We will take side trips to Montalcino and Montepulciano. As you visit several of Tuscany's finest wineries, your palate will become attuned to the nuances of the Sangiovese grape. You will learn about traditional wine making techniques and the latest trends. You will be welcomed into the homes of famous winemakers, share their table and discover how passion drives the wine business.

**PRICE - \$4,200 CAD**

Includes 6 night hotel stay, planned meals, tours and tastings, tour transportation and scheduled transfers from and to the Siena train station. A \$500 deposit confirms your booking. Enjoy a \$300 early booking discount for confirmations received by December 1, 2016. Balance Due March 1, 2017

**JUST ADDED! - Italy June 11th - 17th, 2017**

Many of our loyal travelers have been asking for new regions to be explored in Italy. Details have not been nailed down but Trusted Expert, Peggy Perry will be leading a group the week of June 11th, 2017 to the home of Super Tuscans, Bolgheri, and then north to the Piedmont. There will be visits with several Super Tuscan Producers including Ornellaia, Satta and Sassicaia, dinners on the beach and a chance to work in the vineyards. In Barolo and Barbaresco you will visit Gaja, SCAVINO, Viberti, Rocco and others. Look for more details with pricing on [WPTOURS.NET](http://WPTOURS.NET)!





**TRIPPERS RECEIVE  
COMPLIMENTARY  
TICKETS TO  
THE BORDEAUX  
FESTIVAL**

## 2017 FRANCE **CLASSY BORDEAUX**

**June 4-10, 2017 & September 10-16, 2017**

### **CALLING ALL WINE LOVERS!**

Prepare to experience spring in Bordeaux with Willow Park Wines & Spirits' Trusted Experts and immerse yourself in the ultimate wine lovers' destination. Enjoy intimate and exclusive visits to many of the prestigious Château of the region and taste some of the most famous wines in the world. A team of winemakers along with our Trusted Experts will lead you through an itinerary that blends wine, food, history, and fun.

We have planned a gold medal tour of iconic estates and dining at world class restaurants. Private tours and tastings at some of the jewels of Bordeaux, filling your day with visits to one magnificent estate after another.

Accommodations move from the charming setting in the midst of vineyards at your chateau in St Julien, to the modern rooms in the city of Bordeaux adjacent to the Garonne River. Begin the day with a walk or jog

through the vineyard trails, or just enjoy a leisurely French breakfast. Each day our private coach will escort you to destinations throughout Bordeaux, and return you every evening to your cozy room. Our journey will take you to historical sites, quaint villages and dazzling scenery. This is a trip for all the senses!

**PRICE \$4,400 CAD + GST**

Your adventure includes six nights' accommodation, planned daily meals, winery tours and tastings and private coach. Final details to be confirmed.

Contact Linda Evasiuk at 281.509.5565  
or [linda@wptours.net](mailto:linda@wptours.net)

[www.wptours.net](http://www.wptours.net) for more information.



# JET SETTING & WINE TASTING CHILE & ARGENTINA

**FEBRUARY 19th - 24th, 2017**

## **GET READY FOR THE TRIP OF A LIFETIME!**

Explore the culture, food and wines of Argentina and Chile with the Trusted Experts from Willow Park Wines & Spirits. We are offering two itineraries for all the wine lovers out there. The Andes Adventure is a one week, six night trip that begins in vibrant Santiago and includes the famous wine region of Curicó in the south, before concluding with three nights in Argentina's famed wine destination, Mendoza. Sea to Sea is ten days of bustle. Three nights Buenos Aires sets the pace for a food and wine extravaganza, followed by a jaunt to Mendoza, and concluding with three more nights in Santiago and a side trip to Valparaiso.

Andes Adventure: Your introduction to Chile begins with an intense day in beautiful, art filled Santiago, touring, eating and sipping. Then relax for the coach trip to the wine lands of Curicó in the south. We will be welcomed by our friends at Miguel Torres to learn about, taste and enjoy the fruits of the land. Absorb the beauty of the mountains and try biking or horseback riding, or just adore the peaceful setting from beside the pool. It's summer down south. On day four, wake early for the trek over the Andes to historic Mendoza. Argentinean wines have reached world class status thanks to the winemakers of Mendoza and the Uco Valley. Expect a full immersion wine experience. Layer on a cooking class, music and dancing and you will be at one with this vibrant land. Our tour concludes following breakfast. Return to your wintery home or add your own extension to Buenos Aires or other exciting Latin destinations.

**PRICE \$4,700**

6 Nights' accommodation, planned meals, tours and tastings, tour transportation from the meeting point in Santiago to Mendoza, cooking classes and dancing lessons.

Contact Linda Evasiuk at 281.509.5565 or [linda@wptours.net](mailto:linda@wptours.net)

**Check our website for a second itinerary option!**





# JUDGEMENT OF PARIS

## 40th ANNIVERSARY TASTING & DINNER

SATURDAY, SEPTEMBER 24, 2016

6pm Tasting | 7:00pm Bubble Reception

7:30pm 3-course Dinner with wine pairings

LA CHAUMIERE RESTAURANT

On May 24th, 1976 in Paris, France a blind wine tasting of 12 California wines - 6 Chardonnays and 6 Cabernet Sauvignons— were judged against France's best from Burgundy and Bordeaux. That day, no one could have imagined the results would change the wine world as they knew it and how it would become one of the most iconic wine tastings of our time.

The winners were California's Chateau Montelena's 1973 Chardonnay and Stag's Leaps Wine Cellars Cabernet Sauvignon set the wine-world spinning as French winemakers looked on in disbelief and California's Napa Valley found itself the newly proclaimed shining star of the United States' wine industry.

**TICKETS: \$250** (Chaîne des Rotisseurs members & escort)  
**or \$300** (non-members)



WILLOW PARK  
WINES & SPIRITS

*This event is limited to 35 attendees*

### *Featuring:*

#### **REDS**

Stag's Leap Wine Cellars Cab 2012  
Mayacamas Vineyards Cab 2012  
Freemark Abbey Rutherford Cab 2012  
Ridge Santa Cruz Mountains 2012

VS

Chateau Mouton Rothschild 2012  
Chateau Montrose 2012  
Chateau Leoville Las Cases 2012  
Chateau Haut Brion 2012

#### **WHITES:**

Chateau Montelena Chard 2012  
Freemark Abbey Chardonnay 2012

VS

Maison Joseph Drouhin Beaune 1er  
Cru "Clos des Mouches" Blanc 2012

Domaine Roulot Meursault 2012



# Offsite Events

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## BE NOBLE AT YELLOW DOOR WITH NOBLE RIDGE VINEYARDS

WEDNESDAY, OCTOBER 19, 2016 | 6pm  
YELLOW DOOR BISTRO

Noble Ridge Vineyard and Winery is one of the Okanagan's most award winning wine producers. Noble Ridge creates wines "from the ground up", using grapes that are all grown, tended to and harvested from their own vineyards. Owners Jim and Leslie D'Andrea will walk guests through a delectable dinner with courses that are paired with a selection of their award winning wines. It's a chance to truly celebrate the people behind the winemaking vision and passion of our Canadian wine industry.

**TICKETS: \$95**

*Ticket information available online at Willow Park Wines & Spirits*



*Leslie & Jim D'Andrea  
Noble Ridge Vineyards*

## THE JOINING OF TWO HISTORICAL ICONS

WITH PORTUGAL'S DOMINGOS SOARES FRANCO  
& THE FAIRMONT PALLISER

THURSDAY, NOVEMBER 3, 2016  
6pm Reception | 6:30pm Dinner & Pairing  
THE FAIRMONT PALLISER

Join Executive Chef, Craig Nazareth of the Fairmont Palliser and José Maria da Fonseca's Senior Winemaker, Domingos Soares Franco on November 3rd for an elite pairing of wine and fine dining. The Fairmont Palliser - the city's oldest and most luxurious hotel opened in 1914 and stands today as an elegant and sophisticated Alberta landmark offering luxury accommodations, impeccable service and cuisine prepared by one of Calgary's top chefs.

The Soares Franco family has been involved in the wine business for over 170 years and are the oldest producers and largest vine growers in Portugal.

Don't miss the opportunity to taste Domingos' premium and super premium line up while Chef Craig and his team pairs them with multiple courses to please your palate.

**TICKETS: \$80** (including GST & gratuity)

*Ticket information available online at Willow Park Wines & Spirits*

**MEET DOMINGOS AT THE 23rd CHARITY WINE  
AUCTION THIS YEAR ON NOVEMBER 5!**



*Craig Nazareth  
Executive Chef -  
The Fairmont Palliser*



*Domingos Soares Franco  
José Maria da Fonseca*

# Offsite Events

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## **TUSCANY VS. NAPA** FEATURING LOUIE TOLAINI, MICHELE SATTA & EMMA SWAIN

SUNDAY, NOVEMBER 6, 2016 | 6pm  
CATCH RESTAURANT

Sangiovese or Cabernet Sauvignon? Italian hills or Californian lowlands? Old world or New? The best way to discover what pleases your palate is to taste wines side by side, and this friendly competition between three renowned wine makers (Louie Tolaini from Tolaini Estate in Tuscany, Claudio Benvenuti from Michele Satta in Bolgheri, and Emma Swain from St. Supery in Napa valley) is a fantastic opportunity to do just that. Six courses. Top notch wines. A blind tasting to vote for the night's favourite pour and one great night of cuisine.

6 courses perfectly paired with spectacular wines, plus a Champagne reception.

Very limited availability. For tickets, visit Catch, email [thomas.hill@hyatt.com](mailto:thomas.hill@hyatt.com) or phone 403-206-0000

**TICKETS: \$140** (including GST & gratuity)



*Claudio Benvenuti & Michele Satta*  
Michele Satta



*Louie Tolaini*  
Tolaini Estate in Tuscany



*Emma Swain*  
St. Supery in Napa Valley

## **MONDAY WITH MARIO** BRUNELLO PRODUCER EXTRAORDINAIRE

MONDAY, NOVEMBER 7, 2016 | 7pm  
BRIGGS KITCHEN + BAR

Join Mario Bollag of the well-known Brunello estate Terralsole for an intimate dinner hosted by Briggs Kitchen & Bar owner Brad Taylor with Chef Xavier's creative menu pairings and Mario's amazing wines, this will be a most memorable event. The private dining room at Briggs seats only 12 people and lends itself well to a casual family style dinner. Enjoy spirited conversation, amazing wines and the world class cuisine of Chef Xavier.

Mario and his wife Athena have been supporting Haitian children for many years. The artwork on the winery labels has been created and sold to raise monies for their charitable endeavors. A percentage of the sales of their wines is donated to their Haitian Children's Fund. For the past four years, a portion of the funds raised at the Willow Park Wines & Spirits Charity Wine Auction has been given to the Bollag Family's Haitian Fund for Children. The goal of the fund is the assist in the education of the young people of Haiti to help change the long term ability of the next generation to create a better life.

**TICKETS: \$110** (including GST & gratuity)

*Ticket information available online at Willow Park Wines & Spirits*



*Chef Xavier*  
Chef - Briggs



*Mario Bollag*  
Winemaker, Terralsole



# WHITEHALL WINEMAKERS DINNER WITH VILLA MARIA ESTATES

WEDNESDAY, NOVEMBER 9, 2016  
6pm Reception | 6:30pm Dinner & Pairing  
WHITEHALL RESTAURANT

Named one of Calgary's Top Restaurants in 2015 by journalist John Gilchrist, Whitehall has quickly become one of the city's most talked about venues for those who love great food. At the helm in the kitchen is famed British Chef Neil McCue who returned to Calgary to open the restaurant after earning Michelin stars for two restaurants in the UK.

This extraordinary dinner will combine the culinary talents of Chef Neil with the wine know-how of Ollie Powrie, Company Viticulturist from Villa Maria Estates. Powrie joined Villa Maria Estate Winery in 2007 and today, as the Company Viticulturist he heads a team of Regional Viticulturists, Vineyard Managers and Grower Liaison Officers throughout the country. With 10 vintages under-his-belt he is still excited every day to see what each vineyard has to bring to the wines of Villa Maria and is proud to be on the team that makes some of Canada's most beloved New Zealand wines.

**TICKETS: \$115** (including GST & gratuity)

*Ticket information available online at Willow Park Wines & Spirits.  
Only 28 seats will be available.*



*Ollie Powrie, Viticulturist - Villa Maria Estates*



***"I truly believe that fine cooking can be enjoyed outside the context of fine dining. At Whitehall, we prepare honest food that is seriously comfortable. Make yourself at home. You're in good company". -Chef Neil McCue***



The PREMIERE of a NEW CHARDONNAY WINERY



FRIDAY, NOVEMBER 18TH, 2016

7:00 PM - 9:00 PM

*at*

WILLOW PARK WINES & SPIRITS

MAIN STORE CALGARY

HOSTED BY

Philip McGahan, Winemaker

Ingo Grady, Wine Educator

Join us for an incredible evening featuring the inaugural vintage of five remarkable handcrafted Chardonnays from CheckMate Artisanal Winery in Oliver, BC. Discover how climate change is altering the wine world faster than anyone imagined and be among the first to taste these exquisite Chardonnays presented for the first time ever in Calgary. [www.checkmatewinery.com](http://www.checkmatewinery.com)

TICKETS

\$55 per person

  
CHECKMATE  
*Artisanal Winery*

# Buy **2015 Bordeaux**

at Willow Park Wines & Spirits

**Friday, October 21**

Bordeaux Festival from 7-9pm

TICKETS \$95



*Peter Smolarz  
Fine Wine Director*

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**Main Location & Corporate Office**



**Kitchen Team**



## OUR PEOPLE

*Willow Park Wines & Spirits would not be where it is today without our dedicated team who have each made it possible for us to grow into Canada's largest privately owned retailer and industry leader. They are the face and heart of our business and we are proud of each member of our work family and the integral part they play in our success.*

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