

# THE CORKBOARD

SUMMER • 2022 • OKANAGAN



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Celebrating our amazing team! Hear what our staff has to say about wine and what they enjoy about our wine-loving community.





WELCOME

HELLO  
Summer!

Summer is here, and in Canada's wine country, that means lush green vineyards bursting with life. A new season brings new experiences and new wines to sip and savour. The days are longer, the nights are warmer, and there's never been a better time to get together. This issue brings plenty of tips, tricks, and inspiration for an unforgettable summer season.

### Pair the Perfect Cheese with your Favourite Wine

Wondering what cheese to pair with your favourite wine? Elevate your next wine and cheese night with these simple and delicious pairings.



**SAUVIGNON BLANC WITH GOAT CHEESE**  
The wonderful citrus and mineral notes in Sauvignon Blanc bring out the herbal and nuttiness in goat cheese.

**PINOT GRIGIO WITH FETA**  
Crisp and fresh, Pinot Grigio pairs with light dishes and soft cheeses. Ideal for balancing feta's saltiness.

**CHARDONNAY WITH CAMEMBERT**  
Chardonnay cuts through the richness of this creamy cheese, plus the fruit flavours in this varietal will shine!

**CABERNET SAUVIGNON WITH AGED CHEDDAR**  
Cabernet Sauvignon's rich flavour and high tannins make it a confident choice with cheddar.

**PINOT NOIR WITH GRUYERE**  
Pinot Noir is full of berry flavour making it a fantastic pairing with Gruyere, a nutty, medium-firm cheese.

## NEW + NOTEWORTHY

### To Decant or Not To Decant?

Decanting wine is often mysterious and intimidating to many drinkers. Here's how to tell if/when you should decant your wine. Decanting is all about pouring your wine from the bottle into a different vessel and used: to separate a wine from any sediment that may have formed and to aerate a wine to enhance its aromas and flavours

#### To Decant Your Wine For Sediment (Particularly if it is an Older Red Wine)

- Locate a decanter or other clean, clear vessel from which the wine can easily be poured into glasses
- Carefully open the bottle to avoid disturbing the sediment
- Hold a light (candle or flashlight) under the neck of the bottle so that you can see the sediment as it nears the neck of the bottle
- Pour the wine into the decanter slowly and steadily, until you see the sediment reach the neck of the bottle. Sediment isn't always chunky or obvious; in some cases, it can appear cloudy or dusty
- Discard the remaining ounce or two of sediment-filled liquid in the bottle. The wine is now ready to serve.

#### To Decant Your Wine For Aeration (Particularly For a Young, Bold Red Wine)

- If your wine is young and quite tannic, feel free to vigorously pour the wine into a decanter to maximize the air contact, opening the wine faster.

**Tip:** Decanting wines for 30 minutes to 2 hours (less time for aged, delicate wines; longer for young, robust wines) can help to maximize their aromas and flavours.



## WHAT'S HAPPENING OKANAGAN

### NK'MIP CELLARS PATIO LUNCH

The Patio offers contemporary North American cuisine in a picturesque location, with fresh Farm-To-Table innovations.

**When:** May 21<sup>st</sup> - September 26<sup>th</sup>, Thursday to Monday, 11:30 a.m. - 3:00 p.m.

**Reservations:** Recommended

### NK'MIP CELLARS WINE & WINGS

Enjoy a glass of Nk'Mip's award winning wine and light snacks while taking in the breathtaking views overlooking Osoyoos lake.

**When:** April 15<sup>th</sup> - October 8<sup>th</sup>, Thursday to Monday from 3:00 - 5:00 p.m.

**Reservations:** Recommended

### SUMAC RIDGE SUNDAY'S AT SUMAC BRUNCH

Treat yourself! Let us serve you in our Black Sage Hall as Chef Kevin Deavu serves an assortment of sweet and savoury brunch options, beautifully paired with a flight of our Steller's Jay sparkling wines.

**When:** Sundays, Starting July 3<sup>rd</sup>, From 10:00 a.m. - 1:00 p.m.

**Reservations:** Recommended  
**Cost:** \$40 pp + tax + gratuity

### JACKSON-TRIGGS & INNISKILLIN GRAB & GO BOXES

Enjoy the warmer weather on our patio with a selection of charcuterie and cheeses, accompanied by nuts, fruit, and paired with Jackson-Triggs wine.

**When:** Begins May 1<sup>st</sup>

### SEE YA LATER RANCH JULY LONG WEEKEND KICK-OFF

Celebrate the long weekend with half-price wine slushies and a day at the ranch!

**When:** July 1<sup>st</sup>

### SEE YA LATER RANCH BARN BISTRO

Enjoy a Ranch/fusion-style lunch on our Patio Lounge.

**When:** Daily, 11:00 a.m. - 4:00 p.m.  
**Reservations:** Required for 8+ People



## NEW + NOTEWORTHY

### WHAT'S HAPPENING NIAGARA

The summer concert series at the Jackson-Triggs Niagaran Estate Amphitheatre is back! Featuring Canada's top talent including Sam Roberts, Chantal Kreviazuk, Bahamas and July Talk along with rising stars like Grammy award winner Alex Cuba and Canada's "reigning champs or nostalgia" Dwayne Gretzky, it is sure to be a summer to remember!

Limited tickets are still available for select concerts.

**JUNE 24<sup>TH</sup> - 25<sup>TH</sup>**  
**Sam Roberts Band** with Monowhales

**JULY 8<sup>TH</sup>**  
**The Rural Alberta Advantage** with Common Deer

**JULY 9<sup>TH</sup>**  
**Stars** with Beatrice Deer

**JULY 21<sup>ST</sup> - 22<sup>ND</sup>**  
**Bahamas** with Dizzy

**JULY 23<sup>RD</sup>**  
**Sarah Harmer** with Lacey Hill

**JULY 29<sup>TH</sup>**  
**July Talk** with Lou Canon

**JULY 30<sup>TH</sup>**  
**The Beaches**

**AUGUST 4<sup>TH</sup>**  
**Dwayne Gretzky** with James Baley

**AUGUST 5<sup>TH</sup>**  
**Matt Andersen** with Spencer Burton

**AUGUST 6<sup>TH</sup>**  
**Dan Mangan** with Georgia Harmer

**AUGUST 11<sup>TH</sup>**  
**The Reklaws** with Nate Haller

**AUGUST 12<sup>TH</sup>**  
**Alex Cuba** with Ana Lia

**AUGUST 13<sup>TH</sup>**  
**Chantal Kreviazuk** with Kellie Loder

### NEW RELEASE OKANAGAN & NIAGARA

#### Saintly | The Good Sauvignon Blanc

**"A new Saintly has arrived bringing bright acidity and a fresh, clean finish."**

Meet the good sauvignon blanc that is the perfect balance of dry, fresh and fruity. Enjoy notes of fresh citrus, pineapple and getting everything you've ever wanted. Pair with grilled chicken or fish dishes along with fresh flavourful salads. It's saintly...so you don't have to be. **BC \$18.99 | ON \$19.00**



### Tips for Cellaring Your Wine

Many of the wines sold today are made with the intent that they should be consumed within 6-12 months of release. Here are some simple tips for storing wine effectively, whether you intend on cellaring it for a few months or for many years.

#### Temperature

Consistent temperature and humidity are two of the most important aspects of wine storage. If you do not have a wine cellar or wine fridge, try to find a space that is cool, dark and dry, such as a corner of the basement or even a closet. Try to avoid storing your wine in locations with frequent temperature changes (such as in the kitchen where heat from the stove or other appliances) or in damp environments that can prematurely age your wine.

#### Positioning

Horizontal positioning will help keep the cork moist, which is essential to ageing a wine.

#### Environment

Lights & vibrations can also disrupt the delicate wine ageing process. Try to keep your wine in the dark and subject to as few vibrations (from your washer and dryer, exercise area, or stereo system, for example) as possible.



### Pair the Perfect Cheese with your Favourite Wine

#### MERLOT WITH GOUDA

A versatile red and a flexible cheese, both Merlot and Gouda share a similar acidity. It's a must-try combination!



#### SPARKLING WITH BRIE

From the high acidity to dazzling bubbles, sparkling wine goes with soft, creamy Brie for a satisfying contrast!

#### ROSE WITH HAVARTI

Delightfully crisp and full of lively red fruit, rosé is beautifully complemented by Havarti's mellow flavour.

## FEATURED PRODUCTS



# SUMMER WORTHY SIPS

#### See Ya Later Ranch Nelly, \$17.99

A complex mixture of aromatics; strawberry, grapefruit, citrus rind, and floral notes. The well-balanced acidity makes this wine a versatile choice with food. Try it with mixed greens salad with tangerines, dried cranberries, and pecans; fish tacos, Moroccan spiced lamb, paella, or barbecued chicken. Or perfect for patios! Enjoy this wine this summer.



#### Jackson-Triggs Grand Reserve Chardonnay, \$19.99

This wine elegantly balances bold ripe notes of tropical fruits and vanilla, with a rich, creamy mouthfeel. Enjoy this tasty and complex Chardonnay all on its own or pair it with saffron steamed mussels, broiled lobster, smoked fish or poultry in cream sauces, grilled scallops, cedar planked salmon, veal or turkey escalope, quail, and soft aged cheeses. Enjoy this wine by the end of 2022.







From our cellar to yours, discover the perfect summer sip with a selection of our Great Estates favourites just for you!

\*Prices and availability are subject to change without notice.

To view a full list of wines from this shipment, please reference the digital version of The Corkboard that was sent to your email.



**Sumac Ridge Private Reserve Cabernet Merlot, \$13.99**

This wine shows blackberries, cherries, toasty notes, and some spice on the nose. The palate has flavours of dark fruits, baking spices and a hint of mocha. The acidity is balanced, and the tannins are medium with a medium finish. This wine is fabulous with roast lamb, lasagna, sauteed mushrooms and aged cheddar cheese. Drink this now within 1 year.



**See Ya Later Ranch Pinig, \$24.99**

Aromas of cassis, cherry, red plum, smoky oak, some vanilla and mocha notes. Flavours of red fruits with a hint of earthiness and vanilla. Semi-firm tannins which feel luscious on the palate. Medium acidity to balance the fruit shows up on the long finish. Spoil your friends by pairing this wine with herb-roasted rack of lamb with a smoky Cabernet sauce balanced with Roquefort bread puddings on the side. Drink this wine now, or age 1-3 years.



**Inniskillin Okanagan Estate Pinot Noir, \$18.99**

This wine displays aromas of backing spices, strawberries, and sour cherries with a hint of vanilla oak. The palate boasts bright flavours of strawberry, vanilla and spiced fruit cake with soft tannins and a vibrant acidity. Try this wine with roasted duck breast, mushroom risotto, or turkey burgers, grilled salmon fillet, roasted root vegetables or a pork tenderloin with a cherry and spice jus. Enjoy this wine by the summer or 2023.



**Inniskillin Discovery Series Zinfandel, \$27.99**

This wine displays beautiful red-violet in colour with intense ripe berry and spicy oak aromas. The palate shows bright red cherry and prune. This is a rich, full bodied wine with a long smooth finish. Try this wine with a variety of smoked, braised or grilled meats such as lamb, beef or game meats. Strong flavoured, hard cheeses are also a perfect match. Drink this wine now, or age 1-3 years.



# JUICY IN THE SKY

Glorious sun makes spectacular wines at the Okanagan's See Ya Later Ranch.



## SEE YA LATER? HOW ABOUT SEE YA SOON!

Once you experience this unique Okanagan winery, with sea, sky and mountain views and a portfolio of delicious blends and varietals, you'll want to return again and again.

See Ya Later Ranch, whose grape vines have flourished for more than 50 years, is among the highest-elevation vineyards in the Okanagan, at nearly 600 metres (2,000 ft) above sea level. "It's a comfortable, yet lofty, setting near the south end of Skaha Lake to enjoy B.C.'s

next superstar wines, says manager Serena Schlueter, but it has this incredible energy." She credits the breathtaking scenery and a uber-enthusiastic team. "Think of us as Sonoma north, instead of Napa north," she says, referring to the chill vibe of the California wine region.

"It's very laid back and welcoming," When asked about what she's looking forward to this summer, she blurts out, "The Cubano Sandwich!" a fave that's new to the summer menu. "Wait, maybe the Quesabirria, our ranch quesadilla!" she interrupts herself, describing each of chef Shawn Cheer's dishes in mouth-watering detail. And what to pair? Leave that to the Ranch sommelier. "The interesting thing, says Schlueter, is that visitors really love our blends. These wines tell the stories of the ranch and people love having that connection."

Want to connect with See Ya Later Ranch this summer? If you're coming from east of the Okanagan, the vineyard is the perfect introduction to the stunning Okanagan scenery. From here, visit the region's festivals and farmers markets, cycle the many trails, go boating on Okanagan Lake and bask in the many fragrant fields of herbs and flowers. Many carriers offer flights to nearby Kelowna from Winnipeg, Toronto, Montreal/Ottawa and the Atlantic Province; from there, it's just an hour's drive to the ranch. Inquire about shuttle services in the area.

From Vancouver, a short-haul flight to Penticton is about an hour, and the drive to the ranch is just under a half hour. Or make it a road trip with family and friends: take the Trans Canada Hwy due west for about five hours and you're there. There will be drinks and snacks ready for you! Kelowna and Penticton offer accommodations for all, from no-frills camping and lakeside inns, to favourite international hotels and luxury resorts.

Finally, dress to stay cool. The hot sun in this part of B.C. is key to bringing out all tantalizing flavours of the region's VQA wines. See what we mean by joining our friendly guides for some of this summer's anticipated Ranch events.



# TOP 7 SUMMER ACTIVITIES AT THE RANCH



- You on Insta?**  
Our iconic, 1952 Chevy truck just got a refresh and is ready for all your creative social shots. Selfie time!
- Two Words: Wine Slushies!**  
Three flavours to choose from: red, rosé or alcohol-free lemonade | \$10 | Served in Tossware® which is composed of recycled water bottles.
- Sip & Say "I Do!"**  
Our altar amidst the vines overlooks the picturesque Skaha Lake, perfect for weddings of all sizes. Interested? Enquire at [sylranch.com/elopements](http://sylranch.com/elopements)
- À la Bistro or Al Fresco?**  
Sip our wines alongside house-made warm bread with chive-honey butter (\$8) in our outdoor bistro, or let us prepare a picnic for you. See the menu and make reservations at [bit.ly/SYLRmenu](http://bit.ly/SYLRmenu).



## Did You Know?

Our blends are named after our founder's pups, including Ping, Jimmy My Pal, Nelly, and Luna. Furry friends are always welcome at SYLR!

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### Play It Again

Lawn games in a vineyard? Talk about the ultimate picturesque playing field. Enjoy simpler times with ping-pong, connect four and cornhole.

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### It's All About The Wine

Enjoy a 30-minute guided tasting flight of four wines on our patio overlooking Skaha Lake. Drop-ins welcome, or book ahead at [bit.ly/SYLRtasting](http://bit.ly/SYLRtasting).



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### Attention Shoppers!

Add to your wine collection, take home something special for an anniversary or birthday, or treat your pooch to a doggy bandana. Our onsite shop is a browser's delight, and our online shop is always open at [bit.ly/SYLRshop](http://bit.ly/SYLRshop).