



Wine Television VHS Home Video Order Form

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Wine Television Home Video, c/o Canoe Productions Inc., 65 Heward Avenue, Suite 202B Toronto, Ontario, M4M 2T5 (please allow 6 - 8 weeks for delivery).

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—	Individual half-hour show(s) from any season (please list ID # for shows you'd like to purchase below - see accompanying show information to obtain ID #) SHOW #: SHOW #: SHOW #:	@\$19.99 each (plus applicable taxes & shipping)	
—	Entire season(s), each consisting of 13 half-hour shows (please list ID # for seasons you'd like to purchase below) SEASON #: SEASON #: SEASON #: SEASON #:	@\$99.99 each (plus applicable taxes and shipping)	

(Please note: each show is produced for a 30-minute television time slot and contains approximately 23 minutes of content.)

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Wine Television Home Video Show Information

(for detailed episode summaries and show descriptions, please refer to the "Schedule" section of the show website @ www.winetelevision.com)

Season ID #1

SHOW ID #101:

Profile: Chateau Franc Mayne, St. Emilion, France

Happenings: Christie's Wine Auction, London, England

Ask the Expert: "What wine can I serve with very strong cheese?" Featured

Expert: Edoardo Amadi, sommelier, Vineyard at Stockcross

Travel Tips: Auberge Hatley, Quebec, Canada

Regional Cuisine: Asados el Chuleta, Ribera del Duero, Spain

SHOW ID #102:

Profile: Quinta de Ventozelo, Douro Valley, Portugal

Happenings: PFV, Toronto, Canada

Ask the Expert: "How are flavours like nut, chocolate, coffee, or fruit added to wine?" Featured Expert: Rosario Saseta de Marcos, Ibernoble, Spain

Travel Tips: Vineyard at Stockcross, Newbury, England

Regional Cuisine: Bacher Restaurant, Mautern, Austria

SHOW ID #103:

Profile: Ibernoble, Ribera del Duero, Spain

Happenings: Wine Baptism, Vienna, Austria

Ask the Expert: "Ice wine is very popular right now. What dessert can be served with ice wine?" Featured Experts: Donald Ziraldo and Madame Bosc, Niagara

Travel Tips: City of Bordeaux, France

Regional Cuisine: The Good Earth Cooking School, Niagara, Canada

SHOW ID #104:

Profile: Winzer Krems, Wachau region, Austria

Happenings: Olive Oil Museum Launch, Toledo, Spain

Ask the Expert: "What makes red wine, red and white wine, white?" Featured Expert: Yannick Danet, French winemaker

Regional Cuisine: Winemakers Dinner, Niagara, Canada

Travel Tips: Vinopolis wine museum, London, England

SHOW ID #105:

Profile: House of Sandeman, Vila Nova de Gaia, Portugal

Happenings: Inniskillin Hall, Niagara, Canada

Ask the Expert: "Can it be a good year for one type of grape, but a bad year for another? or do all grapes flourish under similar conditions?" Featured Expert:

Lindeman's wine educator, Australia, Michael Partridge

Travel Tips: Margaret River tour in a Rolls Royce, Australia

Regional Cuisine: The Orrery, London, England

SHOW ID #106:

Profile: Konzelmann Winery, Niagara, Canada

Happenings: Michael Crawford concert at the Leeuwin Estate, Perth, Australia

Ask the Expert: "Can you drink wine with Chinese food, especially spicy sczechuan. If so, what would work best?" Featured Expert: Julian Izzillo, sommelier at the Magill Estate Restaurant in Adelaide, Australia

Travel Tips: Pub Crawl, London, England

Regional Cuisine: "The Dining Room" Ritz-Carlton, San Francisco, USA

SHOW ID #107:

Profile: Chapel Down, Kent, England

Happenings: Unwined Event, Toronto, Canada

Ask the Expert: "What is the best wine to serve with raw oysters?" Featured Expert: Stephane Lacroix, sommelier at the Ritz-Carlton in San Francisco

Travel Tips: Cycling Tour in the Barossa Valley, Australia

Regional Cuisine: Sonoma County Produce and Wine, California, USA

SHOW ID #108:

Profile: Miranda, Barossa Valley, Australia

Happenings: Veuve Clicquot at the Bubble Lounge, San Francisco, USA

Ask the Expert: "I've been saving a 1993 Napa Valley Zinfandel and my friend tells me that wines aren't necessarily better as they age? Have I missed out on this wine? How do I know how long to cellar a wine?" Featured Expert: Leonie Lange, Peter Lehmann winemaker, Australia.

Regional Cuisine: The Beaver Club, Montreal, Canada

Travel Tips: First Class Wine in First Class Travel, Air New Zealand

SHOW ID #109:

Profile: Clos du Bois, California, USA

Happenings: Ice Wine Festival, Niagara, Canada

Ask the Expert: "How long can champagne be stored after opening?" Featured Expert: Bubble Lounge manager, Peter Battander in San Francisco, USA

Travel Tips: Fullers Brewery tour, London, England

Regional Cuisine: Robert's Restaurant, Hunter Valley, Australia

SHOW ID #110:

Profile: Freie Weingartner, Wachau, Austria

Happenings: Awards of the Americas show, New York, USA

Ask the Expert: "Is it true that the same climatic conditions that make it a good year for wine also reduce yields in that year?" Featured Expert: winemaker, Margaret Davenport, Clos du Bois, California, USA

Travel Tips: Observatory Hotel, Sydney, Australia

Regional Cuisine: Great cellars of Quebec, Le Bistro A Champlain & Les Chenets Montreal, Quebec

SHOW ID #111:

Profile: Penfold's, Adelaide, Australia

Happenings: Vinitaly, Verona, Italy

Ask the Expert: "Why are red wine glasses larger and rounder than white wine glasses?" Featured Expert: Colette Morel, winemaker at Georges Blanc vineyard in Burgundy, France

Regional Cuisine: Daniel, New York, USA

Travel Tips: Gourmet barge tour, France

SHOW ID #112:

Profile: Bichot, Beaune, France

Happenings: Ten Great Chefs, New York, USA

Ask the Expert: "I prefer reds to whites, and chicken to beef. Does the 'Red wine with beef, white wine with poultry' rule still hold?" Featured Expert: Jean Luc Le Du, sommelier, Daniel, New York, USA

Travel Tips: Hunter Valley Resort and Wine School, Australia

Regional Cuisine: Le Calandre, Padova, Italy

SHOW ID #113:

Profile: Arrowood winery, California, USA

Happenings: International Wine Expo, Vancouver, Canada

Ask the Expert: "What is the difference between different types of port?" Featured Expert: George Sandeman, Chairman, House of Sandeman, Portugal

Regional Cuisine: Georges Blanc, Vonnas, France

Travel Tips: W Hotel, New York, USA

Season ID #2

SHOW ID #201:

Profile: Champagne Pommery, Reims, France

Happenings: Toronto Film Festival Event, Toronto, Canada

ATE: "How does a winemaker decide which variety of grapes to grow?" Featured Expert: Konrad Fitz, Fitz-Ritter, Germany

Regional Cuisine: Russian Tea Room, New York, USA

Travel Tips: Macedonian Wine Route, Greece

SHOW ID #202:

Profile: Peter Lehmann, Australia

Happenings: Oregon Pinot Camp, USA

ATE: "How should one approach investing in wine?" Featured expert: Michael Rubino, Zoom, Toronto, Canada

Regional Cuisine: Don Tonho restaurant, Porto, Portugal

Travel Tips: Hotel de Vigny, Paris, France

SHOW ID #203:

Profile: RH Phillips Vineyard, Napa, California, USA

Happenings: Medoc Marathon, France

ATE: "What's the best way to start a home wine club?" Featured Experts: Jeff

Bistrilan and Daun Bailey, Owners, Barrel Select, Toronto

Regional Cuisine: 96 Winery Road, Stellenbosch, South Africa

Travel Tips: La Roche des Brises, Quebec, Canada

SHOW ID #204:

Profile: Weingut Fitz-Ritter, Germany

Happenings: International Sommelier Competition, Montreal, Canada

ATE: "How long should champagne be cellared?" Featured Expert: Olivier Krug,
Champagne Krug, France

Regional Cuisine: Echaurren restaurant, Ezcaray, Spain

Travel Tips: Gourmet Sailing Trip, Hawaii, USA

SHOW ID #205:

Profile: Finca Valpiedra, Fuenmayor, Spain

Happenings: Riedel Glass Seminar, New York, USA

ATE: "What's the story behind wine-based cosmetic products?" Featured Expert:
Mathilde Thomas, Owner, Caudalie Cosmetics, France

Regional Cuisine: Food and Wine Pairing (Empanadas), Mendoza, Argentina

Travel Tips: Horseback Riding in Wine Country, Franschoek Valley, South Africa

SHOW ID #206:

Profile: Plaisir de Merle, Paarl, South Africa

Happenings: Speyer Festival, Germany

ATE: "How is a real mai tai made?" Featured Expert: Jeff Arakis, Bartender,
Mauna Kea Resort Hawaii

Regional Cuisine: Istituto Etoile, Venice, Italy

Travel Tips: Villagio Inn and Spa, Napa, California, USA

SHOW ID #207:

Profile: Inniskillin, Niagara, Canada

Happenings: Traditional Tavern Tasting, Athens, Greece

ATE: "What is the meaning of the wine term "appellation"?" Expert: Etienne
Hugel, Hugel et Fils, France

Regional Cuisine: Wildwood Restaurant, Oregon, USA

Travel Tips: La Rural winery museum, Mendoza, Argentina

SHOW ID #208:

Profile: KWV, South Africa

Happenings: "Vintage" store opening, New York, USA

ATE: "What is the proper way to decant a wine?" Featured Expert: Guy Lelièvre,
Regional Cuisine: Vintners Restaurant, Australia

Travel Tips: Chateau Adomenil, Luneville, France

SHOW ID #209:

Profile: Langmeil, Australia

Happenings: Winter Wine Escape, Hawaii

ATE: "What are some of the environmental concerns in the wine business?"

Featured Expert: Peter Opatz, Director of Viticulture, Clos du Bois, California

Regional Cuisine: Traditional Pie, Rapsani Village, Greece

Travel Tips: Dijon – The Forgotten City of Wine, France

SHOW ID #210:

Profile: Castello di Lispida, Veneto, Italy

Happenings: Canadian Corkscrew Conference, Toronto, Canada

ATE: "What does it mean to "infuse" drinks?" Featured Expert: Daniel

Hartenstein, Sommelier, The Russian Tea Room, New York

Regional Cuisine: Axis (One Aldwych), London, England

Travel Tips: Bushman's Kloof, South Africa

SHOW ID #211:

Profile: Maison Champy, Beaune, France

Happenings: Balsamic Vinegar Harvest, Modena, Italy

ATE: "What is the meaning of the term "terroir"?" Expert: Michael Mondavi,
Robert Mondavi Winery, California, USA

Regional Cuisine: Steenberg Restaurant, Cape Town, South Africa

Travel Tips: Summerhill Estate Vineyards, Okanagan Valley, B.C., Canada

SHOW ID #212:

Profile: Bodega Norton, Mendoza, Argentina

Happenings: Ludlow Food and Drink Festival, England

ATE: "What's the difference between different Pinots?" Expert: Dick Ponzi, Ponzi
Vineyards, Oregon, USA

Regional Cuisine: Zoom, Toronto, Canada

Travel Tips: Los Agustinos, Haro, Spain

SHOW ID #213:

Profile: Agion Oros, Mount Athos, Greece

Happenings: Stellenbosch Spring Festival, South Africa

ATE: "Are there some good resources for amateur winemakers?" Featured
Expert: Sandra Marynissen, Vice President, Marynissen Estates, Niagara,

Regional Cuisine: De Montreuil, Okanagan, Canada

Travel Tips: Champagne Air Show (hot air balloon tour), France

Season ID #3

SHOW ID #301:

Profile: Vina Tondonia, Haro, Spain

Happenings: Windsor Arms & Royal York Tastings, Toronto, Canada

ATE: "How does a winemaker decide how to blend different varieties in producing wine?" Featured Expert: Tasos Drosiadis, Antonopoulos Vineyards, Greece

Regional Cuisine: Parmigiano Reggiano, Caseificio Hombre di Panini, Italy

Travel Tips: Wine Route, Argentina

SHOW ID #302:

Profile: Chateau Smith Haute, Bordeaux, France

Happenings: Bar Divine Champagne Tasting, New York

ATE: "Why do champagne winemakers use such huge vats for blending?"

Featured Expert: Prince Alain de Polignac, Pommery, Champagne

Regional Cuisine: Crayfish Braai, Muisbosskerm, Lambert's Bay, South Africa

Travel Tips: Langdon Hall, Ontario, Canada

SHOW ID #303:

Profile: Lazaridi, Drama, Greece

Happenings: Food & Wine Tasting, Bushman's Kloof, South Africa

ATE: "What's the proper way to store wine?" Featured Expert: Anthony von Mandl, Mission Hill, B.C., Canada

Regional Cuisine: Angerer Alm, Austria

Travel Tips: Hotel des Gouverneurs, Montreal, Canada

SHOW ID #304:

Profile: Pelee Island, Ontario, Canada

Happenings: Summer Wine Festivals of Germany

ATE: "What type of drink is served with sushi?" Featured expert: Master Sushi Chef Kazuhito Tagahashi, ANZU, San Francisco, USA

Regional Cuisine: Les Jardins des Remparts, Beaune, France

Travel Tips: Steenberg Country Hotel, Cape Town, South Africa

SHOW ID #305:

Profile: Moorebank, Australia

Happenings: Grape Harvest, Champagne Lancelot-Pienne, Cramant, France

ATE: "Which white wines can be paired with which types of cheese?" Featured Expert: Pascal Tingaud, Chef, Moët & Chandon

Regional Cuisine: Laborie, KWV restaurant, South Africa

Travel Tips: Wine Plane, Napa, California, USA

SHOW ID #306:

Profile: Fabre Montmayou, Argentina

Happenings: Festival of Lights, Montreal, Canada

ATE: "Is it true that wine is good for your health?" Featured Expert: Michael

Mondavi, Robert Mondavi Winery, California, USA

Regional Cuisine: Schwarzer-Hahn, Hotel Deidesheimer Hof, Germany

Travel Tips: Caudalie Vinotherapy Spa, Bordeaux, France

SHOW ID #307:

Profile: Tsantali, Halkidiki, Greece

Happenings: The Days of Wine and Roses, Niagara, Canada

ATE: "What is a Sommelier?" Featured Expert: Jaques Orhon, President,
Canadian Association of Professional Sommeliers

Regional Cuisine: Restaurant Le Vigneron, Reims, France

Travel Tips: Mauna Kea Resort, Hawaii, USA

SHOW ID #308:

Profile: Champagne Krug, Mesnil-sur-Oger, Champagne, France

Happenings: World of Whiskey tasting, San Francisco, California, USA

ATE: "What does one look for when identifying wines by taste and aroma?"

Featured Expert: Maria Moessner, Estate Sommelier, Inniskillin Winery

Regional Cuisine: L'eau de la Bouche, St. Adele, Quebec, Canada

Travel Tips: Surrey Hotel, New York, USA

SHOW ID #309:

Profile: Meerlust Estate, South Africa

Happenings: World Congress on Cork and Oak, Porto, Portugal

ATE: "What's the process of designing and constructing a custom wine cellar?"

Featured Expert: Greg Ziesmann, Director of Design and Construction Services,
The Wine Establishment, Toronto, Canada

Regional Cuisine: The Michelin Chefs of Ludlow, England

Travel Tips: Napa Valley Wine Train, California, USA

SHOW ID #310:

Profile: Stoney Ridge, Niagara, Canada

Happenings: Grape Treading, Quinta de Vesuvio, Douro Valley, Portugal

ATE: "What is the definition of "Grand Cru"?" Featured Expert: Florence Cathiard,

Co-owner, Chateau Smith Haute Lafitte, France

Regional Cuisine: Prosciutto di Parma, Italy

Travel Tips: Orchard Hotel, San Francisco, USA

SHOW ID #311:

Profile: Bodega Lurton, Argentina

Happenings: Riedel Glass Factory, Austria

ATE: "What does it mean to have different varieties of grapes?" Featured Expert:

Kosie Moller, Winemaker, KWV, South Africa

Regional Cuisine: Chandon, Napa, California, USA *

Travel Tips: The Route of the Grand Crus Vineyards, Burgundy, France *

SHOW ID #312:

Profile: Atlas Peak, Napa Valley, California, USA

Happenings: Hospices de Beaune Wine Auction, France

ATE: "What are the different kinds of cork?" Featured Expert: Sofia Afonso,

Technical Director, CTCOR, Portugal

Regional Cuisine: Toque!, Montreal, Canada

Travel Tips: The Cider Route, England

SHOW ID #313:

Profile: Steenberg Vineyards, Cape Town, South Africa

Happenings: The Making of a Winery, Peller Estates, Niagara, Canada

ATE: "How can I maximize my personal taste of a wine?" Featured Expert:

Michael Vaughn, Editor/National Post Wine Columnist

Regional Cuisine: Restaurant Kappeller, Austria

Travel Tips: Harvest Inn, Napa Valley, California, USA

Season ID #4

SHOW ID #401: **Piedmont, Italy**

Profile: Paolo Scavino Wine Estate

Happenings: Salone del Gusto: Slow Food Italy Event

ATE: "I HAVE A BOTTLE OF 1977 BARDOLINO. SHOULD I DRINK IT NOW OR KEEP IT?" asked by Matt Thayer of Jacksonville, Florida Featured Expert:

Kenneth Britsch, Sommelier

Regional Cuisine: Il Centro restaurant: fresh pasta with regional white truffles

Travel Tips: Principato di Lucedio: A lesson in Risotto at a 12th century Abbey and rice farm

SHOW ID #402: **Quebec City, Canada**

Profile: Domaine Steinbach Wine Estate

Happenings: Wine tasting at the Chateau Frontenac SAQ Signature store

ATE: "WHAT WINE IS BEST SUITED TO ACCOMPANY ONION SOUP?"

Featured Expert: OLIVIER GUILLEMER, MAÎTRE D'HÔTEL, SERGE BRUYÈRE

Regional Cuisine Serge Bruyère: rack of local deer sautéed with fresh shallots, fresh thyme and a port wine glaze with seasonal vegetables

Travel Tips: Hotel Dominion 1912: boutique hotel that was the city's first skyscraper

SHOW ID #403: Mosel River, Germany

Profile: Sybille Kuntz Wine Estate

Happenings: Riesling tasting at St Urbanshof

ATE: "What types of food go best with Riesling wines?" FEATURED EXPERT: Christine Becker, Owner, Weinhaus Becker, Trier, Germany

Regional Cuisine: Landhaus St. Urban: couscous with fennel and shrimp, potato risotto with a fish soup, venison with nuts and a light honey sauce, and crepes with oranges.

Travel Tips: Reichsburg Castle: medieval castle in the heart of wine country that survived 1000 years of wars, plundering, bankruptcy and near destruction.

SHOW ID #404: Tasmania, Australia

Profile: Pipers Brook Vineyard

Happenings: Barilla Bay Oyster Harvest

ATE: "I am preparing a meal of Stone Crabs in a soup. Which wines would be appropriate?" Featured Expert: Andrew Hood, Winemaker, Hood Wineries

Regional Cuisine: Stillwater Restaurant: Lime and Cane Sugar Cured Salmon with Green Mango Salsa

Travel Tips: Hiking in Wineglass Bay

SHOW ID #405: Oregon, USA

Profile: Domaine Drouhin Oregon

Happenings: Wild Chanterelle Mushroom Harvest

ATE: "I am making a seafood cioppino over fettuccini – Could you tell me what wine would best complement this spicy dish?" Featured Expert: ROBERT PERKISER, CHEF, BLACKFISH CAFÉ

Regional Cuisine: Joel Palmer House: Sautéed chanterelle mushrooms with onions and hickory bacon in a heavy cream sauce

Travel Tips: Vista Balloon Adventures: hot air ballooning and whale watching in Oregon wine country

SHOW ID #406: Mendoza, Argentina

Profile: Bodega Terrazas Winery

Happenings: Saturday Night in Mendoza: The city's nightlife, music, and culture

ATE: "What are the characteristics of the white grape variety Torrontes and which foods should it be paired with?" Featured Expert: Michel Rolland, wine consultant

Regional Cuisine: 1884 Restaurant Francis Mallmann: fresh fig ricotta and prosciutto crouton in a clay oven

Travel Tips: Los Chulengos: High-end ranch featuring adventure tour horseback riding and whitewater rafting

SHOW ID #407: Niagara, Canada

Profile: Malivoire Wine Company

Happenings: New Vintages Festival by the Niagara Grape and Wine Festival

ATE: "Does the type of soil affect the taste of grapes?" Featured Expert: Shiraz

Mottiar, Assistant Winemaker, Malivoire Wine Company

Regional Cuisine: Pillar and Post: roasted rack of lamb with a dijon crust, pine nuts and roasted panco crumbs served on a blackbean and corn compote

Travel Tips: Niagara Helicopters: chopper touring in Niagara with a rescue pilot

SHOW ID #408: Vienna, Austria

Profile: Schloss Gobelsburg Wine Estate

Happenings: Exploring the *Heuriger*: Vienna's traditional wine bars

ATE: "What types of wine go best with lamb?" Featured Expert: Susanne

Wagner, Sommelier, Landhaus Bacher, Austria

Regional Cuisine: Plachutta Wollzeile: traditional beef soup with two different kinds of sauces - applesauce and horseradish with chive sauce - and a special Viennese boiled vegetable mixed together with flour and butter

Travel Tips: Taubenkbel Restaurant and Inn: old rural farmstead with Hungarian and Croatian roots

SHOW ID #409: Okanagan Valley, Canada

Profile: Mission Hill Family Estate Winery

Happenings: The Okanagan Fall Wine Festival

ATE: "Which wine would you serve with an Asian barbecue?" Featured Expert:

Andrew Morrow, Winery Chef, Mission Hill Family Estate

Regional Cuisine: Fresco restaurant: house-cured duck prosciutto with sweet and sour rainbow carrots, some cervecchia arugula, and a caramelized apple

Travel Tips: Naramata Inn: exclusive inn and spa in a little-known B.C. hamlet

SHOW ID #410: Melbourne/The Yarra Valley, Australia

Profile: Rochford-Eyton winery

Happenings: The Warentina Lavender Festival featuring Puffing Billy Steam Train - the oldest steam train in Australia - and Oz wildlife at the Healesville Animal Sanctuary

ATE: "Do you have any recommendations for starting a wine cellar of about 100 bottles?" Featured expert: Phillip Rich, Liquor Operations Manager, Circa, The Prince Hotel, Melbourne

Regional Cuisine: Eleonore's Restaurant: Balsamic and port glazed lamb with red wine and honey cherry tomatoes

Travel Tips: Tiger Moth World: vintage 1930's open cockpit plane tours over wine country

SHOW ID #411: Trier, Germany

Profile: Meulenhof Wine Estate

Happenings: The Mosel-Saar-Ruwer Wine Forum: celebrating the best wines of the region

ATE: "I make wine at home. How can I tell when the malolactic fermentation is complete?" Featured Expert: Michael Moosbrugger, Wine Maker, Schloss Gobelsburg, Austria

Regional Cuisine: Weinhaus Becker: Mosel Pikeperch, wrapped in a potato crust on a bed of lentils and vegetables

Travel Tips: The fairy-tale Mosel town of Berncastel-Kues is the home of Landshut Castle - one of the region's earliest vineyards with grapes that can heal

SHOW ID #412: Quebec City, Canada

Profile: Moulin de Petit Pre Vineyard

Happenings: Quebec Expo: agricultural, food, and wine exposition

ATE: "I HAD A GLASS OF RED WINE RECENTLY THAT HAD A VERY STRONG PEPPER AROMA AND FLAVOUR. CAN YOU TELL ME WHAT IT MIGHT BE?" Featured Expert: MICHEL MORAD, DIRECTOR, SAQ SIGNATURE STORE

Regional Cuisine: Manoir Montmorency: sea trout with salsa of cattail heart and green asparagus

Travel Tips: Chateau Bonne Entente: award-winning resort on the edge of the city

SHOW ID #413: Mendoza, Argentina

Profile: Bodega Catena Zapata

Happenings: Tasting of Argentina's wines with infamous International wine reviewer Michel Rolland

ATE: "What are the characteristics of the Sauvignon Blanc grape and with which foods should it be paired?" Featured Expert: Roberto de la Mota, Winemaker, Bodega Terrazas

Regional Cuisine: Traditional Cuisine in the Andes Mountains: barbecue-grilled goat and spiced beef empanadas

Travel Tips: Park Hyatt Mendoza: restored 19th century Spanish colonial hotel



For more information on Wine Television, please contact Canoe Productions Inc.

Phone: 416.778.8803 Fax: 416.406.7243 Email: winetv@canoeproductions.com

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