



# ROSÉ

My ideal rosé is versatile, with bright fruits, an expressive nose, and a zip that can beat afternoon summer heat or pair with a weeknight dinner. This year's winners are both based on pinot noir and showcase their regions wonderfully. The zing of the Babich pairs effortlessly with lazy days and backyard sunshine. The JoieFarm has loads of strawberry, watermelon and a classic note of herby sage that begs for a fresh summer salad. Cool fact - Ernest Hemingway favoured Tavel, a rich and broody rosé from Southern France. There is a rosé for everyone and it works year-round! *Matt Stortz*

## BEST IN CLASS TIE



### BABICH 2022 MARLBOROUGH PINOT NOIR ROSÉ

Marlborough  
New Zealand  
\$22-25  
CSPC 794415



### JOIEFARM 2022 ROSÉ

Okanagan Valley  
British Columbia  
\$35-39  
CSPC 731772

**Perrin Studio 2022 Rosé by Miraval**  
Côtes de Provence, France  
\$19-23 CSPC 817822



**Monte Creek 2022 Living Land Rosé**  
Thompson Valley, British Columbia  
\$20-25 CSPC 880054



**Hester Creek 2022 Rosé Cabernet Franc**  
Okanagan Valley, British Columbia  
\$25-28 CSPC 781690



**Zenato 2022 Rosé San Benedetto**  
Veneto, Italy  
\$23-26 CSPC 885233



**Hillside 2022 Below the Road Rosé**  
Naramata Bench, British Columbia  
\$35-38



**Le Bijou de Sophie 2022 Valrose Rosé**  
Côteaux de Béziers, France  
\$20-23 CSPC 863718



# Culinaire

VINE & DINE SERIES

### Vine & Dine at Fonda Fora

**October 12, 22, and 28** Join us for one of these superb, authentic, Mexican 6-course pairing dinners in Fonda Fora's private dining room. Every dinner here sold out last year and the year before!

### A One-Off Premium Pairing Dinner at Flores & Pine

**October 19** Join us for a chef-crafted menu of inspired seasonal dishes, with a sparkling reception and canapés, followed by a fabulous four course dinner!

### Harvest Vine, Dine and Demo at Sunterra Market Lounge

**October 26** Join us for a six-course "From the Farm" pairing meal, with Chef Mo demonstrating a part of each delicious dish. His recipes are the most requested of any of our dinners!

### Meal Prep Showcase & Competition!

**October 27** Try all the dishes from Calgary's meal prep companies and vote for your favourites to win prizes!

### Vine & Dine at One18 Empire

**November 16, 21, and 29** Join us in the private dining room for six pairing courses of Chef Sean Cutler's delicious, made from

scratch, upscale dishes! For only 20 people each night.

### Luxury Wine & Culinary Tour of Northeast Spain

**May 27–June 5, 2024** Experience the real Spain - just two places available now for this all-inclusive tour!

New events and dinners are added regularly so check [vineanddine.ca](http://vineanddine.ca) as these evenings sell out rather quickly! Email [linda@culinairemagazine.ca](mailto:linda@culinairemagazine.ca) to reserve your places, and/or to be included in our bi-monthly updates so you hear about events before the rest of the city. We try to cater for all allergies.