

SIP

TRENDY TIPPLES

[BY MICHELLE BOUFFARD
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TRENDS DON'T JUST APPLY TO CLOTHING AND HOME DESIGN—WINE FOLLOWS FASHION TOO. IF YOU WANT TO COME OFF AS HIP THE NEXT TIME YOU ARE HOSTING FRIENDS OR ORDERING WINE IN A RESTAURANT, HERE'S A FEW SUGGESTIONS.

ITALIAN WHITES (BEYOND PINOT GRIGIO...)

Modern technology managed to transform Italy's tired and oxidized whites into crisp, clean thirst-quenchers, but they were soon criticized for being too innocuous. Enter an exciting new phase: Italy now boasts a wealth of characterful indigenous grapes such as Arneis, Greco, Friulano, Vermentino and Verdicchio.

What to order?

2009 Marotti Campi, 'Luzano' Verdicchio dei Castelli di Jesi DOC \$19.98 (SKU #916098)

Concentrated zesty lime and lemon flavours with a backbone of minerality. Excellent with salad and seafood dishes.

GRÜNER VELTNER

Grüner what? Don't let the name or provenance scare you. This groovy Austrian grape produces dry white wines with fierce precision. And it's a dream to pair with food!

What to order?

2007 Laurenz V., Und Sophie, Singing Grüner Veltliner, Austria \$21.99 (SKU #458034)

Pleasant lime and white pepper notes. Try with cheese fondue, chicken, pork and seafood.

SPAIN: PARTICULARLY MONASTRELL

Specific grapes aside, Spain itself is trendy. We can't seem to get enough of her, especially the wines from the south. Monastrell is king, and thrives in the sundrenched vineyards of regions such as Almansa, Jumilla and Yecla.

What to order?

2008 Barahonda 'Tinta Barica', Yecla DO, Spain \$19.99 (SKU #213900)

Concentrated flavours of plum, cassis and leather are balanced by high, yet round, tannin. Incredibly approachable, and perfect with lamb.

BEAUJOLAIS

Cheap and cheerful Beaujolais Nouveau has tainted Beaujolais' image. The region crafts far more serious wines offering great value for money. For the very best, try one of her Crus; look for names like Brouilly, Moulin à Vent and Morgon on the label.

What to order?

2009 Dominique Piron 'Domaine de la Chanais', Beaujolais-Villages AOC, France \$16.99 (SKU #131557)

Bursting with bright red fruit, this lighter red is simply delicious with roasted chicken and steak tartare.

THIRSTY

[BY JOE WIEBE]

ENJOY CASK BEER ALL WEEK LONG

You may have noticed Cask Nights being held at your favourite local pub or restaurant. What is cask beer? Basically, it is beer that has been transferred into a cask immediately after primary fermentation, without being filtered or pasteurized. This means the yeast remains with the beer, gently carbonating and conditioning it for a few weeks or months longer.

Cask-conditioned ale, or "real ale" as it is known in the UK, was long the traditional method of brewing in Britain, but as bigger breweries took over the market there it began to disappear in favour of mass-market bottled beers. This led to the formation of the Campaign For Real Ale (CAMRA) in 1971, which has helped revitalize the brewing of traditional ales in the UK and around the world.

At a cask night in Vancouver you will usually see a small metal barrel resting on top of the bar. The beer is poured directly into glasses without any added carbonation. It probably won't be as fizzy as bottled beer, but don't worry—it won't be flat. By the time it is served, the yeast will have settled to the bottom of the cask, so you shouldn't see any sediment in your beer.

Cask-conditioning allows the malt and hop flavours to deepen and expand so the resulting beer is usually richer and more complex than typical beer from a keg or bottle. Local



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brewers love to experiment, by either adding something special to the cask or by testing a new recipe they've never tried before. Either way, it's a chance to taste a unique and delicious brew you can't get anywhere else.

Look for cask events at The Whip (Sundays), St. Augustine's (Mondays), Railway Club (Tuesdays), Cascade Room (first Wednesday of the month), Yaletown Brewing (Thursdays), Sunset Grill (one Thursday each month), and London Pub (Fridays). Central City Brewing in Surrey has a cask night on Saturdays, and although it's not in the city, it is right next to the Surrey Central SkyTrain stop. ☑

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