

INTERNATIONAL WINE & FOOD FESTIVAL

Over 35 fabulous wine
& food pairings.

February 12 & 13, 2025

Manitoba Institute of Culinary Arts
North Hill Campus, 1035 1st Street North

Presented by Assiniboine's Culinary Arts,
Baking Foundations, and Hospitality Business
Management students



**RUSS EDWARDS
SCHOOL**
Agriculture & Environment



**Assiniboine
College**

MANITOBA INSTITUTE
OF CULINARY ARTS

Welcome

Welcome to Assiniboine's International Wine & Food Festival at the Manitoba Institute of Culinary Arts. Once again, this year the Hospitality students, along with the Culinary Arts and Baking Foundations students, proudly present an exciting combination of wines and hors d'oeuvres. Take advantage of this unique opportunity to savour wines that are paired with delectable food items.

The students have spent many hours researching varieties of wine from various countries to create a unique taste experience for you; red, white, rose, fortified and sparkling wines. We encourage you to learn, sample, ask questions and most importantly, be open to the taste experience and enjoy! To add to the experience, the students have used their creativity and research to create food pairings for the wines that complement the palate. Your participation provides the students with the opportunity to showcase their knowledge in both a theoretical and practical manner. As you sample the wines and food, feel free to ask questions of your hosts.

The International Wine & Food Festival is a celebration of the rich wine making history and expertise around the world. As you enjoy wine samples, note the different tastes, aromas, flavours and ingredients used in their production. This is Brandon's premier celebration of the wine industry, complete with ethnic delights to complement your evening. Meet new people, try new wines, and raise a glass to toast this annual tradition of the Manitoba Institute of Culinary Arts.

Thanks for supporting the learning experience of our students. Cheers!

Station A

WHITE WINES

Students: Jaskomalpreet Singh, Christie Cook, Shayla Pruden,
Harsh Bagga, Brianna Bone, Gabrielle Vicedo

**Medium Bodied – Vidigal Porta
6 White - PORTUGAL**

#40593 \$13.99

Aromatic with fresh and crisp fruit flavours with subtle mineral notes.

Food pairing: Smoked Salmon Crostini with Lemon and Dill

Information provided by: liquormarts.ca

**Medium Bodied – Vintage Ink
Wicked White - CANADA**

#18060 \$18.99

This aromatic blend of Viognier and Gewurztraminer is jam packed with lush tropical fruit, juicy pear and a crisp, refreshing finish.

Food pairing: Brie & Mango Chutney Cups

Information provided by: liquormarts.ca

**Medium Bodied – Kleine
Zalze White – SOUTH AFRICA**

#40001 \$16.99

Aroma of citrus blossom, guava and yellow peach. Flavourable wine with layers of tropical fruit.

Food pairing: Shrimp Ceviche with Grilled Pineapple

Information provided by: liquormarts.ca

Please note: This is not a nut-free environment. Guests with dietary restrictions are encouraged to speak with students at each station for more information on food ingredients and preparation.

Station B

WHITE WINES

Students: Jaanvir Singh, Gurjeet Singh, Ryden Law, Arpa Sarkar,
Husanpreet Singh, Nica Desamito

**Medium Bodied – Burnt Ship
Pinot Grigio VQA – CANADA**

#18306 \$17.99

This Pinot Grigio is pure sunlight in a glass. The fresh bouquet of peach, white flowers and hints of honey lead into a refreshing palate of apple laced with mineral and spice.

Food pairing: Grilled Peach & Prosciutto Crostini

Information provided by: liquormarts.ca

**Medium Bodied – Graffigna
Pinot Grigio - ARGENTINA**

#6730 \$15.99

Elegant jasmine bouquet with nuances of peach and apricot. Very fresh, with a young palate, subtly fruity and floral. Harmonious and refined, with a very pleasant finish.

Food pairing: Seared Scallops with Orange Fluid Gel
and Fermented Jalapeno

Information provided by: liquormarts.ca

**Light Bodied – Two Oceans
Pinot Grigio – SOUTH AFRICA**

#13217 \$14.99

Pale lemon in colour, this wine had an intense aroma of pink grapefruit, pineapple, and flavours of citrus fruits and apricots. Lively and piquant, this wine is refreshingly zesty and clean.

Food pairing: Lemon Honey Chicken Skewers

Information provided by: liquormarts.ca

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Station C

WHITE WINES

Students: Amijot Singh, Simranjeet Singh, Ashley Guimond,
Amber Yan, Jasmeet Dhunna, Carley Bone, Tyra Lasuik

**Medium Bodied – Allan Scott
Sauvignon Blanc – NEW ZEALAND**

#43698 \$21.99

Notes of tropical fruit with a fresh herbaceous character balanced by zesty passionfruit and crisp acidity.

Food pairing: Grilled Fish Tacos

Information provided by: liquormarts.ca

**Medium Bodied – Marques de
Caceres Sauvignon Blanc - SPAIN**

#43323 \$ 14.29

Deep aroma of exotic fruits and almonds. Fresh and crisp tasting with citrus notes and a slight herbal finish. Good structure with well-balanced acidity.

Food pairing: Thai Chicken Salad

Information provided by: liquormarts.ca

**Medium Bodied – Credaro Five Tales
Sauvignon Blanc Semillon - AUSTRALIA**

#56624 \$ 21.99

Aromas of fresh herbs, tropical fruits and citrus. A zesty palate of melon, lime and lemon with well balanced acidity.

Food pairing: Deep Fried Spinach Ravioli

Information provided by: liquormarts.ca

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Station D

WHITE WINES

Students: Hannah Avinante, Xing Ren, Jessica Benoit, Tazmyn Reinfort, Bavanpreet Singh, Chase Bagley, Presley Kuharski

**Medium Bodied – La Playa
Unoaked Chardonnay – CHILE**

#34718 \$15.11

Bright yellow colour. This wine has notes of ripe fruits such as pineapple and peach. Very flavourable wine with fruity notes and balanced acidity. Refreshing with a long finish.

Food pairing: Chicken & Apple Sausage Rolls

Information provided by: liquormarts.ca

**Medium Bodied – Boschendal 1685
Chardonnay – SOUTH AFRICA**

#43713 \$19.99

Combination of orange and lemon zest enhanced by hints of cinnamon. Well-balanced with tropical fruit notes in a prolonged finish.

Food pairing: Sushi

Information provided by: liquormarts.ca

**Full Bodied – Stewrn Barrel Aged
Chardonnay VQA – CANADA**

#14741 \$18.99

The barrel aged Chardonnay follows the guiding philosophy, oak should be to wine as seasoning is to food. Enough to add interest and complexity but not so much that it overwhelms.

Food pairing: Mini Turkey Club

Information provided by: liquormarts.ca

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Station E

ROSE WINES

Students: Yanxia Zhong, Lydia Zhou, Terra Bird, Harmandeep Singh, Tian Ding, Ke Chen, Karanveer Singh, Jagdeep Kaur, Manjot Kaur

Light Bodied – Marques de Caceres Rose - SPAIN

#110114 \$16.99

The bouquet is packed with fruits of the forest (red berries, strawberries, raspberries) that rest on a discreet depth of mineral. This fruity, mineral character comes through again in the mouth with a hint of spice, resulting in a pleasant fullness.

Food pairing: Butter Chicken Flat Bread

Information provided by: liquormarts.ca

Light Bodied – Vintage Pink Ink VQA - CANADA

#25208 \$18.99

This Rose explodes with layers of strawberry, raspberry, and a hint of refreshing grapefruit. This is a well-balanced wine with fresh, crisp acidity.

Food pairing: Raspberry Chambord Cake Pops

Information provided by: liquormarts.ca

Medium Bodied – Santa Julia Malbec Rose "Organic" – ARGENTINA

#25275 \$17.99

Aromas of strawberries, blackberries and sweet red fruits. Flavourable with crisp acidity.

Food pairing: Samosas with Curry Dip

Information provided by: liquormarts.ca

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Station F

SPARKLING WINES

Students: Chesska Benito, Catharine Kennedy, Jin Xu, Liyun Liu, Lovepreet Singh, Kiyanna Arevalo, HuiHui Yang, Kuan-Chen Liao, Hongxia Liu

Light Bodied – Segura Viudas Brut Rosado Cava Rose - SPAIN

#11411 \$17.99

Bright, light strawberry pink with a pale rim. A fine, abundant and consistent mousse, rising to a good crown. Youthful fruit aromas of strawberry, redcurrant and grenadine. Refreshing on the palate, full of cherry fruit and a light acidity with a soft finish to the back of the palate.

Food pairing: Saskatoon Cream Brulée

Information provided by: liquormarts.ca

Medium Bodied – Paul Mas Brut – FRANCE

#22704 \$22.99

The elegant Prima Perla Crémant de Limoux from France is a cuvée vinified from the Chardonnay, Chenin Blanc, Mauzac and Pinot Noir grapes. Wonderful aromas of pomelo, lemon, grapefruit and kumquat, rounded off by other fruity nuances. Lively on the palate with hints of lime and lemongrass.

Food pairing: Vegetable Spring Roll

Information provided by: liquormarts.ca

Medium Bodied – Risata Prosecco DOC – ITALY

#58939 \$21.99

Risata Prosecco has aromas of peach and pear that lead into juicy flavours of Pink Lady apple, citrus and white peach. The bubbles are fine and persistent.

Food pairing: Dill Pickle Macaron

Information provided by: liquormarts.ca

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Station G

FORTIFIED WINES

Students: Braden Patey, Hsun-Yi Chang, Kuan-Chen Liao,
Shagandeep Kaur, Ramonjot Singh, Hardavinder Singh

Full Bodied – Dows LBV Port – PORTUGAL #30568 \$25.99

Full bodied and rich but balanced with soft peppery tannins and a fine acidity that ensures perfect balance on the palate.

Food pairing: German Chocolate Cheesecake

Information provided by: liquormarts.ca

Full Bodied – Walnut Brown Sherry Manzanilla Do - SPAIN #437467 \$17.99

Very sweet oloroso. Dark mahogany, almost ebony. On the nose, dried nuts and faint aroma of raisins, muscatel and toasted sugar. Smooth and velvety with a warm palate owing to its alcohol content. A long finish.

Food pairing: Chocolate Peanut Butter Brownies

Information provided by: liquormarts.ca

Full Bodied – Fonseca Bin 27 Reserve Port – PORTUGAL #271585 \$21.50

Deep youthful ruby colour. Intense rich fruity nose crammed with pure blackberry, cassis, cherry and plum aromas interwoven with notes of spice. The palate full bodied and round, with a smooth velvety texture balanced by firm mouth filling tannins. The juicy black fruit flavours linger into the rich luscious finish.

Food pairing: Chocolate Truffles

Information provided by: liquormarts.ca

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Station H

NON-ALCOHOLIC WINES

Students: Dhany Patel, Mukesh Sharma, Shaune Kirkpatrick, Korin Vego, Tiantian Wang, Alicia Decosse, Luchen Zhang

**Light Bodied – Loxton 0.0%
Sparkling Brut - AUSTRALIA**

#28624 \$10.49

Dry to medium low alcohol sparkling Semillon wine. Tastes almost like a regular Champagne, Champagne cork and Champagne bubbles. An elegant alternative sparkling wine for non-drinking guests.

Food pairing: Bruschetta with Goat Cheese and Toasted Walnuts

Information provided by: liquormarts.ca

**Medium Bodied – Loxton 0.0%
Cabernet Sauvignon - AUSTRALIA**

#28607 \$9.49

Dry to medium low alcohol Cabernet Sauvignon showing a fine balance of acidity and tannin levels combined with fruit flavours from the Cabernet grapes.

Food pairing: Beef Crostini with Horseradish Cream and Balsamic Glaze

Information provided by: liquormarts.ca

**Medium Bodied – Smoky Bay
0.0% Sparkling – AUSTRALIA**

#61211 \$10.49

Elegant and refreshing Alcohol Free, featuring crisp pear and green apple, lively bubbles and an attractive crisp finish.

Food pairing: Flambeed Shrimp with Thai Spicy Peanut Sauce

Information provided by: liquormarts.ca

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Station I

RED WINES

Students: Devan Garg, Guneet Sachdeva, Connor Willms, Harmandeep Singh, Jerome Guo, Phoenix Baker-Peterson

Full Bodied – Mitolo Jester Shiraz - AUSTRALIA #86124 \$22.99

Beautifully perfumed, soft and approachable with blood plum, dark cherry and blackberry framed in generous smooth tannins and medium body. Subtle hints of cocoa, cinnamon, dry herbs and cedary texture create inviting intrigue, while gentle balanced acidity allows the soft, smooth profile to continue throughout the finish.

Food pairing: Pulled Pork Taco Cups with Chimichurri Sauce

Information provided by: liquormarts.ca

Full Bodied – De Bortolio Woodfired Heathcote Shiraz - AUSTRALIA #25706 \$19.99

Intense deep red with purple edge. The bouquet is plump and filled with dark fruits, plums, spice and dried herb. The palate is rich and mouth filling with balanced tannin, cured meats, liquorice and authentically Heathcote.

Food pairing: Maui Ribs

Information provided by: liquormarts.ca

Full Bodied – JC Double Barrel Shiraz - AUSTRALIA #40577 \$22.99

Full and generous with mix of sweet red fruits and dark chocolate. The use of Scotch Whisky barrels for finishing add complex flavours as well add an incredible smoothness to this wine.

Food pairing: Oyster Mushroom Arancini

Information provided by: liquormarts.ca

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Station J

RED WINES

Students: Khushwinder Singh, Ratandeep Singh, Leighton Hardinge, Marc Kaiser Baquial, Jaismeen Kaur, Isabel Carter, Sydney Thompson

Medium Bodied – Diabolica Red VQA - CANADA

#39618 \$15.29

Very aromatic and possessing a rich flavour of ripe berries.

Food pairing: Pear & Brie Flatbread with Arugula and Candied Walnuts

Information provided by: liquormarts.ca

Medium Bodied – The Wolftrap Red – SOUTH AFRICA

#138479 \$17.99

Intense red colour with a purple rim. A spicy profile with ripe black fruit and violets. Smooth and rich on the palate with soft tannins, good density and a hint of oak. A well balanced , unpretentious wine made for easy drinking.

Food pairing: Pork Sliders

Information provided by: liquormarts.ca

Medium Bodied – Inception Deep Layered Red – SOUTH AFRICA

#15956 \$17.99

A fruit-forward profile that combines rich flavours of chocolate, vanilla, mocha and spices with a soft finish on the palate.

Food pairing: Birria Tacos

Information provided by: liquormarts.ca

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Station K

RED WINES

Students: Harmandeep Kaur, Harkirat Kaur, Zach Heatherington, Jayden Peters, Maninder Singh, Darcie Cook, Jillian Vasquez

**Full Bodied – Wakefield Estate
Cabernet Sauvignon - AUSTRALIA**

#7456 \$19.99

Rich expressive flavours of cassis, mulberry and a hint of eucalyptus. French oak maturation adds touches of dark chocolate, cedar and spice.

Food pairing: Lamb Shepards Tart

Information provided by: liquormarts.ca

**Full Bodied – Barossa Valley
Cabernet Sauvignon - AUSTRALIA**

#17725 \$21.99

Expressive dark plum with a seductive blackcurrant richness.

Food pairing: Philly Cheesesteak

Information provided by: liquormarts.ca

**Full Bodied – Barossa Ink
Cabernet Sauvignon - AUSTRALIA**

#28938 \$19.99

Dark and concentrated in colour, with red and purple hues. The bouquet is rich aromas of blackcurrant, mint, dark chocolate, coffee bean and earth. The Palate is plush and vibrant, the textural palate has fine tannins, and excellent persistence with fruitcake, plum, and rum and raisin flavours.

Food pairing: Truffle Parmesan Polenta Fries with Roast Garlic and Onion Dip

Information provided by: liquormarts.ca

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Station L

RED WINES

Students: Krunali Patel, Paramjeet Singh, Michelle Omand, Jeanine Lathlin, Mehtab Singh, Harshpinder Singh

Light Bodied – Family Tree The Boxer's Ghost Pinot Noir VQA - CANADA #53852 \$19.99

This delicate wine highlights the bright red berry, cola, and violet aromatics typically found in Niagara Pinot Noir. It is rich in dark fruit, earthy and full of minerals.

Food pairing: Duck Wellington with Orange Glaze

Information provided by: liquormarts.ca

Light Bodied – Cotes Des Roses Pinot Noir - FRANCE #45999 \$20.64

Fresh fruit aromas of morello cherry, wild raspberry and spices. On the palate, this wine offers a velvety texture with silky tannins. Elegant wine with a well balanced finish.

Food pairing: Vegan Stuffed Mushrooms

Information provided by: liquormarts.ca

Light Bodied – Les Jamelles Pinot Noir - FRANCE #18834 \$18.99

On the palate, this wine is complex, rich, long and fat. It displays aromas of crushed black fruits (blackberries, blackcurrants, cherries) and jam. The tannins are plump and well-integrated.

Food pairing: Bacon Jalapeno Spring Rolls

Information provided by: liquormarts.cas.ca

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Notes

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