

Report on Chaîne Visit to Unsworth Vineyard June 25, 2017

What a Day, What an Event and What Great Member Feedback!

The fantastic, warm weather after so much rain prompted several of Victoria Baillie's Members to dust off their beautiful sports cars and arrive at Unsworth Vineyard after cruising the highway through the forested Malahat Mountain scenery. The majority of our entourage relaxed in air conditioned comfort aboard a sleek new limo-bus.

The Unsworth team was ready and awaiting our arrival with trays of our traditional reception glass of "bubbles". The beautifully restored old farm house that now is home to Unsworth's restaurant overlooks the vineyard, currently lush with this year's vine foliage. But, if only the delectable Amuse Bouche of garlic and lemon sautéed Spot Prawns on a sourdough crouton had been the main course.....sigh !! Seriously though, getting down to the business of lunch was eagerly awaited with several Members and guests already deciding to order **Unsworth Vineyard's Prosecco-style Charme de L'ile, served** at the reception.

Before lunch was served, **Estate owner, Tim Turyk's**, welcome included an introduction of **Executive Chef Maartyn Hoogeveen, Sommelier Chris Turyk and Restaurant Manager, Mark Niven**. Tim shared a little history of the estate which he mused was to be his "little project" after moving on from his fishing-related business. Not quite his anticipated experience, but then the rest is very successful history!

Lunch: A grilled nectarine salad of bocconcini, arugula, prosciutto and toasted almonds was paired with Unsworth's crisp **2016 Pinot Gris**. Then a whipped goat cheese and thyme mousse topped a "tower" of wild B.C. sockeye salmon resting on garlic lemon mash and a base of golden beet carpaccio. **Unsworth's Sauvignette** was an interesting and successful wine choice.

Without a doubt, the most Member comments that I received addressed dish presentation and the main course's melt-in-the-mouth Pan-Fried Duck Breast - perfectly prepared, rare, served on a bed of local wild mushrooms and a lusciously creamy cherry risotto, micro greens and a delicate black cherry sauce. **Unsworth's 2014 Pinot Noir Reserve** was the chosen pairing.

The chocolate lovers' passion was satisfied with a dessert of dark chocolate terrine squares served with a sour cream sorbet, a touch of Chai tea mousse, fresh raspberries and a strawberry coulis garnish. The dessert wine paired was **Unsworth's fortified offering, Ovation**.

Executive Chef Maartyn Hoogeveen, delivered a memorable menu, beautifully presented and with well-balanced flavours. **Restaurant Manager, Mark Niven** and his service team had table settings both inside and on the outside deck which was shaded by a roof of black canvas umbrellas. The Restaurant's black colour theme was continued in the serving staffs' very professional dress. **Sommelier, Chris Turyk**, introduced each wine and its production history. This gave our own Echanson, Larry Arnold, a rare opportunity to enjoy the event without having to provide his usual very educational wine commentary.

Bailli, Ian, and VC Argentier, Gail, thanked our host, Tim, and his Unsworth Restaurant Team for an enjoyable lunch experience and presented Chaîne Certificates of Appreciation to the Team. A nice touch was finding Tim, Mark, and Assistant Manager, Stacey at the entrance, to see us out and shaking hands as we left the restaurant. But that was not the end of the day.

Following lunch, Chris Turyk hosted us in the Tasting Room where we had an opportunity to sample Unsworth's very fine Rosé as well as Unsworth's "other" Bubbles, a quite delightful Cuvée *de L'île* that saw several members hastily adding to their shopping list. Speaking of which, many filled Unsworth signature black four-bottle carrying bags were observed leaving the property headed to Victoria by sports car or sleek limo- bus, all accompanied by very satisfied Victoria Bailliage Members.