

## Canada Day: A Chef, a Sommelier, and Three Coast-to-Coast Winemakers at One of the Four Corners of the Earth

*On Fogo Island, Newfoundland*

### FOR IMMEDIATE RELEASE:

**Fogo Island, NL., Wednesday, June 6, 2018**— Toast Canada Day with four of Canada's most esteemed wine specialists, far away from far away, on Fogo Island, Newfoundland. The province joined Canadian Confederation in 1949, and what Newfoundland lacks in a history of winemaking, it makes up for through its connection to great wines from sea to shining sea. Fogo Island Inn celebrates the terroir of its three "new found" sister provinces: British Columbia, Ontario, and Nova Scotia over a three-night **Canada Day Winemakers' Weekend** on Friday, June 29 through to Monday, July 2, 2018.

Making the Canada Day journey to join Executive Chef Jonathan Gushue on this remote island on the North Atlantic is Brie Dema, one of Ontario's most knowledgeable sommeliers and a regular contributor to *Quench* magazine, who will be accompanied by a trio of Canadian winemakers for an extended holiday weekend at Fogo Island Inn. Inspired by the traditional foodways of Fogo Island, David Paterson of [Tantalus Vineyards](#) (British Columbia), Ilya Senchuk of [Leaning Post Wines](#) (Ontario), and Jean-Benoit Deslauriers of [Benjamin Bridge](#) (Nova Scotia), will create wine pairings matched to a feast prepared by Executive Chef Gushue, highlighting the island's unique outport cuisine and the most prized Canadian wines on the international stage. A special Community Tasting event for invited guests introducing three local wine purveyors to the three visiting winemakers will also take place during the weekend.

The Fogo Island Inn **Canada Day Winemakers' Weekend** will include guided tasting sessions, a movie screening for oenophiles in the Inn's private cinema, a community wine tasting, Canada Day fireworks, and a variety of immersive experiences exploring Fogo Island's rich food heritage.

*The **Canada Day Winemakers' Weekend** itinerary at Fogo Island Inn includes all meals, special wine pairings and programming, an Island Orientation with a Community Host, and a*

range of special Canada Day festivities. A three-night minimum stay is required. To reserve, call our Reservations team at +1 709 658 3444 (direct), or +1 855 268 9277 (toll-free), or email [reservations@fogoislandinn.ca](mailto:reservations@fogoislandinn.ca).

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## ABOUT THE WINE EXPERTS

**Brie Dema** is a professional sommelier, Wine Director for The Bruce Hotel, a VIA Italian Wine Ambassador, and a WSET Educator. A regular contributor to *Quench* magazine, she has a deep passion for Canadian wine. Brie participated in the 2017 edition of the Northern Lands festival—a celebration of Canadian wines and those who make them—and she served on an international panel of judges for 5 Star Wines the Book 2018.

**Tantalus Vineyards'** general manager and winemaker **David Paterson** is a Kiwi born in Vancouver and raised Down Under. He received his winemaking degree from Lincoln University in Christchurch, New Zealand, then traveled the wine world to work at premium wineries in Oregon, France, and Australia. Prior to joining Tantalus, David worked with celebrated South Australian producer, Henschke Cellars. The oldest continuously producing vineyard in the Okanagan (planted to vine in 1927), Tantalus' Old Vine Riesling is a powerful signature wine for this BC vineyard.

Along with his wife, Nadia, **Ilya Senchuk** founded **Leaning Post Wines**, a Niagara producer of distinctive, terroir-driven wines. Ilya honed his craft at Daniel Lenko Estate Winery in Beamsville, Ontario; Te Kairanga Wines in Martinborough, New Zealand; and The Foreign Affair Winery in Vineland, Ontario. This rising-star vineyard's Chardonnay and Pinot Noir are exciting wines coming from a new terroir with great promise.

**Jean-Benoit Deslauriers**, head winemaker at **Benjamin Bridge**, has crafted all of the winery's classic-method sparkling wines and still wines, in consultation with Peter Gamble (the winery's lead consultant) and the late Raphaël Brisbois (sparkling wine specialist and former chef de cave of Piper-Heidseick). Originally from Québec, Jean-Benoit began his winemaking apprenticeship at VOE (Vinedos Organicos Emiliana), a biodynamic vineyard/winery in Chile's Colchagua Valley, and honed his craft in California. Under Jean-Benoit, Benjamin Bridge's wine programs receive consistent 90-95+ scores and unanimous high praise from the nation's leading wine critics, along with growing international recognition. Celebrated as some of the finest sparkling wines to come out of Canada, the 2005 Brut Reserve has been described as "reach[ing] new heights of class and quality."

## **ABOUT FOGO ISLAND INN**

Travel + Leisure (T+L) readers recently voted Fogo Island Inn *Best Resort Hotel, Canada*, further naming it 12<sup>th</sup> on T+L's Best List for 2017. Fogo Island Inn made the Condé Nast Traveler's Gold List 2016 and 2017—the editors' choice list spanning six continents and 47 countries. This recognition from the US magazine comes on the heels of a place on the 2015 Gold List of its British sister publication, Condé Nast Traveller. Fogo Island Inn sits on an Island, off an Island, at one of the four corners of the Earth. Every one of the Inn's 29 guest suites has dramatic floor-to-ceiling windows that open onto the wildest and most powerful ocean on the planet, located less than 100 feet from an organic natural-fibre dream bed. Most suites have a wood-burning fireplace stove; all are furnished with quiet luxuries and handmade furniture and quilts—a stimulating relief from the numbing uniformity of modern times. Built on the principles of sustainability and respect for nature and culture, the award-winning Inn was designed by architect Todd Saunders. The Inn is a community asset and all surpluses from the operation are reinvested in the community to help secure long-lasting resilience for Fogo Island, Newfoundland.

More information on Fogo Island Inn can be found [here](#).

## **ACCESS TO FOGO ISLAND, NEWFOUNDLAND, CANADA**

Gander, Newfoundland is the international gateway to Fogo Island. Commercial flights from Toronto with connections in St. John's or Halifax can bring travellers to Gander in just over four hours. The Inn offers a land-and-ferry pick-up and return service to Gander. Travel from Gander to Fogo Island takes two hours by car or around 30 minutes by charter plane or helicopter. All transfer logistics and accommodations can be arranged by the Inn's reservations team at: **855-268-9277** or [reservations@fogoislandinn.ca](mailto:reservations@fogoislandinn.ca).

More information on Evens & Itineraries at Fogo Island Inn can be found [here](#) or by calling **1-855-268-9277** (toll free) or direct at **709-658-3444**.

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