

OCTOBER 29, 2015



## EXPERIENCE A HANDS-ON HARVEST IN B.C. WINE COUNTRY

The famous “vendange,” or grape harvest, is something I’ve always wanted to do.

So, when [Oliver Osooyos Wine Country](#) invited me up for a couple of days of harvesting, crushing, juicing and tasting, I was warming up my picking hands right away. View the annotated slide show of my "Hands-on Harvest," below.

Cheers! —*Sarah Bancroft*



[www.oliverosoyoos.com](http://www.oliverosoyoos.com)


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12 items

### Vineyard Vanity

We began grazing in the vineyards at Tinhorn Creek Vineyards, whose owners spearheaded the new Golden Mile Bench sub appellation. Tour goes also got lunch with wine pairings in this stunning amphitheatre. <http://www.tinhorncreek.com>

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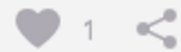


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## Jeff Van Geest: Culinary Extraordinaire

[www.tinhorn.com/?method=pages.showPage&Page...](http://www.tinhorn.com/?method=pages.showPage&Page...)

Jeff Van Geest is one of my favourite BC chefs, and he's foraging native plants from the vineyards, like Pineapple Chamomile. His way with a pig is legendary, as in this wild boar carbonera. He also teamed up with Campagnolo's Chef Robert Belcham (another of my faves) to fire-roast a pig's head for crown bacon, and bread baked with the lard.







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## Winemaker's Wonderland

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Stirring the lees at Tinhorn Creek (can you imagine having this backdrop in your office)?



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