



**REGIONAL QUALIFIER FOR THE CANADIAN
CULINARY CHAMPIONSHIP**

Ensuring young Canadians have equitable access to healthy food, music education and sport opportunities.



CALGARY WINE REPORT – Michael Godel

The second-to-last Kitchen Party event for 2025 in Calgary showcased an impressive line-up of premium Canadian wines. The excellence of KP's culinary events was again on display, and a great honour it was to share an elite mix of top echelon Canadian wines. The Ontario contributions include a Tawse Riesling, Grange of Prince Edward Chardonnay and Cabernet Franc, Malivoire Gamay, Cloudsley Pinot Noir and Stratus Cabernet Franc. The B.C. wines are Chardonnays from JoieFram, Gray Monk and Upper Bench, Rosé from Culmina, Pinot Noirs from Moraine and Martin's Lane, Cabernet Franc from Tinhorn Creek, Malbec from Chronos, Red Blends from Dirty Laundry, Black Hills and Noble Ridge and finally a Vancouver Island Pinot Gris by Unsworth, plus a Tantalus Riesling made with Ontario fruit.

Once again, Michael led a judging team in comprised of Darren Oleksyn and Jessamyn Box, with a special thanks to Kim Kriese of Osoyoos, a winemaker who helps the Kitchen Party wine effort on so many fronts.

The Bronze Medal was awarded to Cloudsley Pinot Noir 2022, Twenty Mile Bench, Silver Medal to Black Hills Nota Bene 2022, Okanagan Valley and Gold Medal to Grange of Prince Edward Chardonnay 2024, Prince Edward County.