

# LEXPERT®

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THE BUSINESS MAGAZINE FOR LAWYERS



CANADA  
ENTERS  
A NEW  
PHASE BY  
STEPPING UP  
ENFORCEMENT

## WHITE-COLLAR CRIME

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Andrew Nathanson, Fasken Martineau DuMoulin LLP;

And if you feel that a particularly young wine needs a lot of aeration, then double decant — that is, pour your wine into a decanter or jug large enough to hold 26 ounces of wine and then rinse out the bottle to remove any sediment. Then, using a clean funnel (that is, if you don't have a steady hand), pour the wine back into the bottle.

Then there are the wine mystics who believe sincerely that the triangles of a pyramid have occult power and will accelerate the ageing of wine. One such practitioner is Stephen Cipes, the P.T. Barnum of the BC wine industry. Set behind his Kelowna winery, Summerhill, is a model replica of the great pyramid of Cheops at Giza. The structure, at one-twelfth scale, is the most recognized icon in the Okanagan and the second such pyramid to be built on the property. Its presence is an ongoing scientific experiment that Cipes has heralded as an overwhelming success.

"Every day at 2 o'clock, for three years," Cipes has written, "we toured the smaller pyramid with the general public. We did taste comparisons of the same wine, bottled on the same day, and served at the same temperature. One was stored in the pyramid for 30-90 days and the other was never put in the pyramid. The results were overwhelming. The tasters chose the pyramid-aged wine almost unanimously as being smoother and having a better aroma! These experiments boosted our convictions that, indeed, a precisely constructed pyramid becomes a chamber for the 'clarification' of liquids."

Premature ageing is one thing, but giving the consumer the ability to change what the winemaker has wrought is a whole different kettle of fish. There is a product on the market called the Oak Bottle. And it's just that, a bottle made of oak. You fill it with water for 24 hours, empty the water, then pour in an inexpensive wine and leave it for 48 to 72 hours to "impart an authentic oak flavour." It was invented by Joel Paglione, who was born and raised in Ontario and is currently based in Chicago.

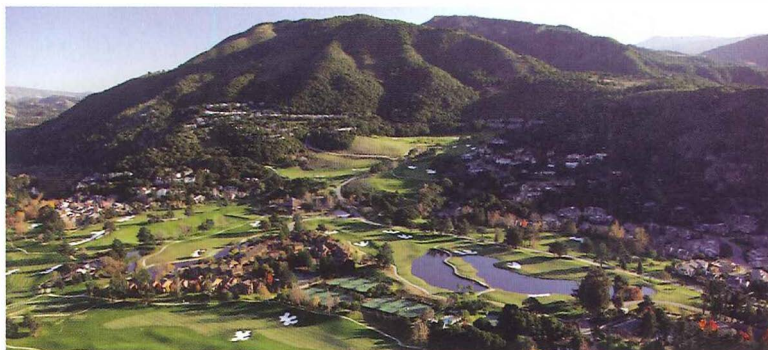
My pal and fellow wine scribe in London, Oz Clarke, got to experiment with the Oak Bottle. And here's what he wrote: "As I take my first sniff, I immediately get a delicious aroma of vanilla. My spirits rise, but after the first sip they crash. It's wine — with a hint of furniture polish. Even though the wine has been in the Oak Bottle for less than 24 hours, the taste of wood is overpowering. All the natural freshness of the fruity young Merlot has disappeared. I feel like I'm licking a plank of wood."

So, please, allow your wine enjoy its youth and watch over it with careful patience. Repeat this mantra after me: "Wine improves with age, and I will improve with wine." 🍷

Tony Aspler is the author of 17 books on wine, including his latest, *Canadian Wineries*.

# Family Fun in the Sun: Squeeze Every Drop

Summer will be over before you know it. Time for one last trip



**DO YOU FEEL IT?** That extra breeze in the air is a signal. Before you know it, the kids will be back in school, you'll be pulling on boots and a jacket, and the entire office will be staring down the demands of a deal-heavy autumn. These waning days of summer are your last shot at a real family vacation. *Carpe diem* with trips that allow you to get active before the fall pressures sneak in.

> **Extend the summer.** Head to a 500-acre resort on California's central coast and tuck into one of Carmel Valley Ranch's new indoor/outdoor suites. Expect stunning views (pictured above), whether you're dining in the treetops overlooking the Carmel valley or spa-ing in the pinot noir vineyards. Kids will like the camp-like summer activities. Archery, bird watching and a revitalized equestrian program are only a few of the offerings. [www.carmelvalleyranch.com](http://www.carmelvalleyranch.com)

> **Get your hands dirty.** This trip takes you away from the boardroom, while promising an adventure you'll talk about for months. Get far off the beaten trail on an eco-tour adventure with Aussie Farmstay & Bush Adventures. Your family will be introduced to genuine bush characters while dining on traditional bush "tucker" (aka food). You'll spend your nights on a historic sheep farm and get your hands (and the rest of you) dirty while learning the intricacies of horsemanship, sheep shearing and more. The four-day adventure is limited to 11 guests per departure and travels out of Sydney, so you've got an entire city to explore before heading home. [www.aussiebushadventures.com](http://www.aussiebushadventures.com)

> **Up Adrenaline levels.** Active families will find enough thrills on the Adriatic Coast to leave the kids grinning all year-long. Bespoke tour operator Adriatic Luxury Journeys has announced new privately guided tours designed just for families. Adriatic Luxury's expert guides will take you zip-lining across the Cetina River, sailing through Hvar, hiking through the waterfalls of Plitvice Lakes National Park and biking in Rovinj. All tours include English-speaking local guides and chauffeurs. When the kids return to school, they'll surprise their teachers with how much they learned about medieval architecture and the Roman Empire while having a blast. [www.adriaticluxury.com](http://www.adriaticluxury.com) 🍷

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