

# A Wine & Food Lover's Paradise

The unparalleled and award-winning Post Hotel



A regular contributing writer to *Calgary Living* magazine, Peter Blattmann's full-time duties include conducting gastronomic tours of renowned culinary centers and famous wine regions throughout the world. More information on these pursuits can be found at his website: [www.gourmet-experience.com](http://www.gourmet-experience.com)

Regular clients of the Post Hotel were not surprised when, in 2002, the *Wine Spectator* awarded the hotel top honours (the Grand Award) for its wine list. This honour is testimony to the owners' (brothers George and André Schwarz) uncompromising, passionate devotion to the quality of their wine program. "From the start, we had the desire to make our hotel a wine-and food-lover's paradise," says George.

The Post wine list consists of close to 2,000 selections drawn from a cellar holding approximately 30,000 bottles. "Sometimes, private wine collectors, not daring to break open the case of trophy wine in their cellar, opt to order their favourite bottle from our cellar instead," George confesses with a big smile. The main emphasis is on whites and reds from California and Burgundy and reds from Bordeaux, Italy, the Rhône, and Australia. Notable verticals include Château Pétrus back to 1959 (\$4,200), Comte Georges de Vogüé Musigny "Vieilles Vignes" to 1949 (\$1,950), and Château Montrose to 1921 (\$1,600). However, there are dozens of wines priced between \$40 and \$90 scattered throughout the list.

Chef Hans Sauter infuses the fresh-market cuisine served here with his own creative style utilizing hand-picked, local, and seasonal ingredients. "The objective is to prepare food that is wine friendly," Sauter says. "The ultimate goal here is the food and wine experi-

ence," he adds. Sauter's impressive career includes executive chef positions in top hotels and restaurants in Europe, Japan, the US, and Canada. In 1988, as part of Team Vancouver, he won a gold medal at the Culinary Olympics in Frankfurt.

The flawless service is delivered by a core of captains for whom this work is an art—their expertise in pairing wine with food is exceptional. "Because customers are much more confident about their knowledge, they want to experiment," says George. "They want to be surprised by the sommelier," he adds. For starters, try the Ahi tuna in a coriander seed crust with the 2003 Bründlmayer Grüner Veltliner from Austria—its mineral characteristics pair nicely with the spice in the coriander. Or enjoy the escalope of foie gras and caramelized apples with the crisp acidity of the 2003 Zind Humbrecht Gewürztraminer from Alsace, which offers a refreshing contrast. For entrées, the pan-seared Atlantic lobster in an orange-beurre blanc sauce is absolutely stunning and pairs well with a rich, buttery, barrel-

fermented chardonnay such as the 2002 Mer & Soleil from California. For another spectacular match, try the grilled fillet of Alberta bison topped with confit of shallots with the 1993 Château Canon-La-Gaffelière—the sweetness of the meat and the onions are in perfect harmony with the very ripe tannins of the Bordeaux. One of the best ways to sample the Post's cuisine is to opt for the \$90 six-course tasting menu.

For an unparalleled culinary escape, the Post Hotel ranks among the best; *Condé Nast Traveler* magazine readers have voted it among the one hundred best resorts worldwide and gave it top marks for quality of food and service. But the Post isn't resting on its laurels. George and André have assembled a team that accepts nothing less than excellence and delivers it on a daily basis. To rub shoulders with some of the world's most famous winemakers, you may want to attend their Wine Summit Lake Louise in June of 2006 with its array of international super-tastings.

The Post has intimate seating for couples, a private room for sixteen, the wine cellar for twelve, and a banquet room seating sixty—attire is casual elegance.

—Peter Blattmann

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