



The Ontario Wine Society

as guests of

The Amateur Winemakers of Ontario

invite you to

Nature vs. Man

Tuesday, October 28, 2008, The Faculty Club, U of T.

Reception - 6:00pm, Tasting - 6:30:8:30pm



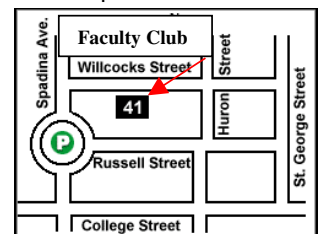
Have you ever wondered how that old, standby company red stays so consistent and reliable year after year or how an OK wine can become WOW!? Long-term wine lovers know that in the past it would take years of careful cellaring for a Riesling to develop that special aromatic quality, or for any cabernet sauvignon from anywhere on the planet to become drinkable. Is it a degree in chemistry or maybe kitchen magic that helps an off season turn out alright? Just maybe the revolution in food technology has reached winemaking???

Fifty years ago the use of sugar, acid, cultured yeast, fining agents or filtration were all considered some kind of unclean science fiction. While most in the industry now accept these, new techniques in winemaking are developing all the time. Now's your chance to see and experience the latest "tricks of the trade."

Leading this tasting will be **Jim Warren** - President of the Ontario Viniculture Association, founder of Stoney Ridge Cellars, 1997 OWS Winemaker of the Year, former Niagara College Winery & Viticulture program instructor and winemaking consultant.

Member and one guest - \$35.00 each. Additional guests and non-members - \$45.00 each. Please note that for this event, member means a member of the AWO or OWS.

The Faculty Club, University of Toronto, 41 Willcocks St., 416 978-6325



You can register for this event **on-line at OntarioWineSociety.com/Upcoming Events/Toronto Chapter** or mail the form below with a cheque, **payable to the Ontario Wine Society, by Wednesday, October 22, 2008, to Ken Burford, 43 Cuthbert Cres, Toronto, Ontario, M4S 2G9.** Your reservation will be confirmed. Refunds will not be made for cancellations received on or after Wednesday, October 22, 2008. For information only, call the Wine Line at 416 921-9798. Reservations will not be taken over the phone and payment **cannot** be made at the door.

Please reserve _____ space(s) for the AWO/OWS *Nature vs. Man* event, Tuesday, October 28, 2008. Members \$35. Non-members \$45. Members may bring 1 guest at the member price. Enclosed is my cheque for \$_____.

Name: _____ Guest's Name: _____

Guest's Name: _____ Guest's Name: _____

Phone (day): _____ Phone (Evening): _____

So that we may e-mail you a confirmation, please provide your e-mail address: _____

If you do not have an e-mail address, please make sure that you have provided a telephone number.

WAIVER, RELEASE AND INDEMNITY - I, for myself, my heirs or assigns, and my guests for whom I accept complete responsibility, hereby release and forever discharge and indemnify the Amateur Winemakers of Ontario (AWO) and the Ontario Wine Society (OWS), their executive, all members and their guests, from any and all damages, claims and actions relating to AWO and OWS activities, at Society functions or on Society grounds. I certify that I, and my guests, are 19 years of age or older. Also, I acknowledge that I/we will be consuming some homemade wines and accept that \$1 of the price of the event will entitle me/us to be members of the AWO for the evening. Signed

What To Look Forward To:

This event will start with a reception where we will taste of a number of wines that have been donated by members of the new Ontario Viniculture Association, a group of small Ontario wineries that has been created to promote the use of Ontario grapes, fruit, honey, and other material suitable for making 100% Ontario quality wine throughout the province and to ensure equality of opportunities for all Ontario wineries.
<http://littlefatwino.com/ova.html>

The Tasting:

- The 1st wine for tasting will be a sparkling **Riesling** made using yeast cells encapsulated in seaweed.
- The 2nd, 3rd and 4th wines tasted will have been made from the same finished **Gewurztraminer** wine but with different levels of an aromatic enhancing enzyme added after rough filtration.
- For the 5th and 6th wines, one will be an unaltered, and the other an altered, **Entre-Lacs**
- For the 7th, 8th and 9th wines, we will have a mini blind tasting, one of which will be a **Classified Growth Bordeaux** worth more than \$50, and the other 2 homemade **Ontario grown Cabernet/Merlot blends** which have been enhanced with modern additives. And who is to say they aren't using these in Bordeaux!?!
- Finally, we will taste a **raspberry wine** flavoured with chocolate extract and many other flavouring agents. A sweet note to leave on, but about as far from "Terroir" as you could imagine.