



The Ontario Wine Society Presents The Niagara Chapter's Annual Dinner From “C” to C”

Friday, November 14, 2008

\$ 65 Members (price includes all food, wine, taxes, & gratuities)

\$ 75 Non-Members

August Restaurant

5204 King Street, Beamsville

Reception - 6:30pm, Dinner - 7:00pm

Join the Niagara Chapter as we **C**elebrate our Fifth Anniversary. Why ‘C’ to ‘C’? We will be featuring wines from three **C**orporate Member Wineries: **C**alamus Estate Winery from Niagara, **C**olio Winery from Lake Erie North Shore and **C**losson **C**hase from Prince Edward County.

Our Guest speaker for the evening will be Dr. Gary Pickering, Chair & Professor of Biological Sciences/Wine Science, Brock University. Gary is the also Chair of the Cuvee Winemakers Selection Independent Review Panel and sits as member of the Cuvee Coordinating Committee, with prime responsibility to provide technical guidance on the Cuvee awards.

Gary will deliver a fun and light-hearted talk on the topic: **“A tongue by any other name - the private sensory worlds of wine drinkers”**

Recent research is highlighting the extent to which genetic differences between individuals influence our sense of smell and taste. This talk will address some interesting questions, such as:

- What are the implications for wine drinkers?
- What and who are ‘supertasters’?
- Do wine experts and regular consumers differ in their taste sensitivities?
- Can these genetic differences predict our wine preferences?

August Restaurant and Catering opened this past summer offering Ontario inspired cuisine and is committed to providing the freshest and best local ingredients.

The evening’s menu is attached.

Directions: August Restaurant (5204 King Street, Beamsville). Take the QEW to Exit 64 (Ontario Street, Beamsville). Go south on Ontario to King Street. Turn right (west) on to King. Go along King to the restaurant at the corner of Lincoln and King. For more information go to: www.augustrestaurant.com.

To register for this event, fill out and mail in the form provided.

Registration Form

For information call the **Niagara Wine Line at 905-685-7623** or visit www.ontariowinesociety.com. Seats will not be sold at the door. Members \$65, Non-Members \$75. Members may bring one guest at member price. Your cheque must be **received** by Friday, November 7, 2008. Please do not mail cash. Cancellations will be accepted up to Friday, November 7, 2008. **Please Note: Vouchers will not be accepted for this event.**

Please reserve _____ spaces for the Annual Dinner at August Restaurant – Friday, **November 14, 2008**. Enclosed is my cheque for \$_____. (Please make cheque payable to "The Ontario Wine Society - Niagara Chapter" – **Vouchers will not be accepted for this event**). Please contact me at _____ to confirm your receipt of this cheque.

Please print:

MEMBER'S NAME: _____

Main Course: Meat Fish Dietary Concerns: _____

CORPORATE WINERY AFFILIATION?: _____

GUEST'S NAME (S): _____

Main Course: Meat Fish Dietary Concerns: _____

ADDRESS: _____

CITY: _____ POSTAL CODE: _____

TELEPHONE:(DAY) _____ (EVENING) _____

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 Ontario Wine Society (OWS), its executive, all members and their guests, from any and all damages, claims and actions relating to OWS activities, at Society functions or on Society grounds. I certify that I, and my guests, are 19 years of age or older.

SIGNED: _____ DATE: _____

**Please mail to: The Ontario Wine Society - Niagara Chapter.
c/o S. Couch, 4850 Cherrywood Dr., Beamsville, ON., L0R 1B9**





Ontario Wine Society – Niagara Chapter

-DINNER-

Friday, November 14th, 2008

Reception

Canapés

Colio Estate Winery CEV Lily Sparkling 2006

First Appetizer

Mixed Green Salad with Poached Pears and Spiced Walnuts in a Beamsville Honey Vinaigrette
Calamus Riesling, Niagara Peninsula 2007

Second Appetizer

Crispy Duck Rolls with a Peach and Cayenne Pepper Marmalade
Closson Chase Pinot Noir, Prince Edward County 2006

Main Course

Good Shepherd Farm Beef Braised with Olives, served with Buttermilk Spaetzle
Calamus Cabernet Franc, Niagara Peninsula 2006

Or

Lightly Smoked Rainbow Trout with Caramelized Apple and Crème Fraiche
Closson Chase Chardonnay, Prince Edward County 2006

Dessert

Warm Bourbon Pecan Butter Tart
Colio Estate Winery CEV Vidal Icewine 2007

Coffee & Tea