



The Ontario Wine Society

Presents

OUR ANNUAL BUS TRIP TO ... The Niagara-on-the-Lake Wine Region

AN ARCHITECTURAL WINERY TOUR & 2007 VINTAGE TASTING EXPERIENCE

(JACKSON-TRIGGS, SOUTHBROOK, STRATUS)

Saturday, June 13, 2009

With the recent trend of wineries in the Niagara region not only focusing on the quality of their wines, but on the architectural quality of the wineries themselves, the OWS felt it was time to visit three wineries where major architectural firms helped develop the site. The input of an international team of experts, winemakers, Brock University professors, architects and vineyard managers assisted in the design each winery. Learn how terms like LEED (Leadership in Energy & Environment Design) from the Canadian Building Council or principals of environmental sustainability and biodynamic farming apply to these wineries when explained by on-site experts. In addition to the tours, the wineries have each been asked to present their best available 2007 wines for tasting.

As well as relaxing and enjoying the scenery while being driven around, members and their guests will have a unique opportunity to buy new releases and wines only available at the winery. Included in the day are private tastings, tours and the already famous three-course gourmet pizza lunch, with wines, at Southbrook.

ITINERARY

- 7:45-8:00 a.m. - board bus in the parking lot behind (Jolly) Miller Tavern on the east side of Yonge Street, a short walk south of the York Mills subway station. Pay parking for the day is available.
- 8:40 a.m. - board bus at Oakville Place; Leighland Ave. - off the QEW at Trafalgar Road North, next to Sears.
- 8:00-10:00 a.m. - juice, coffee, water, muffins etc. on the bus.
- 10:00-11:30 a.m. - **Jackson-Trigg Niagara Estate Winery**
- 12:00-2:30 p.m. - **Southbrook Vineyards**
- 3:00-4:30 p.m. - **Stratus Vineyards**
- 4:30-6:30 p.m. - Bus trip home - rest and dream of the wines you will enjoy for the next few years.

PS: Please bring enough empty containers to hold your wine purchases.

**\$85 each for a member and one guest; \$95 each for additional guests and non-members.
Niagara Members (and their guests) not taking the bus: \$50 each**

Registration for this event can be done on-line at [OntarioWineSociety.com/Upcoming Events/TorontoChapter](http://OntarioWineSociety.com/Upcoming%20Events/TorontoChapter) or by cheque payable to the **Ontario Wine Society** included with the registration form below, postmarked no later than June 3rd. Cancellations will be accepted until June 5th by calling the wine line at (416) 921-9798.

Reservations will not be taken over the phone and payment cannot be made on the day of the event.

Please reserve ____ space(s) for **An Architectural Winery Tour to Niagara-on-the-Lake**, Saturday, June 13, 2009.

Members & one Guest: \$85 each.

Niagara Chapter Non-bus: \$50 each.

Additional Guests or Non-Members: \$95 each.

Enclosed is a cheque for \$ _____

_____/we would like a pick-up on at the entrance to Oakville Place Mall, next to Sears (see reverse)

For confirmation of reservation(s), please provide an e-mail address (please print) _____

telephone #: Day: _____ Evening: _____ Phone # Day of trip: _____

I need a gluten free pizza(check if applicable) _____; food allergy(indicate) _____

Please print:

Member _____ Non-Member/Guest _____

Non-Member/Guest _____ Non-Member/Guest _____

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 _____

Mail cheque to: The Ontario Wine Society, c/o Ken Burford, 43 Cuthbert Cres., Toronto, ON, M5S2G9

JACKSON-TRIGGS NIAGARA ESTATE

Jackson-Triggs opened their state-of-the-art winery in Niagara in 2001, designed exclusively for the production of super- and ultra-premium VQA wines. The winery was designed by internationally acclaimed firm *Kuwabara Payne McKenna Blumberg Architects* to optimize quality and utilized the principals of environmental sustainability. The winery is inspired by traditional farm buildings, with their "post and beam" frames and wide barn doors. Its materials are a combination of natural stone at its base, native fir roof trusses, high-tech aluminum framing and vast windows that showcase the vineyard at every turn. The winemaking process utilizes a three-tiered gravity flow assisted system to maximize the quality and minimize the harmful pumping and manipulation of the young wine. The vineyards include seven major *vinifera* varieties planted in front of the winery. The wineries exterior landscape was designed by *Janet Rosenberg & Associates*.

Winemaker: Marco Piccoli

Owner: Vincor

STRATUS VINEYARDS

Stratus became the first building in Canada to receive LEED (Leadership in Energy & Environmental Design) certification from the Canada Green Building Council and the first building worldwide to fully achieve this designation. The wine boutique and tasting rooms, designed by *Diego Burdi*, have received several national and international awards. Their winemaking follows the approach of assemblage, the art of combining several grape varieties (at times 5 to 7) into a single wine. Their signature wines are Stratus White and Stratus Red. They practice low yield viticulture so that the resulting fruit is complex and intense. Their winery is gravity-flow and the grapes are rigorously sorted by hand before maceration. There are 18 grape varieties and vines range between new plantings and those that are more than 25 years old.

Winemaker: J-L Groux

Owner: David Feldberg

SOUTHBROOK VINEYARDS

Southbrook officially opened at their new site in Niagara in 2008. The winery was designed by world-renowned Canadian architect, *Jack Diamond*. Designed to meet LEED standards, it has also been granted OC/PRO Canada organic certification, Canada's foremost national certifier of organic food products. Additionally, Southbrook is practicing biodynamic techniques in the vineyard and is currently under review for Demeter, the certifying organization for biodynamic farming. Biodynamic agriculture holds that soil, plants and animals form a self-nourishing system in combination with lunar movement patterns.

Winemaker: Ann Sperling

Owner: Bill & Marilyn Redelmeier

