



1991 - 2011

The Ontario Wine Society

(Toronto)

Proudly Presents

Our Annual Icewine Weekend

to

Reif Estate Winery

Saturday and Sunday, February 5 & 6, 2011



Reif Estate Winery is the featured winery for the 2011 "Icewine Weekend". The Ontario Wine Society's annual winter "pick me up" will feature a winery tour and special wine tasting, a delicious gourmet meal paired with fabulous wines and a night's stay at the sumptuous White Oaks Resort & Spa.

The Reif family tradition of winemaking began nearly half a millennium ago in the small winemaking town of Neustadt, located in the heart of the world renowned Rhine River Valley in Germany. In 1977, this tradition transcended to a new continent, when founder Ewald Reif purchased a plot of land on the fertile banks of the Niagara River. After carefully nurturing the land for six years, the potential of these young vineyards became evident when the doors of Reif Estate Winery officially opening in 1983. In 1987, 12 generations of wine making was attained when Klaus W. Reif took over the reins from his uncle Ewald, as the President and Winemaker after graduating from the world famous Geisenheim Institute in Germany with degrees in both Oenology and Viticulture. In 1990, Klaus was joined by Roberto DiDomenico, a graduate of the University of Guelph, with a specialized Honours Microbiology degree. Robert's winemaking philosophy of "letting nature make wine" married perfectly with Klaus' belief that "...today we are growing wine in the vineyard."



We will enjoy an afternoon tour of the winery and if you haven't been there since the renovations, you will be greatly impressed! The tasting will include many of their premium wines and Icewines, including a sneak peek of their Ripasso style – think Amarone! – wine. Dinner will also take place at the winery. **As a special bonus, transportation to and from Reif for the dinner will be provided by the OWS as part of your package.**

Accommodations will again be at White Oaks Resort & Spa, just off the QEW at Glendale Avenue. As part of our package, the use of all resort amenities such as valet parking, the superior Fitness and Racquet Club and wireless internet access, are all included. We will also enjoy an extensive breakfast buffet Sunday morning.

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2:30 - 4:30pm - Private Tour and Tasting of Reif Estate Winery.

We will be taken on a tour of Reif and introduced to some of the unique features of the winery that helps to produce their many premium quality wines. Afterwards we will enjoy a tasting that will include

2007 First Growth Merlot

2007 First Growth Cabernet Sauvignon

A special barrel sample of their Appassimento*-style wine

2008 Vidal Icewine

** Air drying the best whole clusters of grapes for a month or up to 100 days for the production of Amarone wines.*

4:30 - 6:00pm - Return to White Oaks Inn & Resort.

Guests now have the opportunity to check into the hotel, if they haven't done so already, rest, or explore the resort and prepare for dinner.

6:00pm - Board bus at White Oaks for trip to Reif for dinner

6:30pm - Reception at Reif

Guests to gather for dinner at Reif Estate Winery

7:30pm - 10:00pm - Dinner in the Icewine Press Room

Guests will enjoy a delicious three-course meal specially created by Executive Chef Randy Dupuis of the Pillar & Post Inn, Niagara-on-the-Lake, and a selection of VQA wines for dinner

\$485 per couple for members; \$525 per couple for non-members (based on double occupancy)

\$327 for single members; \$347 for single non-members

Includes: Reif Estate Winery tour, tasting and dinner, shuttle and accommodations and breakfast Sunday morning at White Oaks Resort & Spa

All taxes and gratuities are included (*SPACE IS LIMITED*)

Reception

Hors D'oeuvres
2009 Pinot Grigio

Menu

Mushroom and Goat's Cheese Tart with Truffled Frisée
Choice of 2008 Chardonnay Reserve or 2007 First Growth Pinot Noir

Beef Tenderloin, Truffled Mashed Potato, Grilled asparagus and Exotic Mushroom Sauce
2007 First Growth Cabernet Merlot

Pecan Caramel Meringue
2009 First Growth Riesling Totally Botrytis Affected

Coffee & Tea

For anyone with food allergies, or who requires a vegetarian dish instead of the beef tenderloin, please include your request with your payment and we will do our best to comply. Please also refrain from wearing perfumes. Contact the wine line for designated driver/non-drinker prices. Thank you.

For information only call the Wine Line at 416 921 9798. Reservations will not be taken over the phone.

All afternoon tasting attendees will receive a special commemorative, Ontario Wine Society 20th Anniversary, embossed, Schott Zwiesel, Cru Classique glass that is yours to keep!!

This event sells out each year and again space is very limited, maximum 40, and will be reserved on a payment received basis.

You can register on-line at <http://www.ontariowinesociety.com/events.html> or complete the form below and return it with payment, **payable to the Ontario Wine Society**, to The Ontario Wine Society, c/o Wendy Muir, 58 Newdale Place, Brampton, Ontario, L6S 5Z3 **by Monday, January 3, 2011**. Our guarantee of numbers must be given to the hotel at this time so there will be no refund after this date. **Please note: that there is now a 4%-5% fee charged for on-line registrations.**



An additional night's stay at the White Oaks Resort & Spa either Friday or Sunday is available for \$196, double occupancy, including breakfast and all taxes, and must be booked by the member directly with the hotel at 1-800-263-5766. Please mention you are with The Ontario Wine Society.

Please reserve _____ space(s) for the **Icewine Weekend event at Reif**, Saturday/Sunday February 5/6, 2011. Members \$485 per couple based on double occupancy or \$327 per person based on single occupancy. Members may bring one couple for double occupancy or one single for single occupancy at member's price. After that couples are \$525 and singles \$347. Priority will be given to members and their guests. Enclosed is my cheque for \$ _____.

Please print: Name of Person Making the Reservation: _____

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

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

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

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

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 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 Wendy Muir, 58 Newdale Place, Brampton, Ontario, L6S 5Z3