



THE ONTARIO WINE SOCIETY

ICEWINE WEEKEND

Featuring Konzelmann Estate Winery

Saturday & Sunday, January 30 & 31, 2010

Includes: Tour, tasting and dinner at the winery & room and breakfast at White Oaks Resort

The Ontario Wine Society wants to help you banish the winter blues by inviting you to join us for our annual "Icewine Weekend". Come and enjoy 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.



Near the turn of the 19th century, Friedrich Konzelmann of Uhlbach, Germany, founded Konzelmann Estate Winery. He started his entrepreneurship as a home wine maker, making wines for himself and his restaurants. Demand for them lead Fredrich to expand his operations and establish a full-scale winery in 1893. His great grandson, Herbert Konzelmann, joined the German winery in 1958. With grapes becoming scarce and land being converted to residential, he relocated a continent away in Niagara-on-the-Lake. Herbert chose the site on the shores of Lake Ontario because of the micro-climate which offered a wonderful balance of sun, soil, airflow and moisture conditions, along with the moderating influence of the lake, which were ideal for the production of premium quality wines. In 1984 the winery opened. To quote Herbert, *"the morning dew that settles on the grapes gives the wine a uniquely delicate and fruity character, comparable to the Alsace region of France."*



We will enjoy an afternoon tour of the winery, where we will be introduced to "Vertical Vine Training", "Rieger" stainless steel tanks perfect for fermenting white wines and their sophisticated "Vino Top Fermenter" method for red wines. Following the tour we will have a unique opportunity to taste some of Herbert's infamous ice wines, including the 2007 Vidal Icewine which won the Grand Gold medal at the 43rd VinItaly International Wine Competition last April where it was up against more than 3,500 wines from 34 countries. Dinner will also take place at the winery

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.

\$390 per couple for members; \$425 per couple for non-members
(based on double occupancy)

\$265 for single members; \$380 for single non-members

All taxes and gratuities are included – SPACE IS LIMITED

This event sells out each year and again space is very limited, maximum 40, and will be reserved on a payment received basis. Please complete the form below and return with payment, payable to the Ontario Wine Society, by Thursday, December 31, 2009 to The Ontario Wine Society, c/o Wendy Muir, 58 Newdale Place, Brampton, Ontario, L6S 5Z3. 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 no on-line registering for this event.** An additional night's stay at the White Oaks Resort & Spa either Friday or Sunday is available for \$172, 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.

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

Please reserve _____ space(s) for the **Icwine Weekend** event, Saturday/Sunday January 30/31, 2010. Members \$390 per couple based on double occupancy or \$265 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 \$425. Priority will be given to members and their guests. Enclosed is my cheque for \$ _____.

NAME: _____ GUEST(S): _____

TELEPHONE: [DAY] _____ [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 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 _____

ITINERARY

3:00 p.m. - 4:00 p.m. Private Tour and Tasting of Konzelmann Estate Winery.

We will be taken on a tour of Konzelmann 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:

- '07 Vidal Ice Wine
 - Grand Gold Medal – VinItaly – Italy, April, 2009
 - Grand Gold – International Wine & Spirit Competition – U.K., May, 2009
 - Gold in the Sweet Wine Category – Cuvee – Ontario, March, 2009
- '06 Riesling Ice Wine
 - Silver Medal – Canadian Wine Awards, 2009
- '07 Cabernet Sauvignon Ice Wine
 - Bronze Medal – Canadian Wine Awards, 2009

Chocolate, blue cheese and almonds will be served to enjoy with the tasting

4:00 p.m. – 6:00 p.m. – 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.

6:00 p.m. – 6:30 p.m. – Reception at Konzelmann

Guests to gather for dinner at Konzelmann Estate Winery

6:30 p.m. – 9:00 p.m. - Dinner

Guests will enjoy a delicious four-course meal specially created by Chef Robert Berry of the Bleu Turtle Bistro of St. Catharines and selection of VQA wines for dinner.



RECEPTION

Konzelmann Old Cellar Door Sparkling Wine – Traditional Method

MENU

Potato Soup with Pork Belly and Truffle

choice of 2008 Pinot Grigio or 2007 decanted Zweigelt

Scallop & Shrimp Sausage with Corn Fritter & Sweet Potato

2007 Riesling Grand Classic

Braised Beef Short Ribs with Goat Cheese & Ricotta Ravioli

2006 Merlot Barrel Aged

Crème Brulee

*choice of 2006 Riesling-traminer Special Select or 2006 Vidal Ice Wine**

**this is the wine that put Konzelmann on the Wine Spectator's "Top 100 Wineries" list – the first Canadian winery to achieve this status*

Coffee & Tea

For anyone with food allergies or who requires a vegetarian dish instead of the short ribs, please include your request with your payment and we will do our best to comply. Thank you.