



1991 - 2011

The Ontario Wine Society

(Toronto)

Proudly Presents

Our Annual Icewine Weekend

to

Henry of Pelham

Saturday and Sunday, February 4 & 5, 2012

Henry of Pelham Family Estate Winery is a premium estate located on the Short Hills Bench at the base of the Niagara Escarpment, a United Nations biosphere, in St. Catharines, Ontario. It has been owned and operated by the Speck family, descendants of the original area settlers, since 1988.

In 1984 Paul Speck Sr., along with his sons Matthew, Daniel and Paul, tore out the Concord and Niagara grapes at their own expense. People thought they were crazy. When they planted Riesling and Chardonnay under newly contoured hills and under drainage, many said they would never grow. But the Specks knew, after studying the heat scans and speaking with some of the other more progressive growers, that the vineyard was not only suitable for these special varieties but also located on the prime grape growing lands of the Short Hills Bench.



The goal at Henry of Pelham is to do as little as possible in the production of the wines. From the vineyards through to bottling they are naturalists. They grape-hoe as much as possible instead of spraying for weeds, or fine with egg whites instead of filtering. They concentrate on Chardonnay, Riesling, Sauvignon Blanc, Pinot Noir and Baco Noir, and Riesling Icewine. Henry of Pelham has won numerous domestic and international awards, including those at VinItaly and the London Wine Trade Fair. Their wines are served in the U.K., U.S.A., Japan, Denmark and many other countries around the world.

So, join us on our indulgent weekend to Wine Country Ontario. On the way in on Saturday, and out on Sunday, visit some wineries and restaurants. Often, at this time of the year, wineries have specials as they clear out last year's inventory to make way for the new vintage.

Accommodations will again be at the luxurious **White Oaks Resort & Spa**, just off the QEW at Glendale Avenue. And, 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 a very nice buffet breakfast Sunday morning.

ITINERARY

2:30 - 4:30pm – Tour and Tasting - Henry of Pelham - Led by Daniel Speck

What is a “Niagara Style” wine? Where Terroir and Style intersect with a focus on the Short Hills Bench.

Flight 1:

2010 Riesling
2009 Family Tree White
2009 Chardonnay –
Speck Family Reserve

Flight 2:

2009 Pinot Noir
2009 Family Tree Red
2009 Baco Noir Reserve



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 Henry of Pelham for dinner

6:30pm - Reception at Henry of Pelham

7:30pm - 10:00pm - Dinner in the “Ball Room”

Guests will enjoy a delicious three-course meal specially created by Chef Erik Peacock of Wellington Court, St. Catharines, and a selection of H of P VQA wines for dinner.

\$498 per couple for members; \$548 per couple for non-members (based on double occupancy)

\$348 for single members; \$373 for single non-members

Includes: Henry of Pelham 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

Chicken and Ginger Pot Stickers
Tuna Tataki, Yuzu Aioli, Fried Shallots, Coriander
Potato and Rosemary Pizza, Cracked Pepper Crème Fraiche,
Vegetarian Samosa, Fruit Chutney

Cuvee Catharine Rosé Brut

Menu

Wild Mushroom and Prosciutto Pithivier, Crisp Pork Belly, Seared Scallop and Squash Puree

2010 Estate Chardonnay

Grilled Filet of Beef, Potato and Beef Short rib Croquette,
Winter Vegetables, Natural Jus

2007 Reserve Cabernet Merlot

Steamed Almond Cake, preserved raspberry compote, fresh cream

2010 Riesling Icewine

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.

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 Wednesday, January 4, 2012**. Our guarantee of numbers must be given to the hotel at this time so there will be no refund after this date.

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 **Icwine Weekend event at Henry of Pelham**, February 4/5, 2012. Members \$498 per couple based on double occupancy or \$348 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 \$548 and singles \$373. 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