



Join us for
Passionate Pinot

Tuesday, November 25, 2008
University of Toronto Faculty Club, 41 Willcocks Street
Reception at 6:00 pm, Tasting at 6:30 pm sharp
Members + 1 Guest: \$55, Extra Guests: \$65

The Heartbreak Grape – highly susceptible to disease – Pinot Noir has earned the reputation for being a difficult grape to grow. Jancis Robinson calls Pinot “a minx of a vine” whereas Andre Tchelistcheff (the “dean of American winemakers”) stated that “God made Cabernet Sauvignon whereas the devil made Pinot Noir.” It’s not all bad though...Pinot Noir has been called “sex in a glass”, “a seductive yet fickle mistress” and “the most romantic of wines”. Pinot Noir is highly influenced by the terroir that surrounds it which means that depending on where your Pinot comes from, it could taste completely different than your neighbour’s Pinot. They say variety is the spice of life so come and join the Ontario Wine Society explore the wide variety of Pinot Noir that is available through a series of New World wine regions.

We are pleased to announce that Norm Hardie of Norman Hardie Wines will be our guide through this exciting tasting. We’ll be spending most of our tour in Ontario but we will have little side trips to the Sonoma Coast of California, the Walker Bay region of South Africa and the Marlborough region of New Zealand. Just a little bit about our speaker for the evening:

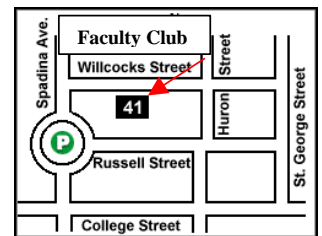
Early on, I traveled to the heart of the old wine world, I studied wine at the University of Dijon. Apprenticed with the legendary wine masters in Burgundy. Worked nights at a world-class restaurant. As sommelier and restaurant manager at the Four Seasons Hotels, I gained the perspective of food and wine connoisseurs - invaluable to a winemaker. But no wine education is complete without an appreciation of new world wines. So my journey led me to the most innovative Pinot Noir vineyards of California, Oregon, South Africa and New Zealand...working with winemakers who push the edge to produce sensational wines.

In a May 2006 article in Post City Magazine, Tony Aspler is quoted as saying “It’s simply the best Canadian Pinot Noir of the vintage I have tasted. Norman has made wine in Burgundy, New Zealand, South Africa and Oregon. The experience has paid off. You heard it here first folks, Norman Hardie is truly a rising wine star.” This was said before the 2007 vintage was even dreamt of being Ontario’s stellar vintage so imagine how the wines we will be drinking this night will taste. To see the list of wines for the evening, please check the reverse of this flyer.

Member and one guest - \$55.00 each. Additional guests and non-members - \$65.00 each.

You can register for this event on-line at

http://www.ontariowinesociety.com/upcoming/upcoming_toronto.htm or mail the form below with a cheque, payable to the Ontario Wine Society, by Tuesday, November 18th, to Patricia Dinsmore, 731 Hillcroft St, Oshawa, ON, L1G 7H7. Your reservation will be confirmed. Refunds will not be made for cancellations received on or after Monday, November 24th. For information only, call the Wine Line at 416 921-9798. Reservations will not be taken over the phone and payment **cannot** be made at the door.



Please reserve ____ space(s) for the Tuesday November 25, 2008. Member & one Guest: \$55 each. Additional Guests: \$65. Enclosed is a cheque for \$____.

Please print:

Name _____ Guest's Name: _____

Phone (day): _____ Phone (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 _____

Our line up of wines for this evening include:

2002 Birchwood Estates Pinot Noir (Reception)
2006 Rosehall Run Vineyard Pinot Noir (Reception)

2005 Bouchard Finlayson Galpin Peak Pinot Noir
2006 Angel's Gate Winery Pinot Noir
2006 La Crema Winery Sonoma Coast Pinot Noir
2006 Tawse Winery Pinot Noir
2007 Flat Rock Cellars Estate Pinot Noir
2007 Norman Hardie Wines County Pinot Noir
2007 Allan Scott Family Winemakers Pinot Noir