



THE ONTARIO WINE SOCIETY ICEWINE WEEKEND

Saturday, February 2 and Sunday, February 3, 2008

\$420 per couple for members; \$460 per couple for non-members
(based on double occupancy)

\$290 for singles

Includes:

Lakeview Cellars tour and tasting, plus dinner and
accommodations
at White Oaks Inn & Resort

SPECIAL for Niagara Chapter Members

Winery Tasting & Dinner at White Oaks only - \$135 per member
including taxes and gratuities (*SPACE IS LIMITED*)

The Ontario Wine Society wants to brighten your winter again by inviting you to another fabulous weekend in the Niagara Region. Members and their guests can enjoy a great afternoon wine tasting followed by a delicious dinner and luxurious accommodations.

The featured winery this year will be Lakeview Cellars, founded by Eddy Gurinskas in 1981. Graduating from "amateur" status, Eddy produced 2,300 cases that year. He became well known for his big reds and aromatic whites garnering many awards along the way. In 2003 Eddy took retirement, passing the reins to his apprentice, Tom Green. The same year, at the Ontario Wine Awards, not only did his 2000 Baco Noir Reserve take the gold medal for top Red Hybrid, Eddy was named the "Ontario Wine Society Winemaker of the Year."

Dinner as well as accommodations will be at White Oaks Inn & Resort. This hotel, just off the QEW at Glendale Avenue, is renowned for its dining facilities and menus. It also features luxurious, well-appointed rooms, a fabulous fitness and recreation centre as well as many other amenities. Use of the pool and work out facilities and breakfast are all included. For dinner, a pre-selection of the entrée will be required.

This event sells out each year and again space is very limited (maximum 50) 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 Friday, January 11, 2008 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. ***Due to the time restraints for this event, we would greatly appreciate your registration be sent in as soon as possible.*** An additional night's stay at the White Oaks Inn & Resort either Friday or Sunday is available for \$143 plus taxes per room, including breakfast, 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** (reservations **will not** be taken over the phone) - call the Wine Line at [416] 921-9798.

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Please reserve _____ space(s) for the Icewine Weekend event, Saturday/Sunday February 2/3, 2008. Members \$420 per couple based on double occupancy or \$290 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 \$460. Niagara Chapter Supplement is \$135. Priority will be given to members and their guests. Enclosed is my cheque for \$ _____.

NAME: _____ GUEST(S): _____

ADDRESS: _____

CITY: _____ POSTALCODE: _____

TELEPHONE: [DAY] _____ [EVENING] _____

I understand and accept my personal safety responsibilities when attending an Ontario Wine Society event.

SIGNED: _____ DATE: _____

Dinner Entrée Pre-selection:

Name	Pork Tenderloin	Chicken Supreme	Arctic Char
1. _____	_____	_____	_____
2. _____	_____	_____	_____
3. _____	_____	_____	_____
4. _____	_____	_____	_____

ITINERARY

2:30 p.m. – 3:30 p.m. Private Tasting Tour hosted by Tom Green of Lakeview Cellars.

As we are taken on our tour of Lakeview and shown the interesting features of the winery, we will also be treated to a tasting of four older red wines from their library, all created during Eddy's tenure as winemaker:

1994 Cabernet Sauvignon

1995 Cabernet Merlot

1998 Cabernet Merlot

1999 Cabernet Sauvignon

3:30 p.m. – 6:30 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.

6:30 p.m. – 9:30 p.m. – Dinner at White Oaks

Guests will be treated to a unique five-course meal featuring some of the specialties of White Oaks (see below) The menu has been selected to pair with Lakeview wines, culminating in the 2006 Vidal Icewine with dessert.

MENU

There is a choice of one of three entrees.

When you sign up for the event, please let us know your preference – Thank You

Dinner

Wild Mushroom and Thyme Cream Soup

2004 Cuvée Marin

Red Leaf Lettuce, Cucumber, Tomato, Red Onion, Kalamata and Feta Vinaigrette

2006 Pinot Grigio Reserve

Strawberry-Lime Sorbet

Entrée

1. Sage Crusted Pork Tenderloin with Buckwheat Honey and Mustard Jus
2. Chicken Supreme with a Peppercorn Cream Sauce
3. Shiitake Mushroom and Pine Nut Encrusted Arctic Char

2006 Pinot Noir and 2006 Lakeview Benchmark Chardonnay

Caramel Apple Tort

2006 Vidal Icewine