



1991 - 2011

AN INVITATION TO

## A Taste of Québec's 'Tasting Soirée'

### Les quatre saisons de fromage featuring the wines of Tawse Winery



Tuesday, March 22, 2011, Reception 6:45pm, Tasting 7:00pm  
Distillery District, 55 Mill St. Building 32 (see map)



This *Tasting Soirée* event promises to be a fun and educational evening with an assortment of artisanal Québec cheeses explained by fromager Thom Sokoloski from 'A Taste of Québec' complemented by an in depth exposure to Canadian Wine Awards' Winery of the Year for 2010 - Tawse Winery. Thom is also going to demonstrate to us how we can make cheese at home!!

In 1608 Samuel de Champlain arrived in Quebec with his Les Canadiennes cows on the shores of the St. Lawrence. This was followed by Marie-Alphonse Juin of Trappe d'Oka with his Cistercian Monks in 1893 who produced a cheese, 'The Oka', that was very similar to the traditional French Port-Salut. In 1895 the Perron Cheese Factory was built by Adélar Perron in St-Prime, Lac St-Jean. In 1980's cheese makers like Fritz Kaiser from Switzerland, started to arrive seeing that Québec was now a place to experiment and create new and exciting artisanal variations on the European tradition. No doubt Québec cheeses are the Canadian benchmark for cheese diversity and quality.



We are fortunate to have a second stellar Canadian "home-grown" producer for this evening. **Tawse Winery** was named



the Winery of the Year at the 2010 Canadian Wine Awards. This is the **first time** any Ontario winery has won the award. From the 25 wines submitted, Tawse won a total of 18 medals. The winery was established in 2001 and is comprised of 5 distinct vineyards. Their estate wines are produced using organic &

biodynamic viticulture practices.

Thom Sokoloski, manager and fromager at A Taste of Québec, is thrilled to introduce his selection of Québec artisanal cheeses to such a distinguished group of discerning (OWS) palettes. Along with Daniel Lefleur, National Sales Manager at Tawse, they will show us how to create an entertaining evening with cheese and wine pairings. At the conclusion, cheeses will be available for purchase from ATOQ at a special OWS discount and Tawse wines can be ordered.

