



Just Off the Vine ...

The Ontario Wine Society's Newsletter

April 2009

Upcoming Events

Niagara Chapter

Lailey Vineyard Double Header

Taste The Wines From The 2007 Vintage

and

Compare Syrah Aged In Three Different Types Of Oak Barrels

University of Toronto – Faculty Club

Tuesday May 12, Reception 6:00pm, Tasting 6:30pm

5.30 pm: OWS Annual General Meeting

Members - \$ 37 Non-Members - \$ 47

Futures have already been sold for the 2007 vintage. And why not!! Described as the “vintage of the century” and “the best ever for Niagara reds”, it behooves the OWS to make wines from this vintage available for our members to taste and purchase. To this end, Lailey Vineyard will include an opportunity to buy the wines we taste. After discussions with winemaker Derek Barnett, Lailey agreed to age the same wine, their 2007 Syrah, in three different kinds of oak barrels, using an American oak barrel for the first time. This is also the first known time any consumer will have the opportunity to “blind” taste a wine which has been aged in three different types of oak barrels.

The evening will start with a white wine reception:

2007 Chardonnay & 2008 Riesling

It will then progress through 6 exceptional reds:

2007 Cabernet Franc

2007 Cabernet Sauvignon

2007 Impromptu (Syrah, Cabernet Sauvignon, Malbec, Petit Verdot)

2007 Pinot Noir

2007 Meritage (Cabernet Franc, Cabernet Sauvignon, Merlot)

2007 Special Mystery Wine

It will end with the Syrah that has been aged in 3 different types of oak barrels:

2007 Syrah in American Oak

2007 Syrah in Canadian Oak

2007 Syrah in French Oak

The evening will be led by Derek Barnett

Registration for this event can be done on-line at [OntarioWineSociety.com/Upcoming Events/Toronto](http://OntarioWineSociety.com/Upcoming%20Events/Toronto) Chapter or by cheque payable to the Ontario Wine Society.

Our Annual Bus Trip To ...

The Niagara-On-The-Lake Wine Region

An Architectural Winery Tour & 2007 Vintage Tasting Experience

Saturday, June 13, 2009; Optional Sunday June 14

With the recent trend of wineries in the Niagara region not only focusing on the quality of their wines, but on the architectural quality of the wineries themselves, the OWS felt it was time to visit three wineries where major architectural firms helped develop the site. The input of an international team of experts, winemakers, Brock University professors, architects and vineyard managers assisted in the design each winery. Learn how terms like LEED (Leadership in Energy & Environment Design) from the Canadian Building Council or principals of environmental sustainability and biodynamic farming apply to these wineries when explained by on-site experts. In addition to the tours, the wineries have been asked to present their best available 2007 wines.

As well as relaxing and enjoying the scenery while being driven around, members and their guests will have a unique opportunity to buy new releases and wines only available at the winery. Included in the day are private tastings, tours and the already famous three-course gourmet pizza lunch, with wines, at Southbrook.

Itinerary

7:45-8:00 a.m. - board bus in the parking lot behind (Jolly) Miller Tavern on the east side of Yonge Street, a short walk south of the York Mills subway station. Pay parking for the day is available.

8:40 a.m. - board bus at Oakville Place; Leighland Ave. - off the QEW at Trafalgar Road North, next to Sears.

8:00-10:00 a.m. - juice, coffee, water, muffins etc. on the bus.

10:00-11:30 a.m. - Jackson-Trigg Niagara Estate Winery

12:00-2:30 p.m. - Southbrook Vineyards

3:00-4:30 p.m. - Stratus Vineyards

4:30-6:30 p.m. - Bus trip home - rest and dream of the wines you will enjoy for the next few years.

PS: Please bring enough empty containers to hold your wine purchases. \$85 each for a member and one guest; \$95 each for additional guests and non-members. Niagara Members (and their guests) not taking the bus: \$50 each. Because the last three OWS bus trips were ‘sold out’ and there was a waiting list, the OWS is pleased to offer a



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tentative second bus trip this year on Sunday, June 14, should the numbers warrant. Based on the total registrations by May 7, registrants will be informed whether a second day is "a go". Priority for reservations will be based on the date that the registrations are received.

Registration for this event can be done on-line at [OntarioWineSociety.com/Upcoming Events/Toronto Chapter](http://OntarioWineSociety.com/Upcoming%20Events/Toronto) or by cheque payable to the Ontario Wine Society included with the registration form below, postmarked no later than May 5th. Cancellations will be accepted until May 7th by calling the wine line at (416) 921-9798.

Reservations will not be taken over the phone and payment cannot be made on the day of the event.

Niagara Chapter

Sneak Preview of 2007 Reds at Henry of Pelham Family Estate Winery

Thursday, April 23, - 6:30 pm – Reception, 7:00pm – Tasting

\$ 35 Member, \$ 45 Non-Member

The 2007 Vintage has been described as the best Niagara vintage yet. We've all heard we should be buying these wines as soon as we see them on the market – but why??

Why was this vintage so special? What do we look for in these wines? How long can we cellar these wines?

Join us at Henry of Pelham Family Estate Winery to sample wines from this vintage that have not yet been released. We will be sampling an 07 Chardonnay which has been aging in barrel, and a number of 07 reds from various wineries which may still be not be released for several months.

Christopher Waters will lead us through the tasting and help us understand the answers to the questions posed above and many others. Chris is co-founder and editor of *Vines*, a national wine and food publication. He is the wine appreciation coordinator at the Cool Climate Oenology and Viticulture Institute (CCOVI) at Brock University. His weekly wine column, *Waters and Wine*, runs in the *St. Catharines Standard*, *Niagara Falls Review*, *North Bay Nugget* and *Timmins Daily Press*. His articles also appear frequently in *Niagara Magazine*, *Hamilton Magazine*, *Kingston Life* and *Simcoe Life*. (Read more at www.watersandwine.com).

As usual, stay afterwards for mingling and delicious nibbles. We look forward to seeing you there!

Oakville Event

The Ontario Wine Society will be having an inaugural event in Oakville at Season's restaurant on Sunday, May 24, 2009, 6:00pm.

Fittingly, Donald Ziraldo, one of the people responsible for the creation of the Ontario Wine Society, will be leading the tasting. Also, since this is a first for the Ontario Wine Society and a reason to celebrate, it will be a bubbly focused event. We hope to have 8 sparklers to taste including Inniskillin's sparkling Icewine.

We hope to be able to continue to hold events in Oakville. Because we are looking for volunteers to create a chapter in Oakville, anyone interested in helping to organize this event, and perhaps more, can call Ken Burford 416 489 0979.

Previous Events

Ontario Wine Society 2009 Ice Wine Weekend

WENDY MUIR

Though high temperature records were being broken throughout Ontario on February 7, members of the Ontario Wine Society were enjoying their annual "Ice Wine Weekend" in the Niagara region. This year's featured winery was the brand new Southbrook Vineyards which opened in 2008. Owner Bill Redelmeier had moved operations down to Niagara-on-the-Lake from its former home in Richmond Hill.



Bill Redelmeier, standing in front of one of Southbrook's transparent barrel cellars, leads the afternoon tasting
Photo: Andy McCraw

Bill was on hand in the afternoon as OWS members gathered at Southbrook for a special library tasting. He proudly recounted all the thought and planning that went into the new facilities including the amazing look and features of the hospitality pavilion. One long blue "wall" faces the road, but as you approach the entrance, you realize you can see right through it to the vineyards on the other side. Inside, the ceiling almost floats over the many glass walls. In the

private function room sits a beautiful oak table made from sections cut from a huge oak tree that grew on the old property. Two pieces fitted together to create a 3-inch

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thick dining table for twelve that displays all the knots, curves and grain patterns of the tree.

The tasting took place in the Great Room with a wonderful view overlooking the vineyards. There were eight samples of wine to try, starting with the 2006 Triomphe Chardonnay and the 2006 Poetica Chardonnay. Though both were delicious, the Poetica showed a better balance of acidity and depth of fruit than the other with Bill recommending cellaring it for another five years to bring out its best characteristics. Then the 2006's were compared with a 1999 Triomphe Chardonnay which was showing a lot more oak. Bill explained that though all had about the same level of oak aging, the acidity in the older wine is dropping allowing the oak to be more prominent. The 1998 Poetica Chardonnay was excellent and aging extremely well still displaying a good acidity to fruit balance. Poetica is the name of their premier line of reserve wines each featuring the work of a Canadian poet on the label.



OWS members enjoy the afternoon tasting in the Great Room at Southbrook

Photo: Andy McCraw

It was then onto the reds with the 2006 Poetica Cab Merlot, the 2005 Triomphe Cab Merlot and the 2001 Triomphe Cab Merlot. Bill described the 2006 as a little "dumb",

saying it was just a stage it was going through. The 2005 was showing great depth of fruit and acidity with still a few years of age-ability to go. The 2001 was at a perfect drinking age. Bill explained that Chardonnay, Cabernet Sauvignon and Merlot are the main grapes they grow as they are better suited to the warmer climate of the Niagara-on-the-Lake region. Pinot Noirs, Rieslings and Gewürztraminers do well in the slightly cooler climate of the Bench regions. They have also been experimenting with Syrah and some Sauvignon Blanc grapes.

Throughout the tasting, Bill was describing Southbrook's philosophy of Biodynamic grape growing which emphasizes the balance and interrelationship of a farm's soil, plants and animals. Southbrook was drawn to biodynamics as a way to more fully express the vineyard's character in their wines where they use no pesticides, sprays or any fermentation yeasts other than those that naturally occur. They also maintain a low crop yield, one of the reasons they will not be growing any grapes for

icewine. To harvest grapes for icewine, there has to be a high initial yield to stand up to the birds, potential rots, etc., so they have a reasonable quantity to pick once the conditions are right.

After a brief sojourn to freshen up at White Oaks Resort where the group was staying overnight, everyone was back to Southbrook for dinner. It started with a reception as people arrived. A 2007 Sauvignon Blanc and a 2005 Cab Merlot were served along with tasting spoons filled with either a chilled roasted beet and cheese mixture or a hot Shitake/Portobello mushroom risotto. There were also shot glasses filled with a delicious ginger carrot soup. How uniquely civilized!

Once seated in the Great Room for dinner, the first course served was a tasty pan seared Lake Huron Whitefish with truffled free range egg, "Cumbrae's" smoked bacon and "Koslik's" mustard cream. It was perfectly matched with the 2006 Triomphe Chardonnay. The main course was Ontario venison with a cauliflower puree, Brussels sprouts and a bittersweet chocolate reduction paired with the 2005 Triomphe Cabernet Merlot. Again a seamless combination. Dessert was a quince bread and butter pudding that everyone raved about, with roasted pear cinnamon ice cream and a 2005 Vidal Icewine. One of the highlights of the meal was the presence of Stephen Treadwell. He is the owner/chef of Treadwell Restaurant of St. Catharines, who catered the meal. He spent his time furiously cooking in the catering kitchen that opens on to the Great Room. Everyone had the pleasure of watching their meal be prepared and a chance to personally chat with and compliment Stephen on his creations. It was his first time at Southbrook and he was duly impressed with the facilities available for guest chefs.

The Ontario Wine Society would sincerely like to thank Bill Redelmeier for his hospitality and true passion for the wine industry and Michael Nazareth for his tremendous help with all the arrangements.

News from the Vines

FRED COUCH, OWS – NIAGARA CHAPTER

Strewn Inc., Niagara-on-the-Lake, is the latest winery to sign up as an Industry member and supporter of the OWS. Their website is www.strewnwinery.com. Discover their award winning VQA wines, their knowledgeable and friendly staff, and their monthly wine education events. Enjoy lunch or dinner at the restaurant at Strewn (Terroir La Cachette) or participate in a hands-on cooking class at Canada's only winery cooking school.

After six years, Yvonne Trout steps down as the Niagara Chapter's President.



Left to right: Past President of the Niagara Chapter, Yvonne Trout, Strewn co-owners Newman Smith and Joe Will. Photographed by Bruce Jackson, Niagara Chapter.

In 2002, while running an informal beer and wine tasting club out of her home basement, Yvonne realized that there was a need for a more organized club in the Niagara area. After consulting with a number of people, she decided it was best to come under the umbrella of the Ontario Wine Society, which, at that time, was looking at starting a Niagara Chapter. It was a perfect fit and the Niagara Chapter officially started in 2003 with a group of 35 "founding members" who were given a free membership for the first year. Out of those humble beginnings, the club now has close to 120 "paying" members. Under Yvonne's guidance and support, the club has continued to grow and we have had six years of interesting, educational and fun events - many of which have been sold-out.

Somehow, along the way, Yvonne found time to have two babies and life for her became a little busier. With this in mind, Yvonne has decided to spend more time on family and community endeavours. While she is stepping down as President, Yvonne has said she will still be involved in the Niagara Chapter as an Event Planner and, hopefully, will be there to advise and make suggestions to the Operating Committee. We look forward to continuing to work with Yvonne. We would like to thank her for the time and energy she has given to the Niagara chapter. She has brought the group up to a high level, in good standing for the exciting events to be held in the future.

The Niagara Chapter donated the second prize for the draw at the Cuvee Gala on February 27. Proceeds from the Cuvee Gala and other events go to support the Niagara Community Foundation. Niagara Presents of Beamsville prepared a beautiful gift basket consisting of

three bottles of VQA Ontario wine from the OWS Cellar and an array of Niagara Presents products and other food items. The winner was Desiree Toom-Saunry of Beamsville. Desiree was also given a one-year OWS membership. The website for Niagara Presents is located at www.niagarapresents.com. Congratulations, also, to Sue Couch, Niagara Chapter member, who won the first prize of a bottle of each of last year's Cuvee award-winning wines. The 2009 Cuvee Award Winners can be found at www.cuvee.ca/awards.



Outgoing Niagara Chapter President, Yvonne Trout (centre) is given a Lifetime Membership Award and a gift basket prepared by Niagara Presents by Secretary, Debbie Levere (left) and Treasurer, Fred Couch (right). Photographed by Bruce Jackson.

Industry Member Events

CAVE SPRING CELLARS

(Cave) Spring Has Sprung!

Saturday, April 25th at 11:30 a.m.

Join Inn on the Twenty chef Kevin Maniaci and Cave Spring wine consultant Brian Kelly in a celebration of Spring. They will be pairing fresh and unique wines from 2005, 2007 and 2008 with some wonderful local tastes INCLUDING PANCETTA AND SAGE WRAPPED NIAGARA ASPARAGUS that will awaken and stimulate your senses.

\$20.00 per person. Reservations and pre-payment required. Call 905-562-3581 extension 302 or email retail@cavespring.ca.

Sip...Savour...Discover...

...the beauty of the Niagara Escarpment.

Saturday, May 16th 11:00 - 2:00 (approximately)

Let Cave Spring be your guide on a moderate level hike along a picturesque route through wooded slopes to quiet ponds below the village of Jordan. Stopping for a tasting of one of our Rieslings in

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a vineyard setting, we will conclude the afternoon back at the winery with an in-depth pairing of our Estate wines and artisanal cheeses. Appropriate footwear is recommended.

25.00 per person Reservations required. Call 905-562-3581 extension 302 or email retail@cavespring.ca.

CREEKSID ESTATE WINERY

Winemaker's Dinner at TRIO restaurant at Novatel, Ottawa.

Thursday April 16th

Part of the Ottawa Savvy Supper Series, the Chefs at TRIO will be offering an extensive multiple course, tapas dining experience paired with Creekside Wines and presented by winemaker Craig McDonald and executive chef Scott Lucas. To reserve your space, please visit <http://savvycompany.ca/index.php/events/>

Creekside Niagara Concert Series Part 2

Saturday April 18th:

Our original live music presentation featuring local artist Mike Lynch sold out under a week. Due to the tremendous response from patrons who enjoyed a night of live music (and awesome wine) in a unique setting, we are continuing the Concert Series. This time we are featuring 3 local artists from Niagara:

Martin Knauer

A long-performing original cast member of dinner theatre production of 'O-Canada Eh', Martin also enjoys performing to more intimate crowds with acoustic selections spanning from Jazz to Folk to Blues.

Kristel Niemi

This folk rock singer/songwriter has been heralded for her mesmerizing voice. Kristel will be featuring music from her new album 'Wide Eyed Dreams'. Kristel has an eclectic range of influences in her style from U2 to Roy Orbison.

Encore Duo – Sara Jordan and Terry Walsh

Sara Jordan, flutist and Terry Walsh, Guitarist create an artful blend of music that pulls from classical, jazz and pop standards. Terry has played on stages around the globe and Sara began her career as a pit orchestra performer in Toronto. Together, these two bring a unique melodic experience. www.encoreduo.com

Doors open at 7:00pm, Admission is \$15.00 with limited seating. Tickets available at 905.682.9112.

FIELDING ESTATE WINERY:

The 4th Annual Ultimate Insider's Sample & Shop

April 25 - 11:00 a.m. ~ 5:00 p.m.

Spaces are filling up fast for our 4th annual exclusive shopping experience. Don't miss the hottest event of the year where you'll have the opportunity to taste and purchase special wines before they are released including: 2007 Riesling Reserve, 2008 Sauvignon Blanc, 2008 Rock Pile Pinot Gris, 2008 Pinot Gris, 2008 Gewürztraminer, 2007 Red Conception, 2006 Meritage & 2007 Select Late Harvest Gewürztraminer.

Each wine is showcased at a tasting station hosted by winemaking staff and the Fielding family. All of these unique wines are available in limited quantities and will be sold on a first come, first serve basis. There is no cost to attend this event.

To make a reservation for a tasting session, please contact Whitney Rorison at 905.563.0668 or whitney@fieldingwines.com

The F'ing Winery Tour

May 2,3 & 9,10 11:00 a.m. ~ 5:00 p.m.

It is time again for a spring fling at Flat Rock Cellars, Fielding Estate Winery and Featherstone! We have banded together once again for a fanciful, flavourful 'F'-ing Winery Tour.

The Third Annual 'F'-ing Winery Tour will take place over two weekends this year- May 2/3 from 11 am to 5 pm and May 9/10 from 11:00 am to 5:00 pm. The passport fee remains \$10 per person and entitles you to taste two featured wines and enjoy a fitting food pairing with each wine at each winery. This year the food pairings will focus on fettucine, fusili and farfalle pasta and each winery will match their 'F'-ing pasta to their featured wines.

We will also have 'F'-ing T's available to purchase for \$20 each with passport.

Contact Whitney Rorison to reserve your passports & for more information.



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INNISKILLIN WINES

Healthy Vegetarian Dinner A

Balanced Lifestyle:

April 30 - 7:00 p.m.

Enjoy healthy vegetarian cuisine with appropriately paired VQA wines during a presentation by Nutritionist Tracey Sutton \$80.00 per person (Seminar, wine and three course meal) Founders Hall.

Reservations required. 905-468-2187 x 5403, 1-888-466-4754 x 5403

PILLITTERI ESTATES WINERY

Wine & Herb Festival

May 2-3, 9-10, 16-17, 23-24 & 30-31

11:00 a.m. ~ 5:00 p.m.

Spend a weekend touring the 21 Wineries of Niagara on the Lake where each stop will feature a different herb-themed food pairing matched to a premium VQA wine selection to highlight the flavour and aroma of the herb. Pillitteri Estates Winery will be featuring their 2007 Merlot Bianco paired with a delectable Lavender dessert!

Advanced Ticket Price = \$30 (plus tax) until April 24

After April 25th = \$35 (plus tax)

Please visit www.wineriesofniagaraonthelake.com for more details and ticket ordering information

Canada Live: Dominic Mancuso in Concert

May 6 - Doors open: 7:00 p.m. Show: 8:30 p.m.

Dominic Mancuso in concert at Lula Lounge. The show kicks off the 2009 Lula World Festival in Toronto.

Sponsored by Pillitteri Estates Winery!

1585 Dundas St. W. (west of Dufferin)

Tickets are \$15

Dinner Reservations guarantee best seating. Please visit www.pillitteri.com for a link to more information.

REIF ESTATE WINERY

The 'White' Sale

April 23 - 26 - 10:00 a.m. ~ 6:00 p.m.

Visit Reif Estate Winery this spring or buy on-line to stock up for the season with wonderful whites for summer dining. You will get the year's best pricing on limited edition and estate bottled white wines, perfect for entertaining and outdoor grilling. This limited time pricing is only offered once a year, so come to wine country and taste what this vintage has to offer. Feature wine tastings complimentary. Visit www.reifwinery.com or call 905-468-WINE(9463) for additional details.

Strewn

Pleasing the Palate: A lesson in Food & Wine

April 19 - 11:00 a.m. ~ 1:00 p.m.

Strewn and the Wine Country Cooking School join forces to provide a special hands-on cooking and wine matching experience. After a review of key wine & food matching principles, you'll move into the cooking school kitchen and cook for 45 minutes. Each team will prepare a different recipe that illustrates how food & wine can be paired. Then everyone gets together to sip, sample and discuss why certain pairings work or don't work!

Cost: \$65 per person plus GST. Reservations required. To book your spot, call 905-468-1229.

Last Chance for Strewn 2007 Futures

May 1 - 31 - 10:00 a.m. ~ 6:00 p.m.

The 2007 Vintage is shaping up to be one of the best. The exceptional weather and our practice of low yield in the vineyard, has resulted in red wines with intense fruit flavour, full texture and noticeable smooth tannins. Taste barrel samples of 2007 Cabernet Sauvignon, Cabernet Franc, Merlot and our flagship red blend Strewn Three, all destined for our Terroir series, at the Terroir Bar and order now (release September 09). Futures Program ends May 31. \$4.

Inside the Wine Seminar Series:

Gewurztraminer

May 2 - 11:30 a.m. ~ 12:30 p.m. (note: the seminar is scheduled for late morning when your palate is sharper). The "Inside the Wine" seminar series is a response to requests for in-depth wine tastings. Who better to conduct the tasting and help you discover the subtle nuances and complexities of Niagara's leading grape varieties than Strewn winemaker Joe Will!

April's varietal is Gewurztraminer - Gewurz means 'spicy' but the aromas and flavours inside the glass offer so much more: a floral nose and palate of lovely lychee, honeysuckle, orange blossom. Gewurztraminer 'styling' varies from wine region to wine region and the level of sweetness. This tasting seminar will focus on the signature styles of Gewurztraminer found in Niagara.

Cost is \$15; reservations required. To book your spot, call 905-468-1229.

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VINELAND ESTATES WINERY

4th Annual Ironic Chef Event

Wednesday, April 15th, 2009

Keep in mind that this event sells out every year and seating is limited.

This year we have yet again a wonderful surprise. Our very own Executive Chef Jan-Willem Stulp and Chef de Cuisine Justin Downes are pairing up together to showcase their culinary talents and challenge our invited guest chefs to a cook-off.

We are excited to confirm that our guest chefs are: Chef Anna Olson ~ Sugar, Fresh, Olson's Fine Foods and Bakery and Chef Michael Olson ~ Niagara Culinary Institute: Chef - Professor.

For reservations please call 888.846.3526 ext. 33 or email: reservations@vineland.com

WINERIES OF NIAGARA-ON-THE-LAKE

Wine & Herb Festival

May 2-3, 9-10, 16-17, 23-24 & 30-31

11:00 a.m. ~ 5:00 p.m.

The Wine & Herb Festival is back again this May, bringing together the Wineries of Niagara-on-the-Lake for a casual celebration of great wine and fresh herbs. Spend a weekend touring the 21 Wineries of Niagara-on-the-Lake where each stop will feature a different herb-themed food pairing matched to a premium VQA wine selected to highlight the flavour and aroma of the herb.

Advance Ticket Price \$30 (until April 24), \$35 as of April 25 (plus applicable taxes). Passes can be used any weekend in May.

Visit <http://wineriesofniagaraonthelake.com/wineandherb.html> for event details and to order tickets.

Other Ontario Winery Events

FEATHERSTONE WINERY

LUNCH ON THE VERANDA OPENS FOR THE SEASON

May 16, 17, 18, 2008

Our huge wrap-around veranda opens for the season this weekend. Our savoury noshing menu returns with such popular items as our Mushroom Medley in Asiago Cream on Crostini, homemade chilled soups, and Mediterranean Antipasto plate. And of course, the clay-pot breads will be back. Enjoy any of our wonderful wines by the glass or bottle with your lunch. Lunch will be available on Fridays, Saturdays, Sundays, and Mondays, from 11:00 am-4:00 pm beginning on May 16 and ending on September 7, 2009

LEGENDS ESTATES WINERY

Legends in the Making

Found only on the scenic shores of Lake Ontario, Legends Estates Winery offers truly unique exceptional VQA wines. Visit the Legends boutique and delight in our 100% originals- 2007 Sémillon VQA and 2006 Malbec Reserve VQA, the only straight varietals of their kind in Ontario. Discover these exclusive varietals and enjoy complimentary samples during the month of April.

2007 Semillon VQA

Bursting with aromas of kiwi, fresh herbs and grapefruit, this white wine is racy and crisp with citrus fruit, melon and apple on the palate. A good backbone of acidity creates a long lasting finish and creates the perfect summer sipper.

2006 Malbec Reserve VQA

A concentration of black plum aromas, with nuances of sour cherry and smoke rise from the glass. Rich flavours of blackberries and strawberries make for a sinfully delicious red wine experience.

MALIVOIRE WINE COMPANY

Announcing Somewhereness 2009! — a tasting event that's sure to confirm what you have long suspected... that great wine comes only from great terroir. Somewhereness, a term coined by famed author and Wine Spectator columnist, Matt Kramer, refers to the elusive quality in wines that the French call terroir. Kramer describes it as "complexity, originality and that certain something that used to be called 'magic'".

Discover Ontario's 'somewhereness' through the wines of Charles Baker, Flat Rock, Malivoire, Norman Hardie, Stratus and Tawse accompanied by offerings from some of wine country's most celebrated restaurants.

Who: Six leading Ontario wine producers in partnership with VINTAGES.

What: Two events in one - A winemakers' tutored tasting with keynote address by Matt Kramer followed by wine country cuisine and wine tasting reception

When: April 21 and April 22 in celebration of Earth Day. Doors open at 6 pm.

Where: Artscape Wychwood Barns, Toronto

Why: It's more than just soil!

Tickets — \$99 per person per evening.

To order tickets, please contact one of the WINERIES or VINTAGES Sales Centre at 416.365.5767 or toll-free at 1.800.266.4764 Monday to Friday, 9 am to 5 pm.



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Other Ontario Wine Related Events

Amateur Winemakers of Ontario Conference

Our annual amateur wine convention is at Niagara College this 30th of May/09. Go to www.makewine.com and hit the Festival tab. We are really proud of the speakers we have at this convention. It is open to interested parties. They will have to join AWO for the weekend for a \$10.00 fee.

Amateur V.Q. EH!

AWO Conference 2009

May 29-31, 2009

Niagara College (Niagara-on-the-Lake Campus)

Niagara-on-the-Lake Amateur Vintners and Niagara Wine to Wine clubs invite you to attend "Amateur V.Q. EH!" in the original home of Ontario V.Q.A. wines - Niagara-on-the-Lake. We are putting together a program of seminars, tours and events that should appeal to advanced and beginner Winemakers as well as spouses. Wine for the meals is being prepared by our members from recent vintages of Niagara's finest – including the excellent 2007. When planning your "Showcase of Club Wines" display, try to plan around our theme: "Canadian EH!" There will be a prize to the club with the best display, EH! So go for it!

For more information, go to www.makewine.com and hit Festival Tab.

Literary Buzz: Locally Divine Cliffcrest Branch

April 22, 2009 7:00pm - 9:00pm

Martha Baillie reads from her new novel *The Incident Report*, a love and mystery story set in a Toronto library. Enjoy a wine tasting featuring the Wines of Ontario led by The Wine Doctor Edward Finstein. Tickets for the wine tasting are \$25 each. Limited quantities.

The discussion in the first hour is free. Tickets for the wine tasting in the second hour must be purchased at the host library branch prior to the event. Tickets are \$25 each and go on sale on Thursday, March 12. Space is limited. Customers must be 19 years or older.

<http://www.keeptorontoreading.ca/events/books-food-and-wine/literary-buzz-locally-divine>

Food & Drink Pairing Goes 3.0 at NatalieMacLean.com

Which wine tastes best with pork chops in a maple glaze? Does rosemary-marinated grilled halibut invite red or white wine? Are there also great food pairings for beer, spirits, cocktails, coffee and tea?

To answer these questions and thousands more, the web site NatalieMacLean.com now offers a new Drinks Matcher widget, a portable version of the site's existing food-and-wine pairing tool. You can download the free Drinks Matcher widget in just three clicks to your computer desktop, web site, blog or social media page like Facebook, MySpace or iGoogle from www.nataliemaclean.com/matcher.

"The variety of food-and-drink combinations has exploded in the last five years," says Natalie MacLean, publisher of Canada's largest wine e-newsletter. "Chicken isn't just chicken anymore: Now we eat it stuffed with pancetta and fresh herbs, rubbed with curry spices or sautéed in an orange balsamic sauce. We're looking for more interesting flavours, both on the plate and in the glass—and we want them to work together."

Ontario Artisan Cheese Market & Tasting

April 28 2009 · 6:00 p.m. ~ 9:00 p.m.

Hart House at the University of Toronto

Join us for the second annual evening tasting and marketplace!

This event was introduced last year and was an overwhelming success. As the largest public presentation of Ontario Artisan cheeses in 50 years, tickets were sold out, with an intense interest from the public especially. Back by popular demand, this year's Marketplace and Tasting expects attendance of 500 guests and is sure to be one of the most exciting food events of the year!

In addition to sampling Ontario Artisan cheese, this yearly event offers the opportunity to meet the cheesemakers who are rarely in the city and to learn more about their trade and practices. Because many of the cheeses being sampled are hard to find, cheesemakers will be bringing products to sell.

This is a rare tasting and purchasing celebration of Ontario Artisan cheese and the passionate people behind it. Entry is \$30 per person.

Registration: You can register by mail, fax or **electronically**. To register by mail or fax, **please download the registration form**.

<http://www.ontariocheese.org/cheese/index.php>