



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

April 2010

## *Some Thoughts on us Being Seriously Cool*

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**(re the Ontario Wine Society - Seriously Cool Event, February 24, 2010)**

When I first came here seven years ago, back in 2003, I was excited about the possibilities of Ontario's cool climate and, of course, the limestone.

But I was a little distraught at the fact that there were about a hundred grape varieties in the ground.

"How," I thought, "are we ever going to be known for anything other than Icewine?"

Last night, something happened that took us a step towards having an identity to show the outside world ...and this, at a time when our struggling little industry is facing dissent; strife and indecision....

I cannot thank you enough for a fabulous unifying event last night.

Just a few scant weeks ago, this event was but a gleam in Bill's\* eye when he brought it to the Cool Climate Chardonnay Meeting.

Sadie\*, Bill, I cannot believe you two pulled this off!!

I thank you for your determination and investment of soul, time and money.

Last night, we had the honour of pouring our Chardonnay wines alongside our brothers and sisters-in-arms...

Wow, you guys make great wines!

People who came were fascinated with the concept, and seemed thrilled to taste only Chardonnay – no Pinot Noir, no Cabernet Sauvignon - from a few dozen upstart Ontario wineries who are knocking themselves out to be world class!!! I think they left convinced of that fact.

Just as thrilled as one might be going to a tasting featuring no Pinot Noir from Burgundy, but concentrating on Chardonnays from Meursault, Puligny-Montrachet and Corton-Charlemagne!

There was a definite 'buzz' in the room.

I think that we have overcome some inertia here.

The steamroller of Ontario Cool Climate Chardonnay has started rolling!

I think you have pulled together a roster of Ontario Chardonnay we can all be proud of.

We producers selected should be honoured to have been included.

Fingers crossed for the reaction in London.

santé

Thomas

It may take some time before we really appreciate what you have begun.

\* Bill Redelmeier - Owner of Southbrook Winery

\* Sadie Darby - Vice President of the The Toronto Chapter of the Ontario Wine Society, Administrator, Wine Writers' Circle of Canada

**(signed) Thomas BACHELDER**

**viniculteur**

**(vineyard manager and winemaker)**

**Le Clos Jordanne**



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## Upcoming Events

### **An Austrian/Ontario Wine Experience**

University of Toronto – Faculty Club

April 27 - Reception 6:00 p.m. Tasting 6:30 p.m.

The Ontario Wine Society, in co-operation with the Austrian Trade Commission (Toronto) and Inniskillin/Jackson-Triggs is pleased to invite you for a special experience to taste and compare similar wine varieties from Austria and Ontario, featuring Weingut Rabl and Inniskillin, Jackson-Triggs, facilitated by Rudolf Rabl and Karl Kaiser.

Every so often the OWS decides to compare and contrast our Ontario wines with another wine producing country. This time, Austria was chosen. Although Austria's latitude is closer to Beaune (Burgundy) and Ontario closer to Bordeaux, we both are considered 'cool climate' regions and grow many similar grape varieties. Ontario also has a 'warm' wine connection to Austria: Karl Kaiser, Inniskillin Winery's co-founder and first winemaker, hails from Austria. The winery is credited with starting Ontario's modern wine industry. Although retired in 2006 from Inniskillin, Karl is excited to come back and discuss two loves: Austria & Inniskillin. Rudolf Rabl, winemaker of Rabl wines, will discuss his wines and his winery which has been in existence since 1750. No two people could better discuss the wines we will taste. We anticipate a number of Austrian wine lovers will join us for this unique tasting.

The reception will feature a distinctive Austrian white wine.

Grüner Veltliner

"Gruner is the insider's choice. It is dazzlingly vibrant and really tastes uniquely Austrian." - John Szabo.

We will then progress through five paired wines:

Riesling

Sauvignon Blanc

Pinot Noir

Merlot

Icewine

Ending with a top Gruner Veltliner

Extra-special Austrian themed appetizers will be prepared by the FACULTY CLUB

to compliment this tasting.

OWS Members & Austrian Trade Commission Guests - \$42: Non-Members - \$52

### **The Ontario Wine Society Annual Bus Trip A Weekend in the Lake Erie North Shore (LENS) Wine Region**

Saturday June 12 and Sunday June 13, 2010

Overnight Stay: Caesars Windsor Casino Hotel

Package Includes: 7 Winery Tastings, 2 Lunches And 1 Dinner With Wine, Bus Transportation And More

Join us on this special tour to see where the Canadian wine industry all began: Essex County, just outside Windsor. The date was one year before confederation-1866, when three gentleman farmers from Kentucky, came to Pelee Island to open the first Canadian commercial estate Winery: Vin Villa Estates.

Now with Essex County having two VQA designated areas (LENS and Pelee Island) and with 14 wineries and growing, the OWS knew it was time for us to revisit this area for a weekend of tasting pleasure.

A minimum of 30 bus participants will be necessary to proceed with this trip

Member and one guest: \$245 each; additional guests and non-members: \$270 each

Member (and their guest) not taking the bus: \$175 each

### **Jazz and Wine Matching**

Campbell House Museum and the Ontario Wine Society are proud to partner in two evenings of Jazz and Wine Matching.

Tuesday May 11 and Wednesday May 12, 2010.

Reception 6:00 p.m., House Tour 6:15 p.m.

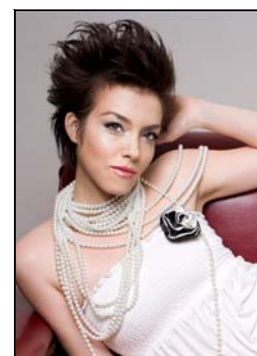
Wine and Jazz 6:30 p.m.

Campbell House Museum, 160 Queen St. West

"The natural affinity that exists between wine and jazz has long been acknowledged in Europe. The French, with their strong wine culture, were among the first to appreciate the relationship between jazz and wine."

Live Jazz: Elise LeGrow

Elise began singing jazz in Toronto area clubs in June 2008. Word has spread quickly about her beautiful, authentic sound, her musical skill level and exceptional swing, her dynamic song interpretations and captivating stage presence. She brings playful elegance with a rock 'n roll spirit to the stage. Elise LeGrow's first CD, Pure Elise, modeled on the great 1970s duo



Elise LeGrow

recordings of Ella Fitzgerald and Joe Pass, was recorded

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in September 2008 with master jazz guitarist, Reg Schwager. She is currently the resident singer for The Drake Hotel's Friday Night Classics program.

Pianist/Music Director Asher Ettinger has composed, arranged and produced several thousand compositions including scores for film, TV themes as well as many well known advertising tracks. In addition to managing Elise LeGrow, he is a partner in the Bread & Circus theatre/club in Kensington Market.

In addition to his exceptional guitar playing, Kiran Sachdev has composed for theatre and film and TV, has produced an international award winning animation on The Theory of Relativity and is a partner in the Bread & Circus theatre/club in Kensington Market.

Venue: Campbell House Museum. Campbell House is the oldest remaining brick home from the Town of York. Built in 1822 by Judge William Campbell and his wife Hannah, the home was designed for entertaining and constructed at a time when the Campbell's were socially and economically established.

The house is one of the finest surviving examples of Georgian architecture left in Toronto. It was originally located at the intersection of what is now Adelaide and Frederick streets (where George Brown College Chef School stands today). The last owners of the property (Coutts-Hallmark Greeting Cards) wanted to demolish the house to extend their parking lot. The Advocates' Society intervened to save the house. They moved the building to the northwest corner of Queen and University and restored it to its current elegance.

Matching Leader: Ken Burford is the president of the Ontario Wine Society and a wine and jazz enthusiast. He has a passion for promoting local talent, wine, food ... whatever. He is a former Prince Edward County Pinot Noir vineyard



Asher Ettinger



Kiran Sachdev



owner; and is very proud of Ontario wines.

Ontario Wines: The wines for the event have been selected by Ken from several different Ontario wineries. Eight different award winning VQA wine types will be matched with eight different Jazz tunes ... one at a time.

## Toronto Chapter Annual General Meeting

The Ontario Wine Society, Toronto Chapter Annual General Meeting will be held on Tuesday, April 27 at 5 p.m. at the Faculty Club, U of T, 41 Willcocks St. This will be just before the "An Austrian/ Ontario Wine Experience" event.

The purpose of the meeting is to:

1. Report on the financial state of the Society as of March 31, 2010.
2. Report on the accomplishments during the past fiscal year.
3. Elect the Board of Directors for the next year.

Members that have put their name forward for election or re-election to the Board are Ken Burford, Sadie Darby, Neil Yeung, Glonore DePencier, Craig Fleming and Michael van Vlymen.

Anyone wishing to stand for election, or nominate a candidate, should contact Ken Burford at 416-489-0979 before April 20, 2010. Only members-in-good-standing are eligible to vote at the Annual General Meeting.

## Volunteers Needed

The Ontario Wine Society is still looking for a volunteer Website Editor and we are now looking for a person to handle our Industry member certificate program. If you are interested in helping the Ontario Wine Society with either of these functions, please contact Ken Burford at 416-489-0979 or [yvonnken@pathcom.com](mailto:yvonnken@pathcom.com)

Just Off the Vine is the official Newsletter of the Ontario Wine Society. It is published 10 times a year.

Editor: Glen Siegel  
Associate Editor: Kait Nienhuis

## Previous Events

### Toronto Chapter

#### Annual Dinner

##### KEN BURFORD

Once Chef Kanchan had briefed his student chefs and the wait staff, early bird OWS members, huddled outside at the entrance on this cold February night in Toronto, were allowed to enter the inviting space of the Chefs' House Restaurant ... the teaching restaurant of George Brown College's downtown campus.

The cold and the outside wait were soon forgotten as members sipped on Hidden Bench's 2008 naturally fermented Estate Riesling (\$24) which was well balanced with just the right mouth feel and a citrusy, pink grapefruit nose ... a perfect aperitif wine.

Once everyone was in and settled, Harald Thiel, vigneron and owner of Hidden Bench, said a few words about his winery and his winery's wine-making philosophy, which is terrior focused, attention to detail and non-interventionist, for example, letting the native yeasts ferment the grape juice.

With almost military precision, the wait staff students served our appetizer of smoked salmon strips and a small cold poached egg and Hidden Bench's 2007 Estate Chardonnay (\$35). The Chardonnay was typically cool climate ... nice crisp acidity with just a hint of oak ... very Burgundian in style. Like all of the matchings of the evening, I thought that these were a perfect match.



*George Brown student chefs plating our appetizer course – photo by Andy McCraw*

Jay Johnston, Hidden Bench's associate winemaker, subbing for winemaker Jean-Martin Bouchard this evening, explained the meticulous work that went into the making of each of the wines.

By far the most popular course of the evening, judging by the number of recipe requests, was the cappuccino of (porcini) mushrooms which was matched with the 2007 white meritage that Hidden Bench calls Nuit Blanche



*Harald Thiel, Owner of Hidden Bench – photo by Andy McCraw*

(\$40). The Nuit Blanche had a rich mouth feel with papaya and guava fruit characteristics and smoky minerality which stood up to the pungent soup.

The 2nd course, a crisp leg of duck confit, was superb with the 2007 Estate Pinot Noir (\$45). The wine had a bouquet of dark cherries, blackberries and vanilla and a grainy-tannins mouth feel.

The dessert course was replaced with a plate of two Upper Canada Cheese Company (Jordan Station Ontario) cheeses – Niagara Gold and Comfort cream. Niagara Gold is an Oka-style semi-soft, washed rind cheese fashioned after recipes developed by the Trappist Monks of the Loire Valley. Comfort Cream is a camembert-style soft, white bloomy rind cheese with a silky, creamy, golden interior. Both cheeses are made from the milk of a local Niagara herd of Guernsey cows. The cheeses were matched with Hidden Bench's 2006 Terrior Cache - 1/2 Merlot and the rest Cabernet Franc and Malbec ... a very pleasing meritage with a nice blackcurrant and other dark fruit nose.

All in all, it was a golden evening. Canada's men's hockey team beat the Russian Federation 7 to 3 on their way to winning the gold medal. The food and service at the Chefs' House was outstanding and bodes well for the future of fine restaurants in Ontario. All of the wines were excellent and paired beautifully with the food. Gold medal for the evening too!

A big thank you to Heather Dyer, Dining Room, Catering and Event Manager, Scott MacKenzie, Dining Room Technologist, and Hemant Kanchan, Chef Technologist, and all of their students at the Chefs'

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House. And, to Harald Thiel, Jay Johnston and Meg McGrath of Hidden Bench for helping with the organizing, supplying the wines and attending the event. And to Harald Thiel and the Upper Canada Cheese Company for supplying the cheeses.

## Niagara Chapter

### Annual Social & AGM Event and Iron Sommelier Competition

#### SHARON MARKS

Niagara Chapter's 2010 Annual Social AGM was held at Alvento Winery, one of OWS's newest Industry Members. Alvento Winery was created on a 16-acre waterfront site in Vineland in 2001. The owners, Bruno and Elyane Moos, began their experience with wines 25 years ago on a hillside town in Tuscany. There they started a small vineyard with the hope of ultimately producing wines of excellence. Their first serious vintage at Alvento was in 2006 and they continue to produce high quality wines. The winery produces Viognier, blends of red Bordeaux grapes and is one of the few bottling Nebbiolo in the Peninsula. We tasted some of these delicious wines during the reception part of the event.

The afternoon event started with the Annual General Meeting. Highlights from this part of the event were the awards that were presented. Attendance Awards were presented to Fred and Sue Couch, and Sharon Marks. President's Appreciation Awards were presented to Bruce Jackson for his outstanding work as Director of Events, Debbie Levere for her exceptional detailed work as Secretary, and Clarke Baker for his excellent support as Vice President. Bruce Jackson also received an award for referring two new members this year.

Sharon reminded guests of some of the highlights of this past year with the Ontario Wine Society. Niagara Chapter's second annual Hospitality Award had been presented to the staff at Hillebrand Estates Winery. The Hospitality Award is given to winery staff that has shown abounding support and enthusiasm for the Ontario Wine Society. Each year, Niagara Chapter presents an Annual Student Award to a deserving second year viticulture student. This year's student was announced as Ian Banks. Unfortunately, Ian could not attend our Social, but last year's awarded student, MacKenzie Brisbois, enjoyed herself at the Social.

Niagara Chapter's Elected Board members were announced. As there was only one person running for each position, the members were appointed by acclamation. The following are the Niagara Chapter's 2010 Elected Board members:

President – Sharon Marks

Vice President – Clarke Baker

Treasurer – Fred Couch

Secretary – Debbie Levere

Director of Events – Bruce Jackson.

Once again this year, the highlight of the afternoon was the Annual Iron Sommelier Competition. Teams of eight were given four wines, two white and two red, with clues to assess and guess varietal, producing winery and vintage year. Once the teamwork was concluded, each table elected a representative to compete in the final round. The first round of Iron Sommelier ended in a tie, therefore a tie breaker was needed. The final wine round came down to MacKenzie Brisbois and Debbie Levere, with Debbie winning the coveted title of Iron Sommelier 2010. Debbie received a copy of Wine Wars wine game and a bottle of the 2010 Cuvee Red Wine winner, 2007 Inniskillin Cabernet Franc. Runners up, David McKilvray, MacKenzie Brisbois and Marta Jovanovic were presented with tickets to attend the Hamilton Food and Wine show. 2009 Iron Sommelier winner Steve Byfield was on hand to pass the title onto Debbie. Congratulations Debbie!

Wines that were tasted and assessed during the Iron Sommelier Team Competition were 2008 Colio Estate Pinot Grigio, 2005 Flat Rock Cellars Riesling, 2007 Tawse 17th Street Pinot Noir and 2006 Alvento Sonda (90% Merlot, 10% Cabernet Franc). The Final Round competition wines were 2006 Vineland Estates Chenin Blanc, 2004 Coyotes Run Cabernet Franc, with the tie-breaker wine as 2006 Creekside Estate Shiraz. All wines had been carefully chosen from Niagara Chapter's wine cellar.

Many thanks to Bruno and Elyane Moos and Greg Yemen for their outstanding hospitality in hosting our event at their beautiful Alvento winery. Thanks also go to James Cuttriss and Andrew Patterson from Heat Is On Catering for providing the delicious appetizers. Special thanks go to the event coordinators Sharon Marks and Trevor Gough. Once again, special thanks go to Bruce Jackson for his incredible photos of the event which can be enjoyed on the Ontario Wine Society website.



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## Oakville Chapter

### Cheers for Cheddar!

**VALERIE POTTER**

The Oakville OWS sampled Ontario wines and fine aged cheddars from Balderson Cheese at Cucci's Ristorante in Bronte, on Wednesday, March 31. The evening was hosted by John Nadeau, well-known consultant to Ontario's wineries and co-founder of The Wine Establishment ([www.thewineestablishment.com/](http://www.thewineestablishment.com/)) who gave us some interesting stories from his experience with Niagara wines.

Our reception wines were No. 99 Gretzky Estate Winery, 2007 Pinot Noir, Palatine Hills Estate Winery, 2007 Riesling Traminer, and the Colio Estate Vineyard, 2007 Lily.

The event paired: Balderson's Extra Old White Cheddar (aged up to 18 months), which is recommended by Balderson as "perfect with a chardonnay," with No. 99 Gretzky Estate Winery, 2007 Unoaked Chardonnay; Balderson's Vintner's Extra Old Cheddar with Creekside Estate Winery, 2006 Reserve Merlot; the three-year-old White Cheddar with Creekside's Single Vineyard, Queenston Road, 2006 Reserve Cabernet Sauvignon; and the five-year-old Cheddar with a 2006 Reserve Meritage. Nadeau was passionate and knowledgeable, and provided some tips for aging these reds over the next few years.

The evening also included a sampling plate of four of Cucci's signature appetizers – a prosciutto wrap with Boston lettuce, roasted peppers and ricotta cheese, a skewer of grilled chorizo sausage, forest mushroom risotto and a delicate fish cake.

The evening was a delight for the 36 guests, several of whom were first-timers. This was Oakville's third event of the season, and our second at Cucci's. The Oakville OWS chapter now has 23 members.

Plans for our next event are ongoing, so please watch for details on this dinner-style event to be held on Tuesday, May 4, at one of Burlington's newest Restaurants, Eatalia (527 Brant Street).

## News from the Vines

### FRED COUCH – NIAGARA CHAPTER

The Niagara College Open House – "In Your Backyard" was held on the weekend of March 20. The college showcased its Hospitality & Tourism, Research Innovation, Technology & the Environment and the Food & Wine Science Departments.



*Second year Niagara College student, Matthew Boughner, conducts a seminar on "Choosing the Right Glass for Your Wine". Photos by F.G. Couch*

Each year the OWS - Niagara Chapter gives a monetary award to an outstanding student at Niagara College. This award is given to a student in the Winery and Viticulture Technician program who has completed their second semester, has good academic grades and has contributed to the program and to the class. This year's recipient is Ian Banks. Congratulations, Ian, and good luck in your future endeavours. To read about what last year's winner, Mackenzie Brisbois, is doing check out: <http://niagara.mycollegeresearch.com/bios/details.aspx?ID=28>

Winemakers on the move: Marlize Byers has left Flat Rock Cellars. Ross Wise has been appointed as the winemaker. Ross was formerly the assistant winemaker at Flat Rock and has experience at Felton Road Wines and Grove Mill Winery in New Zealand. Marlize has been appointed the new winemaker at Hidden Bench Vineyards and Winery, Beamsville. Natalie Reynolds will be leaving Thirty Bench Wine Makers soon to spend more time with her family. The new winemaker will be Emma Garner who has been assisting Natalie with making the great Thirty Bench Wines. Jeff Innes, currently with The Grange of Prince Edward, has been hired by Palatine Hills Estate Winery to assist with the wineries planned expansion and almost doubling of their production.

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Congratulations to Andy Reynolds of St. Catharines who won the gift basket donated by the Ontario Wine Society at this year's Cuvée Gala. All proceeds from the Cuvée weekend go to support the Niagara Community Foundation.



*Jennifer Wilhelm, OWS – Niagara Chapter Member, Sommelier and Niagara College Wine Program Co-ordinator, leads a seminar on the “Magic of Food and Wine: Demystifying Food and Wine”*

Another milestone for the Niagara Chapter: the NC's membership is now at the highest level since the Chapter was formed in 2003.

This will be my last article for “Just off the Vines”. You can still read my “News from the Ontario Vines” column at [www.winesofcanada.com/Couch\\_ows.html](http://www.winesofcanada.com/Couch_ows.html)

## ***Industry Member Events***

### **ANGELS GATE WINERY**

#### **5th Annual Photography Tutorial**

July 24 - 10:00 a.m.

Great photography doesn't require the latest and greatest camera equipment but rather a keen eye and some patience. Explore the world of outdoor photography against the backdrop of the winery. Topics include: composition, macro techniques, colour and equipment. A tripod is recommended. Bring your 35mm SLR, Digital SLR or point and shoot. Open to all skill levels.

Special Guest:

AJ McLaughlin - Angels Gate Resident Photographer

\$15 per person (Includes cheese and wine pairing to follow seminar)

Limited to 20 seats

#### **Grill with Phil**

August 14 – 12:00 p.m. ~ 4:00 p.m.

Come enjoy the BBQ styling of our own Philip Dowell. Phil is a perfectionist when it comes to BBQ and you surely won't be disappointed with his craft. Pair his cuisine with his wines and you have a recipe for success.

\$20 per person (Includes BBQ feature, salads, and wine pairing)

#### **CAVE SPRING CELLARS**

##### **April Showers...**

April 24 – 1:00 p.m.

Wedding and baby showers are a great time to break out the bubbles. So is the beginning of a new season! Join us at Cave Spring for a sparkling celebration that will include our three bruts (dolomite, Riesling and our yet-to-be-released Pinot Noir) along with a special 'guest' sparkler. We will pair the wines with some small delights prepared by Inn on the Twenty.

\$25 per person

##### **May Flowers...**

May 8 - 1:00 p.m.

Rose petal, violet, orange blossom...the aromatic floral notes of Cave Spring wines will be our focus as we explore the varieties associated with fragrant aromas and luscious palates. Chardonnay Musque and Gewürztraminer will be two of the wines we delve into in both new and back vintages.

\$15 per person

##### **SIP...SAVOUR...DISCOVER**

May 15 & 29 – 11:00 a.m. ~ 2:00 p.m. (approximately)

Back by popular demand, we are starting up our wine hike program for the season. Once again, wine and hike enthusiast Peter Carr-Locke will take you on a journey to enjoy the beauty of the Niagara Escarpment. He will guide you on a rugged, moderate level hike along a picturesque Bruce Trail route through wooded slopes to quiet ponds below the village of Jordan. Enjoy a tasting of a Cave Spring wine en route and then conclude the afternoon back at the winery with an in-depth pairing of Cave Spring wines and artisanal cheeses.

\$30 per person. Reservations required

Appropriate hiking footwear recommended.



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## Spring At The Vineyard...

May 22 – 11:00 a.m.

Nestled on the Beamsville Bench overlooking Lake Ontario, Cave Spring Vineyard is a spectacular place to learn about vines and embrace the beauty of the Niagara Escarpment.

A walking vineyard tour followed by an in-depth tasting of our estate wines is an experience not to be missed.

\$20 per person Reservations are required  
retail@cavespring.ca or 905-562-3581 ext. 302

## FEATHERSTONE ESTATE WINERY

### The 'F'ing' Winery Tour

April 17 & 18 – 11:00 a.m. ~ 4:00 p.m

Join us for a spring fling at all three of the 'F'-ing wineries-Flat Rock Cellars, Fielding Estate and Featherstone Estate Winery. We three wineries band together once a year for a fanciful, flavourful, "F'ing" Winery Tour.

Our farfetched theme and this year's forthcoming festivities include fanciful food and wine pairings at each winery. This year the food pairings will focus on flatbread with a fresh, fabulous topping. Each winery will match their featured food to their feature wines. We hope to see you at the forthcoming frenzy of first-class wines. Bring your friends!

A passport fee of \$10 per person entitles you to taste two featured wines and to enjoy a fitting food pairing at each winery. Passports can be purchased at all three wineries, either by ordering ahead or on the day of your visit.

### Lunch on the Veranda opens for the season

May 21 - September 6

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, Saturday, Sundays and Mondays from 11 a.m. – 4 p.m.

## FLAT ROCK CELLARS

### F'ing Winery Tour

April 17-18 – 11:00 a.m. ~ 4:00 p.m. daily

The fantastic F'ing wineries of the Twenty Valley (namely Flat Rock Cellars, Featherstone Estate Winery and Fielding Estate Winery) have once again banded together for a couple weekends of some 'F'ing fun!

If you haven't yet experienced the F'ing Winery Tour, you're in for a treat. For only \$10 per person, you get to enjoy two wine tastings at each winery paired up with a fabulous food pairing. This year's focus - Flatbread, of course. Each winery has created a yummy pairing for their wines including Flat Rock's pairing of field mushroom and asiago topped flatbread to compliment our Pinot Noir and Chardonnay.

Passport Price: \$10 per person

Your Passport Includes:

- Two F'abulous wine tastings per winery
- F'irst class F'latbread pairings
- The chance to wine a F'antastic prize
- All the F'ab recipes for you to collect

Passports will be available at each winery. To reserve yours today, please contact Tiffany at 905-562-8994 or by email at retail@flatrockcellars.com.

## In the Winemaker's Boots – Weekend Workshop

### Untwist Twisted – A unique blending session

Twisted has become one of our most popular wines, and it's for good reason. This blend of Riesling, Gewurztraminer and Chardonnay is a sure crowd pleaser. Taste all of the components of this unique wine separately, then blend them up to make a version of your very own. Taste and compare to our final blend and see if you have what it takes to be a Flat Rock Winemaker!

10 a.m. – 12 p.m.

Price: \$25 each. Max. 20 people per session

Price includes GST on the \$10 tasting portion of the session.

## At the Winemaker's Table featuring the Chefs of The Good Earth

May 9 - 12:30 p.m.

This year, we discovered - and it came as a shock to us - that not everybody wants to get down and dirty in the vineyard! However, there does appear to be a slew of you that would happily put your boots under our table,

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roll up your sleeves and talk turkey over a great meal with Ed and Ross.

Grill Ed about his passion for building Niagara's wine industry or if you prefer...about his earlier heady basketball days. Chew the fat with Winemaker Ross Wise about cold climate winemaking or life growing up in South Africa. It's your chance to get to know the faces behind the wines you'll enjoy, while tucking into an outstanding three-course lunch prepared by one of our many super-talented, local chefs.

So, if you're more comfortable with cutlery than you are with secateurs, this is the Flat Rock event for you - because the only thing that's going to get dirty here is your napkin.

\*To keep things interactive, numbers will be kept to 12-14 guests. \$75 per person (plus GST)

## HILLEBRAND ESTATES WINES

### Wine & Herb

May 1 & 2; 8 & 9; 15 & 16; 22 & 23; 29 & 30  
11:00 a.m. ~ 5:00 p.m.

Spend a weekend in May exploring our neighbourhood of wineries with your Wine & Herb touring pass. As you tour, each stop will feature a different herb-themed food pairing matched to a premium wine selected to highlight the flavour and aroma of the herb. Hillebrand Winery is pairing the Artist Series Limited Edition Sauvignon Blanc 2008 alongside a culinary delight featuring Cilantro.

Advance price for touring passes is \$38 (until April 23)  
\$43 as of April 24 (plus applicable taxes).

### VIPink - Mother's Day Brunch

May 9 - 11:30 a.m. ~ 2:30 p.m.

If there is one thing we take seriously here at Hillebrand it is all things 'mom related'. That is why we are giving them the VIPink treatment. They get a special three-course brunch made just for Mother's Day, a complimentary glass of our perfectly pink bubbly Rosé and a take home gift from our Pastry Chef, rose-hued meringues!

\$47.95 per person, exclusive of wine taxes and gratuities.

### Showcase 'Ghost Creek Vineyard' Riesling 2009 Pre-Release Offer

May 14 - 16, 12:00 noon ~ 5:00 p.m.

2009 was a superior vintage for aromatic white wines and from it comes our Showcase 'Ghost Creek Vineyard' Riesling. From a long line of award-winning and critically acclaimed Showcase Rieslings from 'Ghost Creek', the 2009 vintage is a perfect example of

Winemaker Darryl Brooker's deft ability to make wines that truly reflect the terroir of Niagara.

Come to the Winery this weekend only to taste and buy the Showcase 'Ghost Creek Vineyard' Riesling 2009 at a 15% savings in 6 and 12 bottle lots. Don't miss this opportunity before it is all gone (it won't take long).

Can't make it to the Winery? Join us for the release of this wine from May 21 to 23.

This weekend only:

Do a structured tasting in our Collector's Boutique - \$10 per person.

Take part in a Ghost Creek Tour & Tasting - Complimentary

Enjoy our Riesling Lunch Tasting Menu - \$45 per person\*

\*Exclusive of wine, taxes and gratuities.

### Meet the Locals - Harvest Table Special Edition Dinners

May 29 - Hosted by Dingo Farms

Kitchen Reception: 7:00 p.m. Dinner: 7:30 p.m.

Every dish tells a story. Join us for a Dining Experience around our Harvest Table, where two of Chef Frank Dodd's committed growers will host an intimate experience where they will share their local food and wine stories. The experience will begin with a Kitchen Reception, leading into 4-courses of wine and food grown in the same soil.

\$125 per person, exclusive of taxes and gratuities

To book visit [www.hillebrand.com](http://www.hillebrand.com) or call 1-800-582-8412 ext. 2.

### NYARAI CELLARS

#### You are invited... to the very first Niagara "Virtual" Winemaker Brunch!

Join Niagara's award-winning "virtual" wineries, Nyarai Cellars and Twenty Twenty-Seven Cellars at About Thyme Bistro for a truly unique food and wine experience!

Winemakers, Steve Byfield and Kevin Panagapka will be on hand to introduce guests to their perspectives on the innovative decision to own and produce wines without a "brick and mortar" retail winery.

Sample both wineries' outstanding wines paired with a tantalizing four-course Brunch menu created by Chef Ryan Shapiro. The brunch will take place on Sunday, April 11, at 11:30 a.m.



# Just Off the Vine ...

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Seating is limited so purchase your seating for \$68 now by calling About Thyme Bistro at 905-562-3457 or e-mail [sharon@nyaraicellars.ca](mailto:sharon@nyaraicellars.ca).

## **PILLETTERI ESTATES WINERY**

### **Niagara College Wine Branding Challenge Awards Reception**

April 9 - 6:00 p.m. ~ 9:00 p.m.

Pillitteri Estates Winery has called upon the expertise of Niagara College's wine, business and graphic design students to develop a new brand for its signature product, Icewine. Five teams presented their brands to the Pillitteri Judging panel on March 26 and the winning team will be announced at an awards reception at the colleges wine visitor and education centre. The winning team will collect \$1,500 and have their wine label featured on bottles.

Free and guests are welcome. Please RSVP to Erin Royer at 905-468-3147 ext. 240 by April 8, 2010.

## **Hamilton Food & Drink Fest**

April 9 (5:00 p.m. ~ 10:00 p.m.), 10th (1:00 p.m. ~ 10:00 p.m.), 11th (12:00 p.m. ~ 5:00 p.m.)

Copps Coliseum 101 York Blvd, Hamilton, ON

while at the Hamilton Food and Drink Fest drop by Pillitteri's booth (#170) and sample some of our best wines. We are pouring our 2007 Pinot Grigio, 2008 Cabernet Merlot and 2008 Gewurztraminer Riesling Fusion. We are paired up with one of Hamilton's top Italian restaurants, La Piazza Allegra, that will be cooking pasta dishes to order on site featuring a range of ingredients to choose from. La Piazza Allegra will also be featuring a Lychee cocktail that features Pillitteri's Select Late Harvest Gewurztraminer. Tickets available to buy at door or online! [www.foodanddrinkfest.com](http://www.foodanddrinkfest.com)

## **REIF ESTATE WINERY**

### **The 'White' Sale at Reif Estate Winery**

April 22 - April 25

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 on our whites is only offered once a year, so come to wine country and taste what this vintage has to offer. Feature wine tastings complimentary.

Wine Boutique Open 10:00 a.m. ~ 6:00 p.m.

Steel Chardonnay, Chardonnay

Sauvignon Blanc, Gewurztraminer Riesling  
Gewurztraminer, Kerner  
Late Harvest Vidal, Late Harvest Riesling  
Late Harvest Gewurztraminer  
Only \$9.95 each

## **A Spring Evening in the Wine Sensory Garden**

May 29 - 6:30 p.m. ~ 9:30 p.m.

Reif Estate Winery invites you to explore our Wine Sensory Garden to contemplate the colours, aromas and flavours characteristically used to describe wines. Learn about the affinities and flavours associated with different grape varieties interpreted in our garden. Taste herb inspired courses that complement selected wines; our Sauvignon Blanc will be paired with Lemon Thyme, Pinot Noir with Rosemary, Cabernet Merlot with Greek Oregano and Pineapple Sage with Icewine. Cost \$95 per person plus taxes and gratuity. Email [events@reifwinery.com](mailto:events@reifwinery.com) or buy tickets on-line now at [www.reifshop.com](http://www.reifshop.com)

## **STRATUS VINEYARDS**

### **Horizontal Sundays@Stratus**

May 2 - 2:00 p.m.

Celebrate the diversity of the Stratus vineyard through a collection of Stratus Icewines from the 2008 vintage all scoring between 91 and 95 points according to the latest Ontario Vintage Report by Master Sommelier, John Szabo.

Taste the 'art of assemblage' through Stratus' flagship Icewine White (93) and Icewine Red (95) alongside independent bottlings of Riesling Icewine (94) and Sémillon Icewine (91).

\$25 per person. Reservations are required.

For all events Please call 905-468-1806 x 232 for reservations. Seating is limited. Pricing subject to applicable taxes and gratuity.

### **cheese@Stratus**

May 16 - 11:00 a.m.

Artisanal wines meet artisanal cheeses. Join us for a seminar and tasting focusing on the principles of pairing wine and cheese. This ultimate 'how to and why' led by Fromager Scott McKenzie will explore the nuances of cheese appreciation through a comprehensive tasting of Stratus wines and distinctive Canadian and International cheeses.

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\$35 per person Reservations are required.

For all events please call 905-468-1806 ext. 232 for reservations. Seating is limited. Pricing subject to applicable taxes and gratuity.

## PELLER ESTATES WINERY

### An Afternoon with Jason

May 1, 22 and 29

Reception: 12:00 noon Lunch: 12:30 p.m.

Enjoy an easy-going Saturday lunch experience. While overlooking the beautiful Estate vineyards, enjoy a three-course tasting menu created and presented by Winery Chef and CityLine personality Jason Parsons. Beginning with a Kitchen Reception, the menu showcases seasonal ingredients found right here in Wine Country.

\$65 per person, exclusive of wine, taxes and gratuities.

### Chef's Table Dinner Series

April 17 and 24 - May 1, 8, 22 and 29

Kitchen Reception: 6:30 p.m. Dinner: 7:00 p.m.

Come behind the scenes at Peller Estates Winery Restaurant and discover how Winery Chef and CityLine personality Jason Parsons approaches the art of pairing wine and food. Your dining experience begins with a reception in Jason's kitchen where he will discuss collaborating with winemaker Lawrence Buhler and his approach to developing innovative food and wine pairings. You will then enjoy a seasonally inspired tasting menu presented by Jason and perfectly paired with wines selected by Lawrence.

\$140 per person, plus tax and gratuities.

### Wine & Herb

May 1 & 2; 8 & 9; 15 & 16; 22 & 23; 29 & 30  
11:00 a.m. ~ 5:00 p.m.

Spend a weekend in May exploring our neighbourhood of wineries with your Wine & Herb touring pass. As you tour, each stop will feature a different herb-themed food pairing matched to a premium wine selected to highlight the flavour and aroma of the herb. Peller Estates is pairing the Private Reserve Pinot Gris 2008 alongside a culinary delight featuring Lemon Balm.

Advance price for touring passes is \$38 (until April 23)  
\$43 as of April 24 (plus applicable taxes).

### Pretty & Pink Mother's Day Brunch

May 9 -12:00 noon to 3:00 p.m.

Treat mom to a day in Wine Country made just for her. Her favourite CityLine personality, Chef Jason Parsons, has prepared a positively picture perfect pink-themed three-course brunch menu, including a complimentary glass of our award-winning (and pink) Ice Cuvée Rosé sparkling wine.

\$47.95 per person, exclusive of wine, taxes and gratuities.

To book visit [www.peller.com](http://www.peller.com) or call 1-888-673-5537 ext. 2.

## Other Ontario Wine Events

### LEGENDS ESTATES

#### Legendary Winemaker's Dinner

April 16, 7:00 p.m.

\$70 per person including tax (Gratuity not included).

Enjoy an intimate evening with Legends Estates Winery president Paul Lizak in the heart of our wine cellar. Chef James Cuttriss presents a memorable three-course menu inspired by the offerings of the season, paired to perfection with the rare and signature varietal wines of Legends Estates. Look forward to a night of wine and relaxation, as we share our stories with you!

Advance ticket purchase and reservations required.

Limited seating available. For more information, please call 905-563-6500 or email [events@LegendsEstates.com](mailto:events@LegendsEstates.com).

### ONTARIO CHEESE SOCIETY

#### Ontario Cheese Society 6th Annual Conference, AGM and Marketplace Event.

Monday April 26<sup>th</sup>, 2010

Conference: 8:30 am to 5:00 pm

Marketplace: 6:00pm to 9:00pm

**Chefs & Restaurateurs** expand your knowledge and techniques for the latest trends in cheese service.

Cheese lovers, indulge your palate with a highways and byways of **Canada cheese tasting**.

National Cheese maker issues: Hear the current issues in **BC, Québec and P.E.I.**

Monastic Cheese - **Screening of "A Monk's Secret"**. Learn about the original recipe for Oka.

**Is Canada negotiating in your interests?** Dairy is on the table at the Doha trade talks. Learn more!

**A National Cheese Society**—learn why we need a common voice.

#### Canadian Artisanal Cheese Marketplace and Prince Edward County Wine Tasting

April 26 – 6:00 p.m. ~ 9:00 p.m.

Enjoy a mouth watering selection of hard to find Canadian Artisanal Cheese paired with Prince Edward County Wine

\$35 per person Hart House, University of Toronto