



Just Off the Vine...

OWS NEWS

Ontario Wine Council Rebrands

Their new brand statement as provided:

The Wine Council of Ontario owned a consumer-facing brand known as "Wines of Ontario." After a long process of examining who we are and what we do best, we decided to change this brand to "Wine Country Ontario."



**Wine
Country
Ontario™**

We are more than just a bottle of wine. Our new name allows us to be true to our real essence which is the expression of the entirety of the Ontario wine-country experience: how the wine tastes, where it's made, how it marries with local food, and how it reflects the overall lifestyle of each region.

Our brand also unites us and solidifies the pride we share in developing and promoting our collective wine story. It acts as a

compelling symbol of our mission—to become the leading marketer of the Ontario wine industry by inspiring, educating and championing Ontario wine and the romance of the unique places where it's made. We are the same organization—the new brand is a trademark of the Wine Council of Ontario, dedicated to promoting Ontario's wines and wineries and the local cuisine, year-round activities and warm hospitality of each wine-growing region—but with a fresh outlook, a renewed focus and a clearer understanding of how our audiences perceive us.

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Special Winemaker's Feature

This issue's interview is with Sue-Ann Staff, Winemaker at Staff Estate Winery and Winemaster at Megalomaniac.

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UPCOMING EVENTS

Niagara Chapter

Mon., April 18 - *Matching Ontario Fruit Wine & Cheese*- Stoney Ridge Cellars

May 2011 - *Commemorating Ontario Wines* - TBA

Tues., June 21 - *Three Region Wine Challenge with Michael Pinkus* at Flat Rock Cellars

Sat., July 30 - *Pig Roast with Miata Club* at GreenLane Winery

Oakville Chapter

Wed., May 4 - *Tawse Winery Presentation & Tasting* at Cucci

Toronto Chapter

Mon., April 11 - *Virtual Wineries* at the U of T Faculty Club

Tues., April 26 - *Pre-release, Release and On-Sale* at Grano

Thurs., May 19 - *OWS 20th Anniversary Special Event - Classic Pinot Noir: Burgundy and Ontario* at Casa Loma

Sat., June 11 - *Annual Bus Trip - Niagara Escarpment*

Wed., August 17 - *Bin End* at Woodbine Racetrack

Tues., September 19- *New Zealand and Ontario Terroir* at the U of T Faculty Club

Thurs., Oct 20 - *Special 200th Anniversary of Ontario Wine Event* - Royal Canadian Yacht Club

For more information, check out:
www.ontariowinesociety.com/events

Twitter @1OWS

Wine Council Rebrand Continued

We're excited about our new consumer brand, and its potential to support and promote the communities, products and regions we're so proud to be a part of. Our shared challenge will be to uphold the promise of the Wine Country Ontario brand at

every touch point, to bring the full wonder of the Ontario wine-country experience to life.

If you have not travelled to wine country lately, please visit us at winecountryontario.ca for more information or to plan your visit with our new wine route planner or soon to be launched mobile

app.

This tool will help you select and plan your trip by region, winery or by your favourite wine or grape varietal. We have included a search button for restaurants and food, accommodations and attractions.

WINEMAKER'S CORNER

AN INTERVIEW WITH SUE-ANN STAFF OF STAFF WINERY By Jennifer Hart

What prompted you to get started in Winemaking?

Being a winemaker is something I knew I wanted to do since I was 16 years old. Obviously, with 5 generations growing grapes in our farm, a strong influence in the field of grape growing and winemaking was present. Everything I did after 16 was focused on this industry – I could take any project in any course throughout the rest of my education and twist it around to have it work to my perceived advantage and ultimate knowledge of grape growing and winemaking. My formal education took me from University of Guelph (double major Horticultural Science and Biotechnological Agriculture) to the University of Adelaide (Graduate Diploma Oenology) plus WSET Diploma.

What trade-related accomplishment are you most proud of?

Well, it is hard to narrow it down. A couple come to mind with the most obvious being "Ontario Winemaker of the Year 2002" as presented by ... the Ontario Wine Society! The International Wine and Spirits Competition in London England twice short-listed me as one of the top four and six (2004 and 2003 respectively) women in the world of wine. That gives you a boost. But being at home on our family vineyard with (now) a winery on it is likely the one that will "take the cake" regardless of its successes and failures in the future.

Do you have a mentor or a person who has influenced your winemaking and if so, why?

I hold a special spot for those winemakers and proprietors that

have helped and mentored me through to this point – some here in Canada, some in Australia. They have each contributed so much. Top of mind comes fabulous winemakers like Karl Kaiser, Joe Will, Brian and Allan Schmidt and Simon Gilbert (Australia). John Howard, Len Pennachetti and the Pillitteri family have also been exceptional inspirations.

What unique experience or experiences do you think you have had because of your winemaking?

Without a doubt – people. I have met the most amazing people from around the world that I doubt I would have had the opportunity to have contact with in any other profession. The most amazing thing (to me) about wine is that it is global. You must be open to concepts and creations from outside our borders to grow what you do and how you think. And wine attracts

lovely people at all levels (vinification, sales, consumers, etc) hence very rarely do you meet someone that you cannot connect with and have a great pleasant conversation.

If you were talking to someone who didn't know anything about Ontario wine, what would be the key thing you would want to tell them?

From an operations perspective: It's hard. It's dirty. It's sometimes stinky. It is not nearly as glamorous as it looks – please believe me.

From a consumer perspective: It's amazing. It's enlightening. "It's always a great year". They are the most incredible and progressive wines in the market place today.

FAQ's:

Favourite Grape to Work With :

Cabernet Franc

Most Memorable Wine : 1998 and

2002 Pillitteri Family Reserve Series – any wine – pick one.

Favourite Wine you Have Made :

2009 Robert's Block Riesling (Sue-Ann Staff Estate Winery) because

1) People are not expecting a

great Riesling to come from me;
2) I love telling the story of the wine (named after my Great, Great, Great Grandfather); and
3) I love to drink it!

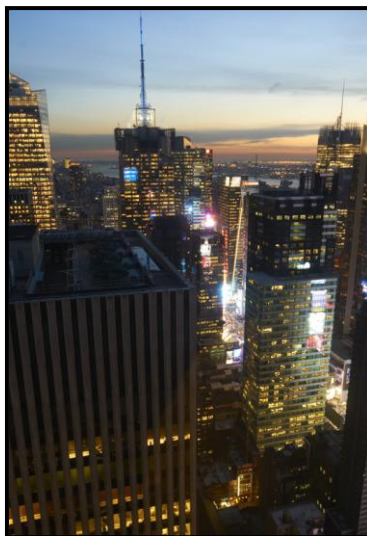
PREVIOUS EVENTS

SERIOUSLY COOL "CANADIAN" CHARDONNAY, TORONTO & NYC By Ken Burford

This year's Seriously Cool 'Canadian' Chardonnay dress rehearsal tasting event, hosted by the Ontario Wine Society at the Toronto Lawn Tennis Club in preparation for the big March 8th, 2011 tasting event in the Big Apple - New York City, was bigger and better than last year.

At last year's rehearsal for the big event in London, England, 22 Ontario wineries attended and poured 40 delicious Chardonnays. This year 31 wineries and 54 wines got the judging panels' okay to pour in Toronto and New York. This included 4 British Columbia wineries this year with the rest from Ontario.

The rehearsal event was held at the Toronto Lawn Tennis club, and the event on the classy 50th floor of the



The stunning sunset view from the 50th floor of the McGraw Hill tasting event space looking down on Broadway

midtown Manhattan McGraw Hill building on the Avenue of

the Americas in NYC, each had two sessions ... an afternoon trade and media tasting and an evening public tasting. In Toronto the evening session was attended mainly by OWS members and their guests. About 75 people attended each session in Toronto. In New York City the public session was organized by the Canadian Association of New York (CANY), in particular, by Ann Schofield Baker, who is married to Jeff Baker, a former Treasurer of the Ontario Wine Society! Ann and Jeff are both from Toronto. The public session was attended by about 75 Canadian expats.

If you think that Chardonnay is the most

pleasing white wine of the lot, like I do, then these Seriously Cool 'Canadian' Chardonnay events were the place to be ... every sip delicious.

In New York City some of the media present were Bruce Sanderson of the Wine Spectator, Joshua Greene of Wine & Spirits Magazine, Howard Goldberg of the New York Times and Jennifer Sedrow of Martha Stewart Living.



Thomas Bachelder, former Le Clos Jordanne winemaker, helping Tony Aspler present at a seminar for the NYC wine critics.

Tony Aspler, wine writer and author, who headed up the panel of judges that selected the Chardonnays, attended the New York City event and presented a seminar for the critics. He said "New York wine critics are as tough as those in London but they reacted to the Canadian Chardonnays they tasted with surprise and delight. What impressed them was the minerality and the fine

acidity they discovered in the wines –a refreshing change from fruit-driven California Chards."



Bill Redelmeier organizing the winery personnel in NYC before the attendees arrive.

Bill Redelmeier, owner of Southbrook Vineyards - key organizer and main driving force behind these sorties said that "events such as *Seriously Cool 'Canadian' Chardonnay* are essential for opening the market for Canadian wines internationally as well as bolster the market for home-grown wines within Canada. The atmosphere in the room was amazing. The camaraderie and excitement among the winery personnel made all of the hard work put in by the many people worthwhile. We have put Canadian wine on the map both in the US and Canada!"

In New York, Josh Greene, was interviewed by our very own wine critic, judge and writer, Konrad Ejbich who was

there covering the event and 'Tweeting' up a storm. In the interview Josh summed up the impression made on the New York critics by saying that the Canadian Chardonnays were "very long in flavour and complex. They did not have any lasting oak character in the finish and they were much more about the nature of the soil than about the wood or the wine making and that really appealed to me."



Konrad Ejbich in the event room interviewing and Tweeting the event to the world !! He was in his element.

The New York City show may be the 2nd, and last, of the Bill Redelmeier-led Seriously Cool Chardonnay tours. But, rumour has it that Bill is still restless and is out to prove to the world that Canada makes not only excellent Icewines but world class still wines including Chardonnay and ?... Stay tuned!

Photos by Steven Elphick.

This month's SOCIAL MEDIA BUZZ is, Wine Country Ontario.
www.winecountryontario.ca and Twitter @WineCountryOnt

THE ART & DESIGN OF CONTEMPORARY WINE LABELS By Bruce Jackson

The Niagara Chapter's February event was inspired by the book *The Art And Design Of Contemporary Wine Labels* by Tanya Scholes. Tanya met with our members at the Grantham Lions Club hall in north St. Catharines, shared wine and told us stories behind modern wine labels. Since there were 8 Niagara wine labels in the book, we chose those wines for our tasting. The wines were delightful as Tanya was.



She began her digital video presentation with a shot of a Cono Sur wine label from Chile. Tanya contacted the winery to discover why there was a bicycle on each label. She learned that the eco-friendly winery had 80 employees who rode bikes to work and this set her off on a journey to learn the stories behind other wine labels which resulted in her writing the book.

Our reception wine was the Malivoire Lady Bug Rose. Tanya and guest Eric Nixon of

Malivoire filled us in on the stories behind the label. The lady bug logo was supposed to represent the winery's commitment to natural viticulture and they have stayed with it although it almost backfired after the 2001 Asian lady bug infestation.

While seated we tried three more Niagara wines as Tanya told us their stories. First we had a Sauvignon Blanc from Five Rows Craft Winery in St. David's. Wilma Lowery, one of the proprietors was also present and added to the presentation. We had a tasty Riesling from Foreign Affair Winery in Vineland whose label features Canadian animals cut out over a scene reminiscent of Tuscany.

The last wine at our seating was a Cab Franc from Organized Crime whose labels tell the story behind the winery name. It was not about the mafia, but two church groups with differing points of view in regards to the music during their services. When one group got an organ, the other group organized the theft and destruction of the instrument. Each wine label illustrates a piece of the story.

Leaving our seats we joined Tanya at stations she had set up to show another way of using labels. She had two stations set up with table settings which matched the wine labels. One was based on the Henry of Pelham Sibling Rivalry labels. This was the informal, fun table setting with bright colours on the label of turquoise and orange being matched by plates, place mats, napkins, glassware and silverware.

While we had the Sibling Rivalry Red with Tanya, the informality lead to some relaxed Q&A.



Author Tanya Scholes

The next table setting was more formal and featured two wines whose black and white labels matched the plate and placemats. Both of the red wines shared here were big and robust and had interesting back stories. We drank the Megalomaniac Big Mouth Merlot and Southbrook's Poetica 2006 Cabernet Merlot. The latter featured a poem on the label which was read to us

by Treesja Bjorgan of Vineland Estates.

Tanya's knowledge of art and marketing helped make the connections between the background stories and the success of the labels to attract wine drinkers to the product.

Our last wine was provided to us by a winemaking friend of Tanya's named Nathan Arnold. Nathan is a home

winemaker whose Truffle Pig label is included in Tanya's book. He shared with us his delicious Vidal and Riesling Icewines.

With the presentation over, we enjoyed some wonderful finger foods provided by our caterer Jessica Tennier and had a chance to meet and chat with Tanya and Nathan. Tanya sold several copies of her book and signed each one

with comments to the purchaser.

The event was organized by Director of Events Bruce Jackson with assistance from Secretary Debbie Levere. Many thanks to caterer Jessica Tennier, for the great food and to Treesja Bjorgan, for bringing members of her Niagara College marketing class. Photos by Bruce Jackson – event photos are posted at: www.ontariowinesociety.com

A TASTE OF QUEBEC'S - TASTING SOIREE By Jennifer Hart

The venue, A Taste of Québec, is a wonderful space; it incorporates the delights of the province, both culinary and visual. The rustic brick and concrete warehouse in the historic Distillery District is full of spectacular art from Québec and the high ceilings and different rooms to explore give it a fantastic ambience that makes you feel like you may have been transported to Old Montréal or Québec City. Joanne Thompson and Sylvain Landry opened A Taste of Québec in 2008 to showcase fine products from La Belle Province, and the store has been thriving ever since.

Our evening began with introductions. The host, Thom Sokoloski, Fromager and Manager of A Taste of Quebec welcomed everyone and explained how the event

would run. He said he would describe the history of the artisanal cheeses and the reasoning for the pairing. Daniel Lafleur, National Sales Manager for Tawse Winery, was to be our guide to the wine throughout the evening. He started with a little background on the winery. He said the winery was very proud when, in 2010, they were to be the first Ontario winery awarded Canada's Winery of the Year. This largely would have to do with the quality of the wine which includes many handcrafted single vineyard releases and their focus on terroir and organic & biodynamic viticultural practices.

While waiting for the tasting to officially begin, we were treated to a delectable

fondue and charcuterie that was paired with Tawse's Sketches of Niagara Riesling and the Sketches Rose. Thom started the tasting by asking us to do as the French would do and be patient, resist temptation, and smell the wine and the cheese before tasting. This helps to prepare the palate and adds to the enjoyment of the sensations in the pairing. Daniel asked us to taste the wine before the cheese to understand the nuances of the wine on its own in order to more appreciate the changes that occur with the pairing. We went on to pair 5 wonderful wines with superb cheeses.

The Pairings:

Ile aux Grues – 2 year old cheddar paired with *Sketches of Niagara Chardonnay*. The cheese was nutty and creamy

on the nose and the wine was lean and minerally, lemony and elegant. The bright acid of the wine balanced the cheese by cutting the richness.

Brie Paysan is a farmhouse cheese with a bloomy rind and a slight truffle aroma. This was matched with the *Quarry Road Gewurztraminer* that's mineral, ginger and rose petal delicacy complemented the creamy brie.

Grey Owl is an ash-covered goat's cheese, the bitterness of the ash skin balances the creaminess of the cheese. Although it was discussed that it is difficult to match red wine to cheese, this was paired with the *Grower's Blend Pinot Noir* because both the wine and the cheese enhanced one another. This match was marvellous probably because both had a delicate earthiness and gentle acids that acted as the perfect complement.

Sketches of Niagara Cabernet-Merlot with its plummy-smokiness helped balance the bitterness of the rind on the washed rind cheese – *14 Arpents*. This was a very nuanced and complex cheese and got many rave reviews from the attendees.

Riesling Icewine and *Ermite* cheese *Blue Haze*, a mellow smoked blue, were the last pairing of the evening and capped it off in a spectacular fashion. The rich smokiness of the cheese highlighted the complex honey-tropical fruit of the wine.

Throughout the evening there was an excited atmosphere, the crowd seemed to really get into the spirit and asked a lot of questions. Robert, of A Taste of Québec was happy to explain the differences between raw milk, unpasteurized and

thermalized cheeses and the Canadian laws surrounding them. Thom dictated fondue and tartiflette recipes to a captivated audience. There was a great deal of adventurous interest in all things cheese and it showed that wine lovers are most often cheese lovers too.

This was an enjoyable and unique event that had benefits to the participants beyond tasting and education. Tawse offered up a chance to preorder these 2009 wines before the LCBO release, and A Taste of Québec gave anyone buying cheese a 10% discount and a card for another 10% on their return visit. In addition, many attendees took advantage of a discounted purchase (\$5 each) of the Schott Zwiesel OWS Anniversary wine glasses.

INDUSTRY MEMBER EVENTS

FIELDING ESTATE WINERY Fring Winery Tour

April 2 & 3, April 9 & 10
11:00 a.m. to 4:00 p.m.

Passports - \$10 plus HST and includes 2 wines at each winery with 1 food pairing at each stop.

Fielding Estate Winery – 2010 Chardonnay Musque & 2008 Cabernet Syrah with Fifth Town Bonnie & Floyd cheese (washed rind sheep's milk) topped with zesty pepper preserve.

Featherstone Estate Winery – 2010 Rose & 2009 Gamay with Fifth Town Counting Sheep (soft ripened) topped with blackberry preserve.

Flat Rock Cellars – 2006 Sparkling Brut & 2009 Pinot Noir with Hand rolled Chevre (goats milk) with quince preserve.

Passports are available to purchase at each winery ahead of time and day of and are good for use both weekends.

6th Annual Ultimate Insider's Sample & Shop Experience

Sat., April 16
11:00 a.m., 12:00 p.m., 2:00 p.m.
& 3:00 p.m.

Be the first to stock your cellar with our newest releases before they hit our shelves. On a fresh spring Saturday, enjoy an exclusive shopping opportunity. Join us for this once a year experience to sample, shop and customize your case orders with expert assistance from the Fielding Family and winemaker Richie Roberts.

MEMBER EVENTS CONT.

To RSVP, email
whitney@fieldingwines.com or
call 905.563.0668

Yoga in the Vineyard

Sat., May 28 – 1:00 p.m.

Yoga in the Vineyard Fielding
Estate Winery Experience
Includes:

- 1 hour guided yoga class
outside weather permitting
 - Tour of the winery
 - Tasting of 4 wines
accompanied by a gourmet
cheese plate
 - \$20 gift card to use towards any
purchase in the retail store (can
be used for future visits too)
 - **these will be done up ahead
of time based on number
of participants
 - Plus a voucher for a private tour
and tasting (for 6 people –
valued at \$100)
- Visit www.yogainthevineyard.ca
<<http://www.yogainthevineyard.ca/>>
for more details and to
book your spots. Yoga mats
available for use that day at a
charge of \$5 each. \$75 per
person + HST. \$65 per person +
HST for wine club members

Graze the Bench

June 5 & 6

A celebration of wine, food and
music on the Beamsville Bench.
Join us in June 4th and 5th as 7
great wineries, 7 great chefs and
7 great bands join forces to bring
you an unforgettable weekend
of grazing! Each winery will be
serving 2 select wines along with
mouth-watering light fare.

To get your hands on one of our
limited passports, you can
contact any of our participating
members. Our featured wines
include the new 2010 Estate
Bottled Riesling and the 2008
Cabernet Syrah Our food
offering compliments of
Wellington Court Café is a
delectable Artisanal Panini. Visit
www.grazethebench.com
<<http://www.grazethebench.co>

m/> for more details. Your \$25
passport includes entry into
each winery's private "GRAZE"
area, a collector wine glass, a
glass of wine and some light fare
to enjoy. Additional wine and
food is available to purchase for
\$7 each.

GOOD EARTH WINERY

Cork & Fork

Sat., April 30

11:30 a.m. to 2:30 p.m.

First winemaker's dinner of the
year. To view the menu visit
[www.goodearthfoodandwine.c](http://www.goodearthfoodandwine.com)
om - under "good times"; special
menu. For reservations call
Amanda at 905-563-6333 or e-
mail:[info@goodearthfoodandwi](mailto:info@goodearthfoodandwine.com)
ne.com. Four course dinner with
wines and laughter galore
\$85.00 per person.

HILLEBRAND

Easter Brunch

April 23 & 24

11:30 a.m. to 2:30 p.m.

Relax and enjoy the best in
Niagara Wine Country dining
with Easter Brunch. Locally
produced and seasonally
inspired, experience this special
menu, created by Chef Frank
Dodd. Upon arrival all of our
guests will receive a glass of our
award-winning *Trius* Brut.
\$44.95 per person, plus taxes
and gratuities.

Wine & Herb Touring Pass

Weekends in May

11:00 a.m. to 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 2009 Artist Series.
Gewürztraminer alongside a
culinary creation from Chef
Frank Dodd with mint.

Passes are \$43.00 (plus
applicable taxes).

Trius Red Barrel Cellar Dinner Series

Sat., May 7 – 7:00 pm.

Celebrate the 20th year of *Trius*
with us in our candlelit *Trius* Red
Barrel Cellar. Surrounded by
barrels of aging *Trius* Red, let
Executive Chef Frank Dodd
showcase his finest locally-
inspired dishes. Beginning with
an intimate reception, the
dinner flows into a 6-course
tasting menu, which has been
perfectly paired with our best
Hillebrand wines.
\$135.00 per person, exclusive of
taxes and gratuities.

Harvest Table Dining Series

Saturdays in May – 7:00 pm.

May 7, 14, 21 & 28 - 7 pm Kitchen
Reception; 7:30 pm Dinner
Join us for a Dining Experience
around our Harvest Table. Enjoy
an intimate dining event with
Chef Frank Dodd as he shares his
local food and wine stories. The
experience will begin with a
Kitchen Reception, leading into
a 4-course menu featuring wine
and food grown in the same soil.
\$115 per person, exclusive of
taxes and gratuities.

Can't make it for dinner? Join us
for Harvest Table Lunch,
beginning with a Kitchen
Reception at 12 noon and
continuing on with a 3-course
menu for \$65 per person,
exclusive of taxes and gratuities.
Offered May 7, 14, 21 & 28.

VIPink Mother's Day Brunch

Sun., May 8

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. For \$47.95 they get a

MEMBER EVENTS CONT.

special 3-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.

www.hillebrand.com

HUFF ESTATES WINERY

Wine and Herb

Sat., April 16 – 4:00 p.m.

Join our sommelier, Brian Hanna, as he guides you through a blind tasting in our gravity-fed barrel cellar. Brian will teach you how to taste and what to look for when you are tasting a wine blind. Also as a special treat you will be able to taste a new Huff product that has never been tasted by the public! Contact brian@huffestates.com. Cost \$10.00 per person.

Terror

Sat., May 28

12:00 p.m. to 5:00 p.m.

More local Wineries than ever before will be participating, paired with some of the best foods The County has to offer. Some very special guest surprises in store, along with remarkably interesting seminars, presentations, and demonstrations, and a chance to sample a great variety of fine wines from Canada's newest wine region all in one place. That place, of course, is Picton's bright and cheerful Crystal Palace....bring your camera! Phone 613-403-4455. Cost: \$25 in advance, \$30 at the door (prices are all inclusive)

6 Barrels for 6 Chefs

Fri., June 24

We invite you to compare barrel aged vintages with some of Ontario's finest dishes amid the vineyard of Huff Estates. This

year's Chefs: Michael Stadlander, Jamie Kennedy, Michael Potters, Ryan Crawford, Denis Cotter, Hiro Yoshida. Desserts by Chef Bryan Steel. Canapés by Chef Michael Hoy. Music by Rett Wills. This year's wines: Frederic Picard of Huff Estates, Norm Hardie of Norman Hardie Vineyards, Deborah Paskus of Closson Chase. For more information or to reserve your tickets today: Email: Jason@huffestates.com. Tickets are \$150.00 with proceeds donated to Autism Ontario.

INNISKILLIN

Wine and Herb

Weekends in May

Niagara-on-the-Lake's casual spring celebration of great wine and fresh herbs! Spend a weekend in May exploring our neighbourhood of 26 wineries with your Wine & Herb touring pass. As you tour, each stop will feature a different herb-themed food pairing matched to a premium Niagara VQA wine selected to highlight the flavour and aroma of the herb. Inniskillin will be featuring Lemon Grass paired with our 2009 Riesling. For more information or to purchase tickets, contact Wineries of Niagara on the Lake. Advanced tickets are \$43.00.

The Riesling Experience

June 9 & 10 at Brock University

The Riesling Experience, first held in 2008, was so successful that we're back with an expanded two-day program for 2011. World-renowned French producer, Pierre Trimbach will open the event with a tutored tasting of his top Rieslings discussing his experiences with Riesling in Alsace.

The purpose of the gathering is to bring together producers, trade, media and wine enthusiasts from Canada, the US and around the world to share and learn more about the diversity, beauty and versatility

of Riesling. Of all the noble varieties in the world, we are constantly amazed by its infinite dimensions and the people who give this exquisite variety its fullest expression.

Please visit www.rieslingexperience.com, for complete details and registration.

New Vintage Niagara Wine Festival

June 18 -26

Wine and food fanatics will be visiting Niagara to experience the Niagara New Vintage Festival. Internationally acclaimed wines, fresh produce, and a culinary experience unique to Ontario are at the centre of this two weekend wine and culinary extravaganza. Embrace a demonstration of what it means to buy local and realize all that Niagara has to offer.

From quaint cottage wineries among the vines to glittering state-of-the-art facilities, Niagara's wineries offer you an exclusive preview of the 2010 vintage.

Tour the wine route for a fresh taste of the newest vintages! The New Vintage Discovery Pass is your gateway to six Niagara wineries to enjoy VQA wine and culinary pairings throughout the two weekends of the Niagara New Vintage Festival. Discovery Passes on sale May 1, 2011.

LEGENDS ESTATES Shakin' Up Spring

Sat., April 23

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

Hop on down to Legends Estates and enjoy signature wine cocktails created in the spirit of the season using our signature fruit and VQA wines! Enjoy a flight of 3 cocktails, including our delicious *Hunny Bunny Martini*, with recipes to take home and try at your next Spring fling. No reservations required. \$10.00 - Cocktail Tasting Trio

MEMBER EVENTS CONT.

Mother's day Brunch Buffet

Sun., May 8
10:30 a.m., 12:30 p.m., 2:30 p.m.

Treat that special Mother in your life to a mouth-watering brunch buffet prepared by our Chef and served in the heart of our wine cellar. Our Polonaise Room offers an intimate and relaxing atmosphere amid the ambience of winemaking at Legends Estates.

Cap the day with a leisurely stroll down our lakefront property as springtime blooms around you. Reservations required. Limited seating available. For reservations or menu information please call 905-563-6500 or email events@LegendsEstates.com \$29.95 Adults; \$14.95 Children (12 and under)

PELEE ISLAND WINERY

Taste of the Town

April 15 to 17

Experience the variety of flavours, sites and sounds at: Kingsville's Culinary & Arts Culture. Local Plate Specials Paired with Local Wines Featuring Local Artists & Musicians. Proceeds to benefit the local Jumpstart Nourishment Program

Sip into Summer / Fine Art Fine

Wine Weekend
May 28 & 29
Time: All Day Saturday and Sunday

Join us for TWO events in ONE... Come celebrate the Sip into Summer and Fine Art Fine Wine the American long weekend. With Free tours, live entertainment and a BBQ donated towards charity. Admission: FREE

PELEE: ON THE ISLAND

Pavillion Opens

Sat., May 21
The Pavillion officially opens for the 2011 season.

Spring Song 2011

Date: May 7, 2011
Time: 6:00 pm
Admission: \$65 each
A Celebration of Birds and Birding

Our tenth annual Springsong Celebration features Margaret Atwood and guest author Nino Ricci, with celebrity birder Trevor Herriot. The Botham Cup bird race begins on Friday at noon, the banquet at 6:00 pm on the 7th at the Wine Pavillion. Tickets at \$65 each can be reserved beginning January 15th, by contacting : curator@peleeislandmuseum.ca www.peleeisland.com

Live Entertainment with Ted Lamont

May 21 & 22

Live Entertainment with Jack's Garage

May 28 & 29

**PELLER ESTATES WINERY
Chocoholic (Easter) Brunch**

April 23 to 25
12:00 p.m. to 3:00 p.m.

Celebrate Easter weekend at the winery as Winery Chef and CityLine personality Jason Parsons creates a special chocolate-themed limited a la carte brunch menu. The brunch also includes a complimentary glass of our award-winning sparkling wine and an individual cocoa-filled dessert selection brought right to your table. \$47.95 per person, plus tax and gratuities.

Wine & Herb Touring Pass

Weekends in May
11:00 a.m. to 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 Andrew Peller Signature Series Ice Cuvée alongside a delicious Icewine Maple Smoked Salmon and Chervil Terrine.

Passes are \$43.00 per person (plus applicable taxes).

Chef's Table Dinner Series

May 14 & 21 – 6:30 pm.

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. \$140.00 per person, plus tax and gratuities.

Pretty in Pink - Mother's Day Brunch

May 7 & 8
12:00 p.m. 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 3-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

Sommelier Series

Sat., May 21
11:00 a.m.

Drink and learn! Taste and learn the basic characteristics that make up your favourite wine styles at this Estate Sommelier led wine and food experience. The event begins with a tasting and

MEMBER EVENTS CONT.

tutorial about a style of wine made at Peller Estates, its characteristics and what went into the making of it. You will then be treated to a private 3-course lunch created by Winery Chef and CityLine personality Jason Parsons to pair perfectly with the wine style you are studying.
\$75.00 per person, exclusive of taxes and gratuities
www.peller.com

PENINSULA RIDGE ESTATE WINERY
Jazz on the Ridge
Fri., May 27
11:00 a.m. to 3:00 p.m.

A benefit for the New Niagara West YMCA, the McNally House Hospice and other important local community causes. Join us for a brilliant evening of great wine, spectacular food & celebrity jazz performers. Experience, once again, why Jazz on the Ridge is one of Niagara's premium events. Featured Artists: The Jack de Keyzer Rhythm & Blues Revue, The Tianna H Quintet, Archie Alleyne & Kollage To purchase tickets call the Winery Retail Shop 905.563.0900, ext. 25 \$195.00 (includes \$95.00 tax donation receipt)

PILLITTERI ESTATES WINERY
Bonus Air Miles
Month of April

Purchase of Pillitteri's Gewurztraminer Riesling will earn Bonus Air Miles at the LCBO \$12.95

Wine & Herb Touring Pass
Weekends in May

Make a stop at Pillitteri during this year's Wine and Herb! Your touring pass will get you one of our Smoked Duck and Mango Thai Basil Kabobs, perfectly paired with Pillitteri's 2007 Bottle Blonde. Tickets are \$43.00, available at any of the 26 participating wineries.

SOUTHBROOK VINEYARDS
Yoga in the Vineyard
Sat., April 23
10:00 a.m. to 1:00 p.m.

1 hour Yoga lesson, Healthy Snacks, Wine Tasting & Tour (Featuring new releases) & a Southbrook Goodie Bag \$75.00 per person

Earth Day Sampler Tasting
Sat., April 23
1:00 p.m.

Guided Tasting (for up to 14 guests) in our Oak Room, Flight of 4 wines, Discussion of Southbrook Vineyards, LEED Gold Certification, Biodynamic and Organic Winemaking, approximately 1.5 hours
\$10.00 per person

Southbrook Sampler Tasting
Sat., May 28
11:00 a.m.

Enjoy a guided tasting through four wines that exemplify Southbrook's philosophy. The specific wines will be selected with seasonality in mind, but will usually comprise a white, a rosé, a red and a fruit wine.
\$10.00 per person

Eminently Ageable Tasting:
Chardonnay & Cabernet Merlot's
Sat., May 28
3:00 p.m.

Chardonnay is one of the world's great white wine grapes and Ontario is a leader in cool-climate Chardonnay stylings. Bordeaux blends are the most prestigious, long lived red wines in the world. Southbrook has carefully managed the availability of their older wines to ensure that multiple vintages are available for this very enlightening tasting. The oldest wine dates back more than ten years! This tasting will feature two Chardonnays and two

Cabernet Merlots.
\$15.00 per person
www.southbrook.com

STAFF WINERY
"Get Fresh In The Valley"
April 30 & May 1, May 7 & 8

20 Valley Winery Passport Program - 20 unique wine and food experiences at 20 of the 20 Valley Wineries.
www.twentyvalley.ca/getfresh for more details.
\$35.00+ HST per person for www.staffwinery.com

REIF ESTATE WINERY

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 a.m. to 6 p.m.

2006 Select Late Harvest Vidal 375ml, 2007 Late Harvest Riesling 375 ml, 2007 Late Harvest Gewurztraminer 375 ml, 2008 Gewurztraminer, 2008 Kerner, 2009 Sauvignon Blanc, 2009 Chardonnay, 2009 Chenin Blanc, On Sale \$9.95 each

STREWN WINERY
Classic Niagara Wines For "Those in the Know"
Sun., May 22
11:00 a.m. to 12:30 p.m.
Real wine lovers always seem to know which years produce the great wines particularly red wines which are most affected by vintage variation. In Niagara, 2001, 2007 and 2010 were all stellar years. Learn about their wine

characteristics and discover some hidden gems from the Strewn cellars. \$20. plus tax and gratuities. Seating limited so call 905 468 1229 early to book your spot.

www.strewnwinery.com

**TAWSE WINERY
Somewhereness**

Tue., May 10
6:00 p.m. at the Japanese Canadian Cultural Centre in Toronto

Tawse Winery, one of the six founding members of this popular event, is pleased to announce Somewhereness 2011.

Tawse Winery, along with 9 others will showcase their wines and share their winemaking philosophies with over 300 guests. For more information please visit www.somewhereness.com. Tickets are \$99.00 per person.

4th Annual Taste of Tawse

Sat., May 28
11:00 a.m. to 5:00 p.m.

Join us at Tawse Winery for a fabulous day of tours, tastings and wine education. Tour the vineyards, learn the

fundamentals of biodynamic farming, taste our award winning wines and sample fare from surrounding area restaurants. To better lead you through this event we are scheduling tours every fifteen minutes, by appointment only. Each small group will tour the the six different levels of the winery and our surrounding vineyards, guided by a member of the the winemaking team. Wine tasting will be paired with fabulous food creations from four of Niagara's finest restaurants.

To book a tour time for this special event please call Laurie McKenzie at 905 -562-9500 ex 22 or email l.mckenzie@tawsewinery.ca Cost is \$10.00 per person - free admission for wine club members.

10th Anniversary Solstice Celebration, Featuring Jim Cuddy & Al Stewart

Sat., June 18
5:30 p.m.

Canadian music icon and friend Jim Cuddy returns to Tawse Winery along with "Year of the Cat" singer/songwriter Al Stewart, to help celebrate our 10th anniversary. This very

special 'al fresco' concert promises to be the event of the summer, and one not to be missed!

Two great performances, one incredible evening!

The evening begins with outdoor marche dining at 5:30pm, with delicious food offerings from four Niagara area restaurants. The concert will follow at 7pm with performances by Al Stewart and Jim Cuddy.

Tickets go on sale April 05, 2011 (March 29, 2011 for Tawse Wine Club Members). Watch for details in our upcoming Newsletter.

Tickets are \$99.00 per person (plus applicable tax and service charges) and include a \$20.00 voucher for food /wine and table reservations. Seats will be allocated in the order in which ticket sales occur.

General admission tickets are also available at \$59.00 (plus applicable taxes) and include a \$10.00 voucher for food and wine. (General admission is lawn seating only - bring your own blanket or lawn chair). www.tawsewinery.ca

OWS EVENT DETAILS

Toronto Chapter – Ontario Virtual Wineries – Mon., Apr. 11
U of T Faculty Club

Virtual wineries have been around for nearly two decades around the world, but they are relatively new to the Ontario wine industry. Starting up a virtual winery gives a winemaker the opportunity to utilize their own style and skills, without the great expense of purchasing their own estate. By producing wine at a shared facility, without a "bricks and mortar" retail

store, these virtual wineries are championing a return of the artisanal craft of winemaking.

Sharon Marks, President of the OWS Niagara Chapter, will facilitate the evening as we taste wines from 5 different virtual wineries, and compare wines available only through the LCBO to those which are available on-line.

Each virtual winery's winemaker will be present to

share their views on the virtual winery industry, the pros and cons of being virtual, and their personal winemaking philosophy.

\$47.00 for members + 1st guest, \$57 for non-members

Niagara Chapter – Matching Fruit Wine & Cheese – Mon., Apr. 18 at Stoney Ridge Estate Winery

At this event, our members will get to taste quality certified fruit wines and an array of artisanal cheeses. Our speaker, Keith Muller, will guide us through this tasting and help us discover how to appreciate fruit wines and pair them with cheeses. As the *Academic Chair of the George Brown Chef School*, Keith provides academic leadership to the faculty and 1,300 full-time

students of the school. He is currently the Chair of the heads of Hospitality and Tourism Ontario. Starting out as a High School teacher, Keith also owned his own restaurant and worked as a Food and Beverage Manager at Le Royal Meridien King Edward Hotel and The University Club of Toronto. Keith's specialty is Culinary Tourism and Slow Food, and teaches Dessert, Cheese and Wine Pairing.

On hand from Stoney Ridge will be both Jim Warren – Winery General Manager, and

Ann McClelland - Cheese Boutique General Manager. Jim is the current *Executive Director of Fruit Wines of Ontario*. He will speak briefly on the topic and will be able to answer any questions you have about current issues of the fruit wine industry. Ann will also be on hand to answer any questions on the fine cheeses and will be available to open the cheese shop after the tasting.

\$35.00 for members + 1st guest,
\$45.00 for non-members

OWS FEATURE EVENT

Toronto Chapter – Classic Pinot Noir: Burgundy & Ontario - Thurs., May 19 - Casa Loma

"The most romantic of wines, with so voluptuous a perfume, so sweet an edge, and so powerful a punch that, like falling in love, they make the blood run hot and the soul wax embarrassingly poetic." Joel Fleischman of *Vanity Fair*, describing Pinot Noir. Master Sommelier Madeline Triffon calls Pinot Noir "sex in a glass". Peter Richardsson of *OenoStyle* christened it "a seductive yet fickle mistress!" Winemakers trying to emulate Burgundy Pinot Noir call it the "Heartbreak Grape" for its difficulty to grow and make good wine.

The largest tasting of Burgundy and Ontario Pinot Noir ever held in Toronto ... and, in a fitting venue ... Toronto's

beautiful castle, Casa Loma. The event will occupy the entire ground floor of the Castle including the terrace, weather permitting.

35 Ontario Wineries and 6 Burgundian agents will be on hand pouring over 100 Pinot Noirs. During the event, Norman Hardie, owner and winemaker of Norman Hardie Winery and Vineyard in Prince Edward County, and Thomas Bachelder, former winemaker of Le Clos Jordan and now consultant to the industry, will give an interactive talk on Pinot Noir.

The price of the event includes hors d'oeuvres. A portion of the price is a donation to the Kiwanis Club of Casa Loma.

Approximately ½ of the wines poured are included in the price. The other ½ are premium Pinot Noirs. As you can understand, the premium Pinot Noirs are expensive. You will need to purchase additional \$1 tasting tickets at the event for each premium Pinot Noir you choose to taste.

For a detailed list of the wines that will be poured, please go to:
<http://www.ontariowinesociety.com/flyers/classicpinotnoir-winelist.htm>

\$58.00 each, OWS/Kiwanis members and their guests,
\$68.00 each for non-members.

Just Off the Vine... is the official newsletter of the Ontario Wine Society. It is published 10 times a year. Visit us on-line at www.ontariowinesociety.com and follow us on Twitter @1OWS.

Editor: Jennifer Hart

Contributors: Ken Burford, OWS President

Jennifer Hart, OWS Newsletter Editor

Bruce Jackson, Director of Events & Photographer – Niagara Chapter