



Just Off the Vine ...

The Ontario Wine Society's Newsletter

February 2009

Upcoming Events

Toronto Chapter

Wine One-Oh-Wonderful!

Saturday, February 21, 2009

This New Year the Ontario Wine Society (OWS) warmly welcomes the many new explorers to the wondrous world of wine tasting with an exciting event designed for newbies and others who want to sharpen their wine tasting/etiquette skills. For those who enjoy wine and have never ventured out to a "formal" wine tasting, we invite you to come and have fun with wine and perhaps learn a thing or two.

Colleen Rivard, Certified Sommelier and Niagara wine specialist, will lead you through a series of lively tutorials while sampling some of the Region's best kept secrets. ar.

Please see the website for more details. (<http://www.ontariowinesociety.com/>)

Annual Dinner March 24th

Executive Chef John S. invites you to the 5th Elementt (VQA restaurant of excellence 06,07 and 08) for the annual Ontario Wine Society Dinner March 24th. The 5th Elementt is a fusion restaurant with emphasis on Italian and Indian. The food will be paired with the great wines of Huff Estates with Brian Hanna of Huff Estates to talk you through the courses. Cost is only \$99.00 per person and the flyer should be out very soon.

Toronto Chapter Annual Meeting

The Annual Meeting of the Toronto Chapter of the Ontario Wine Society will take place immediately before the Annual Dinner detailed above. More information will be forwarded closer to the meeting.

Volunteers Wanted

The Ontario Wine Society is a volunteer run organization. We currently have a few spaces available for volunteers to help organize meetings. You will be paired with an existing Board member to learn the ropes on meeting planning and execution. You will also be able to attend the Board meetings which usually have really good munchies and, on occasion, some really good wine from the OWS wine cellar. . If you are interested, please talk to any Board member at the next meeting.

Previous Events

Toronto Chapter

A Yummy Combination – Wine & Chocolate PATRICIA DINSMORE

It is a pairing that has been around for centuries and it is one that will – hopefully – never go away. The origins of the cocoa bean actually date back as far as 1100 BC in present day Honduras. The Spaniards, when they reached the new world, were greeted with this delectable treat which was brought back to Europe and widely enjoyed by the aristocracy. Given that Spain makes some amazing wines, although we all do love our Ontario wines just as much, it seems like a logical conclusion that wine and chocolate would pair up perfectly.

It is not as easy as it seems – there are some basic principles that need to be followed to find that optimum pairing. The first rule, and possibly the most important, is the idea that the wine should be at least as sweet, if not slightly more sweet, than the chocolate you are pairing it with. If you do not follow this rule, you would quickly find that the combination is more sour than pleasing. With this thought in mind, the Ontario Wine Society decided to try a tasting of our own to see how Ontario wines stacked up against fine Belgian chocolates from a local Toronto chocolatier. We then teamed up with up and coming wine writer Michael Pinkus of the Ontario Wine Review to help lead us through this tasting. Michael's fun and creative way of presenting any topic he is asked on made the tasting very upbeat, information and exciting. Given that chocolate is not normally something someone would eat as a meal, we decided to change up the format of our evening. As we entered the room, we received our regular fare of food along with a full glass of Willow Springs 2006 Meritage (VQA Niagara Peninsula) which won a Red Ribbon (1st place) at the 2008 Royal Winter Fair while Sue DeGrandis – our chocolatier – led us through a brief presentation on growing cocoa, manufacturing and the making of fine chocolates.

Once we were done with our "dinner" an individual plate of chocolates appeared for dessert. This is where things got interesting as we tried the pairings that Sue and Michael had previously arranged and also a time to be experimental with the combinations presented in front of us. Our wines for the evening were:

Henry of Pelham Cuve Catherine Rose Brut
Inniskillin 2007 Gamay Noir



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Coyote's Run Winery 2007 Cabernet

Pillitteri Estate Winery's 2004 Select Late Harvest Cabernet

Stoney Ridge Estate Winery 2004 Forte

Downey Farms 2006 Framboise

To compliment these wines, we had a plate of chocolates to enjoy including:

Espresso Ganache

Raspberry Ganache

Snail Hazelnut Praline

Cinnamon Nutmeg Truffle

Achmid Tea Truffle

Dark Chocolate Log

Dark Chocolate Flower

Milk Chocolate Flower



Photograph by Patricia Dinsmore

The spiciness of the Cinnamon Nutmeg Truffle matched well with a variety of different chocolates but the one combination that stood out the most was the Raspberry Ganache, which was our only white chocolate of the evening, with the Downey Farms 2006 Framboise. Hopefully, those who attended stretched the limits of their imagination and tried a variety of different combinations as much as I did. A personal favourite combination was the Cinnamon Nutmeg Truffle with a variety of the wines, including the Coyote's Run 2007 Cabernet and the Stoney Ridge 2004 Framboise. One combination that really surprised me was how versatile the Achmid Tea Truffle went with the Henry of Pelham pink bubbly for the evening.

Now, as you can see from the list of chocolates above, Sue added a Milk Chocolate Flower into the combination as well as the Dark Chocolate Flower. The reasoning behind this was to clearly demonstrate an important point. Milk chocolate, due to the lower cocoa content, does not

pair well with wines. Milk is a coating agent – offer a singer a glass of milk before they go out to sing and they will flatly turn you down because they know that would coat their throat and diminish their performance. The same can be said for milk chocolates...the milk content in the chocolate coats the mouth and throat making it that much harder – if not impossible – for the wine to be distinguishable. Sue wanted all of us to experience this first hand so that we recognize in the future why a combination of milk chocolate and wine does not work.

At the end of the evening, Sue made an offer that hopefully some of us will take her up on in the near future. If you are wanting to create your own wine and chocolate pairing for friends and family, get in touch with Sue through her store in the west end of Toronto and she will be happy to help you out with the pairings.

Niagara Chapter

“What's Schott Zweisel?”

Niagara Chapter's Tasting at Chateau des Charmes, December 9, 2008

BRUCE JACKSON

Those who attended the Niagara Chapter's tasting not only had a great time but also went home with an early Christmas present, a set of wine glasses.

After the good cheer and Chateau des Charmes Brut sparkling wine at the reception, we were there to experience for ourselves if the shape of the glass really does make a difference to our perception of the wine. By the end of the evening even the doubters (and there were a few outspoken ones) became believers.

The event was held on December 9, 2008, at Chateau des Charmes winery in Niagara-on-the-Lake. Michele Bosc, Marketing Director, was a gracious host. She and “Grape Guy” Michael Pinkus, head writer for the Ontario Wine Review, guided our tasting. Lloyd Thistle of the Fortessa Company, which provided the Schott Zweisel stemware, introduced us to the glasses.

There were 55 in attendance. Event organizer Bruce Jackson welcomed everyone and introduced the new members and guests. The new members were Susan Shalinsky, Gerry St. Germain and Betty Van Der Ree. Among the guests were Phyllis and David Cook, Erica Pleiness and Takauki Fujita.

The event was suggested to us by Michael Pinkus. He introduced Michele and Lloyd. They kept up a lively, informative and entertaining commentary for the rest of the tasting.

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Left to right, Michael Pinkus, Madame Bosc, Erica Pleiness and Lloyd Thistle

Lloyd Thistle explained that Schott Zweisel began making crystal glasses in Germany in 1872. Recently the company has reduced the cost of its stemware by introducing automated glass blowing. Replacing lead with titanium in its crystal composition has produced glass of superior durability. The stemware is advertised as resistant to scratching and dishwasher corrosion. It is supposed to be more difficult to break. Lloyd often demonstrates this by knocking a glass firmly on the table. He did so. The glass broke much to our amusement. Stating that that hadn't happened before, Lloyd repeated the demonstration with another glass that did not break.

Schott Zweisel stemware is also designed to enhance the wine experience by providing a glass shape suitable for each variety. Lloyd turned the event over to Michael and Michele who had us try each wine in the 5 different glasses provided. The members poured the wines first into an ISO glass and then into each of the glasses. After tasting the wine in each glass we decided which glass was most suitable. A show of hands revealed that everyone had discovered a difference in the experience of each wine and that not all were in agreement about the best pairing. Some members felt that certain glasses enhanced aromas or flavours which determined their choices.

The majority of members were in agreement with the pairing choices that Michael and Michele had decided upon. Of the 4 excellent Chateau des Charmes wines tasted, these were the selected pairings: 2007 Gamay Droit with a Top Ten #130 glass; 2005 St. David's Bench Cabernet Sauvignon with a Forte #130; 2005 St. David's Bench Chardonnay with a Classico #145 glass and 2007 Estate Sauvignon Gris with a Pure #145 glass.

Yes, we did try a 2007 Sauvignon Gris which was vibrant, fresh and which Michael Pinkus described as "kick ass." Michele Bosc explained that the grape was a cross between Sauvignon Blanc and Pinot Gris. It had

just received its VQA designation and we were the largest group that had ever tasted it to that point. Only two hundred cases were released at \$18.95. Michele told us Chateau des Charmes currently is researching about 600 experimental varieties but expected only one or two to become new varieties.

Before the refreshments were served, organizer Bruce Jackson introduced the caterer Mario Pingue of Niagara Food Specialties. Local chef and writer Albert Cypruk has called Mario's cured meats "the best prosciutto in the Niagara Peninsula." Mario told us about the history of the family business, their efforts to produce truly organic meats and their final success as a company. Pingue Prosciutti is not only sold throughout Niagara at places like Olson's but also selected delicatessens in Toronto and Ottawa. The empty platters left afterwards attested to the members' enjoyment of the meats.

In his closing comments, Bruce Jackson gave special thanks to Treasurer Fred Couch who had been extremely helpful in the planning and organizing of the event.

Members went home with a set of 5 wine glasses. They received the 4 Schott Zweisel glasses used in the tasting as well as the ISO glass, which had the OWS logo on the bowl. The latter was a gift of Lloyd Thistle and the Fortessa Company.

The event was sold out only a few weeks before Christmas and was successful in every way. Photos of the event can be viewed at: www.flickr.com/photos/photoshopplake/

International Food Meets Local Wine

January 17, 2009

DEBBIE LEVERE

The tasting rooms at Reif Estate winery were a perfect setting for our January event. It was a snowy winter night on January 17th and the start of the Icewine festival in Niagara. The winery was decorated beautifully with an icy theme. The focus of the evening's event was on ethnic foods which are not obvious matches for wines. Our two chefs, Danny Rimando and Chris Smythe, offered up a delicious array of Japanese, Mexican, Indian, and Vietnamese foods.

We sipped on the Reif 2006 Chardonnay Sauvignon Blanc blend as the evening began, as we munched on Mexican Tostadas with Pico de Gallo and Guacamole. Klaus Reif was on hand to welcome us and give us some history of the winery and his involvement in the industry after he left Germany and immigrated to Canada.



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Our speaker was one of our members, Peter Gill, who has a great deal of experience with food and wine. Peter was on the Board of the Toronto Vintners Club for 10 years. He was president and function director of the American Wine Society for about 7 years, and Function Director of the Vancouver American Wine Society for 2 years. He has been a member of a variety of wine societies, including ours, the Ontario Wine Society. He wrote for 2 now defunct magazines: Wine Press and Bar Magazine. He is currently writing articles for Tidings. He won a three level competition to become Wine Taster of the Year for Ontario. Peter is currently on the Board of the International Wine & Food Society - Niagara Branch. He has taken the George Brown College basic and advanced courses on French Cuisine, Baking, and their wine courses. He has also taught wine courses. He discussed food and wine pairing with us from the perspective of dinner parties he has attended which paired food with wine, sometimes in unusual ways with good results. He had us look at menu planning with an eye to wine for each course based on what was being served. Thanks Peter, for letting us know what you want us to serve you when we invite you to dinner!

The evening was set up as if we were traveling on a cruise ship to the four countries (on the aptly named Niagara Wine Country Cruise Lines). We each had a gift bag which held our supplies for the cruise. We had tickets with country flags on them which we needed for the food and wine, our menu, a plate, napkin, and fork, and a trivia question (with the answer provided). The Wine and Food trivia game was played by asking another guest to read out the question they had been given. If you knew the answer, they were to hand you the slip with the question and answer typed on it. Eager trivia players who got more than three of these slips were given a prize. Prize winners were: Richard Butlin, Mary Dunnett, Trevor Gough, Sharon Marks, Gail Penfold, Wally Rawlinko, Laura Sabourin and Yvonne Trout.

We each traveled to the four food stations at our leisure in any order we chose. Danny manned the Japanese food station. He is owner/chef at Shibuki restaurant in Niagara Falls. He offered us a variety of sushi rolls, some with nori seaweed on the outside and others with rice on the outside. The fillings were a variety of seafood, fish, and vegetables. We paired the food with Reif Estate 2007 Pinot Grigio, although guests were encouraged to try matches in their own way, if they wanted. Chris Smythe prepared the food at the other three stations. With Chris's vast experience as Chef at a number of top local restaurants made him an excellent choice for the delightful variety of foods prepared. He served us the Mexican Gorditas (which looked like large meatballs on a

stick made from Plantain, Chorizo and Goats Cheese). We suggested the Cave Spring Cellars 2006 Pinot Noir to go with this. We also ate Indian food (Indian lentil and chick pea salad along with a salad of tomatoes, cucumbers, yogurt and mint served with Naan Bread and Papadums. This was paired with Fielding Estate 2007 Gewurztraminer. Chris's assistant, Michael, was at the Vietnam station and he prepared fresh Rice Paper Spring Rolls with our choice of two sauces (one spicy and one sweet). We matched that with Creekside Estate 2007 Sauvignon Blanc. Don't miss a chance to check out Chris's new venture as Chef/Owner of the Spotted Calf Bistro in St. Catharines, which will offer a 100% VQA wine list.

As a final touch, in honour of the Icewine festival, guests were treated to Dark Chocolate Bark with Dried Cherries and Toasted Walnuts and Reif Estate 2007 Vidal Icewine. The guests seemed to agree that the wine and food matches we suggested worked well.

People left with smiles on their faces, warmed by a lovely evening as they prepared to face wintery driving conditions with a little glow in their hearts.

We wish to thank Andrew Lillie and George Robinson, the wonderful staff at Reif Estate Winery, for their friendly assistance during the event. Thanks also to Andrea Kaiser, Director of Retail and Promotion at Reif Estate for her help in planning the event with Debbie Levere, the OWS planner. Angela Geiss and Moira Phillips were a big help with gift bags and food stations. Thanks to Fred and Sue Couch for picking up the wine, without which this cruise would not have been as pleasurable. Look for pictures taken of the event by our member Bruce Jackson at www.flickr.com/photos/photoshopplake.

News from the Vines

FRED COUCH

Congratulations to Rob Warren, Directing Winemaker at Coopers Hawk Winery, Chicago. The winery was chosen to provide the sparkling wine for the First Lady's toast at the Illinois State Society's Inaugural Gala in Washington, D.C. Rob was formerly winemaker at Tarara Winery, Virginia and Kacaba Vineyards, Vineland. It's great to see winemakers from Ontario doing well in other parts of the world.

After 10 years, the Malivoire Wine Company is dropping its familiar ladybug-adorned wine labels. The new labels will have more contemporary design. The first of two designs will be introduced with the 2008 Chardonnay Musque. The other new label, identifying the

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“Estate” wines (known as the “Alive” series) will debut in April with the release of the 2008 Pinot Gris.

Judging for the 2009 Cuvee Wine Awards took place on January 22. 44 Ontario winemakers and a small, independent judging panel tasted almost 200 wines from over 50 Ontario wineries. The results will be revealed at the Cuvee Gala at the Niagara Fallsview Casino Resort on February 27.

Will there be another winery acquisition by Diamond Estates Wines and Spirits Ltd? After announcing in August that they had purchased De Sousa Wine Cellars in Beamsville, rumour has it that Diamond is acquiring another Niagara Winery. This is not a “gossip” column so stay tuned for the official announcement! Diamond Estates now own EastDell Estates, Dan Akroyd Wines, Lakeview Cellars Estate Winery, Birchwood Estate Wines, 20 Bees and De Sousa Wine Cellars.

Congratulations to Casa Larga Winery, Rochester, NY for being named producer of the “World’s Best Dessert Wine” at the 2008 International Wine & Sprit Competition in London, England. The IWSC is one of the worlds most rigorous and prestigious wine competitions. 5,000 entries from around the world were judged in the competition. Casa Larga was awarded a gold (best of class) for its 2005 Fiori Vidal Icewine. Royal De Maria, Beamsville, was awarded silver (best of class) for both its 2004 Winter Harvest Pinot Noir Icewine and its 2002 Merlot Icewine.

Industry Member Events

CAVE SPRING CELLARS

Let's Get Reddy...

March 14 - 11:00 a.m.

Let's Get Reddy.....for a rare opportunity to taste some of the finest reds we have made so far this decade and pair them with artisanal foods prepared by Inn on the Twenty Chef Kevin Maniaci. We will pair some of Kevin's unique cuisine with Gamay, Pinot Noir, Cabernet Merlot and Cabernet Franc from three different vintages.

\$20.00 per person. Reservations required

Please call our retail store at 905-562-3581 ext. 302 or email retail@cavespring.ca

COYOTE'S RUN ESTATE WINERY

Days of Wine and Chocolate

February 7,8,14,15,21&22 11:00 a.m. ~ 5:00 p.m

Explore pairings of two of your favourite indulgences - wine and chocolate, as you tour the 20 Wineries of Niagara-on-the-Lake in February. Each stop will feature a decadent chocolate selection, from classic flavours to unexpected surprises, matched to a premium VQA wine.

Visit Coyote's Run for a sample of our 2006 Meritage with Cinnamon infused Dark Chocolate. Ticket price \$30

CREEKSIDE ESTATES WINERY

Annual Wine-Down featuring Mike Lynch

Saturday February 7 - doors open at 7:00pm, show starts at 8:00pm

Join us at Creekside for our first ever live music event featuring Canadian Singer Songwriter, Mike Lynch.

Mike's comedic story telling and strong singing and song writing talents, make him a unique and engaging artist.

Mike has performed across Canada and has shared the stage with various renowned acts including shared the stage with a variety of acts including The Skydiggers, Great Big Sea, Fred Eaglesmith, and Steven Page. Join Mike at Creekside with special guest, Ottawa's Lynne Hanson. Admission includes appetizers at intermission.

\$20.00 at the door, advance tickets can be reserved at 905.562.0035 Ext. 232 or at mloney@creeksidewine.com

HENRY OF PELHAM FAMILY ESTATE WINERY

Alice & Henry Fall in love this Valentine's Day

February 11

Alice's Restaurant
856 College Street
Toronto, Ontario
416.534.7500

Join John Woods of Alice's Restaurant and Daniel Speck from Henry of Pelham for an evening of regional, seasonal delights. A selection of estate grown wines will be expertly matched to a substantial selection of John's highly regarded cuisine. The evening includes 4 wines and 3 courses, with diner's choice of main course (fish, red meat, vegetarian). Wine and Food - \$60 plus tax and gratuity. For reservations call 416-534-7500. Or go to www.alicesrestaurant.ca/reservations.aspx



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PELLER ESTATES

Winery Recruitment Day

March 14, 1:00 p.m. ~ 4:00 p.m.

When you love your job, you never work a day in your life!

Peller Estates Winery, Hillebrand Winery, Wine Country Vintners and Thirty Bench Winemakers have exciting and innovative seasonal hospitality opportunities that provide a fun and rewarding work environment. We find that our employees tend to have a positive spirit, outgoing nature and a desire to be the best.

Hiring for the following positions:

Winery Support Staff

Winery Retail

Tour & Tastings

Guest Relations

Winery Dining Service

Winery Kitchen

Join us for Winery Recruitment Day on Saturday, March 14th and Sunday, March 15th from 1:00 p.m. ~ 4:00 p.m. at Peller Estates Winery. Please bring your resumé and come prepared to spend time with our team, interviewing for positions.

Peller Estates Winery
290 John Street East
Niagara-on-the-Lake
Tel. (905) 468-4678
www.peller.com

PILLITTERI ESTATES EVENTS

Days of Wine & Chocolate: A Niagara-on-the-Lake Wineries Event

Every Weekend in February

February 7&8, 14&15, 21&22 - . 11:00 a.m. ~ 5:00 p.m.

Come in and warm up with two of your favourite indulgences - wine and chocolate, as you tour the 20 Wineries of Niagara on the Lake. Pillitteri Estates Winery 2006 Gamay Rosa VQA is paired with decadent a Cranberry White Chocolate for an incredible taste sensation that is too delicious to miss! Complimentary to Passport Holders. For more information please call 905-468-3147 ext. 258

Cuvée Weekend: Cuvee En Route

February 27 - March 1

Enjoy the "Icewine" themed tasting at Pillitteri Estates Winery during the Cuvee En Route Weekend. The featured wines will include:

2007 Gewurztraminer Riesling Fusion

2005 Riesling Icewine

2002 Gewurztraminer Icewine

On Sunday, shop for the highly prized Cuvee award-winning wines direct from the wineries.

Details of tastings and events are found at www.cuvee.ca. Price: \$30 per person for passport only, or included with Gala admission. Tickets: www.cuvee.ca or (905)684-8688; sold on site at participating wineries throughout the weekend

Vancouver Playhouse International Wine Festival

The Bacchanalia Gala Dinner + Auction

Fairmont Hotel Vancouver

Wednesday, March 25 2009 - 5:45 p.m. ~ 11:00 p.m.

Bacchanalia Gala Dinner and Auction is the centre piece of the Playhouse Winefest and one of the most spectacular events in the city. A must for the serious wine collector, the evening provides an unparalleled opportunity to enhance wine cellars through auctions of rare, valuable and unusual wines donated by some of the world's top winemakers and private collectors. Experience the ultimate in wine and food pairing: A Champagne reception, two wines per course, five courses. Pillitteri Estates is proud to be pouring one of their award-winning red Icewine varietals....Cabernet Sauvignon. The event will be attended by winery principal Charlie Pillitteri.

Seminar: "Icewine, Well Thawed Out"

March 27 2009

At this tasting of some of the best Icewines from Canada, Germany and the United States, a panel of expert producers, hosted by John Schreiner - who wrote the book on icewine - will reveal the magic of this wine. The experts will tackle many issues including; global warming and reduced eiswein vintages in Germany, Is icewine production under threat? Featuring several international Icewine producers, including Pillitteri Estates, Charlie Pillitteri.

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REIF ESTATE WINERY

Perfect Pinots at Reif Estate Winery

This flight of wine and chocolate compares four Pinot Noirs to see how vintage and the specifics of oak aging can affect the flavour components and aromatics of a wine as well as how different chocolates pair with red wine. Pinot Noir is affectionately referred to as the winemaker's 'problem child' or 'heartbreak' grape but attention in the vineyard and cellar is rewarded with an elegance in a red wine unmatched by other grape varieties.

Flight of four Pinot Noirs paired with chocolates from Willow Cake and Pastries. Cost \$20 per person.

Reservations are not required but recommended. Email events@reifwinery.com or phone 905-468-WINE(9463)

STONE RIDGE ESTATE WINERY

Wine & Food Pairings Seminar

February 7 - 2:00 p.m.

Sommelier Annette Reuvekamp to lead food & wine tastings featuring White wine food pairings. \$25 per person, RSVP to the winery.

Valentines Day Luncheon

February 14

Join us in our Wine Library for a special Valentine's Day Luncheon. Couples will receive a special commemorative gift. \$45 per person, limited to 30 people.

Wine & Food Pairings Seminar

February 21 - 2:00 p.m.

Sommelier Annette Reuvekamp to lead food & wine tastings featuring Red wine food pairings. \$25 per person, RSVP to the winery.

Pancake Tuesday

February 24

Special event featuring Ice Wine Syrup and Gourmet pancakes in the Barrel Room. Charity fundraiser for Women's Place of St. Catharines. \$10 pperson. Media, politicians to be invited

Winemaker's Dinner

February 28

Barrel Room; Winemaker Ray Cornell to host; Chris to cater \$125 per person, limited to 30 people. RSVP to the winery.

Cuvee Weekend

February 28 - March 1

Annual Wine Competition and gala tastings, dinners. Weekend activities and special at winery with Passport. 2006 Merlot, 2006 Reserve Merlot, and 1999 Reserve Merlot tasting: \$10 with passport, \$15 without passport.

Chili Weekend

March 7

Chili plus glass of Pinot Grigio/Shiraz for only \$8.95. Free with every 6 bottle purchase.

New Wine Launch Lunch

March 14 - 12:00 noon ~ 2:00 p.m.

Join us in our Wine Library for the launch of several new wines paired with a gourmet lunch. \$45 per person, limited to 30 people. RSVP to the winery.

Food Bank Weekend

March 21 & 22

Receive 10% of purchase when donating non-perishable food item for Community Care of West Niagara Food Bank

Soup Lunch Special

March 21

Bowl of homemade soup plus focaccia with wine. \$8.95, free with every 6 bottle purchase 2 can dine for a case of wine.

Winemaker's Dinner

March 28

Barrel Room; Winemaker Ray Cornell to host; Chris to cater \$125 per person, limited to 30 people. RSVP to the winery.

Contact Stoney Ridge at (905) 562-1324 ext.25 or email them at Store@StoneyRidge.com



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STREWN WINERY

"Days Of Wine & Chocolate"

February 7 & 8, 14 & 15, 21st & 22nd.

Visit Strewn to celebrate love and romance with wine and chocolate! During three weekends in February - 7 & 8, 14 & 15, 21 & 22 - the 20 Wineries of Niagara-on-the-Lake offer a seductive selection of wines matched with melt-in-your-mouth chocolate. Enjoy Strewn's marriage of wine and chocolate pairing featuring Cabernet Franc 2006 with Dark Chocolate & Almonds

Passes are \$30 plus tax and are available at wineries and through the Niagara-on-the-Lake Chamber of Commerce at 905-468-1950.

"Chocolate & Wine is Divine" Seminar

February 7 - 1:00 p.m. ~ 3:15 p.m.

Join Andre Renaud, a member of the Strewn wine making team, as he explains the principles and nuances of matching chocolate - from bittersweet to white - to dry red and sweet white Strewn wines. Chocolate maker Richard Kiermacz, owner of Chocolate Etc, will be on hand with some decadent chocolates for the pairing. Cost is \$20 per person plus tax; \$15 plus tax for Barrel Club members. Reserve your seat by calling 905-468-1229. The Perfect Wine & Chocolate Combination

Book early for reserve your seat by calling 905 468-1229.

Taste With The Winemaker - Every Oenophile's Dream

February 14

On the second Saturday of each month Strewn winemaker Joe Will gets behind the counter of the Terroir Bar to answer questions and talk wine as you sample some of Strewn's very best "Terroir" wines (regular tasting charges apply). Joe's next "appearance" is Saturday, March 14 from 10:30 am until 12:30 pm.

Cuvee En Route: Vertical Tasting Of Terroir Merlot

February 28 - March 1

We're calling this "Our Best From Across The Years" and have chosen three excellent examples of Strewn Merlot from our top-end Terroir Series. Taste them side by side and explore the differences that vintage conditions, wine making, and aging have created. The Terroir Merlots span six years and are from 2001, 2006 and the 2007 Futures collection.

Cuvee en Route passes on sale at the winery \$30.00 per person.

Other Winery Events

D'ANGELO VINEYARDS ESTATE WINERY.

Ice-Wine Festival

February 7 - 12:00 noon ~ 4:00 p.m.

We are inviting people to stop by for a tour of the winery, or to sample our delicious ice-wines. Admission is free. Our e-mail address is dangelowinery@xplornet.com, and our website is www.dangelowinery.com.

A Note from Shari Darling

My latest cookbook released this past November, 2008 entitled "Orgasmic Appetizers and Matching Wines - Tiny Bites with the MOAN Factor" was just awarded Best Food and Wine Pairing Cookbook in Canada in the Gourmand World Cookbook Awards.

In May, Orgasmic goes on to compete against cookbooks in this same category in hopes of achieving Best Food and Wine Pairing Cookbook in the World.

Note that Shari will be leading one of the OWS meetings in the not too distant future.

Wine Group Welcomes 75th Member

The Ontario Viniculture Association is pleased to announce that the organization now represents 75 small-to mid-size Ontario Winery Members.

"I want to stress that we are not 'against' any other organization. We're not competing with the Wine Council (of Ontario), for example. We are pro-industry and pro-equality of opportunity," says OVA president Jim Warren. OVA was formed in April 2008, and this rapid growth in membership indicates a desire among small wineries for this type of representation.

OVA is a member-supported organization whose purpose is to advocate on behalf of producers of 100% Ontario wine. OVA's mandate is to promote viniculture in Ontario and equality of opportunity for all Ontario wineries. In addition to international grape varieties, OVA recognizes wines made from hybrid grapes, cold-climate grapes, fruits, honey or other material suitable for winemaking.

OVA also recognizes the importance of other wine organizations, and strives to maintain associations with cold-climate growers, organizations and individuals throughout Ontario, across Canada and around the globe. OVA membership is open to all wineries and growers as well as interested individuals.

Contact: Jim Warren, President

Email: paradise@mountaincable.net

<http://realontariowine.ca> Phone: (905) 383-3982