



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

July / August 2010

## Upcoming Events

### **Toronto Chapter**

#### **The Summer Bin End Dinner**

Wednesday, August 25, 2010

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

The Ontario Wine Society is again at Woodbine Racetrack in the Trackside Tent for the annual Bin End Dinner. Situated right beside the famous E. P. Taylor Turf Course, you can practically touch the horses as they race by, driving for the finish line. Relax with a glass of white wine while taking in the pleasant scenery then sit down and enjoy the delicious buffet dinner complimented by wines from the OWS cellar (please see reverse for menu). Don't forget to place a friendly wager on a favourite horse. Also, there will be a special race named for The Ontario Wine Society and you might have the opportunity to go to the Winners Circle to make the presentation to the winning owner and horse!

A few of the OWS members have offered to car pool to Woodbine. Anyone who is interested, please indicate on the form and we will try to match people together. For those who prefer not to drive, Bus 37A leaves Islington Subway Station going up Islington Ave. and along Rexdale Blvd. to the racetrack.

You can register for this event on-line at [OntarioWineSociety.com/Upcoming Events/Toronto Chapter](http://OntarioWineSociety.com/Upcoming%20Events/Toronto%20Chapter)

### **Niagara Chapter**

#### **Eco Walk and Wine Tasting**

##### **Joint Tasting with the Porsche Club**

Sunday, August 8, 2010

Reception: 1:30 p.m., Tasting: 2 p.m.

Sustainable Winemaking ... What?? As of 2003, members of the Wine Council of Ontario (WCO) had decided that the wine industry in Ontario needed to have a proactive environmental program to help the wineries identify and adopt Best Practice environmental stewardship. Sustainable Winemaking Ontario is a proactive program created to address this industry-wide interest and to help the wine industry identify and comply with existing regulations which are changing rapidly. For more information, go to: <http://winesofontario.org/html/wineInOntario.html>

Henry of Pelham has been an active member and participant in this program first during a three year pilot project, then since its inception four years ago. They have implemented initiatives such as low volume, high pressure water for cleaning, high efficiency auto on/off lighting, underground cellar expansion, insulation of refrigerated tanks, bio-filters for water drained from the vineyards, and planting of native vegetation for wildlife buffers.

At this event, our members, along with members of the Porsche Club, will taste a number of wines produced both by Henry of Pelham, and a selection of other wineries that practice sustainable winemaking. Henry of Pelham owners and brothers Daniel and Paul Speck will lead us through an Eco Walk (weather permitting) of the facility and vineyard. They will then lead us back to the tent where we will be able to sample wines from the other wineries, while chatting with representatives about their sustainable practices. It will be a fun, interactive event with plenty of opportunity to have your questions answered.

Afterwards, we will mingle under the tent and eat tasty nibbles, prepared by our caterer Jessica Tennier. Please remember to wear jackets and comfortable shoes as this event will include a walk out to the vineyard to see the facility first hand (weather permitting). As well, you'll want to take time to scope out all of the Porsches parked in the lot!

### **Oakville Chapter**

#### **Awaken Your Wine Senses**

Wednesday, September 22nd, 2010

Reception: 6:30 p.m. Tasting: 7:00 p.m.

Followed by sumptuous snack prepared by the Cucci culinary team

Oakville Chapter's first event for the 2010-2011 season promises to be educational and entertaining to both new and 'vintage' wine lovers alike - making it a perfect event to introduce a friend to wine tasting and to the OWS! "Awaken Your Wine Senses" will be presented by Peter Bodnar Rod, wine educator, certified sommelier, and Director of Sales, Marketing & Hospitality for 13th Street Winery.

As an experienced educator, Peter will help us savour the smells and tastes of oak and malo influences, maturing and softening of tannins and acidity, and residual sugars and will lead us in discovering the effect of foods on our perception of these flavours and textures.

Wines: 13th Street 2000 Blanc de Noirs Brut, Funk Vineyard 2009 Riesling (\$23.95), June's Vineyard 2009 Chardonnay (\$17.95) compared to 2007 Sandstone Vineyard Old Vines Chardonnay (\$27.95), Funk Vineyard 2007 Pinot Noir (\$34.95) compared to Old Vines 2005 Gamay (library stock \$25.95), 13 Below Zero 2008 Riesling (library stock \$18.95). Seating is limited, so please register early for this event to avoid disappointment. Register on-line at: <http://www.ontariowinesociety.com/events.html>

## Previous Events

### Toronto Chapter

#### 2010 Bus Trip – Lake Erie North Shore (LENS)

##### KEN BURFORD

Once every four years the Toronto Chapter of the Ontario Wine Society organizes a bus trip to Lake Erie North Shore (LENS)/Pelee Island. For the years in between, we run day trips, in turn, to Niagara Escarpment, Prince Edward County and Niagara-on-the-Lake. Because of the distance to the LENS area, it is an overnight, two-day trip.

This year we started, as usual, at the parking lot north of the Miller Tavern on Yonge where we met our bus and driver, Jim, under cool, threatening skies. At Mohawk Race track we picked up five more OWSers and celebrated the occasion, in partial sunshine, with bubbly and juice on the bus.



Walter Shmoranz, far left, talking to OWSers in Pelee's barrel room. Photo by Andy McCraw

Just as folks started to get thirsty again and the sun came out and the temperature soared, we arrived at Pelee Island Winery in Kingsville for a tour and tasting, led by animated winemaker and President Walter Schmoranz,

and then lunch. A favourite of the group was a soon-to-be-released sparkling Pinot Blanc at under \$15 per bottle. Also tasted were an '09 Riesling from the tank, another favourite, an '05 Barrique Chardonnay, an '08 Pinot Grigio, an '05 Vinedresser's Shiraz, an '08 Pinot Noir and an '08 Cabernet Sauvignon.



Shadflies on a barrel and the outside wall of Pelee Island Winery. Photo by Ken Burford

It was Shadfly season and the front of Pelee Island winery was plastered with them. Also, we had to detour around Leamington to get to our next winery, Aleksander Estate. Police were not allowing anyone to drive through the town since they were still recovering from hurricane damage.

At Aleksander we were greeted by Aleksander (Alex) Bemben and his wife Genny, daughter Izabela and son Lukasz who

own and run the winery. At this "tasting only" stop we sampled two whites, a 2008 Vidal, Silver Medal at the 2010 All Canadian Wine Championships and a Bella Blanc, a blend of Riesling, Chardonnay and Geisenheim. Great value at \$15.80 for a litre bottle, the slight sweetness was well balanced by acidity. We also tasted 2 reds, a 2008 Cambourcin, Double Gold Medal, and an Amarouge, a blend of Cabernet Franc, Cabernet Sauvignon and Shiraz. Both were light bodied. The Amarouge delivered a nice smoky taste at the very good price of \$19.80 for a litre bottle.

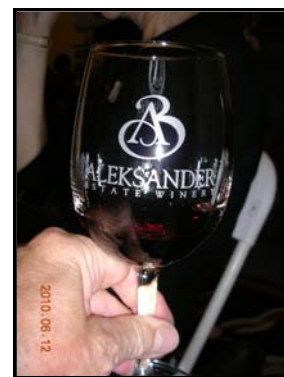


Photo by Ken Burford

Now that I think about it, all of the wines in the LENS area seem to offer good value for the money

Aleksander Estate recently became an Industry member of the Ontario Wine Society. So, this was a great opportunity to present Alex with their membership plaque.

Next up was another relatively new winery, Colchester Ridge Estate Winery (CREW) located south of Harrow. CREW is owned and operated by Bernard and Nancy

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Ken Burford presenting Alex with their Industry member plaque. Photo by Andy McCraw

Gorski. Their objective is to produce full-bodied, well-balanced VQA wines. And that's exactly what we tasted, an '07 Meritage, an '06 Cabernet Sauvignon, the latter which had a predominate

chocolate nose and taste, an '04 Cabernet Sauvignon/Merlot blend and an '06 Cabernet Franc. Also, tasted was an '07 off-dry Riesling with nice balancing acidity. Delicious little pastries were provided by CREW to accompany the wines.



Sprucewood Shores' beautiful Tuscan style "old world" tasting room building.. Photo by Sprucewood Shores

The 4th, and last winery, for Saturday was Sprucewood Shores where we tasted and dined. Sprucewood Shores is housed in an impressive facility right on Lake Erie. Gordon Mitchell, President, described to us how Sprucewood Shores came to be and their winemaking philosophy. Tanya, his daughter and winemaker, who was dressed for a serious party, also talked to us briefly. She was heading out to a friend's wedding. We sipped on an '09 Chardonnay, an '09 Riesling an '07 Meritage and an '07 Cabernet Sauvignon Reserve and could select any one to have with dinner.

53 tired, but happy, wine enthusiasts headed to Caesar's Windsor Casino Hotel, with \$25 gaming/food vouchers in hand, for an evening of a game of chance or rest with visions dancing in our heads of more wineries tomorrow.

At 9:45 a.m. Sunday morning we were back at it tasting D'Angelo Estate wines. Unfortunately, owner Sal D'Angelo wasn't present since he spends most of his

time at his Penticton, British Columbia winery with the same name. However, Bernadette Robertson and Diana Bryska were on hand to give us a talk and tour. Here we tasted their '05 Old Vines Foch, '07 Cabernet Franc, Dolce Vita, a Vidal Icewine fortified with grain alcohol, and a fortified Marechel Foch.

Colio Estates Wines in Harrow was our next stop and lunch stop. Kevin Donahue, vineyard manager and graduate of Brock's Cool Climate Oenological and Viticultural Institute, welcomed us and gave us a short talk on Colio while seated on a barrel in their cavernous barrel room.

Then it was out to an al fresco, covered, picnic area for a tasting and lunch. With lunch – all local goat cheese and tomato salad, spring rolls, and grilled veal and veggies, we had an '08 Sauvignon Blanc, an '07 CEV Chard. Musqué, an '06 Meritage and an '07 Cabernet Sauvignon Dessert was cheesecake served in the tasting room with an '05 Vidal Icewine.

After a scenic trip along the north shore of Lake Erie (so scenic that some folks on the bus are interested in looking for retirement property there), heading back towards Toronto, we stopped at our 7th and last winery, Smith and Wilson Estate Wines near Blenheim. Owners George Smith and Mary Jane Wilson greeted us, talked to us and poured their '08 Sauvignon Blanc in their new LARGE tasting room/dance hall. Then, accompanied by a glass of their '08 Gewurztraminer, it was out for a tour of the vineyards that stretched down to the lake. Out by a barn and past a little greenhouse they poured their '07 Raleigh, a Bordeaux blend.

As the last of our purchases along the way was rung-in on the Smith and



Diana Bryska, vigneron at D'Angelo Vineyards. Photo by Andy McCraw.



Renee Poole and her father, Gerard (foreground) and Craig and Norma Fleming lunching al fresco at Colio. Photo by Ken Burford

Wilson cash register, we boarded the bus for home, content in the knowledge that we were treated extremely well at all of the Lake Erie North Shore wineries that we had visited. As the bus, loaded with our wine purchases, groaned out of the Smith and Wilson driveway, we came away with a much better understand of the wineries down that way and were looking forward to the next adventure to LENS.

Thank you very, very much again Gerry Arbus for organizing the best ever bus trip. Next year we're off to the Niagara Escarpment and plans are already underway.



*Barbara Leslie, our guide and educator.*

## Niagara Chapter

### A War of the Climates

**CLARKE BAKER**

On Thursday, June 24, forty of us gathered at Ridgepoint Winery in Vineland to learn how temperature affects the taste of wines. The official title of the event, "Warm vs Cool climate wines", did not begin to explain the interesting discoveries made that evening.

Upon our arrival at the winery, Mauro Scarsellone and his crew greeted us with a glass of 2008 Ragazzi, a proprietary blend of three grape varietals. The fruits and cheese prepared for us were a nice accompaniment to conversations with fellow wine lovers!



*Clarke Baker, event planner.*

After we were all settled, the meeting was called to order by Sharon Marks, chapter President. Clarke Baker, chapter Vice-President and meeting coordinator, introduced the evening and the speaker, Barbara Leslie, from Niagara College.

Barb spent time explaining that degree days were not the same as sunshine days. And she made it clear that Niagara is in Region One with fewer than 2500 degree days per year. California, for example, has areas ranging from fewer than 2500 degree days to over 4000 degree days per year!

She explained some of the aromas and tastes associated with cool climate and warm climate wines. Warm climate grapes, as one might expect, had more tropical aromas and tastes.

Then to the tasting. We tasted four wines, Riesling, Chardonnay, Merlot and Nebbiolo, from cool and warm climate areas. We tasted both wines of each grape and then voted on which was cool/warm and why. The discussions were lively and seemed to get livelier as the evening went along.

We had one ringer in the groupings, the Rieslings! Both of these came from the same vineyard, Funk Vineyard and both were from the same winery, Thirteenth Street. The only difference was the year, 2007 (the choice of the G8) vs. 2008, and the different temperatures from those years. This was the first tasting and certainly got the evening going by giving us food for thought.

The Chardonnays were the 2007 Nyarai from Niagara-on-the-Lake vs. a 2007 McWilliams Hanwood (LCBO 557934) from Australia. The Merlots, a last minute change courtesy of Barb Leslie, were the 2008 Angel's Gate VQA and a 2007 Ravenswood Vintner's Blend (Vintages 135350). It was absolutely clear by this point which wine was warm climate and which one was cool climate.

Mauro was very proud to have his 2007 Nebbiolo compared against the Italian 2007 Michele Reverdito Simane Nebbiolo (Vintages 161703). And we certainly enjoyed the comparison between an Italian grape grown at home and one grown in the Peninsula. At the end of the formal tasting, Arthur Harder, winemaker, presented us

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with two other Ridgepoint Nebbiolos: the 2002 and a barrel tasting of the 2008. The 2002 still had bite and fruit and the 2008 offered a lot of promise.



*Mauro Scarselone, our host at Ridgepoint.*

Chef Christopher Knight finished off the evening with a great selection of fresh fruits, delicious antipasto type eats and a fine selection of cheeses. Delizioso Christopher!

Bottom line: we left satisfied that next time we taste, our palates will be better tuned to the number of degree days in the area in which the grapes were grown.

See the Ontario Wine Society web site for pictures of the event taken by Bruce Jackson. Thanks to all involved with the planning and conducting of the event, especially Clarke Baker, event planner.

## ***Important Notice re Tasting Vouchers***

In an effort to reduce our liability re our "Regular Tasting Event" Vouchers and make management of the vouchers easier, we are making changes to the program. Effective August 1, 2010 all unused "Regular Tasting Event" vouchers, that were not purchased as gifts, must be used within a year, that is before August 1, 2011. Those purchased as gifts will continue to not have an expiry date.

Effective immediately, every new member will receive a "regular event tasting" voucher that can be redeemed for 50% off the member's price of an event. Currently the voucher is for 100% off.

A member that refers a new member will receive a "regular tasting event" voucher for 50% off the member's price for an event. Currently, a member receives a voucher for 100% off the member price, but only after referring two

members. Essentially, there is no change to the benefit for a member who refers two new members.

All free vouchers issued will now have a one year expiry date.

## ***News Through the Vines***

### **SHARON MARKS - OWS, NIAGARA CHAPTER**

Congratulations to all the fine winners at the Ontario Wine Awards held in Toronto on June 17th!

Special congratulations go to Darryl Brooker who received the award for "Winemaker of the Year". This award recognizes the winemaker's consistent quality production across his portfolio, and his overall contribution to the wine industry. The traditional gift of a Montblanc watch accompanied this prestigious award. The award to Darryl was bittersweet as he has recently left Hillebrand Winery to produce wines at CedarCreek in BC.

Four Ontario wineries' wines were given royal treatment by being selected for an exclusive luncheon for Her Royal Majesty, Queen Elizabeth II at the Museum of Nature in Ottawa. The wines were selected to be served with a menu that proudly celebrates fine Ontario foods and wines. Debbie Trenholme, owner of Savvy Company in Ottawa ([www.savvycompany.com](http://www.savvycompany.com)) and certified sommelier was chosen to pick the wines for the event. The wines chosen were the following... 13th Street Winery's Cuvee 13 Brut 2007, Huff Estates' South Bay Chardonnay 2007, Stratus White 2006, Lailey Vineyard's Canadian Oak Pinot Noir 2007.

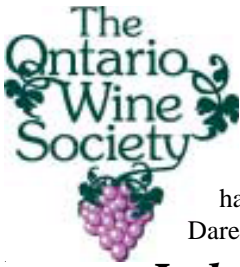
GreenLane Estate Winery had its "soft" opening this past weekend, July 3 and 4th. GreenLane Winery is located on the site of former Birchwood Estate Winery and has released its first wines ... Pinot Gris, Riesling, and Cabernet Merlot.

Marc Bradshaw has left Pillitteri Estate Winery. No word yet as to where he has moved on to. With his virtual winery partner, Marcel Morgensten moving on to

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

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Diamond Estate Winery, what will be happening to their virtual winery, Daredevil Wines? Stay tuned!

## ***Industry Member Events***

### **CALAMUS ESTATE WINERY**

#### **Sunset Dinner and Star Gazing**

Thursday, July 22

Our first summer Winemaker's Dinner at the winery following on the success of January Winemaker's dinner. Enjoy appetizers overlooking the vineyard and a four course dinner with wines in the event room. Weather permitting we will have the observatory open for star gazing after dinner. Back by popular demand is "The Heat is on Catering".

Book early as our dinners sell out quickly!!

\$85 per person, all taxes and gratuities included

Call the winery at 905 562- 9303 to book your seat!

#### **Observatory Tasting**

Saturday, July 24

Come to the winery for an evening tasting of newly released summer wines followed by star gazing in the Observatory.

Spots must be pre-booked by contacting the winery at 905 562-9303.

\$15 per person for wine and finger food.

For more upcoming Summer events at Calamus please check our website event calendar. <http://www.calamuswines.com/Events/>

### **CAVE SPRING CELLARS**

#### **Sip...Savour...Discover for July and August.**

July 17 & 24. August 7, 21 & 28

Our popular wine-trek program is going strong. Wine and hiking enthusiast Peter Carr-Locke will take you on a journey to enjoy the beauty of the Niagara Escarpment. He will guide you on a moderately challenging hike along the picturesque Bruce trail through wooded Escarpment slopes along the banks of the Twenty Mile Creek to the winery in Jordan. Conclude the afternoon with an in-depth pairing of Cave Spring wines and artisan cheeses. Appropriate footwear is recommended.

Reservations required

#### **Seafood in the Summer**

July 31 - 12:00 p.m.

There is something so pleasing on the palate when it comes to light, delicate seafood and fresh, crisp wines.

Enjoy some mouth-watering shrimp and scallop tastes prepared by Inn On The Twenty and paired with Cave Spring's best summer sippers. Take home some of Chef Kevin Maniaci's favourite recipes for summer entertaining.

\$30.00 per person. Reservations required

#### **West Side Story**

Saturday, August 7 and 14

Lunch will start at noon and the day will conclude at approximately 4:00 p.m.

Join us for an afternoon of wine, food and a little bit of history. You will start with a three course winemaker's lunch at Inn On The Twenty, Canada's first winery restaurant. Next, you will join wine consultant Brian Kelly on a journey through Cave Spring Vineyard in the Beamsville Bench, taking in the breath taking beauty of the Niagara Escarpment while learning about the inception of our family owned winery and vineyards. We will conclude the afternoon back at the winery for a tasting of our Estate wines paired with two locally produced cheeses from Upper Canada Cheese Company after a tour of our century old cellars. \$60.00 per person. Reservations required no later than Friday prior to event

### **CHÂTEAU DES CHARMES**

The Bosc Family invites you to experience the freshest of Niagara's bounty, produced locally and prepared by Niagara chefs who embrace the Farm to Table philosophy every day. Each afternoon features a vineyard walk with Michèle Bosc and discussions with a local food purveyor, ending in a delectable tasting created while you watch and paired with a Château des Charmes wine. Our series culminates with the Harvest Feast, as our featured chefs join forces for a grand finale – a winemaker's style dinner sure to delight your inner foodie.

#### **Farm To Table Series**

Sunday, August 15 - 4:30 p.m. to 6:30 p.m.

Chef David Watt, Zest restaurant in Fonthill with Rosemary Meier from Zeta Farms featuring lamb \$50pp + taxes & gratuity, for each date

#### **Harvest Feast**

Sunday, September 26

Featuring all Farm to Table Chefs - Chefs Anna and Michael Olson, Chef Roberto Fracchioni and Chef David Watt

6:30 p.m. to 10:30 p.m.

\$150 pp + taxes & gratuity

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Space is limited. To reserve your place call Michèle Bosc at 905.262.4219 ext. 26 or email [michele@chateaudescharmes.com](mailto:michele@chateaudescharmes.com)

## Savour the Sounds

Presented by 105.7FM EZ Rock  
Sunday, August 22, 2010

An intimate concert event benefitting the St. Catharines General Hospital Foundation. Delight all your senses while sharing award-winning wine and listening to the sounds of summer on our Vineyard Courtyard. Chef Erik Peacock from Wellington Court has planned a superb Wine Country casual lunch and Michèle Bosc has personally picked the wines. Sit back, relax and enjoy our backyard while supporting healthcare in our community. Château des Charmes, 1025 York Rd., Niagara-on-the-Lake \$90 per person (includes concert, lunch & glass of wine)  
Lunch at 12:30 p.m., Concert at 2 p.m. Open seating, rain or shine.

Limited tickets available by calling 905.323.FUND (3863) or visit [www.scghfoundation.com](http://www.scghfoundation.com)

Extend the experience with an overnight package at White Oaks Conference Resort and Spa. Visit [www.whiteoaksresort.com](http://www.whiteoaksresort.com) for details.

## COYOTE'S RUN ESTATE WINERY

### Get your Hands Dirty

August 13 or September 10

A unique and in-depth look at the Coyote's Run vineyard. Join our vineyard team and learn about viticulture like you never have before - by working in the vineyard. This full-day workshop is not for the faint of heart. Bring your boots and your sunscreen to actually learn in the vineyard from our winemaker. This fun and informative full-day workshop includes fun 'classroom' classes, hands-on vineyard training, soil studies and a delicious lunch in our outdoor vineyard pavillion - and don't forget some special tastings from our barrel cellar. Availability is extremely limited and reservations required. \$175 + tax per person

## D'ANGELO VINEYARDS ESTATE WINERY

### 23rd Annual Open House

August 14 - 12 p.m. ~ 5 p.m.

Join us in celebrating our 26th Anniversary on our beautiful grounds, featuring live entertainment as you sip on a glass of your favorite D'Angelo wine & enjoy some home cooked food as well.

Come into the winery for a tour & wine tasting to try some of our new award winning fortified wines. Give us a call for more info. 519-736-7959

## FEATHERSTONE WINERY

### Riesling - Wine made with 'sheep' labour

July 18 - 1:00 p.m.

Today we celebrate with our Featherstone Estate 2009 Black Sheep Riesling, and the arrival of our woolly workers for 2010. Winemaker David Johnson will be on our huge wrap-around veranda for an alfresco tasting of Featherstone Estate Rieslings from our wine library.

In company with David, you will sample several vintages of Riesling, and explore what makes Niagara Riesling unique in the world. The tasting will be followed by a vineyard tour and a chance to meet and greet the sheep who will do vineyard work with us for a six-week term.

Hors d'oeuvres matched to the wines will also be served. Please wear appropriate shoes to meet the sheep (high heels will be regretted).

The seminar lasts about 1-1.5 hours | \$20.00 per person, to a maximum 16 people per session. We recommend calling ahead with a credit card number to reserve: 905-562-1949



Sheep in the vineyard they're baaa-ck

July 24 & 25, August 8 & 15, 22 & 29 - 1:30 p.m.

Sheep in the vineyard ... they're baaa-ck David Johnson has added 'shepherd' to his job description. Join him for a vineyard tour and an introduction to the Featherstone Estate sheep. The sheep are brought into the vineyard for a brief period to do leaf removal on the vines and provide weed control. Sip on our famous Featherstone Estate 2009 Black Sheep Riesling and enjoy a vineyard tour that is unique in Canada.

Tour lasts about 45 minutes. Three wines will be tasted. Please wear appropriate footwear to meet the sheep (high heels will be regretted).

\$10.00 per person, to a maximum 20 people per session.

We recommend calling ahead with a credit card number to reserve: 905-562-1949



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## Sunday Brunch with the Winemaker

August 15 & 22 - 11:30 a.m.



Sunday Brunch with the Winemaker Have a mid-summer chat with our winemaker, David Johnson, while enjoying a delicious three-course Sunday Brunch on our huge outdoor veranda. Brunch is made complete with four Featherstone wines tailored to the meal.

Discuss the season, learn about the upcoming harvest, and drink in the view. See the menu.

\$39.00 per person (includes taxes and gratuities), to a maximum of 20 people per brunch.

We recommend calling ahead with a credit card number to reserve: 905-562-1949 Seating is outdoors and we do not have indoor seating in the event of poor weather. Please dress appropriately.

## FLAT ROCK CELLARS

### In the Winemaker's Boots

August 15 – 10:00 a.m. ~ 4:00 p.m.

Join Ed and our passionate winemaking team for a day and experience firsthand what's going on in the vineyard, winery, and lab at this time of the year. We'll be serving up a fantastic lunch, and of course, there'll be wine to taste too! This seasonal session will focus on low yield management in the vineyard, and prepping for harvest in the winery. We'll provide the tools you need; you just bring the elbow grease, your sense of adventure and, as always, your sense of humour! Oh, and don't forget your boots.

\$200 per person. Please contact Tiffany to sign up: 905 562 8994 or retail@flatrockcellars.com

### At the Winemaker's Table

August 22 - 12:30 p.m.

Rest your boots under the table, roll up your sleeves and prepare yourself for an outstanding meal, great wine and a table full of fun. It's your chance to get to know the faces behind the wines while tucking into a delicious three-course lunch prepared by The Chefs of The Good Earth

Cooking School. To keep things interactive, numbers are kept to 12 guests.

\$75 per person. Please contact Tiffany to sign up: 905 562 8994 or retail@flatrockcellars.com

## El Gastronomo on the Green Roof

Every weekend July to Thanksgiving

Friday 3:00 p.m.~ 7:00 p.m., Saturday & Sunday's from 11:00 a.m. ~ 6:00 p.m.

Weekends at Flat Rock Cellars just got a little more delicious. In partnership with Peapod Cuisine we present El Gastronomo – casual and fun, yet scrumptious and gourmet. Pass the afternoon with great food and wine on the soft green grass of our Green Roof or cool off below with a cellar tour.

\$5 - \$12: Various menu prices and wine by the glass.

Please contact Tiffany at the winery for more details: 905 562 8994 or retail@flatrockcellars.com

## HENRY OF PELHAM FAMILY ESTATE

### Shuck 'em, suck 'em, eat 'em raw – Oyster Boy

July 24th and 25th

In person from Toronto, John Petcoff from Oyster Boy will be on hand to shuck fresh oysters paired to our perfect 'oyster wines' including Sauvignon Blanc. Also that day, the renowned Ninavik Gallery from Jordan Village will present sculpture and modern masks from Ontario's Six Nations.

Cost is the market price of oysters that day, the average is \$11.00 per ½ dozen and \$20.00 for a dozen.

No reservation required

## HILLEBRAND ESTATES WINERY

### Frank's Backyard Vineyard Dinners

August 21

Wine Club Member Exclusive August 7

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

We are bringing old-world traditions of communal dining al fresco home. As the sun sets over our backyard vineyard, four casually presented dishes of farm to table cuisine will be delivered to the table by our passionate 'Wine Guy' Shawn Spiewak and Chef Frank Dodd. Close your eyes and imagine warm midsummer breezes carrying the sounds and smells of summer of Wine Country and you get the picture of how this elegant and earthy event will unfold.

\$125 per person, exclusive of taxes and gratuities.

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## Harvest Table Lunch - We've Added More Dates!

July 31, August 7, 21 & 28

12:00 noon Kitchen Party; 12:30 p.m. Dinner

Can't make it for dinner? Join us for an intimate lunch experience beginning with a Kitchen Party promptly at 12 noon and continuing on with a three-course menu.

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

## Hillebrand Jazz & Blues at the Winery

Hillebrand Jazz at the Winery – Saturday, July 10, 2010

Hillebrand Blues at the Winery – Saturday, August 14, 2010

Hillebrand Jazz at the Winery has been bringing premier Canadian Jazz talent to Niagara Wine Country for 21 years. Celebrate Hillebrand Jazz at the Winery with fine wines, great local cuisine and spectacular music. There isn't a better place to spend your day than at Hillebrand Jazz at the Winery. And don't miss Hillebrand Blues either!

Tickets start at \$35 per person, exclusive of taxes and gratuities.

## Longest Table Dinner

August 28

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

Many of our growers celebrate the dog-days of the summer season by dining in the same vineyards and orchards they care for everyday. We are taking this communal dining tradition and 'super-sizing' it. Four courses of casually served Wine Country cuisine and Hillebrand wines will be served to you by Chef Frank Dodd at the longest table we have ever had at our Winery before.

\$140 per person, exclusive of taxes and gratuities.

Any of these experiences can be booked online at [www.hillebrand.com](http://www.hillebrand.com) or by calling 1.800.582.8412 ext. 2.

## PELLER ESTATES WINERY

### An Afternoon with Jason

July 31; August 7, 14, 21 & 28

August 14 - Meet Winemaker Lawrence Buhler who will be a 'Special Guest'

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

Enjoy an easy-going Saturday lunch experience. While overlooking the beautiful Estate vineyards, enjoy a 3-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 taxes and gratuities.

## Terroir Trek: Dine Amongst Our Vines

August 7 & 21

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

Created by Winemaker Lawrence Buhler and Winery Chef and CityLine personality Jason Parsons, this dining experience will awaken your palate with the most perfect wine and food pairings we could make. Beginning with a sparkling reception on our front lawn, spend a summer evening strolling through our vineyards and dining alfresco on six courses, including freshly shucked oysters. Co-hosted by our Estate Sommelier and a member of the culinary team, the evening concludes with a dessert reception that boasts one of the most beautiful views of Niagara Wine Country.

\$140 per person, exclusive of taxes and gratuities.

## Chef's Table Dinner Series

July 31; August 7, 14, 21 & 28

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.

## Sommelier Series

Light & Easy Drinking Reds

August 14

Tasting: 11:00 a.m. Lunch: 12:00 noon

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 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 three-course lunch created by Winery Chef and CityLine personality to pair perfectly with the wine style you are studying.

\$75 per person, per session, plus taxes and gratuities.

## Terroir Trek Lunch

August 7 & 21

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

Can't make it for our dinner experience? Take part in a moveable lunch inspired by our vineyards. Co-hosted by a Sommelier and a member of the culinary team, the three



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course al fresco menu is paired with the perfect wine accompaniments.  
\$65 per person, exclusive of taxes and gratuities

## Private Reserve Riesling & Gamay Noir 2009 Pre-Release Event

July 31 & August 1; 12:00 noon to 5:00 p.m.

Celebrate summer with two of our 'summery-est' wines. The aromatic Riesling and fresh and fruity Gamay Noir are ideal for any patio party or BBQ. Join us at the winery this weekend only to buy these wines at a 15% savings and taste them during our Winemaker Release Lunch and Sommelier-led Discovery Tour.

Not in Wine Country for the Pre-Release? Make sure you are in town for the Private Reserve Riesling & Gamay Noir 2009 Release Event on August 7 & 8 from 12 noon to 5 p.m. Taste and buy these wines in the Boutique or during our Discovery Tours.

## Winemaker Release Lunch

July 31 - Private Reserve Riesling & Gamay Noir 2009 Canapé Reception & Tour 12:00 noon Lunch 12:30 p.m. Winemaker Lawrence Buhler invites you to take part in a unique wine and food experience where you will awaken your palate with the fresh flavours of our latest release wines and other favourites alongside perfect food pairings. Beginning with a Canapé Reception & Tour, the afternoon will continue with a three-course lunch. \$65 per person, exclusive of taxes and gratuities.

## Barrel Cellar Dinner - Wine Country's 'Must Do' Dining Experience

July 31; August 28

7 p.m. Reception; 7:30 p.m. Dinner

'Dining in the barrel cellar under candlelight is a unique experience.' - Chowhound

Our signature dining experience is more lively and interactive than ever. Beginning with a sparkling wine reception, the dinner leads into a five-course tasting menu set in our exquisite candlelit barrel cellar and is co-hosted by our Sommelier and a member of Chef Jason Parsons' culinary team. The experience ends with a dessert 'after-party' where you can mingle with your fellow guests over Icewine, sweet treats and good conversation.

\$125 per person, exclusive of taxes and gratuities.

## Extreme Wine Weekend

August 28 & 29

Peller Estates Winemaker Lawrence Buhler lives a demanding life. Are you tough enough to live the life of our Winemaker? Over a weekend can you:

- Taste over 50 wines?
- Prune an acre of vines?

- East and sip through 14 courses?
- Pick out the medium or heavy toast barrels?
- Identify 12 different varietals?

\$895 per couple, \$550 per person, excluding taxes and gratuities. This price includes your accommodation at White Oaks Resort & Spa Saturday night, transportation on Saturday, two lunches, one dinner, an immense amount of wine and an exceptionally memorable weekend.

## Private Reserve Meritage 2008 Pre-Release Event

August 28 & 29; 12:00 noon to 5:00 p.m.

Just in time for Labour Day Weekend, we have the perfect wine to pair with that slab of meat you are planning on throwing on the BBQ. Join us at the winery this weekend only to buy the Private Reserve Meritage 2008 at a 15% savings and taste it during our Sommelier-led Discovery Tour.

Any of these experiences can be booked online at [www.peller.com](http://www.peller.com) or by calling 1.888.673.5537 ext. 2.

## PILLITTERI ESTATES WINERY

### Patio Series

Saturdays and Sundays throughout the summer – 11:00 a.m. ~ 5:00 p.m.

The weather and wines couldn't be better! Join us on the patio for Pillitteri's patio series. We are offering artisan cheese platters for two with a selection of fruit, bread and crackers along with wine by the glass starting at \$12.00. The patio will be open Saturdays and Sundays from 11:00 a.m. ~ 5:00 p.m. throughout the summer. Visit the wine shop or go on a tour while you're visiting the winery open daily from 10 a.m. till 8 p.m.

Starting at \$12.00 - \$20.00

Also we have extended summer hours now until October 15, 2010 from 10:00 a.m. until 8:00 p.m. daily.

## REIF ESTATE WINERY

### Baroque among the Barrels at Reif Estate Winery

July 31 - 4:30 p.m.

Let all your senses celebrate at these special concerts at Reif Winery on the banks of the stunning Niagara River. Relish the elevating music of Vivaldi and Haydn, savour a selection of seasonal hors d'oeuvres, and delight your palate with some of Niagara's finest wines. Baroque among the barrels: what could be better?

Program:

Haydn: String Quartet op. 20 no. 1

Vivaldi: Sonata op. 14 no. 1 for cello and harpsichord

Vivaldi: Concerto for Strings in C major

Haydn: String Quartet op. 20 no. 4

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Cost \$45 per person includes concert wine tasting and hors d'oeuvres. Purchase tickets at [www.niagaramusicfest.com](http://www.niagaramusicfest.com) or phone by: 1-800-511-7429

## STRATUS WINES

### Vertical Saturdays@Stratus

July 31 and August 28 - 2:00 p.m.

Taste the 'art of assemblage' as three vintages of our signature wines, Stratus White and Stratus Red, are tasted side by side. This vertical tasting will highlight the complexity of the wines and how they evolve with the gift of patience and time. The 2007, 2006 and 2005 vintages will be tasted.

\$25.00 per person. For all events Please call 905-468-1806 x 232 for reservations. Seating is limited. Pricing subject to applicable taxes and gratuity.

### Horizontal Sundays@Stratus

August 1 - 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).

\$25.00 per person. For all events Please call 905-468-1806 x 232 for reservations. Seating is limited. Pricing subject to applicable taxes and gratuity.

### The Deconstructed Vineyard Dinner@Stratus

August 14 - 6:30 p.m.

"Gather the pieces that are left over. Let nothing be wasted."

Stratus welcomes you to the Deconstructed Vineyard, a unique dining experience that explores the complexity and diversity of the Stratus vine.

Overlooking the vineyard, Chef-Artist Mark Picone explores innovative and distinctive fare by deconstructing the vine: grapeseed oil, vinifera flour, smoked grapevine, cuttings, grape leaves and pumace. Paired with Stratus' artisanal wines, this evening will celebrate the sum total of the vine and its individual parts. \$150 plus applicable taxes and gratuities. For all events Please call 905-468-1806 x 232 for reservations. Seating is limited. Pricing subject to applicable taxes and gratuity.

### Cheese@Stratus

Sunday August 1 - 11 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.

\$35 per person. For all events Please call 905-468-1806 x 232 for reservations. Seating is limited. Pricing subject to applicable taxes and gratuity.

## Other Ontario Wine Events

### FIELDING ESTATE WINERY

#### Pigs 'n' Pinot

August 14, 6:30 p.m. ~ 9:30 p.m.

Join us for this outdoor celebration featuring spit roasted crackling pork, local corn on the cob, fresh seasonal salads and more all paired with Fielding Pinot Noir and Pinot Gris. Savour the summer evening with old and new friends, great wine, delectable food and cool tunes from Jon Thornton! Tickets are \$45 each (\$40 for Friends of FEW Wine Club members) and includes bbq, entertainment and your first glass of wine. Rain or shine. Email [jennifer@fieldingwines.com](mailto:jennifer@fieldingwines.com) for tickets or call us at 905-563-0668.

### STREWN WINERY

#### Icewine 'Shake'

#### July 1 - July 31

Available daily between 10 a.m. and 5:30 p.m. at the Main Tasting Bar; \$5 (5-oz serving)

#### Free Public Tour

August 1, 2010 - August 31, 2010

At 11:30 a.m. each day Strewn offers a free public tour through the winery followed by a complimentary tasting of three wines.

### Vigneron Discovery Series: The Green Harvest

August 8, 2010

A Vigneron is someone who cultivates a vineyard and makes wine from the grapes. Join Winemaker Joe Will for the Green Harvest. You work hands-on in the vineyard to thin the grape clusters to concentrate mother's nature energy where it is needed most — to the remaining grapes on the vine. Fewer grapes on the vine increase the quality, creating the best possible wines.

Time: 11:30-12:30 p.m. Cost: \$20 plus tax. Reservations required. To book your spot, call 905-468-1229.