



Just Off the Vine...

OWS NEWS

Ontario gives \$12 million to grape and wine industry

By PETER DOWNS Standard Staff

The province's grape and wine industry is toasting a \$12-million top-up from the province.

The funding will be doled out over four years to help grape growers pull out some of their existing vines and replace them with more popular grape varieties. Farmers will also be able to tap into the cash for vineyard upgrades, such as irrigation projects, installing bird netting and purchasing new equipment.

Agriculture, Food and Rural Affairs Minister Carol Mitchell unveiled the cost-sharing program Tuesday at Lakeview Vineyard Equipment in Niagara-on-the-Lake.

Mitchell said the initiative was developed with input from members of the grape and wine industry and ought to have broad appeal for growers and businesses in the sector.

"If a grower needs to shift to a more popular grape variety, we're going to help make that happen," she said. "And if a grower needs new equipment and technology to improve their grape production, we'll also help to get that done."

The program will provide up to 35% of the cost of eligible vineyard improvements.

Any help growers can get with the high cost of doing business is appreciated, said Bill George, chairman of the Grape Growers of Ontario.

"This will allow growers to purchase some equipment for their vineyards that will make them more efficient," he said.

"We're competing in a global environment. We have to be as efficient as we possibly can."

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Special Winemaker's Feature

This issue includes our first PEC winemaker – Adam Delorme of The Grange of Prince Edward County.

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UPCOMING EVENTS

Niagara Chapter

Wed., July 20 – *Members Summer Social & BBQ – Calamus Estate Winery*

Oakville Chapter

Wed., September 21 – *Federweissen with Konzelmann Estate Winery at Julia's Ristorante*

Toronto Chapter

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*

Wed., November 30 – *Bi-Annual Taste & Order Event at the U of T Faculty Club*

For event details, check out:

www.ontariowinesociety.com/events

Please also check out the

Ontario Wine Society

on **Facebook** and

Twitter @1OWS

Grape & Wine Continued

St. Catharines MPP Jim Bradley said the province was convinced to provide the funding in part because grape growers have proven over the years that they are willing to adapt to changing demands of the marketplace and improve the quality of their products.

"I expect as time goes on we'll see a continuing evolution. You'll continue to provide us with input,

you'll tell us what's working and what needs tweaking," he said.

Lakeview owner Joe Pillitteri said businesses such as his that supply high-tech equipment to growers and wineries also stand to benefit from the funding announcement.

"It's great because growers in some cases can afford the capital that they previously couldn't and it's capital that will help save them money and

guarantee their returns year after year," he said.

Grape Growers of Ontario CEO Debbie Zimmerman said the industry will also lobby the federal government for similar financial support.

"It's a tough job being in this industry," she said.

"Competition is tough. We're fighting for shelf space and also we're fighting Mother Nature in many, many aspects."

WINEMAKER'S CORNER

AN INTERVIEW WITH ADAM DELORME OF THE GRANGE OF PRINCE EDWARD COUNTY

By Jennifer Hart



Adam Delorme

Photo: grangeofprinceedward.com

What prompted you to get started in Winemaking?

It was becoming expensive to buy wine. Also, I fell in love with the concept of working with a product that involves history, geography, politics, science, agriculture and common sense. Wine is all encompassing. It brings people together and creates memories that last a lifetime.

What trade-related accomplishment are you most proud of?

One of the trade accomplishments I'm most proud of is a perfect VQA record. A wine must pass a panel of experts who judge your wine in order to be VQA and sometimes they try and make you sweat. I always accept the pressure; in fact I end up thriving on it.

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

One of my main influences is Charles Smith from K Vintners in Washington. Like me, he produces small lot, single varietal wines that split hairs when it comes to character and authenticity. I keep grapes from every vineyard block separate,

sometimes I'll make a wine from a block within a block. Also, we were both rock and rollers in a past life.

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

My favorite experience from making wine is the closeness to Mother Nature. From operating a tractor in the middle of a vineyard with a baby fawn following you, to watching a cluster start to flower, I then receive this fruit which experienced all this with me and turn it into beautiful wine. Maybe it's a Buddhist thing or maybe I'm just a hippie.

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

To those unfamiliar with Prince Edward County I say visit. The wines from here have tremendous character. They're all low yielded wines, bright in acidity with great balance. They also have subtle underlying notes. For instance, the whites have hints of apple while the reds cherry. Ironically much of the land was devoted to apples and cherries.

FAQ's:

Favourite Grape to Work With:

Though my favorite grape down here is Cabernet Franc, my favorite to work with is Pinot Noir. It's very sensitive and insecure. To make a great Pinot you must play the right music while you crush/destem, constant pep talks with it are a must, and lastly you have to tell it that it's the most beautiful wine you have ever or will ever make.

Most Memorable Wine :

My most memorable wine is our 2007 Brut sparkling wine. It was the first made here at the Grange and it was stunning. Unfortunately it has

long sold out but there are 20 cases still on lees, to be degorged in 2012.

Favourite Wine you Have Made :

My favorite wine I've made is the 2010 Select Late Harvest Sauvignon Blanc. Apparently it might be the only one made in Canada that vintage? There was only 700 kilos and was almost just left for the birds. I insisted it be picked under the understanding that I could turn it into something special.

PREVIOUS EVENTS

WINEMAKING IN ONTARIO – PART 1: GRAPES & THE VINEYARD AT LAILEY VINEYARD

By Sheila Minkhorst

The Niagara chapter decided to recognize and celebrate the 200 year anniversary of winemaking in Ontario by building this theme into a couple of events in 2011. The first of these was held at Lailey Vineyard on May 30th and the theme was grapes and the vineyard. Since this is where all winemaking begins, in the vineyard with quality grapes, this seemed like an appropriate place to begin.

Our host winery, Lailey Vineyards, was one of the pioneers in viticulture and winemaking. The wines we chose honoured two other

founders as well, Len Pennachetti and John Marynissen.

Donna Lailey welcomed the group and told us a bit about her early days and struggles in figuring out which grape varieties would thrive and yield good fruit.



Donna Lailey

We were served a Lailey 2010 Cabernet Sauvignon Rosé for the reception part of

the evening along with cheeses and breads with various spreads. The tasting was organized into 3 tasting stations – each with a theme, two wines and some food. The first tasting station was facilitated by Donna in the barrel room and the focus was current issues in grape growing in Ontario. Donna has a great deal of experience in the policy area of grape growing especially as a founding member of the VQA. She identified several concerns which she feels will be critical to the long term success of the wine industry in Ontario. The

first is truth in labelling of Ontario wines which involves ensuring the customer knows what is in the bottle – 100% Canadian grapes or some percentage of foreign grapes should be clear to the customer both on the bottle and in advertising. Secondly, she feels the Ontario government needs to invest funds in ensuring that farmers in the green belt can sell what they grow. In addition, she identified the need for an audit and a policy on casual labour in agriculture – the lack of clear policy allows for unfair practices by some. Finally, she said it is critical that we figure out how to get Ontarians to drink local wines – education is key. The Marynissen Fumé Blanc and Lailey 2009 Pinot Noir we tasted with Donna were excellent.

The second station was next to the vineyard where we had the opportunity to speak with four Jamaican vineyard workers – two work at Stratus (Oral and Vivian) and two work at Lailey (Leston and Rice). They were very proud of the work that they do and the resulting wines. Their favourite wine is Chardonnay although rum is still their absolute favourite beverage! They work 6 or 7 days a week from 7:00 a.m. until 6:00 p.m. Their least favourite job is removing

suckers (shoots that grow from the bottom of the plants) since it means a lot of bending over. They find the cold the hardest thing to adjust to when they first arrive in April. They usually return home in November to families who appreciate the income they have earned. They enjoy watching movies in their spare time and have found ways to eat native Jamaican foods, either cooking it themselves or eating from a food truck that comes by on Friday nights. At this station we tasted a 2009 Cave Spring Estate Riesling and a 2008 Lailey Meritage.



Jamaican workers (left to right) Oral and Adrian; Rice and Leston

The third station was moderated by Richard Blackadder, the vineyard manager at Stratus, and was held in the secondary barrel cellar. The focus here was to look to the future and hear about some cutting edge vineyard management practices. Richard identified pruning, trellising, GPS technology and pesticide control as the four areas where practices are changing and

having a big impact on the quality of the grapes. Of particular interest was how GPS images of the vineyard can help the vineyard manager identify “sweet spots” in the vineyard where the microclimate is ideal. Stratus and Lailey are both using leading edge electrostatic spraying machines to reduce the amount of water used and to improve the effectiveness of the spraying. We tasted a Lailey 2008 Barrel Aged Chardonnay and the 2007 Stratus Red. It was interesting to learn that the Stratus Red is created by tasting each varietal blind and the winemaker does not know which varietals he is working with – it is all about the final sensory profile.

We finished off the evening in the tank room with rhubarb crumble tarts for dessert and the Lailey 2008 Late Harvest Vidal. All in all, the evening gave us an interesting perspective on the issues involved in managing a vineyard in the 21st century.

A thank you to planners Debbie Levere and Sheila Minkhorst for organizing a very successful event. Images from the evening by Bruce Jackson are posted on the OWS web site.

2011 BUS TRIP – NIAGARA ESCARPMENT By Ken Burford

Most tours to "Wine Country Ontario" Niagara, visit 3 and if they stretch it, 4 wineries plus lunch. Being pros at this, on Sat. June 11, fifty-four Ontario Wine Society members and their guests, easily handled 5 wineries and lunch. The wineries included on the tour were: Mountain Road Wine Company, Kacaba Vineyards, Cave Spring Cellars, Malivoire Wine Company and Peninsula Ridge Estates Winery.

Following early morning coffee, muffins and cookies while boarding the bus in Toronto and Oakville, a "rinse bouche" was required at 8:20am to prepare our palates. This consisted of Mountain Road's 2006 Reserve Chardonnay and 2003 Marechal Foch.

Mountain Road (9:00am)

Our amazing bus driver, Ken, somehow got us over the "narrower than a bus" concrete bridge at the entrance and we wheeled into what looked like the business end of the operations with the Kocsis' house and tasting room to the left.

Mountain Road planted their first vines in 1983 and produced their first wine in 2000, an award winning 1999 Vidal Icewine, that they still sell

today for \$39.95. And, it's delicious! Mountain Road's owner and winemaker is Steve Kocsis. He is helped by his son Richard, associate winemaker and vineyardist, his daughter, Joanna, marketing and administration and Joanna's husband, Alberto, mechanical repairs and equipment operations.

Steve, and his family, greeted us and he gave a short chat on the history of the winery and his vineyard and winemaking philosophies. Then we tasted his 2006 Barrel Fermented and 2006 Reserve Chardonnays, 2006 Riesling, 1999, 2000 Vidal and 2000 Cabernet Franc Icewines. My favourites were the 1999 Icewine and 2006 Reserve Chardonnay.



Kacaba (10:15am)

Again bus driver Ken impressed us with his skills by getting us over another "narrower than a bus" and "can it support the weight of a bus?" bridge at the entrance. There was some white knuckling going on.

John Tummon, winemaker, and Dave Servos, retail

manager, greeted us on the lawn outside of Kacaba's (the "c" is pronounced softly as in "cellar") tasting room, gave us a brief history of Kacaba and passed on greetings from owners Michael and Joanne Kacaba.

To put some colour back in our knuckles, we tasted their 2008 Unoaked Chardonnay, 2010 Reserve Riesling, 2010 Rebecca Rosé, 2008 Syrah, 2006 Meritage and 2007 Cabernet Franc Reserve. The rosé and the reds that we tasted and their Cabernet Franc Icewine and 2007 Gold medal-winning Meritage Reserve were my favourites.

John and Dave were in a really good mood. The night before, at the Ontario Wine Awards Gala in Niagara-on-the-Lake, Kacaba received 3 Golds, 1 Silver and 1 Bronze awards as follows:

680 News Cabernet Franc Award - GOLD: 2007 Cabernet Franc Reserve

Merlot Award - SILVER: 2007 Merlot Reserve

Dairy Farmers of Canada Syrah/Shiraz Award - BRONZE: 2008 Syrah

The Ontario Wine Society Meritage and Cabernet/Merlot Blends Award - GOLD: 2007 Meritage Reserve

ASL Print FX Best Label

Design Award - GOLD: 2008
Single Vineyard Syrah

John hauled out the Ontario Wine Society award and we did a re-presentation to John and Dave for the attendees and cameras.

Cave Spring Cellars and On The Twenty Restaurant
(12:00pm)

What! No impossible bridge? Just the quaint village of Jordan where Cave Spring and On The Twenty Restaurant are located. Can it be lunch time already?

Cave Spring ambassadors Brian Kelly and Alan Shearman greeted us and Brian gave us a brief history of Cave Spring and explained the wines that we were about to taste, 10 before lunch!... a Blanc de Blanc Sparkler, a 2009 Riesling Dolomite, a 2008 Riesling CSV, a 2008 Estate and a 2007 CSV Chardonnay, a 2008 Chenin Blanc, a 2010 Gewürztraminer, a 2009 Pinot Noir Dolomite, a 2007 Gamay Estate and a 2007 Cabernet Franc Estate.

A 2009 VQA Niagara Peninsula Riesling was paired well with the butternut squash soup, Upper Canada Ricotta quiche and arugula salad as was a 2009 Indian Summer Select Late Harvest (SLH)

Riesling with the Berry Crumble. Lunch was delicious as was the view from the private dining room, Windows, which is upstairs from the On The Twenty Restaurant.

My favourites were the 2009 VQA Niagara Peninsula Riesling and Indian Summer SLH Riesling that we had with lunch and the 2008 Chenin Blanc.

There was actually time to stroll around town and do some other-than-wine shopping. By-the-way, Cave Spring is celebrating their 25th anniversary. Happy anniversary Cave Spring!

Malivoire (2:45pm)

Here we were split into two groups ... those on Gerry Arbus' side of the bus and those on the other side. Eric Nixon, Presentation and Promotions, took the "Gerry's side" group into the winery for a tasting and Martin Malivoire took the "other side" on a tour of the vineyards. Half way through our visit the 2 groups switched.



Eric Nixon

Eric gave an interesting explanation of Malivoire's 10

year history. He described how Malivoire has become less snobbish changing from making wines that Malivoire thinks the customer should like, to being more customer focused, that is, making wines that the customer wants, all the while maintaining quality. He also explained the history behind their new brand of wines – Guilty Men. Martin is one of the "Guilty Men" who once vowed that Malivoire would make wine from only Burgundian grape varieties - Chardonnay and Pinot Noir. Now, to address customer demands, Malivoire is making wines called Guilty Men – which includes a typical Bordeaux blend and other non-burgundy grape varieties like Sauvignon Blanc, Riesling.

For our tasting he poured 2010 Guilty Men Sauvignon Blanc, 2008 Mottiar Chardonnay, 2010 Gewürztraminer (2011 Ontario Wine Awards {OWA} Bronze), 2010 Lady Bug Rosé (2011 OWA Silver), 2009 Courtney Gamay (2011 OWA Bronze) and 2010 Small Lot Gamay (2011 OWA Gold). My favourites were the Mottiar Chardonnay, the Rosé and the 2 Gamays.

On the vineyard tour, Martin explained that Malivoire is trying to use sustainable

vineyard practices. Using a quote from Malivoire's website to sum up what Martin said "In our farming practices, we at Malivoire choose not to use quick-fix chemical solutions to vineyard challenges. Experience has shown that synthetic treatments, while effective in the short term, can cause long-term complications. We recognize that if we can meet natural obstacles effectively with natural solutions, our vineyards will thrive without causing deterioration to their surrounding habitat".

Peninsula Ridge (4:30pm)

Retail manager, Jane Dietsl, and her assistant, Jessica Vantresca, greeted us and ushered us onto the patio in front of Peninsula Ridge's tasting bar where there was a

spread of wine and cheese to taste.

The wines tasted were the 2009 Bench White (a blend of Chardonnay, Sauvignon Blanc and Gewurztraminer), 2010 Wismer Vineyards Sauvignon Blanc, 2009 Bench Red (a blend of Merlot, Syrah, Cabernet Sauvignon and Pinot Noir), 2009 McNally Vineyards Proprietors Reserve Pinot Noir and 2002 Reserve Cabernet Franc. Of the bunch, I preferred the 2002 Cabernet Franc, but, it needs to be consumed soon. In their tasting room they had a really nice 2006 Beal Vineyards Cabernet Rose at \$7.75/btle.

Peninsula Ridge now offers specialty cheeses to go with wines in their tasting bar. Some of these were served with the wines, Blue Juliette from Salt

Spring Island, B.C., Avonlea Cheddar, P.E.I. and Niagara Gold, Ont.

Like clockwork, at 6:00 p.m. we boarded the bus back to Oakville then Toronto.

For the 7th year in a row, thank you very much Gerry Arbus (and Joy Wagner) and everyone else who helped on the bus. And a big "thank you" to all of the wineries for hosting us.



Photos by Andy McCraw

THREE REGION - THREE WINE COMPARISON By Larry Horne

We gathered at Flat Rock Cellars on the summer solstice to taste and compare wines from Ontario's 3 main wine producing regions: Niagara, Prince Edward County (PEC) and Lake Erie North Shore (LENS).

Michael Pinkus of Ontariowinereview.com led us

through the tasting in his usual entertaining, often outrageous and never to be ignored style. He pointed out climatic differences, Lake Erie being the warmest and PEC cold enough that vines have to be buried for the winter.

Michael picked 3 categories for blind

comparison; the first was Chardonnay. After we sampled a wine from each region, he asked for a show of hands on where we thought each wine came from and what was the favourite. This certainly got the tasters involved and discussion level was at a high volume by flight # 3.



Our speaker Michael Pinkus, the Grape Guy. (Photo/Bruce Jackson)

The Chardonnay category was probably the most evenly matched but a narrow decision went to our host winery's 09 Rusty Shed Chardonnay. Almost half the tasters identified it as a Niagara wine. Winemaker Ross Wise was on hand to tell us further about the wine.

The next flight was Cabernet Franc and it was marred by an oxidized wine from LENS, a flaw that Mr. Pinkus laid directly at the feet of the plastic cork that had been used on a now 6 year old wine. An interesting discussion on closures ensued.

The favourite Cab Franc was a single barrel (#86) from Rosewood Cellars. Winemaker Nathalie Spytkowski was there to provide some insights on her winemaking process. The majority of tasters picked Niagara as its provenance.

The final round was Red blends and the clear favourite was a Pelee Island Cab Sauv/Petite Verdot/Shiraz from 2007 which technically is a separate appellation from LENS. Only 5 people picked the wine to be from that region, but surprising and varying results are all part of blind tasting.

It was an interesting night. Maybe another time we could compare Sparkling wines and other varietals.

At the end of the tasting, the Director of Events for the Niagara chapter, Bruce Jackson, presented David

Hulley of Vineland Estates Winery with the annual "Exceptional Hospitality Award" for going above and beyond at last year's December event.



Bruce Jackson (left) presented the Exceptional Hospitality Award to Dave Hulley. (Photo by Fred Couch)

President Clarke Baker thanked our host Tiffany Wise for the outstanding job the Flat Rock staff did to make the evening successful and Chef James Cutriss for his tasty offerings.

OWS Niagara thanks Event Planners were Fred Couch and Larry Horne for organizing this event. Go to the Ontario Wine Society web site to see more pictures of the event.

SUMMER SIPPIN' WITH COYOTE'S RUN By Richard Howard

On the evening of 22nd June a group of 30 enthusiasts enjoyed a presentation by Coyote's Run Estate Winery with the theme of "Summer Sipping with Coyote's Run Estate Winery". This was held at Julia's Ristorante in Oakville and was hosted by the Oakville Chapter of OWS.

Six delightful wines were each paired with a complementary hors d'oeuvres and an explanation was given for each tasting. We learned about the history of the wine made at Coyote's Run, and about the trends in wine popularity in the region.

Please join us for our next event at Julia's Ristorante on

21st September, when the featured wines will be "Federweissen" the new wine that is served during the grape harvest. This presentation will be by Konzelmann Estate Winery as we learn a little about the history of wine-making in Germany and will be served with the traditional German foods found at the annual New Wine Festival held on the Rhine.

INDUSTRY MEMBER EVENTS

CALAMUS

5th Anniversary Celebration

July 15, 16 & 17

Yes it's true we've been open for five years. Join us for a weekend full of anniversary celebrations – library tasting, BBQ, stargazing and lots more.
www.calamuswines.com

CAROLINE CELLARS WINERY

2011 Lobsterfest

Sat., August 20

Food served -1:00 - 8:00 p.m.

Music 'til midnight

Fresh PEI Lobster. Great Wine. Live Music. No tickets or reservations required. Menu is a la carte. Rain or shine. Prices determined by market price of lobster and will be set closer to event date. Contact Justine or Jaclyn if you require more information. 905.468.8814 - info@carolinecellars.com

CAVE SPRING CELLARS

Sip, Savour & Discover: Wine & Hiking

Sat., July 23 & August 13 & 27

11:00 a.m. – 2:00 p.m.

Our popular wine-trek program is up and running. 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. Appropriate footwear is recommended. \$20.00 per person. Reservations required

Seafood in the Summer

Sat., July 16 & 30

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.
www.cavespringcellars.com

COLIO ESTATE VINEYARD

Girl's Night Out - TGIF Party

Fri., July 29

6:00 - 10:00 p.m.

Join us for some summer fun at our Girls' Night Out TGIF Party! Guests are able to purchase wine by the glass and food on-site at the Carlo Negri Pavilion. Live entertainment by Jen Knight, she's back to rock the house! Try our new Girls' Night Out flavours. Grand prize to the girl with the best outfit using all the Girls' Night Out colours. Door prizes too. See you there girls. Complimentary

Explore the Shore

July 23 & 24

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

\$2 for 4 - 1 oz tastings ~ all proceeds to Rotary Club of Harrow local projects.
jenniferr@coliowinery.com
1.800.265.1322 or 519.738.2241

COYOTE'S RUN ESTATE WINERY

From the Ground Up

Sat., July 23

From the outdoor tasting pavilion in the Coyote's Run vineyards, we are featuring over 20 different wines from 11 international wineries that touch on all aspects of terroir and its effects on cool climate chardonnay. Gourmet food pairings from Chef Ryan Crawford of Stone Road Grille demonstrate how local food and chardonnay share a sense of place. Buy tickets now! For more information on all the

events:

www.coolchardonnay.org.
\$49.00 + tax

Wine School: So you think you know Pinot...

Sat., July 30

11:00 a.m. – 1:00 p.m.

...or maybe you don't, but would like the opportunity to get more acquainted with one of our more signature wines. Join us as we spend 2 fun-filled hours discussing all things Pinot Noir! Visit the Red and Black Paw Vineyards, taste through past, present and future vintages, enjoy unique artisanal cheese pairings...and so much more \$25.00/person or \$20.00 for Coyote's Run Wine Club Member, reservations required.

Yoga in the Vineyard

Thurs., July 14 & 28

August 11 & 25

7:00 p.m.

Get triple the experience with Coyote's Run Estate Winery and Yoga in the Vineyard! No, we haven't lost our elementary math skills - with this package you will be able to experience two vineyards in one winery, in addition to an hour-long yoga class in an outdoor pavilion set amongst the vines. Thursday Night Yoga includes:

- 1 hour guided outdoor yoga class amongst the vines
 - A glass of Coyote's Run Wine to enjoy après yoga
 - Nibbles and munchies to enjoy with your wine
 - An evening of relaxation, yoga, great people and wine!
- * Additional wine will be for sale by the glass - Special Price! Join us for only \$25.00 in advance or \$30.00 "at the door" on the evening of the event. Purchase 4 or more classes and save! Only \$20.00 per class.

Saturday Morning Yoga in the Vineyard

Sat., August 6 – 11:00 a.m.

- 1 hour guided yoga class amongst the vines
- Tour of the winery and both vineyards
- Tasting of 4 of Coyote's Run distinctive wines featuring wines from both vineyards
- Unique pairing of 2 of Coyote's Run wines with 2 decadent chocolates and 2 wines paired with gourmet cheeses
- \$10.00 rebate on the purchase of any of Coyote's Run wines
- An afternoon of relaxation, decadence and memorable experiences!

Complete your weekend experience and treat yourself to a stay at White Oaks Resort at a special rate for Yoga in the Vineyard participants - that's you! Please contact Yoga in the Vineyard for more information and pricing.

Please keep in mind that due to the nature of the events, participants must be 19 years of age or older. Phone: 647-454-YOGA (9642)

Email: info@yogainthevineyard.ca

Get Your Hands Dirty

Sat., August 20
9:00 a.m. – 3:00 p.m.

Not your typical wine tour - 'Get your hands dirty' in this unique and in-depth look at winemaking and viticulture. This is your opportunity to join our vineyard team and learn about viticulture like you never have before - by working in the vineyard. But don't worry - it is more about fun than hard work. In this full-day workshop bring your boots, put on a hat and learn about how viticulture impacts the final product - great VQA wine. This fun and informative full-day workshop includes fun 'classroom' sessions, hands-on vineyard training, soil studies and a delicious lunch in our outdoor vineyard pavilion -

and new this year our blending seminar. Come home with a custom blended wine made by you! Reservations are required. \$100.00/person or \$175.00/couple. Sign up now!

FLAT ROCK CELLARS

El Gastronomo Vagabundo on the Green Roof

Fridays 3:00 - 6:00 p.m.
Saturdays 12:00 - 7:00p.m.
Sundays 12:00 - 6:00p.m.

Join us on weekends throughout the summer to taste the culinary stylings of El Gastronomo Vagabundo, the first gourmet street food truck in Canada, paired perfectly with Flat Rock Cellars wines. This is the most unique wine country dining experience around, we look forward to seeing you on the Green Roof! For groups larger than 6, please contact the winery to give our gourmet gurus a heads up! 905-562-8994

Aw Shucks! i4c Kick-off party!

Fri., July 22
7:30 - 10:30 p.m.

Niagara's much anticipated summer wine festival, The International Cool Climate Chardonnay Celebration. Aw Shucks! Nothing can compare with party atmosphere that results when you co-mingle boisterous bubbles and the humble oyster. Rub shoulders and talk barrels with wine producers from 15 international wineries and dance the night away to the sounds of local musicians on the Green Roof Patio, overlooking our estate vineyards and Lake Ontario. 250 TICKETS AVAILABLE. \$50.00 (+HST) per ticket - To order tickets visit coolchardonnay.org or call the winery at (905) 562-8994.

At the Winemaker's Table

Sun., August 21 - 12:30 p.m.

We are at it again with our 3rd Winemaker's Table of the year, and in keeping with the summer

time days of August we have paired up with our Gourmet-on-the-Green-Roof partner El Gastronomo Vagabundo. Last year, we discovered - and it came as a shock to us - that not everybody wants to get down and dirty in the vineyard! However, there does appear to be a slew of you that would happily put your boots under our table, roll up your sleeves and talk turkey over a great meal with Ed and Ross. It's your chance to get to know the faces behind the wines you'll enjoy, while tucking into an outstanding 3-course lunch prepared by Chefs Adam and Tamara. So, if you're more comfortable with cutlery than you are with secateurs, this is the Flat Rock event for you - because the only thing that's going to get dirty here, is your napkin. To keep things interactive, numbers will be kept to 12-14 guests. \$75.00 per person (plus tax)

To reserve your spot today, please contact Tiffany at 905-562-8994 or retail@flatrockcellars.com.

THE GOOD EARTH WINERY

Dine Around

Sat., July 23
6:00 – 9:00 p.m.

Four -course progressive wine and food extravaganza enjoyed at various spots on the property. Wine, dine and burn off the calories as you stroll from course to course. \$100.00 per person plus taxes and gratuity, Reservations required.

Annual Seafood Supper

Sun., July 31
6:00 – 10:00 p.m.

Seven-course seafood extravaganza enjoyed al fresco with The Good Wine \$100.00 per person plus taxes and gratuity, Reservations required. Space is limited.

Annual Bocce Tournament

Mon., August 1
12:00 – 5:00 p.m.

An Italian inspired afternoon of bocce playing, Italian fare & The Good Wine. No previous experience necessary. Bocce balls provided. \$25.00 per person plus taxes and gratuity. Reservations required. Space is limited.

Eat.Drink.Paint -- Painting en plein air

Fri., August 12
10:00 a.m. – 4:00 p.m.

Join local artist Kim Rempel for a painting workshop on the property, A three course lunch breaks up the day. \$80.00 per person plus taxes and gratuity. Reservations required. Space is limited.

A Toast to the Tomato

Sun., August 28
12:00 – 5:00 p.m.

A celebration of tomatoes with famed "tomato lady" Linda Crago of Tree & Twig Farm -- tomato inspired foods, wine and lots of heirloom tomatoes for sale. No entry price or reservation required. Just drop in.

Summer "good times" events

Fri., July 22 -- Burger Brigade
August 5 -- Riborama
August 19 -- Skewered Logic,
6:00 – 8:00 pm

Join us for one of our Friday evening "date nights". Details of these themed evenings on our website. \$25.00 per person plus taxes and gratuity. Reservations required. Space is limited. All reservations are made through the winery at 905-563-6333 or by e-mail -- info@goodearthfoodandwine.com.

HILLEBRAND

Harvest Table Lunch

Sat., July 16 -12:00 p.m.

Join us at our Harvest Table for an intimate lunch experience where you will savour food and wine grown in the same soil. The dining event begins with a Kitchen Party promptly at 12 noon followed by a 3-course menu with wines perfectly paired by our Winemaker Craig McDonald \$65.00 per person, exclusive of taxes and gratuities.

Whole-Hog Dinner

Sat., July 16 - 6:30 pm

As the sun sets over our backyard vineyard, enjoy a dining experience like no other. Winery Chef and 2010 Toronto Gold Medal Plates winner, Frank Dodd, will host your dining experience as he presents three courses, including a delicious vine-roasted suckling pig. Savour Chef's award-winning plates as you sip perfectly paired wines selected by our Winemaker Craig McDonald. Take time with the guests at the table to appreciate the sounds and smells of summer in Wine Country in the perfect setting at Hillebrand. \$99.00 per person, exclusive of taxes and gratuities.

International Cool Climate Chardonnay Celebration

July 22-24

Join us for a three-day celebration of the coolest grape on earth at the International Cool Climate Chardonnay Celebration. We invite you to 'blend your own' chardonnay event from 9 diverse choices with over 100 wines from 56 international wineries. Don't miss the VINTAGES Taste & Buy on July 24 at Roy Thompson Hall in Toronto where you can enjoy all the cool in the heart of the city. Tickets from \$35.00 plus tax

Hillebrand Blues at the Winery

Sat., August 13

Hillebrand Jazz & Blues at the Winery has been bringing premier Canadian talent to Niagara Wine Country for 22

years. Celebrate Hillebrand Jazz & Blues at the Winery with fine wines, great local cuisine and spectacular. There isn't a better place to spend your day than at Hillebrand Jazz & Blues at the Winery. Gates open at 2 pm, with artists performing from 4 pm to 8 pm. Please call 1.800.582.8412 ext. 2. Tickets from \$35.00 plus tax

Kick off to Harvest Dinner

Sat., August 27 - 6:30 p.m.

Many of our growers celebrate the dog-days of summer season by dining in the same vineyards and orchards they care for every day. Here at Hillebrand, we take this communal dining tradition and 'super-size' it. Winery Chef and 2010 Toronto Gold Medal Plates winner Frank Dodd presents four courses of casually served Wine Country cuisine. Each course will be perfectly paired with Hillebrand wines selected by Winemaker Craig McDonald. Enjoy your dining experience next to our vines at the longest table we have at our winery. Please call 1.800.582.8412 ext. 2. \$140.00 per person, plus taxes and gratuities.

HUFF ESTATES WINERY

Buskers over a Barrel
July 23 & 24

For the first time ever Huff Estates will be hosting our very own buskers event! World class street performers, some coming as far as Australia to perform at this 2 day event. Day will include:
- Busking performances - Local Vendors - Rising Star Performances - Character & Sidewalk Chalk artists
- Plus much much more!!! Be sure to mark your calendars and bring the whole family out. Admission is free, just bring money for the busker's hats!
www.huffestates.com

INNISKILLIN

Patience is a Virtue

August 12:00 - 5:00 p.m.

Icewine Experience. Have you ever wondered how Icewine tastes when it's aged? Join us for this exclusive opportunity to compare three award winning Vidal Icewines from our library poured beside our current vintage. \$15.00 per person, \$10.00 for Wine Club members.

**JACKSON TRIGGS
Amphitheatre 2011 Concert Series**

Now celebrating its 11th year, the summer series has become a "must do" for music lovers. The focus on Canadian talent amid the dramatic open-air Roman style amphitheatre promises to provide many memorable nights this summer.

Gord Downie (July 22, 23); Colin James (July 30, 31); Serena Ryder (August 6); Spirit of the West (August 13); Joel Plaskett (August 20). New this year, we look forward to adding Canadian Comedians to our line-up with the comedy troupe Women Fully Clothed (August 27). Enjoy sipping the award winning wines of Jackson Triggs Winemaker Marco Piccoli and savouring Niagara's outstanding local fare prepared by our Chef, David Penny.
Tickets: \$65.00 CDN + \$4.00 service charge and applicable tax. Available at the On-Line Box Office
www.jacksontriggswinery.com or call (905)468-4637 ext. 2 or toll free - 1(866)589-4637 ext. 2.

Cooking in the Vineyard
Mon., Tues., Wed., in July
2:00 p.m.

Vineyard Style Cooking Tips with our Chef. Sitting amongst the vines with a summer wine in hand, our chef will share his culinary secrets as he prepares two favourite seasonally inspired dishes while demonstrating wine and food pairing. Please allow 30 minutes to complete this experience. \$10.00 per person

and includes wine and food samples, reservations recommended but not required.

Terroir Treasure Hunt
Thur., and Fri., in August
12:00 - 4:00 p.m.

An Exploration of Wine and Culinary. Begin your journey with a map of the winery, and discover treasures from the terroir of Niagara. At each of the stops on your journey, you will taste the magic of food and wine pairing, as you enjoy the unique surroundings of our award winning winery. \$20.00 per person for the complete experience (includes four food and wine pairings) OR \$5.00 for the express version (includes one food and wine pairing). Wine Club members receive a \$5.00 discount on the "complete experience".

**KONZELMANN
Old fashioned Pig Roast**
Sat., August 13

Join us for the ultimate outside adventure. Nothing says summer like a good old fashioned pig roast! Guests will enjoy a pork roasted sandwich on a freshly baked Kaiser, salads, corn on the cob and a glass of Konzelmann wine served in a logo glass to keep as a souvenir. Great summer fun.
Price: \$30.00/person (tax included) For tickets contact Bev Ferrante at 905-935-2866 ex-30 or Rain or shine... email: bev@konzelmann.ca .

**LEGENDS ESTATES
2nd Annual Full Moon at Legends**
Thur., August 25 - 6:00pm

Featuring an intimate performance by award-winning singer/songwriter Jacob Moon. Jacob Moon returns to the vineyards of Legends Estates Winery for an evening lakeside performance under a full summer moon. Enjoy a seasonal 3-course menu prepared by our

Chef, served as the opening act for the soulful songs of Hamilton-based singer/songwriter Jacob Moon. Performance tickets \$29.95 - Dinner and Performance package \$55.00. Purchase tickets online at www.ticketwindow.ca, by telephone at 905-563-6500 or by visiting our wine boutique.

**PELEE ISLAND WINERY
Wine Trail Ride**
Sat., July 16 - 12:00 p.m.

Enjoy a scenic ride on your bike to Lake Erie North Shore wineries for tastings and enjoy a meal at the final stop. For more info visit our Facebook Page - \$50 per person - For Tickets contact: <http://www.windsoreats.com/shop>

SWOVA 17th Annual Vintage Tasting
Sun., August 7
1:00 - 5:00 p.m.

Join Pelee Island Winery for this unique and prestigious event that is being held at COLCHESTER RIDGE ESTATE WINERY this year. Tickets are \$55.00 a person, advance sales only. Limited tickets available so hurry and get yours today! Tickets are available at CREW starting Saturday June 4, 2011. 519-738-9800 519-738-9800 / 519-733-6551

Art of Eating 2011
August 12 - 14

Join us at The Art of Eating Food & Wine Festival. A celebration of local wines, food and entertainment and is hosted by the Tecumseh BIA. Come enjoy some of the best the Town of Tecumseh has to offer in this beautiful waterfront setting nestled on Lake St Clair.

ISLAND EVENTS
Live Entertainment
July 16 & 17 - Ted Lamont
July 23 & 24 - Toast and Jam
July 30 & 31- Local Delivery
August 5, 6 & 7 - Rumble Fish
August 13 & 14, 2011- James O-L

and the Villains
August 20 & 21 - Toast and Jam

**PELLER ESTATES WINERY
Chef's Table Dinner Series**

July 16 & 30, Aug. 6 & 20
-6:30 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. \$160.00 pp, plus tax and gratuities.

An Afternoon with Jason

July 16 & 30 - 12 :00 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 Reception, the menu showcases seasonal ingredients found right here in Wine Country. \$85.00 per person, plus tax and gratuities.

Sommelier Series

July 16 & August 20
12:00 p.m. Tasting; 1:00 pm Lunch

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 3-course lunch created by Winery Chef and CityLine personality to

pair perfectly with the wine style you are studying. Please call 1.888.673.5537 ext. 2 to reserve. \$75.00 per person, exclusive of taxes and gratuities.

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

Sat., July 30 - 7:00 p.m.

'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 4-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. Please call 1.888.673.5537 ext. 2 to reserve. \$140.00 per person, exclusive of taxes and gratuities.

Gourmet Vineyard Stroll: Dine Amongst Our Vines

August 6 & 20 - 6:30 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 5 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. Please call 1.888.673.5537 ext. 2 to reserve. \$140.00 per person, plus taxes and gratuities.

**PILLITTERI ESTATES WINERY
2011 Summer Line-Up**

July 16 & 17

Chocolate FX on the Patio, The art of wine and chocolate truffle making seminar. Learn the art of chocolate truffle making. Guests will have a hands on experience of making their own truffles which they will of course get to keep and share with friends. Our winemaker will also teach the art of wine and chocolate pairing and tricks on how to match your favorite chocolate to different wines. One seminar Saturday at 1pm, one seminar Sunday at 1pm, seminars run for approx 2 hours, reservations required (only 30 spots available per session), \$25.00 per person.

July 23 & 24

11:30am - 3:30pm.

Pig Out Roasters on the Patio, Pulled pork on a bun with a side. Menu Pricing. Pig Out Roasters is serving up local Ontario pork with a side of baked beans and fresh slaw in this laid back and relaxing setting. Come and experience some country roasting and Niagara wine pairings, veggie options available.

July 30 & 31

11:30 a.m. - 3:30 p.m.

Mark Hand with Panini's on the Patio – Menu Pricing. For three weekends this summer, our patio is turning into a bistro featuring a locally inspired Panini menu. We are offering selections for vegetarians and meatetarians alike. .

August 6 & 7

12:00 p.m. – 4:00 p.m.

Market Fresh – Producers Pricing- A weekend of local farmers and producers setting up shop on our patio. come see the bounty Niagara has to offer, everything from fresh veggies to cured meats to local honey.

Grape Jam' Outdoor Concert Weekend

August 20 & 21

Pillitteri is hosting our first annual Grape Jam outdoor concert weekend. Over the course of the weekend, guests will have the chance to immerse themselves completely in Niagara's culture, from wine to food to music. Local bands will play all day, and guests will be invited to try Pillitteri wine (including some of our newest releases) and indulge in local culinary creations! Grape Jam \$25.00 Advanced, \$30.00 at the door

**SANDBANKS ESTATE WINERY
Fiesta and Fiesta for the Kids**

July 16 & 17

Live music and sizzling tapas!
www.sandbankswinery.com

SOUTHBROOK VINEYARDS

Yoga in the Vineyard

Sat., July 31 - 10:00 a.m.

One hour guided yoga class amongst the vines (indoor space available overlooking the vines, when required by weather); Tour of our biodynamic and organic winery; Tasting of three (3) of Southbrook Vineyards' organic wines; Pizza for hungry yogis from Southbrook's own Wood Stone oven Gift bags including our signature Southbrook Biscotti made with organic lavender grown onsite \$10.00 certificate to be used on your next visit to Southbrook Vineyards (for non-wine items)

SPRUCEWOOD SHORES ESTATE WINERY

Bluesfest

July 15 - 17

Bluesfest International is a community event with the mandate to produce an annual world class music festival, promoting local, regional and international artists. \$10.00 - \$35.00, visit website for details www.thebluesfest.com/bluesfest_windsor_home.htm

Explore The Shore

July 23 & 24

Spend the day reliving that drive along the Lake Road that you may have experienced in your life. Stop by one of the many businesses to sample the local foods, taste the local wine or check out the shops. It is the perfect event for all ages. Free Admission

Sprucewood Shores will be offering free live music on their outdoor patio, wine tastings (\$2.00), hors d'oeuvres (\$3.00), sangria and wine by the glass (\$5.00) as well as picnic baskets (\$25.00)

STRATUS VINEYARDS

Music Niagara

Sat., July 30 & August 13

Music Niagara presents a classical repertoire of Haydn and Mozart in Stratus' Press Alley. A wine and cheese pairing at the concert intermission. Limited seating - \$35.00 For reservations, please visit <http://www.musicniagara.org>

13th STREET

Cheese, Charcuterie & Wines On The Verandah

Wile away an afternoon along with a glass or two of wine and a plate of local and international cheeses or specialty cured meats. Available Monday to Thursday 12 until 6:00; Friday and Saturday until 7:00.

July Chardonnay & Cheddar Vertical Flight

As part of the International Cool Climate Chardonnay Celebration, for the entire month of July, we will be offering visitors the opportunity to sample three vintages of our award-winning Chardonnay paired with three vintages of Quebec's prized Perron Cheddar. \$15.00 per person.

The Many Faces of Chardonnay Luncheon

Sat., July 23

10:30 a.m. – 2:30 p.m.

As part of the International Cool Climate Chardonnay Celebration, join us for a remarkable luncheon featuring Chardonnays from all corners of the world expertly matched with classic food pairings prepared by winery chefs. Winery representatives will be on hand. Rain or shine. \$89.00 + HST.

Street Fight II "The Smack-down in Grape Town"

Sat., August 6

Join Mill Street Brewmaster Joel Manning and 13th Street Sommelier Peter Bodnar Rod along with expert beer and wine judges as they go head to head in a no holds barred, gloves off, beer, wine and food extravaganza. 5 courses including pre-dinner reception and tasting. Rain or shine. \$89.00

Outstanding in the Field

Mon., August 8

Imagine being one of 160 diners eating gourmet food matched with superb wines at one huge table in the middle of a field. Intrigued?
www.outstandinginthefield.com

Southern BBQ & Blues By the Bonfire

Sat., Aug. 20

Buster Rhinos Authentic Southern BBQ, a 'steam' corn roast and a late evening blues session by guitar wizard, Peter Boyd, combines for a tantalizing taste of the south. Enjoy such southern favourites as brisket, ribs, pulled pork and roast corn with a range of 13th Street wines and Mill Street Beer available for purchase by the glass. \$49.00+HST.

www.13thstreetwinery.com

OTHER WINERY EVENTS

CHADSEY'S CAIRNS WINERY

Jill and Matt Barber in Concert

Sat., Sept 3 – 8:00 p.m.

www.bychadseyscairns.com

CASA LOMA'S 100th BIRTHDAY CELEBRATION!

The Kiwanis Club of Casa Loma, (KCCL) would like to thank all members for attending our recent joint OWS/ KCCL Pinot Noir Evening at Casa Loma. The enthusiasm for this event was so great that many personally asked us when the next event at Casa Loma would be held! Well, the good news is that you don't have to wait too long!

KCCL is pleased to extend a special invitation to the Ontario Wine Society to join us as we celebrate 100 years of the birth of Toronto's majestic Castle.

Featured in the Centennial Celebration: Cocktail reception with hors d'oeuvres; Multicourse BBQ Dinner cooked on site, complete with all the trimmings; Dessert buffet; Of course, expect quality Ontario wine to be on hand! You will be serenaded by piano music, and a live performance during dinner by celebrated soprano, **Ursula Ivonoffski**, who has performed throughout Europe and Canada.; DJ music to let you dance the night away under the Casa Loma stars!; Stroll through the stately formal English gardens, to the strains of live piano music.

Thursday, August 4th, 6pm. 1 Austin Terrace, free parking

\$39.00 each includes all food, beverages, and entertainment - Cash Bar

Presented by the Kiwanis Club of Casa Loma, that saved this landmark from destruction by the "far seeing" City of Toronto. Since 1936, we have operated and maintained this edifice for all Torontonians and visitors to enjoy for perpetuity. To purchase tickets, call 416-926-1588, or email: Kiwanis@casaloma.org before July 27th.

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 @IOWS.

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