



Just Off the Vine ...

The Ontario Wine Society's Newsletter

June 2010

Upcoming Events

Niagara Chapter

Cool vs. Warm Climate Wines at Ridgepoint Wines

June 24 – Reception: 6:30 p.m. Tasting: 7:00 p.m.

Cool Climate wines duke it out with Warm Climate wines

Imagine yourself sitting in your favorite chair in the cool climate of the Niagara peninsula. It sure is great drinking that VQA wine. But then, do you find yourself wondering if there might be someplace else that can grow that particular grape? Someplace that takes that grape and does something different with it, like grow it under a lot of sun – in a warm climate? Strange as it may seem, there are not so subtle differences between the growing of grapes here in Niagara and “South of the Border” or even “South of the Equator.”

Come and join us on June 24th as we taste and compare 4 different grape varieties that showcase the greatness of Niagara yet also make other areas proud. We will also tease you with one varietal grown in the same vineyard, but in different climates! (How can that be?) We are also going to try a warm climate grape and taste a fantastic example of how it is grown here.

Barbara Leslie, publisher emerita of *Winetidings* magazine and co-author of *Canadian Wine for Dummies* will be the leader of the tasting. Barb also teaches about sensory evaluation for winery and viticulture students at Niagara College. She has coordinated wine judging sessions and wine conferences through and, on the side, is involved in freelance writing about wine and wine tourism.

Ridgepoint Wines, the venue for the event was the first winery in Ontario to bottle Nebbiolo. Their current vintage will be on our tasting list. Our host will be Mauro Scarsellone of Ridgepoint. As usual, stay after the tasting for hors d'oeuvres and nibbles catered by Executive Chef Christopher Knight of Scarsellones at Ridgepoint.

\$ 35.00 Members \$ 45.00 Non-Members

Visit <http://www.ontariowinesociety.com/events.html> for more information or to register.

Previous Events

Toronto Chapter

An Austrian/Ontario Wine Experience

PATRICIA DINSMORE

This wine tasting was a long time coming – the Ontario Wine Society had been planning and actively organizing this one tasting for more than a year and, in the end, it was well worth the wait. Not only did we have two key players from Inniskillin Wines – Debi Pratt, Public Relations Manager for Inniskillin Wines Niagara and Karl Kaiser, Founding Winemaker – but also several key players both here and in Austria representing Austrian wines and Weingut Rabl. It is not often that we have such a large knowledge base on wines assembled solely for our benefit and, to say the least, it was quite an entertaining and informative night.

The mix of wines were 50/50 – half from either Inniskillin or Jackson Triggs and half from Weingut Rabl and the differences between the wines was quite intriguing and, in some cases, quite pronounced. We had two Sauvignon Blancs, two Rieslings, two Pinot Noirs, two Merlots and two Icewines to compare and while there were definite favourites amongst them, all of them brought something unique to the table. In terms of the two Sauvignon Blancs, the Ontario version – Jackson Triggs 2008 Delaine Vineyard Sauvignon Blanc – had a subtle, typical Ontario nose of gooseberry, cut grass and slight honeysuckle with a palate of medium fruit and balanced acidity. The Weingut Rabl 2008 Limited Vinum Optimum Sauvignon Blanc had a stronger aroma and heavier fruit to its palate made it my preference out of the two – there was just a lot more to this wine than the first one. Now we move on to the Rieslings – Inniskillin Wines 2008 Legacy Riesling and Weingut Rabl 2009 Steinhaus Riesling – where we have a distinctive difference in the age of the vines. The Inniskillin Wines were made from vines that average between 12 and 15 years while the Weingut Rabl vines averaged 25 years or more and, as Karl Kaiser reminded us while discussing Inniskillin's wine, “Riesling requires a very pure style of winemaking.” Both wines had a very subtle aroma with the Weingut Rabl wine showing more of an underlying fruit layer than the Inniskillin one. Both wines showed great balance and flavour with the Inniskillin version being slightly sweeter than the Austrian version. Since there is such a wide range of Rieslings available on the market, it is easy to find



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something for everyone and both of these wines accomplished that.

The real differences seemed to appear when we got to the red wines – first the Pinot Noirs and then the Merlots. The Weingut Rabl 2006 Vinum Optimum Pinot Noir was lighter in colour, aroma and palate and it had used a combination of second or third fill barrels while the Inniskillin Wines 2007 Three Vineyards Pinot Noir had a major earthy component to its aromas and a major fruit attack half way through the palate. Depending on what you like in a Pinot Noir either one could appeal to you – personally, the Weingut Rabl was definitely one to put in my collection and it was one of three wines that got my highest ranking of the evening. We next moved on to the Merlots – Weingut Rabl 2006 Vinum Optimum Merlot and Inniskillin Wines 2007 Two Vineyards Merlot – and I have to admit that it was almost a tie as to which of these two was my favourite. The Austrian version was really, really subtle on the nose (and I do mean subtle) but the palate was full of flavour typical of most Merlots. Conversely, the Ontario version gave a little something extra – something more – in the aromas and although it would be interesting to see what this wine is like in a couple of years it is definitely drinking very nicely now.

Finally, we make it to the Icewines, which are always my favourites. Tonight we get the rare treat of a Gruner Veltliner Icewine – a grape that is more common in British Columbia than Ontario – and a Vidal Icewine. The Vidal Icewine is oak aged making it different from typical Ontario Icewines while the Gruner Veltliner Icewine only had one night where the grapes could be picked the entire winter season of 2006 – not an easy feat to accomplish in freezing cold temperatures but boy are we glad they did.

So, are you curious as to which were my favourites? Were they all from one country or were there a mix between the two? Scoring 19/20, two of them were from Weingut Rabl – 2006 Vinum Optimum Pinot Noir and 2006 Gruner Veltliner Eiswein – and one was from Inniskillin Wines – 2007 Two Vineyards Merlot. Very close behind with 18/20 were another two wines from Weingut Rabl – 2008 Limited Vinum Optimum Sauvignon Blanc and 2006 Vinum Optimum Merlot. Although it won't be easy to get our hands on the Austrian wines, it is not impossible – just check with Vintage Trade Wines if you are interested in buying some of these. As always, the Inniskillin Wines are available through their winery and with the good weather finally here, it's a perfect excuse to make a trip down to wine country on a weekend.

Niagara Chapter

A Sensory Experience at Ravine Vineyard SHEILA MINKHORST

The Niagara Chapter had been looking for a tasting to explore wines in more depth from a “sensory” point of view. Event planners Sheila Minkhorst and Mary Ellen Komar rose to the challenge and worked with the great people at Ravine Vineyard to delve into some common wine issues.

The evening began with a reception wine made by Ravine – a Botrytis Affected 2007 Riesling. Botrytis is a common fungus that belongs to the same group as mushrooms and truffles. The impact that botrytis has on the grapes, when properly managed, is sweetness. The mould creates microscopic holes in the grapes causing dehydration. This results in highly concentrated flavours from the fruit in the finished wine. This Riesling was a lovely example.

We then moved on to the four sensory tasting stations, each held in a different part of the 19th century home which houses the Ravine Vineyard winery. All of the wines were tasted “blind” and each station had a wine with an issue to be compared with one that was the same varietal without the issue.



Barbara Leslie Explains Brett To A Group (Bruce Jackson)

In the parlour, educator and wine writer Barbara Leslie, one of our Niagara Chapter members, facilitated a tasting of Brettanomyces, commonly known as Brett. This condition is caused by yeast spoilage in the barrel or the cellar. A wine with Brett is often not fresh or fruity and can have aromas of Band-aid, sweaty horse, barnyard, wet dog, dirty socks, etc. For some people, Brett is not considered a fault and can add complexity to a wine.

The second station was in the barrel room and was facilitated by Ravine Assistant Winemaker Shauna White.

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Here we explored oxidation. This is a common problem with wine. If a bottle is left open for several days or there is a problem with the closure of the bottle, the wine becomes oxidized. People noticed that the oxidized wine had less fruitiness, seemed a bit dull and had lost its varietal character. Some thought it tasted of bruised apples. A Chardonnay was used for this station and some people were not able to pick the oxidized wine when the test was done blind.

Then we moved to the summer kitchen to learn about sulphur with Mike Komar, Assistant Wine maker at Maleta. Two Rieslings were compared at this station, one that had high levels of sulphur and one that didn't. Most people were able to detect the sulphur but were not sure what it was they were picking up. Sulphur is used to protect the wine from oxidation during the wine making process but sometimes remains in higher quantities than desirable leaving the smell of rotten eggs or burnt matches.



Chris Thompson Representing Ravine Poses With Event Planners Sheila Minkhorst (Left) and Mary Ellen Komar (Right) (Bruce Jackson)

The final station was held on the Veranda of the Ravine Deli and Bakery with a beautiful view of the vineyard. Here we discovered how to spot volatile acidity or "VA". Two Meritage blends were tasted blind and Marta Jovanovic, sommelier and Niagara Chapter member helped us learn about this wine fault. The key scent here is vinegar, nail polish remover or paint thinner and the wine can also taste a bit thin. Wines with this fault have somehow been exposed to acetic acid. Members were quite good at detecting a fault in the wine with VA although only an experienced few could identify the fault.

At the end of the tasting we gathered in the bar to reveal all the non-faulted wines used for the evening and enjoy some wonderfully prepared food by chef Collin Goodine. The Ravine staff attended to all our needs in a warm and

welcoming way and we thank them so much for hosting this fun and educational tasting. Thank you to our organizers Mary Ellen Komar and Sheila Minkhorst and to Bruce Jackson for taking some great pictures which can be seen at www.ontariowinesociety.com.

A Note About Ravine Vineyard Estate Winery MARY ELLEN KOMAR

Ravine Vineyard Estate Winery is a 34-acre site located in the VQA sub-appellation of Niagara called St. Davids Bench. The hospitality centre is housed in the 200-year-old Loyalist Georgian William Woodruff House. It is one of Canada's top fifty most architecturally significant ancestral homes. Beside the centre stands a restaurant/deli/bakery with a wrap-around veranda for outdoor summer seating.



The Woodruff House Is The Tasting And Retail Centre At Ravine (Bruce Jackson)

Proprietors Norma Jane and Blair Harber constructed the winery on Lowrey property, settled by Norma Jane's family in 1867, saving the land from its proposed future as an extensive housing development. An underground tunnel system connects the retail store to its present barrel cellar and preparation kitchens. A wood-burning bread oven, where an assortment of breads is baked daily, sits beside the restaurant.

Restoration of the Woodruff House, which was burned down during the War of 1812 along with most of the Village of St. Davids, has just been completed following five years of meticulous work.

The winery property has been agricultural for almost 150 years. Compared to other properties in the area, soils are lighter, its airflow and water drainage are more



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consistent, and its position is at the highest elevation on the bench.

The vineyard is on the original path of the Niagara River some 9000 years ago.

Ravine Vineyards produce Merlot, Cabernet Franc, Cabernet Sauvignon, Chardonnay and Riesling, with a recent addition of Pinot Noir on a nearby property.

Industry Member Events

CALAMUS ESTATE WINERY

Vineyard Walk and Tasting

Every Saturday & Sunday at 2:00 p.m.

Hike the Vineyard with owner Derek Saunders and enjoy a tasting amongst the vines. \$10 for tasting, a glass of wine and finger food. Call the winery for groups larger than four people.

Hike to the Falls

June 13 & 27 - 11:30 a.m. ~ 1:30 p.m.

Join us for a hike through our vineyard, on to Ball's Falls and back to the winery for lunch, a free tasting and a glass of wine on the deck overlooking the vineyard. \$25.

Spots must be pre-booked by contacting the winery.

Father's Day BBQ

June 20 - 2:00 p.m. ~ 5:00 p.m.

Bring Dad out to the winery for a BBQ. Dad goes home with a new cedar plank to use for his next BBQ creation.

\$10 per person – pre-book by contacting the winery.

Sunset Dinner and Star Gazing

July 22 - 6:30 p.m.

Our first ever summer Winemaker's in our event room.

Enjoy a pre-dinner glass of wine on the deck overlooking the vineyard, followed by a four-course dinner. If the skies are clear, view the stars through our telescope after dinner. \$85 per person, tax and gratuity included. Contact the winery soon to book your spot – these events sell out quickly. Contact us at 905-562-9303

CAVE SPRING CELLARS

Seafood in the Summer

July 3 - 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 per person

Reservations are required

Book now at 905-562-3582 ext. 302 or by e-mail at retail@cavespring.ca

Sip...Savour...Discover

June 12, 19, 26 & July 10 - 11:00 a.m. ~ 2:00 p.m.

Wine and hike enthusiast Peter Carr-Locke will take you on a journey to enjoy the beauty of the Niagara Escarpment. He will guide you on a rugged, moderate level hike along a picturesque Bruce trail route through wooded slopes to quiet ponds below the village of Jordan. Conclude the afternoon back at the winery for an in-depth pairing of Cave Spring wines and artisanal cheeses. Appropriate hiking footwear is recommended. A great way to spend a summer afternoon.

\$30 per person

Reservations required

Book now at 905-562-3582 ext. 302 or by e-mail at retail@cavespring.ca.

EAST DELL ESTATES

For reservations please contact Melissa Hodges at (905) 563-9463 ext. 2 or email is at theview@eastdell.com

Grilled Date Night with a VIEW

June 18 & 19

Join us at The VIEW Restaurant at EastDell Estates on the evenings of Friday June 18th and Saturday June 19th for a special date night menu and bring in the summer season with fresh local ingredients hot off the grill!

\$90 per couple without wine pairings; \$110 per couple with wine pairings.

Father's Day Brunch

June 20 - Seating available at 10:30 a.m., 12:30 p.m. and 2:30 p.m.

Celebrate Father's Day with a special all day brunch at The VIEW Restaurant at EastDell Estates featuring a carving station, omelette bar, selection of salads and a variety of hot breakfast and lunch foods.

\$24.95 per person. Reservations recommended.

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

Editor: Glen Siegel

Associate Editor: Kait Nienhuis

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Strawberry Fest Brunch

June 20 - Seating available at 10:30 a.m., 12:30 p.m. and 2:30 p.m.

Join us at The VIEW Restaurant at EastDell Estates on Sunday June 20, 2010 for our famous all day brunch with a strawberry twist! Featuring fresh local strawberries throughout, including vinaigrettes, salads and freshly baked pies!

\$24.95 per person. Reservations recommended.

EastDelicious Friday's

June 11, 18 and 25

Visit The VIEW Restaurant at EastDell Estates every Friday from mid-October through to the end of June and enjoy our special lunch or dinner menus.

Each menu is inspired by the season and includes four courses with suggested wine pairings.

EastDelicious Lunch Menu.

12:00 p.m. ~ 3:00 p.m.

\$35 per person with suggested wine pairings; \$25 per person without suggested wine pairings.

EastDelicious Dinner Menu.

5:00 p.m. ~ 8:00 p.m. \$45 per person with suggested wine pairings; \$35 per person without suggested wine pairings. For reservations please contact Melissa Hodges at (905) 563-9463 ext. 2 or theview@eastdell.com

Ride to Conquer Cancer

June 12 and 13

EastDell Estates is the official wine sponsor of the Ride to Conquer Cancer for the third year. Join us in supporting The Ride in 2010. Our team will be pouring our premium Niagara wines for participants and their supporters at the halfway point in Hamilton and at the finish line in Niagara Falls.

Think of it as a history-making opportunity for you to do something big about cancer, something epic. Like cycling from Toronto to Niagara Falls in two days - June 12-13, 2010. Sure, it sounds like a lot... and it's meant to be. The conquest of cancer is a monumental task and won't be easy. But make no mistake, this event isn't just for athletes or cycling enthusiasts. The Ride to Conquer Cancer® is for anyone who wants to challenge themselves for a great cause. Even people who haven't ridden since they were twelve. All you need is motivation, a bike, and a helmet. The rest is history. Be part of it.

New Vintage Festival

June 12, 13, 19, 20, 26 & 27

Wine and food fanatics will be visiting Niagara to experience the Niagara New Vintage Festival.

Internationally acclaimed wines, fresh produce, and a

culinary experience unique to Ontario are at the centre of this three weekend wine and culinary extravaganza. Embrace a demonstration of what it means to buy local and realize all that Niagara has to offer.

From quaint cottage wineries among the vines to glittering state-of-the-art facilities, Niagara's wineries offer you an exclusive preview of the 2009 vintage.

Discovery Passes on sale now for \$30 each.

You can pick up your passes at EastDell Estates or 20 Bees Winery.

For more details visit www.newvintagefestival.com

20 Valley ½ Marathon

June 12

The Half Marathon & Relay event will start at 3:15 p.m. Participants will amass at the Beamsville Arena prior to the start time. They will walk from the Fairgrounds to the start line on King St., west of the Beamsville Fairgrounds (Lincoln & King St) after 2:30 p.m., a distance of about 500 meters.

The second Relay member will walk to the relay exchange point near the Fairgrounds. The 3rd & 4th Relay Team members will board buses between 1:30 p.m. and 2:30 p.m. at the Beamsville Centennial Arena in the Fairgrounds to be bused to relay exchange stations. Exchange points are located at wineries along the route. Runners arriving at relay exchange points will be transported to the finish in Jordan. Washrooms will be available at relay exchange points.

Spectators will be able to ride buses to Jordan after the start in Beamsville. All participants and spectators will be able to ride buses back to Beamsville from Jordan after the race.

Visit EastDell Estates at the finish line of the marathon and relay. We will be serving our premium Niagara wines for participants and their supporters!

For more details visit www.winecountryrun.com

Vine Dining

June 27

For 18 years, Theatre Aquarius has been bringing together the best food, wine, entertainment and nature that our region has to offer to create an annual fundraising event that is truly the local masterpiece. Hosted in the magnificently romantic vineyards of Vineland Estates Winery, this festival is the ultimate gastronomical sampling experience, showcasing 20 handpicked VQA wineries and 20 enticingly exotic restaurants in a lush, strolling picnic environment. Vine Dining offers a unique and memorable opportunity to celebrate local artists – from chefs to winemakers to performers – and their works of art. It is an ideal way to



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explore creativity, ignite passion, and indulge the senses on a beautiful Sunday afternoon.

Tickets are \$135 per person / VIP Tickets are \$175 per person (including roundtrip transportation from Theatre Aquarius to Vineland Estates Winery). A tax receipt for the allowable amount will be issued. For additional information please visit www.theatreaquarius.org/Events/VineDining.html

New Vintage Tailgate

June 19

The New Vintage Tailgate Party includes VQA Wines and culinary from award winning winemakers and chefs, set in the casual backdrop of the Grower of the Year's Vineyard, Schenck Farms. Experience Ontario's newest releases and kick back with some casual live music.

\$75 per ticket.

To order, call 905-688-0212.

Fusion Wine Show

June 18 & 19

The 1st Annual Fusion – A Discovery of Local Food & Wine is Southwestern Ontario's premier food and wine event, taking place over two days at the RBC Center in Sarnia. The festival features award-winning food and wines from all over Ontario, and showcases local and national attractions that are sure to entertain. Don't miss it!

Visit the Diamond Estates booth and check out our 20 Bees VQA wines and our new Sundance Wines!

For additional information visit <http://www.discoverfusion.ca/>

Coastal Date Night with a VIEW

July 16 and 17

Join us at The VIEW Restaurant at EastDell Estates on the evenings of Friday July 16 and Saturday June 17 for a special date night menu featuring delicious dishes inspired by Canada's coasts!

\$90 per couple without wine pairings; \$110 per couple with wine pairings.

For reservations please contact Melissa Hodges at (905) 563-9463 ext. 2 or theview@eastdell.com.

Flavours of Niagara

July 2, 3 and 4

Flavours of Niagara presents 4th Annual International Food and Wine Festival July 2, 3 and 4, 2010 at HH Knoll Park in Port Colborne.

- Admission is FREE of charge
- Food and Wine will be priced accordingly to each vendor
- The festival runs July 2 at 5 p.m. until July 4 at 10 p.m.

at H.H. Knoll Lakeview Park in Port Colborne, Ontario - NO outside foods or drinks will be permitted
For further details please visit http://www.portcolborne.ca/page/flavours_of_niagara

FEATHERSTONE ESTATE WINERY

Rieslings Remembered

June 26 & June 27 - 11:00 a.m. ~ 4:00 p.m.

This summer we are dusting the cobwebs off of some of our older wines and pulling them out of the cellar. We will serve a flight of three Riesling wines, paired with tasty little food bites.

The wines and paired food will be offered on our veranda in addition to our regular menu. This is an opportunity to see how the flavour of Riesling wine changes over the years, and to compare older and younger versions. The wines will be served with fresh bread, cheese and light 'noshing' fare to match.

Three wines (2 oz of each) and food pairing: \$16.95 (plus taxes).

FLATROCK CELLARS

In the Winemaker's Boots

June 13, 2010 – 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 pest and disease monitoring in the vineyard, and bottling 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 at the winery to reserve your spot: 905 562 8994 or retail@flatrockcellars.com.

New Vintage Festival Passport Program – Twisted Tacos!

June 12, 13, 19, 20, 26 & 27 – 12:00 noon ~ 5:00 p.m.

Sit down and enjoy a summer moment with us. Taste our 2008 Twisted with a gourmet taco loaded with locally farmed pork and herbs blended with curry, shallot and lime juice. Twisted tacos – si!

\$10 per person or one passport token

Please contact Tiffany at the winery to purchase your passport: 905 562 8994 or retail@flatrockcellars.com.

El Gastronomo on the Green Roof

Launch date – July 1...every weekend July to September – 11:00 a.m. ~ 6:00 p.m.

Weekends at Flat Rock Cellars just got a little more

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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. Friday, Saturday and Sunday's from 11 a.m. – 6 p.m.

\$4 - \$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

Back to Baco

July 1, 2, 3 and 4 – 10:00 a.m. ~ 5:00 p.m.
FREE Baco Noir with strawberries and pepper.

Shuck 'em, suck 'em, eat 'em raw!

July 24 and 25, 11:00 a.m. ~ 5:00 p.m.
Market price for Oysters. Oysters by "Oyster Boy"

Ninavik Gallery Native Art Series

July 24 & 25, 10:00 a.m. - 6:00 p.m.
Masks and Sculptures

Shakespeare in the Vineyard - Twelfth Night

July 8, 9, 10, 15, 16 and 17 - 7:00 p.m.
\$25 per person
Call: 905-688-5550 ext. 3257

Tour de Greenbelt

Sept 11 & 12 9:00 a.m.
Register Online at tourdegreenbelt.ca

Dirty Hands Project

Sept 11 and 12
Register Online at tourdegreenbelt.ca

Bobbi Speck Art Collection

Year Round - 10:00 a.m. - 6:00 p.m.
Fine works in oil and acrylic by Canadian artists.

Coach House Cafe

Late May – October – Thursday - Monday 11:30 a.m. ~ 5:00 p.m.
Open 5 days a week
See new menu at henryofpelham.com under events

HILLEBRAND WINERY

Harvest Table Dining Series - Every Dish Tells A Story

June 12 & 19 Kitchen Reception: 7:00 p.m. Dinner: 7:30 p.m.

Join us for a Dining Experience around our Harvest Table. Enjoy an intimate dining event with Chef Frank Dodd as he shares his local food and wine stories. The experience will begin with a Kitchen Reception, leading into a four-course menu featuring wine and food grown in the same soil.

Dinner: \$115 per person, exclusive of taxes and gratuities
Lunch: \$65 per person, exclusive of taxes and gratuities

Frank's Backyard Vineyard Dinners

July 3 & 24 - 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.

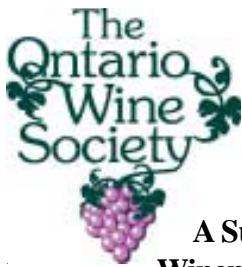
\$125 per person, exclusive of taxes and gratuities.

Jazz at the Winery

July 10
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.

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

Any of our experiences can be booked online at www.hillebrand.com or by calling 1-800-582-8412 ext. 2.



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KONZELMANN ESTATE WINERY

A Summer Evening in the Cellar - Winemaker's Dinner at Konzelmann

June 11, 2010

Menu

Champagne Reception
Roasted Tomato Soup With Goat Cheese & Basil
Truffle Stuffed chicken breast
w/honey mustard reduction & mash potato
Chocolate Torte, Tea & Coffee
Paired with our Award Winning wines

Your Host for the Evening: WineMaster Herbert Konzelmann along with Assistant Winemaker Eric Pearson. \$79 all inclusive!

PELLER ESTATES

An Afternoon with Jason

June 19 & 26 – Reception: 12:00 noon Lunch: 12:30 p.m.
Enjoy an easy-going Saturday lunch experience. While overlooking the beautiful Estate vineyards, enjoy a three-course tasting menu created and presented by Winery Chef and CityLine personality Jason Parsons. Beginning with a Kitchen Reception, the menu showcases seasonal ingredients found right here in Wine Country.

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

Chef's Table Dinner Series

June 19 – 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.

Winemaker Release Lunch

June 19 – 12:00 noon
Winemaker Lawrence Buhler invites you to join him for 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 and Tour of the Vineyard, the afternoon will continue with a three-course lunch.

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

Pre-Release Event - Private Reserve Pinot Gris and Sauvignon Blanc 2009

June 19 & 20 – 12:00 noon ~ 5:00 p.m.

Taste & buy our Private Reserve Pinot Gris and Sauvignon Blanc 2009. Two of our top selling white wines, they are available this weekend only at the winery for a 15% savings. While you are with us take the opportunity to participate in our Winemaker Release Lunch and Sommelier-led Discovery Tour.

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

June 26; July 31 – Reception: 7:00 p.m. Dinner: 7:30 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 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.

Painting in the Vineyards with Joseph Peller

June 26 & 27

Join Joseph Peller, grandson of Peller Estates founder Andrew Peller for an 'en plein air' (in the open air) painting workshop in the Peller Estates vineyards. Well known for his extraordinary use of colour and design, Joseph has come to Niagara wine Country from New York City to share his knowledge of painting outdoors. The vineyards provide a wonderful setting to explore color design and composition en plein air painting.

All levels of experience are welcome. Though working in oils is recommended, participants are encouraged to use mediums of their choice, including watercolors, acrylics and pastels. A full list of required materials will be sent to participants prior to the workshop.

All participants will meet each morning at Peller Estates Winery for coffee before being transported to the morning vineyard site. Each day guests will enjoy a seasonally inspired al fresco lunch and on Saturday afternoon there will be an entertaining and informative tour of Peller Estates Winery, followed by a structured wine tasting.

The workshop price of \$395* includes instruction, morning coffee and lunch on both days, as well as the winery tour and tasting. Guests of Joseph Peller's Painting workshop are welcome to dine at Peller Winery Restaurant where they will have an opportunity to enjoy a

Just Off the Vine ...

The Ontario Wine Society's Newsletter

June 2010



three-course dinner at a special price of \$59.00 plus wine, taxes and gratuities.

*per person, exclusive of taxes and gratuities

Terroir Trek: Dine Amongst Our Vines

July 3 & 24 – 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.

Terroir Trek Lunch

July 3 & 24, August 7 & 21, September 4 & 18 –
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-course al fresco menu is paired with the perfect wine accompaniments.

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

Bin End Sale

July 3 & 4 – 12:00 noon ~ 5:00 p.m.
We are offering library and limited availability wines for a 15% savings in three, six and 12 bottle lots. Whether you are looking for a special back vintage to add to your cellar or a bargain, this is the ideal wine shopping event for all deal hunters.

Peller Estates Sommelier Series

July 17 – 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 Light and Aromatic Whites made at Peller Estates, their characteristics and what went into the making of them. 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.

Any of our experiences can be booked online at www.peller.com or by calling 1.888.673.5537 ext. 2.

PILLITTERI ESTATES WINERY

New Vintage - Stick with Pillitteri, we don't skewer around

Weekends from June 12-27, 11:00 a.m. ~ 5:00 p.m.

Enjoy our newly released 2009 Gewurztraminer Riesling Fusion and 2007 Cabernet Sauvignon with skewered appetizers.

Passes are available May 1. Call 905-688-0212 now to pre-order.

Patio Series

Saturdays and Sundays throughout the summer
One of the great matches of the world is the remarkable pairing of wine and Artisan cheese. Wine and cheese share so much in common - reliance on microclimate and terroir, the role of the artisan behind production and the importance of history in local styles.

Join us on the patio for Pillitteri's new 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 11am – 5pm throughout the spring with summer hours to follow. Visit the wine shop or go on a tour while you're visiting the winery open daily from 10 am till 8pm.

Starting at \$12.00 - \$20.00

Also we have extended summer hours now until October 15, 2010 from 10am until 8pm daily

Other Ontario Wine Events

2010 ONTARIO WINE AWARDS SIP & SAVOUR

Special Offer for Ontario Wine Society Members

June 17 – 7:00 p.m. ~ 9:30 p.m.

Pantages Hotel Toronto Centre

\$55 – For Ontario Wine Society Members

\$60 – All others

Price includes all wine tastings & appetizers

Locally Yours... Closer Than You Think!

An Evening Dedicated to Ontario VQA Wines & Regional Cuisine, Ontario VQA wines and local cuisine come together to satisfy your inner epicure while supporting local enterprise. Award-winning VQA wines from 26 Ontario wineries will be paired with elegant and delectable offerings of regional cuisine inspired by local chefs.

For tickets and information please visit and enter your promo code: SS2010. To purchase your tickets, visit:

https://secure.ticket-ops.com/Forefront_Communications/