



# Just Off the Vine...

## OWS NEWS

### Free My Grapes campaign continues...

By Shirley-Ann George – Alliance of Canadian Wine Consumers

A couple of months ago, *Just Off the Vine* included an information piece on the Alliance of Canadian Wine Consumers and their FreeMyGrapes.ca campaign. As you will recall, FreeMyGrapes.ca is working to change the laws so it becomes legal for consumers to buy and ship Canadian wine directly from a Canadian winery. Today this is a federal offense punishable by fines and potential jail time and is used by provincial liquor boards to stop wineries from taking online orders.

The campaign continues to make progress. You may have noticed the growing media coverage. There have been over 50 hits in six months including the *Globe and Mail*, *Toronto Star* and *CBC's the National*, as well as Terry David Mulligan's well publicized provincial border run. This coverage, along with the number of Canadians supporting the campaign through letter writing, petition, Facebook and Twitter, is starting to create the momentum needed to convince politicians that this archaic 1928 law must be changed.

Recently, the federal Agriculture Minister, Gerry Ritz, stated in iPolitics "Wineries should be able to sell their products to Canadians, regardless of where they live" and *The Toronto Star* stated that "A spokesman for Ontario finance Minister Dwight Duncan, who's responsible for the LCBO, said the provincial government isn't against a personal exemption -- at least not in principle."

*Continued on page 2*

### Special Winemaker's Feature

This issue's interview focuses on two young, female winemakers making an impression in Ontario. Andrea Glass of The Good Earth Winery and Shauna White of Ravine Vineyard.

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## UPCOMING EVENTS

### Niagara Chapter

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

### Oakville Chapter

Wed., June 22 – *Summer Sipping with Coyote's Run* at Julia's Ristorante

### Toronto Chapter

Thurs., June 23 – *BBQ Social & Annual General Meeting* at Allen's

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 200<sup>th</sup> 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](http://www.ontariowinesociety.com/events)

Please also check out the Ontario Wine Society on **Facebook** and **Twitter @1OWS**

**Free My Grapes Continued**

This is great progress but we shouldn't underestimate the power and opposition of the provincial liquor boards who naturally want to protect their monopolies.

Winning this campaign requires that the number of FreeMyGrapes campaign supporters must continue to grow. If you would like to see the laws updated, and haven't already done so, please check out the website:

<http://www.FreeMyGrapes.ca>

Your support is both needed and appreciated.

**New Travel Guide for Wine Country Ontario Launched**  
Canada NewsWire

Unearthing Ontario's local wine story has never been so exciting thanks to the newly launched 2011 Wine Country Ontario Year-Round Travel Guide. Released at wineries on May 20<sup>th</sup>, 2011, the new guide offers extensive information and travel tips on the best hidden gems including breathtaking scenery,

regional cuisine and great tasting local wines at any time of year.

This year's guide includes 82 winery properties from the province's four primary wine destinations - Lake Erie North Shore & Pelee Island, Niagara Escarpment & Twenty Valley, Niagara-on-the-Lake and Prince Edward County, in addition to a number of wineries from surrounding regions. An easy-to-use pull-out Wine Route Map along with an overview of each winery makes the Guide one of the most popular tools for first time visitors and seasoned travelers alike.

The Wine Country Ontario Travel Guide is essential for making the most when planning excursions to Ontario wineries. With warm hospitality, wineries welcome consumers to visit and become part of the community, meet the winemakers and grape growers, take in the landscape, the cuisine - the whole unique experience that makes Ontario wines so special.

"Inspiring over 1 million visitors per year, wine country tourism is a valuable asset for our province and supports our goal of making

Ontario the number one choice for travellers. This new guide will help showcase the magnificent features of Wine Country Ontario, drawing visitors to experience its beauty first-hand," says the Hon. Michael Chan, Minister of Tourism and Culture.

Throughout the year, copies of the guide will be available at winery locations and Ontario Tourism & Information Centers (OTIC). In June, it will be distributed in most Food & Drink magazines available at many LCBO stores. Consumers can also order a free copy of the guide by calling 1-800-ONTARIO or view an easy to use flip-through electronic version at [www.winecountryontario.ca](http://www.winecountryontario.ca).

Also new for 2011 - Visitors can now access the Wine Country Ontario mobile web app viewable when you visit [www.winecountryontario.ca](http://www.winecountryontario.ca) on most smartphones. This invaluable tool allows consumers to sort information by region, winery, wine, accommodations, restaurants and other attractions while they are travelling.

**Wine Country Ontario Guide**

– Out Now!

[www.winecountryontario.ca](http://www.winecountryontario.ca)



Look for the Ontario Wine Society's Ad on Page 26

## WINEMAKER'S CORNER

### AN INTERVIEW WITH ANDREA GLASS OF THE GOOD EARTH WINERY & SHAUNA WHITE OF RAVINE VINEYARD By Jennifer Hart

I met with Andrea and asked if I could interview her and what came out of that was very interesting - an appreciation of the changing times in our industry; young woman confidently striding into a historically male job, not only feeling supported and comfortable doing so, but excelling under the age of thirty. Andrea introduced me to her friend Shauna and I thought it only made sense to put their stories together to highlight the accomplishment of young women in Ontario wine.

#### ANDREA GLASS



Photo: [goodearthfoodandwine.com](http://goodearthfoodandwine.com)

#### What prompted you to get started in Winemaking?

I'm originally from Jordan and I'm 5th generation on my family vineyard, so I grew up around viticulture and watching the Niagara wine industry grow. Originally when I started my schooling I intended on sticking to the viticulture and farming side

of the industry, but as my studies progressed I found myself becoming more and more interested in the winemaking side.

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

I've been very fortunate to work with many amazing people in the industry both in Niagara and abroad, and all of them have influenced my winemaking in different ways. It's nice to have people with so much experience and knowledge around to bounce ideas off of and be able to rack their brains every once and a while.

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

Travelling. I love to travel and winemaking opened a lot of opportunities to do so. It's great to travel to other places and experience a different style of winemaking and culture. I've worked in Tupungato, Argentina; Sebastopol, California, and travelled to South Africa, Australia, and Uruguay to sip up all their delicious wine before

returning home to Niagara and The Good Earth.

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

DRINK IT! Ontario is producing amazing wine and I think the best way for people to learn about our industry is to try our wines. They speak for themselves.

#### What special challenges do you feel you've faced (if any) as a young female winemaker in Ontario?

Being a female hasn't posed any challenges. It's a tricky industry to break into but being a woman hasn't affected my experiences. I've also had the privilege to be taught by great female winemakers.

#### SHAUNA WHITE



Shauna with Winemaker Peter Gamble (Photo: [nataliemclean.com](http://nataliemclean.com))

**What prompted you to get started in Winemaking?**

My family is from Kelowna, in the Okanagan Valley and planted their first grapes in 1925. In 1930 grapes were planted on the Sperling Vineyard property, which I grew up on. I have always been fond of farming and viticulture. After graduating High School, I went to Okanagan University College and started a Bachelor of Science Degree. One day my Grandma Sperling looked at me and said "Shauna, what are you doing with your life?" I answered that I was unsure at this point. She then continued by saying "You should be a winemaker, like your Aunt Ann. You love working in the vineyards and I think this is something that you would be really good at." It was a major turning point for me. I thought, why don't I be a winemaker, that sounds awesome! And so after finishing my first year I transferred into a certificate Viticulture program which I enjoyed greatly. The following year I enrolled into the Winemaking and Viticulture program at Niagara College and graduated in 2006.

**What trade-related accomplishment are you most proud of?**

I am most proud of my 2008 Reserve Cabernet Franc. I was never a fan of Cabernet Franc until I landed at Ravine Vineyard. The organic certified vineyard site

is exceptional and the elegance and balance of the wines, from this site, opened my eyes to the many possibilities in flavour and profile-especially relating to Cabernet Franc. The 2008 vintage was my first at Ravine and after the aging process of the wines was complete; the Cab Franc was a star!

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

I have two mentors that have opened my eyes to the many possibilities and opportunities - Peter Gamble and Ann Sperling are both special people who have shared much advice and guidance in winemaking and viticultural practices. They both have exceptional experience in viticulture and winemaking around the world and are extremely knowledgeable about everything that is wine! These are two people that share their wisdom openly and often.

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

I have had many unique experiences because of winemaking. My practicum for Niagara College in 2005 was completed in Chablis, France at Domaine Laroche. After graduating from Niagara College in 2006 I headed south for the Willamette Valley, Oregon and

worked for 3 months at Ponzi Vineyards. While at Ponzi I met the Assistant Winemaker from Brokenwood Wines in Australia and flew down-under for vintage starting in January 2007. I spent 4 months in Australia before returning to Niagara where I worked at Le Clos Jordanne for the 2007 vintage. While working at Le Clos Jordanne I was recommended for a harvest position in Central Otago, New Zealand at Mount Difficulty wines. I have family on the North Island of New Zealand and just before the 2008 vintage, working at Mount Difficulty on the South Island, I attended my cousin's fabulous wedding. I have many amazing memories and have met so many outstanding people on each of my journeys, there is not one experience that is worth more than another.

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

I would tell someone that didn't know anything about Ontario wine that we are a region that works together for the benefit of all grape growers, winemakers, wine students and wine lovers. It is sometimes a very difficult place to grow grapes and make wine but by working together we do make world class wines! Some varieties that are consistently outstanding include;

Chardonnay, Riesling, Cabernet Franc, Pinot Noir and in specific sub-appellations: Gamay, Sauvignon Blanc and Merlot.

**What special challenges do you feel you've faced (if any) as a young female winemaker in Ontario?**

The only challenge that I feel I have faced is being away from my family and my family's vineyard, in the beautiful Okanagan.

## PREVIOUS EVENTS

### CLASSIC PINOT NOIR: BURGUNDY & ONTARIO By Patricia Dinsmore

As you may know that the Ontario Wine Society is celebrating its 20<sup>th</sup> anniversary this year, which is a big feat in itself for people who are simply volunteering their time for the sake of their love of Ontario wine; but you may not know that it is also the 200<sup>th</sup> anniversary of the wine industry in Ontario. To celebrate these two events, the OWS has planned some amazing special events throughout 2011. The May tasting saw us enjoying Burgundian and Ontario Pinot Noir within the historic walls of Toronto's only castle – Casa Loma. For those of you who are unfamiliar with Casa Loma, here are a few quick facts:

- **Construction began in 1911 making the castle 100 years old this year.**
- **There are 22 fireplaces located in various rooms within the castle.**
- **It took 300 workers 3 years to construct Casa Loma at a cost of \$3.5 million at that time.**
- **Sir Henry Pellatt used ammonia and brine filled pipes to chill his 1800 bottle wine cellar.**
- **His favourite wine was Champagne, of which Pinot Noir**

**is a component of the final product.**  
**- There is a secret passage connecting Sir Henry's study with the wine cellar.**



**Casa Loma Terrace**

On May 19<sup>th</sup>, approximately 160 people made a visit to Casa Loma to enjoy 85 Pinot Noirs in this fairy tale setting. Knowing I should write a piece about the event, that afternoon I took to Twitter in search of other people who would be attending that evening. There were four of us – a Sommelier, a Wine Writer, our Newsletter Editor and our Web Content Manager and in the end we agreed upon a plan - we would collaborate and pick our favourites from the event. Walk around tastings have some challenges; we do not all visit the same tables or try the same wines and, since everyone's taste buds are different, we each take away favourites that are unique to us

but I thought it would be interesting to hear other's thoughts and share with you .

Our certified Sommelier this evening was Sarah Goddard , and she told me there were lots of wines she enjoyed from the evening but that her favourites were:

- **13th Street Winery:** 2007 Funk Vineyard
- **Lailey Vineyards:** 2009 Lot 48
- **Reif Estate Winery:** 2007 First Growth
- **Tawse Winery:** 2008 Laidlaw Vineyard
- **Domaines Roux Pere et Fils:** 2007 Chambolle Musigny
- **Domaine Marchand-Grillot:** 2008 Gevrey-Chambertin-Petite Chappelle 1er Cru
- **Louis Jadot:** 2007 Beaune Clos de Couchereaux 1er Cru

While all of the Ontario wines are available directly from the winery, the Burgundian Pinot Noirs, are available through the importers who were representing them this evening. Domaines Roux Pere et Fils 2007 Chambolle Musigny was imported by Vinexx but is available through a variety of LCBO stores in their Vintages

section. Domaine Marchand-Grillot 2008 Gevrey-Chambertin Petite Chappelle 1er Cru is available to us through Amethyst Wine Agency (<http://www.amethystwine.ca>) which is owned by my good friend Laura Higgins. The price is approximately \$75 per bottle and the winery recommends aging for 8-10 years to reach its full potential. This is definitely an investment wine but imagine what you will be rewarded with at the end of ten years? Sarah's final pick of the evening is brought to us by Lifford Wine Agency and was recently released through Vintages.

Looking at Sarah's choices and then looking at the wineries I visited, I see that the only table we had in common was Domaine Marchand-Grillot. Although there were many others that I thoroughly enjoyed, here is my short list of favourites:

- **Colaneri Estate Winery:** 2008 Pinot Noir
- **Coyote's Run Estate Winery:** 2009 Black Paw Pinot Noir
- **Five Rows Craft Wines:** 2007 Pinot Noir
- **Karlo Estates 2008:** Prince Edward County Pinot Noir
- **Norman Hardie Wines:** 2009 County Pinot Noir
- **Rosehall Run Vineyard:** 2009 Cuvee County Pinot Noir
- **Stoney Ridge Estate Winery:** 2009 Excellence Pinot Noir

- **Domaine Michel Prunier et Fille:** 2007 Chorey-Les-Beaune "Les Beaumonts"

Here are a couple of side notes with my list:

Colaneri also brought their 2009 Pinot Noir and the differences between these two vintages are astounding. If you have the opportunity to try both take the chance – it is possibly the best way to show just how different wines can be from year to year without changing the actual grapes. The three wines that Pelee Island Winery brought to the tasting earn my vote for best value wines. All three were priced under \$15 a bottle and each of them showed the different aspects that Pinot Noir can bring to the table.

Karlo Estates, in particular, made my list because it took a little bit of time for me to distinguish all of the flavours and aromas I was experiencing in the glass. Pinot Noir typically has a combination of sour cherries and earthy components but along with those flavours and aromas, the 2008 Prince Edward County Pinot Noir had the added dimension of fennel. While far from the norm, it made this wine one of the more interesting wines in the room and makes me very glad I stopped at Sherry and Richard's table.

My one Burgundian pick is available through Le Sommelier Inc. and is a consignment wine.

To purchase bottles of this wine, contact Le Sommelier directly at [vinfo@lesommelier.com](mailto:vinfo@lesommelier.com).



**Sherry & Richard of Karlo Estates**

Our next contributor, Jennifer Hart, is the Newsletter Editor for the Ontario Wine Society. Jen took a long-lost colleague and thoroughly enjoyed catching up with her friend over some fabulous Pinot Noirs in the beautiful setting of Casa Loma. Jen found it very hard to choose because there were so many marvellous wines, many of which she had tried before so she chose not to taste them again this time around. That skewed the results but Jen decided she could pick a few favourites to be part of the exercise. She said to me that her bias is for classic Burgundian-style Pinots that are delicate and elegant and that this would show through in her picks. You be the judge.

- **The Grange of Prince Edward Estate Vineyards:** 2006 Pinot Noir (library wine)
- **The Grange of Prince Edward Estate :** 2009 Pinot Noir-unlabelled/unreleased
- **Rosehall Run:** 2008 Rosehall Vineyard Pinot Noir
- **Coyote's Run Estate Winery:** 2009 Black Paw Pinot Noir

- **Five Rows Craft Wines:** 2008 Pinot Noir
- **Karlo Estates 2008:** Prince Edward County Pinot Noir
- **Le Clos Jordanne:** 2008 La Petite Colline
- **Domaine Michel Prunier et Fille:** 2007 Auxey-Duresses Clos du Val 1er Cru
- **Domaine Marchand-Grillot:** 2008 Morey-Saint Denis
- **Domaines Roux Pere et Fils:** 2007 Chambolle Musigny

Our final contributor for the evening is Kaylea McCarron, she is our Web Content Editor and is also the Membership Secretary for the Toronto chapter. Kaylea brought a few girlfriends to the tasting and they all had a great time circling the various rooms trying a wide variety of Pinot Noir.

- **The Grange of Prince Edward Estate Vineyards:** 2007 Diana's Block Pinot Noir
- **The Good Earth Food & Wine Company:** 2009 Pinot Noir
- **Five Rows Craft Wine:** 2007 Pinot Noir
- **Five Rows Craft Wine:** 2008 Pinot Noir

- **Lailey Vineyard:** 2007 Niagara Peninsula Pinot Noir
- **Lailey Vineyard:** 2008 Brickyard Vineyard Pinot Noir
- **Lailey Vineyard:** 2008 Old Vines Pinot Noir
- **Lailey Vineyard:** 2009 Lot 48 Pinot Noir
- **Lailey Vineyard:** 2009 Niagara River Canadian Oak Pinot Noir
- **Lailey Vineyard:** 2009 Pinot Noir

You can see that Lailey favoured heavily in her results, so when it comes to the Lailey Vineyard portfolio of Pinot Noir, Kaylea had this to say to share: "Diversity executed so well that it's a testament to craftsmanship for their entire Pinot portfolio and I like 'em bigger!"

Personally, I think that the extra bit of heat that the Niagara on the Lake wineries are able to get through the growing season adds an extra dimension to their Pinot Noir that wineries in Prince Edward County are not able to get. It shows the real diversity capable from the Pinot Noir grape and, as Kaylea puts it, makes them bigger.

To round out the night, there was one dessert wine made from Pinot Noir grapes for us to try. Keint-he Winery & Vineyards 2008 Pineaux Sauvage is a Botrytis Affected wine made from Pinot Noir grapes. It is extremely rare; can only be done in certain vintages when the conditions are present; and Keint-he's is one of only two made in the province. Since I already have bottles of the other B.A. Pinot in my collection, I wanted to make sure I tried it at the end of the evening. Needless to say, none of us who were gathering around Keint-He's table were disappointed.

If you joined us at the event, we hope you had a chance to try something new along the way. Perhaps you will agree with some of our choices. If not, please reach out, start a dialogue and share your thoughts. Cheers!

Photos by Pat Dinsmore.

This month's SOCIAL MEDIA BUZZ is, Free My Grapes.  
[www.freemygrapes.ca](http://www.freemygrapes.ca) and Twitter @FreeMyGrapes and on Facebook

## INDUSTRY MEMBER EVENTS

### **CALAMUS**

#### **Saying Good Bye to Larry Paterson**

Sun., June 12 – 4:00 p.m.

We will be having some simple BBQ fare - all that we ask is that you bring along \$5.00 to help cover the cost and, as special tribute to the late Mr. Paterson we also ask you to bring along a special bottle of wine keeping the following parameters in mind: your oddest variety, weirdest blend or dodgiest bottle, cause Larry would have liked it that way.

### **Jazz in June**

Thurs., June 16 – 7:00 p.m.

We'll know guitarist Warren Stirtzinger and Saxophonist Alistair Robertson will perform a wonderful repertoire of music. Wines will be available by the glass as you listen to songs such as Night and Day, Someone to Watch Over Me and Days of Wine and Roses. Spots must be pre-booked by contacting the winery. \$20.00 per person includes 2 wine samples and cheese and crackers.

### **Vineyard Walk and Tasting**

Sun. June 19 – 2:00 p.m.

Hike the vineyard with owner Derek Saunders and enjoy a tasting amongst the vines. Call the winery for groups larger than 4 people. \$10.00 for tasting, a glass of wine, and finger food.

### **Hike to the Falls**

Sun., June 26  
11:30 a.m. to 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. Spots must be pre-booked by contacting the winery - \$25.00

### **5<sup>th</sup> 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

### **CAVE SPRING CELLARS**

#### **Sip, Savour & Discover: Wine & Hiking**

Sat., June 4, 25 & July 9, 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

### **West Side Story**

Sat., June 18 - 11:00 a.m.

Join us for an afternoon of wine and cheese and a little bit of history. Cave Spring wine consultant Brian Kelly will take you 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. Reservations are required \$25.00 per person

### **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., June 24 & July 29  
6:00 p.m. to 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**

#### **Vineyard Pavilion Grand Opening!**

Sat., June 11  
1:00 p.m. – 5:00 p.m.

Come and celebrate with us! The brand new vineyard pavilion is now open for the season. Enjoy some tasty food and wine pairings, listen to some music (our very own Taylor Hulley!) and

soak up a little wine country atmosphere. Nestled within the Red Paw Vineyard, this is the perfect place to bring your group, enjoy a quick picnic or just sit and enjoy the peace and tranquility of Niagara on the Lake.

**New Vintage Festival**  
June 18 – 26

Be one of the first to taste the newest vintages in Niagara. Tours, special tastings and culinary extravaganzas are planned for this exciting event. Visit <http://www.niagaranewvintagefestival.com> for all of the information and ticket details. Visit Coyote's Run for a sample of the newly released 2010 5-Mile Blend (Riesling, Gewürztraminer, Pinot Blanc) paired with a Pistachio goat cheese and fresh herb tartlet. Available with your discovery pass.

**CREEKSIDE ESTATE WINERY**  
**New Vintage Festival: Sauvignon Blanc & Mussel Pairing**  
June 18 & 19, 25 & 26  
11:00 a.m.- 5:00 p.m.

Experience a one-time comparative tastings of 3 of Creekside's signature Sauvignon Blancs in the cool comfort of our underground barrel cellar. Try our 2009 Estate Sauvignon Blanc, 2007 Reserve Sauvignon Blanc, and limited edition 2007 Undercurrent Sauvignon Blanc paired with a classic dish.

Part of the Discovery Pass Program, complimentary with passport or \$10.00/person without a Discovery Pass. For more information please visit <http://www.niagaranewvintagefestival.com>

**FLAT ROCK CELLARS**  
Tasting Series  
Sun., June 12  
11:00 a.m., 1:00 p.m., 3:00 p.m.

After the success of our first Tasting Series session, we have teamed up with Kelly from Tote Sweet again! This time we will be exploring aromatic wines and chocolate: sinful and sensational options for your summer dining, entertaining, and indulging! Cost is \$12:00 per person, please contact Allie 905-562-8994 to RSVP

**El Gastronomo Vagabundo on the Green Roof**  
Fridays 3:00pm-6:00pm  
Saturdays 12:00pm-7:00pm  
Sundays 12:00pm-6:00pm

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

**Tacos and Tunes**  
Sat., June 25  
5:00 p.m.- 7:00 p.m.

Tacos and Tunes is the quintessential wine country must! Kick back, relax and soak up the good time as we offer you the musical stylings of some dynamite Flat Rock favourites, and the culinary stylings of El Gastronomo Vagabundo. For the wine lover and the lover of good times, we'll see you on the green roof!

**New Vintage Festival**  
June 18 & 19, 25 & 26

Flat Rock Cellars is participating in the New Vintage Passport Program! Hit up our winery with your passport (or without!) to enjoy our "Gourmet on the Rock" experience. We have teamed up with Lakeland Meats and El Gastronomo Vagabundo to offer venison sausage

garnished with cucumber and herb salad topped with a nuoc mam sauce. This fabulous food is paired with Twisted – the original cool white blend. The wine will enhance each element of your delicious nibble and your palate will be left begging for more!

**THE GOOD EARTH WINERY**  
**Bones to Pick**  
Fri., June 17  
6:00 p.m. – 8:00 p.m.

The sky is the limit as we create a plate of three items to be enjoyed off the bone -- finger lickin' good!

**Lobster Pot**  
Fri., July 8  
6:00 p.m. – 8:00 p.m.

It's an old-fashioned lobster fest at The Good Earth. We're keeping it simple! Perfectly boiled lobster served with coleslaw and tons o' butter! Extra lobster will be available so let us know how many you want to book. Reservations required; \$25.00 per person; includes dinner and a glass of wine. Call Amanda at 905-563-6333

**THE GRANGE OF PRINCE EDWARD**  
**Grange Summer Series with Drew Ackerman**  
Sun., June 19  
1:00 p.m. to 4:00 p.m.

Sure to be a great Sunday Series performance by Drew Ackerman. For details on all our events, check out: <http://grangeofprinceedward.com/category/events/upcoming/>

New summer picnics catered by East and Main start in May and continue all summer! From a rustic picnic with sandwiches and salads to the Gourmet Picnic with cheeses, local pates and charcuterie there is the perfect option for your summer afternoon! For menu details check out: <http://grangeofprinceedward.com/picnics/>

**GRETZKY'S ESTATE WINERY**  
**New Vintage Festival: 'A Fresh Start to Summer'**

June 18, 19, 25 & 26  
 11:00 a.m. to 5:00 p.m.

Enjoy fresh summer whites at Gretzky's! We are offering up our signature Unoaked Chardonnay, Estate Series Sauvignon Blanc and Estate Series Gewürztraminer are all perfect candidates for summer sipping. Try a sample of each of these wines perfectly paired with a fresh and spicy, hand-made Asian spring roll. Part of the Niagara New Vintage Discovery Pass Program, complimentary with passport or \$10.00/person without a Discovery Pass. For more information and to order passports, please visit <http://www.niagaranewvintagefestival.com>

**HILLEBRAND**  
**Harvest Table Lunch**

June 11, 18 & 25; July 2, 16  
 12:00 p.m.; 12:30 p.m. Dinner

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**

June 4, 11, 18 & 25; July 2, 16  
 6:30 pm; 7:00 pm Dinner

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.

**New Vintage Festival: Sweet & Savoury**

June 18 & 19; 25 & 26  
 11:00 am to 5:00 pm

The Niagara New Vintage Festival is uncorking its 16<sup>th</sup> consecutive New Vintage celebration. For two weekends in June, experience solstice tastings, tours, and culinary pairings. Join us at Hillebrand Winery as we celebrate the release of our first ever Trius Rosé, the perfect wine to kick off the summer season. Enjoy a tasting of our Trius Rosé and Trius Brut perfectly paired with sweet and savoury shortbread cookies.

**Jazz at the Winery**

Sat., July 9

Hillebrand Jazz at the Winery has been bringing premier Canadian Jazz talent to Niagara Wine Country for 22 years. Celebrate Hillebrand Jazz at the Winery with fine wines, great local cuisine and spectacular music on Saturday, July 9, 2011. There isn't a better place to spend your day than at Hillebrand Jazz at the Winery. And don't miss Hillebrand Blues at the Winery on Saturday, August 13, 2011. Gates open at 2 pm, with artists performing from 4 pm to 8 pm. Tickets from \$35.00 plus tax

**HUFF ESTATES WINERY**

**6 Barrels for 6 Chefs**

Fri., June 24

We invite you to compare barrel aged vintages with some of Ontario's finest dishes amid the vineyard of Huff Estates. This year's Chefs: Michael Stadlander, Jamie Kennedy, Michael Potters, Ryan Crawford, Denis Cotter, Hiro Yoshida. Desserts by Chef Bryan Steel. Canapés by Chef Michael Hoy.

Music by Rett Wills. This year's wines: Frederic Picard of Huff Estates, Norm Hardie of Norman Hardie Vineyards, Deborah Paskus of Closson Chase. For more information or to reserve your tickets today: Email: [Jason@huffestates.com](mailto:Jason@huffestates.com). Tickets are \$150.00 with proceeds donated to Autism Ontario.

**INNISKILLIN**  
**New Vintage Niagara Wine Festival**

June 18 -26

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

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

**Inniskillin Summer SOULstice Celebration**

June 18 - 21  
 11:00 a.m. to 5:00 p.m.

Wine, music, and food for the soul. While soaking in the sun on our Piazza, you will sip on some fine Inniskillin VQA wine, indulge in BBQ'd sausage and summer salads, and listen to some melodies that soothe the soul. Includes a complimentary sparkling toast at sun's peak (12PM)! SOULstice sampler includes BBQ'd sausage and two summer salads for \$10.00. Wine is available by the glass for \$5.00. No reservations required,

**Canada Day Celebration**

July 1- 4  
 WAVE the flag! SIP Canadian Wine! EAT Canadian cuisine!

WATCH fireworks on Canada Day! RELAX in a Muskoka chair! ENJOY Wine Country! Smokin' On The Piazza - Tastin' & Sippin' Canadian Food & Wines The Piazza will be a sea of Canadian flags, picnic tables with red umbrellas, BBQing and Muskoka chairs. Guests can look out at the scenic vineyards while enjoying Canadian cuisine prepared by our Niagara Estate Chef David Penny. Chillin' Out In Founders' Hall Enjoy our indoor lounge in Founders' Hall-The Chill Zone- featuring the Inniskillin Icewine Bar and our internationally recognized Icewines. Taste from a selection of Icewines from our Riedel Icewine Glass. Fireworks On July 1<sup>st</sup> as darkness sets in, you'll enjoy the unique experience of watching fireworks cascade over the Vineyards! Avoid the night chill while you roast marshmallows and enjoy Cabernet Franc Icewine S'mores. No entry fee, wine and food options \$5.00 - \$15.00

**Patience is a Virtue**

August 12:00 p.m. to 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**

**Come Sip Sparkling with Us**

Until June 15  
11:00 a.m. to 5:00 p.m.

Soak in the sun and sip on sparkling wines, while enjoying spectacular vineyard views and the Niagara escarpment. Served by our estate hosts, you'll have the opportunity to taste three newly released sparkling wines, from our most recent Jackson Triggs series- ENTOURAGE. Celebrate life and

getting together with your "entourage". Featured wines: 2007 Gold Series ENTOURAGE Methode Classique Merlot; 2008 Gold Series ENTOURAGE Methode Classique Sauvignon Blanc; 2006 Silver Series ENTOURAGE Methode Classique Brut \$5.00 per person, no reservations required. Complimentary for Wine Club members.

**Golfing in the Vineyard**

June 16 to 30  
11:00 a.m. to 5:00 p.m.

In this "closest to the pin" challenge, you will have the opportunity to win a private wine and cheese tour for yourself and 9 of your closest friends. Your \$5.00 includes a glass of wine and three chances to win. As a tribute to all Dads we will be donating Fathers Day golfing proceeds to the Heart and Stroke Foundation. \$5.00 per person, no reservations required. Complimentary for Wine Club members.

**Amphitheatre 2011 Concert Series**

Now celebrating its 11<sup>th</sup> 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.

Sam Roberts (June 18); Chantal Kreviazuk (June 25); 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). Wine and Culinary: The Jackson Triggs Amphitheatre concert series offers a unique and relaxed way to enjoy wine country at its best while catching

some of Canada's premiere talent under the stars and nestled in the vineyards. 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](http://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**

Thurs., and Fri., in August  
12:00 p.m. to 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**

**Champagne & Strawberries**

Weekends in June

Surrender your taste buds with local strawberries dipped in chocolate and champagne in the Konzelmann tower. \$5.00 per person.

**Vineyard Luncheons**

June through September

Enjoy Artisanal Palate's gourmet luncheons on our pergola deck overlooking Lake Ontario. Chef Shawn Murphy is able to customize the menus to match the wine.

**Dine by the Vines**

Sat., June 25

6:00 p.m. Champagne

Reception

An enchanting evening in the vineyard with Chef Rob Berry and Harpist Karen Smith. Dine by the vines at Konzelmann Estate Winery. An exceptional evening with exceptional wines. \$99.00 + tax/person. *Reservations required.* Rain or Shine.

**LEGENDS ESTATES**

**Niagara New Vintage Festival:**

**Diva Wines**

June 18 & 19, 25 & 26

11:00 a.m. – 5:00 p.m.

Celebrate the kick-off of summer with our newest vintages of DIVA wines. Enjoy our refreshing 2010 DIVA Sauvignon Blanc-Semillon with a delicious Herbed Gorgonzola Mini Cheesecake Tart, as well as our fruit-forward 2008 DIVA Malbec-Merlot served with Peppercorn Meatballs. Proceeds from each bottle of DIVA wine sold will benefit Women's Place of South Niagara. Complimentary with New Vintage Discovery Pass. \$10.00 per person without pass.

**Open House & Bridal Showcase**

Sun., June 26

1:00 p.m. – 5:00 p.m.

We welcome all soon-to-be newlywed couples to join us for an afternoon Open House and Bridal Showcase beneath our stunning lakeside reception tent. Meet our preferred vendors, representing wedding day services such as flowers, linens, photography, cake & cupcake design, music, décor and more! Whether in the stages of searching for the perfect venue or simply there to offer support, all are welcome to mingle and sample Legends wines while enjoying a summer day overlooking the lake and our winery estate. Entry is FREE with Registration at the main entrance. To RSVP call 905-563-6500 or email [info@legendsestates.com](mailto:info@legendsestates.com)

**Lakefront Blues & BBQ**

Thurs., July 7

BBQ at 6:30pm; Performance at 7:30pm

Celebrate the best of summer and our lakeside scenery with a good ol' fashioned BBQ! Sidle up to the nearest picnic table with a glass of our finest VQA wine and enjoy the modern blues and rock of talented singer/songwriter Jesse Roper, recent winner at the Niagara Talent Search. Featuring award-winning Singer - Songwriter Jesse Roper of 'The Roper Show' Performance Tickets \$15.00 ; BBQ Dinner & Performance Package \$30.00. Please call 905-563-6500 or visit the winery to purchase your tickets today.

**PELEE ISLAND WINERY**

**Live Entertainment with:**

*Local Delivery*

June 25 & 26

*Ted Lamont*

July 23 & 24

*Toast and Jam*

July 30 & 31

[www.peleeisland.com](http://www.peleeisland.com)

**PELLER ESTATES WINERY**

**Chef's Table Dinner Series**

June 11 & 18; July 2, 16 & 30

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

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 per person, plus tax and gratuities.

**An Afternoon with Jason**

June 11; July 2, 16 & 30

12 :00 p.m.; 12:30 p.m. Lunch

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.

**Release Lunch with Lawrence and Jason**

Sat., June 18

12 :00 p.m.; 12:30 p.m. Lunch

Sumptuous fare, elegant wines and unmatched vistas. Enjoy dining al fresco in our wine garden while we celebrate the release of our aromatics from the spectacular 2010 vintage. Beginning with an intimate reception, the lunch then leads into a 3-course, seasonally inspired tasting menu featuring the freshest local ingredients. Each course will be perfectly paired with the finest wines, focusing on our new 2010 aromatic releases. Savour the flavours while Winemaker Lawrence Buhler and Winery Chef and CityLine personality

Jason Parsons offer engaging discussion about each pairing. \$65.00 per person, plus tax and gratuities.

**New Vintage Festival: A Toast to Summer**

June 18 & 19; 25 & 26  
11:00 a.m. to 5 p.m.

The Niagara New Vintage Festival is uncorking its 16<sup>th</sup> consecutive New Vintage celebration. For two weekends in June, experience solstice tastings, tours, and culinary pairings. Join us in the vineyards and celebrate the beginning of summer at Peller Estates. Watch as Winery Chef and CityLine personality, Jason Parsons, vine roasts a whole pig. Savour the pulled pork and enjoy a tasting of our just released *Private Reserve* Riesling.

**PILLITTERI ESTATES WINERY**

**New Vintage Festival: Living La Vita local**

June 18 & 19, 25 & 26  
11:00 a.m. – 5:00 p.m.

Visit Pillitteri and experience a pairing of pure Niagara - our 2010 Pinot Grigio with a mushroom and goat's cheese pizza. We are also introducing our "23" 2010 Chardonnay with a honey drizzled artisan cheese serving. All fresh and local. \$10.00 without a Discovery Pass.

**Introducing Twenty Three**

12:00 p.m. & 2:00 p.m.

Visit Pillitteri at noon and 2pm on festival weekends to experience a tour and tasting of our newest wines. Learn the story of "23" and its importance to the Pillitteri family. Tour and tasting are complimentary.

**On the Patio**

Weekends in July and August

Experience Our Niagara with Pillitteri's "On the Patio" summer series. Each weekend in July and August, Pillitteri will play host to local artisans, showcasing

their delicious creations on our vineyard facing patio. From chocolate making, to pig roasts, to wine and cheese seminars, each weekend our guests will be a part of a new, truly 'local' experience.

**SANDBANKS ESTATE WINERY**

**Mouton Noir Release**

Sat., June 25

We'll be celebrating our French roots with an afternoon of great wine and cheese from Fifth Town.

**Shoreline Release**

July 1-3 (Canada Day Weekend)

Come join us as we celebrate in style. We're excited about how our new Red & White Shoreline wines! We invite you to taste and find out why!

**Wine, Music & Fire**

Wed., July 6

Open mic jam around a campfire, with food, wine and great company. Bring an instrument if you have one or just come, listen and enjoy!

**Fiesta and Fiesta for the Kids**

July 16 & 17

Live music and sizzling tapas! Olé!  
[www.sandbankswinery.com](http://www.sandbankswinery.com)

**SOUTHBROOK VINEYARDS**

**Yoga in the Vineyard**

June 12, 26, July 10 & 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)

**Taste the Place (Open House)**

Sat., June 18

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

We are pleased to announce the date for our second annual "Taste the Place" - an event that is quickly becoming a "must" for wine lovers and lovers of life! Guests will be guided on a walk through Southbrook's organic and biodynamic vineyard, tasting unique wines among the vines where they actually grew. Three new wines will be introduced, each one from a different "family" of Southbrook wines - so something for everyone!  
[www.southbrook.com/calendar\\_event](http://www.southbrook.com/calendar_event)

**SPRUCEWOOD SHORES ESTATE WINERY**

**Wine Trail Bike Ride**

Sat., June 18

Tickets for the regularly scheduled Wine Trail Rides are \$50.00 each and include tastings, tours, experienced guide, support vehicle and a meal made with local Essex County products. Tickets can be purchased online at [www.winetrailride.ca](http://www.winetrailride.ca)

**Festival Epicure**

July 8 – 10

2011 marks the 16th annual Festival Epicure: A Celebration Of Food, Wine and Music, to enjoy on Windsor's new waterfront amphitheatre! \$6.00 day for adults, children 15 and under free while accompanied by an adult - [www.festivalepicure.com](http://www.festivalepicure.com)

**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](http://www.thebluesfest.com/bluesfest_windsor_home.htm)

**Golf, Wine & Dine League**  
Fri., July 8

Play 9 holes with a shotgun start (every group begins at the same time on different holes) at 6:00 pm at the Oxley Beach Golf Course. Afterwards, enjoy a tasting/tour and supper at Sprucewood Shores. Visit website for details: [www.oxleybeachgolf.com/golf-wine-dine](http://www.oxleybeachgolf.com/golf-wine-dine)  
[www.sprucewoodshores.com](http://www.sprucewoodshores.com)

**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>

**TAWSE WINERY**  
**10<sup>th</sup> Anniversary Solstice Celebration, Featuring Jim Cuddy & Al Stewart**  
Sat., June 18 - 5:30 p.m.

Canadian music icon and friend Jim Cuddy returns to Tawse Winery along with "Year of the Cat" singer/songwriter Al Stewart, to help celebrate our 10th anniversary. This very special 'al fresco' concert promises to be the event of the summer, and one not to be missed!

The evening begins with outdoor marche dining at 5:30pm, with delicious food offerings from four Niagara area restaurants. The concert will follow at 7:00 pm. Tickets are \$99.00 per person (plus applicable tax and service charges) and include a \$20.00 voucher for food /wine and table reservations. Seats will be allocated in the order in which ticket sales occur. General admission tickets are also available at \$59.00 (plus applicable taxes) and include a \$10.00 voucher for food and wine. (General admission is lawn seating only - bring your own blanket or lawn chair). [www.tawsewinery.ca](http://www.tawsewinery.ca)

OTHER WINERY EVENTS

**CHADSEY'S CAIRNS WINERY**  
**Lobster Dinner & Barn Dance**  
Sat., June 25  
**Jill and Matt Barber in Concert**  
Sat., Sept 3 – 8:00 p.m.

[www.bychadseyscairns.com](http://www.bychadseyscairns.com)

**ROCKWAY GLEN**  
**Stars on Stage**  
Fri., July 8 – 6:00 p.m.

Elvis and Johnny Cash Tribute For more information please contact Shelley at 905-641-1030

OWS EVENT DETAILS

**Oakville Chapter** – Summer Sipping with Coyote's Run – Wed., June 22 at Julia's Ristorante

Coyote's Run will be presenting several wines that are perfect for sitting on the deck and sipping, or for serving with your summer grilling. To complement the wines Julia's will be serving barbeque style foods to give you some inspiration for your summer parties.

*The Wines:* 2010 Five Mile (Riesling, Gewurztraminer, Pinot Blanc) \$14.25; 2009 Unoaked Chardonnay \$14.95; 2009 Pinot Gris/Pinot Blanc \$15.95; 2008

Meritage \$21.95; 2008 Red Paw Vineyard Syrah \$21.95; 2009 Cabernet Merlot \$16.95

Jeff Aubry, President and James Gaade, Sales representative, will be presenting the wines for us. Jeff has a unique background where the wine industry is concerned. He has been a soldier, professional student, and part of the high tech industry, before realizing his University dream of owning his own winery. James, a key part of the sales team at Coyote's Run, has been involved in the Niagara wine business for over 10 years.

\$35.00 for members + 1<sup>st</sup> guest, \$45.00 for non-members

**Toronto Chapter** – AGM & BBQ Social – Thurs., June 23 at Allen's Restaurant  
Please join us as we sit back, relax and celebrate the beginning of summer in Toronto with our first, and perhaps annual, BBQ Social on Thursday, June 23rd .

The BBQ will be held in the Backyard Patio at Allen's Restaurant on the Danforth. The menu will feature a selection of sumptuous entrees from their charcoal grill for you to choose from, as well as your choice of 2 glasses of wine

from their special 100% VQA wine list to complement your meal. Hors d'oeuvres: Deep-fried, Corn-meal Dusted Calamari, and Tomato, Garlic and Basil Bruschetta with Melted Fontina  
 OWS BBQ Menu - A choice of the following: Mongolian Fire Free-range Chicken; Atlantic Salmon with Chili-lime Glaze; Earlidale Meats Hormone and Antibiotic-free Pork Rib Chop with sweet-sour Red Cabbage;

An Array of Grilled Vegetables with Herbed Goats' Cheese  
 All entrees are served with three salads: new potato with green onion mayonnaise, lightly-poached vegetables in sesame-soy vinaigrette, roasted beets with red onion and balsamic dressing.  
 Please note that you will be billed separately for any addition food and drink that you order that is not included in the above Allen's special

offer to the Ontario Wine Society.

Also, please note: The OWS Toronto Chapter Annual General Meeting will be held prior to the BBQ at 5:30pm in the restaurant. Please join us if you are interested in attending and are a member-in-good-standing.  
 \$58.00 for members + 1<sup>st</sup> guest,  
 \$68.00 for non-members

#### OWS FEATURE EVENT

#### **Niagara Chapter – Three Region, Three Wine Comparison** - Tues., June 21 - Flat Rock Cellars

Under the guidance of guest speaker, *Michael Pinkus* of the Ontario Wine Review, you will have the opportunity to compare three wines - Chardonnay, Cabernet Franc and a red blend each from Niagara, Prince Edward County and Lake Erie North Shore. Great producers such as Norman Hardie Winery, Sprucewood Shores Estate Winery, and our host, Flat Rock Cellars will compete in the three different categories. In all, nine wineries will represent their regions.

Michael will help us compare the terroir, differing climates, viticulture practices and the wine making skills in Ontario's three main wine regions. To our knowledge, this is the first time that the Ontario Wine Society has had a tasting comparing these regions. So, don't miss the chance to be part of this unique evening in the scenic event room at Flat Rock Cellars.

Michael Pinkus, aka the Grape Guy, is a long time commentator on the Ontario ext. 224. Dinner & show tickets are \$59.95 plus tax.  
[www.rockwayglen.com](http://www.rockwayglen.com)

wine scene and publishes a bi-weekly wine newsletter at [www.ontariowinereview.com](http://www.ontariowinereview.com). His sometimes controversial writings can also be found in such publications as Grapevine Magazine and Tidings. He's also the wine columnist and blogger for Ottawa Life magazine. Stay after the event to mingle and enjoy tasty nibbles provided by a local Niagara chef.  
 \$35.00 each members + one guest. \$45.00 each for non-members.

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

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