



Just Off the Vine ...

The Ontario Wine Society's Newsletter

March 2009

Upcoming Events

Toronto Chapter

Annual Dinner at The 5th Elementt

1033 Bay St., Toronto, north of Wellesley at Irwin.

March 24 - Reception-6:30 p.m., Dinner - 7:00 p.m.

5th Elementt is a single level restaurant and lounge specializing in fusion food with special emphasis on Italian and Indian food. It has won the VQA Award of Excellence in 2006, 2007 & 2008.

Vijay Karumanchi - Owner: At a young age he ventured into the fashion industry and then interior design. Vijay's dream to work in areas that cater to basic human needs - clothing, food and shelter - led him from clothing and shelter to the food industry. After completing a master's degree in international business and marketing, he did research on the restaurant trends and decided that Toronto would welcome his style of fusion restaurant. And the rest is history. Vijay attributes his success to his customers and has a great respect for them.

Chef Johnee: As a teenager, he was impressed watching the seniors from his high school working in the hospitality industry traveling to Europe and North America. So, Johnee joined the food industry as a sommelier and took courses at the State Institute of Hotel Management in India. After working for the Taj group of hotels as a sommelier, he joined the kitchen and decided to pursue formal education as a chef. Johnee subsequently worked at Sheraton Hotels and Disney Cruise Lines. To refine his culinary skills he joined The Culinary Institute of America in New York. Johnee was executive chef at the French restaurant Revival in Manhattan for 4 years. He has now teamed up with his good friend Vijay Karumanchi at the 5th Elementt.

The Winery – Huff Estates: Huff Estates' goal is to produce wines that capture the essence of the soils and mesoclimates of this unique region of Ontario, Canada – Prince Edward County.

Lanny Huff – Owner: Lanny grew up in Prince Edward County and can assure you that, once you have it in your blood, you are bound to return. It is a very special place with a long agricultural history and an exciting new future in fine wine production. That is why he decided to return to 'The County' when his passion for wine making could no longer be put aside. Breezy coastal summers, cool colourful falls and ideal soil conditions were the perfect formula for him.

Frederic Picard – Winemaker: Frederic brings his background and experience from France. He has a diploma in Enology and is Professionally Certified in Agricultural Management and Viticulture Oenology. In addition, he has a Master's Degree in Business and Finance. Frederic has been involved in winemaking in France, Italy, South Africa, California, Chile and Ontario. He'll be attending to talk about Huff Estates and the wines he makes there and those that we taste on this evening.

Member and one guest - \$99.00 each.

Non-members and additional guests- \$109.00 each.

You can register for this event on-line at [OntarioWineSociety.com/Upcoming Events/Toronto Chapter](http://OntarioWineSociety.com/Upcoming%20Events/Toronto%20Chapter) or by cheque payable to the Ontario Wine Society enclosed with the registration form below postmarked no later than Wednesday, March 18, 2009

Our Sixth Annual Wine Fair

April 13 - 6:00pm, U of T Faculty Club

Our Biggest Social Event of the Year!

The Ontario Wine Society invites you, your family and friends to participate in our wonderful Sixth Annual Ontario Wine Fair.

As those of you who have attended before know, this event offers an informal format where you can mingle with your fellow OWSers and friends while enjoying a wide selection of wines from most Ontario wineries.

There will be over 300 Ontario VQA wines to taste from crisp and dry to luscious and sweet. This is a 'walk around' cocktail party style event!

This is THE opportunity of the year for you and all of your wine-loving, fun-loving friends to join us for an evening of sipping and mingling in our usual OWS laid-back atmosphere. At this event you can sample the most extensive and varied selection of Ontario VQA wines offered in the GTA. This year, to make it even more interesting, we have invited members of the new iYellow wine club to come socialize with us. Appetizers will be passed throughout the evening and, remember, please share. Since the focus of this event is the wine, if possible, please grab a bite before you attend if you feel that a light snack won't be enough.

\$37 per person

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



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Toronto Chapter Annual

General Meeting

The Ontario Wine Society, Toronto Chapter Annual General Meeting will be held on Tuesday, May 12 at 5:30pm at the Faculty Club, U of T, 41 Willcocks St. This will be just before the Lailey Vineyard Double Header event.

The purpose of the meeting is to:

1. Report on the financial state of the Society as of March 31, 2009.
2. Report on the accomplishments during the past fiscal year.
3. Present the business plan.
4. Elect the Board of Directors for the next year.

Members that have put their name forward for election or re-election to the Board are

Ken Burford,
Sadie Darby,
Neil Yeung,
Glonore DePencier,
Gerry Arbus and
Michael van Vlymen.

Anyone wishing to stand for election, or nominate a candidate, should contact Ken Burford at 416 489 0979 before May 6, 2008. Only members-in-good-standing are eligible to vote at the Annual General Meeting.

Lailey Vineyard Double Header

Taste the Wines from the 2007 Vintage

AND

Compare Syrah Aged in Three Different Types of Oak Barrels

May 12 - Reception 6:00 p.m. Tasting 6:30 p.m.

University of Toronto – Faculty Club

Futures have already been sold for the 2007 vintage. And why not!! Described as the “vintage of the century” and “the best ever for Niagara reds”, it behooves the OWS to make wines from this vintage available for our members to taste and purchase. To this end, Lailey Vineyard will include an opportunity to buy the wines we taste. After discussions with winemaker Derek Barnett, Lailey agreed to age the same wine, their 2007 Syrah, in three different kinds of oak barrels, using an American oak barrel for the first time. This is also the first known time any consumer will have the opportunity to “blind” taste a wine which has been aged in three different types of oak barrels.

The evening will start with a white reception wine:

2007 Chardonnay

It will then progress through 5 exceptional reds:

2007 Cabernet Franc
2007 Cabernet Sauvignon
2007 Impromptu (Syrah, Cabernet Sauvignon, Malbec, Petit Verdot)
2007 Pinot Noir
2007 Meritage (Cabernet Franc, Cabernet Sauvignon, Merlot)

It will end with the Syrah that has been aged in 3 different types of oak barrels:

2007 Syrah in American Oak
2007 Syrah in Canadian Oak
2007 Syrah in French Oak

The evening will be led by Derek Barnett

Our Annual Bus Trip Goes to...

The Niagara-on-the-Lake Wine Region

AN ARCHITECTURAL WINERY TOUR & 2007

VINTAGE TASTING EXPERIENCE

Saturday, June 13; Optional Sunday June 14

With the recent trend of wineries in the Niagara region not only focusing on the quality of their wines, but on the architectural quality of the wineries themselves, the OWS felt it was time to visit three wineries where major architectural firms helped develop the site. The input of an international team of experts, winemakers, Brock University professors, architects and vineyard managers assisted in the design each winery. Learn how terms like LEED (Leadership in Energy & Environment Design) from the Canadian Building Council or principals of environmental sustainability and biodynamic farming apply to these wineries when explained by on-site experts. In addition to the tours, the wineries have each been asked to present their best available 2007 wines for tasting.

As well as relaxing and enjoying the scenery while being driven around, members and their guests will have a unique opportunity to buy new releases and wines only available at the winery. Included in the day are private tastings, tours and the already famous three-course gourmet pizza lunch, with wines, at Southbrook.

\$85 each for a member and one guest; \$95 each for additional guests and non-members. Niagara Members (and their guests) not taking the bus: \$50 each

Because the last three OWS bus trips were ‘sold out’ and there was a waiting list, the OWS is pleased to offer a tentative second bus trip this year on Sunday, June 14, should the numbers warrant.

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THE ADVOCATES' SOCIETY & THE ONTARIO WINE SOCIETY are proud to partner in a fundraising evening of

Wine and Jazz Matching

June 23, 2009, Reception 6:00pm, House Tour 6:15pm, Wine and Jazz 6:30pm

Campbell House Museum, 160 Queen St. West

"The natural affinity that exists between wine and jazz has long been acknowledged in Europe. The French, with their strong wine culture, were among the first to appreciate the relationship between jazz and wine." *

Live Jazz: The Alison Young Trio. The Alison Young trio is comprised of three emerging talents on the Canadian jazz scene: Young on saxophone, Harley Card on the guitar, and Dan Fortin on the bass. Born in Ottawa and now living and working in Toronto, Alison is a recent graduate of the University of Toronto's Jazz Studies program, where she studied with Mike Murley and Kirk MacDonald. While attending U of T she met bassist Dan Fortin and guitarist Harley Card, and the three have been gigging in and around Toronto for the past few years.

Between the three of them, they have played such Toronto jazz institutions as the Rex, Montreal Bistro, Reservoir Lounge, Central, Lula Lounge, and Gate 403, as well as the Toronto Jazz Festival, the Beaches Jazz Festival, and the Ottawa International Jazz Festival. The Alison Young Trio will be recording their debut CD shortly.

Venue: Campbell House Museum Campbell House is the oldest remaining brick home from the original site of the Town of York. Built in 1822 by Judge William Campbell and his wife Hannah, the home was designed for entertaining and comfort, and constructed at a time when the Campbells were socially and economically established and their children had grown to adulthood.

The house is one of the few surviving examples of Georgian architecture left in Toronto. It was originally located at the intersection of what is now Adelaide and Frederick streets. The last owners of the property wanted to demolish the house to extend their parking lot. The Advocates' Society intervened to save the house. They moved the building to the northwest corner of Queen and University and restored it to its current elegance.

Matching Leader: Ken Burford is the president of the Ontario Wine Society and a wine and jazz enthusiast. He has a passion for promoting local talent, wine, food ... whatever. He is a former Prince Edward County Pinot Noir vineyard owner; and is very proud of Ontario wines.

Ontario Wines: The wines for the event have been selected by Ken from several different Ontario wineries. Eight different wine types will be matched with eight different Jazz tunes ... one at a time.

Niagara Chapter

Social Event and Annual General Meeting

Palatine Hills Estate Winery

March 28-1:00 p.m. – Reception, 1:30 p.m. – Social
\$ 25 Members. 35 Non-Members

Come out and enjoy this year's Social and Iron Sommelier Competition at Palatine Hills Estate Winery! At this interactive Iron Sommelier Competition, you will be put into teams of 4-6 people to collectively identify each wine sample. Each team will then elect a representative to participate in the final round. Those finalists will have fun competing for the coveted title of Iron Sommelier, and win prizes for their teammates. It promises to be an exciting afternoon!

Our guest speaker for this event will be Mr. John Neufeld, co-owner of Palatine Hills Estate Winery. John began his farming career in 1972 after graduating from Guelph University. He has been growing grapes since then and has changed production to approximately 85% Vitis Vinifera and 15% Hybrid varieties. He sold grapes to other Ontario wineries until 1998 when he produced his first Icewine which went on to win Wine of the Year in 2003. Since he and his wife Barbara Neufeld opened the winery, production has increased from 3000 cases in 2003 to 35,000 cases in 2008. In John's career, he has been heavily involved in some of the political issues regarding the grape and wine industry, including being chair of the Ontario Grape Growers for 7 years.

Afterwards, we will mingle, eat tasty nibbles, and sample a variety of wines from the OWS Niagara Chapter cellars! In addition, this is the day of our Annual General Meeting and election, so if you're interested in helping out on the executive, email or call Yvonne to inform her (yvonnehalliday@yahoo.com or 905-685-7623).

Previous Events

Toronto Chapter

Wine One-Oh-Wonderful - Learning The Art to Tasting Wine

PATRICIA DINSMORE

How many of you saw the movie Bottle Shock when it came out last May (2008)? Remember the big tasting near the end of the movie where you had the judges sitting at the table going through the motions of judging each of the wines, convinced that they knew which were French and which came from California? More to the point, did you notice how the judges were evaluating each particular wine? There was a specific process to it and on

Saturday, February 21st, Colleen Rivard, Sommelier & Owner of Home AdVintage, spent the time explaining to us



*Colleen Rivard Answering a Question
Photograph by Patricia Dinsmore*

the process used to evaluate wines. Whether you are someone who works in the wine trade or a customer in a restaurant, learning how to evaluate wine can be an invaluable tool in identifying a wine that has gone bad and is a great way to get the most out of wine.

The order in which you taste wines is very important – you would not want to taste a heavy, chewy Cabernet Sauvignon before enjoying a glass of a light, fruity, crisp Pinot Grigio. The Pinot Grigio would end up tasting like water after such a heavy red wine like Cabernet Sauvignon. As a result, there are four basic guidelines that should be followed when tasting or drinking wines:

- Dry before Sweet
- Younger before Older
- Whites before Reds
- Lower Alcohol before Higher Alcohol

Evaluating a glass of wine is, at its most basic form, a sensory experience – you are using three of your senses to determine whether or not you like and enjoy what is in the glass. You start with the appearance of the wine in the glass. You want to hold the glass against something that is white (paper, tablecloth, napkin) – anything that is white will work. What you are looking for is whether the wine is cloudy or clear and what colour the wine is displaying as. Depending on the type of grape, whether it has spent any time in contact with oak and how long it has aged, the wine could be anything from as clear as water through to bright canary yellow.

The second step is exploring the aroma or bouquet. For this step, you need to lightly swirl the glass to release any volatile esters that are present in the wine. Someone said to me once, years ago, just to see what the real effect is on swirling, take a sniff of the wine before you swirl the glass and then swirl it – notice the difference? In some wines, the change is explosive in that you get more variety in the aromas and the intensity of them after swirling. On a side note, did you notice the legs streaming down the side of the glass after you swirled it? Colleen took a minute to clear up a rather predominant wine myth regarding the legs in a glass of wine. There is a group of people out there who believe that the thickness, quantity and appearance of legs in general are an indicator of the quality of the wine. This is absolutely 100% false – the only thing that legs indicate is the alcohol content of a wine. The thickness of the legs (or lack of thickness in some cases) diminishes as the alcohol content increases. Therefore, a low alcohol, say 10-12.5%, wine will have thicker legs than a wine that has alcohol percentages in the 15.5% and higher range.

The final step in this little process is the best part of all – tasting the wine to determine flavour and balance. This is also the most subjective part of the process because each and every one of us has different taste buds and preferences than the next person. What you are looking for is the presence of the four basic components (sugar, acid, tannin and alcohol) in balance while it is sitting in your mouth. How does the wine feel in your mouth? Is it smooth, harsh, drying or velvety? Is it fruity or oaky? Finally, does the taste and feel linger after you have swallowed the wine? The biggest thing to keep in mind with this step – in fact, with all of these steps – is do you like the wine? At the end of the day, at the bottom of the glass, how it tastes to you is all that matters because you are drinking that glass of wine to enjoy it. Whether some “expert” has said “this is a great wine” or not, that is what their taste buds determined and, although there may be similarities between your taste buds and someone else’s, they are as unique as fingerprints...no two identical. For that reason alone, although I am going to list the wines we tried here, I’m actually not going to share my notes on them because what I liked out of the lineup for the day, you may not have. For anyone who was not able to attend this sold out event, I suggest you pick these wines up – or visit the wineries themselves – and try them so that you can judge them for yourself.

- Mountain Road Wine Company 2005 Unoaked Chardonnay
- Mountain Road Wine Company 2005 Barrel Fermented Chardonnay (Hard Times)
- Angels Gate Winery 2007 Sussreserve Riesling
- The Organized Crime Winery 2006 Gewurztraminer

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Flat Rock Cellars 2007 Estate Pinot Noir
Caroline Cellars 2005 Cabernet Franc
Jackson Triggs Okanagan 2000 Merlot
Calamus Estate Winery 2006 Calamus Red

Niagara Chapter

Burgundy Niagara Challenge

Thursday Feb 26, 2009

LARRY HORNE

The Sensory Tasting lab at Niagara College was the scene for a remarkable double blind tasting matching signature Burgundy wines against their Niagara counterparts.

The tasting was led by Tom Bachelder, the head winemaker for Le Clos Jordanne wines. Tom has made Pinot Noir and Chardonnay in Burgundy and Oregon before coming to Niagara in 2003. He gave an in depth comparison of terroir and winemaking techniques and suggested that Niagara was Mid Atlantic, halfway between Old and New world styles.

The first flight compared an 05 Clos Jordanne, CJ Vineyard Chardonnay to an 05 Chateau Mersault. By a 3 to 1 margin, the forty tasters in the room preferred the Ontario version. Tom's suggestion was to vote as if someone was going to walk in the door with a half case and give it to you.

Three rounds of Pinot Noir followed; a resounding victory for the Niagara College 07 Dean's List (also a Cuvee winner) over an 05 1er Cru Beaune, a narrow defeat of an 04 Lailey by an 05 1er Cru Santenay and a dead heat between an 05 Clos Jordanne "Petite Vineyard" and an 05 Gevrey-Chambertin. All of the Burgundies were about 25% more expensive than the Ontario wines.

What we learned is Niagara wines are at least on a par with the homeland of these varieties and quite likely better value.

Tom was informative, entertaining and provided a wealth of vinous knowledge to our members and guests. The tasting sold out quickly with a long waiting list. We hope Tom will return for an encore.

The food, provided by the Niagara Culinary Institute before and after the tasting was nothing short of outstanding. The entire staff was efficient and helpful. Everything, including the Tasting Lab itself drew rave reviews.

Special thanks go to Larry Horne and Fred and Sue Couch for doing such a great job in organizing this event! Look for pictures taken of this tasting event at www.flickr.com/photos/photoshopplake

News from the Vines

FRED COUCH, OWS – NIAGARA

CHAPTER

Watch for the re-opening of the Kitchen House at Peninsula Ridge Restaurant in May. The restaurant will be under a new management and culinary team. Chef Ross Midgley, Executive Chef for Zees at the Shaw Club Hotel for the past four years, and his wife, Wendy, OWS – Niagara Chapter member and a qualified Sommelier, will be offering elegant cuisine and outstanding Niagara wines in a stunningly beautiful setting.

The International Riesling Association was formed to help consumers better appreciate the many virtues of Riesling. The new website - www.drinkriesling.com - provides a valuable resource for everything about Riesling grapes and wines produced in many countries and regions around the world. Len Pennachetti of Cave Spring Winery, Jordan, is one of the founding directors of the Association.

Another milestone for the OWS - Niagara Chapter: In February the NC reached 116 members, the most since the Chapter was formed in April, 2003. Thanks to the Operating Committee and the volunteers that have made the chapter such a success.

The OWS welcomes Coyote's Run Estate Winery as its newest Industry Member. Coyote's Run is receiving critical acclaim for its small-batch, hand-crafted wines including their Red Paw Vineyard and Black Paw Vineyard wines – wines that have been crafted from the same grape grown in completely different soils that naturally occur on their property. The winery is located on Concession 5 Rd., St. David's. Their website is at www.coyotesrunwinery.com.

Check out this article about Canadian Wines written by an American:

<http://www.valleytable.com/article.php?article=006+By+the+Glass%2FThe+cool+wines+of+Canada>

Congratulations to Stratus Vineyards of Niagara-on-the-Lake. The 2002 Stratus Red was served at a luncheon during President Obama's inaugural visit to Canada. This highly acclaimed wine was served with the main course of Applewood Smoked Plains Bison.



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Industry Member

Events

HILLEBRAND WINERY

March 'Break'

March 3 to 17 from 5:30 p.m.

Hillebrand Winery Restaurant is pruning its prices and Chef Frank Dodd is serving up sales. For a limited time dine on stunning, seasonally inspired cuisine paired for unbeatable prices. Savour Chef Dodd's 8-Course Winter Tasting Menu, with wine pairings, for \$50* - a \$30 savings!

Offer valid for dinner only; excludes wine pairings, tax and gratuity. Cost: \$50 Visit www.hillebrand.com or call 1.800.582.8412 to make a reservation.

Trius Red Barrel Cellar Experience

April 25 - 6:30 p.m.

Surrounded by 100 barrels of oak aging Trius Red 2007, immerse yourself in the unique and atmospheric Trius Red Barrel Cellar Experience. With an intimate wine reception, the evening continues with a sumptuous and seasonally inspired 6-course tasting menu created by Chef Frank Dodd, which is paired with Trius wines spanning two decades.

Cost: \$135 per guest, excluding taxes and gratuities. Space is limited. Visit www.hillebrand.com or call 1.800.582.8412 to book.

Showcase Reds Release Event

April 25 & 26 - 12:00 noon ~ 5:00 p.m.

Celebrate the release of the 2006 Showcase Reds – Cabernet Sauvignon and Merlot. Giving you the chance to taste before you buy – join us in our Collectors' Boutique where our Wine Consultant will guide you through tastings of these two vibrant wines.

To book your tasting, visit www.hillebrand.com or call 1.800.582.8412.

Showcase Reds Lunch & Tasting

April 25, 12:00 noon

Hosted by our Winemaker and Estate Manager, spend the afternoon with us for a lunch and tasting of the 2006 Showcase Reds. Chef Frank Dodd will create a seasonally inspired tasting menu prepared from the finest local ingredients and perfectly paired with Hillebrand wines, including the 2006 Showcase Reds. After lunch, our Wine Consultant will guide you through a structured tasting of the wines.

Cost: \$65, plus tax and gratuity. Space is limited. Visit www.hillebrand.com or call 1.800.582.8412 to book.

INNISKILLIN WINES

What's Happening at Inniskillin in March

Food & Wine Pairing

Weekends Only: *Inniskillin's daily pairing changes monthly*

11:00 a.m. - 4:00 p.m. Founders' Hall Demonstration Kitchen

Freshly shaved Parmigiano-Reggiano cheese, paired with Inniskillin 1998 Oak Aged Vidal Icewine

\$10 per pairing

Try a 10 year old Icewine and experience the cellaring potential of Vidal Icewine. This wine is a very limited release from the winery only and the wine features wonderful aromas of candied dried fruit, butterscotch and caramel, with a hint of roasted hazelnuts on the finish.

Daily Tours & Tastings

Boutique Hours: 10:00 a.m. - 5:00 p.m.

Public Tours Daily @ 10:30 a.m., 12:30 p.m. & 2:30 p.m.
\$5 dollars per person.

CUVEÉ 2009

Winter festivities continue with CUVEÉ 2009 celebrations. The first weekend in March is CUVEÉ, an annual red carpet event celebrating excellence in Ontario Wines. (www.cuvee.ca) The Gala is held at The Fallsview Casino, Niagara Falls Ontario on the Friday night featuring Niagara Chefs. Cuveé En Route takes place at the wineries on Saturday and Sunday with specially selected wines available to taste for Gala Ticket Holders and Cuveé En Route Passport Holders.

At Inniskillin we will be featuring Oak Aged Icewine, with tastings of our:

2006 Canadian Oak Aged Riesling \$99.85 per bottle

2006 Commemorative Oak Aged Vidal \$59.85 per bottle

Riedel Stemware Experience

Weekends only: 11:30 a.m. and 3:30 p.m., weekdays by appointment

Enjoy a flight of four VQA wines - Riesling, Chardonnay, Pinot Noir and Icewine in a guided Riedel Stemware tasting seminar in The Riedel Room. See the difference the glass really makes - \$30.00 per person, redeemable against the purchase of the Riedel Vinum Extreme Four Glass Starter Set (retail value \$145.95) or the Riedel Icewine Gift Set (\$99.95). Length of seminar is 45 minutes.

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I.C².E. Inniskillin Cool Culinary Experience

Upcoming Dates: April 4th, May 23rd, June 27th, July 4th, August 1st, September 19th 2009

I.C².E. will prove to be a one of a kind dinner experience that showcases culinary interaction with unique food and Inniskillin wine pairings, including our world famous Icewines. Relax, unwind and let us guide your experience. www.inniskillin.com Cost: \$150 pp inclusive Reserve @ 905-468-2187 ext. 5403

NIAGARA COLLEGE TEACHING WINERY

Winemaker's Feast

Spangle Grille Featuring Niagara Bounty and Niagara College Wines

March 25th - Reception 6:00 p.m. Dinner 6:30 p.m.

Chef: Chris Henry Winemaker: Terence Van Rooyen

Spangle Grille, 404 Ridgeway Road, Crystal Beach 905-894-5222

\$80.00 (+tax & Grat.)

Paris in the Spring!

NOTE: Please call the Keefer Mansion for date and time

Enjoy the European ambience of the exquisite Keefer Mansion Inn in Thorold, and be swept away to another land with an evening of fine French cuisine, music and French style wine. This four course Winemaker's dinner will pair Chef Pascal's fine dishes with Niagara College wines, award winner for Best Pinot Noir at Cuvee 2009. Winemaker Terence Van Rooyen will present the wines with each course. For menu details www.keefermansion.com

To book your ticket call: 905-680-958. Cost: \$129.00 per couple (+ taxes and gratuity)

PELEE ISLAND WINERY

An Evening of Decadence

April 25 at 7:30 pm

Enjoy Chocolate and wine pairings prepared for you by our experts! Delight in an evening with Zina's Chocolates and Pelee Island Wines!

Reservations are a must, as there is limited space!

Cost \$25 per person, tax not included. Call 1-800-597-3533 for reservations and more information.

Ontario Cheese, Ontario Wine

May 16 at 7:30 pm

Savour the sensation that is achieved when fusing Cheese and Wine. Appreciate your local cheeses and wines. Learn from the experts about how to pair them together!

Reservations are a must as there is limited space!

Cost \$25.00 per person plus tax. Call 1-800-597-3533 for reservations and more information.

PELLER ESTATES

March 'Break'

March 3 – 17 from 5:30 pm

Peller Estates Winery Restaurant is pruning its prices and Chef Jason Parsons is serving up sales. For a limited time dine on Chef Parsons' stunning signature dishes for unbeatable prices. Savour the 6-course Winter Tasting Menu in our elegant dining room, for \$50* - a \$30 savings!

Offer valid during dinner only; excludes wine pairings, taxes and gratuities. Cost: \$50

*Excludes wine pairings, taxes and gratuities. Visit www.peller.com or call 1.888.673.5537 to make a reservation.

Chef's Table Dinner Series

April 4 & 11 - 6:30 p.m.

This interactive and innovative dinner takes you behind-the-scenes and introduces you to new tastes from Chef Parsons' latest culinary journeys and his tried and true signature dishes. Beginning with a Kitchen Reception at 6:30 pm, the 8-course Tasting Menu will be seasonally inspired and perfectly paired with Winemaker Lawrence Buhler's finest wines.

Cost: \$140, plus tax and gratuity. Space is limited. Visit www.peller.com or call 1.888.673.5537 to book.

PILLITTERI ESTATES WINERY

Vancouver Playhouse International Wine Festival

March 23rd - 29th

The 2009 Vancouver Playhouse International Wine Festival will serve 1,600+ wines from over 183 wineries representing 15 countries at a 61 events. The hub and heart of the festival is the International Festival Tasting room (Thursday, March 26 - Saturday March 28) at the Vancouver Convention & Exhibition Centre, where these wines are poured.

Pillitteri at the Festival Tastings:



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Thursday March 26th 7:00 p.m. ~ 10:00 p.m.

Friday March 27th 7:00 p.m. ~ 10:00 p.m.

Saturday March 28th 7:00 p.m. ~ 10:00 p.m.

There are 11 events exclusively for those in the wine and restaurant trade, including two Trade Tastings. The wine pro will find 862 wines for sampling here – 161 wines that are unlisted and not yet available in this market plus, of course, all 701 wines that also are served at the public tastings.

“Icewine Well Thawed Out”

A seminar on the art of Icewine

Friday March 27th – 5-6:45pm

Charlie Pillitteri will be one of the speakers

Most trade events and public wine seminars take place at the convention centre. Winery dinners, luncheons and other events take place at top restaurants and hotels throughout the city. The festival's crown jewel is the Bacchanalia Gala Dinner and Auction, Wednesday March 25, featuring exceptional wines, dining experiences, travel packages and other treasures going to the highest bidder. Pillitteri's 2004 Cabernet Sauvignon Icewine will be served with Dessert and 8 bottles of Pillitteri Estates Family Reserve Trivelente will be auctioned off.

Varies depending on what events you will be participating in. See the website for more details

For more information please visit the festival website at <http://www.playhousewinefest.com>

STREWN WINERY

March 1 – 31, 2009

Terroir Bar Monthly Food & Wine Match

The March wine & food match at the Terroir Bar is Cabernet Franc 2005 Terroir and two house made savoury shortbreads: Herb and Asiago Cheese. The Cabernet Franc is from an excellent vintage and shows ripe, dark berry aromas with a round, full palate. The delicious shortbreads were created by the Wine Country Cooking School. Daily 10:00 am to 5:30 pm, \$5

Inside the Wine Seminar Series: Cabernet Sauvignon

March 21st, 2009

The “Inside the Wine” seminar series is a response to requests for in-depth wine tastings. Who better to conduct the tasting and help you discover the subtle nuances and complexities of Niagara's leading grape varieties than Strewn winemaker Joe Will!

March's varietal is Cabernet Sauvignon – the King of Cabernets - recognized around the world for its appealing flavour, enduring tannins and ability to shine in “big

wines”. Cabernet Sauvignon winemaking styles vary from region to region and this tasting seminar will focus on the signature style found in Niagara. Time: 11:30 am to 12:30 pm (note: scheduled for late morning as your palate is sharper earlier in the day). Cost is \$15; reservations required. To book your spot, call 905-468-1229.

The Vigneron Series

The VIGNERON SERIES is a hands-on signature Strewn program.

What is a Vigneron you ask? A Vigneron is someone who cultivates a vineyard and makes wine from the grapes. At Strewn we believe all great wine begins in the vineyard. Our “terroir” has inspired us to create a special event that honours the relationship of the winemaker to the land.

The first activity in the Vigneron Series is Vine Pruning in April. In July it's time for Leaf Removal & Canopy Management. Crop Thinning & Ver Jus (the “Green Harvest”) takes place in August. The final activity is Vintage (the Harvest itself) in late September/early October.

Wine Pruning and Vintage 2008 Sneak Peek

April 4 - 11:00 am – 12:30 pm

Guided by winemaker Joe Will, the day begins with a discussion and tasting of selected white wines from the 2008 Vintage. Following the tasting you will receive a pair of pruning shears and learn the first steps of vine pruning. During this hands-on experience you will work directly with the vine that produces your wine. You will learn what it takes to nurture the vine by cutting away all that is not needed so new growth will occur. Cost: \$20. Reservations required. To book your spot, call 905-468-1229.

*Dress warmly, it is still chilly in the vineyard; tough gloves and waterproof footwear are essential.

Pleasing the Palate: A Lesson in Food & Wine

April 19, 2009 - 11:00 a.m. ~ 1:00 p.m.

Strewn and the Wine Country Cooking join forces to provide a special hands-on cooking and wine matching experience. After a review of key wine & food matching principles, you'll move into the cooking school kitchen and cook for 45 minutes. Each team will prepare a different recipe that illustrates how food & wine can be paired. Then everyone gets together to sip, sample and discuss why certain pairings work or don't work!

Cost: \$65 per person plus GST. Reservations required. To book your spot, call 905-468-1229.