



Just Off the Vine ...

The Ontario Wine Society's Newsletter

May 2009

Upcoming Events

Toronto Chapter

Our Annual Bus Trip To...

The Niagara-on-the-Lake Wine Region An Architectural Winery Tour & 2007 Vintage Tasting Experience

Saturday, June 13, 2009

NOTE: There is only one day for the bus trip.

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.

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.

Itinerary

7:45-8:00 a.m. - board bus behind (Jolly) Miller Tavern
8:40 a.m. - board bus at Oakville Place
8:00-10:00 a.m. - juice, coffee, water, muffins on the bus.
10:00-11:30 a.m. - Jackson-Trigg Niagara Estate Winery
12:00-2:30 p.m. - Southbrook Vineyards
3:00-4:30 p.m. - Stratus Vineyards
4:30-6:30 p.m. - Bus trip home - rest and dream of the wines you will enjoy for the next few years.
\$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

Registration for this event can be done on-line at OntarioWineSociety.com/UpcomingEvents/TorontoChapter or by cheque payable to the Ontario Wine Society included with the registration form below, postmarked no later than June 3rd.

Oakville Chapter

A Sparkling Spring Evening

A sampling of Ontario's finest bubbly led by Donald Ziraldo

Sunday, May 24, 2009

Reception: 6:00 pm., Tasting: 6:30 p.m.

This is the Ontario Wine Society's inaugural Oakville event! Since this is a first for the Ontario Wine Society, and a reason to celebrate, we decided that a bubbly focused event is appropriate.

Fittingly, Donald Ziraldo, one of the people responsible for creating the Ontario Wine Society in 1991, will be leading the tasting. In case you don't know Donald, here are some highlights of his life and career:

Born in St. Catharines
BSc in Agriculture, University of Guelph, 1971
Honorary Degree, Humber College
Order of Ontario, 1993
Honourary Doctor of Laws Degree, Brock University, 1994
Order of Canada, 1998
Chosen as one of the top 25 Canadian CEOs of the Century, National Post Business Magazine, 1999
Honourary Citizenship (Friuli Venezia Giulia), Italy
Author - Icewine Extreme Winemaking

Reception Wines: Jim Warren, Stoney Ridge founder and President of the Ontario Viniculture Association, and Martin Charrois will be on hand to pour Stoney Ridge's new releases, 2008 Riesling and 2008 Gewurztraminer.

The wines for tasting this evening will be:

Vintage	Wine
NV	Henry of Pelham, Cuvée Catherine Brut
NV	Pillitteri, 'Due', Méthode Cuvée Close
2007	Vineland, Brut Reserve, Charmat Méthode
2005	Stoney Ridge, Brut, Proprietor's Reserve
2004	Thirteenth Street, Premier Cuvée, Brut
NV	Konzelmann, Cuvée Brut, 'Old Cellar Door'
NV	Lanson, Black Label, Brut Champagne
2006	Inniskillin, Sparkling Vidal Icewine

Seasons Restaurant will be serving appetizers to accompany the sparkling wines.

\$42 per person. Seating is limited to 60 people. Register on-line at OntarioWineSociety.com/UpcomingEvents
Seasons Restaurant, 134 Lakeshore Road East, Oakville, 905 844 0676



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Niagara Chapter

“If You Knew Riesling Like She Knows Riesling”

Wednesday May 27, 2009 - 6:30 p.m. – Reception,
7:00 p.m. – Tasting

The Ontario Wine Society is always interested in event ideas that come from our members so when a former Iron Sommelier suggested that we learn more about Rieslings, we heartily agreed. The timing is perfect. Summer is coming, so it is a great time to learn more about this popular white wine grape.

We will look at Rieslings with terroir, aging, and clones in mind. The selection of six wines includes older Rieslings from our cellar (from winemakers Daniel Lenko and Jim Warren, for example) as well as various Riesling clones from different sub-appellations in the region. There will be a Riesling dessert wine served with delicious munchies prepared by Chef Dylan from the Epicurean restaurant in Niagara-on-the-Lake.

Roselyn Dyck-Cieszkowski will showcase Cattail Creek wines for us at the reception part of the evening. She will then lead us into the production area of the winery where we will be seated for the tasting. Roselyn received her Sommelier certification through the International Sommelier Guild and earned the Diploma of Wines and Spirits from the Wine and Spirits Education Trust in London, England. Over the past ten years, Roselyn has held various positions in the wine industry, and is a knowledgeable and entertaining speaker.

As always, the retail store will be open for your shopping pleasure. There will be some new-release 2007 reds and a Riesling/Gamay Noir rose blend in the store that night. Summer is coming; its time to stock up!

Previous Events

Toronto Chapter Annual Dinner 2009 - Huff Estates and the 5th Elementt

KEN BURFORD

“The fastest growing wine region in Canada” is how Fredric Picard, winemaker at Huff Estates’, described Prince Edward County to 37 OWS members and their guests at our Annual Dinner event at the 5th Elementt restaurant. Huff Estates is located in Prince Edward County. He said that “the soils and climate vary a lot in the County. But, underlying all the soils is a fractured limestone bed which adds a distinctive minerality to County wines”. He said that “it is a great place to grow and vinify the noble whites such as Pinot Gris, Chardonnay and Gewurztraminer and the red vitis viniferas Pinot Noir, Merlot and Gamay.” He also thinks

that hybrids have a great future in County and Huff intends to plant more hybrids like Vidal and Baco Noir. He thinks that “the hybrid, Frontenac Gris, would make an excellent sparkling wine in the County.” As he described the wines that were paired with each dish, it became clear to everyone that Fredric is very passionate about what he is doing.

Accompanying Fredrick was Brian Hanna, Huff’s equally passionate sommelier and resident gourmand. I could listen to him for hours as he effortlessly flips between French and English describing his favourite gourmet dishes matched with Huff wine.



Brian Hanna, Sommelier with Huff, Fredric Picard, winemaker with Huff and Ken Burford, . Photograph by Andy McCraw.

The reception wine for the evening was Huff’s 2007 VQA Rosé made from County fruit, 40% Cabernet Sauvignon and 60% Cabernet Franc. It had an eye pleasing salmon colour and a nose of pink grapefruit and wild strawberries. It was fresh, crisp and well balanced and made for a perfect aperitif wine. It was a bronze medal winner at the 2008 Artevino Awards.

Huff’s 2007 VQA Off-Dry Riesling made from Niagara grapes was paired with an appetizer of either salmon wrapped scallops or a mango, Clementine, blue cheese salad. This is another award winning wine – golds at the 2008 Canadian Wine Awards, All Canadian Wine Champions and Artevino. With its floral, citrusy aromas and a noticeable flavour of lime, it matched well with the melt-in-your-mouth salmon wrapped scallops in soy reduction that I had.

I had Huff’s 2007 VQA Pinot Gris with a crab-crusting halibut filet in a mild coastal curry sauce for my main dish. The Pinot Gris, made from County grapes, had apple and pear aromas and again a crisp, citrusy, mineral

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taste that complemented the halibut and stood up nice to the curry sauce. This wine had won awards at the Royal Agricultural Fair and Artevino.

Other folks had the 2006 VQA South Bay Merlot, another Artevino medal winner, with filet mignon or fig stuffed paneer tikka. The Merlot had aromas of cherry, plum, and violets and tastes of blackcurrant and cedar with moderate tannins.

The "Surprise!" dessert for the evening was a plate of fresh fruit, intentionally served so as to follow the fundamental rule that the dessert should not be sweeter than the wine being served with it. The wine served with it was the 2007 VQA First frost. This wine was made by blending dry Vidal wine with juice from grapes that were left on the vine as one would do to make Icewine. The blend was kept cold so that no further fermentation takes place. The result is a slightly sweet wine, sugar code 3, with a golden colour and a floral, citrusy, apricot bouquet. The fruit and the wine were a very refreshing fine match and nice light way to end the meal.

Thank you Fredric Picard and Brian Hanna of Huff Estates, Vijay Karumanchi (owner) and Chef Jonee of the 5th Elementt, and Stephen Stein of the OWS, who organized the event.

Niagara Chapter

Annual Social Event & Iron Sommelier Competition

YVONNE TROUT

At this year's Annual Social, held at Palatine Hills Estate Winery, we had the honour of presenting a new award offered by the Niagara Chapter. The first Exceptional Hospitality Award was presented to Debi Pratt of Inniskillin for her abounding support and enthusiasm for the Ontario Wine Society. Debi has been a key figure in building the wonderful reciprocal relationship the OWS has developed over the years with Inniskillin Winery.

Again this year, we had our Annual Iron Sommelier Competition where teams of 6 were given 3 different varietals to assess and guess factors like grape varietal, vintage, producing winery or price. Once the teamwork was concluded, a volunteer was selected from each group to come to the front and demonstrate their skill competing in the final round. From that final round, Steve Byfield emerged as the "Iron Sommelier" and won prizes for himself and each of his teammates. Congratulations Steve!

Some of the wines tasted on this evening were Palatine's 06 Reserve Merlot, an 02 Ridgepoint Nebiolo, a 98 Henry of Pelham port-style Fronto, and a 99

Jackson-Triggs Vidal Icewine, among many others. Here are some highlights of the Annual General Meeting:

Niagara President's Volunteer Award:

Sue Couch – Membership Communications Coordinator

President's Mention to Larry Horne – Event Planner

Best Event Attendance Award:

Clarke Baker (first place); Sue Couch, Fred Couch, Bruce Jackson & Larry Horne (tied for second place)

Our Elected Board Members were announced for the coming year. As there was only one member running for each position, the members were appointed by acclamation. They are the following:

Sharon Marks – President

Clarke Baker - Vice President

Fred Couch – Treasurer

Debbie Levere - Secretary

Bruce Jackson – Director of Events

Many thanks to John Neufeld, Palatine Hills Winery, and their staff for hosting the event; Robert Trout for preparing an outstanding array of barbequed nibbles, Yvonne Trout for organizing the event. Thanks again to Bruce Jackson for his pictures, which can be viewed on the web site: <http://www.flickr.com/photos/photoshopplake>

Sneak Preview of 2007 Reds

SHEILA MINKHORST

The OWS Niagara Chapter gathered at Henry of Pelham on April 23rd for a "Sneak Preview of 2007 Reds". Our host winery started us off with a flute of their Sparkling Wine Cuvée Catharine Brut, a wonderful example of what Niagara can do with a sparkling wine.

Christopher Waters, editor of Vines magazine and well-known wine writer, started his presentation by explaining why the 2007 vintage has been heralded as the best Niagara vintage yet. There were many days of hot dry weather in the summer of '07 and best of all for those that work the harvest, the fall weather was also cooperative and "nothing went wrong". The long, warm growing season allowed for significant flavour development in the grapes and the wines. Chris went on to say that this vintage is not typical of our cool climate region and it will be very interesting to see how these wines develop.

We started with a token white wine, a 2007 Reserve Chardonnay from Henry of Pelham, which has spent some time aging in oak barrels. This wine showed structure, grace and elegance and reminded us all of how

well we can make Chardonnay in Niagara. Then came the first of the '07 reds, two Pinot Noirs from Tawse Winery sourced from 2 different vineyards. These wines told a great terroir story as well as being robust examples of the vintage. The first wine has been bottled but not yet released and the second was a barrel sample.



Guest Speaker Chris Waters. Photo by Trevor Gough

A sole single varietal Merlot from newly-opened Rosewood Estate was included in the tasting. This wine truly depicts the cool climate essence of the Niagara region and though often used to round out and add a "plushy" feel to red blends, this wine had far more grip and structure, another interesting result of the vintage. Look for this wine in June at the winery.

For the next two wines, Chris remarked that he hoped the unfounded idea that blends are somehow inferior had long been dismissed as unfounded. We sampled the '07 Trius Red released in February and the about to be released '07 Fielding Red Conception. The two blends were quite different in composition and taste, both showing the ripe fruit character and great tannins. Chris felt both wines would continue to improve and develop.

A Niagara cult favourite – 13th Street 2007 Gamay Noir was the next wine presented and was one of the most popular of the evening. It was described as a pretty wine with a touch of sweetness on the tongue and lovely finish. It will be available at the winery in June.

Finally, we tried the Henry of Pelham 2007 Baco Noir Reserve, one of the winery's signature wines and a Private Reserve Cabernet Sauvignon from Peller Estates. The Baco is drinking well now, but won't be released for another year, it was another of the favourites of the evening – watch for it!! The Peller cab is a big wine with lots of cellar life ahead.

After arduous task of evaluating these wines food was needed. August Restaurant in Beamsville supplied some wonderful finger foods and antipasto.

The general consensus was that '07 Red Wines of Niagara are a vintage to remember. They are different and will generally be wines that you'll be able to re-discover 10 years from now.

Many thanks to the Henry of Pelham team Daniel, Donna, Tracy and Victoria for making us feel so welcome. Thanks as well to our OWS volunteers, Sheila Minkhorst, who organized the event and Trevor Gough and Sue Couch for taking pictures.

Please go to <http://www.flickr.com/photos/photoshopplake> for more great shots of the tasting.

News from the Vines

FRED COUCH, OWS – NIAGARA CHAPTER

The Foreign Affair is the latest winery to join as an Industry Member and supporter of the Ontario Wine Society. The winery is located at 4890 Victoria Ave. North, Vineland Station and specializes in Amarone-style wines. Check out their website at www.foreignaffairwine.com



Len and Marisa Crispino accept the Ontario Wine Society Industry Member certificate. Photographed by Fred Couch, Niagara Chapter.

A great website for everything related to wine in the Niagara Region is the Niagara Grape Vine @ www.niagaragrapevine.ca. Here, you will find where to "wine and dine", description and location of wineries, upcoming events, tasting bars, etc.

Virtual reality? The latest virtual winery to go online is Nyarai Cellars @ www.nyaraicellars.ca. Winemaker/owner Steve Byfield is producing five wines that will be available online only. His flagship wine will be a 2008

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Sauvignon Blanc selling for \$18.20. Other wines from the 2007 vintage will range from \$16.20 for an oaked Chardonnay up to a Reserve Cab/Merlot for \$24.20 (available in September). Nyarai Cellars wines will also be featured at several local and Toronto restaurants including About Thyme Bistro, Treadwells and Canoe (Toronto). Other "virtual" wineries include Charles Baker @ www.charlesbaker.ca and Twenty Twenty Seven @ www.2027cellars.ca (website under construction).

Industry Member Events

ANGELS GATE

Winemakers Walkabout

Wednesday July 1 - 10:00 a.m.

Trek from Angels Step Vineyard to Angels Gate Winery (45 minute hike) with our intrepid winemaker as your guide. Learn about terrior, viticulture, the Escarpment and what makes the Beamsville Bench so unique. Break for lunch on our patio and enjoy a private tasting with Philip. Come dressed ready to hike in the woods!

Special Guest: Philip Dowell – Angels Gate Winemaker

Cost \$45.00 (Includes lunch and a glass of wine).

Limited to 20 seats

4th Annual Photography Tutorial

Saturday July 18 - 10:00 a.m.

Synopsis: Great photography doesn't require the latest and greatest camera equipment but rather a keen eye and some patience. Explore the world of outdoor photograph against the backdrop of the winery. Topics include: composition, macro techniques, colour, and equipment. Tripod is recommended. Bring your 35mm SLR, Digital SLR, or point and shoot. Open to all skill levels.

Special Guest: AJ McLaughlin - Angels Gate Resident Photographer

\$15.00 per person (Includes cheese and wine pairing to follow seminar). Limited to 20 seats

Grill with Phil

Saturday August 15 – 12:00 noon ~ 4:00 p.m.

Come enjoy the BBQ styling of our own Philip Dowell. Phil is a perfectionist when it comes to BBQ and you surely won't be disappointed with his craft. Pair his cuisine with his wines and you have a recipe for success.

Cost: \$20.00 pp (Includes BBQ feature, salads, and wine pairing). Limited to 20 seats

CAVE SPRINGS CELLARS

Sip...Savour...Discover...

Saturday, May 16 - 11:00 a.m. ~ 2:00 p.m.

(approximately)

Sip...Savour...Discover... the beauty of the Niagara Escarpment. Let Cave Spring be your guide on a moderate level hike along a picturesque route through wooded slopes to quiet ponds below the village of Jordan. Stopping for a tasting of one of our Rieslings in a vineyard setting, we will conclude the afternoon back at the winery with an in-depth pairing of our Estate wines and artisanal cheeses. Appropriate footwear is recommended.

\$25.00 per person. Reservations required

Fun with Funghi!

Saturday, June 6 - 11:30 a.m.

Join Inn On The Twenty chef Kevin Maniaci and wine consultant Brian Kelly as they celebrate our local terrior not only for its outstanding wines but also for its wonderful summer produce. Taste the natural harmony created when the finest in local spring mushrooms (It., 'funghi',) from Chanterelles to Black Trumpets and Blue Foots, along with other seasonal fare are paired with Riesling, Chardonnay, Gamay and Pinot Noir.

\$20.00 per person. Reservations required

CHÂTEAU DES CHARMES

Niagara Farm to Table Experiences

The Bosc family invites you to come and experience a celebration of Niagara's freshest bounty, produced locally and brought directly from the farm to your table.

Your experience begins in the St. David's Bench Vineyard as you join Michèle Bosc in a discussion that gets to the very "root" of our viticultural practices by focusing on a specific grape variety. Next you will meet a local food purveyor who will describe the nuances of growing their specialty food item. Learn how this local grower nurtures and coaxes their crop to life. Then to bridge the gap between diner and grower, a pioneer of the Niagara Farm to Table movement will create a delectable tasting featuring the purveyors' home grown goods. When this sampling is paired with a Château des Charmes wine made with the same grape variety highlighted earlier by Michèle, this truly becomes the ultimate Farm to Table experience.

To complete this entire experience all three of our featured chefs will unite to prepare a bountiful harvest feast fit for any food lover. Each will create a different course using the same locally grown item they previously



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featured in a new and mouth-watering way. Each course will be specifically paired with its own Château des Charmes wine, maybe even two!

This farm to table experience offers exceptional taste and freshness by bringing you closer to the source. In order to provide an intimate environment conducive to discussion we will be limiting group size.

Farm to Table Series

Sunday June 14 - Chefs Anna and Michael Olson

Sunday July 19 - Chef Erik Peacock

Sunday August 23 - Chef Mark Picone

4:30 p.m. ~ 6:30 pm, \$50 pp + taxes and gratuity for each date

Harvest Feast

Sunday September 20 - 6:30 pm, \$150 pp + taxes and gratuity

Attend them all: \$250 pp + taxes and gratuity for all 3 dates + The Harvest Feast

Space is limited. Please reserve your place by calling Michele Bosc at 905-262-4219 ex.26 or email michele@chateaudescharmes.com

COYOTE'S RUN ESTATE WINERY

Red Paw/Black Paw Launch

June 2009

Join us at the winery where we officially launch our newest releases from the Red Paw and Black Paw Vineyard from the 2007 vintage. Taste for yourself the difference that our soil makes in the taste of our wines.

Reserve your spot now for our vertical tasting of our Red Paw and Black Paw Vineyard Pinot Noirs - from the 2004, 2006, 2007 vintages. Availability is limited and sessions run at 1:00 p.m. and 3:00 p.m.

CREEKSIDE ESTATE WINERY

Lost Barrel Release And Tasting

Friday May 8 - Sunday May 10: 10:00 a.m. - 5:00 p.m.
Join us at the Creekside Winery Retail Store from 10:00 - 5:00pm each day for a one-time tasting of the 2004 Lost Barrel. For details or to reserve your bottles (\$55.00 per bottle Maximum of 4 per person) contact marketing@creeksidewine.com or call 905.562.0035 Ext 232. Due to limited quantities this will be the only public tasting of the wine.

The Legend: In 2000 two winemakers, busy at their tasks had taken the time to test a unique idea: save the rich 'tippings' left in the best barrels of red wine in

attempt to make a complex red blend. The winemaker's although busy with other wines were pleased by this project, until the barrel disappeared, lost in the deep shadows of their barrel cellar. Intrigued by their first attempt they tried again in 2001, this time keeping a watchful eye on the barrel. The legend continues with the stellar 2004 vintage. Winery consensus is that this is likely the best quality Lost Barrel to date.

Launch of the Deck by J. Mark Hand

Saturday May 16th: 12:00 noon ~ 4:00 p.m.

The Creekside deck is once again open for lunch on Saturday and Sundays. Our newly renovated deck offers diners a spectacular view the winery, vineyards and surrounding Niagara Escarpment. Mark has crafted a phenomenal spring menu this year, focusing on the best of local ingredients paired with our premium wines. Be sure to visit us early as you'll want to fit in as many lunches as possible when you taste what's in store.

New Vintage at Creekside

June 13, 14, 20 and 21

As part of the New Vintage Celebrations, Creekside will be holding a special tasting for passport holders at the winery. We are featuring the latest and greatest from Creekside - Join us in our cool underground barrel cellar as we launch our newest wines. 2008, Pinot Grigio, 2007 Close Plant Reserve Riesling, 2007 Reserve Pinot Gris, and 2007 Cabernet. Wines will be paired with a savoury canapé, courtesy of The Deck @ Creekside by J. Mark Hand. Times: 11:00 - 4:00pm. Complementary to Niagara Festival passport holders, \$10.00 tasting charge for the general public. Note: We recommend you pay \$30.00 for a New Vintage Passport, most events are free with it and a \$10.00 charge applies for no passport holders at all events. Call 905.688.0212 or visit the festival website at www.niagaranewvintagefestival.com or . Passports are also available for sale at the winery when you visit.

GRANGE OF PRINCE EDWARD VINEYARDS & ESTATE WINERY

Sunday Concert Series Spring Kickoff with Kevin Quain

Sunday May 17 - 1:00 p.m. ~ 4:00 p.m.

The Grange is pleased to welcome back singer/songwriter Kevin Quain for his 4th consecutive May long weekend appearance at The Grange. Join us for an afternoon of great music and wine. Complementary tastes of the new release of the month - 2008 Trumpour's Mill Rose VQA.

No cover charge. For more information: 1.866.792.7712, www.grangeofprinceedward.com or info@grangeofprinceedward.com

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5th Year Anniversary Open House

Sunday June 7, 1:00 p.m. ~ 5:00 p.m.

On the occasion of the 5th anniversary, the new, premium wines will be released under the Grange of Prince Edward label. Wines to be released include 2007 Victoria Block Chardonnay VQA, 2007 Diana Block Pinot Noir VQA and 2007 Northfield Cabernet Franc VQA. Light refreshments will be served and for your listening pleasure, one of the region's hottest blues acts, Campbell Willis.

HENRY OF PELHAM FAMILY ESTATE WINERY

The Dirty Hands Project

June 20 - 11:00 a.m. and 1:30 p.m.

On June 20, 2009 two tours will be conducted by members of the Speck family at 11:00 a.m. and 1:30 p.m. sharp. Tours are approximately one hour long. Please reserve your tour time. Please arrive 15 minutes prior to whichever tour time you choose and check in at the winery retail store.

In co-operation with the LCBO, this event is free for people booking by April 30. Thereafter the price is \$15 till May 31 and \$25 up to June 20. All prices include taxes. Note, this event does not include lunch but the Coach House cafe will be open. A credit card is required when making your reservation. There is a cancellation policy in effect of 48 hours or full charges will apply.

HILLEBRAND WINERY EVENTS

Farmers Market Brunch

Every Sunday in May from 11:00 a.m. to 2:30 p.m.

Great wine, great food, great place. Start your Sunday on a high note with a Farmers Market Brunch at Hillebrand Winery Restaurant. Celebrate local wine and food with a special menu for only \$39.95*per person. Prepared by Chef Frank Dodd, it is always seasonally inspired and showcases the bounty of Niagara.

To book visit www.hillebrand.com or call 1.800.582.8412 ext. 3. *\$349.95 plus wine, taxes and gratuities

Trius Red Barrel Cellar Dinner

May 1 & 16; June 6; July 4; September 19; October 17 & 31; December 12

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

Let Executive Chef Frank Dodd guide you through an experience where the land, the people, the wines and the food of Hillebrand Winery come together to create the benchmark Niagara Wine Country dining experience. The Trius Red Barrel Cellar Dinner begins with an

intimate reception and flows into the seasonally inspired 6-course tasting menu, which Winemaker Darryl Brooker has perfectly paired with the finest Hillebrand wines. This memorable dining experience is \$135 per guest, excluding taxes and gratuities. Space is extremely limited. To book visit www.hillebrand.com or call 1.800.582.8412 ext.2.

Artists Series Limited Edition 2008 Aromatic Whites - Wine Release Event

May 30 & 31; 12:00 noon ~ 5:00 p.m.

Spring has arrived at last and it is never too early to start thinking about summer and summer wines! Join us at the winery to celebrate the release of the 2008 vintage Artist Series Limited Edition aromatic whites. Our Wine Consultants will treat you to a tasting of these fresh, young and vibrant wines, which are perfectly suited to parties on the patio and al fresco dining.

To book visit www.hillebrand.com or call 1.800.582.8412 ext. 2.

Artist Series Limited Edition Lunch & Tasting

May 30 - 12:00 noon

Hosted by Winemaker Darryl Brooker, begin your afternoon in wine country with a tasting of our just released Artist Series Limited Edition aromatic white wines from the 2008 vintage. After your tasting, tuck into a Niagara Wine Country feast, featuring a seasonally inspired and locally sourced 3-course lunch created by Chef Frank Dodd. Each course will be perfectly paired with a fresh and young aromatic white wine.

To book visit www.hillebrand.com or call 1.800.582.8412 ext. 2.

INNISKILLIN WINES

Enjoy our recently completed renovations:

The Piazza, Founders' Hall,

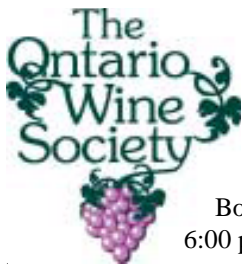
Underground Library & The Brae Burn Barn

View our engraved stones imbedded in The Piazza commemorating Inniskillin's Milestones.

Rustic Vineyard Fare

Join us in Founders' Hall or enjoy the sunshine out on the piazza with our rustic vineyard fare and a glass of featured VQA Inniskillin Wine.

\$10 per plate and \$5 per glass of wine



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Daily Tours & Tastings

Boutique Summer Hours: 10:00 a.m. ~ 6:00 p.m.

Public Tours are offered daily starting at 10:30am and running every hour until 4:30pm.

Cost of the tour is \$5 and is redeemable upon the purchase of Inniskillin's award winning Icewines.

Herb and Wine

As the vineyards continue to mature and show that wonderful touch of green, we look to May for 'Wine and Herb Festival' in Niagara-on-the-Lake.

The first four weekends in May offer a great Wine and Herb Passport. Visit the 18 distinctive Niagara-on-the-Lake Wineries where our VQA wines are paired with an herb inspired morsel. Visit www.wineriesofniagaraonthelake.com Passports are available through the website and the Niagara-on-the-Lake Chamber of Commerce.

Tiered prices: \$30.00 plus tax until April 24th, 2009; \$35.00 plus tax after.

At Inniskillin our featured herb will be Rosemary and will be paired with our 2006 Winemaker's Series, Klose Vineyard Cabernet Sauvignon.

We have incorporated Rosemary in to a mini cheddar and cornmeal muffin, with Cabernet Sauvignon butter. The recipe will be posted on our website events page.

Riedel Stemware Experience

Daily: 11:00 a.m. and 3:00 p.m.

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.

I.C².E. Inniskillin Cool Culinary Experience

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

PELLER ESTATES WINERY

Sparkling Brunch

Saturday & Sunday in May - 11:00 a.m. ~ 3:00 p.m. Take some time off from your usual Weekend Warrior routine and enjoy a signature Niagara Wine Country dining experience for only \$44.95, exclusive of tax and gratuity. Peller Estates Winery Restaurant is now offering our Sparkling Brunch. Whether enjoying a quiet moment with a close friend or having a lively meal with family, this is the ideal way to kick-start your weekend or end it on a high note. A special a la carte menu will be offered to guests during this time.

To book visit www.peller.com or call 1.888.673.5537 ext. 3.

Chef's Table Dinner Series

Every Sunday from May 9 to October 31 except September 19 and October 3

Kitchen Reception: 6:30 pm

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 8 - course tasting menu presented by Jason and perfectly paired with wines selected by Lawrence. \$140 per person, plus tax and gratuities. Space is limited.

To book visit www.peller.com or call 1.888.673.5537 ext.2 to reserve

Pre-Release Event: Private Reserve Meritage 2007

May 16 to 18 - 12:00 noon ~ 5:00 p.m.

For this weekend only, buy the Private Reserve Meritage 2007 for a 15% savings in 6 bottle lots. Before you buy, try this wine with a special food pairing created by Winery Chef and CityLine personality Jason Parsons. Do not miss the chance to taste and buy before it is released to everyone else.

Reservations not required. Call 1.888.673.5537 ext. 2 for information.

Discovery Tour: Private Reserve Meritage 2007

May 16 to 18 - 11:00 p.m. ~ 4:00 p.m. on the hour

Join our Estate Manager on an enlightening exploration of the path our Meritage grapes take from vine to wine. Tour our Estate Vineyards and understand the winemaking techniques used to make the weekend's

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feature wine, then challenge your newly found knowledge in a unique aroma experience.

To book visit www.peller.com or call 1.888.673.5537 ext. 2 to reserve.

Release Lunch - Private Reserve Meritage

May 16 - 11:30 a.m.

Start the long weekend by stirring your senses with the perfect wine and food pairings. Beginning with a tour of the Meritage vineyards hosted by our Estate Manager, the experience then leads into a 4-course, seasonally inspired tasting menu, featuring the Private Reserve Meritage 2007. Each course will be paired with the perfect wines and engaging discussion about the pairings by Chef Jason Parsons and our Estate Sommelier. To book visit www.peller.com or call 1.888.673.5537 ext.2 to reserve.

Can't make it the long weekend?

Don't worry, we are having a Private Reserve Meritage 2007 Release Event on May 23 & 24 from 12 noon to 5pm. Come to the Winery to taste and buy the Private Reserve Meritage 2007 alongside a special food item created by Chef Jason Parsons and to join in on one of our Discovery Tours, which will also be held this weekend.

Barrel Cellar Dinners

May 16 - June 13 - July 4 & 11 - September 5, 12 & 19 - October 31 - November 28

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

Surrounded by barrels of slowly aging Peller Estates wine, immerse yourself in the joy of wine and food at a Peller Estates Barrel Cellar Dinner. At this signature experience, join our Resident Sommelier and member of the Peller Estates culinary team as they guide you throughout the finer points of the 6-course, seasonally inspired tasting menu created from the finest local ingredients. The evening begins at 7:00 p.m. with a Sparkling Wine Reception: \$140, exclusive of tax and gratuity.

To book visit www.peller.com or call 1.888.673.5537 ext. 2 to reserve

Sommelier Series

May 23, June 13, July 25, August 22, September 26, October 24 - 11:00 a.m.

Let our Sommelier guide you through a wine and food experience that explores the many different styles of wine. From light and aromatic whites to full bodied reds, learn how to truly appreciate the different styles of wines Peller Estates makes. Led by our Sommelier, the day begins with a structured tasting of the wines that make up each style. After the tasting, you will be treated to a private, 3-course lunch, created specially for this

experience by Chef Jason Parsons, which is inspired by the wine style you tasted earlier. Whether you want to better understand your favourite wine style, explore a new one or want to learn about them all, our Sommelier Series is the ideal opportunity to expand your wine knowledge and enjoy our wines. Offered one Saturday a month from May to October, there is plenty of opportunity to explore the similarities and differences of every wine style.

Join our Sommelier for:

May 23 Light & Aromatic Whites

June 13 Easy Drinking Reds

July 25 Full-Bodied Whites

August 22 Full-Bodied Reds

September 26 Sparkling Wines

October 24 Dessert Wines

This experience can be enjoyed for \$75 per person, per session, plus taxes and gratuities. Wine Club Members! Enjoy all 6 sessions for \$390 per person, plus taxes and gratuities. Space is very limited. To book call 1.888.673.5537 ext. 2 now.

REIF ESTATE WINERY

An Evening in the Wine Sensory Garden with Klaus W. Reif

Saturday May 23 - 5:30 p.m. ~ 7:30 p.m.

Reif Estate Winery invites you to explore our Wine Sensory Garden to contemplate the colours, aromas and flavours characteristically used to describe wines. Learn about the affinities and flavours associated with different grape varieties interpreted in our garden. Taste herb inspired hors d'oeuvres that complement selected wines; our Sauvignon Blanc will be paired with Grapefruit Mint, Chardonnay with Lemon Thyme, Pinot Noir with Rosemary, Cabernet Merlot with Greek Oregano and Pineapple Sage with Icewine.

Cost \$40 per person | Buy Tickets now at the www.reifwinery.com or email events@reifwinery.com | 905-468-WINE (9463)

STREWN WINERY

Terroir Bar Monthly Food And Wine Match

May 1 to May 31 - Daily: 10:00 a.m. ~ 5:30 p.m.

The May wine & food match at the Terroir Bar is a seasonal fresh asparagus appetizer paired with Strewn's Riesling 2005 Terroir. This elegantly crafted wine is just beginning to show some of legendary bottle age qualities an older Riesling can develop. It's dryness and mineral qualities are a perfect complement with the appetizer. \$5.



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Complimentary Tasting- Sensational Sangria

May– Daily: 10:00 a.m. ~ 6:00 p.m.

Our fresh and zesty White Sangria is made from Strewn's Semi-Dry Riesling and a fresh array of fruit. Come and get your taste buds ready for warmer weather! Available at the Main Tasting Bar

Wine & Herb Touring Program

Saturdays and Sundays in May - 11:00 a.m. ~ 5:00 p.m. May brings flowers and the annual Wine and Herb festival at the Wineries of Niagara-on-the-Lake. This year Strewn's featured herb is Sage and the Wine Country Cooking School has created a wonderful gnocchi with lemon zest and goat cheese, finished with sage butter. It will be served with Strewn's Semi-Dry Riesling – a perfect pairing!

During the five weekend touring program, each of the 21 Wineries of Niagara-on-the-Lake pair a VQA wine with a herb-inspired food offering.

To order a Wine and Herb touring pass (can be used on all weekends in May) call the Niagara-on-the-Lake Chamber of Commerce at 905- 468-1950 or purchase online at www.niagaraonthelake.com. Cost: \$35 per person plus tax.

THIRTY BENCH WINE MAKERS

Wine Release Event

May 23 & 24 - 11:00 a.m. to 5:00 p.m.

Join us for the release of our latest Thirty Bench Red 2007 and Riesling 2008, where our wine consultants will guide you through a taste and buy of these stunning spring releases. Available only at the winery and in limited availability, don't miss your chance to be one of the first to appreciate these special wines.

Book your tasting now! Email info@thirtybench.com or call 905.563.1698.

WILLOW SPRINGS WINERY

Mother's Day 2009 - Sunday May 10

1st seating 11:00 a.m. ~ 12:30 p.m.

2nd seating 1:00p.m. ~ 2:30 p.m.

Come and celebrate Mother's Day at the Winery.

We are offering a gourmet brunch on Sunday May 10th. We will have a children's craft table where the children will be able to make a special gift for mom while their parents are dining. There is still a few spots left for the second seating from 1 to 2:30pm, call the winery to register today. \$35.00 per adult guest \$18.00 for children under 10, all prices are plus applicable taxes and gratuities. Children 4 and under are no charge.

May Winemakers' Dinner

Friday May 22 – Reception: 6:30 p.m. Dinner: 7:00 p.m.

We are offering a gourmet 4 course Winemakers' Dinner. There is a wine reception at 6:30 p.m. in our wine shop, followed by dinner at 7:00 p.m. Each of the four courses will be paired with one of our very own selection of wines. Cost is \$99.00 per person, including applicable taxes and gratuities.

By special invitation...we are excited to announce the entertainment for the evening will be C & G's Songs and Keys. The perfect date night or grab a group of your friends & come out to the winery and enjoy an evening of food, wine and entertainment!

Other Ontario Wine Events

MUSIC NIAGARA

Music and Wine Events 2009

Wine lovers can delight all their senses on Saturdays in Niagara-on-the-Lake at Music Niagara's special series featuring music and wine. Ease into your morning or jump-start your evening with one of our unique concerts – you're sure to find a pleasure for every palate.

Set the stage for your perfect Saturday at one of our three Music and Wine concerts on July 25, August 1, and August 8, at beautiful Peller Estates Winery. Let the beauty of Franz Joseph Haydn's string quartets and the magic sounds of Mozart entrance you as you sip an aperitif while overlooking Peller Estates' magnificent vineyards. On July 25 we are especially pleased to welcome as guest performers Alla Aranovskaya and Borin Vayner from the world-renowned St. Petersburg String Quartet. Equally remarkable as the music, vines, and venue? The value: tickets for the 11:30 a.m. Music and Wine concerts are \$15.

If you crave the verve of Vivaldi in the afternoon, you'll want to join us for a concert in our Vivaldi Underground series, presented in the Barrel Room at award-winning Inniskillin Winery. Back by popular demand this season, these intimate concerts in the wine cellars of Inniskillin feature its premium VQA wines, a selection of seasonal hors d'oeuvres prepared by a local caterer, and best of all, the sounds of Vivaldi's harmonic fantasy "L'Estro Armonico" performed by the Festival Strings. Immerse yourself in this complete Niagara experience for a disarmingly affordable \$40, inclusive. July 25, August 1 and 8, 4:30 p.m.

For tickets and more information on Music Niagara's 2009 season, please visit www.musicniagara.org, or contact Marian at 905-468-5566