



Just Off the Vine ...

The Ontario Wine Society's Newsletter

May 2010

Upcoming Events

Toronto Chapter

Jazz and Wine Matching

Campbell House Museum and the Ontario Wine Society are proud to partner in two evenings of Jazz and Wine Matching.

Tuesday May 11 (sold out) and Wednesday May 12, 2010.

Reception: 6:00 p.m.
House Tour: 6:15 p.m.
Wine and Jazz 6:30 p.m.

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: Elise LeGrow Elise began singing jazz in Toronto area clubs in June 2008. Word has spread quickly about her beautiful, authentic sound, her musical skill level and exceptional swing, her dynamic song interpretations and captivating stage presence. She brings playful elegance with a rock 'n roll spirit to the stage. Elise LeGrow's first CD, Pure Elise, modeled on the great 1970s duo recordings of Ella Fitzgerald and Joe Pass, was recorded in September 2008 with master jazz guitarist, Reg Schwager. She is currently the resident singer for The Drake Hotel's Friday Night Classics program.

Pianist/Music Director: Asher Ettinger has composed, arranged and produced several thousand compositions including scores for film, TV themes as well as many well known advertising tracks. In addition to managing Elise LeGrow, he is a partner in the Bread & Circus theatre/club in Kensington Market.

In addition to his exceptional guitar playing, Kiran Sachdev has composed for theatre and film and TV, has produced an international award winning animation on The Theory of Relativity and is a partner in the Bread & Circus theatre/club in Kensington Market.

Venue: Campbell House Museum. Campbell House is the oldest remaining brick home from the Town of York. Built in 1822 by Judge William Campbell and his wife Hannah, the home was designed for entertaining and constructed at a time when the Campbell's were socially and economically established.

The house is one of the finest surviving examples of Georgian architecture left in Toronto. It was originally located at the intersection of what is now Adelaide and Frederick streets (where George Brown College Chef School stands today). The last owners of the property (Coutts-Hallmark Greeting Cards) 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 award winning VQA wine types will be matched with eight different Jazz tunes ... one at a time.

Annual Bus Trip

A Weekend in the Lake Erie North Shore (LENS) Wine Region

Saturday June 12 and Sunday June 13, 2010

Overnight Stay: Caesars Windsor Casino Hotel

Package Includes: 7 Winery Tastings, 2 Lunches and 1 Dinner with Wine, Bus Transportation and More

Join us on this special tour to see where the Canadian wine industry all began: Essex County, just outside Windsor. The date was one year before confederation-1866, when three gentleman farmers from Kentucky came to Pelee Island to open the first Canadian commercial estate Winery: Vin Villa Estates.

Now with Essex County having two VQA designated areas (LENS and Pelee Island) and with 14 wineries and growing, the OWS knew it was time for us to revisit this area for a weekend of tasting pleasure.

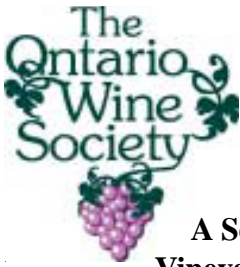
A minimum of 30 bus participants will be necessary to proceed with this trip

Member and one guest: \$245 each; additional guests and non-members: \$270 each

Member (and their guest) not taking the bus: \$175 each

Please go to the website for more information.

<http://www.ontariowinesociety.com/>



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Niagara Chapter

A Sensory Experience at Ravine Vineyard

Tuesday, May 18, 2010

Reception: 6:30 p.m. Tasting: 7:00 p.m.

Ravine Vineyard

1366 York Road, St. Davids, Ontario

\$35 Members \$45 Non-Members

How often have you tasted a wine and felt that there was something a bit unusual about it or it was not quite to your liking? It may be the style of the wine or it could be a fault resulting from the winemaking process. We will be exploring four sensory issues, which can be a challenge for the winemaker, using different wines.

Join us at Ravine Vineyard in St. Davids to see this new winery in its beautifully restored 19th century home. The four sensory experiences will be held in four different parts of the building, each with its own fascinating history. We will break into groups and move through the four aspects of the tasting. Each "tasting station" will have a facilitator to guide you and provide insights into the sensory experience.

Ravine will be featuring one of its new releases as the reception wine. Finger food will follow the tasting prepared by Chef Paul Harber, Chef de Cuisine for Ravine Deli and Bakery next door to the winery.

Enhance your sensory knowledge ~ visit a new winery ~ enjoy another great OWS Niagara Chapter event!!

Gewurztraminer and their second place Natalie's Riesling Süßreserve 2008.

Before the main event we went on a tour of the winery. Brightly shining stainless steel tanks greeted us in the tank room. Assistant winemaker Luke Orwinski took us outside in the snow to look at their unique destemming machine. It was made in Germany and is one of only three in Canada. It is so gentle with the bunches that it can actually separate ripe grapes from green ones.

Also on the tour was Will Roman whose family owns Rosewood which is also a meadery, making wine from honey. Will is the winery's bee keeper. There were plenty of questions for Will. It would be nice to have an event there in the summer so Will can show us the bees.



Jim Warren (standing) led the tasting in the impressive event room at Rosewood.

Previous Events

Ontario's Orphan Wines

BRUCE JACKSON

What's an orphan wine? On February 25, 2010, over 30 members and guests braved the sloppy weather conditions to learn how a wine can be made from 100% Canadian juice and not be VQA (Vintners Quality Alliance) certified.

The event was hosted by Rosewood Estate Winery on Mountainview Road in Beamsville. Jim Warren of Stoney Ridge Winery was our guest speaker.

The reception featured Rosewood's rare 100% Semillon and a selection of cheeses and breads from Chef David House. Retail Manager Gabi Iviney made us all feel welcome. We had a chance to congratulate the staff at Rosewood for their Cuvee gold medal for their 2008

The event room at Rosewood is elegant with two sets of large oak doors, stained glass windows and a Mediterranean theme that continues from the winery's exterior and boutique. The interior of the room is surrounded by racks of oak barrels. All agreed it was a wonderful place to hold a wine tasting.

Our guest speaker Jim Warren, has an amazing history in the Niagara wine world. In 1985 he opened Stoney Ridge Cellars on top of the escarpment in Winona. It was the 18th licensed winery in the developing Ontario wine industry. In 1989 the winery moved off the escarpment to old Highway 8 where Puddicombe Winery is today. By 1997 Stoney Ridge had increased its production from 500 to 26,000 cases. That same year Jim was named winemaker of the year.

Jim Warren sold his share of the winery and became a consultant to the growing industry. He was involved in designing, opening and developing 15 new wineries in Niagara including Kacaba and Rosewood's neighbour, Angel's Gate. He was a teacher and winemaker at Niagara College.

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Currently Jim is President of the OVA (Ontario Viticultural Association) which has over 100 members. He is the Executive Director of FWO (Fruit Wines of Ontario) and General Manager of Stoney Ridge Wines. In his "spare time" he is assisting a company in Manitoba which is developing a birch tree sap wine.

Who better to tell us about orphan wines? Orphan wines is a term the OVA uses to describe wines made from 100% Ontario juice but which do not qualify for VQA designation. The VQA is an application system of the Ontario grape wine industry. It regulates the quality of Ontario grape wines through tasting and testing. Not all grape wines pass the tests so they cannot put VQA on the label. Also, wines made with other fruits, berries, dandelions or honey do not qualify to be VQA.



The tasting wines displayed a delightful rainbow of hues.

Eight wines were selected for the tasting at Rosewood. They were arranged according to sweetness and when placed on the table everyone was delighted by the varying hues of the wines.

The first four wines were all grape wines made from 100% Canadian juice. There was a Riverview Chardonnay, Sundance Merlot (20 Bees), 2002 Unity Cabernet Merlot (Jackson -Triggs), and Caroline Cellars Rosé. In an informal, relaxed manner, Jim took us through a tasting of each wine, discussing the merits of each and reasons why they might not have attained VQA status.

Jim called the Unity wine a "ringer" because orphan wines are made from Ontario grapes. Unity was a blend made by Jackson-Triggs from its B.C. and Ontario cellars. The VQA has no designation for such a blend. The wine was excellent and members were very disappointed to learn that it was no longer available.

The next four wines were considered fruit wines. Two of them were meads from Rosewood: Grand Reserve Ambrosia (a wine made from fermented honey) and

Mead Noir (a wine made from honey and Pinot Noir juice). They were both sweet and delicate.

Another wine was Jim Warren's own Stoney Ridge Cranberry wine. It was listed as six on the residual sugar scale but displayed a wonderful tartness and intense flavour. He recommended it as a good match with turkey. The recent vintage had sold out. Fortunately, Jim had saved us some bottles for the tasting.

Southbrook's Framboise finished the round. Dark in colour, raspberry flavoured and a delicious 23 on the sugar scale, it would make the perfect ending to any tasting.

Member Jansin Ozkur, Marketing Manager from Konzelmann, was kind enough to bring a non-VQA Baco Noir from his winery for those attending to try afterwards.

Fitting the theme of Ontario juice but not VQA was our final offering at the tasting. Mike Berlis introduced us to a new grape product on the market called Ice Syrup. Ice Syrup is made from frozen grapes, much as Icewine is made, but the juice is not fermented. Instead, the juice goes through a further dehydration process to make it thick and rich like maple syrup. Sales of Ice Syrup are accelerating and many wineries in Niagara are selling it. At the moment Ice Syrup comes in two grape varieties: Vidal and Cabernet Franc.

Mike told us that recipes are available at icesyrup.com and that many chefs in Niagara are using Ice Syrup. In fact, our caterer for the evening, Chef David House, created several food items for our enjoyment using Ice Syrup in the recipes. These were delicious items like Cabernet Franc Truffles, Braised Rabbit with Vidal soaked Blueberries, Vidal Syrup Poached Pears and Chevre Crostini and Cambazola stuffed Figs in Phyllo with Cabernet Franc drizzle.

If that weren't enough, we also had Merlot Braised Venison and Mushroom Ragout with baked Polenta, Chardonnay Shredded Chicken and Mango Yogurt wrapped in Rice Paper. To celebrate the Chinese New Year David had prepared Dong Po Rou (Crispy Soy Braised Pork Belly) and Hong Xiao Rou (Red Cooked Pork in Wonton Cups with Sesame Slaw).

Comments from the group afterwards were very positive and complimentary. We enjoyed the wine and food and we learned a great deal about the many wines in Ontario that don't or can't have VQA on the label. Jim told us that these make up about 20% of Ontario wines but they are not well known. They are usually made by smaller wineries in limited editions and the LCBO has shown little support for them because they represent such small sales. We learned how good some of these wines



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can be and that they definitely can have a place at your table and in your cellar.

Pictures from this event were taken by Bruce Jackson, Director of Events for the chapter and the planner for this event. They can be seen in the Niagara Chapter collection on the society web site www.ontariowinesociety.com.

A Taste of Prince Edward County

FRED COUCH

This sold out event was held at the Grantham Lions Club in St. Catharines. The event's focus was on wines from Prince Edward County (PEC) that were made exclusively from county grapes.

Members and guests were greeted with a glass of 2007 Estate Bottled Brut from the Grange of Prince Edward to go with a cheese, dip and fruit platter prepared by The Heat Is On Catering. Hummus was also served with bread sticks and sliced fresh bread.



Charles Lacey, Lisa Lacey Liscoumb, Jeff Innes, Richard Karlo. Photo by Bruce Jackson

After the reception, Niagara Chapter President, Sharon Marks welcomed everyone and introduced a few special guests who were able to join us – Lisa Lacey Liscoumb and Charles Lacey from Lacey Estates Vineyard and Winery. They were presented with a certificate for becoming Industry Members and supporters of the Ontario Wine Society. Also joining us for the tasting was Richard Karlo of Karlo Estates Winery. Sharon then introduced our guest speaker for the evening, Jeff Innes. Jeff is Winemaker for the Grange of Prince Edward and has recently taken on the position of Winemaker for Palatine Hills Estate Winery in Niagara.

Jeff talked about the “County” and how difficult grape growing can be with double the cost and sometimes half the yield of other Ontario Regions. He went on to explain that this was due to having to bury and uncover the vines each year and, in most cases, hand-picking of the grapes. In spite of these hardships, the County is producing some excellent wines. The number of wineries has grown to almost 30 with more being added each year. Jeff related some interesting stories about the wineries and the owners and how there is a great spirit of co-operation in Prince Edward County. He did tell us, however, that when he does wine shows he sometimes has to explain to people that the wines are not from “Prince Edward Island”! When he was asked what wines he thought were best for the County he said most people would say Chardonnay and Pinot Noir but, personally, he thinks Cabernet Franc and Pinot Gris do exceptionally well.

For the formal part of the tasting, Jeff led the group through wines from nine County wineries. We were told the winery but not the variety. There were three whites and six reds: The Grange of Prince Edward 2009 Pinot Gris, Lacey Estates Vineyards and Winery 2009 Gewurztraminer, Karlo Estates 2008 Chardonnay, Hillier Creek 2007 Gamay, Casa-Dea Estates Winery 2008 Gamay/Zwiegelt, Rosehall Run Vineyards, 2007 Pinot Noir, Fieldstone Estate Vineyards 2007 Cabernet Franc, Huff Estates Winery 2007 Merlot/Cabernet and Sandbanks 2007 Foch Reserve. By a show of hands, the consensus seemed to be that the favourite wine and best value of the evening was the Fieldstone Estate Vineyards Cabernet Franc at just \$14.95. Wine writer and judge, Dick Singer, is the owner of Fieldstone. All the wines received some votes which shows the diversity of the wines being made and the personal taste of our members and guests.

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

Editor: Glen Siegel

Associate Editor: Kait Nienhuis



Photo by Bruce Jackson

After the tasting we were treated to some great finger foods prepared by The Heat Is On Catering. The menu included:

- Bacon wrapped scallops with sweet soy sauce
- Chicken spring rolls with sweet and sour dipping sauce
- Garlic marinated beef satay with Teriyaki dip
- Dim Sum – Pork pot stickers with Hoison Glaze
- Triple cream brie and spiced pear chutney vol au vent
- Selection of cheese and fruit

We were then able to try the food with the wines to see how well they matched. A perfect end to a great event!

Thanks to Jeff Innes for leading the tasting and James Cuttriss and Andrew Patterson from The Heat Is On Catering for providing the delicious food. Thanks, also, to Fred Couch for organizing the event. Photos, taken by Bruce Jackson, can be viewed on the Ontario Wine Society's website.

Niagara Chapter's Student Award

Ian Banks was the recipient of this year's Niagara Chapter's student award. The following is a letter sent by Ian:

Dear Ontario Wine Society,

I would very much like to thank the Ontario Wine Society for choosing me to receive the generous scholarship you have provided. The financial burden on a full-time student can be quite large and this will help me greatly in making ends meet!

As a background on myself, I grew up in Nova Scotia and obtained a Bachelor of Science degree in Chemistry from Dalhousie University in Halifax in 2005. Upon the completion of my degree I spent four years living and working in the Okanagan Valley of British Columbia and in New Zealand as a ski racing coach. It was during my stay in both New Zealand and the Okanagan that I fell in love with the great wines produced in both regions and decided to make it my career. Although it is difficult to get great Ontario wine outside of the province, I visited family here for many years and was well acquainted with what the Niagara region is capable of producing. I was therefore very excited to study at Niagara College and learn as much as I could about growing grapes and producing great wine from acclaimed Ontario wine producers!

I have learned that wine is connected with community and I am thrilled to be part of the Ontario Wine Society with the hope of making connections and sharing my new-found passion for wine within this community. In time I would like to obtain full-time employment in the Canadian wine industry and the friendships and connections I have made here will certainly help me in the future. I would like to thank the OWS for providing help to past students of the Niagara College Winery and Viticulture Technician Programme. Because of this support and that of many others, the future of Ontario wine appears bright!

Sincerely,

Ian Banks



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Industry Members

CAVE SPRING CELLARS

Sip...Savour...Discover

May 29, June 5 & 19 – 11 a.m. ~ 2 p.m. (approximately)
Back by popular demand, we are starting up our wine hike program for the season. Once again, wine and hike enthusiast Peter Carr-Locke will take you on a journey to enjoy the beauty of the Niagara Escarpment. He will guide you on a rugged, moderate level hike along a picturesque Bruce Trail route through wooded slopes to quiet ponds below the village of Jordan. Enjoy a tasting of a Cave Spring wine en route and then conclude the afternoon back at the winery with an in-depth pairing of Cave Spring wines and artisanal cheeses.

\$30 per person Reservations required

Appropriate hiking footwear recommended.

Spring At The Vineyard!

May 22 – 11:00 a.m.

Nestled on the Beamsville Bench overlooking Lake Ontario, Cave Spring Vineyard is a spectacular place to learn about vines and embrace the beauty of the Niagara Escarpment.

A walking vineyard tour followed by an in-depth tasting of our estate wines is an experience not to be missed.

\$20 per person. reservations are required

retail@cavespring.ca or 905-562-3581 ext. 302

Moonlight Walk in the Vineyard

June 26 - Starting at 8:30 p.m. and running until approximately 10 p.m.

We will be enjoying a moonlight walk through the Cave Spring vineyard ending with a tasting of our Estate wines. Cost will be \$25 per person.

CREEKSIDE ESTATE WINERY.

Grand Opening Weekend: The Deck @ Creekside, by J. Mark Hand

May 22 - 12:00 noon ~ 4:00 p.m.

Shine or shade, come chill out on The Deck @ Creekside and enjoy a delicious lunch on our covered patio overlooking our magnificent vineyards. Renowned Chef J. Mark Hand returns to Creekside offering local, seasonal cuisine served fresh to order and paired with our award winning wines. A relaxing pause from wine touring. The 2010 Lunch Menu is now available online at

www.creeksidewine.com. The Deck will be open weekends from 12 – 4 p.m. Starting May 22 to October 1.

New Vintage Underground Experience

June 12, 13, 19, 20, 26 & 27 - 12:00 p.m. ~ 4:00 p.m.
Experience Niagara flavours in Creekside's Underground Barrel Cellar. Taste our newly released 2008 Sauvignon Blanc and 2006 Reserve Merlot. Wines will be paired with a delicious canapé from resident Chef J. Mark Hand. \$10 without Discovery Pass. Lunches available weekends on The Deck @ Creekside 12 – 4 p.m. (Part of the Niagara New Vintage Festival Discovery Pass Program)

Creekside Estate Winery

2170 Fourth Avenue, Jordan

905-562-0035 • ext. 221

www.creeksidewine.com

D'ANGELO ESTATE WINERY

SWOVA: Sip Into Summer 2010

Saturday, June 5 & Sunday June 6 – Noon ~ 5:00 p.m.

Wine and food enthusiasts will enjoy visiting the Wineries of Lake Erie North Shore on June 5 and 6 to Sip Into Summer. An admission fee of \$5 per winery lets you taste award winning VQA wines paired with culinary treats prepared with locally grown produce and fresh herbs. Receive a potted plant to grace your garden as well as recipes to try at home.

Also, you will be entered in a draw to win a gift basket featuring wine from all participating SWOVA wineries.

Don't miss this chance to "support local" and experience all that Lake Erie North Shore has to offer.

info@swova.ca

www.swova.ca

FEATHERSTONE WINERY

Lunch on the Veranda opens for the season at Featherstone

Our huge wrap-around veranda opens for the season this weekend. Our savoury noshing menu returns with such popular items as our Mushroom Medley in Asiago Cream on Crostini; homemade chilled soups; and Mediterranean Antipasto plate. And of course, the clay-pot breads will be back.

Enjoy any of our wonderful wines by the glass or bottle with your lunch. See the full veranda menu on the website.

Lunch will be available on Fridays, Saturday, Sundays, and Mondays, from 11 a.m. – 4 p.m.: lunch beginning on May 21 to end of day on September 6, 2010.

<http://www.featherstonewinery.ca/>

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HILLEBRAND WINERY

Harvest Table Dining Series - Every Dish Tells A Story

May 8, 15 & 22 - June 5, 12 & 19 - September 4, 18 & 25 - October 2, 9, 16, 23 & 30 - November 6, 20 & 27

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

Join us for a Dining Experience around our Harvest Table. Enjoy an intimate dining event with Chef Frank Dodd as he shares his local food and wine stories. The experience will begin with a Kitchen Reception, leading into a 4-course menu featuring wine and food grown in the same soil.

\$115 per person, exclusive of taxes and gratuities

Can't make it for dinner? Join us for Harvest Table Lunch, beginning with a Kitchen Reception at 12 noon and continuing on with a three-course menu for \$65 per person, exclusive of taxes and gratuities. Offered May 8, 15, 22 & 29 - June 5, 12, 19 - September 4, 11, 18 & 25 - October 2, 9, 16, 23 & 30 - November 6, 20 & 27.

Meet the Locals - Harvest Table* Special Edition Dinners

May 29 - Hosted by Dingo Farms

September 11 - Hosted by Tree & Twig Heirloom Vegetable Farm

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

Every dish tells a story. Join us for a Dining Experience around our Harvest Table, where two of Chef Frank Dodd's committed growers will host an intimate experience where they will share their local food and wine stories. The experience will begin with a Kitchen Reception, leading into four-courses of wine and food grown in the same soil.

\$125 per person, exclusive of taxes and gratuities

VIPink - Mother's Day Brunch

May 9 - 11:30 a.m. ~ 2:30 p.m.

If there is one thing we take seriously here at Hillebrand it is all things 'mom related'. That is why we are giving them the VIPink treatment. For \$47.95* they get a special three-course brunch made just for Mother's Day, a complimentary glass of our perfectly pink bubbly Rosé and a take home gift from our Pastry Chef, rose-hued meringues! *per person, exclusive of wine taxes and gratuities

KACABA VINEYARDS

Mother's Day Celebration

May 8 - 9 - 11:00 a.m. ~ 5:00 p.m.

Treat Mom to a special day at Kacaba Vineyards, where she gets a free souvenir winery glass and a free tank tasting of yet to be released Unoaked Chardonnay. Tours of the winery will be available free of cost. Pack Mom a picnic and enjoy the heated patio with friends and family, also a wide selection of Kacaba wine by the glass and light fare will be available for purchase.

Return Mom home with a big smile on her face and some of her favorite wines.

Free tastings for Mom. Phone/Reservations: 1-866-Kacaba-8 or (905) 562-5625



MALIVOIRE WINE COMPANY

Come Celebrate Spring with us

It's the beginning of a new vintage and for those of us at Malivoire a time of anticipation and optimism. Under glorious sunshine and fresh, mild breezes, the fields and vineyards are coming alive. We'd like you to meet us here at the winery, on Saturday May 15 to celebrate this special time with truly local food and wine.

The details...

Two neighbouring Bench-area restaurants, Beamsville's "August Restaurant" (www.augustrestaurant.ca) and Vineland's "About Thyme Bistro" (www.aboutthymbistro.com) will join us to provide the food pairings. We will also mark the day with the debuts of three new wines:

- 2008 Escarpment Pinot Noir, \$29.95/bottle
- 2008 Courtney Gamay (130 cases), \$29.95/bottle
- 2008 Mottiar Pinot Noir (65 cases), \$34.95/bottle

Furthermore, when you visit our event to purchase these three new wines, special pre-release pricing (\$1 off per bottle) will be your reward.

As a final attraction at our Spring Release we will offer a rare "Futures" opportunity on our last new wine from the exalted 2007 vintage. Only 75 cases of our 2007 Moira Pinot Noir will be released this fall. Your price, if you pre-purchase on May 15 will be \$49.95 per bottle. The remainder of this outstanding wine, after release, will be priced at \$59.95. If you pre-purchase a case, your savings would total \$120.00!



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Please reserve your place.

To provide you the best possible experience on Saturday, May 15 without overcrowding, we will try to spread visitor traffic as evenly as possible across the day. To reserve spaces for you and your guests at the time of your choice, please telephone 1-866-644-2244.

NYARAI CELLARS

Release of New Vintages

May 15

We are thrilled to announce the release of our second vintage of Nyarai Cellars' wines! Our flagship wine, Sauvignon Blanc, sold out within four months last year, so we decided to produce twice as much this year! On May 15, our new 2009 Sauvignon Blanc will be available for purchasing. Zoltan Szabo twittered that this wine "is so gorgeous, it is best to reserve some of it right now! One of the highlights for me at Cuvee Gala". Priced at \$18.95, this wine is sure to sell out quickly!

Also released will be our limited edition "Trois", a beautiful, fruitful blending of Viognier, Pinot Gris and Sauvignon Blanc. Only 60 cases have been made of this gorgeous wine, so order your bottles as soon as possible. This wine is available at a 6 bottle maximum order at \$19.50 each.

Nyarai Cellars' wines are available online only at www.nyaraicellars.ca or just call us at the winery 905 562-5214 and ask for Sharon.

PELLER ESTATES

An Afternoon with Jason

May 22 & 29 - June 5, 19 & 26

Reception: 12:00 Noon Lunch: 12:30 p.m.

Enjoy an easy-going Saturday lunch experience. While overlooking the beautiful Estate vineyards, enjoy a three-course tasting menu created and presented by Winery Chef and CityLine personality Jason Parsons. Beginning with a Kitchen Reception, the menu showcases seasonal ingredients found right here in Wine Country.

\$65 per person, exclusive of taxes and gratuities

Chef's Table Dinner Series

May 8 & 22 - June 5 & 19

Kitchen Reception: 6:30 p.m. Dinner: 7:00 p.m.

Come behind the scenes at Peller Estates Winery Restaurant and discover how Winery Chef and CityLine personality Jason Parsons approaches the art of pairing wine and food. Your dining experience begins with a reception in Jason's kitchen where he will discuss

collaborating with winemaker Lawrence Buhler and his approach to developing innovative food and wine pairings. You will then enjoy a seasonally inspired tasting menu presented by Jason and perfectly paired with wines selected by Lawrence.

\$140 per person, exclusive of taxes and gratuities

Pretty & Pink Mother's Day Brunch

May 9 - 12:00 noon ~ 3:00 p.m.

Treat mom to a day in Wine Country made just for her. Her favourite CityLine personality, Chef Jason Parsons, has prepared a positively picture perfect pink-themed three-course brunch menu, including a complimentary glass of our award-winning (and pink) Ice Cuvée Rosé sparkling wine.

\$47.95 per person, exclusive of wine, taxes and gratuities

Pre-Release Event - Signature Series Sauvignon Blanc 2009

May 22 & 23 - 12:00 noon ~ 5:00 p.m.

Taste & buy our first ever Sauvignon Blanc from the premium Andrew Peller Signature Series wine family. 2009 was a superior vintage for aromatic whites and this stunning Sauvignon Blanc carefully crafted by Winemaker Lawrence Buhler is a testament to it. Join us at the winery this weekend only to buy this wine for a 15% savings and taste it during our Winemaker Release Lunch and Sommelier-led Discovery Tour.

Winemaker Release Lunch - May 22 at 12 noon - \$65 per person, exclusive of taxes and gratuities

Discovery Tour - May 22 & 23 every hour on the hour from 1 p.m. to 4 p.m. - \$10 per person

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

June 19 & 20 - 12:00 noon ~ 5:00 p.m.

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

Winemaker Release Lunch - June 19 at 12 noon - \$65 per person, exclusive of taxes and gratuities

Discovery Tour - June 19 & 20 every hour on the hour from 1 p.m. to 4 p.m. - \$10 per person

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Painting in the Vineyards with Joseph Peller

June 26 & 27

\$395 per person, exclusive of taxes and gratuities

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

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

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

The workshop price of \$395 includes instruction, morning coffee and lunch on both days, as well as the winery tour and tasting. Guests of Joseph Peller's Painting workshop are welcome to dine at Peller Winery Restaurant where they will have an opportunity to enjoy a three-course dinner at a special price of \$59.00 plus wine, taxes and gratuities.

PILLITTERI ESTATES WINERY

New Vintage Release

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

Stick with Pillitteri; we don't skewer around. Enjoy our newly released 2009 Gewurztraminer Riesling Fusion and 2007 Cabernet Sauvignon with skewered appetizers. Passes are available May 1. Call 905-688-0212 now to pre-order.

Wine and Herb Festival

May 8-9, 15-16, 22-23 and 29-30 ~ 11:00 a.m. ~ 5:00 p.m.

Visit Pillitteri and enjoy our 2007 Merlot paired with double smoked bacon and chive cornbread topped off with a black pepper Merlot jelly.

Passes can be purchased at the winery, online at www.niagaraonthelake.com or by calling (905) 468-1950.

LCBO Ontario Wine Superstar

Tasting

April 25 – May 22

Visit select LCBO stores and try our VQA 2007 Pinot Grigio being featured as an Ontario Wine Superstore

No charge

REIF ESTATE WINERY

A Spring Evening in the Wine Sensory Garden

Saturday May 29, 2010 - 6:30 p.m. ~ 9:30 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 courses that complement selected wines; our Sauvignon Blanc will be paired with Lemon Thyme, Pinot Noir with Rosemary, Cabernet Merlot with Greek Oregano and Pineapple Sage with Icewine. Cost \$95 per person plus taxes and gratuity. Email events@reifwinery.com or buy tickets on-line now at www.reifwinery.com.

STREWN WINERY

Sensational Sangria

May 1- 30 - 10:00 a.m. to 6:00 p.m.

Our fresh and tasty Red Sangria is made from a selected red varietal and a fresh array of fruit! Come and get your taste buds ready for warmer weather! Available daily at the Main Tasting Bar.

No charge.

Terroir Bar Monthly Food and Wine Match

May 1 – 30 - 10:00 a.m. ~ 5:30 p.m.,

The May wine & food match at the Terroir Bar is Gewurztraminer 2006 Terroir and delicious Caramelized Onion and Goat Cheese Pizza created by the Wine Country Cooking School. \$5.

Taste With The Winemaker

May 8, 2010 - 10:30 a.m. ~ 12:30 p.m.

On a Saturday of each month Strewn winemaker Joe Will gets behind the counter of the Terroir Bar to answer questions and talk wine as you sample some of Strewn's very best "Terroir" wines.



Just Off the Vine ...

The Ontario Wine Society's Newsletter

May 2010

Wine & Herb Touring Program

Weekends in May - 11:00 a.m. ~ 5:00 p.m.

At Strewn we're pairing our Cabernet Franc 2006 with a delectable Tomato and Cheese

Pinwheel prepared by the Wine Country Cooking School.

Discover Summer Sippers - A Tutored Tasting

Saturday June 5 - 1:30 p.m.

Whether you are an aspiring wine lover or a seasoned sipper, this seminar on wine appreciation is for you. You will discover the finer side of wine appreciation as you are guided through a friendly tasting of both summer wines for the patio and the barbeque. Reservations required. Please call 905 468-1229 to book for space.

All events at Strewn Winery, 1339 Lakeshore Road, Niagara-on-the-lake, ON L0S1J0. Please call 905 468 - 1229 for details.

WAYNE GRETZKY ESTATE WINERY

Official Opening Weekend: The Grill at Gretzky's

May 22, 2010

The Grill at Gretzky's offers fantastic lunches on our outdoor patio. Talented chefs from The Famous restaurant at the Fallsview Casino offer satisfying fare in a relaxed setting. Perennial favourites Sliders, Grilled Pizzas and the 99 Club Sandwich return to the menu along new and exciting entrees. 99's wines available by the glass or bottle. The Grill will be open weekends from 12 - 4 p.m. Starting May 22 to October 1.

Greatness in a Glass!

June 12, 13, 19, 20, 26 & 27 - 11:00 a.m. ~ 4:00 p.m.

Celebrate and explore our new vintages featuring Cuvee Gold winning state Series 2007 Shiraz Cabernet and Founders Series 2008 Unoaked Chardonnay paired with culinary delights skillfully prepared by 'The Famous' Restaurant. Bon Appetit! \$10 without a Discovery Pass. Lunches available weekends on the patio 12 - 4 p.m. (Part of the Niagara New Vintage Festival Discovery Pass Program)

www.gretzkystatewines.com

Other Ontario Wine Events

BY CHADSEY'S CAIRNS

We have wine maker's dinners coming up in Peterborough, Toronto and Ottawa over this next month.

On May 4 in Peterborough at Brio Gusto Restaurant on Charlotte St. we have a tapas event for Trent University alumnae. Interested grads should contact the alumnae office at the university.

On May 5 in Ottawa's west end there is a dinner at Allium featuring six of our wines, a four-course meal and a cheese course with Fifth Town Cheeses. Contact Allium for reservations and menu details.

On May 26, in Toronto, at Allens on the Danforth, we have our 4th annual dinner hopefully in the back patio if the weather is kind. Contact the restaurant for reservations, this year's pairings will be finalized within the next week or so.

On May 29, the Prince Edward County Terroir event will be held at the Crystal Palace in Picton, featuring new wines and several new wineries. Contact www.thecountywines.com for information and advance tickets.

LEGENDS ESTATES WINERY

Sauvignon, Semillon and Seafood Festival

June 12, 13, 19, 20, 26 & 27- 11:00 a.m. ~ 5:00 p.m.

Legends Estates Winery brings the renowned white wine and seafood celebration home to the Niagara shores of Lake Ontario! Enjoy the refreshing nuances of our latest vintages of Sauvignon Blanc and the crisp flavours of our rare estate-grown Semillon, the first in Ontario! Savour these whites with a medley of splendors from the sea.

\$10 per person without a New Vintage Discovery Pass.

Winemaking on the Lake

June 26 - 6:00 p.m.

Enjoy a relaxing evening of delicious food and wine against the backdrop of vineyards and Lake Ontario, all from beneath our elegant reception tent. Discover how the proximity of the lake affects the growth and flavour profiles of our rare Ontario-grown varieties such as Semillon, Malbec and Petite Verdot. Come for dinner, stay for the experience!

\$70 per person including food and wine; plus tax and gratuity. Reservations required. Please call or email events@legendsstates.com for more information.

Just Off the Vine ...

The Ontario Wine Society's Newsletter

May 2010



“The Heart of Gold” Party

The Wine Ladies present “The Heart of Gold” Party in support of the Heart & Stroke Foundation of Ontario.

Clarins Skin Spa

87 Yorkville Ave

May 6, 2010 - 5:00 p.m. ~ 10:00 p.m.

Everybody has some in their jewellery box — Unwanted gold necklaces, out of date or broken pieces or pieces missing from a set and the stuff you simply don't want.

The Wine Ladies are inviting you to turn that jewellery into cash. The Heart & Stroke Foundation of Ontario will benefit from the evening and you will leave with cash.

What's happening that evening:

Meet The Wine Ladies in person.

This is a gold-for-sale event. Your unwanted gold and jewellery will be evaluated and for it, you will be paid cash. The experts from the Goldsmart Network and Fortunes Fine Jewellers will conduct the buying.

Enjoy the elegant atmosphere of Clarins Skin Spa where you may have a mini lip or hand treatment, make-up touch up or even a relaxing mini chair massage.

You will be treated to Girls' Night Out Wine courtesy of Colio Estate. Sample amazing, healthful hors d'oeuvres by Encore catering and be tempted by the decadent chocolates of Bernard Callebaut.

To help the Heart & Stroke Foundation of Ontario, a portion of the total value will be donated by The Heart of Gold Partnership.

In addition to the cash you get, you will receive a gift bag laden with gifts graciously donated by our sponsors and other neighboring stores.

Free parking coupons are available upon request, kind courtesy of Hazelton Lanes.

We hope to see you there and raise a glass to your health!

A glass of red wine from time to time is good for your heart health! Cheers!

— The Wine Ladies, Georgia and Susanne