



Just Off the Vine...

OWS NEWS

Ontario Grape Growers Thirst for Greater Market Share

By Julie Greco from St.Catharines Standard

The Grape Growers of Ontario want to put more "O" in the LCBO. At a media event Friday morning, the grape growers underlined a need to boost the market share for Ontario wines. The association proposed that key stakeholders meet with the provincial government to discuss how the wine distribution system can be improved in the province.

With Ontario wine sales at 44% market share, grape growers chief executive officer Debbie Zimmerman said Ontario can and must do better.

"For the benefit and security of Ontario's grape growers, and Ontario's wineries for that matter, we need to change the way our wineries have access to the market for consumers," she said.

"We need to work with our partners to find ways to increase market access so Ontario's consumers have more Ontario and VQA brands available to them."

She noted the association's interest in working with its industry partners to measure and assess the way wine is sold in Ontario, and how it can be improved.

Grape Growers of Ontario chairman Bill George Jr. said the industry's goal is to attain 50% market share. To do this, the industry needs to come to grips with which model will suit the industry best, he said, using improvements at the Liquor Control Board of Ontario or the establishment of a private winery retail store system as examples.

While Zimmerman noted that inter-provincial trade barriers have presented a challenge, George said the easiest market to make gains in is within the province.

Continued on page 2

Special Winemaker's Feature

This issue's interview is with Paul Pender, award-winning winemaker at Tawse Winery – winner of 2010 Winery of the Year.

IN THIS ISSUE PG

News	1
OWS Events	1
Winemaker's Corner	2
Feature Article	4
Previous Events	6
Winery Events	8
OWS Event Details	15
OWS Feature Event	15

UPCOMING EVENTS

Niagara Chapter

Mon., May 30 – AGM & Winemaking in Ontario Bicentennial Celebrations Part 1 at Lailey Vineyard

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

Sat., July 30 – Pig Roast with Miata Club at GreenLane Winery

Oakville Chapter

Wed., May 4 – Tawse Winery Presentation & Tasting at Cucci

Toronto Chapter

Thurs., May 19 - OWS 20th Anniversary Special Event - Classic Pinot Noir: Burgundy and Ontario at Casa Loma

Sat., June 11 - Annual Bus Trip - Niagara Escarpment

Wed., August 17 – Bin End at Woodbine Racetrack

Tues., September 19- New Zealand and Ontario Terroir at the U of T Faculty Club

Thurs., Oct 20 – Special 200th Anniversary of Ontario Wine Event - Royal Canadian Yacht Club

Wed., November 30 – Bi-Annual Taste & order Event at the U of T Faculty Club

For more information, check out:

www.ontariowinesociety.com/events

Twitter @1OWS

Please also check out our Ontario Wine Society Facebook page.

Grape Growers Continued

A critical component to ensuring the grapes grown are marketable is being addressed through a varietal plan, already underway.

"Since demand is linked to the market growth strategy, the market potential needs to be determined and then linked back to grape production," said Zimmerman.

To help growers transition according to the varietal plan, the Ministry of Agriculture, Food and Rural Affairs has earmarked

\$12 million over four years. Details about how the funds will be used — whether for new stock, removal or infrastructure — have yet to be released. But Zimmerman said this is good news for grape growers.

"It will mean money in their pockets," she said.

Friday marked the launch of the Grape Growers of Ontario's redesigned website and the announcement of an upcoming Facebook, Twitter and YouTube campaign for this spring. The move, Zimmerman said, is

designed to appeal to the millennial generation, born in the mid-1970s to the 2000s.

"The millennials are the way the future is going because they get information so differently than we did in the past" she said.

"What we know from all the information we gathered, is that the millennials are going to be deciding the future of wine for a lot of people and we need to educate their decisions."

For information visit www.grapegrowersofontario.com.

WINEMAKER'S CORNER

AN INTERVIEW WITH PAUL PENDER OF TAWSE WINERY By Jennifer Hart



Paul Pender (CNW/Tawse)

What prompted you to get started in Winemaking?

I actually come from a carpentry background; I moved to the area from Toronto 12 years ago with my wife. I always dabbled with winemaking. Even back to University days I made wine. I used to drive up here and buy grapes. I became very allergic to a lot of the stuff I was

working with as a carpenter and needed to make a change and went back to school (Niagara College) and here I am. My wife suggested I become a wine maker. I said that would be fun but you can't make a living as a winemaker.

What trade-related accomplishment are you most proud of?

I think that the Winery of the Year was definitely a great thing. We are very excited about that at the winery. It is nice to be the first Ontario Winery to win that award. It is good for us, good for Niagara, good for Ontario. We are really proud of that so I would say that is probably the biggest thing.

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

I was very lucky, I graduated from school and kind of walked into the winemaking job here and then the winemaker left fairly suddenly, so we hired Pascal Marchand as our consultant for a couple of years. That was very instrumental, being able to have access to the mind and tastes of a guy like Pascal. It was a very steep learning curve. I was also able to do trips with Morey (Tawse), the owner, over to Burgundy once a year and talk to winemakers in Burgundy and winegrowers. To taste these great wines, was really great way to get an introduction to winemaking very fast. If you are

a writer, you have to read a lot of books and you get the sense of how words go together and you want to read great literature to understand that. If you are a winemaker, you need to taste the very best wines in the world in order to know how they should taste. If you are always aiming at California Pinot you are never going to make great Pinot in Niagara because you are aiming in the wrong direction.

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

Morey and his relationship with Burgundy has been great. I have had the luck and chance to be exposed to the best Pinots in the world and been able to taste these wines –those are great, great opportunities. I have been very, very fortunate, a lot of people have not had those opportunities. My second year here in '07 we had Aubert de Villaine of Domaine de la Romanee - Conti come to the winery and taste my wines. I had shaky knees but he was very polite and gave good constructive criticism on all the wines. He probably thought, God these are terrible, but he was very nice. I also got to try a whole pile of his wines. Those are things that are not tangible but they impact your decisions and how you want

to grow grapes and make wine for a long, long, long time.

Halpern puts on the Grand Cru dinner annually and one year two wine makers were in town for it – Jeremy (Seysse) from Dujac and Etienne de Montille from Domaine de Montille and they came to Tawse for the day to visit Morey in the middle of our Pinot harvest. They tasted the Pinots - they were also very polite. One of the wines I do is 100% whole cluster. Jeremy and Etienne both make whole cluster Pinots, both in very different styles, one very extracted and one very reserved and respectful. So we had this great discussion in front of our vat of whole cluster Pinot. You take it all in like a sponge, you listen to these people who have made Pinot for 4 or 5 generations and they have a wealth of knowledge and if you take the time to listen you learn so much. It was only 15 minutes but that conversation has stayed with me and will forever.

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

Niagara (and Ontario) makes great wine. Some varieties we do better than others. The varieties I would tell people to go out and try, to get a sense of what we do as a region, would be

Chardonnay, Riesling, Cabernet Franc and Pinot Noir and to try these from a range of producers because there are a lot of good producers in the area who make these wines. That will give a good sense of what the region does. I wouldn't say go out and try Syrah and Cabernet Sauvignon to understand what the region does well. If you want to get a sense of the region, try these four varieties, they will give a sense of the quality we can produce. Cab Sauv is hit and miss and I wouldn't want to say taste this and that it is indicative of what we do in Niagara, because it's not – the 2007 vintage being an exception – but we get that 1 year in 10. We are a young region, learning this is half the fun as well.

FAQ's

Special Vintage: The 2009's are coming on the market soon and I think 2009 has not necessarily been written off by critics but not praised enough. From my experience, I think 2009 may be one of the best vintages we have done, overall, at Tawse. We had this long, cool, growing season with very little rot. We were able to pick things when they were physiologically ripe. We got great acidity. I think we are going to see some great wines coming out of '09. I think it is good to start talking about these vintages that are not necessarily the '07s, because they are more typical vintage,

but to me, this may even be the vintage of the decade. The Rieslings are already on the market and are showing themselves to be the best Rieslings, for sure, of the decade. Across Niagara we have seen beautiful Rieslings come out of '09. Chardonnays are coming on the market too, and again I think it is going to be hard to hold a candle to the '09s. Pinots are phenomenal and what is even more amazing is that the Cabernets are fantastic – deep, rich colour, great ripe tannins, but a little more on the savoury note, not as much sweet fruit.

Winemaking style & terrior: At Tawse we look to Burgundy for inspiration. That is where my inspiration comes. That is who I try

to emulate in terms of wine style but it comes down to terrior in the end. We are never going to make a Meursault but if we can make a wine that in a blind tasting people are not going to say "oh that is Niagara", not that anything is wrong with Niagara, but we want to celebrate our terrior. I think what has happened historically is that people have made Niagara Chardonnays in a California style, and that has been to the detriment of Chardonnay in Niagara. The more you drink wine, the more you taste wine, the more it becomes less interesting to you to hear what a winemaker has to say. What becomes more interesting to you is what the vineyard has to say because the

vineyard says things with such uniqueness and subtlety that we could only dream to be that poetic as winemakers. If we could just learn to take a backseat and listen to what the vineyard has to say then we would make some great wines. Winemaking is about the poetry, it is about listening to what that wine has to say.

Barrel tastings: We often say when we do barrel tastings that it is like putting your finger into the cake batter. All the ingredients are there and you get a rough idea but the cake when it is cooked is very different. It is a good analogy to give people a sense of a barrel tasting – you are looking for the main components not for a finished wine.

ONTARIO WINE SOCIETY 20TH ANNIVERSARY THE OWS AT 20 By Bruce Barber

Healthy, passionate, innovative and fun - those are the words I use to describe the Ontario Wine Society today. From its humble beginnings as an idea of the Ontario Wine Council, the society has steadily grown, remained staunchly independent and lived true to its mission to guide members to a better understanding of wine.

I had the pleasure of being President of the OWS from 1997-2006 and I've been a

member since inception. This year after 4 years out of the country I was delighted to return to the Chardonnay tasting at yet another new venue, The Toronto Lawn Tennis Club, and discover that much of the same fun learning environment was still evident. The involvement of the wine-makers, owners and employees of the Ontario wineries are what make the OWS extra special. At that event, I was able to catch-up with a few of the folks I got to

know rather well. Paul Speck invited me out to Henry of Pelham to try some of the latest vintages. Angelo Pavan updated me on the latest developments with the VQA and we reminisced about some of the amazing events Cave Spring had been part of over the years. It was wonderful to see some of the OWS volunteers still giving after all those years - Bob Moore still helping at 80 something, Sadie Darby keeping everyone organized and Ken Burford

welcoming one and all. And while there were new members I sure recognized a lot of faces that have enjoyed OWS events for many, many years. It was truly heart-warming to see all the familiar faces and catch up on life with the people that make the OWS so unique. Importantly, the wines from Ontario also impressed. I tried my hardest to taste as many of the 50 top rated Chardonnays as I could and was delighted to see the overall quality level has continued to develop. Several of the Prince Edward County wines that were just an idea 5 years ago, are now successfully competing with wines from Niagara and Lake Erie's shores. The diversity of styles was also impressive, indicative of the creativity of wine-making.

Twenty years is something to be honoured. Many wine groups have come and gone in that time and yet the OWS continues on, never resting on its laurels and always looking for the latest innovative idea to showcase wines for its members. They may not seem so new and innovative now but I recall several events that we did during my time at the society that we felt was breaking new ground.

Perhaps you'll recall some of these events too:

Ontario vs. the World Chardonnay blind tasting – we had some of the best wines from California, Burgundy, Australia and South Africa vs. the best Ontario had to offer. This was early 90's so not surprisingly Ontario didn't rank at the top, but in the end 3 of the top 6 wines were from Ontario.

Ontario/NY tasting at the Yacht Club, with the simulcast of B&H Fireworks. What a spectacular way to enjoy a summer evening.

Ice wine weekends – Always first class and yet every year somehow managed to outdo the last. My favourites were Konzelmann, Pillitteri, Vineland Estates (we tasted the Icewine that travelled to the North Pole), Inniskillin and Marynissen.

Wine tasting dinners – What a way to try out the specialties of Toronto's chic restaurants. I have great memories of these nights especially La Petite France, La Maquette, Auberge du Pommier and Grano.

Winery tours – Too many to mention but always fun and never failed to return without discovering at least a dozen new wines.

Lifetime Achievement Awards – what a pleasure it was for me to pay tribute to

some of the pioneers in the Ontario Wine Industry.

New Kids on the Block – most people had never heard of some of the wineries we would feature, but what a boost for them to find a captive audience to try their new wines.

Cycling through Niagara – Scenery, exercise, wine, food what's not to like.

Riedel Glass event – The most expensive event I've ever been to. I was so impressed with the impact the glasses had on the wine I had to go out and buy \$500 worth of glasses the very next week.

Ontario Wine Awards, wine fair – What a way to try the wines that were entered into the competition. For years the OWS also sponsored the Winemaker of the Year award and it was my very special honour to present it to the year's best.

Cuvee – Ontario's showcase event – It was pleasure to represent the OWS at the event for 10 years.

Great fun, wonderful learning, and memories that will last a lifetime. Keep it up OWS, the industry needs you to keep leading and the members expect it too. Cheers to another 20 years of making memories.

PREVIOUS EVENTS

ONTARIO'S VIRTUAL WINERIES By Kathryn Kowal

On April 11th, the Toronto Chapter hosted a tasting which focused on the innovation being demonstrated by several Ontario Virtual Wineries. The event was held at the Faculty Club, University of Toronto, and was attended by 52 OWS members and their guests.



Jeff Hundertmark, Steve Byfield, Kevin Panagapka, Andrew von Teichman, Daniel and Paul Ross
Photo by: Andy McCraw

During the reception, winemaker Steve Byfield shared his Nyarai Cellars 2009 Sauvignon Blanc, with its rich floral notes, tropical fruit, and balanced acidity. Attendees were able to meet and speak with Steve and the four other featured winemakers; Kevin Panagapka (Twenty Twenty-Seven Cellars), Andrew von Teichman (Generations Wine), Paul Ross (Ross Wines), and Jeff Hundertmark (100 Marks Wines).

Guests moved into the Main Dining Room for the evening's tasting, which was facilitated by Sharon Marks. Sharon started off the evening with a brief presentation on virtual wineries,

and explained that while virtual wineries have been around for nearly two decades in other parts of the world, but they are relatively new to the Ontario wine industry. Starting up a virtual winery gives a winemaker the opportunity to utilize their own style and skills, without the great expense of purchasing their own estate. By producing wine at a shared facility, and without a "bricks and mortar" retail store, these virtual wineries are championing a return of the artisanal craft of winemaking.

During the course of the tasting, attendees were introduced to eight more wines from five different Ontario virtual wineries. Each winemaker led a tasting of their wines while sharing their passion and views on the virtual winery industry, the pros and cons of being "Virtual", and their personal winemaking philosophy. A selection of appetizers was served to accompany the different wines.

The tasting included:

Steve Byfield's Cuvee Gold Medal winning Nyarai Cellars 2007 Veritas, a terroir driven, reserve blend which delivers the fruit-forwardness of cassis, red currants, plum and spice along with mocha and vanilla.

Kevin Panagapka of Twenty Twenty-Seven Cellars, who also won Gold at Cuvee, brought his 2009 Featherstone Vineyard Riesling; which shows intense minerality and balance and is a great example of classic Niagara Riesling. Kevin also shared his Twenty Twenty-Seven Cellars 2009 Pinot Noir, a Burgundian style Pinot Noir with an earthy, classic beetroot and sour cherry aroma.

Andrew von Teichman led a tasting of winemaker Allan Jackson's Generations Wine Company's 2009 Union White and 2009 Union Red, both of which bring together multiple grape varieties. The Union White is an intriguing blend that is refreshing and versatile, and the Union Red is medium bodied, fruit forward, and balanced.



Red Line up from the tasting
Photo by 100 Marks

Paul Ross presented his Ross 2007 Riesling, a classic Alsatian-inspired style that is mineral-infused, crisp and refreshing. This

was followed by a tank sample of his upcoming 2010 Riesling.

Jeff Hundertmark wrapped up the tasting with a barrel sample of 100 Marks 2010 Pinot Noir inaugural vintage. While not scheduled for release until next

year, the wine is approaching the taste profile Jeff wants from the concentration of flavours and oak contact. Already full of black cherry, its emerging structure was a palate pleaser.

Based on the interest expressed in purchasing these wines, the questions posed to the winemakers during the evening and the lively discussions which ensued, this unique tasting event was enjoyable, educational and engaging for all who attended.

MATCHING FRUIT WINES WITH CHEESE By Yvonne Trout

Based on feedback we received at the end of the night, this tasting will definitely be one of the highlights of the year. Our fruit wine line-up included QC (Quality Certified) wines from all over Ontario. We had wines made from a vast variety of fruits that ranged from light yellow to deep burgundy and from dry to sweet. Wines poured: Sunnybrook (Poire Sec, Golden Plum, and Ironwood Hard Cider); Southbrook (Cassis); Downey (Raspberry); Archibald's (Spiced Winter Apple); Stoney Ridge (Cranberry, Cranberry Ice, and Blueberry Maple Ice).



9 fruit wines & cheeses matched

Jim Warren, Executive Director of FWO – Fruit Wines of Ontario – helped us understand the fruit wine

industry. He explained that similar to VQA, the fruit wine industry uses QC to designate a wine that has passed stringent requirements to ensure a quality product. He went on to say that the fruit wine industry faces many challenges today. Since the government allowed producers to make and sell fruit wines years ago they have had little or no government support. They are not treated equally with the grape wine producers. He suggested there could be an initiative to promote local fruit wines in light of growing support for local products. Fruit wine labels cannot even use the word "Ontario" since the Vintner's Quality Alliance owns the rights to that term. Also, fruit wines tend to fall on the lower end of the alcohol scale which may be a popular attribute and worth promoting to health conscious and aging people.

Keith Müller, Director of the Chef School at George Brown

College, led us through the tasting. We blind tasted each wine to try to determine which fruit was used in each. It was interesting to find how different the aromas and tastes can be in a fruit wine. We then tasted an artisanal cheese which was paired with each wine. Keith showed us how to properly "taste" a cheese. He encouraged us to break some off and squish it between our fingers to assess the texture and warm it up. We then smelled it and took notes on aroma. Then we took a small bite, smooshed it on the roof of our mouths and all around our mouths to assess and take notes on the flavour. Then we sipped more fruit wine with the cheese that was remaining in our mouths and concentrated on the beautiful effect a great pairing can have.

Our lineup of cheeses included: Niagara Gold (Jordan ON), Chateau de Bourgogne (France), Gruyère (Switzerland), Chèvre Noir

(Quebec), BellaVitano w/ Raspberry Tart Ale (Wisconsin), Applewood Smoked Cheddar (England), Manchego (Unpasteurized from Spain), Bleu des Causses (France) and Saint Agur (France). The cheeses are available for sale at Stoney Ridge Estate Winery. Their cheese shop staff have a wealth of knowledge about cheese.

I think most surprising for me was how well the fruit wines paired with the cheeses. I even dare to say that for me, they paired even better than traditional grape wines. I thought the various fruit flavours enhanced the

experience and added more complexity to the gastronomic experience.



Speaker Keith Muller with planner Yvonne Trout

At the end of the night everyone received a commemorative etched wine glass celebrating the 20th anniversary of the Ontario Wine Society.

The OWS would like to thank: Stoney Ridge and their wonderful staff (Karen,

Michael, Robert) for hosting the event, Keith Müller of George Brown College for leading the tasting, Jim Warren for his wealth of knowledge about fruit wine, the Cheese Goddess (Ann McClelland) for her wonderful cheeses, Yvonne Trout and Debbie Levere for planning the event, all of the OWS operating committee members who helped with the set up and clean up and Bruce Jackson for taking photographs. Look for the pictures on the Ontario Wine Society web site: www.ontariowinesociety.com/eventpictures.

INDUSTRY MEMBER EVENTS

CREEKSIDE ESTATE WINERY **Get Fresh in the Valley: 'The Ultimate Deck Ensemble'**

May 7 & 8
12:00 a.m. – 5:30pm

To us, nothing says warm summer days like fresh steamed mussels in curry apple broth paired with our signature Sauvignon Blanc surrounded by nature's scenery on the deck. We'd like you to come see what we're talking about yourself. This is a classic pairing sure to please.

Passports are \$35.00 and include food and wine pairings at 20 participating wineries in the 20 Valley area and a custom packet of vegetable or herb seeds. To order visit www.twentyvalley.ca or call 905.562.3636.

New Vintage Festival: Creekside Sauvignon Blanc Horizontal and Mussel Pairing

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

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

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

FIELDING ESTATE WINERY **Yoga in the Vineyard**

Sat., May 28 – 1:00 p.m.

Yoga in the Vineyard Fielding Estate Winery Experience Includes:

- 1 hour guided yoga class outside weather permitting
 - Tour of the winery
 - Tasting of 4 wines accompanied by a gourmet cheese plate
 - \$20 gift card to use towards any purchase in the retail store (can be used for future visits too)
 - **these will be done up ahead of time based on number of participants
 - Plus a voucher for a private tour and tasting (for 6 people – valued at \$100.00)
- Visit www.yogainthevineyard.ca for more details and to book your spots.

MEMBER EVENTS CONT.

Yoga mats available for use that day at a charge of \$5.00 each. \$75.00 per person + HST. \$65.00 per person + HST for wine club members

Get Fresh in the Valley

May 7 & 8

12:00 p.m. to 5:00 p.m.

Join us as we Get Fresh in the Valley and bring in the spring!

The Wineries of Twenty Valley have a tasty passport experience for you this Spring Season. This April/May come out and sample perfectly paired food and wine tastings in the Twenty Valley. We'll help you create an exclusive herb garden as you tour. At each winery, passport holders will collect a seed packet that features an herb or vegetable that you can plant in your garden! By the time you are done touring, you'll have a complete garden, and lots of work to do when you get home!

We will be serving a mini spring vegetable frittata paired with our new 2010 Rose.

Passports are \$35.00 each plus HST. They are a limited number available on a first-come, first-served basis by calling the Twenty Valley Tourism Association at 905-562-3636. We have passports for purchase here at the winery. Visit <http://www.twentyvalley.ca> for full details

Graze the Bench

June 5 & 6

A celebration of wine, food and music, on the Beamsville Bench. Join us in June 4th and 5th as 7 great wineries, 7 great chefs and 7 great bands join forces to bring you an unforgettable weekend of grazing! Each winery will be serving 2 select wines along with mouth-watering light fare.

To get your hands on one of our

limited passports, you can contact any of our participating members. Our featured wines include the new 2010 Estate Bottled Riesling and the 2008 Cabernet Syrah. Our food offering - compliments of Wellington Court Café is a delectable Artisanal Panini. Visit www.grazethebench.com for more details. Your \$25.00 passport includes entry into each winery's private "GRAZE" area, a collector wine glass, a glass of wine and some light fare to enjoy. Additional wine and food is available to purchase for \$7.00 each.

THE GRANGE OF PRINCE EDWARD

May :

Pink Month at The Grange- we will be releasing our first ever brut rosé and our brand new 2010 Trumpour's Mill Rosé. We will be celebrating Pink Month on our blog with recipes, pairings, reviews and more so check it out!
<http://grangeofprinceedward.com/grangeblog/>

Trumpour's Mill Pinot Noir on general list in the LCBO May 2011! Tweet @grangewinery when you see it for a chance to win a bottle! Details on the blog!

For details on all our events, check out:

<http://grangeofprinceedward.com/category/events/upcoming/>

Brut Rosé Release Party

Sun., May 8

1:00 p.m. to 4:00 p.m.

To kick off our summer series we will be having Lenni Stewart perform!

Pinot Gris Release Party

Sat., May 14

May 14th is our official 2010 Trumpour's Mill Pinot Gris release! Offering complimentary tastes so come try it out; you're in for a surprise because this year it's PINK!

2010 Trumpour's Mill Rosé Release Party

Sun., May 22

1:00 p.m. to 4:00 p.m.

Grange Summer Series Performance by Matt and Sara Harris!

June:

Pinot Noir Month at The Grange- with the winery anniversary we will be celebrating our GPE Premium wine line and our GPE Pinot Noir. All month we will be posting recipes and reviews to go along with the Pinot so be sure to check it out!

<http://grangeofprinceedward.com/grangeblog/>

The Grange of Prince Edward's 6th Anniversary Party

Sun., June 5

With Grange Summer Series Performance by Bev Verge and a celebration of our GPE Premium Wines including the official release of our first dessert wine 2010 Grange Sauvignon Blanc

Grange Summer Series with Drew Ackerman

Sun., June 19

1:00 p.m. to 4:00 p.m.

Sure to be a great Sunday Series performance by Drew Ackerman. For details on all our events, check out:

<http://grangeofprinceedward.com/category/events/upcoming/>

New summer picnics catered by East and Main start in May and continue all summer! From Rustic Picnic with sandwiches and salads to the Gourmet Picnic with cheeses, local pates and charcuterie there is the perfect option for your summer afternoon!

For menu details check out:

<http://grangeofprinceedward.com/picnics/>

MEMBER EVENTS CONT.

GRETZKY'S ESTATE WINERY

Get Fresh in the Valley: 'Spring with Spice'

May 7 & 8

12:00 p.m. to 5:30 p.m.

A great offer from Number 99: a private guided tasting through four Wayne Gretzky wines. For only \$5.00 per person, sample some of Wayne's award winning wines paired with local artisan cheeses and accompanying breads. A \$10.00 value.

Proceeds from the sale of each bottle support the Wayne Gretzky Foundation.

Part of the 20 Valley Tourism Association Get Fresh Passport Program: Passports are \$35.00 and include food and wine pairings at 20 participating wineries in the 20 Valley area and a custom packet of vegetable or herb seeds. To order visit

<http://www.twentyvalley.ca> or call 905.562.3636.

New Vintage Festival: 'A Fresh Start to Summer'

June 18, 19, 25 & 26

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

Enjoy fresh summer whites at Gretzky's! We are offering up our signature Unoaked Chardonnay, Estate Series Sauvignon Blanc and Estate Series

Gewürztraminer are all perfect candidates for summer sipping.

Try a sample of each of these wines perfectly paired with a fresh and spicy, hand-made Asian spring roll. Part of the Niagara New Vintage Discovery

Pass Program, complimentary with passport or \$10.00/person without a Discovery Pass. For more information and to order

passports, please visit <http://www.niagaranewvintagefestival.com>

HILLEBRAND

Wine & Herb Touring Pass

Weekends in May

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

Spend a weekend in May exploring our neighbourhood of wineries with your Wine & Herb touring pass. As you tour, each stop will feature a different herb-themed food pairing matched to a premium wine selected to highlight the flavour and aroma of the herb. Hillebrand Winery is pairing the 2009 Artist Series. Gewürztraminer alongside a culinary creation from Chef Frank Dodd with mint. Passes are \$43.00 (plus applicable taxes).

Trius Red Barrel Cellar Dinner Series

Sat., May 7 – 7:00 pm.

Celebrate the 20th year of *Trius* with us in our candlelit *Trius* Red Barrel Cellar. Surrounded by barrels of aging *Trius* Red, let Executive Chef Frank Dodd showcase his finest locally-inspired dishes. Beginning with an intimate reception, the dinner flows into a 6-course tasting menu, which has been perfectly paired with our best *Hillebrand* wines.

\$135.00 per person, exclusive of taxes and gratuities.

Harvest Table Dining Series

Saturdays in May – 7:00 pm.

May 7, 14, 21 & 28 - 7 pm Kitchen Reception; 7:30 pm Dinner

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. \$115.00 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 3-course menu for \$65.00 per person, exclusive of taxes and gratuities. Offered May 7, 14, 21 & 28.

VIPink Mother's Day Brunch

Sun., May 8

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 3-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! \$47.95 per person, exclusive of wine, taxes and gratuities. www.hillebrand.com

HUFF ESTATES WINERY

Terror

Sat., May 28

12:00 p.m. to 5:00 p.m.

More local Wineries than ever before will be participating, paired with some of the best foods The County has to offer. Some very special guest surprises in store, along with remarkably interesting seminars, presentations, and demonstrations, and a chance to sample a great variety of fine wines from Canada's newest wine region all in one place. That place, of course, is Picton's bright and cheerful Crystal Palace...bring your camera! Phone 613-403-4455. Cost: \$25.00 in advance, \$3,000 at the door (prices are all inclusive)

6 Barrels for 6 Chefs

Fri., June 24

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

MEMBER EVENTS CONT.

Paskus of Closson Chase. For more information or to reserve your tickets today: Email: Jason@huffestates.com. Tickets are \$150.00 with proceeds donated to Autism Ontario.

INNISKILLIN

Wine and Herb

Weekends in May

Niagara-on-the-Lake's casual spring celebration of great wine and fresh herbs! Spend a weekend in May exploring our neighbourhood of 26 wineries with your Wine & Herb touring pass. As you tour, each stop will feature a different herb-themed food pairing matched to a premium Niagara VQA wine selected to highlight the flavour and aroma of the herb. Inniskillin will be featuring Lemongrass paired with our 2009 Riesling. For more information or to purchase tickets, contact Wineries of Niagara on the Lake. Advanced tickets are \$43.00.

The Riesling Experience

June 9 & 10 at Brock University

The Riesling Experience, first held in 2008, was so successful that we're back with an expanded two-day program for 2011. World-renowned French producer, Pierre Trimbach will open the event with a tutored tasting of his top Rieslings discussing his experiences with Riesling in Alsace.

The purpose of the gathering is to bring together producers, trade, media and wine enthusiasts from Canada, the US and around the world to share and learn more about the diversity, beauty and versatility of Riesling. Of all the noble varieties in the world, we are constantly amazed by its infinite dimensions and the people who give this exquisite variety its fullest expression.

Please visit

www.rieslingexperience.com,

for complete details and registration.

New Vintage Niagara Wine Festival

June 18 -26

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

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

Tour the wine route for a fresh taste of the newest vintages! The New Vintage Discovery Pass is your gateway to six Niagara wineries to enjoy VQA wine and culinary pairings throughout the two weekends of the Niagara New Vintage Festival. Discovery Passes on sale May 1, 2011.

JACKSON TRIGGS

Amphitheatre 2011 Concert Series

The Online Box Office will be open for ticket sales May 4th. Now celebrating its 11th year, the summer series has become a "must do" for music lovers. The focus on Canadian talent amid the dramatic open-air Roman style amphitheatre promises to provide many memorable nights this summer.

Sam Roberts (June 18); Chantal Kreviazuk (June 25); Gord Downie (July 22, 23); Colin James (July 30, 31); Serena Ryder (August 6); Spirit of the West (August 13); Joel Plaskett (August 20). New this year, we look forward to adding Canadian Comedians to our line-up with the comedy troupe

Women Fully Clothed (August 27).

Wine and Culinary: The Jackson Triggs Amphitheatre concert series offers a unique and relaxed way to enjoy wine country at its best while catching some of Canada's premiere talent under the stars and nestled in the vineyards. Enjoy sipping the award winning wines of Jackson Triggs Winemaker Marco Piccoli and savouring Niagara's outstanding local fare prepared by our Chef, David Penny.

Tickets: \$65.00 CDN + \$4.00 service charge and applicable tax. Available at the On-Line Box Office

www.jacksontriggswinery.com or call (905)468-4637 ext. 2 or toll free - 1(866)589-4637 ext. 2.

LEGENDS ESTATES

Mother's day Brunch Buffet

Sun., May 8

10:30 a.m., 12:30 p.m., 2:30 p.m.

Treat that special Mother in your life to a mouth-watering brunch buffet prepared by our Chef and served in the heart of our wine cellar. Our Polonaise Room offers an intimate and relaxing atmosphere amid the ambience of winemaking at Legends Estates.

Cap the day with a leisurely stroll down our lakefront property as springtime blooms around you. Reservations required. Limited seating available. For reservations or menu information please call 905-563-6500 or email events@LegendsEstates.com \$29.95 Adults; \$14.95 Children (12 and under)

PELEE ISLAND WINERY

Tasting at Freddy's Restaurant

Wed., May 11

Join us on the patio to help kick off the birding season with Freddy's Restaurant and Pelee Island Winery. For more

MEMBER EVENTS CONT.

information, please contact
 Freddy's restaurant.
 655 Point Pelee Drive,
 Leamington, ON N8H3V4 Phone:
 (519) 325-1257

Sip into Summer / Fine Art Fine Wine Weekend

May 28 & 29
 Time: All Day Saturday and Sunday

Join us for TWO events in ONE...
 Come celebrate the Sip into Summer and Fine Art Fine Wine the American long weekend. With Free tours, live entertainment and a BBQ donated towards charity. Admission: FREE

PELEE: ON THE ISLAND Pavillion Opens

Sat., May 21
 The Pavillion officially opens for the 2011 season.

Spring Song 2011

Date: May 7, 2011
 Time: 6:00 pm
 Admission: \$65 each
 A Celebration of Birds and Birding

Our tenth annual Spring song Celebration features Margaret Atwood and guest author Nino Ricci, with celebrity birder Trevor Herriot. The Botham Cup bird race begins on Friday at noon, the banquet at 6:00 pm on the 7th at the Wine Pavillion. Tickets at \$65.00 each can be reserved beginning January 15th, by contacting :

curator@peleeislandmuseum.ca
www.peleeisland.com

Live Entertainment with Ted Lamont

May 21 & 22

Live Entertainment with Jack's Garage

May 28 & 29

Live Entertainment with Local Delivery

June 25 & 26

PELLER ESTATES WINERY Wine & Herb Touring Pass

Weekends in May
 11:00 a.m. to 5:00 p.m.

Spend a weekend in May exploring our neighbourhood of wineries with your Wine & Herb touring pass. As you tour, each stop will feature a different herb-themed food pairing matched to a premium wine selected to highlight the flavour and aroma of the herb. Peller Estates is pairing the Andrew Peller Signature Series Ice Cuvée alongside a delicious Icewine Maple Smoked Salmon and Chervil Terrine. Passes are \$43.00 per person (plus applicable taxes).

Chef's Table Dinner Series

May 14 & 21 – 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 tasting menu presented by Jason and perfectly paired with wines selected by Lawrence. \$140.00 per person, plus tax and gratuities.

Pretty in Pink - Mother's Day Brunch

May 7 & 8
 12:00 p.m. to 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 3-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

Sommelier Series:

Aromatic White Wines
 Sat., May 21
 11:00 a.m.

Drink and learn! Taste and learn the basic characteristics that make up your favourite wine styles at this Estate Sommelier led wine and food experience. The event begins with a tasting and tutorial about a style of wine made at Peller Estates, its characteristics and what went into the making of it. You will then be treated to a private 3-course lunch created by Winery Chef and CityLine personality Jason Parsons to pair perfectly with the wine style you are studying.

\$75.00 per person, exclusive of taxes and gratuities

An Afternoon with Jason
 Sat., June 11
 12:00 p.m.

Enjoy an easy-going Saturday lunch experience. While overlooking the beautiful Estate Vineyards, enjoy a 3-course tasting menu created and presented by Winery Chef and CityLine personality Jason Parsons. Beginning with a Reception, the menu showcases seasonal ingredients found right here in Wine Country.

\$85.00 per person, exclusive of taxes and gratuities

www.peller.com

PENINSULA RIDGE ESTATE WINERY Jazz on the Ridge

Fri., May 27
 11:00 a.m. to 3:00 p.m.

A benefit for the New Niagara West YMCA, the McNally House Hospice and other important local community causes. Join us for a brilliant evening of great wine, spectacular food & celebrity jazz performers. Experience, once again, why Jazz on the Ridge is one of Niagara's premium events.

MEMBER EVENTS CONT.

Featured Artists: The Jack de Keyzer Rhythm & Blues Revue, The Tianna H Quintet, Archie Alleyne & Kollage To purchase tickets call the Winery Retail Shop 905.563.0900, ext. 25 \$195.00 (includes \$95.00 tax donation receipt)

PILLITTERI ESTATES WINERY **Wine & Herb Touring Pass** Weekends in May

Make a stop at Pillitteri during this year's Wine and Herb! Your touring pass will get you one of our Smoked Duck and Mango Thai Basil Kabobs, perfectly paired with Pillitteri's 2007 Bottle Blonde. Tickets are \$43.00, available at any of the 26 participating wineries.

New Vintage Festival June 18 & 19, 25 & 26

Living La Vita local
11:00 a.m. – 5:00 p.m.

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

Introducing Twenty Three
12:00 p.m. & 2:00 p.m.

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

SOUTHBROOK VINEYARDS **Southbrook Sampler Tasting** Sat., May 28 11:00 a.m.

Enjoy a guided tasting through four wines that exemplify Southbrook's philosophy. The

specific wines will be selected with seasonality in mind, but will usually comprise a white, a rosé, a red and a fruit wine.
\$10.00 per person

Eminently Ageable Tasting: **Chardonnay & Cabernet Merlot's** Sat., May 28 3:00 p.m.

Chardonnay is one of the world's great white wine grapes and Ontario is a leader in cool-climate Chardonnay stylings. Bordeaux blends are the most prestigious, long lived red wines in the world. Southbrook has carefully managed the availability of their older wines to ensure that multiple vintages are available for this very enlightening tasting. The oldest wine dates back more than ten years! This tasting will feature two Chardonnays and two Cabernet Merlots.
\$15.00 per person
www.southbrook.com

SANDBANKS ESTATE WINERY **A Reason to Love Rosé** May 7 & 8 11:00 a.m. to 6:00 p.m.

Join us as we celebrate Mother's Day weekend with the release of our new 2010 Rosé! Pruning Seminars - 2pm Sat & Sun. Live Music & Complimentary Tapas Free starter vines! Take one home and plant it in your own backyard!

Celebration of Great Wines & Fresh Herbs May 21 & 22, 28 & 29 11:00 a.m. to 6:00 p.m.

We'll be featuring a tasty selection of food, paired with great Sandbanks wine and fresh herbs from [Vickies Veggies](#). Complimentary herb seedlings to take home!

Terror Wine Showcase Sat., May 28th 12:00 p.m. to 5:00 p.m.

Come see us at [Terror](#) at the Crystal Palace. Stop by the winery afterward for our Wine & Herb festival!

STAFF WINERY **"Get Fresh In The Valley"** May 7 & 8

20 Valley Winery Passport Program - 20 unique wine and food experiences at 20 of the 20 Valley Wineries.
www.twentyvalley.ca/getfresh for more details.
\$35.00 + HST per person for www.staffwinery.com

REIF ESTATE WINERY

Visit Reif Estate Winery this spring or buy on-line to stock up for the season with wonderful whites for summer dining. You will get the year's best pricing on limited edition and estate bottled white wines, perfect for entertaining and outdoor grilling. This limited time pricing on our whites is only offered once a year, so come to wine country and taste what this vintage has to offer. Feature wine tastings complimentary. Wine Boutique Open 10 a.m. to 6 p.m.

2006 Select Late Harvest Vidal 375ml, 2007 Late Harvest Riesling 375 ml, 2007 Late Harvest Gewurztraminer 375 ml, 2008 Gewurztraminer, 2008 Kerner, 2009 Sauvignon Blanc, 2009 Chardonnay, 2009 Chenin Blanc, On Sale \$9.95 each

STREWN WINERY **Classic Niagara Wines For "Those in the Know"** Sun., May 22 11:00 a.m. to 12:30 p.m. Real wine lovers always seem to know which years produce the great wines particularly red wines which are most affected by vintage variation. In Niagara, 2001, 2007 and 2010 were all stellar years. Learn about their wine

MEMBER EVENTS CONT.

characteristics and discover some hidden gems from the Strewn cellars. \$20.00 plus tax and gratuities. Seating limited so call 905 468 1229 early to book your spot.

www.strewnwinery.com

TAWSE WINERY Somewhereness

Tue., May 10

6:00 p.m. at the Japanese Canadian Cultural Centre in Toronto

Tawse Winery, one of the six founding members of this popular event, is pleased to announce Somewhereness 2011.

Tawse Winery, along with 9 others will showcase their wines and share their winemaking philosophies with over 300 guests. For more information please visit www.somewhereness.com. Tickets are \$99.00 per person.

4th Annual Taste of Tawse

Sat., May 28

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

Join us at Tawse Winery for a fabulous day of tours, tastings and wine education. Tour the vineyards, learn the fundamentals of biodynamic farming, taste our award winning wines and sample fare from surrounding area restaurants. To better lead you through this event we are scheduling tours every fifteen minutes, by appointment only. Each small group will tour the six different levels of the winery and our surrounding vineyards, guided by a member of the winemaking team. Wine tasting will be paired with fabulous food creations from four of Niagara's finest restaurants.

To book a tour time for this special event please call Laurie McKenzie at 905 -562-9500 ex 22 or email

l.mckenzie@tawsewinery.ca

Cost is \$10.00 per person - free admission for wine club members.

10th Anniversary Solstice Celebration, Featuring Jim Cuddy & Al Stewart

Sat., June 18

5:30 p.m.

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

Two great performances, one incredible evening!

The evening begins with outdoor marche dining at 5:30pm, with delicious food offerings from four Niagara area restaurants. The concert will follow at 7pm with performances by Al Stewart and Jim Cuddy.

Tickets go on sale April 05, 2011 (March 29, 2011 for Tawse Wine Club Members). Watch for details in our upcoming Newsletter.

Tickets are \$99.00 per person (plus applicable tax and service charges) and include a \$20.00 voucher for food /wine and table reservations. Seats will be allocated in the order in which ticket sales occur.

General admission tickets are also available at \$59.00 (plus applicable taxes) and include a \$10.00 voucher for food and wine. (General admission is lawn seating only - bring your own blanket or lawn chair). www.tawsewinery.ca

THIRTY BENCH WINE MAKERS Get Fresh in the Valley

May 7 & 8

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

Join Thirty Bench Wine Makers as we Get Fresh in the Valley! This passport experience allows you access to The Wineries of Twenty Valley this Spring Season. At

each winery you will receive a seed packet that features an herb or vegetable that you can plant in your garden. Visit us and enjoy Vine Smoked Salmon with radish, cucumber and mushroom salad paired with our 2009 Thirty Bench Riesling. Passports are on sale now so call 905.562.3636 to book or visit www.twentyvalley.ca for more information.

\$35.00 per person, exclusive of taxes.

Wine Release Event

May 14 – 23

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

Join us at the winery to taste our latest wines. We are releasing the 2010 Thirty Bench Riesling, 2010 Thirty Bench Rosé and the 2009 Thirty Bench Red from our cellars. With limited availability, do not miss the opportunity to taste and buy these wines before they quickly disappear.

Graze the Bench

June 4 & 5

12 :00 p.m. to 5:00 p.m.

How does great wine, delicious food, and fantastic music, all in the beautiful setting of the Beamsville Bench sound to you? Graze the Bench is the premier event for wine, food and music lovers. 7 great wineries are paired with 7 great Chefs and are hosting 7 great bands.

Join us among the vineyards, the prettiest spot on the Beamsville Bench, to sip on our two signature wines, 2009 Thirty Bench Red and the 2010 Thirty Bench Riesling. Paired with our wines, enjoy the Skirt Steak Beef Taco in a Soft Corn Tortilla or a Shrimp, Avocado & Tomato Salad while you sway to the funky beats of the "James Brown Duo". To order your pass to Graze the Bench please call 905. 563.1698 or email us at info@thirtybench.com. \$25.00 (plus tax) per person (includes a collector's glass, a 5 oz glass of wine and food pairing at one participating winery)

OWS EVENT DETAILS

Toronto Chapter – Annual Bus Trip to Niagara Escarpment Wine Tour – Sat., June 11

Our members have voted with their pocket book! We spent over \$11,000 on purchases during our bus trip last year to Lake Erie North Shore. With this in mind, we decided to visit 5 Niagara Escarpment wineries so our members can stock up on excellent bargains as well as the rare finds available only at the wineries. Included will be an opportunity to taste the culinary delights of lunch at Inn On The Twenty & finish a perfect day with a wine & cheese tasting in a beautiful setting.

\$99.00 for members + 1st guest, \$115.00 for non-members

Oakville Chapter – *Tawse; The Taste of Gold* – Wed., May 4 at Julia's Ristorante

Have you ever wondered what gold tastes like? This will be the closest you will ever come to tasting pure gold. Tawse wines are liquid gold in a bottle! Winning an unprecedented 5 Gold awards, Tawse Winery was named 2010 Winery of the Year by Wine Access Magazine's Canadian Wine Awards. To add to their collection, they also received 3 silver and 10 bronze medals. You will have the extraordinary opportunity to taste many of their award winning wines.

The Whites, a horizontal and terroir tasting from the 2009 vintage of Chardonnays. Robyn's Block Chardonnay \$41.95 (Robyn's Block has been the Gold Standard for Chardonnay since the first Tawse vintage in 2002) Quarry Road 2008 Gold Medal winner \$34.95, Tawse Growers Chardonnay, first release under this label \$TBA.

The Reds, Two 2008 Pinot Noir's, both won Bronze at the Canadian Wine awards; Tawse Cherry Avenue Pinot Noir \$57.95 and Tawse Laidlaw vineyard Pinot Noir \$44.95. To complete the reds; 2007 Tawse Meritage \$57.95, Gold Medal winner 2009 at Intervin Wine Competition.

\$35.00 for members + 1st guest, \$45.00 for non-members

OWS FEATURE EVENT

Toronto Chapter – Classic Pinot Noir: Burgundy & Ontario - Thurs., May 19 - Casa Loma

"The most romantic of wines, with so voluptuous a perfume, so sweet an edge, and so powerful a punch that, like falling in love, they make the blood run hot and the soul wax embarrassingly poetic." Joel Fleischman of *Vanity Fair*, describing Pinot Noir. Master Sommelier Madeline Triffon calls Pinot Noir "sex in a glass". Peter Richardsson of OenoStyle christened it "a seductive yet

fickle mistress!" Winemakers trying to emulate Burgundy Pinot Noir call it the "Heartbreak Grape" for its difficulty to grow and make good wine.

The largest tasting of Burgundy and Ontario Pinot Noir ever held in Toronto, and in a fitting venue - Toronto's beautiful castle, Casa Loma. The event will occupy the

entire ground floor of the Castle including the terrace, weather permitting.

35 Ontario Wineries and 6 Burgundian agents will be on hand pouring over 100 Pinot Noirs. During the event, Norman Hardie, owner and winemaker of Norman Hardie Winery and Vineyard in Prince Edward County, and Thomas Bachelder, former winemaker

of Le Clos Jordan and now consultant to the industry, will give an interactive talk on Pinot Noir.

Thomas Bachelder, , says "It pleases me to think that Ontario Pinot Noir has come so far that it can dare to share a stage with great Red Burgundy. Although the Pinot Noir grape did evolve in Burgundy, and hence, makes for an infinitely fascinating study of how limestone affects flavour and texture. Ontario, too, has limestone in abundance, and makes for an engaging comparison of terroir, finesse and variations thereof. Ontario's wines have

as much a sense of place as Burgundy's... All of which makes this Ontario Wine Society event a hugely exciting moment for Ontario Pinot lovers!"

Norman Hardie, of Norman Hardie Wines adds "Burgundy and Ontario terroirs are similar but different. The regions are at the same latitude but are on different continents. This is a great opportunity to compare the effects of those similarities and differences on the Pinot Noir grape".

The price of the event includes hors d'oeuvres. A portion of the price is a

donation to the Kiwanis Club of Casa Loma. Approximately ½ of the wines poured are included in the price. The other ½ are premium Pinot Noirs. As you can understand, the premium Pinot Noirs are expensive. You will need to purchase additional \$1 tasting tickets at the event for each premium Pinot Noir you choose to taste. For a detailed list of the wines that will be poured, please go to:

<http://www.ontariowinesociety.com/flyers/classicpinotnoir-winelist.htm>

\$58.00 each, OWS/Kiwanis members and their guests, \$68.00 each for non-members.

This month's SOCIAL MEDIA BUZZ is, Grape Growers Association.
www.grapegrowersofontario.com and Twitter @Grapegrowersont

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

Editor: Jennifer Hart

Contributors: Bruce Barber, Former OWS President

Jennifer Hart, OWS Newsletter Editor

Kathryn Kowal, Toronto Chapter Event Committee

Yvonne Trout, Niagara Chapter Event Planner and Former Chapter President