



Just Off the Vine ...

The Ontario Wine Society's Newsletter

November 2009

Upcoming Events

Toronto Chapter

Our Premier - Taste & Order Event

Monday, November 30 - 6:00 p.m. ~ 9:00 p.m.
U of T Faculty Club

43 Ontario Wineries! Over 200 of some of Ontario's best VQA wines!

The Toronto Chapter of the Ontario Wine Society decided that there is a need for a no-frills, serious, but, at the same time fun, tasting event in Toronto that brings together as many Ontario wineries as possible for the sole purpose of tasting their VQA wines with the intent to order. In Ontario, the wineries, by law, are not allowed to physically provide you with bottles of their wines at this event. You will be able to order the wines for delivery to your home or office. For some wineries, we have partnered with WineryToHome.com to facilitate the ordering and shipping.

Also available to order at this event, by cheque or cash only, will be Eisch breathable glasses and Schott Zwiesel, titanium-crystal break-resistant glasses at a 15% discount from retail prices. Here's a great opportunity to do some holiday season shopping. Bring some friends! Send this to some friends!

The wineries that will be pouring samples and taking orders listed on the website where you can also register. For a detailed list of the wines that each will be pouring, please go to:

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

\$25 each for a member and one guest, \$35 each for additional guests and non-members.

Please note: The price of the event includes some hors d'oeuvres. But, this is not intended to be dinner. If you need dinner, please grab a bite beforehand.

Niagara Chapter

"Dining with the Winemaker"

The Niagara Chapter's Annual Dinner

Saturday, November 14 – Reception: 6:30 p.m. Dinner: 7:00 p.m.

\$ 80 Member (price includes all food, wine, taxes, & gratuities), \$ 90 Non-Members

Hillebrand Estates Winery

Join the Niagara Chapter for its sixth Annual Dinner with guest speaker, award-winning winemaker, Darryl Brooker. Hillebrand's Executive Chef, Frank Dodd, has prepared a special menu for the Ontario Wine Society with dishes matching the wines selected by Darryl. We will have the Vineyard Pavilion all to ourselves for dinner. The evening's menu is attached.

Darryl Brooker has a B.Sc. in wine science from Charles Sturt University in New South Wales and a graduate diploma in wine business from Adelaide University. He was assistant winemaker at Mountadam in Australia's Barossa Valley and then winemaker for Villa Maria in New Zealand. Darryl was led to Canada and the Niagara Region because of its outstanding potential to produce world-class wines at every level. He worked in Canada first as a winemaker for the initial two vintages at Flat Rock Cellars in Jordan, before taking on his current role as senior winemaker for Hillebrand and Trius.

Chef Frank Dodd graduated from Durham College in 1991 where he took his apprenticeship. He has rarely stepped out of the kitchen since then. Frank has worked at some of the world's finest dining establishments including: The Savoy and Dorchester Hotels in London as well as the Cliveden Hotel, one of Britain's finest country houses. Since coming to Canada in 2000, he has worked at Biff's, Vancouver's Wedgwood Hotel, and Langdon Hall before taking the Executive Chef position at Hillebrand Winery Restaurant. Cooking is his true passion in life and he shows this passion through his meticulous attention to detail in the kitchen.

Chef Dodd loves to focus on the finest seasonal ingredients and strives to produce innovative seasonally-inspired menus that enhance Winemaker Darryl Brooker's wines.

The winery will provide a free tour at 5:45 p.m. to those who sign up in advance. Please see the website to register for this events.

Previous Events

Toronto Chapter

Afternoon Delight – October 24

GLEN SIEGEL

I'm not sure how anyone could resist a wine tasting called "Afternoon Delight", especially when it is being organized by OWS Vice President Sadie Darby and presented by the Sophisticated Wino, Shari Darling.



© Andy McCraw
*Shari Darling demonstrating tasting techniques.
Photograph by Andy McCraw*

After introductions, Shari explained that we were going to spend the day looking at styles of wine, food and wine matching and then some of the many factors that influence the flavours of the wines.

We started by examining our own palates. Shari pointed out that we all taste the five same tastes but each person's palate is as unique as their fingerprint so we each pick up on different flavours. The difference is that the five basic tastes are all picked up by the taste buds in our tongues while flavours are a combination of the tastes plus the aromas that we smell. Some people are more sensitive to tastes while others are less but this is a matter of degree.

Because of this difference between tastes and flavours, it is more important to match the style of the wine to the food than it is to match specific flavours of the wine. For example, if you are having raw shellfish, selecting a crisp refreshing white is more important than the decision between an unoaked Chardonnay and a Sauvignon Blanc.

A dinner of rare roast beef should work well with any big, austere red. You might prefer a Cabernet Franc over a Cabernet Sauvignon but either should work..

We started exploring four of the tastes with a paint brush, small cups of sour, sweet, salty and bitter water, plain water and crayons. We painted our tongues with the different solutions and then used the crayons to colour a map of our tongues where we could taste the solutions the best. We skipped umami as it is the hardest to isolate. Once we had our tongue maps, we then stock a page reinforcement ring on our tongues and painted inside of it with blue food dye to highlight the taste buds. We took turns sticking out our tongues and trying to count the taste buds but the room was too dark for most of us to see anything. Shari explained that there are three rough groupings of tasters – super tasters, average tasters and non-tasters. Super tasters are more sensitive than the others and will likely prefer light flavoured foods and wines while non-tasters generally prefer strongly flavoured foods and wines. In spite of the names of the categories, non-tasters and average tasters make perfectly good wine-tasters.

We followed this by tasting Colio Lily but with our noses plugged. This stops us from experiencing the flavours of the wine and focuses us on the fairly bitter and acidic taste. Once we let go of our noses, we found flavours of lemon, granny smith apples and so on. This is why you don't want to eat when you have cold and your nose is plugged. All your food tastes funny.

After lunch, Shari explained the three principles of food and wine matching based on her Building Blocks principles. These are: 1) Pair same with same, 2) Offset only when necessary and 3) the wine should be greater than or equal to the food. To demonstrate these principles, we used lemon, mango curry, tomato with basil, smoked tomato sauce and stilton mango cheese.

First we tried the Colio Sauvignon Blanc 2008 and noted the sour and bitter tastes. Then we bit into the lemon and tried the wine again and it seemed much sweeter. A little bit of salt also helped to balance the wine but too much salt made the wine seem flat.

Next we tried the Colio Girls Night Out Riesling 2008 and found some sweetness and some sourness. After the mango curry, the wine seemed less sweet. We also tried a Colio Late Harvest Vidal 2006 and found that the mango curry reduced the sweetness so that it seemed more like table wine. Then we tried the Colio Gamay Noir 2006 followed by the tomato basil. The sourness of the tomato and the bitterness of the basil offset the same tastes in the wine.

We moved on to the Colio 9 Barrel Shiraz 2007 and the roasted tomato sauce with herbes de province. The

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sourness and saltiness of the tomato sauce brought out the sweetness of the wine and reduced the apparent tannins. Finally, we returned to the Late Harvest Vidal 2006 with the stilton mango cheese. The saltiness of the cheese and the sweetness of the mango reduced the sweetness of the wine and brought out the fruit flavours.

For our last two wines, Shari wanted us to become aware of how our surroundings influence that way we experience wine. We had the Colio Merlot 2005 while rubbing our fingers on soft material and then tried the wine again while using coarse sandpaper. About two thirds of the room found that the tannins in the wine were rougher with the softer material. Others found the opposite.

We then switched to the Colio Cabernet Sauvignon 2007 and listened to Ave Maria. The wine was smooth in the mouth and had fine tannins. Switching to some irritating music made the wine seem less smooth and the tannins seemed rougher. Again, some people found the reverse with the music.

This was a great seminar and a fun and informative afternoon delight.

Thanks to Shari Darling for presenting it, to Sadie Darby and to several members of the OWS executive who helped out by pouring the wines.

Niagara Chapter

Tasting with the Stars - September 29

BRUCE JACKSON

A rare late September tasting was held at Calamus Estate Winery in order to take advantage of the 16 inch "Deep Space" telescope that Calamus has in a rooftop observatory there. Unfortunately the weather did not cooperate and we relied on Dr Brian Pihack, a local amateur astronomer to give us a great visual presentation on "Wine and Astronomy". Yes the ancient Greeks tied the two together along time ago.

The organizers, Larry Horne and Sheila Minkhorst assembled two wines each (red & white) from Niagara wineries with "Star" labels, all from the 07 vintage. They were Mike Weir, Wayne Gretzky, Ferguson Jenkins (Rockway Winery) and Dan Aykroyd. In short the best hockey player, baseball player and golfer to come out of southern Ontario and one of our biggest exports to Hollywood

The reception wine was a star of a different type, a Calamus 06 Gewurztraminer named *Sagitta*. Its the constellation of the arrow and also Cupid's arrow as we found out from Dr Pihack who also gave us a new name for wine while stargazing – *observer fluid!*

The favourite white wine of the evening was the Weir Chardonnay and the favourite red was the Aykroyd Cabernet/Shiraz. The consensus seemed to be that the



wines were not stellar and that the "Celebrity Label" had a lot to do with the great sales success of most of these wines.

The tasting was catered by August Restaurant in Beamesville and was another sellout with 45 people attending the first OWS event held at Calamus.

Special thanks to host Derek Saunders of Calamus Winery and event organizers Larry Horne and Sheila Minkhorst.

News from the Vines

FRED COUCH, OWS – NIAGARA CHAPTER

If you haven't been to Sue-Ann Staff's new winery in Jordan yet, it will be open on weekends only from 11:00 am until 5:00 pm until December 20th. For more information go to the website at www.staffwine.com.

From accounting to wine? Sounds like a drastic switch, doesn't it? However, a number of Chartered Accountants in Ontario and British Columbia have given up their careers in finance to own, manage, or write about wineries. Even with their financial expertise, these CAs are finding that owning a winery is not that easy. Read their stories in this article from the CICA magazine at www.camagazine.com/archives/print-edition/2009/oct/features/camagazine30232.aspx.

Congratulations to Kacaba Vineyards, Vineland for being awarded the 2009 "Canadian Wine of the Year" at the Wine Access Magazine's Canadian Wine Awards. The award was for their 2009 Syrah Reserve, which also picked up a Gold.



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Industry Members

Events

CHÂTEAU DES CHARMES.

The Taste of the Season

Weekends in November 2009 from 11 am to 5 pm
Celebrate the season's bounty with fabulous VQA wine and food pairings from Wineries of Niagara-on-the-Lake. Explore unique wine and gift selections and receive a collectible holiday ornament.

Chateau des Charmes' offering: 2007 Chardonnay Barrel Fermented paired with PEI Lobster and Cognac Bisque Shot with Crème Fraiche. Food is prepared by celebrity chef James Olberg at Tiara Restaurant, Queen's Landing, Vintage Hotels.

For pass holders only, passes are available through www.niagaraonthelake.com, \$40 plus applicable taxes.

COYOTE'S RUN ESTATE WINERY

Taste the Season

Weekends in November 10 am - 5pm

Tickets \$40

Don't miss out this November as the 21 Wineries of Niagara-on-the-Lake get set for another wine and food extravaganza. Hailed as the 'go to event of the season', this popular touring and tasting program celebrates the season's bounty. It's also a great time to explore unique wine and gift selections or stock up for all your holiday entertaining. Check out our 21 delectable wine and food pairings. Tickets available now at www.niagaraonthelake.com.

Visit Coyote's Run for a sample of our 2008 Unoaked Chardonnay with a Lobster and Tomato Ragout from The Stone Road Grill.

Coyote's Run Annual Library Sale

Everyday in December 11am - 5pm

Cost - small sample fees apply

Visit Coyote's Run as we reach into our wine library and pull out a few favourites for you to try. These wines, not available for sale at any other time, are open at our tasting bar for a limited time. Check out some of your 'sold out' favourites.

CREEKSIDE ESTATE WINERY

Winemaker's Dinner at the Breadalbane Inn

Nov. 19, 2009

Join Winemaker Craig McDonald as he teams up with the historic Breadalbane in Fergus for an intimate evening of wine and food pairing. Discover the challenges and rewards of winemaking from Craig as he guides you through a 5 course meal. To order tickets and for more information visit www.breadalbaneinn.com

Wrapped Up in the Valley 2009

November 21, 22, 28 & 29 - 11:00 a.m. ~ 5:00 p.m.

Passports are \$25.00 each available at Creekside or the Twenty Valley Tourism Office.

The Wineries of Twenty Valley have a tasty passport experience for you this fall. This November come out and sample perfectly paired food and wine tastings in the Twenty Valley. Over the two weekends, Creekside will be pairing our award winning Shiraz with a Rustic mushroom soup, serve hot on the Deck.

As you visit each winery with your Wrapped Up in the Valley passport, you'll also be collecting a little "taste" of the Twenty Valley. At each winery, passport holders will collect a special Lindt chocolate truffle, crafted with the winery's own wine! By the time you are done touring, you'll have a complete box of 12 delectable Twenty Valley inspired truffles. Creekside will be offering a Milk Chocolate truffle made with our Cabernet.

Passports are limited and available on a first come, first served basis. Passports are available at all participating wineries or by calling the Twenty Valley Tourism Association at 905-562-3636.

NIAGARA COLLEGE TEACHING WINERY

November Taste the Season - All weekends in November

Don't miss out this November as the 21 Wineries of Niagara-on-the-Lake get set for another wine and food extravaganza. Hailed as the go to event of the season, this popular touring and tasting program celebrates the seasons bounty. Its also a great time to explore unique wine and gift selections or stock up for all your holiday entertaining.

Spend a weekend touring our 21 wineries where each stop will feature a premium VQA wine and a delectable food pairing. Buy your touring passes early... a limited number of passes are available for each of the four weekends in November. This event sells out fast! A portion of the proceeds from this event will go to

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Community Care to provide food for local families and individuals in need.

Niagara College Teaching Winery Touring Pass offering: 2006 Shiraz paired with Black Currant, Pepper and Venison Medley served with freshly baked Artisan Bread.

PILLITTERI ESTATES WINERY

Our most important event is the Wineries of Niagara-on-the-Lake "Taste the Season" held every weekend in November from 10am to 5pm. This event is held at the winery. Below is the full description:

Every weekend in November visit Pillitteri Estates Winery for a food and wine pairing of 2007 Cabernet Franc and a Hearty Beef Stew with Cabernet Franc Jus in a Vol Au Vent Shell.

Tour passes are \$40 which also allow you to visit other Niagara-on-the-Lake Wineries for their food and wine pairings.

visit www.wineriesofniagaraonthelake.com or www.pillitteri.com for more details.

Starry Night Gala

November 14 - 6:30 p.m.

Shaw Festival Theater

In support of the Wellspring Niagara Cancer Support Foundation

Visit: www.wellspringniagara.com for more information

Ontario Wine Society - Taste and Order

November 30, 2009

Trade and Media Tasting 3:00 p.m. ~ 6:00 p.m.

Public tasting 6:00 p.m. ~ 9:00 p.m.

Faculty Club, University of Toronto

RIVERVIEW CELLARS WINERY

Say 'Hey' to Chardonnay

November 21 - 12:00 noon ~ 5:00 p.m.

If it's been awhile since your last great glass of Chardonnay, maybe it's time you returned to the grape. We're confident you'll find that perfect holiday wine in a special flight showcasing our top Chardonnay bottlings from three vintages, including the unreleased 2008 Angelina's Reserve. Tasting is complimentary, although skilfully paired cheese plates will be available for \$5. We hope a little Chardonnay will brighten your day.

STREWN WINERY

Pleasing The Palate: Holiday Theme

(Hands-On Cooking Class & Wine Seminar)

December 5 - 11:00a.m. ~ 1:00 p.m.

Strewn and the Wine Country Cooking School join forces to provide a special hands-on cooking and wine matching experience. With the holiday season fast approaching we'll share some entertaining ideas on wine and appetizers to help usher in the holidays.

After a stint in the kitchen everyone gets together to sip, sample and share.

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

STONE RIDGE CELLARS

Blending Seminar: Do Blends have more fun?

November 14 - 11:00 a.m. ~ 2:00 p.m.

Learn about the 'art of blending' from our founder Jim Warren, then make your own blended wine using Merlot, Cabernet Franc, and Cabernet Sauvignon from the 2007 vintage after tasting and assessing these wines. Enjoy a tasting of Stoney Ridge new releases with lunch (soup, choice of coq au vin, boeuf bourguignon, or Mediterranean Chile, with Tarte Tatin for dessert).

Stoney Ridge will bottle your own blend for you to make one case, 12 bottles, of private labelled wine for pick-up in December (can be delivered).

All inclusive cost is \$230 (materials, lunch, tasting, case of your Meritage wine) – additional cases of wine would cost \$180 per case of 12 bottles.

Other Wine Events

BY CHADSEY'S CAIRNS

By Chadsey's Cairns will be participating in Wassail again this November 21 and 22. We will be releasing our first St. Laurent (Vintage 2008) and our 2008 Gamay during the weekend. We feature four different mulled wines, savouries including Fifth Town Cheeses and roast chest nuts, spread candles through the vineyard and will have a choir in the barn at dusk on Saturday evening. There is no entrance fee and most of the PEC wineries are participating.



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THE WINERIES OF NIAGARA ON THE LAKE

21 Stocking Days of Christmas

December 1 to 21, 2009

Make Niagara-on-the-Lake wine country your destination for holiday shopping and cellar stocking! We invite you to visit us in December for 21 special days of tasting as we dust off an exclusive selection of wines available only at our cellar doors. From wines available in extremely limited supply to back vintages that will be available to purchase during this event only, we've assembled 21 exceptional VQA wines for you to sample and purchase for gifting, collecting or to help celebrate the season.

Once you've stocked your cellars for holiday entertaining, discover the shops and boutiques of Niagara-on-the-Lake for unique gifts for everyone on your list. Special offers for touring pass holders are being offered by our retail partners during this event. Bring any purchase receipt of \$25 or more from one of these retailers to the Niagara-on-the-Lake Chamber of Commerce and be entered to win a special wine country experience during our Icewine and Jazz celebrations in January.

Add on lunch or dinner at one of our exceptional local restaurants or an overnight stay to make your holiday experience in wine country even more unforgettable.

Check out our website at www.wineriesofniagaraonthelake.com <<http://www.wineriesofniagaraonthelake.com>> for a complete list of 21 wines being featured during this event and our partner retailers.

The Wineries of Niagara-on-the-Lake encourage you to taste and tour responsibly. Please designate a driver who won't be drinking, or enjoy worry-free touring by booking with one of our local transportation providers. Visit our website for accommodation and transportation partners.

Tasting and Shopping Passes: \$25 per person (plus applicable taxes). Passes can be used any day from December 1 to 21, 2009.

Order Online: www.niagaraonthelake.com

Order by Phone: Niagara-on-the-Lake Chamber of Commerce at 905-468-1950

An Interview With Linda Bramble GLEN SIEGEL

I spoke with Linda Bramble in her kitchen over a cup of icewine tea. Linda has recently published the book "Niagara's Wine Visionaries – Profiles of the Pioneering Winemakers".



GS: Linda, when you first starting thinking about this book, did you have any idea of how long it would take or how big a project it would be?

LB: I did! Lorimer, my publisher, wanted it done in 10 months at around 60,000 words. Five outlines later, I suggested another writer might be better suited to this project although, by that time, I really wanted to tell these stories. I've been writing about this Niagara wine industry since the 80's. I had seen the industry grow up. I had seen so much of this story happen. For example, I knew about the detailed had drawings the Art Neff and John Ghetti used to teach wine growers how to trellis the new vinifera vines. I'm also really indebted to a number of other writers who have told parts of this in the past but so much has happened that it needed to be retold.

GS: How long did it take to research and write this book?

LB: It took be about three years, but not full time as I have two other jobs. It was very labourious as I went through museum archives, I did between 200 and 250 interviews and took notes on everything with a tape recorder. I then transcribed the tapes the old way – with pen and papers. I find that it gives me a deeper understanding of the story.

GS: How did you keep all the details straight especially as people leave one company and then show up in another?

LB: It was very hard and there were different aspects that made it difficult. The chapter about Don Triggs is a perfect example. I interviewed Don Triggs, Bob Luba, Allan Jackson and Bruce Walker but they each had a different story to tell. I wondered which story was right

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and how could I tell that story? How do all of these differing points of view get reconciled?

When I start to write a chapter I take a big piece of paper and put the central person's name in a circle. Then I put notes of everything I want to include around this circle. I then think about four things: the archetype of the character, the essence of the story, the introduction of the story and finally where is the end of that story. Once you have this framework done, you let go and write. This is the thrilling part of the process!

GS: How did you decide who was a "visionary"? I'm sure people will be asking "Why isn't X in the book or why isn't he given more importance?"

LB: I'm steeled for this and it's already happening. There were three criteria that I used to determine the people who would be included. First, they had to be people of influence in the wine industry. Second, they had to be people who represented others in the industry. For example, Norm Beal represented new money and a new way of seeing the industry. He isn't the only person like this but he was elected leader of the Wine Council. And third, they had to work for the industry as a while. Norm spent a considerable amount of time working to improve conditions for the industry.

The people I included had a vision for the industry. Once I had a list of who I wanted to include, I reviewed it with people on the list and others in the industry. Many people who are in the book do not have a chapter but are included many places to show their overall contribution to the industry.

GS: You talk about the 20 Bees winery starting and its subsequent sale. Did this contribute to the grape surplus of the last couple of years? Also, do you think that a wine co-op like the ones that exist in France can work here?

LB: Yes it did contribute to the surplus. And yes, a co-op could work here. The biggest problem with the 20 Bees winery was a misunderstanding of the structure of the organization and of the CEO's position by the members and the CEO. They hired someone as CEO who felt that the buck stopped with him however, the members viewed it as a democracy with them in control.

GS: Do you think the VQA legislation should be more detailed, more similar to the French AOC legislation?

LB: Not really. I know several wineries that are not involved in the VQA as they feel that it is too constrained. The standards that we have are appropriate

for our industry but you have to remember that VQA is not what the name says that it is. It is not a provenance for the vintners. The wines themselves get the VQA medallion.

I also think that the "Cellared in Canada" wines are now riding on the coattails of VQA wine. CIC should be properly labeled and shelved properly. This type of blend exists in France, Italy, California and other wine producing areas. But it should be labeled more clearly so that the consumer knows what they are purchasing. Perhaps we need another category of wine similar to the "vin de table" or table wine classification in France. It's a blended wine with no indicated origin.

GS: The wineries producing the "Cellared in Canada" or CIC wines have been doing so for a very long time. One of the rationales currently being heard about CIC wines is that wineries can not produce a VQA wine under \$10 although there are some available. What do you think about this?

LB: It's hard to make a wine for \$7 or \$8 unless you can buy grapes for a lower price than the grape marketing board is setting. Currently, you can't negotiate the price you are paying for grapes, regardless of quality.

GS: Recently, Diamond Estates has purchased several small wineries and moved their operations into one facility. Do you see the current consolidation of the wine industry continuing?

LB: Yes, for several reasons. First, of course, is the current recession. Many of the struggling wineries were under capitalized. Also, this is not a business for romantics or for people who are growing grapes and want to add value to their product. Several wineries fall into this category. Now, if the major wineries start to consolidate, it will have a more serious impact on the industry.

I also don't see this as a sign of a declining industry. There are great people working to serve the industry, Ed Madronich from Flat Rock Cellars comes to mind. I have great confidence in the industry. Also, the government "gets" the industry and is supporting it. Change within any industry is going to happen.

GS: Where do you think the industry will be in 5 or 10 years? Will the split between the VQA producers and the big producers continue?

LB: It will be in a very different position. I think we are in the midst of "a perfect storm". The industry is super



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saturated with products. It is over regulated. Something must give. One area we should look at is levels of wine similar to France. We should have VQA and also Table Wine – a good product at a lower level of quality and price. Lesser quality grapes should be sold for a lesser price to make these wines. Remember that 400,000 new vines are coming into production here and that these vines were planted with care and the intention to grow good grapes.

The industry made so much progress in the 90's. There were common problems that affected all the producers. It's a curious think that many of the big producers are also major producers of VQA wine but there will always be something that divides groups in the industry but I don't think it will be big against small producers as the big guys are so serious about VQA wines.

Remember that Paul Speck and Len Pennichetti used to be the outsiders. Now they are the establishment! The mavericks will always make a difference. They will do what is required produce their wines.

GS: Is there an international future for Canadian wines, other than Icewine?

LB: Yes! As Paul Bosc said "A well made wine will sell!" I believe this. We no longer have to prove ourselves. The dilemma will be letting the market know about us.

GS: VQA stores have been talked about for a very long time, Do you think we will every see them?

LB: Well they would be better than nothing but I would prefer to see Vintages Stores. We shouldn't have to separate our wines and we measure up against the best in the world. Segregating our wines does not serve anyone. I could also see special stores that carry the wines of the small producers so that more people can get them.

GS: Finally, Linda, would you like to do another edition of this book?

LB: Yes, once this storm has passed and the industry has settled a bit, I would also like to tell that story!

Niagara's Wine Visionaries – Profiles of the Pioneering Winemakers

Linda Bramble

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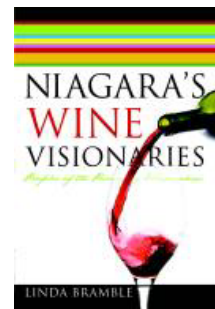
REVIEWED BY GLEN SIEGEL

This book is a "must read" for everyone interested in the Niagara wine industry or in the history of Ontario.

In 10 chapters, Linda Bramble covers the Niagara wine industry from its early days to the present. Along the way, Bramble talks about Prohibition and its effect on the creation of the LCBO and the pioneers starting with Harry Hatch, continuing on through Donald Ziraldo and Karl Kaiser and ending with Norm Peal. In between, Bramble details the start up wineries, the mergers, some failures and the many successes that have produced the current state of affairs in the Ontario industry.

Bramble stays squarely focused on the many people she felt were able to see beyond their own winery and who worked for the industry as a whole. As she tells the stories of these people, the details of the formation of the industry become clear. For example, we see how these visionaries shaped the events leading to the VQA legislation, the negotiations leading up to the Free Trade Act that almost gave away our wine industry and also the current Cellared in Canada debate.

For me, the highlight of this book was finding out how much of the history of the Ontario wine industry that I thought I knew was actually incomplete. As I said above, a must read for everyone interested in wine or history.



VOLUNTEERS WANTED

Volunteer pourers are needed for the North York Seniors Centre's annual "Better with Age" Wine Tasting and Silent Auction. We are looking for volunteers with a Smart serve certification to be "pourers" fundraising event. Please contact Mimi Lee directly via email (mlee@nyseniors.org) or call her at 416.733.4111 ext 22.

The following are the details of the event:

Date: Thursday November 26, 2009

Time of event: 6:45 pm reception and appetizers/7:30 pm wine & cheese

Location: Delmanor Northtown Retirement Residence (5351 Yonge St .)

Expected attendance: 80-100