



Just Off the Vine...

OWS NEWS

DOMESTIC MARKET TOO SMALL

By Patrick Gedge, CEO of WGAO, written for WineBizz

George Bernard Shaw once stated that "it is the mark of a truly intelligent person to be moved by statistics." Another quote is "Torture numbers, and they'll confess to anything." With these quotes as an inspiration, let me address a question that I am often asked about – how much Ontario wine is sold and is it a major part of the market?

People fling numbers about so it can be very confusing. The bottom line is that in Ontario our wine (VQA and International-Canadian Blends) account for 57 million litres of sales. Imported wine represents over 90 million litres of sales. As a result, the most accurate number that can be used for the entire market is that Ontario wine commands 39% of the market (10% is VQA and 29% is blended) while imported wine represents 61%.

To put this in perspective we took a look at other wine producing regions in the world to see how our market share of 39% stacks up. Domestic wines represent 99% of the market in countries like South Africa,

Argentina and Chile. Australia is at 87%, France at 82% and the U.S. 74%. In all these countries they produce both origin based wines as well as blended wines, just like Ontario.

As a result we have in Ontario (and Canada) one of the lowest market shares in the world. While we are still relatively young as an industry and can only ramp up capacity to a certain point, we still have enormous potential to grow more quality grapes and sell more bottles of domestic wine.

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Special Winemaker's Feature

This issue includes an interview with **Karlo Estates** winemaker – **Richard Karlo**

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UPCOMING EVENTS

Toronto Chapter

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

2012 Events

January - Celebrity's Wines
Faculty Club

February 4 & 5 - Icewine
Weekend Henry of Pelham

February - Annual Dinner/Cave
Spring 25th Celebration

March 22 - Best Ontario Reds
Casa Loma

April - Hillebrand Library
Faculty Club

May - Appassimento Style
Wines Faculty Club

May - Pre-release, release and
on sale Grano

June - Bus Trip Prince Edward
County

June - AGM and Social

August - Bin End Woodbine
Race Track

September - 2007 Pinot Noirs
Faculty Club

October - War of 1812
Anniversary Event Fort York

November - Shores of Erie Wine
Awards Faculty Club

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DOMESTIC MARKET CONTINUED

The unfortunate truth is that our share of market has not changed significantly over the past 10 years regardless of all our efforts. We increase our sales but so do imported wines and their absolute sales dwarf ours.

If we just take the LCBO and Vintages we have a more specific picture of our market through these distribution channels. At the LCBO Ontario wine represents some 31% of all wine sales, and in Vintages our market share is just over 4%. So in one case 69 out of a hundred bottles sold are imported, and in the other case 96 out of 100 bottles sold are imports.

Our challenge in the industry is that we have to compete with wines at every price point from across the globe – as it should be. At the same time if we want to retain and grow jobs and investments in Ontario we need local industry to be successful and increasing market share every year. To face this challenge the industry and government, including the LCBO, are working more closely together to become aligned in terms of a strategy to grow the industry.

OWS ADDS WINDSOR/ESSEX CHAPTER

The Ontario Wine Society is delighted to announce the creation of our 4th chapter - Windsor/Essex. An informal tasting

group in that area voted in October to formally join the OWS. Their inaugural tasting event as an OWS chapter took place at Colchester Ridge Estate Winery (CREW) on November 7th. Gary Killops, author of Essex Wine Review www.essexwinereview.com has been elected as the chapter's president.

Welcome Windsor/Essex to the OWS family joining the 3 other chapters Toronto, Halton and Niagara.



OWS President, Ken Burford presents start up cheque to Gary Killops

WINE ALIGN SPECIAL OFFER FOR OWS MEMBERS

Members enter the promo code OWS when they register with WineAlign.com. Although the basic service is always free, by entering the promo code members will be entitled to two FREE months of our premium service. The service works on the web and mobile devices. You can build a shopping list of your wines and print off the list or access it right in the store.

Wine Align answers the question: "What wine do I buy?" It provides ranked lists of all

of the wines in stock at your local LCBO. The service can tell you what the top ranked Carmenere from Chile under \$25 is, in stock at your local LCBO. Wine Align scores all of the wines at the LCBO with a particular focus on the Vintages Releases. Multiple critic reviews are used, including: David Lawrason, John Szabo, Rod Phillips, Steve Thurlow, Sara d'Amato and Margaret Swaine. You don't like a particular critic's palate, that's okay, the service allows you to 'align' your profile with critics you like best.

GORD MITCHELL PASSES AWAY

Gordon Mitchell, Owner & President of Sprucewood Shores Estate Winery, passed away suddenly on November 5th at the age of 66, and his passing will touch many in the LENS community. The winery is truly a team effort with 6 members of the family involved, and each individual a key ingredient. At this difficult time, the OWS would like to express our deepest sympathy to the whole Mitchell family for their loss.



WINEMAKER'S CORNER

AN INTERVIEW WITH RICHARD KARLO OF KARLO ESTATES By Jennifer Hart



Richard Karlo
Photo: Steven Elphick

What prompted you to get started in winemaking?

I have always enjoyed cooking, even as a child. Cooking is all about flavour, smell, texture, temperature. Wine is the same. I guess I saw winemaking as the ultimate expression of these things. My father made wine when I was young. It was only from kits but he was proud of them and they tasted pretty good. For some reason, scenes from movies that involved wine always stuck in my mind. There was a mystery and complexity to wine that intrigued me. I took over wine making from my father in my twenties but as my palate improved I wanted to make wines that tasted as good as I could buy.

What trade-related accomplishment are you most proud of?

I am most proud of the fight for real Canadian wine through opposing the Cellared in Canada wines. Through an intense Facebook campaign and support from wine writers and journalists, we were able to finally get the Cellared in Canada term scrapped and bring some authenticity into Canadian wine. Although there is still a way to go, I believe the public is now better informed and are realizing how good Canadian wine can be.

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

Ummmm.... not really. I don't have a mentor. I was pretty much self-taught as a winemaker. For me, winemaking is more instinctual. Sure there are certain things you have to do to make a wine stable and safe but I don't necessarily follow the traditional approach.

When I have spoken to winemakers that I respect and asked them questions about what they do, I was surprised how varied the responses were. What one winemaker would state as an absolute must do, the next would do the exact opposite. Often

both were achieving good results. It was then I realized there were no hard and fast answers.

My style tends to gravitate towards flavour intensity, good balance and a very moderate use of oak. I tend to use mainly older barrels for aging as I like the gentle impartation of oak. I only use new oak on barrel fermented Chardonnay. Even with the Chard, I usually only leave the wine in barrel for 3 to 4 months vs. many winemakers who barrel ferment and age for 9 to 12 months in new wood. Simply stated, with wine, I believe the first thing you should taste is the fruit. The wood is a spice and should be in the background, not the first thing you taste.

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

Many of my experiences have had to do with the pairing of wine and food. I find it very rewarding to be working with respected Chefs at events and as a customer. Often it is the Chef designing a dish to match a wine I have created. My greatest satisfaction still comes from people coming into the tasting room, trying our wines and telling me they love them. It doesn't

get any better than that.

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?

Ontario makes great wine.... Period. For too long we have been apologetic about Ontario wines. It has taken a lot of years to overcome the Baby Duck impression. The whole Cellared in Canada fiasco with cheap foreign wine parading around with a Canadian label hasn't helped either.

Go out to the wineries directly. Taste the small lot, artisanal wines being made. You are going to find a wine you really like. Think about how the wine will pair with food. While many new world wines will try to seduce you with lots of alcohol and jam, they get lost when drinking with food. Ontario wines give you the higher acidity and finesse that traditionally came from France. Be proud of Ontario wine.

Specifically, what would you like to tell them about P.E.C., its wines and wineries?

Prince Edward County is the best! OK, maybe I am a little biased.

I have heard people say when comparing Ontario to California that Niagara is like Napa where the County is more like Sonoma. Although the scale is somewhat different, I think it is a good comparison. The County is very rural and picturesque. It is a little bit like the land that time forgot. That is a big part of the appeal. The land sets the stage for the wines...in more ways than one. Although we are cooler and have slightly colder winters than Niagara, we have the good dirt. The County is essentially a very big chunk of limestone sitting in Lake Ontario. Most of the soils in the County are less than three feet deep, forcing the vines to struggle as they work their roots into the fractured limestone shale. The lake provides the temperature moderation, the soil provides the minerality. Often compared to the great soils of Burgundy, they give our wines complexity and balance.

The County wineries are equally as different. Where in Niagara your chances of bumping into a winery owner or winemaker while touring is slim, it is almost a guarantee in the

County. The wineries here are much smaller scale and much more hands on. Many are housed in old renovated barns or historic buildings. Each winery exhibits its own style which is usually a reflection of the owner.

FAQ's:

Favourite Grape to Work With: *My favourite grape tends to change depending on the year and the uniqueness of the fruit. We do a barrel fermented Riesling that I am enjoying (older oak so very subtle). We are doing a small amount of Sangiovese this year and I am intrigued by that.*

Most Memorable Wine: *1993 Murrietta's Well Vendimia. A blend of Cabernet Sauvignon, Cabernet Franc, Merlot and Zinfandel. I was at the California Wine Fair at the Royal York in Toronto. Had a terrible cold but was determined not to miss the tasting. My nose was so blocked up that I couldn't smell anything. I was tasting everything but with no nose it all tasted the same. Then I hit the Murrieta's Well. The dark fruit and Violets blew past the nasal congestion for my one great taste of the night. After that it was back to banal. A flash of brilliance moment.*

Favourite Wine you Have Made: *Our 2008 Merlot. Through a weird set of circumstances the grapes were picked on Dec 5th. The fruit was beautiful and clean and super ripe but not in the high sugar jammy way. Great flavour ripeness and complexity. The best way I can describe it was like a Canadian Amarone. Complex, raisiny with hints of black olives.*

PREVIOUS EVENTS

NEW ZEALAND/ONTARIO: Comparison of Terrior & Excellence By Craig Fleming

On Monday, September 19th, Gerry Arbus (Ontario Wine Society, Toronto Chapter) and Robert Ketchum (New Zealand Wine Growers) co-hosted a blind tasting of New Zealand and Ontario wines. The event was attended by members of the OWS, KEA, the "International Wine & Food Society" and wine writers. 120 people attended this event making it the second largest in the Toronto Chapter's history.

Comparison between New Zealand and Ontario:

% of world wine production:
NZ 1% / **ON** .03%

Acres (Hectare) of wine grape:
NZ 82,000 ac. (33,000 H.)
ON 22,000 ac. (9,000 H.)

Tons of wine grapes produced:
NZ 350,000 / **ON** 80,000

LCBO sale %: **NZ** 30% of LCBO whites / **ON** VQA (white & red) 7%

Wine region overview:

New Zealand: North Island – Warm climate - Reds (Bordeaux – Cabernet Sauvignon, Cabernet Franc, Merlot), aromatic whites (Viognier & Gewurztraminer) & Pinot Noir (cool south region around Wellington)
 South Island – Cool climate – 70% of grape production is devoted to Sauvignon Blanc

(Marlborough) with remainder principally Riesling and Pinot Noir (Central Otago)

Ontario: Cool climate growing a multitude of wine grapes. Ontario's climate is warm enough to achieve phenolic ripeness (tannins) yet cool enough to retain acidity.

The evening began with an excellent sampling of New Zealand olive oil from Hawke's Bay and a blind tasting of sparkling wines. 60% of attendees preferred 2008 Cuvee Peter F. Huff's Sparkling \$39.95 (Ontario) while the remaining 40% preferred the Oyster Bay Sparkling Cuvee Brut (N.V.) \$21.95 (N.Z.).

The main tasting included pairings of New Zealand & Ontario wines followed by a poll of the preferred wine and brief comments by winemakers or winery representatives. The food included food from Ontario (smoked trout, Baco Noir flavoured sausages & cheeses) and New Zealand (lamb & licorice).

The results of the rest of the tasting, by preference percentage were:

Pinot Gris:
NZ - 45% - Ostler Vineyards Audrey's 2009 (Waitaki, South Is.) \$29.00

ON – 55% - Calamus 2010 (Niagara Escarpment) \$17.00

Sauvignon Blanc:

NZ - 55% - Stoneleigh 2010 (Marlborough, South Is.) \$16.95
ON – 45% - Creekside Reserve 2009 (Niagara Escarpment) \$26.95

Riesling:

NZ - 55% - Kahurangi Estate 2009 (Trout Valley, South Is.) \$14.95
ON – 45% - Chateau des Charmes Old Vine 2008 (Niagara-on-the-Lake) \$16.95

Chardonnay:

NZ - 45% - Oyster Bay 2010 (Marlborough, South Is.) \$18.95
ON – 55% - Malivoire Moira 2008 (Niagara Escarpment) \$39.95

Pinot Noir:

NZ - 55% - Carrick 2007 (Central Otago, South Is.) \$34.95
ON – 45% - Norman Hardie County 2009 (Prince Edward County) \$35.00

Syrah:

NZ - 60% - Elephant Hill Reserve 2009 (Hawke's Bay, North Is.) \$38.95
ON – 40% - Kacaba Single Vineyard 2008 (Niagara Escarpment) \$28.95

Overall, the general preference was for New Zealand wines, however, the consensus was that the Ontario wines were not far behind. It was a fine evening enjoyed by all. Hats off to Gerry Arbus and his team!

OWS 20th ANNIVERSARY DINNER By Agatha Podgorski (OCTA)

Photos by Andy McCraw

Jim Warren, co-founder of Stoney Ridge Winery, is a bastion of knowledge—wine knowledge to be more specific. On the verge of publishing a comprehensive book on the evolution of the Ontario wine industry, he was the honoured guest speaker last night at The Ontario Wine Society's 20th Anniversary Dinner.



Jim Warren

The event was held to not only celebrate two decades of the Ontario Wine Society, but also to mark the 200th anniversary of the Ontario wine industry itself. As Jim pointed out, the first commercially successful winery was in Grimsby, headed up by William Whitney Kitchen—in the 1860s!

On the menu were a slew of hors d'oeuvres—a favorite of mine were the crunchy veggie samosas with a

Niagara peach chutney, paired with a crisp 2008 Pelee Island Semillion/Sauvignon Blanc and a rich 2009 Casa Dea Unoaked Chardonnay.



Dinner was served family style and definitely not to be ignored! The seasonal salad, dotted with crisp apples and roasted hazelnuts, was paired with a 1998 Vineland Semi Dry Riesling and a favorite at my table, a 2004 Cave Spring Riesling Reserve. Both wines were very rich and cut the acidity in the salad perfectly. Next came slow-braised Angus short ribs with smoky potatoes and winter kale paired a 2005 Henry of Pelham Baco Noir, a 2000 Southbrook Cab/Merlot Blend and the evening show stealer: a 1993 Inniskillin Pinot Noir Reserve from the Montague Estate Vineyard. This wine was supple, beautifully aged and hinted of

roses and strawberries. Dessert, a sticky, slightly spicy, apple toffee pudding was paired with a 1999 Stoney Ridge Late Harvest Vidal—perfect end to a delightful meal.

20 YEARS OF OWS PRESIDENTS:

Toronto: Heino Claessens -1991 to 1992 (2 years), Devon Shepard - 1992 to 1994 (2 years), Gary Benner – 1994 to 1996 (2 years), Bruce Barber – 1996 to 2006 (10 years), Bob Moore – 2006 to 2008 (2 years), Ken Burford – 2008 to present.

Niagara: Yvonne Trout – 2003 to 2009 (6 years), Sharon Marks – 2009 to 2011 (2 years), Clarke Baker - 2011 to present.

Halton: Cathy Bergsma – 2009 to present

Windsor/Essex: Gary Killops - 2011



Left to right: Gary Benner, Sadie Darby (VP Tor.), Heino Claessens, Bob Moore, Ken Burford

INDUSTRY MEMBER EVENTS

NIAGARA

DIAMOND ESTATES

The Winery, NOTL

Holiday Open House

Dec. 10 & 11

11:00 am – 6:00 pm

Also at Cliffside Plaza

Whether you're dreaming of a white wine gift pack or need to get red-y for the holidays, stop in to Diamond Estates – The Wine Store and celebrate the season with us! Allow our educated staff to help you find the perfect products for your holiday entertaining. From perfect party planning and holiday gifting ideas we are your one stop wine shop! Complimentary Dan Aykroyd Cabernet Shiraz tastings all weekend!

Holiday Happy Hour

Thur., Dec. 8 – 7:00 pm

Dec 15 at Cliffside Plaza

Sommelier Chevonn Cook will walk you through the art of creating the perfect holiday Icewine cocktail. With several varieties of Icewine to work with and garnishes galore, spend an hour with Chevonn to create your signature holiday cocktail. A prize will be awarded to the most creative concoction! \$10.00 per person

The Wine Store, Cliffside Plaza, Toronto

Desperate Housewines Tasting

Thur., Nov. 24 -7:00 pm

Ever found yourself in a desperate wine situation? Order a Cabernet and find it too tannic? A Sauvignon Blanc too acidic? Too embarrassed to send it back? Never be caught in the act again! Chevonn will teach you the techniques to come out on top. Reservations required (416) 603-0202 \$10.00 per person

First Anniversary – 4 day sale!

Dec. 5-8; 11:00 am to 6:00pm

Stop in and enjoy our unbelievable deals! Stock up for the holidays. You don't want to miss this! Sale pricing on a selection of wines and complimentary tastings at the tasting bar.

CALAMUS

Christmas Open House

Sat/Sun. Dec 3 & 4

1:00 pm to 5:00 pm

Enjoy the warmth of our 19th century barn as you sample wines paired with seasonal fair. www.calamuswines.com

CAVE SPRING CELLARS

Release Weekend

Sat/Sun Nov. 12 & 13

This season's Release Weekend will take your palate on a journey to experience the "Best of the Bench". On The Twenty will be bringing you the best in local fare while Cave Spring co-founder and winemaker Angelo Pavan will pair the Chef's creations with the best of our Beamsville Bench Estate wines. The evening will kick off with the premiere of a new release wine tasting paired with hors d'oeuvres and will follow with a five course dinner that will have its origins from the Beamsville Bench. The weekend will conclude with a private tasting, again hosted by Angelo, featuring some of his favourite Estate back-vintage wines. Make it a true escape this weekend by indulging yourself with an overnight stay at Inn on the Twenty. Overnight package \$307.40. Tasting and dinner \$167.90. Taxes not included. Reservations required. For more details and to make a reservation call 1-800-701-8074

Making Merry!

Fri., Nov. 18

6:00 pm to 9:00 pm

Ladies...grab your girlfriends...it's time to indulge and make a little merry! Cave Spring is very excited to team up with Spa on the Twenty and other Jordan merchants to bring you a fun filled evening of wine tasting, appetizers by Inn on the Twenty, mini-massages treatments and a little healthy retail therapy! Joining us for this special occasion will be Phytomer Spa products and skin analysis, Upper Canada Cheese Company, Tote Sweet, Beauty Safari, Santa Fe Lifestyle, Darryl's Barrels and Lynda Carr Silver Jewelry designer. Raffle tickets are \$2 each. Your ticket will include wine tastings, chocolate tasting, cheese tasting, a mini-massage treatment (first come, first served) and a goodie bag to take home with you. Enter our raffle for your chance to win great prizes and get two free tickets with your donation to the Lincoln County Humane Society. \$35.00 per person. Space is limited so book now. 905-562-3581 ext. 302 or retail@cavespring.ca

FIELDING ESTATE WINERY

Ladies Night

Wed., Nov. 23

7:00 pm to 10:00 pm

Gather your girlfriends and join us for a fun and relaxing evening. Includes a welcome glass of wine, earrings designed by Uniquely Yours and a complimentary bottle of Fielding wine to take home. This event sells out quickly with only 100 tickets available so don't miss out! Get a jump on your holiday shopping with custom wine packages, Jewellery by Uniquely Yours, Pottery by Rickie Woods, David's Chocolates and great stocking stuffers from Fred's!

Tickets are \$50.00 per person and are available by calling the winery or ordering online at www.fieldingwines.com

HILLEBRAND WINERY EVENTS

Harvest Table Dining Series

Sat., Nov. 26 – 7:00 pm

Join us at our Harvest Table for a local taste of Niagara. A member of Chef Frank Dodd's culinary team will host your dining event as they share local food and wine stories. You and fellow guests will start with a sparkling reception in Cellar 63, leading into a 4-course menu featuring wines perfectly paired by our Winemaker Craig McDonald. Celebrate the region and savour food and wine grown in the same soil. \$115.00 per person, plus taxes and gratuities. Book online at www.hillebrand.com or call 1.800.582.8412 ext. 2

Harvest Table Lunch

Sat., Nov. 12 & 26; Dec. 3, 10 & 17 - 12:30 pm

Join us for a Dining Experience around our Harvest Table. Enjoy an intimate lunch hosted by a member of Chef Frank Dodd's culinary team as they share local food and wine stories. The experience will begin with a sparkling reception with artisanal charcuterie in Cellar 63, leading into a 3-course menu featuring wine and food grown in the same soil. \$65.00 per person, plus taxes and gratuities. Book online at www.hillebrand.com or call 1.800.582.8412 ext. 2.

Trius Red Barrel Cellar Dinner Series

Sat., Nov. 12 – 7:00 pm

Celebrate over 20 years 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, plus taxes and gratuities.

Book online at www.hillebrand.com or call 1.800.582.8412 ext. 2.

A Trius New Year's Eve Masquerade

Dec. 31 – 7:00 pm

Celebrate New Year's Eve in unique Wine Country style. This intimate evening will showcase the very best from our cellars and kitchen. Kick off the evening in the Trius Red Cellar where you will receive your "celebration" mask with a trio of sparkling wines, in-house charcuterie and oysters. Enjoy a 4-course, locally-inspired, family-style dinner crafted by Chef Frank Dodd and perfectly paired with wines selected by Winemaker Craig McDonald. Start the countdown to 2012 by roasting s'mores over an open fire while sipping Icewine under the stars with lively music and good company. Book online at www.hillebrand.com or call 1.800.582.8412 ext. 3. * Dress code - Semi-formal attire, costumes are not necessary.

INNISKILLIN WINES

Gingerbread Man Competition

Weekends in December
11:00 am to 5:00 pm

Re-live your childhood and decorate a house-made gingerbread man at Inniskillin. Enter your creation for a chance to win the ultimate Icewine package. \$5.00 per person and includes a sample of our Cabernet Franc Icewine to enjoy as you watch the gingerbread man disappear.

JACKSON TRIGGS ESTATE WINERY Chestnuts Roasting On An Open Fire - Literally

Weekends in December
11:00 am to 5:00 pm

Kick off the holiday season and roast chestnuts on an open fire.

Paired with the perfect back vintage Icewine this is one experience you will not forget.

MALIVOIRE

Sat., Nov 12

Bill and Arden Vaughn of "Lakeland Meats" bring their steroid-free, antibiotic-free, locally farmed meats. Whether you're a "steak and potatoes" type, or one who yearns for more exotic foods, they'll have something for you. This day only, we'll have a sneak-preview pre-release of our 2010 Old Vines Foch. Try some with the piping-hot Venison Stew that Arden and Bill will be ladling out, just for this occasion.

Sat., Nov 19 & 26

Before the month is out we'll also turn the floor over to "The Cheesy Guys", Kris and Rick (November 19th) and chocolatiers Cindy and Richard of "Chocolates Etc" (November 26th).
Info at: www.malivoire.com

PELLER ESTATES WINERY

Chef's Table Dinner Series

Sat., Nov. 12 & 26 & Dec. 3
6:30 pm; 7:00 pm Dinner

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. \$160.00 per person, plus tax and gratuities. Space is limited. Book online at www.peller.com or call 1.888.673.5537 ext. 2 to reserve.

An Afternoon with Jason

Sat., Nov 26 & Dec 3 - 12 :00 pm

Enjoy an easy-going Saturday lunch experience. While overlooking the beautiful Estate vineyards, enjoy a 4-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. Book online at www.peller.com or call 1.888.673.5537 ext. 2 to reserve.

Sommelier Series

Sat., Nov. 26 & Dec. 10
12:00 pm Tasting; 1:00 pm Lunch

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 to pair perfectly with the wine style you are studying. \$75.00 per person, exclusive of taxes and gratuities. Book online at www.peller.com or call 1.888.673.5537 ext. 2 to reserve.

New Year's Eve Dinner & After Party

Sat., Dec. 31 – 7:30 p.m.

This is the place to be to ring in the new year. Beginning with a lively Icewine Cocktail and canapé reception, the evening leads into the 5-course tasting menu created by Winery Chef and CityLine personality Jason Parsons. Just before the stroke of midnight, we'll gather in front of the fireplace to welcome in the New Year, glasses of our award-winning Ice Cuvée and Jason's Icewine creations in hand. \$195.00 per person, exclusive of taxes and gratuities. Book online at www.peller.com

or call 1.888.673.5537 ext. 2 to reserve.

PILLITTERI ESTATES WINE

Festive Fête

Sat., Dec. 10
12:00 pm to 4:00 pm

Join us for some holiday cheer as we welcome in the festive season! Warm your spirit with a cup of hot chocolate, mulled wine and fresh baked cookies, and sing along to some holiday classics preformed live while you shop! Complimentary www.pillitteri.com

RIVERVIEW CELLARS

Wines of Past, Present and Future

Sat., Dec. 3
4:00 pm to 6:00 pm

Come and celebrate a Christmas wine event so spectacular, Charles Dickens would want an invite. Taste nine of our premium wines including library wines, new releases and two pre-releases – the 2010 Syrah and the 2010 Buona Notte Icewine, the first white among the Buona Notte Icewine collection. Wines will be paired with artisanal cheeses, meats and sweet treats. All this for just \$10.00 per person - so go ahead and treat yourself this holiday season.

Reserve your spot by emailing ciara@riverviewcellars.com or call 905-262-0636. R.S.V.P. no later than November 15th!

STAFF ESTATE WINERY

Christmas Open House
Sun., Dec. 11
12:00 pm to 4:00 pm

Come in and enjoy some wine and holiday treats!

THIRTY BENCH WINEMAKERS

Open House

Sat & Sun., Nov. 19 & 20
12:00 pm to 5:00 pm

For the first time ever, we are opening our cellar to showcase a selection of our favourite back

vintage and award-winning wines. Join us at Thirty Bench Wine Makers for an exclusive opportunity to taste and buy these rare and limited wines. Reservations are required. Please call us at 905.563.1698 or email info@thirtybench.com to reserve your tasting glass.

13th STREET WINERY

Holiday Tips and Tastes

Thur., Nov. 24
7:00 pm to 10:00 pm

Join us for a fun and informative evening of fine wines, delicious food and valuable holiday entertaining tips from some of Niagara's industry experts! You'll learn about creating impressive holiday hors d'oeuvres, floral decoration, crowd pleasing cocktails and of course you can do some shopping, for yourself or those on your gift list. We will have a selection of 13th Street wines available by the glass plus complimentary hors d'oeuvres and samples to enjoy while you shop. RSVP before November 18th and receive a complimentary raffle ticket for your chance to win a \$500 gift basket filled with wonderful items from the 13th Bakery and Marketplace. 905-984-8463 or events@13thstreetwinery.com

Christmas Open House

Sat., Dec. 3

Once again, the 2011 event promises to be a day you simply don't want to miss. Great live music, delicious food, beautiful art for sale and of course, brand new wines with special pricing. Highlighting this release is the first ever Grand Cuvée 2006, the powerful Old Vines Gamay 2010 and stunning Sandstone Reserve Chardonnay 2010 amongst others. More details to come in the coming weeks. The 13th Bakery and Marketplace will also be ready for Christmas with lots of great gift ideas including gourmet food items, home decor, fashionable scarfs,

homemade jellies and jams, fresh baked goods and much more! Reservations are not required.

LENS/PELEE

COOPER'S HAWK VINEYARDS

Grand Opening

1425 Iler Rd.
Harrow Ontario N0R1G0
Ph: 519-738-4295

LENS' 15th winery, slated to open in early November. For more information on the winery building opening contact: tgonneau@coopershawkvineyards.com or check out www.coopershawkvineyards.com

PELEE ISLAND WINERY

Christmas House Tour and Gingerbread Stroll

Sat/Sun Nov. 19 & 20
The Kingsville Location.

SWOVA Taste of the Season

Holiday Open House

Sat/Sun Nov 26 & 27

Fusion - A Discovery of Local Wine and Food

Fri., Nov. 11 – 4:00 to 10:00 pm
Sat., Nov 12 – 12:00 to 10:00 pm
RBC Centre – Sarnia

The 2nd annual Fusion – A Discovery of Local Food & Wine is Southwestern Ontario's premier food and wine event, taking place over 2 days at the RBC Center in Sarnia. The festival features award-winning food and wines from all over Ontario, and showcases local and national attractions that are sure to entertain. Over 50 vendors, including Ontario Wineries, Breweries, and Food Producers will journey to Sarnia to share their finest products. Local chefs and restaurants will be on site offering their specialties. As a Fusion guest, you will purchase sample tickets to experience your choice of fine wines, cheese and gourmet food, while enjoying cooking demonstrations, stage presentations and live jazz

performances by the Gene Norland Jazz Project.

A Perfect Day Wedding Event

Thur., Nov 17
5:30pm to 9:30pm
St. Clair Centre For The Arts – Windsor

Pelee Island Winery at The St Clair Centre for the Arts for the annual "A Perfect Day Wedding" The workshop is not a wedding show but a 4 hour fast paced training to educate the do-it yourself brides on the how-to's of planning. We will have about 20 of our 60 vendors who will be interviewed from the stage, Oprah style. The vendors will give answers to some of the most frequently asked questions from brides. The Windsor's Wedding Workshop is held twice a year, spring and fall, at St. Clair Centre for the Arts.

Wine Women and Shopping

Thur., Nov. 24
4:00pm - 10:00pm
Hellenic Hall – London

In support of My Sisters' Place. Master of Ceremonies: Dave Collins from BX93 Radio Gourmet Dinner. Wine Sampling with Pelee Island & Carolinian Wineries. Beer Sampling with Steam Whistle Brewery. Shopping with One-of-a-Kind Vendors. Goody Bags. Door Prizes For More Info: www.peleeisland.com

OTHER EVENTS

WASSAIL

Prince Edward County Wineries
Nov 19&20, 26&27, Dec 3&4

WASSAIL (drink, sing & make merry) from winery to winery. Singing and merriment gets you a free tasting of wine! Hop on one of our buses and join the *Carol Cavalcade*. Take the chill off with mulled wine & comfort food (see winery event programming for more details). Enter draws to win a sampler case of County wines! Submit

your WASSAIL photos for a chance to win a County wine sampler pack. Be Wassailing or be a Scrooge. Your questions or comments can be sent to: the.cairns@reach.net or bryan@keint-he.ca More info at: www.thecountywines.com

WRAPPED UP IN THE VALLEY

Niagara Escarpment Wineries
Nov. 11 & 12, 19 & 20, 25 & 26
11:00AM to 5:00PM

Eat, Drink & Be Merry! Let the wineries and chefs of Twenty Valley inspire your tastebuds! Join us for your choice of three weekends of exceptional wine and food pairings at twenty three premium wineries. Plus you'll receive a gift-wrapped box of 12 signature truffles incorporating wines from the participating wineries. Passports are only \$35 each (+HST) and are valid for one taste-filled weekend. Wrapped Up is a great way to experience some incredible wines, have a little fun with friends and stock up with great local wines for your holiday entertaining. Call the TVTA office at 905-562-3636 to book your passports today as quantities are limited or email jd@twentyvalley.ca for more information. www.twentyvalley.ca

TASTE THE SEASON

NOTL Wineries
Weekends in November
11:00 am to 5:00 pm

Taste the Season is the "must-do" event of the season for many Niagara-on-the-Lake wine country visitors. Taste the Season touring pass holders will be treated to more VQA wine and food pairings than ever before. 27 wineries in all. Buy your touring passes for the November 19/20 or 26/27 weekends before they are all gone. Taste the Season touring passes are \$44.25 per person (plus HST). Each touring pass entitles the holder to a VQA wine and food pairing at each of the 26 member wineries and is

valid for one of the featured weekends. Guests are encouraged to purchase early.

Touring passes can be purchased online or by phoning the Niagara-on-the-Lake Chamber of Commerce at 905.468.1950.

The Wineries of Niagara-on-the-Lake will donate a portion of the Taste the Season touring pass proceeds to two local charities.

The Red Roof Retreat and the YWCA Niagara Region Women in Crisis Shelter.

GOURMET WINE & FOOD EXPO

November 17 to 20

Toronto's best cocktail party! Sample from over 1,500 fine wines, beers and spirits, mingle with Toronto's top chefs and taste spectacular cuisine. The Expo embraces the style and sophistication of a cocktail party paired with unprecedented educational opportunities and compelling feature areas.

<http://www.foodandwineexpo.ca>

CAROLINE CELLARS

New Year's Eve Bash

Sat., Dec. 31 - 6:30pm

Prime Rib and Seafood Buffet. Live Music by NOTL's own James Brown and Friends \$80.00 per person / \$150.00 per couple. Wine and beer not included. Cash bar. Prices do not include applicable HST. Limited Seating. Tickets must be purchased in advance – call Jaclyn – 905-468-8814 jaclyn@carolinecellars.com / www.carolinecellars.com

OWS Members - Free Shipping for the Month

We at *Cattail Creek* are offering all of our valuable customers free shipping for the month of December. It's a great way to serve some unique wines at your celebrations or send a note of good cheer to friends and family. Minimum six bottle orders (you can mix and match wines) and all shipping addresses must be located within the province of Ontario. Please call 905-988-9463 or visit our web site at www.cattailcreek.ca for more details or to place your orders.

OWS FEATURE EVENTS

TORONTO CHAPTER

Sip & Try Before You Buy

Wed., Nov. 30

6:00 pm to 9:00 pm

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 to repeat the no-frills, serious, but, at the same time fun, Taste and Order event that brings together as many Ontario wineries as possible so that you can taste and try before

acquiring wine for the holiday season. In Ontario, the wineries, by law, are not allowed to physically provide you with bottles of their wines at this event. However, you can order wines for delivery to your home or office. We have partnered with WineryToHome.com to facilitate ordering and shipping for a number of the wineries.

Not interested in buying wine? No problem. You can just come and enjoy the wide selection of wines from new and established wineries. One winery,

Cave Spring Cellars, is offering samplings of older vintages to celebrate their 25th anniversary.

For a detailed list of the wines that each will be pouring, please go to

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

The price of the event includes hors d'oeuvres and a commemorative wine glass and there are no additional charges for any wine samples. \$44.00 each for members and their 1st guest, \$54.00 each for additional guests and non-members.

Just Off the Vine... is the official newsletter of the Ontario Wine Society. It is published 6 times a year. For the most updated list of events, visit us on-line at www.ontariowinesociety.com and follow us on Twitter @1OWS.

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