



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

October 2009

## *Upcoming Events*

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### **Our Premier - Taste & Order Event**

#### **43 Ontario Wineries! Over 200 of some of Ontario's best VQA wines! November 30, 6:00 p.m. to 9:00 p.m., U of T Faculty Club**

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 are:

13th Street Winery	Huff Estates	Riverview Cellars Estate Winery
Angels Gate Winery	Inniskillin Wines	Rosehall Run Vineyards
Alvento Winery	Jackson-Triggs Vintners	Rosewood Estates Winery
Black Prince Winery	Joseph's Estate Wines	Sandbanks Estate Winery
Calamus Estate Winery	King's Court Estate Winery	Sprucewood Shores
Caroline Cellars Winery	Konzelmann Estate Winery	Southbrook Vineyards
Chateau des Charmes	Lailey Vineyard	Stoney Ridge Estate Winery
Colchester Ridge	Le Clos Jordanne	Stratus
Coyote's Run Estate Winery	Mountain Road Wine Company	Strewn
Creekside Estate Winery	Niagara College Teaching Winery	Tawse Winery
Flat Rock Cellars	Nyarai Cellars	Thirty Bench Wine Makers
Henry of Pelham Family Estate	Peninsula Ridge Estates Winery	The Grange of Prince Edward
Hidden Bench Vineyards & Winery	Peller Estates	Waupoos Estates Winery
Hillebrand Winery	Pillitteri Estates Winery	Wayne Gretzky Estates
		Willow Springs Winery

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.

## Shari Darling's Afternoon Delight

October 24, 2009, 10:00 a.m. ~ 4:00 p.m.

Badminton and Racquet Club of Toronto

25 St Clair Avenue West, Toronto, 416 921 2159

Join us for a day of exploring, painting, colouring, sipping and sampling!



Shari Darling, *The Sophisticated Wino*

This fun and educational workshop is based on the principles in Shari Darling's best selling and award-winning cookbooks — *Harmony On the Palate* and *Orgasmic Appetizers and Matching Wines*. *Orgasmic Appetizers and Matching Wines* has been awarded Best Food and Wine Pairing Cookbook in Canada at the international 2009 Gourmand World Cookbook Awards in Paris, France.

In this workshop you'll learn the basic principles for

pairing wine with food by thinking wine styles first. You'll quickly learn how to pair any wine with food on a consistent and dependable basis to experience a culinary orgasm every time!

You'll discover your own individual palate, the kind of taster you are and how your own nose and mouth experiences tastes and flavours. Shari will lead us through a mapping of our own individual palate. She does this by having you paint the 4 basic tastes on your tongue and then colour, on an outline of a tongue on a page in front of you, the areas where you are experiencing those tastes.

Shari Darling is the syndicated newspaper columnist, *The Sophisticated Wino* and President of *Orgasmic Culinary Creations*. Through her company she creates artisan food products and cookbooks for the avid home cook and wine lover. She is a member of the Wine Writers' Circle of Canada, a wine judge and educator. This event will also be another opportunity to encourage friends, family and colleagues to become a member of the OWS. Along with paid admission for this event, anyone who signs up as a new member will receive a free 2010/11 membership ... that's a savings of \$40. The member who invites the most guests who become new members at the event, will receive 6 bottles of VQA Ontario wines from the OWS cellars. Non-members who join at the event and bring guests are also eligible. For all other OWS members, a ticket in your name, for each person

that you bring who joins at the event, will be entered into a draw for 3 bottles of wine. Remember members, you are also entitled to a free tasting voucher for every 2 new members that you refer.

\$67 per person includes:

- a five hour seminar chock full of information and fun exercises

- a signed copy of Shari's *Orgasmic Appetizers and Matching Wines* book - \$30 value

- a Canadian Food and Wine Pairing Wheel - \$10 value

- a delicious lunch with a selection of complimenting VQA wines

- two chances to win VQA wines

- possible free one year OWS membership for your friends and free tasting vouchers for you

You can register for this event on-line at [OntarioWineSociety.com/Upcoming Events/Toronto Chapter](http://OntarioWineSociety.com/Upcoming%20Events/Toronto), or by cheque payable to the Ontario Wine Society mailed with the registration form on the next page, postmarked no later than Monday, October 19, 2009. Cancellations will be accepted until Wednesday October 21, 2009. For information only, or to cancel, please call the OWS wine line at 416 921 9798. Reservations will not be taken over the phone and payment cannot be made at the door.

In a recent wine study, KPMG calculated the purchase of a foreign bottle of wine puts less than \$1 into our economy and more than \$8 for a bottle of wine made with 100% Ontario grown grapes. Yet another great reason to enjoy wine grown and made in Ontario!

From Norman Hardie's Email newsletter of September 28, 2009

# Just Off the Vine ...

The Ontario Wine Society's Newsletter

October 2009



## Previous Events

### Oakville Chapter

#### Newest OWS Chapter Sips with Movie Stars

The Oakville Chapter has arrived on the scene and met for the first time as an official chapter, at Seasons Restaurant on Tuesday, September 29th to taste wines under the guidance of writer and wine educator, Linda Bramble.

The blending of wines with movies/movie stars was a very entertaining and educational treat.

The group tasted sparkling wines along with Bogart and Bacall in "Casablanca" and learned the proper etiquette of a toast — "Here's looking at you, kid". The wine selections were a 2007 Lily (method cuvee close) from Colio Estates and a 2005 13th Cuvee (method traditionnelle) from 13th Street Winery.



Linda Bramble with Bogart and Bacall

Demi Moore and Michael Douglas helped us experience the "wine of seduction" - chardonnay - We tasted a 2007 No. 99 Un-oaked Chardonnay from Wayne Gretzky Estates and a 2006 Sandstone Estate Chardonnay from 13th Street Winery and were able to taste the difference between a big buttery chardonnay and a tropical fruity, un-oaked chardonnay.

A 2007 Lailey Pinot Noir was tasted along with the stars of "Sideways", and the Blues Brothers introduced us to a 2007 Cabernet-Shiraz from Dan Aykroyd Winery.

To round out our evening, a 2007 June's Vineyard Riesling from 13th Street Winery was tasted with the stars of "Bottle Shock".

We enjoyed reception wines from Palatine Hills in Niagara Lakeshore – a 2007 Cabernet Merlot and a 2007 Riesling–Traminer.

Our lively event was attended by 47 interested wine lovers and our membership has now grown to 11 people.

The Oakville chapter executive is already planning a wine and tutored cheese tasting in November and looking forward to enjoying a wine and chocolate event in February. We hope to see you there!



Oakville Members enjoying the evening

## News from the Vines

### FRED COUCH, OWS – NIAGARA CHAPTER

Reif Estate Winery is experimenting with re-cycled tobacco kilns in the winemaking process! With the help of a \$196,000 grant from the National Research Council of Canada Industrial Research Assistance Program, Reif is working on a number of projects. One kiln will be used to dry out grapes to produce an Amarone-style wine. The kiln should help reduce the drying time from six to about two weeks. This will allow Reif to possibly produce three batches of this style of wine each vintage. Another kiln will be used to blast humidity to purposely taint grapes with a fungus called botrytis cinerea, which can produce sweet wine similar to a late-harvest but under controlled conditions. Information obtained from these experiments will be shared with other wineries.

Bill Schenk of Schenk Farms in St. Catharines has been named the 58th Grape King. To be chosen Grape King, Bill was



Bill Schenk - 58<sup>th</sup> Grape King

nominated and his farm assessed by judges for vineyard strengths like vine health and appearance. This is the first time in four years that the Grape Grower of the Year has not come from Niagara-on-the-Lake. The Grape King is the ambassador for the Grape Growers of Ontario representing over 600 registered members.

Two new Prince Edward County wineries have recently opened. Keint-he Winery and Vineyards is located at 49 Hubbs Creek Road, Wellington and Del-Gatto Estates Winery at 3609 County Road #8, Cape Vessey. For hours of operations go to their websites at: [www.keint-he.ca/](http://www.keint-he.ca/) and [www.del-gattoestates.ca](http://www.del-gattoestates.ca).

Winemaker on the move. Jean-Pierre Colas is now a winemaker at 13th Street Winery in St. Catharines. J-P was formerly the winemaker at Peninsula Ridge Estate Winery in Beamsville. For more information on 13th Street Winery's new facility go to [www.13thstreetwinery.com](http://www.13thstreetwinery.com).

Our condolences to the family of Chef Professor Albert Cipryk who passed away in September after a brief battle with cancer. Professor Cipryk was an instructor at Niagara College's Culinary Institute and was passionate about food and wine.

## ***Industry Member Events***

### **CAVE SPRING CELLARS**

#### **Looking Down the Barrel**

October 31 - 12:00 noon

One of the great mysteries of the oenological universe is the effect of barrel ageing on wine. Learn how Cabernet/Merlot, Pinot and Gamay can be transformed by the use of oak. Tasting of our 2008 reds from the barrel will be explored as well as tasting the end result from vintages past.

\$15.00 per person

#### **Winemaker's Dinner & Release Weekend**

November 14 & 15

Enjoy an overnight stay at the luxurious Inn on the Twenty, including a winemaker's dinner exquisitely prepared by chef Kevin Maniaci and hosted by Cave Spring winemaker Angelo Pavan. The evening will start with a new release tasting and hors d'oeuvres followed by a five course dinner paired with newly released Cave Spring wines. Sunday will follow with a private tasting of current and back vintage wines hosted by Angelo Pavan.

\$310.50 per person (not including gratuities and taxes)

Pre-dinner tasting and dinner only \$133.00 per person (not including gratuities and taxes)

Reservations can be made at 905-562-3581 ext. 347/348 or email [events@cavespring.ca](mailto:events@cavespring.ca)

### **CREEKSIDE ESTATE WINERY**

#### **The Soup is ON!**

November 21 & 22, 28 & 29 - 12:00 noon ~ 4:30 p.m.

Join us on The Deck @ Creekside as we present a seasonal pairing of Rustic Mushroom soup and Shiraz to warm the soul. This rich, earthy, home made soup pairs beautifully with both our 2007 Estate Shiraz and limited edition 2006 Reserve Shiraz. Passport holders can enjoy this complementary tasting and take the soup recipe home with them – we know that once you taste it you'll want the recipe!

#### **Wrapped Up In The Valley 2009**

November 21 & 22, 28 & 29

Price \$25

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. Let our wineries provide you with solutions for your own holiday entertaining plus, we'll

# Just Off the Vine ...

The Ontario Wine Society's Newsletter

October 2009



help you create an exclusive hostess gift while you're out tasting.

You see, 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.

We'll even provide you with a festive gift box to wrap up your experience and create a fabulous hostess gift... or, keep it as a little somethin' somethin' to enjoy yourself. 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.

## Participating Wineries

Angels Gate Winery  
Cave Spring Cellars  
Creekside Estate Winery  
De Sousa Wine Cellars  
EastDell Estates Winery  
Fielding Estate Winery  
Flat Rock Cellars  
Harbour Estates Winery  
Mountain Road Wine Co.  
Peninsula Ridge Estates Winery  
Rosewood Estates Winery & Meadery  
Vineland Estates Winery

## THE GRANGE OF PRINCE EDWARD VINEYARDS & ESTATE WINERY

### Grange Harvest Barbeque

October 17 – 6:00 p.m.

Join us in celebrating the harvest at our traditional harvest barbeque dinner. An exquisite meal, accompanied by perfectly paired Trumpour's Mill and Grange wines, served at stations on the edge of Diana Block vineyard and along the banks of Dorland's Creek. Catered by Chef Michael Potters of Harvest Restaurant.

Following dinner, dance the night away to the fabulous 50's and 60's music of The Reasons. \$65 per person. Reservations are required.

info@grangeofprinceedward.com or 866 792-7712, extension 23

### Grange Harvest Experience

October 17 - 10:00 a.m.

Experience harvest in the vineyard at what is undoubtedly one of the grand wineries in Prince Edward County. Your Grange Harvest Experience is a unique opportunity to participate in the traditional rites of grape harvesting. Your day begins with a guided walking tour of our vineyards, during which your guide will share viticultural detail and demonstrate the art of hand harvesting grapes. Spend a couple of hours actually working in the vineyard, hand picking grapes alongside our harvest team.

A rustic country lunch will be served back at the winery. After lunch, you will enjoy a detailed historical and oenological tour of our facilities, including an exclusive, behind the scenes glimpse of Grange harvest processing procedures of hand sorting, destemming and pressing. Your escort will offer insights in to Prince Edward County's developing wine industry and unravel some of the complexities of wine specific terminologies. Your tour concludes with a guided tasting of three Trumpour's Mill wines, conducted in the Tasting Room overlooking the millpond. \$50 per person.

Reservations are required.

info@grangeofprinceedward.com or 866 792-7712, extension 23

## HENRY OF PELHAM

### Magazine Coverage

Henry of Pelham's Special Late Harvest Riesling was mentioned in the October issue of Bon Appetit. Paul Speck was profiled in October / November issue of Fine Cooking

### Harvest with Henry

October 3 - 9:00am

Put your boots on the ground and join Paul, Matt and Daniel as they work the harvest for the 2009 vintage in Niagara's Short Hills Bench. Weather permitting you will hand harvest the grape variety which is at its peak of ripeness that day. Feast on a hearty Cellar Hands lunch with a glass of red, white or pink wine. Enjoy a tasting conducted by the Speck brothers and surrounded by their family's collection of Canadian oil paintings.

\$49.95 per person

Space is limited to 50 people and a credit card is required when making your reservation. Please call 905-684-8423 and ask for Jessica.



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

October 2009

## HILLEBRAND ESTATES

### ABC (All About Chardonnay) Month

October 9 to October 31

Starting Thanksgiving Weekend we will be up to our ears in Chardonnay. This month Winemaker Darryl Brooker is harvesting the Chardonnay grapes, the Winery Boutique is offering special Chardonnay Only Tasting Flights and Chef Frank Dodd is cooking, serving and pairing everything he can with the wine. Oaky, rich, buttery and perfect for the upcoming holiday season, come to the Winery and celebrate one of the most versatile wines made in Niagara Wine Country.

### Doing Chardonnay our Way - Harvest Tour & Tasting

October 10 & 11 - 3:00 p.m.

From our premium Niagara vineyards to our specially selected French and American oak barrels, Winemaker Darryl Brooke's vibrant and rich Chardonnays are the true expression of the Niagara terroir. For a limited time, join our wine consultant for an exploration of the Chardonnay harvest and taste the Chardonnays we make.

### Trius Barrel Fermented Chardonnay 2008 Release Event

October 9, 10 & 11 - 12:00 noon ~ 5:00 p.m.

This weekend only, join us at the Winery to taste and buy the just released Trius Barrel Fermented Chardonnay 2008. Rich and luscious, do not miss the chance to stock up on this wine for the holidays before anyone else.

While you are here, make sure you take part in a Chardonnay Tour & Tasting or try some of the stellar Chardonnay and food pairings that Chef Frank Dodd has created in the Hillebrand Winery Restaurant.

### Wine & Cheese Garden

Daily - 2:00 p.m. ~ 6:00 p.m.

Need something to tide you over between lunch and dinner? Or maybe you just want somewhere to kick back and enjoy the sunset. This summer sip on our favourite wines and snack on Chef Frank Dodd's artisanal cheeses while overlooking our stunning Backyard Vineyard. To enjoy the laid back atmosphere of our Wine & Cheese Garden, simply drop by the winery and ask our Guest Relations representative to direct you to our Winemaker's Lookout.

Reservations not necessary.

Visit [www.hillebrand.com](http://www.hillebrand.com) or call 1.800.582.8412 ext. 2 for details or to book any of these events.

## PELLER ESTATES

### Chef's Table Dinner Series

October 10 - 6:30 pm Kitchen Reception

Come behind the scenes at Peller Estates Winery Restaurant and discover how Winery Chef and Cityline personality Jason Parsons approaches the art of pairing wine and food. Your dining experience begins with a reception in Jason's kitchen where he will discuss collaborating with winemaker Lawrence Buhler and his approach to developing innovative food and wine pairings. You will then enjoy a seasonally inspired tasting menu presented by Jason and perfectly paired with wines selected by Lawrence.

\$140 per person, plus tax and gratuities. Space is limited. Visit [www.peller.com](http://www.peller.com) or call 1.888.673.5537 ext. 2.

### Sparkling Brunch

Every Saturday & Sunday - 12:00 noon ~ 3:00 p.m.

Take some time off from your usual Weekend Warrior routine and enjoy a signature Niagara Wine Country dining experience for only \$44.95\* including a glass of the Ice Cuvée, our award-winning sparkling wine. Peller Estates Winery Restaurant is now offering our Sparkling Brunch Saturdays and Sundays from 12 noon to 3 pm. Whether enjoying a quiet moment with a close friend or having a lively meal with family, this is the ideal way to kick-start your weekend or end it on a high note. A special a la carte menu will be offered to guests during this time.

Visit [www.peller.com](http://www.peller.com) or call 1.888.673.5537 ext. 3 to book now.

\*Excluding wine, taxes and gratuities

## STREWN WINERY

### Taste With The Winemaker - Every Oenophile's Dream

October 10

On a Saturday of each month Strewn winemaker Joe Will gets behind the counter of the Terroir Bar to answer questions and talk wine as you sample some of Strewn's very best "Terroir" wines. From 10:30 am until 12:30 pm.

### Inside The Glass Seminar Series: Merlot

October 17

The "Inside the Wine" seminar series is a response to requests for in-depth wine tastings. Who better to conduct the tasting and help you discover the subtle nuances and complexities of Niagara's leading grape varieties than Strewn winemaker Joe Will! October's

# Just Off the Vine ...

The Ontario Wine Society's Newsletter

October 2009



varietal is Merlot. Although Merlot often keeps company with Cabernet Franc and Cabernet Sauvignon, it has a unique character all its own. Merlot is known for aromas and flavours of chocolate, cherry and even shoe leather. This tasting seminar will focus on signature styles including Strewn's Merlot Terroir from the outstanding 2007 vintage! Time: 11:00 am to 12:00 pm (note: the seminar is scheduled for late morning when your palate is sharper). Cost is \$15; reservations required. To book your spot, call 905-468-1229.

## **Elements Of Taste Seminar**

October 24

In the art of wine appreciation your sensory palate is as important as the painter's palette. This interactive experience will explore the basic elements of taste: sweet, sour, bitter, salty and their affect on wine. Your understanding of taste sensations will enhance this and your future wine tasting experiences! Saturday, Oct. 24th, 2009 Time: 1:30 - 2:30 pm. Cost \$15 plus tax. Reservations required. To book your spot, call 905 468-1229 to reserve your spot.

## **Swirl, Sip And Shop – 2007 Reds**

October 24 & 25 – 10:00 a.m.~ 5:00 p.m.

Visit Strewn's Wine Buyers Weekend and discover new rich red wines from the outstanding 2007 vintage! This is your chance to enjoy complimentary tastings of our Premium "ready-to-drink" Reds: Cabernet Franc and Cabernet Sauvignon.

Try Strewn's top tier Terroir "Red Hot Reds". A great opportunity to stock up for the holiday season. These wines are moving swiftly off the shelves. Best to buy them now as they won't last long!

## **Wines In Disguise**

October 24 - 31, 2009 - 10:00 a.m. ~ 5:00 p.m.

We disguise three of our wines in their Halloween costumes and you get the challenge of figuring out their real identity in a vertical tasting! Test your nose, test your taste buds.

\$5.00 per person.

All events are held at Strewn Winery, 1339 Lakeshore Rd. Niagara-on-the-Lake, ON

## ***Other Ontario VQA Wine Related Events***

### **LEGENDS ESTATES WINERY**

#### **Legends Estates Open House & Wedding Show**

October 17 – 11:00 a.m. ~ 4:00 p.m.

We invite you to visit Legends Estates Winery to meet our preferred wedding partners while enjoying the breathtaking scenery of our property from our stunning lakeside reception tent. Sip our exceptional VQA wines, and even enjoy a detailed tour of our facility while exploring the endless options available to our potential brides.

Kindly RSVP to Legends Estates by phone at 905-563-6500 or by email at [events@LegendsEstates.com](mailto:events@LegendsEstates.com)

#### **Taste Matters in support of Eva's Initiatives**

Tuesday, November 10th, 2009 – 6:00 ~ 9:00 p.m.,  
The Liberty Grand, Exhibition Place, 25 British Columbia Rd, .Toronto, Ontario

Taste Matters is a taste of Toronto. Tour 10 wineries and sample fine food from around the globe presented by 10 of the city's best kept secrets. Experience great new wines and global tastes for Eva's Initiatives. Eva's creates opportunities for homeless youth, and Taste Matters is an opportunity for you to help.

Legends Estates Winery will be offering a variety of newly released wines, with proceeds to benefit women's charities in and around the Niagara region. Purchase your tickets today to taste great wines, and benefit an even greater cause.

### **QUEENSTON HEIGHTS RESTAURANT**

#### **Niagara's Fresh Harvest and Growing Talent**

The Niagara Parks Commission (NPC), host of the largest culinary apprentice program in Ontario, is pleased to announce its 4th Annual Chefs and Apprentice Cooks Showcase Dinner. Taking place on Thursday, October 22, 2009, this event will be held at Queenston Heights Restaurant with proceeds raised benefiting The Niagara Parks Commission Apprentice Cooks Scholarship Fund. The six-course dinner will be created and prepared by NPC's chefs in partnership with its apprentice cooks, featuring local produce and wine pairings from



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

October 2009

Queenston Heights' VQA Gold award-winning 'Best of Niagara' wine list.

Tickets are \$100 each, which includes reception, dinner and wine pairing, taxes and gratuities. Wine & canapé reception begins at 5:30 p.m. in the Queenston Room, with dinner at 6:30 p.m. in the main dining room. Tickets may be reserved by calling 1-877-642-7275 Ext. 2. The evening's menus may be found at [www.niagaraparks.com](http://www.niagaraparks.com).

Queenston Heights Restaurant is part of The Niagara Parks Commission, a self-funding agency of Ontario's Ministry of Tourism, created in 1885. It is North America's most completely maintained parks system with 1,720 hectares of parkland and 56 kilometres of roads and recreational trails. Established to preserve Niagara Falls and the Niagara Parkway for the enjoyment of its visitors, The Niagara Parks Commission operates at no cost to taxpayers.

## Wine Tasting Challenge

November 23, 2009

Toronto Four Seasons Hotel

[www.winetastingchallenge.com](http://www.winetastingchallenge.com)

**This year's prize purse is expected to be worth more than \$100,000.**

Registrants will be given a 7-digit random I.D. number at the time of your registration. This helps speed up the results process but will also give you the opportunity to receive your individual confidential results by email after the competition has concluded (check the website for date results will be posted to you).

Participation in The Challenge continues to be FREE but please be diligent and attend. We recognize that sometimes when something is free, there may not be the incentive or perhaps commitment to attend - but if you don't attend you're taking away the opportunity for someone else to compete. If you cannot participate please notify us a minimum of 3 days in advance of The Challenge so we may offer your spot up to someone else. Failure to attend or "NO SHOWS", without appropriate notice or strong reason (with documentation), will result in your exclusion from the 2010 competition.

## A Special Offer

A Special Offer from OntarioWineReview for our Great Gewurztraminer Challenge

Ontario makes some great wines, OntarioWineReview has proved that in the past with Baco Noir, Cabernet Franc and Pinot Noir ... but this November is the first time we have challenged a white grape ... this year's challenged grape is Gewurztraminer.

For being a member of the Ontario Wine Society, and a fan of Ontario wine, I would like to extend to OWS members (and their guests) a special offer from OntarioWineReview.

As (hopefully) many of you are aware OntarioWineReview is holding the fourth installment in our series of People's Choice Challenges this November at Campbell House in downtown Toronto. We are going to be pouring over 30 Gewurztraminers over the course of three nights in November (9, 12, and 18) with different wines each night.

The Offer:

1. Single Night ... \$37.50 (regular \$40 per person, per night).
2. Full Series (all 3 nights) ... for those who wish to attend all three night a special price of \$105 (that's \$35.00 a night); PLUS you get to attend the special invitation only "Curiosities of Gewurztraminer tasting on November 23.

The details of the event can be found at [www.ontariowinereview.com](http://www.ontariowinereview.com).

I would ask that members who wish to take advantage of this offer to please call me directly to book their tickets: 416-385-9400 or 416-346-2223 (leave a message and I will get back to you).

We all share a love for Ontario wine, now let that passion help pick the best. I would love to see as many of you there as possible. Any questions please do not hesitate to call.

Cheers and Thanks.

Michael Pinkus – Grape Guy

[www.ontariowinereview.com](http://www.ontariowinereview.com)