



# Just Off the Vine...

The Ontario Wine Society's Newsletter

October 2010

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## Upcoming Toronto Chapter Events

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### Linda Bramble's "Sipping with the Stars"

Sunday, October 24, 2010

Join the Ontario Wine Society for a wine tasting afternoon that is sure to spark your imagination! Linda Bramble's entertaining and lively "Sipping with the Stars," provides nostalgic video clips of such stars as Humphrey Bogart, Kevin Kline, Meg Ryan and Russell Crowe sharing the silver screen with wine. Linda's presentation will also introduce us to the "dramatic" pleasures of wine – how to taste, serve and dine with wine.

There will be nine wines tasted during Linda's presentation. The wines are not listed here since they will be tasted blind, that is, without knowing what they are. This is one of the intriguing features of this event.

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## Other Upcoming Toronto Chapter Events

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Sunday, November 28 · Prince Edward County Wineries and Artevino Medal Winners' Dinner at Grano

Monday, January 17, 2011 · "Spirit(ual) Awakenings", featuring Kittling Ridge, U of T Faculty Club

Jan/Feb 2011 · Icewine Weekend at Reif Estate Winery

February 2011 · Seriously Cool Chardonnay, Toronto Lawn Tennis Club

March 2011 · Quebec Cheese/Ontario Wine,

April 2011 · OWS 20th Anniversary Special Event · Classic Pinot Noir: Burgundy and Ontario

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## Upcoming Niagara Chapter Events

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### "You be the Judge"

Thursday, October 21, 2010

This tasting is designed to pull back the curtain on judging wine at competitions. Our guide will be Rick VanSickle. Rick is an avid wine collector and freelance wine writer living in the heart of Niagara. He writes a weekly column on Niagara wines in the St. Catharines Standard and has written extensively in various newspapers and magazines. While he does travel and

write about international wines and judge occasionally, his time is mostly devoted to Niagara wines and his website [www.winesinniagara.com](http://www.winesinniagara.com)

Rick will take us through three flights of wine: Riesling, Chardonnay and Cabernet Franc and tell us what judges might be looking for at competitions. You will blind taste and score the wines and award each one a Gold, Silver or Bronze. Overall results will be tabulated and unveiled at the end of the tasting. Rick has chosen some of Ontario's most representative wines for this tasting.

After the tasting, enjoy some offerings from August Restaurant in Beamsville.

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## Other Upcoming Niagara Chapter Events

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Saturday, November 13th · "The Niagara Chapter's Annual 'E.....ing' Dinner" at 13 Mountain Street Bistro, Grimsby.

Featuring wines from Flat Rock Cellars, Fielding Estate Winery & Featherstone Estate Winery.

Tuesday, December 7th · "Sparklers, Variations and Icewines" featuring samples from Chocolate FX.

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## Previous Events

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### Bin End Dinner

Every year, the Toronto Chapter of the Ontario Wine Society offers a Bin End Dinner to assist in the rotation of stock and maintenance of their wine cellar. Frequently there is a bottle or two of wine left over from a tasting, but not enough for another event. These odd bottles are collected for the Bin End Dinner to accompany a great meal. For the fifth consecutive year, Woodbine Racetrack was the selected venue on Wednesday, August 25.

Though the skies were initially dark and brooding, after a quick shower around 6:00 p.m., they cleared up to a beautiful evening. The group gathered out at the Trackside Tent with a refreshing white or rose reception wine in their hand served by the excellent Food and Beverage wait staff. Everyone received special gifts of a Woodbine corkscrew, a lighter good



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for candles, bbqs etc., and a \$5 voucher for the slots that night. There was also a \$2 betting voucher to start everyone off.



As the scrumptious dinner buffet was being set out, guests were treated to a visit from Champion jockey and Hall of Famer, Sandy Hawley. A winner of 6,450 races during his career, Sandy greeted the group, offered a few betting tips (jockeys are the worst handicappers!) and stayed around to chat and have pictures taken by photographer Andy McCraw.

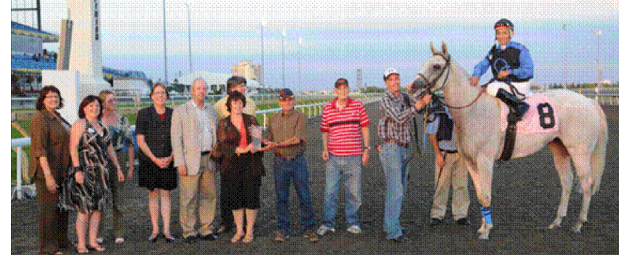
Random bottles of red and white wines were placed on each table as dinner commenced with another bottle added when required. The buffet offered numerous salads, tapenades and breads as well as roasted veggies, chicken, salmon and carved Alberta roast beef. It was decision time when the desserts came out, including Woodbine's signature fruit and bread pudding. These were accompanied by a variety of dessert wines. No one left hungry that evening!



The third race was the "Ontario Wine Society" race where 7 of our members were invited to the Winner's Circle to make a presentation to the winning racehorse and owner. This select group had their picture taken with the handsome grey, Watercolormemories. Afterwards, the owner regaled them with interesting tales of the horse's life with everyone saying it was an experience of a lifetime.

Tales of bets won and lost were told as the sun set into a warm orange glow behind the Woodbine grandstand. The group enjoyed a final sip of wine as the last race of the eve-

ning tore past them on the way to the finish line and another Bin End Dinner came to a close.



Thank you to Wendy Muir, Sandy Hawley and the staff at Woodbine Racetrack for organizing and executing another fun summer evening at the races.

\*All photos by Andy McCraw

## Jim Warren's Speech

Toronto Chapter's Stoney Ridge 25<sup>th</sup> Anniversary Event, September 20, 2010

This was Jim Warren's speech at the event.

Not many people realize this, but next year, 2011, can be considered the bicentennial of our grape and wine industry ... a 200 year period of intriguing evolution.

The journey had a rather primitive beginning in what is today Mississauga where a man named John Schiller was attempting to carve a life for his family out of the wilderness on Dundas Street along with other Loyalists. John made wine for himself and his neighbours from wild grapes he had discovered along the Credit River and planted cuttings to make a vineyard. For this achievement he is considered to be the father of our industry.

Of course, over the years, there have been many changes in this industry but nothing more dramatic than the rather remarkable bloodless revolution half a century ago from which Stoney Ridge would emerge in 1985. This was a revolt against grapes which had carried the industry well into the 20th century, our North American hybrids, often referred to as the Labruscas because this wild species was a component in most of them, and against the wines produced from them. One of these grapes, Concord, came to dominate the wine



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industry, making an incredible range of wines from table to sparkling to Sherries and ports, and other concoctions.

While people drank lots of them, they marked our industry as different, certainly from Europe where wines were made from *Vitis Vinifera*, a species not indigenous to North America, and by the 1970's, consumer interest was waning.



By then the public no longer wanted wines that tended to be sweet or high in alcohol, tasting and smelling like the (rear end) of a fox.

A long era in our history was coming to an end, setting the stage for a new day when the expression "fine Ontario wine" would no longer be considered an oxymoron, although Baby Duck would become Canada's top-selling wine for 2 consecutive years in the late 70's - a feat never achieved again. A quote from Mordecai Richler, well-known Canadian writer, at the time sums it up. "There is only so much plonk that I am prepared to drink for my country!" The old vineyard philosophy up until then contributed to the quality issue - plant and pick as many tons to the acre as possible with grapes low in sugar and high in acid which would then be suitably manipulated in the winery.

All of this changed, and quite rapidly, with the planting of grapes capable of producing more acceptable table wines, farmers willing to take the risk of growing them, and wineries eager to use them. New hybrid grapes, which we call French and which the French call American because they never did like them and originally created as a response to the phylloxera crisis, allowed the industry to make wines which caught the attention of the public and the media. These grapes provided the initial stimulus for a renewed wine industry, but they too, after only 30 odd years of service, and with 1 or 2 exceptions, are becoming historical, as the industry has turned to *Vinifera* grapes in order to make world class wine.

In 2001, for the first time ever, our wine industry used more

*Vinifera* grapes than all others combined. Other changes would see the disappearance of almost all the older wineries in existence in the 1970's (Turner, Jordans, Chateau Gai, Barnes, London, and Brights which has now morphed into Vincor) and the arrival of many boutique wineries to take their place.

And so to-day we have over 160 wineries of all shapes and sizes, both grape and fruit, even celebrity wineries, producing wines from grapes that weren't even planted in Ontario when we started Stoney Ridge. Of course our flagship wine is now Icewine, dating only from the early 1980's, originally made from the Vidal grape but now from several different *Vinifera* varieties as well. I find it more than sobering to think that if there had been no phylloxera, there might never have been a Vidal created, and Icewine might never have developed as it did.

It is impossible to reflect on changes in our industry without mentioning some of the political developments which have occurred along the way. We have now almost forgotten about Free Trade, the rape of our wine industry by the Federal Government, which was countered fortunately by the creation of the VQA and an appellation system which continues to evolve thanks to the ongoing support of our provincial government.

In 1993 our Ontario government initiated an Agri-Tourist policy and the Wine Route to stimulate visits to wineries which quickly became consumer destinations. New wineries were allowed to open anywhere in Ontario as long as the property had at least 5 acres of grapes or fruit or honeybees or maple trees, although they were restricted to operating one retail store on site and were obligated to make 100% Ontario wine. Older wineries were allowed grand-fathered privileges retaining any other stores they had opened along with the right to import material for blending.

Unfortunately, these political manoeuvres have served to fracture the industry allowing benefits for a small number of wineries that are denied to the majority. We continue to receive world acclaim for our VQA wines, and rightly so. But, some would insist that our industry suffers from an identity crisis when almost 80% of Ontario wine sold is actually blended wine. And in spite of the perception of increasing success, it is interesting to note that our industry sold no more wine in the year 2008 than it did in 1988, in spite of the increasing number of wineries and a promise by our LCBO to increase our market share to 50%.

In 2001 industry stakeholders came up with a vision for the year 2020 entitled "Poised for Greatness" which predicted



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with considerable enthusiasm a great future for Ontario VQA wines along with spectacular sales, a vital Vinifera grape industry, and huge employment. To support this we developed educational facilities, the Cool Climate program at Brock and the Winery and Viticulture Technician program at Niagara College, both of which have turned out several award-winning winemakers, along with an improved research capability. Yet, most recently the industry has been struggling to achieve its predicted greatness after encounters with lady bugs, imported wines labelled Yellow Tail and Fuzion, short crops, and excess crops. And of course not everyone is happy with our LCBO which has the difficult task of pleasing those who like imported wines and those who want more Ontario wines at the same time. In fact, if anything hasn't changed in 25 years, it is the nature of the complaints about the LCBO and yet look how sophisticated they have become.

The LCBO is a big business dealing in Ontario mainly with many small businesses who may find the bureaucracy involved quite daunting. Yet the LCBO has a big job to do and generally does it very well, with my opinion being they can still do better for Ontario wines. We are indeed a very tiny and sensitive industry that has come a long way in just a short while, securing a reputation for quality wine that is as good as any wine produced anywhere, although in small volumes. As an industry we have so much to be proud of and once we convince government that a level playing field for all Ontario wineries is quite appropriate, we will indeed have the greatness that we have been seeking.

Stoney Ridge has had its ups and downs over the 25 years it has been part of the industry, like the industry itself. Perhaps the most significant thing in my memory about our wine production over this period is our creativity. Stoney Ridge was the first winery to make Gewurztraminer Icewine, as well as the first VQA port and sherry "style" wines. We introduced Cranberry wine long ago as well as 'iced' apple, a wine that has become very popular in Quebec. We were the first to have a wine 'club', our Barrel Club, and those people received unique wines like Oraniensteiner and Reichensteiner and other very small production wines from grapes acquired at the Vineland Research Station. I believe too that we were the first winery to use individual vineyard names on the label, like Lenko, Butlers' Grant, Eastman, and Plekan vineyards. These 25 years for me and my family have been a journey that we embraced fully as we enjoyed the people and the relationships so much. I am looking forward to the next 25, celebrating Pinot Noir Icewine in my early 90's!!!

Jim Warren

(Photos by Andy McCraw)

## Other News

### On-line Registrations for Toronto Chapter Events

Please note that effective January 1, 2011, a fee of 5% will be added to on-line registrations for events. Currently, the fee is included in the price of the event for on-line registrations. To make things fair for the folks that mail in a cheque, the fee will now be added to the price of the event only for on-line event registrations. Unfortunately, it is a cost of the convenience of registering on-line. The fee will not be added to on-line membership registrations and renewals.

## Industry Member Events

### Calamus Estate Winery

#### Vertical Meritage Tasting

Sun. Oct. 17, 2010 at 2 p.m.

"A first ever tasting of 4 vintages of our red Meritage blend from 2004 through 2007 led by our winemaker Arthur Harder. In addition, try a barrel sample of our 2009 Pinot Noir and a sneak preview of the 2008 Meritage."

\$25 per person which includes a \$10 wine purchase credit. Contact the winery at 905-562-9303 to reserve your spot.

### Cave Spring

#### In Search of Red October

Saturday, October 23 12 p.m. – 4 p.m.

Join us for a relaxing afternoon of fine wine, great food and gorgeous scenery. Begin with a three-course lunch at Inn On The Twenty restaurant. Next stop will be a journey through Cave Spring vineyard, nestled on the Beamsville Bench in the company of Cave Spring wine consultant Brian Kelly. Take in the vibrant fall foliage and the majesty of the Escarpment during our fall harvest. The afternoon will conclude at the winery for an in-depth tasting of our Estate reds from 2007 paired with some old cheddar cheese and a tour of our century old cellars.

\$65.00 per person (taxes and gratuities excluded). Reserva-



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tions are required.

## **Cave Spring Release Weekend**

November 13 & 14

Our popular Winemaker's Dinner is around the corner and should not be missed. Featuring the sumptuous cuisine of Chef Kevin Maniaci complemented by the wines of winemaker Angelo Pavan this is always an extraordinary evening. Indulge yourself this weekend with an overnight stay at Inn on the Twenty. Start the evening with a new release tasting paired with hors d'oeuvres and follow with a lavish five course dinner with Cave Spring wines hosted by our winemaker. The weekend will finish with a private tasting of Cave Spring wines specifically chosen by Angelo.

Overnight package is \$228 per person; tasting and dinner is \$133 per person. (Taxes and gratuities excluded). For more details and to make a reservation please call 1-800-701-8074

## **Wrapped Up in the Valley**

Saturday and Sunday, November 20 & 21 and 27 & 28

Once again, Cave Spring, along with 19 other Twenty Valley wineries, will be hosting this festive and delicious passport experience. Visit as many as you can muster over one weekend and sample unique and tasty wine and food pairings at each. With a minimum visit to six wineries you will receive a box of 12 assorted truffles made by local chocolatier Tote Sweet, all prepared with wines from participating wineries. Tickets sell out quickly to this popular event so don't delay.

Tickets are \$30.00 sold at participating wineries.

## **Chateau des Charmes**

### **Vino n' Visions: Know Thyself**

Wednesday November 10, 2010 from 5:30 – 8:30 p.m.

Building on the success of the personal Vino n' Visions series of workshops, we are now offering entrepreneurs an opportunity to get Focused. We are thrilled to have sought after Life Coach & TV personality; Laurel Crossley-Byers facilitate three distinct workshops for entrepreneurs:

November 10, 2010: Know Thyself - understanding your skills, talents and abilities as an entrepreneur.

December 2, 2010: Your Vision - establishing your 5 Year Vision for your business  
January 12, 2010: Getting F'd and

Doing a Little F.U. - getting focused on your business development and following up on that focus.

Enjoy the incredible scenery and wine of the Niagara region at Chateau des Charmes winery while building your business. Network with other entrepreneurs, get motivated & focused on your business.

Price: \$99 per workshop OR register for all three at one time and pay only \$75 per workshop.

## **Creekside Estate**

### **Creekside Undercurrent Release**

October 23, and 24, 12 – 4 p.m. 2010 @ Creekside Estate Winery

Tasting Fee: \$10.00 per person (Price includes accompanying food)

This is a one time public tasting of Creekside's 'Rarities and B-Sides' and provides the public a great opportunity to taste some of our smallest production wines. The winemaking team, who are ridiculously proud of their band of merry wine misfits, will be on hand to tell you the story behind each of these small batch gems. Undercurrent wines are developing a bit of a 'blink and you will miss them' reputation, often selling out in a few short weeks. Do not miss out, this will be the only public tasting of these unique and innovative wines.

This years release includes:

2007 Undercurrent Über Sauvignon Blanc \$36.95 VQA

Sauvignon Blanc is paired with a Serrano Ham and Asparagus Crostini

2007 Undercurrent Malbec \$32.95 VQA

2007 Undercurrent Shiraz/Malbec \$32.95 VQA (60% Shiraz, 40% Malbec)

2007 Undercurrent Cab/Malbec \$32.95 VQA (50% 'Dripper' Cabernet Sauvignon, 50% Malbec)

Our 'Malbec Trifecta' is paired with a Hearty Bison and Red Wine Stew



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## EastDell Estates

### Harvest Date Night with a VIEW

Friday October 15 and Saturday October 16 from 5 p.m. to 8 p.m.

Enjoy an intimate five-course dinner for two featuring delectable dishes inspired by the Harvest Season in Niagara and suggested wine pairings for each dish!

\$90 per couple without suggested wine pairings; \$110 per couple with suggested wine pairings. At The VIEW Restaurant at EastDell Estates Winery, 4041 Locust Lane Beamsville ON. Reservations recommended. (905) 563-9463 x2 or theVIEW@eastdell.com to make reservations.

## Featherstone

### Holiday Open House

Nov 27 & 28 2010 & December 4 & 5

This year we have re-created our Holiday Open House Weekend. We have carefully reviewed and renewed our recipes to specifically compliment the vintage of wines on offer.

This weekend we spice it all up with added holiday flair. You will find a tasty assortment of food and wine pairings, complete with the recipes to use when you entertain and when enjoying Featherstone Estate wines at home.

Many of the neighbouring wineries and merchants of The Twenty Valley Tourism Association hold their Holiday Open House the same weekend, so plan to make a day of it. (See [www.20valley.com](http://www.20valley.com) for more details).

Saturday, November 27, and Sunday, November 28, from 11 a.m. – 4 p.m.; and again, Saturday, December 4, and Sunday, December 5, from 11 a.m. – 4 p.m.

## Flat Rock Cellars

### Chardonnay Through the Years

Saturday Nov. 7 @ 10 a.m.

Flat Rock's Weekend Workshops are ideal if you are pressed for time. Much more than a tour, these sessions allow you to actually participate in activities. This Saturday November 6th, join us on a journey through Flat Rock's history via a tasting of our various Chardonnays. Winemaker Ross Wise will fill you in on why and where we planted our Chardonnay, what

role the seasons play in crafting our Chardonnay, and what he and proprietor Ed Madronich consider their favourites.

\$25/person (plus tax) – Please contact Tiffany to reserve your spot 905-562-8994

### At the Winemaker's Table

Sunday Nov. 14 @ 12:30 p.m.

Final Table of 2010! The previous 3 tables of 2010 have been sell-outs and with Chef Erik Peacock of Wellington Court in the kitchen we know this one will be a sell out too.

This year, we discovered - and it came as a shock to us - that not everybody wants to get down and dirty in the vineyard! However, there does appear to be a slew of you that would happily put your boots under our table, roll up your sleeves and talk turkey over a great meal with Ed and Ross. It's your chance to get to know the faces behind the wines you'll enjoy, while tucking into an outstanding 3-course lunch prepared by Chef Erik Peacock. So, if you're more comfortable with cutlery than you are with secateurs, this is the Flat Rock event for you - because the only thing that's going to get dirty here is your napkin.

To keep things interactive, numbers will be kept to 12-14 guests.

\$75 per person (plus tax) – Please call Tiffany to reserve your spot 905-562-8994

### A Very Merry Shindig

Saturday Nov. 27 @ 6:30 p.m. - 9:30 p.m.

Our annual Holiday Open House is a great way to share in some our favourite wines, meet the faces behind Flat Rock Cellars, find some special new releases and in general – have fun! Nibbles and wine is on us. Come out and say hello!

Please RSVP to Tiffany to reserve your spot [retail@flatrockcellars.com](mailto:retail@flatrockcellars.com) or 905-562-8994

## Pillitteri Estates

### LCBO Pillitteri & Red Roof Retreat Neck Tag

Oct. 10 – Nov. 6, 2010

Pillitteri Estates Winery is proud to support the efforts of Red Roof Retreat. Purchase any Pillitteri LCBO product to donate: Pinot Grigio, Cabernet Merlot, Unoaked Chardonnay,



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Gewurztraminer Riesling Fusion. 75 cents from every bottle purchased goes to fund programs for families with special needs children.

## Rosso Dolce - Feature Wine

On Now

Stop by our retail store and sample our featured wine; Rosso Dolce to learn more.

## Reif Estates

### Bountiful Days of Harvest - Winemaker's Dinner at Reif Estate Winery

Saturday October 23, 2010

6:30 p.m. to 9:30 p.m.

Join us for an evening of estate bottled VQA wines and regional cuisine prepared by local Chef Robin Howe. Roberto DiDomenico takes you on a journey of wines paired with a three course locally inspired meal at the Historic Grand Victorian Mansion circa 1870.

\$95.00 per person plus taxes and gratuity.

### The 'Red' Sale at Reif Estate Winery

October 28 through October 31, 2010

Visit Reif Estate Winery this fall or buy on-line to stock up for the season with rich and flavourful reds for fall and winter dining. You will get the years best pricing on limited edition and estate bottled red wines, perfect for entertaining and the holidays. This limited time pricing is only offered once a year, so come to wine country and taste what this vintage has to offer. Feature wine tastings complimentary. Wine Boutique Open 10 a.m. to 6 p.m.

Ingwaz \$9.95

Mennaz \$9.95

Gamay Rose \$9.95

Baco Noir \$9.95

Pinot Noir \$9.95

Cabernet Sauvignon Reserve \$19.95

Merlot Reserve \$19.95

## Come taste 'THE FOOL' at Reif Estate Winery

November 18, 2010

"The Fool, with all his worldly possessions in one small pack, is always on his way to a brand new beginning." The long-awaited release of each year's Gamay Nouveau comes at the stroke of midnight on the third Thursday in November. This year's harvest of our new Gamay is bright in colour and highly aromatic, reminiscent of candied cherries. Soft fruity flavours on the palate are perfect for Christmas dinner with sage stuffing and slow roasted turkey and cranberry sauce. Taste of this wine paired with Ruth Anne Schrieffer's Holiday Hors d'oeuvres.

The wine boutique is open 10 a.m. to 5 p.m. Tasting Complimentary.

## Strewn

### Wines In Disguise

October 25, 2010 - October 31, 2010

We disguise three of our premium wines in their Halloween costumes and you get the challenge of figuring out their real identity in a vertical tasting! Test your nose, tantalize your taste buds. Daily 10 a.m. to 5 p.m. \$5.00 per person.

### Taste With The Winemaker, Joe Will

November 13, 2010

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 (regular tasting charges apply). Saturday the 13th from 10:30 a.m. until 12:30 p.m.

## Other Industry Events

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### The Kingston Grand Festival of Ontario Wine

#### Canadian Gold: Big Reds Seminar

Saturday, October 16, 11am – 2pm, Radisson Hotel

with David Lawrason, Chris Waters and Konrad Ejbich.

Blind taste fifteen of Canada's best Cabernet Francs, Cabernet-Merlots and Syrahs, including gold and silver medalists



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from the 2010 Canadian Wine Awards. Light lunch and lighter wines included. Tickets: \$50 plus applicable handling fees and are available through the Grand Theatre Box Office.

## Trade & Media Tasting

Saturday, October 16, 3:30 to 5:30pm, Grand Theatre

This is an exclusive preview for those working in the hospitality and wine industries, as well as media. You must pre-register with the Grand Theatre Foundation at 613-546-4665 ext. 1136 or [grandtheatrefoundation@cityofkingston.ca](mailto:grandtheatrefoundation@cityofkingston.ca) and present a business card at the door. Free admission.

## The Main Event

Saturday, October 16, 6:30pm to 11:00pm, Grand Theatre

Featuring top ranked wineries from British Columbia, Niagara, Lake Erie and Prince Edward County and exclusive tastings led by Canada's top wine critics comparing Canadian pinot noirs and sparkling wines with the best of France.

Honourary Chair - David Lawrason with guests Chris Waters and Konrad Ejbich.

Featuring: Silent and live auctions • Live entertainment and hors d'oeuvres buffet.

"Side by Side" - Burgundy & Canadian Pinot Noir tasting with David Lawrason.

"Bubbles" - Champagne & Canadian Sparkling Wine tasting with Konrad Ejbich.

## "Canadian Wine 101" with Christopher Waters

Tickets: \$75 plus app. charges includes Wine Tasting 101. "Side by Side" tasting is an additional \$50 and the "Bubbles" tasting is \$35. Please note tickets are NOT available online and must be purchased at the Grand Theatre Box Office by phone at 613-530-2050 or in person at 218 Princess St.

## Afterglow Reception

Following the Ailey II performance, Friday, October 15, 7:30pm

Join the Festival winemakers and wine critics for a amazing evening of

entertainment. The opening of the Grand Theatre Presents Dance Series is a performance by the renowned Ailey II

company. Join us after the show in the Davies Lounge for an Afterglow reception and sample some of the Festival wines. Tickets for the Ailey II performance are available through the Grand Theatre Box Office.

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