



Just Off the Vine ...

The Ontario Wine Society's Newsletter

October 2009

Upcoming Events

Toronto Chapter

The Ontario Wine Society and The Porsche Club of America, Upper Canada Region Invite you to An Afternoon in the Country

Sunday, October 4, 2009, 11:30 a.m.

The Ontario Wine Society – Toronto Chapter and the Porsche Club of America – Upper Canada Region are partnering in an afternoon navigator-swapping fun tour west, north, and east of Toronto that concludes with a dinner at the Crystal Fountain Banquet hall in Markham.

Several months ago, OWS member John Adam, who is also a member of the Porsche Club, proposed this event and, after months of planning, we are pleased to announce that it is a go.

Here is how it will work. You, or your navigator, or another passenger in your vehicle, may swap with the navigator of the Porsche for part of the trip, giving you a chance to experience a ride in a Porsche. This is not mandatory and is dependent on balancing the number of riders and cars on each leg of the tour.

A flyer similar to this will be sent to the Porsche Club members. We expect about 25 Porsche members and their spouses, partners or friends to sign up. Thus, there should be about 25 Porsches involved in the event. This will allow about 50 OWS members and their guests to participate. The event has a capacity limit.

Members who cannot provide a vehicle can register too. We will try to match you with an OWS member who has a vehicle and you will be their navigator or passenger. We will also arrange to have you picked up somewhere to be taken to the starting point for the event.

Itinerary for the Tour, Sunday October 4, 2009

Porsche and OWS members assemble at the PetroCanada Service Centre, Hwy 400 northbound, south of King Rd. for instructions, signing of waiver and navigator/passenger swapping.

Ted Fullerton's home and studio, north of Schomberg, for a talk and tour of Ted's art work in his house, on his grounds and in his studio.

Ocala Orchards Farm Winery for a wine/local foods tasting.

Willow Springs Winery for a wine tasting.

Crystal Fountain Banquet Hall for a sit-down dinner.

Please refer to the flyer on the website for registration information.

Our Premier - Taste & Order Event

34 Ontario Wineries! ... Over 200 of Ontario's best wines!

**Monday, November 30, 2009,
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 serious 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, we cannot call this a Taste and Buy Event because the wineries are not allowed to sell their wines at the event.

Although there are other similar tasting events held in Toronto, there is not one that is solely for Ontario VQA Wines. This is the first!

You will be able to order the wines at the event for delivery to your home. Please refer to the flyer on the website for registration information and for a complete list of the wineries involved.

Oakville Chapter

Sipping with the Stars

Tuesday, September 29 Reception: 6:30 p.m. Tasting: 7:00 p.m.

\$40 for All

Seasons Restaurant (upper level)

134 Lakeshore Road East, Oakville ON

Join the Ontario Wine Society for a wine tasting evening that is sure to spark your imagination! "Sipping with the Stars," presented by Linda Bramble, provides video clips of such stars as Humphrey Bogart, Michael Douglas, 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.

Everyone is welcome to this inaugural event of the Oakville Chapter of the OWS. Interested wine lovers may become members of the Ontario Wine Society (www.ontariowinesociety.com). Member rates will be available for subsequent events.

Come out and sip with the stars – be amused and entertained, while learning more about wine. Space is limited, so register early. Please refer to the flyer on the website for registration information.



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Niagara Chapter

Tasting with the Stars at Calamus Estate Winery

September 29 – Reception: 7:00 Tasting: 7:30 p.m.
This Event is SOLD OUT!!!

A golfer, an actor, a hockey player and a baseball pitcher – all Canadian and all big stars. What do they have in common? They have all used their names to brand some excellent Ontario wines. The wines of these stars will be sampled at Calamus Estate Winery where we will also be able to view the stars – the celestial variety that is. Calamus has a unique feature built into the winery – a deep space telescope and observatory.

This event will feature the wines of Mike Weir, Dan Akroyd, Wayne Gretzky and Fergie Jenkins. Brian Pihack of the Royal Astronomical Society of Canada will be with us to do a presentation on star gazing. Join us for this star studded evening as we have the opportunity to see the telescope and, weather permitting, view the solar system. Food and mingling will follow the tasting, as usual.

Volunteers Needed

The Toronto Chapter requires a Director of Events. The Director of Events evaluates, recommends and implements events of a variety and value that will appeal to the interests of our members. He/she favourably exposes the industry to the membership in a manner that will enhance the industry's own marketing efforts. Using committees, he/she coordinates all aspects of each event including location, content, budget, volunteer participation, logistics and communication with participants.

The Toronto Chapter is also still looking for a cellar master and a Web Site Manager is required for the overall OWS.

The OWS is also looking for an assistant for the Newsletter Editor. The assistant would take the basic information received from the various writers and wineries and put it into a Word Document for final editing and layout.

If you are interested in any of these duties, please contact Ken Burford at 416 489 0979 or contact@ontariowinesociety.com.

Previous Events

Off to the Races Again...

PATRICIA DINSMORE



The View of the Track. Photograph by Patricia Dinsmore

We are a group of people who like our wine but, for the last four years, we have gathered at Woodbine Race Track for an evening of horse racing. Now, make no mistake, there has been great food and even greater Ontario wine but with the way we get once the horses hit the track, there is no mistaking the electricity in the air – hopefully we had a bunch of winners in our picks for each race. Instead of being in our usual Trackside Tent this year, we were high above the action in the Northern Dancer Room. Up on the fifth floor, high above the Slots area at Woodbine Race Track, the Northern Dancer room is just as it sounds – a tribute to the famed Canadian Thoroughbred Racehorse who was also named as “one of the most influential sires in Thoroughbred history” by the National Thoroughbred Racing Association. The food, as usual, was spectacular with a buffet lining one long wall and a dessert table that several people (myself included) went back for seconds to. We enjoyed a Riesling reception followed by white and red wines on the table and, in the end, some delicious Icewines, late harvests and even a Port style wine or two to nosh on.

So, for those of us who attended, which do you prefer – Trackside Tent or Northern Dancer Room? For those who could not attend, would you prefer a different venue? Since pictures are worth a thousand words,

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perhaps it would be better if we simply showed you what you missed...



Dessert Table. Photograph by Patricia Dinsmore.

Niagara Chapter Honours The Grape Kings

BRUCE JACKSON

The word for the night was passion as the Niagara Chapter honoured the four most recent Niagara Grape Kings. The Grape Kings are men who are passionate about what they do in the grape and wine industry.

The event took place at Jackson-Triggs winery in Niagara-on-the Lake on July 24, 2009. Some members arrived early for a winery tour with our wine tasting leader for the night, Robin Fraser. Robin has recently moved to Niagara College Teaching Winery but for many years took tour groups around Jackson-Triggs and Inniskillin. Robin took the group to the educational vineyards and explained the different vitus vinifera varieties that were growing there, all using the same root stock. He pointed out the architectural delights of the KPMB-designed building and took the guests through the production facility and barrel cellar.

After the tour was over the reception began in the large tent beside the JT amphitheatre. As the members arrived they were greeted with sparkling Cuvee Close from Jackson-Triggs. Caterer David House provided cheese, fruit and breads to go with the wine. The Grape Kings arrived with their wives and mingled with the group.

When the evening's main focus began, President Sharon Marks welcomed everyone and identified new members and guests. Recently appointed Director of Events Bruce Jackson introduced Robin Fraser with whom he had worked as a tour guide at Inniskillin and whose tour

groups were always laughing and applauding at the end of a tour.

In his introduction to the Grape Kings, Bruce told how he had first met three of the kings at Wayne Gretzky Winery two years ago during a Crush for Care fund-raiser. The Grape Kings had each entered two-person teams in a bare footed grape stomping. Bruce said he couldn't remember who won and three different voices yelled out, "I did." To this he replied that whoever won the others all claimed he'd cheated. Loud voices agreed. Members laughed.

The other thing Bruce knew about these men was their enthusiasm and enjoyment about being Grape Kings. This enthusiasm was demonstrated by the four men wearing their Grape King jackets even on a warm summer evening.

The 2005 Niagara Grape King, Doug Hernder, was moderator for the evening. He spoke briefly about being a Grape King and then introduced the reigning monarch from 2008, Lou Puglisi. Lou was the man who introduced the term passion when talking about what makes a Grape King. He told us you had to be nominated by your peers, agree to put your name and vineyards forward and then submit to a panel of judges. The Grape King's vineyards produce quality grapes but the individual must also exhibit characteristics of enthusiasm and innovation in grape growing. Lou fielded many questions from the members and some good-natured ribbing from the other kings.

Robin Fraser led us through a tasting of the two wines Lou chose to represent him. Most of the wines on the night's list were great summer wines and Lou's were no exception: Inniskillin 2007 Pinot Grigio and Magnotta 2008 Riesling. Robin pointed out how well both wines exhibited varietal characters. Both were refreshing and zesty.

The 2007 Grape King was Kevin Watson. He chided the other three for being so much older than he but told us how much he enjoyed working with them over the years. It was pointed out that Kevin and his father John, Niagara Grape King in 1989, were one of only three families in Niagara to have two generations wear the crown. This was obviously a very emotional memory for Kevin and we gained some further insight into the family pride of these men. Each one in their turn told us about family. Most told us how many of their children were showing interest in grape growing or some other aspect of the business.

Kevin's wine selections were the Jackson-Triggs Cabernet Franc/Cabernet Sauvignon 2006, a delightfully smooth red. His other wine selection was Nyarai Chardonnay, a great wine from one of the new kids on



The Niagara Grape Kings and their wives taken in the Great Hall at Jackson-Triggs Niagara Estate Winery by Bruce Jackson.

From left to right: Adriana and Louis Puglisi, Laura and Doug Hernder, Monica and Matthias Oppenlaender and Cathy and Kevin Watson.

the block. Fifty per cent of the grapes in the Chardonnay came from Kevin Watson's vineyards. As Robin Fraser described the Chardonnay he was surprised to find the winemaker Steve Byfield was actually attending so he yielded the floor to Steve who gave some technical details about the excellent wine.

Robin told us an anecdote about Pinot Noir selling out at Jackson-Triggs after the movie "Sideways" came out. Claiming Cabernet Franc was a virtually unknown grape variety to consumers, Robin said Cabernet Franc needed a movie to introduce it to the world.

Matthias Oppenlaender was crowned Grape King in 2006. His life story was much different than the other kings as he was a German immigrant who came to Canada to make a new life. He proved Canada to be a land of opportunity for someone willing to work hard on the land. He told us how he now goes back to Germany with bottles of sparkling icewine for his relatives and friends there. Matthias is a vineyard manager, grape grower and he and his wife, Monica, run a B&B where he says 99% of their guests have come here to taste the Niagara wines.

Robin led us through a tasting of the two selections from Matthias: Peller Estate Private Reserve Riesling

2008 and Peller Private Reserve 2007 Meritage. Both wines were wonderful but most agreed the Meritage was superb and under priced.

Finally it was Doug Hernder's turn to tell us about himself. Doug was the Grape King in 2005 and he described the friendships he'd made with the other three men there that night and the pride which they all felt at being crowned. He told us of some of his other pursuits such as custom planting vineyards for wineries. In fact, the Chardonnay vineyard we could see beside our tables had been planted by Doug. Later, the Grape Kings went over to the vines for a group photo and Doug bent down a pulled out a big weed that was growing there. That's caring for your vineyards!

Doug recounted how he had installed wind machines after the winter kill of 2003 when many other growers were reluctant to spend the \$30 thousand for each machine. When he had buds after the devastating winter kill of 2005, some of his peers realized the importance of the devices. He made a strong point that modern technology and local know-how have come together to make fine wines possible in Niagara.

Doug's wines were the refreshing Jackson-Triggs Cabernet Franc Rose and the tasty Three Vineyard Chardonnay from Inniskillin. The latter is a premium

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Winemaker's Series wine. Doug Hernders was one of the three vineyards used.

The entire evening was casual with a nice mix of questions and comments from the members. It was pointed out by one member that the four Grape Kings all have vineyards within a few kilometres of each other in Niagara-on-the-Lake. Inniskillin's Debi Pratt attended and provided insight into the relationships between grape growers and wineries.

After the tasting, members moved into the winery for the food prepared by caterer David House. It was a feast of Late Harvest soaked cherries, Caribou Raan in Pita with Cilantro Yogurt, Chicken Mango Sliders, Catfish in Carpione, Crispy Fried Corn Bread, Smoked Trout and Peach Chutney Crostini, Chicken Liver Pate, Blueberry Clafoutis and a cheese board of Gorgonzola, Triple Cream Brie, Aged Cheddar, Oka and Gouda. It was all as good as it sounds. It was food fit for kings.

A complete set of event pictures can be seen on the Ontario Wine Society web site. Go to <http://www.flickr.com/photos/photoshopplake/sets/72157621869662382/detail/>.

Thank you to the Grape Kings, our wine presenter Robin Fraser, our host winery Jackson-Triggs, Graham Runge and his staff at JT, caterer David House and event planner Bruce Jackson for making this event such a success.

The Passionate Art of Wine – August 22, 2009

SHARON MARKS

From the dawn of time, wine has created a passionate experience. To capture this passion and romance of wine, OWS Niagara Chapter gathered under the event tent nestled in the vineyards of Harbour Estates Winery. Four different avenues for exploring the passion for Niagara wines were experienced through comedic drama, regional photographic artwork, delightful food pairings, and an aromatic white wine comparison tasting from across Ontario.

The afternoon event was divided into four Acts with an Intermission. Act One featured "the Reception". At the commencing of the Reception, the weather added a dramatic note to the event, as a thunderstorm rolled through the area. Fortunately, not only was Harbour Estates' tent a romantic setting, but was also a dry shelter from the storm. The sold-out event had all members arriving safely to enjoy sipping on the delicate favours of "Harbour Sunrise", a blend of Chardonnay and Vidal, while signing in. A variety of artisanal cheeses and local fruit accompanied the reception wine beautifully.

The romantic comedy play, "Bubbly for Two" was enjoyed by all in Act Two, while members sipped on Fielding Estates' Chardonnay Musque and nibbled on fruit and custard tarts. The play featured a young couple that met at a wine tasting and woke up after a night of romance at the Winery Inn. The talented writing and drama direction of Michael Donaghue shone through this two person play. The two actors, Graham and Amy, who are graduates from the drama program at Brock University, had the audience in stitches.

The highlight of Intermission was a draw for 3 "Women & Wine" calendars, created by Steven Elphick and 3 autographed wine books by Richard Best. Additional calendars from Steven were available for sale, with 100% of the proceeds going towards Grapes for Humanity. This

charitable organization focuses on providing better quality of life to survivors of disasters. Funds for this cause are raised through wine events, wine auctions, corporate and private wine tastings. In addition to Steven's photographs were framed collections of Chateau Mouton Rothschild artistic labels which were generously given on loan from Inniskillin Hall, CCOVI at Brock University, and Group of Seven label collection generously on loan from Inniskillin Winery.

An aromatic white wine comparison from across Ontario, lead by Fraser Mowat, owner and operator of Harbour Estates Winery, was our next Act. Fraser, with his knowledge and humour, assisted us in appreciation of the featured white wines. The featured wines were 2007 Creekside Sauvignon Blanc compared to 2008 Pelee Island Sauvignon Blanc, 2008 Kacaba Vineyards Pinot Grigio compared to 2008 Colio Estates Pinot Grigio, 2008 Mastronardi Brianje Riesling compared to 2008 Harbour Estates Riesling, and 2007 Rosehall Run Gewurztraminer compared to 2008 Caroline Cellars Gewurztraminer. The stormy weather had cleared up by this time and the sun was shining brightly, just in time to enjoy the beautiful, cool white wines with appropriate summery weather.

Marc from August Restaurant once again delighted our palates with tasty morsels in Act Four. Members indulged in appetizers that included, Roasted Red Pepper Salsa on Crustini, Filo Mushroom Triangles, Smoked Salmon Wrapped Asparagus, and Brie with Blueberries and Candied Walnuts on Pistachio Bread. Not only were these presented in an artful way, but also were certainly delicious!

Many thanks to Fraser Mowat and his staff at Harbour Estates Winery for hosting our event, August Restaurant for preparing an array of scrumptious appetizers, and to



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Sharon Marks for organizing the event, with special thanks to Trevor Gough for designing the written program. In addition, wholehearted thanks go to Barb Tartarnic for the generous loaning of the Chateau Mouton Rothschild artistic framed labels from CCOVI, and Debi Pratt for the generous loaning of Group of Seven label collection from Inniskillin. Thanks also go to Bruce Jackson for photographs of our event, which can be seen on OWS website.

News from the Vines

FRED COUCH, OWS – NIAGARA CHAPTER

Hidden Bench Vineyards and Winery, Rosewood Winery and Meadery, both in Beamsville, and Nyarai Cellars, Vineland, are the latest Industry Members and supporters of the Ontario Wine Society. Check out their websites at www.hiddenbench.com, www.rosewoodwine.com and www.nyarai-cellars.com. Photos by Bruce Jackson, Niagara Chapter.



Hidden Bench Founder Harald Thiel and winemaker Jean-Martin Bouchard.



Sharon Marks, Director/Marketing and Promotions, Nyarai Cellars



Krystina Roman the Sales and Marketing Social Bee at Rosewood Winery and Meadery.

Congratulations to Sal D'Angelo who is celebrating the 25th Anniversary of starting his D'Angelo Estate Winery in Amherstburg, Ontario. Sal also opened his second winery in the Okanagan Valley, British Columbia in 2007.

There have been a few additions made to the OWS website. These include a link to an Ontario Vintage Chart prepared by Rick Vansickle and reproduced with the kind permission of Wine Access Magazine. There is also a direct link on the homepage for event photos for each of the OWS Chapters.

Natalie McLean, acclaimed wine writer, author, speaker and wine judge, has put together an exhaustive list of over 6,000 North American Wineries. To check out her list go to: www.nataliemaclean.com/wineries/

Colio Estate Wines has opened up a retail store at 106A Queen Street in Niagara-on-the-Lake. The store offers a prelude to plans for a new winery on the Niagara Parkway. Construction should start early next year.

The renovations to the tasting room and wine shop at Ravine Estates Winery are now complete. For more information and opening times go to: www.ravinevineyard.com.

13th Street Winery is now on Fourth Avenue! The winery has recently opened a tasting room and retail shop at 1776 Fourth Avenue in St. Catharines and, no, they will not be changing their name. For more information go to the website at www.13thstreetwinery.com.

Winemakers on the move! Jamie Evans formerly winemaker at Stonechurch Estate Winery has become winemaker at Peninsula Ridge Estates Winery. Jamie replaces Jean-Pierre Colas who has moved on to pursue other interests. Gord Robert is now the winemaker for Stoney Ridge Estate Winery replacing Ray Cornell. Colin Ferguson is now the winemaker at Cattail Creek Estate Winery replacing Tatjana Cuk. Colin was formerly assistant winemaker at Lailey Vineyard Wines and Flat Rock Cellars.

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Sue-Ann Staff, winemaker for Megalomaniac Wines, Vineland, will be opening up her own winery - Staff Estate Winery. For more information on when the winery will open check out her website at: www.staffwine.com.

Corporate Member Events

CAVE SPRINGS CELLARS

Sip...Savour...Splendour

October 10, 17 & 24 - 11:00 a.m. ~ 2:00 p.m.

\$25.00 per person. Reservations are required.

Appropriate foot wear is recommended.

Take in the beauty of the Niagara Escarpment with the spectacular fall colours and crisp air. Let Cave Spring be your guide on a rugged, moderate level hike along a picturesque Bruce Trail route through wooded slopes to quiet ponds below the village of Jordan. Stopping for a tasting of one of our Rieslings in a vineyard setting, we will conclude the afternoon back at the winery with an in-depth pairing of our Estate wines and artisanal cheeses.

Looking Down a Barrel

October 3 & 31 - 12:00 noon

\$15.00 per person

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.

CHATEAU DES CHARMES

Niagara Farm-to-Table Experience: Harvest Feast

September 20 - 6:30 p.m. to 10:30 p.m.

The Bosc family invites you to enliven all of your senses with extraordinary summer events in the vineyard. Celebrate Niagara's freshest bounty, produced locally and brought directly from the farm to your table by pioneering chefs of the Niagara Farm-to-Table movement.

Featuring Chefs Anna and Michael Olson, Chef Eric Peacock & Chef Mark Picone

\$150 pp + taxes & gratuity. Space is limited. To reserve your experience call Michèle Bosc at 905.262.4219 ext. 26 or email michele@chateaudescharmes.com

COLIO ESTATES

Wine & Food Pairing ~ Celebrate Fall

Sunday, October 4 – 12:00 noon ~ 5:00 p.m.

Hospitality Centre, Colio Winery

No reservations necessary

\$10.00 per person

Join us for our third annual celebration of fine wine paired with fun fall cuisine. Relaxed and informative. Look for menu and wine information on our website closer to the event date.

SWOVA's 2nd Annual Taste of the Season ~ Holiday Open House

(Southwestern Ontario Vintner Association)

November 28 & 29 – 12:00 noon ~ 5:00 p.m.

Hospitality Centre, Colio Winery

No reservations necessary. Complimentary

Join Colio Estate Wines in a toast of good cheer! Sample wine and holiday treats while you shop, and take a complimentary tour. Browse in our retail boutique for wine packages and unique gift items. Enter to win a door prize.

CREEKSIDE ESTATE WINERY

Annual Harvest Release in the Underground Barrel Cellar

September 19&20, 26&27 - 12:00 noon ~ 4:00 p.m.

Join us in the Underground Barrel Cellar for this much anticipated release. An educational, intimate wine tasting experience paired with a delicious canapé from resident Chef J. Mark Hand. T New release wines to be featured include:

2008 Queenston Road Vineyard Chardonnay \$15.95

A first from the Creekside portfolio, this is a small batch Unoaked Chardonnay from our Queenston Road Vineyard in the St. David's Sub Appellation.

2007 Reserve Pinot Gris \$24.95

Already a medal winner at both the Ontario Wine Awards and Canadian Wine Awards this classically styled Pinot Gris is now available.

2006 Reserve Shiraz \$32.95

Our big bold Shiraz is back – 100% St. David's appellation Shiraz fashioned in the new world style with 100% American Oak barrels.

Price: \$10.00 per person, free to guests with a Niagara Wine Festival Discovery Passport. Reservations for the tasting are not required.



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HENRY OF PELHAM

Harvest with Henry

October 3

Put your boots on the ground and join Paul, Matt and Daniel as they work the harvest from the 2009 vintage in Niagara's Short Hills Bench. www.henryofpelham.com

2nd Annual Artisan Show

October 3&4

For unique, one-of-a-kind items for yourself and those on your holiday gift list come to Henry of Pelham on Saturday October 3 and Sunday October 4, 2009. Mingle indoors with Niagara-based artisans who will present their handmade works and wares in the warm and intimate setting of our 1840's country farmhouse. Also feel free to wander the grounds of the winery at harvest time, or take advantage of the Coach House Café and Cheese Shoppe one last time before the season closes. Visit our website for a list of Artisans that will be on site.

Did You Know?

Every bottle of our wine preserves one square metre of Ontario's Greenbelt in the Niagara Peninsula for another year. To learn more about all of our environmental practices go to www.thedirtyhandsproject.com

Visit us online at:

www.henryofpelham.com
www.dirtyhandsproject.com
www.siblingrivalrywine.ca

Hours Open Daily

November - May (Victoria Day) 10:00 a.m. ~ 5:00p.m.
late-May October 10:00 a.m. ~ 6:00 p.m..

HILLEBRAND WINERY

Kitchen Heroes Dinner Series

September 26 – 7:00 p.m. Kitchen Reception

At Hillebrand Winery Restaurant we believe that every dish we serve should have a story. This is why Chef Frank Dodd is so committed to using only local ingredients and fostering relationships with the individuals who produce them. This dining experience begins with an intimate Kitchen Reception, where you will tour Chef Dodd's fridges full of the freshest local ingredients. This is followed by a grower hosted tasting menu. Each course will feature the ingredients they are so committed to producing. Dinner will be served

alongside Hillebrand wines and discussion about where the food has come from and how it was produced.

Our guest growers will be:

Jason Pristine of Pristine Oil

\$140 per guest, excluding taxes and gratuities.

STORIES FROM AROUND OUR TABLE

September 26 and October 17 – 12:00 noon

Hillebrand Winery and our Winery Restaurant capture the very essence of Niagara's wine country with single vineyard wines that reflect our local terroir and local menus sourced from nearby farms. During lunch immerse yourself in our local wine culture - meet the personalities behind the winery, taste our wines and enjoy a seasonally inspired menu at our Grower's Table. Meet Chef Frank Dodd, our resident 'localvore', wander through the winery kitchen and visit our wine cellars.

Cost: \$99 per guest, exclusive of taxes and gratuities.

To book any of the above experiences please call 1.800.582.8412 x 2 or visit www.hillebrand.com.

HIDDEN BENCH WINERY

Fall Release

We would like to invite you to be amongst the first to preview and taste this Fall's release of Hidden Bench wines which will consist of:

2008 Estate Riesling - \$24

Brilliant appearance with pale yellow straw colour. The 2008 Estate Riesling displays intense beeswax nose with pink grapefruit, Meyer lemons and aromatic white flowers.

2007 Estate Chardonnay - \$35

Lovely yellow, golden straw colour. A sophisticated and complex nose showing aromas of dried fig, cantaloupe, sweet ginger, cloves, roasted almonds with a touch of smoky minerality.

2006 Tête de Cuvée Chardonnay - \$45

Lively, golden pale straw colour. Very powerful nose of Meyer lemon, white peaches and a wet stone minerality.

2007 Nuit Blanche- \$40

Rich, golden straw colour. Complex nose with aromas of ruby grapefruit, papaya, smoky minerality and roasted hazelnuts.

2007 Estate Pinot Noir - \$45

This wine has a lively, dark ruby colour. The lifted nose shows complex aromas of wild raspberries, fresh black cherries, blueberries, vanilla with a touch of leather.

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This Fall's release will take place on Saturday the 19th and Sunday the 20th of September from 10.30a.m. until 5.30p.m.. As is customary, we will be presenting these wines in flights of three at \$10 per person. Due to limited supply and overwhelming demand, we strongly suggest you pre-order to avoid disappointment.

LEGENDS ESTATES WINERY

The Legend of Cabernet

September 19&20, 26&27 – 11:00 a.m. ~ 4:00 p.m.

The Legends Estates family is pleased to offer a flight to reunite the most famous grape family. The lineage of Cabernet Sauvignon begins with parent grapes, Cabernet Franc and Sauvignon Blanc. Taste all three distinctive varietals at Legends Estates and discover the delicious quirks of this familial trio.

Call us for more information at 905-563-6500 or email info@LegendsEstates.com

\$10 without a Niagara Wine Festival discovery pass.

Niagara Wine Festival

Montebello Park, St. Catharines, Ontario

Join us for the annual Niagara Wine Festival in Montebello Park in St. Catharines!

Visit the Legends Booth for a few great wine surprises, as well as the launch of our fabulous new label, with proceeds to benefit Women's Place and Gillian's Place charities for women and children. Come one down and celebrate Niagara's great VQA wines!

Wedding Show & Open House

October 17 – 11:00 a.m. ~ 4:00 p.m.

We invite you to Legends Estates Winery to meet our preferred wedding partners while enjoying the breathtaking scenery of our property from our stunning lakeside reception tent. Enjoy the delicious cuisine of Chef James Cuttriss of The Heat Is On Catering. Sip our exceptional VQA wines, and even enjoy a detailed tour of our facility while exploring the endless options available to our potential brides. Meet with a wedding coordinator discuss Legends Estates Winery as your perfect wedding winery location.

Kindly RSVP to Legends Estates by phone at 905-563-6500 or by email at events@LegendsEstates.com

PELLER ESTATES WINERY

Sommelier Series

September 26 - Sparkling Wines – 11:00 a.m.

October 24- Dessert Wines – 11:00 a.m.

Let our Sommelier guide you through a wine and food experience that explores the many different styles of wine. From light and aromatic whites to full bodied reds, learn how to truly appreciate the different styles of wines Peller Estates makes. The day begins with a structured tasting of the wines that make up each style. After the tasting, you will be treated to a private, 3-course lunch, created specially for this experience by Chef Jason Parsons, which is inspired by the wine style you tasted earlier. Whether you want to better understand your favourite wine style, explore a new one or want to learn about them all, this is the ideal opportunity to expand your wine knowledge and enjoy our wines.

\$75 per person, per session, plus taxes and gratuities

Terroir Trek: Dine Amongst our Vines

September 26. Reception: 6:30 p.m. Dinner: 7:00 p.m.

Created by Winemaker Lawrence Buhler and Chef Jason Parsons, this is the benchmark food and wine experience in Niagara Wine Country. Stroll-and-dine through the Estate Vineyards on our property beginning with freshly shucked oysters and Sauvignon Blanc in the Sauvignon Blanc vineyard, perhaps nature's most perfect wine and food pairing. Continue with food and wine pairings in the Chardonnay, Cabernet Sauvignon and Merlot Vineyards. Throughout the evening Chef Parsons and our Estate Sommelier will reveal how Winemaker Lawrence Buhler and Chef work together to create harmonious food and wine pairings that will awaken your palate.

\$140 per person, exclusive of tax and gratuity.

To book either of the above experiences please call 1.888.673.5537 x 2 or visit www.peller.com.

REIF ESTATE WINERY

The Bountiful Days of Harvest

October 17 - 6:30 p.m. ~ 8:30 p.m.

Join us for the release of our 2007 red varietals for an evening of fantastic reds and regional cuisine prepared by local Chef Robin Howe. Roberto DiDomenico takes you on a journey of wines from the coveted 2007 vintage paired with a three course locally inspired meal at the Historic Grand Victorian Mansion circa 1870. \$75.00 per person plus taxes and gratuity.

Email events@reifwinery.com or buy tickets on-line at the Reifshop.



Just Off the Vine ...

The Ontario Wine Society's Newsletter

October 2009

SOUTHBROOK VINEYARDS

Conversations

September 19

We are proud to announce the first in a series of intimate meals and intriguing conversation with interesting people. Our first guest is Victor Sperling, viticulturist from Delheim Wines in Stellenbosch, South Africa and the meal will be hosted by our Director of Winemaking and Viticulture, Ann Sperling.

We've designed a comfortable setting for an intimate, convivial group to meet and chat with Victor and Ann (who are not related, by the way!) about the things that they do have in common - environmental initiatives that are integral to both wineries' philosophies. Delheim recently won the Sustainable Wine Tourism Practices Award in 2008 and have been recognized for their sophisticated waste water management plan and their establishment of the Klapmutskop Conservancy. And what better way to facilitate interesting conversation, than with wonderful wine and delicious food?

Please join us in our Great Room on September 19th at noon for an afternoon of conversation, starting with a multi-course succulent lunch/barbecue featuring the talents of Chef Erik Peacock of Wellington Court Restaurant. And of course, both the wines of Delheim and Southbrook will figure prominently in the meal. We are looking forward to this exchange of ideas between two wine producers separated by half a world; but joined by a respect and commitment to the land. And it will be your questions, your input and your energy that will make this a truly memorable afternoon.

We intend to keep this event intimate, so book your place at the table now. Call us at 1-888-581-1581 to reserve with your Visa or MasterCard. \$95 plus taxes and gratuity.

Strewn Winery

Terroir Bar Monthly Wine & Food Matching

September 1 - 17 - 10:00 a.m. ~ 5:30 p.m.,

The September wine & food match at the Terroir Bar will feature mushrooms two ways — a creamy spread with goat cheese & tarragon and a Portobello mushroom tapenade — paired with your choice of either the Strewn Chardonnay Barrel Fermented 2006 Terroir or the just released Strewn Cabernet Franc 2007 (premium). \$5

September 18 - 30 - 10:00 a.m. ~ 5:00 p.m..

Discover three of our just-released reds from the outstanding 2007 vintage: Cabernet Franc,

Merlot and Cabernet Sauvignon. These wines from our stellar Terroir Collection will be matched with smoked summer sausage, aged cheese and local toasted nuts. \$10

The Essence Of Red - 2007 Tasting Terroir Trio

Niagara Wine Festival Discovery Pass Offering September 19&20, 26&27 - 10:00 a.m. to 5:00 p.m.

Discover three of our just-released reds from the outstanding 2007 vintage: Cabernet Franc,

Merlot and Cabernet Sauvignon. These wines from our stellar Terroir Collection will be matched with smoked summer sausage, aged cheese and local toasted nuts. \$10 without a Discovery Pass. Free to Discovery Pass Holders (\$30 passes available at Strewn).

Vigneron Discovery Series: Celebrate the Crush

October 4 - 11:00 a.m. ~ 12:30 p.m..

A Vigneron is someone who cultivates a vineyard and makes wine from the grapes. At Strewn we believe all great wine begins in the vineyard. Our "terroir" has inspired us to create a special event that honours the relationship of the winemaker to the land. Join winemaker Joe Will for the final stage of our "Vigneron" Discovery Series "working hands-on in the vineyard to harvest grapes and learn about this bountiful time of the year everyone waits for! Enjoy a tasting of the 2008 Futures. Cost: \$20 plus tax. Complimentary to Strewn Barrel Club members. For information call 905 468-1229.

WINERIES OF NIAGARA ON THE LAKE

Taste the Season 2009

Weekends in November - 11:00 a.m. ~ 5:00 p.m.

Don't miss this popular touring and tasting event! Spend a weekend exploring our 21 wineries where each stop will feature a premium VQA wine sample paired with a delectable food item. A great opportunity to shop for wines for holiday entertaining and gifting! A limited number of passes are available for each of the four weekends in November. A portion of the proceeds from this event will go to support community food banks. Passes are valid for one weekend only and include a collectible holiday ornament. This event sells out fast! Touring Passes are \$40 (plus applicable taxes) Visit www.wineriesofniagaraonthelake.com for event details.