



# Just Off the Vine...

The Ontario Wine Society's Newsletter

September 2010

## Previous Events

### Sustainable Winemaking Eco Walk

- By: Yvonne Trout



**Niagara Chapter's August event was held at Henry of Pelham Winery in St. Catharines. (Photo by Bruce Jackson)**

The increase in environmental awareness in recent years has prompted the Wine Council of Ontario to create the volunteer participation Sustainable Winemaking Ontario Program. This program analyses wineries in the categories of: Water and Wastewater, Solid Waste Management, Material Handling, Energy Efficiency, Integrated Pest Management, Public Relations, Industry Standards, and Expansions and Renovations.

The Sustainable Winemaking Ontario Program includes about 30 wineries and this number is growing. Henry of Pelham has been an active member and participant in this program first during a three year pilot project, then since its inception four years ago.

They have implemented initiatives such as low volume, high pressure water for cleaning, high efficiency auto on/off lighting, underground cellar expansion, insulation of refrigerated tanks, bio-filters for water drained from the vineyards, and planting of native vegetation for wildlife buffers.



**This pond is a bio-filter, which drains rainwater from the vineyard and filters it naturally. (Photo by Bruce Jackson)**

For this event, we met under the tent at Henry of Pelham and sampled some of their Cuvée Catharine sparkling wine. Henry of Pelham is a beautifully manicured estate winery with historic significance to the Niagara Region and the Speck family who owns it, as their relatives settled the property in 1794. We had a whopping 90 people including ourselves and our invited guests from the Porsche Club.

The Porsches were all parked so picturesquely on the hill, they were an added feature for guests who wanted to stroll through and inspect them. Brothers and owners Daniel and Paul Speck then led us in groups through the vineyard to three tasting stations to see firsthand the sustainable practices in action.

We visited the weather station (used for more efficient spraying), bio-filter pond, and Chardonnay vines. We sampled wine at each station as we learned about the winery's sustainable practices and laughed at their light hearted stories.

The tour also included stops such as the family cemetery plot, the Porsche car park, and the newly renovated barrel cellar. We then returned to the tent for hors d'oeuvres and the mini-wine fair styled portion of the event.

*...Continued on Page 2*



# Just Off the Vine...

The Ontario Wine Society's Newsletter

September 2010



**Paul Speck (centre) led one group through the vineyards to explain their sustainable winemaking practices. (Photo by Bruce Jackson)**

The Eco Walk at Henry of Pelham highlighted the sustainable winemaking practices of not only Henry of Pelham, but five other wineries. The other wineries highlighted practices such as Cattail's water recycling program, Flatrock's grass-top insulated roof, Southbrook's LEED certifications, Frogpond's organic status, and Pelee Island's pesticide free practice.

The wines for the evening featured Chardonnays, Rieslings, and Pinot Noirs, with an added bonus of Henry of Pelham's Baco Noir and Cabernet Merlot.

The Niagara Chapter would like to thank the people of Henry of Pelham for hosting the tasting; and Jessica Rotundo for her assistance in planning the event. Thank you to Daniel and Paul Speck for leading us through the tasting. We'd also like to thank Jessica Tennier for the food and the Event Planner, Yvonne Trout, for planning the tasting.

Pictures of the event were taken by Bruce Jackson, and can be viewed on the web site: [www.ontariowinesociety.com](http://www.ontariowinesociety.com) under Event Pictures – Niagara Chapter. Thank you Bruce.

## **OWS - Niagara chapter Wine - Good enough to Eat!**

**-Written by: Debbie Levere**

The theme that brought us together at Southbrook Vineyards on Monday July 12, 2010 was using wine as an ingredient in cooking.

Southbrook winery was the perfect venue for this since they have a well-equipped demonstration kitchen for chefs to use. The catering company we used was The Heat Is On Catering. Chefs James Cuttriss and Andrew Patterson are no strangers to the Ontario Wine Society as they have catered previous events for the Niagara Chapter.

Chef James, the award-winning proprietor, designed the menu skillfully so we would have exposure to as many wine incorporation techniques as possible.

The Heat Is On Catering offers many options for in-home services, which were of interest to our members. Go to their web site (<http://www.theheatisoncatering.com/>) to find out how you can take advantage of the packages they offer.

We began the evening with a reception wine provided by Southbrook Vineyards, which was their 2009 Cabernet Rosé a certified biodynamic and organic wine. The reception nibbles included several cheeses, fresh fruit, fresh bread and crackers, and a Mediterranean spread.

We moved into the special events area where we sat at long tables with five poured wines at each place. Sharon Marks, Niagara President, began the evening with the usual opening remarks followed by an explanation of the order of events by Debbie Levere, the Event Planner for the evening.

Elena Galey-Pride, the Director of Customer Experience at Southbrook, welcomed us and explained the biodynamic approach, which is central to the operation of the vineyards and winery. Elena went on to describe the white wines we would be tasting first, the 2007 Triomphe Sauvignon Blanc and the 2007 Triomphe Chardonnay.

Sharon described the third wine, one taken from our chapter's cellar, a 2005 Warren Classic Chardonnay from Niagara College Teaching Winery. These three wines were used in the preparation of the first three



# Just Off the Vine...

The Ontario Wine Society's Newsletter

September 2010

food items respectively which were: mussels in white wine sauce, marinated lemon chicken brochettes and prosciutto-wrapped asparagus in Chardonnay vinaigrette.

Chef James demonstrated the preparation of the mussels and the chicken brochettes and talked about the best way to cook the asparagus for the third dish. We were all given a handout that described the various cooking techniques being incorporated into the event. Those in attendance will also receive an e-mail from Chef James with a recipe or tips on each food item.



**Chef James (left) and Andrew from The Heat Is On Catering. Photo by Bruce Jackson.**

At the end of the appetizer portion of the evening, we all cleared away our used wine glasses and plates and moved to a new seat. This allowed people to have good visibility for at least half of the event since there was so many of us there.

We settled down to listen to Renee Girard, our guest speaker from the Pelham Convivium of the Slow Food organization. She explained the principles behind this worldwide movement. There were other guests at the event who belong to this group as well. Renee gave us handouts about Slow Food. Based on what we learned about their mission, the OWS and the Chefs share common interests with them in supporting good local foods and promoting camaraderie associated with sharing well-prepared meals.

Part two included two red wines: 2006 Chateau des Charmes Gamay Noir and 2005 Calamus Red. The food items paired with these were Coq au vin and pan-seared beef tenderloin with Calamus jus. Chef James demonstrated the cooking of both of these dishes.

There was a lot of note taking going on, many questions were asked and you could have heard a pin drop at times, proving that people were paying very good attention to the Chefs.

Plates and glasses were cleared in order to get ready for the final part of the meal, which was a Blackberry wine from Southbrook, and a Blackberry macerated apple tart for dessert. Sandra Watson, event co-planner, OWS member and staff member of Southbrook winery, described the blackberry wine and told us about some interesting other uses for their fruit wines.

People were very impressed with the quality and quantity of food, wine, and information provided to them at this event. From the amount of activity at the tasting bar following the event, I would say people walked away with more wine for even more happy memories of this very beautiful winery in Niagara.

Thanks to all who helped organize, set up, serve and clear up. We needed many hands and you willingly provided them. For pictures of the event, go to <http://www.ontariowinesociety.com/>.

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## News From the Vines

### **No VQA wines on the menu? No way!**

**-By Monique Beech**

(re-printed with the permission of the St. Catharines Standard)

Every time Ontario wine lover Fred Couch eats dinner at a restaurant that doesn't carry local wines on its list, he cringes. While a lot of Niagara bars and restaurants stock Vintners Quality Alliance wines, several Greater Toronto Area eateries still shun them.



# Just Off the Vine...

The Ontario Wine Society's Newsletter

September 2010

But the Beamsville man has found a way to fight back against restaurants that rebuff home-grown brands. During a trip last year to New York State's Finger Lakes wine region with his wife, Sue, Couch came across several crafty tent cards, compliments of the New York Wine and Grape Foundation.

The colourful cards, carried by many New York wineries, were designed to remind restaurateurs of the importance of supporting wineries in their own backyard. No Finger Lakes or Long Island brands on the wine list? Leave behind a tent card.

So Couch, with the help of fellow executives from the Ontario Wine Society's Niagara branch, has come up with a Niagara version. On the front, bunches of grapes are pictured along with a straightforward message: "The meal was great ... But where's the local Ontario VQA wine?" Inside is a friendly reminder of Ontario's 150-plus wineries and the economic benefits they bring to the province.

The cards, which went to the printer recently, will get a test run soon. Five of the society's executive members in Niagara plan to start pulling out the tiny message-laden placards at Ontario eateries as part of a pilot project. If successful, the tent cards could be extended to all members of the society's three branches in Niagara, Toronto and Oakville, which have about 300 members in total.

"I'm a great supporter of Ontario wines, and if I see there's no Ontario wine on the list I would make it known," said Couch, who is treasurer of the Niagara society. He said he's not sure if he's going to leave the card on the table at the end of his meal or prop it up as soon as he notices the wine list is devoid of VQA.

"I had one person suggest leaving it on the table right away if you notice there's no Ontario wine, and then the server will see it and say, 'What's this?' and then you can have a little discussion about it," Couch said. "Maybe he can talk to his beverage manager."

Couch isn't the only one frustrated by the lack of local wines on some restaurant lists. There's a Facebook fan page called "Ban Restaurants that don't provide Local VQA Wines or Craft Beers." It has more than 50 members. Then again, several restaurants do support local vino.

The Wine Council of Ontario annually hosts the VQA Restaurant Award of Excellence for establishments with wine lists showcasing Ontario wines. About 140 restaurants were awarded in 2009.



**Ken Burford, President of the Ontario Wine Society, presenting the Meritage and Cabernet Merlot Blends Gold Medal Award to Wayne Gretzky Estates' assistant winemaker Rein Harvey and winemaker Rob Power for their 2007 Estates Series Cabernet/Merlot at the Ontario Wine Awards Presentation Ceremony on June 17, 2010.**

Just Off the Vine is the official newsletter of the Ontario Wine Society. It is published 10 times a year.  
Editor: Kait Nienhuis



# Just Off the Vine...

The Ontario Wine Society's Newsletter

September 2010

## Industry Member Events

### Calamus Estates

#### Fallstock at Calamus Estate Winery

Sat. Sept. 18  
1 p.m. – 6 p.m.

Come to Calamus for our annual party at the vineyard.

We are featuring Level Crossing and guest set by the Prince Brothers for musical entertainment, food by Niagara Gourmet and our wonderful Calamus wines. Admission is free - come and enjoy a great afternoon in wine country.

### Cave Springs

#### Sip...Savour...Discover

September 11, 18 & 25  
October 2, 9, 16, 23 & 30  
11 a.m. – 2 p.m.  
\$30.00 per person

Our wine-trek program is at its most spectacular during the fall. Wine and hiking enthusiasts Peter Carr-Locke and Heather Junke will take you on a journey to enjoy the beauty of the Niagara Escarpment.

They will guide you on a moderately challenging hike along the picturesque Bruce trail through wooded Escarpment slopes along the banks of the Twenty Mile Creek to the winery in Jordan. Conclude the afternoon with an in-depth pairing of Cave Spring wines and artisan cheeses. Appropriate footwear is recommended.

Reservations required

\*minimum of four people required for hike to commence

### In Search of Red October

Saturday, October 2 & 23  
\$65.00 per person

Join us for a relaxing afternoon of fine wine, great food and gorgeous scenery. You will begin with a three-course lunch at Inn On The Twenty restaurant.

Next stop will be a journey through Cave Spring Vine-

yard, nestled on the Beamsville Bench in the company of Cave Spring wine consultant Brian Kelly. The beauty of the Niagara Escarpment while the foliage turns from green to vibrant red will be spectacular partnered with the excitement of our fall harvest.

The afternoon will conclude at the winery for an in-depth tasting of our Estate reds from 2007 (possibly our best red vintage ever) paired with some old cheddar cheese and a tour of our century old cellars.

\*taxes and gratuities not included

### Creekside Estate Winery

#### Creekside Summer Send-off

September 16 & 21  
6:30 p.m. – 9:30 p.m.

Chef J. Mark Hand, the man behind the very popular weekend lunch menu at Creekside, makes an evening appearance on The Deck to help us squeeze the last bit of delicious diversion out of what has been an amazing summer.

Come out and join us for a celebration of all things related to fun in the sun. Relive the relaxation of your summer vacations with a night of food, wine and -- for the big kid in all of us -- some friendly competition with classic summer games: bocce, horseshoes, croquet (and anything else we can dig out of the garage).

Tickets are \$45 per person and all food samples and a glass of wine. For further information or to preorder your tickets (recommended), call 905-562-0035 x227, or email [aurquhart@creeksidewine.com](mailto:aurquhart@creeksidewine.com) for more information and menu offerings.

### Niagara Wine Festival Discovery Pass The Creekside Barrel Cellar Experience

September 18, 19, 25, 26, 12 p.m. – 5 p.m.

Enjoy our ambient underground barrel cellar featuring Fall Harvest Focaccia by renowned Chef J. Mark Hand. Stroll amongst the barrels while tasting two locally inspired culinary creations accompanying this delicious flat bread, perfectly paired with Creekside's award winning Riesling and Cabernet.

Free with the purchase of a Niagara Wine Festival Discovery Pass - \$30 at participating wineries.



# Just Off the Vine...

The Ontario Wine Society's Newsletter

September 2010

\$10/person without a discovery pass. Or come enjoy a late summer breeze out on The Deck at Creekside and enjoy a relaxed lunch on our covered deck overlooking magnificent vineyards, natural landscape and a tranquil pond. Local, seasonal cuisine from J. Mark Hand accompanies award-winning wines. Lunch menu available at [www.creeksidewine.com](http://www.creeksidewine.com).

## Flat Rock Cellars

### Niagara Wine Festival – Flat Rock's Passport Tasting – Seriously Twisted Street Food

Sept 18, 19 & 24, 25  
11 a.m. – 5 p.m.

El Gastronomo Vagabundo has put a scrumptious spin on street food yet again. Enjoy our 2008 Seriously Twisted with a spring onion pancake, Asian slaw, homegrown herbs and tangy nouc mam dipping sauce.

One passport token, or \$10 without

### In the Winemaker's Boots – Harvest Session

Sunday October 3  
10 a.m. – 4 p.m.

Take a walk in the winemaker's boots and help us bring in our Chardonnay grapes. Take part in the hand harvesting of our grapes in the vineyard, help out with the hand sorting and crush inside. This day will be spent with our winemaker, Ross Wise and proprietor, Ed Madronich. A delicious lunch is included care of El Gastronomo Vagabundo.

\$200.00 per person. Please contact Tiffany for reservations. 905 562 8994 or [retail@flatrockcellars.com](mailto:retail@flatrockcellars.com)

## El Gastronomo Vagabundo

Friday, Saturdays & Sundays until Halloween

The first gourmet mobile food truck of its kind in Canada. Spurred by the mobile street food movement in LA and New York, El Gastró takes globally-inspired street food and kicks it up a couple of notches on the food chain!

Only the freshest ingredients - all sourced from Niagara's organic and free-range farms and local independent suppliers - grace El Gastró's gourmet tacos, tapas, Southeast Asian dishes, and garden fresh salads. Global delicacies all designed to perfectly complement the wines of Flat Rock Cellars.

Menu prices vary \$5.50 - \$15

## Henry of Pelham Estate Winery

### 3<sup>rd</sup> Annual Artisan Show

October 2 & 3  
10 a.m. – 6 p.m. (indoors)  
No entrance fee  
Complimentary wine

A new tradition, Niagara's rich arts community makes its annual gathering place at Henry of Pelham. These are quality crafts and designs ranging in style from classic to modern.

## Henry of Pelham Wine Store and Barrel Cellar

Open year round  
Wine Store hours May long weekend through to October 11, 2010 – 10 a.m. to 6 p.m.  
After that date: 10 a.m. to 5 p.m.  
Daily Tours at 1:30 p.m. May long weekend through to October 11, 2010  
After that date by appointment only – call 905-684-8423.

This one-hour tour includes a detailed explanation of grape growing, winemaking and wine appreciation. Tastings take place in our new naturally cooled barrel cellar, which is 20 feet underground!

## Hillebrand Winery

### Harvest Table Lunch

September 11 & 18  
12 noon Kitchen Party; 12:30 p.m. Dinner

Join us for an intimate lunch experience beginning with a Kitchen Party promptly at 12 noon and continuing on with a three-course menu. \$65 per person, exclusive of taxes and gratuities. Call 1.800.582.8412 ext. 2 to book.



# Just Off the Vine...

The Ontario Wine Society's Newsletter

September 2010

## Vine vs. Wine - Berry Juice & Wine Tasting

September 11 & 12  
1 p.m. or 5 p.m.

Ever wondered what our VQA grapes taste like before they undergo the transformation of winemaking? Find out at this interactive experience where you will get an opportunity to taste the just-pressed juice from our premium grapes, compare it alongside a tasting of our wines and learn the path our berries take from vine to wine. \$10 per person, \$5 for Wine Club Members. Call 1.800.582.8412 ext. 2 to book.

## Corks, Canapés & Canvases - An Artsy Event Hosted By Billy Munnelly

September 18; 4 p.m. to 7 p.m.

Wine and art from our own backyard come alive at this NEW EVENT. It is an interactive exhibition of Artist Series Label artists where wine, food and fine art will engage all of your senses.

As the sun sets over the vineyards, wander around our backyard, taking in the stunning work of local artists with a glass of wine and canapés created by Chef Frank Dodd in hand. Host Billy Munnelly, Canada's most creative wine writer, will also lead lively wine seminars. \$25 per person, includes complimentary Govino glass (exclusive of applicable taxes).

To arrange the purchase of tickets email [info@hillebrand.com](mailto:info@hillebrand.com) or call 1.800.582.8412 ext. 2.

## Harvest Table Dining Series - Every Dish Tells A Story

September 18 & 25  
7 p.m. Kitchen Party; 7:30 p.m. Dinner

Join us for a Dining Experience around our Harvest Table. Enjoy an intimate dining event with Chef Frank Dodd as he shares his local food and wine stories. The experience will begin with a Kitchen Party, leading into a 4-course menu featuring wine and food grown in the same soil. \$115 per person, exclusive of taxes and gratuities. Call 1.800.582.8412 ext. 2 to book.

## Trius Red Burger Bar

September 18 & 19; 25 & 26  
11 a.m. to 5 p.m.

Home of 'Canada's Best Wine Burger' we are serving up Chef Frank Dodd's Trius Mini-Burgers alongside our Trius Red 2008. From Niagara's first Winery Restaurant comes an experience that is a Discovery Pass 'must-do'.

\$10 per person without a Discovery Pass. \$5 per Wine Club Member. To buy a Discovery Pass, call 905.688.0212.

## Trius Red Barrel Cellar Dinner Series

September 25  
7 p.m. Reception; 7:30 p.m. Dinner

Celebrate the 20th year of Trius with us in our candlelit Trius Red Barrel Cellar. Surrounded by barrels of aging Trius Red, let Executive Chef Frank Dodd showcase his finest locally-inspired dishes. Beginning with an intimate reception, the dinner flows into a six-course tasting menu, which has been perfectly paired with our best Hillebrand wines.

\$135 per person, exclusive of taxes and gratuities. Call 1.800.582.8412 ext. 2 to book.

## Konzelmann

### Vineyard Luncheons

Fridays, Saturdays and Sundays

Back by popular demand, Konzelmann is offering their famous weekend barbecues on their vineyards from June through September 25. Enjoy Artisanal Palate's creations every weekend Friday through Sunday from 11 a.m. to 5 p.m. Wine selection available to pair with your lunch.

## A Summer Evening in the Cellar

Dine with Winemaster Herbert Konzelmann at their next winemaker's dinner on September 10, 2010.

Estate Menu includes: Amuse during reception, Butternut Squash Ravioli with Chardonnay Reduction, Braised Brisket with Roasted Potatoes and heirloom Carrots, Harvest Cheesecake with wine grape jelly. Paired with our award winning wines, your host for the evening: Winemaster Herbert Konzelmann along



# Just Off the Vine...

The Ontario Wine Society's Newsletter

September 2010

with assistant winemaker Eric Pearson. Price: \$99 includes taxes and gratuities.

## Oktober Fest Dinner

Oct 1  
6 p.m.

Get ready for a celebration of the 200th Anniversary of Oktober Fest with an authentic German Dinner at Konzelmann, prepared by Karl and Trudy. Menu includes: award winning Smoked Chicken Mushroom Cream Soup, Jaegerschnitzel with potatoes and vegetables finished with a mushroom-brandy sauce, Black Forest Cake with Raspberry Icewine Sauce. \$99.

+ taxes and gratuities.

## Peller Estates Winery

### An Afternoon with Jason

September 11 & 18  
12 noon Reception; 12:30 p.m. Lunch

Enjoy an easy-going Saturday lunch experience. While overlooking the beautiful Estate vineyards, enjoy a three-course tasting menu created and presented by Winery Chef and CityLine personality Jason Parsons. Beginning with a Reception, the menu showcases seasonal ingredients found right here in Wine Country. \$65.00 per person, exclusive of taxes and gratuities. Call 1.888.673.5537 ext. 2 to book.

### Chef's Table Dinner Series

September 11, 18 & 25  
6:30 p.m. Kitchen Reception; 7 p.m. Dinner

Come behind the scenes at Peller Estates Winery Restaurant and discover how Winery Chef and CityLine personality Jason Parsons approaches the art of pairing wine and food. Your dining experience begins with a reception in Jason's kitchen where he will discuss collaborating with winemaker Lawrence Buhler and his approach to developing innovative food and wine pairings. You will then enjoy a seasonally inspired tasting menu presented by Jason and perfectly paired with wines selected by Lawrence. \$140 per person, plus tax and gratuities. Space is limited. Call 1.888.673.5537 ext. 2 to reserve.

## Peller Estates Sommelier Series

September 11; October 2; November 6; December 4  
11 a.m. Tasting; 12 noon Lunch

Drink and learn! Taste and learn the basic characteristics that make up your favourite wine styles at this Estate Sommelier led wine and food experience. The event begins with a tasting and tutorial about a style of wine made at Peller Estates, its characteristics and what went into the making of it. You will then be treated to a private three-course lunch created by Winery Chef and CityLine personality to pair perfectly with the wine style you are studying.

To book now call 1.888.673.5537 ext. 2.

## Learn about one or learn about them all!

September 11 Perfectly Sweet Icewines  
October 2 Full-Bodied Whites  
November 6 Bold Reds  
December 4 Bubbly Sparkling Wines

\$75 per person, per session, plus taxes and gratuities. Call 1.888.673.5537 ext. 2 to book.  
Wine Club Members! Enjoy all six sessions for \$390 per person, plus taxes and gratuities. To book now call 1.888.673.5537 ext. 2.

## Rockstar Reds

September 11 & 12  
12 noon to 5 p.m.

Our killer lineup of 2007 reds are receiving stellar reviews and we are bringing the three top award winners together this weekend for you to enjoy alongside samplings of our house cured charcuterie created to perfectly pair with each wine.

Taste the lineup of Signature Series Cabernet Sauvignon 2007 (92 points Toronto Star), Signature Series Merlot 2007 (91 points Toronto Star) and Private Reserve Cabernet Franc 2007 (5 stars out of 5, Ontario wine Review).

These wines are only available at the winery. Reservations are not necessary. Call 1.888.673.5537 ext. 2 for details.



# Just Off the Vine...

The Ontario Wine Society's Newsletter

September 2010

## Terroir Trek: Dine Amongst Our Vines

September 18  
6:30 p.m. Reception; 7 p.m. Dinner

Created by Winemaker Lawrence Buhler and Winery Chef and CityLine personality Jason Parsons, this dining experience will awaken your palate with the most perfect wine and food pairings we could make. Beginning with a sparkling reception on our front lawn, spend a summer evening strolling through our vineyards and dining alfresco on six courses, including freshly shucked oysters.

Co-hosted by our Estate Sommelier and a member of the culinary team, the evening concludes with a dessert reception that boasts one of the most beautiful views of Niagara Wine Country. \$140 per person, exclusive of taxes and gratuities. Call 1.888.673.5537 ext. 2 to reserve.

## Sip, Savour & Stroll

September 18 & 19; 25 & 26  
11 a.m. to 5 p.m.

Awaken your palate while exploring our vineyards and cellars. CityLine Chef Jason Parsons and Winemaker Lawrence Buhler have created three perfect pairings of Peller Estates' premium VQA wines alongside seasonally inspired Wine Country Cuisine, designed to be sampled on-the-go. \$10 per person without a Discovery Pass. \$5 per Wine Club Member. To buy a Discovery Pass, call 905.688.0212.

## Barrel Cellar Dinner - Wine Country's 'Must Do' Dining Experience

September 25; 7 p.m. Reception; 7:30 p.m. Dinner

'Dining in the barrel cellar under candlelight is a unique experience.' - Chowhound  
Our signature dining experience is more lively and interactive than ever. Beginning with a sparkling wine reception, the dinner leads into a five-course tasting menu set in our exquisite candlelit barrel cellar and is co-hosted by our Sommelier and a member of Chef Jason Parsons' culinary team. The experience ends with a dessert 'after-party' where you can mingle with your fellow guests over Icewine, sweet treats and good conversation. \$125 per person, exclusive of taxes and gratuities. Call 1.888.673.5537 ext. 2 to reserve.

## Pillitteri

### Niagara Wine Festival Events Pick Your Pillitteri Patio!

September 18 - 19 & 25 - 26

Our East Patio  
Samples of the newly released Exclamation Reserves with an ISO Pillitteri logo glass, yours to keep. \$10 without a Discovery Pass.

Our West Patio  
A wine pairing of scrumptious sliders paired with award-winning VQA wines. \$10 without a Discovery Pass.

## Get to know Pillitteri

Every weekend during the Niagara Wine Festival Pillitteri is offering free public tours every hour from 11 until 5 p.m. The tour takes you through the vineyard where you will learn some of the steps of vineyard maintenance and grape growing, into the press house and tank room where you will learn about winemaking and grape crushing and into our must see barrel cellar to learn about wine ageing and the history of the Pillitteri family and winery.

The tour concludes in our hospitality suite with a tutored tasting of our most popular white and red wines as you look out over our vineyards.

## Exclamation Series

Drop by Pillitteri and try out our newly released Exclamation Reserve series of wines. The line includes a 2006 Barrel Fermented Chardonnay \$23, 2006 Cabernet Sauvignon \$32, 2007 Cabernet Sauvignon \$38, 2007 Cabernet Franc \$35, 2007 Merlot \$30.

Gary and Lena Pillitteri, founders of Pillitteri Estates Winery, commissioned the creation of 23 stainless steel chairs now hanging on the walls of the Pillitteri barrel cellar. This Reserve label is a replica of the chairs, which symbolically tells the story of the Pillitteri family. Visit [www.pillitteri.com/EXCLAMATION](http://www.pillitteri.com/EXCLAMATION).

## Reif Estates

### Wines designed to be fabulous!

Saturday September 18th, 2010  
2 p.m. to 4 p.m.



# Just Off the Vine...

The Ontario Wine Society's Newsletter

September 2010

Reif Estate Winery and CBC's Steven and Chris launch TREND WINES, designed to be fabulous! Join Klaus W. Reif, Steven Sabados and Chris Hyndman at the winery for the launch of the TREND wine collection.

No reservation required, tasting complimentary.

## Enjoy some Gemutlichkeit at Reif Estate Winery!

September 18, 19, 25 and 26  
11a.m. – 5 p.m.

Gemutlichkeit: cheerfulness, the absence of anything hectic and the opportunity to spend quality time.

Join us for a taste of a traditional German Harvest Celebration with a regional flare. Local sausage on freshly baked rye paired with our classic Riesling. \$10 without a Wine Festival Discovery Pass.

For more festival information or to purchase Discovery Passes on-line visit [www.niagarawinefestival.com](http://www.niagarawinefestival.com).

## Strewn Winery

### 2008 Red Wine Release Weekend

September 18 – 19 & 25 - 26  
10:30 a.m. – 5 p.m.

Kick off the Niagara Grape & Wine Festival by joining us for our newly released red wines. We will be featuring our 2008 Merlot, Meritage, Cabernet Franc, Cabernet Sauvignon and first ever Riesling Select Late Harvest. These wines will please your palate as well as your pocketbook. Complimentary tastings on new vintage wines. Saturday September 18 & Sunday 19, Saturday September 25 & Sunday 26.

### Cabernet Franc – Three Vintage Variations

September 18 · 19 & 25 – 26

11 a.m. – 5 p.m.

Discover Cabernet Franc from three distinctive Strewn vintages: 2006, 2007 and the newly released 2008 vintage. Each wine offers a delightful tasting experience paired with assorted handmade crispy

cheese pastry straws. Join us and please your palate. September 18 & 19 and September 25 & 26. Free to Discovery Pass Holders. \$10.00 without Discovery Pass.

### Complimentary Tasting - Spiced Mulling Wines

October 1 - October 31

Come and tantalize your taste buds. Strewn's Mulling Wine is the perfect comfort wine to curl up with in cooler weather. A complimentary wine tasting is available daily at the Main Tasting Bar daily from 10 a.m. to 5:30 p.m.

### Celebrate the Crush: Vigneron Discovery Series

October 2  
11 a.m. – 12:30 p.m.

Join winemaker Joe Will for the final stage of our "Vigneron" Discovery Series. Work hands-on in the vineyard at harvest followed by an informative tasting of new vintage wines.  
Cost: \$20 plus tax.

## Wayne Gretzky Estate Winery

### Sips and Sliders

September 18, 19, 25 & 26  
11 a.m. – 5 p.m.

The new classic in patio fare, sliders are on the menu at the Gretzky Patio. The Famous restaurant showcases a mouthwatering mini burger topped with oven roasted tomato and red onion mayo, paired perfectly with our Estate Series Cabernet Merlot. This event is part of the Niagara Wine Festival Discovery Passport Program. A \$30 passport gets you six experiences including this one at participating wineries.

Passports are available for sale at the winery or through the Niagara Wine Festival. For more information visit [www.niagarawinefestival.com](http://www.niagarawinefestival.com) Free for festival passport holders, \$10/person for non-passport holders.



# Just Off the Vine...

The Ontario Wine Society's Newsletter

September 2010

## The Great Stomp

September 18

Put your best foot forward in The Great One's annual "Great Stomp" hosted by Wayne Gretzky Estate Winery. Proceeds from each grape stomping team registration will go entirely to support The Lung Association. Visit our website for more details and be sure to sign your team up early. Registration 10:30 a.m., Stomp 12 p.m.

## Vintages Presents: Taste Ontario

September 21

The second annual showcase of the best of Ontario held once again at the Art Gallery of Ontario in downtown Toronto. Celebrate what we do best. Showcasing wines that are winning the world over, this highly anticipated taste-and-buy event is returning to the AGO.

Sample more than 90 wines including Wayne Gretzky's and meet the passionate and the talented people behind them. These events sell out quickly—order your tickets today.

Event runs 6:30 p.m. – 9 p.m. Fee per person is \$55.00. Tickets available through Vintages by calling 1-800-266-4764.