



Just Off the Vine...

OWS NEWS

WINE LOVERS GOING LOCAL

By PETER DOWNS/QMI Agency

More Ontario wine drinkers are turning to local vintages, the Liquor Control Board of Ontario says. A phone survey of 2,505 people in February and March indicated 64% of the respondents had bought Ontario wine in the previous three months, according to the LCBO. Those results fall in line with recent sales figures that show VQA wines made from 100% Ontario product grew by nearly 15% in 2010-2011 compared to the previous year, the agency said in a news release.

Wine Council of Ontario president Hillary Dawson said the results are good news for the grape and wine industry. "VQA wines continue to over-deliver on quality and price and versatility. I think that's a real big part of it," she said. "I think consumers are very interested in getting products that are authentically local."

The sales increase this year follows four straight years of double-digit growth in the VQA market, the LCBO said. Dawson said she doesn't expect to see the growth curve flat-line any time soon. "I really feel the

momentum is there. We've been out-performing imported wines for a number of years and I don't see any reason why we can't continue to do that," she said. Grape Growers of Ontario CEO Debbie Zimmerman said she's encouraged by the growth of VQA sales, but said the province needs to do more to increase the overall market share of Ontario wines sold at home. "It's not translating into a higher market share and we need to see that," she said. Ontario wines make up roughly 42% of all wines sold through the LCBO.

Continued on page 2

Special Winemaker's Feature

This issue includes an interview with **Le Clos Jordanne** winemaker – **Sébastien Jacquey**

IN THIS ISSUE	PG
News	1
OWS Events	1
Winemaker's Corner	3
Previous Events	5
Winery Events	6
OWS Event details	9

UPCOMING EVENTS

Halton Chapter

Wed., September 21 - *Weinfest with Konzelmann Estate Winery* at Julia's Ristorante

Niagara Chapter

Sat., Nov 5 – *20th Anniversary Dinner* – Peller Estates Winery

Toronto Chapter

Mon., September 19- *New Zealand and Ontario Terroir* at the U of T Faculty Club

Thurs., Oct 20 – *Special 200th Anniversary of Ontario Wine Event* - Royal Canadian Yacht Club

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

The Newsletter will be moving to bi-monthly beginning in Sept.

For event details, check out:

www.ontariowinesociety.com/events

Please also check out the OWS on **Facebook** & **Twitter** @1OWS



WINE LOVERS CONTINUED

The Grape Growers group has been pushing the LCBO to give greater shelf space to Ontario-made wines in a bid to boost their share of sales. "Every other wine region in the world owns their own market first," she said. "We don't dominate our home market in Ontario and we need that."

The recent LCBO survey also indicated 57% of the respondents had bought either mainstream domestic beer or Ontario craft beer in the previous 30 days.

SPECIAL INVITATION TO O.W.S. MEMBERS - FOR VINO NIAGARA

Members of the Ontario Wine Society are invited to attend VINO Niagara. Niagara wines with Italian roots is the theme of the event to be held in conjunction with the Niagara Wine Festival.

Roberto DiDomenico and Gary Pillitteri are among the wine producers to be featured at Club Roma on September 22. The public event will feature a delectable selection of VQA wines and foods along with a tutored tasting and live music.

O.W.S. members can purchase a VINO Niagara general

admission pass for \$18.00 (inclusive of tax) in advance from Club Roma. The general admission pass includes 20 sample tickets to redeem for wines and foods. Participants may buy more tickets at the event. Doors will open at 7:00 p.m.



Niagara's Bounty Photo: Jennifer Hart

Sipping with the Stars will be a special presentation at VINO Niagara. Wine educator, Linda Bramble will present a fun-based, interactive tasting showing film clips with movie stars. The entertaining tasting with Niagara VQA wines paired with Club Roma foods will be matched with movie clips of stars sharing the silver screen with wine.

O.W.S. members can purchase a special ticket for \$26.00 to attend "Sipping Wine with the Stars". (regular price is \$30) The tutored tasting will run from 7:30 to 8:30 p.m. on September 22. A selection of Niagara VQA wines showcasing a variety of styles from sparkling

to red & white table wines to fortified wine. Producers include Pillitteri, DiDomenico, Magnotta, Colaneri, Scarsellone, among others .

As guests savour the wine and foods, they will be entertained by a balanced blend of contemporary favourites, jazz, and blues by pianist Frank Krahn. Contact Paul Carfagnini for more details. 905-682-7621 or gm@clubroma.ca

ALLEN'S PRESENTS AN ALL VQA WINELIST

Allen's Restaurant on Toronto's Danforth has done a noble and unusual thing, they have created an extensive, all-VQA Wine List. The VQA regions that are represented are Niagara Peninsula, Lake Erie North Shore, Pelee Island, Prince Edward County and British Columbia's Okanagan Valley. Allen's website states that VQA is an assurance of quality and that VQA wines are ready to take their place amongst the world's best. Support like this, at arguably one of Toronto's best-known restaurants, will go a long way to promote that.

<http://www.allens.to/allens/wine.shtml>

SOUTHBROOK: CASE SALE

Take a look below to see what delightful wines you can pick up to help change up your regular weekly routine!

The Back to Work Case Sale (Case of 6): 2007 Triomphe Chardonnay \$95.70 for 6 normally \$119.70; 2007 Triomphe Sauvignon Blanc \$71.70 for 6 normally \$89.70; 2008 Triomphe Sauvignon Blanc \$71.70 for 6 normally \$89.70; 2002 Triomphe Cabernet Merlot \$119.70 for 6 normally \$149.70; 2008 Triomphe Cabernet Sauvignon \$98.40 for 6

normally \$143.70. Sale ends September 31st. For further information contact: 1.888.581.1581 or 905.641.2548 www.southbrook.com

KACABA WINS GOLD

The OWS congratulates Kacaba Vineyards for winning the Ontario Wine Society sponsored award for Meritage, and Cabernet/Merlot Blends at this year's Ontario Wine Awards. The winning entry was their 2007 Meritage Reserve.



Debbie Levere, OWS Niagara presenting the award to John Tummon, Kacaba Vineyards

WINEMAKER'S CORNER

AN INTERVIEW WITH SEBASTIEN JACQUEY OF THE LE CLOS JORDANNE

By Jennifer Hart



Sébastien Jacquey

Photo: leclosjordanne.com

What prompted you to get started in winemaking?

I was studying in food industries when I found out that I was not very motivated to work in a food factory all my life. The only area of the food industries which was looking interesting to me was wine, so I applied for the wine

school in Burgundy and that's where my wine experience started. As soon as I did my first harvest at Sancerre, I knew this field was for me and that has been confirmed later throughout my different experiences. I like the way the wine industry keeps a strong link between agricultural knowledge and the winemaking. I also like how the wine can really reflect where it comes from and how different it can be.

What brought you to Canada and why Niagara?

At the end of my engineering school, I was seeking a job

overseas in order to see what was going on in the other regions of the world and to improve my English, which was quite bad at that time. I met someone in Burgundy who was part of Le Clos Jordanne's project back in 2000. They told me a bit about the estate and introduced me to Thomas Bachelder. I thought it would be a good idea to do a harvest at Le Clos Jordanne because it was everything that I was looking for - Burgundy grape varieties, organic viticulture, traditional winemaking techniques, etc. While I was under application, Thomas

proposed the job of assistant winemaker and assistant vineyard manager to me because his ex-assistant was just leaving for Oregon at that time. I accepted the job, got married and flew over with my wife here in September 2007. I found this to be a great opportunity for me to discover a new region, to learn about the growing conditions here and to improve my wine experience. Since then, I keep learning and always want to go deeper with my Niagara terroir discovery.

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

Yes, Thomas Bachelder. He did so much to introduce me in the region and I learned a lot from his different experiences with Pinot Noir and Chardonnay. His willingness to always learn more about these two grape varieties and his humility in the winemaking made me more patient, professional and knowledgeable at my job. He always shows me how to make the best compromise to express the identity of a wine without

compromising the quality. Now that he left me in his position of running Le Clos Jordanne winery, he is not my boss anymore but a really good friend and colleague that I know I can count on anytime for winemaking support.

What are the notable winemaking differences here compared with France?

Although the way wine is made is the same, the major difference between France and Niagara is the climate and the growing conditions. In Niagara, vines are under different stresses like winter damage or an abundance of the destructive Leafhopper, which we don't have in France. The fruit conditions at harvest are different and as a winemaker you don't deal with the same fruit quality. Not that the quality is better in France than here, but acidity can be higher with a lot of malic acid, the phenolic ripeness can be different as well. The other main difference is the appellation system. The VQA is way more flexible than the AOC in France. The VQA allows a person to have more control over what they

plant, where they plant it, how they make the wine and the way they market it.

If you were talking to someone who didn't know anything about Ontario wine, what would be the key thing you would want to tell them?

I'd like to tell them that the Ontario wine region has a lot to give. Despite being a new region, the terroir is there and throughout a few different grape varieties, there are a lot of great wines produced every year. The diversity of wines produced as well as the innovation of the different wineries on their products could make any customer satisfied. It is a young and dynamic industry which needs to be discovered by anybody who likes wine. The climate and the soil of Niagara; as well as all the great people working in viticulture and wineries make this region a really good place to produce high end wine. Every year we will see improvement in the quality of the wine as the vineyards get older.

WANTED--ENTREPRENEUR with extensive wine making and retail selling experience to purchase or lease all aspects of a dynamic ongoing fruit and grape winery. Bert Andrews at 905-691-2672 for details, www.ScotchBlockWinery.com

PREVIOUS EVENTS

NIAGARA CHAPTER SOCIAL By Bruce Jackson

Remember the heat wave in July? Well, Larry Horne deserved an award for staying outside in fierce heat and humidity to barbecue the meats for the Niagara Chapter Social on July 20th while the rest of us stayed in the air conditioned meeting room of Calamus winery, drank wines from our chapter cellar, ate barbecued foods and gave out some awards.



Larry Horne our favourite chef

Close to 40 people gathered in the tasting room for some cool Calamus White at the reception. It was a cheery group who went upstairs for the barbecue and awards presentation.

After spending years as volunteers for Niagara Chapter, founding members Fred and Sue Couch were given lifetime OWS membership certificates and a gift certificate for August Restaurant in Beamsville. Fred had been our chapter Treasurer until his retirement last month. Sue has served in many capacities including membership coordinator and planner. While presenting the awards, President Clarke Baker praised the work and time that Fred and Sue had voluntarily given to our organization.



President Clarke Baker (left) presented lifetime memberships to Fred and Sue Couch

Four members were given a bottle of Calamus Meritage for having perfect attendance last year. They were Fred and

Sue Couch, Bruce Jackson and Wally Rawlinko. Ironically, Wally was not at the meeting for the first time in anyone's memory.

After the social ended, a dozen members stayed behind to discuss future events with President Clarke Baker and Director of Events Bruce Jackson. There were many excellent suggestions from educational experiences to trips that will be considered by our planning committee and implemented over the next couple of years. Several members also put their names on our planning committee list to become future planners.

The OWS would like to thank M&M Meats for giving us a discount on the frozen foods we purchased.

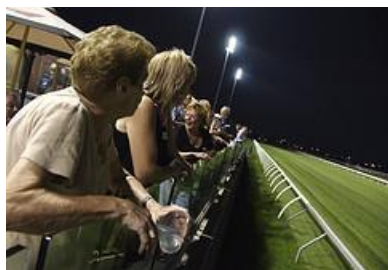
Photos by Bruce Jackson. More pictures of the event can be found at the OWS web site: www.ontariowinesociety.com

This month's **SOCIAL MEDIA BUZZ** is, **Sip and Savour Ontario**

www.sipandsavourontario.ca &

<http://www.facebook.com/pages/sip-Savour Ontario/231808340190807?sk=info>

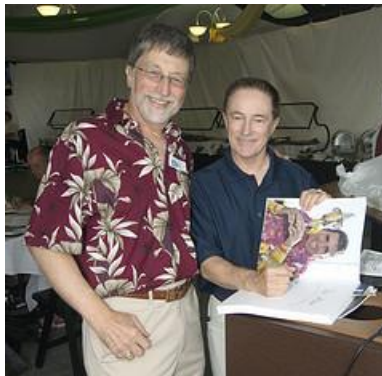
BIN END DINNER AT WOODBINE RACETRACK By Wendy Muir



The Ontario Wine Society held their annual Bin End Dinner in the Trackside Tent at Woodbine Racetrack on Wednesday, August 17. What better way to make use of the OWS' random collection of wine than in good company, over a great meal while watching some exciting horse racing?

As usual for this event, the clouds seemed to threaten but never followed through with rain. Hall of Fame jockey Sandy Hawley made a visit to the tent early on to chat with everyone and autograph the copy of the book "The Queen's Plate – a Royal Tradition" that was given to all attendees. This collector's book details every Queens Plate which has run. It is the longest running stakes race in North America. This 1 million dollar race is one of the

highlights of the Woodbine thoroughbred season. Along with the book, everyone received a \$2 betting card, a \$5 slots voucher, their souvenir OWS 20th Anniversary wine glass and a reusable bag from Woodbine to carry it all home.



Ken Burford, OWS President and jockey Sandy Hawley

There was a vast variety of wine available. To start off, everyone was served a light white or rosé reception wine. Assorted whites and reds were placed on each table so diners could select a match for the fabulous buffet food or try out unique food/wine combinations. The dessert wines varied from Icewines to ports or fruit wines.

The races were exciting, as always, especially the second and third races which were held on the E. P. Taylor Turf Course. The pounding hooves

and jockey's cries echoed in everyone's ears as the horses ran right by the tent on their way to the finish line. The second race was named in honour of the OWS and ten guests were invited to the Winner's Circle for the presentation to the winning horse, jockey and trainer. Among those privileged guests was long-time member Margaret Bagshaw.



Well after the sun set the OWS members and their guests were still enjoying the lovely evening as Woodbine Racetrack glowed under the lights. Winning bets were cheered and good wines were passed around as the annual Bin End Dinner and another wonderful OWS event drew to a close.

Photos by Andy McCraw. More pictures of the event can be found at the OWS web site: www.ontariowinesociety.com

INDUSTRY MEMBER EVENTS

CREEKSIDE ESTATE WINERY Feast of Fields

Sun., Sept 11
1:00-5:00 p.m.

Join us at Cold Creek Conservation Area, for the annual celebration of all things local. Creekside will once again be pouring at this amazing event, alongside some of the regions best organic farmers, fine dining restaurants, and celebrity chefs. An awesome afternoon! For more information phone 905.859.3609 or visit www.feastoffields.org

Fine Wine, Fine Food, Fine Art

Sat., Sept 17
7:00-11:30 p.m.

Join Creekside Estate Winery at Brock University's annual Alumni Association event. A selection of Niagara's top wineries are partnered with acclaimed regional chefs for an exciting evening featuring live performances and exhibits of Niagara's artist community. An annual sell-out event, order tickets early through the Brock University Alumni Association 905.688.5550 E.4327. For more information visit BrockPeople.ca

Barrel Cellar Food & Wine Experience

Sept 17 & 18, 24 & 25
12:00-5:00 p.m.

Enjoy our ambient underground barrel cellar as you taste what we are famous for, big, beautiful reds. Savour three of our best and brightest reds paired with a marinated Angus beef kebab by Chef Mark Hand, fresh off the grill. Part of the Niagara Wine Festival Passport Program, fee without passport is \$10.00/person. Passports available at the winery or by www.niagarawinefestival.com

My Waterfront Photo Exhibit: Artist Preview Gala

Fri., Sept 30
6:00-8:00 p.m.

The opening night at Queen's Quay Terminal. The exhibit showcases the 50 winning finalists of our My Waterfront Photo Contest. Meet the photographers of our winning photos at the Gala! The first 250 to RSVP below will receive a complimentary Creekside wine tasting.. For more info call 416-596-9821 or email info@waterfrontbia.com www.creeksidewinery.com

THE GOOD EARTH WINERY Harvest Party

Sat., Sept 10
12:00 p.m. – 5:00 p.m.

Celebration of good food and wine reservations required; \$50.00 pp, gratuity, taxes and wine extra

Two Brix Short of a Load

Sun., Sept 18 & 25 – 11:00 a.m.

Tour and lunch among the vines with Winemaker Andrea Glass and Proprietor Nicolette Novak, Includes 2 bottles of wine to take home. Reservations required (very limited availability) \$90.00 pp (gratuity & taxes excluded). www.goodearthfoodandwine.com

GRETZKY'S ESTATE WINERY The "Great Stomp"

Sat., Sept 10
12:00-3:00 p.m.

Join the world's Greatest Hockey Dad, Walter Gretzky as he hosts the Annual Great Stomp at the winery in support of the Ontario Lung Association. Join in the fun or be a spectator. There will also be wine tastings, and gourmet barbecue available with proceeds going toward the Lung Association. Sign up a stomping team and raise support for this great cause. So sign up your team online visit

<http://stomp.kintera.org/faf/home/default.asp?ievent=483518> or contact Sandy Lee at 905-383-1616 slee@on.lung.ca

Barrel Cellar Food & Wine Experience

Sept 17 & 18, 24 & 25
12:00-5:00 p.m.

Join us on the patio at Gretzky's to enjoy artisanal Canadian Ermite blue cheese Focaccia baked fresh and paired with a stunning lineup of #99's Estate Series Wines: Sauvignon Blanc, Pinot Noir and our award winning Shiraz Cabernet. Part of the Niagara Wine Festival Passport Program, fee without passport is \$10.00/person. Passports available at the winery or by visiting www.niagarawinefestival.com www.gretzkyestateswines.com

SANDBANKS ESTATE WINERY Family Day Harvest Event

Sat., Sept 24

Come join us for a family fun filled day of grape picking, face painting, and cupcake decorating. We will be enjoying fresh and delicious corn on the cob and will have juice tastings for the kids!

Adult Harvest Event

Sept 25 & Oct 1

Come learn the process of making the wine, take a tour of the winery and live a day in our shoes. We will have a fabulous day of harvesting the grapes which will be followed by a rewarding celebration of wine and music! Picking from 10:00 - 12:30; Lunch provided by us from 12:30-2:00; Picking and tidying up from 2:00-3:00; Live music from 2:00-5:30. Items such as pruners, gloves, chairs and drinks would be useful to bring if you have them, if not we will have some available. If you can attend either of these events,

RSVP to:
wine@sandbankswinery.com
www.sandbankswinery.com

STONE RIDGE WINERY
Port & Cigar Under the Stars
 Sat., Sept 17 – 8:00 p.m.

Enjoy a glass of our Passion and Forté with an authentic hand rolled cigar while vibing to the classic gritty style of the Camden Blues Band. A professional cigar roller from Frank Correnti Cigars will be demonstrating cigar rolling, as delicious hors d'oeuvres are passed around.

(Cigars may be purchased separately at event) Tickets for this Guy's Night Out are \$45.00 To book reservations call us @ (905) 562-1324 Ex. 22 Toll Free- 1-866-778-6639 ex.22 or online at stoneyridge.com www.stoneyridge.com

OTHER EVENTS

HARBOUR ESTATES WINERY
Rock'n'Ribs featuring April Wine
 Sat., Sept 10
11th Anniversary Bash
 Sat., Sept 17
The Great Grape Stomp
 Sat., Sept 24
www.hewwine.com

NIAGARA WINE FESTIVAL
 Sept 16 to 25

Enjoy more than 100 events including winery tours and tastings, concerts, Niagara cuisine, wine seminars, live entertainment and one of Canada's largest street parades during the 60th Niagara Wine Festival. The hub of the Niagara Wine Festival can be found in historic Montebello Park in downtown St. Catharines. Wines can be purchased by the sample, glass or bottle. Winery festival events will also be taking place at participating wineries. For more information visit www.niagarawinefestival.com

TASTE ONTARIO
 Mon., Sept 19
 6:30-9:30 p.m.

Wine Country is coming to town! Experience the excitement of Ontario wine with more than 100 wines from 35 of our top wineries—all without leaving the heart of Toronto. Vintages is holding their annual VQA Taste and Buy event at the Ritz Carlton, downtown Toronto. To order tickets, kindly contact VINTAGES at 416-365-5767 or 1-800-266-4764

PEC TASTE: A Celebration of Regional Cuisine
 Sat., Sept 24
 11:00 a.m. to 4:00 p.m.

Set against the backdrop of Picton's historic Crystal Palace, it's a feast for the senses that emphasizes locally grown and handcrafted fare. Mingle with chefs, winemakers and merrymakers while mouthwatering aromas tempt your taste buds and the sounds of live music fills the air. This year will also feature a Farm & Artisan Market featuring the finest local vegetables, meat and artisanal products alongside regionally-made crafts, body care and home/garden products. Advance tickets are \$25.00 and include: wine glass, \$5.00 worth of sampling tickets, attendance at seminars and cooking demos, great music, parking. \$30.00 at the door. Purchase tickets online at www.tastecelebration.ca or call 1.866.845.6644

THE PINOT AFFAIR
Eight Wineries, Eight Events
 Oct 15 & 16

Are you ready for a torrid love affair? To most people, it seems crazy, but Pinot Noir lovers understand. There is a passionate affair that seems to defy reason. The quickened pulse, shortness of breath, flirty glances, secret smiles... What is it about this wine that is so seductive, that conjures up such

desire? The delicate flavours, or the fresh berry aromas? Maybe it's the tantalizing spices or luscious mouth feel. It doesn't really matter to the Pinot lovers. Once bitten, they never forget. Are you ready for a love affair with Niagara's most sultry and sexy wine? Intimate tastings, lusty food & wine pairings and more. Learn first-hand from those who make the wine why they only have eyes for Pinot Noir... Sign up for your exclusive touring pass and immerse yourself in an affair of the heart \$40.00 <http://www.greatesstatesofniagara.com/buy-our-wines/pinot-affair>

SIP & SAVOUR ONTARIO: The Ultimate Local Food & Wine Experience
 Wed., Oct 19

An evening dedicated to Ontario VQA wines and regional cuisine in support of Houselink at Steam Whistle Brewing, The Roundhouse. OWS members get group rates, use promo code ss2011. www.sipandsavourontario.ca

GOURMET WINE & FOOD EXPO
 November 17 to 20

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

OWS FEATURE EVENTS

TORONTO CHAPTER

New Zealand/Ontario: Comparison of Terrior & Excellence

Mon., Sept. 19 – 6:00 p.m.
University of Toronto – Faculty
Club

Canada faces New Zealand (NZ) at the World Cup Rugby Tournament in New Zealand on October 2, 2011. That day NZ will have home advantage, but at this event on September 19, Canada will have home advantage. We offered and NZ accepted a (friendly) challenge in Toronto: Ontario vs NZ wines. The Ontario Wine Society is pleased to offer a unique opportunity to explore and compare 14 wines from New Zealand and Ontario.

Starting at the reception, we'll enjoy Oyster Bay Sparkling Cuvée Brut NV New Zealand & Cuvée Peter F. Huff Sparkling Prince Edward County 2008 along with olive oil samples from Hawkes Bay NZ.
Members \$55.00; Non-members \$66.00

HALTON CHAPTER

Weinfest with Konzelmann Estate Winery

Wed., Sept 21- 6:30 p.m.
Julia's Ristorante - Oakville

Whether in Germany or Ontario September is harvest time. Join the Ontario Wine Society in celebration of Ontario's harvest of German style wines. If the "harvest gods" are on our side we will be able to enjoy some

freshly pressed juice, the "federviesser", before it is fermented and filtered, a tradition very much enjoyed in the German wine growing regions. It is not often that we have an opportunity to try wine in the raw, alongside its finished counterpart.

Bruno Reis, Vice President of Konzelmann Estate Winery will be presenting the wines for us: 2010 Riesling Grand Reserve \$15.00, Sparkling Riesling \$16.00, Barrel Fermented Chardonnay \$30.00, Gewurztraminer \$17.00, Barrel Aged Pinot Noir \$30.00, Heritage (Cab Sauv & Shiraz) \$25.00, Vidal Ice Wine \$25.00. Members \$35.00; Non-members \$45.00



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

Editor: Jennifer Hart

Contributors: Jennifer Hart, OWS Newsletter Editor
Bruce Jackson Director of Events, Niagara Chapter
Wendy Muir, Toronto Chapter