

# Just Off the Vine ...

The Ontario Wine Society's Newsletter

July / August 2008



## Upcoming Events

### Toronto Chapter

#### The Summer Bin End Dinner

August 20 - Reception 6:00 p.m. Dinner 6:30 p.m.  
Members: \$75 Non-Members: \$85

Due to the popularity of the event, the Ontario Wine Society will again hold their annual Bin End Dinner with the thoroughbreds at Woodbine Racetrack this summer. The event will be in the Trackside Tent, a private venue located right on the outside rail of Woodbine's famous E. P. Taylor Turf Course. Besides the fabulous dinner, the tent offers many TV monitors to enjoy all the racing action and mutuel windows for those who want to place a friendly wager. The outdoor patio is a great place to enjoy your wine after dinner and watch these magnificent animals race for the finish line. You can almost touch them as they go by. For those who prefer not to drive, Bus 37A leaves Islington Subway Station going straight up Islington and along Rexdale Boulevard to the track.

Following a white wine reception, we will have a selection of wine for each table to accompany the following buffet meal.

### Niagara Chapter

#### The Ageability of Ontario Wines

Southbrook Vineyards

July 24 Reception 6:30p.m., Tasting 7:00 p.m.

Members \$30 Non-Members \$40

Do you enjoy drinking a good aged bottle of wine but don't have a large collection in your cellar? Here in Ontario, the availability of aged wine for purchase is limited, except at Southbrook Vineyards. In fact, one of Southbrook's main corporate focuses is to offer age worthy wines produced in their own facility readily available for sale to the public. So prior to opening their doors to the spanking new facility, they have been busy producing and aging wines for years.

On this night, Southbrook owner Bill Redelmeier and winemaker Ann Sperling will present and discuss Chardonnays and Cabernet Merlots of various years from their retail stock and library. The retail bottles we'll sample date back to 1999 and who knows what they'll bring out of the library!

Originally located in Toronto, Southbrook Vineyards has recently built a spectacular new facility here in Niagara. The building is complete with a noticeably long periwinkle-coloured wall, built in pizza oven & patio, pavilion, demonstration kitchen, glass barrel vault, and wine library.

### Garden Party By-The-Lake

Legends Estate Winery

August 17 - Reception 1:30 p.m. Tasting & Nibbles 2:00 p.m.

\$ 45 Members \$ 55 Non-Members

**Presented in conjunction with the Porsche Club of America, Upper Canada Region**

Nothing says luxury like expensive wine, gourmet food and classic cars. Join us for a stroll on the lawns of Legends Estate Winery where approximately 20 Porsches will be present for our viewing pleasure. Don't be shy to chat with a few of the Porsche club members and get a sense of their passion for these fine cars. For our tasting, we will be under the marquee with a flight of wines sourced from several of Niagara's most

prestigious wineries. In keeping with the theme of luxury, this will be a rare opportunity to sample some of the most sought after, higher priced vintages produced in Niagara. We will also have some fun with our newly acquired Porsche education and passion for wine as we participate in a light-hearted game of trivia, OWS Niagara style.

And we haven't forgotten about all of you "foodies" out there. Several Chefs from Feastivities Catering will be on site preparing a delicious sample of Paella with your choice of succulent shrimp, smoked Sausage, rice, julienne chicken, and steamed mussels in a chardonnay broth along with other light nibbles.

Ladies dust off your big sun hats and guys your polo shirts and register now for this unique event as the Niagara Chapter's events sell out quickly!

### Toronto Chapter

#### OWS Volunteer Event Organizer Required

The Ontario Wine Society requires one (1) volunteer event organizer. A volunteer event organizer must have time to attend Board meetings, which we hold about once every month and a half, and be the lead organizer for one or two events per year. If you are interested please call Ken Burford at 416 574 8981.

### New Oakville Chapter (OWS-OC)

The newly formed Board of the proposed Oakville Chapter held their first meeting only 3 short months following the call for new chapters by the Ontario Wine Society. The Board plans to launch its inaugural event this Fall in the Mississauga/Oakville area.

"Wine improves with the age, the older I get the more I like it."



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This quote embodies the spirit of the initial board members; together we bring our love for wine to the OWS, combined with our organizational, social and management skills to promote Ontario wines to the western region of the GTA.

The members of the new Board include:

President: Judith Johnson

Treasurer: Cathy Bergsma

Administrator: Kathy Grace

Communications & Marketing: Anna Thompson  
(vqanna@gmail.com)

Cellar Manager (TBD)

Volunteers are welcome and can contact Anna Thompson for information.

## ***Previous Events***

### **Toronto Chapter**

#### **A Trek to The County...**

##### **PATRICIA DINSMORE**

It was Saturday, June 7th and Mother Nature was definitely working in our favour as members of the Ontario Wine Society boarded the buss at the Miller Tavern in Toronto. With a couple of cases of wine on hand, we eagerly anticipated a day of great food, great company and great wine at points east of our current location.

The traffic was minimal so, with no major problems, we were actually able to arrive early at our first destination – Black Prince Winery. Once we were assembled in the tasting room, Martin took us outside to their deck to tell us a little about Black Prince Winery, its owners and how they arrived on this interesting name. One of the great things about Black Prince winery is how they will help out some of the smaller wineries that are just starting up in The County. Aside from their own line of wines, you can also find the wines of Harwood Estate Vineyards and Bella Vigne gracing their shelves for you to purchase.

Once we were loaded back onto the bus, it was off to Huff Estates for a tour, tasting and a delicious lunch. Huff Estates warmly greeted us with a glass of their 2007 Pinot Gris and started us out on our tour of their production facility, which is supposedly the highest point in The County. Brian, Huff Estates Sommelier, then led us downstairs to their barrel cellar where samples of their 2007 Rose were waiting for us. In the barrel cellar, Brian went into great detail about the French barrels filling the room and even showed us the area where their latest will be stored – a sparkling wine – while undergoing the

remouillage step. This brought our tour to a conclusion and, since Mother Nature was still in our favour, we made our way out to their patio for a delicious lunch complete with wine pairing. Our first course, a lovely locally made Gazpacho, was paired with Huff Estates Off-Dry Riesling. For a day as hot as this one was turning out to be, the chilled soup was the perfect way to start out our lunch. Next on the menu was an open faced Roast Beef sandwich on locally made rye bread with a lovely mixed green salad on the side. Huff Estates paired this course with their Merlot/Cabernet blend making it another winning combination. Our final course of the lunch was Huff Estates version of a panacotta paired with their 2006 First Frost. Both lovely in their own right but the combination seemed a little off to a bunch of us. Over the course of our lunch, Lanny Huff – owner of Huff Estates – graciously dropped by to welcome us to his winery. How impressive was that Maserati of his in the parking lot?

Equally impressive was the delicious bread our roast beef was served on so, before making our way to the next winery a short stop at the lovely little bakery that supplied the bread was in order. After the brief stop at the bakery, we were off to The Grange of Prince Edward. The largest winery in The County is home to 60 acres of vineyards, a state of the art production facility, spacious banquet space, a gorgeous tasting bar and quaint patio which was filled by a number of visitors taking advantage of the gorgeous weather.

The final stop of the day – Rosehall Run Vineyards – was a last minute addition to the trip and I for one was very pleased with the addition. Although Rosehall Run had been hosting the Opimian Society just before we arrived, they found time to pour some of their stellar wines for us. Dan Sullivan – owner and winemaker – was on hand to tell us how Rosehall Run came into existence and then offered up his entire line of wines for us to try if we wished to try something other than what was previously opened during our tasting. Once everyone had made their purchases, it was back to the bus for the enjoyable drive home.

By the way, keep an eye out amongst the events we have lined up for the fall for some of the Rosehall Run Pinot Noir. I won't tell you which event but I personally picked it up after the bus was a safe distance down the road.

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## Great Wine, Great Food & Really Great Jazz

### PATRICIA DINSMORE

How many of us, after a long day of work, have decided to unwind while listening to some jazz on the stereo with a glass of great wine in our hand? On Wednesday, June 18th, the Ontario Wine Society took this idea a couple of steps further by combining great Ontario wine with the live jazz sounds of Archie Alleyne "Kollage" The Rhythm Section and some fabulous food at the Stonegrill on Winchester to make it the total package.

We started out the evening with a mixed selection of wines from our cellar – the Peninsula Ridge McNally Vineyard 2006 Syrah Rose seemed to be the popular choice to start out the evening with as it was the first to run out. Once everyone had found a place to sit for the evening, Ken introduced our special guests for the night – Jaymz Bee of Jazz FM and Archie Alleyne who was leading the band. Jaymz is host of JAZZ FM's Saturday evening "Jazz In The City" and is heard on the Benmergui in the Morning show. He runs the station's fund raising The Jazz Safari™ that involves taking hundreds of jazz fans in small groups on tours of Toronto nightclubs. He also produces and hosts jazz events for JAZZ.FM91 and for other companies and charities. Jaymz runs a record label called Timely Manor (distributed by Fontana North / Universal Music Canada) that has released CDs for Kollage, Serafin, Marieve Herington, Colleen Allen, Babes in Jazzland, William Carn, Robert Scott, Adam Makowicz, Nancy Walker and the latest Royal Jelly Orchestra recording, their seventh, entitled "Toronto Launch Pad". Jaymz Bee is a Canadian musician, writer and radio personality who was born and raised in North Bay, Ontario. The rhythm section includes Archie on drums, David Virelles on keyboard and Artie Roth on bass. Archie, in addition to appearing in just about every club in the Toronto area, for example, House of Hambourg, Cellar, 1st Floor, Towne Tavern, Colonial Tavern, Top O' the Senator, Montreal Bistro, George's Spaghetti House, Bourbon Street, has also traveled all over the world with various artists, appearing in Birdland, New York, The Blue Note in Chicago, Baker's Keyboard Lounge in Detroit, Festivals in Europe, and tours in Egypt, Nigeria, Scotland, Ireland, Antigua. Archie is a Toronto born self-taught drummer, except for a few lessons with Jack McQuade. Archie began his career in 1953 and was effectively the house drummer, 1955-66, at the Towne Tavern, Toronto, where he accompanied many US jazz stars including Billie Holiday, Lester Young, Coleman Hawkins, and Ben Webster. Regarded as Toronto's premier jazz drummer during his years at the Towne Tavern, he has maintained a straightforward, swinging style distinguished by his deft brush work.

Starting out our evening with four white wines – 2006 Cave Spring Cellars CSV Riesling, 2005 Stoney Ridge Estate Winery Proprietor's Reserve Sparkling Wine, 2006 Lakeview Cellars Chardonnay & 2006 Cave Spring Cellars Gewurztraminer – Archie and his band played alongside with such great jazz sounds as I Heard It Through the Grape Vine, Step Lightly, Isn't She Lovely and You Stepped Out of A Dream. The truly great thing about this evening, which felt like a seamless ribbon weaving its way through the festivities, was how perfectly the wines matched the songs. Just take a look at the very first combination of the evening:

2006 Cave Spring Cellars CSV Riesling  
Casava Cake, Jerk Chicken & Guava Cheese  
I Heard It Through the Grape Vine

The song definitely fits into the "upbeat and lively" category, the wine is full of citrus aromas and flavours and the right of level acidity, while the food was pleasant and just a little surprising. The jerk chicken had the right amount of spice, the cheese had an interesting texture and the salsa, which some of us originally thought was tomato was actually refreshing watermelon. The entire combination just made for an excellent pairing the whole way around.

Looking on a little further into the evening, let us take a look at one of the combinations with a red wine:

2005 Flat Rock Cellars Gravity Pinot Noir  
Spice Rubbed Flank Steak on Fingerling Potato,  
Horseradish Raita  
You Are the Sunshine of My Life

We have all heard this song before so we know that it is nice and mellow but still upbeat – it has great flow and every now and then you get a little something surprising. Similarly, with the food, you have this great combination of ingredients – flank steak, potato with a little hint of spice from the steak rub and the horseradish. It's like a jazzed up meat & potato dish – a great traditional dish with a spicy twist. Now, let's look at the wine – Pinot Noir is just one of those really great, stable wines, like a good meat and potato dish is for dinner. The reserve version from Flat Rock Cellars, which bears the name Gravity, is the upbeat, more complex version of their two Pinot Noir's and wove seamlessly with the flank steak and the accompanying music.

As with the previous two combinations that I highlighted from the evening's festivities, all of the combinations were really great. Although some of the wines might not have been to everyone's tastes – after all, we don't all have the same taste buds – the combination



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between the wines, the food and the jazz were all great. Let us take a look at the final combination of the evening:

2005 Reif Estate Vidal Icewine

Fried Banana Fool

Over Joyed

Banana is not normally a flavour associated with Vidal icewines but the combination of the banana with the coconut and the cream just made it a delicious combination with the wine. Like the song's title suggests – Over Joyed was an upbeat, lively way to end the evening. One would think that the combination of the food and wine, which was creamy and decadent, would have been the opposite of lively and upbeat but it wasn't so the song matched perfectly and made for the perfect ending to an evening of great wine, great food and really great jazz.

## Niagara Chapter

### Niagara's Other Wines

#### BRUCE JACKSON

Our April 22, 2008 tasting was held at Ridgepoint Wines in Vineland and featured some of Niagara's unique varietal wines and a tutored tasting by Linda Bramble. Linda is a noted wine writer, educator and broadcaster from St. Catharines who contributes to Vines Magazine. Her book *Touring Niagara's Wine Country* is a best seller and has been produced in several editions. She has been named the Grape and Wine Festival's Citizen of the Year and was recently honoured with a Lifetime Achievement Award at the Experts' Wine Tasting at Brock University where she has taught.

At the pre-event reception our host, Mauro Scarselone, provided us with a tasting of his Ridgepoint Cabernet-Merlot and Riesling. His sister Anna, who rules the kitchen, provided us with her freshly baked bread, a selection of cheeses and fresh fruit. Ridgepoint is a smaller winery but very welcoming and cheery. The tasting was held in the adjacent Scarselone Restaurant, which is colourfully decorated and displays paintings by Stoney Creek artist George Howard.

As both President Yvonne Trout and Vice President Sharon Marks were unable to attend, the event organizer, Bruce Jackson, made the introductions. We met Niagara Chapter member Wayne Alexander and his wife Lori who were attending his first event. Other new members who attended were Carol Butlin, Mary Ulisko and Ian Bengen. Treasurer Fred Couch presented Jennifer Wilhelm with a voucher for a free event because she had referred 2 new members to our club.

Host Mauro welcomed the group on behalf of Ridgepoint Winery. One of the featured wines was his 2002 Nebbiolo. Ridgepoint was the first winery in Niagara to bottle a wine made from Nebbiolo grapes, the varietal used in Italy to produce Barolo.

Linda Bramble, a certified sommelier, talked us through the 8 wines in an educational and enjoyable way. She said she was a teacher at heart and went on to prove it. One of the first things she told us was that there's always a tension when tasting varietals. This tension is caused by the profile of the classic examples of the grape colliding with the ingredients added by the country where the grapes are growing. She made us pay attention to our experience of each wine, added historical anecdotes about the varietals and gave us insights into the entire wine experience.

Our first wine was the Vineland Estates '06 Chenin Blanc. This dry white met with general approval as it had a lovely aroma and nice acidity. We learned it had been planted in 1997, were given Linda's recipe for Scallops Provençal and got to do a sensory test. We sipped, sucked a lemon and sipped again. The wine tasted sweeter and smoother on the second sip. Linda made us all laugh when she explained that her husband liked sweeter wines than she did so she "buys dry wines for myself and give Ben a bowl of lemons."

Our second wine was the Lakeview Cellars Kerner '05 a very aromatic wine which is currently only being used as a blending wine. The third wine was the Chardonnay Musque '06 from Cave Spring Cellars, another very aromatic wine with good acidity. Linda said this went very well with a baby shrimp recipe that she passed on to us.

Our fourth white was a luscious Viognier '06 from Chateau des Charmes. Linda used this wine to provide us with an interesting history of Paul Bosc and how he brought many of the vitis vinifera grapes here in the 60s and 70s when he was working at Chateau Gai Winery, proving they could be grown here.

One of the lovely ironies of the night was provided by the next wine the Vineland Estates '06 Pinot Meunier Rose. Ridgepoint wine maker Arthur Harder told us the grapes came from the vineyard across the road. He explained that Meunier meant miller and the name was derived from the fact that the leaves looked like they were sprinkled with flour.

Another Paul Bosc wine was the Gamay Noir "Droit" '06 from Chateau des Charmes. This new Gamay was identified by Bosc in 1982. Linda described it as the perfect food wine.

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Wines 7 and 8 were the big reds. First came the Broken Press Shiraz '05 from Creekside Estates. The richly flavoured wine was aged in French oak barrels and had 4% Viognier added to soften the texture of the wine.

The highlight of the evening for some was the '02 Nebbiolo. Mauro explained how he had macerated the grapes for over 3 weeks at over 30 degrees. He told us how he had used his mother's spaghetti sauce maker to heat buckets of water which he held in the grape juice to maintain the heat. Said Mauro, "I like tannins."

Mauro's sister Anna put out an extensive array of food after the tasting. It was excellent.

Another lovely irony of the evening was the date, April 22. The Niagara Chapter had its inaugural tasting 5 years ago on April 22, 2003. The guest speaker was Linda Bramble.

Photos of the event were taken by Bruce Jackson and can be viewed on the website:

[www.flickr.com/photos/photoshoplake](http://www.flickr.com/photos/photoshoplake)

## News from the Vines

### FRED COUCH, OWS – NIAGARA CHAPTER

The OWS Webmaster has added a new link to the website – "Restaurants Featuring VQA Wines". If you have a favourite eating establishment that serves mainly VQA wines, please e-mail the writer at [owsmailings@aol.com](mailto:owsmailings@aol.com) and it will be added to the list to share with other members.

Besides this OWS newsletter there are a number of writers and wineries that produce a newsletter on a regular basis. Contact your favourite Ontario winery to subscribe or check out the following informative online publications: [www.ontariowinereview.com](http://www.ontariowinereview.com); <http://www.winecurrent.com>; [www.rodphillipsonwine.com](http://www.rodphillipsonwine.com); [www.frugal-wine.com](http://www.frugal-wine.com).

Fine dining coming soon to Beamsville. Watch for the opening of August Restaurant and Catering – 5204 King St, Beamsville. [www.augustrestaurant.ca](http://www.augustrestaurant.ca). Chef Marc McKerracher who has catered many events for the Niagara Chapter is having the former Walsh's Roadhouse renovated and turned into a bistro featuring VQA and local Bench wines. Marc has partnered with Beth Ashton (most recently Chef-de-cuisine at La Cachette) and her husband Chef Clayton Gillie (most recently Chef De Partie at 17 Noir). Marc's wife, Ruth, is the General Manager. Check out the website for menus and information on opening date.

Renovation updates: Southbrook Winery, Niagara-on-the-Lake officially opened its new building on June 22nd. Wayne Gretzky made an appearance on June 17th to see

his newly-renovated winery in Beamsville which was the former Willow Heights Winery. According to partner, Peter Jensen, the King Street winery is only a "temporary" location for at least 3-5 years. The new retail store at Caroline Cellars, Niagara-on-the-Lake is now finished and open for business.

Future winemaker? Congratulations to Heidi & Curtis Fielding and proud grandparents, Marg & Ken, owners of Fielding Estate Winery on the birth of Ty Kenneth on May 29th.

## Niagara College – OWS Niagara Chapter Award Recipient Mathew Seguin



*Yvonne Trout, Mathew Seguin, Helen Armstrong, Steve Gill, Director of Viticulture Program, and Dan Patterson, Niagara College President*

I grew up in Guelph, Ontario. I always had an interest in food and travel, so after high school I enrolled in Hotel and Food Administration at the University of Guelph. During my time there, I developed a passion for wine. At the University, I took several courses involving wine and spirits, as well as reading many books on my own time. I also travelled to the Niagara region and learnt much from visiting and touring at many local wineries.

I knew I wanted to turn this hobby into a career, so after finishing my studies at Guelph, I applied and was accepted into the Winery and Viticulture Technician program at Niagara College. I was drawn to the practical nature of the program and was eager to expand my wine knowledge. During my two semesters at the college so far, I have learned about a wide range of topics including wine chemistry, winemaking, sensory evaluation of wines, and vineyard practices.



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I have just finished my first year at Niagara College and have begun working at Cattail Creek Family Estate Winery, where I will complete the co-op component of my program. I am currently working in the winery boutique, as well as assisting in the vineyards and in the winery. In the fall I will work full-time in production, and I am very much looking forward to experiencing my first harvest.

I appreciate all wine styles, although my favourite wines tend to be from cooler climates and certain old world wine regions. I like Niagara Riesling in particular. I also enjoy Pinot Noir and Syrah.

I will graduate from Niagara College in the summer of 2009. After completing the program I plan to stay in Niagara. One of things I like about wine in general, and the Ontario wine industry in particular, is that it is always changing. Each vintage brings new opportunities and challenges. I know that I will keep learning and gain new experiences throughout my entire career. I also like how wine is truly a global industry. I eventually hope to travel to wine regions around the world to gain an international perspective.

I would like to thank everyone at the Ontario Wine Society for supporting Niagara College and for being such strong advocates of the Ontario wine industry. In starting my career here in Niagara, it is very encouraging to see so many people excited about Ontario wines. As a new member of the Ontario Wine Society, I look forward to attending future wine tasting events and having the opportunity to meet and chat with many of you.

## ***Corporate Member Events***

### **ANGELS GATE WINERY**

#### **Annual Photography Tutorial**

August 16 - 10:00 a.m.

Photography seminar highlighting the composition of a good picture against the backdrop of the winery. Finish the tutorial with a small wine & cheese reception at the winery. Special Guest: AJ McLaughlin – Angels Gate Vice President

\$15.00 per person

### **COLIO ESTATES WINES**

#### **Vine-In Movie Night – Featuring: The Visitor**

July 26 – 7:00 p.m. ~ 11:00 p.m. Movie 1hr 45min.

Wine sampling, Tours, Wine by the glass from 7:00 p.m. ~ 9:15 p.m.

Cost: TBA ~ Advanced ticket sales and limited tickets at the door

Come to the Vine-In! Join Colio and the Windsor International Film Festival (WIFF) for the first ever Windsor/Essex screening of *The Visitor*! This film features actors Richard Jenkins (*Six Feet Under*), Hiam Abass, Haaz Seiman, and Danai Gurira. Have a bite to eat with a glass of wine while you stroll through the vineyard. Drink a glass of wine while you watch the movie. This is a drive-in movie with a twist! Come early and see our in-store specials, tasting and tours.

### **CREEKSIDE ESTATE WINERY**

#### **Canada's Largest Ribfest: Burlington Ribfest**

August 29 ~ September 1

Canada's Largest Ribfest is back for its 14th year! The Rotary Club of Burlington Lakeshore invites you to come on out to Burlington, Ontario this Labour Day Weekend 2008. Enjoy Canada's Largest Ribfest at the newly renovated Spencer Smith Park by the water for some food, sun, kid's fun, giveaways, great music, crafts-by-the-Lake and ribs! Creekside is the official winery of this event – after all wine and ribs are a fantastic combination. For more information visit [www.canadaslargestribfest.com](http://www.canadaslargestribfest.com)

### **INNISKILLIN WINES**

#### **Food & Wine Pairings**

Daily: 11:00 a.m. - 5:00 p.m. Founders' Hall Demonstration Kitchen \$10 per pairing

Cherry White Chocolate Mousse Tart with Hazelnut Pastry ~ \* Recipe from book *Icewine: Extreme Winemaking*

Paired with 2006 Inniskillin Cabernet Franc *Icewine VQA*.

An abundance of red fruit on the nose, followed by strawberries and cream on the finish. Great paired with strawberries, red fruit based desserts and dark chocolate.

#### **Daily Tours & Tastings**

Boutique Hours: 10:00 a.m. ~ 6:00 p.m.

Public Tours Daily - hourly from 10.30 a.m. to 4.30p.m.

French Tour Available Daily @ 1.30p.m.

Riedel stemware experience daily @ 11.30a.m. & 1.30p.m.

\$30pp

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## **I.C<sup>2</sup>.E. Inniskillin Cool Culinary Experience**

September 27, November 22, December 13

I.C<sup>2</sup>.E. will prove to be a one of a kind dinner experience that showcases culinary interaction with unique food and wine pairings, including our famous Icewine. Relax, unwind and let us guide your experience.

\$150 pp inclusive Reserve @ 905-468-2187

## **HILLEBRAND WINERY**

Trius Red Barrel Cellar Experience

August 9 & 30 - 6:30 p.m. to 10:00 p.m.

Surrounded by 100 barrels of oak aging Trius Red 2007, immerse yourself in the unique and atmospheric Trius Red Barrel Cellar Experience. With an intimate wine reception, the evening continues with a sumptuous and seasonally inspired 6-course tasting menu created by Chef Frank Dodd, which is paired with Trius wines spanning two decades.

\$135 per guest, excluding taxes and gratuities. Space is extremely limited, so please call Hillebrand Winery Restaurant today at 905.468.6212 to reserve your seat at the table

## **Jazz and Blues at the Winery**

Jazz – July 12 Blues – August 9

There is no better place to be this summer than at Hillebrand Jazz and Blues at the Winery. Bring your own lawn chair or sit in our Trius Red Lounge and listen to some of Canada's finest musicians, while overlooking the vineyards. Hillebrand's award-winning vintages are available for purchase along with culinary items specially prepared by our Chef Frank Dodd.

Jazz Lineup: Molly Johnson (headlining), Kellylee Evans, Daryl Stuermer, Pat Carey Group featuring Sophia Perlman.

Blues Lineup: Fat Head, Suzie Vinnick, Raoul & The Big Time, Jeff Rogers.

Tickets start at \$30. Visit [www.hillebrand.com](http://www.hillebrand.com) or call 1.800.582.8412 for tickets.

## **KONZELMANN ESTATE WINERY**

### **Public Tours**

May through September - Daily @ 11:30 am and 2:30 pm, \$3.00 per person.

We offer friendly and informative guided tours of the estate winery, including a look at our lake-front vineyards, wine cellar, bottling line, and an explanation of our wine making process. Our tour continues to our brand new tasting room - the "Oak Room" where you will enjoy a VQA wine seminar introducing you to the 'art' of wine tasting.

## **Gourmet Luncheons**

June 21- September 01- 11:30 a.m. ~ 3:00 p.m.

Enjoy our gourmet luncheons every weekend throughout this summer, prepared by chef Darren Stoute, on our pergola deck, located in our lake shore vineyards. Choose from either a vegetarian, seafood or a meat dish, perfectly matched with Konzelmann wines, weather permitting.

## **NIAGARA COLLEGE WINERY**

### **Make a Meritage - create your own wine**

July 26 & 27 - 11:00 a.m. ~ 5:00 p.m.

Wines are blended to create unique styles and flavours and produce balanced wines. Taste the 3 single varietal wines that make up a typical Meritage blend. Understand the common characteristics that each varietal contributes to the wine. Learn about New-World style vs. Old- World and understand how wines can be improved and balanced through blending, then make up your own Meritage.

\$5.00 per person.

### **Seductions of Oak - Effects of oak on wine**

August 2 & 3 - 11:00 a.m. ~ 5:00 p.m.

Increase your knowledge of how Oak affects the wine you drink. You too can become an expert on oak influences. The demonstration will teach you about the varieties of oak, barrel aging, uses of barrels and oak chips, as well as the influences of oak on the final product. Learn how to identify the oak aromas in a glass of wine by sampling three wines and comparing unoaked wine to barrel-aged wine. You will leave with an increased understanding of the effects of oak on wine and the aging process.

\$5.00 per person.

### **Demystifying Food and Wine Pairing**

August 9 & 10 1:00 p.m. ~ 5:00 p.m.

Taste the effects of salt, bitter, sweet and acid on the taste of wine. You will progress through four different taste sensations that will show you how these three main components of food positively or negatively affect your wine choice. Learn the basic rules in choosing the proper wine for your food Price includes food and wine samples.

\$5.00 per person

### **Pick the Pinot - ABC's of blind tasting**

August 16 & 17 - 11:00 a.m. ~ 5:00 p.m.

Learn how to identify common aromatic and taste characteristics of three wine varietals, industry terminology, and what to look for in a quality wine. After your session you will be asked to try to Pick the Pinot from a flight of unidentified wines. If you get it right you win a gift! \$5.00 per person.



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## **Decant, do it! - why decanting improves your wine**

August 23 & 24 - 11:00a.m. ~ 5:00 p.m.

You will be taught how to properly decant and aerate your wines for maximum flavours and aromas. Demystify decanter styles and shapes. Taste and compare undecanted and decanted wines to prove just how much you need to do it!

\$5.00 per person

## **Sixth Sense - A sensory tour of wine**

August 30 & 31 - 11:00a.m. ~ 5:00 p.m.

Learn the proper terminology to describe the sight, aromas and flavours of wine

You will taste and smell your way through several wines comparing their essences to six aromas commonly found in wine. Fruits, vegetables, earth, tobacco, wood butter. You can build your knowledge of professional wine tasting by understanding the nuances of individual varieties and styles of winemaking.

\$5.00 per person

Please call 905-641-2252 x 4070 for further information

## **PELLER ESTATES WINERY**

### **Extreme Wine Weekend: A Boot Camp for Bon Vivants**

August 2&3, 2008

For wine lovers who yearn to be immersed in the wine lifestyle, Peller Estates Extreme Wine Weekend: A Boot Camp for Bon Vivants (Extreme Wine Weekend) promises to tickle taste buds and transform wine knowledge from pedestrian to professional. From blind tastings to barrel samplings, wine training to vineyard lunches, guests will get firsthand experience of what it is like to walk in the boots of Peller Estates winemaker Lawrence Buhler.

Hosted by 'The Wine Enthusiasts' Angela Aiello and Paxton Allewell, of the iYellow Wine Club Space is extremely limited to 24 people per weekend.

The all inclusive price for the weekend is \$550 and includes taxes and gratuities and a special rate for a two night stay at the Prince of Wales Hotel is also available.

Call 1.888.673.5537 ext. 2 to reserve a spot at the tasting table.

### **Barrel Cellar Dinners**

August 2, August 9, August 30

Sparkling Wine Reception at 7:00 p.m. Dinner at 7:30 p.m.

Join our Resident Sommelier and Executive Chef Jason Parsons for a seasonal six-course Tasting Menu including wine, offered in our Barrel Cellar.

\$135 per guest, excluding taxes and gratuities. Please call Peller Estates Winery Restaurant at 905.468.6519 to reserve your seat at the table.

### **Wine Garden Dinners**

August 16, August 23

Sparkling Wine Reception at 6:30 p.m. Dinner at 7:00 p.m. Sumptuous Fare, Elegant Wines, Unmatchable Vistas – Indulge your senses at Peller Estates Wine Garden Dinners.

Enjoy dinner alfresco at an intimate harvest table in our Wine Garden, overlooking our Estate Vineyards. This evening begins with an Ice Cuvée reception at 6:30 p.m. followed by a 5 – course tasting menu perfectly paired with Peller Estates' wines.

\$125 per guest, plus taxes and gratuities. Please call Peller Estates Winery Restaurant at 905.468.6519 to reserve your seat at the table.

## **STONEY RIDGE ESTATE WINERY**

### **Music in the Garden**

July 26 & 27, August 9 & 10, 16 & 17 – 12:00 noon ~ 4:00 p.m.

BBQ and music in the Garden \$15 per person;

### **Civic Holiday**

August 2 & 3

Live Band, BBQ on the patio. Sample one our summer wines - Rose, Pinot Grigio, Sauv Blanc \$15 per person, including bbq and wine.

### **Winemaker's Luncheon**

August 23 – 12:00 noon ~ 2:00 p.m.

Come out and sample some unusual and unique Stoney Ridge Wines from our Wine Library, including past gold medal award winners. Lunch in the Barrel Room. \$45 pp limited to 30 people.

### **Labour Day Weekend**

August 31 & September 1 – 12:00 noon~4:00 p.m

BBQ in the Garden \$15 per person.



## GRAPES for HUMANITY

Dear Friend of Grapes for Humanity:

Please join us on Monday, September 8th for:

### **The Great Re-Stock Your Cellar (or your kids' cellar) A Cash & Carry a Case Event**

Venue: The Miller Tavern, 3885 Yonge Street, Toronto

6:00 p.m. – 8.30p.m.

(Adequate parking and near the York Mills subway station)

Grapes for Humanity is the grateful recipient of wines not consumed at Santé, Toronto's annual International Wine Festival in May (see [www.santewinefestival.net](http://www.santewinefestival.net)). This year Santé donated 100-plus cases to two different charities. The average cost per bottle at retail is \$25. We are selling such cases (12 bottles) at \$200 each. You may be purchasing a case worth \$250 or \$500 or more – it will be the luck of the draw.

A \$50 entry fee will entitle you to a wine tasting and food stations (generously supplied by Rick Montgomery, operating partner of The Miller Tavern). A \$250 ticket will entitle you to draw a number for a case of wine. Your case(s) of wine will be placed in the trunk of your car by volunteers.

**Proceeds from the event will assist landmine victims in Nagorno Karabakh, an autonomous region in the Southern Caucasus that has the highest per capita mine casualty rate – surpassing even Afghanistan and Cambodia. Proceeds will purchase two much-needed ambulances.**

To reserve your tickets for "The Great Re-Stock Your Cellar Event" please call: Kristin at 416-975-8575 or email [kcard@lyonsgroup.ca](mailto:kcard@lyonsgroup.ca).

Cheers,

**TONY ASPLER,**  
Chariman and CEO

Grapes for Humanity (Canada)

**NOTE: Grapes for Humanity will need pourers, box lifters and silent auction guardians. They will also need help placing the boxes and numbering them as soon as they arrive from the Fine Wine Reserve. Contact Glen Siegel at [glen siegel@rogers.com](mailto:glen siegel@rogers.com) or 416-528-5156 if you would like to volunteer.**

## ***Stratus Winery***

**H BERBEROGLU**

"Great wines don't make statements, they pose questions." Hugh Johnson

Jean-Laurent Groux, the winemaker of Stratus, makes wines that delight, and pose questions. He believes in assemblage (blending) and uses it to the best advantage of the fruit pending on vintage quality. His wines are never over the top in fruitiness or overly alcoholic. They are always well balanced and sufficiently "acid-driven" to accompany food satisfactorily, and, if one wanted, to cellar for a few years.

Stratus, established in 2000, is a sustainable, innovative winery in the town of Niagara-on-the-Lake, dedicated to growing on its 23 hectare vineyards divided into 43 blocks, and producing limited quantities of premium wines.

Each block of the vineyards sports one variety of grapes pending on its exposure and soil; in all there are 18 grape varieties.

According to J.L. Groux, the property was first an apple orchard, later converted to vineyard and expanded in the 20th century. Only vitis vinifera grape varieties are planted, and yields are kept low in an attempt to grow deeply-flavoured fruit. Stratus uses the "Scott Henry" vine training system which happens to be more labour intensive, but most suitable for the location.

Grapes are hand-harvested in small boxes, and transported to the highest point in the winery, where they are sorted twice. From then on the wine flows through gravity. There is no stressful pumping and all the wines undergo the most gentle handling possible.

For white grapes, the following are used: chardonnay, riesling, gewürztraminer, sauvignon blanc, marsanne, viognier and Semillon, and for reds, cabernet sauvignon, cabernet franc, malbec, petit verdot, tannat, syrah, tempranillo, sangiovese, mourvedre and gamay.

This modern winery, located on highway 55, is the first building in Canada to achieve LEED (Leadership in Energy and Environmental Design) and uses minimal amounts of energy to cool and/or illuminate the interior.

Stratus uses exclusively French oak. These barrels are used no more than two to three times. Presently, the winery produces 5000 cases although it was designed to produce 12,000 cases. Stratus wines are artisan wines, using a lot of expertise, labour, and great respect for wine. All are worth trying and you can decide to purchase accordingly to enjoy now or cellar for future enjoyment.



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

July / August 2008

One a recent visit, this writer had the opportunity to taste:

Stratus White, 2005, \$ 44.00

Brilliant yellowish-green colour, it has appealing fruit with a refined mouthfeel and long finish. 92/100

Stratus Riesling, 2007, \$ 35.00 will be released in June at the winery

Aromas of pear and apple waft out of the glass. It is refreshing, with a medium body and good intensity and minerality. 89/100

Stratus Gewurztraminer, 2006 \$ 32.00 available at the winery

Typical lychee nut and tropical fruit aromas, an excellent balance, and refined mouthfeel. 88/100

Stratus Cabernet Franc, 2005, \$ 36.00 available at the winery

Brilliant garnet colour, fine berry aromas, mid-weight with an excellent balance and long finish. 89/100

Startus Red, 2005, \$ 44.00 Available in June at the winery, will be offered in November in the Vintages

Berry aromas dominate, full-bodied, opens up with plum aromas and evolves into many flavour layers in the mouth. Long aftertaste. 93/100

Stratus Red, 2004

Distinct strawberry aromas, goods acidity, balanced with an excellent and refined mouthfeel and long satisfying finish. 91/100 Sold out.

Stratus Red, 2002

Aging gracefully and exceptionally well. A good proportion of the wine is cabernet franc, providing spicy flavours. In the mouth the wine is smooth and intriguing. A superb blend of Bordeaux varieties mainly cabernet sauvignon, cabernet franc, and merlot. 92/100 Sold out

Note: the last two wines were offered to show how well the wines of Stratus age.

Wildass Rose, 2007, \$ 19.00 available at the winery

A fine rose that can be used chilled for BBQ and easy drinking or served at closer to room temperature for substantial meals. 89/100

## ***Other Ontario Wine Events***

### **D'ANGELO VINEYARDS ESTATE WINERY**

#### **21<sup>st</sup> Annual Open House**

August 16 – 12:00 noon ~ 5:0 p.m..

We will be giving complementary tastings and free tours of the winery and vineyard. Ray Manzerolle will be playing on sax and we will be having a pig roast.

### **FEATHERSTONE ESTATE WINERY**

#### **Sheep in the vineyard ...they're baaa-ck**

Every Weekend until the end of August - 1:00 p.m.. Tour lasts about 45 minutes.

David Johnson has just added "shepherd" to his job description. Join him for a vineyard tour and an introduction to the Featherstone sheep.

\$10.00 per person, to a maximum 20 people per session.

#### **Sunday Brunch with the Winemaker**

July 27, August 17 & August 24 - 11:30 a.m.

Have a mid-summer chat with our winemaker, David Johnson, while enjoying a delicious three-course Sunday brunch on our huge outdoor veranda.

\$36.00 per person (includes taxes and gratuities), to a maximum of 20 people per brunch. Seating is outdoors and we do not have indoor seating in the event of poor weather. Please dress appropriately.

**We recommend calling ahead with a credit card number to reserve: 905-562-1949.**

### **MALETA WINERY**

#### **Rieslings For August Days ...**

August 2 - 4 - 10:30 a.m. ~ 5:30 p.m.

Come and experience our many Riesling styles from dry to medium-sweet and - exclusively on these dates - our 2005 VIEW OLD VINES BRUT Sparkling for those warm August days. And surprise your guests with a new Maleta Riesling Vinaigrette; perfect for simple yet decadent hors-d'oeuvres or dessert. Complimentary sample with bread dippers.

### **QUAI DU VIN ESTATE WINERY**

#### **Mardi Gras in July**

July 26 - 3:30 p.m. ~ 9:00 p.m.

Mardi Gras Dinner, Live Entertainment, and Dance featuring Loco Zydeco.

**Proceeds to the Canadian Diabetes Association**

\$55.00 p.p. advance

#### **Juke Box Memories - 50's & 60's Rock and Roll**

July 27 2:00 p.m. ~ 7:00 p.m.

\$15.00 advance

For tickets, details and other events, visit [www.QuaiduVin.com](http://www.QuaiduVin.com) or call 519-775-2216