



Just Off the Vine ...

The Ontario Wine Society's Newsletter

July / August 2009

Upcoming Events

Toronto Chapter

The Summer Bin End Dinner

August 26 – Reception: 5:45 p.m. Dinner: 6:15 p.m.
Members: \$75 Non-Members: \$85

It's off to the races again! The Ontario Wine Society will be holding their annual Bin End Dinner at Woodbine Racetrack this summer and at the same price as 2008! This year, though originally planned for the Trackside Tent, the Slots have requested the use of the entire tent area for the evening and are offering each person who attends the Bin End Dinner a \$20 slots voucher and a \$10 gift pack. Instead we will be dining on the fifth floor in the Northern Dancer Room named for Canada's most famous thoroughbred. Along with the many TV monitors, you can take in the fabulous view of the races (and most of northwestern Toronto) from the outdoor balcony. For those who prefer not to drive, Bus 37A leaves Islington Subway Station going up Islington Ave. and along Rexdale Blvd. to the racetrack.

Following a white wine reception, we will have a selection of wine for each table to accompany the buffet meal. See the flyer or the website for registration details.

Niagara Chapter

Honouring The Grape Kings

July 24 - Optional Tour: 5:30 p.m. Reception: 6:30 p.m.
Tasting: 7:00 p.m.

Each year in Niagara we recognize the excellence of our local grape growers by crowning one of them as the Niagara Grape King or Queen. Our last event to recognize these men and women was held in 2005 and there have been four new kings crowned since that time. On Friday, July 24, 2009, the Niagara Chapter of the Ontario Wine Society would like to salute the recent kings: Doug Hernder (2005), Matthias Oppenlaender (2006), Kevin Watson (2007) and the reigning monarch Lou Puglisi (2008).

Doug Hernder will moderate and introduce the kings. It should be an interesting and amusing evening. We will be tasting many of the grape varieties their vineyards produce for wineries such as Peller, Jackson-Triggs, Inniskillin and Thirteenth Street.

The event will be held at the spectacular Jackson-Triggs Niagara Estate winery. The winery will provide a free

tour at 5:30 p.m. to those who sign up in advance on the form below. There will be a reception at 6:30 pm featuring Jackson-Triggs Cuvee Close Sparkling wine. There will be food to share after the tasting by Chef David House.

After the event the winery's boutique will open for members who wish to purchase Jackson-Triggs and Le Clos Jordanne wines.

Previous Events

Toronto Chapter

The Great Looking Wineries of Niagara-on-the-Lake

PATRICIA DINSMORE

Some of the wineries in Niagara made the conscious decision to build magnificent, large scale buildings to showcase the wines they make. Some of them are architectural wonders and on the second weekend in June, the Toronto chapter of the Ontario Wine Society boarded a bus and made our way down to Niagara-on-the-Lake to visit three of these architectural wineries. Our first stop, which we were amazingly early for (there was no traffic at the entire trip down the QEW) was Jackson-Triggs Niagara Estate Winery. You know, I remember, not long after they built this building – back in the summer of 2001 – someone saying to me, “doesn't that place look like an airport hangar to you?” I got a chuckle out of that description but I could see their point. When we arrived, we were divided into two groups for a tour and tasting and our tour guide – Larry – explained that the look of the building was based on something from one of the owner's past on a farm...the look is that of a modern barn.



Outside Jackson Triggs



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Now, when Alan Jackson and Donald Triggs set about building their state of the art building, they didn't want to spare any expense – not on the outside and definitely not on the inside. The entire production facility is stainless steel and it is completely computerized. Then there is the very impressive barrel cellar in the basement of the building. If you think the outside of the building is a feast for the eyes, wait until you walk into the barrel cellar – they have a small area set aside for their wine library – with some very old wines housed in there – and then there are rows upon rows of barrels and the most heavenly aromas you can imagine. Can you tell I love the smell of a barrel cellar???

At the end of the tour, we were led into a small tasting room that overlooked the vineyard and their summer bandshell where stars like The Barenaked Ladies, Sarah McLaughlin, and many others have performed. They started us out with a taste of their Proprietors' Grand Reserve 2007 White Meritage which is a blend of Sauvignon Blanc and Semillon. In some European versions, some wineries will put a small amount of Muscadelle but Jackson Triggs keeps it sweet and simple with a 75/25 blend of Sauvignon Blanc and Semillon with extended skin contact – up to six hours – and a couple of months of barrel aging in premium French Oak barrels. The resulting wine is full of aromas of melon, grapefruit and pineapple with a palate of the same flavours and a creamy undertone to give it the perfect balance. A rather nice summer sipper of a wine or you could try pairing it with oysters, scallops, lobster or a variety of goat cheeses.

Our second wine was the Delaine Vineyard 2006 Pinot Noir with the fruit coming from the private vineyard of Don & Elaine Triggs. The one thing I have always loved about Pinot Noir is the colour of it – this one is a vivid cherry red and it has great aromas of violet, spice and coffee mingled with sour cherries and ripe red fruit. The chocolate, cherry and spice aromas translated flawlessly on to the palate where there was a perfect balance of acidity and just a hint of sweetness. Soft, elegant tannins – like most Pinot Noir's have – created the perfect extended finish to this top tier wine. Try pairing this with a variety of meats, fish or firm cheeses as this wine would be great with food.

Our final wine of the tasting was the Proprietors' Grand Reserve 2006 Gewurztraminer Icewine. Now, Gewurztraminer not in Icewine form is one of my favourite white wines and as an Icewine, this could easily become a favourite of mine but that is a theory I would rather test six to ten years down the road. Now, don't get me wrong...this wine is definitely a nice dessert wine to

try in the here and now but I have found that Ontario Icewines, despite some peoples' opinions, are more than capable of cellaring for a number of years.

Gewurztraminer – as a table wine – tends to display aromas of tropical fruit, rose petals and honey. This Icewine version has all of those – in particular, guava, mango and rose petals. The palate is a lovely combination of honey, apricot, pineapple and spice. This wine, whose grapes were picked on December 7, 2006, is already showing incredible balance and is definitely coming into its own. If you can wait long enough to try this wine, it would be very interesting to see what this wine is like around 2012 but if you want to try it now, I suggest pairing this with foie gras, fresh fruit, rich desserts (maybe cheesecake) or a selection of fine cheeses.

Once we were finished the tour and tasting, we made our way into the retail space to purchase some wines. Some of us took the opportunity to pick up some wines from Jackson-Triggs sister property – Le Clos Jordanne – but all of us bought some wines and then made our way outside to wait for the bus to pull around where we got back on and made our way on to our next stop – Southbrook Vineyards and a tasty lunch.

When Bill and Marilyn Redelmeier decided to move the family winery from Richmond Hill to Niagara on the Lake, they knew they were in for quite a challenge. After finding the perfect land, preparing and planting the grapevines and many other decisions, it was time to turn their minds to what their retail space would look like. Jack Diamond is the architect of this magnificent building but I often remember hearing – and even thought myself the first time I saw the building under construction – “what is with that long purple wall?” What I discovered though is that the impressiveness of Southbrook's retail space is a little dependant on what angle you are looking at it from. If you are seeing it for the very first time coming from the QEW and heading in towards Niagara-on-the-Lake, it comes up rather suddenly because there is a large grove of trees and then the production facilities with the large purple wall jumping rather suddenly into your view. It takes a moment or two to become accustomed to what you are seeing but, if you visit the area enough, it does grow on you. The better way to see Southbrook's facility – at least initially – is to come from Niagara-on-the-Lake and head towards the QEW. That way it has a chance to grow on you and then when you see the front side of the building with the redesigned signage at the end, it is not quite so shocking.

Now, Bill and Marilyn could have just left their new winery design to speak for itself but they chose to take

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their plans a few steps further. Ann Sperling, Southbrook's Director of Winemaking and Viticulture, has said before "We felt we had a really great site for viticulture and the industry had progressed to such a certain state but that we needed to find a way to be more seriously tied to our terroir and to be able to pull the most out of that terroir in terms of individual expression. We felt that we have a good experience internationally to show that biodynamics can do that so we wanted to work from that angle to

produce great wine." On November 7th 2008, it was announced that Southbrook Vineyards is Canada's first winery to Achieve Biodynamic Certification by Demeter, who is the international body that oversees biodynamic agriculture. So, what does Biodynamic Certification really mean?

Biodynamics is all about the balance and interrelationship of a farms soils, plants and animals. Okay, so in a winery and its vineyards, soil and plants make sense but animals??? In practice, biodynamic agriculture means an environment – in this case a specific winery and its vineyards – to be self sustaining and an entire "living system". A key component to this means diversity within the area and – at the present time – Bill and Marilyn have incorporated sheep tending their vineyards alongside humans. Bill said to me once that "one of the things biodynamics does not like is a monoculture." When they originally bought the land where their buildings and vineyards now stand, they bought 74 acres. Since then they have added an additional 77 acres which is contiguous to the original purchase. If you are standing in their parking lot looking towards Niagara Falls, the best way to describe the additional purchase is "so if you see that bush – we just bought that bush." Although not completely bush – there is some pasture as well to the land – it is a nice addition to the property, some of which will be used for extra grapes but could be a home for additional animals, and the biodiversity that the total area gives. Other environmentally conscious decisions they

have made is having irrigation ditches on three sides of their property. This means that the water that is used on the property – for production, for the vineyards, for the retail space, all of it – does not come from the city. They have not bought water rights and this keeps them on the straight and narrow in fulfilling their biodynamic, environmentally conscious dream.



Vineyards and Sheep at Southbrook

So, as we arrived, we were greeted at the door by Michael Nazareth, resident Chef and Manager of Group Experiences. We were ushered into their demonstration kitchen where tables and wine had been set up for our tasting. Three wines were sitting there in front of us – one white and two reds. Archie, who was leading us

through the tasting asked us to "start with the yellow one, not the red ones" which got a chuckle out of all of us. Now, Southbrook has four lines of wines – Poetica, Triomphe, Fruit Wines and Icewines. Our tasting comprised of two from the Poetica line and one from the Triomphe line...and then a special treat which I'll tell you about later.

2006 Poetica Chardonnay

Golden yellow colour with a melon, tropical fruit nose. Slight creaminess, good acidity, almost over the top mouthfeel but then it pulls back to just the right amount. The flavours were mostly green apple, a nice tart backbone and a smooth, medium finish.

2006 Poetica Cabernet Merlot

Dark in colour with a slight red currant hue. The nose is a combination of green pepper, slight spice & very slight floral while the palate is a major combo of flavours. Spice, green peppers, currants, dark fruit, floral - the list of flavours could go on for miles. Silky smooth, almost no tannins due to micro-oxidization during ferment & aging.



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2002 Triomphe Cabernet Merlot

Extremely dark red with a red brick hue, it looks like almost blood red when swirling the glass.

Very powerful nose - mushroom, green pepper, earthy with a palate of cedar, dark fruit and slight green pepper. Still a lot of tannins up front in this wine - this is pretty good but could be amazing in a few years.

Having finished the tasting, it was time for lunch...or was it. Gerry Arbus and Ken Burford had a little surprise for us. Hidden away in Southbrook's cellar were magnums of their 1998 Poetica Chardonnay. This would be an extra cost outside of what we had paid for the trip but, as a gift, the executive of the Ontario Wine Society agreed to pay for a couple of magnums so that we could enjoy this rare treat.

1998 Poetica Chardonnay

This is the most AMAZING shade of yellow I have ever seen. Major tropical fruit with a slight hint of cream on the nose. Cream, tartness, spicy notes on the palate. A definite treat and a big thank you to Gerry and Ken for stepping up to buy these bottles for us to enjoy with our lunch.

So, what was for lunch? Well, when Bill and Marilyn were making their plans for their new vineyard, they made the conscious decision to not become restaurateurs. As their website states, "our roots are in agriculture" so why muddy the waters by trying to be all things to all people. It doesn't work and it can lead to major headaches when it starts to not work. So, they kept it simple, much in the same way they think enjoying wine should be simple, and have stuck with a pizza patio. We were started with homemade Gazpacho soup, followed by three types of pizza and a salad dressed with their own raspberry vinaigrette dressing. Once lunch was done there was time to wander through the vineyards, check out the sheep that tend the vines and make our purchases in the retail space - I happened to find a very interesting bottle of Raspberry Mustard on their shelves which should be interesting to try on the grill or on grilled cheese sandwiches.

Once we were finished at Southbrook, we boarded the bus yet again to make our way back down the road to Stratus Vineyards - our final stop for the day. The press kit that Stratus Vineyards has created has a very simple, but very accurate, statement - "Building in harmony...Creating a Sustainable Winery." The end result of this statement was a building that follows the principles of loose fit, long life, low energy in an adaptable state of the art facility that became the first building in Canada, and the first winery in the world to

receive LEED®, which stands for Leadership in Energy and Environmental Design. A tour of the facility showed us how everything about the design of this building was meant to push the traditional conventions of what a winery should be. There is a high proportion of recycled materials, a large percentage of which was sourced from Canadian sources. It has a super insulated roof, resource- and energy-efficient electrical and plumbing systems. The windows are oriented to maximize the amount of natural light the facility receives thus reducing the need



Patio at Stratus

to turn on the lights while working. On the property, there are 24 wells, dug 225 feet deep that keep water at a constant 55°F (13°C) which is then pumped through special pipes in the building to maintain appropriate temperatures in both the winter and the summer months. So, what does this mean for the wines? Designed by Les Andrew with the engineering design by Alan Greer, the building is a "marvel of efficiency, sustainability and flexibility. It is a building designed to produce limited quantities of wine based on a true gravity flow system, thereby eliminating any pumping of wine." This particular day, Stratus Vineyards had designed a tasting that tested conventional theories and showcased both their Wildass and Stratus lines of wine as well as an Icewine to finish the afternoon with. Wildass is like the little, spunkier younger brother of the more mature, refined, elegant Stratus and you can see that in both the approach and the end result of these wines. Now, normally, you would start with white wine first, then red wine and finally Icewine. They didn't want us to do it that way this day - we started with reds first, followed by whites and then finish with a red icewine.

First on the table was their 2006 Wildass Red and I think if we give this wine some time...say 3-5 years...this could turn into something rather spectacular.

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You could taste the base of cherries, red currant, cranberry and herbs but the tannins were still strong enough that they were holding back the flavours. The 2006 Stratus Red seemed to be in a similar condition but, from personal observance, most heavy red wines do need time to allow them to become their best. However, I would point out that with a small production load, it is definitely a good idea to pick some up while you can and put it away in your own cellar for that special day down the road. Next came the white wines – the 2006 Wildass White followed by the 2006 Stratus White. While both of these have similar grapes in their blends, the percentages are different as are the approaches. The Wildass White is a Chardonnay based blend with the additions of Semillon, Sauvignon Blanc, Riesling, Gewurztraminer and Viognier making it a very complex wine, similar to Conundrum or Evolution from a couple of US wineries. With the 2006 Stratus White, it is the Sauvignon Blanc that appears to be the major player in this blend. Both wines are complex – stone fruit, apple, wood, some tropical fruit, cream, floral...the list could be as long as your arm in the flavours and aromas you can pick out. Both were definitely more developed than the reds wines were so they are closer to their optimum point and it was easy to see why Stratus' staff chose to put the red wines in front of the white wines. Our final wine of the afternoon was their 2007 Stratus Icewine Red which is a blend of Cabernet Sauvignon, Cabernet Franc and Syrah. Based on the lighter red colour, it is probably higher in Cabernet Franc than in the other two but the flavours and aromas are a nice balance of what each of those grapes typically brings to the table. Guava, strawberry, plums, spice and maybe just a faint hint of rhubarb are the major aromas and flavours in this wine that is already showing great balance and not much need to age. At \$35 a bottle, this is probably my favourite wine from the day and a wine I look forward to opening and enjoying with family and friends.

So, as we boarded the bus to make our way back to Toronto, to enjoy a few light snacks, some more wine and a power nap or two for some of us, we could sit back and reflect on a fun filled, jam packed day of great architecture, great wine and great company. I wonder where next year's bus trip will take us? Only time will tell.

Niagara Chapter

Coyote's Run Winery Red Paw – Black Paw Terroir Tasting - June 23

YVONNE TROUT.

Coyote's Run is situated on a unique vineyard that has two very distinct soil types - one soil is lighter and reddish in colour, the other is darker and more blackish in colour. Since they have the same varietals planted on both soil types, the winemaker wanted to see if the soil impacted the taste of the wine. The grapes from each of the vineyards were harvested separately then vinified, and aged exactly the same to see the difference only the soil made in the taste of the wines.

The winery has named the wines produced from the reddish and blackish soils: Red Paw and Black Paw respectively. This provided us with a wonderful and rare chance to taste terroir differences first hand. We sampled the 06 and 07 Pinot Noirs, and the 06 and 07 Cabernet Francs in both their Red Paw and Black Paw styles.

With four tasting stations throughout the property, we had the chance to visit the patio, tank room, and crush pad. The weather was hot but agreeable, so we even had the chance to have one of our tastings right in the Red Paw vineyard and touch the soil first hand. Our tasting stations were guided by President Jeff Aubry, Marketing Manager Patti Aubry, Assistant Winemaker Steven Trussler, and Hospitality Manager Andrea Laciok.



*Jeff Aubry - President of
Coyote's Run*

We discovered that the Red Paw vineyard soil is called Trafalgar Clay Lome and is part of the ancient Queenston shale bedrock. This rarely exposed soil is about 450,000,000 years old. The Black Paw vineyard soil is called Toledo Clay Lome and is a newer soil formed from lake bed deposits from glacial Lake Iroquois about 15,000 years ago.

Some of our major terroir findings were that the Red Paw soil produced wines that were lighter, more perfumed and aromatic with bright fruit and floral notes. The Black Paw soil however, produced wines that were



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deeper, and less fragrant on the nose but more robust on the palate with a longer finish. They tended to be earthy, with spice and dark fruit notes.



Vineyard Tasting station on the Red Paw soil

The Niagara Chapter would like to thank Coyote's Run Winery for hosting the tasting; and Andrea Laciok for her assistance in planning the event. Thank you to Jeff Aubry, Patti Aubry, Steven Trussler and Andrea Laciok for leading us through the tasting. We'd also like to thank David House for the delicious food and Yvonne Trout for planning the tasting. Pictures of the event were taken by Bruce Jackson, and can be viewed on the web site: <http://www.flickr.com/photos/photoshopplake/sets/72157620560445834/>. Thank you Bruce.

Volunteers Needed

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

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

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

News from the Vines

FRED COUCH, OWS – NIAGARA CHAPTER

Our condolences to the family of Betty Ann Pohorly who passed away on May 20th at the Greater Niagara General Hospital. Betty Ann was married to Joseph Pohorly, owner of Joseph's Estate Winery, for 50 years. Betty Ann was 70 years old.

Summer is outdoor patio time and a number of wineries have seasonal outdoor dining. Angels Gate, Henry of Pelham, Featherstone, Creekside, Southbrook Winery, Stony Ridge and Wayne Gretzky Estates Winery all offer outside dining on the weekend and some weekdays. Check out the Ontario Wine Society's website for links to these wineries. Also, many wineries now offer wine by the glass. Sit on their deck or patio or stroll the vineyards with your favourite glass of VQA wine!



Elayne Grenier and Bruno Moos, owners of Alvento Winery. Photo by Bruce Jackson, Niagara Chapter

Alvento Winery, Vineland, is the latest Industry Member and supporter of the Ontario Wine Society. Check out their website at www.alvento.ca

The Wine Council of Ontario has a new chairman. Ed Madronich, The president of Flat Rock Cellars in Jordan, was elected head of the wine council's 14-member board of directors.

Casa-Dea Estates Winery, Prince Edward County, is the new name for the former Carmela Estate Winery. For more information go to: www.carmelaestates.ca.

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Each year the Niagara Chapter gives a monetary award to an outstanding student at Niagara College. This year's award was supplemented by a contribution from the Toronto Chapter. The 2009 recipient is Mackenzie Brisbois. Congratulations, Mackenzie and good luck in your future endeavours.



Niagara President, Sharon Marks, presents this year's award to Mackenzie Brisbois. Photo by Bruce Jackson.

Mackenzie has provided the following background information:

"Upon entering the Winery and Viticulture Technician program at Niagara College, I was told that I would get as much out of the program as I put in. The program provides the outline, but there are so many ways that students of wine can become involved, completely immersing themselves in Ontario's wine industry. Wine is about passion. It is about living, breathing and obviously, drinking wine. I have met so many incredible role models along my travels that have pushed me to strive for excellence and to pursue further education in viticulture and viniculture.

I graduated from the University of Guelph in 2006, with a Bachelor of Arts and Science. During university, I worked in Prince Edward County in a winery tasting bar. That summer is where my infatuation began. I took a wine course at the university and worked in different hospitality jobs. After completing university, I travelled to South Korea to teach English for a year. Next, I spent a year travelling, visiting wine regions in Australia, New Zealand and South Africa. From that first summer in Prince Edward County, I knew that my life would be encompassed by grape growing and wine. It is a way of life that involves hard work but it also allows the time to slow down and enjoy simple activities, such as meals with friends.

My travels opened my eyes to wonderful communities in different parts of the world. Becoming part of the Ontario

Wine Society is another way of building community in the region. It is a way of making connections and friends that bring people closer in pursuit of great wines. I am extremely excited to attend events at the Ontario Wine Society and to become more involved in this region's wine industry! I would like to thank the Ontario Wine Society for supporting students at Niagara College. I greatly appreciate the award.

This fall I will be working at Alvento Winery in Vineland. The setting is the perfect place to learn extreme care of vines as well as high quality wine production. I'm looking forward to getting my hands dirty and overcoming some new challenges."

Corporate Member Events

CALAMUS ESTATE WINERY

3rd Anniversary Library Tasting

July 12 - 1:00 p.m. and 3:00 p.m.

Join our Winemaker Arthur Harder and the team as we celebrate our 3rd anniversary by retrieving some of our first vintages from the library. Tasting and appetizers to match \$20. Spots must be pre-booked by contacting the winery.

Fiesta Buckhorn

July 17-18

Wine Festival Visit the Calamus booth and this great local wine festival. See details at www.fiestabuckhorn.com

Tasting in the Vineyard

July 26 - 1:00 p.m.

Hike the Vineyard with owner Derek Saunders and enjoy a Terroir Tasting of Riesling amongst the vines. \$10 for tasting and finger food. Spots must be pre-booked by contacting the winery.

CAVE SPRING CELLARS

White Hot....

July 18 - 1:00 p.m.

Cool down the summer heat with a tasting of thirst-quenching whites (and a touch of pink!) including Riesling, Sauvignon Blanc, Chenin Blanc, Chardonnay and that wonderful summer favourite, Rose. Paired with light, flavourful cheeses this make for great afternoon delight.

\$20.00 per person. Reservations required no later than 10:00 morning of event



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Picnic at the Vineyard...

July 12 - 11:00 a.m.

Nestled on the Beamsville Bench overlooking Lake Ontario, Cave Spring vineyard is a spectacular place to learn about vines and embrace the beauty of the Niagara Escarpment. A walking vineyard tour, followed by a light (boxed) lunch and an in-depth tasting of our Estate wines will be an experience not to be missed.

\$25.00 per person Reservations required no later than Friday preceding event

The Fruits of our Labours

August 8 & 22 - 11:00 a.m.

The Niagara region has a flourishing abundance of fruits from peaches and pears to an array of grape varieties that become the great wines we are renowned for. Cave Spring and Inn On The Twenty will bring together seasonal fruits such as peaches and plums, showcased in savoury and sweet, and pair them with wines, such as Riesling and Cabernet Merlot, that exhibit similar characteristics on the palate and nose.

Cave Spring Wine Shop. \$20.00 per person

COLIO ESTATES

Vine-In Movie Night - Film Screening: "Sugar"

July 25

Carlo Negri Pavilion, Colio Winery, Harrow

7:00 p.m. ~ 11:00 p.m. - Movie 1hr 45min.

7:00 p.m.~ 9:15 p.m. - Wine sampling, tours, food available for purchase.

\$10pp or \$30 pp for Trolley package. Advanced ticket sales and limited tickets at the door.

Join Colio and Windsor International Film Festival (W.I.F.F.) for a drive-in movie with a twist! Be a part of this unique movie going experience. Watch the first ever screening of "Sugar" on a giant inflatable screen next to the vineyard. Take in one of our complimentary tours at 7:15 & 8:15. Have a bite to eat and sip on a glass of wine while watch the movie. Come early and see our in-store specials.

Cheese Exploration - featuring our latest wine releases

August 8 - 12:00 p.m. ~ 5:00 p.m.

Hospitality Centre, Colio Winery, Harrow

\$5 per person

Join us for one of our most popular events. Cheese guru Greg Williams of Far Flung Foods will be here with a fine selection of gourmet cheese. We will pair them up

with our latest vintage releases (in honour of the SWOVA Vintage Tasting), and you can decide which one is your favourite. Guaranteed to tantalize your taste buds! Take some home with you! Both wine & cheese available for purchase.

15th Annual SWOVA Vintage Tasting

Hosted by Sprucewood Shores Estate Winery

August 9 - 1:00 p.m. ~ 5:00 p.m.

\$50 per person

Colio will be participating in this wonderful annual event, highlighting the LENS area latest vintage releases. The Southwestern Ontario Vintners Association (SWOVA), and Sprucewood Shores Estate Winery are proud to announce the 15th Annual Vintage Tasting to be held on August 9th 2009 from 1-5pm. Held at Sprucewood Shores Estate Winery, winemakers from the (LENS) Lake Erie North Shore region will be showcasing their best vintage wines, along with providing you delicious food and entertainment. This highly anticipated event always sells out so please visit, call or email to purchase your tickets at Sprucewood Shores Estate Winery. Ph: 1.866.938.9253 or 519.738.9253

Murder Mystery - Death by Cabernet

Presented by 12.13 Productions & Colio Estate Wines

August 16 - 1:00 p.m. ~ 5:30 p.m.

1:00 p.m. - Pre-show tour of the winery

2:30 p.m. - Murder Mystery play begins

3:00 p.m. - Food Served

Colio Estate Winery - Carlo Negri Pavilion

\$30 per person - Reservations Only

Colio Estate Wines and 12.13 Productions invite you to participate in solving the murder mystery! Someone will lose their life in the vineyard... but who and why?

Become a mystery sleuth, mingle with the actors and ask questions to try and solve the murder. You could win a prize. Ticket price includes show, dinner and winery tour & tasting. Cash wine bar available throughout.

Shores of Erie Wine Festival

September 10, 11, 12 & 13

Amherstburg, Ontario

For more information: www.soewinefestival.com

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FIELDING ESTATE WINERY

Good Ol' Fashioned Pig Roast

July 25 - 6:30 p.m. ~ 9:30 p.m.

Join us at the Wine Lodge and share in an old family reunion tradition - a delicious pig roast with all the fixin's! Menu includes spit roasted crackling pork with all the usual accompaniments, corn on the cob, fresh seasonal salads, and so much more. Enjoy the evening with new and old friends alike and savour the warm summer evening with some great wine, delectable foods and some cool tunes!

\$50 per person. \$45 for wine club members (an additional ticket can be purchased at \$45 for guest)

Price includes dinner and glass of wine - additional glasses will be available for purchase. Vegetarian options also available - please inquire.

To purchase tickets, contact Kim Doran at 905-563-0668 or kim@fieldingwines.com.

Harvest Vineyard Tour

August 29 - 11:00 a.m.

Spend the day with the team out in the vineyard as we prepare for another harvest. Listen as Richie, Curtis and the rest of the team explain our vineyard practices and techniques and how they help us to produce some of the region's best and most sought-after wines. Following the tour, relax with a taste of some of our award winners and wines from years past as we delve into our wine cellar for some old classics! Enjoy a picnic lunch in the vineyard complete with gourmet sandwiches and fresh seasonal salads all thanks to The Good Earth Cooking School & Food Co.

\$45 per person. \$40 for wine club members & guest

Space is limited to 40 guests and will be filled on a first come, first serve basis.

HENRY OF PELHAM FAMILY ESTATE

Harvest with Henry

October 3 - 10:00 a.m.

\$49.95 per person

Call 905-684-8423 ext 241 for reservations

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

HILLEBRAND WINERY

EVENTS

To book now visit www.hillebrand.com or call 1.800.582.8412 ext. 2.

Stories from Around our Table

July 24 - August 14 & 28 - September 11 & 25 - October 16

Wine Club Member Exclusive Dates - June 26 - August 21 - September 18

12:00 noon

Hillebrand Winery and our Winery Restaurant capture the very essence of Niagara's wine country with single vineyard wines that reflect our local terroir and local menus sourced from nearby farms. During lunch immerse yourself in our local wine culture - meet the personalities behind the winery, taste our wines and enjoy a seasonally inspired menu at our Grower's Table. Meet Chef Frank Dodd, our resident 'localvore', wander through the winery kitchen and visit our wine cellars. \$99 per guest, exclusive of taxes and gratuities.

Trius Red Barrel Cellar Dinner

September 19 - October 17 & 31 - December 12

Reception: 7:00 p.m. Dinner: 7:30 p.m.

Let Executive Chef Frank Dodd guide you through an experience where the land, the people, the wines and the food of Hillebrand Winery come together to create the benchmark Niagara Wine Country dining experience. The Trius Red Barrel Cellar Dinner begins with an intimate reception and flows into the seasonally inspired 6-course tasting menu, which Winemaker Darryl Brooker has perfectly paired with the finest Hillebrand wines. This memorable dining experience is \$135 per guest, excluding taxes and gratuities.

Kitchen Hero Dinner Series

July 18 - August 15 - September 26

Kitchen Reception: 7:00 p.m.

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



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about where the food has come from and how it was produced.

Our guest growers are:

July 18: Dingo Farms

August 15: Chef Frank Dodd's foragers John & Carol Laidman

September 26: Jason Pristine of Pristine Oil

\$140 per guest, excluding taxes and gratuities.

Hillebrand Jazz & Blues at the Winery

20 Years of Jazz - July 11, 2009

Blues - August 8, 2009

Gates open at 2:00 p.m.; Concert from 4:00 p.m. to 8:00 p.m.

Don't miss Hillebrand Blues at the Winery. Bring your own lawn chair or sit in our Trius Red Lounge and listen to some of Canada's finest blues artists while overlooking the vineyards. Hillebrand's award-winning vintages are available for purchase along with seasonally inspired and locally produced culinary items available in Chef Frank Dodd's 100 Mile Market.

Tickets start at \$30, plus taxes and gratuities.

JACKSON-TRIGGS NIAGARA ESTATE

Savour the Sights

July 18, August 15 - 6:30 p.m.

Price: \$145.00++

Enjoy an epicurean experience including five courses of fine wine and food served in picturesque locations throughout the winery.

The first course, a selection of assorted hors d'oeuvres and sparkling wine, will be served in our Great Hall. This will be followed by a second course in the Atrium of our fermentation room. Next, enter our contemporary Tasting Gallery with its view of the vineyard and enjoy the third course. The fourth course will be served at candlelit tables amidst oak barrels in our vaulted ceiling Barrel Cellar. Finally, a sweet ending to your dining experience as you enjoy the fifth course in our Estate Lounge, overlooking our picturesque vineyard and open air amphitheatre.

Twilight in the Vineyard

David Usher Amphitheatre Concert

August 29

Performance Only: Sold Out

Market Grille (Includes performance): \$105++/person

To add extra sparkle to a truly magical evening, guests are invited to enjoy the vineyard Market Grille, the perfect way to unwind on a warm summer's evening.

Prior to the concert, guests will savour cuisine prepared by the incomparable chefs from Olson Foods at Ravine. What better way to relax in the open air than with a gourmet meal inspired by nature?

Cellar Dinner (Includes performance): \$160++/person

Yes, you can have it all - a gourmet dinner, elegant wines, and the very best in entertainment!

For more upscale dining, guests are invited to attend a candlelit dinner in our traditional barrel cellar. Relax before the show while enjoying a delectable menu created by our own Niagara Estate Chefs, accompanied by a selection of Jackson-Triggs' finest VQA wines.

NIAGARA COLLEGE TEACHING WINERY

Chardonn-Eh! (Vertical flight)

July 18&19

Niagara College has consistently won medals for its outstanding Chardonnay! Sample a flight of Award winning Chardonnay including back vintages. Compare an oaked Chardonnay to an un-oaked Chardonnay and hear about the different winemaking processes that give the wine its distinctive flavour and smell. Learn to identify the grape and leaf of the vine, as well as the aromas that come from oak aging. Proper glassware and food pairing will be covered. Drink Canadian eh! \$8.00 per person

Decant, do it!

July 25&26

Learn why decanting improves your wine. The demonstration will teach how to properly decant and aerate your wines for maximum flavour and aromas. Demystify decanter styles and shapes. Taste and compare un-decanted and decanted wines to prove just how much you need to do it! \$8.00 per person

Demystifying Food and Wine Pairing

August 1,2&3

(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. \$10.00 per person

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Pick the Pinot

August 8&9

You will be taught the ABC's of blind tasting. 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. \$8.00 per person

Six Scents

August 15&16

(A sensory tour of wine) 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, e.g. fruits, vegetables, earth, tobacco, wood extract. You can build your knowledge of professional wine tasting by understanding the nuances of individual varieties and styles of winemaking. \$8.00 per person

Size and Shape Matters

August 22&23

(Choosing the right glass for your wine) Wine glasses come in all shapes and sizes; does the size and shape really matter? Experience the difference the correct glass can make to the aromas and flavours of the wine. You will taste and compare three wines in different glasses and learn about the different tasting areas on your tongue and why and how our senses perceive taste. A professional staff member will explain the science behind the design of wine glasses. \$8.00 per person

Chardonn-Eh!

August 29&30

(Vertical flight of great Canadian Chardonnay) Niagara College has consistently won medals for its outstanding Chardonnay! Sample a flight of Chardonnay including some back vintages. Compare an oaked Chardonnay to an un-oaked Chardonnay and learn the different winemaking processes that give the wine its distinctive flavour and smell. Learn to identify the grape and leaf of the vine, as well as the aromas that come from oak aging. Proper glassware and food pairing will be covered. Drink Canadian eh! \$8.00 per person

PELLER ESTATES WINERY

To book visit www.peller.com or call Guest Relations at 1.888.673.5537 ext. 2.

Wine Garden Lunch

July 25 - August 1 & 8 - 12:00 noon

Sumptuous fare, elegant wines and unmatched vistas. Enjoy dining al fresco at our Wine Garden Lunch. The lunch begins with a tour hosted by our Estate Manager and then leads into a 4-course, seasonally inspired tasting menu. Each course will be perfectly paired with the finest wines and engaging discussion about the pairings by a member of our culinary team and our Estate Sommelier. \$65, exclusive of taxes and gratuities.

Barrel Cellar Dinners

September 5, 12 & 19 - October 31 - November 28

Reception : 7:00 p.m. Dinner: 7:30 p.m.

Surrounded by barrels of slowly aging Peller Estates wine, immerse yourself in the joy of wine and food at a Peller Estates Barrel Cellar Dinner. At this signature experience, join our Resident Sommelier and member of the Peller Estates culinary team as they guide you throughout the finer points of the 6-course, seasonally inspired tasting menu created from the finest local ingredients. The evening begins at 7 pm with a Sparkling Wine Reception. \$125, exclusive of tax and gratuity.

Terroir Trek: Dine Amongst our Vines

July 18 - August 15 - September 26

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

Created by Winemaker Lawrence Buhler and Chef Jason Parsons, this is the benchmark food and wine experience in Niagara Wine Country. Stroll-and-dine through the Estate Vineyards on our property beginning with freshly shucked oysters and Sauvignon Blanc in the Sauvignon Blanc vineyard, perhaps nature's most perfect wine and food pairing, and continue with food and wine pairings in the Chardonnay, Cabernet Sauvignon and Merlot Vineyards. Throughout the evening Chef Parsons and our Estate Sommelier will reveal how Winemaker Lawrence Buhler and Chef work together to create harmonious food and wine pairings that will awaken your palate. \$140, exclusive of tax and gratuity.

Sommelier Series

July 25 - August 22 - September 26 - October 24 - 11:00 a.m.

Let our Sommelier guide you through a wine and food experience that explores the many different styles of wine. From light and aromatic whites to full bodied reds, learn how to truly appreciate the different styles of wines Peller Estates makes. Led by our Sommelier, the day



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begins with a structured tasting of the wines that make up each style. After the tasting, you will be treated to a private, 3-course lunch, created specially for this experience by Chef Jason Parsons, which is inspired by the wine style you tasted earlier. Whether you want to better understand your favourite wine style, explore a new one or want to learn about them all, our Sommelier Series is the ideal opportunity to expand your wine knowledge and enjoy our wines. Offered one Saturday a month from May to October, there is plenty of opportunity to explore the similarities and differences of every wine style.

Join our Sommelier for:

July 25	Full-Bodied Whites
August 22	Full-Bodied Reds
September 26	Sparkling Wines
October 24	Dessert Wines

This experience can be enjoyed for \$75 per person, per session, plus taxes and gratuities

Painting in the Vineyards with Joseph Peller

August 8 & 9, Begins at 8:00 a.m.

Join Joseph Peller, grandson of Peller Estates founder Andrew Peller for an 'en plein air' (in the open air) painting workshop in the Peller Estates vineyards. Well known for his extraordinary use of colour and design, Joseph has come to Niagara wine Country from New York City to share his knowledge of painting outdoors. The vineyards provide a wonderful setting to explore color design and composition in plein air painting. All levels of experience are welcome. Though working in oils is recommended, participants are encouraged to use mediums of their choice, including watercolors, acrylics and pastels. A full list of required materials will be sent to participants prior to the workshop.

All participants will meet each morning at Peller Estates Winery for a light breakfast before being taken to the morning vineyard site. Each day a picnic lunch will be included and on August 8 participants will do a winery tour and a structured wine tasting. All participants have the opportunity to join Joseph Peller at a dinner at Peller Estates Winery on Saturday evening.

Workshop is \$395 per person*, exclusive of taxes and gratuities. Dinner is \$100 per person, plus taxes and gratuities.

*Includes workshop instruction, transportation to the sites around the vineyards, morning coffee and picnic lunches on both days, as well as the winery tour and tasting.

Extreme Wine Weekend - Boot Camp for Bon Vivants

August 22 & 23

Are you tough enough to live our wine lifestyle? Over a weekend can you:

- Taste over 50 wines?
- Prune from an acre of vines?
- Eat and sip through 14 courses?
- Pick out the medium or heavy toast barrels?
- Identify 12 different varietals?

The Extreme Wine Weekend is hosted by two of Canada's hottest wine personalities, Angela Aiello and Paxton Allewell, also known as the Wine Enthusiasts. This dynamic duo pride themselves on their fun, friendly and cool approach to wine.

Price: \$895* per couple or \$550* per person

Aside from bragging rights, this price includes one night's accommodation at White Oaks Resort & Spa, one day's transportation provided by Niagara Classic Cabs, two lunches, one dinner, an immense amount of wine and an exceptionally memorable wine weekend.

Space is extremely limited — please go to www.peller.com or call 1-888-673-5537 to reserve your wine glass at the tasting table.

PILLITTERI ESTATES WINERY

July 19th – LCBO CD Value Add release

Pillitteri Estates Winery presents... Dominic Mancuso. It was a union of wine and music that was meant to be for these Sicilian descendants. The blending stems from the commonality of culture and "artigiano". An Artigiano is a skilled worker who crafts items that are functional or enhancing. Pillitteri Estates wines and Dominic Mancuso's music are artisanal products which impart unique and individual qualities... celebrated together, they are sheer magic.

Pillitteri and Mancuso jointly chose the music for this collaborative project. Pillitteri brought its old world Sicilian art of wine making to the new world in the VQA quality and style of wines it produces in Niagara. Mancuso takes old world style and adds new world sensibility.

We want to share this wine and music experience with you. A complimentary CD of the Pillitteri Estates Winery presents Dominic Mancuso will be available to you at selected LCBOs from July 19th to August 15th, 2009.

July Wine Feature

For the month of July we will be featuring our 2004 Dry Riesling. Visit our wine shop and try this exceptional wine to receive a free wine charm and recipe card!

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Revamped Website

Stay tuned to the Pillitteri Website as we release our new look at the end of July! Our team has been working hard at revamping and updating the site to give it a new look and feel! Will be released the last week of July.

REIF ESTATE WINERY

Niagara Cooks with Lynn Ogryzlo

July 18 - 12:30 p.m.~ 2:00 p.m.

Join us for a locally inspired alfresco lunch on the verandah of the majestic Grand Victorian. Klaus W. Reif pairs his favorite summer wines with recipes from 'locavore' Lynn Ogryzlo's book 'Niagara Cooks'. This winemaker's luncheon will be prepared using only the freshest ingredients from the Niagara Peninsula. Cost \$50 per person | Email events@reifwinery.com or buy tickets on-line now at the Reifshop.

Corvette, Classic and Hot Rod Car Show

July 26 – 10:00 a.m. ~ 5:00 p.m.

Join us for our annual Corvette and Classic Hot Rod show on the grounds of the Estate with over 200 vehicles showcased annually. All proceeds benefit the Niagara Peninsula Children's Foundation - in 2008 proceeds exceeded \$17,000. Free Spectator Admission with BBQ and Door Prizes for entrants. To showcase your vehicle no pre-registration required - entries accepted 7:30 a.m. - 4:00 p.m. the day of the show.

STREWN WINERY

Terroir Bar Monthly Wine & Food Matching

July 1 – 31 - 10:00 a.m. ~ 5:30 p.m.

The July wine & food match at the Terroir Bar will be a seasonal offering of local spinach with feta in phyllo, paired with Strewn's 2008 Sauvignon Blanc. The crisp, herbal notes in the wine are a great match with the appetizer. \$5.

Icewine 'Shake'

July 1 – 31 - 10:00 a.m. ~ 5:30 p.m.

Every year people tell us they love Icewine poured over ice cream. We've taken a good idea and made it better and developed a thick, creamy Icewine Shake for adults only! Available daily between 10:00 am and 5:30 pm at the Main Tasting Bar; \$5 (5-oz serving).

'Vigneron' Discovery Series:

Let The Sun Shine In

Pleasing The Palate : From The Grill To The Glass

Saturday, July 19 -11:00 a.m. ~ 1:00 p.m..

A Hands-On Cooking Class and Wine Seminar

Strewn and the Wine Country Cooking School join forces to provide a special hands-on cooking and wine matching experience. With this class conducted in the height of summer the focus will be on a variety of grilling techniques as well as pairing the appropriate wines to marinated, smoky and spicy BBQ foods. Then everyone gets together to sip, sample and discuss why certain pairings work or don't work!

\$65 per person plus GST. Reservations required.

To book your spot, call 905-468-1229.

Taste With The Winemaker – Every Oenophile's Dream

August 8 - 10:30 a.m. ~ 12:30 p.m.

On a Saturday of each month Strewn winemaker Joe Will gets behind the Terroir Bar to answer questions and talk wine as you sample some of Strewn's very best "Terroir" wines (regular tasting charges apply)

Other Ontario Winery Events

D'Angelo Estate Winery

On August 15 2009 we will be celebrating our 25th anniversary of planting the first vines in 1984. We will be having an open house with winery tours ,vineyard tours , proketta (Italian pig roast) blues and jazz and we will be releasing our first fortified wines

NIAGARA-ON-THE-LAKE

Passion

August 22 - 12:30 p.m. ~ 5:00 p.m.

A summer celebration of the wine, cuisine and cultural arts of Niagara-on-the-Lake at The Common. For those with a passion for exceptional food and wine, this al fresco event showcases the finest Niagara-on-the-Lake has to offer. Enjoy an afternoon sampling VQA wines from the cellars of the 21 wineries of Niagara-on-the-Lake and culinary offerings from 17 of the area's best restaurants. The event also features PassionArt – an exhibition of Niagara's finest artists with the live jazz sounds of the award-winning Juliet Dunn Quintet setting the backdrop for this special afternoon. Also enjoy hot air balloon rides, wine education and tasting seminars, silent auction and an opportunity to purchase the works of our



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featured artists. For full event details and to order tickets visit www.niagarapassion.com.

Tickets are \$100 (plus applicable taxes). A

charitable receipt will be issued for \$65 per ticket.

Proceeds go to the Rotary Club of Niagara-on-the-Lake supported events and charities.

Canada's First Wine & Food Mobile Application for iPhone and BlackBerry

Top 10 Drink Matches for Summer Barbecues + 380,000 Pairings in Your Pocket

Toronto, June 23, 2009 – Which pairs best with barbecued steak and chicken: red or white wine? Does barbecue sauce, relish or ketchup change the match? Which grilled grub will please those who prefer beer or cocktail to wine?

Whether you kick back at the cottage, the campsite or your own backyard this summer, you can find delicious pairings with Canada's first food and drink mobile application. The new Drinks Matcher from Nat Decants is available now for your smartphone. It's like having a personal sommelier and a bartender at your side.

Natalie MacLean, creator of Nat Decants, Canada's largest wine web site at www.nataliemaclean.com, has teamed up with the software developer bitHeads to create an application that works on your iPhone, iPod Touch, BlackBerry Bold and BlackBerry Curve.

"We all want to enjoy great food and drink, but in the summer we don't want to be tied to our office computer looking for information," MacLean explains. "We want to do a quick search while we browse in the liquor store, grill beside the pool or order drinks on a patio."

You just choose a match on your mobile device and then you can find the top drink picks either in your local liquor store or on the restaurant menu. Unlike MacLean's popular pairing widget on her web site, this new tool doesn't require a connection to the Internet and so can be used in remote locations.

"There are two trends that are exploding in popularity now: interest in food and wine, and the convenience of mobile apps," says MacLean. "That makes the Nat Decants Drinks Matcher a natural fit—like steak and shiraz. As a wine-loving geek, I love finding ways for new technology to help us savour all of life's pleasures, wherever we are."

Nat Decants Drinks Matcher Features:

- Start with either a drink or a dish
- Choose Bubbly, White, Red, Rosé, Dessert
- Pair beer, spirits, cocktails, liquor, coffee, tea
- Select from 292 grapes, wines and blends
- 219 cheeses and cheese dishes
- 61 pasta dishes, 118 vegetarian & salads
- 57 chicken, 59 beef, 41 pork, 112 seafood
- 27 types of pizza plus other take-out favorites
- 48 herbs, spices and sauces
- 94 Asian, Indian and Chinese dishes
- 123 types of chocolate and desserts
- More than 380,000 pairings, with new ones added daily

The Nat Decants Drinks Matcher is only \$2.99 and you can download it in two minutes from the online stores for iPhone or BlackBerry.

For Apple's iPhone and iPod Touch App Store, visit: www.nataliemaclean.com/iphone

For the BlackBerry App World, visit: www.nataliemaclean.com/blackberry

Note: The BlackBerry link above takes you directly to the matcher app only if you click on it while using your BlackBerry device.