



Just Off the Vine ...

The Ontario Wine Society's Newsletter

June 2008

Previous Events

Toronto Chapter

The 6th Annual New Kids on the Block Tasting PATRICIA DINSMORE

It was our sixth time to gather together to celebrate what was new and exciting amongst the Ontario wineries but it was not what a lot of us on the executive initially expected to see in terms of winery representation. With their now being 13 wineries open and operating in both the Lake Erie North Shore and Prince Edward County regions, you would figure that we would have a larger number of representatives from those areas but, on this particular night, we only had one from Lake Erie North Shore and then five from the Niagara Peninsula. However, what a lineup of wines it was.

We started out the night with a Pinot Gris reception with wines provided by Sprucewood Shores Estate Winery, from Lake Erie North Shore, and The Organized Crime Winery, from Beamsville in the Niagara Peninsula. After dispensing with the usual information on upcoming events and so on, Stephen, our emcee for the night, gave us some background on the different wineries represented here this evening. First up was Gord Mitchell from Sprucewood Shores to speak about their winery and the Pinot Gris we had tasted previously. Sprucewood Shores is very much a family run operation with all six members of the Mitchell family involved in one aspect or another of the business. Gord, the Dad, is the President/ Jack of all Trades/Owner and whatever needs to be done, is done. Hannah, Gord's wife is Chief Financial Officer/ Owner and can be regularly found in the offices or tasting bar. If you ever have the chance to visit, you will quickly see that Hannah is the pillar of strength that holds this family and the winery together. I learned that on my very first visit to the winery last summer. Marlaina is the oldest daughter to Gord and Hannah. Although she is not able to make it to the winery every day, she is a real asset to helping with the finances and organizing events. Tanya, is their youngest daughter and can also be known as winemaker extraordinaire. Her education is in Chemical Engineering but on her very first vintage, she won gold at the All Canadian Wine Championships for her 2004 Meritage. She attributes her success to working in various Niagara wineries, her trips to Europe and Australia to work in their wineries and the guidance of Sal D'Angelo, John Fancsy, Jocelyn Clark and Carlo Negri over the years. The oldest son, Stephen, is the Director

of Sales and Marketing for the winery who loves his decision to leave Toronto to move back to the north shores of Lake Erie to help build the family dream. The youngest son, Jake, acts as Director of Multimedia and when you look at the Sprucewood Shores website, you are looking at Jake's vision. Aside from the website, Jake is also responsible for the logo, wine labels, banners and advertisements for the winery. Sprucewood Shores has only been open for a year and half now and they have completely sold out of their entire first vintage and, with the exception of one wine, their second vintage. In the case of their 2007 Pinot Gris, Sprucewood Shores takes a very typical clean, crisp approach to its winemaking. Pinot Gris is one of those grapes that can be done alone or paired up with food. The Sprucewood Shores version was very aromatic and the palate developed nicely as you savoured it making it one that could stand on its own.

Once Gord had introduced us to his winery, it was time to hear the story behind the name of The Organized Crime Winery. A lot of people when they first hear this name immediately think Mafia, but in fact, it is a Mennonite story, which can be found on their website: "Sometime in the early to mid 1900s there were two quarreling Mennonite congregations who disagreed about the acquisition of a pipe organ. The feud resulted in one congregation breaking into the other church, stealing the organ, and then tossing it down an embankment. Hence the Organized Crime Winery name."

They brought their 2006 Pinot Gris and with this wine, which comes from Niagara Peninsula soils, is one that would pair up magnificently with food. Although it does initially give off some floral tones, citrus, pear and herbal qualities quickly take over with this particular Pinot Gris. Since their 2006 Gewurztraminer was the first wine in the formal part of the tasting, Andre Lipinski – Winemaker for The Organized Crime Winery – stayed up to discuss the wine that has been garnering rave reviews from a variety of wine writers, including Gord Stimmell, Michael Pinkus, Chris Waters, Tony Aspler and Beppi Crosariol. One thing is definitely certain about this winery – you may stop in because the name intrigues you but the quality and taste of their wines will keep you coming back for more time and time again. At the moment, they do not have any red wines, due to a couple of harsh winters, but I personally cannot wait to try them and also highly recommend their Chardonnay Reserve as well as the Gewurztraminer we tried tonight.

Our next stop along our wine path tonight led us to Riverview Cellars Winery in Niagara-on-the-Lake with their 2007 Gewurztraminer. This is definitely a very



Just Off the Vine ...

The Ontario Wine Society's Newsletter

June 2008

different style Gewurztraminer than the previous one we had tried. While the Organized Crime Winery's Gewurztraminer had the typical sweet, citrusy flavours, Angela Kasimos made Riverview Cellar's Gewurztraminer into a more floral, wet stone version. Once Angela had described the winemaking practices at Riverview Cellars Winery, we moved on to Roselyn Dyck-Cieszkowski from Cattail Creek Estate Winery and their 2006 Dry Riesling. Cattail Creek Estate Winery can actually trace its vineyards back to 1956 when the first rows of vines were planted by Roselyn's grandfather in Niagara-on-the-Lake. The 2006 Dry Riesling is made up of a combination of Riesling Clone 21 grapes that range from six years old to thirty-two years old with 81% being made up of the younger vines and the remaining 21% made up by the older vines. The result is this brilliantly crisp, zingy, zestful wine that keeps you coming back for more. Our final white wine of the evening came from Cornerstone Estate Winery, which is located on Tufford Road in Beamsville. Unfortunately, neither Jerry nor Wanda Kopanski could attend our evening but they sent ahead their 2004 Chardonnay. Having been aged in American Oak, this wine showed major coconut, butter and apple flavours with lots of room for potential aging. At \$13 a bottle, this one was definitely a great value wine, especially if you can stand the years for aging.

Moving on the red wines, we were greeted with a Pinot Noir from Cattail Creek, a Cabernet Sauvignon from Riverview Cellars and two Meritage – one from Alvento Winery and the other from Sprucewood Shores. When I first looked at the Pinot Noir I thought the colour was a little light but that was quickly forgotten when I tasted this beautiful wine. Very fruit forward with great balance and structure was found in this wine. You could easily drink the whole bottle or now but it would be interesting to see what this is like in six months to a year. The Cabernet Sauvignon was a 2006 Reserve Cab Sauv from Riverview Cellars that had great structure, great fruit but was not chewy. For those of us who do not like to "eat" what we are drinking, this wine was perfect in that regard.

Our final two wines were both Bordeaux blends – each with a different name. Sprucewood Shores uses the traditional name of Meritage and in its very first vintage – 2004 – this was the wine responsible for the young winery winning Gold at the All Canadian Wine Championships. The 2005 Meritage, which we sampled tonight, definitely has the potential to become an award winner. The Cabernet Franc component is very noticeable and once given a chance to breathe, it was definitely a lovely wine. It still had some big tannins so my recommendation is to buy now and cellar for 2-3 years to see how it develops.

Alvento Winery and its owners – Bruno & Elyane Moos – being from Italy chose to call their wine Elige. Although it can change from vintage to vintage as to what makes up the blend, this year it was a split between the three principal grapes – Merlot, Cabernet Franc and Cabernet Sauvignon. In other years, Alvento Winery has made their Elige as simply a blend of the two Cabernet grapes instead. In the case of the 2004 Elige, which I had actually had the opportunity to sample last summer while visiting the winery, I can safely say that it is developing nicely and is one that is ready to drink now versus cellaring for much longer. It has a strong backbone of Cabernet Sauvignon making it dense and even a little chewy like good Cabernet Sauvignon's are. The Elige was our last wine of the evening and it made me want a big juicy steak for the rest of the evening. I wonder how many more of the attendees felt the same way...

Niagara Chapter

The Changing Face of Sauvignon Blanc

COLLEEN RIVARD

The OWS Niagara Chapter gathered at Peninsula Ridge on May 20th for yet another sold out event, the Changing Face of Sauvignon Blanc. Our host winery started us off with their 2006 Rosé, which suited the spring evening and warmed up our palates.

Christopher Waters, editor of Vines magazine and well-known wine writer, started his presentation by highlighting some of the changes we have seen in Niagara over the last ten years. This year marks the ten-year anniversary of Creekside's first Sauvignon Blanc, the Good Earth Cooking School has been operating for 10 years and Vines magazine will celebrate its 10 year anniversary in November - milestones of a stabilizing industry which can sustain itself and complementary businesses.

On to the wines...we tasted and compared Sauvignon Blanc made entirely in stainless steel and those which had spent some time in oak barrels. Chris described Sauvignon Blanc as a relative newcomer to the Ontario wine scene. It was not one expected to be a star as it does not winter well. But we have seen big changes – winemakers from France, Australia and South Africa are choosing to make wine here and adapt processes, particularly from Europe, to our viticulture and wine making approach.

Chris described Sauvignon Blanc as the official wine of spring – intensely aromatic, capturing the fruit in the vineyard. He used an analogy, describing it as the "rock and roll" grape – young, vibrant, speaking its mind.

Just Off the Vine ...

The Ontario Wine Society's Newsletter

June 2008



Christopher Waters

He said people either love it or hate it and there is no in between.

The first five wines were made using stainless steel only. Four of these wines were from 2006 and one “bonus” wine from the OWS cellar was a 2004 from Peninsula Ridge. The first two wines, 2006 Hillebrand Artist Series and the 2006 Peninsula Ridge Wismer Vineyard were evaluated and then compared with the second two, 2006 Featherstone and 2006 Vineland Estates. The grapes of all four wines are from vineyards in close proximity and displayed typical green aromas, herbal, asparagus and some green apple and grapefruit on the palate. The 2004 Peninsula Ridge wine still had something to say 4 years later – holy asparagus!! An informal poll favoured the Vineland Estates version with the 04 falling close behind.

The second set of wines had some oak aging. We tried 2006 Jackson Triggs White Meritage, 2006 Lailey Fumé Blanc, 2006 Creekside Reserve and 2006 Peninsula Ridge Fumé Blanc. These wines displayed the oak prominently in both the nose and the palate but they still allowed the grape characteristics to shine through. The informal poll on these wines showed Peninsula Ridge and Creekside tied as the favourites.

Chris indicated that the 2007 Sauvignon Blancs from the area are going to “knock our socks off”. So if you are an SB lover – watch for the new releases.

Many thanks to the Peninsula Ridge team Jonathon, Joanne, Becky and Shelley for making us feel so welcome and providing the excellent cheese and finger foods. Thanks as well to our OWS volunteers Sheila Minkhorst, who organized the event and Bruce Jackson for taking pictures.

Please go to <http://www.flickr.com/photos/photoshopplake> for more great shots of the tasting.

Corporate Member Events

CAROLINE CELLARS WINERY

Tutored Cheese and Wine Pairing with Gurth Pretty!

July 12, September 13 - 1:30 ~ 3:00 p.m.

Join us as we join forces with one of Canada's foremost Canadian cheese experts in a tutored wine and cheese pairing, followed by the opportunity to purchase featured cheeses and wines and partake in a book signing by Gurth!

\$12 per person. Contact Jaclyn Lakeit at Caroline Cellars to reserve your spot. Space is limited to 40 participants per event. 905.468.8814 info@carolinecellars.com

Something else to note: Caroline Cellars has just “unofficially” opened our new tasting bar and boutique. We still have some finishing touches to complete, but we invite all OWS members to come in to see the space and do some tasting.

CHÂTEAU DES CHARMES

Wave 94.7 FM Presents

3rd Annual Canadian Smooth Jazz Concert Series

July 13 - Alfie Zappacosta with Cara Matthews

August 17 - Steve Oliver

September 14 - Brian Hughes

The Bosc family invite you to share award-winning Canadian smooth jazz and wine. Our Vineyard Courtyard, surrounded by the pristine St. David's Bench Vineyard, will be the setting for home-grown magic. Chef Erik Peacock from Wellington Court Café completes the experience with a perfect Niagara Wine Country casual lunch. All net proceeds will be directed to the St. Catharines General Hospital Foundation.

Single concert, lunch, a glass of wine \$80 p.p. All three concerts \$215 pp

Lunch served at 12:30 p.m. Concert begins at 2:00 p.m.

Open seating. Rain or shine. For tickets call 905.323.FUND (3863) or visit www.scghfoundation.com

With special thanks to: Cooper Wealth Management, Royal Bank of Canada, Cares Foundation, Grey Power, The Standard



Just Off the Vine ...

The Ontario Wine Society's Newsletter

June 2008

Niagara Farm to Table

Experience

June 8- Chef Stephen Treadwell

July 20 - Chef Tony DeLuca

August 10 - Chefs Anna and Michael Olson (SOLD OUT)
\$50 pp plus taxes & gratuity for each date. 4:30 p.m. to 6:30 p.m.

Harvest Feast

September 21 - Featuring all Farm to Table chefs
\$150 pp plus taxes & gratuity. 6:30 p.m. to 10:30 p.m.
Celebrate Niagara's freshest bounty, produced locally and brought directly from the farm to your table. Learn from pioneering chefs of the Niagara Farm to Table movement how to create simple, fresh dishes from local ingredients. Each experience will feature a vineyard walk with Michèle Bosc focusing on sustainable winegrowing techniques utilized to grow the featured varietal, discussions with a local food purveyor on how they bring their ingredient to life, culminating in a delectable tasting created by the afternoon's chef and paired with the finished Château des Charmes wine made from the featured varietal.

Completing this series, all of our featured chefs will unite to prepare a feast fit for any food lover. Each course will be specifically paired with its own Château des Charmes wine, maybe even two!

Space is limited. To make a reservation call Michèle Bosc: michele@chateaudescharmes.com 905-262-4219 x 26

Tapas and Wine Weekends

June 14&15, 21&22, 28&29 - 11:00 a.m. ~ 4:00 p.m.

Our Paul Bosc Lounge is the venue for a sophisticated approach to finger food. Niagara's own Chef Erik Peacock has created monthly tasting menus to pair with a flight of our single vineyard or estate bottled wines. Sit back and linger as our experienced staff guide you through an exploration of flavours and textures while you overlook the Niagara Escarpment and our pristine St. David's Bench Vineyard.

\$25 pp + taxes

COYOTE'S RUN WINERY

Red Paw/Black Paw Official Launch

June 7 - 1:00 p.m. ~ 3:00 p.m.

At long last they are finally ready...join us at the winery where we officially launch our newest releases from the Red Paw and Black Paw Vineyard. Taste for yourself the difference that our soil makes in the taste of our wines. Food and wine pairings will be available to match with our Red and Black Paw Vineyard Pinot Noir and Red and Black Paw Vineyard Cabernet Franc.

Fresh Whites and Stinky Cheese

June 14 - 22 10:00 a.m. ~ 6:00 p.m.

Come in and join us on our patio to taste some of our newest white wines from the spectacular 2007 vintage: Pinot Gris, Pinot Blanc, and Unoaked Chardonnay. Paired up with a selection of artisanal cheeses, these wines are the perfect complement to your backyard patio. Complimentary to Discovery Pass Holders, \$10 without.

EAST DELL ESTATES

Every Saturday ~ 3 Course Luncheon

Seatings from 12:00 noon ~ 3 p.m.

Each Saturday our Chef creates a special three course luncheon prepared to complement three different VQA wines. \$44.95 p.p. includes three samples of wine.

Every Sunday ~ All Day Brunch with a VIEW

Three Seatings: 10:30 a.m., 12:30 p.m., 2:30 p.m.

Enjoy our splendid setting and a hearty buffet of delicious brunch favourites including hot carving & omelet stations, salmon, sausages, eggs, fruits, seasonal salads and desserts. \$24.95 p.p., half price for children under 10 years.

Winemaker's Dinner

June 13 at 7:00 p.m.

Join EastDell Winemaker Scott McGregor as he leads you through an exquisite five course wine paired meal highlighting the fresh flavours of the season. Each course is paired with the wine that inspired the recipe. \$95 p.p. Reservations Required. Call (905) 563-9463 x31.

Father's Day Brunch with a VIEW

June 15

Bring Dad back to nature! Let Dad enjoy the rustic charm of EastDell Estates' rolling vineyards and spectacular view while enjoying a celebration buffet brunch.

\$24.95 p.p. Call (905) 563-9463 to reserve or email TheVIEW@eastdell.com

Laughter, Cuisine & Wine

June 20 - 6:30 p.m.

Spend an evening with William Thomas, humour & health writer and two time nominee of The Gemini Awards for writing TV movies. Your evening includes an exquisite five-course, wine paired dinner along with a keepsake book autographed by William Thomas. \$95 p.p. Call Ashleigh at (905) 563-9463 x31 or email ahawes@eastdell.com.

Just Off the Vine ...

The Ontario Wine Society's Newsletter

June 2008



Canada Coast to Coast Date Night

July 18

Time to celebrate everything Canadian – great wines, cuisine and landscapes. Four course meal is \$90/couple or \$110/couple with suggested wine pairings. Call (905) 563-9463 to reserve or email TheVIEW@eastdell.com.

FLAT ROCK CELLARS

In the Winemaker's Boots – 2008 Series

We're at it again! Due to the runaway success of In the Winemaker's Boots, the program has been expanded. Clearly you want to get your hands dirty, so we've added two new components for the 2008 season. Each series is designed to offer guests a variety of experiences, depending on how deep they want to dive into the world of winemaking.

For full details visit www.flatrockcellars.com or call the winery at (905) 562-8994.

ITWB Weekend Workshops

Join us June 7th for our sixth Weekend Workshop; 2007 Pinot Noir Blending

Join Flat Rock Cellars' President, Ed Madronich on an informative seminar dedicated to the heartbreak grape – Pinot Noir. Taste barrel samples of our different Pinot Noir Clones, then have a little fun blending them up to create your own version of our popular Pinot Noir – Gravity.

Book early to avoid disappointment. Spaces are limited. Please call (905) 562-8994.

Other upcoming Seminars:

July 5th – Icewine Cocktails

August 2nd – Unearth the Secrets to the Perfect Wine and Food Pairing

Full-Day Seasonal Series

The first full day seasonal session of In the Winemaker's Boots is quickly approaching and there are only a couple spaces left. It's shaping up to chilly out in the vineyard, but don't worry, we'll warm you up with a hearty lunch and some of our finest. If you're up for an adventure, please join us! Call (905) 562-8994 to book. Each session costs \$200, and includes a full day with our Winemaker Marlize Beyers, President Ed Madronich, lunch, a t-shirt, a certificate and a wealth of knowledge.

Dates: August 15 (2 spaces left)

October 3 (2 spaces left)

Niagara New Vintage Festival

Discovery Pass Event: Tasting with a Twist

June 14&15, 20&22. 11:00 a.m. ~5:00 p.m.

Join us at Flat Rock Cellars to taste our new Twisted wines – 2006 Red Twisted and 2006 Seriously Twisted. We bet you won't be able to guess what makes up these blends. Enjoy this tasting with your own savoury gift box of cheeses.

HENRY OF PELHAM

The Dirty Hands Project

June 21 - 11:00 a.m. & 1:30 p.m.

Plant your own micro-vineyard at home

To register go to www.thedirtyhandsproject.com

There isn't a special gene for wine appreciation. And there are no shortcuts to either quality or sustainability. Join my brothers and I as we walk the land, explore the winery and taste the sought after wines from Niagara's Short Hills Bench as you discover sustainable-winemaking on an Eco-Tour. Spend the day in our company and live our life with wine. You'll even get your hands dirty as we teach you how to plant a vine and send you off with one to plant yourself at home.

Following the event, you will receive a complimentary grape vine to take home and plant yourself. Don't worry, we'll give you care instructions, and we'll invite you to join our Dirty Hands Project Facebook Group dialogue with us and others about managing the care of your vine and Henry of Pelham wines in general. As a community member, you will also receive first access to other first-com, first-served Dirty Hands Project events like Harvest with Henry, where visitors join us in the vineyard for a day of picking.

There is no charge for the Dirty Hands Project on Saturday June 21, 2008, at 11:00 am and 1:30 pm. This event is comparable to our Reserve Tour, with a value of \$25.00 per person plus taxes This event does not include lunch but our café will be open. Reservations required.

Back to Baco

June 28, 29, 30 & July 1 – 10:00 a.m. ~ 5:00 p.m.

This is taste sensation you won't want to miss. We'll be serving our 2002 Baco Noir and 2004 Reserve Baco Noir with complimentary plump, ripe strawberries dipped in freshly ground black pepper. It's a unique combination of fruit and spice that wows the taste buds.



Just Off the Vine ...

The Ontario Wine Society's Newsletter

June 2008

Our Annual Shuck em, Suck em, Eat em Raw

July 5 & 6 - 11:00 a.m. ~ 5:00 p.m.

Market Price for Oysters.

We have customers who return faithfully each year for this highly anticipated event. Oyster Boy (from Toronto) will provide the succulent oysters and we'll be serving wines to suit: Sauvignon Blanc, Pinot Blanc and Non-Oaked Chardonnay. So, eat 'em as fast as Oyster Boy can shuck 'em. Squeeze on fresh lemon, add tomato sauce or try Oyster Boy's secret hot sauce....

Featuring an author signing with Margaret Webb

Author Margaret Webb takes readers on 11 extraordinary, sensual eating adventures in Apples to Oysters: A Food Lover's Tour of Canadian Farms. Henry of Pelham Winery is one of stops, where she fantasizes about running a winery for a year — until she discovers the very hard work of harvesting icewine! Margaret Webb will be at Henry's Shuck 'em, Suck em, Eat 'em Raw oyster event (12:00 noon ~ 5:00 p.m.) to chat about her adventures and to sign copies of her book.

Visit Margaret's website at: www.margaretwebb.com

Ninavik Native Art Series

July 5&6 - 10:00 a.m. ~ 6:00 p.m.. No Charge
Renowned Ninavik Gallery in Jordan Village is presenting a "native window" – sculpture and modern Indian masks on display from Ontario's Six Nations. Throughout the day there will be live carving demonstrations.

Shakespeare in the Vineyard Two Gentlemen of Verona

For full details visit www.shakespeareinthevineyard.com
July 10, 11, 12 ~ 17, 18, 19, 2008 at Henry of Pelham Winery
wine bar 6:00 p.m., performance 7:00 p.m.
For tickets please call 905-688-5550 ext. 3257 or online at www.arts.brocku.ca

The 2008 Harvest With Henry

Put your boots on the ground and join Paul, Matt and myself as we hand-pick fruit from the 2008 vintage. Live the life of a winemaker for a day and later drink the wine you helped to create. For this 4th year event we invite you to join the harvest of another great vintage in Niagara's Short Hills Bench on the morning of September 22nd.

Where: the estate vineyards at Henry of Pelham Winery (registration upon arrival will be in the tasting room).
September 22 - Please arrive no later than 9:30 a.m. for a

prompt 10:00 a.m. start. Light refreshments will be provided.

ITINERARY

10:00 a.m.: We'll hand harvest the grape variety which is at peak of ripeness that day. Most likely we will be picking one of the following: Baco Noir, Pinot Noir, Gamay, Chardonnay or Pinot Blanc- to be determined the day of the event. In case of inclement weather we will instead conduct an in-depth tour of the winery at harvest, focusing on the fruit, fermentation, punch-downs, the use of oak etc. You will also be able to sample grapes and fresh juice to assess the vintage.

12:00 noon: Feast on a hearty Cellar Hands' lunch with a glass of red, white or pink wine, catered by our own Coach House Café & Cheese Shoppe. Non-alcoholic beverages will also be available.

1:30 p.m.: Enjoy a tasting conducted by the Speck brothers and surrounded by our family's collection of Canadian oil paintings.

(A selection of these wines will also be available for purchase)

3:00 pm: After the tasting, guests are invited to stroll the grounds or visit the tasting room where they can try a full range of our wines. Daniel will be on hand until 5 pm to answer questions and conduct impromptu tours for those interested. Also feel free to visit the neighbouring Short Hills Provincial Park (picnic supplies are available for sale in the Coach House Cafe and Cheese Shoppe).

EVENT INFO

Price: For Distinctions club members only, the charge is \$95 per person (plus tax). For non-club members the price is \$125 plus tax .

How to book your space:

Space is limited to only 50 people and sells out fast. To book, please contact Reception at winery@henryofpelham.com and type "Harvest with Henry" in the subject header or call 1-877-PELHAM-7.

Horse Back Riding at Henry of Pelham

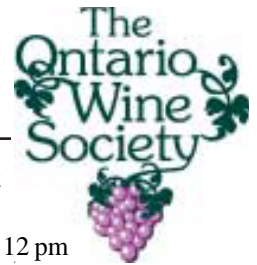
In conjunction with Saturn Stables, Henry of Pelham will have horses available at the winery from May through October for you to ride and tour the vineyards. For younger children we will also offer pony rides and mini-lessons for those children and adults interested in learning to ride.

Please book on-line in advance to assure you get the opportunity to ride. The number of riders per session is limited. All booking is done through Saturn Stables.

Just Off the Vine ...

The Ontario Wine Society's Newsletter

June 2008



HILLEBRAND WINERY

Hillebrand Spring Buyers' Weekend

June 6 - 8

Explore and discover Hillebrand's wines at these weekend events, held exclusively for Hillebrand wine enthusiasts. Making the experience as tailored to your taste as possible, please pick and choose your favourite activities for this incredible weekend.

Exclusive Taste & Buy

June 7 between 12 noon and 4:30 pm. Complimentary

Join our wine consultants to taste and buy newly released 2007 Hillebrand aromatics, as well as a selection of pre-release wines and older vintages. Upon entry to the tasting you will receive a wine catalogue and order form. Pre-release wines are available for purchase in 6 and 12 bottle case lots at special pre-release prices.

Hillebrand Futures Program

June 7 at 12:00 noon. June 8 at 10:30 a.m. Complimentary

Enjoy this unique opportunity to purchase Hillebrand Wine Futures in 6 and 12 bottle case lots after sampling the highly anticipated 2007 red vintage wines taken directly from the barrel. Wines are purchased at a 20% savings off of retail price.

Hillebrand Winery Restaurant for Lunch

\$55 per person, exclusive of taxes and gratuity

Before or after any of these events join us for a 3-course, spring-inspired lunch, created by Executive Chef Frank Dodd on Saturday or Sunday afternoon

Winemaker's Dinner

June 7 - 7:00 p.m.

\$125 per person, exclusive of taxes and gratuity

Come and share in a spring-inspired 6-course Tasting Menu hosted by Winemaker Darryl Brooker and Executive Chef Frank Dodd. Your hosts will take you on an unforgettable wine and culinary journey as they share their secrets to finding the perfect pairing.

Wine Essentials 101

June 8 at 10:30 a.m.

\$25 per person

Join us for a fun one-hour tasting of Hillebrand wines with our wine expert as she explores the abundant pleasures of presenting, serving and sharing wine. Learn how to uncork a bottle of wine effortlessly, try your hand at pouring from a decanter and taste the difference glassware makes. Each guest will take home a bottle of Trius Red 2006 to practice the art of decanting at home.

Summer Riesling Release Event

June 14 & 15 - 12:00 noon ~ 5:00 p.m.

Sparkling Riesling Tastings, hourly from 12 pm to 4 pm

Lunch at 12:00 noon

Toast the start of summer and the release of Winemaker Darryl Brooker's first Showcase Sparkling Riesling, alongside the Showcase Riesling 2007 and Showcase Riesling Icewine 2007. Tastings will be offered all afternoon, as well as hourly Sommelier led Sparkling Riesling tastings and a unique Riesling inspired lunch created specially for this event by Chef Frank Dodd.

Lunch is \$50 per guest, plus taxes and gratuities

Visit www.hillebrand.com to book a place at the Sparkling Riesling tasting

To make a reservation for lunch call Hillebrand Winery Restaurant at 1.800.582.8412 ext.2

Trius Red Barrel Cellar Experience

June 21, July 19, August 9 and August 30 - 6:30 p.m. ~ 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

HUFF ESTATES WINERY

6 Barrels for 6 Chefs

July 2 - 6:00 p.m.

6 barrels from local wineries Huff Estates, Norman Hardie, Rosehall Run & Closson Chase paired up with 6 high renown chefs Michael Potters from Harvest Restaurant, Bryan Steel from the Old Prune Restaurant, Ryan Crawford from The Stone Road Grill, Hiro Yoshida from Hiro Sushi, Chris McDonald from Cava, and Scott Kapitan from the Bloomfield Carriage House Restaurant.

\$140 per ticket. Wear comfortable shoes!

Jazz Festival

July 16 & 17

Jazz Van plays at Huff Estates July 16 at 2 p.m. for a 45 minutes session. On Sunday July 17, Canadian Jazz Quartet plays at Huff Estates at 1:00 p.m. ~ 4:00 p.m.



Just Off the Vine ...

The Ontario Wine Society's Newsletter

June 2008

Live Entertainment

Every Sunday 'Til the September long weekend we have a different band play on our patio. 1:00 p.m. ~ 4:00 p.m. Free

INNISKILLIN WINE

What's Happening at Inniskillin in June?

Enjoy our recently completed renovations: The Piazza, Founders' Hall, Underground Library, & The Brae Burn Barn

Food & Wine Pairings

Daily - 11:00 a.m. ~ 5:00 p.m.
Founders' Hall Demonstration Kitchen \$10 per pairing
Inniskillin's daily pairing change monthly

New Vintage Festival – Discovery Pass

June 14 – 22 www.niagarawinefestival.com

Ricotta Crepes with Drunken Strawberries~ * 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

Public Tours Daily @ 10.30am, 11.30am, 12.30pm, 1.30pm, 2.30pm, 3.30pm & 4.30pm

French Tour Available Daily @ 1.30pm

Table Wine Tasting Bar & Icewine Tasting Bar

Boutique Hours: 10am - 6pm

Look for new this month

Riedel stemware experience daily @ 11.30am & 1.30pm
\$30pp

I.C².E. Inniskillin Cool Culinary Experience

Upcoming Dates: July 19, September 27, November 22, December 13

I.C².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.

www.inniskillin.com Cost: \$150 pp inclusive Reserve @ 905-468-2187

JACKSON-TRIGGS NIAGARA ESTATE

Jackson-Triggs Winemaker's Dinner

June 13 - 6:30 p.m. \$175.00++

This June, over 1,000 guests including celebrities, wine and food writers, chefs, sommeliers and entertainers will gather in the picturesque town of Niagara-on-the-Lake, Ontario for an unparalleled weekend of world-class wine and cuisine in support of the SickKids Foundation and the St. Catharines General Hospital Foundation.

To kick off the weekend festivities, join us at Jackson-Triggs Niagara Estate as an incredible evening will unfold starting with a reception followed by a four – course dinner (presented by the Jamie Kennedy Event Caterers), paired with the finest Jackson-Triggs VQA wines.

After dinner, enjoy the dynamic sounds of Suzie McNeil in our open-air amphitheatre. This versatile and powerful artist will combine her magnetic stage presence with powerhouse vocals and multi-instrumental ability as she gives an up-close and personal performance.

Contact: Jennifer Cowan at 905-468-4637 or 1-866-589-4637, x 5606 or jennifer.cowan@jacksontriggswinery.com

Twilight in the Vineyard

54/40

June 28 - 8:00 p.m.

To open our season, please join us in welcoming one of Canada's preeminent ambassadors of modern rock, 54-40.

Colin James

July 12 - 8:00pm

An artist revitalized, Colin James has literally and figuratively found his musical soul...

Suzie McNeil

August 2 - 8:00pm

This versatile and powerful artist will combine her magnetic stage presence with powerhouse vocals and multi-instrumental ability as she gives an up-close and personal performance.

Gordie Sampson

August 16 - 8:00pm

Having received the 2007 Juno Award for "Songwriter of the Year" and a 2007 Grammy for "Single of the Year", it's Gordie Sampson's night to shine! Special guest Kim Stockwood of Shaye fame will join Gordie for a magnificent evening of music.

Just Off the Vine ...

The Ontario Wine Society's Newsletter

June 2008



Matthew Good

August 30 - 8:00 p.m.

With his emotionally charged number one album "Hospital Music", Matthew Good will close out our season with his passionate musical commentary.

Contact: 905-468-4637 ext. 2 or 1-866-589-4637 ext. 2

Each concert is \$64 p.p. Ask your Box Office representative about the dinner package options!

Savour the Sights

August 9 - 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.

PELEE ISLAND WINERY

Conorlee's 5 Course Dinner

June 14 & July 19 - Dinner starts at 6:00 p.m..

Please contact Melissa at 519-724-2469 for more information. \$35 + tax per person (Limited seating - reservations required)

Total Recall VII Dinner

June 21 - Please contact Mary Lou at 519-724-2566 for more information

Canada Day Celebrations

June 28 - Live Entertainment from 2:00 p.m. ~ 6:00 p.m. with Mid-Life Crisis. Pelee Island Parade ending at the Pelee Island Wine Pavilion

Canada Day Celebrations (con'd)

June 29 - Live Entertainment from 2:00 p.m. ~ 6:00 p.m. with Mid-Life Crisis

Leamington Walk-a-thon on Pelee Island.

Contact Ross Barnwell for more information (519-326-2373 ex.4143)

Independence Day Celebrations

July 5,6 - Live Entertainment from 2:00 p.m. ~ 6:00 p.m. with Toast and Jam

July 12, 13 - Live Entertainment from 2:00 p.m. ~ 6:00 p.m. with Phil Charette

July 19, 20 - Live Entertainment from 2:00 p.m. ~ 6:00 p.m. with Mark Dawson

July 26, 27 - Live Entertainment from 2:00 p.m. ~ 6:00 p.m. with Waxxxed

PELLER ESTATES WINERY

Extreme Wine Weekend: A Boot Camp for Bon Vivants

June 28&29, July 19&20, 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, the Extreme Wine Weekend is offered on the weekends of June 28 and 29, July 19 and 20, and August 2 and 3, 2008. 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.

Summer Wine Release Event

June 7&8 - 12:00 noon ~ 5:00 p.m.

Be amongst the first to taste the newly released Private Reserve Pinot Gris 2007 and Private Reserve Muscat 2007. Handcrafted by Winemaker Lawrence Buhler, these 'best in class' wines are produced with great attention to detail. Sommelier-led tastings will be held all afternoon alongside informative Discovery Tours led by Estate Manager Mark Torrance.

Discovery Tours are offered hourly from 1 pm to 4 pm and are \$10. Space is limited, so visit www.peller.com or call Peller Estates Winery at 888-673-5537 ext. 2 for more information.



Just Off the Vine ...

The Ontario Wine Society's Newsletter

June 2008

Barrel Cellar Dinners

June 7 & 28 - 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. A sparkling wine reception begins the evening at 7pm with dinner at 7:30pm.

\$135 per guest, excluding taxes and gratuities

Please call Peller Estates Winery Restaurant at 905.468.6519 to reserve your seat at the table

REIF ESTATE WINERY

"Berry, Berry Good" at Reif Estate Winery

July 6 - 1:00 p.m. ~ 3:00 p.m.

Berries have recently had a revival in both the organic and non-organic marketplace as their antioxidant properties have been celebrated. We invite wine club members to enjoy Niagara's Bountiful Berries, with our latest wine club event. In the heart of berry season, join us and a local Niagara chef as you learn how to incorporate these healthful fruits into each and every course of your summer meal. Paired wine tastings and food samples will be provided. On July 6, learn how to bring Berries Back into your summer meals with this month's 'Living the Reifstyle' event. \$25.00 per person | Reservations Required | Call 905-468-WINE (9463) or email reifforlife@reifwinery.com

"To-MAY-to, To-MAH-to" at Reif Estate Winery

July 6 - 1:00 p.m. ~ 3:00 p.m.

You say To-MAY-to, I say To-MAH-to... however you choose to pronounce it, these undeniably flavourful fruits are seasonally at their best in late August and early September. As tomatoes are a staple in Italian cuisine, we have invited a local Niagara chef to lead you through a seminar on how to cook authentic Italian foods. From antipasti (appetizers) to primi piatti (first course) to secondi piatti (second course), you will be lead through a traditional Italian meal demonstration featuring the heart and soul of Italian cuisine: fresh, local tomatoes. Paired wine tastings and food samples will be provided.

Living the Reifstyle

On August 10, learn how to cook like Nona with this month's 'Living the Reifstyle' event. \$25.00 per person | Reservations Required. Call 905-468-WINE (9463) or email reifforlife@reifwinery.com

ROCKWAY GLEN ESTATE WINERY

Rockway Glen Estate Winery is having a Winemakers Dinner on Friday June 13/08. For reservations please call 905-641-1030 ext. 224 or email rockway@rockwayglen.com

STONEY RIDGE ESTATE

Luncheon Speaker Series - "Making Ontario Wine Better"

Jim Warren

June 8 - 12:00 noon ~ 2:00 p.m.

\$45 per person, limited to 30 people. Gourmet lunch & wines. Launch of new white wine

Niagara New Vintage Festival

June 14 & 15 - 12:00 noon ~ 4:00 p.m.

Jazz musicians in the garden, accompanied by a special wine tasting. \$15/person, including bbq

Winemaker's Luncheon

June 21 - 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. \$45 pp limited to 30 people.

Garden Open House

June 22 - 12:00 noon ~ 4:00 p.m.

Official Opening of new Fortress Parterre Garden Music in the garden, bbq \$15 per person.

Canada Day Celebration

June 28 & 29 - 12:00 noon ~ 4:00 p.m.

BBQ in the Garden, \$15 pp, music performer. Cranberry Wine Twist and Pinot Grigio Splash;

Wine and Ontario Cheeses

July 5&6 - 12:00 noon ~ 4:00 p.m.

Wine and Ontario Cheese tasting under the tent. Sample a selection of Ontario cheeses - \$20 per person., bbq, \$15 per person

Music in the Garden

July 12 & 13 - 12:00 noon ~ 4:00 p.m.

BBQ and music in the Garden \$15 per person

Winemaker's Luncheon

July 19 - 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.

Just Off the Vine ...

The Ontario Wine Society's Newsletter

June 2008



Music in the Garden

July 26 & 27 - 12:00 noon – 4:00 p.m.

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

Civic Holiday Live Band

August 2 & 3 - 12:00 noon – 4:00 p.m.

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

BBQ's in the Garden

August 9 & 10, 16 & 17 - 12:00 noon – 4:00 p.m.

Music and BBQ in the Garden \$15 per person

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 BBQ in the Garden

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

Labour Day Weekend BBQ in the Garden \$15 per person

Other Winery Events

D'ANGELO VINEYARDS ESTATE WINERY

Chardonnay Event

June 7 & 8 – 11:00 a.m. ~ 5:00 pm.

We are introducing our new white wine- Chardonnay. We will be holding free tours of our winery and giving free tastings of our new white wine and other award winning wines. Complimentary cheeses and chocolate covered strawberries will be served as well.

21st Annual Open House

August 16 – 12:00 p.m. ~ 5:00 p.m.

We will be holding free tastings and tours throughout the day. A pig roast will be served and the lovely Ray Manzerolle will be playing on sax. We are located 20 minutes for the Ambassador bridge. Take Huron Church road to Huron Line, to Disputed Road, and we're on the left hand side.

FEATHERSTONE WINERY

Food Celebration: Ticked Pink grilled strawberries and rosé

June 28 & 29 - 11:00 a.m. ~ 4:00 p.m.

Fresh local berries are in season! Dig into oven-roasted strawberries drizzled in balsamic vinegar, topped with

freshly ground black pepper and served over a wedge of grilled angel food cake.

We are pairing this delicious nibble with our limited production, vibrant and fruity, 2007

Gamay Rosé. It is an off-dry rosé that is 100% estate-grown Gamay Noir that shows all the freshness of a summer's day. For those of you who still think of Mateus when you hear rosé, well — its time to move on. \$3.00 per person

Wine Seminar: Very Savvy Wine

June 21 & 22 at 1:00 p.m. Seminar lasts about 1 hour

Join winemaker David Johnson to explore the great aromatic white wine Sauvignon Blanc. This tasting will have some great international representations of this variety, known as "Savvy B" Downunder, which we will taste alongside Featherstone's 2006 and 2007 Estate Bottled Sauvignon Blanc. Hors d'oeuvres matched to the wines will also be served. \$20.00 per person, to a maximum 16 people per session. We recommend calling ahead with a credit card number to reserve: 905-562-1949

MAGNOTTA WINERY

The 3rd Annual True North Classic

Monday, June 16, 2008

Thornhill Golf and Country Club

7994 Yonge Street, Thornhill, Ontario

905.881.3000

10:00 a.m. Registration & Practice Range Open

11:00 a.m. Lunch

12:00 p.m. Shotgun Start

6:30 p.m. Dinner

The 3rd Annual True North Classic Golf Tournament includes:

18 holes of championship golf at Thornhill Golf and Country Club, an exclusive private club.

Lunch

A collaborative effort to celebrate good taste including Canadian AAA beef burgers basted in sauces created and inspired by True North Beers.

Post Game Reception

Featuring True North Beer's .nest all natural premium products for tasting and sampling.

Dinner

Featuring an amazing dinner carefully prepared by the club's chef, followed by exciting prizes.

All net proceeds from the tournament will support The Canadian Lyme Disease Foundation