



Just Off the Vine ...

The Ontario Wine Society's Newsletter

March 2008

Upcoming Events

Toronto Chapter

Our Annual Bus Trip

**Prince Edward County
Black Prince Winery, Huff Estates
Grange Of Prince Edward Estate Winery**

Saturday, June 7, 2008

\$85.00 for Members; \$95.00 for Non-Members

This year we will be visiting Prince Edward County (aka The County). The last 2 years were sold out; this year we anticipate the same (bus maximum 52 people). It will be a first come first go.

Prince Edward County (PEC), between Toronto & Kingston, an island that juts out into Lake Ontario, is the most recent Ontario VQA designated area. The land is a limestone plateau, ideal for growing Pinot Noir. There is good drainage, relatively low rainfall, coupled with the ameliorating effects of the Bay of Quinte & Lake Ontario. Because of this moderating effect, wine grapes can ripen here, even if the temperature is, on average, five degrees lower than that of Niagara Peninsula.

As well as having us do the driving, you will have that unique opportunity to buy wines only available at the winery as well as new releases. We include brunch on the bus, 3 private tastings, 1 tour and lunch with wine. The bus trip gives you a chance to enjoy the scenery & relax.

ITINERARY

7.45am: Board bus in the parking lot behind the (Jolly) Miller Tavern on Yonge St., a short walk south of the York Mills subway station on the east side. Pay parking for the day is available.

8.00-10.30am: Bus trip to PEC with juice, coffee, water, muffins etc on the bus.

10.30-11.30am: **BLACK PRINCE WINERY (tasting):** 'One Winery, Many Terroirs'. Experience wine crafted from many PEC vineyards. Start filling your empty carton with wine purchases.

12.00-.2.30pm: **HUFF ESTATES (lunch & tasting):** A 3 course lunch with wine to complement each course. Depending on weather, we might have lunch outside. Time will be given to walk around the site, taste wine and fill your empty carton(s) with wine purchases. Frederic Picard, winemaker, produces classic Bordeaux varieties (Merlot, Cabernet Franc) as well as Chardonnay, Riesling, and Pinot Gris.

3.00-4.30pm: **THE GRANGE OF PRINCE EDWARD ESTATE WINERY (tour & tasting):** Father /daughter team of Bob and Caroline Granger have 60 acres of vineyards. The winery is the Loyalist version of a French wine estate complete with historical outbuildings and old-world ambiance; home to the delicious VQA wines of Trumpour's Mill. The Grange will release their third County vintage so save room in your carton.

4.30-6.30pm: Bus trip home to Toronto, rest, or dream of the wines you will taste for the next few years.

PS: If possible, don't forget to bring an empty container to hold your wine purchases

Annual General Meeting

The Ontario Wine Society's Toronto Chapter Annual General Meeting will be held on Tuesday, May 13, 2008, at 6:00pm at the Faculty Club, U of T, 41 Willcocks St. This will be just before the 6:30pm New Kids on the Block tasting event.

The purpose of the meeting is to,

report on the financial state of the Society as of March 31, 2008,

report on the accomplishments during the past fiscal year,

present the business plan, and

elect the Board of Directors for the next year.

Members that have put their name forward for re-election are Ken Burford, Sadie Darby, Dianne Thomas, Gerry Arbus, Rick Bates and Pat Dinsmore.

Anyone wishing to stand for election, or nominate a candidate, should contact Ken Burford at 416 489 0979 before May 6, 2008.

Only members-in-good-standing are eligible to vote at the Annual General Meeting.

Previous Events

Toronto Chapter

2008 Icewine Weekend – Lakeview Estates

KEN BURFORD

Twenty-two years ago in 1986, The Gurinskas Vineyard was created from a 13 acre fruit farm on the Beamsville Bench as a retirement project by medal-winning amateur winemaker Eddy Gurinskas and his wife Lorraine.

Back then they planted hybrid varieties like Baco Noir and Vidal. Three years later they planted vinifera varieties like Cabernet Sauvignon, Chardonnay, Merlot and Pinot Gris.

In 1991, they opened Lakeview Cellars Estate Winery Limited as one of Niagara's first cottage wineries producing a whopping 2,300 cases of wine. Lakeview now produces 25,000 cases.

In 1996 they brought in Larry Hipple and Stu Morgan as equal partners and changed the vineyard name to match the winery name.

Eddy established a name for Lakeview Cellars early in the Niagara wine industry, by crafting big, bold reds and aromatic whites. Cabernet Sauvignon has been the focus of Lakeview Cellars. Eddy has been quoted as saying that "it is my favourite grape variety. I enjoy a wine with body and tannins that need to age 4 or 5 years."

In 2001, the partnership sold a majority interest to Diamond Estates and in 2003 Eddy retired as winemaker with Tom Green, who apprenticed under Eddy, taking over the winemaking job.

In the same year, 2003, Eddy was awarded what was then The Ontario Wine Society's Winemaker of the Year Award in recognition of his consistent yet innovative ability to produce quality wines from a broad spectrum of Ontario-grown grapes.

In the afternoon of February 2, 2008, in a tasting led by Eddy Gurinskas, 31 Ontario Wine Society members sampled Eddy's 1994 and 1999 Cabernet Sauvignon and 1995 and 1998 Cabernet Merlot from Lakeview Cellars wine library during our annual Icewine Weekend getaway. We agreed unanimously that they were all delicious wines and that we should have bought multiple cases of these when they were originally released. Amazingly, we were given the opportunity to buy a few bottles of these older vintages from their library that day.

That evening we all gathered in a room at the White Oaks Inn & Resort for a dinner matched with Lakeview Cellars wines – 2004 Cuvée Marin, 2006 Pinot Grigio, 2006 Pinot



*Left to Right: Eddy Gurinskas, Wendy Muir, Ken Burford
Photograph by George Jesenko*

Noir, 2006 Lakeview Benchmark Chardonnay and 2006 Vidal Icewine. Tom Green was there to give a thorough description of the wines and their matching with the food, and answer our probing questions.

At the end of the meal we presented Eddy with another award, our signature Lifetime Achievement Award, for all that he has accomplished throughout his winemaking career and for all that he has contributed to the Ontario wine industry, in particular, to the Ontario Wine Society.

Niagara Chapter

"You've come a long way baby..."

COLLEEN RIVARD

The theme for the sold-out event we held at Angels Gate on February 22, 2008 was "You've come a long way baby – Tastes and preferences then and now".

When guests arrived at the gorgeous Angels Gate winery they were greeted with a room laden with wine and music memorabilia from the 1970's & 80's which prompted many to reminisce about the good and maybe not so good old days of wine in our youth (could it have been the Baby Duck chilling on ice and the fabulously cheesy fondue?) Our friendly hostess Jeanie Dubois, Hospitality Coordinator at Angels Gate offered us a refreshing 2006 Riesling and a saucy 2005 Gamay Noir which delightfully brought us back to the present.

With the help of our speaker, Michael Pinkus, we had a very interactive learning experience. He began by leading us with a sample of Mogan David as a tribute to yesteryear and an excellent example of wines made from the Catawba grape variety from the Labrusca so

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prominent in Canadian wine prior to later plantings of Vinifera varieties. He pointed out historical facts from Canada's often controversial relationship with wine and asked us questions about the evolution of the wine industry in Ontario issuing prizes for correct answers. Soon one side of the room was competing with the other in a fun, competitive atmosphere. Even the new members were joining in and collecting booty. We gained an appreciation for how far the industry has come and the factors influencing it over the years.

Between interesting facts, Michael had selected eight wines which showcased some good examples of tasty wines being produced in the Niagara region. Thanks to Peller Estates, we were treated with a pre-show sampling of their inaugural release of a sumptuous Ice Cuvee Rosé produced specifically for the up-coming 2008 Cuvee weekend – a wonderful contrast to its predecessor of sorts, Baby Duck! Other fine examples sipped were Vineland Estates 2006 Dry Riesling; Lailey Vineyard 2006 Gewurztraminer; Angels Gate 2005 Old Vines Chardonnay; Flat Rock Cellars 2005 Gravity Pinot Noir; Chateau des Charmes Gamay Noir Droit; Henry of Pelham 2005 Cabernet Franc and Pillitteri Estates Select Late Harvest Cabernet Franc.

In addition to the retro cheese fondue, Chef Marc McKerracher, had fun with the theme creating modern day interpretations of 70's style dishes such as devilled eggs and jelly moulds for the post-tasting nibblies. The jelly was made with Cab Franc Icewine and filled with Bing cherries, surrounded by a zesty summer pate. He also added crab meat to devilled eggs to shake things up a little. The blue cheese and red currant spirals were popular and the pineapple decorated with shrimp was an attention grabber too.

After the tasting, a vintage bottle of Baby Duck from 1982 brought by the Jurgensons was opened by Michael. To our surprise it was a very interesting tasting experience. There was no pop left in the cork but the wine had a very interesting aged sherry quality and prominent coconut notes were detected.

Throughout the evening pianist Robert Jones kept us entertained with music from yesteryear and today. The music really made the social elements of the evening sparkle.

The OWS-Niagara Chapter thanks Colleen Rivard and Debbie Levere for planning the event, Michael Pinkus for being such an entertaining speaker, and AJ and Jeannie at Angels Gate winery for making us feel so welcome. Chef Marc McKerracher once again outdid himself. For some great shots from this and other OWS events go to <http://www.flickr.com/photos/photoshopflake> courtesy of Bruce Jackson, OWS-NC Shutterbug.

News from the Vines

FRED COUCH, OWS – NIAGARA CHAPTER

Winemakers on the move: Eric Pearson, a graduate of Brock University, joins Konzelmann Estate Winery as Assistant to Herbert Konzelmann. Jamie Evans is the new winemaker at Stonechurch Vineyards, Niagara-on-the-Lake.

New winery opening soon. Rosewood Estates Winery and Meadery will officially open on May 3, 2008. The tasting room will be open Thursday through Sunday. Rosewood is Niagara's first Meadery producing honey wines from their own hives.

Niagara Vintners Inc., a co-operative of local grape growers and producers of 20 Bees wine, has gone into receivership.

A number of Niagara wineries close over the winter months. We're happy to report that the following wineries have now re-opened or will be opening in the spring. Calamus Estate Winery will be open weekends at the beginning of April. Thirteenth Street Winery is opening Friday, Saturday and Sunday starting March 1. Daniel Lenko Estate Winery is now open on weekends only. Featherstone Estate Winery will open again from Friday to Monday starting in April. Royal De Maria Wines is open everyday starting in April or by appointment any day.

Rod Phillips, a well-known wine writer and journalist, has a new website – www.rodphillipsonwine.com. Rod is writing two Newsletters: "Worlds of Wine" (monthly) and "Winepointer" (bi-monthly). Check out the website for subscription details.

The Cuvée Awards is often called the "Oscars" of the Ontario wine industry. These awards are different because the winemakers themselves select the winners not a panel of independent wine judges. This year's awards were handed out on February 29. Congratulations to the winemaking team from Creekside Estate Winery/Mike Weir Estate Winery, Rob Power and Craig McDonald. The two wineries picked up four gold awards at this year's Cuvée. Gold for best red wine went to Thirty Bench Wine Makers for the 2005 Benchmark Red. The best white wine winner went to Cave Spring Cellars for the 2006 Gewurztraminer. For a complete list of awards go to: www.cuvee.ca.



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Member Winery

Events

EASTDELL ESTATES

Mediterranean Date Night with a VIEW

March 14 – seatings from 5:00 p.m.

The VIEW Restaurant at EastDell Estates

Whisk your date away to the Mediterranean for an evening with a special four course meal for two. \$80/couple or 110/couple with suggested VQA wine pairings. Reservations are recommended. View menu at

www.eastdell.com. Call (905) 563-9463 or email

TheVIEW@eastdell.com to reserve your table for two!

Easter Brunch with a VIEW

March 23

Enjoy an extra-special brunch table laden with Easter treats and seasonal sweets. Reserve early – space fills up quickly! \$24.95 p.p. Half price for children under 12 years. Call (905) 563-9463 or email

TheVIEW@eastdell.com to reserve.

Sugar Bush Brunch with a VIEW

March 30

Did you know that 5km of The Bruce Trail runs directly through EastDell's property? Help us preserve the land in which we live! \$2 from each brunch sold will be donated to the Bruce Trail Association. \$24.95 p.p. Half price for children under 12 years. Call (905) 563-9463 or email

TheVIEW@eastdell.com to reserve your table today!

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 March 1st for our third Weekend Workshop; Untwist Twisted. This fun and informative tasting workshop will dissect one of our most popular wines. Taste through all of the components that make up the

blend, including Twisted, and then take a shot at blending yourself. Attendees will have the exclusive opportunity to purchase the now SOLD OUT 2006 vintage (we've saved a little especially for this tasting).

Other upcoming sessions:

April 5th - Wine and Cheese pairing with Natalie from Chez Fromage.

May 3rd - Unearth the Secrets to the Perfect Wine & Food Pairing.

June 7th - 2007 Vintage Pinot Noir Blending Session

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

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 Marelize Beyers, President Ed Madronich, lunch, a t-shirt, a certificate and a wealth of knowledge.

Dates: March 14

June 6

August 15

October 3

Weekends of Fuel and Fire

12:00 noon ~ 4:00 p.m.

Join us the first 3 weekends of March (1st-2nd, 8th-9th & 15th-16th) for Weekends of Fuel and Fire. Our resident Chef and Retail Supervisor Elisabeth DiIorio will be creating delectable hearty bowls of goodness for you to enjoy at the winery. We'll have the fire pit going, so feel free to enjoy outdoors, or indoors where it will be toasty and warm.

Cost: \$5.00

For more information, please call the winery at (905) 562-8994 or email us at jillian@flatrockcellars.com. We hope to see you here.

Wine writing should be camped up. The writer should never like a wine, he should be in love with it; never find a wine disappointing but identify it as a mortal enemy, an attempt to poison him; Bizarre and improbable sidetastes should be proclaimed: mushrooms, rotting wood, black treacle, burned pencils...

Auberon Waugh - Perils of Being a Wine Writer

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HENRY OF PELHAM

Chez Victor

May 9 to 17

The subtle wines of this charming family vineyard in the St. Catharines region are world renowned. Savor them as part of a "discovery" menu created by guest chef Eric Peacock of the Wellington Court restaurant.

Guest Chef: Erik Peacock at Chez Victor on May 9 and 10

Guest Winemakers: Winery owners and brothers Daniel, Matthew, and Paul Speck at Chez Victor on May 9 and 10

INNISKILLIN WINES

March Food & Wine Pairings

Daily 11:00 a.m. ~ 4:00 p.m.

"PB & J" ~ Almond Butter & Jam

Almond Butter and Sparkling Strawberry Merlot Jam served on Crusty Cranberry Bread.

Served with almonds and cranberries.

Paired with 2004 Inniskillin Founders' Pinot Noir VQA

Aromas of black cherry and red plum underscored with spicy notes of clove, black pepper and black licorice. Intense, juicy characters of black cherry, red plum and clove which mellows out to a finish with firm tannins.

Cost: \$5.00 per person

I.C².E. Inniskillin Cool Culinary Experience

May 10, June 7, July 19, August 16,

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.

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

LAKEVIEW CELLARS

Wine Tasting Party...Naked

April 1 – 7:00 p.m. ~ 9:00 p.m.

It's about tasting wines naked, stripped down, with no labels or capsules showing. No expert opinions or prices, it all comes down to taste - your taste! Six wines will be poured.

\$10 p.p. Reservations required. Call (905) 562-5685 x227 or email Lvretail@lakeviewcellars.ca to reserve.

PILLITTERI ESTATES

4th Annual Chefs Charity Café

Wednesday March 26 2007 - 5:30-8:30pm

LeBreton Gallery, Canadian War Museum

Pillitteri Estates will be pouring their award winning wines at this annual fundraiser benefiting two Ottawa charities.

The Savvy Grapes is proud to be a returning sponsor where executive chefs from Ottawa & Gatineau top hotels create delicious hors d'oeuvres & desserts before your eyes. Each hotel is elegantly paired with a Canadian winery or brewery for a delicious experience.

Tickets: \$ 100 per person

For more information email: events@thesavvygrapes.com

REIF ESTATE WINERY

And the Winner is... at Reif Estate Winery

March 8, 2008 – 1:00 p.m. – 3:00 p.m.

Riding the coattails of Hollywood's famed Oscar ceremony, Niagara celebrates Cuvee, the Oscars of the Niagara wine industry. Join us here at Reif Estate with winemaker Rob DiDomenico and maitre fromager (cheese master) Kathy Guidi to taste gold award winning VQA wines paired with award winning Canadian artisan cheeses. Hear Beckie Fox, former editor of Canadian Gardening Magazine, discuss the award-winning plants of 2007 and learn how you can grow them at home. Join us for our new 'Living the Reifstyle' event series and you be the judge as to who the winner really is.

\$45 per person - includes \$5.00 donation to a local sustainability project. Contact us at 905-468-WINE(9463) or email reifforlife@reifwinery.com to purchase tickets.

Stoney Ridge Cellars

Port Wines of the World

A Seminar and Tasting on the Making of Port.

March 9 – 12:00 noon

Join our Retail Store Manager (and Sommelier in Training) for an exciting luncheon and tasting of several Ports from around the world as she explains what goes into the making of a great Port Wine.

SPECIAL: Annette will unveil our new 2006 FORTE PORT Wine, the successor to our extremely popular Forte Port Wine 1998 that sold out last year!

\$45 per person. Limited to 30 people



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Winemaker's Luncheon

March 22 - 12:00 noon ~ 2:00 p.m.

Come out and sample our 2006 Vintage wines from the Barrel. Lunch in the Barrel Room. \$45 pp limited to 30 people.

Winemaker's Dinner

March 29 - 6:00 pm ~ 10:00 pm

Gourmet Dinner in the Barrel Room with Winemaker Ray Cornell; catered

\$125 per person, 30 people,

Winemaker's Luncheon

April 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.

Gardening, Wine and Herbs

April 26 - 12:00 noon ~ 2:00 p.m.

Lunch/tasting combining food and wine with herbs. Special guest from Beamsville Herb store will be speaking. \$25 per person, RSVP to the winery.

PELLER ESTATES

March is "Wine & Cheese Month" and Queen's Quay Vineyards Estate Wine store. Our Thursday night tastings are as follows:

It's "Gouda" Time

March 13 - 7:00 p.m.

Tasting the range of hard pressed cheeses.

Goat vs. Sheep

March 20th - 7:00 p.m.

Comparing and contrasting goat's milk versus sheep's milk cheese.

Stinky Cheese

March 27 - 7:00 p.m.

Tasting various stinky cheeses and wines that make extraordinary matches.

All tastings start at 7:00 pm and run to 8:15 pm and are lead by Glen Siegel, ISG. The tastings are held at the tasting bar in the store at 228 Queens Quay West (at Lower Simcoe, directly across from Harbourfront Centre). Reserve by calling 416.598.8880

VINELAND ESTATES WINERY

Seasonal Dining Adventure Series:

March 19

Reception - 6:30pm . Dinner - 7:00pm

Cumbrae Farms Menu

The Restaurant @ Vineland Estates Winery

We invite you to join us for our seasonal inspired dinner where our winemaker Brian Schmidt will speak about our wines and our executive chef Jan-Willem Stulp will speak about the ingredients used. Our Restaurant prides itself on using local and fresh ingredients which inspire our culinary team to produce seasonal delicacies. We then pair wonderful wines to accompany these dishes. Come, learn and enjoy a seasonally inspired feast. \$75 Per Person . \$35 Wine Wine Club members pricing includes flights of wine. For reservations please call 888 846 3526 ext. 33 or email: reservations@vineland.com

3rd Annual IRONic CHEF

April 16

Two Teams. One Kitchen. Final Outcome: You Decide

In the theme of the Iron Chef television show, the Vineland culinary experts are put to the test...against each other! Multiple courses, a judging panel of industry experts, and you, the discerning diner. This evening has all the right ingredients for spirited competition. Space is limited so please make sure to make your reservations soon. For reservations please call 888 846 3526 ext. 33 or email: reservations@vineland.com

Other Wine Events

FEATHERSTONE WINERIES

We are pleased to announce that Vintages/LCBO has taken advantage of the rare opportunity for us to supply them with three of our wines. They now have a limited quantity of :

2005 Estate Bottled Cabernet Franc - Silver Medal at The All-Canadian Wine Competition

2006 Old Vines Riesling - Silver Medal at The All-Canadian Wine Competition

2006 Estate Bottled Gewürztraminer - Silver Medal at The All-Canadian Wine Competition

And just a quick note to remind all of our faithful followers that the tasting room here at Featherstone winery is now closed for the season. We will re-open on April 3, 2008.

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SPRUCEWOOD SHORES ESTATE WINERY

A Celebration of Mothers & Wine

May 11 - 12:00 noon – \$30/person

Bring your mother to our lovely estate Winery, nestled in the blossoming vineyard for a day she will never forget. We welcome you to celebrate with us the importance of mothers, food, and wine here at Sprucewood Shores Estate Winery! Lunch begins at 12pm followed by a fun and interactive wine seminar with our Winemaker!

Open House at Sprucewood Shores

June 7 - 1:00 p.m. ~ 5:00 p.m. – No charge

With the great success of Sprucewood Shores Grand Opening last year, why not continue the party! Join us for a day at the Winery filled with friendly faces, delicious wines, and gourmet cheeses! Enjoy the exciting entertainment as we unveil our latest new releases and newest additions to our destination Winery! Feel free to stop by anytime between 1:00 p.m. and 5:00 p.m..

THE PLAYER SERIES

Introducing The Player Series from Black Walnut Manor: an up close and personal experience with four key Players in the Twenty Valley's wine industry

Limited to six guests, these intimate evenings with winery principals will give you a glimpse behind the cellar doors at one of four featured wineries: Henry of Pelham, Fielding Estate Winery, Featherstone Estate Winery and Flat Rock Cellars.

Treat your partner or bring a small group to this truly memorable wine & culinary weekend package. Your adventure includes 2 nights deluxe accommodation at chic Black Walnut Manor, an intimate 4-course dinner with the Player of your choice, a VIP tour and tasting at the Player's winery, and on your second evening, dinner at one of three distinctive Twenty Valley winery restaurants.

April 4, 2008 - Daniel Speck Henry of Pelham

April 11, 2008 - Heidi & Curtis Fielding Fielding Estate Winery

April 18, 2008 David Johnson & Louise Engel Featherstone Estate Winery

April 25, 2008 Ed Madronich Flat Rock Cellars

For more information or to book a PLAYER weekend call or email Carole Tothe-Gurgol at 905 562-8675 or 1 800 859-4786 or blackwalnutmanor@sympatico.ca
www.blackwalnutmanor.com

DAY ONE: Welcome cocktail & introduction to your Player. An intimate 4 course winemaker's dinner featuring the cuisine of Chef Rob Berry of The Blue Turtle. s.

DAY TWO: The day starts with a signature Black Walnut Manor breakfast. A visit to your Player's winery for a VIP tour and premium tasting. Grab a light lunch, explore the Twenty Valley or come back to the Manor for a little R&R. For dinner, a delicious 3-course meal at your choice of: Vineland Estates, Peninsula Ridge, or On the Twenty. Transportation to and from your dinner is included.

DAY THREE: Your Player weekend wraps up with another signature Black Walnut Manor breakfast.

Calling all Pinotphiles!!

The South African Wine Society is pleased to offer you the opportunity to explore the world of pinot noir!

Wednesday, March 26, 6:30 pm

Members \$45, guests \$55.

The Toronto Lawn Tennis Club, 44 Price St, Toronto M4W 1Z4

Utilizing the liquid resources of five countries, (South Africa, New Zealand, Australia, France, Canada) we are excited to present a selection of pinot noir varietal wines that demonstrate the complexity of this great wine and offer an explanation of why it is called the "heart break grape"

Explore the sensation! Our guest speakers include:

Robert Ketchin, Canadian representative of the Wine Institute of New Zealand and the very successful organizer of their annual New Zealand Wine Fair. He is a very knowledgeable and entertaining speaker. He can tell us about the NZ wine regions and sub-regions, the wine industry, its challenges and trends.

Norman Hardie, winemaker of Hardie wines, an ex South African, making great wines in Prince Edward County, whom Tony Aspler says has the best pinot noir in PEC!!

Bob Gilfoil, shareholder in the "smallest Domaine in Burgundy", co-owned by Clive Torr from Topaz Wine in South Africa.

Charles Jewitt, agent for Yerring from Australia

The wines: Bouchard Finlayson Galpin Peak 2005
Domaine De Clivet 2005 (France)

Flatrock

Meerlust 2003

Norman Hardie 2005

Te Kairanga 2006 (NZ)

Rimu Grove 2005 (NZ)

Yerring (Aus)



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Come and learn about the differences, similarities, and taste the difference. It promises to be a very interesting evening. We hope to broaden your knowledge of this great wine.

A tasting plate will be served.

Closing date: Your booking or cancellation must be received by Friday, March 21. You will only be contacted if we are unable to accept your booking.

Report from: Cuvee 2008 Gala - February 29, 2008

Reprinted from: www.ontariowinereview.com

WITH PERMISSION FROM MICHAEL PINKUS

What a day, the snow began falling at about 2pm in Toronto and I didn't hit the road till 3. It was a nightmare of a drive, who would have thought that 5cm of snow at the end of February in Toronto, Canada would cause so much havoc ... by this time of year we should be used to it and be driving according to the conditions; but every turn I made was wrong and when I thought I was in the clear, a new accident would happen just a few clicks up the road – so it was back to dippy-doodling through back routes to try and avoid it. 5 hours later I was in Niagara Falls – and an hour later I found myself in the Great Hall of the Fallsview Casino enjoying the festivities. In truth it took me about half-an-hour to get my bearings and feel like I wasn't climbing the walls of my car anymore (5 hours to go 130km I enough to make you go stir-crazy) – and by the time I was feeling better the evening was over.

When all the dust in my head had settled I learned that Creekside had won 3 awards (four if you count the Mike Weir wine); Hillebrand took 3; the Peller Group of Wineries (Thirty Bench, Peller and Hillebrand) had walked away with 6. An upstart (Cattail Creek) had wowed all with their Limited Edition Sweet Wine Award, Cave Spring took home two (a red and a white) and Hernder had re-won best Merlot, with the same exact wine they won it with last year (Is that fair? Can they do that? You decide).

Featherstone, (usually closed from late December to April) had to open on the weekend due to a win for their '07 Gewurztraminer. Reif pulled off a coup by winning for their Vidal Icewine second year in a row (no controversy here – it was a different wine from previous year, same style). Other winners included Jackson-Triggs, Niagara College and Pelee Island.

Somebody commented to me that there would be a great article in the fashion of the night ... men are hard to criticize in suits and tuxedos (nobody came in Bermuda shorts or ripped jeans), so of course I refer to what the women were wearing; but I'm no Mr. Blackwell and fashion isn't my game (though I did find myself being catty with fellow people-watchers like I am during the Academy Awards – “What on earth is she wearing?” – no wonder Cuvee is called the Oscars of the Ontario wine scene). So, in this article, I'll make little mention of the paperbag princess, the age-inappropriate micro-mini, or the lady (ladies) in red that caused quite a stir. After all, Cuvee is about the wine, the real story is how it got here, not who brought it. See you all next year.

Cuvee 2008 Winners:

Red Wine: Thirty Bench Wine Makers 2005 Benchmark Red

Limited Edition Red: Creekside Estate 2004 Reserve Cabernet Sauvignon

White Wine: Cave Spring Cellars 2006 Gewurztraminer

Limited Edition White: Featherstone Winery 2007 Gewurztraminer

General List Red: Hillebrand Winery 2005 Artist Series Meritage

General List White: Hillebrand Winery 2006 Trius Riesling

Sparkling Wine: Peller Estates Ice Cuvee Rosé

Sweet Wine: Reif Estate 2005 Vidal Icewine

Limited Edition Sweet Wine: Cattail Creek Estate 2006 Barrel Fermented Vidal Icewine

Meritage: Creekside Estate 2004 Reserve Meritage

Cabernet Sauvignon: Pelee Island 2005 Cabernet Sauvignon (Vinedressers)

Cabernet Franc: Cave Spring Cellars 2005 Estate Cabernet Franc

Merlot: Hernder Estates 2004 Merlot

Syrah/Shiraz: Creekside Estate 2005 Broken Press Shiraz

Red Assemblage: Mike Weir Estate 2005 Cabernet Shiraz

Riesling: Thirty Bench Wine Makers 2006 “Triangle Vineyard” Riesling

Sauvignon Blanc: Jackson-Triggs 2006 PGR White Meritage

Chardonnay: Niagara College Teaching Winery 2006 Barrel Fermented

White Assemblage: Hillebrand Winery 2006 Trius White