



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

June/July 2004

## Ontario Wine Society Events

### ❖ Toronto Chapter

#### • Summer Bin End Dinner, Thursday, August 19, 2004

This year we're heading to the patio at the Tasting Rooms Restaurant with wines from the OWS cellar.

#### • Ontario Cabernet Sauvignon vs the World, September, 2004

#### • Southbrook, Chardonnay Vertical, October, 2004

### ❖ Niagara Chapter

#### • Terroir Series - Local Terroir - Chardonnay, Thursday, June 24, 2004

Winemaker Philip Dowell of Inniskillin will lead this tasting, focusing on Chardonnays grown in single vineyards from Ontario, as we explore the concept of local terroir and the impact it has on the wine and the growers' choice of where to plant.

#### • Matching Wine and BBQ, Friday, July 23, 2004

We will explore the world of pairing wines to the BBQ foods of Creekside with the winery's chef David Paquet, outside on the covered deck.

#### • Fruit Wines, August 2004

#### • Annual Dinner at EastDell Estates Winery, November, 2004

Guest speaker; Tim Hudak, will talk about the latest political issues surrounding the wine industry and answer your questions.

**Note: Members may attend events in either chapter.**

## Recent OWS Tastings

### ❖ Toronto Chapter

Annual Dinner, May 5, 2004

By Dean Tudor

The Toronto Chapter's Annual Dinner took place at The Tundra, Hilton Toronto. Tundra has gone through a makeover, returning to its Canadian roots. Chef John Cirillo, once named 1998 Chef of the Year by the Escoffier Society of Toronto, has been at the helm for about three years.

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Thomas and Vaughan, founded in 1998, was the winery of choice this time. The winery had just recently been bought by the owners of EastDell. However, Thomas Kocsis managed to bring forth a variety of wines for this tasting, all crafted by his winemaker Jason James, a CCOVI graduate now doing great work.



Thomas Kocsis and Jason James at the Tundra, photo Ken Burford

After a variety of appetizers (salmon, roast beef) with a reception wine, Riesling 2002, (\$10.95, off-dry, citrusy, longer finish, good for socializing), we got down to the first course of veal sweetbread and girolle mushroom tourtiere with maple-glazed duck breast. The natural accompaniment was the delicious Chardonnay Estate 2000, (\$20, toasty, fruity, and good oaking). The first main was a seafood stew, shrimp, scallops, salmon, with fennel, and the wonderfully soft-herby Sauvignon Blanc \$12.95. The lemon and sage sorbet was actually refreshingly dry and crisp. The next main was a grilled elk loin with fingerling potatoes and patty pan squash. It was awesome, especially with the prize winning Cabernet Franc Estate Reserve 2000, which had spent 15 months in barrel. Dessert was a wild berry crème caramel, a bit over shadowed by the Riesling Botrytis Affected 2001. It was a successful event, with many members and their guests staying beyond the coffee stage. It's the policy of the OWS not to revisit a restaurant ... when will we run out of quality restaurants in Toronto serving Canadian foods and wines? Just wonderin'.

Dean Tudor, Wine Writer and Professor Emeritus of Journalism, Ryerson, University, Toronto, [www.ryerson.ca/~dtudor](http://www.ryerson.ca/~dtudor).

## ❖Niagara Chapter

**Double Horizontal - Pinot Noir**, April 27, 2004

By Yvonne Halliday

Happy New (Membership) Year! Thank you to Niagara College Teaching Winery for hosting this sell-out event as we celebrated the start of our second year of operation here in Niagara. What a way to begin the new year!

The evening brought everyone back to "student life" as they hung their coats on hooks in the cloak area and chose their stools in the classroom. Our event started out with a bit of mingling and a toast of Ontario sparkling wine to ring in the "New Membership Year". Niagara College student, Jordan Harris, 2nd year Winery & Viticulture, then guided everyone out for a tour of the NCT Winery facility.

Linda Bramble and Walter Sendzik at NCTW, photo by Yvonne Halliday

Our guest speaker, Walter Sendzik, publisher of Vines



magazine, led the evening with his surprise guest co-speaker, Linda Bramble, in a discussion oriented, blind tasting. We sat down to four 2002 Pinot Noirs, which we tasted one by one, discussing each as a group. We then tasted the four 2000 Pinot Noirs in the same fashion. Sendzik extracted what everyone's expectations and intentions might be when buying a bottle of Pinot Noir, and it was interesting to see that most people indicated they bought Pinot Noir to enjoy on its own, as opposed



to matching it with dinner. Generally, people seemed to buy Pinot Noir as a nice quaffing wine to enjoy with company.

Upon tasting the wines, the variances in the samples were wonderfully broad, from light berry and cherry, to barnyard and mushroom. A quick show of hands gave the best reviews for their category to Malivoire's 2002 Estate-bottled Pinot Noir, retailing at \$26.00/750 ml, and Henry of Pelham's 2000 Unfiltered Pinot Noir, retailing at \$39.95/ magnum or 1,500ml. But all of the wines ended up as someone's favourite and I think we showed that Niagara has a lot to be proud of when it comes to Pinot Noirs.

A special thank you goes to Walter Sendzik and his guest Linda Bramble for leading the tasting, to Jordan Harris and the faculty of Niagara College for hosting the event, and to Robert Trout for preparing the food.

**Terroir Series - "Global Riesling" Tasting - May 17, 2004**

By Yvonne Halliday

Another sell-out event! This was the first of our Terroir Series tastings; a set of tastings designed to explore the concept of "terroir". The tasting began with a reception in Strewn Winery's tasting room, but then moved to the Wine Country Cooking School demonstration kitchen where our guests sat down to 8 samples of Riesling from around the world.

Our guest speaker, Joe Will, Strewn's winemaker and co-owner, started off by light-heartedly implying that by the end of the night, we would all walk away from the tasting experts in distinguishing terroir in wine. After a quick chuckle, we soon realized we were just starting on a long journey in discovering the discernable qualities of terroir in our glasses. This blind tasting challenged people to match the pairs of wines by country (Germany,

Joe pointed out that, although terroir undoubtedly affects the wine, it is a difficult concept to isolate in terms of flavour. Fortunately, Riesling is a grape that usually reflects the quality of the harvest rather than the actions of the wine-maker because so little treatment (i.e., oaking / varied fermentation processes, etc.) is usually applied although with so many other factors affecting the taste of wine (age / harvest time / residual sugar), terroir can be rather elusive. We did a little assessment however, and surprisingly, many people seemed to be on the right track!

Afterwards, Rob (our Food Service Director) treated everyone with a selection of imported cheeses from France and Quebec. So many people were interested in the cheeses that we promised to tell them how to acquire them. The supplier's name is La Ferme Inc. (1-800-263-1263) but will only deliver for orders of \$150 or more. Locally, however, they can be purchased from de Luca's Cheesemarket and Deli in Niagara-on-the-Lake (905-468-2555) or the Coach House Café at Henry of Pelham Winery in St. Catharines (905-684-8423).

A special thank you goes to Joe Will for leading the tasting, to Strewn Winery for hosting the event, and to Robert Trout for preparing and arranging the food.

## Ontario Winery Events

### ❖ Archibald

#### Artisans in the Country

June 26, 27, 10:00am to 5:00pm

Enjoy a leisurely day of touring around Clarington's beautiful countryside to discover the works of local artists at our winery.

Free Admission.

### ❖ Black Prince

#### Black Prince Winery Grand Opening 'Joust in the County'

Saturday June 12, 12:00pm and 5:00pm

Sunday June 13, 11:00am and 4:00pm

'Joust in the County', is the grand celebration of the opening of Black Prince Winery in Prince Edward County.

Shane Adams and the Knights of Valour will treat you to a spectacle of medieval contests; quintain, rings spearing, and of course, the Joust featuring the Black Prince. Come and rally for your favourite knight. The winery is gearing up for the event, a medieval castle facade has been built and organizers are putting the final touches around the property. Try the range of Black Prince wines in guest tents and enjoy some light fare catered by Currah's restaurant. Take a self-guided tour of



France/Alsace, Australia and Canada/Ontario).

Some of the attendees at Strewn, photo by Yvonne Halliday



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the winery and then to the grandstands to see the medieval show, up close and personal.

\$59.95 includes tax. Children under 16, \$20. Call us today to order your tickets at 613 476 4888 or 1 866 470 9463, 13370 Loyalist Parkway, Picton

P.S. As a mood provoker, watch a Knights Tale on the TBS channel on June 4, 5, 6. See what a great guy the Black Prince was and what an exciting sport Jousting is!

## ❖ Cave Spring

**New Vintage Niagara Winemaker's Dinner**  
Saturday, June 12, 2004

Enjoy a specially selected, five-course dinner matched with the new releases of Cave Spring wines at a dinner attended by our winemaker, Angelo Pavan at On The Twenty Restaurant. These dinners are designed to enhance your wine/food matching knowledge in the pleasant ambiance of a dinner party setting. Consider a weekend package at our Inn On The Twenty and enjoy the New Vintage Niagara Festival's Wine and Cheese tasting and BBQ on the Sunday afternoon and complete the weekend with a visit to our Spa On The Twenty!

Call 905 562 3581 Ext. 348 for reservations.

\$85.00 per person plus taxes and gratuities.

### **Walking the Vine**

June 5, 12, 19 and 26, 11:00am and 2:00pm

Nestled on the Niagara Escarpment overlooking Lake Ontario, Cave Spring Vineyard is a spectacular place to learn about grape vines. Guided tour followed by tasting in our cellars.

\$10 per person. Reservations required. Call 905 562 3581, Ext. 302.

### **BBQ Wine Tasting**

Wednesday, July 14

Twelve - A Waterfront Grill and Cave Spring Cellars are partnering on the Patio! Come to Old Port Dalhousie for a wine tasting that will focus on the challenges of the spicy BBQ favourites we enjoy in the summer. Winemaker Angelo Pavan will make a brief presentation as we nibble BBQ'd appetizers, the main course and dessert paired with Cave Spring wines served at our waterfront tables.

\$50 per person plus taxes and gratuities. Call 905 562 3581, Ext. 348 for reservations.

### **Tour de France**

July 3, 10, 17, 24 and 31, 11:00am and 2:00pm

Tour France's great wine regions à la Cave Spring by tasting our home-grown terroir-takes on the varietals of Alsace, the Loire, Bordeaux, the Rhône, Beaujolais and Burgundy - a different region every Saturday.

\$10 per person. Reservations required. Call 905 562 3581, Ext. 302.

## ❖ Chateau des Charmes

### **Spring Bouquets - New Vintage Niagara**

Tuesday, June 22, 11:00am to 5:00pm

Spring into great wines as Château des Charmes features a fresh and bright tasting 'pallet' of the newly released 2002 Riesling, 2003 Rosé Cuvée d'Andrée and 2002 Cabernet-Merlot.

Complimentary to New Vintage Niagara passport holders.

### **Wine Country Cycle**

Sunday, July 18, 1:00pm

Gather a group of friends and cycle your way along breathtaking vineyards, orchards and the awe-inspiring Niagara River. This wine country bike tour will leave from Château des Charmes and finish with a tour, tasting and BBQ. Price includes bike rentals, guides, tour and tasting, snacks, BBQ and two glasses of wine with dinner. Hosted by Steve Bauer Bike Tours.

\$125 per person plus taxes. Rain or shine.

### **Art Exhibit**

May to October, daily 11:00am to 5:00pm

Experience the talent Niagara has to offer! Chateau des Charmes is pleased to showcase artists from the St. Catharines Art Association. Selected works will be featured throughout the Spring, Summer and Fall seasons in our St. David's Bench Vineyard Room.

Complimentary. Reservations are not required.

## ❖ Colio

### **2nd Annual Car Classic,**

Saturday, June 19 11:00am to 3:00pm

Auto show & shine, classics, sports & vintage autos, BBQ, prizes, food and drinks, free tours.

Free admission.

### **4th Annual Tenors in the Vineyard**

Saturday, July 24, 1:00pm to 5:00pm

Wine, music, fun, great food, southern hospitality, prizes, free tours.

Reservations only.

## ❖ EastDell

### **Summer Sensations**

June 12, 13, 19, 20

Kick back and relax with our new-release Riesling and Black Cab, the perfect summer entertaining wines, paired with a two-course seasonal luncheon menu. Part of the New Vintage Niagara Touring Passport program. \$27.95 per person for passport holders. \$31.95 for non-passport holders. Call 90 563 9463 or visit [www.eastdell.com](http://www.eastdell.com) for details and reservations.

### **Rosé to You**

June 12 to 17

Riesling, the backbone of our lovely strawberry-scented

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Summer Rosé, ages beautifully. Discover how the gold-medal winning 2002 Summer Rosé has mellowed against the fresh crispness of the new 2003 vintage. Paired with chocolate-dipped strawberries.

\$3.95 value, free for Twenty Valley Sip, Savour, Shop Passport holders during New Vintages.

## **Spring Garden Party**

Sunday, June 13, 2:00pm to 5:00pm

Part of New Vintage Niagara celebrations, EastDell will be among the wineries pouring new releases while you sample delicious BBQ fare.

\$49 per person. Ball's Fall's Conservation Area, Jordan. Call 905 688 0212 or visit [www.grapeandwine.com](http://www.grapeandwine.com).

## **New Vintage Niagara Gala**

Saturday, June 19, 7:00pm to 10:00pm

An elegant evening of new release wines paired with wine-country cuisine. EastDell will be pouring! Niagara College Culinary Institute, Niagara-on-the-Lake. 905 688 0212 or visit [www.grapeandwine.com](http://www.grapeandwine.com).

## **Father's Day Brunch**

Sunday, June 20, 10:00am, 12:00pm and 2:00pm

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.

\$21.95 per person. \$10.95 for children under 12.

## **Father's Day Dinner**

Sunday, June 20, from 5 p.m.

Let him eat steak today! Treat Dad to a wine-paired three course supper including a 10oz. New York sirloin. \$34.95 per person.

## **The Dynamic Duo**

Thursday, July 1

Raise a toast to Canada Day with a special tasting of our unique Red Cab and Black Cab blends paired with rustic sausage paté and maple mustard drizzle on toasted molasses bread.

\$5 per person.

## **Wheels & Wine Classic**

Sunday, July 11, 12:30pm to 3:00pm

Vintage cars and antique beauties gather here for a terrific exhibition of over 50 unique autos. Enjoy classic cruisin' tunes and BBQ.

Admission to show is free.

## **❖ Grape Tree**

### **Annual Grape Blossom Festival**

Saturday, June 5, 2:00pm to 5:00pm

Under a tent in the vineyard, rain or shine. Fabulous seasonal food buffet. Menu will include plenty of vegetarian choices. The musical stylings of local Jazz artist Mark Thibodeau. Fine Grape Tree wines. Please dress for the weather.

\$45 each or \$40 each for groups of 6 or more.

Ticket price includes all applicable taxes.

Tickets available by phone with Mastercard or

Visa. Call 519 322 2081. Tickets available at the

retail store, Wednesday through Sunday, 11:00am to 6:00pm. Please call or email for further details.

## **❖ Hillebrand**

### **Jazz at the Winery**

July 10, 11, 3:00pm to 7:00pm, gates open at 1:00pm

Live Jazz is performed by some of Canada's best artists at the 15th annual Jazz at the Winery. VQA wines and wine country cuisine are available for purchase. Bring your lawn chair or blanket. No pets please.

\$25 per person per day. For more information, please call 1 800 582 8412 or purchase tickets online at [www.hillebrand.com](http://www.hillebrand.com).

## **❖ Huff**

### **Official Opening**

Saturday, June 12, 1:00pm.

Corner of Hwy.#62 and County Rd.#1, Prince Edward County, 613 394 4817

## **❖ Inniskillin**

### **Inniskillin Icewine Bar**

Daily 11:00am to 5:30pm

Visit our unique Icewine tasting bar located at the wine boutique in the historic Brae Burn barn.

Icewine flights, a series of four samples of our award-winning Icewine, are available for \$20.00. Great for sharing. Choices include Riesling, Cabernet Franc, Vidal (oaked) and Vidal (un-oaked).

These Icewines can also be tasted individually for \$4 to \$7 per sample. Experience the Riedel Vinum Extreme Icewine glass.

No reservations needed. For more information call 1 888 466 4754 or visit [www.inniskillin.com](http://www.inniskillin.com).

## **❖ Jackson-Triggs**

### **Twilight in the Vineyard**

Celebrating its third season, this year's programme brings back popular favourites, but also introduces several new genres. With seven diversified shows in an intimate setting unlike any other, this year's line-up is sure to please live performance enthusiasts of all types. The next three shows are listed here. Each are \$49 per person.

#### **Colin James**

Saturday, July 3, 8:00pm

A living legend of Canadian classic rock, Colin James has stood on stage with the best: Steve Winwood, ZZ Top, Stevie Ray Vaughan and Keith Richards. Best known for hits like "Voodoo Thing," "Just Came Back" and "Five Long Years," James is also a well known



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bluesman, renowned for his virtuoso slide guitar and Mississippi Delta sound.

## **Measha Brueggergosman with The Niagara Symphony**

Saturday, July 17, 8:00pm

Internationally acclaimed for her powerful, radiant voice and sovereign presence on stage, classical music artist and opera superstar Measha Brueggergosman has performed to critical acclaim in London, Helsinki, and Toronto and was awarded the Grand Prize at the prestigious 2002 Jeunesses Musicales Montreal International Competition. Brueggergosman's recent work includes Verdi's Requiem, Beethoven's Symphony Number 9 and the Strauss Four Last Songs. Complementing Ms. Brueggergosman, Music Director Daniel Swift leads the Niagara Symphony's 23-piece chamber ensemble for what will be unforgettable night of music.

## **Michael Burgess**

Saturday, July 24, 8:00pm

A film and television actor of note, Michael Burgess is best known for his roles as Jean Valjean in the original Canadian production of Les Misérables and Don Quixote in Man of La Mancha. Loved from coast to coast for his talents as a singer, Burgess possesses a stunningly textured voice, extraordinary natural range and a passion that can wring tears from ordinary notes. For this concert, Mr. Burgess' repertoire includes popular songs from Les Misérables, Man of La Mancha, Blood Brothers and Miss Saigon.

## **❖Konzelmann**

### **The 12th Annual 'Authentically German' Lakefront BBQ,**

Saturday, July 17, 11:00am to 5:00pm

Join the Konzelmann Family in hearty German style, featuring fresh authentic German entrées, music and wine, under marquis tents on the Lakefront vineyard. BBQ catered by Lein Deli of Toronto paired with the live music of the Nu-Tones Band.

\$30 per person taxes included.

## **❖Lailey**

### **Summer Solstice Lobster Dinner**

Saturday, June 19, 7:00pm

Lobster - one for everyone. Homemade bread. Lots of butter and lemon for dipping. A selection of delicious spring salads. Strawberries, ice cream, green peppercorns and Vincatto. A great selection of 2002 Chardonnays.

\$60 per person plus tax. Call the winery for reservations at 905 468 0503 or email [tonya@laileyvineyard.com](mailto:tonya@laileyvineyard.com).

## **❖Legends**

June 12 to 27, every weekend we will be having

aromatic wines paired with cheeses from the Dairy Farmers of Canada.

We will be participating in Vine Dining at Vineland Estates on Sunday, June 20, from 1:00pm to 5:00pm

We will also be at Balls Falls on Sunday June 13 as part of the Niagara New Vintage Festival.

## **❖Maleta**

### **The Magic of Wine ... and Man**

June 19, 20 at 1:00pm and 3:00pm.

During the Niagara New Vintage Festival, Maleta Estate Winery presents winery owner and master magician Daniel Pambianchi. Come and be dazzled by the magic of Maleta's new vintage and award-winning wines along with Daniel's fun-filled prestidigitation.

## **❖Ocala**

### **Desserts at Ocala**

Friday, June 11, 7:30pm to 10:00pm

An evening of desserts and dessert wine sampling while enjoying live music.

Call 866 985 9924 or email [ocala@sympatico.ca](mailto:ocala@sympatico.ca) to reserve your tickets.

## **❖Peninsula Ridge**

### **Riedel Glass Demonstration**

June to September, daily at 11:00am and 2:30pm

Join us at our new Riedel tasting bar in our winery retail loft for an introduction to the Riedel line of fine stemware. A specially selected Riedel glass will be highlighted during each tasting featuring our Peninsula Ridge Reserve wines. Discover for yourself the difference a glass can make.

\$3 per person.

### **Sauvignon Blanc Vertical Tasting**

June 19, 20, 1:00pm

Experience this unique opportunity to taste our sold out Sauvignon Blanc from the 2000, 2001, 2002 vintages and compare them with the newly released 2003. At Peninsula Ridge, our Sauvignon Blanc has become highly sought after, selling out every year in a few short months. For this tasting only we are accessing the few bottles that remain.

\$10 per person. Ticket price will be deducted from the purchase of a limited edition "Six Bottle Cellar Case" of back vintage Sauvignon Blancs. To order tickets, please call the winery retail shop at 905 563 0900, Ext. 25 or email: [info@peninsularidge.com](mailto:info@peninsularidge.com).

### **Riedel Tasting Seminar**

Friday, June 25, 7:00pm

### **Jazz on the Ridge Summer Series**

Sunday, June 27, 12:00pm to 4:00pm

Featuring Kevin Clark and his Crescent City Creepers. Come join us for lunch at The Restaurant at Peninsula

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Ridge or The Coach House and enjoy a great afternoon of jazz!

Free Admission.

## ❖ Pillitteri

June 5, 12, 19, 26

Pillitteri invites you to experience some of the greatest Icewines of the region, such as the Vidal Icewine, Grand Gold Medal Vintality 2004.

## ❖ Reif

### Niagara New Vintage Festival

June 12 to 27, 11:00am to 5:00pm

2002 VQA Shiraz paired with Chenal du Moine.

Complimentary to passport holders or \$3 per sample. No reservation required. Passports available on-line at [www.niagarawinefestival.com](http://www.niagarawinefestival.com)

### Herbal Wine Cuisine Tasting and Seminar

Sunday, June 13, 1:00 to 3:00.

We welcome Arlene Mills of the Niagara Herb Farm to present a seminar on Herbal Wine Cuisine. The seminar is hosted on-site and followed by a wine tasting complemented by some of Arlene's dips and cheeses.

\$5 per person. Reservations required by emailing [andrea.nelson@reifwinery.com](mailto:andrea.nelson@reifwinery.com) or phone Andrea at 905 468 7738.

### Strawberries in Icewine

Sunday, June 20, 11:00 to 5:00pm

Come celebrate the Strawberry Festival. Complimentary sample of The Jelly Crate's Fruits in Icewine while quantities last.

No reservations required.

### Cherries in Icewine

Sunday, July 11, 11:00pm to 5:00pm

Come celebrate the Cherry Festival at Reif Estate Winery. Complimentary sample of our Cherry "Fruits in Icewine" while quantities last.

No reservation required.

### Corvette, Classic & Hot Rod Car Show

Sunday, July 18, 10:00 to 5:00pm

Live entertainment, over 150 vehicles showcased, BBQ, door prizes

Free spectator admission

### Herbal Wine Cuisine Tasting and Seminar

Sunday, July 25, 1:00pm to 3:00pm

See June 13 above.

## ❖ Rush Creek

### Western Comedy Murder Mystery

July 10, 5:00pm to 9:00pm.

Show-down at the Bumbling Bar and sirloin steak BBQ. This is based on the late 1800s of the days of Butch Cassidy and the Sun Dance Kid. A saloon style bar will be open for this event. It will be out doors to enjoy a

warm summer's evening.

\$35 per person. Advanced tickets only. To reserve, call 519 773 5432.

## Ladies 1895 Wine and Garden Party

Saturday, July 17

This event will be for women about women. An old fashion boxed lunch will start this event off with the new release art work of Shelley Mcvittie Garden Fairies throughout our English garden. Fifteen minute stress buster massages will be done as well as a well know psychic will read tea leaves and another will do palm readings. Pinecraft will be here to demonstrate how to make pottery. We will have a wishing well for monetary donations and proceeds will go to the Women Against Violence Centre in St. Thomas. Wine will be sold by the glass or bottle at this event.

\$18.95 per person in advance only. Call 519 773 5432.

## ❖ Stonechurch

### Cruisin' in the Vineyards

Sundays in June, 12:00pm to 3:00pm

Old car clubs show their best! See vintage cars displayed on our lawn.

BBQ lunch \$8.95 and wine tasting available for a nominal fee.

### A New Twist and the New Daddy

June 12 to 27, 11:00am to 7:00pm

Celebrate "New Vintage Niagara" with our new releases and featured cheeses. Taste a tantalizing spritzer made with our 2003 Riesling.

\$2 per person. In honour of Father's Day, taste the "New Daddy," our new 2003 Gamay Noir, paired with pizza. Also featuring library Cabernet tastings. \$5 per person. Both tastings are complimentary for "New Vintage" Passport holders.

## ❖ Stoney Ridge

All events run from 12:00pm to 4:00pm and are available to persons 19 years or older. Charges may apply for some events. Please contact the winery for further information at 905 562 1324, Ext. 25.

### A Sweet Salute to Summer

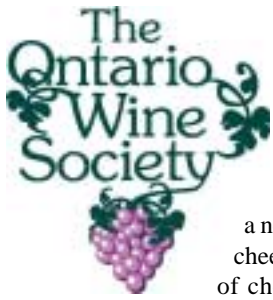
June 5, 6

Sure we're jumping the gun as we are still in Spring but who cares?! Come to experience the welcoming of the summer months with a decadent drink - our 1999 Vidal Icewine! This multiple gold-medal awarded Icewine will be available complimentary to patrons visiting the winery this weekend only.

### The New Stoney Ridge Estate Winery

Sunday, June 13

Come visit our new home! Stoney Ridge unveils its newly renovated retail store, Wine library, hospitality and conference room, patio deck and The Cheese Board,



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a new addition to Stoney Ridge featuring specialty cheeses and other delectable products. Samplings of cheese available all day with tours of the new facilities available every half hour.

## **Flights in Spring**

Weekends, June 13 to June 27

Part of the Niagara Wine Festival's major annual event, New Vintage Niagara, Stoney Ridge offers Flights in Spring: A vertical tasting of Cabernet Francs spanning our history. Come and try the grape variety that Stoney Ridge helped make famous in Ontario! The wines will be paired with a complementing array of cheeses from our new gourmet cheese store, The Cheese Board. \$5 for non-New Vintage Passport holders. Tasting available weekends only without prior arrangement.

## **Cheers to Dad**

June 19, 20

A special offer to Dads from Stoney Ridge. Purchase any bottle of Stoney Ridge wine and automatically be entered into a draw with an incredible prize: a day of golfing for four at Legends on the Niagara, home to the 2004 LPGA's Canadian Women's Open. This beautiful and challenging course is one of Canada's premiere golfing destination - just ask the LPGA.

## **A Great Country with Great Wine**

July 3,4

Celebrate Canada Day weekend like a true patriot, enjoying the finest in Canadian wines. The tasting bar at Stoney Ridge will be featuring a selection of VQA wines as well as the wine that has put the Canadian wine industry on the world stage - Icewine. Both our premium Icewines will be available for tasting. Regular tasting charges apply.

## **Fine Cheese, Fabulous Wine**

July 10, 11

Experience and learn about the classic pairing of wine and cheese. Stoney Ridge will be pairing a selection of premium wines including our Founder's series with delectable premium cheeses from our on-site cheese boutique, The Cheese Board.

\$5 per person.

## **Chardonnay Fanatics**

July 17, 18

Long considered a leading producer of some of Canada's finest Chardonnay, Stoney Ridge opens some of its classic vintages in this unique four-wine tasting. Included is our acclaimed 1997 Old Vines Chardonnay from the Lenko Vineyard, this multiple gold medal winning wine was served to Her Majesty Queen Elizabeth II during her last Canadian visit in 2002. Also in the tasting is the acclaimed Charlotte's Chardonnay from the Founder's Collection Series. All wines tasted will be available for purchase.

\$3 per person.

## **Cool and Sweet**

July 24, 25

Forget beer on the patio, cool down with a sweeter option. On our new deck, Stoney Ridge serves up premium local ice cream and seasonal fruit paired with our gold medal Vidal Icewine, a delicious break for a hot summer day.

\$7 per person.

## ❖ **The Grange**

### **Grand Opening**

Saturday, June 5, 1:00pm to 5:00pm, ribbon cutting and speeches 2:00 pm

Come join us for the unveiling of our state of the art wine-making facilities housed in a circa 1830 barn and 50 acres of vineyards, planted exclusively with European vinifera varieties. Our mission is to produce delicious wines of quality that will reflect our family values and enhance a lifestyle of social graces.

The Grange respects its local heritage; its history of agriculture and its Loyalist legacy. Its facilities feature historical authenticity and its winemaking follows traditional Burgundian techniques.

990 Closson Rd., Hillier, Prince Edward County

## ❖ **Thirty Bench**

### **Yoga in the Vineyard**

Sunday, June 6, 10:00am to 2:00pm

Experience the joys of nature, with instructor Jesse guiding you through Hatha Yoga. Enjoy the tranquil setting overlooking the Toronto skyline. Following the class, you will enjoy a light four-course luncheon prepared by personal Chef Michelle Pohl.

\$55 per person, taxes included. Reservations required. Weather permitting. Dress in appropriate apparel. Beginners to advanced. For more details call 905 563 1698.

### **Menu**

- Soup - Carrot Ginger with Curry & Orange
- Salad - Asian Noodle Salad with Toasted Sesame Seeds drizzled with Soya Ginger Vinaigrette
- Entrée - Gewürztraminer Marinated Salmon with Cilantro Pesto wrapped in Rice Paper served on a Bed of Mixed Greens with Olive Toast & Eggplant Caponata
- Dessert - Tri-Berry Scone with Vidal Riesling Poached Strawberries Served with Whipped Cream
- Wine Selection
  - 2000 Cabernet Franc Tradition
  - 2000 Mountainview White

## ❖ **Thomas & Vaughan**

### **Great Big Whites**

June 12 to 27, daily from 11:00am

You know us for our great big reds. Now here's a chance to taste the compelling whites we grow on our estate.



2001 Reserve Chardonnay, 2003 Pinot Grigio and 2002 Vidal Icewine, just named Best Dessert Wine in Canada! A taste of each perfectly paired with soft Canadian artisan cheeses.

\$6.95 value, free for passport holders.

## ***Ontario Restaurant Events***

### **❖ Bb 33 Bistro and Brasserie**

#### **June Feature Winery - Maleta**

The wines featured for the month will be Maleta's 1999 Unoaked Chardonnay, 2001 Riesling Reserve, 2001 Gamay Noir and 2000 Cabernet-Merlot

Bb33 Bistro and Brasserie, 33 Gerrard St., W., Toronto.

### **❖ Epic - The Fairmont Royal York**

#### **VQA Winemaker's Dinner**

June 8, reception 6:30pm, dinner 7:30pm

EPIC Sommelier David Smuck unveils EPIC's 2004 "Great Canadian Wine List" on Tuesday June 8th, 2004. After a panel of Fairmont's Restaurant Managers, Sommeliers and Chefs tasted over 500 samples of VQA wine, EPIC has selected its 2004 Great Canadian Wine List. The best wine from each varietal selected for the list will be featured at the dinner and a representative from each winery will be on hand to discuss the food and wine pairings. Chef de Cuisine Jean-Charles Dupoire has carefully paired each wine with five courses of his exquisite cuisine.

\$125 per person exclusive of taxes and gratuities

EPIC Restaurant at The Fairmont Royal York, 100 Front Street West, Toronto, 416 860 5097

### **❖ Renfrew Inn**

#### **Upper Ottawa Valley Wine Club Annual BBQ** Friday, June 25

Wine tasting with Reif Estate Winery and Stonechurch Vineyards.

Contact Carol Bell-Smith at 613 432 8109 or email farmwitch@renc.igs.net.

### **❖ Severn Lodge**

#### **The Perfect Marriage of Wine & Cheese**

Saturday, June 5

Featuring Kathy Guidi of Artisan Cheese Marketing and Reif Estate Winery. Ladies Retreat Cancer Fundraiser.

#### **Muskoka Chef's Association Barbecue and Wine Tasting**

Thursday, June 14

With Reif Estate Winery.

Severn Lodge, Port Severn, Ontario. Contact Hubert Obermeier, 705 756 2722.

### **❖ U of T, Faculty Club**

### **Discover the Great Wines of Thomas & Vaughan Vintners**

Thursday, June 24, reception 6:30pm, dinner 7:00pm.

Please join us as Chef Guy Troendlin matches his culinary imagination and talent with a selection of wines from the cellars of Thomas & Vaughan Vintners.

#### **Reception**

•Smoked salmon & cream cheese rosette on pumpernickel, focaccia w/ pesto, goat cheese, sundried tomatoes, mushrooms & mozzarella cheese paired with 2001 Chardonnay Vintners Select

#### **Dinner**

•Rolls & Butter, Cherville & Potato Soup paired with 2002 Sauvignon Blanc

•Baby Arugula in an Asiago Cheese Croustade, with Balsamic Dressing paired with 2002 Pinot Grigio

•Roasted Lamb in a Rosemary Reduction with Dijon Mustard, s/w Garlic Mashed Potatoes & French Green Beans paired with 2000 Cabernet Franc

•Brandy Snap Basket with Seasonal Fruit & Mango Vanilla Gelato paired with 2000 Late Harvest Vidal

•Coffee, Tea

\$60 per person all inclusive. For reservations call 416 978 6325.

The Faculty Club, the University of Toronto, 41 Willcocks St., Toronto.

### **❖ The Whistle Stop**

#### **Dinner featuring Reif Estate Winery**

Monday, June 10

Beeton, Ontario, Contact Clara Viscardi at 905 729 0399.

### **❖ Wigamog Inn**

#### **June Feature Winery - Legends Estates**

Wigamog Inn Resort is proud to continue its tradition of supporting our truly exceptional Ontario Wineries.

From the first vintage in 2000, it became clear Legends Estates Winery had been graced with excellent terroir. The individuality of each varietal, the nuance of the land, the essence of every fruit is evident in each bottle. Fruit wines, grape wines, ice wines and special reserves; all richly styled with quality and care. Evocative of the old world, Legends Chardonnays are crisp and fresh, the Gewürztraminer a classic, the Cabernet-Franc full-bodied and lush, and the Meritage a new standard in quality. They have captured the limelight with Bronze, Silver and Gold awards at Canadian and International competitions, and found their way onto the most discerning wine lists in Canada and the U.S.

The highlight of the month will be a winemaker's dinner on June 12, pairing their world class wines with a specially created four-course country gourmet dinner. The dinner will be hosted by Legends Estates



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

June/July 2004

Winemaker Andre Lipinski and Wigamog Inn Resort Executive Chef James Jennings.

## MENU

- Reception - 2002 Pinot Gris and 2003 Vidal accompanied by assorted hot and cold appetizers, freshly baked breads and rolls
- First Course - Coconut cream curried chicken and vegetables with Thai basil lime and lemon grass paired with 2002 Gewurztraminer.
- Second Course - Lobster bisque paired with 2002 Reserve Chardonnay
- Third Course - Asiago, Feta, goat cheese, Shitake mushrooms and prosciutto baked in phyllo pastry finished with fresh raspberries paired with Reserve Pinot Noir
- Fourth Course - Grilled herb-marinated Quebec milk-fed veal t-bone with fresh ginger tamari and plum jus paired with 2002 Reserve Cabernet Merlot
- Dessert - Assorted fresh cheeses crackers and fruit paired with 2002 Cabernet Franc Icewine
- Coffee and fine teas

Please inform us of any dietary or allergy concerns.

The dinner can be added to your overnight stay for \$29.95 per person or, for those wishing to attend the dinner only, the price is \$54.95. The Wigamog Inn Resort is pleased once again to donate \$2 per dinner guest to the Haliburton Highlands Health Services Foundation.

Wigamog Inn Resort will be continuing its support of Ontario Wineries throughout the summer as each week they will be featuring the wines of a different Ontario Winery. The week will include tastings and advise on food pairing as well as the opportunity to meet with some of Ontario's truly world class winemakers.

Wigamog Inn Resort is a four season, full service recreational resort and country inn overlooking Lake Kashagawigamog and surrounded by the rolling hills of the Haliburton Highlands. We pride ourselves in providing an intimate atmosphere, charming accommodation and superb dining in beautiful surroundings.

For more details or reservations please contact the Wigamog Inn Resort at 1 800 661 2010 or email [reservations@wigamoginn.com](mailto:reservations@wigamoginn.com). Also, see Wigamog Inn Resort [www.wigamoginn.com](http://www.wigamoginn.com).

## Other Ontario Wine Events

### ❖ Fiesta Buckhorn

Saturday, July 24, 1:00pm to 8:00pm

This annual event is an area delight in the Kawarthas! Ontario's wineries, micro breweries and local restaurants converge in this beautiful community to offer up a treat for the senses in the country. This is a 'must see' event for

folks who love Ontario wine, food and beer.

Admission to Fiesta Buckhorn is \$10 per person, which includes a commemorative wine tasting glass and 6 sampling tickets, more tickets available at 2 for \$1.

Visit their website for more information and driving directions at [www.littlefatwino.com/fiesta.html](http://www.littlefatwino.com/fiesta.html).

## Ontario Wine Industry News

### ❖ 2004 All Canadian Wine Championships Results

Windsor, Ontario, April 20, 2004

We've recently wrapped up the judging for the 24th All Canadian Wine Championships, here in Windsor. A record 878 wines from 106 wineries across Canada were submitted for judging. This year's judges hailed from BC, NS, NB, Ontario, and Michigan. Results are on the site [www.canadianwinetrail.com/pages/winners/2004/2004\\_winners.htm](http://www.canadianwinetrail.com/pages/winners/2004/2004_winners.htm)

Some of the Ontario wines that took top honours are:

- Best Red Wine of the Year
- Cilento Wines, Ontario 2000 Pinot Noir Reserve, \$24.95
- Best Dessert Wine of the Year
- Thomas & Vaughan, Ontario 2002 Vidal Icewine, \$34.95
- Best Sparkling Wine of the Year
- Chateau des Charmes Estate Winery, Ontario Sec. Methode Traditionelle, \$16.95
- Best Fruit Wine of the Year
- Sunnybrook Farm Winery, Ontario Black Raspberry, \$23.45

### ❖ EastDell Estates Marks Fifth Anniversary Milestone

Beamsville, Ontario, May 26, 2004

There have been vinegar and Mother Nature to contend with along the way, but on the cusp of its fifth anniversary, EastDell Estates is exactly where it planned to be when it opened its doors June 5, 1999: a successful estate winery and restaurant where customers can experience a taste of Niagara and award-winning VQA wines.

"We certainly have had our share of fast, relentless lessons in the wine business, but persistence, hard work and the exciting momentum of Ontario's wine industry have contributed to our success in growing brand recognition among consumers," says Susan M. O'Dell, President, EastDell Estates. "I can honestly say the last five years have not held a single dull moment!"

O'Dell and partner Michael East co-founded EastDell Estates in June 1999, transforming Walters Estates, an existing winery and restaurant with a spectacular view but poor to middling wines, into a business that had its first VQA wine accepted by the LCBO within a year. The restaurant, the Bench Bistro, is now a popular spot



among locals and tourists searching for an affordable wine-country dining experience along the Niagara West Wine Route.

O'Dell, a well-known sales and marketing consultant and author, and East, a long-time amateur winemaker, had been supplying grapes to local wineries since moving to the area from Toronto in 1996. The opportunity to expand came when three-year-old winery Walters Estates, located just down the road from their 15-acre Beamsville Bench homestead, came on the market.

In 2001, Murray Watson, a third partner, came on board and Niagara Cellars Inc., EastDell's parent company, was established. Watson is also a founding investor in Renwood Winery, a prestigious California producer known for its old-vine Zinfandel.

Niagara Cellars has purchased Thomas & Vaughan, a Beamsville boutique winery with an excellent winemaking reputation and award-winning premium vintages. The company also recently expanded its property holdings with the purchase of 37 acres of prime Bench vineyards located on the same hillside as EastDell Estates.

Refreshingly candid in her summation of the last five years, O'Dell says the biggest challenges have been:

- Building a new 6,440 sq. ft. winemaking facility that has increased the winery's potential production capacity to 35,000 cases a year from 8,000 cases. "We are a far stretch from the volumes of Hillebrand and Henry of Pelham, but we have an expanding presence in the LCBO with a very bright future in our market."
- Seeing the results of an on-going ecological restoration project. "Restoring the property's natural ecosystem is something we can give back to the land we make our living from."
- Having the opportunity to grow a second winery. "If EastDell is all about the nature and producing affordable, accessible wines, then Thomas & Vaughan is all about the winemaking expertise and producing wines you want to cellar."

## ❖ Natalie MacLean Wins MFK Fisher Distinguished Writing Award

May 27, 2004, Niagara

Ontario wine writer Natalie MacLean became the first Canadian to win the coveted MFK Fisher Distinguished Writing Award at the James Beard Foundation Journalism Awards in New York City May 7, 2004. The journalism awards, considered the Oscars of food and wine writing, received more than 500 entries this year. The MFK Fisher Distinguished Writing Award was given out at the end of the ceremony for work of literary merit, in memory of one of America's greatest food

writers. MacLean won the award for an article that appeared in both her free wine e-newsletter and on her web site at [www.nataliemaclean.com](http://www.nataliemaclean.com).

## ❖ Pillitteri's Vidal Icewine Wins Gold at Vinality 2004

Verona, Italy/Niagara-on-the-Lake, Canada

At the recent Vinality Wine and Spirits Exhibition, Pillitteri Estates Winery was awarded the Gran Medaglia D'Oro for their 2002 Vidal Icewine.

From April 1 to 5, 2004 Vinality was host to more than 2,800 exhibitors, more than 100,000 visitors from around the world, and offered more than 50,000 square meters of stand area.

Vinality 2004 International Wine Competition utilizes the "Olympic Medal" system, awarding one Great Gold Medal, the Gold Medal, the Silver Medal and the Bronze Medal to those wines that have achieved a minimum score of 80 hundredths in accordance with the "Union International des Oenologues" evaluation method. Only the best 12 wines in every category are awarded from more than 3500 wine samples provided.

Pillitteri Estates Winery won class # 7 "Natural Sweet Wine Category" for their 2002 Vidal Icewine, pitting against the other great sweet wines of the world such as Tokay and Sauternes.

Ontario "Winemaker of the Year 2002", Sue-Ann Staff, says "It is an honour to have created international recognition for quality and consistency. This prestigious award is proof that Icewine in the Niagara Peninsula is among the world's best".

## ❖ Ziraldo Awarded Honourary Citizenship in Italy

Fagagna, Italy, April 7, 2004

Donald Ziraldo recently returned to Fagagna in Friuli-Venezia-Julia, the hometown of his parents, Fiorello Ziraldo and Irma Schiratti, to be welcomed and honoured by friends, relatives, and dignitaries at the Palazzo Comunale, Town Hall. Ziraldo received an Honourary Citizenship from Fagagna Mayor Aldo Burellis. The award recognized the contribution of his parents and the many immigrants who left their homeland to settle in the New World. It acknowledged Ziraldo's status and achievements in the International Wine World and his many contributions to the Canadian Wine Industry.

Donald's Father Fiorello and two Uncles, Eduardo and Alex emigrated to Canada from Fagagna in 1923 to work in the gold mines of Schumacher. They worked towards their goal of purchasing farmland in Niagara in 1947. Donald was 15 when his father passed away and after which he combined working with the family farm and university studies until founding Inniskillin Wines with his partner Karl Kaiser in 1975.



Canadian Consul General Peter McGovern commented, "The passion and determination of Donald is an example to the world of the economic dynamism of Friuli."

Primo Deluca, Past President Fogolar Friulano enthusiastically stated, "In Italy we have Antinori and Gaja ---in Canada we have Donald Ziraldo!"

## Feature Article

### ❖ Creekside

By Darcy Kelly

If you're like most Ontarians, you've been disappointed by the mostly wet weekends. I haven't been. Then again, I'm not normal. Grey skies and wet weather are a perfect excuse to visit a winery, or several. The tourists won't be out in droves; the service is far more personalized; and you just might catch a winemaker or two tinkering on something that can't wait until Monday.

Creekside Estate Winery in Jordan is one such winery that definitely commands a visit. Not only have its wines garnered several awards, you also won't find them in the LCBO. At least not yet. On a wet, rainy Sunday, I happened to catch co-winemaker Rob Power. He's been with the winery since 2000. Rob first cut his teeth as a sommelier in Toronto at Le Select Bistro. Gradually, he became more interested in the production of wine - so much so that he enrolled in, and graduated from, the Cool Climate Oenology and Viticulture Institute at Brock University. Talk about focus and critical paths.

Rob has several approaches to wine marking, but in general, he seeks to create value and varietal character at Creekside. With respect to whites, he aims to take a "fruit snapshot" at post-fermentation, and carry that snapshot, fully in tact, through to bottling. He indicates there is minimal, careful handling and a conscious approach to avoid oxidation. With respect to reds, he indicates the winery "does not adhere to the ethos of the single vineyard." For example, there are six vineyards that grow Cabernet Sauvignon, and the Signature bottling of the varietal draws from three or more of the vineyards. Blending, he believes, is very important to achieve elegant and complex wines. In his opinion, terroir is not yet a significant governing factor throughout the Niagara Region - achieving varietal character and skilled blending have to be mastered universally first.

Rob praises the owners for investing in premium barrels. Because of our cooler climate, and the fruit it fosters, he believes Niagara fruit is better suited to European, than American, oak (I wholeheartedly agree). The exception, he finds, is Cabernet Franc, which he ages in 100% American oak, for blending in the Meritage bottling.

Otherwise, he relies exclusively upon Troncais and Vosges oak.

Rob is more proud of his Cuvée-winning 2000 Signature Shiraz and the 2001 Signature Merlot (both \$40). The former is very floral and fruity up front; aromas and flavours of woodland, red licorice and anise and well balanced in this ripe and jammy palate, comprised mainly of cassis and red and black raspberry fruit. There's some milk chocolate on the finish, too. Very nice package. It should sit down for two to three years, as should the Merlot. The latter is very extracted, with a deep garnet colour and noticeable viscosity. It's bursting with ripe, jammy raspberry esters. Tannins are medium to smooth so you could uncork now, but in another two years or so, when the veil of tannins softens, it should start to become spectacular.

On the other end of the equation - the affordable stuff we can drink on a daily basis - Creekside's 2002 Merlot, at \$12.95 a bottle, is outstanding value. Buy a case (I did). The wine opens with a floral nose and hints of raspberry and blueberry. Those flavours develop well, with just the right amount of smoke and toast that hit midway and carry through the finish (Rob mentioned he employs Vogues oak to contribute mid-palate volume - you can taste it here). It's a forward, ready-to-drink style that doesn't sacrifice any sophistication. While nice on its own, it's also very food friendly.

The winery is open daily 10 a.m. to 6 p.m. More information can be found at the Web site, [www.creedsideestatewinery.com](http://www.creedsideestatewinery.com)

Darcy Kelly is a member of the OWS and has written about wine and beer since 1989 for several international publications.

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