



# Just Off the Vine ...

## ***OWS's Upcoming Events***

### **❖ Toronto Chapter**

- **Icewine Weekend Extravaganza, February 5, 6, 2005**

Inniskillin is hosting the event this year with Karl Kaiser leading a tasting of their Icewine. We will be staying at the luxurious Queen's Landing Hotel.

**Please note that this event is sold out.**

- **Cave Springs - Double Vertical Riesling, Tuesday, March 8, 2005**

Cave Spring's Angelo Pavan (OWS Winemaker of the Year Award winner) has consistently produced some of Ontario's finest Riesling. He and Tom Pennachetti, Marketing Director, will take us through a vertical of their top two tiers of Riesling, the Reserve and the Cave Spring Vineyard from 1999, 2000, 2002 and 2003.

### **❖ Niagara Chapter**

- **Terroir Series - Cabernet Franc and Riesling, Tuesday, March 1, 2005 at Ridgepoint Winery.**

This event will focus on Cabernet Francs and Rieslings from different local regions including Pelee Island, Niagara, Prince Edward County, and New York. Our guest speaker will be Christopher Waters from Vines Magazine.

## ***Write-ups on Past OWS Events***

### **❖ Toronto Chapter**

#### **Unusual Varietals, January 18, 2005**

By Dean Tudor

The monthly meeting of the Toronto Chapter was once again held at Tasting Rooms, with its exciting appetizers (shrimp, pork, chicken, spring roll, asparagus and prosciutto, smoked salmon).

A full crowd necessitated some squeezing. There were 110 people plus Ed Finstein the speaker. Who would have thought so many people were interested in "Unusual Varietals of Ontario". Maybe it was the weather, or maybe it was the fact that the event was priced so low (only \$30). Maybe it was just that there's been nothing else around town since the last OWS meeting at the end of November!

We ended up with 11 wines, 10 single blind tasted plus

### **In This Issue**

### **page**

<b><i>OWS's Upcoming Events</i></b> .....	<b>1</b>
Toronto Chapter .....	1
Niagara Chapter .....	1
<b><i>Write-ups on Past OWS Events</i></b> .....	<b>1</b>
Toronto Chapter .....	1
Niagara Chapter .....	2
<b><i>Ontario Winery Events</i></b> .....	<b>3</b>
Caroline .....	3
Chateau des Charmes .....	3
Inniskillin .....	3
Jackson - Triggs .....	3
Konzelmann .....	3
Pillitteri .....	3
Strewn .....	4
EastDell .....	4
Harbour .....	4
Lakeview .....	4
Vineland .....	5
Stoney Ridge .....	5
<b><i>Ontario Restaurant Events</i></b> .....	<b>6</b>
Allen's .....	6
Grano's .....	6
Stratford Chef School .....	6
U of T Faculty Club .....	6
<b><i>Other Ontario Wine Events</i></b> .....	<b>6</b>
A Month of Chocolate .....	6
Canadian Club of Halton Peel .....	6
The Enlightened Wino, Wine Aesthetics Courses .....	7
Cuvée 2005 .....	7
Days of Wine and Roses .....	7
Bouquets Gala Event .....	7
Vinifera .....	7
<b><i>OWS, Toronto Chapter AGM</i></b> .....	<b>7</b>
<b><i>Feature Article</i></b> .....	<b>8</b>
Barrel Fermenting and Aging .....	8

### **Bouquets Gala Event**

**Saturday, February 19, 2005**

**Hosted at Château des Charmes**

**\$75 per person • 7:30 pm**

**See page 7 for details**

one reception wine. We knew the wines but we did not know the order. Ed, well-known for being a prolific speaker, led us through the tasting with his thoughts and palate. Here are some of my notes, based on the tasting

order (the wines were not identified until later, but of course I scored 10/10):

- 1. Black Prince Auxerrois 2003: a puzzler to many, since it did not seem to have the character of Auxerrois (found out, after it was identified). However, the nose was quite similar to number 6 below, and since Black Prince was the only winery with a white and a red wine, I took a chance and identified it correctly. Thick body, floral, some licorice. \$15.95 at the winery in Prince Edward County.
- 2. Chateau des Charmes Aligote 2002 (\$11.95): green tints, tart, refreshing on palate, good length for food, some elegance. I identified this one by default, after I had IDed the others.
- 3. Chateau des Charmes Savagnin 2000 (\$14.95): excellent nose but low aromas, viscous body, hot finish. It had a somewhat nutty character, so I pegged it correctly for the 2000 Savagnin (based on age).
- 4. Cave Springs Chardonnay Musque 2003 (\$15.25): obvious muscat, orange blossom nose, some apples. No malolactic fermentation here. Great wine.
- 5. Mystery Wine (\$5.95): apples, apples, and apples. Can this be an apple wine, say, Willow Springs Barrel Fermented Golden Delicious 1999? Sure thing. Easiest wine to ID all night.
- 6. Black Prince Chambourcin 2003 (\$14.95): yeasty nose, pale colour obviously not zinfandel nor shiraz, smells like wine number one. Could this be PEC terroir???
- 7. Reif Zinfandel 2001 (\$33.90): easily the best wine of the night, full of gamey Zinfandel character, dark, dense, black fruit, character, plummy, high alcohol. But alas no more: the vines died in a frost. Only half bottles were left, which added an "aging" complexity - the wine seemed older than it was, say a ten year old thick Zin. Easy to ID.
- 8. Reif Shiraz 2002 (\$23.95): easy to ID since it was the only red wine still left. But it had low shiraz quality. It was dark, cherries, no age showing, a low nose but vanilla, viscous extract. But no Shiraz/Syrah hit I liked.
- 9. Willow Springs Geisenheim 2001 (\$7.95): off-sweet medium consistency, honey, patio wine.
- 10. Pelee Island Scheurebe 2002 (\$18): was sweet, dense and heavy, and easy to finger.

Willow Springs also contributed a reception wine, their Gamay Noir 2001, a good wine to socialize with as we waited for the tables to be completely set up.

As a quality wine event, this one rates an 8.2 out of 10. Dean Tudor, Wine Writer and Professor Emeritus of Journalism, Ryerson, University, Toronto, [www.ryerson.ca/~dtudor](http://www.ryerson.ca/~dtudor).

## ❖Niagara Chapter

### Wine of the Kings and Queens, Chateau des Charmes Winery – January 24, 2005

By Yvonne Halliday

This evening was a tribute to the grape growers of Niagara; the farmers who create the foundation of great wines. Our evening began by driving up to the "castle-

like" Chateau des Charmes Winery, and entering in the grand foyer where we were lead into the tasting room for a sample of Aligoté and mingling with four of Niagara's Grape Kings: David Johnson ('03), Matthew Speck ('00), Albrecht Seeger ('98), and Howard Staff ('96). We then proceeded up the elegant staircase where we were seated for our tasting.



Photo by Yvonne Halliday

Our first speaker, David Johnson (Featherstone Winery) told us about his year as Grape King (2003). Being a newcomer to the area, Johnson was flattered to have been nominated and honoured to have won this distinction. Aside from the "coveted jacket" which he proudly donned and light-heartedly posed in, David seemed to be most inspired by his visit to the British Columbia wine country. He admired the way the province's people and culture supported the wine industry, as seen in the restaurants' wine lists, which in most cases included a vast selection of BC wines. He hopes as Ontario's wine industry develops, we can achieve this level of support.

We then proceeded to a semi-blind tasting of three whites made from the grapes of the '03, '98, and '02 Kings. Most of our members seemed able to easily identify the grape varieties (Riesling, Gewürztraminer, and Chardonnay).

Our second speaker, Matthew Speck (Henry of Pelham Winery – Grape King 2000) focused more on how he got involved in the industry. Starting from the young age of 14, Matthew's father decided to send his three "Toronto-raised" boys out to the Niagara Region on weekends and summers to work a piece of farm land that had been in their family since 1794, but had since been neglected. Although it was hard labour, Matthew saw it as a retreat-style experience and enjoyed the work. As the boys grew older, and the farm developed into an accomplished



winery, Matthew's brothers shifted their focus to more administrative areas, but Matthew's first love was the vineyards, and he remains the viticulturist today. He feels being named Grape King was a wonderful acknowledgment from the industry and validates the work he's done.

Our next task was to identify by semi-blind tasting, the varietals of the reds from the Grape Kings of '88, '96, '00, and Grape Queen of '91. This proved no easy task, as our answers seemed all over the board! A couple astute tasters in our crowd were actually able to identify each correctly – congratulations! (Gamay, Petite Syrah/Baco/Cabernet, Baco Noir, and Cabernet Sauvignon)

Finally, we enjoyed a Botrytis Affected Chardonnay from this year's current Grape King – Livia Sipos. It was a lovely end to our tasting.

We'd like to thank Chateau des Charmes Winery and their staff for hosting the tasting. Thanks also go to David Johnson and Matthew Speck for being our guest speakers, to Fred Couch for planning the event, and to Robert Trout for preparing the food.

## Ontario Winery Events

### Niagara Peninsula - East

#### ❖ Caroline

##### Second Annual Affair with Regional Cuisine

Saturday, February 12, 7:00pm

Let us indulge you with an elegant five-course wine and food pairing. A prelude to Valentine's Day, this will be an intimate evening with regional cuisine and Caroline Cellars' wine.

- 1st Course: A selection of appetizers paired with 2003 Debut Rosé
- 2nd Course: Shredded romaine & raspberry salad with caramelized pecans paired with 2003 Riesling
- 3rd Course: Butternut squash soup made with an apple cider base paired with 2002 Oaked Chardonnay
- 4th Course: Pork loin shank served on a bed of sausage, almond and cranberry stuffing with garlic mashed potatoes and roasted apples stuffed with caramelised sweet potato puree paired with 2000 Cabernet Franc Reserve
- 5th Course: Stacked apple caramel cheesecake paired with 2002 Late Harvest Riesling

\$60 per person includes food, wine, taxes and gratuities.

Call Justine for ticket sales 905 468 8814.

#### ❖ Chateau des Charmes

##### Aphrodisiac Temptations

February 12, 11:00am - 5:00pm

Château des Charmes celebrates 'love' with food and wine! Foods long celebrated for their amorous nature will be magically paired with our wines. Arouse your appetite for Valentine's Day with these aphrodisiac temptations!

\$20 per person. Reservations not required.

#### ❖ Inniskillin

##### Heartbreak Heaven Seminar: The Pinot Noir Tiers

Saturdays in February, 1:00pm and 3:30pm

Most difficult to produce but the most elegant to savour. Let your heart flutter through our Pinot Noir tiers. Enjoy our vertical vintage tasting where quality is unmatched especially when paired with our amazing Canadian cheeses.

\$30 per person. Please RSVP 1 905 468 2187 Ext. 323 or adolotowicz@inniskillin.com

#### ❖ Jackson - Triggs

##### Amuse Bouche

Weekends in February, 11:00am to 4:00pm.

Indulge in a sinfully sensual sampling plate designed for two, perfectly paired with a flight of reserve VQA wines, and as our Valentine to you, each couple will take along a Lindt Excellence chocolate bar.

\$30 per couple, including taxes.

##### Savour the Sights

February 11, 12 starting at 6:30pm

Enjoy a unique epicurean experience of five courses of food & wine served throughout picturesque locations of the winery.

\$135 per person plus taxes and gratuity.

#### ❖ Konzelmann

##### Winemaker's Luncheon

Saturday, February 12, 1:00pm

Revel in the chef's creations paired with Konzelmann wines during this progressive luncheon and experience the romance of winter in wine country. Catered by Toast of the Town.

\$45 per person. RSVP required. Call 905 935 2866.

##### Spilling the Beans...

Daily in February

Try the best kept secret in town! Chocolate covered coffee beans paired with Konzelmann Pinot Noir. Irresistible.

\$2 per person. For more info call 905 935 2866

#### ❖ Pillitteri

##### Days of Wine and Roses

Weekends in February, 11:00am to 5:00pm

Visit our aroma bar to experience the delicate nose of red blossoms and fresh leaves of the Orlando rose paired with the rich and fragrant Cabernet Franc.



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

February 2005

## ❖ **Strewn**

### **Terroir Bar Special Tasting: "Bordeaux" Varietals - Strewn Style**

February 1 to 28, 10:00am to 6:00pm

Strewn winemaker Joe Will has a fondness for the classic red grape varieties of the Bordeaux region in that they are the only red grapes used for Strewn wines. Taste and compare the similarities and differences among four of 2002 vintage reds: Merlot, Cabernet Sauvignon, Cabernet Franc and our flagship red Strewn Three. This tasting flight is matched with a cheese plate.

\$12.00 per person

### **Wine & Chocolate Matching Seminar (Back by Popular Demand)**

Sunday, February 20, 1:00pm

If you haven't already experienced Callebaut Chocolates you're in for a treat. And, imagine learning how to pair them with wine! Lyle Bleich manager of the Callebaut store in Oakville and Strewn's wine experts will take you through a delicious journey of discovery.

\$15 per person plus GST. Reservations required. Call 905 468 1229

## *Niagara Peninsula - West*

## ❖ **EastDell**

### **Chef's Table**

Friday, February 11

Chef Guy Gnadinger-Harris brings the theatre of the kitchen to your table during this deliciously intimate evening of fine wine and food. Chef and your exclusive wine expert share their culinary insights as you experience the progressive tastes (and part of the preparation) of a wine-paired five-course menu created and presented specially for this table.

\$95 per person. Minimum 6 people, maximum 12. Reservations required. Call 905 563 9463.

### **For The Food Of Love**

Monday, February 14, 5:00pm to 9:00pm

Love is in the air and on the menu with a specially designed wine-paired Valentine's dinner featuring Aphrodite's secret ingredients.

\$65 per person. Call 905 563 9463.

### **Wine In Motion**

Wednesday, February 23, 6:30pm to 9:00pm

Adventures in winemaking traverses the world of wine chemistry with the winemaking team of Jason James and Scott McGregor leading the way. Taste the difference in a wine from tank sample and just bottled to aged vintage. Wine tasting and three-course winemaker's supper included.

\$55 per person. Call 905 563 9463 to reserve.

## ❖ **Harbour**

### **Romantic Weekends in February**

Weekends in February

February is the month of romance and they say variety is the spice of life! Show the one you love something a little out of the ordinary this year. Begin your romantic interlude in the cellars of Harbour Estates Winery, by candle light, with a rose, pairing delectable cheeses with fine wines. Continue the adventure with hot mulled wine and an intimate horse and sleigh tour of the estate. After the ride, salute your love with a Harbour Estates icewine shooter...the shot glass will melt in your mouth...it's chocolate.

Next, a special invitation from the proprietors of Ninavik Native Arts, Niagara's largest collection of native stone sculpture. You'll enjoy a private tour of the gallery's collection of Inuit and Iroquois art. The gallery owners, Scott and Carla Daly, will share their favourite carvings and the stories and legends that inspire these incredible works.

The finale to your day is a romantic dinner prepared especially for you at the Best Western Harbourside Inn. A sumptuous four course meal, including a bottle of Harbour Estates wine in the intimate candlelit setting overlooking Lake Ontario.

\$200 per couple. Reservations are required. Gratuities are extra at your discretion. To book your romantic weekend call Harbour Estates at 905 562 6279 or email [romance@hewwine.com](mailto:romance@hewwine.com).

Want to make it an overnight affair? We have special romance rates from local B&B's and hotels. Reservations required.

## ❖ **Lakeview**

### **Red Heart Night, Wine and Dine**

Saturday, February 5, reception 6:00pm, dinner 7:00pm

Celebrate your love for wine and culinary delights with us! Experience two unique styles of winemaking from one creative mind. Let winemaker Tom Green take you through a four-course meal paired with wines of Lakeview Cellars and Birchwood Estate. Catered by Chef Darren Stoute of Gourmet Chef Catering and the After Hours Bistro in Niagara Falls.

- Reception: Will feature Lakeview Cellars' Gamay Nouveau.
- 1st Course: Red delicious apple stuffed with baby shrimp and crab meat in chipolte, complemented with green onions atop Asiago on a bed of frizzy lettuce and paired with LV - 2003 Rosé.
- 2nd Course: Honey, sundried-tomato vinaigrette on a bed of wild greens, topped with pecans and Stilton. Paired with rye flat bread and BW- Pinot Noir 2002.
- 3rd Course: Roasted pork stuffed with blackberry, five spice, and cream cheese and drizzled with a Crescendo demi reduction. Accentuated with risotto tossed with



red pepper and fried beets and paired with LV - 2000 Merlot Reserve and BW - 2002 Cabernet Franc.

- 4th Course: Berry Strudel stuffed with ricotta served with vanilla ice cream and paired with LV - 2002 Cabernet Franc Icewine.

\$75 per person, tax and gratuity not included.

Limited seating. Reservations required. Contact retail managers Bonnie Sneath at Lakeview Cellars 905 562 5685 Ext. 223 or Chevonn Digby at Birchwood Estate 905 562 8463.

## **Art Show, Wine and Cheese**

Friday, February 11, 6:00pm to 9:00pm

Featuring the works of local artist Beverly Sneath. Watercolours, bronze sculpture, silks, and more! Month long display in our Lakeview Room. Information on classes and commissioned artwork will also be available.

Free admission.

## **A Month of Chocolate**

Saturdays in February, 12:00pm to 4:00pm

As part of the Lincoln Wine Route Tour Passport program, we will be offering a wine & chocolate pairing. Guests will also receive a keepsake recipe.

## ❖ **Vineland**

Valentines Celebrations

February 12 to 14

Join us at our winery estate to celebrate the love in your life and beat the winter blues. We will be offering a 4-course Valentines inspired wine pairing menu designed by executive chef, Mark Picone.

\$65 per person plus wine, taxes and gratuities. Wine Club members pricing includes flights of wine. Reservations Required. To reserve call 905 562 7088 Ext. 33.

## **Cuvée Celebration Dinner**

Friday, March 4, 6:30pm - reception, 7:00pm - dinner

Join us as we present a unique menu designed to celebrate the 2005 Cuvée Gala. We have designed a 5-course wine pairing menu to showcase some of the wines we have entered for this wine competition and gala event. Menu items include east coast lobster bisque with a duo of shrimp and scallop mousseline, tea cured duck breast with maple jus, veal tenderloin with wild mushroom risotto and a decadent silk and satin chocolate dessert.

\$70 per person plus taxes and gratuities. Wine Members pricing includes premium wine pairing. For reservations or information call 905 562 7088 Ext. 33. For information or to join our Wine Club, call Blayne at Ext. 29. Cuvée passport holders special pricing, \$65 per person plus taxes and gratuities.

## ❖ **Stoney Ridge**

### **Days of Wine and Cheese**

February 5, 6

Celebrate the newest addition to Stoney Ridge, our on-site cheese boutique, The Cheeseboard. The Cheeseboard offers a wide selection of domestic and imported cheeses. Explore the classic combination of wine and cheese as we pair a selection of our premium wines with an acclaimed array of complementing cheeses.

\$6 per person.

### **Sweet Romance**

February 12, 13

Delectable dessert wines are a Canadian specialty. Join Stoney Ridge for a comparative tasting of our multiple gold winning dessert wines: Late Harvest Vidal, Vidal Icewine and Gewürztraminer Icewine. Learn about the unique history of these wine styles and explore their versatility as an aperitif, a food wine or for dessert; perfect for a Valentines celebration.

\$4 per person.

### **Chardonnay Fanatics**

February 19, 20

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 as supplies last.

\$5 per person.

### **Founder's Library Tasting in Support of the Children's Aid Society of Hamilton**

February 26, 27

In celebration of Stoney Ridge's 20th anniversary, Stoney Ridge invites founder Jim Warren to select a combination of his favourite wines from the Wine Library. The Stoney Ridge Wine Library is one of Canada's largest and most acclaimed collections of Canadian wine with vintages spanning two decades. This once-in-a-life-time tasting will be available throughout the weekend by a winery principal and will explore some of Stoney Ridge's most acclaimed wines and attest to the ageing ability of Canadian wine. A selection of the tasted wines will be made available for purchase as quantities last. A tasting not to be missed!

For this weekend, Stoney Ridge will donate \$1.00 for each bottle sold to The Children's Aid Society of Hamilton's Children's Fund.

\$5 per person.

## Ontario Restaurant Events

### ❖ Allen's

**Meet the Winemaker, Featuring Reif Estates**  
Thursday, February 24, 6:00pm to 8:00pm (rescheduled from January 20)

Come out and meet Klaus Reif, winemaker. This will be informal with samplings of a number of Reif wines and the opportunity to meet with Klaus and ask any questions or share some stories throughout the evening. We will be featuring approximately five of Reif wines, including their Merlot First Growth 2001 and Cabernet Franc icewine with some complimentary sampling available in the early stages and then the opportunity to enjoy further later in the evening.

For more information, contact Conor McCotter of Reif Estates, 416 452 4673 or John Maxwell of Allen's.

Allen's, 143 Danforth Ave., Toronto, 416 463 3086.

### ❖ Grano's

**By Chadsey's Cairns Tasting Event**

Thursday, February 17, 4:00pm to 7:00pm

Drop in for free samples of a range of wines from a 2004 Rosé, fresh from our tanks, and our 2002 dry Riesling, through 2003 vintages, such as our first Pinot Noir, a Chambourcin with Baco Noir, or a Gamay/Pinot Reserve just taken out of the barrel and finally, the Brighton White, a unique blend of Chardonnay, Gewurztraminer and Chenin Blanc from our Brighton Gravelly Sand soils.

Roberto will be offering a winemaker's dinner following the tasting at 7:30pm with a prix fixe/prezzo fisso "Bounty of Ontario, Italian Style" menu at \$35.00 plus taxes and gratuities offering some of the wines that you have tasted, by the bottle, at cost. By Chadsey's Cairns will provide a free sampling of our "sold out" 2002 Gewurztraminer (the stuff of rural legend) to accompany your choice of desert.

An e-mail RSVP, [the.cairns@reach.net](mailto:the.cairns@reach.net), will help us determine quantities of wine to bring, and if you wish to stay for dinner, Grano's phone number is 416 440 1986 or e-mail [rdm@grano.ca](mailto:rdm@grano.ca).

Grano's, 2035 Yonge St. Toronto.

### ❖ Stratford Chef School

**Reif Estate Wine Dinner at the Stratford Chef School**

Friday, February 25, 6:30pm

Reif Estate Wines will be paired with the culinary creations of Chef Dean Elieff from Pazzo Restaurant in Stratford

\$66 members, \$71 non-members. Call 519 2711414

Old Prune Restaurant, 68 Nile St., Stratford, Ontario

### ❖ U of T Faculty Club

**Winemaker's Dinner- Featuring Thomas & Vaughan**

Thursday, February 17, 6:30pm

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

Reception:

- An assortment of Hors D'Oeuvres paired with 2002 Old Vines Vidal and 2001 Baco Noir

Dinner:

- Tomato Bisque Soup w/ Pesto & Crème Fresh paired with 2001 Unoaked Chardonnay
- Salad Panache baby greens wrapped in a cucumber ribbon, w/ julienne of vegetables paired with 2002 Sauvignon Blanc
- Beef Wellington paired with 2000 Meritage
- Crème Caramel paired with 1999 Icewine

\$60.00 per person all inclusive. For reservations call 416 978 6325

U of T Faculty Club, 41 Wilcocks St., Toronto

## Other Ontario Wine Events

### ❖ A Month of Chocolate

The Lincoln Wine Route will be holding events every Saturday in February from 12:00pm to 4:00pm.

A free passport may be picked up at any of the participating wineries. Each week there will be a pairing of a chocolate confection and wine.

The participating wineries are Angels Gate Winery, Crown Bench Estates Winery, De Sousa Wine Cellars, Lakeview Cellars Estate Winery, Magnotta Beamsville, Mountain Road Wine Company, Thirty Bench Wines.

The wineries will ask for voluntary contributions for Community Care and the Women's Resource Centre.

There is a draw for 7 bottles of wine. More information on [www.lincolnwineroute.com](http://www.lincolnwineroute.com)

### ❖ Canadian Club of Halton Peel

**The Future of Our Wine Industry: Why Make Ontario Wine?**

Thursday, April 14, registration/cash bar 6:00pm, dinner 7:00pm

The mother/daughter team from Lailey Vineyard, Donna & Tonya Lailey, will be our guest speakers.

\$30 Canadian Club members, \$40 non-members, \$15 students

Contact Judie Preston 905 845 2862 or Barry Wylie 905 827 6302. [www.canadianclub.ca](http://www.canadianclub.ca)

Oakville Conference Centre, QEW & Bronte Rd./Hwy 25.



## ❖ **The Enlightened Wino, Wine Aesthetics Courses**

Happy New Year Wine Lovers!

With 2005 now in full swing, we want to let you know of the February/March wine courses at The Other Place Reception Centre, 1395 Walker Rd., Windsor.

Steven Brook will be hosting 5 different courses ranging over 8 weeks which can be taken individually or as a package. We hope you will be able to join us.

Please visit [www.theenlightenedwino.com](http://www.theenlightenedwino.com). You will find all the information regarding the courses at this website.

Please call 519 254 7824 or 519 980 9975 or email your inquiries to [info@theenlightenedwino.com](mailto:info@theenlightenedwino.com).

## ❖ **Cuvée 2005**

### **Cuvée Gala**

Saturday, March 5, 2005

Celebrate the best of the Ontario wine industry in red carpet style. This black tie optional gala is known as the not-to-be missed event of the wine and food enthusiast's calendar. Taste specially selected wines from over forty wineries and sample the creations of Canada's leading chefs.

\$200 per person includes Gala admission and En Route Passport. Tickets: [www.cuvee.ca](http://www.cuvee.ca) or 905 684 8688

White Oaks Conference Resort and Spa

### **Cuvée En Route**

March 5, 6

Tour and taste along the wine route throughout the weekend, when the wineries roll out the red carpet to feature specially chosen tasting flights and restaurant events. On Sunday, guests can shop for the highly prized Cuvée award winning wines direct from the wineries.

\$20 per person for passport only, or included with Gala admission. Tickets: [www.cuvee.ca](http://www.cuvee.ca) or 905 684 8688

## ❖ **Days of Wine and Roses**

This is a month-long celebration in Niagara-on-the-Lake. During the month of February, the wineries of Niagara-on-the-Lake feature a Wine & Rose Aroma bar. Guests are invited to visit each winery for a complimentary tasting of a featured wine that has been paired with a specific rose sharing similar aromatic qualities.

The Days of Wine & Roses signature event is our Bouquets Gala. The evening will feature over 30 premium VQA wines from our 16 wineries, culinary offerings from among the top chefs of this region, stunning displays of locally grown roses, and live entertainment.

## ❖ **Bouquets Gala Event**

Saturday, February 19, 7:30pm

Presented by the wineries of Niagara-on-the-Lake.

Experience, savour and indulge in this gastronomic affair! February is the month of romance! Experience a culinary journey in the heart of Niagara's wine country, where award-winning wines are paired alongside the exquisite cuisine of signature chefs from the Niagara region.

Evening highlights: more than 30 premium VQA wines, exquisite culinary samplings, stunning arrangements of locally grown roses and live jazz.

Featured restaurants include:

DeLuca's

Hillebrand Estate Winery Restaurant

Niagara College's Culinary Institute

Peller Estates Winery Restaurant

Terroir La Cachette

The Charles Inn

Vintage Inns' Three Feathers Patisserie

\$75 per person. For tickets please contact Niagara-on-the-Lake Chamber of Commerce 905 468 1950 or [www.niagaraonthelake.com](http://www.niagaraonthelake.com). Location: Chateau des Charmes winery.

## ❖ **Vinifera**

### **The 5th Annual Vinifera Wine Lovers' Gala**

Wednesday February 23, 6:00 PM

At Vinifera, you can sample a fabulous array of selected wines, champagne and Icewine. Get a taste and more of Mark McEwan and other celebrity chefs' cuisine as they serve up an evening of exceptional fare. Bid on rare vintages and wines to cellar at the auction or luxury trips to wine country and five star resorts. All of this and more will be available at Vinifera 2005.

In support of Women in Capital Markets and the Heather L. Main Memorial Scholarship Fund

Tickets are \$250 each or \$1,500 for a table of 5. For tickets call 416 502 3614 Ext. 229 or visit [www.wcm.ca/committees/vinifera/](http://www.wcm.ca/committees/vinifera/)

The Carlu, 7th floor, 444 Yonge Street, Corner of Yonge and College

## ***OWS, Toronto Chapter AGM***

The Annual General Meeting of the members of the Ontario Wine Society's Toronto Chapter will be held on March 8, 2005 at 6:15pm at the Tasting Rooms Restaurant, 100 King St. West. This will be just prior to the Cave Spring Riesling tasting event at 6:30pm that evening.



The purpose of the meeting is to report on the events and accomplishments of the Society in the past year, provide a report on the financial state of the Society and elect the board of directors for the next year. Pursuant to the by-laws of the Ontario Wine Society only members of the OWS have the right to vote at this meeting.

Candidates that have put their name forward for re-election are Gerald Arbus, Bruce Barber, Ken Burford, Sadie Darby, Bob Moore, Stephen Stein, and Dianne Thomas.

Anyone wishing to stand for election or nominate a candidate should contact Bruce Barber at 416 239 3835 before February 22, 2005.

## ***Feature Article***

### **❖ Barrel Fermenting and Aging**

By Hrayr Berberoglu

"Oak is a condiment not a nutrient. People who think of oak as a primary flavour in wine also tend to think of ketchup as a vegetable." Randall Graham, owner and winemaker of Bonny Doon Winery, California.

Winemakers of yore stumbled over the benefits of fermentation and aging centuries ago. Ever since, techniques have been invented to refine the process.

First, the quality of wood was examined. Through taste, wine connoisseurs discovered that *quercus robur*, European oak, yielded texturally more refined and smooth wines. The search led them to a few forests in France which have since acquired world wide fame.

They are Limousine, Tronçais, Never, Alliers, Jupille. The first two impart an overwhelming vanilla flavour to wines and are mostly used by cognac manufacturers. White wines may be fermented in barrels to extract tannins in an attempt to render the end product cellar worthy. Most white wine is not meant to benefit from barrel fermentation and/or aging.

It seems that tight grained French oak (Allier, Nevers, Jupille) imparts a fine texture to the wine and changes the flavour favourably through slow oxidation. The French harvest old trees (over 100 years old and with north exposure), hand-split, and "season" for a minimum of two years before constructing the barrels, and toast according to specification (light, medium high). The size of the barrel affects the texture. 225 to 250 litre casks seem to be best for Bordeaux blends, Pinot Noir and Chardonnay.

Other European countries (Slovenia, Hungary, Romania, Russia) produce oak and export for barrel making. Hungarian and Russian oak yield good results, but they are inconsistent in quality. Italian winemakers prefer Slovenian oak. Some barrel manufacturers now

incorporate staves from different countries in one barrel and the results are reportedly satisfactory.

In the USA, the white oak (*quercus alba*) is abundant and used in barrel manufacturing. Some French barrel makers have set up shop in the USA and use American white oak. White oak has a coarse grain and oxidizes wine faster. For these reasons high-quality winemakers use exclusively French oak. Some blend French and American oak wines for their medium priced wines. Low-end wines are usually American oak aged, some just flavoured with oak chips.

Two enterprising Canadian scientist have recently started marketing Ontario oak barrels harvested from forests around Brantford. The wood is hand-split and shipped to the USA for construction. These barrels are now used by Lailey Winery regularly, and many others on an experimental basis. So far, results are encouraging.

Ontario white oak is tighter grained than US and has less vanilla. One can say that Canadian oak is somewhere between French and American oak. It is less expensive than French barrels, but more than American products due to transportation costs.

North Italian winemakers use mostly upright Slovenian oak vats with 9,000 to 10,000 litre capacity. Sometimes chestnuts barrels are used. These huge vats have a crust of wine tartars on their walls which actually block air penetration, thus oxidation is minimal. German winemakers like to preserve fruitiness and shy away from barrel aging in most instances. If they do use barrels, they are huge, some are 60,000 in capacity and made of extra-hard German oak which is so tight as to hermetically block air from entering.

Ontario oak has a good future only if costs can be reduced by assembling barrels here, which in turn depends on volume. I hope that wineries collectively will decide to use Ontario oak barrels thus facilitating the opening of a barrel manufacturing in this country.

### **To Contact the Ontario Wine Society**

Mail: Toronto Chapter P.O. Box 519, Station K

Toronto, Ontario

M4P 2G9

Niagara Chapter 4850 Cherrywood Dr.

Beamsville, Ontario

L0R 1B9

Voice-mail: Toronto Chapter 416 921 9798

Niagara Chapter 905 685 7623

E-mail: [contact@ontariowinesociety.com](mailto:contact@ontariowinesociety.com)

Web: [www.ontariowinesociety.com](http://www.ontariowinesociety.com)