



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

June 2005

## Upcoming Events

### Toronto Chapter

#### The Estate Wineries of Vincor

June 14 - 5:30 – 8:00 pm

Great Cooks on Eight

401 Bay Street, Simpson Tower, 8th Floor

We welcome our friends from The Opimian Society, the Australian Wine Society, The Society for American Wines and the South African Wine Society.

\$30.00 (\$10.00 of this will be a donation to Grapes for Humanity)

#### 2005 Ontario Wine Awards

##### 10<sup>th</sup> Anniversary - Consumer Wine Tasting Event

[www.ontariowineawards.ca/](http://www.ontariowineawards.ca/)

June 16 - 6:30 to 9:30 pm

Join in the celebration at Toronto's hottest event venue The Distillery Historic District. Hundreds of Toronto wine lovers will experience first-hand the best VQA wines that Ontario has to offer and have the opportunity to meet award winning winery principals. It will be an evening of fabulous wine, food and entertainment you won't want to miss.

The Distillery District – Fermenting Cellar

(1st parking entrance south of Mill Street off Parliament)

55 Mill Street

Ticket Prices: Special offer for Ontario Wine Society Members!!!

\$40.00 plus GST

To purchase your ticket(s) to this exciting event, contact Sandy Kurbis at 416-398-3335 Ext. 2, or by email at [tickets@forefrontcom.com](mailto:tickets@forefrontcom.com). Complimentary shuttle between The Distillery and Union Station available from 6:00 pm to 10:00 pm – sponsored by Niagara Airbus.

**“Excellent wine generates enthusiasm.  
And whatever you do with enthusiasm is  
generally successful.”**

*Philippe de Rothschild*

### Niagara Chapter

#### Matching Wine and Cheese Tasting at Caroline Cellars

1028 Line 2, Niagara-on-the-Lake

6:30pm – Reception, 7:00pm – Tasting

June 21

Welcome in the First Day of Summer with us as we explore the magic of wine and cheese pairings at Caroline Cellars. Summer is a great time for wine and cheese gatherings. Come and learn which wines pair well with which cheeses by pairing the wines of Caroline Cellars with artisanal cheeses from The Cheeseboard.

Our guest speaker, Sam Wiebe will lead us through this tasting. Sam is the Sommelier at 17 Noir at the new casino and a graduate of the Sommelier program at Brock University. In addition, she is a co-owner of The Cheeseboard in Vineland (selling premium cheeses). What better person to describe the marriage of wine and cheese than someone who does so in her own life.

\$ 25 Members

\$ 35 Non-Members

## Recent OWS Events

### Niagara Chapter

Double Horizontal Sauvignon Blanc Tasting  
Stonechurch Vineyards

May 17, 2005

#### YVONNE HALLIDAY

Although it originated in Bordeaux, *Sauvignon Blanc* is a rising star in Ontario and a varietal that we do extraordinarily well. It thrives in cool climate regions as it is better able to express its cleansing gooseberry and grassy tones. Sauvignon Blanc is a wine best consumed young and enjoyable both alone and with food.

Guest speaker Linda Bramble (wine educator, author, editor and writer) led us through the tasting of four 2004's and four 2003's. Bramble started off by describing Sauvignon Blanc as a “promiscuous grape”, having had a romantic interlude with the *Cabernet Franc* grape to produce the offspring of *Cabernet Sauvignon*; thus ensuring us of its noble lineage. She then identified 4 major styles that the grape is produced in: LOIRE –



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grassy, crisp, mineral, green;  
BORDEAUX – round, smoky, lemon, oak;  
CALIFORNIA – tropical, mango, peach,  
melon; and COMBINATION – combination of  
one or more of the previous. Our challenge was  
then to try to identify the style each sample was made in.  
Some were obvious, some were more elusive.



*Terence van Rooyen and Linda Bramble*

We tasted a wonderful selection of 6 wines from Ontario – all of which showed very well - as well as a sample from South Africa and even one called “*Cat’s Pee on a Gooseberry Bush*” from New Zealand. Coincidentally however, the *big star* of the evening was the newly released 2004 Stonechurch Vineyards Sauvignon Blanc with its highly identifiable gooseberry and fresh green fruit. Now I know what you’re thinking, but I assure you, it was a blind tasting!

We’d like to thank Stonechurch Vineyards, its staff and winemaker Terence van Rooyen for hosting the tasting. Thanks to Linda Bramble for leading the tasting and to Colleen Rivard for planning it. Thanks also go to Niagara Chapter Executive who helped prepare the food.

## ***Ontario Winery Events***

### **By Chadsey’s Cairns**

[www.bychadseyscairns.com/](http://www.bychadseyscairns.com/)

We are delighted to announce the completion of our website. Vida worked incredibly hard on the site, trying to capture the feel of our property and the right reality check on the romance of growing grapes in the County. For me, her pictures really compliment the text, and the exquisite translation by Patricia Dumas gives the French version a very special atmosphere. We will be updating it from time to time and sending occasional email notices of wine releases and special events.

### **Cave Spring Cellars**

[www.cavespring.ca/](http://www.cavespring.ca/)

### **Walking the Vine**

June 4, 11, 18 & 25 - 11:00 am and 2:00 pm

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

\$12.00 - Free for Niagara New Vintage Festival Passport holders.

### **Vive la Différence**

July 2-3 Alsace/Loire

July 9-10 Bordeaux

July 16-17 Beaujolais/Rhône

July 23-24 Burgundy: Whites July 30-31 Burgundy Reds  
11:00 am and 2:00 pm

Tour France’s great wine regions à la Cave Spring by tasting our home-grown terroir takes on the varieties of Alsace, the Loire, Bordeaux, the Rhône, Beaujolais and Burgundy.

Reservations Required

905-562-3581, ext. 302

\$12.00/person

### **Château Des Charmes**

[www.chateaudescharmes.com/](http://www.chateaudescharmes.com/)

### **Connoisseur Series**

Thursdays and Sundays - 2:00 pm

Join us for a series of in-depth seminars and tastings for those as passionate about wines as we are. Space is limited to the first 12 people. Reservations required. \$15 per person.

### **June ’05: How to Catch a Star**

Examine how sparkling wine is made utilizing the Méthode Traditionnelle including the effects of aging ‘sur lie’ and the impact of the dosage.

### **July ’05: Chardonnay at the Château**

Taste the difference age, wood and clonal selection can make. Not all Chardonnays are the same!

### **Bosc Family Dinner Series**

The Bosc family invites you to their table for a series of intimate dinners. Hosted on our outdoor Vineyard Courtyard overlooking the St. David’s Bench Vineyard, each evening will be personally hosted by a member of the Bosc family. Discover what makes this family so dynamic as each shares their personal approach to wine, food and good living. Seating will be around one large harvest table. \$125 per person plus taxes and gratuity.

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## **Madame Andrée Bosc, Wine Country Living**

June 24

Join us for our summer season kick-off, as Madame Andrée Bosc shares with you her approach to Wine Country Living! Madame's 'joie de vivre', for which she has become so fondly known and loved for, encompasses her passion of fine wines, exquisite cuisine and of course hours of story telling amongst friends, both new and old! Executive Chef Stephen Treadwell, of Queen's Landing Inn, has developed an outstanding five-course tasting menu, created to exemplify all that is dear to Madame. The evening's menu will feature such classic pairings as Oysters & Champagne, and Foie Gras & Icewine to name but a couple, with many more surprises in store!

For more information and to make reservations for any of our events or special tours and tastings please call 905-262-4219

## **Colio Estate Wine**

[www.coliowines.com/](http://www.coliowines.com/)

### **3rd Annual Colio Car Classic**

June 18

Antique and Classic Cars. A great way to celebrate the day before Father's Day. Free Tours of the winery, Hot food available for purchase by the local Rotary Club. People's choice awarded to the Best Car.

Tours and Admission FREE.

### **5th Annual Tenors in the Vineyard**

July 23

The Windsor Italian Men's Choir sings operatic classics to enhance fine vineyard-side meal.

Limited Seating. Reservations Only. 1-800-263-0802

## **Coyote's Run Estate Winery**

[www.coyotesrunwinery.com/](http://www.coyotesrunwinery.com/)

### **New Vintage Niagara**

June 4 – 12 - 10:00 am – 6:00 pm

Come and celebrate Spring with us with a BBQ on our patio. Enjoy a sample of grilled Ontario Pork paired with our newly released 2004 Riesling.

\$2 for passport holders, \$3 for non-passport holders.

### **Coyote's Run 1st Birthday Celebration**

July 9 - 10:00 am – 6:00 pm

We are 1yr old and ready to celebrate! Join us for our very special day and enjoy some of our newest wines paired with mouth-watering appetizers...and of course Birthday Cake. Don't forget your party hat!

Call 905.682.8310 for details.

## **EastDell Estates**

[www.eastdell.com/](http://www.eastdell.com/)

### **Father's Day Brunch**

June 19 - Three seatings - 10:00 am, 12:00 noon and 2:00 pm

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. Special gift for dad..

\$23.95 p.p, \$12.95 p.p. for children under 12.

Call 905 563-9463 to reserve.

### **Canada Day Dinner**

July 1 - Seatings from 5:00 pm

Raise a toast to Canada Day with a special 3-course dinner showcasing Canadiana cuisine with ingredients from local producers.

\$29.95 p.p. plus applicable taxes a gratuity.

Call 905 563-9463 to reserve.

## **Featherstone Estate Winery & Vineyards**

[www.featherstonewinery.ca](http://www.featherstonewinery.ca)

David Johnson, Featherstone co-owner and winemaker, spent the winter months polishing and perfecting the 2004 vintage wines — with great success. We now have four very exciting new releases to share with you.

The 2004 Cabernet Rosé has aromas of strawberries, roses, and the refreshment of spring. This off-dry rosé is 100% estate-grown Cabernet Franc, with enough body to accompany anything you would want to eat outside or for a picnic. Production: 50 cases.

New this season is a zesty semi-sweet blend of Gewurztraminer and Riesling. In keeping with our naming proprietary blends with a 'stone' moniker, this blend is called 'Topaz'. Citrus and grapefruit flavours give the wine an energizing quality. Production: 250 cases.

What does Chardonnay taste like when unembroidered by oak? We had an excellent Chardonnay crop in 2004. This 100% estate-grown dry wine has aromas of lilac and white flowers, and a rich mouth feel with delicate hints of mandarin and mango. Production: 125 cases.

Last but not least ... the 2004 Gemstone is available now! This is our best selling red and a big favourite: a rich, plummy blend of Baco Noir and Cabernet Franc with a rustic and honest character. Enjoy it in a big glass with everyday foods — lasagna, chicken, or anything off the BBQ. Oh, and did we mention that it just received a Gold Medal at the All-Canadian Wine Competition? Production: a whopping (for us) 600 cases.



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## Harbour Estates Winery

[www.hewwine.com/](http://www.hewwine.com/)

### 5th Anniversary

This September will mark the 5th Anniversary of Harbour Estates Winery. It's a time of celebration and a good time for change. There's a number of you, who have been friends right from the start, and lots who have joined on over the years. It's been exciting to see you coming back year after year because you enjoy the wine and more importantly the atmosphere.

A number of new things will be happening this year in celebration and commemoration of our first five years. Today we want to announce the launch of our "First in Line at Harbour" club and the formation of our "At Home with Harbour" Wine Club.

### The "First in Line at Harbour" Club

The purpose of this club is to give those of you with a keen interest in Harbour, the opportunity to keep informed on a regular basis. You will receive a monthly newsletter as well as any "news flashes" that may occur throughout the year. You'll be first to know about new releases, last call for products we are running low on, important events and ticket sales. You'll also receive invitations to private, member only parties that we will hold throughout the year. There is no cost to join this club. If you decide not to join, we will keep you on our email list. You will still receive about four email updates per year.

### "At Home with Harbour" Wine Club

Receive all the benefits of the First in Line club plus two bottles of our mainline wine bi-monthly, a 10% discount on regularly priced accessory items, and a recipe by Chef Ronnie Coppens of the Bear Trail Couples Resort to go with your wine.

### "At Home with Harbour" Reserve Wine Club

Receive all the benefits of the First in Line club plus two bottles of our reserve wine quarterly, a 10% discount on regularly priced accessory items, a 5% discount on event tickets and a recipe by Chef Ronnie Coppens of the Bear Trail Couples Resort to go with your wine. As well, winemaker Ken Mowat, will personally invite you to an annual Reserve Wine Club barrel sampling.

### Events for the Year

As this is the year leading up to our 5th anniversary, we will be celebrating with a number of different events. Don't miss out on your opportunity to attend. Check our website for additional event postings.

## Summerlude by the Harbour

July 16

Imagine...Over 25 wineries and restaurants, sampling their wares, all on one property! No driving place to place, just a glass, your friends, and a lovely day.

Stroll along the Harbour Trail, be entertained and experience the undiscovered treasures of the Jordan Harbour/Twenty Valley area. Specially selected food and wine pairings from many of the area's finest wineries and restaurants are yours to enjoy. This is a great day of sampling some of the finest food and wine that west Niagara has to offer...and you don't have to drive from place to place.

A fundraiser for Conservation Niagara Foundation. Order tickets online at

[www.hewwine.com/forms/summerlude.htm](http://www.hewwine.com/forms/summerlude.htm)  
\$75

## Henry of Pelham

[www.henryofpelham.com/](http://www.henryofpelham.com/)

### Back to Baco

July 2 & 3 - 10:00 am - 5:00 pm

Henry of Pelham once again kicks off the summer season with the 2002 and 1995 Baco Noir. Enjoy strawberries and pepper - a unique combination of berry & spice!

### Ninavik Gallery's Native Art Series

July 9 & 10 - 10:00 am - 6:00 pm.

A "native window" - sculpture and modern Indian masks on display from Ontario's Six Nations. Live carving demonstrations.

No Charge

### 7th Annual Shuck'em, Suck'em, Eat'em Raw

July 9 & 10 - 11:00 am - 5:00 pm.

Eat 'em as fast as Oyster Boy can shuck 'em. Squeeze on fresh lemon, add tomato sauce or try Oyster Boy's secret hot sauce. Featured wines include Sauvignon Blanc, Pinot Blanc and Non-Oaked Chardonnay.

Cost: Market Price for Oysters.

### Shakespeare in the Vineyard - As You Like It

[www.shakespeareinthevineyard.com/](http://www.shakespeareinthevineyard.com/)

July 14, 15, 16, 21, 22 & 23 - 7:00 pm.

Garden City Productions presents this classic with proceeds benefiting Niagara Peninsula Children's Centre. Out-door event, no refunds. Limited Seating. Wine & light food available. Sold out for 10 years in a row.

Cost: \$25.00 /person.

For tickets please call 905-688-5550 ext. 3257 or online at [www.arts.brocku.ca](http://www.arts.brocku.ca)



## Hillebrand Wines

[www.hillebrand.com/](http://www.hillebrand.com/)

### Jazz at the Winery

July 9 & 10

Join us for the 16th Annual Hillebrand Jazz at the Winery. Bring your lawn chair or blanket, sit back and listen to some of Canada's finest Jazz artists. Purchase food prepared by our chef and wine created from our vineyards. Hillebrand Winery is pleased to introduce a new and exclusive "Backstage Pass" - which includes a 3-course menu and the chance to mix and mingle with the featured performer (\$130 per guest, all inclusive of ticket price, reception, menu paired with wine).

\$25 for general admission

Hillebrand Winery also holds a Wine Country Silent Auction featuring unique wine accessories and packages. All proceeds raised from the auction are donated to Frontier College in support of adult literacy. Over the years, the auction has raised approximately \$80,000 for Frontier College.

### Summer Jazz Series

Saturdays and Sundays - 12:00 noon - 5:00 pm

Hillebrand Winery will be continuing the Jazz theme throughout July and August with a Summer Jazz Series in our Pavilion. Guests are invited to dine on the patio at Hillebrand Winery Restaurant, or in our Wine and Cheese Garden as they enjoy the sound of live jazz.

### "Win Jazz for Ten Contest"

For the second year in a row, "Win Jazz for Ten Contest" will be running. Last year's winners the Schupp family from London, Ontario, had a truly memorable experience. For contest details, visit our web site (see address above).

## Inniskillin Wines

[www.inniskillin.com/](http://www.inniskillin.com/)

### Captivating Cabernets

June 4 - 12

Come and taste the subtle differences Cabernet Franc has from its genetic offspring Cabernet Sauvignon. Two separate wines will test your palate while you indulge and savour the cheese pairing. Will you be able to taste the difference?

\$8.00 per person. Gala wine Tasting, Garden Party and Touring passport holders- free of charge

## Jackson-Triggs

[www.jacksontriggswinery.com/en/niagaraEstate/index.html](http://www.jacksontriggswinery.com/en/niagaraEstate/index.html)

### Savour the Sights

June 4, June 11 (currently sold out), July 1, July 9, & July 23 - 6:30pm

Enjoy a unique epicurean experience of five courses of gourmet food and fine wine, served in picturesque locations of the winery.

Price: \$135.00 + taxes & gratuity

Seating is limited, reservations required 905-468-4637, x 226

### "Twilight in the Vineyard" Amphitheatre Performance Series:

Nestled amidst dramatic woodlands and rolling vineyards, the amphitheatre creates the perfect setting to experience captivating performances up close & personal.

All performances begin at 8:00pm, dinners begin at 6:00pm

**July 2:** Sarah Harmer - \$49.00 (Performance only, currently sold out)

**July 2:** Sarah Harmer - "Twilight Experience Package" \$150.00 + taxes & gratuity (four-course dinner followed by Sarah Harmer performance)

**July 16:** Melanie Doane - \$49.00 (Performance only)

**July 16:** Melanie Doane - "Twilight Experience Package" \$150.00 + taxes & gratuity (four-course dinner followed by Melanie Doane performance)

**July 30:** Spirit of the West - \$59.00 (Performance only)

**July 30:** Spirit of the West "Twilight Experience Package" \$150.00 + taxes & gratuity (four-course dinner followed by Spirit of the West performance)

Box Office open from 12:00 noon - 6:00 pm 7 days/week. Call 905-468-4637, x 2

## Konzelmann Estate Winery

[www.konzelmannwines.com/](http://www.konzelmannwines.com/)

### Ground Breaking News

Konzelmann Estate Winery has now broken ground and construction of their new facility has begun! Plans project a new temperature controlled 'Barrel Cellar', a completely new retail store and additional space to their existing hospitality loft. Mentioned here are only some of the immeasurable improvements for the future of Konzelmann Estate Winery. Completion is slated for Spring 2006.



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'It has taken a couple years to design this new winery, we are now happy to be at this very exciting building stage', quoted Claudia Konzelmann Reis.

The present unimpeded Winery Boutique is open for tastings 7 days a week and Public Tours are offered daily at 2:00 pm, furthermore great special events will be hosted this summer, please view attachment for details.

## New Vintage Touring Passport Program

[www.niagarawinefestival.com](http://www.niagarawinefestival.com)

### Spilling the Beans

June 4-12

Try the best kept secret in town! Semi-sweet Swiss style dark chocolate covered coffee beans paired with 2003 Pinot Noir. Irresistible! \$1.00 for non-passport holders. \$20.00 per passport.

### New Vintage Gala Wine Tasting

June 11 - 6:00 - 10:00 pm

Hosted by the St. Catharines Golf & country club, 70 Westchester Rd., St. Catharines, ON.

Your ticket will allow you to be among the first to experience and savour a taste of the 2003 and 2004 vintage of Ontario wines, while enjoying Niagara entertainment and cuisine.

\$85.00 per person

### 'Authentically German' Lakefront BBQ

July 16 - 11am- 5pm

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

\$30.00 per person (tax in). RSVP requested.

### Maleta Winery

[www.maletawinery.com/](http://www.maletawinery.com/)

### Vertical Tasting of Maleta Meritage Wines

June 4, 5, 11 & 12 - 1:00 PM

As part of the New Vintage Niagara Festival, we will host a vertical tasting of Maleta's award-winning Meritage wines including the 1999 vintage from our private cellar, and the yet-to-be-released 2002 - a superb vintage..

Seating is very limited.

Call (905) 685-8486 to reserve. We will make the 2002 Meritage available for sale, exclusively to attendees only.

\$5 for passport holders, \$10 for non-passport holders

## Pillitteri Estates Winery

[www.pillitteri.com/](http://www.pillitteri.com/)

July 7

Two of Niagara's most respected established businesses will team up creating an ultimate food and wine experience unlike any other. On July 7, 2005 Niagara-on-the-Lake's The Oban Inn, a fine dining and 18-room Inn, with Pillitteri Estates Winery, the world's largest estate producer of Icewine, will engineer an exclusive five course dinner each course paired solely with Icewine on the renovated Pillitteri Estates Winery property.

This uniquely Canadian concept will be the first of its kind to tackle the ominous and difficult task of pairing a wide range of tastes with five different Pillitteri Icewines which traditionally is challenging given the sweetness and intensity of Icewine. The evening will commence with a proprietary Icewine cocktail followed by a vineyard trolley tour, Sparkling Icewine tour of the dramatic barrel cellar and finalize with dinner on the balcony overlooking the vineyard.

Chef Worden of The Oban Inn "Plans to change the tradition of a typical fine cuisine meal and play the sweetness against the savoury" bringing a new twist on dessert presentations to entice the most discerning palate. This past month, The Oban Inn opened KiR: at 160 Front, a 36 seat dining room located in the room formerly known as the sunroom off the lounge. The culinary team is dedicated to providing fresh ingredients with an indulgent, yet light approach to cuisine. This style will be emulated throughout the "Icawine Dinner".

Pillitteri Estates Winery and The Oban Inn had tremendous response from "Niagara College's Chef Showcase" March 31, 2005 where a 5 course dinner prepared by Chef Worden was paired with 5 wines vinified by Sue-Ann Staff. The overwhelming success from this event encouraged the formation of this unique venture unifying the talents of two Niagara "up and coming" food and wine stars. Pillitteri Estates Winery's Resident Sommelier Marcel Morgenstern has moved this event into reality contending "Unique culinary experiences in Niagara such as this make visiting this wonderful region truly a delight and compliment the ingenuity of the wineries and chefs alike."

Winemaker Sue-Ann Staff proclaims "The very best chefs in the world make food and wine pairing magical. As the winemaker, my job is complete in the bottle without the ability to make changes. A great chef can create harmony between food and wine through their techniques, spicing and presentation. Chef Warden does this with ease."

Limited tickets sales for 36 lucky participants to this exclusive event commence immediately by making

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reservations through The Oban Inn at 905-468-2165. Dinner tickets are \$215.00 per person (taxes and gratuity included). Dinner and hotel packages are also available through The Oban Inn.

## Everything's Coming Up Rosés

June 4, 5, 11 & 12

Join us in raising a glass of our premium rose style Merlot Bianco. Designed for summer sipping, this unique wine is destined to accompany you by the pool and patio for festive gatherings.

905-468-3147

Complimentary to New Vintage Niagara Passport holders, \$2.00 non-passport holders.

Complimentary Public tours daily at 12 noon & 2:00 pm  
Summer hours of operation : 10:00 am to 8:00 pm .  
Customized Tours available by reservation.

## Quai Du Vin Estate Winery

[www.quaiduvin.com/](http://www.quaiduvin.com/)

### Jukebox Memories

Rock & Roll of the 50's & 60's featuring Johnny & the Cruizers

July 3 - 2:00 - 6:00 pm

### Vino Latino

Latin Jazz under the sun featuring Robert Michaels

July 24 - 2:00 - 6:00 pm

### Star Gazing

The Royal Astronomical Society of Canada

Sunday, July 31st @ dusk

### Elgin Poker Classic

A 2-day Texas Hold'em Tournament

July 31 & August 1

### Music Trivia

Test your knowledge for fun, cash and prizes

August 7 - 2:00 - 6:00 pm

### Reds, Whites, & the Blues

August 21- 2:00 - 6:00 pm

Celebrating wine and the blues featuring in order of appearance: Anderson & Sloski, Johnny Maxx, Chris Murphy Band w/ Denise Pelley & Fathead

## Reif Estate Winery

[www.reifwinery.com/](http://www.reifwinery.com/)

### Corvette, Classic & Hot Rod Car Show

July 24

Over 150 Vehicles Showcased. BBQ, Door Prizes  
Free Spectator Admission

### Cuban Sunset

August 13 - 7:00 -10:00 pm

Our finest wines are paired with Cuban inspired culinary delights and specially selected Custom House Cigars for each course. Robin Howe prepares a three course meal served on the Grand Victorian's verandah where guests will enjoy a beautiful Niagara Sunset. A portion of ticket proceeds will also be donated to Willowbank School for the Restoration Arts located in Queenston.

Reservations: call 905-468-7738 or email [andrea.nelson@reifwinery.com](mailto:andrea.nelson@reifwinery.com)

\$125.00 per person

## Thirty Bench Vineyard and Winery

[www.thirtybench.com/](http://www.thirtybench.com/)

### Yoga in the Vineyard

June 11 - 10:00am – approx. 2:00 pm

Weather permitting. Dress in appropriate apparel.

Beginners to advanced

Enjoy the tranquil setting of the vineyard while experiencing the joys of nature, as instructor Jesse guides you through Hatha Yoga. Following the class, Chef Ryan Shapiro has prepared a seasonal three-course luncheon, paired with a selection of our wines.

Reservations required

\$60.00/person (taxes included)

## Vineland Estates Winery

[www.vineland.com/](http://www.vineland.com/)

Public Tours offered at 11:00 am and 3:00 pm for \$6 per person. Groups of 10 or more, please call Diane to reserve a private tour at (905) 562-7088 Ext. #15.

### Dining Adventure Series - Strawberry Extravaganza

June 15

We invite you to join us for the third installment of our Dining Adventure Series. Our Chef team has created a *Strawberry Extravaganza* with our friends from J.D. Whitty Farms, to showcase local bounty and culinary creativity. For reservations or information, please contact



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our Hospitality Department at x 33.  
This menu will also feature the release of  
our 2004 Brut Reserve! To order our Brut  
Reserve, please call Blayne Bonfoco at ext 29 or  
by e-mail at [bbonfoco@vineland.com](mailto:bbonfoco@vineland.com).

## New Vintage Wine & Cheese Sampling

June 4 - 12 - 10:00 am - 6:00 pm

Join us in our Wine Boutique as we present our new vintage wines paired with a selection of cheeses including Bleu Benedictin and Triple Creme. , winery tours are offered daily at 11am and 3pm for \$6 per person.

## Saab Vine Dining 2005 at Vineland Estates Winery

June 19 1:00 - 5:00 pm

Join us for the 13th annual Vine Dining event in the vineyard at our estate - the ultimate gourmet feast and strolling picnic, offering delectable foods from over 21 of Hamilton and Niagara Region's best restaurants paired with VQA wines from our local wineries. Proceeds of this fundraiser go to support Theatre Aquarius. Only a limited number of tickets are available and this event sells out every year! Complimentary transportation to the event is provided courtesy of Laidlaw Transport and can be reserved at time of purchase. Tickets \$125 (with tax receipt portion of \$75) and can be ordered by calling 1-905-522-7529 or 1-800-465-7529

## Father's Day

June 19

Join us for a pairing menu to celebrate Dad. Wine Club Members pricing includes flights of wine with each course. For information or reservations, call (905) 562-7088 Ext. 33. To join our Wine Club, call Blayne at Ext. #29.

\$60 per person

## Restaurant Events

### Allen's

[www.allens.to/](http://www.allens.to/)

June 30 - 6:00 - 8:30 pm

A wine evening with Peninsula Ridge Estates Winery, with winemaker Jean-Pierre Colas and Sales Director Jonathon Kuhling. Five wines will be presented for complimentary tasting, and they will also be available for purchase at introductory prices. Guests may order whatever they wish from the menu. A dinner reservation guarantees a place at these popular events. Office 416 463-3086.

## WINE of the MONTH CLUB

### WineryToHome.com

<http://www.winerytohome.com>

Experience extra-ordinary wines including limited-availability, non-LCBO and the best new releases - each recommended by the top wine reviewers in Canada - Tony Aspler and David Lawrason.

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## A Handy Guide to Wine Pronunciations

### Red:

Cabernet Sauvignon: Cab-air-nay So-vin-yawn  
Cabernet Franc: Cab-air-nay Fronc  
Grenache: Gren-nash  
Malbec: Mal-beck  
Merlot: Mair-lo  
Petite Sirah: Puh-teet Seer-rah  
Petit Verdot: Puh-teet Vair-doe  
Pinot Noir: Pee-no Nwahr  
Sangiovese: San-jee-oh-vay-say  
Shiraz: Sheer-az  
Syrah: Seer-rah  
Tempranillo: Tem-prah-knee-yo

### White:

Chenin Blanc: Shay-nan Blawnc  
Gewurtraminer: Ge-vertz-tram-may-ner  
Pinot Gris: Pee-no Gree  
Prosecco: Pro-sek-ko  
Riesling: Reece-ling  
Sauvignon Blanc: So-veen-yawn Blawnc  
Semillon: Say-me-yawn  
Verdelho: Vair-dahl-o  
Viognier: Vee-awn-yay

*Excerpted from "Excuse me, I'd like a bottle of Pee-no Nwahr" by Nick Lees, Hamilton Spectator, March 7, 2005.*