



Just Off the Vine ...

The Ontario Wine Society's Newsletter

April 2002

Ontario Wine Society Events

• April 29 (Monday), 2002 - Magnotta - The Premium Side

You'll hear the Magnotta story first hand from Rosanna Magnotta, owner, and Ceasar Valenti, product consultant, who will also lead us through a tasting of their VQA wines and some other surprises.

• May 21 (Monday), 2002 - The Best of Canada

Compare Ontario's best to B.C.'s and others'. David Lawrason will lead us in the tasting.

• May 26 (Sunday), 2002 - Wine Tour in the Niagara Peninsula

We will visit Pillitteri, Inniskillin and Creekside. This will be a joint adventure with the Australian Wine Society!

• June 19 (Wednesday), 2002 - Tasting Gold

Featuring the gold medal winners from the Ontario Wine, formerly Air Ontario, Awards. Tony Aspler will lead the tasting.

• Summer 2002 - Barbecue

This will be at La Maquette restaurant this year.

• September 2002 - Before and After Dinner Wines

• October 2002 - Riedel Glass Tasting

• November 2002 - Viva Vincor

This will be a wine fair of Vincor's Ontario and British Columbia Estates - Inniskillin, Jackson-Triggs, Hawthorn Mountain and Sumac Ridge.

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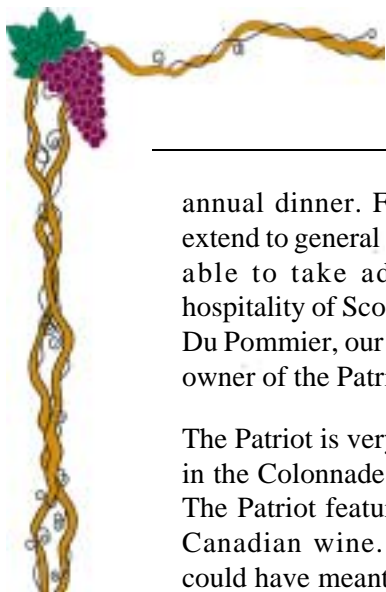
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Recent OWS Tasting Reports

❖ An Evening At The Patriot

March 25, 2002, by Stephen Stein

The Ontario Wine Society has an unwritten rule that we never repeat the same restaurant for our



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annual dinner. Fortunately, the rule does not extend to general managers. Therefore, we were able to take advantage of the wonderful hospitality of Scott Willows, formerly of Auberg Du Pommier, our destination two years ago, now owner of the Patriot.

The Patriot is very conveniently located upstairs in the Colonnade near Bloor and Avenue Road. The Patriot features both Canadian cuisine and Canadian wine. Twenty-five years ago that could have meant an evening of Baby Duck and grilled cheese sandwiches. It now means a superb evening of delicate and delicious food flavours beautifully matched by very fine wines.

Cave Spring, a long time friend of the OWS, supplied the wine. We were very lucky as part owner, manager and all around good guy, Tom Pennachetti was present to explain the matching. In fact, Tom was the wine industry's first representative to the Ontario Wine Society Board.



Tom Pennachetti "preaches to the converted" at our Annual Dinner at the Patriot Restaurant, March 25, 2002

The evening began with a reception featuring the 2000 Chardonnay Musqué. We then took a real gander at the foie gras poached in red wine with caramelized pears matched with the 2000 off-dry Riesling. Not only did the caramelized pears cut the richness of the foie gras but the Riesling matched the combination.

Next up was the Alberta Nautrica goat cheese baked on Cookstown greens served with the 2000 Sauvignon Blanc. The natural richness of the goat cheese was beautifully matched with the

slight bitterness of the greens while the wine proved that Sauvignon Blanc is quickly coming of age in Ontario.

The main course was either prune stuffed pork, which I did not have, or pan seared Arctic Char, smoked bacon, lentils, chanterelles and balsamic glaze served with a 1999 Gamay Reserve. The smoky flavour of the bacon offset the richness of the Char with the lentils and the Gamay Noir providing the background flavours.

The evening finished with a lemon curd tart (be careful pronouncing those last two words quickly) with fresh fruit and the 2000 Indian Summer Riesling. The mild astringency of the tart was nicely balanced by the sweetness of the late harvest wine.

Overall, a beautiful evening of wine, food and fellowship. The only problem is, how do we top this next year?

Ontario Winery Events

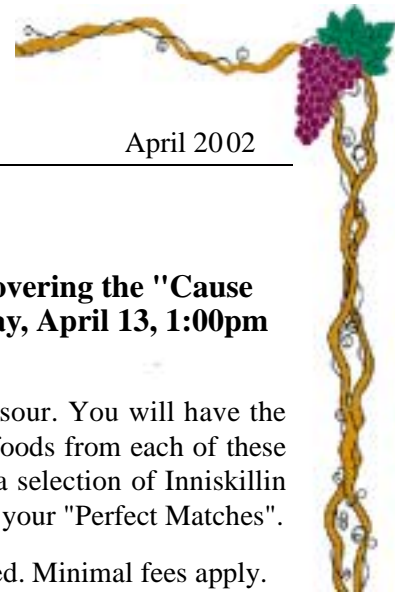
❖ Cave Spring

The Premium Wines Of Cave Spring Vineyards, April 6, 13, 20 & 27, 2:00pm

This seminar will focus on the Cave Spring Vineyards and the unique terroir of the Beamsville Bench. Wines will include the '99 and '00 CSV Riesling and '97, '98 and '99 CSV Chardonnay. Please call 905 562 3581 for reservations. \$5.00 per person.

Vintage Angelo, Classic Jamie, Wednesday, May 1, JK ROM, 100 Queen's Park, Fourth Floor. Reception: 6:30pm, Dinner: 7:00pm

Many years ago, JK ROM Chef Jamie Kennedy was among the very first to endorse the emerging Niagara wine region and today his restaurant continues to champion local winemakers. Join Jamie and Cave Spring Cellars winemaker, Angelo Pavan, as they present a classic and



thoroughly educational wine and food experience. Each of Jamie's four courses will be accompanied by both a young and a mature version of a Cave Spring wine illustrating the ageability of Niagara's finest vintages.

The cost is \$115.00 per person, taxes and gratuities included. For reservations please call the JK ROM restaurant at 416 586 5578

New Grapes on the Block, Saturday, May 4, Patriot Restaurant & Brasserie, 131 Bloor St., W. Reception: 6:30pm, Dinner: 7:00pm

One year ago, Patriot Chef, David Chrystian, and Cave Spring Cellars' winemaker, Angelo Pavan, brought the house down with an unforgettable feast matched to the signature wines of Cave Spring. Join us again as Chef Chrystian meets winemaker Pavan's emerging fighting varieties, including the much anticipated Syrah and Chenin Blanc.

The cost is \$115.00 per person, taxes and gratuities included. For reservations call the Patriot Restaurant at 416 922 0025

❖ Creekside

Look Out For Laura, Saturdays & Sundays in April, 11:00am to 4:00pm

It's time to release the 2000 Laura, our version of the famed Bordeaux blend or Meritage. This vintage shows the deft touch of winemaker Marcus Ansems who will be on hand Saturdays from 1:00pm to 3:00pm to answer questions.

Limited space available. Reservations are recommended. \$5.00 per person.

❖ Harbour

Harbour Views - High End Reds, Saturday, April 13, 5:00pm to 6:00pm

Jeff Innes will lead you through our premium red wines from vine to wine with the techniques he uses in order to create a premium wine. There will be samplings of each.

\$5.00 per person. Call us for reservations.

❖ Inniskillin

Wine & Food - Discovering the "Cause and Effect", Saturday, April 13, 1:00pm to 4:00pm

Sweet, salty, rich, and sour. You will have the opportunity to sample foods from each of these categories paired with a selection of Inniskillin VQA wines, and create your "Perfect Matches".

No reservations required. Minimal fees apply.

Spring Is In The Air!, Saturday, April 20, 1:00pm to 4:00pm

Join Izabela Kalabis, Inniskillin Resident Chef, & Maria Moessner, Inniskillin Estate Sommelier, for a selection of fresh grilled spring vegetables and regional cheese fondue paired with a selection of Inniskillin VQA Wines.

No reservations required. Minimal fees apply.

❖ Lailey

Get In Touch With The Feelings Of Wine And Cheese, Saturday, April 27

Cheese Merchant Martin Withenshaw and Sommelier Tonya Lailey will talk about texture. Lailey wines will be paired with a special selection of Canadian Cheese.

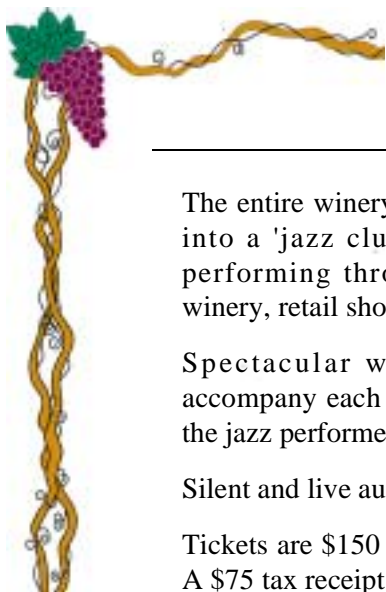
\$15 per person inclusive. Reservations: tonya@laileyvineyard.com or 905 468 0503.

❖ Peninsula Ridge

Jazz on the Ridge, Wine, Dine and Jazz Gala, Friday, April 26, 7:00pm

Organized by The Peninsula Ridge Founders Club to benefit the West Lincoln Memorial Hospital Foundation in support of an essential health care facility for the Niagara West community.

Featured celebrity musicians include: Michael Danso, The Frank DiFelice Quartet, Richard Whitehouse and Adagio.



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The entire winery property will be transformed into a 'jazz club' setting with jazz artists performing throughout the evening in the winery, retail shop and Coach House.

Spectacular wine and food pairings to accompany each of the diverse music styles of the jazz performers.

Silent and live auctions

Tickets are \$150 per person. Black tie optional. A \$75 tax receipt will be provided.

To purchase tickets, please call 905 563 0900 ext. 25. For more information, or to donate an item for the silent or live auctions, please contact Johanna Burkhard at 905 563 0900 ext. 28 or jburkhard@peninsularidge.com. The location is 5600 King Street West, Beamsville.

❖ Strewn

In Celebration of Santé, The Bloor-Yorkville Wine Festival, Wednesday May 1 & Saturday May 4

The Corner House and Strewn Winery are hosting an unforgettable evening that will marry the rich, flavourful cuisine of Provence with some of the most enjoyable wines that Strewn Winery has to offer. For reservations and times, please contact The Corner House at 416-923-2604.

Wednesday May 1 \$90.00 per person, taxes and gratuities extra.

Saturday May 4 \$100.00 per person, taxes and gratuities extra.

Ontario Wine Industry News

❖ Cuvée 2002 Award Winners

Niagara-on-the-Lake, Ontario, March 1, 2002.

AND THE WINNERS ARE...!

Red Wine: Daniel Lenko Estate Winery, Old Vines Merlot 1999

Limited Edition Red Wine: Creekside Estate Winery, Signature Merlot 1999

White Wine: Henry of Pelham Family Estate Winery, Sauvignon Blanc 2001

Limited Edition White Wine: Thirteenth Street Wine Co., Chardonnay Reserve Sandstone Vineyard 2000

General List Red Wine: Inniskillin Wines, Pinot Noir 2000

General List White Wine: Inniskillin Wines, Riesling 2000

Sparkling Wine: Pillitteri Estates Winery, Duemila 2000

Sweet Wine: Rief Estate Winery, Vidal Icewine 2000

Cabernet Sauvignon: Lakeview Cellars Estate Winery, Cabernet Sauvignon 1999

Cabernet Franc: Peninsula Ridge Estate Winery, Cabernet Franc Reserve 2000

Red Hybrid: Malivoire Wine Company, Old Vines Foch 1999

Riesling: Cilento Wines, Riesling Reserve 2000

Gamay: Thirteenth Street Wine Co., Gamay Reserve Sandstone Vineyard 1999

Chardonnay: Stoney Ridge Cellars, Reserve Chardonnay Kew Vineyard 2000

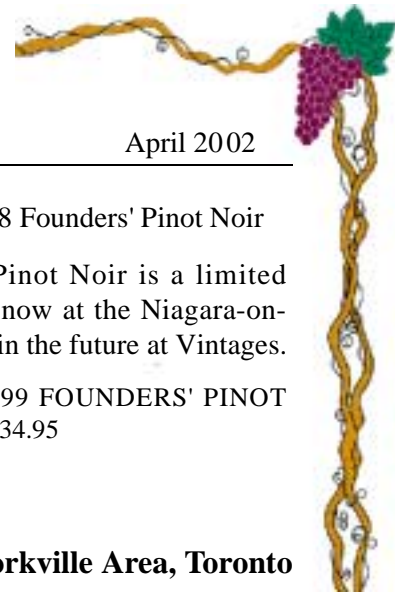
Pinot Noir: Inniskillin Wines, Founder's Series Reserve Pinot Noir 1999

Aromatic White Wine: Lakeview Cellars Estate Winery, Gewurztraminer Butler Grant's Vineyard 2000

❖ Inniskillin

Cuvée 2002 - Double Winner For Best General List Red & Best General List White, Niagara-on-the-Lake, Ontario, March 4, 2002

On Friday March 1, 2002 Inniskillin General Manager and Winemaker, Philip Dowell, achieved what no other Ontario winemaker has



done so far at Cuvée. He received the top honours for both red and white wine in the LCBO General List categories sponsored by Andrew Brandt, Chairman of the LCBO.

Andrew Brandt was on hand to present the award Friday night at the Gala Event at Queen's Landing Inn for the 2000 Riesling and 2000 Pinot Noir. Dowell accepted the award along with his Assistant Winemaker David Sheppard and Inniskillin President Donald Ziraldo. It was a very proud moment for all.



From the left, Andrew S. Brandt - Chairman LCBO, Philip Dowell - General Manager and Winemaker, Inniskillin, David Sheppard - Assistant Winemaker, Inniskillin and Donald Ziraldo, Co-founder and President, Inniskillin

ANDREW S. BRANDT AWARD FOR BEST GENERAL LIST RED WINE for the Pinot Noir 2000 - VQA, #261099, \$12.95

ANDREW S. BRANDT AWARD FOR BEST GENERAL LIST WHITE WINE for the Riesling 2000 - VQA, #83790, \$9.95

As the award indicates, these two wines are readily available in LCBO stores throughout the province as well as Wine Rack Stores and the Inniskillin Wine Boutique in Niagara-on-the-Lake

A further accolade at Cuvée 2002 came with the 1999 Founders' Pinot Noir winning the Best Pinot Noir category.

This particular category has been won by Inniskillin at three previous Cuvéés.

Cuvée 1998 for the 1995 Founders' Pinot Noir
Cuvée 2000 for the 1997 Founders' Pinot Noir

Cuvée 2001 for the 1998 Founders' Pinot Noir

The 1999 Founders' Pinot Noir is a limited edition wine available now at the Niagara-on-the-Lake Boutique and in the future at Vintages.

BEST PINOT NOIR 1999 FOUNDERS' PINOT NOIR - VQA, #558130, \$34.95

❖ Santé

May 1 to 4, Bloor-Yorkville Area, Toronto

Twenty-five Ontario wineries will be participating this year throughout the four days. They will be partnering with shops and restaurants and showcasing their wines at the Santé International Tasting on Friday, May 3 from 7:30pm to 10:30pm in the Great Hall, Hart House, University of Toronto. For details visit the Santé web site at www.santewinefestival.net or call 416 928 3553 Ext. 27.

❖ Stoney Ridge

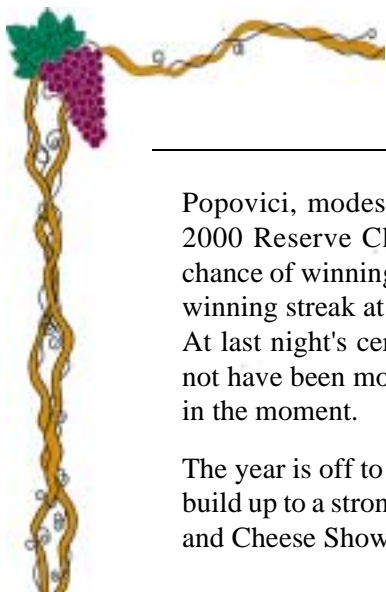
A Cuvée Tradition Continues... Stoney Ridge Cellars Wins Best Chardonnay of Show Niagara-on-the-Lake, Ontario, March 2, 2002

Last evening, hundreds of beautifully garbed oenophiles gathered at Niagara-on-the-Lakes' elegant Queen's Landing Inn to celebrate Grey Gables Cuvée Gala evening. This annual event has become one of Canada's premiere wine and food events.

The evening's festivities began with the eagerly anticipated Awards' Ceremony. In January winemakers gather for a structured tasting where their task is to judge the industry's very best efforts in winemaking. From the hundreds of submissions, only a few wines are deemed worthy of the Cuvée honour role at the Gala.

Stoney Ridge Cellars has had a very strong presence during past Cuvéés; with Best White Wine of the Show in 2001 for the 2000 Chenin Blanc and in 2000 for the 1997 Old Vines Chardonnay.

This year, award winning winemaker, Liubomir



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Popovici, modestly announced that he felt his 2000 Reserve Chardonnay stood a very good chance of winning, but hesitated to think that the winning streak at Stoney Ridge would continue. At last night's ceremonies the excitement could not have been more evident as Liubomir basked in the moment.

The year is off to a great start and this win is the build up to a strong showing at the Toronto Wine and Cheese Show.

❖ Toronto Wine And Cheese Show - Competition Results

Toronto, Ontario, March 22, 2002.

This annual competition is conducted by the Food & Beverage Testing Institute of Canada (FBTI), a not-for-profit organization dedicated to consumer/trade education and enlightenment. This is Canada's largest competition where Canadian wines have a window to compete one-on-one with imports.

The Ontario winners from the show are:

RED WINE UNDER \$12

Silver Medal

2000 Gamay Noir - Lakeview Cellars
2000 Gamay Noir - Chateau Des Charmes
2000 Cabernet-Foch - Henry of Pelham

Bronze Medal

1998 Cab. Sauv. Special Reserve - Magnotta
2000 Gamay - Cave Spring

WHITE WINE UNDER \$12

Gold Medal

2000 Riesling Off-Dry - Pillitteri
2000 Riesling - Marynissen

Silver Medal

2000 Vidal - Hernder
2000 Sauvignon Blanc - Strewn
2000 Dry Riesling - Vineland

Bronze Medal

1998 Riesling - Strewn
2000 Pinot Blanc - Konzelmann

1999 Chardonnay Barrel Aged - Magnotta
2000 Riesling - Chateau Des Charmes
2000 Riesling Dry - Henry of Pelham Winery

RED WINE OVER \$12 AND UNDER \$25

Silver Medal

2000 Pinot Noir - Crown Bench
2000 Merlot - Thomas & Vaughan
1999 Baco Noir Reserve - Henry of Pelham
1999 Cabernet Franc - Kacaba
1999 Meritage - Reif Estate
1999 Lailey Vineyard Cab. Franc - Southbrook
1999 Lailey Vineyard Cab. Sauv. - Southbrook
1999 Cabernet - Cave Spring
1999 Cab. Fr. St. Davids, Chateau Des Charmes
1999 Cabernet Franc - Hernder

Bronze Medal

2000 Covered Bridge Red - Hernder
1999 Merlot Unfiltered - Henry of Pelham
1999 Vintner's Res. Cab. Franc - Crown Bench
2000 Merlot - Reif
2000 Pinot Noir - Lakeview

WHITE WINE OVER \$12 AND UNDER \$25

Gold Medal

2000 Riesling Reserve - Hernder

Silver Medal

2000 Triomphe Sauvignon Blanc - Southbrook
1999 Chardonnay Family Reserve - Pillitteri
2001 Sauvignon Blanc Reserve - Cilento
2000 Gewurztraminer - St. David's - Ch. des Charmes

Bronze Medal

2000 Sauv. Blanc, St. David's - Ch. des Charmes
2000 Riesling Traminer - Konzelmann Estate
2000 Chard. Barrel Fermented - Henry of Pelham
1999 Triomphe Chardonnay - Southbrook
2000 Reserve Chardonnay - Stoney Ridge

RED WINE OVER \$25

Gold Medal

1999 Triomphe Cabernet Merlot - Southbrook
1999 Benchmark Reserve Blend - Thirty Bench

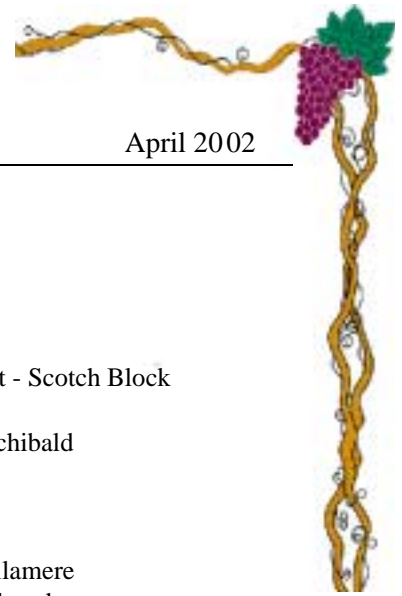
Silver Medal

1999 Cabernet Franc Family Reserve - Pillitteri

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Bronze Medal

1998 Cab./Merlot Res. Unfiltered - Konzelmann
1999 Cab./Merlot Unfiltered - Henry of Pelham

WHITE WINE OVER \$25

Silver Medal

2000 Riesling Grand Reserve - Konzelmann

SPARKLING WINE

Gold Medal

2000 Cabernet Franc Icewine - Magnotta

Silver Medal

Ruby Port - Magnotta

ROSÉ WINE

Gold Medal

2000 Mountainview Blush - Thirty Bench

Silver Medal

2000 Rosé - Pillitteri Estates

Bronze Medal

Pale Sherry - Magnotta

DRY/OFF-DRY FRUIT WINE

Gold Medal

2001 Rhubarb - Hernder Estate
2001 Regal Black Currant - Scotch Block

Silver Medal

1999 Hard Cider - Archibald
2000 Apple Dream - Cox Creek
1999 McIntosh Oak Aged - Archibald
2000 Bosc Pear - Bellamere
1998 Blackberry - Sunnybrook
1998 Black Raspberry - Sunnybrook
2000 Cranberry - Muskoka Lakes

Bronze Medal

Hard Peach - Archibald
2001 Evening Romance - Cox Creek Cellars
2000 Spiced Apple - Sunnybrook
1998 GOLDen Peach - Sunnybrook
2002 Meade - Whittamore's
2001 True Blue Blueberry - Scotch Block
2002 Red Currant - Scotch Block
2001 Cranberry - Hernder
2000 Cranberry - Stoney Ridge

SWEET FRUIT WINE

Gold Medal

Framboise - Southbrook
Blueberry - Southbrook
2001 Cassis Black Currant - Scotch Block
Cassis - Southbrook
Spiced Winter Apple - Archibald

Silver Medal

Blackberry - Southbrook
2000 Caramel Apple - Bellamere
2000 Iced Cherry - Sunnybrook
2000 Strawberry Memories - Cox Creek
2001 Cassis - Whittamore's
Canadian Maple - Archibald

Bronze Medal

Framboisier Nouveau - Whittamore's
2001 Framboise Raspberry - Scotch Block
2000 Spiced Russet - Cox Creek
2000 Iced Peach - Hernder
2000 Iced Pear - Hernder
Sweet Apple Cherry - Archibald
2000 Raspberry Nectar - Bellamere
Framboise D'Or - Southbrook
2001 Red Velvet - Cox Creek

SWEET WINE UNDER \$25

Gold Medal

2000 Vidal Special Select LH - Reif

Silver Medal

2000 Special Select LH - Thomas & Vaughan

Bronze Medal

2000 Select LH Vidal - Konzelmann
2000 Vidal Special Select LH - Henry of Pelham

SWEET WINE OVER \$25

Gold Medal

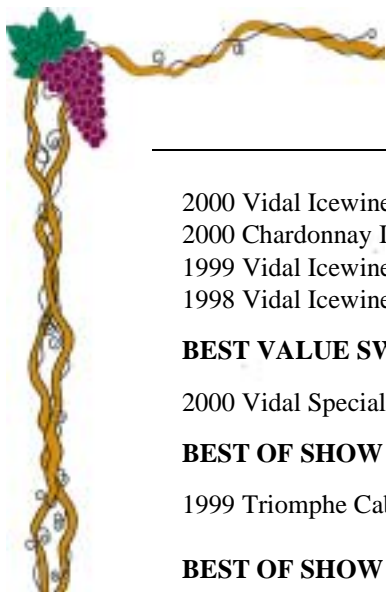
2000 Riesling Icewine - Henry of Pelham
2000 Riesling Icewine - Stewrn

Silver Medal

2000 Pinot Gris Icewine - Royal DeMaria
2000 Vidal Icewine - Konzelmann

Bronze Medal

2000 Gewurztraminer Icewine - Pillitteri Estates
2000 Vidal Icewine - Pillitteri Estates



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2000 Vidal Icewine - Lakeview
2000 Chardonnay Icewine - Royal DeMaria
1999 Vidal Icewine - Reif
1998 Vidal Icewine - Vineland

BEST VALUE SWEET WINE

2000 Vidal Special Select LH - Reif

BEST OF SHOW RED WINE

1999 Triomphe Cabernet Merlot - Southbrook

BEST OF SHOW WHITE WINE

2000 Riesling Grand Reserve - Konzelmann

BEST OF SHOW SWEET WINE

2000 Riesling Icewine - Henry of Pelham

BEST OF SHOW DRY/OFF DRY FRUIT WINE

2001 Rhubarb - Hernder Estate Wines

BEST OF SHOW SWEET FRUIT WINE

2001 Cassis Black Currant - Scotch Block

Vines Magazine - Special Subscription Offer

Vines Magazine, Canada's leading wine magazine, has a special offer for members of the Ontario Wine Society.

As a member of the OWS, you can subscribe to Vines Magazine for only \$8.00 for a year (6 issues), compared to our regular price of \$12.00. If you are already a subscriber, you can renew your subscription at the discounted rate.

Don't miss another issue of Vines. You can subscribe by calling 1 888 883 3372 or e-mail wsendzik1@cogeco.ca. Be sure to mention that you are a member of the OWS.

Cave Spring Mailing List

"We'd like to take this opportunity to offer Ontario Wine Society members the chance join the Cave Spring mailing list and receive our twice annual mailings updating our newest

releases. Members can e-mail kaffeld@cavespringcellars.com, phone 905 562 3581, or write to Cave Spring Cellars, 3836 Main Street, Jordan, Ontario L0R 1S0 to be added to our mailing list."

New Member Drive

In an effort to increase the membership in the Ontario Wine Society, the executive is undertaking several initiatives. One of those initiatives is an incentive program for new members and existing members.

Here are the details.

- Every new member will be entitled to one free tasting event.
- An existing member will be entitled to one free tasting event for every two new member referrals.

So, here's an opportunity for you to help us promote the Society. Good Luck! Make sure that the people you refer note your name on the form when they submit their application. Applications can be obtained by leaving a voice message at 416 921 9798, or writing to The Ontario Wine Society, P.O. Box 519, Station K, Toronto, Ontario, M4P 2G9. Or, you can apply through the web site at www.ontariowinesociety.com.

Help Wanted

The Ontario Wine Society's board of directors needs more board members to help run the organization. If you have some time to help in marketing or planning events, please get in touch with Bruce Barber, President of the Ontario Wine Society, at 416 239 3835.