



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

April 2008

## Upcoming Events

### TORONTO CHAPTER

#### Annual General Meeting

The Ontario Wine Society's Toronto Chapter Annual General Meeting will be held on **Monday, May 12, 2008**, at 6:00pm at the Faculty Club, U of T, 41 Willcocks St. This will be just before the 6:30pm New Kids on the Block tasting event.

The purpose of the meeting is to,

- report on the financial state of the Society as of March 31, 2008,
- report on the accomplishments during the past fiscal year,
- present the business plan, and
- elect the Board of Directors for the next year.

Members that have put their name forward for re-election are Ken Burford, Sadie Darby, Dianne Thomas, Gerry Arbus, Rick Bates and Pat Dinsmore. Anyone wishing to stand for election, or nominate a candidate, should contact Ken Burford at 416 489 0979 before May 6, 2008.

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

### NIAGARA CHAPTER

#### “Niagara's Other Wines” - Tasting Our Unique Varietals

Tuesday, April 22, 2008

6:30pm – Reception, 7:00pm – Tasting

\$ 30 Members

\$ 40 Non-Members

Usually we tend to focus our tastings on the widely grown vitis vinifera grape varieties of the Niagara region. Those grapes are Merlot, the Cabernets, Pinot Noir and Gamay Noir in the reds and Chardonnay, Riesling, Sauvignon Blanc and Gewurztraminer in the whites. More and more wineries are growing grapes such as Shiraz/ Syrah and Pinot Gris/Grigio. Join us to taste some even more unique varietals that are being produced by a select few wineries.

Our speaker will be Linda Bramble, Ph.D., a wine writer, educator and broadcaster who is a certified sommelier. She has books published on the Niagara wine region and is a Canadian contributor to the Oxford Companion to the Wines of North America. Linda is a regular contributor to several magazines including Vines. She has won awards and recognition around the world and has been named the Grape and Wine Festival's Citizen of the Year. In April she was given the lifetime achievement award for wine promotion at the annual Experts Wine Tasting at Brock University. She lives and works in St. Catharines and has taught at Brock University's Cool Climate Oenology and Viticulture Institute.

Linda has had a long and enjoyable relationship with the Ontario Wine Society and has received high praise for the insight and enthusiasm, which she brings to our events. Join her in April while we experience some of the exciting lesser-known wines of Niagara like Chenin Blanc, Pinot Meunier Rose, Aligote, Viognier and Kerner. She will discuss the wines, give us some of the history, and look at the future of these and other wines being produced in our area.

Ridgepoint Wines, the venue for the event was the first winery in Ontario to bottle Nebbiolo. Their award winning 2002 is still available and will be on our tasting list. Our host will be Mauro Scarsellone of Ridgepoint. As usual, stay after the tasting for hors d'oeuvres and nibbles catered by Mauro's sister Anna Gottardo and Executive Chef Christopher Knight of Scarsellone Restaurant.

## Upcoming Events

### TORONTO CHAPTER

New Kids on the Block - May 13, 2008

Bus Tour to Prince Edward County - June 7, 2008

Jazz and Wine Matching - June, 2008

Bin End Dinner at Woodbine - August 20, 2008

Shirazs of the World - September 23, 2008

Wine Additives - October 28, 2008

New World Pinot Noirs - November 25, 2008

### NIAGARA CHAPTER

Sauvignon Blanc Vertical – Chris Waters - May 20

Syrah vs. Shiraz - June

Southbrook Library Tasting – Ann Sperling - July 24



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## Previous Events

### TORONTO CHAPTER

#### **Annual Dinner – Peninsula Ridge Estates Winery/Jamie Kennedy Wine Bar KEN BURFORD**



Well, I experienced “you learn something new every day” at this dinner. Jean-Pierre Colas, winemaker for Peninsula Ridge and former Burgundian winemaker, introduced me, and I am sure many of the other 60 attendees, to his Ratafia (rah-tah-fee’-ah), a before-dinner aperitif that, traditionally, winemakers in Burgundy and elsewhere made only for family consumption. Untraditionally, we had it at the end of the meal with dessert.

Jean-Pierre’s 2005 Ratafia, \$30.80 at the winery only, is a blend of unfermented Chardonnay and a brandy that he makes from local plums. The sweetness and acidity of the unfermented Chardonnay are nicely balanced, reminiscent of an Icewine. But, mingled with this is a grappa-like spiciness and fermented grape skin flavour. All of this masks the alcohol content of 18%. It’s a seductive aperitif/dessert wine that needs to be consumed with caution.

The other Peninsula Ridge wines that we had with dinner were the 2006 Syrah Rosé, Sauvignon Blanc, Dubois Reserve INOX Chardonnay and Shiraz, all of which exhibited clean varietal characters and matched well with excellent dishes that came out of Jamie Kennedy Wine Bar’s kitchen that evening. Jean-Pierre, speaking to us informally as if we were seated around his family dining room table and with his charming Burgundian accent, described each wine – how he had made it and how well he thought that it would go with the specific dish with which it was paired.

Surprising to me was how well Ontario-grown Syrah works as a rosé. The Sauvignon Blanc had a nice grassy/straw nose and digestive-juice-inducing acidity. The INOX Burgundian-style Chardonnay was smooth with just the right amount of acidity. INOX means stainless in French which implies unoaked. The Rhone-style Syrah had great body and a spicy, smokey nose, pairing well with both entrée options, Moroccan-Spiced Tuna, done very rare, and Duck Confit.

## News from the Vines

### FRED COUCH, OWS – NIAGARA CHAPTER

Congratulations to John Howard, owner of Megalomaniac Wines, John Howard Cellars of Distinction, who was recently given a Lifetime Achievement Award by the Niagara Entrepreneur of the Year Awards. John formerly owned Vineland Estates Winery but sold it 2004 to “retire”. Besides his involvement in Megalomaniac Wines, John supports the organization he helped found, Kids Health Links.

Congratulations, also, to Linda Bramble, a local wine writer and educator who was honoured recently with a lifetime achievement award for wine promotion at the annual Experts’ Wine Tasting at Brock University. Besides being a celebrated writer and teacher, Linda is also a certified sommelier and has hosted television and radio shows on wine and food appreciation.

The new signs for Wayne Gretzky Estates Winery have been put up on Regional Road 81. The signs replace those of the former Willow Heights Winery.

Celebrations: Konzelmann Estate Winery celebrates 115 years in the wine business this year. A full-scale winery was started in Germany in 1893. Herbert Konzelmann, great grandson, of the founder, Friedrich, started the Niagara-on-the-Lake operation in 1984.

Niagara College celebrates its 40th Anniversary this year. The Ontario Wine Society’s Niagara Chapter was

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invited to participate in the College's 39th Horticultural Open-House recently. A booth was set up to inform the public about our Society and to discuss the evolution of the wine industry from the days of "Baby Duck" to the fantastic wines being produced in Ontario today. The response from the visitors to the booth was very positive and the OWS was able to pick up a number of new members.

## ***Corporate Member Events***

### **COLIO ESTATE WINES**

#### **Wine & Food Pairing - Colio Estate Wines with Caldwell's Grant Restaurant**

April 6 - 1:00 p.m., 2:00 p.m., 3:00 p.m. session (possible 4:00 p.m.)

Max. number of guests per session: 10. \$25 pp  
Colio Winery, 1 Colio Drive, Harrow, On.

For further information, please contact Jennifer Ring toll free at 1-800-265-1322 or 519-738-2241 or e-mail [jenniferr@coliowinery.com](mailto:jenniferr@coliowinery.com)

### **FLAT ROCK CELLARS**

#### **In the Winemaker's Boots – 2008 Series**

We're at it again! Due to the runaway success of In the Winemaker's Boots, the program has been expanded. Clearly you want to get your hands dirty, so we've added two new components for the 2008 season. Each series is designed to offer guests a variety of experiences, depending on how deep they want to dive into the world of winemaking.

For full details visit [www.flatrockcellars.com](http://www.flatrockcellars.com) or call the winery at (905) 562-8994.

#### **ITWB Weekend Workshops**

Join us April 5th for our fourth Weekend Workshop; Wine & Cheese Pairing with Chez Fromage.

This is our first seminar where we're bringing in the outside experts. Hosted by Jillian Nero, Flat Rock Cellars Marketing Manager, you will uncover the secrets behind the perfect pairing of wine and cheese. Natalie from Chez Fromage in Fenwick will join us to offer her expertise on the subject, share her passion for artisanal cheeses and you may even get to purchase some to take home on your way out.

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

### **Full-Day Seasonal Series**

The first full day seasonal session of In the Winemaker's Boots is quickly approaching and there are only a couple spaces left. It's shaping up to chilly out in the vineyard, but don't worry, we'll warm you up with a hearty lunch and some of our finest. If you're up for an adventure, please join us! Call (905) 562-8994 to book. Each session costs \$200, and includes a full day with our Winemaker Marlize Beyers, President Ed Madronich, lunch, a t-shirt, a certificate and a wealth of knowledge.

Dates: June 6

August 15

October 3

### **2008 F'ing Winery Tour**

April 12, 13, 19 & 20

Following the success of last years' tour, the three F'ing Wineries of Niagara (Flat Rock Cellars, Fielding Estate Winery and Featherstone Estate Winery) have teamed up to have a little F'ing Fun again.

Price: \$10.00 per person

What this gets you: Visit each winery, sample 2 of their fine wines paired with different phyllo food bites, then when done, fill out your ballot to win a fantastic prize...oh and of course have a lot of FUN along the way.

Tickets: Please call Flat Rock Cellars to reserve your passes at (905) 562-8994.

### **HENRY OF PELHAM FAMILY ESTATE**

#### **The Player Series**

An up close and personal Wine Country experience hosted by Black Walnut Manor in Niagara's Twenty Valley

A weekend full of warm hospitality, culinary delights and a glimpse behind Henry of Pelham's cellar doors. Enjoy an intimate winemaker's dinner featuring the cuisine of Chef Rob Berry of The Blue Turtle and hosted by our own Daniel Speck. Your weekend also features two nights deluxe accommodation at the chic Black Walnut Manor, tours and tastings and more. Limited to six guests - book early. For full details or to book your Player Series weekend go to

<http://www.blackwalnutmanor.com/players.html>



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## **Chez Victor**

May 9 & 10

A colourful journey of gourmet wine and food discovery at Hôtel Le Germain's Chez Victor in Downtown Toronto.

Executive chef David Chrystian and sommelier Mark Moffatt will showcase their creations in association with our own chef Erik Peacock, featuring pairings of exceptional selections from Henry of Pelham. On May 9 and 10, the Speck Brothers along with Chef Peacock will host two evenings at Chez Victor - savour the 'discover' menu as Paul, Matthew and Daniel lead you through tastings of some of our finest VQA wines. Join us before dinner for a bubbly reception as the Speck Brothers plant La Germain's Rooftop Vineyard.

[http://www.germaintoronto.com/en/special\\_events.asp](http://www.germaintoronto.com/en/special_events.asp)

## **The Dirty Hands Project**

A free Eco-Tour of Henry of Pelham for those who like to get their hands dirty. Cultivate your inner farmer!

Join the Speck Bros. for an Eco-Tour of our winery. See sustainable-winemaking up close as we walk the land, explore the winery and taste through the sought after wines of the Short Hills Bench. Spend the day in our company and live our life with wine; there isn't a special gene for wine appreciation. And there are no shortcuts to quality or sustainability. You'll even get your hands dirty as we teach you how to plant a vine and send you off with one to create your own micro-vineyard at home. To learn more, please go to

<http://www.thedirtyhandsproject.com/>

## **KONZELMANN ESTATE WINERY**

### **115th Anniversary Wine Master's Dinner**

Join us on April 19th, Saturday evening for our fabulous 115th Anniversary Wine Master's Dinner, featuring our Premium Wines. Dine in our brand new facility and enjoy your gourmet meal paired with our specially selected wines - including exclusive old library wines. Meet Herbert, the Wine Master and Eric Pearson, his assistant to learn all about Konzelmann Wines. Experience the wine master's dinner at its finest, this intimate evening is limited to 30 guests. For more information about this exclusive event please call us at 905 935 2866 or visit the web site at

<http://www.konzelmann.ca/events.php>

## **LAILEY VINEYARDS**

### **Lailey Vineyard spring open house**

May 31 - 12:00 noon to 5:00 p.m.

Admission is free, but registration is necessary. Also on May 31st we will hold a special vertical tasting of every vintage of Cabernet Sauvignon that Lailey Vineyard Winery has ever produced including a barrel sample of the 2007, tasting will start at 11:00 a.m., and cost \$30 per person. To book space or pay for events call the winery at 905.468.0503 or email [christine@laileyvineyard.com](mailto:christine@laileyvineyard.com)

## **REIF ESTATE WINERY**

### **Going Green at Reif Estate Winery**

April 6, 2008 - 1:00 p.m. ~ 3:00 p.m.

With the colour "Green" now making daily headlines, we invite you to join us for a seminar and wine tasting on how you can incorporate this fashionable colour into your lifestyle. Join chef and proprietor Alexandra Hlinyanszky of Pan Cafe as she demonstrates her philosophies on promoting and supporting ethical food practices by choosing local. Taste local food traditions and learn from our winemaker how to pair them with Reif's estate bottled VQA wines. \$35 per person - Includes \$5.00 donation to a local sustainability project.

Purchase tickets on-line at [www.reifwinery.com](http://www.reifwinery.com) or email [reifforlife@reifwinery.com](mailto:reifforlife@reifwinery.com)

### **Ooo La La Lavender at Reif Estate Winery**

May 4 - 1:00 p.m. ~ 3:00 p.m.

Lavender is a herb with far-reaching uses including numerous medicinal properties, aromatherapy, antiseptic qualities as well as its use in flavouring of food products. French chefs in and around Provence, France have been incorporating this herb into their cuisine for many centuries. Lavender lends a floral, slightly sweet and elegant flavour to most dishes. Join us at the winery to see a local chef incorporate this delicate herb into French cuisine and taste with our winemaker how it pairs with Reif Estate's VQA wines.

\$35 per person - Includes \$5.00 donation to a local sustainability project.

Purchase tickets on-line at [www.reifwinery.com](http://www.reifwinery.com) or email [reifforlife@reifwinery.com](mailto:reifforlife@reifwinery.com)

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## VINELAND ESTATES WINERY

### 3rd Annual IRONic CHEF

April 16, 2008

The Restaurant @ Vineland Estates Winery presents the 3rd Annual Ironic Chef.

#### Two Teams. One Kitchen. Final Outcome: You Decide

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

## Vineland Estates Winery @ Chez Victor Restaurant

Grand Opening Friday, April 25th and Saturday, April 26th Hôtel Le Germain expresses its distinct flair for hospitality with the introduction of a new Toronto restaurant, Chez Victor.

Nestled beside the hotel that is recognized as one of the world's coolest, Chez Victor reflects Hôtel Le Germain's innate sense of style, warmth and good taste in an intimate restaurant and bar setting. The contemporary architecture and décor, framed by a soaring two-storey wall of glass, offers a memorable dining experience for visitors and discerning Torontonians alike. Welcome Vineland Estates Winery at Chez Victor April 25th and 26th and May 2nd and 3rd, where our executive chef Jan-Willem Stulp along side chef David Chrystian from Chez Victor restaurant will be working together to offer a beautiful menu paired with our own Vineland Estates Winery wines presented by our very own wine maker Brian Schmidt.

Come and enjoy a taste of Niagara in Toronto.

### Seasonal Dining Adventure Series:

May 21 - Reception - 6:30 p.m. Dinner - 7:00 p.m.  
Seafood Themed Menu

The Restaurant @ Vineland Estates Winery

We invite you to join us for our seasonal inspired dinner where our winemaker Brian Schmidt will speak about our wines and our executive chef Jan-Willem Stulp will speak about the ingredients used.

Come, learn and enjoy a seasonally inspired feast.

\$75 Per Person • \$35 Wine

For reservations please call 888 846 3526 ext. 33 or email: [reservations@vineland.com](mailto:reservations@vineland.com)

## WINERIES OF NIAGARA ON THE LAKE

### Wine and Herb Touring Program

May - 3/4, 10/11, 17/18 and 24/25.

Discover the wonderful connection between wine and herbs during this annual spring celebration at the 18 Wineries of Niagara-on-the-Lake.

Tour the 18 Wineries of Niagara-on-the-Lake where each stop will feature a different herb-themed food pairing matched to a premium VQA wine selected to highlight the flavour and aroma of the herb.

Purchase your pass for the first four weekends in Touring Passes are \$25 until April 30, \$30 after May 1 (plus taxes). Passes may be ordered online at [www.niagaraonthelake.com](http://www.niagaraonthelake.com) or by calling 905.468.1950.

## Other Winery Events

### BY CHADSEYS' CAIRNS

#### Toronto Prix Fixe Dinner – Allen's on the Danforth

April 3 - 6:30 p.m.

John Maxwell is again hosting us at Allen's, Thursday, April 3, for a prix fixe three-course dinner with dessert accompanied by four By Chadsey's Cairns wines, including our new Pinot Noir. The cost is \$50.00 before tax and tip. We will welcome you with Rosé at 6:30 p.m. Last time we sold the place out, so book early by calling Allen's at 416-463-3086.

### Terroir Wine Celebration

May 17, 18, and 19

After only two years, the Prince Edward County Winegrowers' (PECWA) spring festival celebrating the new whites and rosés from local wineries has been selected as one of the top 100 festivals in the province from among the over 3,000 festivals eligible for recognition.

Our bountiful 2007 harvest will enable the PECWA wineries to pour 30-40 new county-grown wines at the Crystal Palace in Picton, Saturday May 17 of the Victoria Day long weekend. Local chefs are providing the food pairings, and this year a workshop with women wine makers and a "flight training" session will be part of the festivities for the first time.



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For the remainder of the long weekend, wineries will be hosting visitors with special events and offerings. We will offer some organic lamb tastes courtesy of our Cotswold flock. We are also pleased to announce that a stunning exhibit of the photographic works of Henry King will be on display in barn.

For more information on Terroir and to order tickets for the Saturday event go to PECWA's website

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

## FEATHERSTONE WINES

### Tasting room opens for the season

April 3 2008

After laying around on the couch for three months eating bon-bons, we are ready to peel ourselves off and get back to doing what we love to do- selling great wines to folks who appreciate them. With that in mind, the Featherstone tasting room re-opens for the season on April 3 2008 (and will close again for the season at Christmas).

Our new hours for this season are:

Open daily (except Tuesdays and Wednesdays) from 11:00 a.m.- 5:30 p.m.

### The "F'ing" Winery Tour

April 12 & 13, 19 & 20 - 11:00 a.m. ~ 5:00 p.m.

Join us for a spring fling at Flat Rock Cellars, Fielding Estate Winery and Featherstone. We three wineries band together once a year for a fanciful, flavourful "F'ing" Winery Tour.

Our farfetched theme and this year's forthcoming festivities include fanciful food and wine pairings at each winery. This year the food pairings will focus on phyllo and each winery will match the phyllo fillings to their feature wines. We hope to see you at the forthcoming frenzy of first-class wines. Bring your friends!

The passport fee is \$10.00 per person and entitles you to taste two featured wines and enjoy a fitting food pairing at each winery. Passports can be purchased at all three wineries either by ordering ahead or on the day of your visit.

### Lunch on the Veranda

May 17, 18, 19 2008

Our huge wrap-around veranda opens for the season this weekend. Our savoury noshing menu returns with such popular items as our Mushroom Medley in Asiago Cream on Crostini, homemade Gazpacho, and Mediterranean Antipasto plate. And of course, the clay-

pot breads will be back. Enjoy any of our wonderful wines by the glass or bottle with your lunch.

Lunch will be available on Fridays, Saturdays, Sundays, and Mondays from 11:00 a.m. ~ 4:00 p.m. beginning on May 17 and ending on September 1 2008

### Wine Seminar:

May 31 and June 1 - 1:00 p.m.

In celebration of our newly released 2006 Estate Grown Cabernet Franc, join winemaker David Johnson on our huge wrap-around veranda for an alfresco tasting of Featherstone Cabernet Francs from our wine library. You will sample vintages from 1999 through 2006; many of these wines were award winners and all of them are representative of our own unique terroir. Hors d'oeuvres matched to the wines will also be served.

Seminar lasts about 1 hour

\$20.00 per person, to a maximum 16 people per session. We recommend calling ahead with a credit card number to reserve: 905-562-1949

## MAGNOTTA WINES

### Fine Wine & Music

April 3, 7:00 p.m.~ 9:00 p.m.

April 10, 7:00 p.m.~ 9:00 p.m.

Join us in our candlelit, underground Barrel cellar for a unique winery and Live music experience. Enjoy a special private concert by the talented classical Guitarist Ewan Dobson. Sample Premium Magnotta Barrel Aged Ontario VQA red wines while savouring perfectly paired gourmet hors d'oeuvres. Don't miss this incomparable and amazing event

Magnotta Winery

271 Chrislea Road, Vaughan

1 block north of hwy. 7 off Weston Rd.

Tickets: \$25 per person

All proceeds will go to Canlyme, in support of continuing Lyme Disease Research.

Reservations are required and space is limited, book early to avoid disappointment. Contact our events department

At 1.800.461.9463 or [events@magnotta.com](mailto:events@magnotta.com)

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## STONECHURCH WINES

Come visit us at Stonechurch to taste our Cuvee gold medal winning 2006 Riesling. Only two wines were chosen by the winemakers of Ontario at the 2008 Cuvee awards gala to receive this prestigious distinction.

During the month of May, we will be joining the wineries of Niagara on the Lake as we celebrate our annual Herb and Wine event by offering one of our wines with a herb infused food pairing. Tickets can be purchased from the wineries or from the Chamber of Commerce.

Beginning in the first week in May, we will be offering the following tours:

At \$5.00 per person, enjoy a wagon tour of the vineyards surrounding our winery. (5 person min.)

At \$3.00 per person, enjoy a guided tour of our cellars. (5 person min.)

NOTE: These two tours must be pre-arranged. Call 905-935-3535 to book.

Self-guided vineyard tours along the Stonechurch Trail can be taken at any time.

Store hours: Nov – April 11 – 5, Sunday 11 – 5

May – Dec 10 – 6, Sunday 11 – 5

## STONE RIDGE ESTATE WINERY

### Blindfolded Wine and Food Pairings

April 12 - 11:00 a.m. ~ 1:00 p.m.

Sample a selection of Stoney Ridge Wines paired with hors d'oeuvres completely blind folded for the 1 hour session. Guests will relax and let their senses develop as they encounter food and wine pairings.

\$25 per person (including complimentary blindfold), limited to 30 people

### Winemaker's Luncheon Lunch in the Barrel Room.

April 19 - 12:00 noon ~ 2:00 p.m.

Come out and sample some unusual and unique Stoney Ridge Wines from our Wine Library, including past gold medal award winners.

\$45 pp limited to 30 people.

### Gardening, Wine and Herbs

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

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

## BBQ and Music on the Patio

May 3 & 4 - 12:00 noon ~ 4:00 p.m.

\$15 per person, gourmet BBQ on the patio with music.

## GARDENING WITH ANNUALS

May 10 - 1:00 ~ 3:00 p.m.

Sue Clarke from Niagara Parks Commission Botanical Gardens and School of Horticulture. Features wine and cheese.

Cost: \$20/person,

## Music in the Garden

May 17, 18, 19 - 12:00 noon ~ 4:00 p.m.

Performer in the garden, with BBQ

\$15 per person.

## Winemaker's Luncheon - Lunch in the Barrel Room.

May 24 - 12:00 noon ~ 2:00 p.m.

Come out and sample some unusual and unique Stoney Ridge Wines from our Wine Library, including past gold medal award winners.

\$45 pp limited to 30 people.

## Music in the Garden

May 31 - June 1 - 12:00 noon ~ 4:00 p.m.

Performer in the garden, accompanied by a special wine tasting.

\$15/person, including BBQ

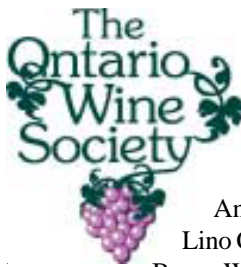
## Other Wine Events

### 5th Anniversary May "Festival of Chefs" - Media Day-Festival Launch

April 21, 6:00 p.m. ~ 8:00 p.m. @ Cheese Boutique

What started on a whim 5 years ago on a quiet February afternoon has now turned into a Toronto tradition. The idea was simple enough: gather 10 of Toronto's finest chefs, let them cook with Cheese Boutique ingredients, and pair those dishes with wine. Finally, facilitate the foodie community to interact with their culinary heroes, and the "Festival of Chefs" was born!

For this landmark 5th year we are kicking off the May event in style, with the chefs walking in grand procession to the podium where they will greet media and public to discuss their plans for the festival.



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The chefs in attendance:

Anthony Walsh-Canoe

Lino Collevicchio- ViaAllegro

Bruce Woods-Centro

Patrick McMurray- Starfish

Mike Steh-Reds Bistro

Massimo Capra- Mistura

Jonathan Gushue-Langdon Hall

Jamie Kennedy- JK Kitchens

Ted Corrado-C5 (ROM)

Keith Froggett- Scaramouche

A cheese station befit for this wonderful occasion will be complemented by the Sommelier, wine celebrity Zoltan Szabo who will be sharing his knowledge and pouring wine, including VQA wines, for the affair.

Our guests will also be treated to a live musical performance by a "Special Guest," along with another Cheese Boutique surprise.

If you have any questions about this event contact Afrim Pristine at [mail@cheeseboutique.com](mailto:mail@cheeseboutique.com)

## ***Interested in Creating a New Ontario Wine Society Chapter?***

If you, or someone you know, would like to run a chapter in your area, please let us know by sending an e-mail to [contact@ontariowinesociety.com](mailto:contact@ontariowinesociety.com) or phoning 416-921-9798.

Briefly, to run a chapter of the Ontario Wine Society you will need several people all of which must be at least 19 years old. At a minimum you will need a President, a Secretary and a Treasurer. A few other volunteers would be great too. It is important that, whoever offers to help, can dedicate some time to do the work required. You may already be running an informal tasting group that you want to expand. Here's your opportunity.

To start, you will receive some initial financial support and whatever other support the existing chapters can provide. You will also receive a copy of our constitution and copies of existing chapter by-laws, strategic business plans and policies that you can use or modify to suite your needs.

It will be up to your chapter to decide how many and what type of tasting events to run each year. Each existing chapter holds about eight events per year.

## ***Wine Reviews***

(Reprinted from <http://ontariowinereview.com> with permission from Michael Pinkus)

### **Reif Estate 2006 Merlot Reserve - \$24.95**

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

To me Reif is a hit and miss winery ... when they hit they are so close to the bull's eye it's scary and it makes me wonder how on earth their stuff misses. Case in point: their line of 2002 First Growth wines are exemplary (Pinot Noir, Merlot, Cabernet Sauvignon) – then there is their 2006 Cabernet Franc – misfire, smells like citrus??? This Merlot is another hit ... tons of blackberries, cinnamon and pencil shavings on the nose; in the mouth it's striking: juicy blackberries, smooth oaky-vanilla tannins, great flavours that have you craving more. It's ready to drink right now, but another 3 years in your cellar wouldn't hurt it either. This one really hits the mark, especially with the Merlot crowd. It's wine like this that makes me wonder if those misses I referred to had something to do with me?!?

### **Mastronardi Estate 2006 "Pavlo" Signature Reserve Meritage - \$30.00**

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

Do you know Pavlo? I have to admit that 2 years ago, I'd never heard his name; since then, I hear it all the time, especially since I began traveling to the Lake Erie North Shore area ... He seems to be very big down there. He's a Greek-Canadian International Recording artist who "created the Mediterranean Music Genre" and his playing's as beautiful as any I've heard. Turns out he's a good friend of Eadie Mastronardi (owner of this winery) and as friends usually do, they help each other out (or do things for one another). Pavlo has played at a few of Mastronardi's events at the winery, and in return Mastronardi has provided Pavlo with his very own wine. But unlike owning your own label in the music industry, this is not a vanity project for this musician; it's a serious wine venture, and who better to spearhead a wine than a guy playing Mediterranean music (golfers and hockey players don't have that sensual aura or background about them). The nose starts off raisiny, but quickly turns into cassis, black cherry, sweet herbs and when the wines sits (without aerating) there's even a pleasant butterscotch sensation that rises up into the olfactories. In the mouth, you'll find a crossfiring of your tastebuds, as sweet and sour raspberries, sour cherries, herbs, a touch of something herbaceous along with rich chocolaty tannins that pinch the sides of the tongue – all these flavours fight it out in your mouth before they subside down your throat. Finally, there is only one way I figure I can end this review; throw down a hat, stomp my feet as the guitar strumming rises, two clicks of the heels and "Oh-La!"