

## DON'T MISS THE BUS!!!



### A WEEKEND TRIP TO LAKE ERIE NORTH SHORE & PEELEE ISLAND WINERIES

(and a few wineries in between)

**Saturday June 11 & Sunday June 12, 2005**

**Book before April 15th and save \$40.00 a couple!!**

**Inclusive Cost: \$450-495 per couple (\$295-315 single)**

In 1890, of the 41 wineries in Canada, 23 were located between Windsor & Pelee Island. The Lake Erie North Shore is on the same latitude as Napa, Bordeaux, Rioja & Chianti. Come join us as we have a never-to-be-forgotten weekend in one of our premier wine districts.

#### HIGHLIGHTS

- air conditioned bus with washroom facilities.
- luxurious accommodation on the shores of Lake Erie. Do it yourself continental breakfast in your room or on the outside patio.
- hydrofoil to & from Pelee Island with tour and lunch. (subject to weather conditions on Lake Erie).
- help celebrate Colio Winery's 25<sup>th</sup> Anniversary with a barrel tasting of selected wines.
- a catered dinner with a special selection of wines served in the new 'cave' at Pelee Island Winery.

#### ITINERARY

##### Saturday June 11

6.45-7.00am: Board bus: Leave Toronto 7.00am: in parking lot behind (Jolly) Miller Tavern, Yonge & York Mills. To park: presently \$9/full day; use credit card; push green button till max (for Saturday) shown, continue pushing green button till max for Sunday also shown & then ask it to issue ticket.

7.00am-9.30am: Toronto to St. Thomas (optional stop in Milton, Scotch Block Winery for Niagara Chapter member pick-up).

9.30am-10.30am: Visit Quai du Vin Winery (with Meadow Lane Winery also participating).

10.30am-1.00pm: St. Thomas to Harrow.

1.00pm-3.00pm: Colio Winery for sparkling wine reception, BBQ, tour, barrel sampling and tasting.

3.00pm-4.00pm: Optional winery visit.

4.00pm-7.00pm: Hotel check-in at Seacliffe Inn ([www.seacliffeinn.com](http://www.seacliffeinn.com)); take a walk or just relax.

7.00pm-10.00pm: Dinner at Pelee Island Winery's new banquet facility.

10.00pm: Back to Hotel

##### Sunday June 12

Till 8.00am: Continental breakfast in room, lounge or outside on patio.

\*8.00am-8.30am: Bus to hydrofoil.

\*9.00am-9.30am: Hydrofoil to Pelee Island.

\*9.30am-1.30pm: Stroll, tour of vineyards, tasting & BBQ with wine at Pelee Island Winery Pavillion.

\*2.00pm-2.30pm: Hydrofoil to mainland.

\*3.00pm-4.00pm: Visit winery; pick up box snack for bus or eat on-site.

4.00pm-8.00pm: Bus trip back to Toronto.

8.00pm: Arrive in Toronto. Subject to weather on Lake Erie; In lieu of trip to Pelee Island the wine tour(s) & lunch will be done on the mainland with supper and tasting in London at Bellamere Winery.

**See the Back Page for more details...**



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

April 2005

## UPCOMING EVENTS

## Recent OWS Tastings

### TORONTO CHAPTER

**Annual Dinner** - Tuesday May 3<sup>rd</sup> at 1055

Restaurant - Reception - 6:30pm, Dinner - 7:00pm - See the separate mailing

**The Estates of Vincor** - June 14<sup>th</sup> 5:30 - 8:00 pm

**All Ontario Awards** June 16th, 6:30-9:30 pm  
Fermenting Cellar, The Distillery District, Toronto

For more details, visit [www.ontariowineawards.ca](http://www.ontariowineawards.ca).

Tickets: OWS members \$45

**Colio 25th Anniversary Event** September 13, 2005

**Pinot Noirs of the World Horizontal Event** October 18, 2005

**Identifying Aromas in Wine** November 2005

### NIAGARA CHAPTER

**Cellaring Wine** April 21<sup>st</sup>, CCOVI - Brock University - St. Catharines Guest Speaker, Peter Gamble, will guide us through this tasting, while explaining different aspects to cellaring wine. See the separate mailing

### Toronto Chapter

#### DEAN TUDOR

Tuesday, March 8<sup>th</sup> - Tonight, at Tasting Rooms, the Ontario Wine Society held its monthly meeting (and annual election of officers: there are now 249 members in Toronto). On this month's agenda was the double vertical of Cave Spring Riesling. We were to taste and note both the Riesling Reserve and the Riesling CSV (Cave Spring Vineyard) for each of 2003, 2002, 2000, and 1999 - eight wines in all. Cave Spring's Angelo Pavan took us through the tasting of wines, which range in price from \$16.95 through \$40.10 per bottle. The current Reserve is \$16.95; the current CSV is \$30. Produced from vines up to 27 years old (planted in 1978), growing in limestone rich clay till overlying shale and sandstone, these wines are exceptionally ageworthy. I remember Cave Spring Rieslings from the Brock CCOVI wine library tasting, a few years back at the OWS; they were magnificently ageworthy. Angelo was backed up by Tom Pennachetti, Marketing Director, who also attended. Cave Spring makes over 30,000 cases of wine, and six types of Riesling (table and dessert). This was definitely a cool climate tasting. It was noted that the Reserve and the CSV are different in style. The Reserve is more bold and forward, while the CSV has more residual sugar and is more Mosel-like (but of course with higher alcohol). Here are some notes:

**2003 Reserve** - fresh, inviting, peachy, succulent on finish

**2003 CSV** - reticent nose, limes, dry lemon finish, refreshing acid in length short and cool vintage, good acid)

**2002 Reserve** - petrol nose, limes, high acidity, bracing, best with food

**2002 CSV** - alcoholic nose, marmalade, slight bitter finish

**2000 Reserve** - off-dry, some resin, aging nicely, lots of fruit and citric tones

**2000 CSV** - some age on the nose, full palate, more residual sugar. Pavan says "fresh right now" after being locked up since the beginning.

**1999 Reserve** - peaches, off-dry complexity, reserved, oily palate, clearly showing age

**1999 CSV** - some marmalade, nose fades, spicy, not as well developed as the Reserve.

As a treat we had a tank sample of the 2004 Reserve, to be bottled soon - off-dry, pine, young Riesling.

## CONTENTS

A Weekend Trip .....	1
Upcoming Events .....	2
Toronto Chapter .....	2
Niagara Chapter .....	2
Recent OWS Tastings .....	2
Toronto Chapter .....	2
Niagara Chapter .....	3
Upcoming Events .....	3
Archibald Winery .....	3
By Chadsey's Cairns Winery .....	3
Cave Spring Cellars .....	3
Château des Charmes .....	3
Colio Estate Wines .....	3
Crown Bench Estates .....	4
Featherstone Estate Winery .....	4
Inniskillin Wines .....	4
Jackson-Triggs .....	4
Penninsula Ridge .....	4
Pilleteri Wines .....	5
Reif Estate Winery .....	5
Thirty Bench Wines .....	5
Vineland Estates Winery .....	5
Cool Climate Oenology and Viticulture Institute .....	5
Mamma's Restaurant .....	5
2005 Bordeaux – Ontario Challenge .....	6
Bring your own wine .....	6

# Just Off the Vine ...

The Ontario Wine Society's Newsletter

April 2005



There were some reception wines from the wineries in Lake Erie North Shore that the OWS would be visiting in June. As usual, Tasting Rooms came up with an attractive appetizer platter: poached Ontario trout, grilled shrimp, fresh Canadian spankopita, chicken liver pate, grilled vegetable pizza with goat cheese, and morbiere cheese.

As a wine tasting event, this one rates a definite 9.

## Niagara Chapter

### First Annual Social Night

Tuesday, March 22<sup>nd</sup> - The Niagara Chapter held their Annual General Meeting and annual Social Night at Lakeview Cellars.

First, to business... The candidates interested in serving on the Board of Directors was announced. Yvonne asked if there were other candidates. The Board as acclaimed as follows:

President: Yvonne Halliday

Vice President: Bill Young

Treasurer: Fred Couch

Secretary: Laura Biernat

There being no other important business the Social Night commenced. This was a walk-around event with wines grouped on tables according to stype - whites, reds, sparklers and desert wines. These were accompanied by finger foods, prepared by Yvonne and cheeses that were appropriate to each table.

Fred also ran a "Mystery Wine" contest which was a LaPaccio Primitivo Salento IGT Pasqua from Puglia, Italy. None of the participants guessed the grape or the country although many of us correctly identified it as a dry red wine.

As a social, wine tasting event, this evening was a hit!!!

## UPCOMING EVENTS

### Archibald Winery

#### Fruit Wine & Food Festival

Saturday, May 28th - Noon - 4:30 p.m.

Archibald Orchards & Estate Winery, 6275 Liberty Street North, Bowmanville. 12 km north of the 401, 2 km north of Taunton Road.

An "Afternoon Awakening of Senses" - Food, Wine, Jazz Music & Art.

Ontario's leading fruit wineries will be matching their wines with amazing regional cuisine at this fundraising event for Big Brothers & Sisters.

Entrance tickets are \$8.00 in advance & \$10.00 at the door. For more information, please call Sandy at (905)263-2396 or email at: [archibalds@idirect.com](mailto:archibalds@idirect.com)

### By Chadsey's Cairns Winery

By Chadsey's Cairns Winery will be the featured winery at the Radisson Kingston's monthly tasting on April 12th between 7pm and 9pm in the Fort Henry room. We will be presenting eight of our wines and the hotel will offer a cheese selection for \$25.00. Reservations can be made by calling 613 549 6243

### Cave Spring Cellars

#### Age Before Youth

April 2, 9, 16, 23 & 30, 2005 - 11 a.m. and 2 p.m

Is the saying 'age before youth' just a cliché? our finest Estate bottlings can develop for a decade or more. Learn the secrets of how and why some wines age gracefully.

Reservations Required

905-562-3581, ext. 302

\$12.00/person

### Spring Release Weekend

April 29-30, 2005

Enjoy a weekend getaway at our Inn On The Twenty, including a Winemaker's dinner & tasting featuring new & back vintage releases.

Call 1-800-701-8074 for package details and reservations.

### Château des Charmes

Friday, April 13, 2005

Reception starts at 6:30 with dinner at 7:00.

Millcroft Inn and Spa Winemaker's Dinner Series. Join Paul and Michele Bosc for an epicurean adventure.

Millcroft Inn and Spa

Executive Chef has created a unique, seasonal five-course dinner to pair with Chateau des Charmes wines.

\$100 pp + taxes and gratuities. Call 1-800-383-3976 for

reservations. [www.millcroft.com](http://www.millcroft.com)

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

### Colio Estate Wines

#### 3<sup>rd</sup> Annual Colio Car Classic

Saturday, June 18<sup>th</sup>

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.



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

April 2005

## 5<sup>th</sup> Annual Tenors in the Vineyard

Saturday, July 23<sup>rd</sup>

The Windsor Italian Men's Choir sings operatic classics to enhance a fine vineyard-side meal. Limited Seating. Reservations Only.

## South Western Ontario Vintners' Association New Vintage Tasting

Saturday, August 6<sup>th</sup>

This year's host is Colio Estate Wines. Sample new vintage wines from local wineries. Reservations Only.

## 4<sup>th</sup> Annual Customer Appreciation Day

Saturday, August 20<sup>th</sup>

Fun, festivities and our version of "Southern Hospitality" Free Tours, BBQ Lunch, Music and lots of fun.

Reservations Only.

## Crown Bench Estates

April 16<sup>th</sup>

Crown Bench Estates is doing a Vintner's Dinner at the Little Inn of Bayfield. (Bayfield, Ont.)

April 16<sup>th</sup>

**Lincoln Wine Route** is hosting "A Sense of Spring" a free Food & Wine Pairing event. The wineries involved are, Birchwood Estate Wines, Crown Bench Estates Winery, De Sousa Wine Cellars, Kacaba Vineyards, Lakeview Cellar Estate Winery, Magnotta Beamsville, Mountain Road Wine Company, Puddicombe Estate Winery, Thirty Bench Wines.

Passports are free at participating wineries. There is a chance to win 9 bottles of wine.

For information call, Livia (905) 563-3959

## Featherstone Estate Winery

The tasting room here at Featherstone Estate Winery will be re-opening for the season on Friday, April 1. Please join us — there is plenty to taste, and we will (finally!) be re-releasing a limited amount of our 2003 Gamay Noir.

This wine will also be featured on April 20 when our neighbours next door at Vineland Estate Winery hold a Winemakers' Dinner to celebrate the Gamay varietal. The 'Gamay Gastronomie' celebration features winemakers Brian Schmidt of Vineland Estates Winery, Malivoire winemaker Anne Sperling (Ontario Wine Awards 2004 Winemaker of the Year), and the exceedingly handsome and talented winemaker of Featherstone Estates, David Johnson (Niagara Wine Festival 2003 Grape King).

May

We are planning a Featherstone New Releases weekend in May.

## Inniskillin Wines

### New World Shiraz

April

Come and experience Inniskillin's Sip and Savour bar. Throughout the month of April we will be featuring our limited production, Single Vineyard, 2002 Brae Burn Shiraz. Sip and compare the Shiraz to an older vintage while you Savour some of Canada's famous Artisan Cheeses.

\$8.00 per person

## Jackson-Triggs

### Savour the Sights

Saturday, April 23<sup>rd</sup>

Amidst striking architecture, "Savour the Sights" of picturesque locations throughout the winery while enjoying our finest wines expertly paired with a delectable five course menu created by Niagara's most talented chefs. (Reservations required)

905-468-4637, ext 226 or 1-866-589-4637

\$135.00 per person + taxes + gratuity

## Penninsula Ridge

### Jazz on the Ridge 2005

Friday, May 27<sup>th</sup> at 7 pm

Plans are underway for the fourth consecutive Jazz on the Ridge - Wine, Dine and Jazz Gala. This unique evening will take place on Friday, May 27 at 7 pm at Peninsula Ridge Estates Winery.

This first-class gala features exciting 'jazz clubs' where guests stroll around the winery property and enjoy wines paired with tempting food offerings. This year's spectacular line-up of musical talent features Kollage, the 2004 recipients of the National Jazz Awards, Archie Alleyne, Canadian Jazz Quartet, Suzanne Ramsay and the Carrisa Neufeld Trio.

The Founder's Club of Peninsula Ridge raises money for local charities and community projects and has pledged to raise \$250,000 over five years from the proceeds of its annual Wine, Dine and Jazz Gala to benefit the West Lincoln Memorial Hospital Foundation's capital campaign to build a new hospital for West Niagara. Thanks to the generous contributions of companies and individuals through ticket sales, sponsorships and auction donations, our fundraising drive has raised \$130,000 since its inaugural year. We're close to reaching our goal! Tickets are \$195 per person with a \$95 tax donation receipt. To place your order, please call Peninsula Ridge Estates Retail Shop at 905-563-0900 ext. 25. If you wish to make a silent or live auction donation for this year's gala, please contact Suzanne Pritchard at 905-563-0900

# Just Off the Vine ...

The Ontario Wine Society's Newsletter

April 2005



ext. 28, or complete the enclosed Auction Donation form. Simply, drop off the form at the winery or fax it to us at 905-563-0995.

## Pillitteri Wines

### 4 Weekends in May

This May, visit the 16 wineries of Niagara-on-the-Lake and discover for yourself how fresh herbs enhance the enjoyment of wine and play an integral role in the food & wine pairings. Each winery will feature a different herb, wine & food pairing. Sip the wine, savour the herb aroma, sample the herb-flavoured food delicacy and collect the set of recipe cards.

Passports are \$20 until April 30th and \$25 from May 1-29th. Order yours online at [www.niagaraonthelake.com](http://www.niagaraonthelake.com) or by calling (905)468-1950 or at the participating wineries.

## Reif Estate Winery

### Wine and Cheese Pairing 101

April 30<sup>th</sup> - 5-7 p.m.

For years home entertainers, chefs and event planners have propagated the idea that Wine and Cheese are perfect partners. However, like many 'marriages', some matches work better than others. Explore the cause and effect of matching a range of Canadian Cheeses with an equally diverse range of wines. Kathy Guidi, founder of Artisan Cheese Marketing joins Reif Estate's Sommelier, Carol LePage to present this unique tasting with wine & cheese pairing tips.

Email [andrea.nelson@reifwinery.com](mailto:andrea.nelson@reifwinery.com) for reservations or call 905-468-7738

\$20 per person

## Thirty Bench Wines

### The Sense of Spring - Lincon Wine Route

April 16<sup>th</sup>

We will have food paired with one of our wines. There is no charge for the pairings but each winery has donation jars for various charities and we always welcome contributions. A list of all participating wineries can be found at [www.lincolnwineroute.com](http://www.lincolnwineroute.com). People can pick up a ballot at any of the participating wineries, and if the ballot is filled out at each winery they can be entered in a draw to win a gift basket with a bottle from each participating winery.

## Vineland Estates Winery

### 2005 Dining Adventure Series

Gamay Gastronomie Experience Dinner

Wednesday, April 20<sup>th</sup>

Reception: 6:30pm - Dinner 7pm

Join us in April as we celebrate the varietal Gamay paired with our 4-diamond cuisine. We are proud to partner with two other Niagara wineries to showcase Gamay alongside Featherstone Estate Winery and Malivoire Wine Company. Our Winemaker, Brian Schmidt, Malivoire Wine Grower, Ann Sperling (Ontario Wine Awards Winemaker of the Year in 2004) and Featherstone Winemaker, David Johnston (Niagara Wine Festival's Grape King in 2003) will jointly lead this event to discuss the Gamay wines presented. We will offer a 4-course pairing menu designed to celebrate the bounty of Niagara and complement the wines presented. This package includes a Riedel "O" Series glass to take away. Tickets are \$100 per person, wine inclusive plus taxes and gratuities. Wine Club members special pricing is \$70, wine inclusive ++. For reservations or information, call (905) 562-7088 Ext. #33.

## Cool Climate Oenology and Viticulture Institute

### Effective Wine Tasting

#### Bringing Good Sensory Practices into Winery Activities

Monday, May 16<sup>th</sup> 9:00-5:00 p.m.

Presented by: Isabelle Lesschaeve, Director of CCOVI and Inno Vinum; Chris Findlay, President of Compusense.

Target group: Beginner/Introduction

No instrument can taste, smell or feel as effectively as the human being. This session will cover an overview of the human sensory systems, the physiological and psychological factors affecting sensory perceptions and tasting demonstrations. Simple rules to overcome biases in traditional winetasting will be discussed with case studies as examples

Contact Barb Tatarnic at 905-688-5550, ext. 4652 or [ccovi@brocku.ca](mailto:ccovi@brocku.ca)

\$200 (includes all materials, lunch & breaks)

## Mamma's Restaurant

6 Wellesley Street West

My brother Paul and I have always been aware of wine trends in the restaurant business. We believe that the future for Ontario Restaurant success will be the BYOW program. Since the launch of BYOW we have been thinking of new ways to make this program more popular. The first thing that came to mind was Ontario VQA wines. We are proud and honored to launch the newest in wine trends. We will offer a **BYOW \$ 00.00 corkage for Ontario VQA wines only**. All other BYOW wines will be



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

April 2005

\$ 10.00 corkage. We hope that this program will encourage people to purchase Ontario VQA wines when Mammina's Ristorante comes to mind.

David Valentini

## The Toronto Wine and Cheese Show The International Centre

See <http://www.towineandcheese.com/> for details

Friday, April 8 12:00 noon - 10:00 p.m.

Saturday, April 9 12:00 noon - 9:00 p.m.

Sunday, April 10 12:00 noon - 6:00 p.m.

\$18.00

## The 7th Annual Sante The Bloor-Yorkville Wine Festival Toronto, Ontario

May 11 - 15, 2005

A five-day extravaganza of tastings, seminars, galas, shopping events and more has made Santé a major stop on the world wine circuit and popular with aficionados and novices alike. Plans for this year include several new and unique venues and concepts for experiencing vintages from the over 70 participating wineries from around the world. Travel packages also available. Ticket prices have every pocketbook in mind and range from \$10-\$195. Visit [www.santewinefestival.net](http://www.santewinefestival.net) for more details or to purchase tickets call Ticketmaster at 416-870-8000.

## 2005 BORDEAUX – ONTARIO CHALLENGE

Sunday, February 27, 2005

### DEAN TUDOR

Copping a ride to Brock this early AM to partake in the Larry Patterson Show aka 2005 Bordeaux – Ontario Challenge. Larry has always believed that good Ontario Meritage can't be differentiated from Bordeaux; both are cool climate wines. He proved it once again.

A major blind tasting of Ontario Cab Merlots and Classed Growth Bordeaux was held at Brock University. The 51 tasters included 8 members of the Wine Writers Circle of Canada, 20 members of the Wine Judges of Canada, 8 people from Ontario wineries (owner/winemaker etc), 12 students and professors from The Cool Climate Oenology and Viticulture Institute at Brock University and 3 other experienced tasters (Larry, a wine steward, and Steve MacAdam). Results and an article are posted online at [www.littlefatwino.com/scores.html](http://www.littlefatwino.com/scores.html) (scroll down to Feb 27, 2005).

The sixteen wines included Chateau Branaire Ducru 1999 (\$67 and placing 6th), Chateau Camensac 2000 (7th), and Chateau Lynch-Moussas 1996 (\$79 but 11th) Chateau Haut-Bages-Liberal 1995 (\$85 but 12th).

The top wines were all from Ontario: Colio Estate CEV Carlo Negri Signature Cabernet Merlot 1999 (first! \$50 in 2003), Thirty Bench Benchmark Blend 1998 (second and \$35 in 2000), Stoney Ridge 1995 57% cabernet franc 43% merlot (third), Cave Springs Cabernet Merlot 1998 (4th), and Henry of Pelham Cabernet Merlot Unfiltered 1998 (5th).

We all had fun tasting and assessing the wines. We were asked to identify which wines were Bordeaux, a spectacular disaster. There were four wines, nobody won. In fact, only seven tasters could finger two of the wines as being French, with 22 others identifying ONE wine. A light lunch was served. After lunch, Larry began a series of exercises, comparing additives in wine to wines without additives. We roamed through Tannin Plus, chocolate syrup, AR 2000, and Optired. We certainly need more of these, also some wines with faults. My thanks to the Wine Judges of Canada, CCOVI, Brock University, Sadie Darby, my ride Tom Ostler, and, of course, my Little Fat Wino Mister Larry Patterson, the heart and soul of Ontario wine.

As a quality wine event, this one rates a 8.8 out of 10.

## BRING YOUR OWN WINE

*Reprinted from The Highland's Courier - March 2005*

Bill Young

On January 28, 2005 the government of Ontario announced new regulations that allow new, enhanced service choices for consumers, such as *Bring Your Own Wine* (BYOW) and *Take Home The Rest* (THTR). This legislation is advertised as the first step in modernizing Ontario's liquor laws. BYOW and THTR are part of a package of proposed reforms that are designed to improve consumer choice and increase public safety.

At last we have joined the civilized world, where we can bring our own cellar wines to enhance the dining experience. Many have compared this to the introduction of "food-free" imbibing on Sunday. Those of you who are old enough will remember the requirement to purchase food with alcoholic beverages on Sundays. I can't begin to guess how many plates of French fries my friends and I purchased with pitchers of beer!

These new regulations improve customer service by allowing patrons to bring commercially made and unopened wine to participating licensed establishments such as family and fine dining restaurants, cafes, hotel

# Just Off the Vine ...

The Ontario Wine Society's Newsletter

April 2005



and motel restaurants. Licensed banquet rooms located in a hotel or motel are also eligible.

Participation in the BYOW initiative is voluntary for eligible licensed establishments, and establishments are free to set their own policies for how they offer the service. Some establishments may choose to offer BYOW only on slow nights of the week, or only on special occasions. Licensed establishments offering this service may also charge a corkage or service fee, require minimum food orders and/or limit the number of bottles a patron can bring.

New regulations improve consumer service by allowing patrons to remove partially consumed and resealed bottles of wine that they brought to, or purchased from, a licensed establishment (THTR).

*Take Home the Rest* encourages responsible drinking. Patrons no longer have to choose between finishing a bottle of wine – which may lead to over-consumption – or leaving it behind.

Participation in the *Take Home the Rest* initiative is also voluntary for all licensed establishments.

Participating establishments can offer both services as soon as they receive the new endorsement to their liquor license.

The new legislation will change the culture of wine consumption in Ontario's dining establishments. It is not about cheaper wine for dinner. It's about the opportunity to match your favourite wines with your favourite food dishes for a reasonable cost.

Bear in mind the following when contemplating bringing your own wine to your favourite dining establishment. (Let the restaurant take the lead in guiding you to a friendly civilized experience.)

- Call ahead to find out if BYOW is being offered. Not all restaurants will offer this alternative immediately. Many establishments will take a wait and see approach.
- Remember that the program applies only to wine purchased from the LCBO, an Ontario winery or a reliable wine agent. It does not apply to Uncle Guido's homemade plonk, beer or booze. If in doubt call ahead to see what is allowed.
- Expect to pay a corkage fee, although restaurants do not have to charge them. At the same time don't frequent restaurants that defeat the purpose of the program by charging a \$30 or more corkage fee per bottle. (\$10 to \$15 corkage fees are more acceptable!)
- Don't bring bottles featured on the restaurant's wine list. This is a chance to try wines you seldom find on wine lists. Consider bringing older fine vintage wines especially if you are celebrating a special

occasion. Where appropriate warn the restaurant in advance if your wine requires special treatment, such as decanting.

- Remember that if your bottle is "corked", it's your problem not the restaurant's. For special occasions be prepared to bring a back-up bottle (The corked bottle should be re-corked for return to the place of purchase for full refund!)
- Bring your bottle discretely in a bag. After all we still live in Ontario and the province frowns on waving bottles around. Similarly, don't try to stash the opened bottle under the table or open it yourself. In Quebec, you can keep total control of your bottle, we are Ontario, and things are done a little less.... liberally.
- Remember to tip your server, not just for the food portion of the bill but also for the time required to uncork your bottle, chill it if it's a white, decant it if it's a red and to bring you glassware and monitor your glasses. As well don't use the program as an excuse to just drink wine and not order much food. Restaurants that opt into the program deserve the chance to dine you as well as wine you.
- Don't dash out the door with your bottle after dinner. Restaurants will prep your bottle for the return drive home. Keep the bag handy that you brought to the restaurant. As well, don't carry the unfinished bottle in the cab of the car with you. This would not impress the RIDE spot checks. Put it in the trunk!

For those of you who wish the new regulations to succeed I suggest that you urge your favourite restaurant to get with the program if it has not yet joined. As always a little patron pressure goes a long way, so do frequent those dining establishments that offer you the chance to sip your own wines.

As always, remember to drink responsibly. The regular rules still apply even when you bring your own wine. Under age and seriously inebriated drinkers will still be refused service!

Wine has been with us since the beginning of civilization. It is the temperate, civilised, sacred, romantic mealtime beverage recommended in the Bible. Wine has been praised for centuries by statesmen, philosophers, poets, and scholars. Wine in moderation is an integral part of our culture, heritage and gracious way of life.

Robert Mondavi



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

April 2005

## A WEEKEND TRIP...

### Seacliffe Inn

Twenty-nine (29) rooms on 3 floors. In Leamington, by the shores of Lake Erie. All rooms have at least one queen-sized bed, a fireplace, individual heating/cooling, cable TV & computer access. Recently refurbished in a nautical tradition.

### Pelee Island, Winery, Pavillion & Vineyards

Pelee Island is on the same latitude as North California, Southern Italy, Spain & Portugal. Pelee Island is home to over 10,000 indigenous species of flora & fauna, including some endangered wild life species. Home to Canada's first estate winery, Vin Villa, founded in 1868, with the first grapes grown in 1854. Pelee Island Winery was established in 1979 with over 500 acres of vinifera on the island.

### Colio Estate Wines

Opened 1980, will be celebrating its 25<sup>th</sup> anniversary this year. Has 140 acres of vineyards. Houses 2.1 million litres of cooperage & produces over 200,000 cases of wine annually. Carlo Negri is the Master Winemaker.

### Quai du Vin

In the village of Sparta near St. Thomas. Run by Roberto & Lisa Quai. Wines includes Cabernet Franc, Pinot Noir, Chardonnay, Gewurztraminer, as well as hybrids & native North American grape wines. Issued license #19.

### Meadow Lane Winery

Over 20 fruit & grape wines including Ontario Kiwi, Elderberry, Zweigelt, Seyval Blanc. Will be joining with Quai du Vin to showcase and sell their wine.

Other possible wineries, if the visit to Pelee Island by hydrofoil is not possible: Bellamere, Erie Shore, Viewpointe, Sprucewood, Sanson, D'Angelo, Grape Tree, Le Blanc, Rush Creek.

## MEMBER COSTS AND CONDITIONS

**\$450** per couple (double occupancy), postmarked until April 15, 2005; **\$490** after April 15

**\$295** per person (single occupancy), postmarked until April 15, 2005; **\$315** after April 15

**\$215** per person for 3<sup>rd</sup> or more sharing a room, postmarked until April 15, 2005; **\$235** after April 15

Non-members (see below) add **\$35** to these prices

Cancellations will be accepted till April 15<sup>th</sup> without penalty, by calling the wine line at 416-921-9798. A refund will be given later if replacements are available.

\$50 per room penalty April 16-May 16; thereafter \$50 per person penalty.

Preference of 2 queen sized beds in a room will be given to 3 or more sharing a room.

The best rooms (ie lake view) will be given to those booking the earliest.

There are no elevators, so with rooms on the second & third floors and one room with the bed in a loft (ie ladder access), you must indicate if this is a problem. If possible, we will attempt to accommodate.

To qualify for above member rates, at least one person in room must be a member. Non-members can send in form at any time but will only be accepted from April 15 on, subject to availability.

To include a stop in Milton, we will need at least one person from the Niagara Chapter committed to coming by April 15.

If less than 35 people registered by May 16, would have to cancel trip with full refund.

We have 29 rooms available. After May 16, rooms not booked are released & thus subject to availability.

We can accommodate up to 55 people on the bus.

May want to bring a small umbrella (to make sure it doesn't rain)!!!

Please reserve \_\_\_ space(s) for the "Lake Erie North Shore, Pelee Island and More Weekend" event, Saturday & Sunday June 11-12, 2005. Please circle appropriate price. Till April 15: \$450, \$295, \$215. After April 15: \$490, \$315, \$235. Non-members add **\$35**. Enclosed is my cheque for \$ ..... Please make cheques payable to the **Ontario Wine Society**.

NAME: \_\_\_\_\_ GUEST(S): \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ POSTAL CODE: \_\_\_\_\_

TELEPHONE: [DAY] \_\_\_\_\_ [EVENING] \_\_\_\_\_

I understand & accept my personal safety responsibilities when attending an Ontario Wine Society event.

SIGNED: \_\_\_\_\_ DATE: \_\_\_\_\_

Please mail to: The Ontario Wine Society c/o Gerald Arbus 42 Ridge Hill Drive Toronto M6C2J4