



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

August 2002

## ***Ontario Wine Society Events***

- **Summer Cellar Dinner at La Maquette, Tuesday, August 27, 2002**

The "cellar" in the title means that surplus wines from past tastings will be served at no cost to attendees. Following a selection of reception wines, each table will be presented with mixed bags of white wines, for the first two courses, and reds wines, for the main course. Icewines will accompany the dessert. Chef Keith Roebuck has planned a menu using late summer produce to work with the mixed wines.

- **Before and After Dinner Wines, Tuesday, September 17, 2002**

- **Riedel Glass Tasting, October 2002**

- **Viva Vincor, November 2002**

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

- **Icewine Weekend, January 2003**

- **Rieslings of the World, February 2003**

## ***Recent OWS Tastings***

- ❖ **Day Excursion to Three Niagara Wineries**

by Neil Yeung and Ken Burford

The 41 excursionists, from both the Ontario and Australian Wine Societies, set out by bus from Yonge and York Mills at the Jolly Miller at 8:30am, Sunday, May 26, 2002. As soon as we were on the 401, to clear any lingering drowsiness, coffee and muffins were served by the bus stewards ... us! To get a taste of the day ahead, this was followed by a non-vintage sparkling sec, compliments of Chateau des Charmes and Banrock Station's sparkling wine, both with optional orange juice.

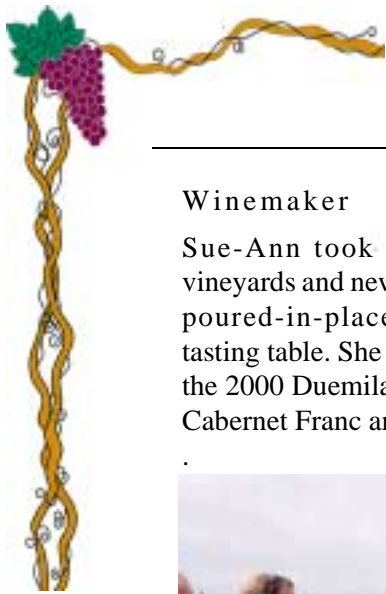
## **To Contact Us**

Mail: P.O. Box 519, Station K  
Toronto, Ontario  
M4P 2G9  
Voice-mail: 416 921 9798  
E-mail: [contact@ontariowinesociety.com](mailto:contact@ontariowinesociety.com)  
Web: [www.ontariowinesociety.com](http://www.ontariowinesociety.com)

## **In this Issue page**

<b><i>Ontario Wine Society Events</i></b> .....	<b>1</b>
<b><i>Recent OWS Tastings</i></b> .....	<b>1</b>
Day Excursion to Three Niagara Wineries .....	1
Canadian Wine Awards .....	3
<b><i>Ontario Winery Events</i></b> .....	<b>3</b>
Birchwood .....	3
Cave Spring .....	3
Eastdell .....	3
Fiesta Buckhorn .....	3
Harbour .....	4
Hernder .....	4
Hillebrand .....	4
Inniskillin .....	4
Konzelmann .....	5
Lakeview .....	5
LeBlanc .....	5
Peller .....	6
Quai du Vin .....	6
Southbrook .....	6
Stonechurch .....	6
Stoney Ridge .....	6
<b><i>Ontario Restaurant Events</i></b> .....	<b>7</b>
Terra .....	7
<b><i>Ontario Wine Industry News</i></b> .....	<b>7</b>
Colio .....	7
Inniskillin .....	7
Vincor .....	8

Pillitteri was our first stop. Here we were met by Australian-trained winemaker, Sue-Ann Staff, this year's winner of The Ontario Wine Society's



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

August 2002

Winemaker of the Year Award.

Sue-Ann took us on a mini tour of their vineyards and new barrel cellar, with its 30' long poured-in-place polished concrete-topped tasting table. She then led us through a tasting of the 2000 Duemila sparkler, 2000 Riesling, 1999 Cabernet Franc and 2000 Vidal icewine.



Sue-Ann Staff showing OWS members Pillitteri's vineyards. Photo Ken Burford

On the way to our next stop, Inniskillin, the sun came out to turn a marginal day, weather wise, into a gorgeous one. Debbie Pratt, Inniskillin's Director of Public Relations, met and led us to the second floor tasting room where Phillip Dowell, the Australia raised, educated and experienced winemaker, led us through a tasting of the five single vineyard Chardonnays - Montague, Culp, Seeger, Schule and Klose. To assess the effects of "terroir", Phillip explained that he used the same vinification process for the grapes from each of the sites.



Phillip Dowell discussing Inniskillin's five vineyard Chardonnays. Photo Ken Burford.

Inniskillin's Pinot Gris and Gamay were served with a light buffet lunch which included lime and

maple syrup marinated chicken breasts and caramelized apples and onions catered by the Anchorage Restaurant of Niagara-on-the-Lake.

After lunch, Debbie led part of the group on a tour of their barrel cellar where they keep, amongst other wines, a library of older bottlings of icewines, some of which are in unique and striking hand-crafted glass bottles and magnums.

With the beautiful weather and the inertia that comes from just having a pleasant lunch, it was difficult to get people back on the bus to head to Creekside. On the way, we detoured back to Pillitteri for pick up of earlier case orders.

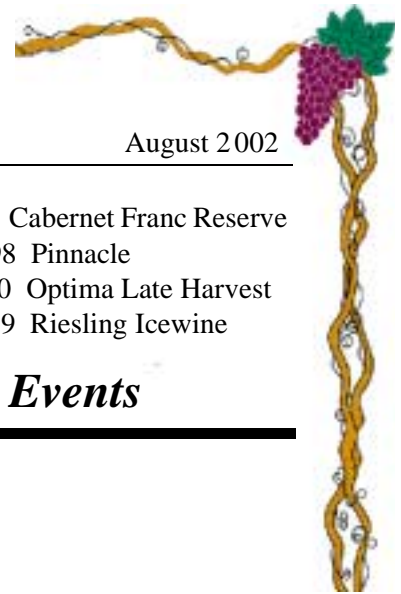
This is a good place to point out that our hand-picked bus driver, Wally, had all the qualities needed to put up with the idiosyncracies of us Ontario oenophiles, such as, tolerance, patience and good nature.

At Creekside, we were met by another formerly-Australian, winemaker, Marcus Ansems. Marcus gave us a brief talk on his acclimatisation to the Canadian wine making environment, then led us to the barrel cellar where we tasted barrel samples of the 2000 Merlot, Cabernet Franc and Cabernet Sauvignon that will go into their Signature Series wines. He polled those present on what percent of each should go into their bordeaux blend. The general consensus was that 10% or less should be Merlot with the rest being split between the two Cabernets. We also tasted the Pinot Noir reserve and Merlot reserve.



Marcus Ansems explaining his acclimatization to Canadian terroir. Photo Ken Burford.

Again, it was difficult to convince members to



board the bus for the trip back to Toronto. We arrived back at 5.40pm ending a busy, enjoyable, educational day with parting words of "we should do this again soon" in the air.

## ❖ Canadian Wine Awards

by Sadie Darby

The first Annual Canadian Wine Award winners were the focus of the OWS May 21, 2002 tasting. David Lawrason, Editor in Chief of Wine Access magazine, was the driving force behind the competition and we were fortunate enough to have David explain the process and concept of the competition as he conducted our tasting.

There were 528 entries from 71 wineries across the country, with a total of 21 gold medal winners. We had a record number of members and guests participate as we tasted 10 of the top rated wines. Our members' enthusiasm was obvious and David committed to leading the same tasting with the winning wines from the 2002 competition.

Stay tuned for the date announcement - this will be one tasting not to be missed!



David Lawrason explaining the Canadian Wine Awards Process and describing some of the 2001 gold Medal winners. Photo Ken Burford.

The wines tasted were

Henry of Pelham	1999 Chardonnay Reserve
Vineland	2000 Sauvignon Blanc
Cave Spring	1999 Riesling CSV
Gray Monk	2000 Gewurztraminer
Mission Hill	1999 Syrah
Henry of Pelham	1999 Baco Noir Reserve

Inniskillin	1998 Cabernet Franc Reserve
Sumac Ridge	1998 Pinnacle
Quail's Gate	2000 Optima Late Harvest
Ch. des Charmes	1999 Riesling Icewine

## Ontario Winery Events

### ❖ Birchwood

#### Free Craft Show

August 17, 18

Featuring 2 talented local artist specializing in country crafts. Our only craft show for the summer. Don't miss it!

### ❖ Cave Spring

#### Chilling Out

August 3,10,17,24 & 31

Explore how temperature affects taste in wine with our Dry Riesling, Cabernet and Chardonnay Reserve, each served at various temperatures.

Please call 905 562 3581 for reservations. \$5.00 per person.

### ❖ Eastdell

#### Benchberry 5K

Saturday, August 10, 10:00am

The runners are on their marks for EastDell's 3rd annual namesake race around the Escarpment's countryside.

For more information, please call 905 309 3494 or register on-line at [www.peachbud.com](http://www.peachbud.com)

### ❖ Fiesta Buckhorn

July 20, 1:00pm to 8:00pm, Buckhorn Community Centre

Fiesta Buckhorn is the biggest one-day, one-location event for Canadian wine, with more than 2,000 people attending the beautiful Buckhorn Community Centre since its start in 1997.

People can wander in and out of 12 buildings in a park, sampling drinks from well over 40 Canadian wineries, breweries and cider producers, as well as food from 20 area



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

August 2002

restaurants, resorts and other suppliers. Other exhibitors this year will include Bill Munnely of Best Bottles Newsletter, the Frugal Oenophile, a wine writer from Oakville, the Wine Dining website folks and many others. It is a full day.

This year, attendance is expected to reach 3,000. Admittance is \$10 which includes an engraved INAO wine glass that you keep and \$3 of sampling tickets. Plan on spending a few hours if you want to get around the show. Prepare to meet a large number of friendly winos in a relaxed country setting.

For more info [www.littlefatwino.com/fiesta.html](http://www.littlefatwino.com/fiesta.html) or 705 657 8833

## ❖ Harbour

### **A Murder in the Vineyard – Murder Mystery Dinner**

Saturday, August 17, cocktail reception: 5:00pm, Dinner: 9:00pm

“We heard it through the grapevine that a murder is to occur on this evening, and you can be a witness”.

\$65.00 per person. Reservations required, limited seating.

## ❖ Hernder

### **Patio Sizzle Weekends**

Every Saturday & Sunday in July, August, & September, 12:00pm to 7:00pm

Bask with friends in the warm country atmosphere on our fieldstone patio while listening to the sounds of live jazz. Indulge yourself in our fabulous a la carte menu. Seek out, taste & discover that special wine that makes an afternoon slip away.

For full details and menu selections please visit us on-line at <http://www.hernder.com/online/pages.cfm?Directory=28>.

### **Theatre by the Pond**

Saturday, July 27, curtain time 8:00pm

Please join us for the Driftwood Theatre Group's performance of Shakespeare's "As You Like It". Grass seating is available with Hernder's vineyard as a backdrop, next to our own covered

bridge. Bring your lawn chairs or blankets & enjoy our first evening outdoor performance.

No charge, but, donations will be gratefully accepted by the starving artists.

## **Country Music Weekend**

August 17, 18, 1:00pm to 4:00pm

The BBQ will be hot; the wine will be chilled - join us on the patio for a weekend of fun-loving country music. Featuring a live remote with 91.7 FM.

## ❖ Hillebrand

### **Twilight Tours**

Starting July 1, 7:00pm & 8:00pm

A twilight tour will take you on a romantic stroll of the vineyard, barrel-aging room and underground cellar, followed by an educational tasting of 2 VQA wines.

### **Vineyard Concert Series**

Vineyard Blues - Saturday, August 10  
3:00pm to 7:00pm

Hillebrand Estates Winery will once again host its renowned Vineyard Concert Series this summer. Live music, award-winning wine and wine country cuisine makes for a memorable time.

Advance ticket purchase is recommended. Tickets \$25.00 per guest.

## ❖ Inniskillin

### **The Lemon & Salt Challenge**

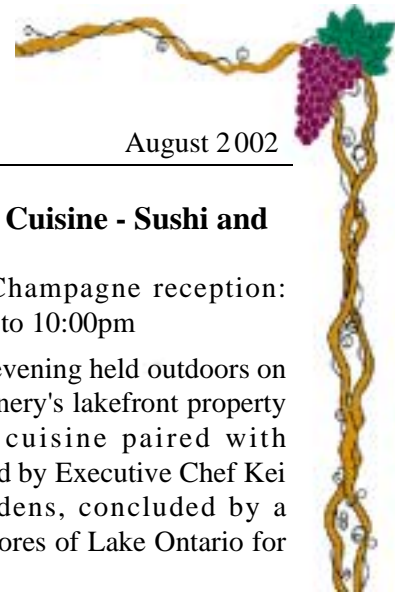
Saturday, July 27, 1:00pm to 4:00pm

You will have the opportunity to sample a selection of Inniskillin VQA Wines and experience how different flavours can effect the taste of your wine.

### **Throw a Shrimp on the Barbie!**

Saturday, August 3, 1:00pm to 4:00pm

Join Izabela Kalabis, Inniskillin Resident Chef, & Maria Moessner, Inniskillin Estate Sommelier, to beat the summer heat with colossal barbecued shrimp paired with a



selection of Inniskillin VQA wines.

For both events no reservations required. Minimal fees apply.

## **Mondavi/Riedel Tasting - Advanced Notice**

Wednesday, October 2, 2002, tutored tasting: 6:30pm to 8:30pm, reception: 8:30pm to 9:30pm, Royal York Hotel, Canadian Room

Tickets are now on sale for the return of Georg Riedel, famed Austrian wine glassmaker, with special guests Michael Mondavi, Chairman of Robert Mondavi Wines, and Donald Ziraldo, President and Co-Founder of Inniskillin Wines.

Georg Riedel will take attendees through an 'Extreme' tutored tasting featuring Vinum Extreme stemware, including the Vinum Extreme Icewine stem, with premium wines of Robert Mondavi and Inniskillin.

For tickets call Vintages Customer Service at 416 3655767 or toll-free at 1 800 266 4764, or for more information visit [www.vintages.com](http://www.vintages.com) or [inniskillin.com](http://inniskillin.com). This event sold out very quickly last year.

## **Shuck it up Baby!**

Saturday, August 17, 1:00pm to 4:00pm

Let's get fresh, featuring a selection of fresh shucked Oysters from the Niagara Oyster Company paired with a selection of Inniskillin VQA Wines.

No reservations required. Minimal fees apply.

## ❖ **Konzelmann**

### **The Tenth Annual 'Authentically German' Lakefront BBQ**

Saturday, July 20, 11am to 5pm

Join the Konzelmann Family in hearty German style, featuring fresh authentic German entrees, music and wine on the Lakefront property. BBQ catered by Lein Delicatessen, Toronto, paired with live entertainment of The Nu-Tones Band.

\$30.00 per person tax included, reservations recommended.

## **The Art of Japanese Cuisine - Sushi and Sunset**

Friday, August 16, Champagne reception: 6:30pm, event: 7:00pm to 10:00pm

An authentic Japanese evening held outdoors on Konzelmann Estate Winery's lakefront property featuring Japanese cuisine paired with Konzelmann wines, held by Executive Chef Kei Ando of Suisha Gardens, concluded by a vineyard walk to the shores of Lake Ontario for a lakeside sunset.

\$50.00 per person. Reservations required. Limited seating.

## ❖ **Lakeview**

### **Elaine Carlson**

Sunday, August 11, 1:00pm to 4:00pm

Enjoy live entertainment from a local singer-songwriter while sipping a delightful glass of your favourite wine on our patio. The duo features some of Elaine Carlson's original compositions and guitar accompaniment by Jay Reed. This songbird's creations, being aired on many different radio stations across the country, are yours to hear.

## **Sculpture Weekend**

August 24, 25

Haldimand Art Works from Cayuga will be at the winery with various displays, including live demonstrations.

## ❖ **LeBlanc**

### **Culinary Demonstration with François Sully**

Sunday, July 28, 2:00pm

A light and fresh meal for a hot summer afternoon....cold cream of red pepper soup, shrimp cake, pineapple and kirch.

\$38 plus taxes per person.

## **Annual New Vintage Tasting at Pelee Island Winery**

Saturday, August 10, 2:00pm to 6:00pm

Featuring the new wines from the five local wineries, food and music.

\$20 plus taxes per person.



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

August 2002

For the above two events, credit card payment is required at time of booking. Please call early, as space is limited. 519 738 9228

## ❖ Peller

### Twilight Tours

Starting in July, Sunday through Thursday at 7:15pm and Friday and Saturday at 7:15pm and 8:15pm

Visit Peller Estates Winery during the relaxed calm of the evening for a guided tour through the vineyards and the barrel aging cellar. Afterwards, enjoy a sampling of Peller Estates' VQA wines.

Twilight Tours are offered complimentary

## ❖ Quai du Vin

### Vino Latino

• Sunday, July 28, 2:00pm to 8:00pm

Our ever popular Latin music event will continue again this year with a Cuban theme. Returning will be the all female, now 6 piece band, Aché, with their South American flare. This year's feature performers will be an 11 piece Cuban salsa band, Hot Handle, led by Julio Cesar Jimenez Ortiz. This band regularly entertains at the Bamboo night club, Berlin and Café Havana in Toronto. Look forward to high energy Latin this year. Rounding out the bill are Latin Express and annual favourite, Pachanga.

• Sunday, August 11, 2-8pm

Brent Sam Parkin will open accompanied by two members of the Downchild Blues Band. Tom Lockwood follows, a regular at Vino Latino, best known for his blues. The real treat this afternoon will be the eight piece London Blues All-Stars Band. Toronto Blues virtuoso Jack De Keyzer rounds out the afternoon. Jack is no stranger to the London blues circle, and will be the highlight of the event.

Ticket prices for both of our music events remain the same at \$10.00 advance or \$15.00 at the door. Advance ticket cut-off time is the Saturday before the event at 5:00pm.

This year, tickets will only be available from the winery and selected charities.

## ❖ Southbrook

### 9th Annual Wine & Food Festival

Sunday, August 25, 12:00pm to 4:00pm

Rain or shine, Ontario's top wineries will be sampling their premium and award winning wines. As well, renowned restaurants will be tantalizing our taste buds with their delectable cuisine.

For more information, tickets, or participation please call Southbrook Winery - special events department 905-832-2548.

## ❖ Stonechurch

### Weekend BBQ Lunch

May to October, Saturdays and Sundays, 12:00pm to 3:00pm

"Echelon Catering" is grilling up scrumptious BBQ fare outdoors on our patio all summer long!

\$8.95 per person plus taxes. 905-935-3535

### Country Tea in the Vineyards

Sundays in July and August, 3:00pm to 4:00pm. Otherwise available by reservation only.

Typical English style tea includes wine tour and tasting. Enjoy sandwiches, scones, country fruit breads, tea cakes, tea and coffee.

\$17.95 plus taxes per person. Menu may vary. 905 935 3535

### Music & Wine!

Mondays in August, 7:30pm

Hosted by the Niagara International Chamber Music Festival. Complimentary cellar tour with wine sampling at 6:30pm. Refreshments available.

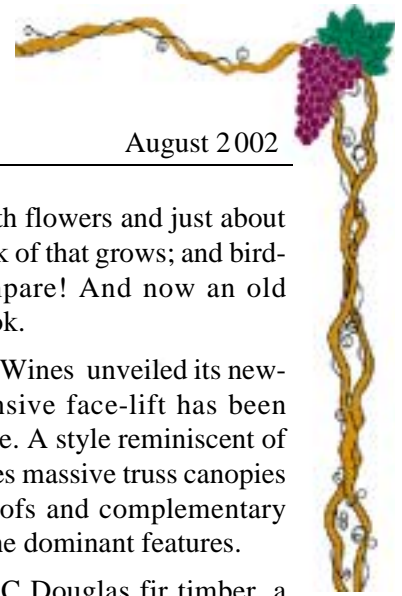
\$20 each, seniors and students \$15. Tickets available at the door at 7:00pm or call 1 877 687 3378 for advance tickets.

## ❖ Stoney Ridge

### Unveil 2001

August 10,11, preview from 11:00am to 4:00pm

A sneak preview of the wines from the 2001 vintage. Take this opportunity to taste a selection of upcoming releases and the chance to pre-order your favourites.



## **A Nose by Any Other Name...**

July 20,21 and August 3,4, 11:00am

This Chardonnay aroma seminar and tasting will heighten your sensory experience to new levels. A variety of limited vintage Chardonnays will be sampled during this special seminar.

Reservations are required. \$5.00 per person

## **Vins et Fromage**

July 27,28, 11:00am to 4:00pm

Savour a selection of our acclaimed wines paired with a variety of gourmet cheese.

## **Altered Images by Sheryl Thornton**

Sunday, August 18, 2:00pm to 5:00pm. VIP tasting from 5:00pm to 6:00pm

Join us as we present a special collection of "photo impressionism". As well, author Sean Charlebois of the newly released "Twenty Wonders" will be on hand for a book signing.

## ***Ontario Restaurant Events***

### **❖ Terra**

#### **Cilento Winemaker's Dinner**

Tuesday, August 20, hors d'oeuvres: 6:30pm, dinner: 7:00pm.

We will be holding a Winemaker's Dinner with Terence Van Rooyen of Cilento winery. Our executive chef Stephen Perrin will be demonstrating the preparation of every course, and then Terence will discuss the wines chosen for the course.

\$150 per person excluding taxes and gratuity.  
8199 Yonge St., Thornhill, 905 731 6161

## ***Ontario Wine Industry News***

### **❖ Colio**

#### **Colio Estate Wines Gets Impressive Face-lift!** Harrow, Ontario, May 27, 2002

There have always been many reasons to visit the Lake Erie North Shore: the small towns with their friendly people; unique shops and eateries; the lake and its unique north shore vista, not to mention the famous, delectable Lake Erie perch; field after field of tomatoes, peppers, grapes,

hothouses blooming with flowers and just about everything you can think of that grows; and bird-watching beyond compare! And now an old friend has got a new look.

On June 8, Colio Estate Wines unveiled its new-look winery. An extensive face-lift has been given to the north façade. A style reminiscent of medieval Normandy uses massive truss canopies with in-fill mansard roofs and complementary decorative shutters as the dominant features.

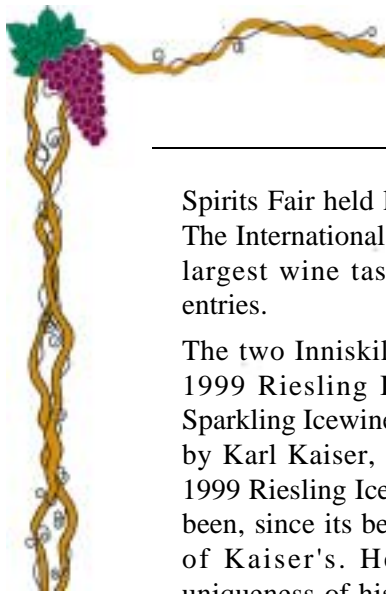
Beneath the massive BC Douglas fir timber, a seven feet wide walkway runs along the random-pattern flagstone wall to the new oaken entranceway. Along with being designed locally by renowned architect, Alex Toth, there were some other local flavours added to the project. "We spared no expense but we tried to keep a local element to this entire face-lift." says Jim Clark, Vice President and General Manager. "Outside of the unique timber, which is not available in this part of the world, we have used quality local stone, local architectural expertise and local tradespeople. It is our way of giving back to a community that has continually supported us since we opened our doors in 1980."

Outside of the aesthetic appeal, there is a functional side to the design. The walkway extends the social area of the building and will offer comfortable, outdoor seating. A new marketing effort into the nearby U.S. state of Michigan and an increased presence in regional tourism ads and brochures should help with bringing more people through the winery this year. Gail Heffernan, Tourism Centre Manager, said "We have always had a customer-friendly experience in-house, but outside we never really delivered a look that you would expect of a winery. We now can deliver the full experience."

### **❖ Inniskillin**

#### **Two Golds At International Wine Challenge & Launch In Fortnum & Mason,** Niagara-on-the-Lake, May 28, 2002

Inniskillin announced the winning of two Gold Awards from the International Wine Challenge at the prestigious London International Wine &



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

August 2002

Spirits Fair held last week in London, England. The International Wine Challenge is the world's largest wine tasting and attracts over 9,000 entries.

The two Inniskillin Gold Awards went to the 1999 Riesling Icewine VQA and the 1999 Sparkling Icewine VQA. Both wines were made by Karl Kaiser, Inniskillin's co-founder. The 1999 Riesling Icewine with its elegant style has been, since its beginning, a particular favourite of Kaiser's. He takes great pride in the uniqueness of his Sparkling Icewine, Canada's first VQA Sparkling Icewine.

The celebrations of the Gold Awards carried well into that evening with a distinctive Canadiana theme at a reception at Fortnum & Mason, London's exclusive retailer.

With launching the release of the 1998 Vidal Oak Aged and 1999 Riesling Icewines at Fortnum & Mason, Inniskillin has the distinguished honour to be the only Canadian Icewine listed there and is in the Dessert Wine Section of the Fortnum & Mason Wine Cellar amongst the Chateau d'Yquem and the best Tokays. During the evening 100 invited guests sipped Inniskillin Riesling Icewine while viewing A Canadian Inuit Art Exhibition from Canada's leading Inuit artists. In attendance were Mr. & Mrs. Jeremy K.B. Kinsman, the Canadian High Commissioner.

## ❖ Vincor

### **Burgundy's Pascal Marchand Makes A Short Return Visit To Canada**

Toronto, June 4, 2002

One of Burgundy's most talked-about young winemakers, Pascal Marchand, from Nuits-St-Georges-based Boisset, was recently in Ontario to check on the progress of Le Clos Jordan, which is being co-developed by Boisset and Vincor International Inc.

Pascal's first priority was a visit to Le Clos Jordan, a new vineyard and winery development which has been designed exclusively for the production of ultra-premium Canadian VQA wines made from Burgundy-grown Chardonnay and Pinot Noir rootstocks and clones. The

primary 30-acre vineyard was planted in 2000 and 2001 with vines shipped from a nursery in Burgundy. The planting material was carefully selected to match the rich clay loam soils of the Jordan Bench. Two other vineyard properties adjacent to the principal Le Clos Jordan site are also under development. The first, 27 acres, was planted in 2000 and the second, 75 acres, is just ready for planting.

"As we start planting our third vineyard," said Pascal, "we shall continue to use the more traditional approach to plant spacing that is practiced in Burgundy. By producing lower yields per vine, we expect to achieve higher quality, more complexity and flavour, and still achieve ripening within Ontario's shorter growing season," he explained. Pascal then attended planning meetings for the new Le Clos Jordan winery, which is being designed by internationally renowned architect, Frank O. Gehry.



Pascal Marchand, from Nuits-St-Georges-based Boisset, La Famille des Grands Vins, was in Canada to check on the progress of Le Clos Jordan. Photo Steven Elphick.