



# Just Off the Vine ...

## Ontario Wine Society Events

### ❖ Toronto Chapter

- **Summer Cellar Dinner, Thursday, August 21, 2003**

Since La Maquette is such an inviting summer venue with superb food and since last year was such a great success, we return here again this year to taste how well Ontario wines age in our cellar. This is the Toronto Chapter's annual, not-to-be-missed, bin end clear out event.

- **Stoney Ridge Cellar Tasting, September 23, 2003**
- **The Effects of the Glass on Tasting, October, 2003**
- **Canadian Wine Awards, November, 2003**
- **Icewine Weekend Extravaganza, January, 2004**
- **Matching Food and Wine, February, 2004**
- **Hillebrand Trius Vertical, March, 2004**

### ❖ Niagara Chapter

- **Rosé on the Patio (weather permitting) - Angels Gate Winery, August 11, 2003**
- **September/October -No tastings, we break for harvest**
- **Annual Dinner, November, 2003**
- **"Port-Styled" Wine Tasting, December, 2003**

Note: Members may attend events in either chapter.

## Recent OWS Tastings

### ❖ Toronto Chapter

**Prince Edward County and Willow Springs Winery Tour, June 14, 2003**

By Dean Tudor

The Ontario Wine Society sponsored an all day bus trip to the wineries of Prince Edward County, with an initial pit stop at Willow Springs winery in Stouffville. To quote from the OWS flyer, "Prince Edward County

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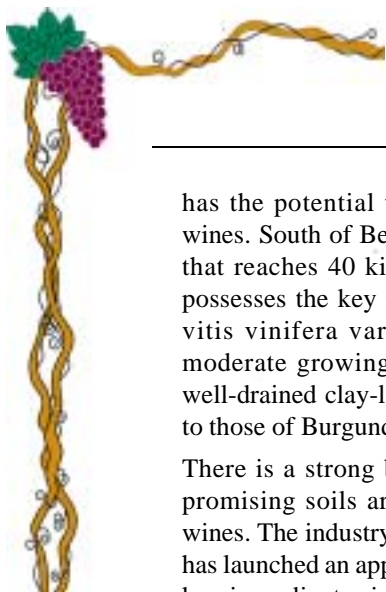
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# Just Off the Vine ...

The Ontario Wine Society's Newsletter

August 2003

has the potential to be a producer of spectacular wines. South of Belleville, the County is an isthmus that reaches 40 kilometres into Lake Ontario and possesses the key ingredients to ripen cool climate vitis vinifera varieties – 160 frost free days, a moderate growing climate and, in many pockets, well-drained clay-loam limestone laced soils similar to those of Burgundy.”

There is a strong belief that marginal climate and promising soils are going to deliver terroir-based wines. The industry believes so much in terroir that it has launched an appellation system. There is only one key ingredient missing to see if the predictions are true: TIME.

Every year will count, and while everybody wishes sooner rather than later, there is no telling when the “good times will roll”. Right now, PEC has to fight off image problems, colder winters than expected, and a broad decline in US-tourism (PEC is accessible to upstate New York, but not like Niagara)...I remember tasting PEC wines a few years back, and certainly County Cider, so it will be interesting to see what the future holds.

This was mainly what is known in the business as a “fam” tour (familiarization). The bus was full (I think there were only two empty seats), and several “eastern Ontario” members of the OWS joined us by car. So we were packed, and excited by the onboard entertainment of food and libations (Strewn, Pillitteri, Crown Bench, Peller Estates, Colio).

The first stop was the Willow Springs Winery in Stouffville, a family-run operation in York Region. They have 11 acres on-site, with eight different varieties of grapes. They are up and coming, with some VQA wines. They began operations as an apple winery and still have a range of apple wines available, about nine different labels, at \$5.95 each, about 10% alcohol. I bought the driest, Empire 1999 and Golden Delicious Barrel Fermented 1999, and served them in July to company with smoked salmon and a goat cheese terrine salad. They were superb, with good pale colours. The Empire was still fresh and fruity, showing some tannic and apple bite from the peel that Empire is known for. The Golden Delicious showed why this apple is to be preferred to the insipid Red Delicious.

Michael Traynor is the current winemaker, since November 2000, and he is also the vineyard manager for Huff Estates in Prince Edward County (a-ha! the PEC connection)...The complimentary tasting bar featured Geisenheim (a pleasant white, an off-dry

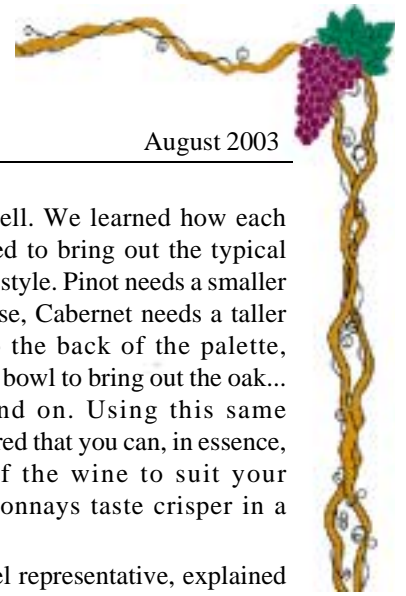
Riesling clone, about \$9), and Chardonnay 2001 Barrel Fermented (\$14.95) and stored for 14 months in barrel. Of the reds, the Cabernet/Merlot 2000 (\$14.95) easily stood out. They make a VQA Riesling and a VQA Cabernet Sauvignon from Niagara-on-the-Lake purchased fruit. For details or a tour, call the winery at 905-642-9463 or <[www.willowspringswinery.ca](http://www.willowspringswinery.ca)>, and do pick up a couple cases of the apple wine while it is still available...

Back on the bus for the long drive down 401. We came in on Hwy 33, and Ken Burford, our genial tour guide (he owns a vineyard in PEC), handed out a map so we could see where all the vineyards were located. From less than 20 acres under wine and one winery in 1999 (my last visit), PEC has grown to more than 400 planted acres in 2002, with about 100 more a year through 2010 (1000 acres by then). By 2005, eight wineries expect to be open – including the Black Prince Winery, owned by the Opimian Society. Currently, the Prince Edward County Winegrowers Association has 32 members. And land is still available at a decent price.



Ed Neuser describing Waupoos Estate Winery (in background) to OWS tour members. Photo by David Falconer

And, as usual for tours, we were running late by the time we arrived at Waupoos Estates Winery for a tasting, tour and lunch. This 7,500 case winery, which has been open since June 2001, uses gravity tanks. It is now also a member of VQA, and will soon be releasing VQA wines. We tasted Riesling, Vidal, de



Chaunac, Pinot Gris, and Pinot Noir, plus an unoaked Chardonnay from 2002. Ed Neuser, the owner, led the tasting. The winery also makes Geisenheim, Gamay, Seyval Blanc, Cabernet Franc, St. Laurent, and Vidal Icewine (which always sells out).

Lunch was in the vineyard, in a gazebo-terrace with perfect summery weather at last. Spring pea soup was superb, with its crème fraiche and pea sprouts. The salmon filet was accompanied by jasmine rice and veggies. Baco Noir and some 2001 Chardonnay (oaked) came with the meal. I was most impressed with both Chardonnays. More details at [www.waupooswinery.com](http://www.waupooswinery.com)

Falling still further behind, we rushed over to the County Cider Company, for a tasting of newly emerging Geisenheim and Gamay Noir, both youthful. Grant Howes, the owner, led the tasting. We also tasted a range of ciders, including the Waupoos Premium Cider (made from late harvested and European cider apples grown in their own vineyard) and their County 2000 Brut sparkling hard cider, made by the champagne method. More details at [www.countycider.com](http://www.countycider.com)

Both wineries are at the eastern end of PEC and on our way home we stopped at Peddlesden Wines, just west of Wellington. Mike Peddlesden, the owner, led the tasting of a VQA Riesling 2002 and a VQA Pinot Gris 2002, which are selling quickly. Both were refreshing on a hottish day. Mike also served us some canapés, which were especially welcomed. More details at [www.peddlesden.ca](http://www.peddlesden.ca)

All three – Waupoos, County Cider, and Peddlesden – are presenting themselves as destination places, with wine boutiques and dining areas, plus events for fun and family. Good places to visit, and watch the vines grow over the years.

We made up some time at Peddlesdens and we took to the open road on the 401. Some slept, some drank, some read – but everybody had fun. We arrived back in Toronto only one half hour behind schedule!

Dean Tudor, Wine Writer and Professor Emeritus of Journalism, Ryerson, University, Toronto, [www.ryerson.ca/~dtudor](http://www.ryerson.ca/~dtudor)

## ❖ Niagara Chapter

### **Riedel Glassware - Stonechurch Winery, June 26, 2003**

By Yvonne Halliday

Did the glassware ever make a difference!

There was plenty of "ooh"ing, "ah"ing and giggling as we sipped wines from different styles of Riedel glassware; as well as a joker glass typical of tastings. Not only did each style affect the nose of the wine, but

the taste perception as well. We learned how each glass is carefully designed to bring out the typical characteristics of the wine style. Pinot needs a smaller funnel for the delicate nose, Cabernet needs a taller glass to get the wine to the back of the palette, chardonnay needs a larger bowl to bring out the oak... the reasons went on and on. Using this same principle, we also discovered that you can, in essence, manipulate the taste of the wine to suit your preferences, e.g., Chardonnays taste crisper in a Riesling glass.

Wayne Bentley, the Riedel representative, explained the amount of research and development that goes in to designing each glass style. One of our members mentioned that he had sat on the tasting panel to determine the new Icewine glasses for Riedel and experienced the whole process first hand right here in Niagara!

As the wines of the world evolve, so does the glassware of Riedel, as new lines are introduced to complement and accentuate these new characteristics. It was interesting to learn that their less expensive glassware line is designed to specifically complement the taste of less expensive wines, being designed to minimize their faults and maximize their attributes. It is, therefore, easy to select the proper glasses for yourself by assessing the average price of the wines you normally purchase.

A special thanks goes to Stonechurch Winery, Mary Thompson, Wayne Bentley, and Chris Street for all their efforts in putting this event together

## ***Ontario Winery Events***

### ❖ Angels Gate

#### **Second Annual Smokin' in the Vineyard**

Sunday, August 10

Enjoy a lunch where the meat has been smoked over different types of oak barrels. Can you taste the difference? Lunch will include chicken, pork, beans, salad, fruit, and wine. Live on our patio will be Jean Sword entertaining with some jazz hits. Specialty seminars hosted by some of Niagara's food & wine experts. Tours of the winery available throughout the day.

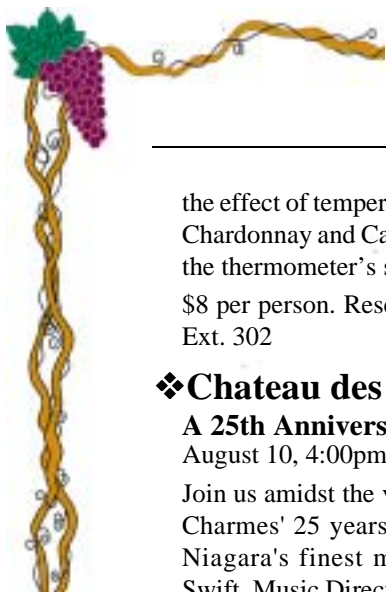
Call for details at 905 563 3942

### ❖ Cave Spring

#### **Mercury Rising**

August 2, 9, 16, 23 and 30, 11:00am and 2:00pm

To chill or not to chill, that is the question. Explore



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the effect of temperature on wine as we taste Riesling, Chardonnay and Cabernet/Merlot at various points on the thermometer's scale.

\$8 per person. Reservations required, 905 562 3581, Ext. 302

## ❖ Chateau des Charmes

**A 25th Anniversary Celebration of the Senses**  
August 10, 4:00pm

Join us amidst the vineyards as we toast Château des Charmes' 25 years of winemaking excellence with Niagara's finest music, wine and cuisine. Daniel Swift, Music Director of the Niagara Symphony, will lead musicians in an intimate concert that tells the story of Château des Charmes through musical pieces and explores the relationship between classical music and fine wine. Following the concert, stroll through our St. David's Bench Vineyard to savour Niagara's bounty, as the region's finest chefs present a myriad of culinary delights. Selected wines from our past, present and future will be served at each station to harmonize this unforgettable wine country experience. Music or wine expertise not required. Passionate taste for life compulsory!

\$125 per person plus taxes and gratuities. Reservations required, 905 262 4219

## **Niagara International Chamber Music Festival**

August 3 and 17

Enjoy the delightful sounds of chamber music set against the backdrop of the St. David's Bench Vineyard.

Sunday August 3, 1:00pm, "Pure Baroque"

Sunday August 17, 2:00pm, "Serenades and Fantasies"

\$20 per person, \$15 for seniors and students.

## ❖ Colio

### **1st Annual Summer Sangria Fest**

Saturday, August 16, 1:00pm to 5:00pm

Fiesta of Mexican food, sangria, live music and traditional dancing, games, contests, prizes, tours and surprises!

\$25 per person or \$40 per couple. Reservations only. Call for tickets, 519 738 9318.

### **Take a Trip South - Customer Appreciation Day**

Saturday, August 23, 12:00pm to 5:00pm

Bus Trips leaving from London, Burlington & Mississauga Wine Region stores for a day of fun, tours, fun, wine and food and FUN!

\$50 per person or \$90 per couple all inclusive - bus, meal, tour, fun, etc. Reservations only. Inquire at your favourite Colio Wine Region store!

## ❖ Creekside

### **Creekside Bench Series**

Daily, 10:00am to 5:00pm

Introducing our Bench Series. Try our new releases of Chardonnay, Merlot, and Cabernets. Rich in taste but affordable in price. Complimentary tastings of all three, this month only.

## ❖ EastDell

### **Benchberry 5K**

August 9, 10:00am

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

\$25 per person. For more information please call 905 309 3494 or register online at [www.peachbud.com](http://www.peachbud.com).

## ❖ Harbour

### **A Murder in the Vineyard**

We heard it through the 'grapevine' that a murder is going to occur ... and you can be a witness!

Saturday, August 9 - Country Corpse, 6:00pm cocktail reception. 7:00pm to 10:00pm dinner

Meet the latest up-and-coming hot country and western singer, Rita Rae Reno!

Prissy Taylor, Rita's most loyal fan, has been invited to this evening's event by Norman Miller, Rita's manager. Also in attendance is Rita's ever present, loving husband, Enrico Rico Reno, who also loves lots of other women.

All the guests wait impatiently to hear the latest new song which Rita promises to be her biggest hit yet!

Limited seating is available for A Murder in the Vineyard. For reservations or more information contact us at 905 562 6279

or [murderinthevineyard@hewwine.com](mailto:murderinthevineyard@hewwine.com).

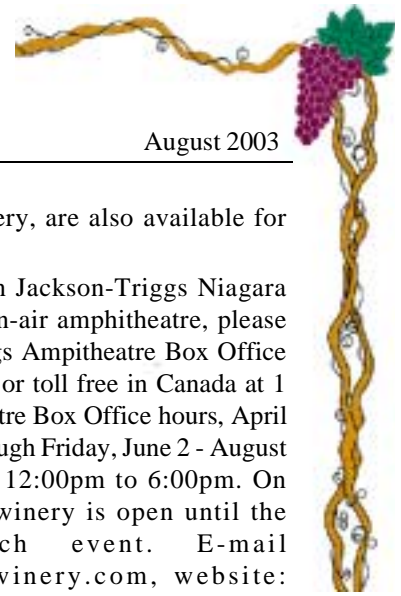
## ❖ Henry of Pelham

### **Shakespeare in the Vineyard 2003**

July 24, 25 and 26, 7:00pm

Wine Country's annual outdoor theatre event. This year, Garden City Productions performs The Taming of the Shrew - a popular comedy filled with lively humour and quick puns.

\$25 per person. Call the box office at 905 688 5550, Ext. 3257 or purchase tickets at the door.



## ❖ Hernder

### Theatre by the Pond

July 26 and 27

This year's Driftwood Theatre presentation is Shakespeare's *Love's Labour's Lost*.

Please join us with your blanket or lawn chair for an evening of pure entertainment! Weather permitting, our patio menu will be available until to the 8:00 p.m. curtain time.

Donations to the actors will be accepted in lieu of admission charge. One of our most special events - not to be missed! Please call 905 684 3300, Ext. 28 for more details.

### Summertime Grilling

Thursday, August 14

Chef Caroline McCann of Food Network Canada's *Cook Like a Chef* will be appearing live. Enjoy some of Caroline's unique grilled summertime nibblers paired with Hernder's Award winning VQA wines.

\$6 pre-booked and \$8 at the door per person. Call 905 684 3300, Ext. 28 to reserve your time spot!

## ❖ Inniskillin

### Let's Get Fresh!

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

Join us and beat the summer heat with fresh Canadian Cheeses paired to a selection of fine Inniskillin VQA wines.

No Reservations Required. Minimal fees apply.

## ❖ Jackson-Triggs

### Twilight in the Vineyard

Following the success of its inaugural season last summer, this year's programme has grown to include fourteen performances. Back by popular demand is a series of classic silent films, accompanied by originally scored live music, together with "star" performances by such luminaries as Broadway's Peter Karrie, *Phantom of the Opera*, and Canada's sweethearts, Cynthia Dale and Mary Lou Fallis. Adding to the eclectic mix is the musical *Fiddle on Fire*, the Niagara Symphony's 14-piece String Chamber Orchestra, the international, 100-piece Southampton Youth Pops Orchestra and a musical reading by the Shaw Festival ensemble. The 2003 season runs July 4th - August 31st inclusive.

New this year is the option of a gourmet dinner and show package, applicable to Saturday performances, which includes a guided behind-the-scenes tour of the winery. A wide selection of Jackson-Triggs' finest award-winning VQA wines, many of which can only

be purchased at the winery, are also available for added enjoyment.

For more information on Jackson-Triggs Niagara Estate Winery or its open-air amphitheatre, please contact the Jackson-Triggs Amphitheatre Box Office at 905 468 4637, locally, or toll free in Canada at 1 866 589 4637. Amphitheatre Box Office hours, April 17 to June 1, Monday through Friday, June 2 - August 31, seven days a week, 12:00pm to 6:00pm. On performance days the winery is open until the beginning of each event. E-mail [info@jacksontriggswinery.com](mailto:info@jacksontriggswinery.com), website: [www.jacksontriggswinery.com](http://www.jacksontriggswinery.com).

### Schedule for July/August and Ticket Prices

- "Classic Movies"- *The Phantom of the Opera*, featuring Andrew Downing, and *The Great Uncles of the Revolution*, July 25, 9:00pm, \$19
- *Beyond the Mask*, with Peter Karrie, Saturday, July 26, 8:00pm, \$39
- *Fiddle on Fire*, Saturday, August 2, 8:00pm, \$39
- "Classic Movies", *Our Hospitality*, featuring Leslie Arden, Sunday, August 3, 8:30pm, \$19
- "Classic Movies", *The Cameraman*, featuring The David Buchbinder Trio with Andrew Downing and Marilyn Lerner, Friday, August 8, 8:30pm, \$19
- *Niagara Symphony - Courtyard Concert*, Saturday, August 9, 8:00pm, \$30
- Southampton Youth Pops Orchestra, Friday, August 22, 8:00pm, \$39
- Southampton Youth Pops Orchestra, Saturday, August 23, 8:00pm, \$39
- "Classic Movies", *The Mysterious Lady*, featuring the Kevin Quain Trio, Friday, August 29, 8:30pm, \$19
- Cole Porter's, *Jubilee A* presentation from the Shaw Festival Music Reading Series, Sunday, August 31, 7:30pm, \$25

Note: All performances take place rain or shine with the exception of extreme weather.

## ❖ Konzelmann

### Peach Celebration with Konzelmann Wines

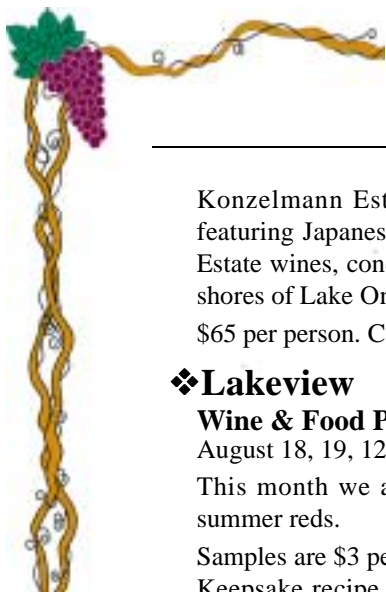
Saturday, August 9, 11:00am to 5:00pm, rain or shine

The 13th Annual Peach Celebration is underway on Queen Street, Niagara-on-the-Lake. Join the fun with live entertainment and agricultural-oriented products related to Niagara's world-renowned tender fruit industry, featuring Konzelmann Estate wines.

### The Art of Japanese Cuisine - Sunset with Sushi

Saturday, August 16, 6:30pm - Champagne reception, 7pm to 10pm dinner/sunset.

An authentic Japanese evening held on the



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Konzelmann Estate Winery's lakefront vineyard featuring Japanese cuisine paired with Konzelmann Estate wines, concluded with a vineyard walk to the shores of Lake Ontario for a lakeside sunset.

\$65 per person. Call to reserve at 905 935 2866.

## ❖ Lakeview

### Wine & Food Pairing

August 18, 19, 12:00pm to 4:00pm

This month we are featuring grilled kabobs with summer reds.

Samples are \$3 per person. No reservations required. Keepsake recipe included. Contact the winery 905 562 5685 for further details, or visit website at [www.lakeviewcellars.on.ca](http://www.lakeviewcellars.on.ca).

## ❖ Marynissen

### Cabernet Franc Vertical Tasting

Saturday, August 9, 11:00am

The nose of the blend. Cabernet Franc has long been used in Bordeaux as the aromatic segment of the classic blend. This is an opportunity to try the beauty of this wine on a stand-alone basis. The wonders of fruit in a glass.

\$10 per person. Limited to 24 people. Reservations required. Contact the boutique at 905 468 7270, or e-mail [anne.marynissen@sympatico.ca](mailto:anne.marynissen@sympatico.ca). We ask for Visa, Mastercard or American Express to hold a space open. This is not billed until the date of the tasting.

## ❖ Quai du Vin

### Vino Latino, Latin Jazz Under the Sun

Sunday, July 27, 2:00pm to 8:00pm

### Star Gazing

August 2, 3, at dusk.

With the Royal Astronomical Society of Canada.

### Music Trivia

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

Cash and prizes and a hoot'n good time.

### Reds, Whites & the Blues

Sunday, August 17, 2:00pm to 8:00pm

A celebration of wine and the blues.

For more detailed information on specific events contact Quai du Vin at 519 777 2216 or [info@quaiduvin.com](mailto:info@quaiduvin.com).

## ❖ Stoney Ridge

### Vins et Fromages

July 26, 27, 11:00am to 4:00pm

Enjoy a variety of gourmet cheeses with a pairing of selected Stoney Ridge wines while listening to soft

jazz at our Premium Wine Tasting Bar.

\$3.00 per person.

### A Nose By Any Other Name...

August 2, 3, 10:30am

This 45-minute seminar is an in-depth look at the various aromas found in our favourite Chardonnays. Conducted in the historical atmosphere of our Wine Library, explore the aromas of a Chardonnay wine by using the "Wine Awakenings" aroma kit followed by a tasting of current and rare vintage Stoney Ridge Chardonnays in their best presentation.

\$5 per person. Limited spaces available. Reservations required 48 hours in advance at 905 562 1324.

### Unveil 2002

August 9, 10, 11:00am to 5:00pm

Join us as we present a sneak preview of our 2002 Reserve Series wines as part of our yearly prerelease offer in the elegance of our wine library. Take this opportunity to try these wines before placing your order. Release date for all prerelease orders is November 2003.

### Decanting and Proper Tasting

Saturday, August 16, 10:30am

Discover the importance of decanting and properly serving your wines through this fun and educational 45-minute seminar. Appreciate the beauty of all Niagara has to offer in our premium VQA wines by learning the proper wine tasting skills.

\$5 per person. Limited spaces available. Reservations required 48 hours in advance at 905 562 1324.

### Niagara vs. The World

Saturday, August 16, 10:30am

All wines are not created equally. This 45 minute seminar includes a blind comparative sampling of similar style Pinot Noir from around the world including Stoney Ridge.

\$8 per person. Limited spaces available. Reservations required 48 hours in advance at 905 562 1324.

### Vins et Fromages

August 23, 24, 11:00am to 4:00pm

Enjoy a variety of gourmet cheeses with a pairing of selected Stoney Ridge wines while listening to soft jazz at our premium wine tasting bar.

\$3 per person

### Winemaker's Dinner

August 24, 6:30 pm till ?

Reservations are required prior to the dinner as seating is limited. Call 905 562 1324.



## ❖ **Thirty Bench**

### **Yoga in the Vineyard**

Sunday, August 10, 10:00am to 2:00pm, weather permitting - dress in appropriate apparel.

Experience the joys of nature, with instructor Jessie guiding you through Hatha Yoga in the vineyard. Enjoy the tranquil setting while overlooking the Toronto skyline. Following the class, you will enjoy a four course light lunch prepared by Personal Chef Elizabeth MacMillan, and paired with a glass of Thirty Bench wine. The menu will be announced at a later date.

\$60 per person, taxes included. Reservations required.

## ❖ **Willow Heights**

### **Summerfest - Barrel Tasting and Gourmet Food Fare**

Saturday, August 2, 5:00pm to 10:00pm

Hosted by Willow Heights and catered by Chandelier Place, this event is an enchanting duet of wine and food. A culinary extravaganza created by executive chef Luigi Chiarini and the complete portfolio of Willow Heights wines available for tasting in addition to the barrel selections. There will be live music, cocktails and hors d'oeuvres at 5pm, with dinner to follow. The event is fully tented and will take place rain or shine.

\$110.00 per person. Reserve by calling 905 562 4945.

## **Ontario Restaurant Events**

### ❖ **Spago (soon to be Mardi Gras Bistro)**

#### **Thomas & Vaughan Winemaker's Dinner**

Wednesday, August 13, wine tasting at 7:00pm, dinner 7:30pm.

Chef Anthony Mair will create a special menu to accompany four Thomas & Vaughan wines including a dessert wine.

\$50 per person, plus gratuities and taxes. Please call Spago for more details and to reserve at 416 767 7246. 1982 Bloor St. W., Toronto, across from High Park.

### ❖ **Tundra**

#### **August Feature Winery - Pelee Island**

Sauvignon Blanc, VQA, 2002, Chardonnay, "Barrique", VQA, 1999, Merlot, VQA, 2002, Cabernet/Merlot, VQA, 2000.

TUNDRA, at Hilton Toronto, 145 Richmond Street, West. Please call 416 860 6800 or e-mail [tundra@hiltontoronto.com](mailto:tundra@hiltontoronto.com) for reservations.

## **Other Ontario Wine Events**

### ❖ **Summerlude by the Harbour**

Sunday, July 27, 1:00pm to 5:00pm

Harbour Estates Winery, in partnership with the Conservation Niagara Foundation, is pleased to present "Summerlude by the Harbour".

Fraser and Darlene Mowat, proprietors of Harbour Estates Winery, believe that this event is a natural fit for Harbour Estates because "conservation is a big part of what we are all about. Part of the thematics of Harbour Estates Winery is the water and the environment," Mr. Mowat said. "This will be an opportunity for local residents to discover world class wines and foods right in their own backyard."

Terry McDougall, Executive Director of the Conservation Niagara Foundation, states, "Summerlude is a winning combination of wineries and restaurants from the west end of the Niagara Peninsula all showcased in a beautiful location to raise funds for important conservation projects in the Jordan/Twenty Valley area."

The Conservation Niagara Foundation is dedicated to raising funds for the conservation and rehabilitation of our natural environment for present and future generations. It focuses its efforts on historic and natural heritage preservation, resource management and conservation education and research.

\$75 per person inclusive with \$25 tax receipt. Tickets can be purchased through the Conservation Niagara Foundation at 905 788 3135 Ext. 230 or Harbour Estates Winery at 1 877 hew wine. Online tickets are available at [www.niagarapod.com](http://www.niagarapod.com).

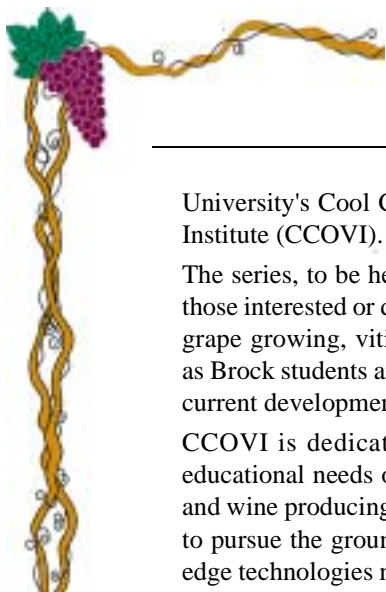
## **Ontario Wine Industry News**

### ❖ **Brock University**

#### **Brock Receives Generous Donation to Create Lecture Series in Quality Grape Growing**

July 8, 2003, Brock University, St. Catharines, Ontario

Brock University will create an annual lecture series intended to attract and showcase world leaders in the cultivation of premium vinifera grapes thanks to a generous donation by Don and Elaine Triggs to the



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August 2003

University's Cool Climate Oenology and Viticulture Institute (CCOVI).

The series, to be held at the University, will provide those interested or directly involved in the business of grape growing, viticulture and winemaking, as well as Brock students and faculty, with access to the most current developments in viticulture.

CCOVI is dedicated to meeting the research and educational needs of the cool climate grape growing and wine producing regions of the world. Its roles are to pursue the ground-breaking research and leading-edge technologies necessary to maintain and enhance the competitive position of Canada's grape growers, vintners and related professionals, and to foster partnerships between these groups and the worldwide academic community.

Brock's position as a world leader in the study of cool climate oenology and viticulture was recognized by the Conference Board of Canada with a 1999-2000 National Partners in Education Award. Brock's undergraduate degree program in oenology and viticulture is the only program of its kind in Canada.

## ❖ Emerging Wine Regions Initiative

### **Ontario Government Announces Five-Year Initiative to Kick-Start Emerging Wine Regions**

Wellington, Prince Edward County, Ontario, July 15, 2003

The Ontario government has established a new five-year initiative to boost development in emerging grape growing regions and to increase business opportunities for small wineries, Minister of Consumer and Business Services, Tim Hudak, announced today.

The five-year initiative provides these wineries with the flexibility to source more grapes from Ontario's more established grape growing regions.

"Our government has a strong interest in continuing to build and promote our domestic wine industry," said Hudak. "A thriving wine industry helps drive tourism, promotes value-added agriculture and stimulates the local economy and job creation."

Currently in order to be considered for an on-site Wine Retail Store, any grape winery established after 1993 and not located in a Designated Viticultural Area – Niagara, Lake Erie North Shore or Pelee Island – must currently source at least 50 per cent of its total wine production from grapes grown within its own county, region or district. Those purchases may then be matched with equal volumes purchased from

traditional Ontario grape growing regions.

This new initiative provides small wineries with an opportunity to expand their production of wine and be considered for an on-site Wine Retail Store. For every tonne of local grapes purchased during the 2003 harvest, the winery can purchase nine tonnes of grapes or grape product from Ontario's traditional grape growing regions. In 2004, the ratio changes to 20:80. The ratio will continue to change each year until it reaches the 50:50 ratio in 2007.

Emerging regions of the province, like Prince Edward County, are showing great promise in terms of grape growing," said Richard Johnston, Chair of the Prince Edward County Winegrowers Association. "Allowing these regions to experiment with production boosts their potential to become established winemaking regions, helping to further Ontario's reputation as a great source for world-class wines."

## ❖ Harbour Estates

### **Youngest Winemaker in Ontario Gets Double Gold In International Wine Competition**

June 25, 2003 Jordan Station, Ontario

The International Eastern Wine Competition released results of its 27th annual competition last week and Ken Mowat, winemaker for Harbour Estates Winery of Jordan Station won a double gold medal for his 2002 Riesling, the only double gold medal given in the dry Riesling class in the competition. He also garnered a silver for his 2002 Chardonnay and bronze for his 2002 Harbour Sunset, a rosé wine, in the same competition.

"I was stunned by the double gold", says Mowat, who at age 23 is the youngest commercial winemaker in Ontario. "It's a great validation that I'm on track, even though my parents and friends have been telling me the same thing." Mowat's parents, Fraser and Darlene, are the proprietors of Harbour Estates.

"When our previous winemaker announced he was leaving last June, we were at a loss as to how exactly to proceed," says Fraser Mowat. "Ken stepped up, and said he would give it a try. We had confidence in him, even though his winemaking experience was limited, because he has an exceptional palette, and he pays huge attention to detail, besides the fact that he is totally committed to the winery."

The International Eastern Wine Competition one of the more important competitions on the Eastern seaboard with over 2,700 wines entered from 267 wineries representing 27 states and 3 provinces.