



Just Off the Vine ...

Ontario Wine Society Events

❖ Toronto Chapter

- **Icewine Weekend Extravaganza, January 24 & 25, 2004**

For this year's extravaganza we will be staying at the Colonel Butler Inn in Niagara-on-the-Lake and dining at Hillebrand Estates Winery Restaurant.

- **Matching Food Components and Wine, Tuesday, February 24, 2004**
- **Hillebrand Trius Vertical, Tuesday, March 30, 2004**

❖ Niagara Chapter

- **"Port-Styled" Wine Tasting, Monday, December 8, 2003**

Port?... in Ontario??? Well, something like it. It's finally time for the much anticipated port-styled wine tasting! Portugal has been producing port since the 18th century, but in recent years port-styled wines have been popping up at numerous wineries right here in Ontario.

Join us at Stoney Ridge Estate Winery as our guest speaker, Jim Warren, leads us through a tasting of Niagara Region's port-styled wines. Of course, we'll have one genuine Portuguese port there for you to serve as a reference and just for fun, we'll get to try a white Portuguese port as well. The tasting will be led by Jim Warren at Stoney Ridge Winery.

- **Vertical Tasting of Baco Noir, Tuesday, January 20, 2004**

This tasting will be led by a member of the Speck family at Henry of Pelham Winery.

- **Matching Wine and Chocolate at Lailey Vineyard, Thursday, February 19, 2004**

Tasting will be led by chocolate expert Lyle Bleich.

Note: Members may attend events in either chapter.

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Just Off the Vine ...

The Ontario Wine Society's Newsletter

Dec '03, Jan '04

Recent OWS Tastings

❖ **Niagara Chapter**

First Annual Dinner at The Restaurant at Peninsula Ridge, November 11, 2003

By Fred Couch

Pleasant surprises were in store for members and guests who attended the first Annual Dinner of the Niagara Chapter. We started off the evening in the Tasting Room where we could try not only the wines mentioned in the OWS flyer, but also any wine that happened to be open! Everyone was having such a good time that it was decided to defer the winery tour until after dinner.

We then strolled over to the restaurant in the beautifully restored William D. Kitchen House. Tom Green welcomed guests on behalf of Yvonne Halliday, the Niagara Chapter's President, who had other commitments that evening (only her honeymoon in Cuba!) Tom thanked the owner and staff of Peninsula Ridge and especially Jonathan Kuhling for all their help and generosity in planning this event. He then read a greeting from Yvonne and we all proposed a toast to a successful first year of the Niagara Chapter and to Yvonne and her husband Rob. Tom then introduced Bruce Barber, President of the Toronto Chapter, who congratulated Yvonne and the executive for forming the Niagara Chapter and said that our success would be the catalyst for starting new Chapters, possibly in London and Ottawa.

A wonderful three-course dinner started with a tasty Sweet Potato Bisque accompanied by the 2002 Chardonnay and the 2002 Sauvignon Blanc which, unfortunately, is now sold out. This was followed by the entrée - Cinnamon-Cumin Dusted Medallions of Pork Tenderloin served with the 2001 Merlot and the 2002 Cabernet Sauvignon. For dessert, we were presented with a beautifully prepared Sour Cherry and Ricotta Cheesecake with an Icewine Drizzle. Yet another surprise! Jonathan opened up a few bottles of "Ratafia" which was a perfect ending to a delightful meal. The evening wasn't over, however. For a few of the diehards, Jonathan took us on a tour of the winery including the outside crushing area and the barrel cellar. Winemaker Jean-Pierre Colas joined us towards the end of the tour to discuss his vision of the winery and the wines with the most potential in the Niagara area. Jean-Pierre had his own surprise - a barrel tasting of Syrah that was drinking extremely well already. Needless to say, no one needed a spit bucket for this wine!

The Niagara Chapter thanks the chef, our server (Sandy), Joanne Price and the rest of the staff at Peninsula Ridge for a great evening of food, wine and surprises!

Ontario Winery Events

❖ **Cave Spring**

More Baskets!

December 13, 20 and 27, 11:00am and 2:00pm

The art of creating gift baskets continues!

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

Rise of Riesling

January 3, 10, 17, 24 and 31, 11:00am and 2:00pm

Jancis Robinson cites Riesling as Niagara Peninsula's single most expressive grape variety. See why as we taste the complete line-up of Cave Spring's pre-eminent varietal.

Reservations Required. Call 905-562-3581, ext. 302

\$8 per person

Riesling Ice

January 17, 18 & 24, 25, 11:00am and 2:00pm

Niagara is one of a select few regions to interpret Riesling from bone-dry to super sweet. Experience the culmination of Riesling in one of the world's great dessert wines - Icewine.

Free to Niagara Icewine Festival Passport holders. Reservations required. Call 905 562 3581, ext. 302.

❖ **Creekside**

Christmas Open House

Daily in December, 10:00am to 5:00pm

Welcome to our Christmas open house. Browse our retail store, enjoying the ambiance while sipping hot mulled wine. Our retail staff can help you choose the perfect gift for the wine connoisseur on your list. Corporate gift giving also available. Don't forget to enter our draw for a beautiful Christmas gift basket, a \$200.00 value.

Complimentary.

❖ **Crown Bench**

Open House

Weekends in December, 10:00pm to 6:00pm

Food, desserts and great wine. All of our 2001 wines will be bottled on December 15th and will be available for tasting. The 2001 vintage is fabulous, even better than 1999. We hope to see Ontario Wine Society members in December!



❖ EastDell

The Essence of Icewine

Wednesday, January 17, 11:00am to 2:00pm

Enjoy a special two-course luncheon showcasing the culinary delights of Icewine as an ingredient and paired vintage. Part of Xerox Images of Winter Icewine events.

\$21.95 per person.

❖ Harbour Estates

"50 Ways to Leave a Sweet Tooth"-Icwine Event

January 17 & 24, 12:00pm to 5:00pm

How many ways can you think to enjoy icwine? We've thought of 50 and you can come and try the top 10 ideas on Saturday, January 17 and 24 and take the book home and read about the rest!

Three items for \$5 for passport holders and \$10 for non passport holders. Additional items may be purchased separately.

This will also be our official release of our rare "Red Ice" Cabernet Sauvignon Icewine. Harvested in the frigid temperatures of December and January, this wine is truly delectable and available for purchase.

❖ Hernder

Liquid Assets

Saturday, January 17, 3:00pm to 7:00pm

Deserving dessert fans and Icewine lovers will not be disappointed! Come and enjoy samples of our award winning VQA Icewines and a variety of decadent desserts.

Call to book 905 684 3300.

❖ Hillebrand

Icwinemaker's Dinner.

Saturday, January 24

Winemaker and Chef connect with a dining experience like no other. J-L Groux dines with guests and, along with Chef Tony de Luca, goes through the menu, course by course, explaining the importance of pairing your wine with the right food. Each course will incorporate Icewine, either in the glass or in the dish. Learn the different applications of wine in Chef Tony de Luca's recipes.

❖ Konzelmann

Niagara Icewine Festival

January 16 to 25

Join us in celebration of Canada's premier wine, Ontario Icewine, during the 2004 Niagara Icewine Festival. Further details and reservations for Festival

Gala events and Winery Passport Programs can be reviewed at www.grapeandwine.com

A Winning Pair

January 17 to 18, 12:00pm - 4:00pm

Pamper your senses while pairing our Gold Medal/Trophy winning 2000 Vidal Icewine with a Gold Medal winning Raspberry Icewine Topping, drizzled on a cheesecake sampling.

\$5 for non-passport holders. Call 905 935 2866.

❖ Maleta

Open House

December 13, 14, 20 & 21

Maleta Estate Winery invites you to enjoy the Christmas season with them in their small cottage winery. Sample our award winning wines along with festive treats and chat with fellow wine connoisseurs while listening to Christmas music.

Canadian Cheese Will Make Your Taste Buds Come Alive!

January 17, 18, 24 & 25, 11:00am to 5:00pm.

You are invited to come and taste award-winning wines paired with Canadian Artisan cheeses and chat with our winemaker, Stan Maleta.

Visit Maleta Estate Winery during the Niagara Wine Festival's Icewine event running from January 16 to 25. For more information call, 905 685 8486 or check the website at www.niagaraicewinefestival.com.

Icwinemaker's Dinner

January 17 to 25

Visit the Wineries of Niagara-on-the-Lake for the annual celebration of the Icewine harvest. Join Peller Estates Winery for daily seminars and tours which will focus on the coveted liquid gold. Weekend events also include culinary demonstrations, conducted by a member of the team at Peller Estates Winery Restaurant. Join Winemaker Rob Summers and Chef Jason Rosso for a special Icwinemaker's Dinner on Saturday, January 17th. This culinary journey incorporates Icewine in each course - either in the food or the corresponding wine.

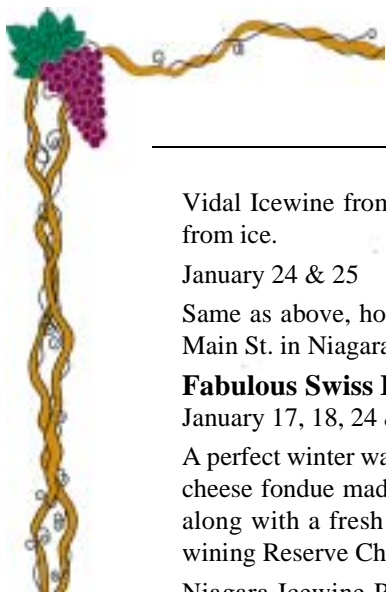
\$150 per guest.

❖ Stoney Ridge

The Icewine Bar, Jordan Village

January 17 & 18

Join Stoney Ridge Estate Winery as we pour two of our award winning Icewines at the Icewine tasting bar located on the main street of Jordan village. We will be pouring our 2002 Barrel Fermented and Aged Gewürztraminer Icewine as well as our fantastic 1999



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Vidal Icewine from a 20+ foot bar sculpted entirely from ice.

January 24 & 25

Same as above, however the event is located on the Main St. in Niagara-On-The-Lake.

Fabulous Swiss Fondue

January 17, 18, 24 & 25, 12:00pm to 4:00pm

A perfect winter warm-up. Enjoy artisan crafted four-cheese fondue made with Stoney Ridge Chardonnay along with a fresh baguette paired with our award-winning Reserve Chardonnay.

Niagara Icewine Passport, Grape and Wine Event; free to passport holders or \$5 for non-passport holders.

❖ **Strewn**

Strewn Icewine Festival Crush

January 17 & 18, 11:00am and 2:00pm.

Here's your chance to take part in Niagara's 'winter crush'! We'll take the nets off the grapes, you do the picking then follow the grapes through the pressing process. At the end, you'll have the chance to warm up inside with a tasting of Icewine juice and a Strewn international award-winning Icewine.

\$15 per person or, for passport holders, \$5 per person. Reservations required. Call 905 468 1229, ext. 29.

Ontario Restaurant Events

❖ **Ampeli Wine Bar & Grill**

Introduction to Wine Appreciation

Tuesday, January 20, 7:00pm to 9:00pm

Edward Finstein, Dr. WineKnow, will be explaining wine styles, service/storage, components, tasting technique, etc.

For more information contact Dr. WineKnow at 416 261 0855 or at wineknow@globalserve.net

Ampeli Wine Bar & Grill, 526 Danforth Ave., Toronto.

❖ **Bb33**

December Feature Winery - Hillebrand

Bb33 restaurant and Monarch's Pub and The Elm St. Lounge, all located in the Delta Chelsea Hotel, are partnering with Hillebrand this month for our busy Christmas season. For our New Year's Eve events in Bb33 we will be featuring Trius Sparkling Wine as our house bubbly!

Bb33, 33 Gerrard St. W., Toronto

❖ **Jamie Kennedy Church Street**

Malivoire Winery Dinner

December 11, 6:30pm

Malivoire was proud to be featured at Jamie Kennedy's last winemaker dinner at his former restaurant at the Royal Ontario Museum - that restaurant closed due to renovations at the Museum.

Now, Chef Kennedy has invited both our proprietor, Martin Malivoire, and our winemaker, Ann Sperling, to help him launch his new establishment.

Please join them for an elegant four-course dinner plus hors d'oeuvres, carefully matched with Malivoire's best.

This is a perfect chance to put a group together for a pre-Christmas celebration.

\$125 per person, all inclusive. For reservations, please call 416 362 1957.

Jamie Kennedy Church Street, 9 Church Street, Toronto.

❖ **The Grill at the Epicurean**

The Epicurean's Winemaker's Dinner

Saturday, January 17, 7:00pm

Chef John Woods welcomes winegrower Ann Sperling to the charming and cosy culinary heart of Niagara-on-the-Lake, and you are invited too! Join them for delectable dishes matched with wonderful wines.

Book now for this delicious dinner, and then surprise that special someone as a Christmas present!

\$85 per person, all inclusive.

For more information, call 905 468 0288 or visit www.epicurean.ca.

The Grill at the Epicurean, 84 Queen Street, Niagara-on-the-Lake, Ontario

❖ **Tundra**

December Feature Winery - Lakeview

The wines featured for the month are,

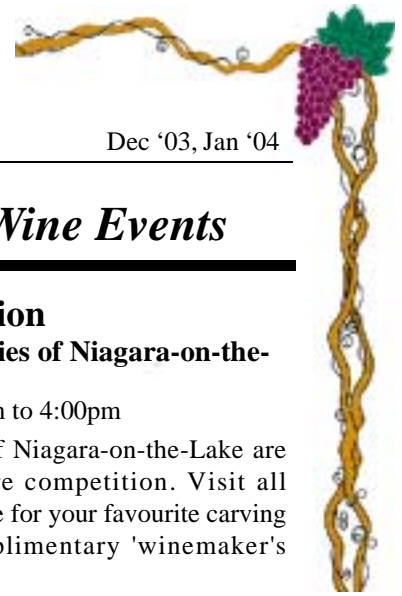
2001 Pinot Blanc 2001, 2001 Chardonnay Reserve, 2000 Pinot Noir, 2000 Merlot

❖ **Wigamog Inn**

December & January Feature Winery - Peninsula Ridge

Wigamog Inn Resort is proud to continue its tradition of supporting our truly exceptional Ontario Wineries.

During the months of December and January Wigamog will be featuring the wines of Peninsula Ridge Estates Winery. Their world-class wines will be paired with our delicious four-course country



gourmet dinners. The highlight of this two month partnership will be a Winemaker's dinner on January 31, 2004. A sampling of their wines will be offered before dinner with an opportunity to share your wine experiences with the Winemaker Jean-Pierre Colas.

The dinner itself will feature a pairing of our delicious country gourmet menu with specially selected wines.

Wigamog Inn Resort is a four season, full service recreational resort and country inn overlooking Lake Kashagawigamog and surrounded by the rolling hills of the Haliburton Highlands. We pride ourselves in providing an intimate atmosphere, charming accommodation and superb dining in beautiful

surroundings.

For more details or reservations please contact the Wigamog Inn Resort at 1 800 661 2010 or e-mail at www.wigamoginn.com Feel free to visit the Wigamog Inn Resort at www.wigamoginn.com.

Ontario Wine Writer Events

❖ Alan Aylward's and Jonathan Welsh's Book Signing

Alan Aylward & Jonathan Welsh will be signing copies of their book *The TV Wine Guy* in the Streetsville/Mississauga Vintages LCBO Saturday, December 20. They will be selling their book as a Christmas special for \$20, taxes included.

❖ Billy Munnelly's Book Signing

Booze, Billy & Bawdy Language

Sunday, December 7, 2:00pm to 4:00pm

Billy Munnelly's new 2004 edition of 'Billy's Best Bottles Top 100 Wine Picks for 2004'

David Mirvish Books, 596 Markham Street, Toronto, 416 531 9975.

❖ Frank Baldock's Left Coast Wine Cruise

Ontario wine fans might want to take a close look at the Left Coast on a Wine Cruise from Vancouver to Alaska that I'm hosting in June!

You're invited to look at my website, www.winexpress.ca, and find out what wine goes with whale-watching! A Michelin 3-star chef will be on hand as we cruise the Inside Passage, Gulf Islands, Ketchikan, Sitka, Juneau and the fabulous Hubbard Glacier.

Other Ontario Wine Events

❖ Icewine Celebration

At the fourteen Wineries of Niagara-on-the-Lake

January 24 & 25, 11:00pm to 4:00pm

The fourteen Wineries of Niagara-on-the-Lake are hosting an ice sculpture competition. Visit all fourteen wineries and vote for your favourite carving while sampling a complimentary 'winemaker's choice' wine.

Saturday, January 24 (competition) & 25 (display). Call 1 888 609 4442 or, visit

www.wineriesofniagaraonthelake.com for more information.

❖ Niagara Icewine Festival

January 16 to 25

Here are the highlights of the festival:

• **The 9th Annual Xerox 'Images of Winter' Icewine Evening, Sheraton on the Falls Hotel in Niagara Falls, Ontario**

Friday, January 16, 8:00pm to 11:00pm.

This spectacular evening showcases wines from more than 35 of Ontario's premier wineries and features Canada's largest tasting of internationally acclaimed Icewines and other premium wines from the 2002 Vintage of Excellence.

\$150 per person.

• **Niagara Icewine Touring Passport**

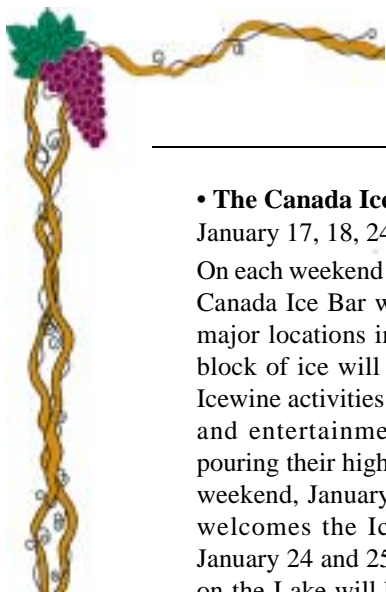
Enjoy nine days of celebration along Niagara's famous wine route with the Niagara Icewine Touring Passport featuring special tours, tastings and winery events focusing on Icewine. The \$2 passports are good for complimentary and discounted events at all participating wineries. For complete winery passport event details, please call the Festival office at 905 688 0212.

• **The 2nd annual Chubb Insurance Winemakers' Dinner**

January 24 or 25, date tba, 7:00pm to 10:00pm.

At the Queen's Landing in Niagara-on-the-Lake, Ontario's award-winning winemakers present an exclusive complement of wines paired with exceptional Niagara cuisine, presented by the chefs of the 'Vintage Inns'. Guests are expertly guided by the winemakers themselves through a delicate seven course repast, an experience which can only be equalled by the surroundings.

\$175 per person.



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• The Canada Icewine Bars

January 17, 18, 24 & 25, 12:00pm to 5:00pm.

On each weekend of the Niagara Icewine Festival, the Canada Ice Bar will be constructed in two different major locations in Niagara. This 20 foot decorative block of ice will be the cornerstone of our outdoor Icewine activities which will include Niagara cuisine and entertainment, as well as over 20 wineries pouring their highly acclaimed Icewines. On the first weekend, January 17 and 18, Main Street in Jordan welcomes the Ice Bar. On the second weekend, January 24 and 25, historic Queen Street in Niagara-on-the-Lake will be the host and partially closed-off to traffic to allow visitors to stroll through the shops of downtown while they enjoy the festivities. Food, wine and great Niagara hospitality from 12:00pm to 5:00pm, free admission.

For tickets, further information and complete Niagara Icewine Passport Events, please visit www.niagarawinefestival.com or call the Festival office at 905 688 0212.

Ontario Wine Industry News

❖ Natalie Maclean - World's Best Drink Writer

Ontario wine writer Natalie MacLean was recently named the World's Best Drink Writer at the World Food Media Awards in Australia. There were more than 1,000 entries across categories that included magazines, books and television shows. The awards were judged blindly by an international and independent panel of 47 writers and editors. Natalie's award was based on her writing in her free wine e-newsletter and on her web site www.nataliemaclean.com.

❖ Niagara à la Carte

It's time for an Ice Break! This winter, the Niagara Economic and Tourism Corporation (NETC) has initiated new partnerships with VIA Rail, CAA and a variety of wineries, hotels and inns to launch a new winter product that focuses on wine and food experiences in Niagara with a focus on Icewine, the rarest and most treasured of Ontario wines.

A range of themed, all-inclusive luxury winter get-aways has been created between VIA Rail, eight Niagara area hotels and inns, and the Niagara wine industry to showcase wine country during one of the area's most breathtaking seasons.

Custom-designed "Ice-Breaks" will be available for

seven weekends this winter, starting with an exclusive offer on January 15, 2004 which launches the new product in the Montreal market. Passengers will be invited to board VIA 1 in Montreal for a three day getaway to Toronto and Niagara. They will board the first themed "Icewine Train" from Toronto to Niagara on January 16, and will attend the Niagara Wine Festival's "Xerox Images of Winter Icewine Evening" that marks the beginning of seven weeks of winter events in wine country. For the remaining six weekends, Montrealers can choose their get-aways "à la carte" from a selection of eight luxury hotel packages with VIA 1 Service to Niagara.

CAA-Quebec will be the dedicated booking agent for the Ice Breaks, care of a central reservations number at 1 877 904 1696. While marketing efforts will be placed in the Montreal market, packages may be purchased for interested parties in other locations throughout Ontario, with or without VIA Rail transportation.

Partnership funding for the program has been provided in part by the Ontario Tourism Marketing Partnership Corporation. Other partners in the program include Niagara Economic and Tourism Corporation (NETC), the Niagara-on-the-Lake Chamber of Commerce, the City of St Catharines, the Niagara Wine Festival, CAA-Quebec, Via Rail, Niagara Airbus and Hertz. Hotel partners include, in Niagara Falls - Embassy Suites, Marriott, Sheraton Fallsview, Renaissance Fallsview, in St Catharines - Heart of Niagara Hospitality, Sheraton Four Points, in Niagara-on-the-Lake - Harbour House Inn, Niagara-on-the-Lake Vintage Inns and in Toronto - Renaissance Skydome. Winery partners include, Vineland Estates, Jackson Triggs, Inniskillin, and Chateau des Charmes.

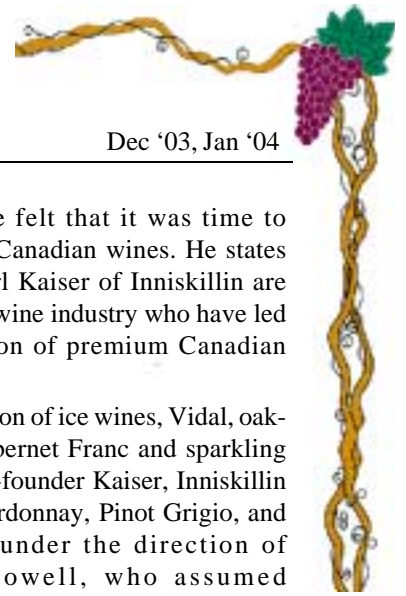
❖ Tundra Restaurant - Canadian Inspired

Toronto, Ontario, November 28, 2003

Two weeks ago, Tundra was honoured with a distinction that it has been striving for over the last three years - the American Automobile Association's (AAA's) Four-Diamond Award for 2004. The award was granted in recognition of the Tundra's efforts towards being "Canadian Inspired".

The restaurant now features over 200 different Canadian wines from coast to coast and will astonish you with what is produced in Canada along with some old favourites from other countries.

Having a deep passion for most things Canadian, Kevin Girard, Tundra's Restaurant Manager, has



gone out of his way to use Tundra as a showcase for the Canadian wine industry coast to coast. Tundra's wine list boasts wines from B.C. like Burrowing Owl, Blue Mountain, Red Rooster, to Ontario's Cave Spring verticals and Peninsula Ridge secrets. "We've got it all" says Kevin. "Did I happen to mention that our Executive Chef, John Cirillo, is captain of Culinary Team Ontario and will be competing in November of 2004 in Germany for the World Culinary Olympics' Gold medal? With Chef John's creative genius Canadian cuisine is making its mark on a global scale. Funny how this coincides with the Canadian wine industry doing the same."

❖ Wine Enthusiast Magazine Designates Inniskillin as New World Winery of the Year

November 24, 2003, Niagara-on-the-Lake

Wine Enthusiast Magazine announced today that Inniskillin has been chosen as the New World Winery of the Year, citing the efforts of co-founders Karl Kaiser and Donald Ziraldo as the innovators and leaders of Canada's growing wine industry.

The award is especially gratifying to Kaiser and Ziraldo who, when they began to fulfil their vision of creating world-class premium wines in 1975, were in a Canadian industry that was virtually unknown outside of Canada. "Karl and I knew that the soil and climate in the Niagara Peninsula were theoretically ideal to produce stellar fruit and our first table wines were an early indication that we could achieve our goal, and our initiatives with ice wine followed," says Ziraldo.

In the 1980s, while Donald was working to organize Canada's appellation system, the Vintner's Quality Assurance (VQA), Karl began experimenting with grapes frozen naturally on the vine to create the Icewine revered in his native Austria. He found that not only did the Niagara Peninsula afford the optimal climate in which to make table wines, but the guaranteed winter cold would allow for the production of Icewine.

It was their Icewine that grabbed world attention in 1991 at VinExpo Bordeaux where their 1989 Vidal Icewine was awarded the Grand Prix d'Honneur. Even then, many wine lovers were unaware of wines from Canada until the introduction of Inniskillin Icewines to the United States and around the world. Not only did Inniskillin introduce wine enthusiasts to a rare variety of old world wine - ice wine - but commanded attention to its country of origin. Adam Strum, publisher of Wine Enthusiast, explained that

the selection committee felt that it was time to recognize the quality of Canadian wines. He states "Donald Ziraldo and Karl Kaiser of Inniskillin are pioneers of the Canadian wine industry who have led the way in the production of premium Canadian wines."

In addition to their collection of ice wines, Vidal, oak-aged Vidal, Riesling, Cabernet Franc and sparkling Icewine, still made by co-founder Kaiser, Inniskillin produces Pinot Noir, Chardonnay, Pinot Grigio, and Riesling table wines under the direction of winemaker Philip Dowell, who assumed responsibility for Inniskillin's table wines in 1999, allowing Kaiser to focus entirely on Icewine.

Ziraldo adds, "Karl and I are proud to share this recognition with the great team of individuals at Inniskillin who have contributed to our success over the years."

Feature Article

❖ Puddicombe Estate

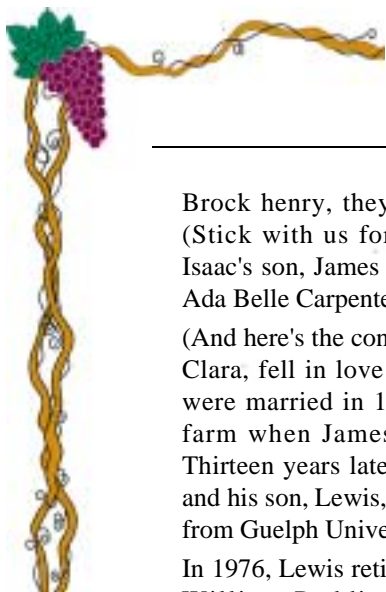
Reprinted with permission from the *The TV Wine Guy* by Alan Aylward & Jonathan Welsh

Although Puddicombe Estate Winery is relatively new, Puddicombe Farms has been growing vinifera and hybrid grapes since the 1960s, including Gamay, Chardonnay, Riesling, and Pinot Noir. Puddicombe grows 155 acres of grapes for both the juice and wine markets.

Puddicombe Estate Farms and Winery is well rooted with vines, fruit trees, and over 350 years of family history in North America.

Back in 1634, a fellow by the name of Edmund Lewis and his wife, Mary, left Devonshire, England, for America. Their passage was aboard the Ipswich, which took them to Lynn, Massachusetts, where they settled as cattle farmers. The Lewis family continued farming in Massachusetts for five generations until 1797, when Levi Lewis III, a staunch United Empire Loyalist, left to settle in Saltfleet Township in Ontario.

King George III granted Levi a land deed that included 800 acres stretching from Lake Ontario to ridge Road, near the Niagara Escarpment. Levi established a new cattle farm, which the family managed throughout the early 1800s. By the 1850s, Levi's son, James Lewis, took over the farm operations. With the help of his son-in-law, Isaac



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Brock Henry, they began planting fruit orchards. (Stick with us for the Puddicombe connection.) Isaac's son, James Edgar Henry, eventually married Ada Belle Carpenter in 1883.

(And here's the connection.) James Edgar's daughter, Clara, fell in love with J.B. Puddicombe and they were married in 1922. Puddicombe took over the farm when James Edgar passed away in 1938. Thirteen years later, J.B. Puddicombe passed away and his son, Lewis, who had a diploma in agriculture from Guelph University, inherited the property.

In 1976, Lewis retired and his two sons, Murray and William Puddicombe, took over the farming operations. Both boys were also graduates of Guelph University. In 1985, Murray purchased William's share, which now incorporates both a farm and a winery.

Following are some interesting and little-known facts about the family and property.

The original homestead built by Levi Lewis III in the 1800s burned to the ground in 1929 and was rebuilt the next year. Murray and his family still live in the rebuilt home.

Cattle farming ended in 1956 and fruit farming (which had started in the 1850s) became the agricultural mainstay for Puddicombe. Workhorses were slowly phased out as machinery was introduced and the last workhorse retired in 1966. Fruit from the farm was traditionally used by canning factories and wineries and was often shipped by train to Montreal and Winnipeg.

The five tenant houses on the property were built to house seasonal workers and are still in use. During World War II, help came from Hamilton and environs, and students were recruited from the government Farm Service Force. If students worked the farm for thirteen consecutive weeks, they were excused from writing final exams.

In 1989, Puddicombe Farms became the new home for Stoney Ridge Cellars, which had been started in 1985 with a partnership between Murray Puddicombe and winemaker Jim Warren. Several years later, in 1998, Stoney Ridge Cellars was sold and moved to another Niagara location, and Jim went on to consult and advise new and upcoming wineries. Murray's wife, Carol, opened a retail store with baked goods and fruit sales. The farm grows a wide range of fruit and the main crop is now grapes for juice and wine production. Peaches, pears, cherries, apples and strawberries are also grown for juice production and fruit wines.

In 1999, Lindsay Puddicombe (Murray and Carol's daughter) graduated from Guelph University and is now winemaker for the Puddicombe Estate Farms and Winery.

There has to be a movie in there somewhere! After such an illustrious family ancestry, you can bet cattle to grapes this story's going to be continued. (No pressure on Lindsay implied!)

Copies of the TV Wine Guy book is available at a discount to OWS members from New/Old World Wine Tour, 31 Highland Park Drive, Dundas, Ontario, L9H 6G3. Copies can be purchased by sending a cheque or money order for \$25.95 per book. This includes all taxes and shipping. Be sure to enclose your correct name and return address. OWS members can also e-mail The TV Wine Guy at foreverg@primus.ca. Orders will be shipped via Canada Post express, which takes one to two days, so it can arrive before Christmas.

Have a great feastive season!!!



Photo by Thomas & Vaughan Vintners