



Just Off the Vine ...

The Ontario Wine Society's Newsletter

December 2005

Upcoming Events

Canada versus Bordeaux

Monday, January 16, 2006

Reception: 6:00 pm, Tasting: 6:30 p.m.

This blind tasting of wines from Ontario, British Columbia and Bordeaux is modeled on a series of professional tastings organized by Larry Paterson. Larry, affectionately known as "The Little Fat Wino" is a 30 year veteran of the LCBO (now retired), a grape grower and an amateur winemaker. He just took 'Overall Champion' at the National Amateur Winemakers of Canada and is a fervent promoter of Canadian wines. Since 1996, Larry has organized 16 Ontario/BC/Bordeaux tastings and the very interesting and detailed results can be found at <http://www.littlefatwino.com>.

Once again, Tony Aspler will be our sommelier and tour guide for what will undoubtedly be a fascinating evening. Tony is the founder of the Ontario Wine Awards, Director of the Canadian Wine Library, Honorary Governor of Cuvee, co-founder of the charitable foundation 'Grapes for Humanity' and is currently working on 'The Wine Atlas of Canada' which will be published next September by Random House.

All of the wines presented will be produced from only those grapes recognized to be traditional Bordeaux varieties. Come, taste and decide for yourself if there are discernable differences in the wines produced in these three highly praised and different wine producing areas of the globe.

See the OWS website for more information.

Icewine Weekend 2006

February 4 & 5, 2006

With the weather getting colder, many of us are contemplating the dreary days of winter that follow the holiday season. Well, to fight the winter blues, The Ontario Wine Society is offering members a very special way to spend a couple of days in February with their annual Ice Wine Weekend.

This year the host winery is Chateau des Charmes. The story of Chateau des Charmes begins over five generations ago with a family that traces its roots to the Alsace region of France. In these foreign lands, the ancestors of winemaker Paul Bosc began a heritage of winemaking that would serve the family for generations to come. A recent recipient of the Order of Canada, Paul is

joined by his wife Andrée and his son Paul-André who represents the sixth generation of winegrowing expertise.

Accommodations this year will be at the White Oaks Inn & Resort. This hotel, but a few kilometres down the road from Chateau des Charmes, features luxurious, well-appointed rooms, a fabulous fitness and recreation centre as well as many other amenities. Valet parking, use of the pool and work out facilities and breakfast are all included.

See the OWS website for more information.

Other Upcoming Events

Toronto Chapter

Sparkling Wines February 21, 2006

Wine & Cheese March 14, 2006

Annual Dinner April 25, 2006

Sauvignon Blanc Tasting May 16, 2006

Niagara Chapter

January 17 - New Kids on the Block Tasting (featuring 4 of Niagara's newest wineries) - held at Stratus Winery
February - You be the Judge tasting - sampling Cuvee Winners

March - Annual Social Night

April - Cork VS Screw Cap

May - Women in Wine

Previous Events

Niagara Chapter Annual Dinner at "Terroir" La Cchette Restaurant

Strewn Winery - November 11, 2005

YVONNE HALLIDAY

Our dinner started with a reception in the tasting room of Strewn Winery as winemaker *Joe Will* mingled with our members while we tasted Strewn's own *Gewürztraminer-Riesling* wine. We then proceeded to the dining room of on-site restaurant "Terroir" La Cchette.

Our guest speaker, Sandy Ward - (founder of www.bringmywine.ca) spoke about the new BYOW (Bring Your Own Wine) and THTR (Take Home The Rest) legislations that have recently been passed in Ontario early this year. He delivered a light-hearted speech, full of funny case scenarios of his adventures in acquiring information and opinions on the matter. Ward mentioned that although the licenses are now available and free, Ontario restaurants are still resistant to getting them, or in some cases, *have* them but don't *use* them.



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When compared to the 10's of thousands of restaurants in Ontario, the less than 200 establishments who have a BYOB license seems small, but Ward assures us that it's actually not bad, and even in areas like California where it has been around for a while now, it caught on slowly.

Although Ward has been confronted with many arguments put forward by restaurant owners, he noted that one way the BYOW license is great for both restaurants AND patrons, is by offering a very cheap corkage rate (say \$0-\$5) on slow nights, so patrons can take advantage of little or no fees, and restaurants can fill seats that would have otherwise been empty. Ward claims that restaurant owners who have implemented this have cited significant increases in business on those nights.

We then moved on to our delicious 5 course dinner, prepared by the talented kitchen of *La Cachette*, and paired with *Strewn's* premium wines. Co-Owner and winemaker Joe Will was on hand to describe each of his creations before we tasted them, and to talk about *Strewn Winery*, again with a number of light-hearted and entertaining tales. Before dessert, we also had the privilege of hearing from Jane Langdon; owner of the *Wine Country Cooking School* (also located inside the *Strewn* building) and Joe Will's spouse. She gave us a brief overview of what her recreational cooking school was all about.

We'd like to thank La Cachette Restaurant, and its staff for the delicious meal, Strewn Winery for providing the outstanding wines, Sandy Ward for being our guest speaker, Joe Will for describing the wines and winery, and Jane Langdon for speaking about the *Wine Country Cooking School*.



Guest Speaker's table (left Yvonne Trout - Niagara President, Sandy Ward - BringMyWine.ca) - Photo by Bruce Jackson

News from the Vines

FRED COUCH, OWS – NIAGARA CHAPTER

Congratulations to Rob Trout who has accepted the position as Chef at The Restaurant at Peninsula Ridge. The restaurant is located in the William D. Kitchen House, an historic Victorian home on the winery property. Rob is married to Yvonne Halliday Trout, President of the Ontario Wine Society – Niagara Chapter.

Ridgepoint Wines, Vineland, has opened its Hospitality Suite offering casual dining on weekends and wine-related events. For more information and to see a menu go to their website at www.ridgepointwines.com.

Ann Sperling is now leading the winemaking team at Flat Rock Cellars. Ann is arguably the leading winemaking expert on Chardonnay and Pinot Noir in Niagara.

Watch for a number of winery expansions in 2006! Konzelmann Estate Winery has already started its expansion of the boutique and tasting room. Mike Weir Estate Winery will be opening in Niagara later in 2006.

Winery Events

Cave Spring Cellars

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

Season's Best!

December 10, 17, 24, 31 – 11:00 a.m. and 2:00 p.m.
'Tis the season for fine wine. Taste our top estate bottlings from great recent vintages, while planning your line-up of wines for making merry.
Call 905-562-3581, ext. 302.

Reservations Required. \$15.00/person

Coyote's Run Estate Winery

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

Wine of Winter

January 13 - 22, 2006 - 11:00 a.m. - 5:00 p.m.
Visit Coyote's Run for a truly Canadian wine experience. Warm up by the fire with our 2003 Barrel Fermented Vidal Icewine paired with fine blue cheese.

Complimentary with Icewine Passport

\$4 for non-passport holders.

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EastDell Estates Winery

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

Get Crafting Workshops

December 13 - 12:00 noon

Join crafter Scott Cook in creating your own holiday reindeer swag. Perfect for a holiday gift or decoration. Workshop includes assorted hors d'oeuvres provided by The VIEW Restaurant and a tasting of 3 premium EastDell wines.

Call (905) 563-9463 to reserve. \$37 p.p. plus applicable taxes.

New Years Eve Dinner

December 31- Two seatings, 5:30 p.m. and 8:00 p.m.

Before heading out for the evening enjoy a mouth watering five course, wine paired meal around EastDell's 2-storey fireplace.

Call (905) 563-9463 to reserve. \$85p.p. plus taxes.

The Treasures of 20 Valley

Birchwood, Lakeview, EastDell Tour

Tour at your own leisure with a stop and special tasting at Birchwood & Lakeview wineries, then finish at The VIEW Restaurant at EastDell for a wine paired lunch or dinner. Inclusive tour & meal packages.

Call (905) 563-9463 .Lunch \$34.95. Dinner \$54.95.

Harbour Estates Winery

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

New Releases

2004 Merlot- For those of you who remember our 2002 Merlot, you will appreciate this one. Merlot has been one of the hardest hit red varieties over the last three winters. Due to our location, we had a good crop in 2004. Don't miss it. At \$16.95 it will sell quickly.

2004 Petit Verdot/Malbec blend- Now here's something you don't find everyday...and especially not in Ontario. These varietals represent the lesser know of the five major Bourdeaux varieties. This wine has scored very well in the VQA tasting panel. Ken has done a great job in bringing out the colour, structure and varietal character of these grapes. This is a limited production wine.

Upcoming events

January 13-22 Icewine Festival

February 11 - 12, 18 - 19- Romantic weekends in February

Details for these events will soon be updated on our website.

Hillebrand Estates Winery

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

A Vintage New Year

December 31

Wine takes centre stage this New Year's Eve at Hillebrand Winery Restaurant. We have dusted off some old favourites - including a sparkling wine that is 15 years old - from our wine library and have paired each of the 8 memorable courses of the tasting menu with a back vintage wine. The wine is not the only star this evening as we celebrate our 4-star rating in Toronto Life magazine making us one of only 12 restaurants in the province to receive this distinction.

You will receive a red carpet welcome with a sparkling wine reception and hors d'oeuvres followed by the main attraction. This New Year's Eve will surely turn into a classic.

\$149 per guest, exclusive of taxes and gratuities. Space is limited, please call 1-800-582-8412 to reserve your spot.

Icewinemaker's Dinner

January 21, 2006

As part of the Icewine Celebrations and the various activities taking place at the winery, including chocolate making demonstrations, Icewine tours and Icewine seminars, Hillebrand Winery Restaurant has prepared a spectacular tasting menu for the much anticipated Icewinemaker's Dinner. Featuring Icewine in either the preparation of the dish, or as the wine pairing,

Hillebrand winemakers Darryl Brooker and Natalie Reynolds will discuss the Icewine harvest, along with the other wines paired with each dish.

Hillebrand Winery's Chef will be on hand to introduce each course.

\$150 per guest, all inclusive.

Reservations required - 1-800-582-8412.

Inniskillin

<http://www.inniskillin.com/index.asp>

A Taste for all Seasons

December

Let us assist you with your gift giving choices. We can readily recommend gifts for the following: Hostess/ Entertainer, Wine collector, Gourmet chef, difficult to buy for relatives, Family celebration. While shopping enjoy sampling some wonderful wines for entertaining over the holiday season.



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Icewine Horizontal Flight

January 13-22, 2006 11:00 AM-5:00 PM

Enjoy a horizontal flight of 4 of Inniskillin's Icewines from different varietals to various winemaking techniques. Passports holders receive a free sample of Vidal Icewine amongst the frozen Vidal grapes in our vineyard tent.

\$25 per person

\$15 per person with an Icewine Festival Passport

Inniskillin Icewine Experience Dinner

Inniskillin Brae Burn Barn

January 14, 2006 - 5:30 p.m. - 9:30 p.m.

From the frozen Inniskillin Icewine Vines in the midst of the 2006 Icewine Harvest to our rustic underground library, experience Canada's gift of extreme winemaking-Icewine. Enjoy a five course dinner hosted by Inniskillin Cofounder and President, Donald Ziraldo, as you experience the many concentrated aromas and flavours of a wide variety of our famed Inniskillin Icewines. Each course is intricately woven into the tastes and textures of the meal. Experience winter winemaking at its best!!!!

\$165.00 plus taxes and Gratuities

Kacaba Vineyards

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

Annual Christmas Open House

December 10 - 11:00 a.m. - 5:00 p.m.

Enjoy all your favorite Kacaba wines and meet Wine writer Richard Best, shop for great gift ideas that you will not find anywhere else. (Kacaba wines are not available at the L.C.B.O.)

Konzelmann Estate Winery

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

Holiday Open House

December 10 - 11

Celebrate the Season with award winning wines, unique gift shopping and warm hospitality in a festive setting. Konzelmann Estate will be serving mulled wine paired with holiday delicacies.

Icewine Festival

January 13 - 22, 2006

Pamper your senses when pairing a Strawberry Truffle with a blend of our rare and unique Cabernet Sauvignon Icewine mixed with Sparkling Riesling.

Lakeview Cellars Estate Winery

<http://www.lakeviewcellars.ca/>

December 10th at 11:30 a.m.

Join artist Beverley Sneath in designing and hand-painting your own silk scarf. A perfect Christmas gift or personal keepsake. Workshop includes lunch provided by The VIEW Restaurant and a tasting of 3 premium Lakeview wines. Call (905) 563-5685 to reserve. \$82p.p. plus applicable taxes.

Maleta Estate Winery

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

Icewine Festival at Maleta Estate Winery

January 13 - 22, 2006

During the Niagara Icewine Festival, come and sample our elegant Icewine with Mary Ellen's Icewine Sponge Cake (recipe available), or enjoy French dark chocolate truffles with our award winning Meritage.

For the duration of the festival, our retail store will be open every day from 11:00 am to 5:00 pm.

Free for Icewine Passport Holders; \$5 without an Icewine Passport. For information, please call (905) 685-8486.

Mountain Road Wine Company

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

Icewine Celebration

January 14, 2006 10:00 a.m. - 6:00 p.m.

January 15, 2006 11:00 a.m. - 5:00 p.m.

Taste our Cabernet Franc Icewine, Cabernet Sauvignon Icewine and Gold medal Vidal Icewine paired with sharp cheese and dark chocolate.

Free

Peller Estates Winery

<http://www.peller.com/peller/index.asp>

Peller Estates Icewinemaker's Dinner

January 14, 2006

Winemaker Lawrence Buhler and Chef Jason Parsons have come together to present a tasting menu, that brings out the best in the featured Peller Estates wines. Icewine will be incorporated in each course either by the Chef, who has used it in the course, or by the winemaker who has decided it is the best pairing with the course.

\$120 per guest, exclusive of taxes and gratuities. Space is limited, please call 1-888-673-5537 for reservations.

Icewine and Food - Culinary Demonstration

January 14 - 15, 21-22

Join a member from the Peller Estates Winery Restaurant culinary brigade as they guide you through the preparation of wine country creations - which incorporates the use of

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Icewine. Guests will enjoy sampling the ideal wine pairing to accompany the recipes.
\$20 per guest - Reservations required 1-888-673-5537.

Pillitteri Estates Winery

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

Toast the Holidays

Ring in the New Year with Pillitteri's *Due Sparkling Wine!* For the entire month of December enjoy a complimentary tasting. Refreshing and crisp on the pallet it fills the mouth with citrus and tropical fruit flavours of passion fruit and lemon. Start planning your holiday dinners and pair this elegant wine with seafood (especially oysters and caviar), cheese, appetizers, fish, poultry and light desserts. A complement to any special occasion- Makes a perfect holiday gift!

Winery Open Year Round. Winter Hours 10am- 6pm

11TH Annual Niagara Icewine Festival

January 13 - 20 - 11:00 a.m. - 5:00 p.m.

January 21 - 22 - 1:00 p.m. - 5:00 p.m. only

Red, Rich & Radiant at Pillitteri Estates Winery

Passport Holders will enjoy a unique, personalized tasting of three rare red Icewines: Cabernet Franc, Cabernet Sauvignon and Shiraz! Served in a private setting, these decadent dessert wines are showcased with a delectable treat.

\$10 per person, \$7 per passport holders

To purchase Passports visit www.grapeandwine.com

Stoney Ridge Estates

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

Mulled Wine and Shortbreads

December 10 - 11 - 11:00 a.m. - 5:00 p.m.

Stoney Ridge will warm your hands with a piping mug of our special blend of Mulled wine along with delicious shortbreads. Let us lighten your Christmas load, with great Christmas gift ideas, wrapping options, and Gift Certificates for that wine enthusiast on your list.

\$5.00 per person

Port & Sherry Seminar

December 17 - 18

Have you been looking for a Niagara. Port and Sherry? Sign-up now to sample and learn, all there is to know about these two age old classics. Taste and discuss our port styled wine Forte, and our Sherry styled wine Topaz. Purchase the two in festive packaging at a limited discounted price.

Call for reservations 905.562.1324
X:25. \$10.00 per person. Sit-down seminar format maximum 20-25 ppl

Regional Cuisine Seminar

January 7- 8 - 1:00 p.m.

Pairing of French wine and French Cuisine is a classic match. Come to Stoney ridge to learn how these elements complement one another, and the origin of pairing. Sample our French style Meritage 2002 with 2 French inspired tapas.

\$10.00 - Sit down seminar. Maximum capacity 25

RSVP Rebecca 905 562 1324 x37

Icewine Festival

January 13 - 22 - 10:00 a.m. - 5:00 p.m.

Thursday to Sunday both weekends

"it is good to be late"

You are invited to sample igluu our Gold award winning Late Harvest Vidal and Cabernet Franc, paired with blue cheese and or cheese fondu. While tasting these listen to our collection of "Smooth Winter Jazz"

\$5.00 for passport holders \$10.00 for non passport holders

Perfectly Pinot Seminar

January 29 - 2:00 p.m. - 4:00 p.m.

Pinot Wine Seminar with Founding wine maker Jim Warren. 8 to 10 Pinot Noirs from around the globe will be sampled in a structured blind tasting. Gourmet sandwiches and artisan cheeses will also be served

\$40.00 per person. Max 25 people

RSVP to Rebecca Hawkes 905 562-1324 X37

Stratus

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

Stratus Vineyards at Il Mulino

December 12

Celebrated Winemaker J-L Groux of Stratus Vineyards which Time describes as "a boutique winery along Niagara-on-the-Lake that earns comparisons to gems along Napa Valley" and which Toronto Life describes as "...the smartest new vineyard and winery project in Canada" teams up with Il Mulino's Executive Chef Allan Hilario and Sommelier Zoltan Szabo to present a five-course winemaker's dinner that is the perfect assemblage of world-class cuisine and wines.

\$150 + tax & gratuity/person.

Seating is limited, please call (416)780-1173 or email



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info@ilmulinorestaurant.com
www.ilmulinorestaurant.com

Strewn Winery

<http://www.strewnwinery.com>

Award-Winning Icewines

Daily at our Terroir Bar from 10:00 a.m. to 6:00 p.m.

Sample a flight of our award winning Icewines!
A 1995 Vidal "Limited Vintage" and a 2002 Vidal Icewine "Grand Gold Medal Winner Vinitaly" along with a 2002 Riesling Icewine. The Perfect Holiday Gift.

Cost \$8.00 per flight.

Niagara Icewine Festival Touring Passport Hot Artic Coffee

January 13-22 - 10:00 a.m. to 6:00 daily

Discover Strewn's Special Hot Artic Coffee. It starts with strong Starbuck's coffee then we add Icewine, whipped cream and more!

Complimentary with Icewine Evening Ticket or Passport or \$3.00 per person.

Wineries Of Niagara-On-The-Lake

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

4th Annual Wineries of Niagara-on-the-Lake Ice Sculpture Competition

January 21 - 22

Queen Street in Niagara-on-the-Lake

The Wineries of Niagara-on-the-Lake are holding an Ice Sculpture Competition in Old Town Niagara-on-the-Lake. Featuring a collection of ice carvers from across Ontario. Come out to Queen Street and vote on your favourite carving.

Complimentary Admission

Other Events

Grapes of the World, Wine and Food and the Wines of Ontario

January 26th, 2006 - 7:00 p.m. 8 sessions, once a week
Winesavvy Consultants is proud to announce fun and informative wine appreciation courses in Niagara Falls. Geared to all levels of interest, the course covers the major grapes, wine making, food and wine pairings, wine tastings and how to taste. The course also offers participants the opportunity to obtain the Wine Council of Ontario Certificate, an essential element for those wishing to enter the food and beverage industry.

Cost: \$200

For more information or register please visit www.winesavvy.ca or call 905 685 2156.

Club Vino Veritas

A TASTE OF THE "COUNTY"

December 16 - 7.30 p.m.

It's tasting time and we bring you wines from Prince Edward County. The "County" is North America's newest wine growing region. You and your guests will be amongst the first to taste the County's VQA fine wines!

In less than six years the County has gone from a quiet, rural farming region to one of Canada's most exciting wine regions. Fields that were croplands have given over to lush vitis vinifera grapes including Riesling, Chardonnay, Pinot Noir, Gamay, Cabernet Franc, Cabernet Sauvignon and Pinot Gris.

On Friday, December 16 we will have eight wines from three very different areas of the County. The soil and limestone of Hillier, South Bay and Black River lend a unique taste to fine wines of quality that have won the VQA symbol. We will also have the wine maker as guest speaker to bring us up to speed on the County and its wines.

Sisters' Restaurant's Chef Robert Kemp will create a buffet to match with our selection. A marvelous festive buffet to thrill our taste buds and compliment each wine.

Give yourself, friends a festive treat. Savour superb cuisine, great wines and a grand evening. E-mail singerfam@rogers.com or phone (416) 267-7655 now! We meet in Millie's House at Sisters Restaurant!

Sisters Restaurant, - [Millie's House](#)

4 Old Kingston Road,
Scarborough, Ontario

\$58 per person inclusive

E-mail: singerfam@rogers.com / (416) 267-7655

Holiday Gift Giving!!

I know the one thing that is upper-most in your mind this holiday season is "What can I get for Bruce Barber, the OWS President???" So, without any consultation or discussion with him, I have pulled together some gift-giving ideas from various Ontario wineries. These ideas range from wineries that will deliver wines to your door, or to Bruce's door, so you don't have to drive to the winery and interrupt your other Holiday shopping to buying your loved ones, and Bruce, a membership in a barrel club.

So, more or less alphabetically, let the gifting begin!!!

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Black Prince Winery

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

Many Black Prince Wines wines can be found and ordered through Winerytohome.com.

We also send wines through Canada Post all over Ontario. To date we have shipped over 2,000 6 pack cases this way with almost zero breakage.

Contact BPW at Tel: (613) 476-4888 or Toll Free: 1-866-470-9463 or through the web site.

Chateau des Charmes

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

CdC has several General List wines at the LCBO, various Vintages releases throughout the year, their winery retail store, 2 retail stores in Ottawa, on line at www.chateaudescharmes.com and some selections at www.winerytohome.com.

For the Holidays CdC has a gift pack of three 375 ml bottles for \$27.95, all VQA: Chardonnay, Pinot Noir and Late Harvest Riesling. Included in the box is a VIP guest pass for 4 valued at \$28. You get the guest pass for free. This is available at the LCBO, at our retail stores and at the web site.

Coyote's Run Estate Winery

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

Discover the benefits of Niagara Wine Country right at your doorstep. Join our exclusive wine club and enjoy specially selected, premium VQA wine from Coyote's Run delivered right to your home or office.

Membership entitles you to:

- Four bottles of wine shipped 4 times per year
- Tasting notes and cellar information for each wine
- Notes on suggested food pairings
- Invitation to members-only events
- Advance notice on new releases and events
- Tasting coupons for our tasting bar

EastDell Winery

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

Bubbles & Brunch

A bottle of Cuvee Brut elegantly wrapped with a gift certificate inviting two for Sunday Brunch at The VIEW Restaurant where EastDell's panoramic view makes the perfect backdrop.

Certificate includes two glasses of sparkling Brut. \$70 (taxes included) Call (905) 563-9463

Gifts in the LCBO - EastDell & Pillitteri Gift Pack - A beautifully packaged combination of EastDell's Unoaked Chardonnay and Pillitteri's Cabernet Merlot. \$22.95

Visit www.lcbo.com to find a store near you.

Harbour Estates

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

It's not too late to order privately labeled wine for Christmas. Whether it's corporate gifts or personal gifts, customized labels add a neat touch to the gift. We have many stock labels to choose from on our website. It's even possible to make up stock labels while you wait, but always best to order ahead!

Make sure you have Harbour at home. You can find our delivery policies and you can order online or call us at 1 877 hew-wine(439-9463). Eastern Ontario delivery is scheduled for December 14, Toronto usually on a weekly or bi-weekly basis and southwestern Ontario as far as London every two to three weeks.

Kacaba Vineyards

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

The Founders Club

Our special club members receive monthly mailings of 2 Kacaba premium wines and recipes. Also we are signing new members up for a one-year subscription of Vine Magazine as our gift. As a special offer we are including a V.I.P. tasting for you and up to nine of your friends.

The founders club has a retail price of \$60 per months and a duration of 6 months.

To join the club feel free to call us toll free at 1.866.522.2228 or email us directly at kacabainfo@sympatico.ca

Maleta Estate Winery

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

Join our MALETA CLUB and enjoy membership benefits including: Advance purchase of new, limited-quantity releases prior to Market - Special bottlings, such as magnums (1500mL) and double-magnums (3000mL)

- Free shipping to your home
- VIP packages for Maleta events

Three (3) membership levels available in very limited quantities:

- DIAMOND \$1000
- PLATINUM \$500
- GOLD \$250

Visit our web site for more information.



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Pillitteri Estates Winery

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

All products are available for purchase at the Niagara-on-the-Lake winery directly. The winery boutique is open 7 days a week from 10am to 6 pm. Orders may also be placed directly by phone by calling 905-468-3147 or on-line at the web site.

Also available are private labeling and gift packaging for corporate events and corporate gift giving. Contact Gina Edward at winery@pillitteri.com. Please use the Subject line- corporate.

Wine deliveries are available to Canadian residents only. Delivery charges are \$12 per case plus GST for Ontario residents only.

A limited number of products are sold through the LCBO. Pillitteri products currently carried are:

- Cabernet Sauvignon Icewine 2002
- Cabernet Franc Icewine 2004
- Vidal Icewine 2004
- Riesling Icewine 2002
- Select Late Harvest Vidal
- Sparkling Riesling Icewine 2002
- Cabernet Merlot
- Gewurztraminer Riesling

Strewn Winery

<http://www.strewnwinery.com>

Strewn has had a Barrel Club club since 1998. They sell both French and American Oak Barrels. Their club membership allows you to choose wines out of the Retail Store at the end of each year, for three years. After three years you can either take the barrel or Strewn will keep the barrel and give you some more shopping money for the Retail Store. Other privileges include the first opportunity to select special releases for your cellar and private invitations to special events three times a year.

Methods of purchasing Strewn wines: direct from the winery, from Winery to Home www.winerytohome.com or selected products at the LCBO. These are:

- 2004 Semi-Dry Riesling
- 2004 BA Chardonnay
- 2004 Riesling/Gewurztraminer
- 2003 Cabernets
- 2003 Cabernet-Merlot

Stratus Wines

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

Stratus Wines can be ordered on line at the web site and delivered to homes and offices throughout Ontario. New releases include 2002 Gamay (\$29 – winery only) as well as the 2002 Barrel Fermented Chardonnay (\$32) and

2002 Cabernet Franc (\$32) to be released at Vintages on December 10th.

Stratus Gift Cards are available in any amount and honoured at the Stratus Boutique for wines, winery merchandise and special event programs.

Stratus is proud to be the exclusive Canadian winery retailer for the famed crystal maker Baccarat. Stemware and decanters from the Oenology series are available at the Winery Boutique. From \$130

Pillitteri Estates Winery Wins North America's Only Medal

DIJON, FRANCE/Niagara-on-the-Lake - Pillitteri Estates Winery is proud to announce it was awarded North America's only medal at this year's Effervescents du Monde, an international wine competition recognizing the best sparkling wines in the world. Pillitteri won a rare Grand Gold Medal for its 2004 Vidal Sparkling Icewine, the Effervescents du Monde's highest honour.

Le Castel Culinary School located in Dijon, France, the heart of Burgundy's premier wine region, was the setting for this prestigious competition on November 17th and 18th. The International Organization of Vine and Wine (OIV) sanctioned competition included 60 international expert judges tasting 335 sparkling wines representing 22 countries. After two days of judging, only 3 Grand Gold Medals were awarded. Pillitteri was the only Canadian winery to receive the distinguished honour of Grand Gold and was the only winery from North America to win a medal. France took the other two Grand Gold medals.

Sparkling Icewine is a new style of Icewine pioneered in Canada currently produced by only three wineries in the world. Sparkling Icewine is a new style of Icewine pioneered in Canada currently produced by only three wineries in the world. The "Methode Cuvée Close" sparkling wine vinification technique is employed whereby carbon dioxide from the fermentation is retained in the wine. The result is a decadent, rich sparkling dessert wine full of tropical fruit flavours, with tiny effervescent, vibrant acidity, and luscious sweetness.

"Another prominent award from an esteemed international competition continues to reinforce this innovative style of wine created and mastered in Canada" said Winemaker Sue-Ann Staff. The '2002 Ontario Winemaker of the Year' adds, "Continued excellence and presence with Sparkling Icewine at all international venues will stamp this Canadian's creation into an acclaimed international wine style".