



Just Off the Vine ...

The Ontario Wine Society's Newsletter

February 2002

Ontario Wine Society Events

•February 26 (Tuesday), 2002 - Feature Winery Tasting

Chateau des Charmes will be featured at this tasting event and their winemaker Pierre-Jean "Stephan" Bosc will be our guest speaker and tasting leader.

•March 25 (Monday), 2002 - Annual Dinner at the Patriot Restaurant, 131 Bloor St. W.

•April 2002 - The Best of Canada

Compare Ontario's best to B.C. and others.

•May 26 (Sunday), 2002 - Wine Tour in the Niagara Peninsula

•June 2002 - Tasting Gold

Featuring gold medal winners from the Air Ontario Awards.

•Summer 2002 Barbecue

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Ontario Winery Events

Cave Spring

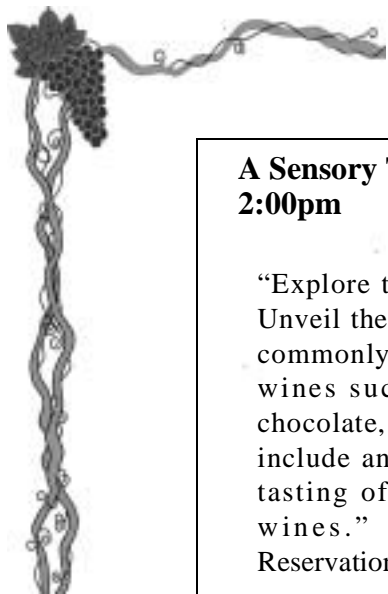
Chardonnay: The First Canadian Vinifera - Saturdays in February, 2:00pm

"A tutored tasting of five different styles of Chardonnay, including the rare Musqué clone, with discussion on the history and character of this variety." \$5.00 per person. Reservations required

Chateau des Charmes

Demystifying the Art of Tasting Wine and Coffee - February 9th, 2:00pm

"Château des Charmes and Starbucks present an afternoon seminar featuring a tasting and analysis of four premium wines followed by four premium coffees. The terroir, body and character will be explored in both!" \$10.00 per person inclusive. Reservations required



A Sensory Tasting - February 16th, 2:00pm

"Explore the sensory evaluation of wine. Unveil the mysteries of aromatic essences commonly associated with red and white wines such as various fruits, vanilla, chocolate, and flowers. This journey will include an educational tour, seminar and tasting of select Château des Charmes wines." \$10 per person inclusive. Reservations required

A Celebration of Wine and Chocolate - February 23rd, 2:00pm

"Renowned Chocolatier Bernard Callebaut shares his expertise in the decadent world of chocolate. Awarded the "1998 Grand Prix Artisan Chocolatier" in Roanne, France for his outstanding talent, Bernard will personally demonstrate and create a series of divine chocolates that will be paired with Château des Charmes' wines. Join us for this unique opportunity to meet Mr. Bernard Callebaut and to indulge in the world of fine chocolate and wine." \$25 per person inclusive. Reservations required.

Hillebrand

Days of Wine & Roses - Weekends in February

"Hillebrand's Vineyard Cafe will feature a selection of chocolate inspired desserts on their lunch and dinner menus, and guests will receive recipes to take home."

Valentine's Day - Thursday, February 14

"Spend a romantic candlelit dinner with your Valentine at Hillebrand's Vineyard Cafe this year. Chef Tony de Luca will offer a special Valentine's Day menu." Reservations required.

Inniskillin

Wine and Roses Aroma Bar - Daily from February, 2 - 16, 11:00am - 4:00pm

"Featuring a journey through the Aroma's of Wine and Roses. You will have the opportunity to sample selected wines, while experiencing the many unique scents and aromas found in both." No reservations necessary. \$5 per person inclusive. 905-468-3554 #3

Konzelmann

A New Twist - February 2, 9, 16, 12:00pm - 5:00pm

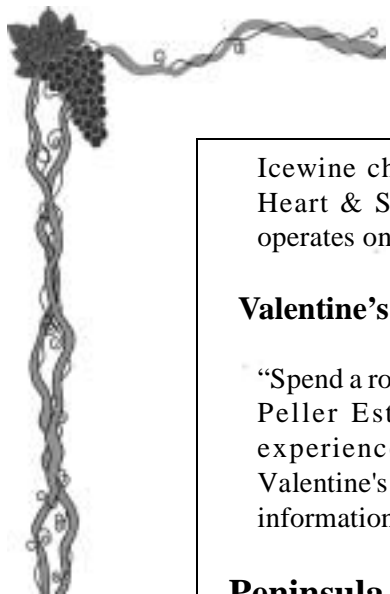
"Enjoy the rich, full-bodied flavours of our 'new' vintage 2000 Cabernet Sauvignon paired with soft, warm authentic German Pretzels. Experiment for yourself! At our tasting bar within the Konzelmann Winery Boutique." \$5.00 per person plus taxes.

Peller

Days of Wine & Roses - Weekends in February, 11:00 am and 5:00 pm

"Visit Peller Estates Winery throughout the weekends in February to celebrate the month of romance. Can good food really be an aphrodisiac? Find out with Chef Jason Rosso's lunch and dinner Temptation Tasting Menu at Peller Estates Winery Restaurant. Featuring foods known throughout history to promote romance, the three course lunch menu is \$30 per person (exclusive) and the six course dinner menu is \$65 per person (exclusive). Reservations are recommended.

For a romantic ride, join us on the WineCountry Vintners' Shuttle and visit Peller Estates Winery, and the WineCountry Vintner's Store. Tickets are \$10, available upon boarding at the Royal George Theatre on Queen Street, and include complimentary tours and a red wine tasting at each property,



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Icewine chocolates and a donation to the Heart & Stroke Foundation. The shuttle operates on weekends throughout February."

Valentine's Day - Thursday, February 14

"Spend a romantic evening in wine country at Peller Estates Winery Restaurant and experience Chef Jason Rosso's special Valentine's menu. Please call the winery for information."

Peninsula Ridge

All Glasses Are Not Created Equal - Thursday, February 28, 7:00pm

"One of the most important factors affecting how much we enjoy a wine is the glass we use.

Riedel representative Wayne Bentley will discuss how a wine glass' shape, size, and materials affect what we taste and smell. Come, taste Niagara wines with the premium Riedel stemware created especially for each type of wine. \$15 per person and, that night only, we will be featuring special Riedel offers and discounts for all who attend. Call 905-563-0900 ext. 25 to book your spot.

Celebrate Valentine's With Us - February 9 & 10

"Stop off at the winery on the weekend of for a tasting the decadent pairing of premium chocolate and our 2000 Merlot. While you're there pick up a bottle (or two) of your favourite wine to enjoy as part of an intimate evening at home on the 14th.

If you really want a romantic evening, then reserve a table for two at The Restaurant at Peninsula Ridge. Leave everything to our Chef as he prepares sumptuous dishes that will have you and your mate experiencing gastronomic pleasures neither of you will soon forget. Call now to book your table 905-563-0900 ext35.

Pillitteri

"Wines of Our Lives" - Weekends in February 11:00am to 5:00pm

"We delve into the depths of our cellar to present a vertical tasting of our award-winning Cabernets. Taste for yourself the wonderful effects of time on our wine." \$5.00 per person. 905-468-3147

Reif

Golden Treats. Saturdays and Sundays in the month of February, 11:00am to 4:00pm

"Reif Estate's award winning 1999 Vidal Icewine paired with warmed camembert cheese and topped with Icewine jelly and toasted almonds. Served with crackers. Mmmm good!" Hospitality Room, 15608 Niagara Parkway, Niagara-On-The-Lake, \$7.00 per person. 905-468-7738.

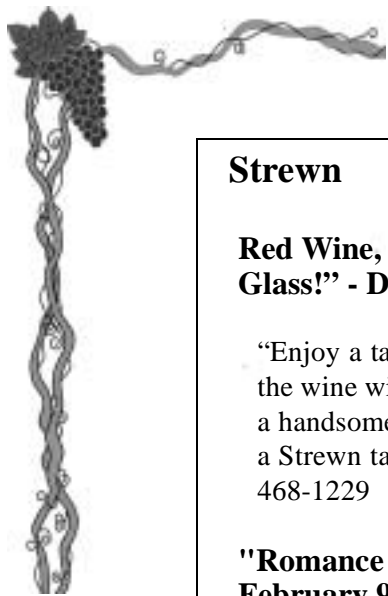
Stonechurch

Stonechurch knows... "Love is in the Wine" - Daily during February

"Enjoy our 1998 Stonechurch Reserve Cabernet Sauvignon and a Cabernet Truffle with your loved one by the fire in our wine boutique. You keep the special red wine glass in your collection to hold the memories!" \$10 per person. No reservation required.

Aphrodites Aphrodisiacs - Valentine's Day, Thursday, February 14, 2002

"Enjoy appetizers and a food extravaganza that Aphrodite would be proud of! A romantic evening of oysters, mangos, chocolate and more. Wine tasting begins at 6:30p.m. Finish the evening with Scotch samples by Peter Mielzinski Agencies. Join us in this fund-raiser for the St.Catharines General Hospital Foundation for patient equipment. Reservations required." \$75.00 per person. Call 905-935-3535.



Strewn

Red Wine, Chocolate And "Keep the Glass!" - Daily during February

"Enjoy a tasting of Strewn 1998 Cabernets - the wine with the chocolate note - along with a handsome dark chocolate. Then take home a Strewn tasting glass." \$6 per person. (905) 468-1229

"Romance in the Kitchen" - Saturday, February 9th, 10:00am to 3:30pm

"Special cooking class for romantics at the Wine Country Cooking School at Strewn. Each couple will prepare a three course menu which will be enjoyed at lunch matched with Strewn wines." \$300/couple + GST. Maximum 8 couples. To register call (905) 468-4803

Sunnybrook

Fruit Wine & Dessert - Weekends in February during The Days of Wine and Roses

"Enjoy a mouth-watering dessert with a different berry wine each weekend from noon to 5. Sunnybrook Farm Estate Winery is proud to showcase our Strawberry, Blackberry, and Black Raspberry wines for your tasting pleasure." \$3.00 per person. Reservations are not required. 905-468-1122.

Ontario Wine Industry News

Inniskillin

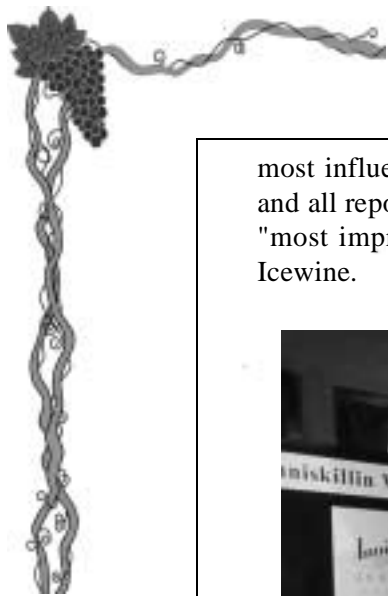
ENGLAND FALLS FOR INNISKILLIN AND ITS ICEWINE London, England - December 4, 2001

"Following the harvest, it has been an extremely busy fall for Inniskillin Wines, especially overseas where it was catapulted into the spotlight at two of the most prestigious wine events on the international calendar.

The winery's world famous Icewine was "all the talk" at the awards ceremony for the International Wine and Spirits Competition (IWSC) on October 30, and at Decanter's Fine Wine Encounter on November 17 and 18, both held in London, England.

"Adding to the impact of our participation at these high profile events," noted Donald Ziraldo, Co-founder, Inniskillin Wines, "our Icewine is now available at some of the most prestigious restaurants, hotels and retail stores in London. For example, our Icewine is already on sale at Selfridge's, and is being served at top restaurants including Gordon Ramsey's and The Vineyard. And, we've forged wonderful new relationships with the chefs and sommeliers at such revered hotels as Claridge's and The Connaught."

Back in June, Inniskillin learned that it had won the "Best Canadian Winery" and "Best Icewine" trophies at the IWSC, the oldest annual competition of its kind in the world, which this year attracted over 3,000 competitors from more than 40 countries. Of the 77 Canadian wines recognized at the competition, Inniskillin was the only one to win a Gold Medal, not to mention two trophies. The recent awards ceremony was a lavish black tie event, attended by the world's



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most influential winemakers and reviewers, and all reports indicated that the guests were "most impressed" with the trophy winning Icewine.



Inniskillin also participated "in person" at the Decanter Fine Wine Encounter, which attracted 2,000 visitors, and showcased 700 wines from 100 producers from across the globe. Donald Ziraldo observed that many of the attendees were curious about Icewine and wanted to know how it is made. Decanter's Christelle Guibert, described Inniskillin's Oak Aged Vidal Icewine 1998 as "pure nectar - very refreshing, intense and clean, with pure marmalade aromas.

"It was a very exciting time for us to be in England," Ziraldo added. "Consumers are clearly intrigued, now that Icewine has been accepted into the EU, and it seems that once they have their first taste, they are utterly seduced by its velvet texture and delicate flavours of sugar and spice."

For more information, please visit www.inniskillin.com.

KAISER STRIKES GOLD WITH RIESLING ICEWINE AWARD IN NATIVE AUSTRIA, Burgenland, Austria - January 4, 2002

"Inniskillin is proud to announce that Karl Kaiser's 99 Riesling Icewine won a GOLD in the "Best of Sweet, International Wine Challenge 2001" in Burgenland, Austria held October of this year.

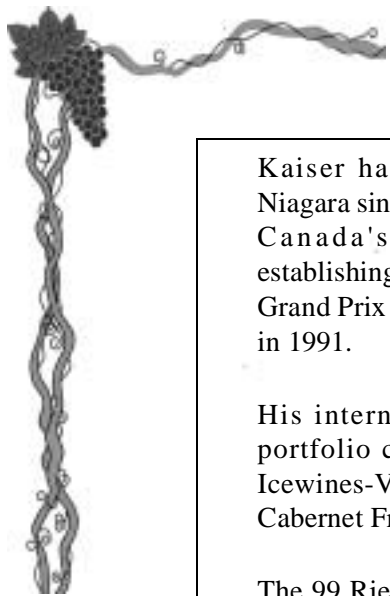
Burgenland - itself home to great sweet wines - hosted this International Wine Challenge on the occasion of the 80th Anniversary of the province of Burgenland.

The "liquid jewels" from all over the world were put to a large scale international test: "Best of Sweet"--a unique opportunity to assess each wine's character and to advance them in the ranking of the great wines of the world even further.

The International Wine Challenge recognizes that there is no universal recipe for producing sweet wine, even though some regions are more suitable for it than others and that the attitude, expertise and skill of each vintner are crucial to achieving harmonious results. Receiving this prestigious award and the recognition from highly respected international judges in his homeland is particularly exciting for Kaiser who was born outside of Vienna.

This same Icewine, 99 Riesling, has been featured in numerous U.S. publications in the past few months receiving incredible reviews. He is pleased to see his Icewines have earned a prominent profile and position on the international stage.

Kaiser will be heading to Vienna in July of 2002 to be a featured speaker on Icewine at the 5th Symposium of the Institute of Masters of Wine which will be attended by 400 key international wine professionals.



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Kaiser has been producing Icewine in Niagara since 1984 and is viewed by many as Canada's leading Icewine Master establishing major credibility by winning the Grand Prix d'Honneur at VinExpo, Bordeaux in 1991.

His internationally recognized Icewine portfolio consists of five different VQA Icewines-Vidal, Vidal Oak Aged, Riesling, Cabernet Franc and Sparkling Icewine.

The 99 Riesling Icewine is available only in Ontario within Canada at the Inniskillin Wine Boutique in Niagara on the Lake, 1-888-466-4754 Ext.311 or boutique@inniskillin.com selected Wine Rack Stores 1-888-793-9999 or www.winerack.com or LCBO Vintages.

Peninsula Ridge

Sauvignon Blanc 2001 Advance Release

"Our first vintage of Sauvignon Blanc 2000 created a great deal of excitement with wine writers, restaurateurs and wine buyers, and sold out in a few short months.

Based on the terrific reviews our Sauvignon Blanc 2000 received including the 'Vines Award for Best Sauvignon Blanc' in the Vines Buyer's Guide to Canadian Wine, we anticipate that this varietal will sell out early again.

Here's what Jean-Pierre Colas, our French winemaker, says about the wine: "2001 was an outstanding vintage resulting in a much rounder and richer wine with greater fruit complexity. A classic Sauvignon Blanc in every way -- from the intense herbaceous nose to the tantalizing citrus zest on the finish. This wine is a true expression of my winemaking style and is a great pleasure to drink."

As a personal thank you to our loyal customers who have given us their support

since our winery opened in August 2000, we would like to offer you the opportunity to purchase this incredible wine at the special pre-release price of \$15.95. The price of the wine when officially released on April 1 will be \$18.95.

We are now taking advance orders for the wine and expect this offer to sell out quickly. Only 200 cases of Sauvignon Blanc 2001 will be sold at the pre-release price. This offer is limited to one case per customer, case lots only, and on a first-come first-serve basis. The wine will be available for pick-up at the winery by the end of March.

To place your order, please call 905-563-0900 ext. 25 at your earliest convenience to avoid disappointment."

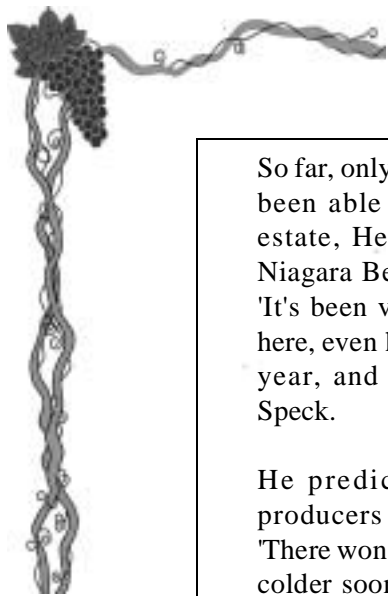
Icewine

Canada's Icewine harvest hit by mild winter, Tom Chippendale - Decanter Magazine, 21 January 2002

There could be virtually no Icewine produced in parts of Canada this year because of the unusually mild weather.

Wineries in Ontario and British Columbia are normally expected to have harvested Icewine grapes by the middle of January. But, as yet, it has not been cold enough to pick – the required temperature has to be at least –8 degrees centigrade. And time is running out for many producers whose grapes cannot survive the mild conditions.

'Some of the Icewine varieties are written off,' a spokesman at Ontario's Southbrook Farms said. 'We're relying on Riesling this year, which holds up better in damp and mild conditions. We remain hopeful that conditions will change, but we can't wait for much longer.'



So far, only a clutch of Ontario's wineries has been able to pick Icewine. Matt Speck's estate, Henry of Pelham, located on the Niagara Bench, was one of the lucky ones. 'It's been very close to Icewine conditions here, even half a degree has been crucial this year, and we've been able to pick,' said Speck.

He predicts only 20% of the region's producers could make Icewine this year. 'There won't be much this year if it doesn't get colder soon,' he said. 'You can't really pick beyond the middle of February.'

In the warmer climes of British Columbia, producers have already thrown in the towel. 'Some BC wineries have called it quits for this year's Icewine,' said a spokeswoman at Hester Creek Winery. 'We can only wait a few more days – the grapes are deteriorating fast.'

Fortunately for most Canadian producers, Icewine's limited production, and pretty high price tag, means it doesn't represent a significant part of their range. So no Icewine this year shouldn't have a serious impact.

The nature of its production, where grapes are picked, crushed and pressed while frozen, makes it totally dependent on the climate. Speck added, 'Nothing is guaranteed with Icewine, you just roll the dice every year and hope.'

New Member Drive Continues

In an effort to increase the membership in the Ontario Wine Society, the executive is undertaking several initiatives. One of those initiatives is an incentive program for new members and existing members.

Here are the details.

- Every new member will be entitled to one free tasting event.
- An existing member will be entitled to one free tasting event for every two new member referrals.

So, here's an opportunity for you to help us promote the Society. Good Luck! Make sure that the people you refer note your name on the form when they submit their application. Applications can be obtained by leaving a voice message at 416 921 9798, or writing to The Ontario Wine Society, P.O. Box 519, Station K, Toronto, Ontario, M4P 2G9. Or, you can apply through the web site at www.ontariowinesociety.com.