



Just Off the Vine ...

The Ontario Wine Society's Newsletter

February 2006

Upcoming Events

Toronto Chapter

A Special Anniversary Tasting

February 21, 2006

2006 marks the 15th anniversary of the Ontario Wine Society. To celebrate, we have arranged a special event featuring most of the methode traditionnelle sparkling wines of Ontario. Representatives of many of the wineries will attend and we hope to have many members from all of our fifteen years.

You can see the event flyer on the web site. It is suitable for printing, and can be used to register for this event.

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

Niagara Chapter

2005 Cuvée Winners - You Be the Judge

February 23, 2006

Can you pick a winner? How do your tastes compare to the judges of Cuvée? Each year we are presented with a list of Cuvée winners that we all love to seek out and taste. But how did the judges arrive at the decision that THIS one was the best? How do you know if that's the one YOU would have chosen? At this tasting, we'll take 4 of the winners from Cuvée 2005 and put them up against one of their competitors. You can see if you are able to pick out the winner, and whether or not you agree!

You can see the event flyer on the web site. It is suitable for printing, and can be used to register for this event.

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

Previous Meetings

DEAN TUDOR

The Time and Date: January 16, 2006, at 6:00 p.m.

The Event: Canada versus Bordeaux.

The Venue: Ontario Club

The Target Audience: It was a sold-out audience of some 140 members of the OWS, wine press, and agents.

The Availability/Catalogue: tasting notes and sheets. This blind tasting of wines from Ontario, BC, and Bordeaux (with a ringer) is modeled on a series of professional tastings organized over the years by Larry Paterson, formerly of the LCBO and currently a grape grower and

winemaker. Since 1996, he has organized 16 Ontario/BC/Bordeaux tastings. The results are at

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

The Quote: Tony Aspler was the speaker-analysis for the evening. One of his comments was about the theory of continental drifting, which referred to the fact that many wines were seemingly mid-Atlantic in style despite their geographic origin.

The Wines: we tasted them blind, and we all voted on what we thought were the best wines, in order.

First place: New Zealand Newton Forrest Cornerstone 2002 Cabernet Sauvignon (\$42.75, from Abcon International). I thought the wine was neither BC nor Ontario. It was the ringer, and I suspected Washington State. I preferred it "second".

Second place: Ontario Stoney Ridge 2002 Founders Cabernet Merlot Signature (\$34.95). A good nose convinced me of its Bordeaux nature. I preferred this wine as "first".

Third place: British Columbia Sumac Ridge 2001 Pinnacle (\$50). I thought the wine was disjointed, and I did not place it anywhere geographically. It had 3% syrah, so I thought it was a bit of a cheat for Bordeaux (unless you look at historical records when Bordeaux used a lot of syrah from the Rhone).

Fourth: Ontario Colio 2002 CEV Reserve Merlot (\$24.95). The style of this wine leaned to more Cabernet edge than Merlot, but I still thought it was Ontario.

Fifth: Ontario Southbrook Winery Triomphe 1999 (\$39.95). I thought that this wine was very French: Bill Redelmeier tries for that style. I placed it "third".

Sixth: BC Mission Hill 2001 Oculus (\$50). A bit weak in the nose.

Seventh: Bordeaux Chateau L'Hopital Veyret Latour 2002 (\$27.95). Iodine and sharp fruit in the nose, definitely French.

Eighth: Bordeaux Chateau Segonzac 2000 (\$32.95). Woody, good length. I place the wine "fourth".

Ninth: Ontario Lakeview Cellars 1998 Cabernet Sauvignon (\$25). Thick, soft and sweet, aging nicely.

Tenth: Bordeaux Chateau Puyfromage 2003 (\$13.65), flat nose and surprisingly unfruity despite the 2003 vintage. A poor bottle?

The Food: snack of reasonable food.

The Effectiveness (numerical grade): 90.



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Lifetime Achievement Award

Château des Charmes Winemaker Paul Bosc Honoured by Ontario Wine Society with "Lifetime Achievement Award"

Internationally recognized, and multi-award winning winemaker **Paul Michel Bosc, C.M., O.Ont., LL.D.**, was presented with the "**2006 Lifetime Achievement Award**" by **The Ontario Wine Society (OWS)** at a special winemaker's dinner, Saturday February 4th, 2006 held at Château des Charmes in Niagara-on-the-Lake.

The OWS **Lifetime Achievement Award** recognizes pioneers and long time contributors to the wine industry in Ontario. Mr. Bosc, a fifth generation winemaker, originally from French Algeria, came to Ontario in the 1960's. Since that time, Mr. Bosc has blazed new trails in Canadian and Ontario winemaking, and in 1978 started Château des Charmes, one of the first Estate Wineries in Canada. He went on to become the first winemaker in Ontario to dedicate a commercial vineyard to *vitis vinifera* grape varieties. (*V. Vinifera* make the finest wines but were thought to be too delicate to be grown in Canada.)

Mr. Bosc has also been recognized as a leader in the research of viticulture and winemaking techniques, now widely accepted by others. In presenting the Award, **Ontario Wine Society President, Bruce Barber**, described Bosc's innovation and leadership in the Ontario Wine Industry, remarking how he was "Inspired by Mr. Bosc's curiosity and depth of knowledge." Added Barber, "Paul Bosc is truly a pioneer of viticulture and winemaking. It's astounding to think that his commitment to succeeding with *vinifera* vines eventually changed the entire industry. All those who are flourishing in the business today, owe a huge debt of gratitude to Paul."

In accepting the Award, Mr. Bosc acknowledged the contributions of his wife Andrée, son Paul Bosc Jr., employees and many others who have been part of his success all these years. Château des Charmes and Paul Bosc have been the recipient of countless awards for their wines, including the first gold medals ever awarded to Canadian table wines at the world famous VinExpo in France. Bosc has also been awarded the Order of Ontario in 1999, the Queen's Golden Jubilee Medal in 2003, and in November 2005, he was invested with The Order of Canada, our country's highest civilian honour.

This is only the second such award given by the Ontario Wine Society, and it consisted of a specially commissioned work of art by Richmond Hill artist, Tom Grella, known for his wine-related artwork.

OWS Executive Notes

Recommend a Friend

Did you know that if you recommend 2 people who join the OWS you receive a free tasting voucher? If you have a friend who is interested and applies to the OWS to join be sure to tell them to put your name on their application where it says "How did you first become aware of us?" Many people just put in "friend". No name - no credit towards your free voucher.

Recycling Your Corks

The Girl Guides of Canada are recycling corks. They sell them to Jelinek cork for use in making coasters, place mats, floor tiles, etc. this is firstly keeping corks out of our landfill and secondly earning some income for the Girl Guide programmes. If you are interested in helping you could bring your corks to the OWS events and we will have a bag to deposit them in. We will make sure that they then get to the Girl Guides.

Winery Events

NIAGARA ON THE LAKE WINERIES

www.wineriesofniagaraonthelake.com

"The Seduction of Wine... fine wines paired with gourmet aphrodisiacs"

February 11-12 and 18-19

Wineries include Château des Charmes, Coyote's Run Estate Winery, Inniskillin Wines, Pillitteri Estates Winery and Reif Estate Winery

Fine wines paired with gourmet aphrodisiacs.

Through the centuries, wine and foods such as chocolate, oysters and asparagus have been revered as aphrodisiacs that arouse sexual excitement. Myth or fact? Take a journey of discovery and decide for yourself! During the "Seduction of Wine", enjoy a premium or limited edition wine matched with a "gourmet aphrodisiac" noted for its romantic properties at each of the 17 Wineries of Niagara-on-the-Lake.

\$75 per person (one weekend to be selected in advance)

Please contact 905-468-1950 or

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



CAROLINE CELLARS

<http://lakeitfarms.com/>

Annual Affair with Regional Cuisine

February 11 - 7:00 p.m.

Let us indulge you with an elegant five-course wine and food pairing at Caroline Cellars Winery on Saturday February 11th, 2006. A prelude to Valentine's Day, this will be an intimate evening with regional cuisine prepared by Chef David Paquet from Niagara Gourmet Catering and Caroline Cellars' wine. The first course will be served at 7 p.m., followed by four exquisite seasonal courses; all paired with fantastic wine.

The cost: \$95 per person, all taxes and gratuities included. Visit our website for menu details or call Justine at (905) 468-8814

Niagara on the Lake Romantic Getaway Weekend

February 11-12

Indulge in a romantic culinary getaway for two in Niagara-on-the-Lake! Check in at one of Niagara's best B&Bs on the afternoon of Saturday February 11th, 2006, and prepare to start your culinary adventure, which starts at 7 p.m. at Caroline Cellars Winery. Caroline Cellars is a quaint family owned and operated winery in the heart of Niagara's beautiful vineyards. A prelude to Valentine's Day, Caroline Cellars will be hosting guests for An Affair with Regional Cuisine – an intimate five-course wine and food pairing prepared by celebrated local Chef David Paquet of Niagara Gourmet catering. Each course has been lovingly paired with one of Caroline Cellars' signature wines, showing off the complexity of the wines and the versatility of pairing wine with food. After dessert, complete with Icewine, return to the B&B for the evening, and wake up to a gourmet breakfast with fresh baked goods, fresh fruit and a hot entrée.

\$300.00 per couple. Includes dinner at Caroline Cellars, one night stay and gourmet breakfast at Antique Slumber B&B or Butternut Hill B&B, and all taxes and gratuities. Prices based on double occupancy

Menu details can be found at on the web site or call Justine Lakeit at (905) 468-8814

When wines were good they pleased my sense, cheered my spirits, improved my moral and intellectual powers, besides enabling me to confer the same benefits on other people.

George Saintsbury, Notes on a Cellar Book.

CAVE SPRINGS CELLARS

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

Over a Barrel

February 11, 18, and 25 - 11:00 a.m. and 2:00 p.m.

With the trend away from oak in Chardonnay, one risks throwing the wine out with the barrel. Learn how the balance of oak can depend more on the age of wine than ageing in wood.

Reservations Required. Call 905-562-3581, ext. 302. \$15.00/person

CHATEAU DES CHARMES

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

Connoisseur Series

Thursdays and Sundays at 2:00 p.m.

Join us for a series of in-depth seminars and tastings for those as passionate about wine as we are. Space is limited to the first 12 people.

Reservations required. \$15 per seminar.

March: Reds of the St. David's Bench Vineyard

The warmest sub appellation in Niagara boasts some of the most complex red wines made in the area. Taste sunshine in a glass.

April: Just Desserts

Learn about the similarities and differences in producing Late Harvest, Totally Botrytis Affected (TBA) and Icewine. This seminar will be \$20.

COLIO ESTATES

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

February 11 - 11:00 a.m. - 3:00 p.m.

"SUPERBOWL XL" Ice Carvings

• Professional carvers from US and Canada competing for over \$2000.00 in prizes. Winner announced at 2:30pm.

Chocolate Carving Demonstration

Sponsored by Casino Windsor

• 11am to 2pm. Draw for carving at 2:30pm.

Wood Carving Demonstration by Paul Chittle

• 11am to 2:30pm.

Sweet Icewine and Chocolate Treats!

• Awesome award-winning CEV Icewine sampling and complimentary morsels of delicious chocolate.

Good Hot Eats!!

• Harrow Hockey Mom's cook up hamburgers, hot dogs, sausages and chili! Hot and cold beverages.



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Winery Tours run every 30 minutes
beginning at 11:30am

- Learn how Icewine is made
- Festival product specials
- Prizes and fun for the whole family!

Snow or Shine! (protective indoor and outdoor facilities)

For further information, please contact: Gail Heffernan,
Tour Centre Manager, Colio Estate Wines-1 Colio Drive,
Harrow, Ontario (just off of Walker Road)
T: 519-738-9318 • Toll Free: 1-800-265-1322
E-Mail: cheers@coliowinery.com

COYOTE'S RUN ESTATE WINERY

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

February 11-12 & 18-19

During the "Seduction of Wine", enjoy a premium or limited edition wine matched with a "gourmet aphrodisiac".

Avocado

A delicious fruit with sensuous texture. The Aztecs called the avocado tree "Ahuacuatl", which when translated means "testicle tree", as the ancients thought the fruit hanging in pairs on the tree resembled male testicles.

Avocado Sushi paired with 2004 Riesling

A lovely bouquet with flint and grapefruit highlights. The dry wine will be a great match with shellfish, savoury pork dishes and heavy, cream-based sauces.

CREEKSID ESTATE WINERY

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

Valentine's Winemaker Dinner at the Rumour Mill

February 14 - Reception and seating 7:00 p.m.

The Rumour Mill, 10 Main St. West, Grimsby Ontario

Contact: 905.309.6964 or larry@therumour-mill.com

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

Celebrate Valentines at the Rumour Mill, join the winemaker from Creekside Estate Winery as he guides you through an award winning portfolio of wines. A full five course gourmet meal matched to each wine will be prepared by our Chef, Jeff Ferbrache. Romantic, educational, fun a perfect celebration for both of you.

\$70.00 per person.

Cuvee Passport Weekend

Creekside Review and Mike Weir Preview

March 4 - 5 - 12:00 noon to 4:00 p.m.

Creekside presents the public's last opportunity to taste some of these exquisite Cuvee winning reds. Limited

quantities of these wines will be available for purchase while supplies last, wines include 2001 Reserve Cabernet Sauvignon, 2001 Reserve Merlot and 2002 Signature Shiraz. In addition, we will have the wines of our partner winery, Mike Weir Estate Winery available for direct purchase from the Creekside Store, the wines will include some rare varieties of limited production not generally available to the public.

Contact: 905.562.0035 x 221 or
onsite@creeksidewine.com

Price: Regular Tasting Bar Charges

EASTDELL ESTATES WINERY

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

2nd Annual Sugar Bush Blues

March 25 - 26

A unique fundraiser designed to celebrate the nature of the Niagara Escarpment and raise funds for the Bruce Trail Association. Saturday evening—food & wine tastings from local wineries & restaurants, live blues entertainment featuring The Johnny Max Band and live & silent auctions. Family Sugar Bush events on Saturday & Sunday include Sugar Bush scavenger hunts, horse-drawn carriage rides, Sugar Bush themed cuisine in The VIEW Restaurant. Call (905) 563-9463 for details or to purchase tickets.

Tickets: \$95 p.p. (includes a \$50 tax receipt).

HARBOUR ESTATES WINERY

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

Romantic Weekends in February

February 11-12 and 18-19

Begin your romantic interlude at Harbour Estates Winery, by saluting your love with a Harbour Estates sweet shot... a specially blended icewine drink! Now you're ready for an intimate HORSE AND SLEIGH tour of the estate. After the ride, warm up with hot mulled wine.

Next, a special invitation from the proprietors of NINAVIK NATIVE ARTS, Niagara's largest collection of native stone sculpture. You'll enjoy a private tour of the gallery's collection of Inuit and Iroquois art. The gallery owners, Scott and Carla Daly, will share their favourite carvings and the stories and legends that inspire these incredible works. Stroll through the quaint shops of the Jordan Village.

The finale to your day is a ROMANTIC DINNER prepared especially for you, before your eyes, by chef Laurie Sheperd. A sumptuous four course meal, with wines especially chosen for each course, in the intimate

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candlelit setting of the Harbour Estates cellars. Don't leave without our special Valentine's gift to you.

This package is available February 11, 12, 18, 19 only, for an all inclusive price of \$200.00 per couple plus tax. Reservations are required. Book early to avoid disappointment!

Want to make it an overnight affair? We have special romance rates from local B&B's and hotels. Reservations required.

HENRY OF PELHAM FAMILY ESTATE

WINERY

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

On this, our most romantic of holidays, come celebrate your love with Henry of Pelham Family Estate Winery and Le Royal Meridien King Edward in downtown Toronto. Executive Chef, Daniel Schick, has created an elegant menu perfectly matched with a selection of romance-inspired rosé and red wines, all from our family's estate.

Le Royal Meridien King Edward Hotel
The Restaurant at the King Edward
37 King Street East, Toronto
February 14th, 2006

To reserve for this special event, please call Le Royal Meridien King Edward Hotel at 416.863.4125

All wines are from Henry of Pelham Family Estate Winery, St. Catharines

\$95 per person. All prices are subject to applicable taxes. Service and gratuities are not included.

LAILEY VINEYARD

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

A Palate for Pinot

March 4 - 12:00 noon

Lunch that begins and ends with Pinot Noir.

An intimate five course lunch with winemaker Derek Barnett and Pinot Noir. Each course is designed to relate to a different Lailey Vineyard Pinot Noir.

The event will showcase older vintages of Pinot that are no longer available as well as the winery's most limited selections of recent vintages, including Pinot in Canadian Oak

The lunch will begin with a barrel tasting of 2005 Pinot.

Reservations: (905) 468-0503

Seated is limited to 30 people.

\$75 per person plus tax

*An event in conjunction with Cuvée but not limited to passport holders.

MALETA ESTATE WINERY

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

Celebrate Valentine's During February

Every weekend throughout February

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

Come and celebrate Valentine at our winery during any weekend in February, and sample complimentary dark chocolate truffle paired with our award-winning Meritage wine. What a perfect match!

PENINSULA RIDGE ESTATE WINERY

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

Wine and Culinary Experience Dinners

The Restaurant at Peninsula Ridge - 7:00 pm

Thursday, April 27th, 2006

Thursday, June 22, 2006

Thursday, September 14, 2006

Back by popular demand... Join us for a wine and culinary experience dinner featuring Executive Chef Robert Trout and Winemaker Jean-Pierre Colas. Enjoy a themed menu featuring four imaginative courses and Peninsula Ridge Estates premium wines. Discover the creative philosophies and inspirations of two of Niagara's best while savouring every bite.

\$89.00 per person (taxes and gratuities not included)

Reservations are required. Call 905.563.0900 ext. 35

Jazz on the Ridge

The Founder's Club of Peninsula Ridge & West Lincoln Memorial Hospital Foundation proudly presents

Jazz on the Ridge - Wine Dine and Jazz Gala

May 26th, 2006 at 7:00 p.m.

Be sure to mark Friday, May 26th on your calendar for an evening celebration of great wine, spectacular food and celebrity jazz performers.

The Founder's Club of Peninsula Ridge maintains its commitment to the West Lincoln Memorial Hospital Foundation's (WLMHF) "Investing in Life" capital campaign, fulfilling a \$250,000 five year pledge. Since its inaugural year in 2002, Jazz on the Ridge has raised \$244,000 thanks to the extraordinary contributions of individuals and organizations. The WLMHF has made significant strides towards its primary goal of building a new hospital for West Niagara; however, the current need for up-to-date equipment and other medical necessities still exists.

As a result of the event's success, The Founder's Club is pleased to announce that this year it will expand its



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donation horizon to include Niagara West Community Hospice and will start by donating 50% of Jazz on the Ridge proceeds over the next two years.

Chosen appropriately as a pledge-partner, Niagara West Community Hospice compliments the West Lincoln Memorial Hospital by dedicating its efforts towards improving the quality of life for individuals. Contributing to the future of Niagara West, Hospice Niagara is working to establish a new residential facility that will provide comfort for people with life threatening or terminal illness. Similar to the capital campaign, attaining substantial operational funding for a new hospice is paramount.

The past five years have raised the bar for measuring the success of this exceptional black-tie event, offering guests first-class entertainment, cuisine, wines and auctions; this year's gala promises to be no exception. Tickets are \$195 per person with a \$95 tax donation receipt.

Tickets on sale March 1st, 2006. Call Susan Pritchard at 905.563.0900 ext. 28 for more information

Donations: If you wish to make a donation for our live or silent auction please contact Susan Pritchard at 905.563.0900 ext. 28.

PILLETTERI ESTATES

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

Cuvée Gala

March 4

White Oaks Conference Resort and Spa

Celebrate the best of the Ontario wine industry in red carpet style. This black tie optional gala, known as the "Oscars" of Ontario wine, is the not-to-be missed event of the wine and food enthusiast's calendar. After the Cuvée awards are announced, taste the winners and specially selected wines from over fifty wineries while sampling the creations of Canada's leading chefs. Participating wineries and chefs can be found at www.cuvee.ca.

Price: \$200.00 per person, includes Gala admission and En Route Passport

Tickets: (905) 684-8688 or <http://www.cuvee.ca/>

These are a few of the websites that reviewed the recent Canada vs Bordeaux tasting. Search for OWS or Sadie Darby on these websites.

<http://www.winespectator.com>

<http://www.littlefatwino.com>

<http://www.tidingsmag.com>

<http://www.tonyaspler.com>

<http://tizwine.com>

Cuvée En Route

March 3 - 5

Enjoy the 'Winemaker's Choice' themed tasting at Pillitteri Estates Winery during the **Cuvée En Route weekend**. The featured wines will include:

2002 Cabernet Franc

2002 Family Reserve Cabernet Franc

2004 Cabernet Franc Icewine

On Sunday, shop for the highly prized Cuvée award-winning wines direct from the wineries. Details of tastings and events are found at www.cuvee.ca

Price: \$20.00 per person for passport only, or included with Gala admission

Tickets: www.cuvee.ca or (905) 684-8688; sold on site at participating wineries throughout the weekend

Toronto Wine & Cheese

March 24-26

Toronto International Centre

The Toronto Wine & Cheese show is Canada's leading show of its kind. Now in its 23rd year, the show is known for its informative and refined selection of gourmet food and award-winning wines, Tutored Tastings, and Wine Seminars.

Visit us at booth #420 and sample some of our fine wines...we look forward to your visit. For more information. go to

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

Third Annual Comedy Night at Pillitteri Estates Winery

March 31

Charity fundraiser for Red Roof Retreat.

To purchase tickets and for more information contact Lucy Friesen at lucy@pillitteri.com

QUAI DU VIN ESTATE WINERY

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

Ice Wine & Chocolate Weekend

February 11 & 12 - Saturday 10-5 & Sunday 12-5

Whether it's for your sweet heart or your sweet tooth, we've got lots to sample. Ice wine crepes, Chocolates, Truffles, Ice wine cream cookies, Ice wine tea, Ice wine infused maple syrup. Sample the new release 2004 Ice Wine.

Summer Sounds Delicious

Our summer is more exciting than ever and all of the details are now on line.

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REIF ESTATE WINERY

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

Romantic Reds

February 11 - 2:00 p.m.

Winemaker Roberto DiDomenico will conduct a tasting and seminar on the development of red wines in Ontario. Guests will enjoy a horizontal tasting of our biggest reds including some from the First Growth Collection. The tasting will be held at the Historic Grand Victorian Bed and Breakfast.

Reservations are required - seating is limited to 24 - Cost: \$25.00 per person. Telephone 905-468-WINE or email events@reifwinery.com

STONE RIDGE CELLARS

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

Winemakers Dinner and Exclusive Barrel Tasting

February 11 - 5:30 p.m.

Award winning Winemaker Liubomir Popovici will conduct an interactive and intimate 5 course paired dinner. Sample past and present Stoney ridge Gems and understand why they pair so perfectly

Price: \$125 per person

Stoney Ridge Estate Winery
3201 King St Vineland, On

Maximum: 20 people

RSVP 905 562 1324 x25 or 1 866 778-6639

4 Days of Wine and Roses –a sweet heart deal

February 11-14

1 free rose with every \$25.00 purchase

Take something special home to the special one in your life

Pamper Your Palate Seminar

Food and wine pairing and tasting

February 18-19 - 1:00 p.m.

Sample 4 Stoney ridge Wines while enjoying tapas Style Cuisine

Price: \$15.00 per person

RSVP 905 562-1324 x25 or 1 866 778-6639

Perfectly Pinot Seminar

February 25- 12:00 noon – 2:00 p.m.

Wine seminar with founding winemaker Jim Warren. come and sample 8-10 Pinot Noirs from around the globe in a structured blind tasting. Gourmet sandwiches and artisan cheeses will be served to accompany the wine

Cost: \$40 per person RSVP 905 562 1324 x 30 or toll free 1 866 778-6639

Cuvee Enroute

March 4

The first of a 4 part series

Revolution and Evolution -The history and evolution of the Niagara Region wineries. Sample 3 Niagara Wines Labrusca, French Hybrid and Vitis Vinifera while discussing the evolution of Niagara's wines with Stoney Ridge's founding Wine Maker Jim Warren. Includes lunch and Wine tasting

Cost: \$40. each or 4 for \$120

RSVP 905 562 1324 x 30 or 1 866 778 6639

Winemakers Dinner and exclusive Barrel Tasting

March 18 - 5:30 p.m.

Award winning Winemaker Liubomir Popovici will conduct an interactive and intimate 5 course paired dinner. Sample past and present Stoney ridge Gems and understand why they pair so perfectly

Price: \$125 per person

Maximum: 20 people

RSVP 905 562 1324 x 25 or 1 866 778-6639

VINELAND ESTATES WINERY

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

2006 Valentines Day Feature Menu

February 10 - 12 and 14

Come experience the Romance at our exclusive Made-for-Two Valentine's Evening. A specially designed menu awaits you and your loved one, in our intimate dining room. To tempt you: fresh seafood, handmade pasta and a chocolatey finale, expertly paired with our premium wines. Menu pricing starting from \$70 pp++ - Seatings are available between 5:30pm and 8:30pm. Please call 888 846 3526 Ext. 33 to reserve today.

Valentines Day Gourmet Wine Samplings

February 10 - 14 - 10:00 a.m. - 5:00 p.m.

Join us in our 1877 Wine Boutique as we sample gourmet chocolate sauces along with our feature wine selection: A re-release of our Cabernet Sauvignon 2002, specially priced at \$18.95.

Ice on Ice - Crowne Plaza Ottawa

Winterlude and Icewine.....Uniquely Canadian!

February 10

Vineland Estates Winery Winemaker Brian Schmidt will be in Ottawa to walk attendees of this multi-Icewine showcase dinner through the process of Icewine creation. Advance tickets are priced at \$95++. For more information about this event and how to attend visit

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



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Other Wine Events

Vinifera Wine Lovers' Gala™ 2006

Vinifera Wine Lovers' Gala™ 2006 is only three weeks away! The sixth annual gala fundraising event will take place on **Wednesday, February 22 at The Carlu**. WCM gratefully acknowledges UBS, who is returning for the fifth year as Vinifera's Grand Cru Sponsor.

Event proceeds from this will go towards three worthy causes:

- o WCM educational initiatives
- o Heather L. Main Memorial Scholarship Fund
- o Dress Your Best (charity providing business attire for men and women re-entering the workforce)

Eight hundred guests will sample gourmet food prepared by Toronto's most renowned chefs, including a return appearance by the illustrious **Mark McEwan** of **Bymark** and **North 44°**. Also returning to this year's event will be **Hiro Sushi**, **Dufflet Pastries**, and **The Cheese Boutique**. Samples of fine wines from vineyards around the world will also be available to accompany this delectable cuisine. Some of this year's confirmed wineries include **Angels Gate**, **Henry of Pelham Family Estates**, and **New Zealand Wine Growers**.

To purchase raffle and/or Vinifera tickets, please go to <https://secure.thindata.com/wcmsecure/defaultorder.asp> and order online or print out the fax-back form. Tickets for Vinifera are \$250 each. If you have any questions about the event or ticket sales, please don't hesitate to call 416-863-7743.

An Evening of Simple Recipes and Fine Wine March 28

Join the Sophisticated Wino and Best selling author, Shari Darling for an evening of simple recipes and fine wine celebrating her new book entitled *Harmony On The Palate*

The Original Greek Restaurant
(724 Water Street at Parkhill)
Peterborough, Ontario

Partial Proceeds go to the Lakefield Animal Welfare Society. Call the Original Greek to Reserve Your Table (705) 7427374

1st Annual Writers and Wine Tasters Retreat April 28 - 30

The hosts of Westwind Inn on the Lake are pleased to invite you to the *1st Annual Writers' and Wine Tasters' Retreat*. Westwind Inn, in the heart of the Kawartha near the picturesque village of Buckhorn, is an easy drive from Toronto and Ottawa. www.westwindinn.net

On Friday evening, writers and wine tasters will gather for a welcome cocktail party, hosted by renowned wine and food best-selling author and syndicated radio and newspaper columnist, Shari Darling.

www.sophisticatedwino.com

On Saturday, explore your creative depths with Elaine K. Stirling at her writing workshop, *Personal Mythology: Writing your Core Stories*. www.elainestirling.com

The price for this extraordinary event includes:

- 2 nights accommodations
- Friday night cocktail party
- Two full breakfasts, Saturday and Sunday
- One light lunch Saturday
- All day Saturday workshop with coffee breaks
- 6 course dinner Saturday evening with hosted tasting

The price per person based on double occupancy is only \$344.96, which includes all taxes and service charges.

THE WARING HOUSE

Winemakers' Dinner

February 25

In this five-course feast, gastronomes will enjoy seven select wines paired expertly by Sommelier Astrid and Steward John with chef Louis' flavourful cuisine. Starting the evening as always with an aperitif, enjoy a glass of Ontario sparkling wine from Colio Estates, "Lily" 2002 – Blanc de Noirs.

Featured wines for the meal will include Trumpour's Mill Gamay Noir from The Grange of Prince Edward, alongside a Jeffery Connell's Gamay, 2004 from the Touraine (Loire) region of France. See how the two wines compare, matched with a rich shrimp dish first course.

The second course puts the classic Burgundian duo of Chardonnay and Pinot Noir together with selections from Black Prince and Domaine Calcaire. Both 100% County grown fruit, and will stand by a sweet and savory roasted Duck salad.

After a moment to cleanse the palate, we will feature a presentation of the award-winning 2000 Colio Estates Merlot "Reserve" with the main course: a veritable carnival of flavours to savour - Wild Boar, Bison Sausage, Foie Gras ... need we say more?

No dining experience would be complete without a sweet surrender to finish us ... pastry chef Marianne presents a delightful chocolate hazelnut creation to complement a spectacular 1974 Colheita Tawny Port from Real Companhia Velha, a producer famous for being the Port and wine supplier to Catherine the Great.

Reservations: (613) 476-7492 \$69.95, plus tax and gratuities