



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

February 2008

## *A Message From The New President*

**Greetings to all Ontario Wine Society members.**

This is to let you know that I have become the 6th president of the Society since it was founded in 1990. I have taken over the reins from Bob Moore who retired on December 31, 2007 after being president for the past 2 years and vice-president before that for 15 years. I'm happy to say that Bob will continue to serve on the OWS board, and still intends to organize events and offer his sage advice. I'm also happy to report that all of the current board members and volunteers will be continuing in their current capacities. Since I am once again retired from the paid workforce for the foreseeable future, I intend to make this my fulltime job. I have been a volunteer helper of the board since 2000 and was Marketing Director from 2002 to 2005.

At a minimum, I hope to carry on with the great, high-quality, value-for-your-money, entertaining and educational types of events that we have held over the years. I also want to explore some new kinds of activity and perhaps resurrect some of successful events of the past that we haven't held recently. I plan to move our informal business planning into a more structured process and to develop a formal vision for the group. There are also some operational and organizational items that I will be working to improve with the board's help.

The industry continues to grow and gain acceptance. There are now over 130 wineries in the province with, at last count, 13 new wineries opened in the past year. And, a new viticulture area, Prince Edward County, received official designation last year.

We have two strong, active chapters in Toronto and Niagara. We currently have over 300 individual members and over 40 corporate (winery) members. As far as I know, we, the Ontario Wine Society, are the only not-for-profit wine tasting organization anywhere that promotes only Ontario wine.

Thanks to Bob and the current board and volunteers and all those who have helped over the years, I am taking over an organization that is in good shape, financially sound and well respected in the industry and by you, our members.

I'm passionate about Ontario wine and have a lot of respect for all of the people who work in and support the Ontario wine industry. As the new president of the OWS,

I intend to do my best to help those who work in the industry and provide an excellent vehicle for those wanting to enjoy the fruits of their labour.

**Ken Burford**

## *Upcoming Events*

### **Toronto Chapter**

#### **Annual Dinner**

Tuesday, March 18, 2008

Reception - 6:30 p.m., Dinner - 7:00 p.m.

#### **The Venue – Jamie Kennedy Wine Bar**

Located in the historic St. Lawrence Market district, Jamie Kennedy Wine Bar invites patrons to embrace gastronomy and enjoy the best Ontario has to offer in a lively ambiance, geared towards fun and frivolity.

**Jamie Kennedy** – Owner: Jamie is one of Canada's most celebrated chefs known for his commitment to environmental issues and his support for organic agriculture, local producers and traditional methods. Jamie graduated from the cook apprenticeship program at George Brown College in 1977 and was a cook in Europe from 1977 to 1979. In this learning environment, Jamie experienced what he describes as "a gradual awakening to gastronomy". Back in Toronto Jamie opened in succession Scaramouche, Palmerston and J.K. ROM at The Royal Ontario Museum. In 2003, JK Kitchens was launched at 9 Church St. and included Jamie Kennedy Wine Bar and event space.

Chef Kennedy was the recipient of the Pinnacle Award for Restaurateur of the Year 2005. In 2006 The Wine Bar was named as one of "Toronto's Top 20 Restaurants" by Toronto Life Magazine; and Conde Nast Traveler put Jamie Kennedy Wine Bar on its "Hot List".

**Tobey Nemeth** - Chef de Cuisine: Several years of good living and eating in Southeast Asia led to a life-changing decision to become a cook. After completing her chef's training at George Brown College in 1998, she spent several years working in superb Toronto restaurants including Zoom with the Rubino brothers and Lorenzo Loseto, and Avalon with Chris McDonald. She began working at Jamie Kennedy Wine Bar in February 2004.

**The Winery** – Peninsula Ridge: Its goal is to combine New Age technology with Old World tradition to create wines of outstanding quality and character while revealing the true distinction of Niagara's terroir.



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

February 2008

**Norman Beal** – Owner: Norm, from Hamilton Ontario, was a successful international oil trader working for Shell in Calgary and for Glencore in Connecticut which he still represents in Canada. As a lifestyle change and to pursue his passion for wine, he came back to Niagara to open Peninsula Ridge. Norm is the Chair of the Wine Council of Ontario. He has also created The Founder's Club of Peninsula Ridge to raise money for local charities and community projects through his annual Jazz on the Ridge gala.

**Jean-Pierre Colas** – Winemaker: At the 2006 Ontario Wine Awards, Jean-Pierre was named Winemaker of the Year. Before joining the winery in 2000, Jean-Pierre had been the winemaker for 10 years in Chablis at Domaine Laroche where his Domaine Laroche Grand Cru Les Clos 1996 received the Wine Spectator's 1998 White Wine of the Year award. Jean-Pierre has spent time in Chile, Argentina and New Zealand and has studied and worked under a number of exceptional winemakers including Michel Givors of Morgon in Beaujolais and Gilbert Picq in Chablis. Jean-Pierre will be on hand to talk about Peninsula Ridge and the wines.

## Niagara Chapter

**“You've come a long way baby” -**

**Tastes and preferences then and now**

Angels Gate Winery

Friday, February 22

Reception - 6:30 p.m., Tasting - 7:00 p.m.

\$ 35 Members, \$ 45 Non-Members

As the vines in our region grow older and the wine improves, so do our tastes. Join us for a fun and informative evening where we will explore the changes that have occurred in the tastes of the wine-drinking consumer over the last few decades.

Our speaker will be none other than “Grape Guy”, Michael Pinkus. Michael has had a 20-year love affair with wine. In April 2005, he left a career in radio and combined his love for writing with his passion for wine to become the Head Writer for Ontario Wine Review. His mission is to bring Ontario wines into a more positive light, not just for fellow Ontarians, but Canadians and others worldwide. His excitement for wine and everything wine related is infectious. Michael will be discussing some of the factors influencing the evolution of the wines in Niagara and the changes that have been occurring amongst wine drinkers.

When you arrive at the event, prepare to take a step back to yesteryear. Just for fun, we will be sampling some wines made in the styles which were prevalent before the “Big Pull-out” in the 1980's. We will also sample fine local

wines recommended by Michael which appeal to today's discerning consumers.

To accompany us on our time travel we will be entertained by pianist Robert Jones, playing songs from the past and present to begin and end the evening on a pleasant “note”. Our chef will even get creative with food from then and now to coordinate with our theme for the night.

## Previous Events

### Toronto Chapter

**The Time and Date:** January 29 - 6:30 p.m. ~ 8:00 p.m.

**The Event:** Southbrook/Lailey Chardonnay Vertical Tasting

**The Venue:** Ontario Wine Society at U of T Faculty Club

**The Target Audience:** OWS members and guests. Fifty people attended.

**The Availability/Catalogue:** we tasted eight wines, four from Lailey (2000-2006) and four from Southbrook (1997-2000). These are wines from two different wineries, but using the same grape source (Lailey Vineyards) and the same winemaker, Derek Barnett (for vintage 2000, he made the Southbrook Chardonnay but did not bottle it). Both Derek and Bill Redelmeier (Southbrook) commented on the wines. All wines were basically treated the same way: French oak, barrel fermentation, barrel aging, and malolactic fermentation.

**The Quote:** “Lailey Vineyards' chardonnay grapes have been growing since 1973, and they have achieved Old Vine status. But with the 2003 and 2005 vintages, a lot of the old vines died [Lailey lost 85% of all their vines in 2005], but they are being replaced.”

**The Wines:** we began with some wines at the reception, mostly off-dry, such as a Chardonnay Musque (too sweet), Pelee Island, Calamus, DeSousa Vidal, etc, to a total of 9 wines. My fave - and driest - was the Hillebrand 2005 Sauvignon Blanc Barrel Aged. Here were the wines tasted; we did them all blind (although by taste and sight it was pretty easy to figure out what the years were; the best comparison was with the two 2000 wines as they came from the same vineyard). We tasted them in the following order (and I was able to guess them all except for two which I had reversed - I even managed to distinguish between the two 2000 bottles. Write me and I'll tell you how I did it):

\* Lailey Chardonnay 2006 (not yet released, coming to Vintages in September 2008, \$29.95): muted nose but full flavours, some acidity showing but not yet balanced. Fresh fruit. QPR: 88.

# Just Off the Vine ...

The Ontario Wine Society's Newsletter

February 2008



- \* Lailey Chardonnay 2004 (\$39.95, 65 cases made): good nose, toast and butter, a bit shrill or bitter on the finish, suggesting more food than sipping. QPR: 89.
- \* Southbrook Chardonnay 2000 (\$33.95): new oak lends butter and butterscotch, rich, full, voluptuous, balanced. QPR: 90.
- \* Lailey Chardonnay 2000 (\$39.95): mute nose, good mouth feel, longer length, some finishing acid demands food. Young at heart. No new oak. QPR: 88.
- \* Lailey Chardonnay 2002 (\$39.95): yellow sight, some age showing, buttery, developing well, balance, overall a good wine. QPR: 91.
- \* Southbrook Chardonnay 1997 (magnum, n/a): gold sight, old, marmalade (some said madeirized, and that could be with some bottles), chunky. QPR: 85.
- \* Southbrook Chardonnay 1998 (magnum, n/a): well-rounded and balanced, off-dry smoothness, integrated, overripe tropicality, high alcohol, sort of like California. QPR: 92. (my fave)
- \* Southbrook Chardonnay 1999 (magnum, n/a): cream, good length and detail, an elegant wine, suggests food, a bit perfumed in that typical Ontario taste. QPR: 88.

**The Food:** buns, polenta parcels and fish cakes to start, followed by penne in a cheese and cream sauce.

**The Downside:** attendance was lower than I expected, given the price and the quality of the wines, but I heard that some members just don't like white wines.

**The Upside:** a great chance to taste these wines - verticals and commonalties are hard to find any more in the local wine scene.

**The Contact Person:** [www.ontariowinesociety.com](http://www.ontariowinesociety.com)

**The Effectiveness:** 91.

## Niagara Chapter

### Vertical Cabernet Sauvignon Tasting

Chateau des Charmes  
Niagara on the Lake

A tasting with a historical flair took place at Chateau des Charmes on the evening of Dec 6, 2007. The theme was assessing eight vintages of Niagara Cabernet Sauvignons and the focus was on age ability and vintage sensitivity.

One of the first questions to sommelier, Archie Hood who led a group of thirty through the tasting was "Should we be growing Cab Sauvignon in Niagara?" Archie is the Customer Care Manager at the new Southbrook facility and was our guide through 8 vintages of Cab Sauvignon from 1994 to 2005. He suggested the group taste (blind) from older vintages to new, in flights of 4 and then review our findings. He presented information on such things as

how the differences between French and American Oak have a positive impact in partnering with the grape varietal. We learned how to determine characteristics by colour that is, that the darkest wines were likely unfiltered (they were) and that older reds lose their colour due to sediment dropout. Archie cautioned us not to decant older wines because of their fragility or to do so very softly, if sediment is expected.

One of the most important things we learned from Archie was to look for the balance of acid, fruit, alcohol and tannin which are the main parts of a true evaluation of a red wine and its projected age ability.

A straw poll was held just before the wines were identified. The poll was based on "which of these wines would you be most likely to buy either to cellar or to drink now". Interestingly, the #1 choice was the newest wine, an '05 Calamus (mostly based on its potential) followed by an '01 Lailey Vineyards and an '04 Reif Estates.

As for aging potential, all of the post 2000 Cabs appeared to be holding their charms better than the older ones.

With continuously improving winemakers' skills and viticultural practices, the answer to the original question is a resounding YES to continue growing Cab Sauvignon in Niagara.

The OWS-Niagara Chapter thanks Larry Horne for planning such an interesting event, Archie Hood for delivering what was unanimously felt to be an outstanding performance and the owners and staff at the beautiful Chateau des Charmes winery for providing a magnificent setting. The scrumptious nibblies were created once again by Marc McKerracher. For some great shots from this and other OWS events go to <http://www.flickr.com/photos/photoshopplake> courtesy of Bruce Jackson, OWS-NC Shutterbug.

### Cooking with Wine Demonstration and Tasting

Inniskillin Wines  
Niagara-on-the-Lake  
January 23, 2008

The theme for our first event of 2008 capitalized on local excellence both in culinary arts and wine. Inniskillin was our host in their stellar new Founder's Hall facility which houses a state-of-the-art demonstration kitchen. The winter's evening was clear and crisp, with the moon shining bright over the remaining frozen ice wine grapes. This set the tone for a wonderful evening as attendees entered past grape clusters encased artistically in ice blocks in Inniskillin's courtyard entrance.

We were greeted with a refreshing 2006 Chardonnay as a reception wine and cheeses as we assembled and met old



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

February 2008

friends and the new members attending for the first time. Inniskillin's Debi Pratt, Winery Public Relations Manager, welcomed us with a captivating explanation of Founder's Hall's origins as a Barrel room, as well as Inniskillin's ongoing renovation of their growing facilities. She also impressed upon us the warm regards they have for the OWS in supporting the Ontario Wine Industry and regards members as "ambassadors" of the industry. Alan Kerr, a professor chef at the Niagara Culinary Institute conducted the culinary portion of the evening's program in concert with and their resident sommelier, Mike Berlis.

Alan led the audience through a series of four inventive courses, served Tapas style in co-ordination with Mike, who spoke of each of the four wines selected. Alan elected to show that wines can be used in a number of different ways in food preparation.

His first course, Choros a la Chalaca (Mussels with Amarillo paste-corn relish or rocoto) was derived from Peruvian influences from his travels. In this case, Inniskillin's 2006 Varietal Series Pinot Grigio was used as the cooking liquid for the mussels. They were then topped with a rocoto, or relish composed of a paste of Amarillo peppers and diced tomatoes, onion and corn. The bright clean flavour of the Pinot Grigio enhanced the dish and the crisp acidity paired well.

The second course demonstrated elements of fusion in the Vietnamese spring rolls with duck confit, Chinese mushrooms, Asian greens, mango, chili and Riesling compote. Alan addressed the topic of the various approaches to making duck confit. Here, Inniskillin's 2006 Varietal Series Riesling was used in the condiment preparation, the compote. The acidity in the Riesling provided excellent balance to the fat content in the dish.

The third course, the "Crostini of Coq au Vin" leveraged wine as the cooking liquid for the chicken. Here Inniskillin's 2006 Varietal Series Pinot Noir's rich fruit flavours were a marvelous match for the dish.

The final course was Blue Cheese Colombian Arepas with guacamole, grilled marinated steak and Cabernet drizzle. Wine here was used in the Cabernet drizzle and provided an intense, sweet tone to the finishing of the dish.

Alan stressed the importance of cooking with well-made, straightforward varietal wines and leveraging them in different ways in food preparation. He also discussed regional factors in food and wines and their influences. A key topic he covered was acidity and the role it plays with food. He stressed that acidity cuts the salt and fat in food, thus resulting in such classical

pairing as duck with orange sauce, oysters with lemon, Portugal's VINO verde (green wine) with oil rich cuisine, Germany's Riesling with schnitzel... Acidity in wine can create balance in a dish via seasoning, pairing and accompanying condiments.

Alan discussed elements of tannins vs. protein and their interaction. He also touched upon classical wine/food pairing rules of thumb and why some "rule breaker" combinations work.

Since our event's scheduling took place during the Niagara Ice Wine Festival, Alan took time to discuss an often overlooked role of ice wine in food preparation. He discussed savory pairings for ice wine such as blue cheese and foie gras. A wonderful adjunct to this topic was provided when Inniskillin's event coordinator, Tracey, surprised us by organizing a small contingent from the group to go outside and pick frozen ice wine grapes. This allowed us to taste the raw product and the finished product, IceWine. This was a fitting way to cap off the evening!

Overall, it was an excellent start to 2008 for the OWS and definitely banished those January blahs! The Niagara Chapter wishes to thank Inniskillin for hosting the event and Tracey Sutton and staff for helping to arrange it. We also wish to thank Debi Pratt for the gracious ice wine samples. Special thanks go out to Alan Kerr for his outstanding culinary skills and humourous and unpretentious delivery showing us that cooking with wine can be inventive and fun. Of course, kudos to the professional coordination of first time event planner/volunteer Darlene Stutzmann who pulled off what has eluded us for years! Don't forget to view <http://www.flickr.com/photos/photoshopphlake> courtesy of Bruce Jackson.

## *News from the Vines*

### **FRED COUCH, OWS – NIAGARA CHAPTER**

Congratulations to Yvonne Trout, President of the Niagara Chapter, who gave birth to an 8 pound, 2 ounce baby girl on January 14.

Thomas and Vaughan Winery, Beamsville is now owned by Old World Wine Merchants Limited, Toronto. Previous owner was Diamond Estates Wines and Spirits Ltd. As mentioned in a previous Newsletter, Steve Byfield will be the new winemaker. .

Watch for the new book by Karl Kaiser and Donald Ziraldo "Icewine – Extreme Winemaking". Available at Inniskillin Winery and bookstores.

# Just Off the Vine ...

The Ontario Wine Society's Newsletter

February 2008



*Karl Kaiser and Donald Ziraldo at a recent book signing at Inniskillin Winery. Photo by Fred Couch*

Winemakers on the move: Ray Cornell is now the chief winemaker at Stoney Ridge Estate Winery, Vineland. Ray was the former winemaker for Fielding Estate Winery and Hernder Estate Wines. Richie Roberts, former associate winemaker at Stratus, is the new winemaker for Fielding Estate Winery.

Our condolences to the family of Lionel Rancourt who passed away on December 30, 2007. His legacy will live on through the Vignoble Rancourt Winery that he worked so hard to establish.

## ***Corporate Member Events***

### **CAROLINE CELLARS**

#### **Winterglow Dinner**

February 16

Indulge in a romantic culinary adventure at Caroline Cellars winery. Caroline Cellars has centred the event around Valentine's Day and will be hosting guests for an intimate five-course wine and food pairing prepared by celebrated local Chef David Paquet of Niagara Gourmet. 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. Presented by Caroline Cellars Winery and Chef David Paquet of Niagara Gourmet.

The cost: \$110 per person- includes food and wine pairing listed above, as well as all taxes and gratuities.

Caroline Cellars has partnered with three local B&B's and is offering a very limited number of overnight packages for this event. The cost of the overnight package is \$350.00 per couple. Includes dinner at Caroline Cellars, one night stay and gourmet breakfast at Weatherpine Inn, Hilltop Manor B&B, or A Vineyard View B&B, transportation by Niagara Classic Cabs London Cab between the Bed and Breakfast and Caroline Cellars, and all taxes and gratuities. Prices based on double occupancy. Caroline Cellars will assign accommodations to guests based on a first come, first served basis.

Contact Justine Lakeit at Caroline Cellars to purchase tickets for the event. 905.468.8814 or email [justine@carolinecellars.com](mailto:justine@carolinecellars.com)

### **CHÂTEAU DES CHARMES**

#### **Girls Just Wanna Have Fun!**

February 22-24

Whether it's the Valentine's Day blues or you just need to get away with the girls, Château des Charmes and Pillar and Post have the answer. Begin this girls' weekend with a behind the scenes tour and tasting with Michèle Bosc at the winery. Then head to 100 Fountain Spa to enjoy an Aroma Essence Facial and an afternoon of shopping in historic, old towne Niagara-on-the-Lake. After your pampering allow us to tempt your taste buds with a "girls only" winemaker's dinner back at the Château hosted by Michèle and featuring Chef Randy Dupuis of the Pillar and Post. This evening will not only satisfy your palate, but also your curiosity about how each course is created and the synergy with the chosen wine. Includes two nights' accommodation, tour and tasting, winemaker's dinner with demonstration, one hour spa treatment, two breakfasts and transportation between Pillar and Post and Château des Charmes.

Starting from \$420 CAD per person, plus applicable taxes and gratuities, based on double occupancy in a Traditional guestroom. Valid February 22 and 23 only, subject to availability. Call 1-888-669-5566 to book.

### **EASTDELL ESTATES**

#### **Valentine's Dinner with a VIEW**

Thursday, February 14 - Saturday, February 16

The VIEW Restaurant at EastDell Estates

Love is in the air and on the menu with a specially designed Valentine's dinner featuring Aphrodite's secret ingredients. \$80/couple for meal or \$110/couple for meal with wine pairings. Seatings from 5 pm. Reservations recommended. Call (905) 563-9463 or email [TheVIEW@eastdell.com](mailto:TheVIEW@eastdell.com) to reserve.



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

February 2008

## Healthy Heart Weekend

February 22 - 24

Friday and Saturday from 5:00 p.m.

Enjoy a four course dinner for two prepared with your heart in mind! \$80/couple or \$110/couple with suggested wine pairings. Sunday: Join us for a healthy heart Brunch. \$24.95 p.p. with \$2 from each brunch sold donated to the Heart & Stroke Foundation. Call (905) 563-9463 or email [TheVIEW@eastdell.com](mailto:TheVIEW@eastdell.com) to reserve.

## Cuvée Winemakers Luncheon

Saturday March 1st at 12:30 p.m.

Join Winemaker Scott McGregor of EastDell Estates as he leads you through a special four course, wine paired luncheon showcasing the harmony between food and wine. \$65 p.p. Reservations required. Call (905) 563-9463 or email [TheVIEW@eastdell.com](mailto:TheVIEW@eastdell.com) to reserve. No passport required.

## Easter Brunch with a VIEW

Sunday March 23

Three Seatings: 10:30 a.m., 12:30 p.m. and 2:30 p.m.

Enjoy an extra-special brunch table laden with Easter treats and seasonal sweets. RESERVE EARLY - space fills up quickly! \$24.95 p.p. Half price for children under 12 years. Call (905) 563-9463 or email [TheVIEW@eastdell.com](mailto:TheVIEW@eastdell.com) to reserve.

## FLAT ROCK CELLARS

### Weekend Workshops

These sessions take place the first Saturday of each month, focusing on different aspects of the winery.

### Weekend Workshop Untwist Twisted

Saturday March 1

Have you always wondered the secret to our fabulously delicious "Twisted" wine. Here is your chance to taste the components and the final blend. Come in and enjoy! \$25.00 per person, Please reserve at 905-562-8994, ext 21, ask for Elisabeth.

### In The Winemaker's Boots Series

Friday March 14th

It's our second year in The Winemaker's Boots, but it can be the first for you! Four uniquely different hands on sessions throughout the year, these full day sessions include a continental breakfast, a delicious hot lunch, and we cap off the day with a sit down tasting of our wines. All sessions will have a vineyard, lab, and cellar component. Come for an adventure and more fun than you'll have ever imagined! Each session is \$200.00. You may book as many as you like. For more details please call the winery at 905-562-8994, extension 21. Please ask for Elisabeth.

## Fuel and Fire

March 8, 9, 15, 16 & March 22

1:00 p.m. through until 4:00 p.m.

Get out of the house and come visit us on the Rock! We will be firing up the fire pit here, serving chili and stew outdoors. Cost is free, No reservation required.

Please note the winery will be closed Sunday March 24th for Easter Sunday.

## HILLEBRAND WINERY

### Valentine's Day Dinner Experience

Thursday through Sunday, February 14 to 17

Hillebrand Winery Restaurant

Whisk your Valentine away on a romantic wine and culinary journey. Hillebrand Winery Restaurant has planned the perfect evening for you, with our special three-course Valentine's Day Menu and Tasting Menu offered in our intimate Dining Room, overlooking our vineyards. Savour each dish of Executive Chef Frank Dodd's exquisite cuisine paired perfectly by our resident Sommelier with our award-winning Hillebrand wines. Contact: 1-800-582-8412 ext. 2\*

Price for Dinner Menu: \$99 per person, plus taxes and gratuities. Price for Tasting Menu: \$115 per person, plus taxes and gratuities.

## INNISKILLIN WINES

### February Food & Wine Pairing

Daily 11:00 a.m. - 4:00 p.m.

Raspberry and Peppercorn Hot Chocolate paired with our Varietal Cabernet Franc - \$5.00

### I.C.E. Inniskillin Cool Culinary Experience

February 16

I.C.E. will prove to be a one of a kind dinner experience that showcases culinary interaction with unique food and wine pairings, including our famous Icewine. Relax, unwind and let us guide your experience. Cost: \$150pp inclusive Reserve @ 905-468-2187 ext. 5403

## LAILEY VINEYARD

### Pinot Noir Tasting

Saturday February 23 - 3:00 p.m.

Pinot Noir has been called the heart-break grape...thin-skinned, hard to grow and temperamental in the cellar. We love it! Come taste our new releases - 2006 Niagara Peninsula, 2006 Niagara River, 2006 Canadian Oak, as well as some barrel samples of 2007 Niagara Peninsula (Wismer Vineyard), 2007 Niagara River, 2007 Brickyard Vineyard,

# Just Off the Vine ...

The Ontario Wine Society's Newsletter

February 2008



and 2007 Canadian Oak. Derek Barnett will lead the tasting which will also include the 2006 Old Vine Chardonnay and 2007 Brickyard Chardonnay (barrel sample)

Cost for all this is \$40.00 per person

Always a popular event. please book by calling 905.468.0503 or email [ed@laileyvineyard.com](mailto:ed@laileyvineyard.com)

## LAKEVIEW CELLARS

### Wine Tasting Party...*Naked!*

Tuesday, April 1st

It about tasting wines naked, stripped down, with no labels or capsules showing. No expert opinions or prices, it all comes down to taste - your taste! Six wines will be poured. \$10 p.p. Reservations required. 7 p.m. - 9 p.m.

Call (905) 562-5685 x227 or email

[LVretail@lakeviewcellars.ca](mailto:LVretail@lakeviewcellars.ca) to reserve!

## NIAGARA COLLEGE WINERY

### Seductions of Oak

Thursday-Sunday during February

Increase your knowledge of oak influences on the wine you drink. Become an expert on oak ageing. The demonstration will teach you about the varieties of oak, barrel aging, uses of oak chips, as well as its influence on the structure and complexity of the final product. Learn how to identify the oak aromas in a glass of wine by sampling a flight of wines, comparing unoaked wine to barrel-aged wine.

Cost \$3.00 per person

## PELLER ESTATES WINERY

### Valentine's Day Dinner

February 14, 15 & 16

Peller Estates Winery Restaurant

Make this a Valentine's Day to Remember. Share with your Valentine an evening of exceptional dining in our intimate, candlelit Dining Room. Enjoy one of Chef Jason Parson's six-course Valentine's Day Tasting Menus with each dish paired perfectly by our Sommelier with our award-winning Peller Estates wines.

Price: \$115 per person, plus taxes and gratuities

Contact: 1-888-673-5537 ext. 2

## PILLITTERI ESTATES WINERY

### Crushin' on Cabernet

Each weekend in February - 11:00 a.m. ~ 5:00 p.m.

Experience a love affair like no other! Explore a relationship of aroma and flavour when coupling your chocolate cravings with our Cabernet Sauvignon, Cabernet Select Late Harvest and a rare red Cabernet Icewine. Continue to delight in this passionate pairing with a decadent chocolate cabernet recipe card to take home. Too delicious to miss! \$7.00 per person. . No reservations required.

### A Pillitteri Estates Winery "Winterglow Event" Big Brothers and Sisters of Toronto

#### 10th Annual Big Ski

Thursday, February 28 at the Caledon Ski Club

Pillitteri is proud to be an event sponsor of this annual fundraiser for the Big Brothers & Sisters of Toronto. Join them for another spectacular day of skiing, races, family activities, Après Ski activities, Kids Zone, silent auction and more. For more information contact: Camille Achat at 416-925-8981 ext. 4138 or email: [cachat@bbbst.com](mailto:cachat@bbbst.com)

### Cuvée Gala

Fallsview Casino Resort

Friday, February 29

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](http://www.cuvee.ca).

Price: \$200.00 per person, includes Gala admission and En Route Passport Tickets: [www.cuvee.ca](http://www.cuvee.ca) or (905) 684-8688

### Cuvée En Route

Friday, February 29 ~ Sunday, March 2

Enjoy the 'Horizontal Tasting' themed tasting at Pillitteri Estates Winery during the Cuvée En Route weekend. The featured wines will include:

2004 Unoaked Chardonnay, 2005 Unoaked Chardonnay and 2006 Unoaked Chardonnay

On Sunday, shop for the highly prized Cuvee award-winning wines direct from the wineries. Details of tastings and events are found at [www.cuvee.ca](http://www.cuvee.ca)

Price: \$30.00 per person for passport only, or included with Gala admission. Tickets: [www.cuvee.ca](http://www.cuvee.ca) or (905) 684-8688; sold on site at participating wineries throughout the weekend



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

February 2008

## REIF ESTATE WINERY

### Cocoa and Spice and Everything

#### Nice

Sunday February 8, 2008 - 1:00 p.m. ~ 3:00 p.m.

Spice it up this Valentine's month with three well known aphrodisiacs; cocoa, chili and wine and learn how to fuse them together for fiery results! Join us for our 'Living the Reifstyle': where slow food meets slow wine, club event series. Watch guest chef Erik Peacock of Wellington Court Cafe heat up the kitchen with his spicy take on cocoa and chili. Learn and how to create the perfect Valentines Day dinner and how to pair Reif's finest red wines for a couple or a group of your friends, from start to finish. Listen to "Music from the Chocolate Lands" and see how to create the perfect peppery table decor as created by designer Hilary Bellis of "It Can Be Arranged".

\$45 per person Includes \$5.00 donation to a local sustainability project. Limited seating. Reservations required.

#### And the winner is...

Sunday March 8 - 1:00 p.m. ~ 3:00 p.m.

Riding the coattails of Hollywood's famed Oscar ceremony, Niagara celebrates Cuvée, the Oscars of the Niagara wine industry. Join us here at Reif Estate to taste gold award winning VQA wines paired with award winning Canadian artisan cheeses. Hear Beckie Fox, former editor of Canadian Gardening Magazine, discuss the award-winning plants of 2007 and learn how you can grow them at home. Join us for our new "Living the Reifstyle" event series and you be the judge as to who the winner really is...

\$45 per person Includes \$5.00 donation to a local sustainability project. Limited seating. Reservations required.

## STONE RIDGE ESTATE WINERY

### Pre-Release Luncheon

February 16 - 12:00 noon ~ 2:00 p.m.

Come out and sample our 2006 Vintage wines from the Barrel. \$45 pp limited to 30 people.

### Winemaker's Dinner in the Barrel Room

February 23 - 6:00 p.m. ~ 10:00 p.m.

Winemaker to host; Gourmet catering \$125 per person, 30 people maximum.

### Luncheon Speaker Series

March 2 - 12:00 noon ~ 2:00 p.m.

Lunch & Learn at winery - "Making Ontario Wine Better" with Founding Winemaker Jim Warren

\$45 per person, limited to 30 people. Gourmet lunch & wines. Launch of new white wine

### New Port Launch

March 9 - 12:00 noon

Join us for lunch as we introduce our newest Port, Forte. Sample some of our other Ports from the library and learn how Port is made. \$45 per person, 30 people.

### Winemaker's Luncheon

March 22 - 12:00 noon ~ 2:00 p.m.

Come out and sample our 2006 Vintage wines from the Barrel. Lunch in the Barrel Room. \$45 pp limited to 30 people.

### Winemaker's Dinner in the Barrel Room;

March 29 - 6:00 p.m. ~ 10:00 p.m.

Winemaker to host; Gourmet catering \$125 per person, 30 people maximum.

## Other Events

### SAAB VINE DINING

Sunday, June 22 - 1:00 p.m. ~ 5:00 p.m.

It's a unique opportunity to enjoy 20 restaurants and 20 wineries in one idyllic location!

Theatre Aquarius, Hamilton's Regional Professional Theatre, is celebrating the 16th anniversary of its annual fundraiser, Saab Vine Dining which has sold out every year for the past nine years.

Saab Vine Dining is an unsurpassed gourmet feast and strolling picnic that takes guests through the picturesque vineyard and woods at Vineland Estates Winery. Leading chefs and caterers set up kitchens along the route and are interspersed among wineries who offer samples of their best wines, many not available at the LCBO. Each restaurant and winery volunteers their time, resources, food and wine to make the event fresh and successful. Guests will be treated to the sounds of the Fine Grind a cappella quartet - a delicious blend of four voices.

Tickets: \$125 (with tax receipt portion of \$75) may be purchased by calling the Theatre Aquarius Box Office at 905.522.7529 or 1.800.465.7529 or online at [www.theatreaquarius.org](http://www.theatreaquarius.org) or in person at the Dofasco Centre for the Arts, 190 King William Street, Hamilton

Complimentary transportation leaving from Dofasco Centre for the Arts (Theatre Aquarius) is provided courtesy of Laidlaw Transport and can be reserved at the time of purchase. Space is limited and available on a first-come, first-served basis. Contact: 905.522.7815 ext. 237.