



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

January 2006

## Upcoming Events

### Toronto Chapter

Sparkling Wines	February 21, 2006
Wine & Cheese	March 14, 2006
Annual Dinner	April 25, 2006
Sauvignon Blanc	May 16, 2006

The Sparkling Wines tasting on February 21st will be a walk-around tasting featuring the following sparklers:

Cave Spring Cellars Brut  
Chateau des Charmes Brut  
Henry of Pelham Family Estate Winery Cuvee  
Catherine Brut  
Henry of Pelham Family Estate Winery Cuvee  
Catherine Brut Rose  
Hillebrand Estates Winery Trius Brut  
Jackson Triggs Vintners Proprietors Grand Reserve  
Peller Estate Founder's Series Christalle Dry  
Thirteenth Street Winery Brut Reserve  
Vineland Estates Winery Brut Reserve  
Inniskillin Wines Sparkling Icewine

### Niagara Chapter

You Be The Judge	February
Annual Social Night	March
Cork VS Screw Cap	April
Canadian Terroir Tasting	May
Women in Wine	June

The February tasting will be a sampling of the Cuvee Winners.

## Past Events

### Toronto Chapter

#### DEAN TUDOR

The Date and Time: November 22, 2005, 6:30 pm

The Event: New Kids on the Block wine tasting.

The Venue: Ontario Club

The Target Audience: members and guests, to explore new Ontario wineries ([www.ontariowinesociety.com](http://www.ontariowinesociety.com)).

The Availability/Catalogue: all wines available from the winery.

The Quote: "It was a long evening, with good speeches on the wines by the principals, plus some politics".

The Wines:

1. Ridgepoint Wines 2004 Riesling (reception), \$14.95, was an off-dry blend of vineyards from an Alsatian clone ([www.ridgepointwines.com](http://www.ridgepointwines.com)).
2. Stratus Vineyards 2002 Wildass Red (reception), \$19, was full, voluptuous, as a blend of cabernet, merlot, gamay, and syrah. It's a second wine of Stratus, primarily meant for the restaurant trade. Good depth of nose, long length, and developing well. ([www.stratuswines.com](http://www.stratuswines.com)).
3. Fielding Estate Winery 2004 Gewurztraminer, \$13.95, showed MVC nose based on 12 hour skin contact, Alsatian clone, good mouthfeel, long development but not very bitterish in the finish. ([www.fieldingwines.com](http://www.fieldingwines.com)).
4. Flat Rock Cellars 2004 Riesling, Nadja's Vineyard, \$19.95, hand-sorted, gravity flow, fresh MVC nose, slightly citric on the palate, more acid and dryness to the finish. Flat Rock only grows pinot noir, chardonnay and riesling. All wines in screwcap. This riesling was a Canadian Wine Award Riesling of the Year winner in 2005. ([www.flatrockcellars.com](http://www.flatrockcellars.com)).
5. Mountain Road Wine Company 2001 Chardonnay, Barrel Fermented, \$15.95, aromatic but Ontario nose, good length and character, lots of wood and tropical tones, a distinctive wine. Best Value Wine of the Night. ([www.mountainroadwine.com](http://www.mountainroadwine.com)).
6. Flat Rock Cellars 2003 Pinot Noir, \$23.95, uses six different clones (three clones on two type of rootstock). Hard pinot nose, but MVC, fruit shy, high alcohol, some mocha, tannic length. Needs time.
7. Ridgepoint Wines 2002 Nebbiolo, \$29.95, little MVC of nebbiolo, some cranberry and anise (which is useful). Good food wine.
8. Stratus Vineyards 2002 Cabernet Franc, \$32, good MVC but also soft and fruity, approachable and ready now. Can be aged. A classic from a juicy year.
9. Mountain Road Wine Company 2001 Cabernet Franc, \$16.95, listed at 16% alcohol (Amarone levels!). Chocolate nose and black fruit, full body, hard structured edge to the fruit on the mid-palate, hot finish. Could be ready in two years.
10. Fielding Estate Winery 2002 Cabernet/Merlot, \$35, their flagship wine. Smooth nose feel, good MVC fruit, tannic finish but definitely a 50 – 50 cabernet-merlot blend. 18 months French oak, 15 year old vines.



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11. Mountain Road 1999 Vidal Icewine, \$34.95 halves, peaches, apricots,

some marmalade complexity from age.

The Food: too many fried foods, went better with the Icewine. Suggestion: how about just a platter of cheese?

The Effectiveness (school grade): 88.

## Niagara Chapter

### “The Art of the Blend” Workshop at Hillebrand Estates

#### COLLEEN RIVARD

On a cold, crisp evening in December, approximately 30 members from both the Niagara and Toronto chapters arrived at Hillebrand's grand house in anticipation of a hands-on learning experience of Bordeaux style wines. We were greeted by Sommelier Dieter Unruh who led us down into Hillebrand's enormous cellars where one of the crown jewels, Trius Brut ages gracefully. We sampled some of the delicious bubbly while gaining some insight into how the sparkling wine is produced in-house using the traditional method, one of the few Ontario producers who make such an eloquent claim.

We were then whisked away to the lavish barrel room where our workshop was set with all the winemaker's tools necessary to blend fine wines including beakers and measuring units. Each group of 6 was given a brief introduction to the history of the 3 varietals which are used to produce wines in the classic “Bordeaux style” (aka Meritage in North America) including: Cabernet Sauvignon; Cabernet Franc and Merlot. The goal of each team was to produce (and agree on) 1 blended wine which they felt bestowed the individual qualities of each varietal. The percentages were to be recorded, and of



Dieter Unruh and the Wall of Trius

course, a name needed to be chosen that reflected each wine's distinctive personality. Dieter and his team made up the tasting panel to declare the winning blend based on their sensory evaluation of each concoction, creativity of the chosen name and unique presentation.

The mood of the room was exhilarating and heightened by the scents of juicy black current and spicy oak as each team sniffed and slurped their way through bottles of Hillebrand's reds from their critically acclaimed Showcase collection. Then the time came when we put down our beakers and worked out our presentation. Each group chose a spokesperson to present their wine to the group and this was done enthusiastically and with much hilarity while the Hillebrand team bottled and labeled each groups' wine for all guests to take home and enjoy.



The Winners with Norma-Jean

Creativity and teamwork produced powerful blends and artistic labels including: Meritagara; Les Trois Amis; Lift; Ne Pas Deux Franc; Cuvée Cinq Amis and the winner, Norma Jean. Elizabeth Cherniak, Niagara's newest member, flawlessly presented Norma Jean as follows: “Our gal is seductive, with a smokey exterior; sweet on the onset with an earthy sensuality. We find her balanced from head to toe; uninhibited and very approachable. She shines when snuggled up beside a roaring fire nibbling on a succulent leg... of lamb. A classic rubenesque figure of the ages, she is 40% Merlot; 20% Cab Franc and 40% Cab Sauvignon. She's real & she's fabulous, she's Norma Jean.”

Well, all presentations were well done and the decision was tough which only proved the old adage that “sex sells”. Each member of the winning team was then presented with a bottle of Trius Brut packaged beautifully in holiday trimmings.

In the end, all who attended the workshop were treated to a truly memorable tasting experience and many thanks go out to Dieter and the crew at Hillebrand Estates for sharing their generosity and expertise. Cheers!!



## ***News from the Vines***

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

Happy New Year!

2006 marks the 15<sup>th</sup> Anniversary of the OWS. The Ontario Wine Society – Niagara Chapter has reached a milestone – 100 members. Congratulations to the Executive and all the volunteers for the success of this Chapter in just under three years.

Welcome to Marlize Beyers who has come from South Africa to join Flat Rock Cellars as Assistant Winemaker. Marlize will be assisting Consulting Winemaker, Ann Sperling.

Southbrook Farms Winery has announced that Ann Sperling has joined the winemaking team and Steve Byfield has stepped into a more senior role. Watch for future releases from this great winemaking team.

John Tummon is the new winemaker at Kacaba Vineyards. Congratulations to Featherstone Estate Winery & Vineyard and Huff Estates for having their wines selected as the official VQA wines of the Legislative Assembly of Ontario.

### **From The OWS Website**

The webmaster has added a link to the website for OWS members' websites. One of the Niagara Chapter members has set up a website for photos taken at the Niagara events.

[http://www.ontariowinesociety.com/links/ows\\_member\\_websites.htm](http://www.ontariowinesociety.com/links/ows_member_websites.htm)

If any member who has a similar site for photos taken at events, please let a member of the Executive know. Or, if a member has an Ontario wine-related website that would be appropriate for linking on our website that would be great. We're getting people from all around the world accessing our website and the more useful information, the better!

### **A new Ontario Wine focused website**

OntarioWineReview.com (OWR) is a resource for reviews of both Ontario wines and wineries. OWR is committed to making your visit to the wine regions of Ontario more enjoyable. In addition to the free bi-weekly newsletter, the website boasts web-links to most, if not all, of Ontario's wineries; a glossary of terms; a database of wines reviewed; an interactive component where you can write your own review, and give your rating to both wines and articles. There's also the occasional giveaway of passes to local events. More sections are being added to the website all the time – so check back often at

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

## ***Winery Events***

### **ANGELS GATE WINERY**

<http://www.angelsgatewinery.com/intro.htm>

### **3rd Annual Valentines Day Dinner**

February 11 - 7:00 pm

Executive Chef Erik Peacock has expertly paired some of our very rare library wines with dishes that will make your mouth water. Menu highlights include the 2004 Vidal Blanc served with Cured Duck Breast on Apple, Radish and Celeriac Salad with Saffron Yogurt and the 2001 Pinot Noir Reserveserved with Gratin of Wild Mushroom with Poached Pheasant and Tarragon Crème Fraiche.

Seating is limited to 50 guests.

Please call 1-877-ANG-GATE or 905-563-3942 to book your seats. A credit card is required to hold the reservation.

### **CARMELA ESTATES WINERY**

### **Valentine Wine Makers Dinner**

February 1 - 7:00 p.m.

**It's all about Passion...**

5 spectacular wines paired perfectly with 5 sumptuous courses

\$195.00/Couple or \$97.50/single

Call (613) 399-3939 or Toll free 1-866-578-3445

### **Corporate Preview**

February 23 - 1:30 p.m. - 6:30 p.m.

Carmela Estates Winery and Delta Synergy Group have paired together to offer a Corporate/Team Training opportunity unrivaled in Prince Edward County and surrounding area. We are excited to have you attend a preview. Includes Tour and tutored tasting with sampling of menu to follow.

Call and ask for Angela Braun at (613)399-3939 or toll free 1-866-578-3445

Free

"I can certainly see you know your wine. Most of the guests who stay here wouldn't know the difference between Bordeaux and Claret."  
*Basil Fawly (John Cleese) in Fawly Towers*



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## CAVE SPRING CELLARS

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

### Rise of Riesling\*

January 7, 14, 21 and 28 - 11:00 a.m. and 2:00 p.m.

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

\*Free to Niagara Icewine Festival Passport holders January 14-15 and 21-22, 2006 with an additional tour at 4 p.m.

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

## CHÂTEAU DES CHARMES

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

### Connoisseur Series

Join us for a series of in-depth seminars and tastings for those as passionate about wine as we are. Thursdays and Sundays at 2:00 p.m. Space is limited to the first 12 people. Reservations required. \$15 per seminar.

### January: Chardonnay at the Château

Taste the difference age, wood and clonal selection can make. Not all Chardonnays are the same!

### February: Terroir

Does it make a difference where you are from? It does if you are a grape. Join us for an examination of the French notion of terroir.

### 11<sup>th</sup> Annual Niagara Icewine Festival

January 13 – 22 - daily - 11:00 a.m. – 5:00 p.m.

### Sweets for the Senses!

Test your sense of smell, while tempting your taste buds! Experience the aromas associated with Icewine through our Aroma Bar, and satisfy your sweet cravings. A tasting featuring our 2004 Vidal Icewine paired with chocolate is sure to warm you up this winter. What could be sweeter?

Reservations not required. Complimentary for passport holders \$7 per person for non-passport holders

Passports at \$25 per person and available at participating wineries or by contacting the Niagara Grape & Wine Festival 905.688.0212 or [www.grapeandwine.com](http://www.grapeandwine.com)

### Wine Country Exploration Tours 1G and 2E

January 21 - 22 - 10 a.m. – 2 p.m.

Join one of these tours and visit Château des Charmes to explore how traditional viticulture and winemaking techniques have been adapted to Niagara's climate to

produce wines that have become benchmarks in the Canadian wine industry. We start in the vineyard as Michèle Bosc leads a discussion of how our climate control practices play an integral role in producing Château des Charmes' award-winning wines. Next, we tour the production facilities and learn how to discern characteristic wine aromas in three of our top wines, including Icewine. From Château des Charmes your group will visit another local winery and conclude with a special wine country luncheon. Don't forget your mittens and boots!

\$125 per person. Reservations required. Please contact The Niagara Grape & Wine Festival. Call 905.688.0212 or go to [www.grapeandwine.com](http://www.grapeandwine.com)

### Everything Old is New Again! - Winemaker's Dinner

January 21 - 7:00 p.m.

Join us for an evening in the heart of wine country as we discover everything old is new again! Paul and Michèle Bosc host a winemaker's dinner that spins a new twist on old favourites, in more ways than one!

An evening of new twists begins with Wolfgang Puck Grand Café. Rather than selecting wines to pair with an existing menu, Chef Jason Moss has skilfully crafted an exquisite dinner around specially chosen wines. Château des Charmes will feature two wines paired with each course; a current release and its more mature predecessor from the Bosc family's personal wine library, including a 1.5 L magnum of 1997 Riesling Icewine. The result? An outstanding evening of classic wine and food pairings, and a few surprising twists along the way! Truly an evening not to be missed!

\$175 per person. Reservations required. Please contact The Niagara Grape & Wine Festival. Call 905.688.0212 or [www.grapeandwine.com](http://www.grapeandwine.com)

## COYOTE'S RUN ESTATE WINERY

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

### Niagara Icewine Festival

January 13 – 22 - 11:00 a.m. – 5:00 p.m.

Visit Coyote's Run during the 2004 Icewine Festival for a truly Canadian wine experience. Warm up by the fire with our 2003 Barrel Fermented Vidal Icewine paired with fine Blue cheese. January 13-22, 2006 (11am-5pm), complimentary with Icewine Passport, \$4 for non-passport holders. Check out the Icewine bar in Jordon (Jan 14&15) and Niagara-on-the-Lake (Jan 20&22) and sample some of the best Icewines in the region. Call 905.682.8310 for details.

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## Western Wine Fair

January 19 – 21 - 12:00 noon – 9:00 p.m.

Western Fair Grounds, London, ON

The first annual London Wine and Food Show is on from January 19<sup>th</sup> – 20<sup>th</sup>. Visit our booth and sample some of our fantastic wines.

## FEATHERSTONE ESTATE WINERY & VINEYARDS

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

What other wine growing region in the world offers you the chance to visit the local wineries, sample quality wines and enjoy the picturesque views — all at sub-zero temperatures, while freezing your butt off?

Brave the cold, show that you are a true Canadian, and come on out and enjoy the Icewine Festival with us here at Featherstone Estate Winery & Vineyards.

On Saturday, January 14<sup>th</sup>, and Sunday, January 15<sup>th</sup>, the Ice Bar is coming back to the village of Jordan in the Twenty Valley. A dozen or so area wineries, including the heavily bundled up folks from Featherstone, will be pouring Icewine from 12:00 (noon) - 4:00PM on a bar constructed from, you guessed it, ice. The 20-foot long bar is hand carved and decorated with Canadian winter motifs. If you have never seen one, it really is worth the trip.

Icewine samples will be available for \$5.00 at the Ice Bar, and after you have enjoyed a 2002 Featherstone Vidal Icewine, try a neighbouring winery's Cabernet Franc Icewine or Gewürztraminer Icewine. Local restaurateurs will have warm and hearty fare available on the street to help keep body and soul together.

If you get cold (you wimp), you can return to warm up at the Featherstone tasting room, located about 5 minutes from the village of Jordan. This will be the last weekend our tasting room will be open this season, so if the thirsty relatives who visited over the holidays have caused havoc in your wine cellar, this is your chance to replenish for the long winter ahead.

Come. Enjoy. Bundle up.

## FLAT ROCK CELLARS

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

## Niagara Icewine Festival – Tour Passport Program

January 13-15 & 20-22 - 11:00 a.m. - 6:00 p.m.

### A Cure for the Winter Blues

Enjoy a sampling of our award winning 2003 Vidal Icewine paired with a selection of artisan blue cheeses. Bring your ice skates along and take a leisurely skate

around our frozen pond (weather permitting), then toast your toes by our outdoor fire pit while sipping an Icewine laced hot chocolate.

Icewine & Blue Cheese tasting - \$5.00 for passport holders \$8.00 for non-passport holders  
Ice Skating and Icewine laced hot chocolate - Free

## 2005 Sneak Peek Barrel Sampling

February 4 - 11:00 a.m. & 3:00 p.m.

“Is it going to be a great year?” “What’s 2005 vintage looking like?” “The summer heat must have been great for the grapes, right?” These are just a couple of questions we’ve been asked here at Flat Rock Cellars over the past couple of months. So instead of telling you what the vintage will be like, Flat Rock Cellars President, Ed Madronich has decided to let you taste it for yourself. For one day, we are going to lift the bungs off the barrels and turn the taps on the tanks and give a few Flat Rock Cellars enthusiasts the chance to be among the first to taste what’s in store from 2005.

Cost: \$25.00 per person.

The tasting includes a full tour of Flat Rock Cellars, barrel and tank samplings conducted by Flat Rock Cellars President, Ed Madronich, as well as a private tasting of current vintages in our loft over looking the snow covered vineyards.

For more information or to reserve your space at this unique tasting please contact Jillian Bordynuik by phone at (905) 562-8994 or email at [jillian@flatrockcellars.com](mailto:jillian@flatrockcellars.com). Reserve early. Space is limited.

## HARBOUR ESTATES WINERY

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

## Icewine Festival

January 13-22

Our retail store is currently closed (although we do have an emergency wine hotline!), but we will be re-opening in time for the Niagara Icewine Festival. This festival is really growing in size with wineries across Niagara holding all kinds of icewine related events, especially on the two weekends. On January 14 and 15 the streets of Jordan Village are closed down and the Twenty Valley Ice Bar is set in place. If you haven't seen this yet, don't miss it. A 30 foot bar made out of solid ice. Music and food and icewine from 11:30 a.m. - 4:00 p.m. A must see event. Be sure to stop in and see us.

We are doing 50 Ways to Leave a Sweettooth-Once Again! Details are on our website, but basically, we've thought of 50 different ways to use icewine, and we have the top ten recipes prepared for you to try. Tickets are \$1



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and each delicacy is worth a specific number of tickets. For those of you who have attended in the past, we have a number of new recipes to sample this year. Please note, this event is only available Jan. 14 and 21. We'll also be sampling icewine and some of our regular table wines.

## Romantic Weekends in February

February 11, 12, 18, 19

Gentlemen, we are just finalizing details of this very special opportunity for you to score lots of points with the love of your life! Let's just say it involves interesting tours, romantic horse and carriage rides, wine and food pairing, intimate dining with your own personal chef. Add reduced rates for overnight stays in local hotels or B & B's and you're a hero! Final details will be posted to our website by Jan. 15. Book online or call us directly.

## INNISKILLIN WINES

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

### Icewine Horizontal Flight

January 13-22 - 11:00 a.m. -5:00 p.m.

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 a Festival Passport

### Inniskillin Icewine Experience Dinner

January 14

Take a guided tasting journey from the frozen Vidal vines of Inniskillin's Niagara Estate to the warmth of the barrel cellar library to taste, savour and indulge in one of Canada's most prestigious products, Icewine. Enjoy a five course dinner in the loft of our famed Braeburn Barn hosted by winery founder Donald Ziraldo as you enjoy the nuances and flavours of various Icewines; each intricately woven into the tastes and textures of the meal. Set in the midst of the Icewine harvest and featuring some of Niagara's most celebrate Icewines, this is an experience you cannot miss.

For more information contact Amanda Dolotowicz 1-888-466-4754 #323 or email: [adolotowicz@inniskillin.com](mailto:adolotowicz@inniskillin.com)

## KONZELMANN ESTATE WINERY

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

### The Niagara Icewine Touring Passport Program

January 13 – 22

Enjoy ten days of celebration along Niagara's famous wine route with the Niagara Icewine Winery touring Passport featuring special tours, tastings and winery events focused on Icewine. Extreme Decadence Pamper your senses when pairing a Strawberry Truffle with a blend of our rare and unique Cabernet Sauvignon Icewine mixed with sparkling. Passport details found at [www.wineriesofniagaraonthelake.com](http://www.wineriesofniagaraonthelake.com)

### The 11<sup>th</sup> Annual Xerox Images of Winter Icewine Evening

January 13

Located at the Sheraton on the Falls Hotel in Niagara Falls, Ontario. This spectacular evening showcases wines from more than 30 of Ontario's premier wineries and features Canada's largest public tasting of internationally acclaimed Icewines, paired with culinary delights.

For information please visit [www.niagarawinefestival.com](http://www.niagarawinefestival.com)

### An Icewine Luncheon

January 21 – 12:30 pm.

Join us at Konzelmann and enjoy a scrumptious Icewine themed luncheon, catered by Chef Darren Stoute & paired with award winning Konzelmann wines. \$50.00 per person. Reservations required. Visit our event page on the web site.

### Niagara Icewine Celebration

January 21 & 22

Look for the Niagara-on-the-Lake Icewine café to return to Queen Street from noon to 5 pm, downtown Niagara-on-the-Lake. Join Konzelmann as we pour our unique Icewines in the historic Old Town of Niagara.

## LEGENDS ESTATES WINERY

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

### The 1<sup>st</sup> Annual Losani Homes Icebar Café & Bistro

January 14 - 15

There will be an outdoor dessert buffet with spectacular ice sculptures, an Ice Bar of Oysters, Our Legendary Martini's, live entertainment by Astrid Young, (sister to Canadian Legend Neil Young) and of course, a selection of our very best VQA wines. You have the opportunity to meet the owners and 'talk shop' with the winemaker!

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The featured charity is the Diabetes Association where a portion of the proceeds will be donated. There will also be a Silent Auction, with a collection from local businesses of the 20 Valley tourism area, that have generously donated items to help raise money for the Canadian Diabetes Association, featuring various dinner & theatre packages, winery tours, clothing and much, much more. Who says you can't have fun in the cold!!

The winery is located at 4888 Ontario Street in Beamsville, right along Lake Ontario.

## **MALETA ESTATE WINERY**

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

### **Icewine Festival at Maleta Estate Winery**

January 13 - 22 - daily - 11:00 a.m. to 5:00 p.m.

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.

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/>

### **Red Icewine and Dark Chocolate**

January 13 - 22 - 10:00 a.m. - 6:00 p.m. Monday to Saturday. 11:00 a.m. to 5:00 p.m. Sundays.

Mountain Road Wine Company invites you to try our Cabernet Sauvignon and Cabernet Franc Icewine paired with dark chocolate... an amazingly heart warming match. We will also offer our Gold winning 1999 Vidal Icewine paired with sharp cheeses...sweet and savoury.

4016 Mountain Street, Beamsville 905-563-0745. All of our current releases will also be available for tasting - no charge.

## **PILLITTERI ESTATES**

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

### **11th Annual Niagara Icewine Festival**

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

January 21 & 22 — 1:00 p.m. to 5:00 p.m. only

### **Red, Rich & Radiant**

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](http://www.grapeandwine.com)

## **High Tea & Icewine at Pillitteri Estates**

Part of the Icewine Classic Weekend

January 21 & 22 - 11:30 a.m. - 1:00 p.m.

During this festive Icewine season the Pillitteri family invites you to indulge yourself in a unique sensory experience featuring Icewine and connoisseur teas. Led by resident Sommelier, an engaging forum for tasting begins with an aroma bar featuring exotic teas along with rare Icewines. Heighten your understanding, titillate your taste buds and finish off with perfect food item chosen to complement this warm, delicious pairing.

For Icewine Classic information, or to book your tickets, please visit [www.niagarawinefestival.com](http://www.niagarawinefestival.com). Or call the Festival Office at (905) 688-0212.

## **Winemakers Dinner at La Piazza Allegra**

January 26 2006

Hamilton, Ontario

Enjoy a delicious winemakers dinner paired with premium Pillitteri wines. Recently voted "Readers Choice Awards for Best European Restaurant" and "Favourite Local Chef". Contact the restaurant directly for more information and to reserve your seating. Call 905-777-8970 or go to [www.lapiazza.ca](http://www.lapiazza.ca)

## **SOUTHBROOK WINERY**

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

### **Chardonnay Challenge**

January 15

After great response from our 10th Anniversary celebration, we are hosting one more Chardonnay Challenge. The Challenge focuses on a tasting of a few of the great white burgundies the world has to offer. Chardonnay is one of the most versatile grape varieties, and our event will explore how Southbrook Chardonnay holds it's own to some of the most traditional Chardonnays from around the world. We still have a few spaces available, at a cost of \$50.00 per seat. For reservations, please call 905-832-2548. Book now to avoid disappointment - this is an event not to be missed!

## **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



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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.

Please contact Andrea Nelson at 905-468-7738 or email [events@reifwinery.com](mailto:events@reifwinery.com).

## **RIVERVIEW CELLARS ESTATE WINERY**

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

### **Chocolate Fountain with Icewine**

January 14 - 15 & 21 - 22 - 11:00 a.m. - 6:00 p.m.

Enjoy a plate of assorted fruit and a homemade biscotti served with a glass of our Icewine. Dip your fruit and biscotti under our chocolate fountain. One of the most popular events of the Icewine festival. \$6.00 for passport holders, \$10.00 without. Call (905)262-0636 for details. No reservations required, all ages welcome.

## **STREWN WINERY**

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

### **Niagara Winter Warm Ups**

January 13 - 22 - 10:00 a.m. - 6:00 p.m.

Discover Strewn's special Hot Arctic Coffee — it starts with strong Starbuck's coffee then we add Icewine, whipped cream and more! \$3 pp or free to Icewine Festival Passport Holders at the Tasting Bar. Or enjoy a complimentary sample of Strewn warm Mulled Wine - white(!) wine steeped with a special blend of spices from Niagara Herb Farm (you can purchase a Mulled Wine & Spice set and make your own mulled wine at home).

### **Strewn Icewine Crush**

January 14 - 2:00 p.m.

Experience the Icewine story firsthand! Pick grapes in the vineyard and press them outside. Warm yourself by the bonfire and taste unfermented Icewine juice. Then come inside for a lively discussion by the Strewn Icewine making team, taste some different vintages of Icewine and enjoy a special "Arctic" Coffee (with Icewine!) 30 people maximum. \$20 per person. Reservations required. Call 905-468-1229.

### **Artisan Cheese & Wine Seminar**

January 21 - 2:00 p.m. until 3:30 p.m.

Discover some fabulous cheeses produced by Canadian artisan cheese makers, including Niagara's own newly-opened Upper Canada Cheese Company, matched with Strewn wines. The seminars take place during the Icewine Festival in Niagara-on-the-Lake courtesy of the Dairy Farmers of Canada. . Cost \$20 per person; maximum 28 people.

Reservations required. Call 905-468-1229.

## ***Other Wine Related Events***

### **Ultimate Cuvée Wine Raffle**

Your opportunity to win the unique grand prize of more than 35 different bottles of Cuvée award winning wines, most from Cuvée 2005. All proceeds from ticket sales support the Grape and Wine Industry Education Research Fund. Sales are limited to 1000 tickets. Three identical grand prizes will be awarded.

Tickets can be ordered from:

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

### **The Colours of Hope Gala**

The Kawartha-Haliburton Children's Foundation

April 1st, 2006

Peterborough Holiday Inn Waterfront

Wine Tasting - 8 wineries - 5:00 - 6:30pm

Live Wine Auction - 6:45 - 7:30pm

Silent Auction - 7:00 - 11:00pm

Three course dinner served at 7:45pm

Dancing from 8:30pm - 1pm

All monies raised go towards sending abused children who are involved with the Kawartha-Haliburton Children's Aid Society to summer camp.

Call Donna Barry 705-454-1697

### **STRATFORD GARDEN FESTIVAL**

March 2 to March 5, 2006

Stratford Coliseum

### **Opening Garden Party**

March 2 - 5:30 p.m. - 8 :00 p.m.

The ultimate sneak peak. Sample Pelee Island wine, enjoy live music, sample tastes of Ontario food as you wander at leisure through the 6th annual show. Cost \$30.

### **Organic Lunch**

March 4, 11:30 am

Three course lunch featuring suckling pig and a glass of Pelee Island wine Panel of Garden Experts Beckie Fox, Liz Klose and Gayla Trail. Cost \$35.

For information, call (519)271-7500 or visit

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