



Just Off the Vine ...

The Ontario Wine Society's Newsletter

January 2007

Upcoming Events

Toronto Chapter

2002 Ontario Cabernet Franc

“An Ontario Outstanding Vintage”

Tuesday, January 23, 2007

Reception at 6:00 p.m. Tasting at 6.30 p.m.

Reception Wines: Willow Springs 2003 Riesling; Grange of Prince Edward Estate Winery 2005 Pinot Gris

Cabernet Franc (CF) is the Daddy of the King (Cabernet Sauvignon which was created by crossing CF & Sauvignon Blanc). CF is often mixed with Merlot and/or Cabernet Sauvignon (Bordeaux blend, Meritage). Many of the red wines of the Loire are primarily CF but may be called something different: Bouchet, Carmenet, Grosse Vidure etc., etc. Although CF is also grown in Argentina, Australia, Chile, New Zealand, South Africa & USA, Ontario was the first country in the 1990's to present CF as a single varietal, with others now joining the trend.

According to Konrad Ejbich, CF 2002 was a 91 (terrific: expect an exceptional experience). Realizing this, your Ontario Wine Society bought this vintage as soon as it was released. David Lawrason, Wine Access, gave Angels Gate a 90. Many experts feel that CF could be Ontario's signature varietal.

Konrad Ejbich, ('the palate that walks') the author of "A Pocket Guide to Ontario Wines, Vineyards & Vines" will lead the tasting. Konrad has led many successful tastings for our Society (Cabernet Sauvignon, Pinot Noir). He is the 'resident wine expert on CBC-Radio with monthly appearances on Ontario today. He is a correspondent for the Wine Spectator and writes a column for Style at Home.

Ontario: Willow Springs 14.95

Ontario: Lailey 29.00

South Africa: Bellingham 17.00

Ontario: Angels Gate 18.95

Ontario: Kacaba 35.00

France: St Nicolas 24.95

Ontario: Colio 19.95

Ontario: Pillitteri 50.00

California: Ironstone 35.00

Top it all off with Henry of Pelham, 2004 Cabernet Franc Icewine. (Silver Medal - 2006 Canadian Wine Challenge (The Icewine Olympics)

Reception: Konrad Ejbich will make available signed copies of his book "A Pocket Guide to Ontario Wines, Wineries, Vineyards, & Vines"

Niagara Chapter

Bordeaux vs. Ontario

at Lakeview Cellars Winery

Saturday January 27, 2007 Lakeview Cellars Winery

Non-Members Reception 1:30 p.m., Tasting 2:00 p.m.

The Bordeaux region of France creates one of the great wine styles of history. With its blend of Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot, and Malbec, it is a full bodied and robust red. The Bordeaux style is often emulated throughout other wine regions of the world, but of course no one other than Bordeaux can label it as such. Many legal and commercial problems were solved when California decided to create a name to indicate to the consumer a "Bordeaux-styled" wine. The name "Meritage" was comprised of the words "Merit" and "Heritage" and has an American pronunciation to rhyme with the word "Heritage", as opposed to a French pronunciation like "Hermitage". Although "Meritage" is a Californian term, it has been adopted by many wineries in Ontario and other regions of Canada. Join us for the first wine tasting event of 2007 and a memorable one it will be. Four Ontario Meritages will be tasted blind against three similarly priced Bordeaux wines. You will be scoring the wines and a consensus list of the ranking of the wines will be done after the tasting. Here's your chance to find out how Ontario ranks against the world benchmark of Cabernet /Merlot blends.

Former owner and winemaker of Lakeview, Ed Gurinkas will take us through this remarkable journey. Eddie and his wife Lorraine founded Lakeview in 1991, creating one of Niagara's first cottage wineries with a production of 2,300 cases. Eddie established a name for Lakeview by crafting big, bold reds and aromatic whites. In 2003, he retired and passed on the winemaking duties to his then apprentice, Thomas Green.

Carrying the Flag for Ontario will be the following wines:

2001 Maleta Meritage

2002 JT "Delaine" Cab Merlot

2002 Creekside Reserve Meritage

2002 Lakeview Meritage

Don't miss this unique opportunity to taste some of Ontario's best red wine and be the judge and jury on how we stack up with the French.

Please see the website to register for these events.



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Previous Meetings

Niagara Chapter Annual Dinner

“The LCBO – Ontario Wine Industry Relationship”
with Walter Sendzik

November 10, 2006

“The Night of the Heated Debate!”: Our evening began mingling with our speaker Walter Sendzik, as we were treated by Hernder winemakers: Mike Keele and Lydia Tomek, to a glass of sparkling wine. The room was warm and inviting, with a fireplace on one end and beautiful antique desks on the other.

We sat down to a wonderful five course meal featuring Beef Tenderloin with a Morel & Merlot Sauce. Each of the courses was paired with a sample of Hernder wine – slightly tweaked in our favour by our hosts at the last minute! We finished off with a delicious glass of Hernder Estates Iced Peach.



Walter Sendzik - Photograph by Bruce Jackson

After dinner, Walter Sendzik began his speech by giving us a fairly detailed description of the history of the LCBO and a parallel history of the Ontario Wine Industry. He painted a pretty clear picture of how he feels the Wine Industry in Ontario has been oppressed by the LCBO and feels that they have a greater responsibility to the wine that is grown in their own backyard.

A number of alternate solutions were brought up by Walter and our members including: the possibility of VQA stores to help the smaller wineries (similar to the B.C. model) or a combination of VQA stores/ LCBO/ and private stores (similar to the Alberta model). One of the biggest thorns in everyone's sides seemed to be the grandfathered licenses of the Wine Shoppe and Wine Rack that appear to make it easy for the conglomerates to

sell and seem to cast a shadow on the little guys who are not able to get one.

Then the debate began! A couple of members felt these changes would spell disaster for the Ontario Wine Industry and were quite certain that without the efforts of the LCBO, the Ontario Wine Industry would be far worse off. Theories and speculations flew all over the room, but in the end it was noted that it doesn't appear that any change is likely to happen soon as a number of current legislations would have to be altered to do so and that is a very lengthy procedure. Currently, the bill for adding VQA stores in Ontario has been read twice in the Legislative Assembly. To read more about this bill's progression, go to:

<http://www.ontla.on.ca/library/bills/381/7381.htm>

We'd like to thank Hernder Estates Winery for hosting the dinner; and their staff: Angel; for her help coordinating the event, and Mike Keele & Lydia Tomek for their descriptions of the wines throughout the evening. A special thanks goes to our speaker Walter Sendzik for leading the post-dinner discussion. We'd also like to thank Lynda Jurgenson for planning the event. Pictures of the event were taken by Bruce Jackson, and can be viewed on the web-site:

<http://www.flickr.com/photos/photoshopphlake>

YVONNE TROUT

News from the Vines

FRED COUCH, OWS – NIAGARA CHAPTER

Congratulations to our Corporate Members who won awards at the recent Ottawa Wine and Food Show. For a complete list of winners go on the Ottawa Show's website at www.playerexpo.com.

Congratulations to Fielding Estate Winery of Beamsville. Both the Fielding 2005 semi-dry Riesling and the 2004 Cabernet Franc were selected as official wines of the Ontario Legislature. This is just the second time in 28 years that a winery has had both its white and red chosen. The winery is located at 4020 Locust Lane in Beamsville.

Bruce Nicholson has been named senior winemaker for Inniskillin Wines of Niagara-on-the-Lake, replacing Inniskillin co-founder Karl Kaiser, who retired from the post in September. Steve Byfield is now the assistant winemaker at Calamus Estate Winery and Ridgepoint Wines. Some sad news.

The Ontario wine world has lost a legend. Helen Lenko passed away suddenly in December. Helen has been described as “the winery's chief marketing executive”. We'll miss her hospitality and famous apple pies. Rest in peace, Helen.



Corporate Member Events

COLIO ESTATE WINES

7th Annual Festival of Ice

- Professional Ice Carvings
- Wood and Chocolate Carving Demonstrations
- Sweet Icewine and Chocolate Treats
- Good Hot Eats and Bake Sale!
- Winery Tours/In-store Specials/Prizes!
- Fun for the whole family
- Snow or shine!

(protective indoor and outdoor facilities)

Free Admission!

For further information, please contact: Gail Heffernan, Tour Centre Manager at 519-738-2241 or toll free at 1-800-265-1322 or email cheers@coliowinery.com

See the website at www.coliowines.com

EASTDELL ESTATES WINERY

Date Night at The VIEW

Part IV of the monthly dining series

Friday, January 19, 2007

Each month brings a different themed meal for two, to coincide with the Niagara Icewine Festival kick-off, this month's Date Night will have an icewine theme. \$80/couple for meal or \$110/couple for meal with suggested wine pairings. Seatings from 5pm. Reservations recommended

Icewine Truffles

January 19, 21, 26 - 28 - 11:00 a.m. ~ 5:00 p.m.

Savour a homemade Icewine truffle made in our Icewine Truffles at EastDell's own VIEW Restaurant with EastDell's Cuvee award-winning Vidal icewine. Sample your truffle and choice of EastDell Icewine in our retail boutique. Free to Discovery Pass holders; \$5 without a Discovery Pass. All Icewine purchases at Lakeview Cellars, Birchwood Estate and EastDell Estates during the 2007 Icewine Festival will include a winter wine-themed recipe.

Valentine's Date Night at The VIEW

Part V of the monthly dining series.

Friday, February 16, 2007

Each month brings a different themed meal for two. For this special date night, love is in the air and on the menu with a specially designed wine-paired Valentine's dinner featuring Aphrodite's secret ingredients. \$80/couple for meal or \$110/couple for meal with suggested wine pairings. Seatings from 5pm. Reservations recommended

Reservations for EastDell events can be made by calling (905) 563-9463. For more information, visit the website at www.eastdell.com

INNISKILLIN WINE

THE 12TH ANNUAL NIAGARA ICEWINE FESTIVAL

January 19 - 29

Extreme Winemaking from Extreme Canadian Winters

January 20 - 28 - On-going daily events

Icewine and Food Pairing

Join us in our new Hospitality Room. Nominal fee

Icewine Tasting Bar (indoors)

4 Icewines and Icewine Riedel Glass Experience - \$25.00

Icewine Festival Passport Holders receive a reduced rate

Icewine Tasting Bar (outdoors)

Sample Vidal frozen grapes in the vineyard with the Vidal Icewine - \$4:00

Icewine Tours

Daily at 10:30 am; 2:30 pm; 3:30 pm

Paintings Below Zero Exhibition

Inniskillin is proud to be a major sponsor of this unique Canadian Art Exhibition with Artist Gord Halloran

Daily 12:00 noon -8:00 p.m. at Shaw Festival Exhibition includes a café style Inniskillin Experience-wine sampling and food pairing. \$5.00 per person admittance

Daily Mini Exhibition of Paintings Below Zero

Inniskillin Winery's new Hospitality Room



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Inniskillin Icewine at the Jordan Ice Bar

January 20 - 21

Inniskillin Icewine at the Niagara on the Lake Icewine Bar Café

January 27

Inniskillin Dinner

Featuring Chef Erik Peacock of Wellington Court Café as part of the Icewine Classic weekend

\$175.00 per person Tickets 905-688-0212 or www.icewinefestival.com

Paintings Below Zero Exhibition by Gordon Halloran

<http://www.paintingsbelowzero.com>

Canadian Artist Gordon Halloran is an internationally recognized artist whose unique frozen paintings were featured at the 2006 Olympic Winter Games in Torino, Italy. Halloran's work was inspired by the vast Canadian winter landscape of ice and snow. His work reflects climate change and global warming.

Halloran invented this new art form-frozen paintings- and with each installation, he develops the art form further. On the outside terrace at the Shaw Festival Theatre, a completely new and unique installation of Paintings Below Zero will be created using copper piping in addition to the freezer plate system which keeps the ice frozen. The circular copper piping will display colour and light, inspired by the grape vines of Ontario's many wineries.

The Icewine Festival is host to the premiere exhibition of the limited edition images from the Torino collection. These giclee prints are individually created by the artist. This Exhibition is located inside at The Donald and Elaine Triggs Rehearsal Hall.

Outdoor- original installation piece adjacent to the Rehearsal Hall.

Indoor- Art Exhibition including a café style Inniskillin wine and food tasting.

January 20 - 28 at the Shaw Festival,
Queen's Parade, Niagara on the Lake
Daily 12:00 noon till 6:00 pm

\$5.00 per person *

* All Shaw Film Festival ticket holders will receive complimentary admission with their Film ticket throughout the full exhibition.

Tickets available upon arrival at Shaw Box Office or through the Niagara Wine Festival 905-688-0212

Inniskillin Wines is pleased to be featuring daily a mini Exhibition of Paintings Below Zero in the new Hospitality Room.

Proud sponsors of this unique Canadian Exhibition—

The Niagara Wine Festival,
Ontario Cultural Attractions Fund,
Inniskillin Wines and
The Grape Growers of Ontario

JACKSON-TRIGGS NIAGARA ESTATE

Savour the Sights, Celebrating Icewine!

January 20 & 27 - 6:30 p.m.

Celebrate the season of Icewine, and enjoy an epicurean experience of five courses of Icewine inspired food and wine, served in picturesque locations throughout the winery.

The first course, a selection of assorted hors d'oeuvres and sparkling wine, will be served in our Great Hall. This will be followed by a second course in the Atrium of our fermentation room. Next, enter our contemporary Tasting Gallery with its view of the vineyard and enjoy the third course. The fourth course will be served at candlelit tables amidst oak barrels in our vaulted ceiling Barrel Cellar. Finally, a sweet ending to your dining experience as you enjoy Icewine and dessert in our Estate Lounge overlooking our picturesque vineyard.

Price: \$135.00 Contact: 905.468.4637 Ext. 226

Savour the Sights

February 10 - 6:30 p.m.

Enjoy an epicurean experience including five courses of fine wine and food served in picturesque locations throughout the winery.

The first course, a selection of assorted hors d'oeuvres and sparkling wine, will be served in our Great Hall. This will be followed by a second course in the Atrium of our fermentation room. Next, enter our contemporary Tasting Gallery with its view of the vineyard and enjoy the third course. The fourth course will be served at candlelit tables amidst oak barrels in our vaulted ceiling Barrel Cellar. Finally, a sweet ending to your dining experience as you enjoy the fifth course in our Estate Lounge, overlooking our picturesque vineyard and open air amphitheatre.

Price: \$135.00. Contact: 905.468.4637 Ext. 226

Note: For your convenience, charges for the dinner events will be made prior to your dining experience. Please note that applicable taxes and gratuity will be added at that time, and a receipt will be presented to you at arrival. Cancellations must be made at least 7 days in advance.

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Savour the Sights, Love is in the Air....

February 14, 2007 6:30pm

Sensual delights await you & yours - enjoy an epicurean experience including five courses of fine wine and food served in picturesque locations throughout the winery. Indulge!

The first course, a selection of assorted hors d'oeuvres and sparkling wine, will be served in our Great Hall. This will be followed by a second course in the Atrium of our fermentation room. Next, enter our contemporary Tasting Gallery with its view of the vineyard and enjoy the third course. The fourth course will be served at candlelit tables amidst oak barrels in our vaulted ceiling Barrel Cellar. Finally, a sweet ending to your dining experience as you enjoy the fifth course in our Estate Lounge, overlooking our picturesque vineyard and open air amphitheatre.

Price: \$135.00 Call 905.468.4637 Ext. 226

LAKEVIEW CELLARS ESTATE WINERY

Return of the Icewine Martini

January 19 - 21 and 26 - 28

Back by popular demand - Lakeview's Icewine Martini. Visit the tasting bar for this exclusive winter treat, an exquisite blend of our Vidal Icewine and premium Iceberg vodka. FREE to Discovery Pass holders, \$5 without a Discovery Pass. One sample martini per person per pass. All icewine purchases at Lakeview Cellars, EastDell Estates and Birchwood Estate will include a winter wine-themed recipe. (905) 562-5685 www.lakeviewcellars.ca

PILLITTERI ESTATES WINERY

Dessert Divine - Icewine Cheesecake

January 20 - 21, 27 - 28 - 12:00 noon ~ 5:00 p.m.

Visit our warm atmosphere at Pillitteri Estates and savour the coolest dessert on the planet! Our award-winning Icewine will be served with a divinely delicious Icewine Cheesecake.

\$3.00 with a Discovery Pass, \$8.00 without.

Please call 905-468-3147

Winterfest in the Square

January 20 7:00 p.m. ~ 10:00 p.m.

Pillitteri Estates Winery will be participating in Winterfest in the Square This Icewine Celebration will take place in the St. Catharines Market Square

Proceeds from this event will assist with the "Out of The Cold" program.

REIF ESTATE WINERY

Harvest of Icewine & Seminar

January 20 – 3:00 p.m. ~ 5:00 p.m.

Join us for Icewine Wine Club Event where guests will be invited to harvest a row of Icewine grapes with Klaus Reif and then warm up indoors with a tasting of our award-winning Icewine paired with culinary delights. Each guest will receive 2 Speigelaue Icewine Glasses to take home and add to their wine glass collection.

Reservations are required - Cost: \$39.95 per person.

Telephone 905-468-WINE or email events@reifwinery.com

Marriage of Food & Wine -

Wine Pairing Dinner at LIV

January 26th, 2007

A beautiful marriage of food and wine! Please join us for an exclusive wine pairing evening at LIV Restaurant. Menu features include braised duck, smoked trout, grilled bison and lobster tail paired with Reif's finest wines.

\$75.00 per person. Reservations call 905-688-2550 ext. 5248

Winemakers Dinner with Roberto

DiDomenico

at Sam Jakes Inn

Saturday January 27, 2007

Warm service, an elegant heritage setting and savory food combine in the success of the restaurant at Sam Jakes Inn. Our seasonal menu gathers the best of Ontario and Canada, with the highlight of an Ontario VQA wine list. Chef Thomas Riding works with local producers to bring in organic harvests, biodiverse and free range ingredients which provide aromas, flavours and memories for occasions of all kinds!

Call (800) 567-4667 or email info@samjakesinn.com for menu details and pricing.

The 'Romance Collection'

The Days of Wine and Roses at Reif Estate Winery
Saturday and Sundays in February - 11:00 a.m. ~ 4:30 p.m.

Join us for the Days of Wines and Roses in Niagara-on-the-Lake and experience the first wines from a unique collection featuring the art of renowned local artist Trish Romance. The wines from this year's Romance Collection include a Chardonnay and Cabernet Sauvignon. For The Days of Wine and Roses guests are invited to pair these fine wines with a Du Village Triple Cream Brie in our romantic candle lit Barrel Aged Cellar. No reservation is required – Cost \$5.00 per person



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STONE RIDGE ESTATE

WINERY

Niagara Icewine festival

January 19 - 28

A 10 day festival featuring Icewine and Late Harvest Wines

igluu Late Harvest Vidal and late Harvest Cabernet Franc

January 20 - 21

Come in and taste our fabulous igluu Late Harvest Vidal and late Harvest Cabernet Franc perfectly paired with blue cheese and cheese fondue.

\$10.00 per person with out passports

Stoney Ridge Icewine bar

January 20 - 5:00 p.m. ~ 7:00 pm

After visiting the Jordan Icewine bar drop by to the Stoney Ridge ice wine bar for more Late Harvest Igluu Vidal or Cabernet Franc along with hot chocolate and appetizers etc in our cozy store.

Free for passport holders \$10.00 per person for non passport holders

igluu Late Harvest Vidal and late Harvest Cabernet Franc

January 27 - 28

Come in and taste our fabulous igluu Late Harvest Vidal and late Harvest Cabernet Franc Perfectly paired with blue cheese and cheese fondue.

\$10.00 per person with out passports

Winemakers Dinner In the Barrel Room

January 27 - 6:00 p.m. ~ 10:00 p.m.

Winemaker Liubomir Popovici to host

\$125.00 per person

University of Toronto Commerce Students

January 26 - 12:00 noon ~ 3:00 p.m.

The Business of Winemaking tours tasting and Lunch

Pancake Tuesday

February 6

Featuring Ice wine Syrup and mini pancakes

Valentine's Luncheon in the barrel Room

February 10 - 12:00 noon ~ 2:00 p.m.

\$45 per person

Cupid's Valentines Event

February 14

Singles meeting singles a cupids wine tasting event

Library Wine tasting and luncheon

February 17

Join our Wine maker Liubomir Popovici over lunch as we open and taste some rare vintage Stoney Ridge wines

Winemakers Dinner

February 24 - 6:00 p.m. ~ 10:00 p.m.

Second of the season elegant barrel room dinner

\$125.00 per person (30 people max)

For reservations or more information about events at Stoney Ridge, call 905 562 1324 x 25.

Other Winery Events

ICEWINE GALA

Sheraton on the Falls Hotel, Niagara Falls

January 19 - 8:00 p.m. - 11:00 p.m.

The rarest and most treasured of Ontario's wines - Icewine - will be the focus of celebrations on January 19, 2007. The mighty and majestic Niagara Falls will be the backdrop as more than 30 of Ontario's award-winning wineries gather for the Xerox 'Images of Winter' Icewine Evening, held at the Sheraton on the Falls Hotel from 8 pm to 11 pm. This spectacular evening showcases wines from several of the province's premier wineries and features Canada's largest tasting of internationally acclaimed Icewines and other premium wines from the 2005 Vintage of Excellence.

\$150.00 per person To purchase tickets, please visit www.grapeandwine.com.

NIAGARA'S TWENTY VALLEY ICEWINE BAR

Main Street - Jordan Village

January 20 - 21 - 12:00 p.m. ~ 5:00 p.m.

Join us on the first weekend during the Icewine Festival when we will be closing Main Street in Jordan to present one of Canada's largest Ice Bars. Over 20 wineries will be pouring their finest Icewines from behind an 18 ft. bar carved entirely from ice. Ice carving demonstrations, food, wine, an outdoor silent and live auction and great Niagara entertainment.

Free Admittance - Wine and food samples may be purchased on site.



FLAT ROCK CELLARS

The Sweetest Revenge

January 20-21 & 24-28 - 11:00 a.m. ~ 6:00 p.m.

Tantalize your palate with a sampling of peppercorn pate and Icewine jelly paired with our 2005 Sweet Revenge Vidal Icewine. Cost for discovery pass holders \$3.00, non discovery pass holders \$8.00.

An Introduction to Clone Research - Winemaker's Event

February 25 - 11:00am & 3:00pm with dinner to follow at Treadwell Restaurant (6:00pm)

Enjoy a fun filled day at Flat Rock Cellars learning about our Pinot Noir Clones. The event will include a full tour of the facility and will finish at Treadwell's in Port Dalhousie with a tantalizing 4 course tasting menu designed around Flat Rock's Pinot Noirs.

\$125 per person or \$100 per person for groups of 6 or more. Call Flat Rock Cellars at (905) 562-8994.

COYOTE'S RUN ESTATE WINERY

Icewine and 'Tiramisu'

January 20-21, 27-28 - 11:00 a.m. ~5:00 p.m.

Enjoy a decadent pairing of our award winning 2004 Riesling Icewine with an Icewine and White Chocolate 'Tiramisu' with peach and apricot compote. \$3 with Niagara Icewine Festival Touring pass, \$5 without. Complimentary to wine club members.

CREEKSIDE ESTATE WINERY

London Wine and Food Show

January 19 - 21

Friday 4:00 p.m. ~ 10 p.m.

Saturday 12:00 noon ~ 10:00 p.m.

Sunday 12:00 noon ~ 5:00 p.m.

3 day consumer trade show in London, Ontario

For more information visit www.westernfair.com or call (519) 438-7203 Ex. 235.

\$8.00 admission, sample tickets \$0.50 each

Fire and Ice: Annual Chestnut Roast

January 21 - 22, 27 - 28 - 12:00 noon ~ 4:00 p.m.

Creekside's 6th annual chestnut roast returns! Enjoy the open fire and fresh roasted chestnuts paired with Late Harvest Vidal, our newly released barrel-aged Vidal Icewine and comforting mulled wine.

For more information visit www.creeksidewine.com or call (905) 562-0035 Ex. 232

Free with Icewine touring passports.

Winterfest in the Square

Market Square, Downtown St. Catharines

January 20 7:00 p.m. ~ 10:00 p.m.

A fundraising event for the Out of the Cold program. The gala event features Ontario wineries and live entertainment. Creekside will be pouring a selection of wines paired with local restaurant offerings. Sponsored by the City of St. Catharines and hosted by the Mayor of St. Catharines. For more information visit www.niagarawinefestival.com or call 905-688-5601, ext. 1508. Admission is free and sample tickets can be purchased at the door.

Icewine Classic – Grand Tasting

Prince of Wales Hotel, N.O.T.L., ON

January 26 - 8:00 p.m. ~ 10:00 p.m.

The opening gala for the Icewine Classic weekend package. A private tasting of Creekside table wine and Icewine including Weir Icewine served alongside appetizers from renowned chefs in the region.

For more information visit www.niagarawinefestival.com or call (905) 688 - 0212. Included in Classic Passport

Icewine Classic Winemakers Dinner

Pillar and Post Inn, N.O.T.L., ON

January 27 - 6:30 p.m. ~ 10:30 p.m.

Join the highly awarded Creekside Estate Winery for an adventurous night of fine wine and cuisine at the Pillar and Post Inn, voted the best hotel in Ontario and Ontario's only five-star country inn. Our winemaker, Rob Power teams up with Executive Chef Randy Dupuis to create a memorable culinary journey. Held in the ambient wine cellar private dining room.

For more information visit www.niagarawinefestival.com or call (905) 688 - 0212. Included in Classic Passport

VINELAND ESTATES WINERY

Winemakers Dinners

January 17 - 7:00 p.m. ~ 10:00 p.m.

January 20 - 7:00 p.m. ~ 10:00 p.m.

The Restaurant @ Vineland Estates Winery

Attend one of the Vineland Estates Winery Icewine Dinners and be led through a fabulous five-course dining experience featuring food specially designed to celebrate Icewine.

Chef Jan-Willem Stulp and his culinary team present a spectacular menu featuring Slow Braised Shrimp, a Duo of Cro Farm Quail Bonbon, and Pulled Pork with a Sweet Squash Knoedel. Start off with a Vineland Icewine Martini. Finish with an Icewine Vertical paired with a dessert tasting. All accompanied by the "sweet" sounds of



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solo jazz guitarist George Tirpko.

Discover the versatility of Icewine.

Discover the Vineland Experience.

\$70 Per Person • \$30 wine, Please call 888 846

3526 ext. 33 or e-mail reservations@vineland.com

to reserve your seating for what promises to be another memorable Vineland evening.

Live Jazz & Icewine ~ Wine Boutique

January 27 - 28 ~ Afternoon

Come out to our 1877 during the Niagara Icewine Festival and sample our New Release 2005 Vidal Icewine, savour culinary delights served by our talented chefs and take in the Jazz band "To Coda". Call 888 846 3526 ext. 24 for details.

WILLOW HEIGHTS ESTATE WINERY

Ice Carving Demonstration

January 20

Enjoy a live ice carving demonstration in Willow Heights' courtyard while sipping an Icewine Martini. Our famous Icewine Martinis will also be available on January 21st, 27th, and 28th. Complimentary for Icewine Discovery Pass holders. \$15 for non-Pass holders

Other Wine Events

ONTARIO WINE REVIEW'S TASTING EVENT

The Baco Noir Challenge

February 5, 12, 19, 26 - 7:00 p.m. ~ 10:00 p.m.

Why A Baco Challenge?

At Ontario Wine Review, we're a curious bunch and we're always look for interesting wines to taste. So we thought... Baco Noir ... you underloved grape.... let's get to know you better with the goal of determining Ontario's BEST Baco. And best of all, you're invited; to the First Ever All Ontario Baco Noir Challenge.

Over the course of four nights (the 4 Mondays in February), we'll taste over 30 wines from 22 different Ontario wineries. The wines will be broken down into 3 categories: Baco Noir, Baco Blends, and Baco Reserve. We will be tasting between 7 and 9 wines each night, and the tasting will be done blind (you don't know whose Baco you are tasting - but you do know the category). Then each taste will decide, based on a scale from 1 to 10, the following criteria: 1) do you like it; 2) would you buy it and 3) is it good value. There will also be a brief educational talk about Baco Noir, it's history and it's future

in Ontario, hosted the Grape Guy himself, Michael Pinkus.

The Baco Noir Challenge will feature wines from these participating wineries: 20 Bees; Aleksanders; Birchwood; Black Prince; Caroline Cellars; EastDell; Erie Shore Vineyard; Featherstone; Harbour Estates; Henry of Pelham; Hernder; Konzelmann; Lakeview; Mountain Road; Peller Estates; Reif Estates; Rockway Glen; Sandbanks; Sanson; Smith and Wilson; Stoney Ridge; and Waupoos.

An Introduction To Wine And Cheese Appreciation

February 7, 14, 21, and 28- 6:30 p.m. ~ 8:30 p.m.

The coverage of cheeses by important wine and food publications, and the proliferation of the cheese cart or cave in fine restaurants as piqued the wine and food lover's interest. Cheese is in! The fine - wine lover wants to learn and savor as many as possible samples of this ancient and nutritious food partnered by LCBO vast selection of fine wines.

I am proud to introduce a course on wine and cheese to fulfill this need:

A four-week series of two-hour classes.

Six wines and six cheeses served every class.

The wines and cheeses will be discussed with a relaxed attitude focusing on the ultimate enjoyment of the whole experience, using the French and Italian culture as a model. With special emphasis on:

- o Folklore and authentic wine & cheese regional experiences
- o The history of wine and cheese
- o Wine making / Cheese making
- o Ontario wines
- o Ontario and Quebec artisanal cheeses
- o Cheese and wine tasting and matching (extensive)
- o Sourcing, buying, storing and serving wine and cheese
- o Cooking with wine and cheese
- o An actual cheese making and cheese-cooking demo by Chef Leonardo
- o A visit from Afrim Pristine of the Cheese Boutique.
- o A visit from Daniel Speck from Henry of Pelham Angelo Bean,

Product Consultant LCBO 'Summerhill'

Angelo.Bean@lcbo.com

LCBO Summerhill location

10 Scrivener Square (Summerhill Subway Station)

To register, call 416 922 0403