



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

January 2008

## ***Tony Aspler Awarded the Order of Canada***

Tony Aspler has been made a Member of the Order of Canada. The announcement on December 28, 2007 cited Tony's "contributions as a leading authority on Canadian wines who has been key to the development of the Canadian wine industry." After the announcement from Rideau Hall, Tony said he was "over the moon" with excitement. Congratulations from everyone at the Ontario Wine Society!

## ***Upcoming Events***

### **Toronto Chapter**

#### **Southbrook / Lailey Chardonnay Vertical Tasting**

January 29, 2008 – 6:30 p.m.

University of Toronto - Faculty Club

Members - \$30 Non-Members - \$40

The Ontario Wine Society is offering a special vertical tasting of Chardonnay wines from two different wineries, but created by the same winemaker, Derek Barnett, who will be joining us for the event.

Derek was born in England and studied agriculture in the UK. He came to Canada to work in agriculture in 1973. In 1991, he had the opportunity to make wine for a small winery north of Toronto called Southbrook Winery. While at Southbrook, Derek made strong connections with vineyards in Niagara-on-the-Lake, including Lailey Vineyard.

Derek's passion for winemaking and his expertise developed over ten years of making wine at Southbrook. There, he learned to express the terroir of Niagara. He earned many awards for his wine, and was voted Winemaker of the Year in 2000 at the Air Ontario Wine Awards. Now with access to some of the oldest vines in Canada, planted in 1970 at Lailey Vineyard by Donna and David Lailey, Derek is crafting world-class wine. His particular talent is making elegant wines by allowing the fruit characteristics to evolve from the grapes naturally.

"Winemaker Derek Barnett has a sterling reputation for Chardonnays, which can only be enhanced by the string of amazing examples he was able to produce in 2002" – Vines Magazine May/June 2005.

Wines to be tasted are:

Southbrook: 1997, 1998, 1999, 2000 Chardonnay

Lailey: 2000, 2002, 2004, 2006 Chardonnay

### **Toronto Chapter**

#### **Icewine Weekend**

February 2 ~ 3, 2008

\$420 per couple for members

\$460 per couple for non-members

(based on double occupancy)

\$290 for singles

Includes Lakeview Cellars tour and tasting, plus dinner and accommodations at White Oaks Inn & Resort

#### **SPECIAL for Niagara Chapter Members**

Winery Tasting & Dinner at White Oaks only - \$135 per member including taxes and gratuities (Space is Limited)

The Ontario Wine Society wants to brighten your winter again by inviting you to another fabulous weekend in the Niagara Region. Members and their guests can enjoy a great afternoon wine tasting followed by a delicious dinner and luxurious accommodations.

The featured winery this year will be Lakeview Cellars, founded by Eddy Gurinskas in 1981. Graduating from "amateur" status, Eddy produced 2,300 cases that year. He became well known for his big reds and aromatic whites garnering many awards along the way. In 2003 Eddy took retirement, passing the reins to his apprentice, Tom Green. The same year, at the Ontario Wine Awards, not only did his 2000 Baco Noir Reserve take the gold medal for top Red Hybrid, Eddy was named the "Ontario Wine Society Winemaker of the Year."

Dinner as well as accommodations will be at White Oaks Inn & Resort. This hotel, just off the QEW at Glendale Avenue, is renown for its dining facilities and menus. It also features luxurious, well-appointed rooms, a fabulous fitness and recreation centre as well as many other amenities. Use of the pool and work out facilities and breakfast are all included. For dinner, a pre-selection of the entrée will be required.



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## Niagara Chapter

### Cooking with Wine Demonstration & Tasting at Inniskillin Winery

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

January 23, 2008

\$ 35 Members \$ 45 Non-Members

At long last and after many requests, we have finally been able to put together a Cooking with Wine Event! The event will be held in the newly built Demonstration Kitchen at Inniskillin Winery. It is a large, beautifully renovated facility. This is an excellent opportunity for you to see it.

Our demonstration and tasting will be lead by Alan Kerr, the Niagara College Culinary Arts Professor Chef. Alan came to Niagara College from London Ontario, by way of England. He is a professional chef and caterer and a Canadian Wine writer in his "spare time". Alan recently represented Niagara College's International Education and Development Division in Peru where he demonstrated fusion food using Arequipan recipes as the foundation. Alan has also been known to participate and cook for Les Marmiton's, an International organization focused on Gastronomy. Alan will explain to us how to properly cook with wine by allowing us to watch him prepare four different dishes. We will be sampling the food after the demonstration. In addition, each of the dishes will be paired with an Inniskillin wine for our enjoyment.

Come out and join us for an interesting evening of humorous anecdotes, good food and wine. Attending this fun and interactive event will be an excellent way to fend off the January BLAAHS. Hope to see you there!

## Niagara Chapter Upcoming Events

February 22 - Konzelmann - "You've come a Long Way Baby" focusing on Niagara's changing tastes and preferences.

March (TBA) - Joseph's Winery - Annual Social and Wine Tasting Competition

April 22 - Ridgepoint Winery - Unique Varietals - featuring Linda Bramble

May (TBA) - Sauvignon Blanc Vertical Tasting

## Niagara Chapter Annual Dinner

FRED COUCH

The fifth annual dinner, held at the Niagara Culinary Institute – Niagara College, was the most successful to date. Attendance was a total of 69, which included, for the first time, 17 members from the Opimian Society of Burlington/Oakville. Because of the successful turnout, we were able to have this as a private event. Our evening began with a reception of hors d'oeuvres served with College Red and White wines. Afterwards, the President of the OWS- Niagara Chapter, Yvonne Trout, explained the operations of the Niagara Chapter and, for the benefit of the OWS members, Keith Penfold, area representative of the Opimian Society, explained how the Opimian operates. This "importing wine" Society has 17,000 members across Canada and 800 members in the area from Oakville to Fort Erie.

Before dinner was served, Yvonne introduced our guest speaker for the evening, Steve Gill, Manager, Winery & Viticulture. Attendees learned of the many successes of the winery and the viticulture programs since the inception of the winery in 2000. The most notable was their 2001 barrel fermented, barrel aged Chardonnay being awarded top in its category and best wine in Canada by judges at the Canadian Wine Awards! An amazing accomplishment as this was the winery's first vintage. Due in part to these early successes, the College is now attracting many international students to their programs. Steve also noted that many College graduates are going on to hold top positions as winemakers and sommeliers in some of the finest restaurants both locally and internationally.



Guest speaker, Steve Gill and OWS – Niagara Chapter President, Yvonne Trout; photo by Bruce Jackson

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Once dinner commenced, guests were treated to four sumptuous courses, which were expertly prepared and professionally served by students currently training in the hospitality programs. Terence Van Rooyen, Professor, Applied Oenology & Winemaker commented on the wines chosen and how they matched the components in each dish.

The main course was a choice between Pan Seared Red Snapper with Warm Potato & Fennel Salad Charred Tomato Vinaigrette or Grilled Pork Tenderloin on Pinot Noir Infused Risotto with Forest Mushrooms & Fava Beans. Two wines were poured to accompany the main dish – 2006 Dean's List Chardonnay and 2006 Pinot Noir. Terence asked the group which wine they preferred with the main course and the preference seemed to be the Pinot Noir with both the fish and pork.

Before dessert was served, we were in for a pleasant surprise. Steve and Terence had arranged for us to try the College's 2005 Meritage. This was an exceptional wine blended from 55% Cabernet Sauvignon, 33% Cabernet Franc and 12% Merlot. The evening ended with a Harvest Spiced Pumpkin & White Chocolate Crème brûlée served with a 2005 Vidal Icewine.

We'd like to thank the Niagara College staff for hosting the dinner; Steve Gill and Terence Van Rooyen for addressing the group and pairing the wines with the food; Jorge Dominguez-Moreno for planning the menu; Carolyn Lane and Sarah Peters for coordinating the event. We'd also like to thank Sue Couch of the Niagara Chapter for planning the event. Photos were taken by Bruce Jackson and can be viewed on the website:

[www.flickr.com/photos/photoshopphlake](http://www.flickr.com/photos/photoshopphlake)

## News from the Vines

### FRED COUCH, OWS – NIAGARA CHAPTER

Renovation, renovation, renovation! Konzelmann Estate Winery in Niagara-on-the-Lake has just completed a multi-million dollar renovation. The new section of the building contains a much larger retail boutique, which can carry 2,800 bottles of wine compared with 600 bottles in their old retail store. Other Niagara wineries have also completed extensive renovations. These include Reif Estate Winery and Hillebrand – both in Niagara-on-the-Lake. In Jordan, Flat Rock is building a new underground barrel cellar that will include a small private tasting room.

Stoney Ridge Estate Winery 2004 Founder's Meritage and Black Prince Winery 2006 Chardonnay were recently selected as official wines of the Ontario Legislative Assembly for 2008.

Another new winery has opened on the Beamsville Bench – The Organized Crime Winery, 4043 Mountainview Road. There's an interesting story and some history behind the name that can be found on their website. See below for website information.

Winemakers on the move:

Liubomir Popovici has left Stoney Ridge Estate Winery to become Senior Winemaker for Vincor Canada, Niagara Falls Operation.

Adam McTaggart, a Brock University grad, is the winemaker and vineyard manager at Boxwood Winery, Middleburg, Virginia. Adam formerly worked at Malivoire Wine Company.

The Webmaster has added the following to the website:

Wine Education and Wine Tasting Event Consulting - Vitis Vitae (Vine Life) [www.vitisvitae.com](http://www.vitisvitae.com)  
Wineries –

Silver Peak Cellars (Toronto area) - [www.cestwhat.com](http://www.cestwhat.com)

The Organized Crime Winery (Niagara) - [www.organizedcrimewine.com](http://www.organizedcrimewine.com)

## Corporate Member Events

### CAROLINE CELLARS

#### Pairing Sweet and Savory Treats with Icewine

January 26 & 27 - 12:00 noon ~ 5:00 p.m.

Caroline Cellars invites you to join our Niagara Icewine Festival Celebration. Visit us for complimentary tastings of our award winning Icewines paired with delectable treats. Complimentary

[www.carolinecellars.com](http://www.carolinecellars.com)

### COLIO ESTATE WINERY

#### Winter Warm-Up ~ Wine & Food Pairing

January 20

Reserve your place at: 12:00 - 12:30pm, 1:00 - 1:30pm, 2:00 - 2:30pm & 3:00 - 3:30pm

Maximum 12 guests per session

Get out of the house on a Sunday afternoon! You've been cooped up too long. Come out and learn about wine and food pairing while enjoying superb wine and an offering of gastronomic delights. Fun, relaxing and informative. No noses in the air here! You can take what you learn and apply it at home. Reserve your spot soon, they go quickly!



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Food Catered by Just Jeff's Gourmet Express.  
Pairing four wines with four food samples.  
\$20.00 per person

Please call to reserve your spot. Reservations must be held with a credit card, may be limited spaces available at the door. Contact [jenniferr@coliowinery.com](mailto:jenniferr@coliowinery.com), 1.800.265.1322 or 519.738.9318

## EASTDELL ESTATES

### Niagara Icewine Festival - Awe Shucks!

January 18 - 20, 24 - 27 and February 2 - 3

Sample freshly shucked Malpeque oysters, served o the half shell with two garnishes prepared by The VIEW Restaurant. A non traditional pairing to pique your palate with EastDell's Cuvee award-winning Vidal Icewine.

Free to Discovery Pass holders, \$10 per person without. Call (905) 563-9463 or visit [www.eastdell.com](http://www.eastdell.com) for information.

### Valentine's Date Night with a VIEW

The VIEW Restaurant at EastDell Estates  
February 14 - 16. Seatings from 5:00 p.m.  
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 suggested wine pairings. Reservations recommended. Call (905) 563-9463 or email [TheVIEW@eastdell.com](mailto:TheVIEW@eastdell.com) to reserve.

## FLAT ROCK CELLARS

### In the Winemaker's Boots – 2008 Series

We're at it again! Due to the runaway success of In the Winemaker's Boots, the program has been expanded. Clearly you want to get your hands dirty, so we've added two new components for the 2008 season. Each series is designed to offer guests a variety of experiences, depending on how deep they want to dive into the world of winemaking.

The program now offers Weekend Workshops: half day, weekend tastings and seminars; the Full-Day Seasonal Series: four full day sessions designed to cover the seasonal activities taking place in the winery and vineyard; and our 3-day Crush Camp: a fully comprehensive wine and culinary spectacle designed for all you lovely self-indulgent hedonists. We've teamed up with The Good Earth Cooking School for Crush Camp to offer participants the complete ins and outs of how to work hard and play harder in the world of winemaking.

For full details visit [www.flatrockcellars.com](http://www.flatrockcellars.com) or call the winery at (905) 562-8994.

## 13th Annual Niagara Icewine Festival

Icewine Discovery Pass

January 18 - February 3, 2008

Cost: \$30.00 per pass

The Discovery Pass is your ticket to your choice of five winery experiences, five exclusive culinary offerings and a host of special packages offered by our hotel partners.

### All shook up!

January 18-20, 23-27, 30-February 3, 11:00 a.m. ~ 5:00 p.m.  
Entertain with Icewine! In addition to tasting our 2006 Sweet Revenge Vidal Icewine, we will tantalize your palate with two mini Icewine cocktails created by our very own Flat Rock staff.

## LAKEVIEW CELLARS

### Niagara Icewine Festival - A Winter Escape

January 18-20, 24- 27 and February 2-3

Coat your palate with a sample of our Gewurztraminer Icewine and a cup of creamy butternut squash soup prepared with lychee fruit and pears.

Free to Discovery Pass holders, \$10 per person without. Call (905) 562-5685 or visit [www.lakeviewcellars.ca](http://www.lakeviewcellars.ca) for information.

## INNISKILLIN WINES

### I.C<sup>2</sup>.E. Inniskillin Cool Culinary Experience

January 19, February 16

I.C<sup>2</sup>.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: \$150 pp inclusive Reserve @ 905-468-2187 ext. 5403  
[www.inniskillin.com](http://www.inniskillin.com)

### January Food & Wine Pairing & Icewine Festival Passport

Daily 11:00am ~ 4:00 p.m.

Parmesan "Fondue" with a Bread Stick paired with our Oak Aged Vidal Icewine & Dark Chocolate and Dried Berry Bark paired with our Cabernet Franc Icewine  
\$5 per pairing without a Discovery pass

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## How do you taste Fine Wine and Fine Canadian Cheese? -

January 19 & 20 - 1:00 p.m. ~ 2:00 p.m.

Dairy Farmers of Canada

A guided experience in our Barrel Cellar featuring our 2004 Inniskillin Founders' Chardonnay VQA, 2004 Inniskillin Founders' Pinot Noir VQA & 2005 Inniskillin Vidal Icewine VQA and a selection of Artesian Canadian Cheeses

Cost: \$10 pp inclusive - space is limited to 30 guests  
reservations are welcome - 905.468.2187 ext 5403

## "Icewine" Book Launch

with the Authors and Inniskillin's Co-Founder's Donald Ziraldo & Karl Kaiser

January 26 - 1:00 p.m. ~ 4:00 p.m.

## Icewine Festival Classic Winemaker Dinner with Chef Erik Peacock – Wellington Court

January 26

Begin your evening with an outdoor reception amidst Icewine vines at our hand-carved ice bar. Enjoy the story of Inniskillin Icewine and how it is made before being escorted into Founders' Hall for a five course dinner experience expertly paired with our award winning wines.

Cost: \$175 pp Reserve @ 905-468-2187 ext. 5403

## February Food & Wine Pairing

Raspberry and Pink Peppercorn Coulis with Chocolate paired with our Varietal Cabernet Franc

\$5 per pairing

## PILLITTERI ESTATES WINERY

### Sensational Semillon

January 5&6, 12&13 - 11:00 a.m. ~ 5:00 p.m.

Join us at Pillitteri Estates to celebrate the world premiere of Semillon Icewine. An absolute taste sensation awaits. Enjoy a comparative Vidal Icewine vs. Semillon Icewine guided tasting experience.

\$6.00 per person

### Niagara Icewine Festival - Winterglow Event

January 19 & 20 - 12:00 noon ~ 5:00 p.m.

January 26 - 12:00 noon ~ 4:00 p.m.

January 27 - 12:00 noon ~ 5:00 p.m.

Escape to Pillitteri where we spotlight our winter stars, Vidal and Cabernet Franc Icewine. These cool dessert wines are presented with a tropical twist. A tapas- style tasting of luscious island fruit, cheeses & chocolate are sure to cure those winter blues.

Free to Passholders/\$10 Non-passport holders.

www.pillitteri.com 905-468-3147

## REIF ESTATE WINERY

### Icewine Trail is Open !!

January 2 -31 - daily 10:00 a.m. ~5:00 p.m.

Visit us in January and receive a complimentary Icewine Truffle with the purchase of your Icewine sample. The 2005 vintage of the Vidal Icewine was harvested from Reif's oldest block of 24 year old vines on their 125 acre vineyard located in the Niagara River Appellation. While visiting hear the story of how Reif began making Icewine in the early eighties and has won numerous awards for their Icewines including the best sweet wine trophy at the Cuvée Awards in 2007.

Tasting Cost: \$4.00 per sample. No reservations required

For more information email [events@reifwinery.com](mailto:events@reifwinery.com) or call 905-468-WINE (9463).

### Niagara Icewine Festival - Sweet vs. Savoury

January 18 thru February 3 - 11:00 a.m. ~ 5:00 p.m. daily.

Guests are invited to sample our 2005 Vidal Icewine and pair it with Ermete Blue Cheese and a decadent Blueberry Cheesecake.

No reservations required. Cost \$10 per person or complimentary to Icewine Discovery Pass holders.

For more information email [events@reifwinery.com](mailto:events@reifwinery.com) or call 905-468-WINE (9463).

### Beat the Winter Blues

January 13 - 1:30 p.m. ~ 3:30 p.m.

After the hustle and bustle of the holidays embrace the slow food movement and relax and unwind with a casual get-together with friends to help you beat those winter blues. Join us for the debut event in our new wine club event series "Living the Reifstyle; where slow food meets slow wine". Guests are invited to celebrate all things 'blue' by listening to the sounds of blues music from around the world while a Bluemin Acres Farm blueberry inspired dessert will be demonstrated by a local guest chef. Taste an artisan blue cheese paired with our VQA Icewine while you learn how to create a blueberry inspired table arrangement with designer Hilary Bellis of 'It Can Be Arranged' that you can create at home for your casual get together.

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

Email [reifforlife@reifwinery.com](mailto:reifforlife@reifwinery.com) or call 905-468-WINE (9463) to purchase tickets.



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## Cocoa and Spice and Everything

### Nice

February 8 - 1:30 p.m. ~ 3:30 p.m.

Spice it up this Valentines 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" 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 how to create the perfect Valentines Day dinner paired with 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 presented 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.

Email reifforlife@reifwinery.com or call 905-468-WINE (9463) to purchase tickets.

## STONE RIDGE CELLARS

### Pre-Release Luncheon

January 26 - 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.

### Pre-Release Luncheon

February 16 - 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

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

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

### Luncheon Speaker Series

"Making Ontario Wine Better", Jim Warren

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

\$40 per person, limited to 30 people. Gourmet lunch & wines. Launch of new white wine

### 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

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

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

## Other Winery Events

### CREEKSIDE ESTATE WINERY

#### Fire and Ice: The Creekside Annual Chestnut Roast

January 19, 20, 26, 27 and February 2 & 3. 12:00 noon - 4:00pm

A celebration of winter comforts! Join us on the deck and warm up by the open fire as we prepare fresh roasted chestnuts, served with our latest vintages of Icewine as well as warming mulled wine. Tasting includes, fire roasted chestnuts, a tasting of the 2005 Creekside Vidal Icewine and Mike Weir Vidal Icewine and a sample of mulled wine.

Complementary with Niagara Wine Festival Icewine Discovery Pass, \$10.00 for non-passport holders.

Reservations not required. For complete listings and to order tickets, visit [www.niagaraicewinefestival.com](http://www.niagaraicewinefestival.com)

#### Niagara Icewine Classic Winemaker's Dinner

January 26 - 7:00 p.m. - 10:00 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 in the ambient wine cellar private dining room. Contact: For more info visit [www.niagaraicewinefestival.com](http://www.niagaraicewinefestival.com) or call 905.688.0212

Pillar and Post Inn, Niagara on the Lake.

Tickets sold through the Niagara Wine Festival Office.

### MALETA WINERY.

#### Icewine Delights

January 18 - February 3 - 11:00 a.m. ~ 5:00 p.m.

During the Niagara Icewine Festival, at Maleta Winery we will host our Icewine Delights event - a Maleta Icewine Festival Tradition. Come and enjoy Maleta's Gold Medal Vidal Icewine, "Wine of the Year" with fresh fruit, dark chocolate truffle and Mary Ellen's Icewine Spongecake.

The tasting is free with a Discovery Pass coupon or \$10.00 without.

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## **MALIVOIRE WINE COMPANY**

### **Another Gastronomic Event**

January 27 - 11:30 a.m.

Proprietor Martin Malivoire invites you to explore some culinary Canadiana. Join us for lunch here at the winery on Sunday, January 27 as we present some historic Lower Canadian pioneer parsimonious classics such as Fèves au Lard, Cretons, Tarte au Sucre, Tourtière and Cipaille. We will offer many courses showcasing a variety of historic Canadian specialties paired with insightfully chosen wines!

Please contact us early to keep your place; participation (at only \$40 a seat) will be limited to thirty appetites.

## ***Other Wine Events***

### **Showcase of Winter Delights**

The Niagara Parks Commission (NPC) is pleased to announce the return of the Showcase of Winter Delights. Following last year's successful sold-out event, the Showcase of Winter Delights is set to return on Sunday, January 27, 2008 from 11:00 a.m. – 2:00 p.m. at Queenston Heights Restaurant. Guests will sample from a menu masterfully created to showcase Niagara's bountiful local products at unique tasting stations with wine pairings from the award-winning 'Best of Niagara' wine list.

NPC's seven world-renowned chefs from its six popular restaurant venues along with special guests are working together to present opportunities for locals and visitors alike to sample their finest creations. Tickets are \$40 (plus taxes) per person and include parking, three sampling tickets for wine or beer and unlimited sampling of food. Additional wine sampling tickets will be available for \$2. Door prizes and more will round out the afternoon. Tickets are limited. Call 905-371-0254 ext. 3 or toll free 1-877-642-7275 ext. 3 to reserve your space.

### **Twenty Valley Icewine Bar Welcomes You...**

The Twenty Valley Tourism Association (TVTA) and the Niagara Grape & Wine Festival are pleased to present the Twenty Valley Icewine Bar in Jordan Village, from noon to 5 p.m. on January 19 and 20, 2008. These festivities kick off the start of the annual Niagara Icewine Festival, which runs January 18 through February 3.

Over twenty wineries from Niagara Region will be on-site pouring their delectable icewines from an enormous sculpted ice bar detailed with spectacular winter scenes. In addition to the featured Icewine, there will be an Icewine Martini "luge" created out of a solid block of ice.

Food will be available from Twenty Valley member favourites, On the Twenty Restaurant and Vineland Estates Winery Restaurant, as well as others, Beyond Catering, Sweet Rage and Starbucks. Table wines will also be served to complement the culinary offer.

Visual designer James Nesbitt of the Butterfly Gallery will make magic once again with his larger than life décor elements, assisted by the wonderful creations of Philip Nadherny. Ice sculptors will entertain as they create art with chainsaws and huge blocks of ice. The friendly merchants of Jordan Village welcome you to their shops – with an array of home décor, women's fashions, art, antiques, eateries and more, there is plenty to take in during the festival, along with the many Wineries of the Twenty Valley offering special features and events throughout.

Plan to park at the designated offsite parking lots and take the free, heated shuttle to the festivities. Designated festival parking and shuttle stops are located at the Jordan Arena, 2767 Fourth Avenue in Jordan and at the Jordan Fire Hall on 19th Street. The shuttle will run continuously each day during the festival hours.

### **Cuvée Weekend 2008 Event Listings**

Cuvée Weekend is the most anticipated wine and food celebration in Niagara, incorporating the Cuvée Gala, the Cuvée Awards (the Oscars of the Ontario wine industry), and the Cuvée En Route touring program. This year Cuvée celebrates its 20th Anniversary.

Friday, February 29, 2008

### **Cuvée Gala at the Fallsview Casino Resort**

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

Tickets: [www.cuvee.ca](http://www.cuvee.ca) or (905) 684-8688

Celebrate the best of the Ontario wine industry and the 20th Anniversary of Cuvée 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 fifty wineries while sampling the creations of Canada's leading chefs. Participating wineries and chefs will be updated at [www.cuvee.ca](http://www.cuvee.ca).

Friday, February 29, Saturday, March 1 and Sunday, March 2, 2008

Cuvée En Route at Niagara wineries

Price: \$30.00 per person for passport only, or included with Gala admission Tickets: [www.cuvee.ca](http://www.cuvee.ca) or (905) 684-



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8688; sold on site at participating wineries throughout the weekend

Tour and taste along the wine route throughout the weekend, when the wineries roll out the red carpet to feature themed tasting flights of specially chosen wines and restaurant events. On Saturday and Sunday, shop for the highly prized Cuvée award-winning wines direct from the wineries. Details of tastings and events are found at [www.cuvee.ca](http://www.cuvee.ca).

## VINEYARDS ESTATE WINES

### Red Wine, Decanters & Gadgets

January 17 - 7:00 p.m. ~ 8:30p.m. \$12

The full and complete guide to opening red wine.

### White Wines & Stemware

January 24 - 7:00 p.m. ~ 8:30p.m. \$12

### Red Wines & Stemware

January 31 - 7:00 p.m. ~ 8:30p.m. \$12

Showcasing the various wines with the suitable shapes of glasses and how it affects the taste of the wine.

Participants are invited to bring their favorite glass from home so they can taste the difference!

### The Romance of Icewine & Sparkling

February 7 - 7:00 p.m. ~ 8:30p.m. \$25

Desserts and other sweet indulgences.

### Single Varietals for Single People: The Anti-Valentine's Day Event!

February 14 - 7:00 p.m. ~ 8:30p.m. \$12

An interactive approach to wine tasting, and a great way to meet new people!!

### Good, Better, Best - Hillebrand Estates Reds

February 21 - 7:00 p.m. ~ 8:30p.m. \$12

Exploring the range of red wines that Hillebrand Estates offers.

### Good, Better, Best - Peller Estates Reds

February 28 - 7:00 p.m. ~ 8:30p.m. \$12

Exploring the range of red wines that Peller Estates offers.

### March is Wine & Cheese Month

Every Thursday in March we will be pairing different types of cheeses with wine to see what works, and what doesn't. Thursdays from 7:00 p.m. to 8:30 pm.

All seminars are subject to change. Seminars subject to cancellation if minimum attendance is not fulfilled. Please register and prepay in person or by phone to reserve your space. Each seminar limited to a maximum of twenty people.

Vineyard Estates Wines, 228 Queens Quay West.

Register by calling 416. 598. 8880

## Wine Reviews

Michael Pinkus, Ontario Wine Review

<http://ontariowinereview.com/>

### Willow Springs Winery 2004 Pinot Noir - Testa Limited Reserve - \$13.95

Willow Springs does not grow all of their own Vinifera grapes, and the fruit they do bring in is from some of the best growers in Niagara. These Pinot Noir grapes come from the newly anointed grape king, Kevin Watson. This great first-timer Pinot is not only tasty, but a real head-scratcher, especially if you know the price of good Pinot Noir – how can something this good be so inexpensive? With its earthy red fruit (cherry, strawberry, raspberry) nose, and spectacular spices and herbs mingling with the vanilla, earth and cinnamon in the mouth. There's also a great lengthy finish full of earth and black cherry. Great fruit and a willingness to make good wine at affordable prices – that's what Willow Springs has always been about and this is a darn fine Pinot to prove it. In fact, it just might be what the turkey ordered; and although the holidays are over those frozen leftovers would welcome this little bit of jazzing up. Bon appetite.

### Bella Vigne 2006 Leon Millot / Foch - \$15.95

Last year winemaker/grower/owner Pat Del-Gatto of Bella Vigne in Prince Edward County made a lip-smackingly good Millot / Zweigelt blend. Not realizing how good it was going to be and frustration with his Zweigelt grapes, he ripped them out of his vineyard. Now, how do you follow up a wonderful tasty wine like that without the whole cast? Easy, take a page out of Hollywood's book - bring back the star (Leon) and give him a different supporting cast (Foch) – they've been doing it on TV and in the movies for years. Now an 85/15 Leon / Foch blend you'll find this wine has lots of earthy raspberry and strawberry notes with a touch of Fochness – but not enough to be off-putting. It's smooth in the mouth and benefits from about half-an-hour in the fridge. What's more 2 years in the cellar would benefit its smoothness factor. Enjoy now or lie down, it's your choice ... buy 2 and you can do both – and as the old knight said to Indiana Jones on his last crusade, "You have chosen wisely."