



Just Off the Vine ...

The Ontario Wine Society's Newsletter

July / August 2007

Upcoming Events

Toronto Chapter



OF ONTARIO WINE

Monday, July 23rd, 2007

6:30pm to 9:00pm

\$30 per person

Featuring 100% Ontario wine that is not currently VQA eligible wine from Ontario's recognized wine producing areas. There will be a number of fruit wines, blends of fruit and grape, grape wines, fortified grape wines from non-traditional areas and wines from Ontario's more traditional areas that are not allowed VQA varietals. There will be more than 36 wineries participating.

Some of the wines' names are:

Cabaret Frank	Geisenheim
Cherries 'n' Chocolate	Pinot Cherry
Decadence	Raspberry Truffle
De Chaunac	Sabrevois
Back from the Dead Red	

This will be the OWS's most varied tasting to date and delicious nibbles to accompany the wines will be devised by the Savoy Bistro & Lounge's creative chef.

Proceeds from the event will be donated to "Grapes for Humanity" which helps the victims of landmines.
www.grapesforhumanity.com

The Savoy Bistro & Lounge, 253 Victoria St., Toronto, near Dundas Square, 416 364 1013. www.thesavoy.ca. Parking is available under Dundas Square. If coming by TTC, which is recommended, your nearest stop is 'Dundas' on the Yonge-University line.

You can find registration forms for all the events on the website at

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

Click on Upcoming Events.

Niagara Chapter

"Pinot Gris – Pinot Grigio Tasting"

at Fielding Estate Winery

Monday, July 23, 2007

\$25 Members

\$35 Non-Members

Reception - 6:30pm, Tasting - 7:00pm

Pinot Gris? Pinot Grigio? What's the difference? Is there a difference? Come on out to Fielding Estate Winery and find out as we sort out all the confusion. This light summer wine's appearance at this tasting couldn't have been better timing with the recent heat.

Join us as Adam Pearce, Assistant Winemaker at Fielding, leads us through the tasting and explains some of the history of the Pinot Gris/Grigio grape. We'll have local samples of Pinot Gris and Pinot Grigio to taste, and we'll have some from around the world, including Italy and France to use for comparison.

Fielding Estate is a small family enterprise crafting wines from the amazing varietals grown in the Beamsville terroir. This picturesque winery was founded in 2005 by owners Ken & Marg Fielding, and is run by son Curtis Fielding (General Manager) and his wife Heidi Fielding (Hospitality Manager).

Winemaker, Ray Cornell, with the help of Adam Pearce, produces only small batches of wine to ensure extraordinary quality in each and every bottle. Whites feature Chardonnay, Riesling, Sauvignon Blanc and Pinot Gris. You'll enjoy sampling their 2006 Pinot Gris at this event. The description given of this wine is as follows:

Pale in colour, delicately fragrant and mildly floral with lemon-citrus flavours along with traces of pear. This off-dry Pinot Gris is bursting with juicy flavours on the palate accompanied by beautiful, crisp acidity.

Come out and see how it compares to the other wines that will be offered as part of this tasting. Stay afterwards for great snacks and mingling. We hope to see you there for this fun summer event in wine country.

Keep going...
There's another event
on the next page!!!



Just Off the Vine ...

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Toronto Chapter

The Summer Bin End Dinner

Wednesday, August 22, 2007

Reception – 6:15 p.m., Dinner – 6:45 p.m.

Woodbine Racetrack

555 Rexdale Boulevard, Etobicoke

Trackside Tent – Parking Lot “G”

We had so much fun last year that The Ontario Wine Society wants to hold their annual Bin End Dinner with the thoroughbreds at Woodbine Racetrack again this summer. The event will be in the Trackside Tent, a private venue located right on the outside rail of Woodbine's famous E. P. Taylor Turf Course. Besides the fabulous dinner, the tent offers many TV monitors to enjoy all the racing action and mutuel windows for those who want to place a friendly wager. The outdoor patio is a great place to enjoy your wine after dinner and watch these magnificent animals race for the finish line. You can almost touch them as they go by. For those who prefer not to drive, Bus 37A leaves Islington Subway Station going straight up Islington and along Rexdale Boulevard to the racetrack.

Following a white wine reception, we will have a selection of wine for each table to accompany the following buffet:

Buffet Essentials:

Holland Marsh Salad Greens with Tomato & Cucumber
Greek Salad in Oregano Roasted Garlic Vinaigrette
Sea Salt and Preserved Lemon Roasted Fingerling
Potatoes in Garden Herb Vinaigrette
Roasted Mediterranean Vegetables in Basil Vinaigrette
Plum Tomatoes with Chives and Bermuda Onions in
Basil Vinaigrette
Pickled and Marinated Olives, Tapenade & Pesto, Sweet
& Yukon Gold Potato Skordalia

Hot Entree Selections:

Thai Marinated Chicken with Ginger Pepper Coulis
BBQ North Atlantic Salmon Fillet with Red Onion,
Citrus Relish and Herb Aioli
Summer Vegetable Medley and Roasted New Potatoes
with Garden Herbs, Garlic and Olive Oil

Carved Item:

Ontario Pork Loin Stuffed with Wild Rice, Spinach and
Andouille Sausage

Dessert:

Seasonal Fresh Fruits, French Pastries, Coffee and Tea
Domestic Cheeses and Crackers

For information only, call 416-964-3341, Reservations will not be taken over the phone or at the door. Your cheque must be received by August 13. No exceptions. No payments at the door. Cancellations will be accepted until Aug. 13.

Previous Events

Show us your Hybrids at Caroline Cellars

May 16, 2007

SHEILA MINKHORST

The Niagara chapter gathered at Caroline Cellars on Wed. May 16th to sample and learn about hybrids. Who knew that Baco Noir (and all hybrids for that matter) had male and female parents and a genealogy rivaling most Canadians?!!

Helen Fisher delighted us all with her extensive knowledge of the creation and development of hybrids and her marvelous sense of humour. Helen is an Associate Professor for the Department of Plant Agriculture (University of Guelph) working at the Vineland Station.

Our goal for the evening was to understand what constitutes a hybrid and the dimensions of their taste profile. Hybrids are created when different grape species are crossed to produce a plant which better suits the environment in which it hopes to thrive. For example Vidal is a cross of Ugni Blanc and Rayon D'Or. This hybrid works very well in Niagara as it is winter hearty, reliable, and produces well year after year. This grape is the backbone of the ice wine industry for Ontario – pretty important.

Caroline Cellars was a great venue for the evening as they produce four hybrids, which we now know are all “French Hybrids”. Vidal, Chambourcin, Baco Noir and Marechel Foch are all hybrids which originated in France. Justine and Rick have found these hybrids to be an important part of the wine offering at Caroline Cellars, with Baco Noir being their best selling variety. In addition to wines made from these grapes, we also got to try wines made from the following lesser known hybrids: Melody, Maroon 4, Vincent, and Triminette (including a Late Harvest Triminette).

Another successful and educational event for the OWS Niagara Chapter!!

The Niagara Chapter would like to thank Caroline Cellars for hosting the tasting; and our speaker Helen Fisher for leading us through the tasting. We'd also like to thank Marc McKeracher for the food and Sheila Minkhorst for planning the tasting. Pictures of the event were taken by Bruce Jackson, and can be viewed on the web site:

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



News from the Vines

FRED COUCH, OWS – NIAGARA CHAPTER

A couple of new wineries have opened in Niagara – Alvento Winery, 3048 Second Avenue, Vineland and Hidden Bench Vineyards and Winery, Locust Lane, Beamsville. Check out the OWS website for opening times and other details. Dan Akroyd has put his name to a new winery in Beamsville. A new \$12 million winery is planned to be built on Cherry Avenue once the Town of Lincoln gives its approval. Completion is expected by the fall of 2008.

The Wine Council of Ontario has hired one of the province's top government strategists, Hillary Dawson, as its new president. Dawson replaces Linda Franklin who left the WCO after 14 years. The Wine Council of Ontario is a non-profit trade association that represents Ontario's four wine regions.

Congratulations to Magnotta Winery Corporation and Pillitteri Estates Winery who both won Gold Medals for their 2004 Riesling Icewine in the Citadelles du Vin competition. Niagara Peninsula wineries won 12 awards in this prestigious competition held in Bordeaux, France.

The Ontario government has announced that wineries are now permitted to sell servings of wine by the glass for guests to enjoy as they tour a vineyard. Prior to this announcement wineries that did not serve food were only allowed to pour one-ounce samples of their product. The wineries have to apply for a licence from the Alcohol and Gaming Commission to sell wine by the glass. However, that is only one hurdle facing the wineries! Municipalities in wine regions must first pass a resolution allowing their wineries to be able to do this. Did anyone say trying to sell wine in Ontario was easy?

From the OWS Website

The Webmaster has added the following to the website:

Wine This Week, Online Wine Store –
www.winethisweek.ca

Vignoble Rancourt Winery, Niagara-on-the-Lake –
www.rancourtwinery.com

Wine and Food Festivals – various links

Need to locate or find information on an Ontario Winery?
The OWS website has a comprehensive list of wineries sorted by region.

OWS Niagara Chapter Award

Congratulations to Karen Vickery who has received the OWS – Niagara Chapter Award. This award is given to a student in the Winery and Viticulture Technician program who has completed their second semester, has good academic grades and has contributed to the program and to the class. Karen was picked by the teachers as one of their top students “showing enthusiasm, great participation and achieving good marks”.

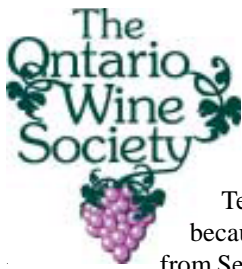


Left to right: Yvonne Trout, President – Niagara Chapter; Karen Vickery, 2007 recipient; Tiffany Richardson, 2006 recipient; Steve Gill, Manager, Wine & Viticulture Environment, Niagara College Teaching Winery

Karen writes:

I don't have a background in wine. My earliest memories involving wine are from family trips when I was young. These seemed always to include a stop at whatever winery we happened to be passing. The best wineries then were those with picnic tables in the parking lot where we could play cards while Mum and Dad tasted. Slowly, I became more and more interested in the wines inside, and left my sisters with the cards outside. I think back now on all the interesting wineries and wine regions I have been to and that I did not appreciate at the time, and all I can do is wait for the opportunity to go back.

I grew up in Ste Anne de Bellevue, a suburb of Montreal and have a College degree in Liberal Arts and a Bachelors in Anthropology and Russian Studies. Though when I ended up working back in retail after school, I realized that that was not what I wanted to do for the rest of my life. I had never thought before that my interest in wine could lead to a career.



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I chose the Winery and Viticulture Technician course at Niagara College because I liked the variety of courses offered, from Sensory Evaluation to Vine Biology to Soils to Winemaking, Business and Marketing. It gives the students the opportunity to discover all facets of the wine industry and to find where their personal interests and abilities lie.

It had been at least 5 years since I had taken a science course, and 10 years since I had taken biology or chemistry. Luckily, I had always enjoyed biology in high school and never missed a class of vine biology, or a chance to tramp around the Vineland Research Station working on our ampelography project. The same cannot be said for Chemistry! I struggled with that at first because I can't picture chemical reactions which makes it a lot harder for me to understand them. I asked questions, got help wherever I could, and spent extra time in the lab and now I feel much more confident about my wine analysis. Many of our teachers are professionals in the wine industry and it is invaluable to be able to benefit from their experience and infectious enthusiasm.

But the most valuable resource, for me at least, is the presence of the Niagara College Teaching winery on site. I was lucky enough to be able to spend many hours last fall in the winery helping and learning and asking many questions, but most of all, discovering for myself whether I would truly like working in a winery as a career. What I discovered is that I can get dirty, soaked through, thoroughly frozen and completely tired and still be eager to go back and do it all again the next day. Now I am looking forward to my practicum semester and already planning what I want to do once I complete the programme.

I would like to eventually work as a winemaker or cellar master, but I will need to gain a lot more experience before then. After finishing this programme, I hope to travel and work harvest at different wineries with different winemakers, to learn first hand how methods and techniques vary around the world. I would like to sincerely thank the Ontario Wine Society for supporting me with this wonderful award. Thank you!

Karen Vickery

Corporate Member Events

ANGELS GATE WINERY

Winery Photography Workshop

July 14 - 10:00 a.m.

Amateur artist? Angels Gate Winery and our beautiful surrounding grounds are the perfect subject for your creative eye! Join us for an educational photography tutorial and create a unique work of art!

Photo lesson + wine/cheese. \$10 per person

Herbs & Spices in the Valley Seminar

August 11 - 3:00 p.m.

Herb & spice challenged? Join us outdoors in our herb festooned garden to learn all about the most common and useful herbs and spices and how to prepare and pair them with wine and food.

Bottle of wine included in cost per person + wine tasting/food sample. \$20 per person

Please contact the winery to enroll for an event or sign up with one of our staff today! Phone: 905-563-3942 Fax: 905-563-4127 or email: buywine@angelsgatewinery.com

CHÂTEAU DES CHARMES WINES

Niagara Farm to Table Experience

The Bosc family invites you to come and experience a celebration of Niagara's freshest bounty, produced locally and brought directly from the farm to your table. Your experience begins in the St. David's Bench Vineyard as you join Michèle Bosc in a discussion that gets to the very "root" of our viticultural practices by focusing on a specific grape variety. Next you will meet a local food purveyor who will describe the nuances of growing their specialty food item. Then to bridge the gap between diner and grower, a pioneer of the Niagara Farm to Table movement will create a delectable tasting featuring the purveyors' home grown goods. When this sampling is paired with a Château des Charmes wine made with the same grape variety highlighted earlier by Michèle, this truly becomes the ultimate Farm to Table experience.

Farm to Table Series

July 8 – Chef Erik Peacock, Grower Dave Irish featuring fava beans and Niagara beets

August 12 – Chef Stephen Treadwell, Grower Dave Perkins featuring tomatoes

September 9 – Chefs Anna and Michael Olson, Grower Karen Whitty featuring peaches

4:30 p.m. to 6:30 p.m.

\$50 pp + taxes and gratuity for each date

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Harvest Feast

October 14 – Featuring all Farm to Table Chefs

6:30 p.m. to 10:30 p.m. \$150 pp + taxes and gratuity

Space is limited. Please reserve your place by calling Allison Vandebos, Special Events Manager, at 905-262-4219 ex.27 or email allisonv@chateaudescharmes.com

Canadian Smooth Jazz Concert Series

The Bosc family invites you to share award-winning Canadian smooth jazz and wine. Our Vineyard Courtyard, surrounded by the pristine St. David's Bench Vineyard, will be the setting for home-grown magic. Lunch options created by top Niagara chefs will also be available. All net proceeds will be directed to the St. Catharines General Hospital Foundation.

July 22 – Amy Sky & Marc Jordan with Stephan Moccio
Lunch by Stephen Treadwell, Treadwell

August 19 – Johannes Linstead

Lunch by Erik Peacock, Wellington Court

September 16 – Four80East

Lunch by James Olberg, Queen's Landing

Lunch served at 12 noon. Concert doors open at 1:30 pm
Open seating. Rain or shine

Single concert with a glass of wine \$40 pp.

With Lunch \$75 pp

For tickets call 905.323.FUND(3863) or visit scghfoundation.com

EASTDELL ESTATES

Vintage Wheels & Wine Car Show

July 8 - Rain Date: Sunday, July 15

Back by popular demand! Antique autos and classic beauties, all lovingly restored, gather at EastDell Estates for a Vintage Wheels & Wine car show. Free admission for spectators.

Call (905) 563-9463 for details. www.eastdell.com

Date Night with a VIEW

July 20

A special four course meal for two, featuring mouthwatering grilled dishes for summer entertaining. \$80/couple or \$110/couple including Sommelier suggested wine pairings.

Call(905) 563-9463 or email TheVIEW@eastdell.com

FIELDING ESTATE WINERY

2nd Annual FEWesta Tomato

August 26 - 12:00 noon -5:00 p.m.

This deliciously unique event celebrates it's second anniversary with a tribute to heirloom tomatoes and the beginning of our grape harvest. Heirloom tomato-lovers and wine enthusiasts alike will be treated to an afternoon of tasting, lunch and live entertainment. Taste premium Fielding wines along with over 50 varieties of heirloom tomatoes, expertly led wine and food seminars, artisan cheeses from Upper Canada Cheese Co., specialty vinegars by Essence of Niagara and more. Our friends from Dom's Downtown will be preparing a lunch of mouth watering tomato-inspired dishes, barbequed meats and sweet tomato treats. Performing this year are special guests Flat Broke. Picnic blankets and lawn chairs welcome!!

\$50 per person, \$45 for Friends of FEW (wine club members) Contact Whitney Jackson at whitney@fieldingwines.com or (905) 563-0668 for more details of to purchase tickets.

FLAT ROCK CELLARS

BBQs on the Rock:

What better way to enjoy a Sunday afternoon than with your friends at Flat Rock Cellars. This summer enjoy tasty culinary delights a la bar-b-que with Ed Madronich and the Flat Rock Cellars crew. Beginning in July (and until the end of August) Ed will be on hand to serve up some of summer times finest snack sized foods from 12:00 noon to 3:00 p.m. No reservations needed. For more details, please visit www.flatrockcellars.com.

In the Winemaker's Boots -Crush Camp:

Enjoy three full days with the Winemakers of Flat Rock Cellars and the Chefs from The Good Earth Cooking School to completely submerge yourself in Niagara Wine Country. Unearth the secrets to food and wine pairing and get your hands dirty by walking in the winemaker's boots.

Partake in the actual hand-picking, sorting and crushing of our 2007 vintage grapes with winemaker Marlize Beyers, learn the secrets to creating the perfect pairing of wine and food, and enjoy the delightful culinary creations of The Good Earth Cooking School's Executive Chef Patrick Engel.

Each day will be packed with fun and informative seminars and activities and will also include your meals for the day (Day 1 includes Lunch and Dinner, Day 3 includes Breakfast and Lunch).



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October 1 – 3, 2007

Cost: \$1500 pp (price exclusive of accommodation) + GST.

Book early as spaces are limited.

For more information about The Good Earth Cooking School, please visit www.goodearthcooking.com.

Weekdays on the Rock:

For the months of July and August enjoy a private tour of our state-of-the-art 5-level gravity flow winery and a tasting of 3 wines paired with some fine Canadian cheese. \$6.00 per person. Reservations are required so please call ahead. (905) 562-8994.

HENRY OF PELHAM ESTATE WINERY

Twelfth Annual Shakespeare in the Vineyards Presents The Winters Tale

July 12, 13, 14 ~ 19, 20, 21 at Henry of Pelham Winery Wine Bar opens at 6:00 p.m., performance at 7:00 p.m.

One of Shakespeare's last plays, "The Winters Tale" is rich in poetry, subtle in its psychological workings, and experiments with mixing comedy and tragedy, pastoral and courtly drama.

We provide seating but feel free to bring your own or stretch out on a blanket. There's nothing quite like sipping a fine glass of wine and watching a great play unfold under the stars.

For tickets please call 905-688-5550 ext. 3257 or online at www.arts.brocku.ca

www.shakespeareinthevineyard.com

HILLEBRAND WINERY

Jazz at the Winery

Continuing the tradition Jazz music throughout the summer months, Hillebrand Winery is proud to offer Jazz on the Patio. Aspiring Canadian Jazz artists will perform for winery guests every weekend, beginning July 14th and continuing through to the fall harvest. The musicians will play from 1:00 p.m. to 5:00 p.m. on the patio of Hillebrand Winery Restaurant. Guests are invited to dine on the Hillebrand Winery Restaurant Patio or Wine Garden as they enjoy the sounds of live Jazz.

Blues at the Winery

August 11- 4:00 p.m. ~ 8:00 p.m.

Enjoy the sounds of live blues music while overlooking the vineyards. Hillebrand VQA wines and wine country cuisine available for purchase. Bring your lawn chair or blanket. Concert from 4 pm to 8 pm with gates opening at 2 pm. Advanced ticket purchase is strongly recommended. Tickets can be purchased online at www.hillebrand.com or by calling 1-800-582-8412 ext 2.

HUFF ESTATES WINERY - NORMAN HARDIE VINEYARDS

Compare Barrel Aged Vintages

Chardonnay and Pinot Noir from 100% "Prince Edward County" terroir

August 1 - 5:00 p.m.

With friends:

Bryan Steele of The Old Prune and The Stratford Chef School

Michael Potters Of Harvest Restaurant

Jamie Pennedy of JK Restaurant and JK Winebar

Michael Stadtlaender of Eigensinn farm

Hiro Yoshida of Hiro Sushi

Ryan Crawford Of Stone Road Grill

Call- Huff Estates at 1 613-393-5802 or

Email Karen@huffestates.com

Rain of Shine - Dress according to the weather

I.e. Good walking shoes

Huff Estates 2274 County Road 1 at Highway62, Bloomfield, Ontario

A portion of the proceeds will be donated to Camp Trillium

Reservations Only • Food & Wine \$120.00 per person

JACKSON-TRIGGS NIAGARA

Summer Performance Series

Launching into its sixth season, this year's "Twilight in the Vineyard" welcomes to its stage some of Canada's most talented musical acts.

Steven Page - June 29 and 30

Philosopher Kings - August 4

Paul Brandt - August 18

Chantal Kreviazuk - September 1

Interested purchasers are encouraged to contact the box office as soon as possible, as most performances are close to being sold out. For tickets, call the Jackson-Triggs amphitheatre box office at 905 468 4637 ext. 2 (locally), or toll free in Canada at 1 866 589 4637. Or, visit the Jackson-Triggs amphitheatre box office in person at 2145 Regional Road 55, Niagara-on-the-Lake.

Adding to the excitement of a truly enchanting experience, guests are encouraged to arrive early to enjoy an in-depth winery tour and sample in either our Boutique or Tasting Gallery some of Jackson-Triggs' finest award-winning VQA wines, including our library collection of rare vintages. To enhance this truly memorable evening, guests can partake in dining alfresco at our Vineyard Grille prior to the performance and of course enjoy a glass of wine as they take in the magic of the music under the stars.

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LAKEVIEW CELLARS

Lakeview Vineyard Patio Opens Daily! Take a break from touring wine country, to enjoy a fine selection of chilled whites or fruity red wines on the Lakeview Vineyard Patio (wines priced from \$4.95 - \$5.95 per glass). Complement your glass of wine with the 'Tasting Platter' including fresh artichoke hearts, tapenade, mixed bean salad and pita wedges with hummus. \$10 per platter. Patio open daily from 11 a.m. - 5:30 p.m. Lakeview retail boutique is open daily from 10 a.m. - 6 p.m. Call (905) 562-5685 x227 or visit www.lakeviewcellars.ca for details.

PILLITTERI ESTATES WINERY

We are pleased to present our first Summer Feature for the month of July 2007 Vidal Semi Dry "Summer Sipper" Please enjoy a Complimentary tasting of our Vidal Semi Dry You will also receive a free recipe card with a perfect grilling match to our delicious featured wine. No Cost Available to all who visit during regular retail hours. Open daily 10:00 am to 8:00 pm

REIF ESTATE WINERY

For more information on all events at Reif, email events@reifwinery.com or telephone 905-468-WINE(9463). Events are complimentary unless otherwise noted..

Corvette, Classic and Hot Rod Car Show

July 22

Join us for our annual Corvette and Classic Hot Rod show on the grounds of the Estate with over 150 Vehicles Showcased. Free Spectator Admission All proceeds benefit the Niagara Peninsula Children's foundation

The Summer Grille Alfresco

July 28 - 1:00 p.m.

Join us on the verandah of the gracious Grand Victorian for an alfresco winemakers luncheon. Proprietor and winemaker Klaus Reif will present our newest releases paired with the summer offerings of Chef Stephen Treadwell's 'Farm to Table' restaurant.

Tickets \$45.00 per person plus taxes.

'Barrel Aged Beauties' and The Barrel House Drum Co.

August 4 - 1:00 p.m., 2:15 p.m. and 3:30 p.m

Reif welcomes Penner MacKay for a unique concert featuring one of the only drum companies producing drums from recycled wine barrels.

'Wine Country Cooking' with Michael and Anna Olson

August 5 - 1:00 p.m. and 3:00 p.m.

Anna and Michael Olson are "Canada's Wine Country Cooking Couple" and are proud supporters of local agriculture and continue to endorse the top quality products of the region, from Pinot Noir to Prosciutto.

'Niagara Regional Cuisine' with resident sommelier Carol LePage

August 6 - 1:00 p.m., 2:15 p.m. and 3:30 p.m.

Join guest chefs from Niagara's finest for full cooking demonstrations of their favorite regionally inspired recipes. Recipes will of course be paired with Reif Estate's finest wines.

'Create a Wine Sensory Container Garden'

August 7 - 1:00 p.m., 2:15 p.m. and 3:30 p.m.

Join Beckie Fox, author of "The Potted Garden," and Hilary Bellis, of "It Can Be Arranged," for demonstrations on how to plant a varietally themed container garden. Hilary and Beckie will discuss the aromas and affinities of various grape varieties and guests will be invited to sample the corresponding wine.

'Travel the Wine World' with Tony Aspler

August 8 - 1:00 p.m., 2:15 p.m. and 3:30 p.m.

Guests will be invited to hear about the history of selected grape varieties while sipping on corresponding wines produced from these renowned vinifera grape varieties. Tony will also be available for a book signing of "The Wine Atlas of Canada" considered a landmark accomplishment by one of Canada's top wine experts.

'Wine and a Healthy Lifestyle' with Professor Ron Subden

August 9 - 1:00 p.m., 2:15 p.m. and 3:30 p.m.

Reif welcomes Professor Subden to discuss how wine can be a part of a healthy lifestyle. Ron has received his BA, Bed, MSc, PhD, IWEG Diploma. He was a professor of Beverage Technology at the Guelph University, has thirty-one years of experience in wine research and has authored over a hundred scientific articles.

'Perfect Partners' with Szabo and Szabo

August 10 - 1:00 p.m. and 3:00 p.m.

Reif welcomes the sommelier team of John Szabo and Zoltan Szabo to take us on a wine and cheese journey combining Canadian artisan cheeses with Reif's finest wines. Visit the estate and see how some 'partnerships' work better than others. Highlights include cheeses from Monte Forte Dairy, The Portuguese Cheese Company and the Upper Canada Cheese Company.



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'Once in a Reif Time' with

Klaus Reif and Roberto

DiDomenico

August 11 - 1:00 p.m. and 3:00 p.m.

Join winemakers Klaus Reif and Roberto DiDomenico as they take you on a historical journey of their wines. Guests will experience a collection of wines served 'once in lifetime' showcasing the history of Reif Estate Winery.

'The Romance of Wine and Art'

August 11 & 12 - 1:00 p.m. ~ 5:00 p.m.

Reif Estate Winery is excited to welcome local artists to the winery to showcase their talents as presented by the Niagara Wine Region Painters' Alliance. Artists will present outdoor exhibits and will be painting 'en plein air' at the estate. Guest will also be invited to sample wines from Reif's "Romance Collection" which depicts the art of renowned Canadian artist Trish Romance and daughter Tanya Peterson. Join us indoors on Sunday for a special appearance of Trish and Tanya.

STRATUS VINEYARDS

Stratus Vineyards presents "@ Stratus," a distinctive and engaging wine, food and seminar series. Season themes feature dynamic chefs and producers, artisanal cheeses, charcuterie, sustainable living and eco-friendly design. May – December, from \$35.

cheese@stratus

July 8, August 5 - 2:00 p.m.

Join us for a seminar and tasting focusing on the principles of pairing wine and cheese. This ultimate 'how to and why' led by Fromager, Scott McKenzie, will explore the nuances of cheese appreciation through a comprehensive tasting of Stratus wines and distinctive Canadian and International cheeses. \$35.00 per person.

charcuterie@stratus

July 14 - 1:00 p.m.

Mario Pingue from Niagara Specialty Foods, one of North America's premier producers of cured meats, will lead a tasting and luncheon featuring his signature charcuterie together with the wines of Stratus. \$45.00 per person.

treadwell – farm to table@stratus

July 29 - 11:00 a.m.

Discover 'farm to table' first hand. This Sunday event will begin with a private tour of master grower Dave Perkins, Wyndym Farms. Dave will explain the how and why of his exotic collection of herbs, lettuces and vegetables. Following the farm tour, guests return to Stratus to enjoy a 'farm to table' inspired luncheon presented by Chef Stephen Treadwell and winemaker J-L Groux. \$95.00 per person.

stone road grille preserves@stratus

August 19 - 2:00 p.m.

Chef Ryan Crawford, Stone Road Grille (<http://www.stoneroadgrille.com/>) embraces "creativity for flexibility." This 'top 30 under 30' award-winning chef will showcase his love for preserving local and seasonal ingredients for year-round enjoyment. This unique collection of 'preserves' will be paired with Stratus wines to complement. \$40.00 per person.

STONE RIDGE CELLARS

Music in the Garden

July 2 & 22 - 12:00 noon ~ 3:00 p.m.

Live music, and BBQ on the patio. Sample our new vintage Rose wine. \$15.00 per person

BBQ and Wine Tasting

July 28 & 29 - 12:00 noon ~ 3:00 p.m.

Live music on the patio enjoy the BBQ food while sampling our great selection of summer wines all this while enjoying summer garden blooms.

\$15.00 per person

Wine and Cheese Tasting Under the Tent

August 6 - 2:00 p.m. ~ 4:00 p.m.

Enjoy 4 selections of Ontario and Quebec cheese paired with 4 great Ontario wines. \$25.00 per person

Prerelease Luncheon

August 18 - 12:00 noon ~ 2:00 p.m.

Come and sample our 2006 Vintage Wines from the barrel. An opportunity for the general public to taste and order these wines for release in the spring of 2008 while enjoying a gourmet luncheon paired with the wines \$40.00 per person

Music and Lunch in the Garden

August 25 & 26 - 12:00 noon ~ 2:00 p.m.

Sample our new vintage sparkling wine mixes and enjoy a BBQ on the patio \$15.00 per person