



Just Off the Vine ...

The Ontario Wine Society's Newsletter

June/July 2002

Ontario Wine Society Events

• **June 19 (Wednesday) 2002 - Tasting Gold**

Featuring the gold medal winners from the Ontario Wine, formerly Air Ontario, Awards. Konrad Ejbich will lead the tasting.

• **August 27 (Tuesday) 2002 - Summer cooking**

This will be at La Maquette restaurant this year.

• **September 17 (Tuesday) 2002 - Before and After Dinner Wines**

• **October 2002 - Riedel Glass Tasting**

• **November 2002 - Viva Vincor**

This will be a wine fair of Vincor's Ontario and British Columbia Estates - Inniskillin, Jackson-Triggs, Hawthorn Mountain and Sumac Ridge.

Recent OWS Tastings

❖ **Magnotta Winery - Premium Side**

By David Falconer

On Monday, April 29, 2002 over fifty members and guests of the Ontario Wine Society took part in this tasting event at the Tasting Rooms Restaurant.

Magnotta is known mostly for its "Affordable Excellence" with vineyards in Niagara, Chile and other partner vineyards around the world. To the surprise of many, and from the vineyards in the heart of Niagara's grape growing region, Magnotta is making award winning wines.

In fact Magnotta has the distinction of winning more awards than any other winery in Ontario!

Cesar Valente, Product Consultant with

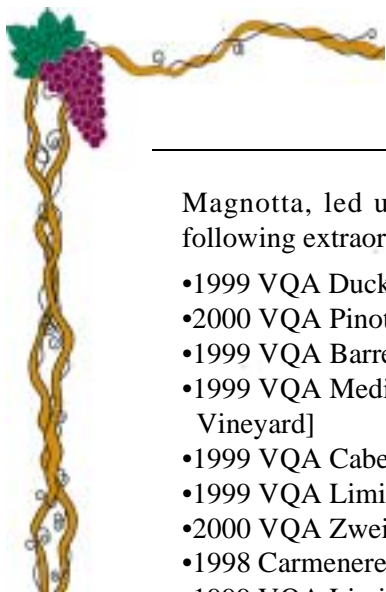
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Magnotta, led us through the tasting of the following extraordinary wines:

- 1999 VQA Ducks Unlimited Viognier
- 2000 VQA Pinot Gris
- 1999 VQA Barrel Fermented Chardonnay
- 1999 VQA Medium Dry Riesling [Merrit Road Vineyard]
- 1999 VQA Cabernet Sauvignon
- 1999 VQA Limited Edition Cabernet Franc
- 2000 VQA Zweigelt-Merlot
- 1998 Carmenere Gran Reserve
- 1999 VQA Limited Edition Gewurztraminer Icewine

The Tasting Rooms Restaurant prepared a special selection of the following appetizers to complement the wines:

- Smoked Arctic Char
- Vegetarian Spring Rolls in Rice Paper with Ginger-Chili Sauce
- Smoked Chicken, Sun-dried Cranberries and Cheddar Tortilla
- Roast Beef Tenderloin on Baguette - Dijon Mustard
- Roasted Summer Vegetable And Goat Cheese Pizza
- Brie and Oka Cheese with Nuts, Fresh Fruit and Crackers



Cesar Valente, product consultant for Magnotta commenting on the wines being tasted by OWS members at the Tasting Rooms Restaurant.

It was interesting to see how the wines paired with the appetizers.

Following the tasting, it was the general opinion of the members and guests at the table where I

was seated that the 1998 Carmenere Gran Reserve at \$29.95 a bottle was a fabulous red for the price. Other wines of note were the 2000 Pinot Gris and the 1999 Barrel Fermented Chardonnay.

It can definitely be said that Magnotta offers "Excellence that is Affordable".

Ontario Winery Events

❖ Birchwood

A Pair to Remember

June 22,23

Come Discover our award winning Gewurztraminer/Riesling 2000 and receive a complimentary pear topped with soft cheese.

Dad's Day Special

June 15th &16th

Treat Dad to free tasting of Riesling Ice Wine and a chance to win a ride on the new Seaflight Hydro-Foil.

❖ Cave Spring

Big Reds

June 1, 8, 15, 22 & 29, 2:00pm

Upon discussing the history and characteristics of Cabernet Sauvignon, Cabernet Franc and Merlot, participants will taste the '95, '98 and '99 Cabernet/Merlot and '98 and '99 Merlot.

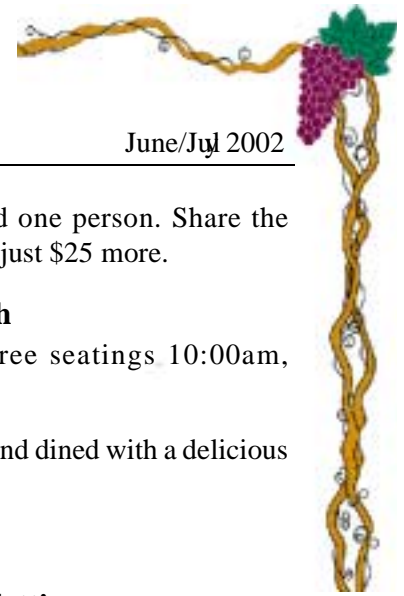
Please call 905 562 3581 for reservations. \$5.00 per person.

Grape and Wine Festival "New Vintage Niagara"

June 22,23

Celebrate the Festival's Passport Weekend with a tutored tasting of some new Cave Spring Cellar Editions: '01 Sauvignon Blanc, '01 Chenin Blanc, '99 Cabernet/Merlot, '99 Merlot and '00 Syrah.

Please call 905 562 3581 for reservations. \$5.00 per person.



Tour de France À La Niagara

July 6, 13, 20 & 27

Following the route of France's cycling classic, we will present our Niagara take on the great French regional varietals of Bordeaux, the Rhône & Beaujolais, Burgundy and Alsace.

Please call 905 562 3581 for reservations. \$5.00 per person.

❖ **Creekside**

Seafood and Sauvignon

Weekends in June, 12:00pm to 4:00pm

Indulge in one of the classic food and wine matches as Creekside's newly-released, Ontario Wine Award Winning, 2001 Sauvignon Blanc takes on the mighty shrimp in a duel destined to delight your taste buds. Join us on the deck and sample our flagship white over a plate of fresh shrimp.

\$5.00 per person. Reservations recommended.

❖ **Eastdell**

Third Annual Canadian Federation of University Women's Dinner

Saturday, June 8, 6:00pm

This is a four-course gourmet feast paired with Bench wines. A portion of the proceeds go to the CFUW scholarship fund. Start with a glass of EastDell's new Cuvée Brut champagne.

\$80 per person.

It's a Wrap

Tuesday, June 11, 10:30am

Hand wrap and decorate silverware with Chris Grenville of Top of the Hill Designs.

\$30 per person includes materials, lunch and glass of wine.

The All-Day Chair

Saturday, June 15, 10:30am

Just in time for summer, a Saturday project to create the ultimate snooze chair. Perfect for a couple's day out, including an alfresco lunch and 6-oz. glass of wine.

\$175 for one chair and one person. Share the chair with a partner for just \$25 more.

Father's Day Brunch

Sunday, June 16, Three seatings 10:00am, 12:00pm & 2:00pm

Dad's turn to be wined and dined with a delicious brunch.

\$16.95 per person

Yoga in a Tranquil Setting

Tuesday, June 18, 10:30am

Enjoy the zen of yoga in the vineyard, then continue the relaxation over a healthy lunch. \$30 per person includes instruction, lunch and glass of wine.

Wheels & Wine

Sunday, July 14, 12:30pm to 3:00pm

Enjoy a vintage afternoon of classic autos in the field and wine tasting in the boutique. Car show admission FREE. Reserve early for brunch that day. It was sold-out the last three years.

❖ **Harbour**

BBQ by the Harbour

Weekends beginning June 1, 12:00pm to 5:00pm

Enjoy a wonderful gourmet grilled lunch, overlooking the scenic Jordan Harbour and rare Carolinian Forest.

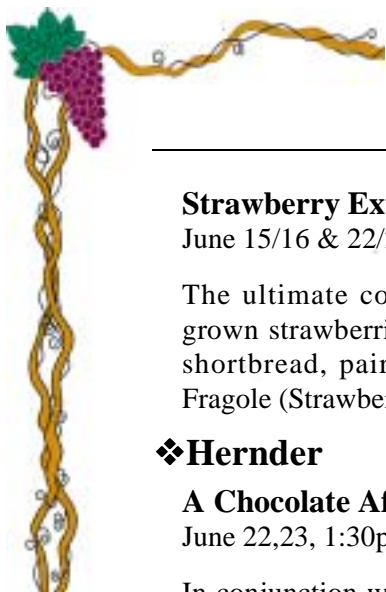
Summer Sippers

June 8, 6:00pm to 7:00pm, July 6 & August 11, 5:00pm to 6:00pm

These are seminars conducted by our winemaker Jeff Innes. He will lead you through our chosen "wines of the month" - from vine to wine, with samplings of each and the techniques he uses in order to create a premium wine.

Learn about/sample fresh fruity wines that help combat the heat of summer.

\$5.00 per person. Reservations required.



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Strawberry Extravaganza

June 15/16 & 22/23, 12:00pm to 5:00pm

The ultimate combination of fresh Niagara grown strawberries, with either cheesecake or shortbread, paired with our award winning Fragole (Strawberry wine).

❖ **Hernder**

A Chocolate Affair

June 22,23, 1:30pm

In conjunction with the New Vintage Niagara, come savour the flavours of our decadent Riesling, Baco Noir & Iced Raspberry chocolates paired with our award winning wines.

Complimentary wine samples, \$2 extra for 3 chocolates with Passport. Please call 905-684-3300.

❖ **Hillebrand**

Twilight Tours

Starting July 1, 7:00pm & 8:00pm

A twilight tour will take you on a romantic tour of the vineyard, barrel aging room and underground cellar, followed by an educational tasting of 2 VQA wines.

Theatre in Wine Country

Join Hillebrand Estates Winery and the Shaw Festival for a day with outstanding theatre, complimented by wine country cuisine. Guests will enjoy a choice of lunch or dinner in Hillebrand's Vineyard Café, a winery tour and tasting, followed by a performance at the Shaw Festival.

Packages range in price from \$98.50 for lunch to \$119.00 for dinner, including all taxes and gratuities. This package is booked directly through the Shaw at 1 800 511 SHAW.

Vineyard Concert Series

Vineyard Jazz, Weekend July 13,14
Vineyard Blues - Saturday, August 10
3:00pm to 7:00pm

Hillebrand Estates Winery will once again host its renowned Vineyard Concert Series this

summer. Live music, award-winning wine and wine country cuisine makes for a memorable time.

Advance ticket purchase is recommended. Tickets \$25.00 per guest, per day.

❖ **Inniskillin**

New Vintage Niagara

Weekend of June 22,23, 11:00am to 4pm

Featured at Inniskillin's Tasting Bar will be a selection of " New VQA Releases" from the 2000 & 2001 Vintages.

No Reservation required. Minimal tasting fees apply.

Wine, Cheese & Chutneys

Saturday June 29, 1:00pm to 4:00pm

Join Izabela Kalabis, Inniskillin Resident Chef, & Maria Moessner, Inniskillin Estate Sommelier, for a selection of Canadian cheeses and fresh seasonal fruit salsa & chutney paired with our award winning VQA Wines.

No reservation required. Minimal fees apply.

Cool Soups & Wines!

Saturday July 20, 1:00pm to 4:00pm

Join Izabela Kalabis, Inniskillin Resident Chef, & Maria Moessner, Inniskillin Estate Sommelier, to beat the summer heat with a selection of cool soups paired with selected Inniskillin VQA Wines.

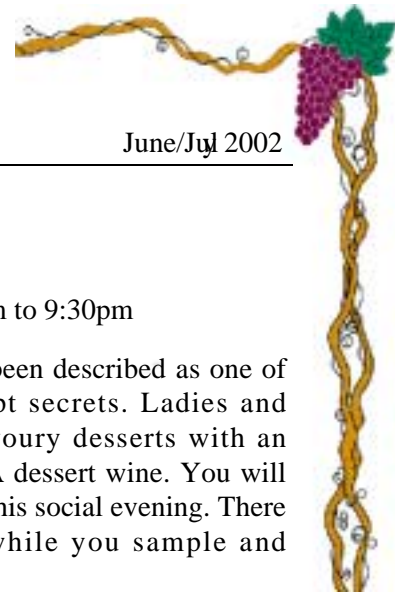
No reservation required. Minimal fees apply.

The Lemon & Salt Challenge

Saturday, July 27, 1:00pm to 4:00pm

You will have the opportunity to sample a selection of Inniskillin VQA Wines and experience how different flavours can effect the taste of your wine.

No reservations required. Minimal fees apply.



❖Konzelmann

How Grand It Is! 'Grand Reserve' Wine Release Celebration

Friday, June 7, 7:30pm Champagne Reception

Herbert Konzelmann invites you to join him for a special evening of tasting the new releases to their Wine Master's collection.

Chardonnay 'Grand' Reserve Classic
Riesling 'Grand' Reserve Classic
Riesling Traminer 'Grand' Reserve Classic
Merlot 'Grand' Reserve Classic

Reservations required. 905 935 2866 or wine@konzelmannwines.com

Winemaster's Choice

Sunday, June 23, 3:00pm

Join Herbert Konzelmann for a vineyard and winery tour including samples of various tank, barrel and newly released wines chosen by Herbert himself.

Reservations required! Complimentary for New Vintage Niagara passport holders or \$15.00 per person.

The Tenth Annual 'Authentically German' Lakefront BBQ

Saturday, July 20, 11am to 5pm

Join the Konzelmann Family in hearty German style, featuring fresh authentic German entrees, music and wine on the Lakefront property. BBQ catered by Lein Delicatessen, Toronto, paired with live entertainment of The Nu-Tones Band.

\$30.00 per person tax included, reservations recommended.

❖Lailey

Vineyard Bloom Picnic

Saturday, June 29

Come celebrate the beginning of the 2002 vintage. Vineyard tour with Donna Lailey. Lailey wines are paired with the fresh foods of the season.

\$25 per person, inclusive. Reservations: tonya@laileyvineyard.com or 905 468 0503

❖Ocala

Desserts at Ocala

Friday, June 14, 7:00pm to 9:30pm

Desserts at Ocala has been described as one of Port Perry's best kept secrets. Ladies and gentlemen, enjoy savoury desserts with an accompanying OCALA dessert wine. You will need a sweet tooth for this social evening. There will be live music while you sample and socialize.

\$10.00 per person. To reserve tickets call 905 985 9924 or ocala@sympatico.ca.

❖Peller

Twilight Tours

Starting in July, Sunday through Thursday at 7:15 p.m. and Friday and Saturday at 7:15pm and 8:15pm

Visit Peller Estates Winery during the relaxed calm of the evening for a guided tour through the vineyards and the barrel aging cellar. Afterwards, enjoy a sampling of Peller Estates' VQA wines.

Twilight Tours are offered complimentary

❖Pillitteri

A Rose Rhapsody

June 22,23

Celebrate summer's arrival! Refresh your palate with Pillitteri's Cabernet-Merlot Rose. Paired with strawberry rhubarb crumble this 2000 Rose is a spectacular taste of summer.

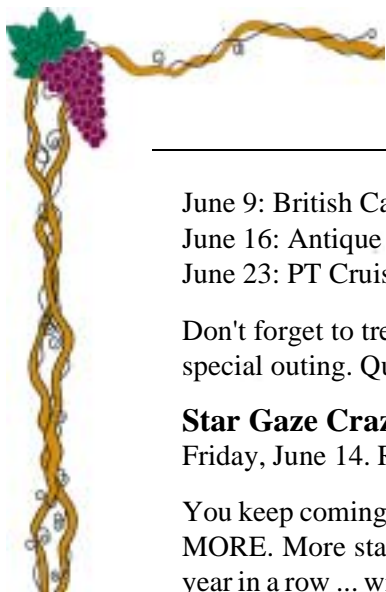
Complimentary with presentation of a New Vintage Evening ticket or Passport. \$5.00 for non-passport holders. Call 905 468 3147 for details.

❖Stonechurch

Cruisin' Car Sundays

June 9,16,23

Cruise down to Stonechurch to enjoy a presentation of fine cruisin' cars displayed on our winery lawns. BBQ and wine tasting available for a nominal fee.



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June 9: British Car Club of Niagara.
June 16: Antique Classic Car Club of Canada.
June 23: PT Cruisers.

Don't forget to treat Dad for Fathers' Day with a special outing. Questions? Call 905 935 3535

Star Gaze Craze

Friday, June 14. Rain-Date, Sunday, June 16

You keep coming back for more ... and we've got MORE. More stargazing, that is, for the 4th big year in a row ... with knowledgeable astronomers to answer your every question as you peer through their telescopes on our lawns. Stars in the sky, BBQ on the patio and wine in your glass!

\$5.00 per person. \$10 per family. 50% of all gate proceeds go to the Royal Astronomical Society. BBQ & wine priced separately. Informative slide show in the barrel cellar by the RAS.

Spring of Hope Concert.

June 15, 6:00pm

An evening of music & dining. At 6pm begin your evening with a complimentary cellar tour at the winery, followed by dinner & concert. Concert by the Ambassadors Christian Male Choir.

\$35. + taxes per person. Proceeds to the Niagara Warehouse of Hope and Christian Reformed World Mission. Call 905 935 3535 for tickets.

Country Tea in the Vineyards

Sundays in July and August, 3:00 to 4:00pm. Otherwise available by reservation only.

Typical English style tea includes wine tour and tasting. Enjoy sandwiches, scones, country fruit breads, tea cakes, tea and coffee.

\$17.95 plus taxes per person. Menu may vary. 905 935 3535

❖ **Stoney Ridge**

Interactive Winemaking

Saturday, June 8, 9:00am to 12:00pm

Spend a morning learning the art of winemaking

with Stoney Ridge Cellars' Award winning winemaker, Liubomir Popovici. Try your hand at blending and creating your own wine.

Call early to reserve, as space is limited. \$25.00 per person

An Awakening Experience:

June 1 and 29, 1:00pm

Participate in sensory education, as we explore Stoney Ridge Chardonnays through time. "Wine Awakenings", suppliers of the newest reference kit for aromas, will host this aromatic seminar. Be the first to experience the latest in winetasting experiences.

\$10.00 per person.

Strawberry Festival

Passport Weekend, June 15,16, 11:00am to 4:00pm

This annual passport weekend for strawberry lovers is exclusive to the Bench wineries. Stoney Ridge will be serving a sample of a chilled Strawberry Soup paired with a specially selected wine. Passports may be purchased at the winery.

New Vintage Niagara

Passport Weekend, June 22,23, 11:00am to 4:00pm

Out with the Old and in with the New... Enjoy a special comparative tasting, as we feature a selection of wines from our library and their New Vintage counterpart.

No charge for passport holders, \$3.00 for non-passport participants.

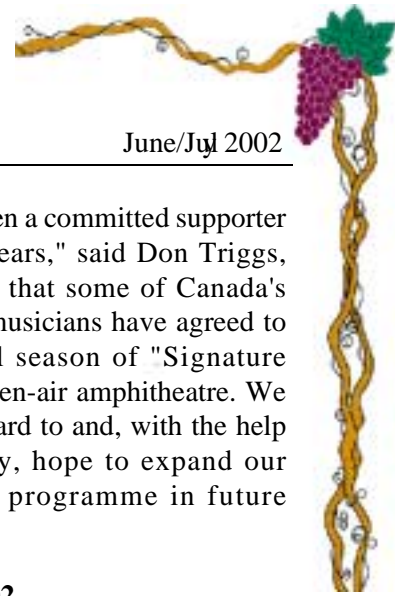
❖ **Thirty Bench**

Strawberry Festival

June 15,16, 11:00am to 5:00pm

Relax and enjoy a glass of one of our specially selected wines served with strawberries and an assortment of cheeses, while overlooking our vineyards - one of the best views in the Niagara Region!

\$4.00 per person. For information call 905 563 7737



Icewine & Truffles

June 22,23, 11:00am to 5:00pm

Relax and enjoy a sample of our 2000 Riesling Icewine with one of our Icewine Truffles while overlooking over our vineyards.

\$1.00 per person for passport holders

\$3.00 per person for non-passport holders.

For information call 905 563 1698

Ontario Wine Industry News

❖ Jackson-Triggs

Fine Wines Pair with the Performing Arts at Jackson-Triggs' New Open-Air Amphitheatre

Niagara-on-the-Lake, Ontario, May 24, 2002

Donald Triggs and Allan Jackson, Co-founders of Jackson-Triggs Vintners are proud to announce the opening of their new open-air Amphitheatre, set amidst the vineyards at the Jackson-Triggs Niagara Estate Winery, in Niagara-on-the-Lake. Offering a summer programme of "Signature Classics", the stunning venue, with its dramatic woodland backdrop, will awaken all the senses by marrying a unique collection of music and theatrical performances with an appreciation of fine VQA wine.

Taking place rain or shine over five weekends in June, July and August, each Jackson-Triggs' "Signature Classics" performance has been selected to match the standard of excellence that has brought Jackson-Triggs wines their worldwide acclaim. Showcasing the finest in Canadian music and talent, the "Signature Classics" line-up includes silent films accompanied by originally scored live music, a performance by the renowned Toronto Symphony Orchestra, "2 Pianos, 4 Hands" and a selection from the 2002 Shaw Festival. For added enjoyment, a selection of prepared gourmet specialties, together with Jackson-Triggs VQA award-winning wines, will be available for purchase at each performance.

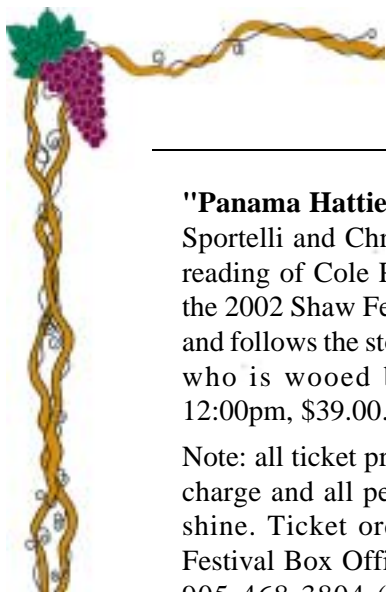
"Jackson-Triggs has been a committed supporter of the arts for many years," said Don Triggs, "and we are honoured that some of Canada's finest performers and musicians have agreed to support our inaugural season of "Signature Classics" at the new open-air amphitheatre. We have a lot to look forward to and, with the help of the arts community, hope to expand our "Signature Classics" programme in future years."

Signature Classics 2002

The season starts with "**Classic Movies**" - a screening of renowned silent films, accompanied by live music, in keeping with the genre. Canadian composer, Kevin Quain, has created an original score, featuring piano, trumpet, percussion and other acoustic instruments, to capture each film's unique drama, intimacy and surprise. The first in the series is "The Kiss", June 29, starring the enigmatic Greta Garbo, in one of her most moving and poignant roles. "The Iron Mask", August 24, stars Douglas Fairbanks as D'Artagnon, who, with his Muskateer comrades, embarks on his final swashbuckling adventure. Both start at 8:30pm and are \$15.00.

On July 27, members of the **Toronto Symphony Orchestra** will be travelling to Niagara-on-the-Lake to perform **Mozart's "Gran Partita", Serenade No. 10 in B-flat Major**. The largest of Mozart's wind serenades, this timeless classic is best known for its use in the 1984 motion picture film "Amadeus." 8:30pm, \$39.00.

"**2 Pianos, 4 Hands**", August 3 and 4, written by Richard Greenblatt and Ted Dykstra has been one of the most successful shows in Canadian theatre history since its debut in 1996, and has been performed all over the world. This humorous and entertaining comedy follows the journey of two girls in search of their dream to become professional musicians. A tribute to success through perseverance, the August 3 Gala Fundraiser is in support of About Face, a non-profit organization dedicated to helping victims of facial disfigurement. 8:30pm, August 3, Gala, \$150.00, August 4, \$39.00.



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"**Panama Hattie**", August 10, directed by Paul Sportelli and Christopher Newton, is a musical reading of Cole Porter's classic 1940's hit from the 2002 Shaw Festival Musical Reading Series, and follows the story of a brassy nightclub owner who is wooed by a well-heeled divorcée. 12:00pm, \$39.00.

Note: all ticket prices are subject to a \$6 service charge and all performances take place rain or shine. Ticket ordering - by telephone: Shaw Festival Box Office at 1-800-511-7429, by fax: 905-468-3804 (24 hours), in person: Shaw Festival Box Office. Group rates are available

❖ Ontario Wine Awards, 2002 Winners

Toronto, May 10, 2002, from Tony Aspler's web site, www.tonyaspler.com

Lucy Zilio, CFMT's high octane info-tainment presenter, and Tony Aspler hosted the 7th annual Ontario Wine Awards gala dinner held at the Fairmont Royal York Hotel in Toronto on Friday, May 10th.

Steven Page, lead singer of The Barenaked Ladies was also on hand to present an award on behalf of the group.

Here are the results of the competition that was judged on April 9th.

Ontario Wine Society Winemaker of the Year Award:

SUE-ANN STAFF - Pillitteri Estates

Air Canada Jazz Wine of the Year: (highest aggregate score from the judges)

SANDSTONE GAMAY NOIR RESERVE 1999

Enbridge Services Dry Sparkling Wine Award:

Gold: *CILENTO RIESLING BRUT n/v*

Silver: Vineland Riesling Cuve Close

Bronze: Hillebrand Trius Brut n/v

The All Stick Label Sweet Sparkling Wine Award:

Gold: *MAGNOTTA SPARKLING ICE*

Silver: no award

Bronze: no award

Raymond Weil Pinot Gris/Grigio Award:

Gold: *CREEKSIDE ESTATE PINOT GRIS 2001*

Silver: Colio Estate Pinot Grigio 2000

Silver: Cilento Pinot Gris 2001

Bronze: Pillitteri Estates Pinot Grigio 2000

Ontario Grape Growers Marketing Board Dry Riesling Award:

Gold: *STREWN RIESLING TERROIR 1998*

Silver: Konzelmann Late Harvest Riesling 1999

Bronze: Chateau des Charmes Riesling 2000

Fairmont Hotels & Resorts Off-Dry Riesling Award:

Gold: *PELLER ESTATES PRIVATE RESERVE DRY RIESLING 2000*

Silver: Vineland Estates Semi Dry Riesling 2000

Silver: Jackson-Triggs Proprietors' Reserve Dry Riesling 2000

Bronze: Hernder Estates Estates Riesling 2000

Arrow Hedge Partners Sauvignon Blanc Award:

Gold: *CREEKSIDE ESTATE SAUVIGNON BLANC 2001*

Silver: Vineland Estates Sauvignon Blanc 2000

Bronze: Southbrook Sauvignon Blanc Triomphe 2001

Forefront Communications Gewurztraminer Award:

Gold: *CHATEAU DES CHARMES GEWURZTRAMINER ST. DAVID'S BENCH VINEYARD 2000*

Silver: Hernder Estates Estate Reserve Gewurztraminer 2001

Bronze: Jackson-Triggs Proprietor's Reserve Gewurztraminer 2000

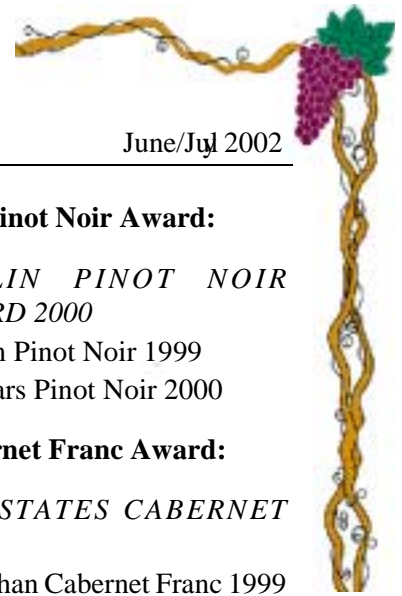
Terra Restaurant Other White White Award:

Gold: *STREWN PINOT BLANC 1999*

Silver: Crown Bench Vidal #9 2000

Bronze: Hernder Estates Estate Vidal 2000

Bronze: Pillitteri Gewurztraminer Riesling 2000



National Post Unoaked Chardonnay Award:

Gold: DANIEL LENKO CHARDONNAY UNOAKED 2000

Silver: Harvest Estate Chardonnay Unoaked 2000

Bronze: Lakeview Cellars Chardonnay Unoaked 2000

Ascendant Capital Inc. Barrel-Aged/Barrel-Fermented Chardonnay Award:

Gold: DANIEL LENKO CHARDONNAY AMERICAN OAK 2000

Silver: Chateau des Charmes Chardonnay Estate Bottled 2000

Bronze: Kacaba Chardonnay 2000

LCBO Estate/Reserve Chardonnay Award:

Gold: CILENTO CHARDONNAY RESERVE 2000

Silver: Pillitteri Estates Chardonnay Family Reserve 1999

Silver: Thirteenth Street Chardonnay Reserve 2000

Bronze: Daniel Lenko Old Vines Chardonnay French Oak 2000

Bronze: Henry of Pelham Reserve Chardonnay 2000

Barenaked Ladies Rosé Award:

Gold: DANIEL LENKO ESTATE ROSÉ 2000

Silver: Pillitteri Estate Rosé 2000

Silver: Cilento Riesling Rosé 2001

Balderson Gamay/Zweigelt Award:

Gold: SANDSTONE GAMAY NOIR RESERVE 1999

Silver: Hernder Estates Cabernet Sauvignon Cabernet Franc Zweigelt 2000

Bronze: Maleta Gamay Noir 2000

Ducane Gas Grills of Canada Red Hybrid Award:

Gold: HENRY OF PELHAM BACO NOIR RESERVE 2000

Silver: Lakeview Cellars Baco Noir 2000

Bronze: Magnotta Marechal Foch 2001

Wine Establishment Pinot Noir Award:

Gold: INNISKILLIN PINOT NOIR MONTAGUE VINEYARD 2000

Silver: Henry of Pelham Pinot Noir 1999

Bronze: Lakeview Cellars Pinot Noir 2000

Vintage Keeper Cabernet Franc Award:

Gold: HERNDER ESTATES CABERNET FRANC 1999

Silver: Thomas & Vaughan Cabernet Franc 1999

Bronze: Thirty Bench Benchmark Reserve Cabernet Franc 1999

Dairy Farmers of Canada Merlot Award:

Gold: CHATEAU DES CHARMES MERLOT ST. DAVID'S BENCH VINEYARD 1999

Silver: Thomas & Vaughan Merlot Reserve 2000

Bronze: Reif Estate Merlot 2000

Enbridge Services Meritage Award:

Gold: JACKSON-TRIGGS PROPRIETOR'S GRAND RESERVE MERITAGE 1999

Silver: Hernder Estates Meritage 1999

Bronze: Harbour Estate Cabernet 2000

Bronze: Thirty Bench Benchmark Reserve Blend 1999

Fairmont Royal York Hotel Cabernet Sauvignon Award:

Gold: HERNDER ESTATES RESERVE CABERNET SAUVIGNON 1999

Silver: Creekside Estate Signature Series Cabernet Sauvignon 1999

Bronze: Lakeview Cellars Cabernet Sauvignon 1999

Vines Magazine Late Harvest Vidal Award:

Gold: DANIEL LENKO SELECT LATE HARVEST VIDAL 2000

Silver: Konzelmann Select Late Harvest Vidal 2000

Bronze: Jackson-Triggs Proprietor's Reserve Late Harvest Vidal 2000



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Signature Restaurant Vidal Icewine Award:

Gold: JACKSON-TRIGGS PROPRIETORS
RESERVE VIDAL ICEWINE 2000

Silver: Pillitteri Estates Vidal Icewine 2000

Bronze: Reif Vidal Icewine 2000

Vintages Vinifera Icewine Award:

Gold: MAGNOTTA CABERNET FRANC
LIMITED EDITION ICEWINE 2000

Silver: Pillitteri Estates Gewurztraminer Icewine
2000

Bronze: Jackson-Triggs Proprietor's Grand
Reserve Cabernet Franc Icewine 2000

The Pigeon Branding + Design Best Label Award:

Willow Heights Reserve Collection series

The Pigeon Branding + Design Best Packaging Design:

*Peller Estates Andrew Peller Signature series
bottle*

❖ **Pillitteri Estates**

Sue-Ann Staff Honoured With Winemaker Of The Year

Toronto, Ontario, May 13, 2002

Niagara-on-the-Lake Winemaker, Sue-Ann Staff took home top honours at this year's Ontario Wine Awards winning the coveted Ontario Wine Society's "Winemaker of the Year" Award, being not only the youngest, but also the first female winemaker to ever hold this title. Winemaking seemed a natural progression for the young oenophile whose family history includes five generations of viticulture background in Canada.

Staff, who proudly joined Pillitteri Estates Winery as chief winemaker in April of 1997 after obtaining a Graduate Degree in Oenology from the University of Adelaide, South Australia, has added this distinction to her portfolio of awards and recognition. Among these, two gold medals from the Challenge International du Vin in Bordeaux, France and a rare Double Gold Medal from the American

Wine Society in the United States.

The Ontario Wine Awards Gala, formerly known as the Air Ontario Wine Awards, was held on Friday, May 10, 2002 at the Royal York Hotel in Toronto. As well as Winemaker of the Year, Pillitteri Estates Winery took home six more awards, including four silver and two bronze to add to their ever growing repertoire. Midway through the 2002 competition year, Pillitteri Estates already holds 3 gold, 14 silver, 19 bronze and 3 gran menziones from competitions both national and international, including Gold for 2000 Vidal Icewine at Challenge International du Vin, Bordeaux, France.

"Winning Winemaker of the Year is a great honour and being the youngest ever as well as the first female to hold this makes it that much more special," states Staff. Vice President Charles Pillitteri adds, "We are all very proud of Sue-Ann and it's wonderful that she shares our family's passion and commitment. It is definitely a great honour for Sue-Ann and Pillitteri Estates to achieve this recognition."

❖ **Tony Aspler - New Horizons**

Toronto, April 2, 2002

Many of you know that Tony's 21 years of writing great articles on wine for the Toronto Star came to an end in April 2002. Also, many of you are probably wondering "what's Tony going to do now?" Here, in Tony's own words in a letter to his colleagues reprinted here with his permission, is what he will be up to.

"But I am not disappearing from the wine scene. Far from it. I have monthly commitments to write for Wine Tidings Magazine, Vines, Doctor's Review, my own website www.tonyaspler.com (which gets some 4,000 hits a week), Winepros.com in Australia, as well as one-off stories for magazines such as Harper's in England and the International Wine & Food Society magazine.

My 10-part TV series on port, 'Ports to Remember', will be screened on Wednesdays at



3 p.m. and 7 p.m. beginning April 10 on the Knowledge Network in British Columbia and on Saturdays at 3:30 p.m. on PBS-WNED Buffalo beginning April 13th.

I will continue to consult to the hospitality industry and conduct tastings, staff training and educational seminars. The Ontario Wine Awards will continue to be an annual event and I am in the process of planning an even more ambitious wine experience for next year.

And, of course, I will remain active in pursuing the goals of the charitable foundation I founded with Arlene Willis, 'Grapes for Humanity' which raises funds through the international wine community for victims of landmines."

❖ **Royal DeMaria**

The Sweet Taste of Victory Lingers: Royal DeMaria Scores Another Gold Rush in France

May 22, Vineland, Ontario

Royal DeMaria, Canada's Icewine specialists, came away with five gold medals from the prestigious Les Citadelles du Vin 2002. Judges at the competition, held May 12 to 14 in Bordeaux, France acknowledged the winemaking excellence of Royal DeMaria's 2000 Vidal, Gewurztraminer and Pinot Gris Icewines and the debut vintages of its 2000 Gamay and 2000 Chardonnay Icewines.

It is the first time in the award's history that any winery has won five gold medals within the same category and the second consecutive year that Royal DeMaria has brought home the top award from the renowned Bordeaux competition.

"It is testament to the grape-growing profession in Niagara and shows that we are leaders in both viticulture and winemaking," said Joseph DeMaria, owner and winemaker.

Formerly known as the Civart Trophy, the Citadelles du Vin is an annual international competition organised within the framework of Vinexpo, the most prestigious wine and spirits

exhibition in the world. These international medals follow in the wake of top awards garnered at the Brussels-based competition Concors Mondials, France's Challenge International du Vin, the Finger Lakes International Wine Competition and the L.A. County Fair Wines of the World Limited Production Wines Competition.

Joseph DeMaria said that he is pleased that his limited production wines continue to be well received at prominent competitions around the world, especially the back-to-back wins in Bordeaux. "Our Icewines are consistently celebrated as being among the elite wines of the world," said DeMaria, who produced his first vintage in 1996. "I am overjoyed that the international judges acknowledged the passion and dedication with which I craft these exceptional Icewines."

To date, Royal DeMaria has scored 32 medals in international wine competitions in 2002. The Vineland-based winery was anointed as one of the world's finest producers when its 1999 Riesling Icewine was awarded with the Olympiades du Vin Gold Medal, the highest possible honour from VinExpo. In its three-year history, the estate producer has amassed a total of 61 medals in worldwide competitions.

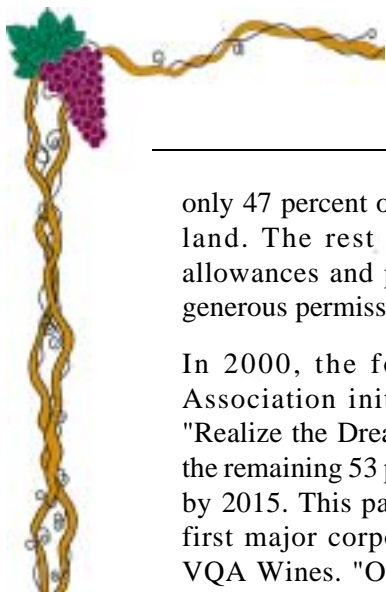
❖ **Vincor**

Efforts To Preserve Ontario's Magnificent Bruce Trail Step Up with Help of Ancient Coast Wines

Niagara Falls, Ontario, May 21, 2002

Most people in Ontario are familiar with the natural beauty and hiking trails along the 800 km Bruce Trail that winds along the 450 million year-old, Niagara Escarpment from Queenston to Tobermory. Few realize, however, that it is a designated UNESCO World Biosphere Reserve, to be preserved for the benefit of all people, much like the Galapagos Islands, the Serengeti National Park in Tanzania and the Florida Everglades.

A popular destination for hikers, naturalists and ecologists the world over, it surprises most that



Just Off the Vine ...

The Ontario Wine Society's Newsletter

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only 47 percent of the trail is secured on public land. The rest is routed over roads, road allowances and private property, through the generous permission of numerous landowners.

In 2000, the forty-year old Bruce Trail Association initiated a long-term strategy, "Realize the Dream", with the goal of securing the remaining 53 percent of the Bruce Trail route by 2015. This past week they announced their first major corporate partner, Ancient Coast VQA Wines. "Our goal," said Ed Madronich, Ancient Coast's Marketing Manager, "is to raise the profile of this great, and largely unrecognized natural resource that is right in our backyard."

Providing a multi-layered support program, Ancient Coast will be donating a portion of the proceeds from the sale of all its wines at the LCBO, and at over 160 Wine Rack locations across Ontario. As importantly, Madronich's team is mounting an awareness campaign for the Bruce Trail in the form of bottle label and neck tag information, radio advertisements, and a features promotion at a number of key resorts and golf courses along the Bruce Trail, such as Blue Mountain Resort near Collingwood and Peninsula Lakes Golf Club in the Niagara region. Even the Muskoka Sands Hotel, which is far from the Trail itself, will be supporting the campaign this summer.

"We are absolutely thrilled with Ancient Coast Wines' dedication to our cause, and their creative approach to raising our profile across the province," said Jacqueline Winters, Executive Director, of the Bruce Trail Association. "We share a common interest in land preservation and an obvious passion for the Escarpment's unique ecosystem."

Ancient Coast Wines are named after the Niagara Escarpment, itself an ancient coastline shaped by tropical seas, coral and other crustaceans. As the seas receded many millions of years ago, they left a legacy of rich limestone soils and a unique micro climate protected by the cliffs, that is perfect for growing vines. Ancient Coast's popular collection of affordably priced,

VQA wines are made from grapes grown exclusively in the Niagara Peninsula. The wines are produced by Winemaker, Mira Ananicz, at Vincor Niagara Cellars in Niagara Falls.

Free Wine Newsletter for OWS Members

Ontario wine writer Natalie MacLean publishes an e-mail newsletter that covers a wide range topics, from the health benefits of wine and restaurant lists to food and wine matching and wine buying suggestions. You can sign up for her newsletter simply by e-mailing her at nataliemaclean@rogers.com. You'll receive an article every week or two (it's free). There are no ads and your e-mail address is kept strictly confidential. Natalie does this because she enjoys getting the occasional feedback from those on her list.

Natalie's wine articles have been published internationally, and have appeared in the National Post, Canadian Business Magazine, enRoute (Air Canada), Hemispheres (United Airlines), Food & Drink and the Ritz-Carlton Magazine, among others. You can read more of her work at www.nataliemaclean.com. Recently, Natalie was nominated for the 2002 James Beard Foundation journalism award for the best wine writing in a North American newspaper. She is the first Canadian to receive this recognition.