



Just Off the Vine ...

The Ontario Wine Society's Newsletter

June 2007

Upcoming Events

Toronto Chapter

The Outer Limits Of Ontario Wine

July 23 - 6:30 p.m. ~ 9:00 p.m.

Savoy Bistro and Lounge

Featuring 100% Ontario wines which are very difficult to find, some from wineries that most people don't know exist. An "Outer Limits of Ontario Wine" is any 100% Ontario wine that is non VQA* from official DVAs** like Niagara Peninsula, and including Prince Edward County, or from non-official DVA areas. More details will follow next month.

Niagara Chapter

Canadian Oak Comparison

Tuesday, June 26, 2007

Join us as we find out what differentiates Canadian oak from its French or American counterparts, and further, discover first hand what Canadian oak aged wines taste like and how they compare to wines with other oak treatments. Derek Barnet, winemaker at Lailey Vineyard Winery will be leading us through the barrel cellar for a barrel sample of their Canadian Oak wine. We will then proceed up to the loft where we will have a comparative oak tasting. For more information go to the website:

www.ontariowinesociety.com

Other Events In The Works

Toronto Chapter

- Bin End Dinner at Woodbine Racetrack - August 22
- Reif 25th Anniversary - Faculty Club - September 25
- Tribute to Donald Ziraldo - Grano Restaurant - Oct. 30
- Baco Noir - Faculty Club - November 27

Niagara Chapter

- Pinot Gris/Pinot Grigio comparison including wines from Italy & France at Fielding Estate - July
- Pig roast featuring rose wines at Harbour Estates August 24
- Annual Dinner at Niagara College - November 9

The Fine Wine Reserve

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

GLEN C. SIEGEL

Hidden away near the busy intersection of King and Spadina in downtown Toronto is the wine lovers' paradise called The Fine Wine Reserve. There's no sign, no indication of what is down below. If you have wine stored there, you already have the id card and your thumb print is on file so you can get through the layers of security and into the Reserve.

Although the OWS's wine is stored there, I do not have the magic card and the computer doesn't recognize my thumb so I ring the unmarked door bell and walk down the stairs and wait in the hallway.

Marc Russell swings open the door and invites me into the antechamber. It's cool and dark and there are two doors in front of me... do I go left or straight through??? Left it is as there isn't a security card reader on that door. This is the members tasting room where Marc and I spend some time talking about the Reserve before he showed me around.



Members Tasting Room

OWS: Why did you open The Fine Wine Reserve?

MR: I'm a former geologist who had lived in 39 places in 7 countries when I returned to Toronto. I wanted to settle in Toronto I was looking at some ideas for businesses when I was given a bottle of Port for my 40th birthday. This was one of the good ones that need to be cellared

for a while but I didn't have anyplace to keep it. I started looking around Toronto and realized that there were no storage facilities for wine although they are really common in other countries. I figured that there would be a small market for this type of venture.

OWS: So why are you in this downtown location instead of up north where the rents are cheaper?

MR: When I decided to open the Reserve, I knew that it would be hard to find the perfect location. I wanted to be somewhere that would be accessible for my clients but would also be appropriate for the facility that I would need to build. A great many of my clients work in the Bay street area or they live in the waterfront condos or they are downtown to go to the theatre or a sporting events. I wanted someplace that they could drop in after work, on the way home to pick up the wine for dinner or for after the theatre. I also wanted enough space to build this tasting room so that my clients could drop in with their friends to taste that special bottle. The tasting room has glasses, serving plates, dishes, cutlery, a convection oven and a dishwasher for members use.



Hallway with Wine Cabinets on both sides

I looked at over 100 locations for selecting this one. It had the basics to create the premium wine storage facility I wanted to build.

OWS: So what services do you offer to your clients?

MR: There are two different broad categories.

First there is the Private Cellaring. You have your own private wine cellar at home, except that it is here and I worry about the temperature and the humidity and the security. You look after your wine. This is the service the OWS has. You look after your own wine in your own cabinet. You had 24 / 7 access to the facility. You get invited to the various tasting events that are held here in

the tasting room. The only real variations in this service are how big your space is and if you add in the 24 / 7 access to the tasting room.

The smallest space holds 8 cases of wine and costs \$33 per month. The unlimited access to the tasting room, for "drop in" use or private bookings is \$5/month. Space is available in multiples of 8 cases up to 48 cases so you can start small and trade up as your collection builds. When you open

your account, we install a new lock and key for your space. You can also get walk-in wine cellars that hold between 200 and 600 cases.



Cabinet showing one of the two racking systems - cabinet is two bottles deep

The other category is Custodial Cellaring which is tailored to the needs of each client. The clients do not have direct access to their wine. It is stored in large rooms and I'm the only one with the key. If the client wants a specific case or bottle, he contacts me and I retrieve it from the cellar for him. The people who want this service tend to be people who are moving and do not have anyplace to store their wine and the "All Star" collectors who just have too much to store. Although they are only about 25% of my clients, they are well over 60% of my work here as I do everything for them.

OWS: How big is the Reserve?

MR: It's around 5600 square feet.

OWS: It must cost a fortune to keep everything at the correct temperature.

MR: Not really. It's a matter of designing and building the right facility. This building doesn't get direct sunlight and we are in the basement. Since it's an old building, the walls are between 2 and 4 feet thick. To this, we added vapour barrier and then 5 1/2 inches of insulation. We insulated the ceiling which is 6 inch thick wooden planks. The climate is maintained with 7 zoned compressors for even air flow. We only need between 2 and 3 compressors but the 7 give us better air flow and built in backup. We also humidify the space as required. We are at a constant 55F and 65% relative humidity. There are thermometers around the Reserve so people can check this whenever they are here. The one time there was a power failure, we only changed by 1 degree Fahrenheit in 17 hours. All the

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wine acts like a giant heat sink so that it's a very stable environment.

MR: Let's walk around and you can see everything.

The Reserve is dark because of the low wattage lights and quite cool but the air is surprisingly fresh. The wine cabinets are built from rough sawn pine with a dark stain but there is no odour that might creep into your wine. As we walked around, Marc turned on the humidifier jets to show me how they worked.



Humidifier Jet

This place is amazing. For more information, contact Marc Russell at 416-593-9463 (593-WINE) or send an e-mail to info@finewinereserve.com

Corporate Member Winery Events

ANGELS GATE WINERY

BBQ & Dine with Wine Seminar

June 16 - 2:00 p.m.

Grill on the hill with us – the Beamsville Bench that is – in grand outdoor style! Learn how to prepare marvelous marinades and spectacular sauces – all with the secret ingredient – wine! Food preparation + wine tasting/food sample. \$15 per person

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

CAVE SPRINGS CELLARS

Faults Accusations

Saturdays in June at 11:00 a.m. and 2:00 p.m.

Was the wine your boss rejected in a fancy restaurant really faulty? Using aroma kits, learn the truth about wine faults, including how to pick out cork taint or oxidation like a pro!

Walking the Vine

Saturdays and Sundays in July at 11:00 a.m. and 2:00 p.m.

Nestled on the Beamsville Bench overlooking Lake Ontario, Cave Spring Vineyard is a spectacular place to learn about vines. A walking vineyard tour is followed by a tasting in our cellars.

\$15.00 per person

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. Learn how this local grower nurtures and coaxes their crop to life. 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.

Completing this entire series, all three of our featured chefs will unite to prepare a feast fit for any food lover. Each course will be specifically paired with its own Château des Charmes wine, maybe even two!

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. Purchase the entire three date series plus the Harvest Feast for \$250 pp + taxes and gratuity.

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

Wave 94.7 FM Presents the 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 p.m.

Open seating. Events proceed rain or shine

Single concert with a glass of wine \$40 pp. Concert with Lunch \$75 pp

Three concert series with a glass of wine \$100 pp. Series with lunch \$200 pp

For tickets call 905.323.FUND(3863) or visit

<http://www.scghfoundation.com>

EASTDELL ESTATES WINERY

All Day Brunch With a VIEW

Every Sunday with seatings at 10:30 a.m., 12:30 p.m. & 2:30 p.m.

Enjoy our splendid setting and a hearty buffet of delicious brunch favourites including hot carving & omelet stations, salmon, sausages, eggs, fresh fruits, seasonal salads and home made desserts.

\$21.95 p.p., half price for children under 12 years. Festive brunch rate applies on holidays. For reservations call (905) 563-9463 or email TheVIEW@eastdell.com

Catch & Release Date Night with a VIEW

June 8 - Seatings from 5:00 p.m.

A special three course meal for two, featuring salmon and trout dishes. \$80/couple or \$110/couple including Sommelier suggested wine pairings. (905) 563-9463. For reservations call (905) 563-9463 or email TheVIEW@eastdell.com

New Vintage Wine & Food Experience

June 9, 10, 16 & 17 - 11:00 a.m. ~ 4:00 p.m.

Savour three refreshing new 2006 releases: Unoaked Chardonnay, Pinot Grigio and Riesling each matched with a sampling from The VIEW Restaurant. Complimentary to Discovery Pass holders; \$10, non-passport holders. Call (905) 563-9463 or visit www.eastdell.com for details.

Lakeview Cellars – New Vs. Vintage

June 9 - 17 - 11:00 a.m. ~ 5:00 p.m.

A comparative tasting between Lakeview's new 2006 and vintage 1992 & 1994 Riesling. Offer includes a Lakeview special edition corkscrew. Complimentary to Discovery Pass holders; \$10, non-passport holders. Call (905) 562-5685 x227 or visit www.lakeviewcellars.ca for details.

Father's Day Brunch with a VIEW

June 17 with seatings at 10:30 a.m., 12:30 p.m. & 2:30 p.m.

Bring the King of the Grill to EastDell to enjoy a special Father's Day brunch. \$21.95 p.p. Call (905) 563-9463 or email TheVIEW@eastdell.com to reserve.

"Vintage Wheels & Wine" Car Show

July 8 - 1:30 p.m. ~ 3:30 p.m. (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 or email EDretail@eastdell.com for details.

THE GRANGE OF PRINCE EDWARD VINEYARDS & ESTATE WINERY

Father's Day Family Barbeque with Drew

Ackerman and Jake de Vries

June 17 12:00 noon ~ 4:00 p.m..

Bring Dad out to the farm for a lovely family barbeque lunch on the patio or in the Tasting Room. Great 50's and 60's music by popular county musicians Drew Ackerman and Jake de Vries. Enjoy a complimentary taste of our new release of the month, the much anticipated 2006 Trumpour's Mill Assemblage White VQA. Rain or shine. No cover charge. The Grange is located at 990 Closson Road, Hillier, Prince Edward County. Email

info@grangeofprinceedward.com

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Soulful Sunday Blues with Emily Fennell & Soul Flight Trio

July 15 - 1:00 p.m. ~ 4:00 p.m.

Join us on The County's best patio for some soulful Sunday blues. Back by popular demand, Emily Fennell and her trio make their second appearance at The Grange. Enjoy lunch on the patio or just sit and enjoy the music and try a complimentary taste of our new release of the month, to be announced soon. Rain or shine. No cover charge. The Grange is located at 990 Closson Road, Hillier, Prince Edward County.

JACKSON-TRIGGS NIAGARA ESTATE WINERY

Savour the Sights

June 16 - 6:30 p.m.

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

\$135.00 pp. For your convenience, charges will be made prior to your dining experience. Please note that applicable taxes and gratuity will be added at that time, and a receipt will be presented to you at arrival. Cancellations must be made at least 7 days in advance.

Contact: 905.468.4637 Ext. 226

Twilight In The Vineyard: Steven Page

June 29 - 8:00 p.m.

Steven Page returns by popular demand for what promises to be another one-of-a-kind sold out performance in our open-air amphitheatre! As a solo artist, Page collaborated with Stephen Duffy to produce the critically acclaimed 2005 album "The Vanity Project". His lyrics have been described as soul exposing and his live performances are like intimate conversations. If you have a chance, ask Steven about his other obsession, wine collecting... he's a self taught oenophile, and aspires to learn more each day... in fact, that's how he leads his life...(and maybe with a wine glass in his hand!)

\$59.00 + \$4.00 Handling Fee pp. Please note that the Twilight Experience Packages (Vineyard Grille & Cellar Dinner) are not being offered prior to this performance.

Contact: 905-468-4637 ext.2 or 1-866-589-4637 ext.2

KONZELMANN ESTATE WINES

"Wine-Down" Summer BBQ Series

Saturdays and Sundays June 16 to October 7
12:00 noon ~ 3:00 p.m.

(Weather permitting)

Presented by in-house Chef Darren Stoute

Enjoy our relaxing luncheon accompanied by a glass of Konzelmann Wine. Our lush vineyards and beautiful view of Lake Ontario will surround you with the perfect environment to fully enjoy a soothing day of smooth wine and remarkable food.

Enhance your wine country experience from the The Pergola Deck and the Setting-Sun Platform Grille.

Vegetarian, Seafood, Poultry, or Pork menu items will be prepared using fresh local produce and the impressive skills of our in-house Chef, Darren Stoute. Saturdays and Sundays, beginning June 16th until October 7th 2007, be prepared to have your troubles disappear and your worries carried away on the lake-front breeze. For private Wine Masters Dinners and functions at Konzelmann Wines please contact us at 905.935-2866

Niagara New Vintage Festival

Discovery Pass Offering

Before, During and After...When to Enjoy Sparkling Wines

June 9 to 17 - 12:00 noon to 5:00 p.m.

Method Traditional and Cuvée Close...two unique and pleasurable styles kissed with our sensual IceWine and teased with tropical fresh fruit that will wave oceans of exotic elegance over your tongue.

Please call 905-935-2866 for details

NIAGARA COLLEGE WINERY

Live the Dream!

June 9 and June 10

Ever dreamt of working in the wine industry? Spend an hour being a student of wine in our brand-new, state-of-the-art tasting room, where you will participate in a college level sensory class.

Included with New Vintage Discovery Pass or \$10.00 without Pass. Reservations required. Please call 905-641-2252 Ext. 4070

New Vintage Grill Hosted at Niagara College

June 16 - 6:00 p.m. ~ 9:00 p.m.



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Come and visit our booth at the New Vintage Grill where we will be serving a newly released, Rose 2005. . purchase tickets at www.niagarawinefestival.com

Be sure to browse through our on campus wine store that will be open during the event!

PENINSULA RIDGE ESTATES WINERY

Art & Wine 2007

June 30 - July 1

Showcasing a celebration of Niagara Art! Come and enjoy this travelling outdoor exhibition of fine and functional art hosted by us. All work is created by the artists and is available for sale. Art, wine and the great outdoors...

Your Table is Ready...

Wine and Dine in style at the Restaurant at Peninsula Ridge. Bring your guests to the local "hot spot" for a fabulous meal that is sure to impress. Join us for a romantic dinner for two or gather your friends for an impromptu weekday lunch. If you haven't experienced chef Robert Trout's Sunday Brunch then you are certainly missing out. Come in and experience our new Spring Menus. The Patio is now open "weather permitting". Hours at the Restaurant are Wednesday thru Sunday for Lunch and Dinner 11:30 am Onwards including Sunday Brunch 11:00 am to 3:00 p.m.. To see our new menus visit us online at <http://www.peninsularidge.com/menu.htm>

The Retail Cheese Counter wants to further enhance the experience with cheese tastings at the retail tasting bar.

PILLITTERI ESTATES WINERY

Wine Tasting at Peace Bridge

June 8 - 1:00 p.m. ~ 4:00 p.m.

Sample Pillitteri Wines available at the Fort Erie Duty Free No Cost

A Fusion of Our Finest

New Vintage Niagara Seminars

June 9 & 10 - 1:00 p.m. & 4:00 p.m.

June 16 & 17 - 1:00p.m. & 4:00 p.m.

Discover the nuances of our unique Gewurztraminer-Riesling Fusion and classic Cabernet Franc. Join our sensory exploration seminar highlighting new 2005 releases. Designed to entertain and educate this interactive experience combines food pairing and a cellar tour. Reservations required. 905 468-3147 x 258.

\$10.00 for non-passport holders

Sip Ontario

June 12 - 7:00 p.m. to 9:30 p.m.

This tasting will showcase the Ontario Wine Awards medal winning wines from 2007 as well as previous years competitions.

The Distillery Historic District
The Stone Distillery, Building #6
Fermenting Cellar

55 Mill Street, Toronto

Purchase tickets online – Please visit

www.ontariowineawards.ca for further information.

VinExpo

June 17 - 21

Pillitteri Estates Winery is pleased to announce that they will be taking part in the Wines of Canada Pavillon at this year's VinExpo in Bordeaux, FRANCE. We will be located in Hall three stand #U321

Second Harvest - Toronto Taste –

June 10, 2007 - 6:00 p.m.

Japanese Canadian Cultural Centre
6 Garamond Court (Don Mills & Eglinton)

Funds raised for Second Harvest - a charity that helps feed hungry people by picking up and preparing excess fresh food and delivering it to social service agencies in Toronto.

REIF ESTATE WINERY

Corvette, Classic and Hot Rod Car Show at Reif Estate Winery

July 22 - 10:00 a.m. ~ 5:00 p.m.

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. Relax and unwind at the historic mansion adjacent to the winery and experience the best the Niagara region has to offer.

Tickets \$45.00 per person plus taxes.

Call 905 468-WINE(9463) OR Email events@reifwinery.com to purchase tickets now.

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RIVERVIEW CELLARS WINERY

New Vinatage Festival - Barrel To Bottle

June 09 - 17 - 11:00 a.m.

Get an exclusive tour of the winery, ending with samples from our wine barrels. Here our tour guide will discuss the relationship between wine and wood. A special tasting event that is rare and unique. \$10.00 without a Discovery Pass. Please call 905-262-0636 for details.

Flavours of Niagara Festival

June 30 at 12:00 noon to July 1 at 10:00 p.m.

H.H. Knoll Lakeview Park in Port Colborne, Ontario. Riverview Cellars Winery will be pouring a few of our award winning wines at the festival, which celebrates; wine, food, jazz, and Canada's birthday.

For more information please visit

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

STRATUS VINEYARDS

cheese@stratus

June 17 & July 8 - 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

anne black ceramics@stratus

May – July

Danish designer Anne Black is one of Denmark's most influential contemporary ceramic designers. Each piece is unique, crafted by hand of high quality materials. The result is a collection of porcelain that is classical, yet modern - simple, yet intricate. Her work is fair trade and is linked to a Vietnamese community development. A collection of Anne's bowls and vases will be featured and available for purchase. ceramics priced accordingly

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.

olive oil@stratus

June 9 & 12:00 ~ 4:00 p.m.

Taste terroir and tradition as it relates to olive oil. Angelo Tramonti representing Olearia San Giorgio, producers of single family estate olive oils from Calabria, Italy, will present a flight of olive oils. tastings complimentary

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

For all Stratus events Please call 905-468-1806 x 232 for reservations. Seating is limited. Pricing subject to applicable taxes and gratuity.

Other Winery Events

CREEKSID ESTATE WINERY

The Whites of Summer

June 9, 10, 16 & 17 - 11:00 a.m. ~4:00 p.m.

The latest and greatest from Creekside. Join us in our underground barrel cellar as we launch our newest white wines. Pinot Grigio, Sauvignon Blanc, Chardonnay and Riesling paired with complementing cheeses. Excellent, expressive and essential summer wines.

Complementary with pass, \$10.00 charge without.

WILLOW HEIGHTS ESTATE WINERY

Chardonnay Entrée – A Food and Wine Pairing

June 9, 10, 16 & 17 - 12:00 noon ~ 5:00 p.m.

Culinary greats from POWWOW Grill offer a smoked arctic char appetizer paired with our award winning Unoaked Chardonnay and a preview of our 2006 Reserve Chardonnay. Discover which style pairs best.

Complementary with pass, \$10.00 charge without.

FEATHERSTONE WINERY

Food Celebration: Tickled Pink: grilled strawberries and rosé

June 16, 17 - 11:00 am ~ 4:00 p.m.

Fresh local berries are in season! Dig into oven-roasted strawberries drizzled in balsamic vinegar, topped with freshly ground black pepper and served over a wedge of grilled angel food cake paired with our limited production, vibrant and fruity, 2006 Rosé. \$3.00 per person.

Wine Seminar: Rose, eh?

June 16 at 11:00 am, June 17 at 1:00 p.m..

Seminar lasts about 1 hour.

Join winemaker David Johnson in a comparative tasting of Niagara rosés and French rosés. A fun opportunity to



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drink the pink, while it lasts, and get in touch with your unthreatened, macho side on Father's Day. \$20.00 per person, max 15. Please call ahead to reserve: 905-562-1949

Fear No Fromage

July 14 - 12:00 noon ~ 4:00 p.m.

We will aim to please with cheese from DeLuca Gourmet Cheese Shoppe, paired with award-winning Featherstone wines. Do exotic and small production cheeses stand alone? Inquiring palates will want to know, as they pair three artisanal cheeses with wines. \$5.00 per person

Grillin' on the Veranda: Mid-Summer Celebration

July 28, July 29 - 11:00 a.m. ~ 4:00 p.m.

In addition to our regular tasty little menu, this weekend we are heating up the BBQ and serving organic sausage from The Good Shepherd butcher shoppe just around the corner.. \$15.00 per person, plus taxes. Enjoy any of our wonderful wines by the glass or bottle with your lunch.

Wine Seminar: Message in a Barrel

July 28 at 11:00 am, July 29 at 1:00 p.m..

Seminar lasts about 90 minutes.

Local cooper Eddie McMillan will be on-site to give a barrel-making demonstration. He will open up an oak wine barrel, shave down the interior and then re-toast the barrel over fire. Oak and barrel toast are used to deliver complex flavours in wine. Winemaker David Johnson will then discuss barrels in winemaking, and lead a comparative tasting to demonstrate the effects of oak that uses both oaked and unoaked wines. A light food pairing will accompany the wine tasting. | \$20.00 per person, max 15 people per session. Call ahead to reserve: 905-562-1949

LEGENDS ESTATES WINERY

New Vintage Festival

Join us at Legends Estates Winery for our NEW Release 06 Semillon during NEW Vintage Festival. Enjoy the fresh, crisp pleasures of Semillon that ignite your senses with flavours of grass, honeydew melon, vanilla and hints of saffron. Immerse your taste buds in our NEW Polonaise Room that will be filled with an array of plunge-able bite-sized delectables.

Featured Limited Edition Reserve Wines will also be available for tasting and by the glass for only \$5 or you might want to try one of our luscious Martini's made with our unique Fruit Wines for only \$6.

Any way you look at it, this is surely one weekend you don't want to miss out on!! See you there!! Tickets are available at the winery

MASTRONARDI ESTATE WINERY

Mastronardi Estate Winery is hosting the second annual "A Toast to Dionysus", on Saturday, June 9th. Celebrate award winning wines and irresistible Mediterranean music during this epicurean feast. Juno nominated Pavlo returns for his only Southwestern Ontario performance of the year. Call 519-733-WINE for tickets. The cost is \$75 per person, with dinner provided by Spago, and wine is included with your meal. Proceeds benefit Batten Disease Research. Hors D'oeuvres served at 6P.M.

Finally, there is an out of towners package available for those wishing to stay in the area overnight, which can be found here:

<http://mastronardiwines.com/Mastronardi%20Estate%20Winery/Couples.html>

ROCKWAY GLEN GOLF COURSE & ESTATE WINERY

Uncorked & Unplugged

Every Friday evening - 7:00 p.m. to 10:00 p.m.

A series of live entertainment Please join us every Friday evening on our patio for a variety of live performances. Nothing beats relaxing outdoors with a glass of one of Rockway Glen's award winning VQA wines while taking in the breathtaking views of the escarpment and soaking in the soothing sounds of music. For more information or to make reservations please call 905-641-1300

June 1~ Paul Olah

June 8~ James Anthony Band

June 15 ~ None (Private Function)

June 22~ The Permtones

June 29~ Steve Bijikowski

July 6~ Kevin Laliberte

July 13~ Suzanne Ramsey

July 20~ James Anthony Band

July 27~The Permtones

Sip, Sup and Swing at The Briars

Sip, Sup and Swing will be held June 4 starting at 6 p.m. at the gorgeous resort on Lake Simcoe, The Briars Inn and Spa in Jackson's Point, Ontario. Natalie MacLean will host a wine tasting as part of this gala lakeside evening that will be followed by a buffet dinner, a live auction with news anchor Peter Mansbridge, and entertainment by the Juno award-winning Prairie Oyster and Molly Johnson. Your host for the evening is the dynamic Shelagh Rogers of CBC's Sounds Like Canada. The cost for this spectacular evening is \$250. The proceeds will go to Frontier College, Canada's original literacy organization. For information, call Sandi Kiverago at 416-923-3591, ext. 318 or visit <http://www.nataliemaclean.com>.