

# Just Off the Vine ...

## ***Ontario Wine Society Events***

- **Canadian Wine Awards (2002), Tuesday, March 18, 2003**

David Lawrason will be on hand again to lead this popular tasting event of the best of Canadian wines.

- **Annual Dinner, Tuesday, April 29, 2003**

This event will be held at the Bb33 Bistro and Brasserie in the Delta Chelsea, Toronto, featuring Creekside wines.

- **Ontario Wine Awards, Wednesday, May 28, 2003**

- **Bus Tour to Prince Edward County, June 2003**

- **Summer Cellar Dinner, August 7, 2003**

## ***Ontario Winery Events***

### **❖ Cave Spring**

#### **In Like a Lion**

March 1, 8, 15, 22 and 29, 2:00pm

Year in and year out Cave Spring Vineyard produces wines with an inimitable character. Learn about the power of terroir along this very special sliver of the Beamsville Bench.

\$5.00 per person. Reservations Required. 905 562 3581 Ext. 302. Offered March 1st and 2nd for Cuvée Weekend. Complimentary for Gala Ticket and Cuvée en Route passport holders.

### **❖ Creekside**

#### **Salute to the Signature Series**

Daily in March, 11:00am to 5:00pm .

Take this opportunity to enjoy samples of all our Limited Edition, Signature Series Wines. Enjoy a flight of our reserve wines including our Merlot, Cabernet Sauvignon, Pinot Noir and Chardonnay.

## **To Contact Us**

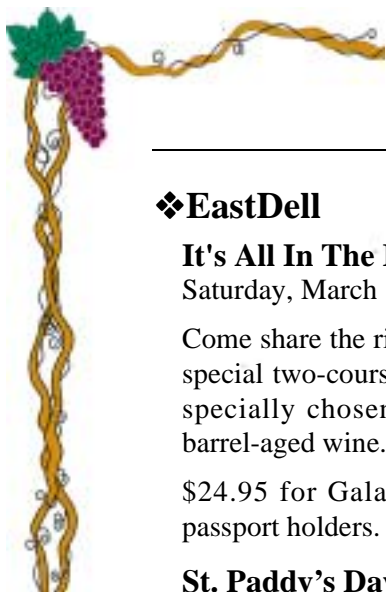
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The perfect addition to your wine library. Reserve yours now while they are still available.

\$5:00 per person



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## ❖ EastDell

### **It's All In The Barrel**

Saturday, March 1, seatings until 4:00pm

Come share the rich, robust tastes of winter in a special two-course Cuvée luncheon paired with specially chosen barrel-fermented wine and barrel-aged wine.

\$24.95 for Gala ticket and Cuvée En Route passport holders. For all others, \$32.95.

### **St. Paddy's Day Brew-Feast**

Sunday, March 15, seatings from 5:00pm to 8:00pm

Even the leprechauns would appreciate the creative way we incorporate Niagara-brewed beer and wine into a three-course dinner alive with reminders of the green isle.

\$34.95 per person. Includes a premium local beer or glass of EastDell wine or a shot of the Irish.

## ❖ Hernder

### **An Evening with Carol Welsman - 2002 National Jazz Awards vocalist of the year**

Saturday, March 1, 6 p.m.

Gala Dinner & Silent Auction presented by The Kidney Foundation of Canada and Hernder Estate Wines.

An Evening of fine Jazz, Food and Wine with the internationally acclaimed singer and pianist Carol Welsman.

\$110.00 per person. Includes a Champagne reception, 5 course meal and entertainment. VQA wines available but not included in price. Reservations required. Contact Heather Goulet at 905 641 8771.

### **Murder Mystery Dinner**

Thursday, March 13, 2003. Reception & Silent Auction at 6:00pm. Dinner at 7:30pm

"One Eye Open Productions" in partnership with "Mystery Made to Measure" and Hernder Estate Wines presents a murder mystery evening. A fund raiser for "Many Hands Project" by the Special Events Management Program at Niagara College.

For information and tickets please call 905 735 2211 Ext. 6420

## ❖ Hillebrand

### **Trius Trio**

March 1 & 2, 11:00pm to 5:00pm, every hour on the hour.

You are invited to join us in an educational seminar as we compare the 2000 and the not-yet-released 2001 vintages of various Trius Chardonnays.

Complimentary for Gala ticket and Cuvée En Route passport holders.

### **Cuvée Wine Flight at Hillebrand's Vineyard Café**

March 1 & 2, 12:00pm to 3:00pm.

Receive a tasting flight of four Hillebrand Estates' Cuvée Selections when joining us for lunch at Hillebrand's Vineyard Café. Lunch ordered from the daily menu.

Reservations are required for lunch and tasting.

Tasting flight is complimentary for Gala ticket and Cuvée En Route passport holders.

## ❖ Inniskillin

### **Discovering the Cause and Effect Of Wine and Cheese**

Saturday March 1, 1:00pm to 4:00pm

Sweet, Salty, Rich, and Tart. Experience this very unique journey, featuring a selection of cheeses from each of these categories, paired with a selection of Inniskillin Single Vineyard VQA Wines, and create your "Perfect Matches".

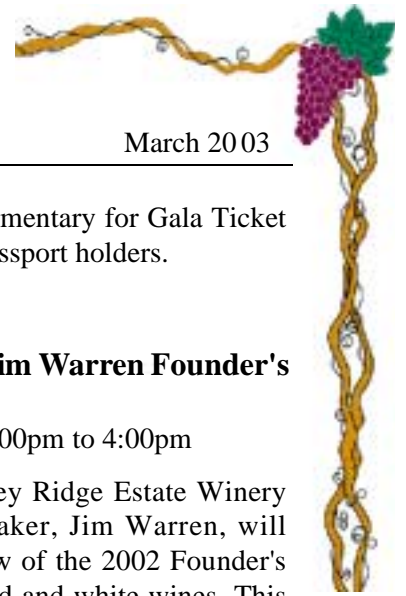
No Reservations required 905 468 3554 Ext. 3 or toll free 1-888-466-4754 Ext. 311. Complimentary for Gala ticket or Cuvée En Route passport holders.

### **Older Vintage And Cellar Selections**

March 1 & 2, 11:00am to 4:00pm.

Featuring a journey through selections from our older vintage cellars, sampled at our Tasting Bar.

No Reservation Required. Complimentary for Gala ticket and Cuvée En Route passport holders.



## ❖ **Konzelmann**

### **Grand Gold**

Saturday, March 1, 3:00pm

Konzelmann Estate Winery proudly presents the Winemaster's Collection 'Grand' Reserve series Gold Medal winners. Wines featured - 2000 Chardonnay 'Grand' Reserve, 1999 Merlot 'Grand' Reserve, 2000 Riesling 'Grand' Reserve, concluded by our Best Vidal Icewine Trophy and Gold Medal winning 2000 Vidal Icewine.

Reservations required. Call to reserve 905 935 2866. Complimentary for Gala ticket and Cuvée En Route passport holders.

## ❖ **Malivoire**

### **Cuvée 2003 - 2002 Pinot Gris Release**

March 1 & 2, 11:00am to 5:00 pm

We unveil our newest Pinot Gris! Served with a delightful sampling of seafood specially prepared to complement this crowd-pleaser.

No reservations required. Free with Gala ticket and Cuvée En Route passport holders.

## ❖ **Peller**

### **Four Fabulous Francs**

March 1 & 2, 11:00am to 5:00pm, every hour on the hour

Cuvée En Route passport holders are invited to learn about the differences and similarities of Cabernet Franc during this informative seminar. Join us in a vertical tasting of Peller Estates' Private Reserve Cabernet Franc - specifically the 1998, 1999, 2000 and barrel sample of the 2001. Complimentary for Gala ticket and Cuvée En Route passport holders.

### **Cuvée Tasting Menu at Peller Estates Winery Restaurant**

Chef Jason Rosso offers our traditional five-course tasting menu - each course paired with a Peller Estates wine featured at Cuvée 2003.

\$80 per person inclusive of wine, plus taxes and gratuities. Reservations are required. Passport holders are invited to visit the barrel cellar for a unique sampling of Andrew Peller Signature Series wines before dinner.

Barrel sampling complimentary for Gala Ticket and Cuvée En Route passport holders.

## ❖ **Stoney Ridge**

### **Introducing ... The Jim Warren Founder's Signature Collection**

Saturday, March 1, 12:00pm to 4:00pm

With great pride, Stoney Ridge Estate Winery and legendary winemaker, Jim Warren, will present a sneak preview of the 2002 Founder's Signature Collection red and white wines. This limited series will be available summer 2003, so be the first to taste these wines from the much talked about 2002 Vintage.

\$5.00 per person.

### **It Can Be Done ... Library Tasting**

Sunday, March 2, 12:00pm to 4:00pm

Stoney Ridge opened its wine library to critical acclaim. At the turn of the last decade it was thought that Niagara wines would not be age worthy vintages. Visit our wine library for an experience which disproves that theory.

\$10.00 per person.

## ❖ **Thirty Bench**

### **Cuvée En Route - Newly Released 2000 Benchmark Reds**

March 1 & 2, 11:00am to 4:30pm

Come and experience our Benchmark Reds along with various food pairings we have selected such as, cheeses, paté, and chocolate and explore the flavours.

\$5.00 per person. Free admission for Gala ticket and Cuvée En Route passport holders.

In addition to our Cuvée en Route weekend we are proud to have Christopher Waters, Managing Editor of Vines Magazine and co-author of Vines Second edition A Buyer's Guide to Canadian Wines, joining us for a book signing.

March 1, 2:00pm to 4:00pm

For further information please contact Janine Hunink at Thirty Bench Wines at 905 563 1698, or email Janine at [wine@thirtybench.com](mailto:wine@thirtybench.com)



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## ❖ **Vineland**

### **"Chef at Large" with Michael Smith for Food Network Canada**

Tuesday, March 4, at 9:00pm

We are thrilled to announce that Vineland Estates Winery will be featured on Food Network Canada's "Chef at Large" with Michael Smith. Chef Picone and Winemaker, Brian Schmidt were featured for this episode filmed here at our estate last fall about winemaking and the delicate art of menu creation at our winery restaurant so that wines and food complement and accentuate the taste experience for our guests.

For information on Chef at Large, visit their website at [www.innchef.com](http://www.innchef.com).

### **LCBO VQA Thursday Nights in Niagara's Wine Country**

LCBO Fairview Mall, St. Catharines, Thursday, March 6, 4:00pm to 7:30pm

Thursdays are VQA tasting nights at the new LCBO Wine Country store in St. Catharines. Join us as we pour Vineland's general list wines paired with taste creations from Mark Picone at Vineland Estates restaurant.

For information about the VQA program or this new location, see below.

### **Winter in Niagara's Wine Country - Cooking Class With Vineland Estates**

Tuesday, March 11, LCBO, Fairview Mall, St. Catharines

Thursday, March 20, LCBO Millcroft Centre, Burlington

Join our Executive Chef Mark Picone and Chef de Cuisine Jan-Willem Stulp as they lead this cooking class to inform about the flavours of Niagara's Wine Country and prepare a menu that features favourites from our Winter Menu with our premium wines. This is the perfect opportunity to experience the Vineland Estates Winery experience.

\$60 per person. For information or to register, call the LCBO's information line at 1 800 668 5226 or visit their website at [www.lcbo.com](http://www.lcbo.com). For

the LCBO Fairview Mall, St. Catharines events call Mary Berry at 905 646 1818.

### **Vineland Estates Golden Princess Wine Cruise ~ Barcelona to Venice**

May 4 to 17

Vineland Estates Winery presents an exclusive wine cruise from Barcelona to Venice hosted by Allan Schmidt, General Manager and Original Winemaker of Vineland Estates Winery. This unique experience is limited to 50 guests for 12 nights aboard the "Golden Princess". Special features include an exclusive pre-cruise Winemaker's Dinner at Vineland Estates, a special Icewine tasting onboard, and cocktail reception and Vineland Estates gift basket.

For information on this executive cruise package or to call and reserve your cabin, call Regal Cruises and Travel at 1 800 461 7447.

## ***Other Ontario Wine Events***

### ❖ **Cuvée 2003 Gala Evening**

Friday, February 28, 7:30pm to 11:00pm, White Oaks Resort, Niagara-on-the-Lake.

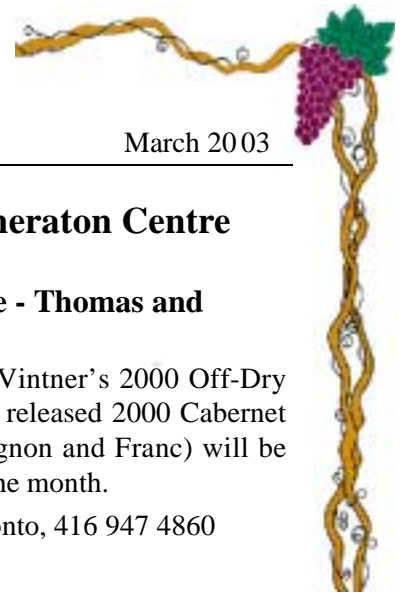
Amid the grandeur of a world-class resort is an evening of majesty waiting to unfold - an evening created just for you. As night falls, your sojourn to an unforgettable wine adventure begins. The mood is set to entice your senses with the finest wines of Ontario complemented by a culinary extravaganza prepared by Canada's best chefs. Grand entertainment has been provided to further enhance your evening filled with magic and adventure. Join us as we gather together to celebrate winemaking excellence.

\$175.00 per person, black tie optional. For more information call 905 685 4577 or e-mail [office@greygableschool.com](mailto:office@greygableschool.com).

### ❖ **Santé: The Bloor-Yorkville Wine Festival**

May 6 to 10.

Toronto hosts this five-day premier wine festival. Santé was founded in 1998 and is jointly organized by the Bloor-Yorkville Business



Improvement Area (BYBIA), the Wine Council of Ontario (WCO), and Toronto Life Communications.

In 2002, this successfully growing Festival featured 69 wineries from 10 countries: Australia, Austria, Canada, Chile, France, Germany, Hungary, Italy, Spain and the United States.

Each year, it is Santé's goal to present a line-up of events that will both entertain and educate the Toronto consumer as well as provide a beneficial opportunity for participating wineries to showcase and promote their products to Toronto's many existing and aspiring wine lovers.

What sets Santé apart from other wine & food events? For a winery to be accepted into the Festival they must guarantee the attendance of their winemaker or owner. It is these winemakers or owners who pour the wines for guests attending any of the Festival's events.

Tickets for Santé events will be available from TicketMaster in February 2003. For detailed information about events, visit [www.santewinefestival.net](http://www.santewinefestival.net).

## ***Ontario Restaurant Events***

### ❖ **Allen's**

#### **An Evening of Ontario Wine with Bill Munnelly**

Tuesday March 4, 7:00pm aperitifs, 7:30pm dinner.

Five Ontario wines, four courses and incomparable oenological erudition by Bill Munnelly.

\$75 per person includes taxes and gratuities.

143 Danforth Ave., Toronto, 416 463 3086 for reservations.

### ❖ **Bistro on Two, Sheraton Centre Toronto**

#### **March Feature Wine - Thomas and Vaughan Vintners**

Thomas and Vaughan Vintner's 2000 Off-Dry Riesling and the newly released 2000 Cabernet (50/50 Cabernet Sauvignon and Franc) will be the featured wines for the month.

123 Queen St. W., Toronto, 416 947 4860

### ❖ **La Cchette**

#### **Winter Winemaker's Series - Lailey Vineyards**

Friday March 7, 7:00pm

Our goal is to provide outstanding food, award-winning wines and the opportunity to meet our local winemakers, all at an affordable price.

Upcoming are Rief Estate Winery, April 4 and Henry of Pelham, April 25.

\$85 per person. Dinner with wine including all taxes and gratuities. For information and reservations please call 905 468 1222. 1399 Lakeshore Rd., Niagara-on-the-Lake (at Strewn Winery).

### ❖ **Tundra, at Hilton Toronto**

#### **Ontario Wines Featured**

From the design to the décor to the menu, Tundra evokes the image, the texture and the taste of Canada. The creative mind behind the Canadian inspired cuisine of Tundra restaurant is chef John Cirillo. And this year the team at Tundra has paired up the best Ontario wines with the best Canadian cuisine.

The up coming monthly features are

March – Lailey Vineyards

April – Vineland Estates

May – Thomas and Vaughan Vintners

Check out [www.toronto.com/tundra](http://www.toronto.com/tundra) for the feature wines from each winery. Fabulous cuisine, distinctive wines, and stylish ambiance, what could be better!

TUNDRA, at Hilton Toronto, 145 Richmond Street, West. Please call 416 860 6800 or e-mail [tundra@hiltontoronto.com](mailto:tundra@hiltontoronto.com) for reservations



## *Feature Article*

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### ❖ **Reif Estate Winery**

by Hrayr Berberoglu

Driving from Niagara-on-the-Lake to Niagara Falls on scenic Niagara Parkway you cannot help but notice Reif, a small but quality oriented winery with immaculately maintained vineyards just behind imposing buildings.

As a wine enthusiast you owe it to yourself to stop, taste a few of their products, and visit both their winery and vineyards.

Klaus Reif, president and chief winemaker, believes that wine is made in the vineyard. Here you have a perfect sample of properly maintained and scientifically managed vineyards where all vines are pruned to yield the best fruit possible.

The Reif family began the tradition of wine-making in Unseated am Rhine 13 generations ago and in 1977 decided to buy suitable land on the banks of the Niagara Parkway as Germany's and the European Union's rules and regulation were strangling innovation. Although vineyards were planted in 1977, the winery started marketing its first bottles in 1983.

Klaus Reif, president and CEO, studied at the world-famous Giesenheim School of Oenology and Alcohol Beverage Sciences in Germany and likes to make wine with the least amount of interference possible. He says " you cannot make wine from inferior fruit and as a winemaker you have to aim to be the interpreter of nature."

His varietal wines are always true to character. When you taste his Riesling or Chardonnay blindfolded, you know exactly what you are tasting. He makes clean, fresh, fruity and balanced wines. Klaus never purchases fruit from other grape farmers, rather winemakers come to him for premium fruit.

Premium table and dessert wines are the speciality of Reif. His Riesling icewines received many international awards, including the Best Sweet Wine In Canada at the Toronto Wine and Cheese Show.

He is the inventor of the Select Late Harvest wine style derived from the second pressing of icewine grapes. The first Select Late Harvest wine was marketed in 1987 to great acclaim.

Tesoro (50 percent Cabernet Sauvignon, 40 percent Merlot and 10 percent Cabernet Franc) Meritage is a Bordeaux-style blend, 50 percent aged in new French oak for 32 months, and the remainder for 40 months in regular white oak casks. Tesoro offers intense aromas of fruit, chocolate, leather and tobacco. The intensity, balance and aftertaste are excellent and age worthy.

By exploring uncharted territory and probing new styles while relying on a firm professional background of time honoured winemaking traditions, Reif has become an innovative, cutting-edge winery and a quality leader setting standards for others.

Klaus Reif is ably assisted by Roberto di Domenico. A graduate of Guelph University. Reif winery is dedicated to inventing new and unique ways to produce, fine, high-quality wines for all to enjoy. Constantly increasing sales and expanding export markets prove Reif's philosophy to be correct.