



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

March 2004

## Ontario Wine Society Events

### ❖ Toronto Chapter

#### • Hillebrand Double Vertical Tasting, Tuesday, March 23, 2004

Until recent years, Ontario wineries had not been building libraries of past vintages in sufficient quantities to provide for special tasting events. Therefore, we are fortunate to have purchased enough of two of Hillebrand's top wines - Chardonnay "Lakeshore" and Trius Red from 1998, 1999, 2000 and 2001. J.L. Groux has been the senior winemaker at Hillebrand Estates for 15 years and was the O.W.S. Winemaker of the Year in 1998. He now is responsible for over fifty different wines each year.

David Laroque, Wine Educator for the Estate Wine Group which includes Hillebrand, will take us through the tasting explaining how conditions in each year affected the grapes and, thus, the wines' maturity.

#### • First Annual Wonderful Wine Fair, Monday, April 5, 2004

This will be a stand-up tasting, grazing and socializing affair. We will be tasting a selection of all of the wines that were entered for the Ontario Wine Awards competition. This will let you be the judge.

#### • Annual Dinner, Wednesday, May 5, 2004

The Toronto Chapter's annual dinner this year will be held at the thoroughly-Canadian Tundra Restaurant in the Toronto Hilton Hotel. Thomas & Vaughan Vintners will be the featured winery of the evening with Thomas Kocsis on hand to talk to us about his winery and wines.

#### • 2004 Ontario Wine Awards Winners, June, 2004

### ❖ Niagara Chapter

#### • Cabernet Sauvignon Horizontal Tasting at Lakeview Cellars, Monday March 15, 2004

How much would you pay for a good bottle of wine? How about a great bottle? We'll have bottles ranging from inexpensive to expensive, but before you find out which is which, you'll get to decide for yourself how much you'd pay!

### To Contact Us

Mail: Toronto Chapter P.O. Box 519, Station K,  
Toronto, Ontario  
M4P 2G9

Niagara Chapter 4850 Cherrywood Dr.,  
Beamsville, Ontario  
L0R 1B9

Voice-mail: Toronto Chapter 416 921 9798

Niagara Chapter 905 685 7623

E-mail: [contact@ontariowinesociety.com](mailto:contact@ontariowinesociety.com)

Web: [www.ontariowinesociety.com](http://www.ontariowinesociety.com)

### In this Issue page

<b>Ontario Wine Society Events</b> .....	<b>1</b>
Toronto Chapter .....	1
Niagara Chapter .....	1
<b>Ontario Winery Events</b> .....	<b>2</b>
Birchwood .....	2
Cave Spring .....	2
Crown Bench .....	2
EastDell .....	2
Harbour Estates .....	2
Hernder .....	3
Jackson Triggs .....	3
Konzelmann .....	3
Malivoire .....	3
Peninsula Ridge .....	4
Stoney Ridge .....	4
Strewn .....	4
Willow Heights .....	4
<b>Ontario Restaurant Events</b> .....	<b>4</b>
The Briars Resort .....	4
La Costa .....	5
Paradiso .....	5
Napoli Pizzeria and Ristorante .....	5
Poco Cappello .....	5
Tundra .....	6
Wigamog Inn .....	6
Vlahos .....	6
<b>Other Ontario Wine Events</b> .....	<b>6</b>
Amherstburg Wine Extravaganza - Essex	
County Wineries .....	6
Cuvée 2004.....	6
Toronto Wine and Cheese Show .....	6
<b>Ontario Wine Industry News</b> .....	<b>7</b>
Cadenza Wines Acquires Maleta Winery Ltd. ....	7
Inniskillin-Wine Enthusiast Magazine's	
2003 New World Winery of the Year .....	7
Professional Wine Storage Facility Opens	
in Downtown Toronto .....	8
Tony Aspler Creates Web Site Petition .....	8



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

March 2004

- **Pinot Noir Horizontal Tasting at Niagara College Teaching Winery, Tuesday, April 27, 2004**

Wine writer Christopher Waters will lead the tasting.

- **"Terroir Series" - Terroirs of the World Through Riesling at Strewn, Monday, May 17, 2004**

Winemaker Joe Will will lead the tasting.

**Note: Members may attend events in either chapter.**

## ***Ontario Winery Events***

### ❖ **Birchwood**

#### **Cuvee Winemaker's Dinner, One Winemaker - Two Passions**

Saturday, March 6, at Lakeview's Winery, reception 6:30pm, dinner 7:00pm.

A rare and exciting opportunity to experience two unique styles of winemaking from one creative mind. Let Winemaker Tom Green take you through a four course meal paired with wines of Lakeview Cellars and Birchwood Estate Wines. Catered by Chef Darren Stoute of Gourmet Chef Catering and the After Hours Bistro in Niagara Falls, ON.

• **Reception** - Birchwood 2002 Riesling

• **First Course** - Arugula & Chipotle Ginger Vinaigrette, bed of arugula, drizzle of chipotle vinaigrette topped with crumbled goat cheese paired with Lakeview 2002 Chardonnay Reserve and Birchwood 2002 Gewurztraminer/Riesling.

• **Second Course** - Stuff Filo with Brie on a bed of Grilled Mango Salsa served with Smoked Prosciutto paired with Lakeview 2002 Pinot Noir and Birchwood 2002 Baco Noir

• **Third Course** - Roasted Rack Lamb on a bed of Roasted Garlic Rosemary Mash, Wilted Green Beans with Birchwood Estates Cresendo reduction tarragon Demi-glaze paired with Lakeview Cabernet Sauvignon Reserve

• **Fourth Course** - Chocolate Truffles & Kiwi Sherbet with Fresh Mint paired with Lakeview 2002 Gewurztraminer Icewine and Birchwood 2002 Vidal Icewine

\$85 per person, tax and gratuity not included. Limited seating. Reservations required. Contact retail managers Bonnie Sneath, Lakeview Cellars 905 562 5685 Ext. 223 or Chevonn Digby, Birchwood Estate 905 562 8463.

### ❖ **Cave Spring**

#### **Over a Barrel**

March 6, 13, 20 and 27, 11:00am and 2:00pm.

With the trend away from oak in Chardonnay, one risks throwing the wine out with the barrel. Learn how the balance of oak depends more on age of the vine than ageing in wood.

\$8 per person. Reservations required. Call 905 562 3581, Ext. 302.

### ❖ **Crown Bench**

#### **Maple Syrup Festival**

March 20, 21.

Along with the other wineries in Lincoln, Crown Bench is participating in the Spring Maple Syrup Festival. At Crown Bench we will be featuring our Gold Medal Maple Icewine, called Altair, paired with a delicious dessert created by Chef Ryan Shapiro.

The cost of the Maple Icewine with food pairing will be \$3.00, refundable with purchase of the Icewine.

### ❖ **EastDell**

#### **A White Affair**

March 5,6, 11:00am to 2:00pm.

To oak or not to oak? Explore the difference as EastDell's barrel-fermented and unoaked Chardonnays star in a delicious two-course luncheon of seasonal ingredients and wine matches.

\$24.95 per person for Gala Ticket and Passport Holders. \$29.95 for non-passport holders. View the menu at [www.eastdell.com](http://www.eastdell.com).

### ❖ **Harbour Estates**

#### **Winemaker's Dinner**

Saturday, March 27, 6:30 pm.

Join head winemaker, Ken Mowat, in the cellars of Harbour Estates for dinner and tasting of his newly released reserve wines, plus a preview of the 2003 vintage. Ken is currently considered the youngest winemaker in Ontario and probably in Canada. He has won several awards for his first vintage, 2002. His 2002 Chardonnay was chosen as the 2004 House Wine of the Ontario Legislature.

Don't miss the opportunity to meet him personally and sample his fine wines.

\$75 per person. Reservations required. 905 562 6279 or [info@hewwine.com](mailto:info@hewwine.com).



## ❖ Hernder

### **Horse Alternative Therapeutic Services (H.A.T.S.) 3rd Annual Fundraiser**

Saturday, March 27, 6:30pm.

Silent/live auction and dance including roast beef on a bun and salads.

\$15 per person. For information call H.A.T.S. 905 682 3924 or Richard 905 651 5143.

## ❖ Jackson Triggs

### **Cuvée 2004**

At the Gala Jackson-Triggs Niagara Estate Winery will be pouring several award winning wines including the limited edition Delaine Vineyard 2002 Chardonnay, 2001 Delaine Vineyard Merlot, 2000 Grand Reserve Methode Classique and the 2002 Proprietors' Reserve Vidal Icewine.

Throughout the weekend, join us in the Grand Reserve bar and taste our Grand Reserve and Delaine Vineyard wines.

These tastings are free to Gala Ticket and Passport Holders and no reservations are required.

### **Savour the Sights**

Saturday, March 6, 6:30pm

Enjoy an epicurean experience in several picturesque locations throughout the winery. Niagara's most renowned chefs will create a stunning five course menu and we will match our wines to each course.

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 dessert in our Estate Lounge overlooking our picturesque vineyard and outdoor amphitheatre.

\$125 per person plus tips and taxes. Any cancellations must be made 7 days in advance.

### **The Tasting Gallery**

Weekends in March, 11:00am to 5:00pm

The Tasting Gallery overlooks our vineyards. Come and try a flight of three wines with a gourmet cheese plate of artisanal cheeses such as Le Bleu Benedictin, Le Sieur de Duplessis or C'est Bon made by some of Eastern Canada's finest cheese makers, paired with a flight of our reserve wines.

Prices start at \$25 per couple.

## ❖ Konzelmann

### **Progressive Dinner**

Tuesday, March 2, Champagne reception 6:15pm, dinner 7:00pm.

Carpaccio Restaurant, Niagara Falls & Konzelmann Estate Winery are pairing a 5 course meal with Konzelmann wines. Hosted by Bruno Reis and Executive Chef Vincent Sica and Chef Tony Oresta.

\$75 per person. Please call 905 371 2063.

### **Sweet Selections - Cuvée 'En Route' Passport Program**

March 6,7, 12:00pm to 4:00pm

Konzelmann Estate Winery proudly presents a varietal comparison of dessert wines featuring the 2001 Riesling Select Late Harvest, 2002 Gewürztraminer Special Select Late Harvest and 2000 Vidal Icewine, served with complementing cheeses, within the Winery Boutique.

Reservations are not required. Complimentary tasting for Gala Ticket and Passport Holders. \$15 for non-passport holders.

## ❖ Malivoire

### **Cuvée en Route - "Is Bigger Better?"**

March 6,7, 11:00am to 4:00pm.

Taste the same vintage of Old Vines Foch aged in different size bottles. 2002 Old Vines Foch magnums are being released, as well as a re-release of a small quantity of Foch, including magnums, from our library. First come, first served, in person only. No reservations required for tasting.

Free to Cuvée Gala Ticket and Passport Holders.

To purchase Gala Tickets or Passports, call Grey Gables School at 905 685 4577 or email office@greygableschool.com.

### **Stratford Garden Festival ~ The Garden Party**

Thursday, March 11, 6:00pm to 9:00pm.

Avoid the crowds at the Stratford Garden Festival and enjoy a festive evening of food, flavour and fun. Tempt your palate with "Tastes of Perth" and sample wines from the Malivoire Wine Company. Tour unique gardens. Visit with garden experts. Live entertainment.

\$30 per person. All proceeds directly benefit The Lung Association. Limited tickets available. www.stratfordgardenfestival.com or call 519 271 7500.

Stratford Coliseum, 20 Glastonbury Drive, Stratford, Ontario



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

March 2004

## ❖ Peninsula Ridge

### **Cuvée Chef's Showcase Lunch at The Restaurant at Peninsula Ridge**

March 6, 7, 11:30am to 3:00pm.

Chef Robert Berry offers a spectacular three-course Chef's Showcase Lunch matched with 2 glasses of Peninsula Ridge Estates wines.

\$45 per person plus taxes and gratuity. Reservations suggested. Call 905 563 0900 Ext. 35.

### **Cuvée en Route - Discover the Difference Fine Stemware Can Make**

March 6, 7, tasting times 10:30am, 1:00pm, 4:30pm.

Featured tasting of our newly released 2002 Merlot, plus please join us for an informative taste comparison of Peninsula Ridge Estates Merlot Reserve wine in Riedel Crystal and ISO glasses.

Free to Cuvée Gala Ticket and Passport Holders. \$2 for non-passport holders.

### **Book Signing**

March 13, 14.

Author Richard Best presents the Frugal Oenophile, a lexicon of wine terms ideal for taking the intimidation out of wine jargon and to facilitate freer discussion of wine between wine lovers of all levels.

### **Big Bold Reds**

Tuesday, March 23, reception 6:30pm, dinner 7:00pm.

Join us for the first of our spring series hosted by our winemaker Jean-Pierre Colas and chef Robert Berry. Special four course menu paired with Peninsula Ridge Wines.

\$99 per person plus taxes and gratuity. To reserve please call 905 563 0900 Ext. 35

### **Equinox Weekend**

March 20, 21

Complimentary tasting, for this weekend only, of our 2001 Equinox, our premium white blend of Chardonnay and Sauvignon Blanc.

### **Riedel at Peninsula Ridge Seminar**

Friday, March 26, 7:00pm,

Discover the difference fine stemware can make! In-depth Riedel tasting seminar featuring Peninsula Ridge wines.

\$15 per person, \$25 per couple. Ticket prices deducted from Riedel purchases that evening! To reserve, please call 905 563 0900 Ext. 25

## ❖ Stoney Ridge

### **Theatre Aquarius**

February and March

For two months Theatre Aquarius will make Stoney Ridge the exclusive wine served at all bars. A great way to enjoy intermission!

## ❖ Strewn

### **Merlots are for March!**

March 6 & 7, 11:30am to 3:30pm

Strewn's 2000, 2001 and 2002 Merlots are rich, voluptuous and intense, perhaps the biggest Merlots Niagara has produced yet. You be the judge in this vertical tasting of limited release Merlot including the 2002 vintage, which is available only on Strewn's futures program. Tastings are accompanied by grilled spiced beef on a horseradish crum crostini.

Free to Gala Ticket and Passport Holders. Cost for non-passport holders is \$10.00.

## ❖ Willow Heights

### **Last Century Vintage Pinot Noir - Cuvée en Route**

March 6, 7, 11:00am to 5:00pm

This weekend only we will feature a rare selection of Willow Heights Pinot Noir from our library-1994, 1997 and 1998 vintages will be available exclusively for tasting.

Free to Gala Ticket and Passport Holders. \$5.00 for non-passport holders. Contact 905 562 4945.

## *Ontario Restaurant Events*

### ❖ The Briars Resort

#### **Southbrook Winemaker's Dinner**

Saturday March 6, Champagne reception 6:30pm, dinner 7:00pm.

This evening includes a discussion of the wines and dancing.

- Shrimp & Chive Dumplings, Crisp Daikon, Mango and Leek Spring Roll, Red Chilli & Oyster Glaze paired with 2001 Triomphe Sauvignon Blanc.
- Tomato and Veal Consommé, Wild Mushroom Raviolotti, Parma Ham & Pinto Beans paired with 2001 Pinot Gris.
- Sweet & Bitter Greens in a Pappadum Cup, Crisp Apples, Curried Lamb Carpaccio, Tomato and Cumin Vinaigrette, Popcorn Seedlings paired with 1999 Triomphe Chardonnay.
- Spiced Apple Granite On Iced Watermelon, Maple Glazed Pomegranate Seeds.
- Pinwheel of Beef Tenderloin Filled with Black Trumpet Mushrooms & Spinach, Yukon Potato Rose, Organic



Vegetables, Thyme & Truffle Jus paired with 2001 Watson Vineyard Cabernet Franc and 2001 Triomphe Cabernet Merlot.

- Chocolate Trio, White Chocolate Cheese Cake in Phyllo, Dark Chocolate Terrine, Milk Chocolate Ice Cream on Fruit Coulis paired with Framboise.

\$75.00 per person plus taxes and gratuities.

The Briars Resort is a tranquil retreat, a charming heritage resort on the shores of Lake Simcoe. A perfect place to truly enjoy magnificent cuisine while sipping wines of the highest quality.

After such a wonderful evening why drive home? Indulge yourself and spend the night. Ask about the special "Southbrook" rate 1 800 465 2376 or email us. For more information about The Briars visit [www.briars.ca](http://www.briars.ca).

## ❖ La Costa

### Malivoire Vintner's Dinners

Malivoire is pleased that we have been invited by all La Costa restaurants to do a series of Vintner's Dinners.

La Costa's popular Vintner's Dinners feature multi-course menus that their chefs have carefully selected to showcase our fine wines. During the meal, we will explain the wines' features and we will also visit with you at your table to answer any questions you have about the wines or about the winery.

La Costa prides itself in that you will have a relaxed evening of great taste, great value and great fun.

#### La Costa, 359 Ridout St. N., London

March 2, 7:00pm

Call 519 432 3222 for reservations or [london@lacosta.ca](mailto:london@lacosta.ca)

#### La Costa, 6 Charles St. W., Kitchener

March 3, 7:00pm

Call 519 744 7572 for reservations or [kitchener@lacosta.ca](mailto:kitchener@lacosta.ca)

#### La Costa, 2273 Royal Windsor Drive, Oakville

March 4, 7:00pm

Call 905 339 0227 for reservations or [oakville@lacosta.ca](mailto:oakville@lacosta.ca)

#### La Costa, 421 Brant Street, Burlington

March 11, 2004, 7:00pm

Call 905 634 7421 for reservations or [burlington@lacosta.ca](mailto:burlington@lacosta.ca)

All dinners are \$75 per person, taxes and gratuities included. [www.lacosta.ca](http://www.lacosta.ca)

## ❖ Paradiso

### Malivoire in Paradiso!

Wednesday, March 31, 7:00pm

Martin Malivoire would like you to join him at Paradiso to revel in a delicious menu and wine pairings. The menu is on Malivoire's website at

[www.malivoire.com](http://www.malivoire.com). Paradiso - "the heart and soul of Mediterranean cooking."

\$65 plus taxes and gratuity. Call 905 639 1176 for reservations. [www.paradisorestaurant.com](http://www.paradisorestaurant.com).

Paradiso Restaurant, 2041 Pine Street, Burlington, Ontario

## ❖ Napoli Pizzeria and Ristorante

### Willow Heights 2nd Annual Winemaker's Dinner

Tuesday, March 23, 6:30pm

The evening will feature the wines of Willow Heights Estate Winery paired with a four course dinner prepared by Napoli Ristorante & Pizzeria. Menu to be finalized.

Winemaker Ron Speranzini will lead us through the evening, discussing each wine and why it has been paired with each particular course.

\$55 per person includes tax and gratuity. To reserve, please contact Anthony Pingue at 905 356 3345. Limited seating available.

Napoli Pizzeria and Ristorante, 5485 Ferry Street at Stanley, Niagara Falls, Ontario.

## ❖ Poco Cappello

### Southbrook Winemaker's Dinner

Monday, March 1, 6:30pm

Poco Cappello is a small quaint Italian restaurant in the heart of Bradford. The decor is charming and the ambience makes you feel right at home. Shannon & James, your hosts, are looking forward to welcoming you on for what promises to be an exquisite vintner's dinner.

- Dry Cured Bresaola Beef with Olive Oil, Capers & Shaved Parmesan paired with 2001 Triomphe Sauvignon Blanc
- Butternut Squash Soup with Peanut & Bourbon paired with 2001 Pinot Gris
- Involtini of Dover Sole Stuffed with Shrimp Mousse, Scallops, on a bed of Beurre Blanc, Gratinéed with Orange Hollandaise paired with 1999 Triomphe Chardonnay
- Romaine & Hearts of Palm, Mini Tomatoes, Tarragon Dressing & Parmesan Crust
- Lemon Sorbet
- Tournedo of Beef Tenderloin with Gorgonzola & Pistachio Demiglaze paired with 2001 Triomphe Cabernet Merlot
- Macademian & Black Currant Torte with Decadent Chocolate Sauce paired with Framboise
- Coffee and Tea

\$100 per person includes taxes and gratuities. For further information, call Shannon 905 775 0515.

Poco Cappello, 23 Barrie Street, Bradford.



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

March 2004

## ❖ Tundra

### Malivoire Winemaker Dinner

March 26

We will be featuring Malivoire for March by having the following items on by the glass:

2002 Pinot Gris, 2002 Chardonnay, 2002 Gamay, 2002 Old Vines Foch.

and hosting the winemaker's dinner.

The dinner is \$99 per person including taxes and gratuities.

Reservations can be made by calling 416 860 5300 or by visiting our website at [www.toronto.com/tundra](http://www.toronto.com/tundra).

Tundra at the Hilton Hotel, 145 Richmond Street West, Toronto

## ❖ Wigamog Inn

### February & March Feature Winery - Malivoire

Wigamog Inn Resort is proud to continue its tradition of supporting our truly exceptional Ontario Wineries.

During the months of February and March Wigamog will be featuring the wines of Malivoire. The Globe and Mail recently reviewed a number of Malivoire wines and reported that "It's hard to name a Canadian winemaker producing more consistently elegant wines than Ann Sperling of Malivoire". Martin Malivoire's gravity concept for this winery is frequently touted as having 'raised the quality bar in Ontario'.

The highlight of this two month partnership will be a winemaker's dinner on March 27 pairing Malivoire's world class wines with Wigamog Inn Resort's specially created four course country gourmet dinner. This event will be jointly hosted by Martin Malivoire and Wigamog Inn Resort's Executive Chef James Jennings.

Wigamog Inn Resort is a four season, full service recreational resort and country inn overlooking Lake Kashagawigamog and surrounded by the rolling hills of the Haliburton Highlands. We pride ourselves in providing an intimate atmosphere, charming accommodation and superb dining in beautiful surroundings.

For more details or reservations please contact the Wigamog Inn Resort at 1 800 661 2010 or e-mail at [www.wigamoginn.com](http://www.wigamoginn.com) Feel free to visit the Wigamog Inn Resort at [www.wigamoginn.com](http://www.wigamoginn.com).

## ❖ Vlahos

### Maleta Winemaker's Dinner

Saturday, March 13

Stan Maleta will be on hand for this event.

Chef Konstantine has dazzled celebrities and international audiences with his incredible culinary talents throughout Europe and North America. Celebrities have sought the talents of this chef's award-winning creations. They include Julio Iglesias, Al Pacino, Anthony Quinn, Tom Hanks and the Royal family.

Please call for reservations at 905 473 2215. Seating is limited. You can search the web under "Vlahos Restaurant" for a map and more information.

Vlahos, 21469 Hwy 48 in Mt. Albert.

## *Other Ontario Wine Events*

### ❖ Amherstburg Wine Extravaganza - Essex County Wineries

Friday, March 5

Join us at the Verdi Club in Amherstburg to sample food from local restaurants and wine from each of the Essex County Wineries.

Tickets are \$50 each or \$90 per couple. For details, or to purchase tickets, please call 519 736 2001 or 519 736 5416.

### ❖ Cuvée 2004

#### Cuvée - A Celebration of Excellence in Ontario Winemaking

March 5 to March 7

You are cordially invited to be a part of a magnificent three-day wine adventure. Join us as we celebrate Ontario's finest wines, outstanding vintners and their wineries. This is an extraordinary opportunity to indulge your palate with world-famous wines enhanced by gourmet cuisine. Cuvée begins with the Gala on Friday evening and is followed by tastings and special events at the wineries on Saturday and Sunday.

For details and registration forms visit [www.greynableschool.com](http://www.greynableschool.com)

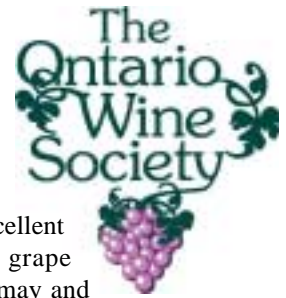
### ❖ Toronto Wine and Cheese Show

Friday, March 12, 12:00pm to 10.00pm.

Saturday, March 13, 12:00pm to 9.00 pm.

Sunday, March 14, 12:00pm to 6.00 pm.

We're delighted to let you know that Toronto's harbinger of Spring, the Toronto Wine & Cheese Show, celebrates its 21st year. Please come and join



us for the festivities!

More than 200 purveyors of delicious foods, wonderful vintage wines, the finest potent potables and other of life's little luxuries will be on hand to tempt your taste buds. Everything from fine wines, sumptuous spirits, mouthwatering edibles and delectable cheeses to fine cigars will be available for tasting and enjoying.

Sample the very best of international and Canadian medal-winning wines, selected by the judges of The Show's Wine Competition. If you're a beer fancier, you'll want to try the best of ales and lagers -- winners of this year's Beer Competition.

Admittance to the show is restricted to persons 19 years and older, and includes a recipe-laden Show Program, complementary tasting glass, and access to free seminars conducted by such experts as author and wine editor Tony Aspler and noted food educator Jacques Marie. Wine tastings are at cost and many food samplings are free.

The Toronto Wine & Cheese Show can be easily reached by direct GO Transit bus service from Yorkdale and York Mills subway stations. There is ample free parking for designated drivers.

\$18.00 per person. Seniors \$9, Friday until 5.00pm only. Tasting tickets \$.50 each.

For further information, contact Ralph Weil 416 229 2060 or Janet Gardiner, 905 887 5048 or check out our website at [www.TOwineandcheese.com](http://www.TOwineandcheese.com).

International Centre, Airport Road.

## ***Ontario Wine Industry News***

### **❖Cadenza Wines Acquires Maleta Winery Ltd.**

Niagara-on-the-Lake, Ontario, January 29, 2004

Cadenza Wines Inc. announced its acquisition of Maleta Winery Ltd.'s vineyards and winery in Niagara-on-the-Lake, Ontario today.

Stan Maleta, who first launched the winery in 1998 with Marilyn Maleta, will stay on as viticultural and vinicultural manager. Cadenza Wines intends to market a full line of VQA Niagara Peninsula products under the Maleta name and label. Such wines will include Maleta's flagship Meritage, and Merlot, Reserve Chardonnay, and an off-dry Reserve Riesling, from 35-year old vines.

"Although the Niagara Peninsula region has achieved world fame for its Icewines, Niagara-on-the-Lake's microclimate, and specifically Maleta Vineyards'

mesoclimate, have proven to yield excellent dry wines from traditional vinifera grape varieties such as Cabernet Franc, Gamay and Chardonnay. We are very excited to contribute to Niagara's recognition as a producer of outstanding premium wines," said Daniel Pambianchi, President and General Manager of Cadenza Wines.

Maleta wines will be made available at the winery's boutique and tasting room as well as select fine restaurants, cafés, grills, resorts and hotels throughout Ontario. To learn more about Cadenza Wines, please visit [www.maletawinery.com](http://www.maletawinery.com) or call phone 905 685 8486.

### **❖Inniskillin-Wine Enthusiast Magazine's 2003 New World Winery of the Year**

Monday, January 26, 2004, New York City.

Inniskillin Co-founders, Donald Ziraldo and Karl Kaiser were present at the "Wine Star" Awards Dinner where Wine Enthusiast Magazine honoured Inniskillin Wines as the New World Winery of the Year.

The evening was hosted by Adam Strum, Wine Enthusiast's Publisher & Editor. Canadian Consul General for New York, Pamela Wallin, presented the award and said "This is a much deserved and long overdue recognition in the crucial US marketplace by a prestigious magazine. This remarkable success story showcases Canadian excellence and demonstrates that Inniskillin knows quality is the only standard that counts with the discerning consumer."



Photo left to right, Adam Strum, Editor and Publisher, Wine Enthusiast Magazine, Karl Kaiser, Inniskillin Co-founder, Pamela Wallin, Canadian Consul General, Donald Ziraldo, Inniskillin Co-founder

The evening supported the wine education program of the Culinary Institute of America.

In the 1980's, while Donald was working to organize

Canada's appellation system, the Vintner's Quality Alliance (VQA), Karl began experimenting with grapes 'frozen naturally on the vine' to create the ice wine revered in his native Austria. He found the guaranteed winter cold would allow for the production of ice wine.

It was their ice wine that grabbed world attention in 1991 at VinExpo Bordeaux where their 1989 Icewine was awarded the Grand Prix d'Honneur. Not only did Inniskillin introduce wine enthusiasts to a rare variety of old world wine - ice wine - but commanded attention to its country of origin.

Adam Strum, Publisher of Wine Enthusiast, explained that the selection committee felt that it was time to recognize the quality of Canadian wines. He states: "Donald Ziraldo and Karl Kaiser of Inniskillin are pioneers of the Canadian wine industry who have led the way in the production of premium Canadian wines."

In addition to their collection of Icewines made by co-founder Kaiser, Inniskillin produces Pinot Noir, Chardonnay, Pinot Grigio, and Riesling table wines under the direction of winemaker Philip Dowell, who assumed responsibility for Inniskillin's table wines in 1999 allowing Kaiser to focus entirely on Icewine.

Ziraldo adds, "Karl and I are proud to share this recognition with the great team of individuals at Inniskillin who have contributed to our success over the years."

## ❖ Professional Wine Storage Facility Opens in Downtown Toronto

January 27, 2004, Toronto

The Fine Wine Reserve Inc. reported today that it has begun to receive wine at its 5,500 square foot wine storage facility located on King Street West near Spadina Ave. The first of its kind in Ontario, the 11,000-case operation is a high-end facility designed to meet the unique needs of collectors, enthusiasts and restaurateurs in southern Ontario.

### Quick Facts

- Privacy - Clients manage their own collections in their own private unit.
- Access - Clients have unlimited access to their wine 24 hours a day, 7 days a week.
- Hassle-Free - No appointments required & no pulling fees are charged.
- Protection - Units are locked, alarmed, and monitored by central alarm system.
- Value - Units come furnished with a choice of different racking styles.
- Selection - Lockers hold 8, 16, 24, 32 or 48 cases. Walk-in cellars hold 200 to 600+.
- Low Cost - Storage units start as low as \$36.00 per month (and less on a one year lease).

- Convenient - Drive-thru conveyor system for moving cases between vehicle and facility.
- Added Value - Private members lounge and tasting facility with kitchenette.
- Hi-Security - Six separate layers of security including biometric fingerprint technology.
- Location - Trendy downtown location within 1 km of the Gardner Expressway.

The cooling, heating and humidification system is custom designed for the application and maintains the facility at 57° F. (14° C.) and 60%-70% relative humidity. Vastly oversized, only 40% of the equipment needs to be operating to maintain the conditions even during a heat wave event. The cellar is continuously monitored by a sophisticated system of temperature and humidity probes. Any deviation is reported to the central alarm system.

Clients of The Fine Wine Reserve gain exclusive access to the tasting room and lounge facility. The tasting room provides members with an excellent opportunity to meet new people with a similar passion for fine wines. It is the first venue in Toronto where wine enthusiasts and their guests can interact spontaneously, informally and showcase their wine collections. Clients use the lounge for business meetings, as a meeting point before or after the theatre, to hold organized tastings, or to simply relax over lunch with a good book and a fine glass of wine.

The Fine Wine Reserve employed a team of architects, engineers, contractors and security experts to transform the space. Situated below ground, the space is protected on all sides by a 22 inch thick wall of brick and mortar. Access control uses biometric fingerprint technology, proximity card readers, and video surveillance all tied into a centrally monitored alarm system. Having taken two years to develop and six months to construct, the cellar is "vault-like", and offers the best possible protection from all forms of risk.

Reservations at the Fine Wine Reserve are accepted "First come, first serve" by phone or on our website. For further information please contact Marc Russell, President and CEO, 416-593-9463, fax:416 979 9463, e-mail: [marc@finewinreserve.com](mailto:marc@finewinreserve.com). website: [www.FineWineReserve.com](http://www.FineWineReserve.com).

## ❖ Tony Aspler Creates Web Site Petition

Dear wine colleague: I have started an electronic petition on my website to try to convince Canada Post to issue a stamp to honour Canadian Icewine. I would appreciate it if you would sign the petition and pass on the information to other wine lovers in your address book. You can reach the site by clicking on [www.tonyaspler.com/pub/tbl\\_petitionadd.asp](http://www.tonyaspler.com/pub/tbl_petitionadd.asp). The petition will be there until the end of March.

Cheers, Tony