



Just Off the Vine ...

The Ontario Wine Society's Newsletter

May 2002

Ontario Wine Society Events

• **May 21 (Monday), 2002 - Canadian Wine Awards**

Compare Ontario's best to B.C.'s best. Wine writer and founder of Wine Access magazine, David Lawrason, will lead us in the tasting.

• **May 26 (Sunday), 2002 - Wine Tour in the Niagara Peninsula**

We will visit Pillitteri, Inniskillin and Creekside. This is a joint adventure with the Australian Wine Society!

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

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

• **August 27, 2002 - Summer cooking**

This will be at La Maquette restaurant this year.

• **September 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.

Ontario Winery Events

❖ **Cave Spring**

**Vintage Angelo, Classic Jamie,
Wednesday, May 1, JK ROM, 100 Queen's
Park, Fourth Floor. Reception: 6:30pm,
Dinner: 7:00pm**

To Contact Us

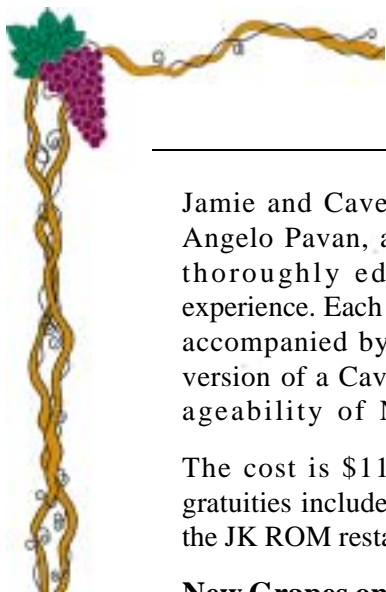
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Many years ago, JK ROM Chef Jamie Kennedy was among the very first to endorse the emerging Niagara wine region and today his restaurant continues to champion local winemakers. Join



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Jamie and Cave Spring Cellars winemaker, Angelo Pavan, as they present a classic and thoroughly educational wine and food experience. Each of Jamie's four courses will be accompanied by both a young and a mature version of a Cave Spring wine illustrating the ageability of Niagara's finest vintages.

The cost is \$115.00 per person, taxes and gratuities included. For reservations please call the JK ROM restaurant at 416 586 5578

New Grapes on the Block, Saturday, May 4, Patriot Restaurant & Brasserie, 131 Bloor St., W. Reception: 6:30pm, Dinner: 7:00pm

One year ago, Patriot Chef, David Chrystian, and Cave Spring Cellars' winemaker, Angelo Pavan, brought the house down with an unforgettable feast matched to the signature wines of Cave Spring. Join us again as Chef Chrystian meets winemaker Pavan's emerging fighting varieties, including the much anticipated Syrah and Chenin Blanc.

The cost is \$115.00 per person, taxes and gratuities included. For reservations call the Patriot Restaurant at 416 922 0025

La Dolce Vita, May 4, 11, 18 & 25, 2:00pm

A tutored tasting of the '97, '98 and '00 Indian Summer Riesling and Riesling Icewine with discussion on the production methods of these wines and their food matches.

\$5.00 per person. Reservations required. 905 562-3581

❖Creekside

The Ambience is Back, Weekends in May, 12:00pm to 4:00pm

Join us in celebrating the opening of our newly expanded retail shop and deck. Weekend gourmet lunches and cheese plates available. The ABC, Anything but Chardonnay, movement is gaining many converts as people learn to understand many of the unsung varietals like Pinot Gris, Riesling and Gewurztraminer.

\$3.00 per person.

❖Eastdell

A Little Night Music, May 3

Celebrate the talents of the Grimsby Music Department at a performance and tapas fundraiser.

\$20 per person, includes donation to the music department and first tapas and 1oz. wine pairing. Additional tapas pairings \$5 each, with \$1 going to the music department.

Trellis Tapestry, May 7

Philip Nadherny shows you how easy it is to weave a decorative trellis that will be sure to grab those early peas or roses in your garden.

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

Windproof Centrepieces, May 14

Just in time for summer entertaining, Floral Expressions shows you how to create casual centrepieces for the great outdoors.

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

Summer Platters, May 21

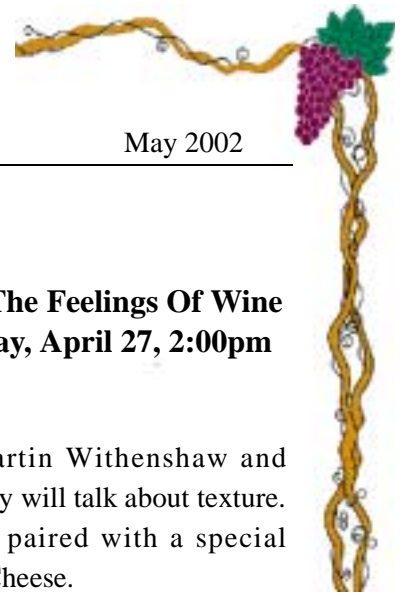
Fresh, fresh, fresh with crisp textures, lots of colour and a burst of flavour as Chef de Cuisine Mark Walpole demonstrates how to put a spring-time palette on every plate.

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

On Your Mark, May 28

Create a personalized gift card with stamping crafter Linda Wilson. Her inspiring designs will add a touch of magic to all your gift and note cards.

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



❖ Harbour

White Versatility, Saturday, May 11, 5:00pm to 6:00pm

Learn and see for yourself the differences between oaked and non-oaked, Sauvignon Blanc and Chardonnay.

\$5.00 per person

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.

Contact us for details.

❖ Inniskillin

Herbs, Wine and Ostrich!, Saturday, May 18, 1:00pm to 4:00pm

Featuring Izabela Kalabis, Inniskillin Resident Chef, & Maria Moessner, Inniskillin Estate Sommelier, for regional Ostrich carpaccio with grilled sourdough bread brushed with a rosemary & garlic confit paired with a selection of Inniskillin VQA Wines.

No reservations required. Minimal fees apply.

❖ Kittling Ridge

Treat Mom to a Sweet Indulgence, Sunday May 12, 11:00am - 5:00pm

Tony Aspler describes our Icewine & Brandy, winner of over 18 international awards, as "the colour of old gold, with a spiritous orange & caramel bouquet and a soft, sweet roundness on the palate". A balanced blend of VQA Vidal Icewine and 7 year barrel-aged brandy, this dessert is truly delectable. Try our Icewine & Brandy or our VQA Vidal Icewine, paired with a decadent Icewine Truffle exquisitely prepared by Sweet Creations, a local chocolatier. The perfect serving glass is yours to keep.

\$5.00 per person. Also receive a complimentary Icewine serving glass with any purchase of a 375 ml Icewine or Icewine & Brandy.

❖ Lailey

Get In Touch With The Feelings Of Wine And Cheese, Saturday, April 27, 2:00pm to 4:00pm

Cheese Merchant Martin Withenshaw and Sommelier Tonya Lailey will talk about texture. Lailey wines will be paired with a special selection of Canadian Cheese.

\$15 per person inclusive. Reservations: tonya@laileyvineyard.com or 905 468 0503.

Riesling: The World's Most Underrated Grape, Saturday May 18, 2:00pm to 4:00pm

Winemaker Derek Barnett talks about his love of Riesling. Tasting of two vintages of Riesling served with classic food companions, hors d'oeuvres. 2000 Riesling Icewine tasting included. Comparative international tasting.

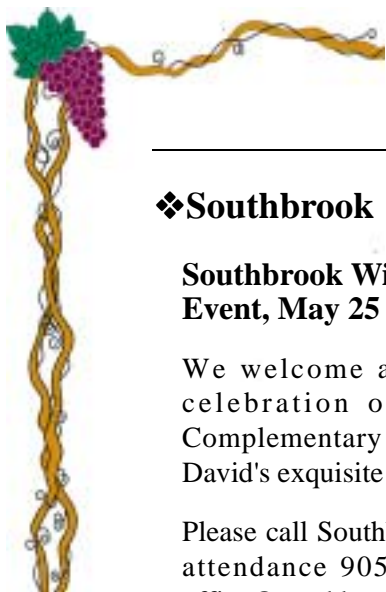
\$18 per person inclusive. Reservations, tonya@laileyvineyard.com or 905 468 0503

❖ Malivoire

Malivoire's Spring Tasting Event, Saturday, June 1, 11:00am to 4:00pm

This by-invitation-only event is a rare opportunity to tour Malivoire's unique gravity-enhanced winery and to taste their newest releases in the company of excellent food and surrounded by other astute wine lovers. Mention that you are a member of the Ontario Wine Society and you can be added to the guest list.

Call 905 563 9253 or email june@malivoirewineco.com.



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❖ Southbrook

Southbrook Winery's 10th Anniversary Event, May 25 & 26, 12:00pm to 5:00pm

We welcome all to join in the exciting celebration of our 10th anniversary. Complementary wine tasting, tours and chef David's exquisite cuisine!

Please call Southbrook Winery to confirm your attendance 905-832-2548 or e-mail us at office@southbrook.com

❖ Stonechurch

Stonechurch Herb & Wine Festival, May 11 & 12, 11:00am to 4:00pm.

Enjoy sipping, smelling, sampling and planting! Be inspired to explore creative herb ideas. Combine Stonechurch wines and fresh regional herbs. Purchase herbs ready to plant in your garden and other herb specialities available at market prices.

No admission charge. Questions? Call 905 935 3535

Smokin' Grill & Chill, May 16, 23 & 30, 6:30pm to 8:30pm.

Three course meal, different each time. Wine pairing, BBQ maintenance, knife care, smoking, wood flavouring, marinating and accompaniments.

\$125 for all three dates. Pre-registration necessary. Call 905-935-3535

Queen Victoria's Tea, May 19, 3:00pm to 4:30pm.

Typical Tea as Queen Victoria would have it! Enjoy sandwiches, scones, fruit breads, tea cakes, tea and coffee. Includes wine tour and tasting.

\$17.95 per person plus taxes. Reservations required. Call 905-935-3535

❖ Strewn

In Celebration of Santé, The Bloor-Yorkville Wine Festival, Wednesday May 1 & Saturday May 4

The Corner House and Strewn Winery are hosting an unforgettable evening that will marry the rich, flavourful cuisine of Provence with some of the most enjoyable wines that Strewn Winery has to offer. For reservations and times, please contact The Corner House at 416-923-2604.

Wednesday May 1 \$90.00 per person, taxes and gratuities extra.

Saturday May 4 \$100.00 per person, taxes and gratuities extra.

Jardin de Provence Herb Dinner, Friday, May 10

Enjoy a wonderful five-course dinner featuring the flavours of the Provencal garden matched with Strewn wines at Terroir La Cachette, the restaurant at Strewn. Guest speaker Ellen Michenson will share some of her knowledge of the herbs of Provence.

\$70 per person. Seating is limited. Reservations 905 468 1222.

Ontario Wine Industry News

❖ Inniskillin

A Gold For Inniskillin's Founders' Reserve Chardonnay At The Challenge International Du Vin, 2002!, Bourg-sur-Gironde, France, April 18, 2002.

Hot on the heels of its wins at the Concours Mondial de Bruxelles, Inniskillin Wines has just learned that its 1999 Founders' Reserve Chardonnay, VQA Niagara Peninsula won a Gold Medal at the Challenge International du Vin, in Bordeaux, France.

"This is very encouraging," said Inniskillin's Co-



founder, Donald Ziraldo. "While this competition has recognized our Canadian Icewines for a number of years, this is a first for one of our table wines."

❖ Jackson-Triggs

"Golden" Start To Year For Jackson-Triggs Vintners, Mississauga, Ontario, April 15, 2002

Jackson-Triggs Vintners has once again turned the heads of the international wine community with its unprecedented success at Vinality in Verona, Italy. Winning two gold medals, one of which was a "Gran Medaglia D'Oro", or "Double Gold," along with one silver medal, and nine "Gran Menziones," Jackson-Triggs also won the highly prized, "Premio Speciale" - as Canada's best performing winery.

Only one "Gran Medaglia D'Oro" is awarded per wine category, and this first place honour in the "sweet wine" category went to Jackson-Triggs' 2000 Proprietors' Reserve Vidal Icewine, VQA Niagara, which also won the Double Gold in March at the Finger Lakes International Wine Competition in New York. The gold medal in the "white wine" category went to the 2000 Proprietors' Reserve Viognier, VQA Okanagan, which had achieved an outstanding "88" score at the Beverage Testing Institute, in Chicago, Illinois, this January. And, it was Jackson-Triggs' 2000 Grand Reserve Gewürztraminer Icewine, VQA Niagara that won the silver. The winery was also pleased to learn that its 2000 Proprietors' Reserve Chardonnay, VQA Niagara won a "Gran Menzione" having just won a bronze medal at the Chardonnay du Monde in Burgundy, France.

"This is a most encouraging start to the year," said Rob Scapin, Jackson-Triggs' Chief Winemaker, "and we are extremely pleased with the success of our wines from the new Niagara Estate winery. The vintage 2000 wines," he explained, "are the first to have been crafted from start to finish at the new winery, and the credit must be paid to our winemaker, Tom Seaver and his team." He also pointed out that

Jackson-Triggs' considerable investment in state-of-the-art equipment, not to mention talent from all parts of the world, was clearly reaping rewards. "We must also congratulate our Okanagan winemaker, Bruce Nicholson, not only for his signature Icewines, but also for his outstanding Viognier, White Meritage and Shiraz wines" Rob added.

"Success within the international marketplace is a key benchmark in our growth," said Don Triggs, Jackson-Triggs' Co-Founder. "And we are always thrilled with recognition in Europe where the competition is fierce and humbling. While we are honoured to have been singled out as the best performing winery in Canada," he added, "we also hope that our achievement will spotlight the quality of all of this country's exceptional VQA wines."

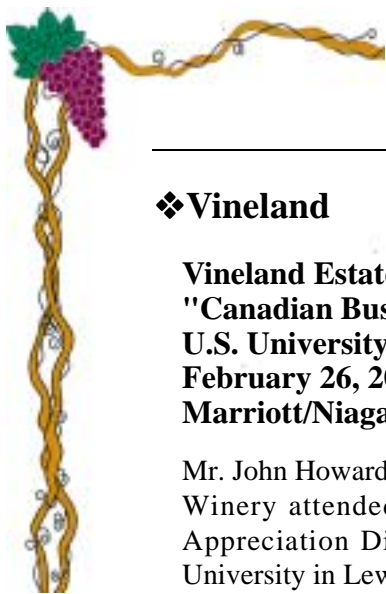


Rob Scapin, Chief Winemaker and Tom Seaver, Winemaker, are pictured here inside of Jackson-Triggs' Niagara Estate Winery, winner of Vinality 2002 "Best Canadian Winery." Photo: Stephen Dominick

❖ Santé

May 1 to 4, Bloor-Yorkville Area, Toronto

Twenty-five Ontario wineries will be participating this year throughout the four days. They will be partnering with shops and restaurants and showcasing their wines at the Santé International Tasting on Friday, May 3 from 7:30pm to 10:30pm in the Great Hall, Hart House, University of Toronto. For details visit the Santé web site at www.santewinefestival.net or call 416 928 3553 Ext. 27.



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❖ Vineland

Vineland Estates Winery Named "Canadian Business Of The Year" By U.S. University, Vineland, Ontario, February 26, 2002 at the Buffalo Marriott/Niagara in Amherst, New York,

Mr. John Howard, President of Vineland Estates Winery attended the 13th Annual Business Appreciation Dinner hosted by the Niagara University in Lewiston, New York to accept the Canadian Business of the Year Award on behalf of Vineland Estates Winery.

There were 400 delegates in attendance including members of the business community from Southern Ontario and Western New York as well as faculty and students of the Niagara University.

The theme for 2002 was "entrepreneurship, family and business" said a Niagara University news release and Mr. Howard was to be the keynote speaker.

Mr. Howard's keynote address touched upon his vision for success at Vineland Estates, both with property enhancements, expansion, and programs for creating a level of service excellence by establishing the Vineland Estates Scholarship Fund.

This award is "reflective of the energy, passion and commitment that all the people that work with us at Vineland have", he said. Howard also attributes Vineland's success to "great wine and a strong commitment to quality".

This commitment to quality has garnered recent success with international recognition and awards in this past year that include winning a grand gold medal in Strasbourg, France, grand gold at VinItaly in Verona, Italy and earning "Best Sauvignon Blanc for Canada and White Wine for Value at the recent Air Canada Canadian Wine Awards.

These accolades have helped to catapult Vineland onto the national and international scene and furthered Vineland Estates Winery

outside of the province. In the past year, Vineland Estates has sold more wine in both Alberta and Quebec than in Ontario.

Starting out in 1983 Vineland Estates produced 6,000 cases but has seen substantial growth to over 75,000 cases this past year and continued expansion on the horizon.

Past Canadian Corporations to receive this award include Niagara's Vintage Inns, Toronto Globe & Mail, AT&T Canada and Spar Aerospace.

❖ Wine and Health

So How Good Is Wine For Our Health? By Roger Dobson, Daily Mail

Wine drinkers have never had it so good. Not only does a glass or two, or even three, taste rather good, it's remarkably healthy, too, protecting against a whole range of diseases. Cancer, heart disease, stroke, dementia, early death - you name it and the contents of a bottle of vino will cure it, according to almost half the researchers investigating the phenomenon.

The problem is that the other half reckon that drinking wine can lead to serious health damage, causing cancer, heart disease, stroke, infertility and myriad other disorders.

In the latest studies, doctors have found that a few glasses of wine a week can protect women against high blood pressure, and men and women over 55 from blocked leg arteries.

For consumers, the growing number of research results like these just adds to the confusion about whether drinking-wine is really beneficial.

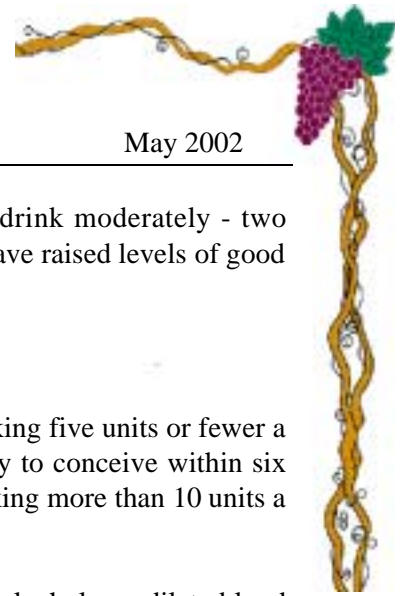
In the past, the health guidance on drinking was quite simple: don't. Even a small amount probably did some harm, it was thought, and anything above the equivalent of 10 pints of beer a week was tantamount to suicide.

But things have changed. Over the past few years, there have been almost as many health studies on alcohol as there are grapes in a

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vineyard, and each one has a new theory. Many suggest that a moderate amount of wine is good for mind and body.

The result is that the whole issue of health and wine has become as cloudy as a bottle of home-made elderberry. There are even disputes over what type of wine is best.

So what is the truth about wine and your health - is it poison or medicine?

GOOD

Food poisoning: a glass or two of red and white wine with a meal kills the bacteria responsible for almost all illnesses caused by food.

Brain: wine improves brain function in older women. French researchers found that women over 50 who drank two or more glasses of wine daily were 2.5 times more likely to score in the top 10 per cent in tests.

Arteries: those who drink one or two glasses of wine a day have a reduced risk of developing blocked arteries in the legs. Wine improves circulation, dilates blood vessels and raises good cholesterol.

Infections: red wine, unlike some other forms of alcohol, does not suppress the immune system. Cells fighting off infections are unaffected by moderate amounts.

Dementia: a glass of red wine a day might help ward off neurodegenerative diseases. A compound called resveratrol in grapes stimulates an enzyme in the brain involved in nerve regeneration.

Heart attack: people who drink up to 30 units of alcohol a week are less likely to die of a heart attack than abstainers. Moderate drinking - two glasses of wine for men and one for women - may improve the chances of surviving a heart attack.

Eyesight: moderate drinking of wine - but not beer or spirits - has been linked to a lower risk of age-related degeneration of the retina, which can lead to blindness.

Jogging: runners who drink moderately - two glasses of wine a day have raised levels of good cholesterol.

BAD

Infertility: women drinking five units or fewer a week are twice as likely to conceive within six months as women drinking more than 10 units a week.

Sex: in men, too much alcohol can dilate blood vessels in the body, including those supplying the penis, with a detrimental effect on performance. Blood level of testosterone also falls as alcohol levels rise. Heavy drinking can also lead to testicular shrivelling, hormonal changes and enlarged breast tissue in men.

Acne: alcohol may be a trigger for acne rosacea, and red wine - as well as champagne, gin, beer and whisky - has been implicated.

Cancer: heavy and sustained drinking, usually involving more than 30 units a week for men, has been linked to a range of cancers including mouth, liver, throat, colon and stomach tumours. In women it has been associated with an elevated risk of breast cancer.

Pregnancy: one boozy binge by the mother during critical times in the pregnancy can damage the foetus. Several hours of drinking can delete millions of neurones from the baby's developing brain. One glass of wine a week is allowed.

Breast-feeding: alcohol is still toxic to the baby's developing brain. During the first two years mothers are advised not to drink.

Depression: although alcohol is often used as a way of coping with anxiety, it can be a depressant after three or more units.

Weight: alcohol is rich in calories and boosts appetite. Such calories have no beneficial nutrients.



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Vines Magazine - Special Subscription Offer

Vines Magazine, Canada's leading wine magazine, has a special offer for members of the Ontario Wine Society.

As a member of the OWS, you can subscribe to Vines Magazine for only \$8.00 for a year (6 issues), compared to our regular price of \$12.00. If you are already a subscriber, you can renew your subscription at the discounted rate.

Don't miss another issue of Vines. You can subscribe by calling 1 888 883 3372 or e-mail wsendzik1@cogeco.ca. Be sure to mention that you are a member of the OWS.

Cave Spring Mailing List

"We'd like to take this opportunity to offer Ontario Wine Society members the chance join the Cave Spring mailing list and receive our twice annual mailings updating our newest releases. Members can e-mail kaffeld@cavespringcellars.com, phone 905 562 3581, or write to Cave Spring Cellars, 3836 Main Street, Jordan, Ontario L0R 1S0 to be added to our mailing list."

New Member Drive

In an effort to increase the membership in the Ontario Wine Society, the executive is undertaking several initiatives. One of those initiatives is an incentive program for new members and existing members.

Here are the details.

- Every new member will be entitled to one free tasting event.
- An existing member will be entitled to one free tasting event for every two new member referrals.

So, here's an opportunity for you to help us

promote the Society. Good Luck! Make sure that the people you refer note your name on the form when they submit their application. Applications can be obtained by leaving a voice message at 416 921 9798, or writing to The Ontario Wine Society, P.O. Box 519, Station K, Toronto, Ontario, M4P 2G9. Or, you can apply through the web site at www.ontariowinesociety.com.

Help Wanted

The Ontario Wine Society's board of directors needs more board members to help run the organization. If you have some time to help in marketing or planning events, please get in touch with Bruce Barber, President of the Ontario Wine Society, at 416 239 3835.

Ontario Wine Society's Annual General Meeting

The Ontario Wine Society's Annual General Meeting will be held on May 21, 2002 at 6:15pm at the Tasting Rooms Restaurant, 100 King St. West. This will be just prior to the Best of Canada tasting event to held at 6:30pm that evening.

The purpose of the meeting is to report on the events and accomplishments of the Society in the past year, provide a report on the financial state of the Society and elect the board of directors for the next year.

Candidates that have put their name forward for re-election are Bruce Barber, Ken Burford, Sadie Darby, David Falconer, Bob Moore, Stephen Stein, and Dianne Thomas.

Anyone wishing to stand for election or nominate a candidate should contact Bruce Barber at 416 239 3835 before May 14, 2002.