



Just Off the Vine ...

The Ontario Wine Society's Newsletter

May 2003

Ontario Wine Society Events

❖ Toronto Chapter

• Ontario Wine Awards, Wednesday, May 28, 2003

The Ontario Wine Society has been invited to a tasting of the gold and silver medal winners from this year's Vintages Wine Awards, formerly the Air Ontario Awards. This is the fifth year they have been held.

The tasting will be held at the Royal York Hotel, in the Imperial Room. There will be a cheese station and other appetizers available. There will also be an opportunity for attendees to order many of the medal winning wines.

• Bus Tour to Prince Edward County, Saturday, June 14, 2003

This will be our first trip to this up and coming viticultural area. We will visit Willow Springs on the way; lunch and taste at Waupoos Estates Winery; and taste at The County Cider Company and Peddlesden Wines.

• Summer Cellar Dinner, Thursday, August 21, 2003

This is the Toronto Chapter's annual, not-to-be-missed, cellar clear out event.

❖ Niagara Chapter

A "One Man Winery" - Tour and Tasting, Tuesday, May 27, 2003

Join us as David Johnson of Featherstone Winery leads us through his "one man winery" and explains how he runs his operation with the help of a small staff of only his wife, Louise Engel, and one employee. Enjoy tank and barrel samples as we are led through his production area and boutique style wine shop.

Later, we'll all gather for a seat on the grand verandah of the family home, weather permitting, for a light fare, where we'll have opportunity to taste more wines and test our skills in a wine challenge!

Note: Members may attend events in either chapter.

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Recent OWS Tastings

❖ Toronto Chapter

Canadian Wine Awards

By Sadie Darby

After leading the Ontario Wine Society's 2nd annual Canadian Wine Awards tasting on March 18, 2003, David Lawrason, founder of the Canadian Wine Awards competition, was asked for his opinion of the event. Speaking of our members' enthusiasm, he said that he is "delighted at the Ontario Wine Society's response to the competition. To be sold out again for the second year shows great interest in what we want to achieve ... to give Canadian consumers a cross-country overview of the wines and wine makers who are putting quality first."

David will return to lead our 3rd Annual Canadian Wine Awards tasting and your board is already working on making it even bigger and better ... stay tuned!

The competition will be held a few months earlier this year and the results will be announced in the September 2003 issue of Wine Access.

❖ Niagara Chapter

Linda Bramble's "Matching Wine and Food" seminar

By Yvonne Halliday

Linda Bramble Starts Niagara off with a Bang!

The Niagara Chapter came out of the gate on April 22 with their inaugural meeting held at Chateau des Charmes. Linda Bramble led her "Matching Wine and Food" seminar to a turn-out of 35 people. Anyone who's ever attended one of Linda's classes knows what a light-hearted and captivating educator she is.

After an enriching and informative pre-lecture, Linda explained how we would taste each wine, and then "RUIN" it with a selected food item. We would then "resurrect" it with a more appropriate food pairing. It was an educational evening full of surprise matches and mismatches. Who knew vinaigrettes and wine could actually work?!

A special thanks to Chateau des Charmes for providing the elegant venue and wines, and to Linda Bramble for starting us on our adventures of wine and food pairings and providing us not with the "rules", but with the "tools" to guide us through them.

Ontario Winery Events

❖ Cave Spring

New Vintage

May 10, 17, 24, 2:00pm

Some of the Peninsula's greatest treasures are its wonderfully aromatic white wines. Taste fresh and cool whites from 2002, some right from the tank, just in time for summer's heat!

\$5 per person. Reservations required. 905 562 3581 Ext. 302.

❖ Creekside

Seafood and Sauvignon

Weekends in May, 12:00pm to 4:00pm.

Back by popular demand. Indulge in one of the classic food and wine matches, shrimp and our much awaited Sauvignon Blanc 2002. Delight your taste buds and join us on our outdoor deck to launch the season. Cheers!

\$10 per person

❖ EastDell

Mother's Day Brunch

Sunday, May 11, two-hour seatings at 10:00am, 12:00pm and 2:00pm

Treat Mom to a special brunch. Sold out every year. Reserve early.

\$18.95 per person, includes a gift for mom.

❖ Hernder

Mother's Day Brunch

Sunday, May 11, seatings are from 11:00am to 2:00pm.

We will be hosting a special Mother's Day brunch.

Please call 905 684 330, Ext. 28 for reservations and more information.

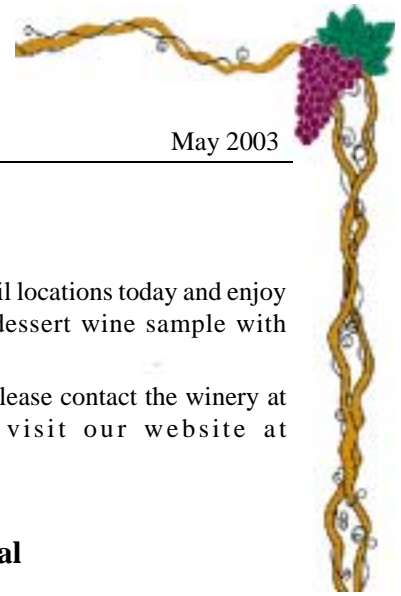
❖ Hillebrand

Mother's Day Brunch

Sunday, May 11, 11:30am - 3:30pm

Hillebrand's Vineyard Café hosts a special brunch to celebrate Mother's Day. Enjoy vineyard views and our award-winning VQA wines.

\$35 per guest, exclusive of taxes and gratuities.



❖ Inniskillin

Marriage of Wine, Cheese and Fresh Herbs

Weekends in May, 1:00pm to 4:00pm

As Niagara is in full bloom, Inniskillin Wines and the Portuguese Cheese Co. invite you to experience and experiment with the marriage of wine, cheese and fresh herbs, featuring their shared aromas and flavours.

Passport program is \$20 and includes all featured events at the 14 Wineries of Niagara-on-the-Lake.

For passport inquiries call 1 905 468 3554, Ext. 3 or toll free 1 888 466 4754, Ext. 311.

Reservations are not required.

❖ Konzelmann

Taste the Season, Wine & Herb Experience

Weekends in May, 10:00 to 5:00pm

We are offering a medley of 'basil' inspired tapas paired with 2000 non-oaked Chardonnay in the winery boutique.

Discover wine and herb pairings and collect a set of herb and wine cards offered at each of the 14 wineries of Niagara-on-the-Lake.

Free to passport holders. \$3 for non-passport holders. Passports are available for \$20 at the wineries or at www.niagaraonthelake.com. Visit www.wineriesofniagaraonthelake.com for details.

❖ Lailey

Lunch with Herbs

Saturday, May 10, 12:00pm

Featuring poached salmon with dill and our newly released Sauvignon Blanc 2002, roasted Lamb with rosemary-spice crust and Cabernet Sauvignon 2001 and home-made herb breads and lemon grass pots de crème with Riesling Icewine

\$35 per person. Reservations required: 905 468 0503.

❖ Magnotta

Mother's Day - Beamsville and Vaughan

Saturday, May 10, 9:00am to 11:00am

Celebrate Mother's Day with Magnotta Winery! Bring a special mom to Magnotta Winery today and enjoy a glass of sparkling wine with a selection of mini croissants.

For further information, see below.

❖ Harvest Moon

Saturday, May 24

Visit any of our seven retail locations today and enjoy a Vidal Harvest Moon dessert wine sample with selected marinated fruit.

For further information, please contact the winery at 1 800 461 9463 or visit our website at www.magnotta.com.

❖ Marynissen

Herb & Wine Festival

Weekends in May

Thyme infused extra virgin olive oil on Focacia bread will be matched with our Cabernet Merlot.

Free to passport holders.

❖ Peller

Mother's Day Brunch

Sunday, May 11, 11:30am to 3:30pm

Bring your family to Peller Estates and treat the special mother in your life to Mother's Day Brunch at our award-winning restaurant. Our menu features chocolate inspired dessert creations.

\$35 per guest, exclusive of taxes and gratuities.

❖ Rief

Herb & Wine Festival

Weekends in May, 11:00am to 4:00pm

Sip Reif Estate's 2000 Pinot Noir VQA, while savouring coriander salsa with tortilla chips. The 2000 Pinot Noir VQA has a beautiful nose full of sweet cherry and raspberry fruit followed by good weight and some nice, rich, tannins. The finish is soft and dry.

Free to passport holders. \$2.50 for non-passport holders. No reservations required. Passports are available for \$20 at the wineries or at www.niagaraonthelake.com. Visit www.wineriesofniagaraonthelake.com for details.

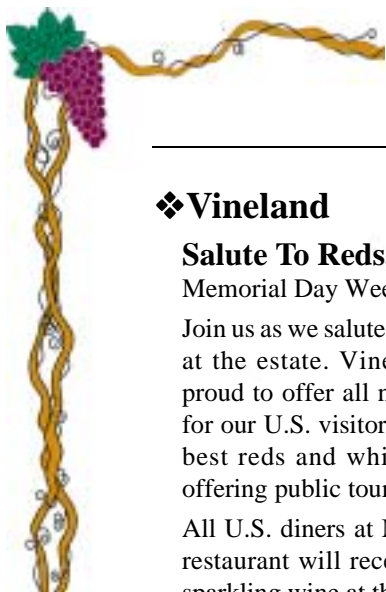
❖ Southbrook

Winemaker's Barrel Cellar Dinner

May 9, 10, 7:00pm

Due to the overwhelming past dinner responses, Southbrook Winery is opening the doors to our 125 year old barrel cellar for another ultimate dinner. We invite you to indulge yourself in a spectacular evening of fine wine, outstanding cuisine, ambiance and excellent service!

\$79 plus taxes per person. 905 832 2548 for reservations. Limited seating.



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❖ Vineland

Salute To Reds, Whites & Blue

Memorial Day Weekend, May 24, 25, 3:00pm

Join us as we salute our many cross border guests here at the estate. Vineland Estates Wine Boutique is proud to offer all non-wine merchandise at 10% off for our U.S. visitors and pour a tasting of Vineland's best reds and whites of this vintage. We will be offering public tours complimentary for US visitors.

All U.S. diners at Mark Picone at Vineland Estates' restaurant will receive a complimentary pouring of sparkling wine at the start of their meal.

Vineland Estates Winery is a 45-minute drive from Buffalo and offers a 40% exchange rate on US currency.

Please call in advance to make a reservation for the public tour as spaces are limited. 1 888 846 3526, Ext. 25.

Vineland Estates Golden Princess Wine Cruise ~ Barcelona to Venice

May 4 to 17

Unfortunately, our Winemaker's Cruise has been cancelled due to international conditions at this time.

❖ Willow Springs

Spring Open House-Uncork Spring in Wine Country!

Sunday, May 17, 10:00am to 5:30pm, May 18,19, 11:00am to 5:30 pm

Come and celebrate as we open our Antipasto Wine Bar Patio for the season and release our 2002 Rose, 2002 Riesling and 2001 Chardonnay Reserve.

For further details phone our retail shop at 905 562 4945.

Other Ontario Wine Events

❖ 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, the Wine Council of Ontario, 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.

Ontario Wine Industry News

❖ Inniskillin

Karl Kaiser Receives Tony Aspler Award Of Excellence

Niagara-on-the-Lake, Ontario

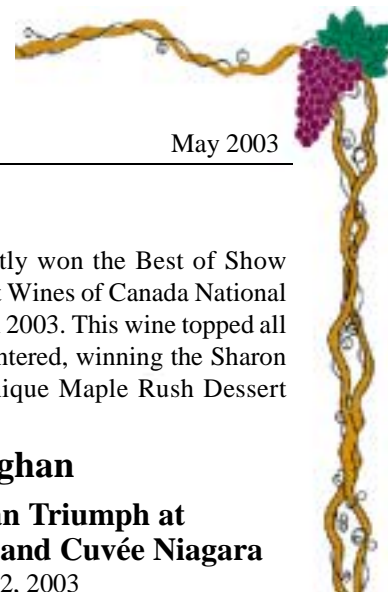
Karl Kaiser, co-founder of Inniskillin Wines, was singled out by Tony Aspler to receive the fourth annual Tony Aspler Award of Excellence at Cuvée 2003.

The Award was presented amidst the festivities of the Cuvée Gala Evening to Kaiser for his outstanding contribution to the wine industry by His Excellency John Ralston Saul.

Aspler very enthusiastically commented: "Karl Kaiser has presided over 20 consecutive vintages of Icewine at Inniskillin. Not many winemakers around the world can make such a claim for their own regions. Indisputably, he is one of the wine world's most experienced vintners when it comes to this winter luxury. But more important, his leadership role in encouraging the Ontario industry to make better Icewine has secured a position for this product as Canada's first international icon wine."

Kaiser stated that he is extremely honoured to receive this award and is very grateful to Tony for this acknowledgment.

Kaiser joins this select group of previous recipients of the Tony Aspler Award of Excellence: 2002 His Excellency John Ralston Saul; 2001 Don Triggs; 2000 Peter Gamble.



Kaiser first produced Vidal Icewine in 1984 and today has expanded his Icewine portfolio to cover production of seven different styles. Kaiser's Icewines can be found throughout North America, Europe, Asia, the Caribbean, and prominently placed in duty free shops internationally.

In January 2003, two of Kaiser's Icewines were listed in the prestigious Lavinia Wine Shop in Paris, the largest wine shop in Europe.

❖ **Konzelmann**

A Grand Gold Medal was awarded to Konzelmann Estate Winery at the 2003 VinItaly International Wine Competition for its 2000 Chardonnay Grand Reserve in the category of still wines with a geographic designation, matured in barriques or fined in oak.

More than 3,200 wines from 30 countries in five continents took part in the 11th VinItaly International Wine Competition 2003, recognized as the most important and selective event of its kind in the world.

Also, at the Canadian International Wine Challenge 2003, organized by The Food & Beverage Institute of Canada, Konzelmann Estate Winery was awarded a Gold Medal for its 2000 Vidal Icewine and a Bronze Medal for its 2001 Riesling Select Late Harvest.

Both Winemaster Herbert Konzelmann and Winemaker Matthias Boss are proud to receive these prestigious National and International Awards of recognition. The Grand Gold Medal is known around the world as an award of highest distinction. The 2000 Chardonnay Grand Reserve had also received the award of Best Limited Edition White Wine and a Gold Medal for the 2000 Vidal Icewine for the category of Sweet Wine, at Cuvée 2003.

❖ **Puddicombe**

Puddicombe Estate Farms & Winery is very pleased to announce that Lindsay Puddicombe, our winemaker, has won four medals at the Fruit Wines of Canada Wine Competition.

Iced Apple - Silver
Raspberry - Silver
Pear-a-dise - Bronze
Cranberry - Bronze

Also Lindsay has been invited to participate in the Young Winemakers Event in Toronto on April 30, where 22 young winemakers from all over the world will be meeting and offering the public a chance to taste some of their best wines. It is sponsored by LCBO Vintages. For more information please contact Lindsay or Holly at 905 643 1015.

❖ **Rush Creek**

Rush Creek Wines recently won the Best of Show Across Canada at the Fruit Wines of Canada National competition held in March 2003. This wine topped all scores out of 142 wines entered, winning the Sharon Burke Trophy for our unique Maple Rush Dessert Wine.

❖ **Thomas and Vaughan**

Thomas and Vaughan Triumph at Toronto Wine Show and Cuvée Niagara
Toronto, Ontario - April 22, 2003

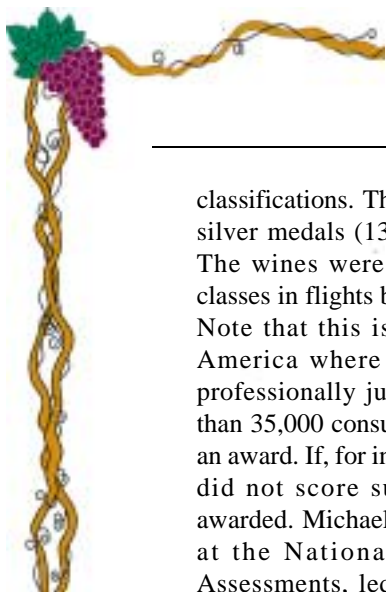
Thomas and Vaughan Vintners of Beamsville announced today that it has won multiple Best Wine Awards. In March, Cuvée Niagara, Ontario's most celebrated wine tasting, selected Thomas and Vaughan's 1999 Estate Cabernet Franc as the overall Best Limited Edition Red Wine and Best Cabernet Franc Wine in the Province.

On April 10, 2003, at The Canadian International Wine Challenge 2003, Thomas and Vaughan was chosen as the "Overall Best Red Wine" amongst all entries from around the World. It was the Estate Meritage 2000 that stood out above all others. The Cabernet Franc 2000 won Gold as well. Accompanying these Gold Medals were two Silver medals for their Cabernet Blend 2000 and Estate Cabernet Sauvignon 2000. This event was part of the Toronto Wine and Cheese Show, one of the largest wine shows in North America.

Proprietor Thomas Kocsis was pleased to point out that, "Our Winery is unique in that we have won two top honours within a period of one month, both for red wines, a tremendous accomplishment by an Ontario winery. We are excited to see our "red-soiled" estate winery being awarded these distinguished honours."

❖ **Toronto Wine and Cheese Show** **2003 Wine Competition - Ontario Winners**

This year marks the launch of the Canadian International Wine Challenge with awards being presented at the 20th annual Toronto Wine & Cheese Show at the Toronto International Centre. The Food & Beverage Testing Institute of Canada, an incorporated not-for-profit organization dedicated to consumer/trade education, conducts the competition. This is Canada's largest competition where Canadian wines have a window to compete one-on-one with imports. A total of 468 wines were submitted in 17



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classifications. There were 34 gold medals (7%), 60 silver medals (13%) and 98 bronze medals (21%). The wines were served blind in the appropriate classes in flights based on grape variety or fruit type. Note that this is the only competition in North America where award-winning fruit wines are professionally judged and then presented to more than 35,000 consumers. Only wines of merit receive an award. If, for instance, the wines in a specific class did not score sufficient points, no medal was awarded. Michael Vaughan, weekly wine columnist at the National Post and editor of Vintage Assessments, led the judging. The judging panel included David Lawrason, Barbara Richie, Richard Feldkamp and Jay Fallah. For further information, email Michael Vaughan: mbv@total.net.

BEST OF SHOW WHITE

2000 Chardonnay Reserve - Lakeview Cellars

White Wine Under \$13

Silver

- 2001 Pinot Blanc - Strewn
- 2002 Riesling - Eastdell
- 1999 Riesling - Hernder

Bronze

- 2002 Chardonnay Bench - Stoney Ridge
- 1999 Chardonnay Barrel Aged - Strewn
- 2002 Pinot Gris - Thomas & Vaughan
- 2002 Pinot Gris Bench - Stoney Ridge
- 2001 Pinot Gris Special Reserve - Magnotta
- 2002 Riesling Dry - Legends

White Wine \$13 To Under \$25

Silver

- 2001 Old Vines Chard. (Am. Oak) - Daniel Lenko
- 2000 Chardonnay Lailey Vineyard - Southbrook

Bronze

- 2001 Chardonnay B. F. Ltd. Ed. - Magnotta
- 2000 Chardonnay Est. Res. - Thomas & Vaughan
- 2002 Morio Muscat - Hernder
- 2002 Riesling Sussreserve - Angels Gate

White Wine \$25 & Up

Gold

- 2000 Chardonnay Reserve - Lakeview Cellars

Silver

- 1999 Speck Family Res. Chard. - Henry of Pelham

BEST OF SHOW RED

2000 Meritage - Thomas & Vaughan

Red Wine Under \$13

Gold

- 2001 Marechal Foch - Southbrook

Silver

- 2000 Cabernet - Thomas & Vaughan

Bronze

- 2001 Baco Noir Special Reserve - Magnotta
- 2001 Petite Baco - Pillitteri
- 2001 Cabernet Franc Spec. Res. - Magnotta
- 2001 Cabernet Franc - Caroline Cellars
- 2000 Cabernet Franc Bench - Stoney Ridge
- 2000 Cabernet Sauvignon Spec. Res. - Magnotta
- 2000 Silver Label Cabernet - Chateau des Charmes
- 2000 Autumn - Harvest Estate
- 2000 Cabernet Merlot - Maleta
- 1998 Cabernet Merlot - Hernder
- 2002 Gamay - Henry of Pelham

Red Wine \$13 To Under \$25

Gold

- 2000 Meritage - Thomas & Vaughan
- 2000 Cabernet Franc - Thomas & Vaughan
- 2000 Baco Noir Reserve - Lakeview Cellars

Silver

- 2001 Cabernet Franc Watson Vyd. - Southbrook
- 2001 Cabernet Sauv. Lailey Vyd. - Southbrook
- 2000 Cabernet Sauv. Estate - Thomas & Vaughan
- 1999 Meritage - Maleta

Bronze

- 2001 Merlot - Strewn
- 2000 Cabernet Sauv. Reserve - Lakeview Cellars
- 2000 Cabernet Franc - Featherstone
- 2000 Baco Noir Reserve - Henry of Pelham
- 2000 Meritage - Lakeview Cellars
- 1999 Cabernet - Merlot Unfiltered - Henry of Pelham
- 1999 Cabernet Franc - Hernder
- 1999 Merlot - Hernder

Red Wine \$25 & Up

Silver

- 2000 Meritage - Kacaba Vineyards

Rosé

Bronze

- 2002 Summer Rose - Eastdell

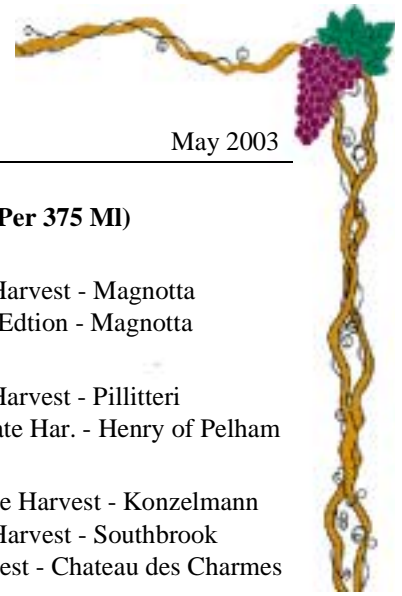
BEST OF SHOW OFF-DRY FRUIT WINE

2002 Black Currant - Downey's Estate

Dry/off-dry Fruit Wine

Gold

- 2002 Black Currant - Downey's Estate
- 2001 Spiced Apple - Sunnybrook Farm



- 2002 Cranberry - Stoney Ridge
- 2002 Regal Raspberry - Downey's Estate
- Cranberry - Hernder
- 2002 Spiced Apple - Hernder
- 2002 Crimson Cranberry - Downey's Estate
- 2002 True Blue - Downey's Estate
- 2002 Blackberry - Downey's Estate
- 2002 Black Raspberry - Sunnybrook Farm
- 2002 Elderberry - Scotch Block
- 2002 Elegant Elderberry - Scotch Block
- 2001 Russet Fantasy - Cox Creek Cellars

BEST OF SHOW SWEET FRUIT WINE

2001 Black Currant Ambrosia - Harvest Estate

Sweet Fruit Wine

Gold

- 2002 Cranberry Ice - Downey's Estate
- 2002 Framboise - Downey's Estate
- 2001 Black Currant Ambrosia - Harvest Estate
- 2001 Magnotta Pineapple Chardonnay
- 2001 Magnotta Blueberry Blue
- 2000 Spiced Russet - Cox Creek Cellars
- Blueberry - Southbrook
- Blackberry - Southbrook

Silver

- 2002 Blackberry Legend - Cox Creek Cellars
- 2002 Strawberry Sunsatation - Scotch Block
- 2002 Elderberry Ecstasy - Scotch Block
- 2002 Red Currant Cassis - Scotch Block
- 2002 Cassis - Downey's Estate
- 2002 Cassis Black Currant - Scotch Block
- 2001 Cranberry Wine - Featherstone
- 2000 Symphony #9 - Cox Creek Cellars
- 2000 Iced Cherry - Sunnybrook Farm

Bronze

- 2002 Cassis Rouge - Downey's Estate
- 2001 Golden Plum - Downey's Estate
- 2000 Iced Peach - Hernder Estate
- 1999 Iced Pear - Hernder Estate

Sparkling All Classes

Silver

- 2000 Duemila - Pillitteri
- 1999 Cuvée Catharine Brut - Henry of Pelham

Bronze

- Brut Methode Trad. - Chateau des Charmes
- Hernder Canadian Champagne

BEST VALUE SWEET

2001 Vidal Select Late Harvest - Magnotta

BEST OF SHOW SWEET

2000 Riesling Icewine Ltd. Edition - Magnotta

Sweet Wine Under \$30 (Per 375 ML)

Gold

- 2001 Vidal Select Late Harvest - Magnotta
- 2000 Vidal Icewine Ltd Edition - Magnotta

Silver

- 2001 Vidal Select Late Harvest - Pillitteri
- 2000 Vidal Special S. Late Har. - Henry of Pelham

Bronze

- 2001 Riesling Select Late Harvest - Konzelmann
- 2001 Vidal Select Late Harvest - Southbrook
- 1999 Riesling Late Harvest - Chateau des Charmes

Sweet Wine \$30 & Up (Per 375 ML)

Gold

- 2001 Vidal Icewine - Lakeview Cellars
- 2001 Vidal Icewine - Pillitteri
- 2001 Riesling Botrytis Affected - Strewn
- 2000 Vidal Icewine - Konzelmann
- 2000 Riesling Icewine Ltd. Edition - Magnotta
- 1999 Riesling Icewine - Cilento Wines

Silver

- 2001 Vidal Icewine - Southbrook
- 2000 Vidal Icewine - Colio Estate
- 2000 Riesling Icewine - Henry of Pelham
- 2000 Riesling Icewine - Pelee Island
- 1999 Riesling Icewine - Thirty Bench

Bronze

- 2000 Vidal Icewine - Marynissen
- 1999 Vidal Icewine - De Sousa Wine Cellars
- 1999 Vidal Icewine - Chateau des Charmes
- 2001 Cabernet Franc Icewine - Lakeview Cellars

Dessert Wine

Silver

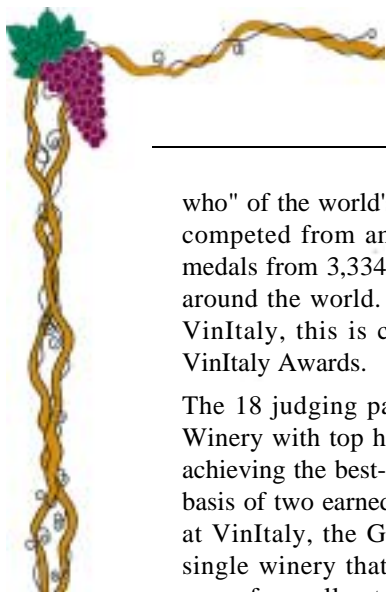
- 1994 De Sousa Port - De Sousa Wine Cellars

❖ **Vineland**

Vineland Estates Winery Earns Dual International Honours on Two Continents for VinItaly, in Verona, Italy and Culinary Honours In New York

Vineland - It was a landmark day yesterday at Vineland Estates Winery on two continents as they accepted the Grand VinItaly 2003 Award, the top over all award at the prestigious 2003 VinItaly Wine Exposition in Verona, Italy and were the featured winery restaurant at the renowned James Beard Foundation in New York City.

Winery President, John Howard, and Winemaker, Brian Schmidt, were in attendance in Verona to accept the award at an evening gala with the "who's



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who" of the world's wine industry. Vineland Estates competed from among an unprecedented 95 gold medals from 3,334 wines submitted by 31 countries around the world. According to the press office at VinItaly, this is clearly the "Oscar" of the 2003 VinItaly Awards.

The 18 judging panels assigned Vineland Estates Winery with top honours and recognition based on achieving the best-combined score calculated on the basis of two earned medals. Of all medals bestowed at VinItaly, the Grand VinItaly is awarded to the single winery that achieves the highest combined score from all categories in the entire competition from two medal scores. Vineland Estates' 1999 Vidal Icewine garnered a Gold Medal and the 2000 Vidal Icewine was honoured with a Silver Medal in the competition.

Winemaker, Brian Schmidt, said, "this is quite incredible and says a lot about what we are doing here at Vineland Estates that is reflected in this international honour - to think globally and act locally and this demonstrates our continued commitment to producing great wines."



Vineland Estates' Winemaker, Brian Schmidt

Not only was this a day of international recognition for Vineland Estates Winery in Italy, but in New York, original winemaker and general manager, Allan Schmidt, and executive chef, Mark Picone, C.C.C., hosted a winemakers dinner at the renowned James Beard Foundation in New York City to showcase Vineland Estates wines and culinary skills at this famed culinary site. Chefs appear at the foundation by request to lead and host dinners based

on a solid reputation in the culinary world. This was Chef Picone's first invitation to appear as guest chef for the James Beard Foundation but is sure not to be his last. For more information on the James Beard Foundation, visit their website at www.jamesbeard.org

❖ Winerytohome

Chateau des Charmes and Peninsula Ridge Join Expanded Winerytohome Listings

March 19, 2003, Toronto, Ontario

Starting this day, with the addition of two new wineries, Chateau des Charmes and Peninsula Ridge, the number of VQA wines that Ontario wine lovers can have delivered to their homes or offices through Winerytohome equals the selection available at the LCBO's largest stores.

After two months of success, Winerytohome now offers a full range of over 220 wines, the majority premier-quality VQA wines, and over 70% of which cannot be obtained through the LCBO. Wine enthusiasts can click on www.winerytohome.com and select wines that best suit their needs and tastes with the assistance of independent reviews by Winerytohome's widely-respected wine writer panel of Tony Aspler, David Lawrason, and new appointee Christopher Waters of St. Catharines.

Winerytohome now offers and arranges convenient delivery of wines to the expanded GTA via an interactive, secure, e-commerce web site. Wineries include:

Cave Spring Cellars, Chateau des Charmes, Creekside Estate Winery, EastDell Estates, Henry of Pelham Family Estate, Joseph's Estate Winery, Lakeview Cellars Estate Winery, Peninsula Ridge, Legends Estates, Reif Estate, Strewn, Thomas & Vaughan Vintners, and Thirty Bench Vineyard & Winery.

Winerytohome is proud to be associated with these fine Ontario wineries, six of which earned 10 gold medals at Cuvée 2003.

For more information, please contact Doug Towers, President, Winerytohome 416 492 3102 or doughtowers@winerytohome.com.