



Just Off the Vine ...

The Ontario Wine Society's Newsletter

May 2008

Upcoming Events

Toronto Chapter

Annual New Kids on the Block

University of Toronto - Faculty Club
May 12 – Reception at 6:00 p.m. Tasting at 6:30 p.m.

Join us for our Sixth Annual “New Kids on the Block” tasting event. Here’s where we showcase a number of Ontario’s newest wineries. The following wineries are participating this year:

Alvento Winery, Vineland, opened in 2007. (2004 Elige)
Cattail Creek Estate Winery, Niagara on the Lake, opened in 2007. (2006 Dry Riesling & 2007 Pinot Noir)
Cornerstone Estate Winery, Beamsville, opened in 2005. (2004 Chardonnay)
The Organized Crime Winery, Beamsville, opened in 2007. (2006 Gewürztraminer & 2006 Pinot Gris)
Riverview Cellars Winery, Niagara on the Lake, opened in 2004. (07 Gewürztraminer & 06 Salvatore’s Reserve Cab Sauv)

Sprucewood Shores Estate Winery, Harrow, opened in 2005. (2006 Pinot Gris & 2005 Meritage)

These six wineries represent the latest additions to VQA wines in Ontario. Join us for this casual event as we taste our way through this great selection of wines. Meet the winemakers and owners from these new wineries and hear about their beginnings, then taste what the future holds for them!

The First-Ever-on-the-Planet? - Jazz and Wine Matching Event

June 18, 2008, Reception 6:00pm, Matching 6:30pm
Stonegrill on Winchester, 51B Winchester St., Toronto

“The natural affinity that exists between wine and jazz has long been acknowledged in Europe. The French, with their strong wine culture, were among the first to appreciate the relationship between jazz and wine”. * Do you think that jazz tunes can be matched with wine? Be a pioneer. Come on out and find out.

See the Flyer for more details.

Niagara Chapter

Changing Face of Sauvignon Blanc

At Peninsula Ridge Winery
May 20 - Reception at 6:30 p.m. Tasting - 7:00 p.m.

As we approach the warm spring season, so does the taste for fresh, crisp whites to sip in the garden. If there was ever a wine produced to be enjoyed young it is the Sauvignon Blanc with its sharp acidity and fresh herbaceous notes. However, oak aging and other winemaking techniques, not traditionally associated with this grape, are enhancing its characteristic factors including age-ability and the taste profile. We will be sampling Sauvignon Blanc wines produced in stainless steel tanks and those subjected to oak aging. Join us at the scenic Peninsula Ridge Winery, one of Niagara’s leading producers of Sauvignon Blanc, and sample the freshness we know and love as well as its changing face.

Christopher Waters, no stranger to evolving wine trends, will share his knowledge on the subject and lead us through this delightful tasting. As many of you may know, our speaker, Christopher Waters, is co-founder and editor of Vines, a national wine and food publication. He is the wine appreciation coordinator at the Cool Climate Oenology and Viticulture Institute (CCOVI) at Brock University. His weekly wine column, Waters and Wine runs in the St. Catharines Standard, Niagara Falls Review, North Bay Nugget and Timmins Daily Press. Christopher’s wine writing also appears frequently in Niagara Magazine, Hamilton Magazine, Kingston Life and Simcoe Life. Read more at

www.watersandwine.com

Meet us in the Coach House at Peninsula Ridge Winery with a member of the wine making team. As usual, stay afterwards for mingling and delicious nibbles. We look forward to seeing you there!

Editor’s Note: This emailed version of the Newsletter is longer than the printed version as we included items about winery events from wineries that are not Corporate member and also a review of the Wine and Herb Festival in Naiagara On The Lake.



Just Off the Vine ...

The Ontario Wine Society's Newsletter

May 2008

Previous Events

Toronto Chapter

The 5th Annual Wonderful Wine Fair

PAT DINSMORE

This time of the year always seems to evoke a sense of renewal and an anticipation of great things to come. We are looking forward to a summer filled with winery visits and patio parties where there are a lot of great wines to enjoy. In the world of wine, it marks the time when professional wine judges gather to examine and aware the best wines that Ontario has to offer. Just as the judging is coming to an end, the executive of the Toronto chapter of the Ontario Wine Society are hard at work pulling together an event that we have called the "Wonderful Wine Fair" for the last five years. Although it looks like a relatively easy event to organize, and, compared to some it is, this event will, quite literally, become hundreds of wines for the hundreds of people attending.

This year saw a couple of the new start up wineries receiving a lot of praise from our members, which is always a welcome sight for everyone involved in supporting the great wines that come from our province. When I finally joined the tasting, from working the registration desk, I quickly found myself pouring at the Chardonnay table. The hit of the evening, in terms of Chardonnay, was undoubtedly Rosehall Run (www.rosehallrun.com) from Prince Edward County with their 2006 Chardonnay. It was so good that the bottle was empty in less than ten minutes, which is, quite possibly, a record for this event.

Once the Chardonnay from Rosehall Run was depleted, it was time for two of the newest Niagara Peninsula wineries to shine – The Organized Crime Winery and Rosewood Cellars and Meadery (www.rosewoodwine.com), both of which are located on Mountainview Road in Beamsville. The Organized Crime Winery had both their Unoaked Chardonnay and their Gewurztraminer available for tasting that evening – the

latter having been written up by several wine writers over the last few months. If you have not heard the story behind their truly interesting and unique name, make a trip over to their website (www.organizedcrimewine.com) and check it out along with their large selection of wines. Rosewood Cellars and Meadery, whose grand opening will take place on May 3rd, had a Cabernet Franc available that evening that is showing a lot of promise according to those of our members who were lucky enough to try it. It will be interesting to try some of their other wines as well as their mead products as they are the first meadery to open in the Niagara Peninsula.

The truly impressive red wines of the evening came from the older, more established wineries of Ontario and given how intense a summer we had last year, it is easy to see why many of our wine writers are calling 2007 an "exceptional vintage" for the reds of Ontario. The short list – from what I can tell based on an informal poll of our members – were comprised of:

Lailey Vineyards Cabernet Franc

Peninsula Ridge Estate Winery Shiraz

Stoney Ridge Estate Winery Merlot

Pelee Island Winery Cabernet Sauvignon

Colio Estates CEV Cabernet Sauvignon

Niagara College Teach Winery Meritage

Out of this list, the only one I had a chance to try was the Cabernet Sauvignon from Colio Estates and if the others were anywhere near as good as the one I tried, it will definitely be a must buy situation for the red wines of Ontario from this past vintage.

Around an hour after opening our doors, the icewine/dessert wines table was opened for business. Not overly surprising to myself, the Cabernet Franc icewines were flying off the table and then an interesting Sauvignon Blanc Icewine from Royal de Maria (www.royaldemaria.com) was pulled out for us to try. To say it was delicious does not really seem to do it justice but it was definitely unique and it ran out far too quickly. The one truly interesting development in terms of the



Ken Burford in action!

Just Off the Vine ...

The Ontario Wine Society's Newsletter

May 2008



icewines was the number of Niagara wineries who have decided to take a stab at making Cabernet Sauvignon Icewine. Out of the Cabernet Sauvignon Icewines available that evening, the preference seemed to be almost evenly split on which was better – Cabernet Franc or Cabernet Sauvignon. It came down to a matter of preference completely as both types were equally well made, sound and capable of aging.

As we closed the night out, we realized the number of new faces almost equaled the number of new wineries present this evening. Hopefully the combination of new wineries, new wines and the infusion of new members will be as long and lasting as the finishes on some of the wines offered up at the University of Toronto Faculty Club this past Tuesday, April 1st.

Niagara Chapter

Annual Social Event & Iron Sommelier Competition

Yvonne TroutThe spring warmth was not upon us yet but we enjoyed a bright and sunny Saturday during the AGM & Annual Social Event. We opened with a taste of our host winery's 2006 Pinot Grigio while listening to a little "tinkling of the ivories" by the talented Robert Jones in the corner. After a brief Annual General Meeting (see highlights below), Dr. Joseph Pohorly, owner of Joseph's Estate Winery, engaged the group with historical tidbits from the illustrious role he and his winery have played throughout Niagara's wine evolution. Joseph also showcased two products that are close to his heart: his unique grape-skin flour and grape seed oil. An interesting fact is that he engineered the production machinery and is currently the sole producer of true Canadian grape seed oil. (Others sold in Canada may be bottled here, but are produced outside the country.) His presentation also included facts regarding the health benefits of both the oil and flour and we can all be very proud he has created this niche product for himself and Niagara.



Iron Sommelier Contenders

Back by popular demand, we were on to the Annual Iron Sommelier Competition where teams of 6 were given 3 different varietals to assess and answer questions like "which winery produced the wine?" or "what is the grape varietal". Once the teamwork was concluded, a volunteer was selected from each group to bite the bullet and demonstrate their skill competing in the final round. From that final round, Clarke



Dr. Joseph Pohorly

Baker emerged as the "Iron Sommelier" and won prizes for himself and each of his teammates. The competition was very humbling as the wines this year were somewhat elusive to the majority of the players. One of the big surprises was a 2004 Cabernet Franc produced by Joseph's Estate, which boasted firm tannins and fruit indicative of a young Niagara Cabernet Sauvignon.

Some highlights of the Annual General Meeting:

Niagara President's Volunteer Award:

Bruce Jackson – Photographer and Event Planner
Member who has attended the most events:

Bruce Jackson, Clarke Baker, & Sue Couch

Our Elected Board Members were announced for the coming year. As there was only one member running for each position, the members were appointed by acclamation. They are the following:

Yvonne Trout – President
Sharon Marks - Vice President
Fred Couch – Treasurer
Debbie Levere - Secretary
Colleen Rivard – Director of Events

Many thanks to Dr. Joseph Pohorly, Joseph's Estate Winery, and their staff for hosting the event; Jonathan White and his assistant for preparing an outstanding array of delicious nibbles, Robert Jones for his wonderful piano playing and Yvonne Trout for organizing another successful social event. Thanks again to Bruce Jackson for his pictures, which can be viewed on the web site:

<http://www.flickr.com/photos/photoshopplake>



Just Off the Vine ...

The Ontario Wine Society's Newsletter

May 2008

News from the Vines

FRED COUCH – NIAGARA CHAPTER

A new restaurant has opened in Grimsby. 13 Mountain Street offers primarily locally crafted VQA wines and Niagara-grown produce and vegetables. Cordon Bleu trained executive chef Joshua Groom has arranged a menu based around Southern Ontario freshness. For more information, check out their website at www.13mountainst.com.

Inniskillin strikes gold at Vintality 2008! Two Icewines produced by Bruce Nicholson, Director of Winemaking, have received the following awards-

Grand Gold for the 2006 Riesling Icewine and GOLD for the 2006 Vidal Icewine.

Congratulations to Mathew Seguin who has received the OWS – Niagara Chapter Award. This award is given to a student in the Winery and Viticulture Technician program who has completed their second semester, has good academic grades and has contributed to the program and to the class. When the faculty was asked to hand in their votes for the award recipient, he was on everyone's list.

Congratulations, also, to Bruce Jackson, the Niagara Chapter's official photographer, who received the 2008 President's Volunteer of the Year Award. Bruce not only takes the photos for the Chapter's events but is also an event planner.

More winery renovations: 2008 seems to be the year for a number of winery renovations and expansions. The tasting room at Wayne Gretzky Estates Winery in Beamsville (formerly Willow Heights) is undergoing a renovation to change from the former "Mediterranean" décor to a more "Canadian" look. Creekside Estate Winery in Jordan Station will have a larger retail facility with a longer tasting bar, more floor space, a private tasting room, outdoor terrace and an expanded patio and grill.

Construction is under way at Calamus Estate Winery in Jordan for a new tasting room complete with fireplace and an upstairs events room. Caroline Cellars in Niagara-on-the-Lake is adding a 12,000 square foot extension, which will include a much larger retail area and production space. The new retail store should be open in about six weeks.

Corporate Member Events

ANGEL'S GATE WINERY

Floral Design Seminar

May 31 - 1:00 p.m.

Prepare a floral arrangement under the tutelage of the Watering Can and then enjoy a small wine tasting highlighting the floral characteristics in four of Angels Gate wines. Special Guest: The Watering Can Flower Market

Cost: \$10.00 sign up fee per person + cost of floral arrangement materials

Winemakers Walkabout

July 1 - 10:00 a.m.

Trek from Angels Step vineyard to Angels Gate winery with our intrepid winemaker as your guide. Break for lunch on our scenic patio and then continue the hike onto Kew vineyard. Close the day with tea/coffee and pastries in the historic house at Kew.

Special Guest: Philip Dowell – Angels Gate Winemaker

Cost: \$25.00 per person + cost of lunch

'Tour de France' Tasting

July 19 - 2:00 p.m.

Tutored comparative varietal tasting of four French style wines vs. four Angels Gate wines in collusion with the Tour de France. Enjoy a cheese to pair with each wine!

Special Guest: Jeannie Dubois – Angels Gate Certified Sommelier

Cost: \$20.00 per person

Annual Photography Tutorial

August 16 - 10:00 a.m.

Photography seminar highlighting the composition of a good picture against the backdrop of the winery. Finish the tutorial with a small wine & cheese reception at the winery.

Special Guest: AJ McLaughlin – Angels Gate Vice President

Cost: \$15.00 per person

Just Off the Vine ...

The Ontario Wine Society's Newsletter



May 2008

CHATEAU DES CHARMES

Editor's Note: Due to space limitations, we were unable to print the menus. For more details please see the website at:

http://www.chateaudescharmes.com/experience/special_events.html

Summer 2008 at Chateau des Charmes

10th Annual Santé Toronto International Wine & Food Festival Santé in the City

Join Michele and Paul Bosc as they bring Niagara to the City. Chateau des Charmes wines will be paired with local chefs' creations.

Hemispheres Restaurant & Bistro

May 8: 1st Seating: 6:30 p.m.
2nd Seating: 6:45 p.m.
110 Chestnut Street
3 course menu, \$65.00 (plus taxes & gratuities)
Reservations: 416.599-8000
Website: www.metro-politan.com

Pangaea

May 9 - Reception: 6:30 p.m. Dinner: 7:00 p.m.
Address: 1221 Bay St.
Cost: \$150.00 (including taxes and gratuities)
Reservations: 416.920.2323
Website: www.pangaearestaurant.com

Allen's

May 10 - Lunch: 1:00pm
Address: 143 Danforth Ave.
Cost: \$70.00 (including taxes and gratuities)
Reservations: 416.463.3086
Website: www.allens.to

2nd Annual Niagara Wine Auction Winemaker's Dinner

June 13 - 7:00 p.m.

This evening's menu is a celebration of wine and food produced locally and with sustainable practices. Chef Dupoire has created a scintillating menu to pair with 10 of Chateau des Charmes' wines, including a few that have not yet been released. Join the Bosc family as we enjoy an intimate and memorable evening on our Vineyard Courtyard. Seating is limited to 30 guests.

\$175 plus taxes & gratuity

For reservations please contact Michèle Bosc:
michele@chateaudescharmes.com 905-262-4219 x 26

Wave 94.7 FM Presents 3rd Annual Canadian Smooth Jazz Concert Series

Bosc family invite you to share award-winning Canadian smooth jazz and wine. Our Vineyard Courtyard, surrounded by the pristine St. David's Bench Vineyard, will be the setting for home-grown magic. Chef Erik Peacock from Wellington Court Café completes the experience with a perfect Niagara Wine Country casual lunch. All net proceeds will be directed to the St. Catharines General Hospital Foundation.

July 13 - Alfie Zappacosta with Cara Matthews

August 17 - Steve Oliver with Daniela Nardi

September 14 - Brian Hughes

Single concert, lunch, a glass of wine \$80 pp

All three concerts \$215 pp

Lunch served at 12:30 p.m. Concert begins at 2:00 p.m.

Open seating. Rain or shine

For tickets call 905.323.FUND (3863) or visit

www.scghfoundation.com

Extend the magic with an overnight package at White Oaks Conference Resort & Spa. For details

www.whiteoaksresort.com

Niagara Farm to Table Experience

The Bosc family invites you to come and celebrate Niagara's freshest bounty, produced locally and brought directly from the farm to your table by pioneering chefs of the Niagara Farm to Table movement. Each experience will feature a vineyard walk with Michèle Bosc and discussions with a local food purveyor, culminating in a delectable tasting created by a featured chef and paired with a Château des Charmes wine.

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

June 8 - Chef Stephen Treadwell

July 20 - Chef Tony DeLuca

August 10 - Chefs Anna and Michael Olson

\$50 pp plus taxes & gratuity per event. 4:30 p.m.~6:30 p.m.

Harvest Feast Featuring all Farm to Table chefs

September 21 - 6:30 p.m. ~ 10:30 p.m.

\$150 pp plus taxes & gratuity for each date.

Purchase the entire 3-date series plus the Harvest Feast for \$250 pp plus taxes & gratuity. Space is limited. To make a reservation contact Michèle Bosc at:
michele@chateaudescharmes.com 905-262-4219 x 26



Just Off the Vine ...

The Ontario Wine Society's Newsletter

May 2008

Tapas and Wine Weekends

May 31 & June 1, June 7 & 8, 14 & 15, 21 & 22, 28 & 29 - 11:00 a.m. ~ 4:00 p.m.

Our Paul Bosc Lounge is the venue for a sophisticated approach to finger food. Niagara's own Chef Erik Peacock has created monthly tasting menus to pair with a flight of our single vineyard or estate wines. Sit back and linger as our staff guide you through an exploration of flavours and textures while you overlook our pristine St. David's Bench Vineyard.

Weekends from \$25 pp + taxes

COLIO ESTATE WINERY

In May we are back to our Spring/Summer hours:

Monday - Friday: 9:00 a.m. ~ 6:00 p.m.

Saturday: 10:00 a.m. - 6:00 p.m.

Sunday: 11:00 a.m. - 6:00 p.m.

Tours: 1:00, 2:00 & 3:00 p.m. Tasting from: 11:00 a.m.

THE GRANGE OF PRINCE EDWARD

For all events, please call 866-792-7712 or email info@grangeofprinceedward.com

Mother's Day Lunch in the Vineyard

May 11 - Noon ~ 4:00 p.m.

Take Mom to lunch at The Grange, with entertainment provided by Jeanette Arsenault. Reservations suggested.

Grange Sunday Series Kickoff with Kevin Quain

May 18 - 1:00 p.m. ~ 4:00 p.m.

Complimentary tastes of this month's new release, 2007 Trumpour's Mill Rose VQA. Reservations strongly suggested.

Grange Lecture Series

Keep it Natural and They Will Come

May 23 - 9:00 a.m.

Terry Sprague, renowned naturalist speaks takes the group on a walk through the vineyard and discussed local birds. 11:00 a.m. - Contain Yourself - A demonstration of container gardening using hardy perennials and exotic tropicals with Wight's Greenhouses. \$20 per person, includes mid morning coffee break.

Touched by Lavender

May 30 - 9:00 a.m.

Roland & Derek of The Lavender Farm B&B share their secrets on growing and harvesting one of nature's most fragrant perennials. 11:00 a.m. - Local author, Court Noxon, speaks on County wildflowers. \$20 per person, includes mid morning coffee break.

HENRY OF PELHAM

The Coach House Café and Cheese Shoppe overlooks the Estate vineyards and serves wine country cuisine in a casual, yet elegant atmosphere. Enjoy housemade sandwiches, salads, unique breads and fine Canadian cheeses with flights of wine or wines by the glass on our patio.

Late May to October

7 Days a Week - 11:30 a.m. ~ 5:00 p.m.

Enjoy the spectacular Short Hills Park, a stone's throw from the winery.

Horseback Riding at Henry of Pelham

In conjunction with Saturn Stables, Henry of Pelham will have horses available at the winery from May to October for you to ride and tour the vineyards. For younger children we will also offer pony rides and mini-lessons for those children & adults interested in learning to ride. Please book in advance to assure you get the opportunity to ride. The number of riders per session is limited. All booking is done through Saturn Stables 905-684-6030 or visit www.saturnstablesofstcatharines.com

Back to Baco

June 28, 29, 30th & July 1 - 10:00 a.m. ~ 5:00 p.m.

Henry of Pelham once again kicks off the summer season with current and back vintage Baco Noir and Reserve Baco Noir tastings. Enjoy complimentary strawberries and pepper - a unique combination of berry & spice!

Our Annual Shuck'em, Suck'em, Eat'em Raw

July 5th & 6 - 11:00 a.m. ~ 5:00 p.m.

Eat 'em as fast as Oyster Boy can shuck 'em. Squeeze on fresh lemon, add tomato sauce or try Oyster Boy's secret hot sauce. Featured wines include Sauvignon Blanc, Pinot Blanc and Non-Oaked Chardonnay.

Cost: Market Price for Oysters.....

Featuring an Author Signing With Margaret Webb

Author Margaret Webb takes readers on 11 extraordinary adventures in Apples to Oysters: A Food Lover's Tour of Canadian Farms. Margaret Webb will be at Henry's Shuck 'em, Suck 'em, Eat 'em Raw oyster event (12-5) to chat about her adventures and to sign copies of her book.

Ninavik Gallery's Native Art Series

July 5th & 6 - 10:00 a.m. ~ 6:00 p.m.

A "native window" - sculpture and modern Indian masks on display from Ontario's Six Nations. Live carving demonstrations.

No Charge

Just Off the Vine ...

The Ontario Wine Society's Newsletter



May 2008

Two Gentlemen of Verona

July 10, 11, 12, 17, 18 & 19, 2008 - 7:00 pm.

Niagara Falls Theatre Society presents this classic with proceeds benefiting Niagara Peninsula Children's Centre.

Out-door event, no refunds. Limited Seating.

Wine & light food available.

Sold out for 12 years in a row.

Cost: \$25.00 /person.

For tickets please call 905-688-5550 ext. 3257 or online at www.arts.brocku.ca (RESERVATIONS REQUIRED)

The Bobbi Speck Art Collection

Daily. 10:00 a.m. ~ 5:00 p.m.

Fine works in oil and acrylic by Canadian artists. A permanent collection at the winery.

No Charge

HUFF ESTATES

Terroir Weekend

May 17

For more informatio please follow this link to our website.

http://huffestates.ca/en/index.php?option=com_content&task=view&id=81&Itemid=190

At the Winery we have our Light Lunches served between 11:00 a.m. ~ 5:00 p.m. on the patio with entertainment from from 1:00 p.m. ~ 4:00 p.m. Winery is open from 10-6

May 17 - Music from Straight Flush, a young Jazz band

May 18 - Ret Wills, solo artist.

May 25 - Kevin Head duo

June 1 - Drew Ackerman Duo

June 8 - Entertainment TBA

June 15 - Janica Ryane duo

June 22 - Tom Savage Duo

June 29 - Bev Verge Duo

INNISKILLIN WINES

What's Happening at Inniskillin in May?

Food & Wine Pairings

Daily. 11:00 a.m. ~ 5:00 p.m.

Founders' Hall Demonstration Kitchen \$5 per pairing

Potato, Lemon Leek & Salsify Tart with 2006 Inniskillin Varietal Series Chardonnay VQA (0)

Our varietal series Chardonnay is non-oaked, dry and fresh with aromas and flavours of vibrant green apples. Generous flavours linger on the palate with a crisp, refreshing finish. Inniskillin's daily pairing change monthly.

Niagara on the Lake Wine & Herb Passport

Weekends in May. 11:00 a.m. ~ 5:00 p.m.

Founders' Hall Demonstration Kitchen

Classic Coq au Vin with Fresh Dill with 2006 Inniskillin Reserve Pinot Noir VQA (0)

Daily Tours & Tastings

Public Tours

Tasting Bars – Table Wine Tasting Bar & Icewine Tasting Bar

Hours: 10:00 a.m. ~ 6:00 p.m.

I.C².E. Inniskillin Cool Culinary Experience

June 7, July 19, September 27, November 22, December 13

I.C².E. will prove to be a one of a kind dinner experience that showcases culinary interaction with unique food and wine pairings, including our famous Icewine. Relax, unwind and let us guide your experience.

www.inniskillin.com Cost: \$150 pp inclusive Reserve @ 905-468-2187

Wine & Herb Festival

May 3&4, 10&11, 17&18, 24&25 11:00 a.m. ~ 5:00 p.m.

Visit up to 18 wineries to sample an herb inspired food and wine pairing. \$30 www.wineriesofniagaraonthelake

NOTL Horticultural Society 17th Annual Garden Tour

May 21. 12:00 noon ~ 5:00 p.m. \$10

www.niagaraonthelake.com

Niagara Artists Studio Tour

May 24 . 11:00 a.m. ~ 5:00 p.m.

www.niagarapumphouse.ca

Virgil Stampede at Virgil Sports Park Grounds

May 24 & 26

www.niagaraonthelake.com

Shaw Garden Tour

May 31 10:00 a.m. ~ 4:00 p.m. \$20 1-800-511-7429

COMING IN JUNE The Second Annual Niagara Wine Auction June 13 -15 www.niagarawineauction.com

Niagara New Vintage Festival June 14-22

www.niagarawinefestival.com



Just Off the Vine ...

The Ontario Wine Society's Newsletter

May 2008

PILLITTERI ESTATES WINERY

Wine and Herb Festival

Weekends in May

Discover the wonderful connection between wine and herbs during this annual spring celebration at the 18 Wineries of Niagara-on-the-Lake.

Visit Pillitteri Estates for their Pinot Grigio Fennel match.

Winnipeg Wine Festival

April 27th – May 3rd, 2008

Special Olympics Manitoba proudly presents the seventh annual Winnipeg Wine Festival. Pillitteri is proud once again to participate in this great fundraiser. Visit our both and try our awarding winning VQA wines.

Annual Charity BBQ for Camp Oochigeas

June 6 11:30 a.m. to 2:30 p.m.

LCBO Queen's Quay Store, Toronto

Since 1989, Camp Oochigeas has received more than \$725 000 from Queen's Quay store, the LCBO and Trade Partners with funds helping cancer stricken children attend summer camp. Pillitteri will be donating a VIP Gift Certificate for 20 people for the silent auction. Be sure to attend this fun summer fundraiser.

Niagara Wine Auction

Winemakers' Dinner series

Pillitteri Estates Winery and The Stone Road Grille

June 13 - 8:00 p.m.

Kick-off your Niagara Wine Auction weekend in style and comfort and spend an evening enjoying the delicious wine country cuisine of Niagara's own Stone Road Grille, matched to perfection with the award-winning wines of Pillitteri Estates Winery. The fun begins with a behind-the-scenes tour of the estate at Pillitteri, where the family winemaking philosophy will be revealed to you amid lush vineyards and the chance to explore our production house. Experience the splendour of our state-of-the-art barrel cellar during an intimate tasting of our fine VQA wines paired with a selection of hors d'oeuvres and canapés. Now the fun is just getting started! A private shuttle will transport you and fellow guests just down the road to the Stone Road Grille, where casual fine dining in an eclectic and lively atmosphere awaits. Chef Ryan Crawford will prepare a menu of local-inspired cuisine, with each course enhanced by the bold, rich nuances of our Pillitteri VQA wines.

Discover the true Niagara wine experience, a night of "REST", relaxation, and beautiful wines. Proceeds to

benefit SickKids Foundation and the St. Catharines Hospital Foundation (The Niagara Health System).

\$100.00 per person (all inclusive)

Limited seating. Please call 905-468-3147 ext. 240 to purchase your tickets.

REIF ESTATE WINERY

June 1 - 1:00 p.m. ~ 3:00 p.m.

Brazil is a country that is filled with vibrant people, colours, music and most importantly food. Their cuisine is a fusion of several different ethnic styles, with influences from Portugal, Africa and India. Join us as we lead you through a grilling seminar on traditional Brazilian foods, hosted by a local guest chef. On June learn how to bring Brazil right into your own backyard with our newest 'Living the Reifstyle' event.

\$35 per person Includes \$5.00 donation to a local sustainability project.

Limited seating. Reservations required

VINELAND ESTATES WINERY

Mother's Day Feature Menu

May 11

Join us for a delicious three course lunch menu featuring expert wine pairings - the perfect gift for any Mother on her special day.

*All Mother's will leave with a parting gift on behalf of Vineland Estates Winery.

Please visit our website to view the Mother's Day Menu.

For reservations please call 888 846 3526 ext. 33 or email: reservations@vineland.com

www.vineland.com

Seasonal Dining Adventure Series: Seafood Inspired Menu

May 21 - Reception - 6:30 p.m. Dinner - 7:00 p.m.

The Restaurant @ Vineland Estates Winery

We invite you to join us for our seasonal inspired dinner where our winemaker Brian Schmidt will speak about our wines and our executive chef Jan-Willem Stulp will speak about the ingredients used.

Come, learn and enjoy a seasonally inspired feast. Please visit our website to view the Seafood Inspired Menu.

\$75 Per Person . \$35 Wine

Wine Club members pricing includes wine pairings.

For reservations please call 888 846 3526 ext. 33 or email: reservations@vineland.com

www.vineland.com



Other Winery Events

ARCHIBALD ORCHARDS & ESTATE WINERY

Fruit Wine & Food Festival

May 31 - 12:00 noon ~ 5:00 p.m.

An afternoon of food, wine & jazz music that you don't want to miss! Some of Ontario's leading fruit wineries will be matching their award winning wines with fabulous regional cuisine. Jazz music provided by Simon Maxwell & band. Proceeds to the Clarington Big Brothers & Sisters.

Cost: \$10 advance, \$12 at the door. Sampling tickets - \$1
Directions: Take the #401 to Bowmanville & Exit at #432 - Liberty Street. Take Liberty Street 12 km north of the 401.
Note: Must be 19 years of age. Smoke free environment

TERROIR WINE CELEBRATION

Prince Edward County Winegrowers Association is delighted to invite you to the Crystal Palace on May 17, 2008 for this year's Terroir Wine Celebration. After only 2 years the Terroir Wine Celebration has gained the status of Ontario Tourism, Top 100 Festival & Events.

This year, two wine celebrities will also add some spice to this popular Prince Edward County Winegrowers Association event.

Veronique Rivest, Quebec and Canadian Sommelier of the year in 2006 and Konrad Ejbich, author of the Pocket Guide to Ontario Wines, Wineries, Vineyards, and Vines will be hosting seminars.

For further information and tickets, go to www.thecountywines.com or 613 921-7100 or toll free 1-888-313-9264.

COYOTE RUN

Wine and Herb Festival

Hosted by the 18 wineries of Niagara-on-the-Lake. This May take a visit to Niagara-on-the-Lake and discover for yourself how fresh herbs also enhance the enjoyment of wine and play an integral role in food & wine pairings. Sip the wine, savour the herb aroma, and sample an herb flavored food delicacy.

Visit Coyote's Run for our 2007 Unoaked Chardonnay paired with Lemon Basil Shrimp. Visit the winery or www.niagaraonthelake.com for tickets, \$30.

Red Paw/Black Paw Official Launch

At long last they are finally ready...join us at the winery where we officially launch our newest releases from the Red Paw and Black Paw Vineyard. Taste for yourself the difference that our soil makes in the taste of our wines. Food and wine pairings will be available to match with our Red and Black Paw Vineyard Pinot Noir and Red and Black Paw Vineyard Cabernet Franc.

FEATHERSTONE WINERY

Lunch on the Veranda

Opening May 17 - 11:00 am-4:00 pm

Our huge wrap-around veranda opens for the season this weekend. Our savoury noshing menu returns with such popular items as our Mushroom Medley in Asiago Cream on Crostini, homemade Gazpacho, and Mediterranean Antipasto plate. And of course, the clay-pot breads will be back. Enjoy any of our wonderful wines by the glass or bottle with your lunch. Lunch will be available on Fridays, Saturdays, Sundays, and Mondays

Wine Seminar: Cabernet Franc

May 31 & June 01 - 1:00 pm.

In celebration of our newly released 2006 Estate Grown Cabernet Franc, join winemaker David Johnson on our huge wrap-around veranda for an alfresco tasting of Featherstone Cabernet Francs from our wine library. You will sample vintages from 1999 through 2006; many of these wines were award winners and all of them are representative of our own unique terroir. Hors d'oeuvres matched to the wines will also be served.

\$20.00 per person, to a maximum 16 people per session. We recommend calling ahead with a credit card number to reserve: 905-562-1949

Tickled Pink: Grilled Strawberries and Rosé

June 28 & 29 - 11:00 a.m. ~ 4:00 p.m. |

Fresh local berries are in season! Dig into oven-roasted strawberries drizzled in balsamic vinegar, topped with freshly ground black pepper and served over a wedge of grilled angel food cake. We are pairing this delicious nibble with our limited production, vibrant and fruity, 2007 Gamay Rosé. It is an off-dry rosé that is 100% estate-grown Gamay Noir that shows all the freshness of a summer's day. For those of you who still think of Mateus when you hear rosé, well — its time to move on.

\$3.00 per person



Just Off the Vine ...

The Ontario Wine Society's Newsletter

May 2008

Wine Seminar: Very Savvy

Wine

June 21 & 22 - 1:00 pm

Join winemaker David Johnson to explore the great aromatic white wine Sauvignon Blanc. This tasting will have some great international representations of this variety, known as "Savvy B" Downunder, which we will taste alongside Featherstone's 2006 and 2007 Estate Bottled Sauvignon Blanc. Hors d'oeuvres matched to the wines will also be served.

\$20.00 per person, to a maximum 16 people per session.

We recommend calling ahead with a credit card number to reserve: 905-562-1949

KITTLING RIDGE

Winery Tours

June 1 - August 31

Tuesday to Saturday at 2:00 pm

Sunday & Holiday Monday at 11:00 am

During the month of September, public tours are conducted on weekends only.

STONEY RIDGE ESTATE WINES

Gardening with Annuals

May 10 - 1:00 P.M. ~ 3:00 p.m.

Ben Storm from Niagara Parks Commission Botanical Gardens and School of Horticulture. Features wine and cheese, featuring our new Chenin Blanc Icewine.

Cost: \$20/person,

Music in the Garden

May 17-19, May 31 & June 1 - 12:00 noon ~ 4:00 p.m.

Performer in the garden, with bbq

\$15 per person.

Luncheon Speaker Series Cuvee

June 8 - 12:00 noon - 2:00 p.m.

Lunch & Learn at winery - "Making Ontario Wine Better", Jim Warren \$45 per person, limited to 30 people. Gourmet lunch & wines.

Niagara New Vintage Festival - Launch of A New White Wine

June 14 & 15 - 12:00 noon ~ 4:00 p.m.

Performer in the garden, accompanied by a special wine tasting \$15/person, including bbq

Winemaker's Luncheon

June 21 - 12:00 noon ~ 2:00 p.m.

Come out and sample some unusual and unique Stoney Ridge Wines from our Wine Library, including past gold medal award winners. Lunch in the Barrel Room. \$45 pp limited to 30 people.

Garden Open House

Official Opening of new Fortress Parterre Garden

June 22 - 12:00 noon ~ 4:00 pm

Music in the garden, bbq \$15 per person.

Canada Day Celebration

June 28 & 29

BBQ in the Garden, \$15 pp, music performer

Cranberry Wine Twist and Pinot Grigio Splash

NIAGARA COLLEGE TEACHING WINERY

Niagara College Teaching Winery hosts the Annual UNCORKED Grape and Wine Industry Conference & Tradeshow May 27-28, 2008. Vision, Vintage & Technology-Professionals and academics from North America and around the world will tackle the challenges that face the grape growers and winemakers today and as they plan for the future.

Topics covered: Ecology; viticulture; marketing Find out what's new and what can help you prepare for the evolution of your vineyard or winery. For conference registration or to book a booth at the tradeshow, visit

www.uncorked.info

The Wine and Herb Festival

4 Weekends in May

GLEN SIEGEL

Last weekend I went to the Wine and herb Festival at 18 of the Niagara on the Lake wineries. Each of the wineries features a wine and a tasty bite using the herb they are featuring. Although it is possible to visit all wineries in 1 day, which I did, it is more fun spread this over a couple of days. Once you have the passport, you have the entire month to visit the 18 wineries.

As my wife was busy last Saturday, I called up my mother, Dorothy, to see if she wanted to append her Saturday racing from winery to winery. Fortunately for me, she was free and I picked her up about 10:30 in St. Catharines and we headed off to Niagara on the Lake.

We started at Hillebrand, drove down Niagara Stone Road to NOTL stopping at Pillitteri's, Joseph's and Jackson-Trigg. We turned right at NOTL and went towards

Just Off the Vine ...

The Ontario Wine Society's Newsletter

May 2008



Queenston stopping in at Peller, Lailey, Reif and Inniskillin. Heading away from the Niagara River, we went over to Marynissen, Coyote's Run, Chateau des Charmes and the Niagara College Teaching Winery. Heading north towards the lake, we stopped at Cattail Creek, Stonechurch, Palatine Hills, Konzelmann and Strewn and finished our day at Sunnybrook Farm with some fruit wine. We then headed by to St. Catharines for dinner which featured Dad's outstanding bean soup.

Reading this list, it might sound like we raced from winery to winery but we actually stopped and chatted with the staff at most wineries. At Hillebrand, my mother asked Dieter Unruh, the winery Sommelier, what everyone in the wine industry seemed so happy and friendly. He chuckled and pointed out that he gets to taste and talk about it at work. What a great way to make a living!!

In all the wineries, there is an area set aside for the Festival tasting that is separate from the regular tasting bar. In some of the wineries, Pillitteri's, Jackson-Triggs and Marynissen come to mind, they set aside a separate tasting room so that there are fewer people around and you can talk about the wine and there food matching with the staff and the other people doing the tour. We bumped into many people more than once and made "friends for the day" and talked about the food and wine and which wineries were our favourites. I bumped in Michael Pinkus – the Grape Guy, at Inniskillin and again at Stonechurch. Check out his web site for his review of the Festival at <http://ontariowinereview.com>. It's not up yet but I'm sure it will be.

Overall, this is a great day or two in Niagara. If you are going to spread this over two days, you can also taste some of the other wines available at the winery.

The following notes are alphabetic and cover some of our favourite pairings.

Cattail Creek Estate Winery: 2007 Sauvignon Blanc with Savory infused Chèvre on crostini - Shy nose but startlingly big flavours of white grapefruit and citrus, racy acidity and a lime finish. Worked well with the chèvre but the crostini was a little soggy.

Château des Charmes: 2006 Aligoté, Estate Bottled with smoked apple and chicken with thyme - White flowers and pineapple nose, citrus and lemon drops. A light wine which will be good on the patio.

Coyote's Run: 2007 Unoaked Chardonnay with Grilled Shrimp with Lemon Basil - This chardonnay was done completely in stainless steel which produced a zesty, lemony wine with refreshing acidity which paired perfectly with the grilled shrimp. We could have happily stayed on the patio and had way more than our fair share of the wine and shrimp and watched the rain.

Hillebrand Winery: 2006 Riesling Dry with tarragon infused goat cheese on pumpernickel -white peaches and apricots on the nose, lime, minerals and citrus flavours followed by a medium long citrus finish. The matching worked well due to the acidity of the goat cheese.

Inniskillin Wines: 2006 Inniskillin Reserve Pinot Noir with Coq au Vin with Dill - A young Pinot, this has red fruits on the nose with some spice in the background, red strawberries and red currants flavours with some slight earthy notes that patched perfectly with the mushroom sauce on the coq au vin.

Jackson-Triggs Niagara Estate Winery: 2005 Proprietor's Reserve Meritage with a sage infused cheesecake – Mostly merlot, this wine is garnet red with cedar, pencil shavings, cherries and spice on the nose, cherry and cranberry flavours and a medium finish. At \$12.95, this was one of the best wines of the day.

Joseph's Estate Wines: 2005 Riesling with Almond Lemongrass tarts – the citrus and minerals on the nose are reflected in the flavours – long dry finish – I was surprised by how well this worked with the tart as I had not thought of Riesling as a wine with desert.

Konzelmann Estate Winery: 2006 Shiraz with Basil Bean Salsa on a Tortilla: shy nose of dark red fruits – at \$13.00, really nice Shiraz with lots of red fruit flavours and a nice peppery finish and smooth tannins.

Lailey Vineyard: 2004 Cabernet Sauvignon with Rosemary – cherries and cedar nose with dark cherry and red cranberry flavour with a smooth finish.

Marynissen Estates Winery: 2003 Cabernet with Oregano - Chunky Antipasto spread on foccacia – The cabernet is evenly split between Cabernet Franc and Cabernet Sauvignon – unfinned and unfiltered – has rich dark nose with dark fruit and black olives and black cherries and other dark fruit flavours.

Niagara College Teaching Winery: 2006 Gewürztraminer with a cilantro spiced spring roll with peanut, sweet and sour and Thai chili dipping sauces. – a light wine, there were citrus and pink grapefruits notes and flavours – needed more spring rolls as the sauces were so good.

Palatine Hills: 2006 Chardonnay with pureed parsley root topped with parsley / grape seed oil pesto – Fresh citrus on the nose with a hint of oak – fresh citrusy flavours with a pit of vanilla in the background

Peller Estates Winery: Ice Cuvee with tomato gazpacho with Chervil and benwah vinegar – A refreshing sparkler with some sweetness due to the icewine dosage, the acidity of the wine matched the acidity in the gazpacho and brought out the flavours in both.



Just Off the Vine ...

The Ontario Wine Society's Newsletter

May 2008

Pillitteri Estates Winery: 2006 Pinot

Grigio with Fennel and Bowtie Pasta Salad with Fennel fronds – sweet apricots and floral nose, sweet fruit flavours but a nice dry finish.

Reif Estate Winery: 2006 Gamay Rosé with

Lavender infused Chèvre and roasted pear pizza – a dry rosé with a big mouthful of strawberry – medium length finish – after taking a bite of the pizza and then trying the wine again, flavours shifted towards raspberry.

Stonechurch Vineyards: 2005 Shiraz with Garlic Chives – red fruits and pepper on the nose, lots of bright red fruit flavours with a long, peppery finish. It seems we can produce some really nice Shiraz in Ontario

Strewn: 2006 Cabernet Rosé with a tea biscuit with toasted caraway seeds and marscarpone cheese – this wine is a lovely terra cotta colour in the tasting room with strawberries and cotton candy on the nose, nice red fruit flavours and a medium length finish.

Sunnybrook Farm Estate Winery: Strawberry Wine with Havarti Cheese and Mint Jelly – there's no wondering with this wine – huge nose of small dark strawberries followed by huge strawberry flavours. Each bottle concentrates between 6 and 8 pounds of strawberries.

For Ticket information please go to the website at:

<http://www.wineriesofniagaraonthelake.com/events.php>