



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

October 2002

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

### • **CCOVI Library Tasting, October 28, 2002**

The Cool Climate Oenology and Viticulture Institute has offered the Ontario Wine Society an unprecedented tasting opportunity.

This will be a historic first vertical tasting of Ontario Riesling wines, 1994 to 1998, from the Canadian Wine Library. The tasting will be led by one or more of these Canadian Wine Library board members, Tony Aspler, Peter Gamble, Jean Pierre Colas and Andy Reynolds.

### • **A Taste of Vincor, November 19, 2002**

This will be a wine fair of Vincor's Ontario and British Columbia Estates - Inniskillin, Jackson-Triggs, Hawthorn Mountain and Sumac Ridge.

### • **Icewine Weekend, January 2003**

### • **Rieslings of the World, February 2003**

## ***Recent OWS Tastings***

### ❖ **Summer Cellar Dinner**

By Dean Tudor

"The Summer Cellar Dinner" was unveiled by the Ontario Wine Society at La Maquette. It was a clearout of single bottles that have been accumulating from past tastings -- and they were offered at "no charge" to the members. Robert Moore was "the man" and he delivered the goods, so to speak. About 80 different wines were available for the 80 or so people. We all sat at tables of eight, and each table received two blind bags of wine: a bag of two chilled whites and a bag of three reds. All unopened, and randomly delivered. Ultimately, there were a few corked wines throughout the room (and a non-VQA wine at my table), and these all got replaced. I'm not going to deliver any notes on specific wines, except to say a few general comments.

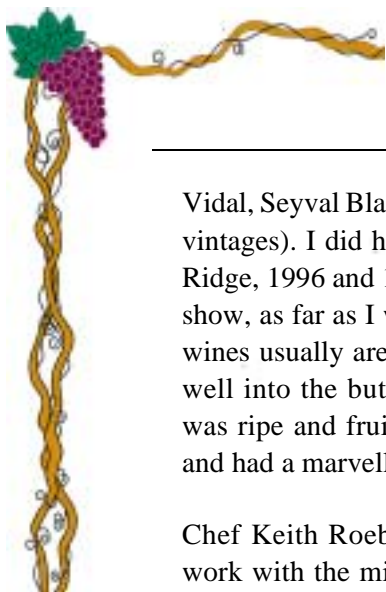
## **To Contact Us**

Mail: P.O. Box 519, Station K  
Toronto, Ontario  
M4P 2G9  
Voice-mail: 416 921 9798  
E-mail: [contact@ontariowinesociety.com](mailto:contact@ontariowinesociety.com)  
Web: [www.ontariowinesociety.com](http://www.ontariowinesociety.com)

## **In this Issue page**

<b><i>Ontario Wine Society Events</i></b> .....	<b>1</b>
<b><i>Recent OWS Tastings</i></b> .....	<b>1</b>
Summer Cellar Dinner .....	1
<b><i>Ontario Winery Events</i></b> .....	<b>2</b>
Cave Spring .....	2
Grape Tree Estate .....	2
Gourmet Food and Wine Expo .....	3
Harbour .....	3
Hernder .....	3
Inniskillin .....	4
Konzelmann .....	4
Maleta .....	4
Malivoire .....	4
Niagara Wine Festival .....	5
Pillitteri .....	5
Stonechurch .....	5
Stoney Ridge .....	5
<b><i>Ontario Restaurant Events</i></b> .....	<b>5</b>
Terra .....	5
<b><i>Ontario Wine Industry News</i></b> .....	<b>6</b>
Inniskillin .....	6
<b><i>Brock University Event</i></b> .....	<b>6</b>
Second Annual Fine Food, Fine Wine, Fine Arts! .....	6
<b><i>New Member Drive</i></b> .....	<b>7</b>
<b><i>Feature Article</i></b> .....	<b>7</b>
Magnotta Winery Estates .....	7

The reception wines -- all white -- were, of course, older than they should have been, mainly from 1996 - 1999. And many did not keep too well. But these were the not-too-prominent varieties such as



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

October 2002

Vidal, Seyval Blanc, and Sauvignon Blanc (early vintages). I did have a Columbard from Stoney Ridge, 1996 and 1997. They were the best in the show, as far as I was concerned -- Jim Warren's wines usually are the best. The 1996 was aging well into the butterscotch tones, and the 1997 was ripe and fruity. So I mixed them together, and had a marvellous drink.

Chef Keith Roebuck planned a great menu to work with the mixed wines. The appetizer was wild mushroom strudel with baby spinach sauce and leeks. The cold poached salmon had a watercress salad and corn salsa. The whites we had at my table -- shared by renowned filmmaker Bruce Elder and his wife, and wine expert/history professor Ron Stagg -- Chateau des Charmes Chardonnay 1998 and Chateau des Charmes Riesling 1997 -- worked well, the off-dry Riesling being the better of the two with the mushrooms.

For the main course, roast veal sirloin with sweet potato mash and vegetable medley, Strewn Terroir Three 1997 stood out, followed by an Inniskillin Cabernet Franc and a Crown Bench Cabernet Franc. The non-VQA wine was traded in for the VQA Crown Bench.

Cheesecake with berries and creme anglaise completed the package, accompanied by a Hillebrand Icewine 1997, which stood up well, because of its barrel aging.

The evening was sort of a curate's egg: some parts good, some parts bad. It depended on the wines available. The food was excellent, and so was the service, but the wines were variable -- it depended on where you sat, what you liked, and the fact that wines from the late 1990s do not show any evidence of aging well -- at least at this price level.

Dean Tudor, Wine Writer and Professor Emeritus of Journalism, Ryerson University, Toronto  
<[www.ryerson.ca/~dtudor](http://www.ryerson.ca/~dtudor)>

## ***Ontario Winery Events***

### ❖ **Cave Spring**

#### **Weather Report**

Saturday, September 28

Listen to an in-depth discussion on how weather conditions affected the '97, '98, '99 and '00 vintages. Examples of Rieslings and Chardonnays from these vintages will be tasted. Please call 905 562 3581 for reservations. \$5.00 per person.

#### **Niagara Wine Festival - Seeing Red**

September 28 & 29, 11:00 am & 3:00 pm

Taste our Gamay, Merlot, Cabernet/Merlot blends and Pinot Noir, and engage in a discussion on the growth and development of red wine in Niagara.

Please call 905 562 3581 for reservations. \$5.00 per person.

#### **Age-Old Truths**

October 5, 12, 19 & 26

Taste five older vintage wines and learn about the ageing patterns of different varietals, as well as the effect of cellar conditions on ageing.

Please call 905 562 3581 for reservations. \$5.00 per person.

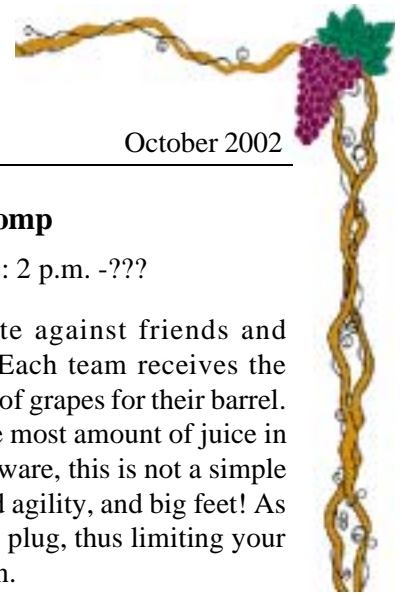
### ❖ **Grape Tree Estate**

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

Thursday, September 26th

Steven Brook will be the guest of honour at a new fine dining restaurant in Pain Court. Stargazer's Restaurant, just outside of Chatham, is offering a fabulous menu with premium Grape Tree wine matches. A great opportunity to try a new dining establishment, and enjoy your favourite Grape Tree Wines.

\$69.00 per person. For further information, please contact Michael or Stephanie Hunter at Stargazer's Restaurant 519 351 9351 or by email at [stargazers@netrover.com](mailto:stargazers@netrover.com)



## **2002 Harvest Festival**

Sunday, October 6, 2:00pm to 6:00pm

Grape Tree will be hosting an afternoon of food, wine and live entertainment for 200 guests.

All-inclusive tickets will be available from Grape Tree for \$35.00 per person. As our events have sold out in the past, non-refundable advance tickets only will be available. So, get yours early. We look forward to seeing many of our old friends here, and meeting many more new ones! For information or tickets, please call Tina at 519 322 2081.

## ❖ **Gourmet Food and Wine Expo**

October 18 to 20

Many Ontario wineries will be there!

Savour the culinary styling of Toronto's best restaurants.

Enjoy live entertainment, interactive cooking demos and guided wine tastings.

Improve your wine savvy with Vintage's Tutored Tastings Sessions.

Tony Aspler, THE WINE GUY, will be hosting one of these tasting sessions. It is called "A Fine Wine in Your Own Backyard" (55\$) on Saturday, October 19, 4:30pm - 6:00pm. He will guide you through the best wines that Ontario has to offer.

Metro Toronto Convention Centre, North Building, Hall A. For more information call 416 410 0405 or visit [www.foodandwineshow.ca](http://www.foodandwineshow.ca)

## ❖ **Harbour**

### **Murder by the Harbour**

Thursday, September 26, 5:00pm to 9:00pm

"We heard it through the Grapevine that a murder is to occur on this night....and you can be a witness."

Our August 17th mystery was a sell out success. Book now for this next great event, but beware, you may be the murderer.

\$65 per person plus tax. Reservations required.

## **The Great Grape Stomp**

Saturday, September 28: 2 p.m. - ???

Teams of two compete against friends and celebrities for prizes. Each team receives the same measured amount of grapes for their barrel. The team to produce the most amount of juice in the given time wins. Beware, this is not a simple task, it requires skill and agility, and big feet! As well, the drain hole will plug, thus limiting your juice flow...keep it clean.

Therefore your team consists of a stomper and a juice flow specialist. This is not a contest for your good clothes.

Registration is \$10 per team with all proceeds going to Hospice Niagara. Pre-register via email, [stomp@hewwine.com](mailto:stomp@hewwine.com), or call 1877 HEWWINE.

Registration and scheduling of your stomping time will take place between 1:00pm and 2:00pm. If you are just not sure whether you want to be a stomper or not, come and watch. You may decide you could be a great grape stomper...we'll be glad to get you in the race.

For more details check our website at [www.hewwine.com](http://www.hewwine.com) or call at 1 877 HEWWINE

## ❖ **Hernder**

### **Patio Sizzle Weekends**

Every Saturday & Sunday in September, 12:00pm to 7:00pm

Bask with friends in the warm country atmosphere on our fieldstone patio while listening to the sounds of live jazz. Indulge yourself in our fabulous a la carte menu. Seek out, taste & discover that special wine that makes an afternoon slip away.

For full details and menu selections please visit us on-line at <http://www.hernder.com/online/pages.cfm?Directory=28>.

Complimentary admission.



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

October 2002

## ❖ Inniskillin

### **Mondavi/Riedel Tasting**

Wednesday, October 2. Tutored tasting: 6:30pm to 8:30pm. Reception: 8:30pm to 9:30pm. Royal York Hotel, Canadian Room

Tickets are now on sale for the return of Georg Riedel, famed Austrian wine glass-maker, with special guests Michael Mondavi, Chairman of Robert Mondavi Wines, and Donald Ziraldo, President and Co-Founder of Inniskillin Wines.

Georg Riedel will take attendees through an 'Extreme' tutored tasting featuring Vinum Extreme stemware, including the Vinum Extreme Icewine stem, with premium wines of Robert Mondavi and Inniskillin.

For tickets call Vintages Customer Service at 416 365 5767 or toll-free at 1 800 266 4764, or for more information visit [www.vintages.com](http://www.vintages.com) or [inniskillin.com](http://inniskillin.com). This event sold out very quickly last year.

### **Vine to Wine Tasting**

Saturday September 28, 1:00pm to 4:00pm

You will have the opportunity to sample and experience Chardonnay and Pinot Noir from our own Montague Estate Vineyard. Tasting the grape, fermenting juice, and finally the finished wine.

Minimal fees apply.

## ❖ Konzelmann

### **How 'Grand' It Is!**

September 23 - 28, 3:00pm

Join us for a winery tour and taste new releases to our Winemaster's Collection. Featuring Riesling 'Grand' Reserve, Riesling Traminer 'Grand' Reserve and Merlot 'Grand' Reserve.

\$10.00 per person. Reservations required.

### **Harvestfest 2002**

Saturday, September 28, 11:00am to 4:00pm

Join us at Niagara's Exclusive Lakefront Winery and enjoy an outdoor BBQ featuring authentic German Oktoberfest sausage paired with a glass of a 2000 Vintage wine.

\$5.00 adults, \$3.00 kids - sausage and pop.

## ❖ Maleta

### **Soft Jazz With Katrina Zorn, Accompanied By Jim Kenzie And His "Over The Hill Band".**

Saturday, September 28, 2:00pm

Katrina has sung in California and countries around the world for 15 years to audiences including Ambassadors, Queen Elizabeth and the Prince of Wales.

This is the last weekend of the 2002 Niagara Grape and Wine Festival

Seating is limited. Please call Marilyn for reservations at 905 685 8486 or email [vyntnr@vaxxine.com](mailto:vyntnr@vaxxine.com).

## ❖ Malivoire

### **2000 Chardonnay - Vintages Wine of the Month**

Malivoire's 2000 Chardonnay is being featured at Vintages as the Wine of the Month in September. Regularly \$22, for this promotion it is priced at \$18.95, both at Vintages and from the winery.

At each of the following LCBO locations, our Chardonnay will be offered for tasting, along with food matches from some of our finest restaurant partners.

Friday, September 27, 2002, 12 noon - 3 pm

LCBO, Bayview Village Mall, 2901 Bayview Avenue, Toronto. 416-222-7658

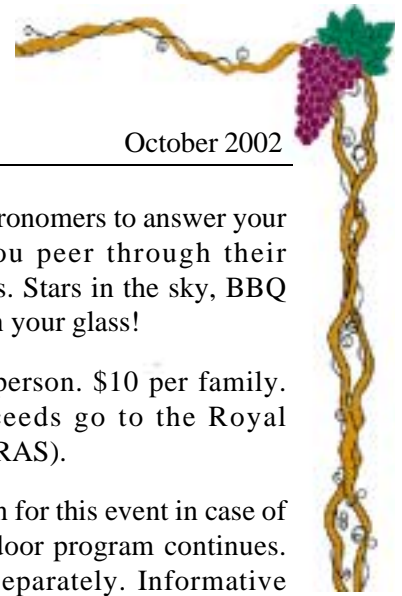
Food matches prepared by Small Talk, 1580 Bayview Avenue, Toronto, 416-483-8400

Saturday, September 28, 2002, 1 pm - 5 pm

LCBO, Millcroft Shopping Centre, 2000 Appleby Line, Burlington, 905 336 6200

Food matches prepared by Twisted Fork, 67 Bronte Road, Oakville, 905-825-3675

The tastings are open to the public - no reservations required. Please drop by to say hello, to enjoy the combination of great wine with great food.



## ❖Niagara Wine Festival

September 20 - 29

Niagara's 51st annual celebration of Ontario's internationally acclaimed grape and wine industry. More than 100 events, including winery tours, concerts, Niagara cuisine, seminars, family entertainment and the Grande Parade.

For more information call 905 688 0212 or visit [www.grapeandwine.com](http://www.grapeandwine.com)

## ❖Pillitteri

### Trolley Tour and Tasting

September 28 & 29, 12:00pm, 1:00pm, 2:00pm and 3:00pm

Enjoy a guided trolley tour through Pillitteri Estates vineyards followed by an educational tasting of three VQA wines in our new barrel cellar.

\$10.00 per person. Reservations required. Please call 905 468 3147.

### Weekend Barbecue

September 28 & 29, 11:00am to 6:00pm

Choose from grilled Italian sausage or chicken breast served with a fresh side salad and glass of Pillitteri Estates award winning wine.

\$10.00 per person. For further details, please call 905 468 3147.

## ❖Stonechurch

### Weekend BBQ Lunch

May to October, Saturdays and Sundays, 12:00pm to 3:00pm

"Echelon Catering" is grilling up scrumptious BBQ fare outdoors on our patio all summer long!

\$8.95 per person plus taxes. 905 935 3535

### Star Gaze Craze

Saturday, September 28 & Friday, October 11. (Raindate, Sunday, October 13)

Goes on Rain or Shine. You keep coming back for more ... and we've got MORE. More stargazing that is, for the 4th big year in a row -

with knowledgeable astronomers to answer your every question as you peer through their telescopes on our lawns. Stars in the sky, BBQ on the patio and wine in your glass!

Admission \$5.00 per person. \$10 per family. 50% of all gate proceeds go to the Royal Astronomical Society (RAS).

No charge for admission for this event in case of inclement weather...indoor program continues. BBQ & wine priced separately. Informative slide show in the barrel cellar by RAS.

## ❖Stoney Ridge

### From Vine to Wine

September 20 - 30, 11:00am to 4:00pm

Stoney Ridge invites you to taste excellence from the Bench vineyards to the resulting premium wines. A variety of varietal grapes will be offered with the corresponding wine.

### Vins et Fromage

September 28 & 29, 11:00am to 4:00pm

Savour a selection of our acclaimed wines paired with a variety of gourmet cheese.

Nominal charge.

## *Ontario Restaurant Events*

### ❖Terra

#### Toronto Life, Wine and Food Experience

Monday, September 30. Hors D'oeuvres at 6:00pm. Dinner at 7:00pm.

This event will be co-hosted by James Chatto and Margaret Swaine. The menu will be created by Executive Chef Stephen Perrin. Ontario wines will be highlighted with either two Ontario wines per course or one Ontario and one international

\$175 per person plus taxes. Gratuity is included. 8199 Yonge St., Thornhill, 905 731 6161.



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

---

### **❖ Inniskillin**

#### **Donald Ziraldo Wins Lifetime Achievement Award For Food & Beverage Excellence In Singapore**

Donald Ziraldo recently attended The Sixth Annual New World of Food and Wine Festival which was held August 20 - 25, 2002 at The Ritz-Carlton, Millenia Singapore. He was pleasantly surprised to be honoured with the Lifetime Achievement Award for Food and Beverage Excellence.



Don Ziraldo in Singapore presenting the Dragon Ball Ice Sculpture at Auction at the Singapore Event

This award was created to pay tribute to a distinguished member of the food and beverage profession for his or her contribution to the development of gastronomic culture worldwide, all the while embracing the ideals of the vocation. It acknowledges the individual's contribution to the Food and Beverage industry. The recipient is an individual who has dedicated his or her life to advancing the art of culinary refinement, wine appreciation or has been involved in a food and beverage related field in order to create greater awareness among both the public and connoisseurs alike. To qualify for this prestigious award, the recipient must be a consistent performer who has continuously dedicated and contributed throughout his or her

career to the Food and Beverage world.

Upon hearing of his win and accepting it at the Festival, Ziraldo commented: "I was particularly gratified to be honoured at this spectacular event by the Ritz in the rapidly expanding Asian market."

At the event the Inniskillin Icewine Sculpture created by Canadian Artist, Brad Copping, was auctioned for \$1750.00 with proceeds going to The Ritz-Carlton, Millenia Singapore Food & Beverage Scholarship Fund in recognition of an individual's brilliant performance for his or her food and beverage profession.

### **GOLDEN JUBILEE MEDAL**

Ottawa, Canada

In an announcement from the Governor General's Office, Rideau Hall, Ottawa, Donald Ziraldo was notified that he will receive the Golden Jubilee Medal.

Her Majesty Queen Elizabeth II has approved the creation of a Commemorative Medal in honour of the 50th anniversary of Her accession to the Throne. The Medal will be awarded to citizens who have made a significant contribution to Canada, to their community or to their fellow Canadians.

Ziraldo met the criteria for the Golden Jubilee Medal having previously been selected as a member of the Order of Canada for demonstrating exceptional qualities and outstanding service to Canada.

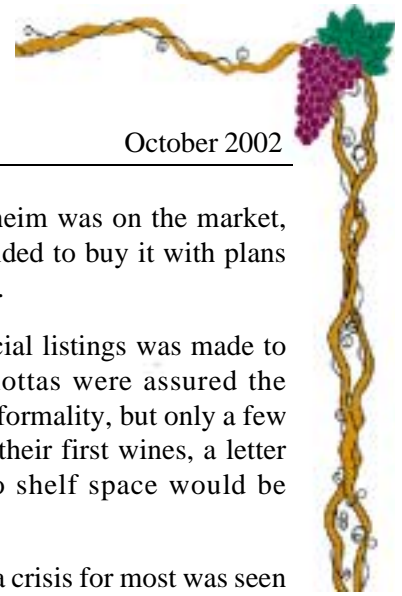
## ***Brock University Event***

---

### **❖ Second Annual Fine Food, Fine Wine, Fine Arts!**

Friday, September 27, 7:30pm to 10:00pm

A performance in six acts - back by popular demand! Join Brock President David Atkinson, members of the University and Niagara communities to celebrate the best of Niagara. Enjoy the creative work of some of the finest chefs, wineries, and artists in this spectacular



event you won't want to miss! Don't be late, the performance begins at 7:30pm. Meet the chefs and discuss the art of food and wine pairings. Chefs to date will include Rob Fracchioni (Inn on the Twenty), Jan-Willem Stulp (Vineland Estates Winery Restaurant) and Mark Walpole (EastDell Estates Winery). Enjoy the performance and meet the artists ~ an exceptional evening of the finest food, VQA wines and the arts of the Niagara Region.

Tickets are \$75.00 per person. The location is Pond Inlet. For more information, contact: Centre for the Arts 905 688 5550 x3257 or brockdays@brocku.ca.

## ***New Member Drive***

This is a reminder to all members that this program is still in effect. Here's how it works.

- Every new member, whether referred or not, will be entitled to one free tasting event.
- An existing member will be entitled to one free tasting event for every two new members that they refer.

So, here's an opportunity for you to help us promote the Society. 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](http://www.ontariowinesociety.com).

## ***Feature Article***

This is the first of what we hope will be many feature articles by Canadian Wine Writers.

### **❖Magnotta Winery Estates**

By Hrayr Berberoglou

Magnotta, the third largest winery of Ontario, was founded in 1989 by a husband and wife team, owners of Fiesta Juice Company. When

Charal winery in Blenheim was on the market, Gabe and Rosanna decided to buy it with plans to expand the operation.

An application for official listings was made to the LCBO. The Magnottas were assured the licence was a matter of formality, but only a few days prior to releasing their first wines, a letter arrived stating that no shelf space would be available.

What would have been a crisis for most was seen as a challenge and opportunity for the entrepreneurial Magnottas. They shifted strategy by distributing their wines directly from the winery, passing along considerable savings since the LCBO charges \$18.00 per case for distribution. Other taxes are additional.

The strategy has been successful beyond expectation and Magnotta Winery Estates and Fiesta Juice expanded rapidly

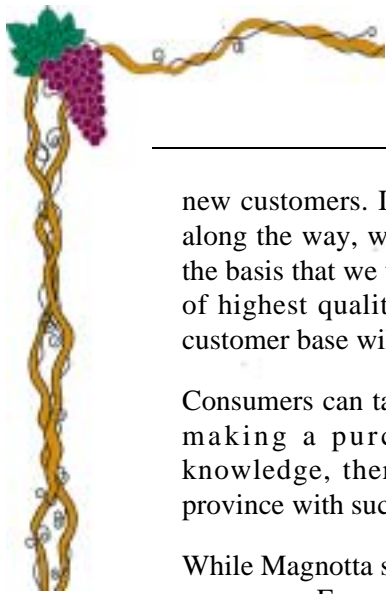
Magnotta produces fine wines, both VQA and blends for all market segments selling them directly, through its five stores in addition to delivering to restaurants and hotels.

The head office in Vaughan and main retail store deliver proof how well managed, innovative and art-conscious companies thrive. But a successful company also generates economic benefits for the community.

In 1996 Magnotta purchased a 350 acre property in Chile, and 150 acres on three favourable locations in the Niagara Peninsula in an attempt to grow the best grapes possible.

Some of the Chilean vineyard's wines are marketed as super-premium varietal wines at very reasonable prices. In several large-scale blind tastings with varietal wines from France, Italy and California at more than double the price of Magnotta's, Gabe's and Rosanna's products were clear winners. In fact Magnotta wines have to date won more international and highly regarded awards than any other in the country.

Gabe and Rosanna stated "We do not produce wines to win medals. We produce wines to win



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

October 2002

new customers. If we happen to win accolades along the way, we are proud to accept them on the basis that we will continue to produce wines of highest quality that our greatly expanding customer base will continue to enjoy."

Consumers can taste any Magnotta wine before making a purchasing decision. To my knowledge, there is no other winery in the province with such a policy.

While Magnotta ships to a number of provinces, numerous European and American agencies have been vying to represent the company's products, particularly late harvest and icewines, both of which represent excellent value.

Award winning alone has not satisfied Magnotta. True to their innovative, pro-active spirit, they recently added a brewing and distilling arm to their winery operations. The distillery products have already caught the market's attention. Magnotta icewine grappa snatched a gold award at Intervin and the Fine Alembic Grappa garnered a silver at the IWSC (International Wines and Spirit Competition in London).

"It all comes down to quality and honesty of product," concluded Rosanna "You cannot fool today's consumer. When something is good they come back. That is why we are always setting new and higher standards for all our products."

Magnotta's seems to be doing everything right. In just over 13 years their winery has become Ontario's third largest winery by sales. This success is due to Gabe's and Rosanna's uncompromising passion for good wines, creativity, ambition, a little zeal and a fanatical devotion to quality."

Rosanna Magnotta highlighted, "our mission is to deliver the finest quality products to the general public at affordable prices. We have developed diverse and original lines of inexpensive wines that range from generics to reserves and as a consequence we have been successful in broadening our range of customers."

Currently Magnotta produces over 100 wines (VQA and blends), over 10 brands of beer, and a number of spirits, the most famous of which is grappa.

Of late Gabe started focusing on fruit wines - his iced apple, wildberry, raspberry and plum wines appeal to thousands of his loyal customers.

And the future? "... we will have more things for more people" reflected Gabe Magnotta.

The wineries in Vaughan and Beamsville welcome visitors everyday of the week.