

Upcoming Events

Toronto Chapter

A Tribute to Donald Ziraldo

Grano Restaurant
Tuesday, October 30 at 6:30 p.m.

Among Donald's many accomplishments was the idea of a society for the promotion of Ontario Wine.

Seventeen years ago several volunteers helped put this idea into reality, backed by the Wine Council of Ontario. On this night we will celebrate Donald's contribution to the wine industry and have the first official industry recognition of his retirement as President of Inniskillin, now part of Vincor Canada. Debi Pratt at Inniskillin has sourced outstanding wines for this event.

With the help of Robert and Lucia Martella of Grano, a menu has been selected to represent Donald's northern Italian Heritage.

To start, stuzzichini (appetizers) paired with Prosecco.

The first course is a mixed seafood platter matched with Inniskillin 2004 Riesling Reserve.

Next, pumpkin ravioli accompanied by 2004 Montague Vineyard Chardonnay.

The main course will be grilled quail and Ontario organic sausages with polenta. The sausages are a creation of Angelo Bean, a consultant with the LCBO in his day job. He uses only a special pork and Inniskillin Marechel Foch. The accompanying wine will be the 2004 Montague Vineyard Pinot Noir (2004 was a great year for Pinot Noir).

Dessert is an apricot flan to match the 1997 Vidal Icewine. Service will be family style at tables of 8. There is a limit on this event of 80 people. See the OWS website for more details.



Niagara Chapter

The Niagara Chapter's next meeting is in November due to the harvest. It will be the Annual Dinner at Niagara College on November 9, 2007 and it is a joint dinner with Opimian Society. Details will be in the next Newsletter.

The January 23, 2008 meeting will be a cooking with wine demonstration with Inniskillin Wines in conjunction with the Good Earth Cooking School

Previous Meetings

Toronto Chapter

Reif Winery 25th Anniversary Tasting

On September 25 the Ontario Wine Society celebrated 25 years of winemaking by Reif Estate Wines with a tasting of Reif wines going back to 1987.

Klaus Reif, the President of the Winery, and winemaker Robert DiDomenico, opened the evening talking about the winery, its history, some of their more memorable success and some of their plans for the future. Klaus, while discussing icewine, recounted the story of what was to be one of the first icewine harvests being eaten by ravenous birds as the grapes were not covered by netting. While discussing the meritage blend Tresoro, Robert told the group about how difficult it was to come up with a name that reflected the fact that the wine was a blend of 3 of the standard Bordeaux grapes, Merlot, Cabernet Sauvignon, and Cabernet Franc.

The wines we tasted, and my notes, are below but I think a caution is in order. There were several library wines served. Library wines are used for research and educational purposes. Part of that research is how long will a wine last and still be enjoyable. A couple of the wines seemed to me and the people are my table, a little tired and past their prime which is reflected in my notes but they were still interesting to taste. There was still some fruit in the 1989 Riesling and the 1995 Chardonnay but without the opportunity to try these library wines, we wouldn't know how well they had lasted. The down side, of course, is that those bottles are now gone and unless you were at the tasting, you don't know how good the 1995 Tresoro was and you also missed the spectacular 1987 Vidal Icewine.



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1995 Chardonnay Reserve – some background fruit under the acidity and alcohol – short vanilla / oak finish – past it's prime - wish we had tried this one at 10 years

2004 Chardonnay Reserve – oak and vanilla on the nose – green apple and vanilla flavours with a medium oak finish – others at the table liked this wine but I'm not a chardonnay fan

1989 Riesling Dry Reserve – lime and citrus on the nose with some petrol notes – mostly lime and citrus flavours but still a nicely balanced wine – muted flavours with a short finish

2006 Riesling – white peaches on the nose – green apples, citrus and white peaches flavours – crisp acidity – long finish starting at green apples and finishing with a bit of lime – outstanding wine at \$10.25

1995 Tesoro, 3 litre – (Merlot - 50%, Cabernet Sauvignon – 40%, Cabernet Franc – 10%) – Gold Medal at the Concours Mondial Bruxelles 1999 wine spent 3 years in barrels – very smooth tannins – cherry and raspberry flavours backed up by cedar and barrel flavours – while not available at the Winery, a couple of restaurants still have it in their wine lists – I searched with the phrase “Reif Tesoro 1995” - this wine was the precursor the Reif's First Growth series

2002 First Growth Cab Merlot – (Cabernet Sauvignon – 50% - Merlot 50%) - 2007 Cuvée Award Winner, Best Meritage – also aged for 36 months in two types of oak – cherry and black raspberry - cedar notes – smooth tannins – drinkable now and for several more years –

2004 Vidal Icewine – lively medium gold with orange highlights – burnt sugar aromas with peach and apricot – again – peach and apricot flavours with toffee / caramel notes – sweetness balanced by bright acidity – I could sip this all night long

1987 Vidal Icewine – dark red / brown raisin colours – dark caramel toffee flavours with citrusy notes cutting the sweetness – beautifully balanced wine – long finish with chocolate and toffee flavours – I'm buying several bottles of the current release to lay down after tasting this – if I can wait that long

After tasting this last icewine, I certainly understand Klaus's comment that Vidal are the best grapes for icewine as they aren't very affected by botrytis and so they give a purer icewine experience.

This was a really interesting meeting as we tasted the new vintages and the older vintages to give us an idea how long you can age Ontario wines. The whites didn't last as well as the red and the icewine, due to the high sugar and acidity levels could probably age many more years.

Planning Note: Plan now to attend the Reif 30 and 35 and 40 and... You get the idea.

News from the Vines

FRED COUCH, OWS – NIAGARA CHAPTER

Congratulations to this year's Grape King, Kevin Watson of Watson's Family Farms, Niagara-on-the-Lake.

Winemaker on the move: Steve Byfield is the new winemaker at Thomas & Vaughan Vintners of Beamsville. The winery is now under new ownership.



Kevin Watson, 2007 Grape King

Tonhwa Winery in Tonghua, China plans to pay \$7 million for a 75 per cent stake in King's Court Estate Winery in St. Catharines. The purchase agreement includes that a major VQA Icewine from Canada will be sold into the Chinese market under the trade name of “Yasay”.

Congratulations to Dr. Frank's Vinifera Wine Cellars of Hammondsport, New York, which celebrated its 45th anniversary in August. Dr. Konstantin Frank sparked the Vinifera revolution in the eastern United States.

Colio Estate Wines plans to build a winery/distillery on the Niagara Parkway. Once all permits are in place, ground breaking should begin in mid-November or early December of this year.

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The retail outlet for Southbrook Winery is now open on Niagara Stone Road (Highway 55). During the construction of the new facility, wine sales will be made from the preview centre. It is anticipated that the new retail pavilion will be completed early in the new year.

Do you have friends or relatives in the US who would like to have home delivery of Ontario wines? Then check out The Cuvee – America's Source for Canadian Wine at www.thecuvee.com. They apparently ship to all of the States except for Massachusetts.

From the OWS Website

The Webmaster has added the following to the website:

Green Gables Winery (Ottawa area) –
www.greengableswinery.ca

Cattail Creek Estate Winery (Niagara) has now opened its tasting bar and retail shop - www.cattailcreek.ca

Corporate Member Events

THE WINERIES OF NIAGARA ON THE LAKE

Taste The Season

Weekends in November

Experience fabulous wine and food pairings at the 17 Wineries of Niagara-on-the-Lake. Explore unique wine and gift selections and receive your collectible ornament. Purchase your pass for one of four weekends in November – the 3rd & 4th, 10th & 11th, 17th & 18th or 24th & 25th. Touring Passes are \$40 and are available online at www.niagaraonthelake.com or by calling 905.468.1950 or Second Harvest at 416.408.2594.

Proceeds from this pass provide enough fresh food for approximately 20 meals for those who would otherwise go hungry. Passes are valid for only one weekend in November.

Enjoy These Wine and Food Pairings!

Château des Charmes

2005 Cabernet Franc, St. David's Bench Vineyard –
Warm Tomato & Pancetta Soup Shot with Marjoram
Cream Foam

Coyote's Run

2006 Cabernet – Bison Steak Frites

Hillebrand

2005 Trius Red – White Bean & Niagara Harvest
Vegetable Minestrone Soup with a Spiced Cheese Straw

Inniskillin

2004 Inniskillin Montague Pinot Noir
VQA – Cinnamon Scented Squash Soup

Jackson-Triggs

2005 Jackson-Triggs Proprietors' Reserve Meritage –
Braised Beef Short Rib Stew

Joseph's

2002 Cabernet Merlot – Peanut Butter Toblerone
Cheesecake

Konzelmann

2006 Red Moose Zweigelt Reserve – Roasted Tortilla
Goat Cheese Wraps with Cracked Black Pepper &
Tarragon

Lailey

2006 Vidal Select Late Harvest – Apricot Cheese Cake

Marynissen

2002 Cabernet Merlot – Black Olive Tapenade on
Focaccia Bread

Niagara College Teaching Winery

2005 Cabernet Sauvignon – Turkey & Wild Boar Pâté en
Crôte with Niagara Fruit Compote

Palatine Hills

2006 Riesling Traminer – Mango Sorbet in a Pastry Cup

Peller Estates

Andrew Peller Signature Series Ice Cuvée – Jerusalem
Artichoke Soup with a Smoked Salmon Swizzle

Pillitteri

Pillitteri Estates Unoaked Chardonnay – Tartlet of Brie
de Meaux with Quince Preserve

Reif

2004 Vidal Icewine – Smooth Chicken Liver Mousse on
Brioche Toasts with Spiced Date Sauce

Stonechurch Vineyards

2004 Vidal Icewine – Icewine Drizzled Berries & Cream.

Strewn

Gewürztraminer 2006 "Terroir" – Carmelized Onion Tart

Sunnybrook Farm

Spiced Apple Wine – Apple Cheese Tartlet

Present your Touring Pass at the Niagara-on-the-Lake Chamber of Commerce at 26 Queen Street in the Heritage Shopping District to receive your collectible ornament.



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CHÂTEAU DES CHARMES WINES

Niagara Farm to Table Experience

The Bosc family invites you to come and experience a celebration of Niagara's freshest bounty, produced locally and brought directly from the farm to your table.

Throughout the summer, seminars began in the St. David's Bench Vineyard as Michèle Bosc discussed the very "root" of our viticultural practices by focusing on a specific grape variety. Next a local food purveyor described the nuances of growing their specialty food item. We learned how this local grower nurtures and coaxes their crop to life. Then to bridge the gap between diner and grower, a pioneer of the Niagara Farm to Table movement created a delectable tasting featuring the purveyors' home grown goods. When this sampling was paired with a wine made with the same grape variety highlighted earlier by Michèle, this truly became the ultimate Farm to Table experience.

To complete this series, all three of our featured chefs will unite to prepare a feast fit for any food lover. The chefs will be preparing their dishes in front of everyone so we can learn their trade secrets and discuss why each locally grown ingredient was chosen. And of course, all the dishes will be specifically paired with their own Château des Charmes wine, maybe even two!

Harvest Feast

Sunday October 14, 2007 – 6:30 p.m. to 10:30 p.m.

Featuring all Farm to Table Chefs: Erik Peacock, Stephen Treadwell and Anna and Michael Olson

\$150 pp + taxes and gratuity

Space is limited. Please reserve your place by calling Allison Vandenbos, Special Events Manager, at 905-262-4219 ex.27 or email allisonv@chateaudescharmes.com

MOUNTAIN ROAD WINE

Fifth Anniversary Celebration

November 24 - 10:00 a.m. to 6:00 p.m.

Join us for wine, food and fun as we celebrate our 5th Anniversary. We will offer special new releases including:

- 2004 Barrel Fermented Chardonnay
- 2004 Reserve Chardonnay
- 2005 Unoaked Chardonnay
- 2003 Maréchal Foch
- 2003 Baco Noir
- 2003 Gamay Noir
- 2003 Mountain Road Red
- 2005 Botrytis Affected Riesling

We will also have some library re-releases. Don't miss the special pricing on some of our icewines and as usual, we offer complimentary tastings at our Wine Shop. Come by and help us celebrate!

PILLITTERI ESTATES WINERY

Thanksgiving Entertaining

Daily October 15: 10:00 a.m. to 8:00 p.m.

October 16 to May 14: 10:00 a.m. - 6:00 p.m.

Visit the winery and enjoy a complimentary tasting of our featured "Wine of the Month" 2004 Merlot. Tasting includes a free recipe card featuring Chocolate Molten Lava Cake and Merlot... A decadent dessert to compliment your Thanksgiving dinner.

No cost. Available to all visitors during regular retail hours.

Taste the Season

Weekends in November (3rd & 4th, 10th & 11th, 17th & 18th or 24th & 25th)

Experience fabulous wine and food pairings at the 17 Wineries of Niagara-on-the-Lake during "Taste the Season". Pillitteri Estates will be featuring their 2004 Unoaked Chardonnay with a tartlet of Brie de Meaux with quince preserve.

Explore unique wine and gift selections and receive your collectible ornament.

Purchase your pass for one of four weekends in November online at www.niagaraonthelake.com or by calling 905-468-1950 or at Second Harvest 416-408-2594.

REIF ESTATE WINERY

Artisan Wine and Cheese Seminar

Exclusive to Wine Club Members

October 20 - 5:00 p.m. - 7:00 p.m.

Join us for an evening of wine and cheese lead by Winemaker Roberto DiDomencio and Ruth Klahsen of Monforte, cheesemakers of artisanal sheep's milk cheese. Explore the cause and effect of pairing artisan cheeses with Reif Estate Wines and taste limited edition wines with these special Ontario cheeses.

Reservations are required - Cost: \$39.95 per person.

Telephone 905-468-WINE or email events@reifwinery.com

Upcoming Meetings:

Baco Noir Tasting - November 27

Laily - Suothbrook Tasting - January 29, 2008

Icewine Weekend - February 2, 2008

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STONE RIDGE ESTATE

BBQ on the Patio

October 13 & 14 - 12:00 noon - 4:00 p.m.

Enjoy a fall Gourmet BBQ on the patio. Live Jazz Band.
\$15 per person, including wine.

Pre-Release Luncheon

October 20 - 12:00 noon - 2:00 p.m.

Come out and sample our 2006 Vintage wines from the Barrel. First opportunity for the general public to order on Pre-Release. Lunch in the Barrel Room.

\$40 pp limited to 30 people.

Murder Mystery Dinner

October 27 - 6:00 p.m. - 10:00 p.m.

Halloween themed evening in the Barrel Room \$40 per person for dinner and entertainment.

Holiday Gift Packaging

November 9 - 11

Open House Holiday Open House with cheese and display of Corporate and Individual Gift packaging options.

Pre-Release Luncheon

November 24 - 12:00 noon - 2:00 p.m.

Come out and sample our 2006 Vintage wines from the Barrel. Opportunity for the general public to order on Pre-Release. Lunch in the Barrel Room.

\$40 pp limited to 30 people.

STRATUS VINEYARDS

cheese@stratus

October 13 and November 3 - 2:00 p.m.

Join us for a seminar and tasting focusing on the principles of pairing wine and cheese. This ultimate 'how to and why' led by Fromager, Scott McKenzie, will explore the nuances of cheese appreciation through a comprehensive tasting of Stratus wines and distinctive Canadian and International cheeses.

\$35.00 per person

auberge du pommier@stratus

October 27 - 6:30 p.m.

Chef Jason Bangerter from Auberge du Pommier, one of Canada's foremost restaurants, together with celebrated Winemaker J-L Groux, reveal 'the future of traditions.'

These two masters approach their crafts with a classical yet contemporary focus. Indulge your palate at this exceptional Winemaker's Dinner.

\$150.00 per person

For information regarding our "@stratus" series - this season's lineup of thematic wine and food experiences - please visit our website: <http://www.stratuswines.com/events.html> or call 905-468-1806 x 228 for reservations. Seating is limited. Pricing subject to applicable taxes and gratuity.

Other Ontario Winery Events

FEATHERSTONE ESTATE WINERY

Harvest Happenings

October 20 - 9:30 am until noon, lunch - noon to 1:00 pm

Try your hand at harvesting grapes, taste the juice, and understand for yourself the magic of autumn in the vineyard. Winemaker Dave Johnson guides you through a day in the life of a vintner.

You will hand harvest whatever grape variety is ready to be picked that day, and then taste the juice to determine what the winemaker looks for at that time of the year. Dave will lead you through the winery and trace the progress of juice and wines already harvested this vintage to see how they are evolving in the tank. You then sit down and enjoy a hearty country lunch and a glass of Featherstone wine.

\$50.00 per person, to a maximum of 15 people. Please call ahead to reserve: 905-562-1949

Appropriate dress is required — that means boots, jeans, jackets and possibly raincoats. Warm hats and work gloves are a good idea, too.

Food Celebration: Holiday Open House

November 24 & 25 - 11:00 a.m. - 5:00 p.m.

Each year as the holiday season approaches, the folks at Featherstone pull out all the stops to make their Open House an event to remember. Newly released wines are poured by the winemaker and matched with house specialties — blue cheese shortbread; mushroom-ricotta tartlets; walnut-cranberry stuffed brie laced with Fabiana's pepper-berry blast; marinated olives; and seasoned nuts. We also create gift baskets that make beautiful presents (hint, hint). The neighbouring wineries and merchants of the Twenty Valley Tourism Association all hold their Holiday Open House the same weekend, so plan on making a day of it.



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Other Wine Events

THE ONTARIO WINE REVIEW

Cabernet Franc Challenge

Thursday November 8
Wednesday November 14
Tuesday November 20
Tuesday November 27
Thursday December 6

Reception: 7:00 p.m. Tasting: 7:30 p.m.
After Party" 9:00-10:00pm

Following in the footsteps of our successful Baco Challenge comes the highly anticipated and much asked for Cabernet Franc Challenge.

Over the course of five nights in November and into December, we'll convene at The Fine Wine Reserve in downtown Toronto where we'll taste over 40 different wines from 34 Ontario wineries.

The wines will be broken down into 3 categories: Cabernet Franc, Franc Blends, and Franc Reserves. Each night, we'll taste between 7 and 9 different wines from a certain category; tasting will be done blind (you'll know the category but not the producer). Then, each taster will decide, based on a scale from 1 to 10, the following criteria: 1) do you like it; 2) would you buy it and 3) is it good value. There will also be a brief talk about Cabernet Franc, it's history and future in Ontario, all hosted by the Grape Guy himself, Michael Pinkus. Your votes and feedback will determine Ontario's Best Cabernet Franc. Afterward we'll mix and mingle for coffee and dessert ... featuring some special bottles of wine from area fruit wineries, Balderson cheese, some sweet treats and coffees from Raymond Emes & Co. There will also be door prizes from The Original Grape Shirt Company. \$50 per person per night.

\$40 per person per night if you book 3 or more nights.
10% off for groups of 5 or more.

Discounts can be combined: ie: 5 or more people for 3+ nights = \$36 per person/night

Visit www.ontariowinereview.com for all the details ... or call the Grape Line 416-346-2223 ... tickets can be purchased on line or over the phone using your Visa, Mastercard, Amex or print off the registration form and pay by cheque. Details at www.ontariowinereview.com.

Taste the Difference

South African Wine Society

November 13, 6:30 pm
OWS Members \$45, guests \$55
Faculty Club, University of Toronto

The South African Wine Society and Niagara College are pleased to present something unusual. Utilizing the liquid resources of both countries and the background knowledge of Terence van Rooyen, instructional winemaker at Niagara College, we are pleased to present wines that demonstrate the difference.

We will do an SA and Ontario gewürztraminer, oaked chardonnay, Bordeaux blend, and then Ontario vidal and SA noble late harvest. The main feature is to point out the differences in the practices, weather, terroir etc. It is not a competition to see which is better.

Terence van Rooyen, M.Sc.Agric. (Oenology), an award-winning winemaker and oenologist with a wealth of experience gained in South Africa and Canada, is the winemaker at the Niagara College Teaching Winery. Most recently, Van Rooyen was the winemaker for Stonechurch Vineyards in N-O-T-L. He held a similar position with Cilento Wines of Woodbridge. In 2002, the LCBO's Food & Drink Magazine listed van Rooyen one of eight "Ontario Superstar Winemakers".

For more information contact the South African Wine Society at: SAWSinfo@rogers.com

Reading and Wine Tasting

Natalie MacLean will host reading and wine tasting evenings. Natalie will be reading from her book and leading a casual wine-and-food pairing session featuring the five toughest foods on wine: vegetables, cheese, spicy dishes, take-out and chocolate. Afterwards, she'll sign copies for attendees who want to buy them for themselves and as holiday gifts. Admission is free, but you must reserve your spot.

Thursday, October 11 at 7:00 p.m. at the Pinecrest Chapters/Indigo at 2735 Iris Street in Ottawa. To confirm, please e-mail Patti Northcott at pnorthcott@indigo.ca.

November 3 from 1:00 p.m. - 3:00 p.m. at Ottawa Congress Centre in Ottawa. Meet her at the Coles Books booth near the demonstration kitchen. For more information, visit <http://www.playerexpo.com/wineshow>.

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6th Annual Wine Tasting & Wine Auction

Temple Har Zion presents its 6th Annual Wine Tasting, Silent & Live Wine Auction ... in support of Colon Cancer Canada.

A NIGHT DIVINE:...an auction, tasting & celebration of very fine wine!

Thursday, April 10, 2008

Le Parc Conference & Banquet Centre
Highway #7 & Leslie Street

To view the auction catalogue and/or for regular updates go to: www.templeharzion.com or www.coloncancercanada.ca.

Taste Matters

The Reena Foundations' wine event called Taste Matters

Thursday, November 1 - 6:00 p.m. - 9:00 p.m.

Design Exchange, 234 Bay Street Toronto, ON

Tickets are available at www.reenafoundation.org

Taste Matters is an exclusive wine tasting and gourmet food sampling event catering to the business community. Guests will get the opportunity to mingle and network while enjoying world renowned wines and exquisite hor d'oeuvres prepared by Toronto's top chefs while listening to complimentary jazz music.

Event Hosts:

Corbin Tomaszeski, Executive Chef Holt Renfrew

Galit Solomon, Reporter for CTV News, Toronto

Jazz Band: Gene Hardy Jazz band, former Music Director to Michael Buble

Gourmet Food and Wine Expo

November 15 - 18

Metro Toronto Convention Centre

South Building, Exhibit Hall D

Thursday 6:00 p.m. - 10:00 p.m. (VIP)

Friday 2:00 p.m. - 10:00 p.m.

Saturday 12:00 noon - 10:00 p.m.

Sunday 12:00 noon - 6:00 p.m.

For more information please visit:

www.foodandwineexpo.ca

REMEMBER: IF YOU REFER TWO PEOPLE WHO JOIN THE OWS, YOU GET A VOUCHER FOR A FREE TASTING. NEW MEMBERS ALSO GET A VOUCHER SO GET TWO FRIENDS TO JOIN AND YOU ALL GET A FREE EVENING AT THE OWS.

Let's Go Pick Some Grapes

Harvest at Lacey Estates

BY PATRICIA DINSMORE

Have you ever wondered what grapes look like in late September in Ontario's numerous vineyards? Although I have been working closely with wine for a number of years, I have to admit I have never had the chance to actually participate in a harvest at any of our wineries here in Ontario. This year, when Liz Lacey and Lisa Lacey Liscomb sent out an invite on Facebook looking for helpers to harvest their grapes I jumped at the opportunity to go and help out. After this weekend, I can definitely say it was an experience not to be missed and plan to return to help them out next weekend.



Freshly Picked Grapes - P. Dinsmore

So, early on Sunday, September 30th, with my coffee in hand, I hit the road from Oshawa and drove the hour and a half to Prince Edward County – Ontario's newest Designated Viticultural Area (DVA) to help harvest the remaining Pinot Noir grapes. The Lacey family along with a handful of friends and volunteers had started the day before by picking about half of the Baco Noir grapes and a large chunk of the Pinot Noir grapes in their vineyards. By the time I arrived, which was around 9:45 am, everyone was hard at work clipping the bunches of Pinot Noir grapes from the vines. As I was walking up to the vineyard from the house, with the two youngest helpers – Charlotte and Emily – leading me there, Liz made her way down the row to get me set up. Over the course of the

next two and a half hours, we made our way up and down the rows picking the clusters of Pinot Noir grapes.



Into the crusher / destemmer - P. Dinsmore

Every now and then you could hear various members of the Lacey family commenting on the size and weight of the clusters coming off the vines. You see, last year, as the Lacey family was learning the basics of vineyard management, they did not realize the extent of the tenacity of the birds and other ground predators who like to feast on the grapes as they begin to ripen. Unfortunately, due to this miscalculation, Lacey Estates lost half of their crop last year but learned a valuable lesson which they put into practice for this vintage. They started netting the vines even earlier and they also installed a solar powered, electric fence to keep the ground critter out of their vineyards. This year, those lessons indeed paid off because some clusters of Pinot Noir grapes were so full and plentiful, they made it almost impossible to see the stems where we were cutting with our snippers. Even the Baco Noir grapes faired better this year because, as Charlotte was telling me, the Baco Noir grapes were so



Stems - P. Dinsmore

well camouflaged from predators it was even hard for the pickers to find the grapes going through the rows the previous day.

Their efforts obviously paid off because over the course of two days, the Lacey family and their group of volunteers picked slightly less than one ton of Pinot Noir grapes. After the picking was complete, nearly forty-five minutes ahead of when Lisa was expecting, we moved the grapes back down towards the house and the destemmer was borrowed from a neighbouring vineyard. Over the course of the next thirty to forty-five minutes, the grey bins full of grapes were sent through the destemmer into the large blue containers below.



Grape must - P. Dinsmore

When the last bin of grapes had made their way through the destemmer, the bin below was approximately half full. So, all in all, that one ton of Pinot Noir grapes translated into two partial bins of grapes and juice that, at this moment, are busy taking on colour from the skins of the grapes. After testing the juice, which came in at around 20 °Brix and a potential alcohol level of around 11%, Kimball Lacey, winemaker at Lacey Estates, closed the lid up and explained that tomorrow he would add ingredients to stop the fermentation that is naturally occurring without yeast being added and allow the skins to sit on the juice for about a week before he would add a cultured yeast to start the primary fermentation process. Once the cultured yeast has been added, it will be time to set off and harvest the many rows of Chardonnay grapes.

If you are at all interested in learning about this winery, which is still in the development stages, the best place to get information is to join the Facebook group Lacey Estates. You will find videos of the de-stemming process on the group's page as well as pictures and information from the owners of Lacey Estates. In fact, while you are at it, if you join the Lacey Estates group, check out the Ontario Wine Society's group on Facebook.