



# Just Off the Vine ...

## Ontario Wine Society Events

### ❖ Toronto Chapter

#### • Canadian Wine Awards, Monday, October 20, 2003

Come hear the founder of these awards, David Lawrason, talk about the 2003 contest and taste some of the best wines Canada is producing. The Canadian Wine Awards, founded by Wine Access magazine, is an annual judging of wines 100% grown and produced in Canada. In this, the third year of the competition, 533 wines were entered by 80 wineries from Ontario, BC, Nova Scotia and, for the first time, Quebec.

#### • The Effects of the Glass on Tasting, November, 2003

#### • Icewine Weekend Extravaganza, January, 2004

#### • Matching Food and Wine, February, 2004

#### • Hillebrand Trius Vertical, March, 2004

### ❖ Niagara Chapter

#### • October -No tastings, we break for harvest

#### • Annual Dinner, November, 2003

#### • "Port-Styled" Wine Tasting, December, 2003

Note: Members may attend events in either chapter.

## Recent OWS Tastings

### ❖ Toronto Chapter

#### Bin End Dinner, La Maquette, August 21, 2003

By Dean Tudor

The idea is to celebrate the end of summer with the end of some wines from the Society's cellar and to have a dinner at reasonable cost. This one was \$70 including tips and taxes.

All of the wines were odd bottles left over from previous tastings, too small in number to have a mass tasting, but ideal for individual tables.

Members had an opening white wine reception. There were two whites, three reds, one Late Harvest and one

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Icewine at each table of eight diners. It was mix and match throughout the room, with a variety of hybrids and viniferas. Each person got to taste seven wines with dinner plus about a dozen more at the reception, if he/she only took an ounce or less from each wine offered. Wineries at the reception included Magnotta, Trillium Hill, Strewn, Jackson-Triggs, EastDell, Hillebrand, Harbour Estates, Pillitteri, with the years 1999, 2000, 2001, and varieties of Riesling,



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Gewurztraminer, Muscat, Chardonnay and its Musque version.

Compared to last year, most of the older white wines were still holding their own. At dinner -- I cannot comment on the wines I didn't have -- my table had Harvest Estate Chardonnay 2000 (unoaked, fresh, fruity), EastDell Bistro Blend 1999 (corked) and 2000 (lots of fruit), Cilentro Grace 1999 (a Bordeaux-styled red, still has lots of time to evolve), Magnotta Cabernet Franc 1999 (vegetative, best with food), Peller Estate Late Harvest Vidal 1996 (just perfectly dried out), and Willow Heights Vidal Icewine 1997 (still edging with sweetness, but good acidic finish).

La Maquette provided its usual terrific gloved service, with lots of wait staff. We started with a puff triangle of mushroom, followed by an arugula salad with raspberry vinaigrette and confit of duck (out of season). These were with the white wines, the two at the table plus any assortment left over from the reception.

The main course was sliced roast veal striploin in a Dijon mustard sauce with seasonal vegetables. (Aside: this was the second "Dijon mustard sauce" that I had in two weeks, from two different high end restaurants. Both were heavy on the cream but meagre on the mustard. It didn't used to be this way - is this now a trend?).

Peach flan with creme anglais was enormous and consequently heavyish. It was washed down adequately by the sweetsies.

Kudos to Bob Moore for the organization, and to those gentlemen, not I, who donned jackets and ties on one of the steamiest days of the summer!!

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

## ❖Niagara Chapter

### **The Merits of Meritage, Thomas & Vaughan Winery, July 18, 2003**

By Yvonne Halliday

The weather was outstanding and Thomas & Vaughan Winery had a tented area all set out for us lined with glassware. Our tasting began as winemaker Jason James of Thomas & Vaughan guided us through a short tutorial about the history of the "Meritage" name and the wine style. An interesting point brought up was that the word "Meritage" is pronounced to rhyme with "heritage" and not "hermitage" as has been the belief of many wine tasters in this area until just recently.

We then had the opportunity to sample the primary components of Niagara Meritage wines individually

to see what flavour profiles the winemakers have to work with, namely Merlot, Cabernet Franc, and Cabernet Sauvignon. Following this, we sampled an array of Meritage wines and pick the brains of the 3 winemakers present, which included Rob Warren of Kacaba, Tom Green of Lakeview and, of course, Jason James.

It's the discussion of the wines afterwards that always seems to bring out the most interesting debates. Opinions flew back and forth as topics such as price points, wine quality, and the 2001 ladybug infestation were brought up. It was quite enlightening to see the different points of view that can develop from various stand points. The discussions led on into the night and we feasted on barbecued skewers and snacks until the warmth of the dusk turned into a chilly summer evening.

Many thanks to Thomas & Vaughan Winery and their staff, Thomas Kocsis for hosting the event, Jason James for planning it, Robert Trout for catering, and all the winemakers and members for attending.

### **Sippin' Rosés, Angels Gate Winery, August 11, 2003**

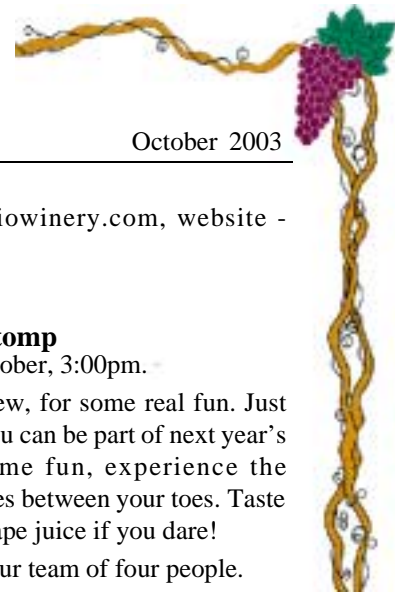
By Yvonne Halliday

As our participants saw, Angels Gate has a magnificent 2-level patio with a stunning view of Toronto, wrought iron fencing and "all decked out" ornate tables. Unfortunately, it was still wet from an earlier rain shower and rolling black clouds were passing threateningly overhead! So instead, we enjoyed our tasting safely in the grand and dry tasting room of the winery boutique overlooking the grounds. It was an excellent venue for picking your favourite rosé from a selection of some of Ontario's finest.

Angels Gate wine maker, Natalie Spytkowski explained all we needed to know about rosés to guide us throughout the tasting. We discovered that there are 5 different ways of making a rosé, but only 2 or 3 of them are usually used. Generally speaking, you can make a rosé from one red grape variety with short skin contact, or you can blend a red and white wine together.

Our line-up of 8 wines included 4 varietals - Pinot Noir, Cabernet Franc, Merlot, and Zinfandel - and 4 blended red and whites. It included one rosé from the Prince Edward County region, Waupoos Winery, and one from California, Sutter Home.

As a participant, I was able to make a few observations which I'm sure will not be shared by all fellow participants, as opinions ran a very broad



range, as usual. I was surprised to see how easy it was to identify between the varietals and the blended rosés. Perhaps the white wine component made the blended wines more identifiable. My second observation was that Ontario rosés seem to have a consistent colour of a medium red/pink. There are a few that I've seen here in Niagara that are lighter or perhaps darker, but for the most part, the medium red/pink seems to be an Ontario favourite and contrasted notably with the California Zinfandel, a much lighter pink.

One of the nicest aspects of the evening, however, was that there were so many new faces present, including a great deal of industry participation which is very encouraging to see.

A special thank you goes to Angels Gate Winery, A.J. McLaughlin and his staff, and Robert Trout for all their efforts in putting this event together.

## ***Ontario Winery Events***

### ❖ **Brus'**

#### **Amazing Corn Maze**

First three weekends in October

Together with Kiwanis Club of Tillsonburg, we are offering hay rides, a mystery corn maze, pumpkin picking, broom corn sales, straw bale throwing, wine tasting, hiking along the Spittler Creek, pick your own apples, a petting zoo, pumpkin carving, and cider sales.

Call 519 842 2262 for more information.

### ❖ **Cave Spring**

#### **Going Vertical**

Saturdays, Oct. 4 - Riesling, Oct. 11 - Gamay, Oct. 18 - Chardonnay, Oct. 25 - Cabernet/Merlot, 11:00am and 2:00pm.

Vintage wine encapsulates an entire year in the bottle. Each week we will conduct a 'vertical' tasting of a single grape variety through its various incarnations over several years.

\$8.00 per person. Reservations required. Call 905 562 3581, Ext. 302.

### ❖ **Colio**

#### **2nd Annual Harvest Hoedown**

Saturday, October 4, 11:00am to 4:00pm

Bluegrass music, fun, prizes with donations to charity.

Free admission. For information and reservations phone 519 738 9318 or toll free 1 800 265 1322 Ext.

23, e-mail - [gailh@coliowinery.com](mailto:gailh@coliowinery.com), website - [www.coliowines.com](http://www.coliowines.com).

### ❖ **Creekside**

#### **First Annual Grape Stomp**

First two weekends in October, 3:00pm.

Join Creekside's crazy crew, for some real fun. Just like the good old days! You can be part of next year's wine release. Have some fun, experience the wonderful feeling of grapes between your toes. Taste some freshly squeezed grape juice if you dare!

\$20 per team. Reserve your team of four people.

#### **Big Fat Red's**

Last two weekends in October, 11:00am to 5:00pm

Warm up this winter from the inside out. These two weeks sample Creekside's first ever Shiraz release, along with some of our finest red wine varieties. Enjoy the rich full-bodied complexity of our wines. Even better, match them up to the old cheese varieties such as Stilton, Parmesan and Blue Cheese.

\$5 per person.

### ❖ **Grape Tree**

#### **Harvest Festival**

Saturday, October 4

The festival takes place in the vineyards under a large tent, rain or shine, so please dress for the weather. The afternoon will be brought to life with the music of "The Glen Hutchinson Trio", playing favourite folk songs, old and new.

The menu will include a wide selection of items, designated by (V) - vegetarian, which may include cheese, and (M) meat. Chilli, (both V & M), Roasted Red Pepper Soup (V), Perogies (V), Cabbage Rolls (M), Grilled Veggie Wraps (V), Baked Fall Squash (V), Harvest Stew (M)

Dessert will include baked apples and pears and autumn tarts.

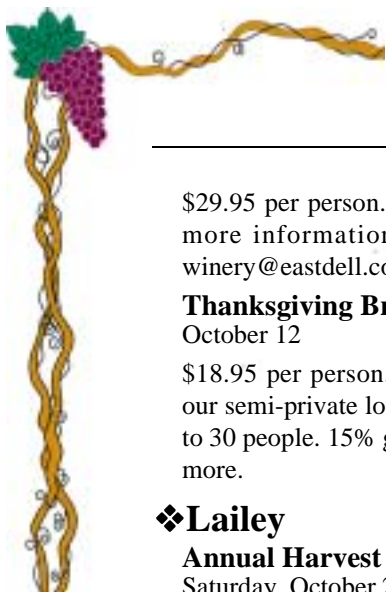
\$45 per person. Your ticket is all-inclusive of food and wine, and if you can gather together a group of 6 or more, your tickets will be discounted to \$40.00 each. To order tickets, please call the winery at 519 322 2081 Wednesday through Sunday, 11:00am to 6:00pm with Mastercard or Visa, or feel free to drop by the winery during regular business hours to pick up tickets in person.

### ❖ **EastDell**

#### **Feast of Plenty**

October 11-13

Celebrate Thanksgiving with family and friends over a three-course dinner with all the festive trimmings.



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\$29.95 per person. Reservations recommended. For more information, call 905 563 9463 or email winery@eastdell.com

## **Thanksgiving Brunch**

October 12

\$18.95 per person. Reservations required. Reserve our semi-private loft dining area for your party of up to 30 people. 15% gratuity added for groups of 8 and more.

## ❖ **Lailey**

### **Annual Harvest Lunch at Lailey Vineyard**

Saturday, October 25, 12:00pm.

Featuring local organic breads, Ontario cheeses, coq au vin, pumpkin cheesecake and Icewine

Guests will be the first to taste the new release of 2002 Pinot Noir

\$35 per person plus tax. Reservations required 905 468 0503. Seating is limited.

## ***Ontario Restaurant Events***

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### ❖ **Tundra**

#### **September's 'Winery of the Month' is Daniel Lenko Winery**

Featured wines will be non-oaked Chardonnay, Viognier, Cabernet/Merlot and Zweigelt.

TUNDRA, at Hilton Toronto, 145 Richmond Street, West. Please call 416 860 6800 or e-mail tundra@hiltontoronto.com for reservations.

## ***Other Ontario Wine Events***

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### ❖ **TASTE!**

#### **This is a celebration of regional cuisine in Prince Edward County.**

Saturday, October 11, 11:00am to 5:00pm.

2003 again brings together world class chefs, passionate organic growers, traditional and alternative farmers, wineries, cideries and breweries, emu and ostrich ranchers and more and more and more.

TASTE! truly has something for everyone. For people urging strangers to try fabulous truffles. For people feeding each other spoonfuls of handmade County ice cream. For people sitting back with a cup of herbal tea and a big smile on their faces just enjoying the atmosphere.

TASTE! is educational too. You'll find experts at the

booths, experts like Ted Maczka, the famous Fish Lake Garlic man with a head full of garlic knowledge under his garlic decorated hat. There are free seminars all day long, plus wine tastings and cooking demonstrations.

If it's a part of our exciting regional cuisine scene, it'll be at TASTE!

Come to TASTE! Take in a seminar, talk to farmers and chefs or just enjoy nibbling and sipping your way around the amazing variety of booths and listening to the music. Spacious tents will provide even more room for the edible extravaganza this year. Join the party!

\$10 per person includes a tasting glass and 2 sample tickets. It's a grown-up event, with admission restricted to those 19 years and over.

For more information, call the TASTE! hot-line 613 393 2796 or contact ttc@reach.net. Location: Crystal Palace, Picton Fairgrounds

### ❖ **Wine Wars: Canada vs. Australia**

#### **An Event Hosted by Epicurean Expeditions**

Thursday October 9, Harvest Kitchen, Oakville, 7:00pm

Peller Estate will be our Canadian contestant and Churchill Cellars will be presenting wines from Oz. Both contestants have been keeping the wines they will be pouring under wraps, neither side seeming to want to tip the other side and thus be undermatched. The wines will include a Riesling, a Chardonnay, a Cabernet Sauvignon and a Merlot. These will be wines that are unique to the region, strong representatives of the "known" wine style of the region and represent the terroir. The wines will be tasted blind and then evaluated. Winemaking, regional history, terroir, varietal choices, value, economics and food matches will be discussed after the tasting.

Call 416 760 9504 for more information or info@epicureanexpeditions.com

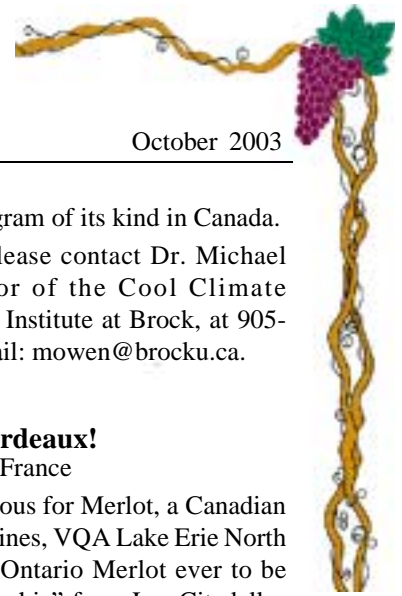
## ***Ontario Wine Industry News***

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### ❖ **Brock University**

#### **Brock partnership creates opportunities in Atlantic Canada**

A new partnership between the Cool Climate Oenology and Viticulture Institute (CCOVI) at Brock University and the Nova Scotia Agricultural College (NSAC) will benefit Canada's grape and wine industry by facilitating student exchanges and



research collaborations in grape growing and winemaking.

"Collaboration between leading education and research institutions is extremely important to the continued advancement of Canada's grape and wine industry," said Dr. Michael Owen, Interim Director of CCOVI. "This new partnership will produce highly qualified professionals and stimulate leading-edge research within the industry, particularly in the emerging grape growing and winemaking regions of Atlantic Canada."

The partnership agreement will allow NSAC students admission into Brock's oenology and viticulture undergraduate degree program after one or two years of study at the NSAC, a leader in agriculture education and research in Atlantic Canada. CCOVI students can participate in co-op placements in the vineyards and wineries of Nova Scotia, while faculty at both institutions share their expertise with one another and pursue research in common areas of interest and concern.

"There is a strong interest among Nova Scotian wine producers to have young Nova Scotians trained in the area of viticulture and oenology," said Dr. Bruce Gray, Vice-President Academic at NSAC. "We at NSAC are pleased with the opportunity to co-operate with Brock University in the training of students, and look forward to co-operating with Brock on research and other ventures."

Established in 1905 as a small regional school of agriculture, Truro-based NSAC has matured into an internationally respected teaching and research institution providing quality education in the science and management of agriculture and related disciplines. The NSAC is considered the most research-intensive university in Atlantic Canada and is home to the Organic Agriculture Centre of Canada.

CCOVI is dedicated to meeting the research and educational needs of the cool climate grape growing and wine producing regions of the world. Its roles are to pursue the ground breaking research and leading-edge technologies necessary to maintain and enhance the competitive position of Canada's grape growers, vintners and related professionals, and to foster partnerships between these groups and the worldwide academic community.

Brock's position as a world leader in the study of cool climate oenology and viticulture was recognized by the Conference Board of Canada with a 1999-2000 National Partners in Education Award. Brock's undergraduate degree program in oenology and

viticulture is the only program of its kind in Canada.

For more information, please contact Dr. Michael Owen, Interim Director of the Cool Climate Oenology and Viticulture Institute at Brock, at 905-688-5550, ext. 4716; e-mail: mowen@brocku.ca.

## ❖ Colio

### **CEV Merlot Wows Bordeaux!**

June 26, 2003, Bordeaux, France

In Bordeaux, the land famous for Merlot, a Canadian entry from Colio Estate Wines, VQA Lake Erie North Shore, has been the first Ontario Merlot ever to be awarded the "Prestige Trophie" from Les Citadelles du Vin, part of "VINEXPO" and one of the most prestigious wine competitions in the world.

The Colio Estate Vineyards Merlot Reserve 2000 vintage was chosen from hundreds of Merlot entries from all over the globe and, aside from being the sole Ontario Merlot, it was one of only two non-Icewine Ontario wines to receive distinction at the competition.

The 2000 CEV Merlot Reserve was vinted from select vines in the winery's Colchester Vineyards. The wine was barrel-aged in French and American oak for approximately 12 months and a total of 1,200 cases were produced.

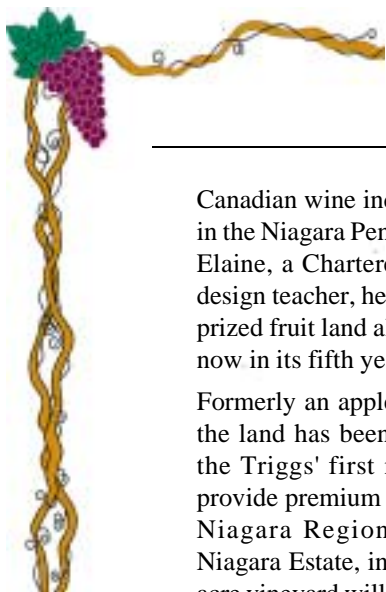


## ❖ Delaine Vineyards

### **Introducing Delaine Vineyard In Niagara-on-the-Lake**

July 24, 2003, Niagara-on-the-Lake, Ontario

Donald Triggs, President and CEO of Vincor International and Co-founder of Jackson-Triggs Vintners, has taken on another role within the



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Canadian wine industry - this time as a grape grower in the Niagara Peninsula. In partnership with his wife, Elaine, a Chartered Accountant and former fashion design teacher, he has purchased close to 100 acres of prized fruit land along the Niagara Parkway, which is now in its fifth year of development.

Formerly an apple orchard called Riverscourt Farm, the land has been renamed Delaine Vineyard, after the Triggs' first names, and has been designed to provide premium quality vinifera grapes for Vincor's Niagara Region wineries, and Jackson-Triggs Niagara Estate, in particular. As importantly, the 95-acre vineyard will serve as a research centre dedicated to maximizing fruit quality by tracking the impact of different clone and rootstock combinations, pruning techniques, soils, and climatic conditions on a range of grape varieties.

"It's a true labour of love," says Elaine Triggs, who oversees the day-to-day management of the property. "Don and I are passionate about achieving the very best quality possible from our vines, and are working with some of the best viticultural experts in the world to help us get it right!"

Delaine Vineyard is planted exclusively with vitis vinifera, and, unusual for the region, the majority, that is approximately two thirds, are red varieties. The largest area has been dedicated to Pinot Noir, 21 acres, with Cabernet Sauvignon, Cabernet Franc and Merlot covering 10 acres each. Among the white varieties 15 acres are dedicated to Chardonnay and 10 acres to Riesling. The balance of the vineyard comprises smaller plantings of Syrah, 10 acres, Sauvignon Blanc, 4 acres, Gewürztraminer, 3 acres and Semillon, 1.5 acres.

Delaine Vineyard was first planted in 1999 under the guidance of Gerald Klose, a highly respected local grape grower who continues to manage the vineyard under contract with the help of a full-time Supervisor-in-training, Scott Jones. Approximately 36 acres were planted the first year, followed by 31 acres in 2000 and the remaining 28 acres in equal amounts in 2001 and 2002, respectively.

Guiding the design of the vineyard at the start were Dr. Richard Smart from Australia and Professor Boubals from the University of Montpellier, France, and it was Inniskillin's Co-founder, Karl Kaiser, who assisted in the selection of the rootstocks and clones that were custom ordered by Delaine from French nurseries. Alain Sutre, a renowned viticulturist with Groupe Taillan in Bordeaux, has also played an important role and still visits the vineyard quarterly.

Expert in maximizing fruit quality by reducing quantity, Alain has introduced a variety of pruning, bud reduction, canopy management and green harvesting techniques.

The first wines from Delaine Vineyard are now being released for sale under the Jackson-Triggs Niagara Estate label to test market reaction. Made from young three-year old vines, proprietors Don and Elaine Triggs are proud to introduce a VQA Chardonnay and VQA Riesling, both vintage 2001, at the retail price of \$16.95 and \$15.95 respectively. They will also release a 2001 VQA Cabernet-Merlot, Pinot Noir, and Merlot, along with a 2002 VQA Gewürztraminer, later this year.

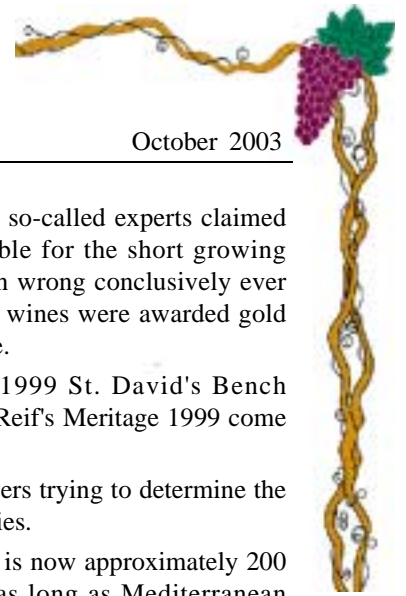
Don and Elaine Triggs both come from farming backgrounds in rural Manitoba and met as students at the University of Manitoba. A love of the land, along with a passion for high quality wine, became the foundation of their life together, not to mention their professional careers.



Elaine and Donald Triggs

Photo by Divino Mucciante

"We dreamed of having our very own vineyard for many, many years," Elaine adds. "And, it was not just about watching the vines grow and savouring the results. It was about expanding our knowledge of the winemaking practice quite literally from the ground up. At Delaine Vineyard, we are learning the importance of terroir and vine management, first hand. We know that to reach our goal of making super- and ultra-premium wines in Canada, we must produce grapes of the highest possible quality."



## ❖ WinerytoHome

### Winerytohome begins shipping to Ottawa

July 10, 2003, Toronto, Ontario

In response to local interest, starting July 10, 2003, discerning wine lovers in Ottawa can order over 280 VQA wines from 16 Ontario wineries and have them delivered directly to their door.

Winerytohome now accepts orders over the Internet for delivery to Ottawa and the surrounding area including Kanata, Stittsville, Nepean, Orleans and Manotick. Orders will be accepted up until 3:30 pm on Sundays for delivery on the following Tuesday. As order volumes grow, Thursday deliveries will be added. Customers select their preferred time of day for delivery, which can be made to their home or office. Winerytohome's delivery agent will call prior to delivery to confirm their arrival.

Delivery cost is two dollars per bottle, 24 dollars for the first case, with a delivery minimum of 20 dollars. The maximum cost per additional case for an order exceeding one case is 20 dollars. Deliveries are made in special Winerytohome developed insulated case containers designed to protect the wine during its travel.

Customers can order from up to four of sixteen wineries at once with a single, minimum delivery charge plus a modest one dollar per winery premium for multi-winery shipments. They can either select their own wines and/or pick from pre-selected wine packs combining special wines from several wineries. Not-yet-released wines can also be ordered or reserved via Winerytohome.

For more information, contact Doug Towers, President at 416 492 3102 or [doughtowers@winerytohome.com](mailto:doughtowers@winerytohome.com), [www.winerytohome.com](http://www.winerytohome.com).

## Feature Article

### The Most Suitable Grape Varieties of the Niagara Peninsula

By Hrayr Berberoglu

Niagara grape growers have been growing vinifera grapes in earnest since the 1970s. Their experience relative to the Europeans is limited. But, the learning curve has been steep. Many viticulturists have since been able to learn and apply the intricacies of growing the more delicate vinifera vines. The wines made from Niagara grown grapes continue to win respectable international awards in blind tastings.

Up to recent times, many so-called experts claimed red grapes to be unsuitable for the short growing season. They were proven wrong conclusively ever since several Niagara red wines were awarded gold medals in Italy and France.

Chateau des Charmes' 1999 St. David's Bench Cabernet Sauvignon and Reif's Meritage 1999 come to mind.

There are still many growers trying to determine the most suitable grape varieties.

Niagara's growing season is now approximately 200 days, and certainly not as long as Mediterranean regions. Varieties known to need a lot of sunshine must be disregarded.

This writer asked several respected Niagara winemakers about their opinion with regard to the most suitable vinifera grapes. In the red category, the winner, hands down, was Cabernet Franc, closely followed by Merlot and Pinot Noir. Cabernet Sauvignon was a distant fourth, Gamay and Syrah were neck and neck, and Zweigelt was the last.

Cabernet Franc is winter hardy, ripens a little earlier than Cabernet Sauvignon, and possesses a spiciness that the Niagara terroir seems to provide.

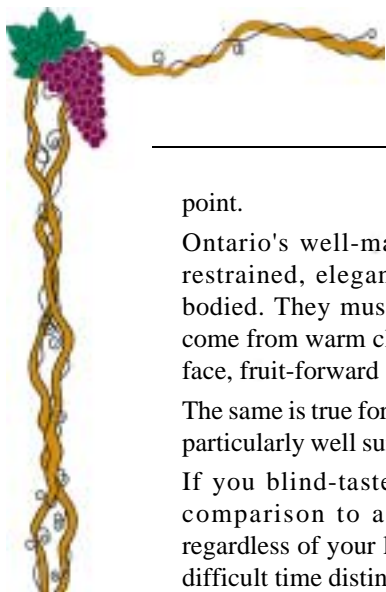
In the hybrid category, Baco Noir was the undisputed winner, followed by Marechal Foch. But de Chaunac, Leon-Millot and Chambourcin can and do yield fine wines if not over cropped.

For whites, there were no surprises. Chardonnay and Riesling were the most popular with an equal number of votes, followed by Sauvignon Blanc, Gewurztraminer and Pinot Gris.

In the hybrid category, Vidal was the undisputed winner, mainly because of its ability to withstand bursting when ripe and exposure to freezing. Seyval Blanc was a distant second, while no other grape was mentioned.

Certainly, some growers may find small pockets of land suitable for growing even Zinfandel and Syrah. In fact, a few winemakers insisted that Syrah is a suitable grape variety because of its early ripening characteristics. There are a few wineries experimenting with Syrah successfully. Only time will tell.

What is more important than any other aspect in viticulture is low yield. Growers who can bring themselves to initiate a vigorous "green harvest" after fruit setting will see not only satisfactory results but superior quality. Lailey Vineyards, Thomas & Vaughan, Funk Vineyards and Maleta prove the



point.

Ontario's well-made red wines tend to be more restrained, elegant, delicate, fruity and medium bodied. They must not be compared to wines that come from warm climes that are made in an in-your-face, fruit-forward style.

The same is true for white wines. Riesling seems to be particularly well suited to Niagara, as is Chardonnay.

If you blind-taste a Niagara Bench Riesling in comparison to a Rheingau or Nahe Riesling, regardless of your level of expertise, you will have a difficult time distinguishing one from the other!

## Book Reviews

### **The Frugal Oenophile's Lexicon of Wine Tasting Terms**

Chester Press, Suite 1415, 1011 Upper Middle Road, Oakville L6H 5Z9, 2003, 120 pages, ISBN 0-9685046-5-5, \$9.95 paper covers.

Reviewed by Dean Tudor

[Declaration of conflict: Richard Best is a Wine Writers' Circle of Canada colleague of mine]

This reference book has been compiled by Richard Best, known as the "Frugal Oenophile". He writes newsletters, conducts tastings, and operates his website [www.frugal-wine.com](http://www.frugal-wine.com).

Living in Oakville, he has easy access to the GTA and its wealth of wine tastings. The book is a basic-basic. It deals with describing some 650 alphabetically arranged terms and definitions specific to the language of wine. Best originally compiled the work to assist himself and his students in identifying winespeak. Most of the terms are in English, as are all of the definitions. Some pronunciation guides are included. At the end of the lexicon, there is a quote from Jancis Robinson: "In practice, applying words to wine is a complete free-for-all."...NOW he tells us, at the end of the book....Of course, there are many more words that could have been identified, but this is a good beginning. For example, while he has such terms as "apple", "citrus", "tobacco", "cassis", "berries", he doesn't relate such aromas or tastes to all the grapes themselves. And, of course, he could have added more of the common aromas such as pineapple, peach, apricot, to the grape varietal. Maybe in the next edition.

What I don't like about this book: too short, more terms could have been added.

What I do like about this book: handy size, large type

for older eyes and dark rooms. Quality-to-Price rating: 89.

**Out to Brunch - At Mildred Pierce Restaurant**  
The Cookworks; Distributed by Canada Manda Group, 2003, 128 pages, ISBN 0-9731651-0-3, \$29.95 paper covers.

Reviewed by Dean Tudor

This book is by Donna Dooher, chef and co-owner, and Claire Stubbs, a chef at Mildred Pierce for six years. Here are the restaurant's signature and brunch dishes, plus both alcoholic and non-alcoholic beverages. Baked goods include the usual of scones, buttermilk biscuits, crumpets, jazzed up here with bacon and asiago, brioches, muffins, beignets. Twelve egg dishes include french toast, omelettes, beef hash, huevos, coddled eggs. There is, of course, hearty breakfast fare such as shrimp and crab cakes. And lots of sweets, biscotti, shortcakes, pies ...

Other mains include a roasted pepper and basil strata, made in large muffin tins for individual serving, a chicken and waffle with Dijon cream and chutney, and a grilled focaccia with roasted peppers, eggplant, asiago, and black olive pesto.

The photos are superb. Both imperial and metric measurements are used.

What I don't like about this book: the index could be better. The names of dishes are not indexed, for example, the Wally is not under "W", nor are other titles, but the ingredients are indexed. The book is a little too cute with the Mildred Pierce film references. But the DVD did come out in late 2002, so it is possible to minutely examine the flick.

What I do like about this book: good advice to maintain a pantry of jams, spreads, batters, vinaigrette, chutney, salsa, sauces, and pastry. Quality-to-Price rating: 88.

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