



Just Off the Vine ...

The Ontario Wine Society's Newsletter

September 2005

Upcoming Events

Toronto Chapter

Pinot Noirs of the World, Horizontal Tasting

October 17, 2005

New Kids on the Block

November 22, 2005

Bordeaux Blends

January 17, 2006

Icewine Weekend

February 4-5, 2006

Sparkling Wines

February 21, 2006

Wine & Cheese

March 14, 2006

Annual Dinner

April 25, 2006

Sauvignon Blanc Tasting

May 16, 2006

Niagara Chapter

Niagara Chapter is currently on break for the Crush.

Annual Dinner at La Cachette Restaurant

November, 2005

News from the Vines

BY FRED COUCH, OWS – NIAGARA CHAPTER

Watch for 6 new wineries opening in the Southwestern Ontario area in the next year!

Pelee Island Winery has a newly renovated retail store and tasting area.

Cornerstone Estate Winery, 4390 Tufford Road in Beamsville, opened on September 3rd. Featured wines include a number of single varietals and a few blended reds. The winery has already won a bronze medal for its 2002 Cabernet Franc at the 2005 Toronto Wine & Cheese Show.

Hidden Treasures? **Hidden Bench Vineyards & Winery** is presently constructing a building on Locust Lane in Beamsville. The first commercial release is expected in the spring of 2006.

Congratulations to **Shiraz Mottiar** who has been named the new winemaker at Malivoire. Ann Sperling the company's founding winemaker will continue in an advisory capacity.

The **Twenty Valley Playhouse** in Vineland is a unique dinner theatre in the centre of Niagara's picturesque wine region, offering an intimate theatre experience along with gourmet dining and local wines. Each new production features different wineries from the Niagara area, particularly the Twenty Valley area. Check out the website at: www.twentyvalleyplayhouse.com.

The OWS website now has links to nearly 100 wineries in Ontario sorted by area.

Ontario Winery Events

By Chadsey'S Cairns Winery

<http://www.bychadseyscairns.com/>

2004 Pinot Noir Release Party

October 1, 2005 2:00 pm - 5:00 pm

By Chadsey's Cairns is celebrating the release of several significant 2004 estate vintages, including a remarkable Pinot Noir and the first Chenin Blanc grown in Prince Edward County, Saturday, October 1st.

Local musician Zeke Mazurek will be there, fiddle in hand, to add to the harvest ambiance and wagon rides to visit the cairns will provide a fun and romantic diversion. Who knows, the way the season is progressing at least three weeks ahead of last year, we may even be a crushing grapes that day as well.

Toronto Star wine critic Gord Stimmell called our 2003 Pinot "the best I have had yet from Prince Edward County" and gave it a 90 rating (June 27/05). We believe the three barrels of 2004 Pinot that are ready for release are of similar quality, exhibiting a varietal authenticity and subtlety that is really superb.

We are also especially pleased to add our Chenin Blanc to the historic first vintages that we have offered (the 2002 Gewurztraminer was the first grown in the county and the 2003 Pinot Noir was the first of what will be a long line of great Hillier vintages). This is a dry version of the Loire Valley classic, with a lovely floral bouquet and clean Riesling-like finish.



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Another treat will be our first Cabernet Franc made from Guy Plamondon's first crop from his Consecon vineyard. This is the first ever wine made from Ameliasburg grapes.

We took it off a touch early because of bird pressure, but it has developed into a fine wine in new Hungarian oak, exposing black plum sweet/tartness and a lingering soft tannin finish.

With its sour cherry tones, our 2004 Gamay from the King Eddie vineyard and our grownup cranberry/strawberry Rosé from Martin Gemmrich's Niagara-on-the-Lake grapes, will also be available beginning in mid-September. In addition, our 2004 un-oaked Chardonnay will at least be available for tasting October 1, although it and our 2004 Riesling may be released later in the fall.

We expect the tastings to be concluded by about 6pm when we will close the wine store, although the party will continue. It would be possible, therefore, to attend and still be back in Toronto or even Ottawa that same night. On the other hand, you may want to book yourself an overnight or weekend stay to enjoy the splendour of the county in the fall.

If we happen to be deluged with rain, which has not happened much this season, we will defer the celebration to Sunday October 2, at the same time.

Please RSVP by email if you are coming so that we can at least guesstimate our food requirements and if, in the rural tradition, you are able to bring a pot-luck contribution of your favourite finger food, we would be most happy to share it with our guests.

You can also email wine orders for delivery, if you are unable to attend. There will only be about 60-70 cases each of Pinot and Cab Franc available. Orders for a February release of a slightly smaller quantity can be taken if we sell out.

Our website has a map of how to get here that you could share with a first-time discoverer of Prince Edward County.

Finally, as a special treat we will be serving the 2001 unfiltered Riesling that we served at the opening party in June 2003. It has matured into a remarkably rounded complex wine from the vigorous and energetic version of the varietal that we tasted three years ago.

Cave Spring Cellars

<http://www.cavespringcellars.com/>

What's Up?*

September 17-18, and 24-25, 2005

Tastings are held at 11:00 am, 2:00 pm and 4:00 pm

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.

\$15.00 per person. Reservations Required

905-562-3581, ext. 302

*Free to Niagara Wine Festival Passport holders .

Chateau des Charmes

<http://www.chateaudescharmes.com/>

Connoisseur Series

Join us for a series of in-depth seminars and tastings for those as passionate about wine as we are. Thursdays and Sundays at 2pm. Space is limited to the first 12 people. Reservations required. \$15 per seminar.

September: Reds of the St. David's Bench Vineyard

The warmest sub appellation in Niagara boasts some of the most complex red wines made in the area. Taste sunshine in glass.

October: Just Desserts

Learn about the similarities and differences in producing Late Harvest, TBA and Icewine. This seminar will be \$20.

Rhythms of Steel – Niagara Wine Festival Event

September 18 - 2:00 pm

Château des Charmes and the PK Hummingbird Steel Orchestra celebrate the harvest with our third annual Rhythms of Steel performance. Sip our steel-aged wines to the lively Caribbean rhythms of a steel drum band set amidst our St. David's Bench Vineyard. Join us and discover why this even has created such a stir, while dancing the afternoon away!

\$2 per person for Niagara Wine Festival passport holders.

\$5 per person for non-passport holders.

Includes one glass of wine. Reservations are not required.

For more information about the Niagara Wine Festival please visit <http://www.grapeandwine.com>.

Robert Michaels – Free Benefit Concert in the Vineyard

September 25 - 3:00 pm

Join the Bosc family as they welcome JUNO Award-Winner Robert Michaels for an afternoon of award-winning Canadian music and wine set amidst the vines of Château des Charmes' own St. David's Bench Vineyard. Admission to the concert is free. Volunteers from St. Catharines General Hospital Foundation will be on-hand to gratefully accept donations that will be directed toward "Heart Beat" the current capital project for an Echo-

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Doppler machine for the Cardiac Investigative unit.
Château des Charmes will be providing thank-you gifts for donations including a front row seat for each donation of \$100 or more.

Seating for the first 200 guests will be under the tent on the Vineyard Courtyard. Overflow will be on the surrounding lawn, please bring your own lawn chair.

Selected Château des Charmes wines will be available for purchase by the glass. Bottled water will also be available for purchase. No beverages are permitted to be brought on site.

Colio Estate Wines

<http://www.colio.com/>

4th Annual Harvest Hoedown

October 1, 2005.

Foot stompin' bluegrass fun, food and refreshments for the whole family.

Free Admission

Coyote's Run Estate Winery

<http://www.coyotesrunwinery.com/>

A Flight of Lights

September 16 - 25 10:00 am - 6:00 pm

Visit Coyote's Run Estate Winery and experience a tasting of three light and fruity wines. This is a flight that is sure to delight.

Complimentary.

Chardonnay and Camembert ~ Burgundy Style

September 16 - 18 and 24 -25 10:00am - 6:00 pm

Visit Coyote's Run Estate Winery and enjoy a tasting of our 2004 Unoaked Chardonnay paired with a sumptuous sample of drizzled Camembert.

Complimentary to Passport Holders, \$3 for Non-Passport Holders

The Grange of Prince Edward Estate Winery

<http://www.thegrangewines.com/>

The Grange Harvest Series

Harvest Jazz Night at The Grange

A casual, fun, multi-station dinner featuring wine tastings, with the fabulous Emily Fennell & Soul Flight Trio

September 24, 6:00 pm - 10:00 pm

\$75 per person

Grange Harvest Barbeque

An upscale country barbeque with wine tastings and entertainment provided by the hilarious, gregarious Frere Brothers

October 15 , 6:00 pm - 10:00 pm

\$75 per person

Grange Harvest Gala

An elegant eight-course wine tasting dinner paired with the classic musical stylings of Elizabeth McDonald

November 12, 6:00 pm - 10:00 pm

\$100 per person

Series - \$225.00 per person

These events will preview selected new fall releases.

Tickets available at The Grange of Prince Edward Estate Winery, 990 Closson Road, Hiller, ON. VISA or MasterCard orders accepted by phone. Call 613-399-1048, ext. 24 or 866-792-7712, ext. 24.

Harbour Estates Winery

<http://www.hewwine.com>

Rock'n'Ribs featuring April Wine

September 17, 2005 - 7:00 pm

This event has become more and more popular. We are now sold out. We have a waiting list and if enough sign up by this weekend (Sept. 10), we will add additional space. So if you were thinking about it, don't delay, click on the following link to get on the list.

www.hewwine.com/forms/rocknribs.htm

The 5th Annual Great Grape Stomp

September 24, 2005 - 12:00 noon - 5:00 pm

Don't miss this fun event. Not only is it a blast, it raises money for a great cause, Hospice Niagara. We had 90 teams compete last year. Register today to ensure your spot. Details and online registration on the web site.

Henry of Pelham

Dinner at Horseshoe Valley Resort

November 5, 2005 - Cuvee Catharine Sparkling reception at 6 pm followed by dinner promptly at 7 pm.

Join us for a matching of outstanding cuisine prepared by Horseshoe Valley Resort with the finest wines from Henry of Pelham's wine library. We'll start with a Cuvee Catharine Sparkling reception and then enjoy a 4 course meal paired with 8 exceptional Henry of Pelham wines — 4 different current vintages and 4 of the same wines that have been cellared perfectly for comparison.



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Hernder Estate Wines

<http://www.hernder.com/>

A Wine and Grape Pig Roast

A wine and Grape Pig Roast with Classical Rock band...."BUMPER" covering such bands as The Stones, Beatles, Doors, The Hip, CCR and many more! A high energy, danceable, 'rock and roll' party paired with swine and wine! Optional Pig Roast from 6-8pm (not included in ticket price!), Band plays from 8-midnight outside under the stars beside the vineyard (inside contingency)

September 23, 2005. Price: \$10.00 in advance. Please call 905-684-3300 for tickets.

Hillebrand Estates Winery

<http://www.hillebrand.com/hillebrand/default.htm>

Hillebrand Artisans at the Winery

September 17 - 18, 10:00 am – 5:00 pm

This year marks the 11th anniversary of Artisans at the Winery. Guests are invited to browse and shop the handmade wares by some of Canada's talented artists. From fine art to home décor. From apparel to pottery. It is there for guests to enjoy at Hillebrand Winery in the heart of Niagara-on-the-Lake wine country. A celebration of great wine, food and art. Rain or shine.

Admission is complimentary.

Hillebrand Harvest at the Winery

September 24 - 25, 10:00 am – 5:00 pm

Celebrate the harvest and traditions of winemaking, through various wine-themed activities. Follow the grape on its journey to becoming an award-winning wine during the Grape Vine to Estate Wine Experience. Guests are also invited to go foot-to-foot with friends in the very popular Grape Stomp. Timed competition makes for great fun as guests roll up their pants and start stomping. Enjoy a special outdoor bistro featuring the cuisine of Chef Tony de Luca, and inspired by the freshest produce of this harvest season. Rain or shine. Admission is complimentary.

“Red wine is the most effective drug yet discovered for the prevention of heart disease.”

Professor Serge Renaud of the French National Institute for Health, 1991.

Inniskillin Wines

<http://www.inniskillin.com/index.asp>

Profiles of Pinot Noir

September 17 - 18, 24 - 25 - 11:00 am - 5:00 pm

Inniskillin has been producing Pinot Noirs since the early 80's seeking unique styles within the varietal. Enjoy a horizontal Pinot Noir flight and truly gain a sense of Niagara's terroir. This grape offers a variety of layers on the palate and continuously leads you to new sensations. Cheese pairing included, true Canadian Excellence.

\$8 per person. No Reservation Needed

Inniskillin Limited Edition Icewine Chocolates

September 17 - 18, 24 - 25 - 11:00 am - 5:00 pm

The award winning Duby Chocolatiers have released their new Inniskillin Icewine chocolates at the Icewine Tasting Bar. Vidal, Oak-Aged Vidal, Riesling and Cabernet Franc Icewine chocolates melt in your mouth while nuances of Icewine tickle your tongue. For those chocolate lovers, this tasting cannot be missed.

\$5 per person. No Reservation Needed

Konzelmann Estate Winery

<http://www.konzelmannwines.com/>

Winemaker's Dinner

September 16, 6:30 pm - 10:00 pm

Join us for an exquisite four course dinner hosted by Winemaster Herbert Konzelmann and experience his passion and appreciation for wine, food and life. Featuring the Winemaster's Collection premium wine series and catered by Toast of the Town, Chef Gerald Meechan.

Sparkling Wine reception - 6:30pm, dinner – 7:00 pm

\$125.00 p.p., RSVP required. Menu on the web site.

Harvestfest BBQ 2005

Saturday, September 24 - 11:00 am – 5:00 pm

Join us at Niagara's exclusive lakefront winery and enjoy an outdoor BBQ featuring authentic German Oktoberfest sausage with sauerkraut paired with a glass of Konzelmann wine.

Adults \$6.00, kids \$4.00 (sausage & pop).

Taste the Season 2005 Passport Program

Weekends of November 12-13, 19-20 and 26-27

Hosted by the Wineries of Niagara-on-the-Lake

Enjoy a wine and food pairing at each of the 17 wineries of Niagara-on-the-Lake AND discover great holiday gift selections, wines for your seasonal entertaining, and

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wines to cellar for enjoyment later. Present your passport at the Niagara-on-the-Lake Chamber of Commerce at 26 Queen Street in the Historical Shopping District and receive your "Vintage 2005 Collectible Ornament" as a keepsake of your trip. Your touring passport also supports Second Harvest and its programs to help feed those who would otherwise go hungry.

Passports are \$30 and available by calling Second Harvest at 416-408-2594.

Passports and accommodation bookings are available online at www.niagaraontheLake.com. Wine and Food pairings can be viewed at

<http://www.wineriesofniagaraontheLake.com>

Holiday Open House

December 3 - 4, 10 - 11 - 12:00 noon - 4:00pm

Savour the Season with a sample mulled wine whilst perusing the Holiday Gift Gallery.

Shop On-line for Konzelmann Wine!

Konzelmann Estate Winery, Niagara-on-the-Lake, Ontario, 905-935-2866,

Email: wine@konzelmannwines.com

Maleta Estate Winery

<http://www.maletawinery.com/>

Understanding Wine & Food Pairings

September 16-25, 10:30am to 5:30pm

During the 2005 Niagara Grape & Wine Festival in September, come and visit us to understand how wine and food interact. Experiment how various food components interact with different wines by mixing and matching cheese, chocolate, truffles and other delicacies with our award-winning VQA wines, from luscious Rieslings to full-bodied Gamay and Meritage, and Icewine.

Free for passport holders; \$5 for non-passport holders.

Call: (905) 685-8486

Malivoire Wine Company

<http://www.malivoirewineco.com/>

Wine and Cheese - the Artisanal Way

September 17 - 18, 24 - 25 - 11:00 am to 5:00 pm

Handcrafted wine and handcrafted cheese – the best of Niagara! Malivoire is privileged to present the brand new Upper Canada Cheese Company of Jordan, Ontario founded by Wayne Philbrick.

\$4 per person, free with Niagara Wine Festival Passport.

Passports are available from the Niagara Grape and Wine Festival Office. Call 905-688-0212 or visit their website: at <http://www.grapeandwine.com>.

Gris and Recipes

September 19 - 23 - 10:00 am to 5:00 pm

Taste the difference the vineyard makes!

Compare two styles of Pinot Gris, including our 2004 Estate Bottled Pinot Gris and featuring our brand new releases from the Laundry Mottiar Vineyard – the home vineyard of Malivoire's new winemaker Shiraz Mottiar. Shiraz's 2004 Pinot Gris was made in extremely limited quantities and could well be only available for tasting during this brief period. Winery-tested recipes will be available for you to take home to try with the wines.

\$3 per person, complimentary with Niagara Wine Festival Passport.

Passports are available from the Niagara Grape and Wine Festival Office. Call 905-688-0212 or visit their website:

<http://www.grapeandwine.com>

Malivoire's Fall Touring Event

Malivoire's Fall Touring Event is always a sell-out and it's by-invitation-only. This year's dates have been set for November 12 and 13, 2005. Do you want to be on the guest list for this entertaining, educational and tasty event? Make sure that Malivoire has your e-mail and postal address before the end of September. Email fall@malivoire.com and mention that you read it in the OWS Newsletter

Peller Estates Winery

<http://www.peller.com>

Harvest Celebration

September 17 - 18 and 24 - 25

Culinary Demonstration

12 noon & 2:00 pm

Join a member of our culinary brigade as they guide you through the preparation of harvest inspired wine country creations. Guests will enjoy sampling the ideal wine pairings to accompany the recipes.

\$20 per guest, reservations can be made by calling 1-888-673-5537 x 2.

The Future, Present and Past of Wine

11:00 am, 1:00 pm, 3:00 pm and 5:00 pm

The grape on the vine represents the future Peller Estates award-winning vintage – and we celebrate this as we head into the harvest season. Join a progressive tasting where you will enjoy the pressed juice of a grape in our vineyard, a barrel sample in our cellar, a wine that is presently available in our boutique and a taste of the past with a back vintage wine – a grape's ultimate destiny. Guests receive a Peller Estates tasting glass to take home.



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\$10 per guest, reservations can be made by calling 1-888-673-5537 x 2.

Pillitteri Estates Winery

<http://www.pillitteri.com>

Vineyard Trolley Tour and Tasting

September 17 – 18, 24 - 25 –

Trolley Departures 12:00 noon - 3:00pm. on the hour

Enjoy a guided vineyard trolley tour followed by a tasting of three wines paired with complimenting appetizers in our picturesque setting.

\$ 10 per person. Passport holders receive complimentary reserve tasting.

Mediterranean Memories, a Bistro Experience

September 17 – 18, 24 - 25 - 11 a.m. to 4 pm.

The Pillitteri patio will be featuring a mouth-watering menu of Mediterranean cuisine, prepared by Toast of the Town Chef, Gerald Meechan.

Reif Estate Winery

<http://www.reifwinery.com/>

Reif Estate Winery's Calypso Cruise

September 11 - 1:30 pm - 5:30 p.m.

Join us on our maiden voyage with the Princess Dalhousie Cruise Ship. Enjoy a four hour afternoon cruise on Lake Ontario featuring a welcome Sangria, Live Entertainment with the PK Hummingbird Steel Band, hor d'oeuvres and a wine tasting.

Reservations Required - \$39.99 per person

Email events@reifwinery.com or call 905-468-WINE for tickets or reservations.

Riverview Cellars Estate Winery

<http://www.riverviewcellars.com>

Grape & Wine Tastings

September 16 - 25 : 10:00 am - 7:00 pm

Enjoy samples of our ripened grapes accompanied with their respective vintage. Taste the similarities between the actual grape and the wine. No charge for passport holders, \$3 for non-passport holders.

No reservations required

Stoney Ridge Estate Winery

<http://www.stoneyridge.com/>

The Stars Are Out in the Vinyard

September 24, 2005 - 7:30 pm

Stoney Ridge Estate Winery and Inside Out Film Festival present a special outdoor screening of *Sideways*.

Individual tickets: \$20 per person, including a sampling of stoney ridge pinot noir

Special dinner package: \$35 per person, includes dinner on the patio before the movie.

Please call 905-562-1324 ext 25 to reserve

Southbrook Winery

<http://www.southbrook.com/>

Chardonnay Comparison

September 17 - 18

We will be comparing different Chardonnays, 2 Southbrook Chardonnays and 4 Chardonnays from the vintages selection. We will run 2 flights of 3 wines.

\$6 per person

Square Dance Under the Stars

Square Dance and Pig/Beef Roast

September 23 - 7:00 pm - 11.00 pm

Join us for one of Southbrook's most popular events of the year. Our traditional pig roast has transformed into a Square Dance. So grab your partner by the hand and join us.

\$79.95 + Tax per person

Southbrook Winery Open House

October 2, 1:00 pm - 5:00 pm

Southbrook Winery is celebrating its 10th Anniversary of Triomphe, our signature wines. There will be cooper demonstrations, cooking demonstrations, simple food and wine pairing, wine tours, blind tasting and barrel sampling.

Pinot Noir Tasting

October 8 - 10, 22 - 23

Try 2 Southbrook Pinot Noir's and 2 from Vintages.

Come and sample some of Southbrook Winery's greatest Pinot Noirs.

\$6 per person.

We will be having simple food and wine pairings on the weekends throughout the months of September and October. For any further information please check the web site.



Strewn Winery

<http://www.strewnwinery.com>

Celebrate the Crush

September 24 - 10:00 am - 3:00 pm

Every hour on the hour. Discover the enchantment of the harvest with hands-on experience. Help with the crush: sample freshly pressed grape juice along with VQA wines. \$10.00 per person or \$7.00 per person with a winery touring passport.

Call 905-468-1229 for reservations

Willow Heights Winery

<http://www.willowheightswinery.com/>

Mussel Madness

September 17 - 18, 24 - 25 - 12:00 noon - 5:00 pm

Come in and feast upon P.E.I Mussels simmered in our delectable Chardonnay and herb jus reg. \$10.95, during the Niagara Wine Festival \$7.95.

Other Events

The Gourmet Food & Wine Expo

<http://www.foodandwineshow.ca/>

Metro Toronto Convention Centre, South Building, Exhibit Hall D

\$15.00 General Admission

\$55.00 VIP Evening (includes \$20 sample tickets)

No one under 19 admitted

Thursday, Nov 17th 6 - 10 pm (VIP Evening)

Friday, Nov 18th 2 - 10 pm

Saturday, Nov 19th 12 noon - 10 pm

Sunday, Nov 20th 12 noon - 6 pm

The 11th annual Gourmet Food & Wine Expo, Canada's biggest and best gourmet food and wine tasting event, features over 750 wines from every major wine producing country in the world, dozens of delectable culinary dishes, and 40 different wine seminars designed for everyone from the enthusiast to the connoisseur. Fine vintages and spirits will be premiered for the first time in Canada and celebrity chefs will appear hourly to cook up entertaining ideas at The Food Network Canada Stage.

To celebrate the 2005 theme country, South Africa, a special tasting pavilion will host live entertainment and uncork the exciting wines emerging from the Cape winelands.

For more details visit the web site, call 1-866-414-0454 or email: suzanne@foodandwineshow.ca

FLAT ROCK

CELLARS - JORDAN -

ONTARIO'S NEWEST

WINERY

HRAYR BERBEROGLU

Flat Rock cellars, the newest boutique winery of Ontario; offers not only spectacular views but also extraordinary wines.

Ed Madronich has a wine marketing background and is very well grounded in the realities of grape growing in the province. He decided to concentrate on grape varieties he believes best suited to the Niagara Escarpment terroir; accordingly, he markets mainly varietal and one blended brand.

His chardonnays are elegant, flavourful, balanced with a long aftertaste, riesling light and crisp, typical of the variety, pinot noir delightful and deeply flavoured. The brand Twisted consists of gewürztraminer for aroma, riesling for support, and chardonnay for background. This off-dry wine is designed for the average consumer, but delightful and playful in its flavour.

The vidal icewine is concentrated and very well balanced, elegant and refined.

The gravity-flow winery, designed to handle at peak 12,000 cases, is surrounded with 35 hectares (80 acres) of meticulously maintained vineyards part of which was planted in 2000 and rest a year later. A few acres were added in 2004.

Although the vineyards are still relatively young, one would not know it from the flavour of the wines.

All vineyard blocks are well drained and on partially on heavy loam on limestone with a particularly thick layer of clay/loam and rocky/loam on limestone.

Ed Madrocich planted 4250 vines per hectare, and aims at harvesting six to six-and-a-half tones of fruit per hectare. This compared to other wineries is low, thus designed to yield deeply flavored wines.

Ever the experimenter in the winery Ed employs barrels from a variety of French producers: Cadus, Dammy, Francois Frere, Seguin-Moreau, Berthomieu. to preserve. Flat Rock uses exclusively screw cap enclosures, in an attempt varietal character and freshness, a first in Ontario.

The imaginatively designed label reflects the philosophy of Flat Rock Cellars – purity of flavour.

Just before the official opening ceremonies on May 26, 2005, this author that the opportunity to taste barrel samples of 2004 vintage chardonnays aged in Cadus,



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Damy, Francois Freres barrels. Of the entire first showed best. This was a unique experience clearly proving the importance of selecting the right barrel for a particular wine.

The best experimental wine was 2004 chardonnay fermented with wild yeasts and aged in Seguin-Moreau barrels; this I found the most intriguing and exciting. The flavour of wild yeast gives to the wine is completely different flavour than those laboratory-cultivated yeast. Admittedly, this chardonnay would please a small fraction of wine consumers due to its unusual aromas intermingling with chardonnays typical apple/pear smells. The winery has a hand harvest only policy, and strict sorting before crush.

Gleaming small stainless steel fermentation tanks show visitors that no expense was spared to produce small-batch fine wines, but more importantly the philosophy of pricing all wines reasonably should please all looking for fine bottles that satisfy without breaking the bank.

After the barrel tasting, Ed conducted an official tasting of all his bottled wines from the 2004 vintage with the exception of pinot noir, which was 2003.

Chardonnay – pleasantly pale with greenish hues, minerally on the palate, full-bodied and creamy. Long finish \$ 16.95

Riesling Nadja's Vineyard from a bloc in the upper part of the vineyards. A fruity, acid-driven wine of elegance. Long aftertaste and made to complement food particularly pan-fried whiter-fleshed fish with cream sauces or seafood pasta with cream sauce \$ 19.95

Riesling – an off-dry, clean, balanced, charming wine for summer sipping, or fruit bowls. \$16.95

Twisted – the only blended wine of the winery consisting of gewürztraminer, riesling and chardonnay. Perfumey, fruity, succulent balanced and exudes purity of flavours. A fine sipping wine, or to complement light lunches \$ 16.95

Pinor Noir rose an excellent rose with almond undertones and slightly bitter, but pleasant finish \$ 14.95

Pinot Noir 2003 appealing typical pale red colour, restrained fruit, medium weight, with a fine finish \$ 23.95

Flat Rock Cellar wines are exclusively available at the winery.

Last Months Mystery Photo???

A crusher destemmer and Inniskillin.

On sale in bookstores September 20

A Pocket Guide to Ontario Wines, Wineries, Vineyards, & Vines

by Konrad Ejbich

The most comprehensive reference book on Ontario wines ever published, A Pocket Guide to Ontario Wineries, Wines, Vineyards, & Vines is written by Konrad Ejbich, past president of the Wine Writers' Circle of Canada.

This pocket-sized book provides up-to-date listings for wineries in the Niagara Peninsula, the North Shore of Lake Erie, Pelee Island, Toronto, and Prince Edward County. Over two thousand wines are reviewed and graded here, along with hundreds of vineyards, and the scrupulous appraisals are completely independent and free of bias.

Konrad Ejbich is one of Canada's most highly respected wine writers. He is a correspondent for Wine Spectator, a columnist for Style at Home, and the "resident wine expert" on CBC Radio, with regular appearances on Ontario Today. Konrad's credits also include ten years as drinks columnist for Toronto's EYE Weekly and columnist for Wine Tidings; contributor to Decanter; appearances on CBC-TV, City-TV, Discovery; and articles in the Globe and Mail, National Post, and others. Konrad is a past president of both the Wine Writers' Circle of Canada and the Toronto Culinary Guild. He was director of education for the Canadian chapter of L'Académie du Vin, and he has adjudicated in France, Germany, Italy, the U.S., and Canada.



Also coming in September

Harmony On The Palate

by Shari Darling

Shari is presently releasing her latest work, a cookbook entitled "Harmony On The Palate," which celebrates the new evolution in food and wine pairing through recipes and matching wine notes. It will be released in September.

NOTE: The OWS is expecting review copies of both books. If you are interested in reviewing one of these books for the Newsletter, please email me at owsnews@rogers.com.