



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

September 2007

## Upcoming Events

### Toronto Chapter

#### **A Reif 25th Anniversary Event**

**25 Years of Winemaking! 30 Years of Grape Growing!**

Tuesday, September 25, 2007

Reception - 6:00pm, Tasting – 6:30:00pm

The Reif family began winemaking 12 generations ago at Neustadt in Germany's Rhine region. In 1977, Klaus Reif's uncle Ewald, immigrated to Canada and bought 135 acres on the banks of the Niagara River. After six years of vine testing, Reif Estate Winery was opened. President, Klaus Reif, after graduating from the Geisenheim Institute with a degree in Oenology in 1987, came to Canada to help his uncle. Klaus believes that his philosophy, that "Great wine starts in the vineyard", has been the cornerstone of Reif Estate's continued success. Klaus is also a Director of the Wine Council of Ontario and the Vintners' Quality Alliance (VQA) and a member of the Academic Advisory Committee at Brock University.

Roberto DiDomenico has been the winemaker at Reif since 1990. Roberto graduated from the University of Guelph with a specialized honors microbiology degree. After traveling back to his roots in the wine regions of Italy (and France), he established his philosophy of "Being true to the grape variety with little intervention and letting the wine make itself".

Reif Estate produces traditional vinifera grape varieties such as Chardonnay, Riesling, Pinot Grigio, Sauvignon and Chenin Blanc, Gewürztraminer, Cabernet Sauvignon and Franc, and Merlot as well as Vidal and Baco Noir.

Come join Klaus Reif and Roberto DiDomenico as they take you on a historical journey of their lives and wines. As you can see below, some of these wines are from Reif's library collection. This is sure to be a "Once in a Reif Time" OWS event.

Reception: 2006 Pinot Grigio, 2006 Gamay Noir

White Flight: 1989 Riesling Dry Reserve  
2006 Riesling

1995 Chardonnay Reserve

2004 Chardonnay Reserve

Red Flight: 1995 Tesoro

2002 First Growth Cabernet Merlot

Icewine: 1987 Vidal Icewine

2004 Vidal Icewine

Member and one guest - \$37.00 each. Additional guests and non-members- \$47.00 each.

### Niagara Chapter

#### **Blended Rosé Tasting**

**Roasted Pig Picnic under the Tent**

Friday, August 24, 2007

Reception: 6:30 p.m. Tasting: 7:00 p.m.

Join us harbour-side as we enjoy the summer and have our last bash before the break and the onset of autumn. We'll meet at Harbour Estates Winery in the octagonal tent, which is nestled among forest and vineyards on the banks of the Jordan Harbour. We'll sip on rosé wines and enjoy a casual Roasted Pig Feast!

For the most part, rosé wines are either single varietals of reds with very little skin contact, or blends of white and red wines for a soft coloured combination. Our tasting will focus on the second of these; blended rosé wines. Fraser Mowat, owner and operator of Harbour Estates, will lead us through our tasting and explain the art and science of blending wines and producing fabulous rosés. We will taste the finished products from different wineries, as well as the component wines that went into them.

Harbour Estates is a family owned and operated business. Fraser Mowat, a 4th generation agricultural grower, bought the property 27 years ago with his wife and parents to farm tender fruit. About 10 years ago, he and his wife Darlene bought his parents' portion of the property and began planting Merlot. Their crop became exclusively grapes about 7 years ago and they opened the Harbour Estates Winery. The property proved to be nicely protected and lent itself well to growing Merlot and other red wine grapes, which is now their area of concentration. We will be tasting a Harbour Estates Merlot at this tasting.

The Feast will consist of Roasted Pig along with salads, buns and bbq sauce, and other delicious treats. Come and join us rain or shine – we'll be under the tent!

Please go to the web site for registration forms:

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



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## Previous Events

### **The Outer Limits of Ontario Wine**

Monday, July 23 - 2:00 p.m. ~ 5:00 p.m.

**The Event:** The Outer Limits of Ontario Wine; a tasting of 100% Ontario wine that is not currently VQA eligible from one of Ontario's recognized areas.

The Venue: Savoy Bistro & Lounge

**The Target Audience:** wine trade, wine press

**The Availability/Catalogue:** All 212 wines from 40 different wineries were available at their respective winery, but only a handful of wines were distributed by the LCBO. The catalogue was a spreadsheet listing the names and prices, websites, email addresses, and so forth, as well as sugar levels. Each booth had further information about the wines being tasted.

**The Quote:** "The paid public tasting in the evening was donated to Grapes for Humanity which helps the victims of landmines [www.grapesforhumanity.com](http://www.grapesforhumanity.com)"

**The Wines:** My strategy, to reduce palate fatigue, was to try just those wines under 5 in sugar content. I also did not try grape wines I passed on the geisenheim, the leon millot, the chambourcin, the de chaunac, or the vidal), nor did I try blends with grapes, nor blends with spices or chocolate. I missed a lot of good wines, but I at least had the opportunity to leave my insulin pack at home! Many sweet wines sell themselves. I had hoped to taste many of these sweet wines after I tasted the off-dry ones in a pass through the booths. But it was not to be...

I began tasting alphabetically, and right away ran into some of the best fruit wines I have ever had - from Applewood Farm Winery in the Stouffville area. I started with their Crazy Eight Cider, a 100% raspberry at 8.8%. The last time I had quality like this was when Lenz Moser sent us an Austrian Sparkling Raspberry wine in the previous century, under 10% alcohol. The intense raspberry flavours were phenomenal, and the mousse was certainly effervescent. I was blown away, enough to order five two-fours from [www.applewoodfarmwinery.com](http://www.applewoodfarmwinery.com). A 341 mL bottle costs a mere \$2.50 (includes deposit). It'll be my summer drink for the rest of the year. Don't tell the winery, but a lot of their products are underpriced... Later I went back to try the Pear Port 2002 (fortified to 18%, sugar code of 5, \$12.95 for half a litre), another phenomenal wine of intense pear flavours; it was better than my usual all-time favourite pear sweetie, the St. Jorg Cellars Poiré Royale from California. I also enjoyed an experimental Caramel Apple, the Strawberry Cider (10%, fresh strawberry nose and palate - not the usual cooked jam I experienced in many other strawb concoctions; \$9.95 for 750 mL), and the Mac-Meade (sparkling wine from Macintosh apples and honey, same price). Applewood

Farm Winery certainly excels at sparkling fruit wines. At Archibald Orchards Estate Winery, I tried the Hard Cider NV, 6.2%, sugar 3, \$8.95 750 mL, off-dry in the finish, the nifty Ida Red Oak Aged NV (12.1%, bone dry, \$9.95, good oak consistency, almost like a chardonnay; I've still got some of their 1999 Ida red Oak Aged, which is still showing very well).

The Birch Farms and Estate Winery Oak Aged Macintosh 2004 (11.5%, sugar 1, \$13.95) had less oakiness but a more pronounced apple finish. Their Peach wine (\$11.5%, sugar 3, \$12.95) was just peachy and slightly off-dry in the finish. Their Rhubarb 2005 (one of the more difficult wines to make) was 12%, sugar 3, \$13.95, and reminiscent of a fine rhubarb jam. Coffin Ridge makes a Winey Pear 2006 (\$14) which was made from wild pears. I also tried Cornerstone Estate Winery's Cherry Festival 2005 (13% ABV, sugar 3, \$9.50 for half-litre), with its off-dry cherry intensity. And their Estate Apricot Wine 2004 (10.5% ABV, sugar 4, \$9.50 for 500 mL) not unsurprisingly like a fine off-dry vidal. Their Strawberry Festival (12.5%, sugar 4, \$9.50 for half-litre) was a bit light in taste, but it certainly was not jammy. Cox Creek Cellars Black Currant Back Home NV (\$13% ABV, bone dry, \$11.70) was oak aged, good price, and highly recommended - but it does need time to resolve the wood. Nevertheless, another underpriced wine value. Downey's Estate Winery Premium Gooseberry NV (14% ABV, bone-dry, \$13.95) certainly tasted like gooseberry without the jamminess, but it was also reminiscent of sauvignon blanc.

Kawartha Country Wines Black Currant 2006 (14.1% ABV, sugar 1, \$14.80) showed its intense cassis nature. The Meadow Lane Winery Black Currant NV (sugar 3, \$10.95) gave it a run for its money. Their Blueberry (sugar 3, \$11.95) was fetching, but then I've never been a fan of blueberries in any form. Their Plum NV (sugar 4, \$10.95) was more to my liking, with a great plum nose. Ocala Winery Heritage Apple 2006 (\$9.95 litre) had fresh apples on the nose and the palate, and was good value for the price. Their Plum NV (\$9.95 for 750 mL) had plums in the nose and palate, long length, a finishing acid, not very sweet, perfect as an aperitif. Pine Farms Hard Cider NV (7% ABV, dry, \$5.60 for half-litre) was a good cider in a manageable format for one person. Their Macintosh Apple Wine 2006 (10.3% ABV, dry, \$13.95) was also a winner, loaded with fresh flavours. Puddicombe Estates Farms Cranberry NV (10.4%, sugar 9, \$15.20) was still refreshingly tart and full. The winery makes 32 different wines, including a Peach NV of good intensity and a Pear-a-dise (12% ABV, sugar 7, \$18.10 for 750 mL) made from bosc, bartlett, and sugar pears. Rush Creek Orchards Pearfection NV (12.5%, dry, \$10.25) showed remarkably good pear tones at this level.

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Scotch Block Elderberry NV (11.5% ABV, sugar 1, \$12.95) was a useful fruit wine, stressing the elder fruit. Their Raspberry Rouge NV (11.5% ABV, sugar 1, \$14.95) was very good, off-dry in tone, lots of body. Scotch Block also makes a series of currant wines, specifically Regal Red Currant NV (11.5%, sugar 1, \$12.95), Regal White Currant (11.5% ABV, sugar 1, \$12.95), and Regal Black Currant (11.8 ABV, sugar 1, \$12.95). They would be terrific to have at any kind of blind tasting. Scotch Block Strawberry Fields NV (11.5% ABV, sugar 1, \$11.95) showed ripe flavours, sweet aftertaste, but finishes in a dry mode. As I said, I'm not a fan of blueberry but I was blown away by the finish on their True Blue NV (11.5% ABV, sugar 1, \$14.95).

Sunnybrook Farm Estate Ironwood Hard Cider (6% ABV, off-dry, \$13.15 for a six pack of 341 mL) was very fresh. County Cider Company makes a County 2000 Champenoise NV, a cider made on the traditional champagne method, from ida red, northern spy, and macintosh apples (8% ABV, sugar 1, \$19.95 bottle) is certainly something many fruit wineries can aspire to. The mousse was superb, the nose all bready. My fave raspberry wines come from Hoodspout and Paul Thomas in Washington State (both for the bone dry wines) and Barghetto's Chaucer in California for the off-dry raspberry. But after tasting today's fruit wines from Ontario, I can safely say that I'll be pulling my Yankee dollars and spending my fruit wine budget money at home. And I haven't even begun to try the over the top sweets and iced wines here... I'm sorry I was unable to try more sweet wines.

**The Food:** sausage cold cuts, cheeses, bread, pate.

**The Downside:** there were very few wine writers and sommeliers, restaurateurs. Also, there was a hotch potch feel to the event, since all forms of fruit wines (dry, off-dry, mixed with non-fruit, fortified, etc.) were available, as well as some VQA grape wines (despite the original intent of the tasting). Maybe next time we should have three tastings - the grapes, the under 5 sugar codes, and the over 6 sugar codes.

**The Upside:** a great chance to get caught up with the Ontario fruit wines.

**The Contact Person:** [sadiedarby@sympatico.ca](mailto:sadiedarby@sympatico.ca)

**The Effectiveness:** 96 for me, a lower number possible because of the lower trade turnout.

## Pinot Gris – Pinot Grigio Comparative Tasting Fielding Estate Winery

July 23, 2007

**YVONNE TROUT**

This was an interesting tasting where the purpose was to appreciate the subtly of taste and aromas between Pinot Gris and Pinot Grigio styled wines.

Our speakers for the evening were Fielding's own Adam Pearce (Assistant Winemaker) and Ray Cornell (Winemaker). Ray started out by giving an overview of the differences between the two distinct wine styles. In summary, Pinot Gris and Pinot Grigio is the same grape; the difference is simply in the style of winemaking. Pinot Gris is more commonly known for its Alsatian style where its common characteristics are orange peel and grapefruit, and is traditionally a sweeter wine. Pinot Grigio on the other hand, is most known for the Italian style - a drier, flinty, steely wine with flavours of lemon/lime.



Assistant Winemaker - Adam Pearce (left) and Winemaker - Ray Cornell (right)

Adam then led us through the tasting of wines. We sampled the wine in pairs (one Pinot Gris and one Pinot Grigio) to see if we could detect a difference. All of the wines were from Niagara with the exception of the final pair; a true Alsatian Pinot Gris and an Italian Pinot Grigio.

Although it was quite apparent that everyone seemed to be big fans of all of the wines, it was quite a challenge for most people to identify a clear style difference in the Ontario wine pairs. The European wine labels seemed true to their styles, but the names on the bottles of the Niagara wines did not always indicate the style of the wine within.

After a quick poll, the favourite of the night was the Alsatian Pinot Gris (from Cave de Turckheim – available at the LCBO), followed by the Fielding Pinot Gris in second place, and there was a tie for third between the Inniskillin Pinot Grigio and the Stoney Ridge Pinot Grigio



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The Niagara Chapter would like to thank Fielding Estate Winery for hosting the event and Curtis & Heidi Fielding for explaining a bit about their winery. Thank you to our speakers Adam Pearce and Ray Cornell for leading us through the tasting and entertaining us with their knowledge and passion for their craft. We'd also like to thank Matt Hemmingsen for preparing the delicious food and Sharon Marks & Yvonne Trout for planning the tasting. Pictures of the event were taken by Bruce Jackson, and can be viewed on the web site: <http://www.flickr.com/photos/photoshopplake>. Thank you Bruce.

## News from the Vines

### FRED COUCH, OWS – NIAGARA CHAPTER

The Ice House (on the Niagara Parkway between Queenston and Niagara-on-the-Lake) Vidal Icewine, which was awarded Grand Gold in Brussels beating out thousands of global wines, is now available. For more information and winery opening times check out their website.

Wayne Gretsky is joining the growing number of celebrities putting their name on Niagara wines including Mike Weir, Dan Akroyd and Bob Izumi (host of the Real Fishing television show). Wayne Gretsky Estate Winery was formerly called Willow Heights Estate Winery and is located at 3751 King St., Vineland.

Prince Edward County has received its designation as an official viticultural area in Ontario. Authentic county wines that receive VQA approval will now be allowed to be designated VQA Prince Edward County on the bottle label.

Ontario winemakers on the move: Jordan Harris, formerly of Niagara Vintners Inc. (20 Bees) and Niagara College Teaching Winery, is now the winemaker at Tarara Winery in Leesburg, Virginia. Rob Warren, formerly of Tarara and Kacaba Vineyards in Vineland, is now the winemaker at Cooper's Hawk Winery in Chicago, Illinois. These moves just show the quality of winemakers coming from the Niagara area!

Reif Estate Winery celebrated 30 years of grape growing and 25 years of wine making in August. Congratulations.

From the OWS Website

The Webmaster has added the following to the website:

Wayne Gretsky Estates – [www.gretzkyestatewines.com](http://www.gretzkyestatewines.com)  
John Howard Cellars of Distinction (Megalomaniac Wine) – [www.megalomaniacwine.com](http://www.megalomaniacwine.com)

## Corporate Member Events

### CAVE SPRINGS CELLARS

#### Pinot Envy

Saturday & Sunday in September - 11:00 a.m. and 2:00p.m.  
Pinot Noir produces many of the world's most sought after wines and is the most temperamental of all varieties. Taste four vintages and learn about the affect of climate and age on this famous grape.  
\$15/person.

#### Latitude, No Attitude

Saturday & Sunday in October - 11:00 a.m. and 2:00 p.m.  
Compare the wines of Cave Spring with benchmark wines of the same varietal from the four corners of the world. Wines explored will include Riesling, Chardonnay and Pinot Noir.  
\$15/person.

### EASTDELL ESTATES

#### Grape Date Night with a VIEW

Friday, September 14 - Seatings from 5 p.m.  
A special grape-infused four course meal for two themed around the grape harvest. \$80/couple or \$110/couple with suggested wine pairings. To reserve a table call (905) 563-9463 or email [TheVIEW@eastdell.com](mailto:TheVIEW@eastdell.com)

#### 5<sup>th</sup> Annual Forager's Feast

September 21, 22, 28 and 29. Seatings from 5 pm.  
The VIEW Restaurant at EastDell Estates presents from forest and field, five courses bursting with rich fall flavours. Each course paired with a sampling of the wine that inspired the recipe. Call (905) 563-9463 to reserve. \$65 for Niagara Wine Festival passport holders, \$75 for non-passport holders. Taxes & gratuities are additional.

### FIELDING ESTATE WINERY

#### Perfect Pinot Noir

September 22, 23, 29 and 30. 11:00 a.m. to 5:00 p.m.  
Be the first to try a glass of our newly released 2006 Pinot Noir. Enjoy this with your own sampling box of perfectly paired light fare. A must for any Pinot Noir lover.  
This event is complimentary to Grape & Wine Festival 2007 Discovery Passport holders and \$10 for non-passport holders.  
Discovery passports can be purchased here at the winery, or any other participating winery.

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*Ontario Wine Society Small Crush, Dry White Award Gold presented by Sadie Darby to Creekside Estate for their 2005 Laura White*

## HENRY OF PELHAM

Put your boots on the ground and join Paul, Matt and Daniel as they hand-pick fruit from the 2007 vintage. Live the life of a winemaker for a day and later drink the wine you helped to create. For this 3rd year event we invite you to join the harvest of a great vintage in Niagara's Short Hills Bench on the morning of September 24th.

**Where:** the estate vineyards at Henry of Pelham Winery

**When:** Mon Sept 24, 2007. Please arrive no later than 9:30 a.m. Light refreshments will be provided. Registration upon arrival will be in the tasting room.

### Itinerary:

**10 am:** We'll hand harvest the grape variety which is at peak of ripeness that day. Most likely we will be picking one of the following: Baco Noir, Pinot Noir, Gamay, Chardonnay or Pinot Blanc. In case of inclement weather we will instead conduct an in-depth tour of the winery at harvest, focusing on the fruit, fermentation, punch-downs, the use of oak etc. You will also be able to sample grapes and fresh juice to assess the vintage.

**12 noon:** Feast on a hearty Cellar Hands' lunch with a glass of red, white or pink wine, catered by our own Coach House Café & Cheese Shoppe. Non-alcoholic beverages will also be available.

**1:30 pm:** Enjoy a double vertical tasting of Baco Noir at both the varietal and reserve tiers in the ballroom. The tasting will be conducted by the Speck brothers and surrounded by our family's collection of Canadian oil paintings. The wines to be featured and their approximate values will be from the following vintages:

Baco Noir: 1993 (\$45), 1998 (\$30), 1999 (\$25), 2002 (\$19), 2004 (\$17), 2005 (\$13)

Reserve Baco Noir: 1998 (\$50), 1999 (\$45), 2002 (\$40), 2004 (\$25), 2005 (\$25- not yet released, gold medal winner at the 2007 Cuvee Awards)

**3:00 pm:** After the tasting, guests are invited to stroll the grounds or visit the tasting room where they can try a full range of our wines. Daniel will be on hand until 5:00 p.m. to answer questions and conduct impromptu tours for those interested. Also feel free to visit the neighbouring Short Hills Provincial Park (picnic supplies are available for sale in the Coach House Cafe and Cheese Shoppe). Price: For Distinctions club members only, the charge is \$95 per person (plus tax). For non-club members the price is \$125 plus tax

**How to book your space:** Space is limited to only 50 people and sells out fast. To book, please contact Amanda Rozon at [winery@henryofpelham.com](mailto:winery@henryofpelham.com) and type "Harvest with Henry" in the subject header or 1-877-PELHAM-7 ext 233.



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## HILLEBRAND WINERY

### Wine Garden

Enjoy Hillebrand wines and a selection of Canadian artisanal cheeses and cured meats while savouring the views of the Backyard Vineyard and Niagara Escarpment. Open Daily from 12 noon to 8 pm.

### Jazz on the Patio

Celebrate summer with Hillebrand's Patio Jazz every Saturday and Sunday from 1:00 p.m. to 5:00 p.m. until October 7th.

### Harvest Party

September 29 - 12:00 noon to 2:00 p.m.  
Chef Dodd will cook on his outdoor barbeque and prepare some of the freshest dishes that the season has to offer. We'll enjoy some of the new wines from Hillebrand's cellars, as well as some old favourites. Throughout lunch, Chef Dod can answer those culinary questions you've always wanted to ask a chef. We'll have lunch in the vineyard in the Tasting Gazebo, so you're your jeans and bring your favourite warm sweater.  
\$45 plus tax and gratuities.

### LAKEVIEW CELLARS WINEMAKERS DINNER

September 22 - 7:00 p.m.  
Join our Winemaker and Chef Kent Deal of The VIEW Restaurant as they guide you through five enticing courses paired with vintage wines from our library. An exclusive opportunity to taste our Limited Edition 15th Anniversary Syrah Reserve. \$95 for festival passport holders, \$110 for non-passport holders. Taxes & gratuities are additional. Reservations are required and seating is limited to 40 people. Call (905) 562-5685 x 233 to reserve your space!

## PELLER ESTATES

### Wine Terrace

Enjoy the spectacular views of our estate vineyards, wine by the glass and simple wine county cuisine alfresco. Open Friday to Sunday from 12 noon to dusk

### Wine Garden Experience

Enjoy an elegant, alfresco gathering at one long harvest table overlooking our Estate Vineyards. The evening begins with a sparkling Ice Cuvée reception followed by a six-course tasting menu hosted by our resident Sommelier. Each course will be perfectly paired with wines by Winemaker Lawrence Buhler. The reception begins at 7:30 pm with dinner served at 8:00 pm. This experience is offered on: August 31st, September 7th, September 14th as well several Fridays in the fall \$125 per guest exclusive of taxes and gratuities

## Barrel Cellar Dining Experience

August 25, September 1 and 8, October 6 and 20  
Icewine Martini Reception: 7:00 p.m. Dinner at 7:30 pm. .  
Experience dinner in our authentic Barrel Cellar amidst hundreds of candle-lit barrels where Peller Estates finest red wines are patiently ageing. One continuous table set down the centre of the Barrel Cellar will be the stage for a six-course dinner prepared by Chef Jason Parsons. Each course will be expertly paired with wines crafted by Winemaker Lawrence Buhler.  
\$135 per guest exclusive of taxes and gratuities

## PILLITTERI ESTATES WINERY

Niagara Wine Festival Events September 22 & 23, 29 & 30

### Palates of Provence Lunch

Visit the Pillitteri patio for lunch and stimulate your palate with a mouth-watering Mediterranean menu. Enjoy French-inspired seasonal offerings prepared by Epicurean Chef John Woods and a glass of our award-winning wine. \$20.00 per person.  
11:00 a.m. ~ 3:00 p.m. No reservations required.

### Vineyard Trolley Tour

Niagara Wine Festival Discovery Pass holders enjoy a guided Vineyard Trolley Tour accompanied by premium wines and complimenting appetizers. Reservations recommended. Call (905) 468-3147 ext. 258. Tours at 12:00 noon, 1:00, 2:00 & 3:00 p.m. \$10.00 for non-Pass holders.

## REIF ESTATE WINERY

### Entertaining for Thanksgiving

Thursday October 4th, 2007 - 5:00 p.m. - 7:00 p.m.  
Celebrate Thanksgiving and the harvest of the with a natural table arrangement and the perfect wines to compliment your festive dinner. Join our resident sommelier to taste wines paired with holiday recipe ideas. All participants will also make their very own table center piece with Hilary Bellis of 'It Can Be Arranged'. Reservations required with a non-refundable \$25.00 deposit after October 1st. \$65.00 a person includes materials for one arrangement and wine and food samples.

### Artisan Wine & Cheese Seminar

Saturday October 20th, 2007 - 5:00 p.m. - 7:00 p.m.  
Join us for our fall Wine Club event for an evening of wine and cheese lead by Winemaker Roberto DiDomenico and Cheesemaker Ruth Klahsen of Monforte Cheese, specializing in artisanal sheep's milk cheese. Explore the cause and effect of pairing artisan cheeses with Reif Estate Wines. Taste limited edition wines with these special Ontario cheeses.  
Reservations required - \$39.95 per person. Call 905-468-WINE(9463) or email events@reifwinery.com

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## STONE RIDGE CELLARS

### Labour Day Gourmet BBQ on the patio

September 1 & 2 - 12:00 noon ~ 4:00 p.m.  
Live Jazz Band, \$15 per person, including wine.

### Pre-Release Luncheon

September 16 & 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. \$40 pp limited to 30 people.

### Winemaker's Dinner Four Seasons Yorkville

September 19 - 6:00 p.m. ~ 10:00 p.m.  
Winemaker Liubomir Popovici hosts a gala dinner. \$175 per person

### Stars Are Out In The Vineyard

September 22 - 6:30 p.m. dinner; 8:30 p.m. movie.  
Dinner and Movie outdoors beside the McGrade Vineyard - \$40 pp/\$35 with passport Movie: 'A Very Good Year', starring Russell Crowe

### Grape & Wine Weekend

September 22, 23, 29 and 30  
Pre-release wine tasting - no charge for passport holders, \$10 without passport. Music and bbq on patio - \$15 per person, including glass of wine

### Gourmet BBQ on the patio. Live Jazz Band

October 13 & 14 - 12:00 noon - 4:00 p.m.  
\$15 per person, including wine.

### Murder Mystery Dinner

October 27 - 6:00 p.m. ~ 10:00 p.m.  
Halloween themed evening in the Barrel Room  
\$50 per person for dinner and entertainment.

## STRATUS VINEYARDS

### cheese@stratus

Sundays September 9, September 23,  
Saturdays October 13, 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

### charcuterie@stratus

Saturday September 15 - 1:00 p.m.  
Mario Pingue from Niagara Specialty Foods, one of North America's premier producers of cured meats, will lead a tasting and luncheon featuring his signature charcuterie together with the wines of Stratus. \$45.00 per person

### auberge du pommier@stratus

Saturday 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 all events, please call 905-468-1806 x 228 for reservations. Seating is limited. Pricing subject to applicable taxes and gratuity.

## Other Winery Events

### CREEKSIDE ESTATE WINERY

#### Swinging and Sipping with Jim McLean Golf

September 22, 23, 29 & 30. 12:00 noon ~ 4:00 p.m.  
Improve your swing with tips with a certified instructor from the Jim McLean School of Golf at our on-site driving range featuring video-capture technology.  
Free with a Grape and Wine Passport. \$10.00 for non-passport holders.

### LEGENDS ESTATES

#### Winemaker's Dinner

Friday November 23  
It doesn't get more authentic than this! We have put together a wine and culinary adventure that will be sure to thrill all of your senses. You and your guests will be treated to a very intimate and educational winery tour with wine educator Christopher Fuccillo and winemaker Serge Papineau and Owner Paul Lizak.  
Cost: \$225 (all taxes and gratuities included)

### MALETA WINERY

#### Three New to VIEW

Sept 21-30, 10:30 a.m. - 5:30 p.m.  
They're finally here! Join us at Maleta Winery during the Niagara Wine Festival for the premier tasting of our 2005 VIEW Old Vines Brut sparkling wine paired with a shrimp appetizer, the 2006 VIEW Chardonnay with smoked salmon, and the 2005 VIEW Cabernets with beef carpaccio and shaved Parmigiano-Reggiano cheese.  
The Festival tasting is free with a Discovery Pass coupon or \$10.00 without.



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## '07 Picnic at the Brickworks

*Presented by Slow Food Toronto, Evergreen and  
Organic Meadow*

### GLEN SIEGEL

I met up with Paul DeCampo one morning to talk about Slow Food and the Picnic at the Brick Works.

**OWS:** You are the Convivium Leader of Slow Food Toronto. What is Slow Food about? It seems to be part way between a "foodie's club" and an ecological association.

**PDC:** It's an organization that it focused on taste, as in foods that taste good. It can be seen as somewhat indulgent but thinking about taste leads you towards eating foods that are less processed, more diverse, more local. Food will taste better if it is grown locally instead of being shipped in from across the continent. For example, local tomatoes and local heirloom tomatoes taste better than the imported ones. Slow Food focuses on good, clean, fair food and by that we mean that it is good to eat and supports local agriculture, that it is clean as it is organically grown by farmers working in a sustainable manner and that you pay a fair price and the farmer gets a fair price. One way to describe it is "eco-gastronomy".

**OWS:** And what is a "convivium"?

**PDC:** Slow Food was started in Italy so it's based on the Italian phrase that means "with life".

**OWS:** Who are Organic Meadow and Evergreen?

**PDC:** Organic Meadow is an organic dairy cooperative that started in Ontario. They are our Principal Sponsor for the event. Evergreen is an organization bringing the wild to the city. They are currently working on a project to reclaim the old Toronto Brick Works. For example, they are planting gardens with native species with a demonstration kitchen to show what can be done.

**OWS:** Your day job is with Henry of Pelham and most of the Slow Food people are in the hospitality industry. There seems to be very few "regular people".

**PDC:** Slow Food tends to attract people from the hospitality industry as the taste and looks of the food really matter to them. They think about what will make food taste better. We would like to have more regular people, more consumers.

**OWS:** There appears to be an affinity between Slow Food and wine producers more so than other food producers. Do you think this is so, and why do you think it happens.

**PDC:** I think that it might be because of the formal wine tasting. You consciously focus on the taste experience and how to describe it. You then tend to broaden out to other foods. After all, wine is a food too!!

As I mentioned before, the Slow Food movement started in Italy after the glycol scandal where glycol as found in

the wines produced. People started to think about the food, where it came from, how it was grown. At the time, a great deal of the food in Italy was mass produced. People started to go back to their roots and to arm on a small and sustainable scale. Overall production went down but the value of the products went up. They were producing really good food of higher value. As the farmers were closer to the consumers, they got more of the final price. As I said before, good, clean fair food.

**OWS:** Slow Food places a lot of emphasis on sourcing locally but what about the winter in Canada?

**PDC:** Not everything can be sourced all year locally but you can shift your diet to foods that are available. For example, we are encouraging people to revive the old traditions of canning, drying and preserving when the food is in season. If you have your own garden, you can also stretch the growing season by using cold frames and hilling some vegetables, all things that were done 50 years ago.

**OWS:** And what about foods that you can't get locally? burgundy, coffee, truffles?

**PDC:** Slow Food doesn't want you to give those up! Just be aware of the relationship between the producer and you. Make your purchasing decisions so that you pay a fair price and the original producer gets a fair price.

**OWS:** What is the Slow Food Ark??

**PDC:** The Ark is project to conserve the diversity of local heirloom plants. The Slow Food organization wants to protect them against the flood of industrialized, genetically modified polluted foods that are being products that are used in the large commercial farming operations.

In Canada, Red Fife wheat had almost disappeared even though it is historically important here. We are also hoping the conserve the Canadienne cow, Chantecler chicken and the Gravenstein apple, all Canadian heritage farm products.

**OWS:** Finally, what about the Picnic at the Brick Works?

**PDC:** It is a non-preachy celebration of the local harvest with local chefs preparing locally produced foods. There will also be a number of Ontario wineries present with their products. This will give people the chance to taste what we are trying to preserve, to ask questions and to meet the people who actually produce food locally. We want to highlight the connections between the local food producers and consumers. We also hope to demonstrate to the producers that people are interested in their products. We want people to act as if their food matters to them.

For more information about the picnic, go to the website: <http://toronto.slowfood.ca>

For information about Organic Meadow and Evergreen, their websites are: <http://www.organicmeadow.com> and <http://www.evergreen.ca>.