



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

September 2003

## Ontario Wine Society Events

### ❖ Toronto Chapter

#### • Stoney Ridge Library Tasting, Monday, September 22, 2003

Say "Stoney Ridge Winery" and immediately you think of Jim Warren and a fantastic assortment of exceptional wines. The Ontario Wine Society is excited to present all this and more. We will have Jim Warren, Stoney Ridge's founder, take us through a unique tasting together with Liubomir Popovici, their current winemaker, and Barry Katzman, owner and president.

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

#### • Canadian Wine Awards, November, 2003

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

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

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

### ❖ Niagara Chapter

#### • September/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.

## Ontario Winery Events

### ❖ Cave Spring

#### Looking Down the Barrel

September 6, 13, 20 and 27, 11:00am and 2:00pm.

One of the great mysteries of the oenological universe is the effect of barrel ageing on wine. Learn how Chardonnay and Cabernet/Merlot blends can be transformed by the use of oak.

\$8 per person. Reservations required. 905 562 3581 Ext. 302

### To Contact Us

Mail: Toronto Chapter P.O. Box 519, Station K,  
Toronto, Ontario  
M4P 2G9

Niagara Chapter 4850 Cherrywood Dr.,  
Beamsville, Ontario  
LOR 1B9

Voice-mail: Toronto Chapter 416 921 9798

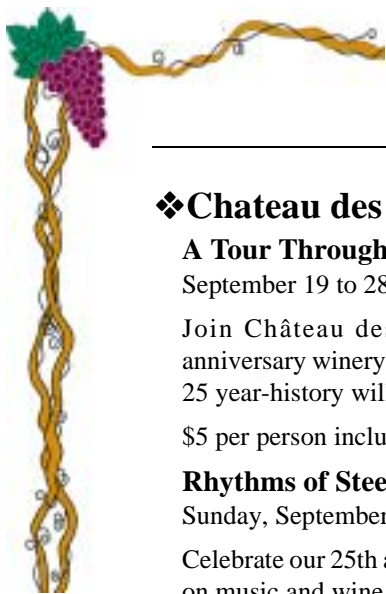
Niagara Chapter 905 685 7623

E-mail: [contact@ontariowinesociety.com](mailto:contact@ontariowinesociety.com)

Web: [www.ontariowinesociety.com](http://www.ontariowinesociety.com)

### In this Issue page

|   |          |
|---|----------|
| <b>Ontario Wine Society Events</b> .....          | <b>1</b> |
| Toronto Chapter .....                             | 1        |
| Niagara Chapter .....                             | 1        |
| <b>Ontario Winery Events</b> .....                | <b>1</b> |
| Cave Spring .....                                 | 1        |
| Chateau des Charmes .....                         | 2        |
| Creekside .....                                   | 2        |
| EastDell .....                                    | 2        |
| Harbour .....                                     | 2        |
| Inniskillin .....                                 | 3        |
| Konzelmann .....                                  | 3        |
| Lailey .....                                      | 3        |
| Lakeview .....                                    | 3        |
| Peninsula Ridge .....                             | 4        |
| Southbrook .....                                  | 4        |
| Strewn .....                                      | 4        |
| Reif .....  | 5        |
| Thirty Bench .....                                | 5        |
| Thomas & Vaughan .....                            | 5        |
| Willow Heights .....                              | 5        |
| <b>Ontario Restaurant Events</b> .....            | <b>6</b> |
| Bean Bar, Hamilton .....                          | 6        |
| Delta Pinestone .....                             | 6        |
| Lane's Restaurant/Ramada Ottawa .....             | 6        |
| Paradiso .....                                    | 6        |
| Sam Jakes Inn .....                               | 6        |
| Tundra .....                                      | 6        |
| <b>Other Ontario Wine Events</b> .....            | <b>6</b> |
| Ancaster Autumn Stroll .....                      | 6        |
| Savour Niagara .....                              | 6        |
| Niagara Food & Wine Classic .....                 | 6        |
| Niagara Grape and Wine Festival .....             | 7        |
| <b>Ontario Wine Industry News</b> .....           | <b>7</b> |
| Le Clos Jordan's New<br>Viniculture Manager ..... | 7        |
| Reif Estate Winery and Rural<br>Expo '03 .....    | 8        |
| EastDell's New Winemaking Home .....              | 8        |



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

September 2003

## ❖Chateau des Charmes

### **A Tour Through 25 Years**

September 19 to 28, 1:00pm

Join Château des Charmes for a special 25th anniversary winery tour and tasting. Highlights of our 25 year-history will be shared and tasted.

\$5 per person inclusive. No reservations required.

### **Rhythms of Steel**

Sunday, September 21, 2:00pm to 4:00pm

Celebrate our 25th anniversary and the effects of steel on music and wine. Relax in our vineyard courtyard for an autumn afternoon of steel drums played by the Tropical Islanders while sipping our wines aged in stainless steel.

\$5 per person, includes one glass of wine. No reservations required.

### **Memoirs of a Chardonnay**

September 27 & 28, 11:00am to 5:00pm

Taste our 25-year commitment to producing world-class wines. Visit Château des Charmes for a retrospective tasting of 1995, 1997, 1998 and 1999 Chardonnay from our highly acclaimed, Paul Bosc Estate Vineyard.

\$5 per person inclusive. No reservations required.

## ❖Creekside

### **Announcing Our 3rd Release of Laura's Blend**

Weekends in September, 1:00pm to 3:00pm

Laura's Blend, our Bordeaux blend has quickly become the most popular of all Creekside's red wines. Experience for yourself, the deep full bodied palate, and wonderful smooth finish. All guests can become wine makers when they have the opportunity to create their own Bordeaux blend, using Cabernet Sauvignon, Cabernet Franc and Merlot grape varieties.

\$5 per person. Reservations required.

## ❖EastDell

### **Grape & Wine Festival - Forager's Feast.**

Sept. 21, 26 & 28

From forest and field, three course meal bursting with rich fall flavours. Each course paired with the wine that inspired it.

\$39.95 per person includes one glass of EastDell wine. Seatings from 4:00pm. 905 563 9463

## ❖Harbour

### **Murder Mystery Dinner - Weird Seance**

Saturday, September 13, 6:00pm to 10:00pm

It is the season of the Solstice and time for the annual SOTU (Seekers of the Unknown) Convention.

Present is Hubert Grimoir, lifetime President and is very motivated by money, especially other people's! No refunds, is Hubert's message to all. Madame Iguana is the feature psychic of the evening and will read any veggie known to man. Also in attendance is the Reverend Johnny Pottswater. The Reverend loves his wine as much as Madame Iguana, his latest love. Another member of SOTU present this evening is a hippy, dippy psychic from California, Faye Monteray. What can be predicted???

\$75 per person.

### **Third Anniversary Party**

Saturday, September 20, 10am to 6:00pm

For the more than 600 of you that attended our second anniversary last year, you'll remember the great food, music, wine, horse and carriage, woodcarving, Baccus and of course the tent overlooking the Harbour.

This year promises to be bigger and better as we celebrate our second year of operation. Lots of things have changed in two years. Come and sample some of our outstanding 2002 award winning wines.

Feel free to come and go at your leisure. Live music includes a great jazz band trio, and our cellist from last year is back as well. Falconry demonstrations throughout the day with Bacchus and Karen. Woodcarving demonstrations by Carving Solutions. Make a day of it, visit us and then visit other kickoff events of the Grape and Wine Festival.

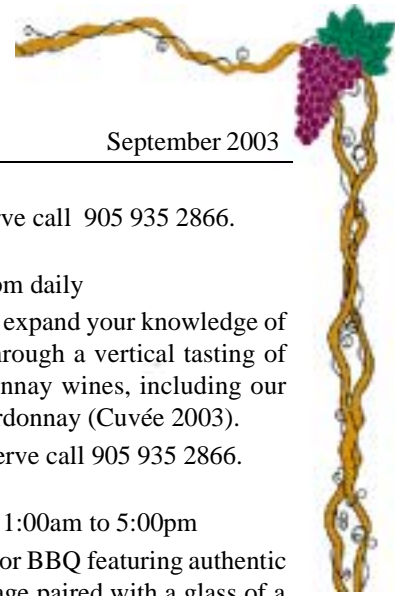
Complimentary

### **Third Annual Great Grape Stomp**

September 27, 2:00pm to 5:00pm

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

Registration is \$10 per team with all proceeds going to Hospice Niagara. Pre-register via e-mail or call 1 877 HEWWINE. Registration and scheduling of your



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

The stomp heats begin at 2:00pm. The stompdowns will follow the stomp heats and will continue until we have determined the Great Grape Stomper of the day.

For more information and a picture gallery visit <http://www.hewwine.com/Event%20descriptions/The%20Great%20Grape%20Stomp.htm>.

## **Rock 'n' Ribs featuring April Wine**

Saturday, September 27, 7:00pm to 11:00pm

This is our finale act for the Wine Festival, an event you don't want to miss, but there's only 350 tickets available. There won't be a bad seat in the house!!

Start the evening with an all-you-can-eat corn on the cob and ribs featuring Harbour Estates own wine-infused rib sauce. All the trimmings included. Then get ready for an intimate evening with Canada's own rock and rollers April Wine.

\$110 per person. For more information and hotel package visit <http://www.hewwine.com/Event%20descriptions/rocknribs.htm>. To order tickets call 1 877 439-9463

## ❖ **Inniskillin**

### **Vine to Wine Tasting**

September 20 and 27, 1:00pm to 4:00pm

You will have the opportunity to sample and experience Chardonnay and Pinot Noir from our own Montague Estate Vineyard. Taste the freshly harvested grape with its matching wine and paired cheese selection.

Minimal fees apply.

## ❖ **Konzelmann**

### **The Niagara Grape & Wine Festival**

September 19 to 28

Join Konzelmann Estate Winery and celebrate the 52nd year of the Niagara Wine Festival, one of Canada's Top Ten Festivals. Festival events and Passport programs can be reviewed at [www.grapeandwine.com](http://www.grapeandwine.com)

### **Winemaker's Dinner**

Friday, September 19, 6:30pm - Champagne reception, 7:00pm - dinner,

Enjoy an exquisite five-course dinner with Herbert Konzelmann and experience his passion and appreciation for wine, food and life. Featuring the Winemaster's Collection premium wine series.

\$125 per person. To reserve call 905 935 2866.

### **To Oak or not to Oak!**

September 22 to 27, 3:00pm daily

Enlighten your senses and expand your knowledge of traditional winemaking through a vertical tasting of four Konzelmann Chardonnay wines, including our Best Limited Edition Chardonnay (Cuvée 2003).

\$15.00 per person. To reserve call 905 935 2866.

### **Harvestfest 2003**

Saturday, September 27, 11:00am to 5:00pm

Join us and enjoy an outdoor BBQ featuring authentic German Oktoberfest sausage paired with a glass of a 2002 Vintage Wine.

Adults \$6.00, kids \$4.00 - sausage & pop. For more information call 905 935 2866

## ❖ **Lailey**

### **The Canadian Oak Launch Gala Dinner**

Friday, September 12, 7:00pm hors d'oeuvres, 8:00pm dinner.

This is a celebration of the first major release of truly Canadian wines and the first opportunity to taste the very limited release of:

- 2002 Canadian Oak Chardonnay
- 2002 Canadian Oak Pinot Noir
- 2002 Canadian Oak Icewine

The chefs of Murano Restaurant and The Braywick Bistro of London, Ontario have designed a richly Canadian menu, from the soils of Ontario.

Canadian singers and songwriters Ciara Adams and Noah Shilking will perform contemporary Canadian music throughout the evening.

\$125 per person, plus tax - inclusive of wine. Limited seating. Reservations required. 905 468 0503. For menu details, visit: <http://www.laileyvineyard.com/events.html>

## ❖ **Lakeview**

### **Monthly Wine & Food Pairing**

September 13, 14, 12:00pm to 4:00pm

Enjoy a sampling of local grapes & fruit with assorted cheeses & crackers, paired with our wines.

\$3 per person. Keepsake recipe included. No reservations required.

### **Savour Niagara**

Wednesday, September 17, 5:00pm to 9:00pm, Four Points Sheraton, Thorold.

This is a celebration of Niagara's finest wines and foods, featuring educational seminars and cooking demonstrations with cooking and wine celebrities.

\$45 per person. Call 905 685 6100 for tickets.



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

September 2003

## **Niagara Wine Festival**

Sunday, September 21, 1:00pm to 4:00pm

Enjoy light jazz performed by the MRC Trio on our patio while sipping Lakeview wines. Light fare available.

No charge admission.

## **Tour, Taste, Take**

September 22 to 26, 2:00pm

Tour the vineyards of Lakeview, taste our wines with imported cheeses on our patio, and take a commemorative bottle home.

\$20 / person. Reservation required.

## ❖ **Peninsula Ridge**

### **Discover 'Arcanum'**

September 19 to 28, 10:00am to 6:00pm daily

Burgundy winemaker Jean-Pierre Colas has created 'Arcanum', a uniquely crafted red wine to be launched at this year's festival. An extraordinary wine to discover!

Free for passport holders. \$1 non-passport holders

For more information please call 905 563 0900 Ext. 25

### **'Fête des Vendages' - Celebration of the Harvest Dinner**

Tuesday, September 16, 7:00pm

Join winemaker Jean-Pierre Colas and Chef Raymond Poitras for a dazzling four-course harvest dinner menu paired with Peninsula Ridge Estates wines.

\$99 per person plus taxes and gratuities. Please call 905 563 0900 Ext. 35

### **Chef's Showcase Harvest Lunch**

September 17 to 21 & September 24 to 28, 11:30 am to 3:00pm

Chef Raymond Poitras invites you to celebrate the harvest with a spectacular three-course seasonal lunch menu paired with two glasses of Peninsula Ridge Estates wines.

\$45 per person plus taxes and gratuities. Please call 905 563 0900 Ext. 35

## ❖ **Southbrook**

### **Annual Pig Roast Dinners**

Fridays, September 5 and 19, wine tour - 6:30pm, dinner - 7:30pm

The evenings include three glasses of wine and one complementary glass of dessert wine.

Country-style buffet dinner - \$48.95 plus tax. Reservations required. Please call our winery at 905

832 2548 to make your booking. Invite some friends for a great evening out!

## **10th Annual Wine & Food Festival Charity Event**

Sunday, Sept. 7, 12:00pm to 4:00pm

Southbrook Winery invites you to come out and join us as twelve of Ontario's finest wineries uncork their premiums. Renowned chefs will tantalize your taste buds with their delectable cuisine as live music fills the air. Enjoy the wonderful surroundings of our picturesque country setting.

Entrance tickets \$14. Food and wine tickets \$.50 each. Call our office for tickets or information.

## **Annual Beef Roast Dinner**

Friday, Sept. 12, wine tour - 6:30pm, dinner - 7:30pm.

The evening includes three glasses of wine and one complementary glass of dessert wine.

Country-style buffet dinner \$48.95 plus tax. Reservations required. Please call our winery at 905 832 2548 to make your booking.

## **Wine 101 with Tony Aspler**

Monday, Sept. 22, 7:30pm to 9:30pm

Join Tony Aspler, Canada's most widely published wine educator, as he introduces you to the wonderful world of wine. You will taste eight wines as you challenge your senses and learn how wines are made, how to evaluate quality and how to match wine and food.

Price: \$65 per person includes all wines, cheeses, pate, bread, taxes and gratuities. Limited seating for 36. Book early to avoid disappointment. Call Cathy at 905 832 2548 Ext. 242 or email [cathy@southbrook.com](mailto:cathy@southbrook.com)

## ❖ **Strewn**

### **The Reds Are Out**

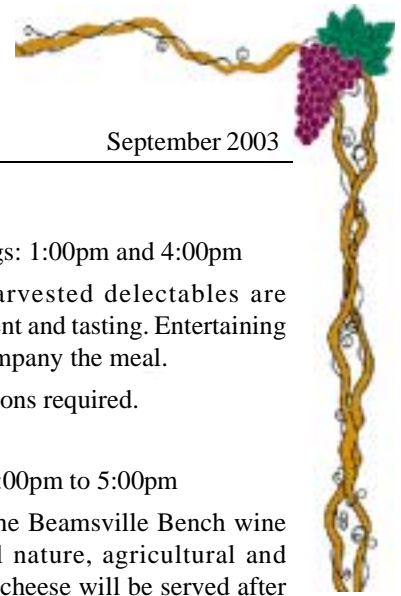
Sunday, September 7, 10:00am to 6:00pm

Come to Strewn and taste the Big Reds of 2001. Just released, they are intense and flavourful with a firm tannin structure-perfect to cellar and enjoy. The warm dry summer provided ideal growing conditions for Strawn's Terror series of four ultra-premium reds-Merlot, Cabernet Sauvignon, Cabernet Franc and Strewn Three. Available in a flight of four.

### **Help us Celebrate the Crush**

Saturday, September 27, every hour from 10:00am to 3:00pm

Discover the enchantment of the harvest with this hands-on experience! Pick grapes from the vine, help with the crush and take home a bottle of freshly pressed grape juice. Learn the cooper's art and see



how we grow quality grapes.

\$10.00 per person plus GST. Book early to reserve your spot as this event sells out quickly. 905 468 1229 Ext. 29

## ❖ Reif

### A Spice of Life

September 20, 21, 12:00pm to 4:00pm

Spice up your day with delicious pumpkin pie tantalisingly paired with our wonderfully aromatic Gewürztraminer VQA.

\$3 per person. No reservations required. 905 468 7738.

### Grape to Wine

September 22 to 26, 11:30am, 1:30pm and 3:30pm

Guided walking tour of Reif Estate and enjoy formal wine tasting including the corresponding grape variety.

\$3 per person. No reservations required. 905 468 7738.

### A Little Bite of Heaven!

September 27, 28, 11:00am to 4:00pm

A heavenly treat from Reif Estate. Angel food cake topped with raspberries preserved in Icewine served with the 2001 Vidal Select Late Harvest VQA dessert wine, awarded "Best Dessert Wine Trophy" at the All Canadian Wine Championships, 2003.

\$3 per person. No reservations required. 905 468 7738.

## ❖ Thirty Bench

### Harvest Tastes

Thursday, September 4, 6:00pm to 10:00pm.

Come out and support your community while enjoying top quality wines and excellent food. Harvest Tastes is an annual fundraiser with the proceeds going to help low income families at Christmas time. You will enjoy the best wines that the area has to offer while helping out a great cause.

\$40 per person, taxes included. Reservations required. For more information please contact us at 905 563 1698 or e-mail: wine@thirtybench.com

## ❖ Thomas & Vaughan

### Niagara North Federation of Agriculture Farm Tours

Sunday, September 14

Come and tour a number of local farms in West Lincoln, including a stop at Thomas & Vaughan for an informative tour of the vineyard. This is an event for the whole family!

## Harvest On The Table

September 20, two seatings: 1:00pm and 4:00pm

A medley of locally harvested delectables are prepared for your enjoyment and tasting. Entertaining games and events to accompany the meal.

\$45 per person. Reservations required.

## Biking the Bench

Sunday, September 21, 1:00pm to 5:00pm

A leisurely bike tour of the Beamsville Bench wine region will take in local nature, agricultural and historical sites. Wine and cheese will be served after the ride.

\$45.00 per person. Reservations required.

## Ribs & Fiddles

September 27, 1:00pm to 5:00pm

Join in the fun with toe tapping fiddling and finger licking ribs paired up with Thomas & Vaughan wines. A delicious and entertaining afternoon. Plus, Richard Best, Author of "The Frugal Oenophile's Lexicon of Wine Tasting Terms" will be joining us.

For reservation please call Erica at 905 563 7737 or email: erica@thomasandvaughan.com

## ❖ Willow Heights

### Niagara Grape and Wine Festival Events:

September 21 to 29, 12:00pm to 5:00pm, weather permitting.

Escape to the Mediterranean as you sip fine wine and taste a small sampling of fresh authentic antipasto ... because all wine deserves to be served with food.

Menu pricing. Phone 905 562 4945 for details.

September 21 to 22, 12:00pm to 5:00pm, weather permitting.

Regional tomato and marinated Bocconcini cheese garnished with fresh sweet basil is paired with a glass of our decadent and sumptuous 1999 Chardonnay Reserve. Experience the reward and education your palate receives.

\$15.49 plus taxes. Phone 905 562 4945 for details.

September 28, 29, 12:00pm to 5:00pm, weather permitting.

Double cream brie cheese in a delicate wine and gooseberry sauce is perfectly paired with a glass of the fresh and juicy, zesty acidity of our 2002 Rose VQA. Experience the reward and education your palate receives.

\$12.99 plus taxes. Phone 905 562 4945 for details.



## ***Ontario Restaurant Events***

---

### ❖ **Bean Bar, Hamilton**

Tuesday, September 9, 7:30pm

Melody Rourke of Stoney Ridge Cellars will be coming in to host "Ontario Wines 101." A very laid back evening, patrons will have the opportunity to sample various Ontario vintages and be introduced to several new kinds of wines.

There will be a small fee of \$10 and we ask people call ahead to make a reservation, just to give us an idea how many people will be attending that evening.

For more information visit us at [www.beanbar.ca](http://www.beanbar.ca) or contact either Jennifer or Debbie at 905 524 2326.

### ❖ **Delta Pinestone**

They will be featuring Willow Heights 2001 Meritage VQA and 2001 Riunisi White VQA in September

P.O. Box 809, Haliburton, 705 457 1800 or 800 461 0357

### ❖ **Lane's Restaurant/Ramada Ottawa**

They will be featuring Reif Estate Gewürztraminer VQA and Cabernet Merlot VQA wines in September and October.

### ❖ **Paradiso**

They will be featuring Willow Heights 2002 Riesling VQA and 2002 Rose VQA in September

125 Lakeshore Rd. E., Oakville, 905 338 1594

### ❖ **Sam Jakes Inn**

They will be featuring Willow Heights 2002 Rose VQA, Riunisi White VQA, Chardonnay Sur Lie VQA, 2002 Riesling VQA, 2001 Riunisi Red VQA, 2000 Gamay Noir VQA, 2001 Meritage VQA, 2001 Tresette Reserve VQA and 1999 Vidal Icewine VQA in September.

118 Main Street E., Merrickville, 613 269 3711 or 800 567 4667

### ❖ **Tundra**

**"Fall means EXCITEMENT in Tundra!"**

Starting in September and going throughout the fall / winter season, Tundra has some very exciting events to tell you about. As you are certainly aware, beginning in September, Tundra is featuring ONLY Canadian wines.

Starting September 15th Tundra Bar will be featuring Wine Flights and Canapas. Wine Flights will give the bar visitor the opportunity to sample varying varieties

of great Canadian wine. A tremendous range and surprising depth across varieties and regions including Ontario and British Columbia will be available for tasting in our bar, by the glass and in tasting and bottle format in Tundra. And you must come and try our new signature Canapas, Canadian Tapas. Here is just a taste: East Coast Oyster with Gazpacho in Shooter Glasses.

September's winery of the month is Featherstone and to celebrate Tundra is offering a Wine Makers Dinner on September 18th featuring Featherstone wines a 4 course culinary creation by Executive Chef John Cirillo and a presentation by the Featherstone Sommelier. Call Tundra's Events line at 416 860 6827 ext. 4111 or e-mail [tundra@hiltontoronto.com](mailto:tundra@hiltontoronto.com) for more information and ticket inquiries.

Visit [toronto.com/tundra](http://toronto.com/tundra) for more upcoming events.

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

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

---

### ❖ **Ancaster Autumn Stroll**

Sunday, September 14, 1:00pm to 5:00pm, Ancaster/Dundas Conservation Lands

Enjoy the beauty of fall colours, the flavour of premium wines, and the taste of exquisite food, while strolling through the beautiful trails of the Dundas Valley Conservation Area.

This event is sponsored by the Rotary Club of Ancaster. For tickets contact Robert Violin 905 648 2999 or e-mail [robertpviolin@hotmail.com](mailto:robertpviolin@hotmail.com).

### ❖ **Savour Niagara**

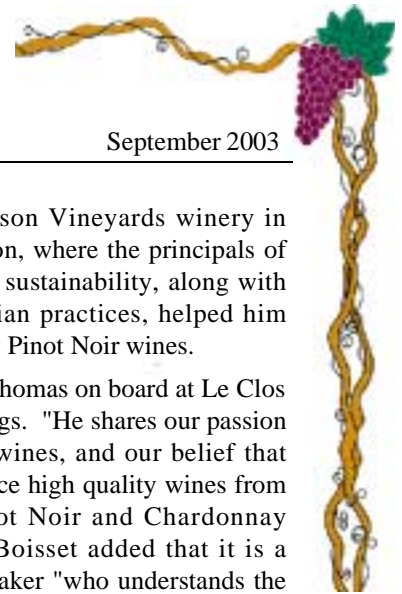
September 17, 5:00pm to 9:00pm.

A celebration of Niagara's Finest Wines and Foods. It is the 6th Annual Savour Niagara, which is a festive and educational evening of exquisite wine and gourmet food. It will be held at Four points Sheraton Suites in Thorold.

For more information please contact [sbcinfo@sbcniagara.com](mailto:sbcinfo@sbcniagara.com).

### ❖ **Niagara Food & Wine Classic**

September 5 to 7, Queen Victoria Park, Niagara Falls  
For more information call Caroline Atherton 905 356 6061, Ext. 41



## ❖Niagara Grape and Wine Festival

September 19 to 28, Montebello Park, St. Catharines

For information call 906 688 0212 or visit [www.grapeandwine.com](http://www.grapeandwine.com)

## *Ontario Wine Industry News*

### ❖Le Clos Jordan's New Viniculture Manager

Jordan, Ontario, July 27, 2003

Donald Triggs, President and CEO of Canadian-based Vincor International and joint venture partner, Jean-Charles Boisset, of Burgundy's Boisset, La Famille des Grands Vins are delighted to announce the appointment of Thomas Bachelder to the new position of viniculture manager at Le Clos Jordan, their new winery in Canada's Niagara Peninsula that is being designed by world renowned architect, Frank Gehry.

Bachelder's title, viniculture manager, is a new term developed by the partners to describe his responsibilities both in the area of viticulture and winemaking. Working with long-time comrade, Pascal Marchand, Le Clos Jordan's Executive Winemaker and Viticulturist, Bachelder is now managing the winery's exacting viticultural practices, and will soon be working with Pascal to make the winery's select portfolio of super- and ultra-premium Pinot Noir and Chardonnay wines. He brings over ten years of professional experience that started in his native Montreal and then took him more than once to Burgundy, France, and most recently to the United States.

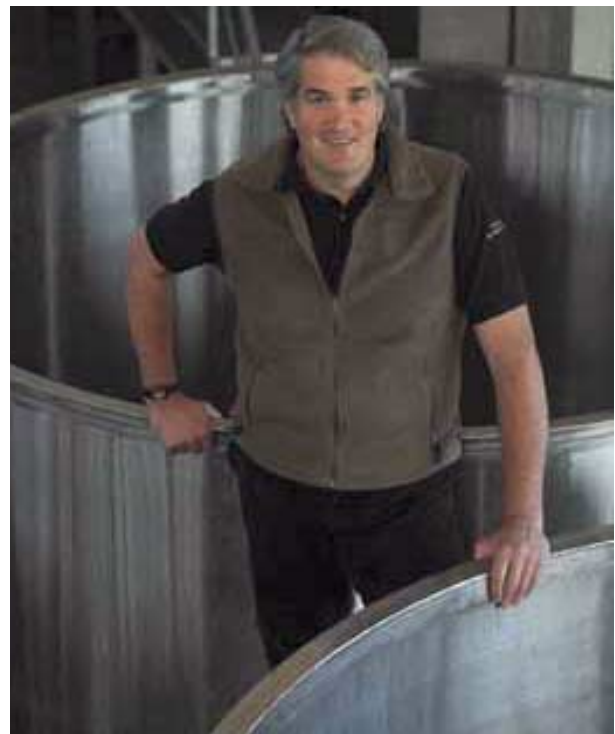
Armed with a Bachelor of Arts degree from Concordia University in Montreal, Bachelder became the second Canadian to obtain a professional Agricultural Diploma in Viticulture and Oenology from Beaune, Burgundy's CFPPA (Centre de Formation Professionnelle pour Adultes) and to continue on as a winemaker in the region. Coincidentally, Pascal Marchand, a fellow Quebecois, was the first Canadian and non-French national to graduate from the CFPPA and to manage a winery in the region.

Bachelder began his career as a winemaking assistant at various prestigious Domaines in Burgundy. and then, after a brief period studying under Dick Ponzi of Ponzi Vineyards in Oregon, accepted the position of winemaker at the historic Château Génot-Boulanger in Meursault, in Burgundy. Most recently, he worked

at the innovative Lemelson Vineyards winery in Willamette Valley, Oregon, where the principals of gravity flow and organic sustainability, along with time-honoured Burgundian practices, helped him produce some outstanding Pinot Noir wines.

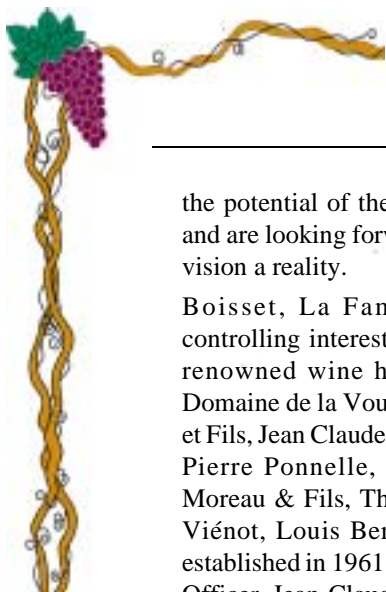
"We are thrilled to have Thomas on board at Le Clos Jordan," said Donald Triggs. "He shares our passion for making world-class wines, and our belief that North America can produce high quality wines from Burgundy's classic Pinot Noir and Chardonnay grapes." Jean-Charles Boisset added that it is a privilege to find a winemaker "who understands the centuries-old traditions in Burgundy and who knows how to adapt them perfectly for the exceptional terroir of the New World."

Le Clos Jordan was announced as a joint venture partnership between Vincor International and Boisset in February 2000, and three-months later Frank Gehry was commissioned to design the winery in the principal 35-acre vineyard, which is now in its fourth year of development. The first Chardonnay and Pinot Noir wines are expected to be released in 2006 and 2007, respectively.



Viniculture Manager, Thomas Bachelder, Photo: Steve Elphick

"It is an opportunity of a lifetime," said Thomas Bachelder, "to work for such a prestigious and forward-thinking new winery. We are already seeing



# Just Off the Vine ...

The Ontario Wine Society's Newsletter

September 2003

the potential of the vineyard's extraordinary terroir, and are looking forward to helping make the partners' vision a reality.

Boisset, La Famille des Grands Vins owns controlling interests in some of the oldest and most renowned wine houses in France, including Le Domaine de la Vougeraie, along with Bouchard Aîné et Fils, Jean Claude Boisset, Jaffelin, Ropiteau Frères, Pierre Ponnelle, Mommessin, F. Chauvenet, J. Moreau & Fils, Thorin, Morin Père et Fils, Charles Viénot, Louis Bernard and Méditéo. Boisset was established in 1961 by the company's Chief Executive Officer, Jean-Claude Boisset.

Vincor International Inc. is North America's fourth largest producer and marketer of wines, with leading brands in all segments of the market. Publicly-traded on the Toronto Stock Exchange, the company's premium brands include Inniskillin Wines, Jackson-Triggs Vintners, Sumac Ridge, Hawthorne Mountain Vineyards, R.H. Phillips, Toasted Head, Hogue Cellars, Goundrey Wines and Kim Crawford Wines.

## ❖ Reif Estate Winery and Rural Expo '03

Niagara-on-the-Lake, Ontario

Reif Estate Winery, the official Winery Sponsor of the Rural Expo 2003, in conjunction with event organizers and the LCBO is proud to offer two commemorative wines for the event, which is to take place in Lanark County September 17 to 21.

The launch of the wines occurred in Carleton Place on April 25th and was well attended by an eager group of supporters and well wishers which included Norm Sterling, the Attorney General of Ontario and MPP of Lanark-Carleton, and other local dignitaries and officials from the LCBO. This is not the first time that the Winery has been involved with the Rural Expo. In 1994 Reif Estate produced a commemorative wine when the event was held in Renfrew County.

The Rural Expo commemorative wines include the Riesling 2002 VQA, which is a crisp, refreshing white wine with a touch of citrus, and the Baco Noir 2002 VQA, a red wine with flavours of plum and vanilla and hints of oak. Both products are available at selected LCBOs in the eastern region and a donation from the sale of each bottle goes to the Rural Expo 2003 event.

For more information contact Carol LePage, Director of Sales, Reif Estate Winery, Ph. 905-468-7738, Fax. 905-468-5878, e-mail carol@reifwinery.com.

## ❖ EastDell's New Winemaking Home

Beamsville, Ontario

EastDell's wines are moving! A winery-raising ceremony today, attended by Tim Hudak, Minister of Consumer and Business Services and MPP for Erie-Lincoln, Town of Lincoln Mayor Ray Konkle and Debbie Zimmerman, Regional Chair of the Regional Municipality of Niagara, officially launched construction on the new 6,440 sq. ft. facility that will house EastDell's wine production & storage by this fall.

"Our new winemaking facility represents an exciting milestone for EastDell Estates," says Susan M. O'Dell, President and Co-owner of the four-year-old winery. "Not only does it allow us to increase production of quality wines, but it also helps solidify our presence within a rapidly growing industry that is successfully educating consumers about the merits of Ontario wines."

Simple in style and materials, the building's split-level design, nestled into a hillside, was created in accordance with the Niagara Escarpment Commission's zoning regulations.

Located across the Riesling vineyards from the main winery building, where wine is currently produced, the new facility will be visible from the road as a low-rise, one-storey. A natural hillside drop allows an unobtrusive 20-ft- second storey to be built into the grade. Landscaping of native plants will ensure a natural blending of the site with the rest of EastDell's Escarpment vineyards and Carolinian woodlot.

Features include new thermostat-controlled glycol system tanks to allow greater temperature control during wine production, a combination of natural and low-voltage lighting for minimum heat impact on the wines, heated floors for quick drying during clean-up, an underground cellar room with ideal wine-ageing conditions, and convenient shipping and crush areas to ensure minimum disruption in work areas. The new facility has a potential production capacity of 35,000 cases a year.

EastDell Estates, founded in June 1999, is located on the Niagara West Wine Route perched high atop the Beamsville Bench. The winery has an on-site restaurant, the Bench Bistro, a boutique and tasting bar. A 5 km hiking trail system, a portion of which is maintained as the Bruce Trail, lets guests explore the property's vineyards and native Carolinian woodlot.