



Just Off the Vine ...

The Ontario Wine Society Newsletter

November 2010

Upcoming Events

Toronto Chapter

Next Event: Prince Edward County "Artevino Award Winners"

Dinner at Grano Restaurant - Toronto

Tuesday, November 23, 2010

Reception – 6:30pm, Tasting and Dinner – 7:00pm

Do you want to taste some of the best wines that Prince Edward County is producing today without traveling to the "County"? Join us as we dine on Lucia's exquisite cuisine, taste 4 Gold, 4 Silver and 1 Bronze 2010 Artevino Medal winning wines and listen to David Lawrason's insights on the wines and the wine industry in Prince Edward County today.

David Lawrason, our tasting leader for the evening, is an independent, full-time wine writer, educator and wine competition judge. He is currently wine columnist for Toronto Life, an instructor for the Canadian Association of Professional Sommeliers (CAPS) at George Brown College, and the chief judge for the Canadian Wine Awards.

The winning wines that we will taste are:

Silver: Huff - 2006 Cuvee Peter F. Huff, Methode Champenoise

Gold: Huff - 2007 Southbay Chardonnay

Gold: Rosehall Run (Winery of the Year) - 2008 Chardonnay Cuvee County

Silver: Norm Hardie - 2009 Riesling

Gold: Rosehall Run - 2008 Pinot Noir - Cuvee County

Gold: Rosehall Run - 2008 Pinot Noir - Rosehall Vineyard

Silver: Sandbanks - 2008 Cabernet Franc

Bronze: Huff - 2007 First Frost

\$85 each for members and one guest, \$95 each for additional guests and non-members.

Future Toronto Events:

Monday, January 17, 2011 - "Spirit(ual) Awakenings", featuring Kittling Ridge, U of T Faculty Club

Saturday/Sunday, February 5/6, 2011 - Icewine Weekend at Reif Estate Winery

February 2011 - Seriously Cool Chardonnay, Toronto Lawn Tennis Club

March 2011 - Quebec Cheese/Ontario Wine, Taste of Quebec Shop in the Distillery District

April 2011 - OWS 20th Anniversary Special Event - Classic Pinot Noir: Burgundy and Ontario, Casa Loma

May 2011 - Shari Darling's "Journey of the Senses", Edwards Gardens

Niagara Chapter

Next Event: The 'F'-ing Annual Dinner

Saturday, November 13, 2010 is **SOLD OUT!**

Future Niagara Events:

Tuesday, December 7th - "Sparklers, Variations and Icewines" featuring samples from Chocolate FX

Oakville Chapter

Next Event: Holiday Wines

CUCCI Restaurant

Wednesday, November 17, 2010

Join the OWS for an evening of mingling and sampling wines ideal for holiday entertaining. Wines from all of Ontario's wine regions will be featured and you will have a chance to speak with representatives from each of the wineries. Because these wines are not available through the LCBO, you will also have the opportunity to place orders at this event for any of the sampled wines.

Each wine has been selected with holiday entertaining in mind. Impress your guests, friends and family by serving or taking a bottle of these delectable wines to any of your holiday events.

Future Oakville Events:

None currently scheduled.

Past Events

Linda Bramble's "Sipping with the Stars" by Ken Burford

Linda Bramble writes. Her latest book is the "can't put down" Wine Visionaries of Niagara. She contributes to magazines; writes scripts for animated on-line training games; and conducts seminars and tastings for charities and businesses. She is also an academic coach for the eMBA program at Athabasca University.

"Sipping with the Stars" is one of the tastings that she has put together. It is a unique presentation where



Linda Bramble. Photo by Andy McCraw

Linda combines clips from movies with an actual wine tasting to provide visuals to educate her audience on, and demonstrate the "dos and don'ts" of the world of wine.

For example, her first movie clip in "Sipping with the Stars" is the Champagne toasting scene from the 1942 movie *Casablanca* starring Humphrey Bogart and Ingrid Bergman, www.youtube.com/watch?v=bW2o2aZkCyc. In that clip, Bogart says his famous line "here's looking at you kid", while he and Bergman toast each other with Champagne.



Humphrey Bogart, Ingrid Bergman in *Casablanca*

After showing us this clip, Linda then asked us questions about what we saw. For example, what are the shapes of the glasses? Bowl as compared to

today's flutes. What inspired the original bowl shape of a Champagne glass? Apparently it was shaped

after Marie Antoinette's breast. What is not so good with the way that they are holding their glasses? They are holding them by the bowl instead of the stem.

We then tasted two Ontario bubbly's blind - Hillebrand's NV Trius Brut (1), Méthode Classique, 70% Chardonnay, 30% Pinot Noir, \$24.75, 2009 Canadian Wine Awards Gold Medal Winner and Konzelmann's 2008 Sparkling Riesling, Méthode Cuvée Close, 2010 Ontario Wine Awards Bronze Medal Winner. Linda asked us questions like, "Which one did we find sweeter?" "Could we tell which one was made by which Méthode?" "Which was made from %100 Riesling?" Etc.

And so the afternoon went with movie clips and wine sipping. Often, before she showed us the movie clip, she would provide us with some lines from the movie and ask us to guess the movie. One movie that no one could guess from the lines that Linda provided was the Muppet movie. The Muppet Movie has a very funny scene involving Champagne (actually a sparkling wine called Vin de Idaho in the movie). The classic wine scene involves Kermit the Frog and Miss Piggy having a romantic dinner together at a fancy restaurant. The waiter is Steve Martin. Here's the dialogue.

Kermit: I took the liberty of ordering us some wine. Oh waiter!

Steve: Yes may I help you?

Kermit: The wine please?

Miss Piggy: hmmm - you mad impetuous thing. It's Champagne!

Steve: (taking the bottle from a table-side ice bucket) Not exactly - Sparkling Muscatel - one of the finest wines of Idaho!

Kermit: Well, you may serve us now please.

Steve: Oh may I? (Steve examines the bottle. You can see the bottle says Vin de Idaho on it, with a block image in the shape of Idaho on the label.)

Miss Piggy: Look how he does that!

Kermit: Yup very suave

(Steve reaches to his apron and



Steve Martin, Miss Piggy, Kermit the Frog in the Muppet Movie

takes a bottle opener. Then he pops off the bottle cap and holds it over to Kermit.)

Steve: Don't you want to smell the bottle cap?

Kermit: (hesitantly sniffing) Smells good.

Steve: Would you like to taste it first?

Miss Piggy: (to Kermit, trying to help out as Kermit hesitates) I think he's supposed to.

Kermit: Would you taste it for us please?

(Steve reluctantly gives it a taste, and then wildly spits it out to the side in disgust, making nasty faces. Composing himself, he turns back to the pair.)

Steve: Excellent choice.

Kermit: Should be for 95 cents.

(Steve pours the sparkling wine into two Marie Antoinette style wide-brim glasses.)

Kermit: And um may we have straws please?

Steve: Yes, I expected that. (He plunks straws down into each glass)

Kermit: That'll be all for now

Steve: Oh thank you.

The other movie clips in Linda's presentation were from:

A Walk in the Clouds (1995), starring Keanu Reeves and Aitana Sánchez-Gijón

French Kiss (1995), starring Meg Ryan and Kevin Kline

Blues Brothers (1980) – starring John Belushi, Dan Aykroyd, James Brown, Ray Charles, etc.

Forty-Ninth Parallel (1941), starring Lawrence Olivier, Leslie Howard and Raymond Massey

A Good Year (2006), starring Russell Crowe, Albert Finney, Marion Cotillard

Bottle Shock (2008), starring Alan Rickman, Chris Pine, Bill Pullman, Rachael Taylor

Sideways (2004), starring Paul Giamatti, Thomas Haden Church, Virginia Madsen, Sandra Oh

The other wines tasted were:

2008 Jackson Triggs Grand Reserve Chardonnay

2007 Nyarai Syrah

2008 Flatrock "Old Winemaker's Boot" Pinot Noir

2007 Dan Aykroyd Cabernet Merlot

2008 Peninsula Ridge Sauvignon Blanc

2009 Tawse Sketches Riesling

Brights Sherry (Cream)

As usual Linda was lively, entertaining and informative and we look forward to having her back as soon as possible.

Credits: Linda Bramble - Presenter

Ken Burford - Organizer

Sadie Darby – Organizer

Wendy Muir and John Gavigon – Pourers

Nancy and Jim Parker - Pourers

Gerry Arbus – Pouter

Michael van Vlymen - Pouter

Stephen Stein – Greeter

Roberto Martella – Grano Restaurant owner

Other News

Toronto Gourmet Food and Wine Expo

Metro Convention Centre

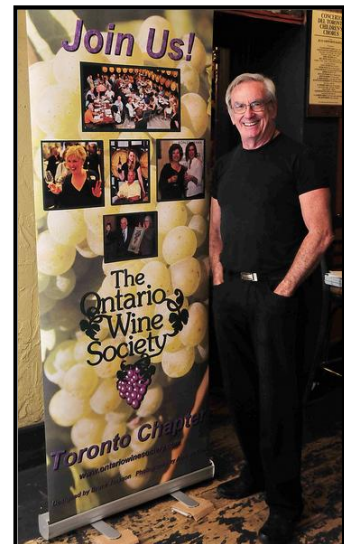
November, 18 to 21, 2010

Ontario Wine Society members who register on-line for the Expo have been offered \$3.00 off the general admission price. Admission prices are \$39.55 for the Thursday VIP evening and \$16.00 for the other evenings. Please note that there is a \$1.50 service charge in addition to the above prices. If you register on-line, please key in VIPGUEST in the Promotional Code box.

The Toronto Chapter Has a New Banner

Using the banner that the Niagara Chapter created as a template, the Toronto Chapter has created a banner to be displayed at events. Bruce Jackson, Director of Events for the Niagara chapter who created the original design for the Niagara Chapter, helped with the Toronto Chapter design.

Andy McCraw, a member of the Toronto Chapter and resident photographer, contributed the photographs.



The banner was used for the first time at the Toronto Chapter's recent event – Linda Bramble's "Sipping with the Stars" at Grano restaurant.



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Industry Member Events

Calamus Estate Winery

Christmas Open House

Sat. Dec. 4 and Sun. Dec. 5 - 1 p.m. to 5 p.m.

Join us as we celebrate the season in our event room. Drop in to say hello and sample wine paired with seasonal fare.

Plan to cross off a few names from your shopping list with Gift Certificates and award winning wines. Admission is free.

Cave Spring Cellars

Sparkling Holidays!! Through the month of December every Saturday between 1 p.m. and 4 p.m.

Come join us at the wine shop for a complimentary tasting of our just released Blanc de Blanc Brut. A wonderful way to put some sparkle into the holidays!!

Happy Holidays, December 4 and 11, 12 p.m. - 1 p.m.

Join wine consultant Brian Kelly as he pairs four of his favourite Cave Spring wines with mouth-watering appetizers prepared by On The Twenty chef Kevin Maniaci. We'll give you the recipes to take home for easy entertaining this holiday season.

\$20.00 per person.

Chateau des Charmes

Yoga in the Vineyard, Saturday Nov 27, 1 p.m.

Each Yoga in the Vineyard experience includes a one-hour guided yoga practice at the winery. The yoga class is suitable for everyone, from the absolute beginner who has never stepped on a yoga mat, to the seasoned practitioner who already knows a stretch or two, and everyone in between. Every class, set in the beauty of the vineyard, will consist of a series of strengthening, toning and relaxing postures, finishing with a guided meditation.

Yoga in the Vineyard instructors are certified experts who have years of teaching experience and draw from the many disciplines of yoga, such as hatha, Moksha, ashtanga and even laughter yoga. Yoga in the Vineyard teachers are accustomed to instructing all

levels and will offer variations on poses and tailor each class as needed.

Also includes:

- ~Winery tour and tasting
- ~Canadian artisan cheeses to pair with your wine
- ~Bottle of wine to take home

\$75 per person

Creekside Estate Winery

Wrapped Up in the Valley, Nov 20, 21, 27 and 28, 12 - 4 p.m.

We opens our doors for our annual holiday open house featuring pairings of Hearty Bison Stew paired with our 2007 Laura Red. Specialty gift packages featuring Wayne's wine also available. Part of the "Wrapped up in the Valley" passport program. To order passports or more information, call 905-562-3636 or email jd@twentyvalley.ca.

Malivoire Wine Company

Saturday, November 13

Continuing our focus on regional food artisans, Fergus Ontario's Best Baa will sample and sell its sheep's milk cheeses.

You will also meet an inventive and resourceful Niagara sculptor: Sabine LeDieu, who specializes in such unconventional materials as reclaimed metal, glass and concrete. Sabine will tell us about her award-winning works, some of which will be displayed at the winery.

No reservations required.

Saturday and Sunday, November 21, 22, 27 & 28

On the final two weekends, we join our Twenty Valley region winery neighbours for "Wrapped up in the Valley." Co-hosted by twenty wineries, this is a locally focused event with custom food-and-wine pairings at each stop. Ours is not to be missed; Chef Beth Ashton of August Restaurant (www.augustrestaurant.ca) will provide smoked duck sausage with onion marmalade on a cheddar cheese-bread bun to pair with our legendary Old Vines Foch To join the fun at other wineries you'll want a passport. Check the website at www.twentyvalley.ca for details.



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Reif Estate

"THE FOOL", Nov. 18 to 21, 2010

"The Fool", with all his worldly possessions in one small pack, is always on his way to a brand new beginning." The long-awaited release of each year's Gamay Nouveau comes at the stroke of midnight on the third Thursday in November. This year's harvest of our new Gamay is bright in colour and highly aromatic, reminiscent of candied cherries. Soft fruity flavours on the palate are perfect for Christmas dinner with sage stuffing and slow roasted turkey and cranberry sauce. Taste of this wine paired with Ruth Anne Schrieffer's Holiday Hors d'oeuvres.

The wine boutique is open 10:00 a.m. to 5:00 p.m.
Tasting Complimentary

Something old, something new, something bold and something just for you!...December 4th, 5th, 11th and 12th, 2010

Visit us in December to purchase old vintage releases of large format bottles – perfect for holiday giving. Taste our Gamay Nouveau, a must for Christmas dinner and our bold new release, Riesling TBA a special holiday treat! And just for you wines will be complimented by Ruth Anne Schrieffer's holiday hors d'oeuvres. The wine boutique is open 10:00 a.m. to 5:00 p.m. Tastings complimentary.

Rosewood Estates

Winemakers Dinner, Saturday, November 13th, 2010, 6 - 10 p.m.

Esteemed Niagara Chef Mark Walpole will present a Harvest Dinner paired with our Big Red Wines in Rosewood's Barrel Room. Call now for Reservations seating is limited!
\$75.00 / ticket

Call 1-866-633-3248 or rosewoodestateswinery@yahoo.com.

See our new website for menu details www.rosewoodwine.com.

Southbrook Vineyards

Taste The Season Wineries of Niagara-on-the-Lake

November 6/7, 13/14, 20/21, 27/28, 2010

Don't miss out this November as the 22 Wineries of Niagara-on-the-Lake get set for another wine and food extravaganza. Hailed as the "go to event of the season," this popular touring and tasting program celebrates the season's bounty.

It's also a great time to explore unique wine and gift selections or to stock up for all your holiday entertaining. Southbrook's food pairing is being created for us by Chef Ryan Crawford of the Stone Road Grille. "Rest," as it is also known, is a favourite in Niagara-on-the-Lake amongst tourists and locals alike. Chef Ryan is pairing Cassoulet and Cabernet Bread with our 2007 Cabernet Merlot Shiraz.

We are also pleased to be partnering with Carbonzero to complement our commitment to the environment by donating a portion of each 2010 Taste the Season Touring Pass sold towards the purchase of carbon offsets that help reduce greenhouse gas emissions in Niagara. Carbonzero will be here at Southbrook on November 6 & 7 to explain more about their goals and programs.

Touring Passes are \$44.25 (plus applicable taxes). Passes may be ordered online or by calling 905.468.1950.

Icewine Warm-Up, November 27 & 28, 2010

Book early to secure your seat for one of our Icewine retrospective tastings in honour of the release of our 2009 Vidal Icewine. We will offer tastings at 11am and 1pm on Saturday, and 11 a.m., 1 p.m. and 3 p.m. on Sunday of this celebratory weekend.

Each tasting will be led by Bill Redelmeier who will pour Icewine from our library as well as a variety of currently available vintages. We will feature five vintages and three different grape varieties including Vidal, Riesling and Cabernet Franc. As Canada's only certified biodynamic winery, our 2009 Vidal is Canada's first biodynamic Icewine, and it is also a rarity world-wide. Don't miss your chance to secure this great entertaining and gift option. Call 1.888.581.1581 or 905.641.2548 to book your seat for one of these tastings.



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\$10 donation accepted for Project SHARE Food Bank in Niagara Falls. You can also call us to reserve your Icewine order now and we can hold it for later pick-up or we can arrange to ship it to you (Ontario addresses) for a small additional shipping fee.

Wayne Gretzky Estate Winery

Wrapped Up in the Valley, Nov. 20, 21, 27 and 28, 12 – 4 p.m.

Join us at Wayne Gretzky Estate Winery for our holiday open house featuring pairings of Harvest Squash Bisque paired with our 2008 Unoaked Chardonnay. Specialty gift packages featuring Wayne's wine also available. Part of the "Wrapped up in the Valley" passport program. To order passports or more information, call 905-562-3636 or email jd@twentyvalley.ca.

Other Industry Events

Niagara-on-the-Lake Icewine Festival

January 1 to 31

Snow draped vineyards and warm hospitality collide during the Niagara-on-the-Lake Icewine Festival. Icewine comes to life as each of the Wineries of Niagara-on-the-Lake offer distinct events sure to leave a sweet taste in your mouth.

For a full list of Winery events, visit www.wineriesofniagaraonthelake.com. In addition, the Heritage District will be the site of a variety of Icewine-inspired events, the flagship event being the Niagara-on-the-Lake Icewine Village. Held on January 22 and 23 from 11 am to 5 pm, the event pairs Icewines from the 25 Wineries of Niagara-on-the-Lake with Jazz music and Icewine-infused delicacies from Niagara-on-the-Lake dining partners. Admission is free.

On the evening of January 22, Wine Country's hottest Icewine "Mixologists" will compete in the Icewine Cocktail Competition, where guests can sample the innovative Icewine cocktails created. Admission is free. Icewine Legends, a tasting series led by Niagara-on-the-Lake's founding and upcoming Icewine makers, allows guests to taste the legacy of Niagara-on-the-Lake's most precious wine.

It takes place the weekends of January 15/16, 22/23, 29/30. \$35 per person. Call 905.468.1950 for tickets. For more Niagara-on-the-Lake Icewine Festival

events, including Icewine & A Movie, a celebration of Icewine and 50 Years of Shaw Festival and Goodies for Grownups, an Icewine and dessert reception hosted by celebrity Chef Anna Olson, visit www.wineriesofniagaraonthelake.com.

By Chadsey's Cairns

A celebration of the end of harvest and the successful burying of the vines in PEC runs on weekends November 20 to Dec 5 in the daytime.

Wineries offer a variety of seasonal specialties like mulled wines and usually release a new red for pre-Christmas availability.

This year at By Chadsey's Cairns we will be offering three different mulled wines each day, will be releasing our new 2009 Gamay/Pinot blend, have roast chestnuts, mini beef wellingtons, fifth town cheese washed in our 2010 Pinot, cheese tasting with ice wine vinegar sprays, choirs on the apple house deck or in the barn, candles in the vineyards and assorted stocking-stuffer gifts including Gewurztraminer jelly from our 2010 secondaries.

On November 27 between 1 p.m. and Dusk there will be a Wassail Carol Cavalcade of buses singing their way across the County, visiting Barley Days Brewery, Huff Estates Winery, Sugarbush Winery, Closson Chase winery and ending at By Chadsey's Cairns for toasting and singing at dusk.

Cost is \$20 for the round trip to Picton and includes a complimentary taste at each stop. Tickets are available through pecwinetours@bellnet.com or rbarrett@sandbanksvacations.com.

Just Off the Vine is the official newsletter of the Ontario Wine Society. It is published 10 times a year.
Editor: Kait Nienhuis