Windsor / Essex OWS Tasting. November 5th, 2012.
"A Taste of Niagara" at Essex Golf & Country Club

Wines in order tasted:

Reception Wines

Wine #1 – G. Marquis The Red line 2009 Merlot (VQA Niagara Pennisula)
Wine #2 - Hernder Estate Wines 2008 Merlot (VQA Niagara Pennisula)
Wine #3 – Calamus Estate Winery 2008 Merlot (VQA Lincoln Lakeshore)
Wine #4 - Coyote's Run Estate Winery 2010 Red Paw Vineyard Merlot (VQA Four Mile Creek)
Wine #5 - Reif Estate Winery 2009 Gamay Noir (VQA Niagara River)
Wine #6 - Lailey Vineyard 2011 Malbec (VQA Niagara River)
Wine #7 - Cattail Creek Family Estate Winery Cat-astrophe White 2010 (VQA Four Mike Creek)

The reception wines were available on arrival at the tasting (first come / first pour). With the exception of the Lailey Malbec these whiles were part of our OWS allotment from the Ontario Wine Awards.

Group Tasting

Coffin Ridge Boutique Winery (Owen Sound, Ontario)
"Back From the Dead Red" 2010
$17
VQA Ontario
12% alc/vol
This wine is made from Maréchal Foch.

(Taste of Niagara Wines)
(hosted by and wine selections by Steve Cranny)

Wine #1 – Cave Springs 2010 Riesling (VQA Beamsville Bench - Estate Bottled)
Wine #2 - Tawse Sketches 2010 Chardonnay (VQA Niagara Peninsula)
Wine #3 - Niagara Teaching Winery 2009 Dean's List Pinot Noir (VQA St. David's Bench)
Wine #4 - Reimer Vineyards 2008 Peace & Harmony (VQA Ontario)
Wine #5 – Reif Estate Winery 2010 Meritage (VQA Niagara River)
Wine #6 - Henry of Pelham Family Estate 2010 Baco Noir Reserve (VQA Ontario)
Wine #7 - Lailey Vineyard 2010 Syrah – unfiltered (VQA Niagara River)

People Choice Results:

Gold: Wine #6 - Henry of Pelham Family Estate 2010 Baco Noir Reserve (VQA Ontario) **63 points**
Silver Wine #1 - Cave Springs 2010 Riesling (VQA Beamsville Bench - Estate Bottled) **60 points**
Bronze: Wine #7 - Lailey Vineyard 2010 Syrah – unfiltered (VQA Niagara River) **28 points**

20 points Wine #4 - Reimer Vineyards 2008 Peace & Harmony (VQA Ontario)
16 points Wine #5 – Reif Estate Winery 2010 Meritage (VQA Niagara River)
13 points Wine #2 - Tawse Sketches 2010 Chardonnay (VQA Niagara Peninsula)
8 points Wine #3 - Niagara Teaching Winery 2009 Dean's List Pinot Noir (VQA St. David's Bench)

Tasting Notes: Taste of Niagara Blind Tasting Wines

Wine #1

Cave Springs 2010 Riesling
$17.95
VQA Beamsville Bench - Estate Bottled
11.5% alc/vol
This wine originates from the limestone-rich clay till soils of our Cave Spring Vineyard, located on a terrace of the Niagara Escarpment overlooking Lake Ontario, known as the Beamsville Bench.
Made from some of our oldest, lowest-yielding vines, it is off-dry in style with a distinctive mineral character that site and vine age alone can deliver.

Selected blocks at Cave Spring Vineyard ranging from 11 to 37 of age.
Soil: Stony, limestone-rich clay and clay loam till over shale and sandstone.
Composition: 100% Riesling
Cool fermentation in stainless steel over a 3-week period using selected yeast strains; left on the lees for 2 months.

Available at the Winery, also LCBO Vintages 'Essential' LCBO Item #286377

Wine #2

Tawse Sketches 2010 Chardonnay
$19.95
VQA Niagara Peninsula
13% alc/vol
Winemakers Comments
The 2010 vintage of Sketches Chardonnay continues the tradition of providing an exceptionally food-friendly wine. The vintage was warm and ripe, and this shows in the wine. It has an aromatic nose of ripe apple and pungent citrus, as well as some subtle tropical fruit. This chard also has just enough complementing barrel notes of toasty French oak. On the palate this wine shows the ripe Macintosh apple and lemon zest, with perfectly balancing acidity. The French oak provides a savoury character, along with nuances of toast and smoke. This complex palate translates into a lengthy, enjoyable finish.

Wine access - Canadian Wine Awards Gold 2012

Wine #3
Niagara Teaching Winery 2009 Dean's List Pinot Noir
$32.92
VQA St. David's Bench
13% alc/vol

Wine Description: With rich aromas of candied beet and black cherry, this Pinot offers raspberry and vanilla bean on the palate. It is medium bodied with supple tannins, which lead to a long and lingering finish.

2011 InterVin International Awards - - Silver

Matured in new, and second fill barriques for 12 months

Wine #4
Reimer Vineyards 2008 Peace & Harmony
$21.30
VQA Ontario
12.1% alc/vol
Our unique signature blend of 60% Chambourcin, 20% Cabernet Sauvignon, and 20% Cabernet Franc. Aged in Canadian Oak for 90 days. Rich red colour and black cherry flavour help make this a favourite wine.

Wine #5
Reif Estate Winery 2010 Meritage
$30.15
VQA Niagara River
13.5% alc/vol
The juice pressed from clean, ripe fruit underwent fermentation for 18 days, using selected yeast. Oak barrel aging in predominantly French Oak with 10% Hungarian and American Oak which contribute to the distinct intensity of this superior red wine. Blend consists of 45% Cabernet

Sauvignon, 40% Merlot and 15% Cabernet Franc.

Wine #6

Henry of Pelham Family Estate 2010 Baco Noir Reserve
$24.95
VQA Ontario
13.5% alc/vol

Winemaker's Notes

• Grown on our property, including our original planting (circa 1984)
• Harvest Date: October 11th, 12th, 29th, 2009 & November 7th & 13th, 2009
• Extended maceration and vigorous cap management during fermentation to extract natural rich fruit and intensity of colour and flavour.
• Combination of new and one/two year old American Oak. Aged in barrel for 15 months.

Gold Medal (2011) – All Canadian Wine Championship

Wine #7

Lailey Vineyard 2010 Syrah (unfiltered)
$27.20
VQA Niagara River
13.5% alc/vol
Bronze Medal Winner Ontario Wine Awards 2012
Silver Medal Winner Canadian Wine Awards 2012
Bronze Medal Winner Intervin International Wine Awards 2012

Tasting Notes for Reception Wines

G. Marquis The Red line 2009 Merlot

Price: ???
VQA Niagara Pennisula
13% alc/vol

The G. Marquis Red Line is a collection of 100% Ontario VQA wines. These classic, layered wines exemplify the cool climate viticulture of the Niagara Peninsula. Vintages are carefully selected and cellared producing soft, fruit-forward wines true to their varietal character. Delicate yet vibrant, our Red Line wines are authentic, unoaked, easy drinking and will impress the most discerning of wine lovers.

Grape Varieties: 100% Merlot
Source: 100% Ontario, Niagara Peninsula
Appellation: Niagara Peninsula VQA

Winemaking Notes: Fermentation conducted in stainless steel at 28-30˚C over a period of seven to ten days using FX10 yeast strain. Wine aged over a period of one year in stainless steel. Wine cold stabilized prior to bottling.

Hernder Estate Wines 2008 Merlot

$14.95
VQA Niagara Pennisula
13.5 % alc/vol

Calamus Estate Winery 2008 Merlot

$25.20
VQA Lincoln Lakeshore
12.6 % alc/vol

Coyote's Run Estate Winery 2010 Red Paw Vineyard Merlot

$24.95
VQA Four Mile Creek
14 % alc/vol
Loaded with dark fruit character, powerful velvety tannins and a long, smooth finish.

Reif Estate Winery 2009 Gamay Noir
$17.15
VQA Niagara River
12.5% al/vol

Grapes for this wine came from a young vineyard block. The fruit was crushed and allowed to cold soak for a 12 hour period. The fermentation was complete in 10 days and the grapes remained on the skin for another 7 days. Malolactic was completed and the wine was aged in older French and

American barriques.

Lailey Vineyard 2011 Malbec (not yet released!)
$25
VQA Niagara River
13.5% alc/vol
(Bronze Medal) Intervin International Wine Awards 2012

Cattail Creek Family Estate Winery Cat-astrophe White 2010
$13.95
VQA Four Mike Creek

A blend of Chardonnay Musqué, Riesling and Gewurztraminer with loads of citrus and apple. A touch of sweetness finishes the light body. Delicious with almost anything. Available at Cattail Creek Estate Winery and LCBO (Product No. 260349)

Coffin Ridge Boutique Winery (Owen Sound, Ontario)
"Back From the Dead Red" 2010
$17
VQA Ontario
12% alc/vol

Description
Coffin Ridge is a pioneering winery in the exciting frontier of Grey County. This wine is made from Maréchal Foch, which is something of an Ontario specialty.

Tasting Note
Woodsy, savoury aromas of wild blueberry, sour cherry, plum, tilled earth, coffee grounds and campfire smoke. Vivacious acidity brings lift and verve. Medium body with chewy tannins. Calls for fatty cuts of beef or game, gourmet sausages or a beef stew. (VINTAGES panel, Aug. 2012) Available at LCBO locations only.

Our next wine event will be on .....

Monday, December 3rd, 2012 at Pointe West Golf and Country Club, in Amherstburg. Ontario.
Theme: "Our annual sparkling Wine event and Holiday social (wine & food pairings to follow formal tastings.)

Watch and an email with more details to follow next week.

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WINE SOCIETY