

Upcoming Events

Toronto Chapter

Icewine Weekend

Featuring Konzelmann Estate Winery

Saturday & Sunday, January 30 & 31, 2010



Includes: Tour, tasting and dinner at the winery & room and breakfast at White Oaks Resort

The Ontario Wine Society wants to help you banish the winter blues by inviting you to join us for our annual "Icewine Weekend". Come and enjoy a winery tour and special wine tasting, a delicious gourmet meal paired with fabulous wines and a night's stay at the sumptuous White Oaks Resort & Spa.

We will enjoy an afternoon tour of the winery, where we will be introduced to "Vertical Vine Training", "Rieger" stainless steel tanks perfect for fermenting white wines and their sophisticated "Vino Top Fermenter" method for red wines. Following the tour we will have a unique opportunity to taste some of Herbert's infamous ice wines, including the 2007 Vidal Icewine which won the Grand Gold medal at the 43rd VinItaly International Wine Competition last April where it was up against more than 3,500 wines from 34 countries. Dinner will also take place at the winery Accommodations will again be at White Oaks Resort & Spa, just off the QEW at Glendale Avenue. As part of our package, the use of all resort amenities such as valet parking, the superior Fitness and Racquet Club and wireless internet access, are all included. We will also enjoy an extensive breakfast buffet Sunday morning.

To register, please see the flyer that accompanied this Newsletter.

Niagara Chapter

"Matching Wine & Aphrodisiacs"

With Linda Bramble at Terroir La Cachette Restaurant inside Strewn Winery

Wednesday, January 27, 2010

Ignite your passion just 2 weeks before Valentine's Day. Come out and learn from a real "Matchmaker" how to select wines to pair with your favourite aphrodisiacs! Wine Writer and Educator, Linda Bramble will tickle your fancy by leading us through this tasting in an interactive, educational, entertaining & playfully flirtatious fashion with prizes to boot! Then we'll tease your taste buds as you sit down with an array of aphrodisiacs and wine options and explore the qualities of each and why they may or may not pair well together. All the while, we will be working in teams to answer multiple choice (and perhaps slightly risqué) questions posed by Linda to attain a prize at the end of the evening.

We will mainly feature the wines of Strewn Winery. Winemaker Joe Will will arouse your thirst and be on hand to talk about and describe the wines, and answer any of your wine related questions. Strewn opened its doors in 1997 and produces only VQA wines. Strewn's old cannery location houses Canada's only winery cooking school and restaurant Terroir La Cachette which features Strewn's wines.

Kacaba Vineyards '07 Reserve Syrah named "Red Wine of the Year"

Each year, expert judging panels at the Wine Access Canadian Wine Awards work their way through almost 1,000 wines considered the best produced by Canadian wineries resulting in the **Canadian Wine Awards**. In the 2009 Competition, our **2007 Reserve Syrah was awarded a Gold Medal** as well as being named **Best Red Wine of the Year** by a judging panel from Canada's leading wine writers, journalists, sommeliers, buyers and industry professionals.

This is the first time that an Ontario winery has received this award.



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Toronto Chapter

Afternoon in the Country, October 4, 2009

KEN BURFORD

On this "threatening rain" October, Sunday morning, 55 Porsche Club of North America and Ontario Wine Society members gathered at the Petro Canada service centre on highway 400 to receive route and timing instructions for an "Afternoon in the Country". This was to be a navigator swapping



Photo by Gary Budzey

drive through the countryside on a rally type route. It took us west, north and east of Toronto to tour Ted Fullerton's art studio north of Schomberg, Tim Horton's in Newmarket, Ocala Winery in Port Perry, Willow Springs Winery in Stouffville and The Crystal Fountain banquet hall in Markham. This was to be an opportunity for OWS members to get a chance to ride in a Porsche and Porsche folks to talk wine with the oenophiles.

Well, I don't know how much navigator swapping went on but, speaking for the winos, it was kinda neat hanging out with the Porsche folks that day. 23 Porsches in one place can sure get attention ... come to think of it 23 winos probably could too.



Ted Fullerton (right) and his "Knuckle Dragger" statue. Photos by Gary Budzey & Ken Burford

The rain held off while we toured Ted and Jane's (Ted's wife) grounds, studio and house, all of which are full of Ted's and other artists' works. Ted and Jane were excellent hosts, serving us coffee and Hallowe'en muffins to ward off the chill in the ground and the air. If you weren't on the tour you can have a look at more of Ted's works at www.tedfullerton.net. Ted, in addition to being a prolific sculptor, lithographer and painter, is co-ordinator of Georgian College's Fine Arts program.

From Ted's studio, we headed west to Ocala Winery. But, because of the distance, the drive was broken by a stop at the Tim Horton's in Newmarket where the Porsche folks received many offers to trade cars from some of Timmy's customers.

Ocala Winery was in the midst of "Gates Open: Savour Durham Weekend" when our convoy arrived. They were offering wagon rides through their orchards and vineyards while sipping wine. Naturally, we partook, not having had the opportunity before of sipping wine while being "on the wagon". The rain stopped being a threat and became a downpouring reality as we toured their facilities and tasted more wine. In addition to VQA grape wines, they have some very different and tasty fruit wines, for example, plum, kiwi, sweet cherry and iced pear. Ocala is owned and operated by Irwin and Alissa Smith. Irwin is the winemaker and vigneron and Alissa the office and tasting room manager. www.ocalawinery.com.



Tasting at Ocala. Photo by Ken Burford

While munching on a free MacIntosh apple from Ocala and protecting our feathery chicken Christmas decoration purchases from the rain, we were off to Willow Springs for a more formal sit down tasting led by Mario Testa who, with his wife Julie, own Willow Springs. They must do something right at Willow Springs, because the clouds parted, and the sun burst out beautifully as we sat down on wedding reception chairs in their new banquet facility with colourful autumn views of the pond to the west and the vineyards to the north. We tasted their 2007 Chardonnay, Rosé, Baco Noir and Merlot. They were all

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very pleasant but my fav was the Merlot which many people purchased because it was also on sale that day.



Mario Leading the Tasting

The "Afternoon in the Country" ended at the Crystal Fountain Banquet Hall (There really is a crystal fountain in the hall). Here we sat down to a very decent beef and chicken dinner accompanied by Ontario VQA wines.

To see how much the Porsche folks had learned from the wine folks and vice versa, each table was given a mixture of 21 tough wine and Porsche questions. The winning table, which relied heavily on the use of their Blackberrys and scored 17, got first choice of the prizes. The prizes were donated by Chateau des Charmes, Konzelmann, Niagara College, Pillitteri, Vineland, Stoney Ridge and Strewn wineries.

167km, 9 hrs, several downpours, 23 Porsches, 1 art studio, 1 coffee shop, 2 winery tastings, 1 wagon ride, 1 sit-down dinner and prizes ... whew! ... ya gotta be tough to do an Ontario Wine Society/Porsche event!



Porsche folks studying quiz questions at Crystal Fountain. Photo by Ken Burford

Niagara Chapter

Niagara Chapter's Annual Dinner

FRED COUCH

The Niagara Chapter held its annual dinner in the Vineyard Pavilion at Hillebrand Estates Winery on Saturday, November 14. As one of our members remarked, "This was the best OWS dinner ever". We knew it wouldn't be easy to equal the wonderful reception and dinner we had at Niagara College two years ago but this year's dinner was a winner!

The evening started off with an optional tour of the Hillebrand facility. After a glass of Trius Brut sparkling wine, 25 members and guests joined winemaker, Darryl Brooker for the tour. Afterwards the tour group was joined by the rest of the attendees in the red barrel cellar for a reception of canapés and more of the Trius Brut!



Winemaker, Darryl Brooker. Photo by Bruce Jackson

After the reception we all proceeded to the Vineyard Pavilion where the dinner was being held. Niagara Chapter President, Sharon Marks, introduced a number of new chapter members, guests from the Toronto and Oakville Chapters and attendees representing six OWS Industry Members. Our guest speaker for the evening was Darryl Brooker, head winemaker for Hillebrand Estates. Darryl gave an amusing and informative talk about his early days making wine in Australia and New Zealand and said that at the time, winemaking in Canada (of all places) sounded like a real challenge! This challenge drew him to the Niagara region for what was supposed to be a short period of time. That was in 2003 and he has never looked back. He still loves living in Niagara and facing the challenge of producing award-winning wines. With each course, Darryl spoke about the



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wines he chose to match the dish and he did an amazing job as the following menu shows.

The appetizer was a wild and tame mushroom and watercress salad with straw potato and feta and a maple balsamic dressing. The matching wine was a 2008 Trius White.

The main course was Frank Dodd's signature "duo" dish of Wellington County beef rib eye and filet of Bay of Fundy salmon with forager-sourced Niagara vegetables. This was served with two wines – the 2007 Showcase Cabernet Sauvignon and the 2007 Showcase Wild Ferment Chardonnay.

The delightful dessert was a bitter chocolate soft cake with double chocolate Icewine ice cream. This was matched with the 2008 Showcase Cabernet Franc Icewine. This dinner definitely deserved a five-star rating!

After dinner, Toronto Chapter member, John Adam invited everyone to view and have their picture taken with a 2010 Porsche Panamera that a dealer had kindly loaned him for the weekend! This gave us a sneak peak into what we may expect when the Porsche Club of America Upper Canada Region joins the Ontario Wine Society – Niagara Chapter for a joint event in August of next year.



John Adam with a 2010 Porsche Panamera

We'd like to thank Hillebrand for hosting the dinner, Executive Chef, Frank Dodd for preparing the meal, guest speaker Darryl Brooker, and Georgia Greenan and Sherri Lockwood of Hillebrand for coordinating the evening. We'd also like to thank Sue Couch of the Niagara Chapter for planning the event. Photos, taken by Bruce Jackson, can be viewed @ www.flickr.com/photos/photoshoplake/collections/.

News from the Vines

FRED COUCH, OWS – NIAGARA CHAPTER

The official wines of Queen's Park have been chosen for 2010. Wines from two Niagara-on-the-Lake wineries - Marynissen Estates Winery 2007 VQA Cabernet Merlot and Joseph's Estate Wines 2008 VQA Pinot Grigio were chosen from six Ontario VQA wineries. Participants, members of the Provincial Parliament, tasted and marked their preferences on a voting ballot to determine which wines would be selected to be served at official legislative functions.

The 2004 Rusty Shed Chardonnay from Flat Rock Cellars (Niagara Peninsula), 2005 Quatrain Mission Hill (Okanagan Valley) and Peller Estates (Niagara Peninsula) Ice Cuvee wines were served to Prince Charles and Camilla at a farewell dinner at Governor General Michaëlle Jean's home in November. While in Canada, Prince Charles visited Niagara to commemorate the opening of the Wine Visitor and Education Centre at Niagara College. The Royal Visit was the lead event celebrating the opening of the \$3.6 million Centre, a unique state-of-the-art industry centre set in the College's teaching vineyards.

After being out of the wine business for a few years, Inniskillin Wines co-founder; Don Ziraldo has released his 2007 Ziraldo Riesling Icewine. For more information check out the website at: www.ziraldo.ca/home.html

Congratulations to these OWS Industry Members who were ranked in the top 10 wineries in Canada at the 2009 Canadian Wine Awards competition:

- Tawse Winery, Vineland (2 Gold, 5 Silver, 7 Bronze)
- Thirty Bench Wine Makers, Beamsville (2 Gold, 2 Silver, 4 Bronze)
- Hillebrand Winery, Niagara-on-the-Lake (2 Gold, 1 Silver, 5 Bronze)
- Inniskillin Wines, Niagara-on-the-Lake (1 Gold, 4 Silver, 5 Bronze)
- Fielding Estate Winery, Beamsville (1 Gold, 2 Silver, 2 Bronze)

Complete results of the 2009 Canadian Wine Awards are in the December/January issue of Wine Access Magazine.

A number of Ontario wineries struck gold at the 2009 InterVin International Wine Awards. InterVin is a three-day blind tasting competition judged by a panel of sommeliers, wine writers, educators and winemakers. The gold winners were:

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Creekside Estate Winery (2005 Butler's Grant Vineyard Merlot Reserve)
Featherstone Estate Winery (2007 Cabernet Franc)
Flat Rock Cellars (2008 Riesling)
Hillebrand Winery (2008 Showcase Ghost Creek Vineyard Riesling)
Inniskillin Wines (2007 Vidal Icewine)
Lailey Vineyard (2007 Cabernet Sauvignon)
Tawse Winery (2007 Van Bers Vineyard Cabernet Franc)
Complete results can be found at www.intervin.ca.

Auld Lang Wine

January 9 & 10 – 1:00 pm ~ 3:00 pm
no reservations required

A rare opportunity to purchase some of the great old wines of Cave Spring Cellars. Terrific wines from 2000 to 2006 vintages including Riesling, Chardonnay and an assortment of reds. Many of these wines will be in very limited quantity and some will be available for tasting. A great way to acquire wines that we've cellared for you!

Sweet. Sparkling. Sensational

“the not just Icewine “ Festival in Jordan Village

January 16 – 17 – 12:00 pm ~ 5:00 pm
Twenty Valley Winter WineFest

Main Street, Jordan Village
Free Admission

This year, icewine will share centre stage with sparkling and premium VQA wines from some of the most celebrated wineries in Twenty Valley. Renowned local chefs will design their culinary offerings around the premium featured wines, creating a unique food and wine pairing experience. Enjoy an enchanting winter afternoon with cozy open fires, live entertainment and sensational tastings.

If you're looking for a wonderful winter weekend getaway, explore the cozy B&B's and inns, unique boutiques and culinary shops, and fabulous wineries and restaurants that embody the friendly sophistication of Twenty Valley. Nestled in the glistening Niagara Escarpment, it's the perfect place to “Take Twenty”.

Visit us at www.twentyvalley.ca or call 905.562.3636 to plan your weekend.

Industry Member Events

CAROLINE CELLARS

Annual Holiday Bash

Monday December 28 - 7pm - midnight
Buffet Style

- 8oz-10oz Lobster Tails
- XL King Crab Legs
- Prime Rib
- Scallops wrapped in Bacon
- Crab Au Gratin
- Shrimp Cocktail
- Hors d'oeuvres & Salad

Live Music by NOTL's own James Brown and friends
\$65 per person (including all taxes)
Wine and beer not included. Cash bar.
Tickets Now Available. Limited Seating. Reservations Required. Call Jaelyn (905) 468-8814

www.carolinecellars.com

CAVE SPRING CELLARS

Home for the Holidays

Cave Spring and Inn on the Twenty will be hosting a wine and food pairing event on December 5th and 19th at 11:30 featuring holiday hor d'oeuvre such as Smoked Salmon on Rye toast with fruit mustard cream, with wines to match and recipes to take home so you can impress everyone when you entertain over the holidays!! Reservations required. \$15.00 per person.
Please email at retail@cavespring.ca or call 905-562-3581 ext 302

CHÂTEAU DES CHARMES

A Celebration of Icewine

January 15-16-17 and 22-23-24, 2010
In partnership with Vintage Hotels

'Vintage on Ice' Reception

Friday, January 15 and 22
8:00 ~ 10:00 pm at Prince of Wales, Victoria & Albert Ballroom

Start your Icewine weekend with our stylish sip & graze evening among fellow Icewine lovers. This treat for the senses includes a Marché-style dinner by the Executive Chefs of Vintage Hotels, with each creation thoughtfully paired with a Château des Charmes wine. The Doug Mundy Jazz Duo sets the mood for this cool evening.

\$75* per person



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Cooking with Icewine Demo

Saturday, January 16 and 23

10:30 am ~ 12:00 pm, hosted at one of three
Vintage Hotels

The Bosc family share their most treasured Icewine and team up with the Executive Chefs of Vintage Hotels to tempt your palate. Learn to create extraordinary dishes and accompaniments with the best offerings in Niagara.

\$25* per person

'Heaven on Ice' Winemaker's Dinner

Saturday, January 16 and 23

7:00 ~ 10:00 pm at Château des Charmes

A truly divine match: Vintage Hotels' award-winning cuisine paired with Château des Charmes' finest wines. Join members of the pioneering Bosc family as they host this intimate and interactive winemaker's dinner with a twist. We started with the wine list then the culinary team at Vintage Hotels created a menu that is out of this world. And if that isn't enough, local jazz vocalist John Neudorf has "paired" his favourite standards with each course.

\$150* per person

Sparkling Ice Brunch

Sunday, January 17 and 24

11:00 am ~ 2:00 pm at Queen's Landing, Tiara
Restaurant

Tempt your taste buds with Sunday Brunch in award-winning Tiara Restaurant. Your traditional brunch feast features seasonal offerings and a sparkling Icewine cocktail to be savoured in grand elegance, overlooking the Niagara River.

\$42* per person

Icewine Getaway

Friday Night Package

From \$318* per couple

Kick off the Icewine Festival weekend in grand style at the 'Vintage on Ice' reception. Retreat to your elegant guestroom at your choice of 3 Vintage Hotels and enjoy a leisurely full breakfast for two on Saturday morning.

Icewine Getaway

Saturday Night Package

From \$562* per couple

Enjoy an intimate and interactive evening at Château des Charmes for the 'Heave on Ice' winemaker's dinner, catered by the Executive Chefs of Vintage Hotels. Spend the night in comfort at one of the 3 Vintage Hotels. Start your Sunday with the Sparkling Ice Brunch at Queen's Landing.

Reserve both the Friday and Saturday night packages and receive the Cooking with Icewine Demo complimentary!

Reservations for packages at 1-888-669-5566

Reserve individual events at 905-468-3246 ext. 6507

Call for full details. Plus taxes and gratuities, subject to availability.

Valid January 15, 16, 22 and 23, 2010 only. Not applicable to group bookings.

CREEKSIDE ESTATE WINERY

Fire and Ice: Creekside's Annual Chestnut Roast

January 16 & 17

A celebration of winter comforts! Join us for our 10th annual chestnut roast on the Creekside deck as we prepare fresh roasted chestnuts topped with artisanal butters, paired with Vidal Icewine and house made mulled wine. Times: 11:00 - 4:30pm each day. Fee: \$6.00 per person. No reservations required

Creekside Futures Tasting:

January 23 & 24 - 11:00 am ~ 4:00 pm

The first Creekside Futures Program. Features a preview tasting of offerings from our 2010 futures club. Be among the first to taste the next vintage of some of Creekside's most acclaimed wines including Reserve Sauvignon Blanc, Reserve Cabernet Sauvignon, Broken Press Shiraz and Reserve Viognier. This tasting is free to confirmed Futures members and \$10.00 to the general public. Tasting is available from 11 - 4 at the winery retail store.

HENRY OF PELHAM

The Speck Brothers are proud to be 2009 Inductees into the International Food and Beverage Hall of Fame

Out of a surprise, anonymous nomination, Niagara winemakers Paul, Matthew and Daniel Speck (makers of Henry of Pelham Family Estate Winery, Cuvee Catharine and Sibling Rivalry) were recently inducted into The International Food and Beverage Forum's Hall of Fame in Las Vegas, Nevada.

As Canada's first inductees they are keeping company with notables from the international wine, food, media and hospitality industries, including the likes of Robert Mondavi, Max Schubert (longtime Penfold's winemaker), Michael Broadbent (UK wine journalist and Port expert), Steve Wynn (Wynn Resorts Ltd) and Ruth Fertel (Ruth's Chris Steakhouse's). The formal induction took place on November 12th, 2009.

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Book Signing With Linda Bramble

December 12 – 1:00 ~ 3:00 pm.

Come join us on December 12th, 2009 as we welcome Linda Bramble to our winery! Linda and Paul Speck will be signing Linda's new book (Niagara's Wine Visionaries" from 1-3pm.

Coming in 2010

Baco and Strawberries – July 1,2,3,4th

Shakespeare in the Vineyard - July 8,9,10,15,16,17th

Oyster Boy Weekend – July 24,25th

Please visit www.henryofpelham.com for more information as it comes in.

HILLEBRAND WINERY

21 Stocking Days of Christmas

December 1 to 21

The Wineries of Niagara-on-the-Lake are dusting off an exclusive selection of limited edition and back vintage wines for you stock up for holiday entertaining and gift giving. Each winery has specially-selected one gem from their cellars for you to enjoy this holiday season, to gift to friends and family, or to cellar for a future special occasion. Hillebrand Winery is offering the just released Trius Brut Rosé; the first Sparkling Rosé made by Winemaker Darryl Brooker.

Tickets are \$25 and are available for purchase any day between December 1 to 21.

Tickets can be ordered online at www.niagaraonthelake.com or by phoning the Niagara-on-the-Lake Chamber of Commerce at 905.468.1950.

Trius Red Barrel Cellar Dinner

December 12

Reception: 7:00 pm. Dinner: 7:30 pm

Let Executive Chef Frank Dodd guide you through an experience where the land, the people, the wines and the food of Hillebrand Winery come together to create the benchmark Niagara Wine Country dining experience.

The Trius Red Barrel Cellar Dinner begins with an intimate reception and flows into the seasonally inspired 6-course tasting menu, which Winemaker Darryl Brooker has perfectly paired with the finest Hillebrand wines.

\$135 per guest, excluding taxes and gratuities.

Visit www.hillebrand.com or call 1.800.582.8412 ext.2 to book now.

New Year's Eve at Hillebrand Winery Restaurant

December 31

This is your last chance to indulge in an exceptional wine and food experience before those pesky little New Year's resolutions come into play. The last evening of 2009 will be a memorable one as you enjoy Chef Frank Dodd's signature dishes, many of them lauded by wine and food critics alike.

3-course Limited a la Carte \$70 per person, exclusive of wine, taxes and gratuities*

6-course Tasting Menu \$135 per person, exclusive of taxes and gratuities

*Winemaker's selection available for \$35

Visit www.hillebrand.com or call 1.800.582.8412 ext. 3 to book now.

New Year's Eve Chef's Table Dinner

December 31 - Reception: 7:00 pm Dinner: 7:30 pm

Make this New Year's Eve an unforgettable one with an intimate and interactive wine and food experience, hosted by Chef Frank Dodd and our Estate Sommelier.

Beginning with a Kitchen Reception where you will sip on bubbly, nibble on canapés and witness the kitchen in full-holiday - swing, the evening will continue in our exquisite, candlelit Trius Red Barrel Cellar. As a kick-off to our celebration of the 20th year of Trius, each of the nine locally inspired courses will be paired with a Trius wine.

\$175 per person, exclusive of taxes and gratuities.

Visit www.hillebrand.com or call 1.800.582.8412 ext. 2 to book now.

Twenty Years of Trius & Jazz

Offered daily in January

Join our celebration of 20 years of Hillebrand Jazz at the Winery with an exhibit of vintage jazz posters. Guests will enjoy a complimentary sample of Trius Red, Niagara's Benchmark wine celebrating its 20th vintage and Hillebrand jazz enthusiasts' favourite wine.

Just drop in! No reservations necessary.

Icwinemaker's Lunch

Every Saturday in January - 12:00 noon ~ 3:00 pm

Baby it's cold outside, so come on into the Hillebrand Winery Restaurant and snuggle down with Icewine inspired cuisine and a complimentary glass of our Trius Golden Brut. Created by Chef Frank Dodd and Winemaker Darryl Brooker, enjoy a 3-course limited a la carte menu filled with Icewine infused or inspired cuisine.

\$35 per person, exclusive of wine, taxes and gratuities.



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Trius Icewine Salon

January 16 & 17; 23 & 24; 30 & 31 - 11:00 am ~ 5:00 pm

Relax at our outdoor Icewine Salon while sipping a glass of our award winning Icewine paired with Chef Frank Dodd's handmade Trius Cupcakes.

\$10 per person. No reservations necessary. Visit www.hillebrand.com or call 1.800.582.8412 ext. 2 for details.

Icewinemaker's Dinner

January 23

Icewine Reception : 7:00 pm Dinner: 7:30 pm

A Hillebrand tradition – join Winemaker Darryl Brooker and Chef Frank Dodd for this celebration of the Icewine harvest. The evening begins with an Icewine Reception before leading into the sumptuous Icewine Tasting Menu. Created with the finest local ingredients, every course of the tasting menu is either made or perfectly matched with Icewine.

\$150 per person, exclusive of taxes and gratuities. Visit www.hillebrand.com or call 1.800.582.8412 ext. 2 to book now.

PELLER ESTATE WINERY

21 Stocking Days of Christmas

December 1 to 21

The Wineries of Niagara-on-the-Lake are dusting off an exclusive selection of limited edition and back vintage wines for you stock up for holiday entertaining and gift giving. Each winery has specially-selected one gem from their cellars for you to enjoy this holiday season, to gift to friends and family, or to cellar for a future special occasion. Peller Estates is offering the award-winning Andrew Peller Signature Series Chardonnay 'Sur Lie' 2006. With only a few cases remaining come early so you do not miss the opportunity to buy this wine before it is all gone.

Tickets are \$25 and are available for purchase any day between December 1 to 21.

Tickets can be ordered by phoning the Niagara-on-the-Lake Chamber of Commerce at 905.468.1950 or online at www.niagaraonthelake.com

Chef's Table Dinner Series

December 5, 12 & 19 - 6:30 pm Kitchen Reception

Come behind the scenes at Peller Estates Winery Restaurant and discover how Winery Chef and personality Jason Parsons approaches the art of pairing wine and food. Your dining experience begins with a

reception in Jason's kitchen where he will discuss collaborating with winemaker Lawrence Buhler and his approach to developing innovative food and wine pairings. You will then enjoy a seasonally inspired tasting menu presented by Jason and perfectly paired with wines selected by Lawrence.

\$140 per person, plus tax and gratuities. Visit www.peller.com or call 1.888.673.5537 ext. 2 to book now.

Peller Estates' New Year's Eve Dinner & After Party

December 31 – Reception: 7:00 pm Dinner: 8:00 pm

Forget Times Square, Peller Estates' New Year's Eve Dinner & After Party is the place to be to ring in the new year. Beginning with a lively Icewine Cocktail and Canapé reception, the evening leads into the 5-course menu that Jason will be serving at an illustrious James Beard Dinner in New York City only two weeks later. Just before the stroke of midnight, we'll gather in front of the fireplace to welcome in the New Year, glasses of our award-winning Ice Cuvée and Jason's Icewine creations in hand.

\$195 per person, exclusive of taxes and gratuities. Visit www.peller.com or call 1.888.673.5537 ext. 3 to book now.

Icewine Brunch

Every Saturday & Sunday in January – 12:00 noon ~ 3:00 pm

The weather outside might be frightful and we couldn't be more pleased. That is because we are bringing the best part about Winter in Wine Country indoors and to our tables. Icewine! At this signature brunch, settle down by the fireplace and enjoy an Icewine inspired 3-course limited a la carte Brunch menu created by Winery Chef and CityLine personality Jason Parsons accompanied by a complimentary glass of Icewine.

\$44.95 per person, exclusive of wine, taxes and gratuities.

Sweet Sensations

January 16 & 17; 23 & 34; 30 & 31 – 11:00 am ~ 5:00 pm

Join us at our outdoor Icebar for a taste ...or two...of our award-winning and world renowned Icewines and followed by the opportunity to toast Winery Chef and CityLine personality Jason Parsons' delectable Icewine marshmallows over an open fire.

\$10 per person.

No reservations necessary. Call 1.888.673.5537 ext. 3 for details.

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Icewinemaker's Dinner

January 23 - Icewine Martini Reception: 7:00 pm Dinner: 7:30 pm

Hosted by Winemaker Lawrence Buhler and Winery Chef and CityLine personality Jason Parsons, the evening begins with Icewine Martinis served by the fireplace followed by a 5-course Icewine inspired tasting menu where each course is paired or prepared with winter's rarest gift.

\$150 per person, exclusive of taxes and gratuities.

Visit www.peller.com or call 1.888.673.5537 ext. 2 to book now.

Icewinemaker's Lunch

January 23 - Icewine Martini Reception: 12:00 noon
Lunch: 12:30 pm

Can't make it for our Icewinemaker's Dinner? Join us for our Icewinemaker's Lunch instead! Hosted by winery Chef and CityLine personality Jason Parsons and visited upon by Winemaker Lawrence Buhler, all four courses of this lunch are made or paired with Icewine. After lunch, we will toast Icewine Marshmallow over an open fire.

\$105 per person, exclusive of taxes and gratuities

Visit www.peller.com or call 1.888.673.5537 ext. 2 to book now.

Intense Icewine Weekend: A Boot Camp for (Bundled Up) Bon Vivants

January 23 & 24, 2010

Winemaker Lawrence Buhler has a really cool job...literally. Are you tough enough to live the life of our winemaker during Icewine harvest? Over a weekend can you:

- Brave sub-zero temperatures in our Icewine vineyards?
- Taste over 25 Icewines?
- Eat and sip through 16 courses?
- Identify different Icewines blind?
- Press and taste Icewine grapes freshly picked* off the vine?

\$550 per person, \$895 per couple, exclusive of taxes and gratuities - this price includes accommodation at White Oaks Resort & Spa on Saturday night, transportation on Saturday by Niagara Classic Cabs, two lunches, one dinner, an immense amount of wine and an exceptionally memorable wine weekend.

Space is extremely limited – to reserve your glass at the tasting table, call Peller Estates at 1.888.673.5537 ext. 2.

REIF ESTATE WINERY

The Red Wine Experience at Reif Estate Winery

Saturdays 3:00 p.m. | November through April

Tour Reif Estate Winery and visit our underground barrel cellar to hear about how we age our red wines. Taste four estate bottled reserve red wines paired with Mario Pingue's cured meats and learn about the principles of matching food and wine.

Prosciutto paired with 2006 Cabernet Franc

Bresaola paired with 2006 Merlot Reserve

Cacciatorini paired with 2006 Cabernet Sauvignon Reserve
Abruzzese paired with 2007 Meritage

Reservations are strongly recommended. | \$30.00 per person
Email tours@reifwinery.com or call 905-468-WINE (9463) ext 28

The Icewine Experience

January 2 - January 31, 2010

Offered daily 11:00 a.m. through 4:00 p.m. at the Sensory Bar Visit us in January and hear the story of how Reif began making Icewine in the early eighties and has won numerous awards for their Icewines. Taste some of our award winning back vintages at our Sensory Wine Bar.

Cost \$20.00 per person. No reservations required but they are recommended.

La Dolce Vita... Living the Sweet Reifstyle

January 16,17,23,24,30 and 31, 2010 - 11:00 ~ 5:00 p.m. daily. Taste our Vidal Icewine paired with Spit Roasted Porketta served on a mini-brioche with apple icewine sauce. Warm up by an open fire while you savour our signature Vidal Icewine produced from our oldest vineyard blocks.

No reservations required. Cost \$10 per person or with Icewine Discovery Pass Voucher.

Visit www.niagarawinefestival.com to purchase a discovery pass.

Icewine, Jazz and Blue at Reif Estate Winery

January 30, 2010 - 5:30 p.m. to 7:30 p.m.

Join us for our first Jazz concert with 'Tarragon J' in our Icewine press room. Guest will also enjoy Icewine Cocktails paired with BLUE inspired hors d'oeuvres prepared by local chef Robin Howe. Cost \$40 per person includes concert, two cocktails and hors d'oeuvres.



Just Off the Vine ...

The Ontario Wine Society's Newsletter

December 2009

A Culinary Journey with

Icewine - A winemaker's dinner

Saturday January 30, 2010 5:30 p.m. to 9:30 p.m.

Start your evening with a Jazz concert in our Icewine press room followed by a cocktail reception in our wine boutique and finish with an Icewine inspired menu at the historic Grand Victorian Mansion circa 1870. Klaus W. Reif will join you for dinner to share his award winning Icewines that are paired with a four course regionally inspired menu prepared by local chef Robin Howe. \$125.00 per person plus taxes and gratuity.

STRATUS

Vertical Saturdays@Stratus

December 5 & 19, January 16 & 23, 2010 - 2:00 pm

Taste the "Art of Assemblage" as three vintages of our signature wines, Stratus White and Stratus Red, are tasted side by side.

This vertical tasting will highlight the complexity of the wines and how they evolve with the gift of patience and time. The 2007, 2006 and 2005 vintages will be tasted.

\$25.00 per person

Horizontal Sundays@Stratus

January 17 and 24, 2010 - 2:00 pm

Celebrate the diversity of the Stratus vineyard through a collection of Stratus Icewines from the 2008 vintage all scoring between 91 and 95 points according to the latest Ontario Vintage Report by Master Sommelier, John Szabo.

Taste the 'art of assemblage' through Stratus' flagship Icewine White (93) and Icewine Red (95) alongside independent bottlings of Riesling Icewine (94) and Sémillon Icewine (91).

\$25.00 per person

Cheese@Stratus

December 12, 2009 - at 1:00 pm

Artisanal wines meet artisanal cheeses. 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 per person

For all events Please call 905-468-1806 x 232 for reservations. Seating is limited. Pricing subject to applicable taxes and gratuity.

21 Stocking Days of Christmas@Stratus

December 1 - 21, 2009

In conjunction with Wineries of Niagara-on-the-Lake, Stratus will feature the 2006 Stratus Petit Verdot.

Sample an exclusive selection of 21 Niagara-on-the-Lake wines, available only at cellar doors. Some available in extremely limited supply for a short time only - great choices for gifting, collecting or to help celebrate the season!

Tasting & Shopping Passes: \$25 per person (plus taxes)

To purchase passes or for more information, please visit Wineries of Niagara-on-the-Lake.

Icewine and Jazz Celebrations@Stratus

January 1 - 31, 2010

The wineries, restaurants and accommodations of Niagara-on-the-Lake invite you to celebrate the launch of Canada's Jazz Hall of Fame with a full month of Icewine and Jazz events! Special Icewine experiences, winemaker's dinners, cocktail competitions, an outdoor celebration and our gala launch will all be held against the backdrop of Canadian Jazz music.

For more information, please visit Wineries of Niagara-on-the-Lake.

Days of Wine & Chocolate@Stratus

Weekends in February 2010

In conjunction with the Wineries of Niagara-on-the-Lake, Stratus will feature a white chocolate paired with the 2007 Riesling Icewine.

Explore pairings of two of your favourite indulgences - wine and chocolate, as you tour the 21 Wineries of Niagara-on-the-Lake in February. Each stop will feature a decadent chocolate selection, from classic flavours to unexpected surprises, matched to a premium VQA wine.

Touring Passes: \$30 (plus taxes)

To purchase passes or for more information, please visit Wineries of Niagara-on-the-Lake.

The Stop @Scaramouche

January 24th, 2010

Scaramouche Executive Chef Keith Froggett joins forces with chefs and volunteers from The Stop Community Food Centre for a night to remember. Together, they'll create an unforgettable four-course meal, with all proceeds benefiting The Stop's innovative work fighting hunger, building community and inspiring change.

Wines paired to each course from leading Ontario wineries including Stratus Vineyards.

Just Off the Vine ...

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For further information, pricing, and to reserve your seats, please contact Danielle@thetop.org or call 416—652-7867, ext.250.

Please also note that unless otherwise indicated, all inquiries and reservations should be directed to 905-468-1806 x232.

STREWN WINERY

Harvest Vegetable Salmon Chowder with Icewine Drizzle

January 16 - 31

Come in from the cold and enjoy the comfort of a hot creamy chowder with an Icewine drizzle and tea biscuit. Paired with Strewn's award-winning Vidal Icewine, this yummy combo will warm your heart and please your palate. 10 am to 5:30 pm. Cost is \$10. Free to Niagara Wine Festival Discovery Pass Holders. Strewn Winery, 1339 Lakeshore Road, Niagara-on-the-Lake, ON.

Ice Gold – Hands-On Winter Wine Harvest

Saturday, January 16

During the Niagara Icewine Festival, you can become part of the Strewn winemaking crew for a truly magical experience. You will help harvest and press Gewurztraminer Icewine grapes and taste the fruits of your labours, followed by a conducted tasting of award-winning Icewines. Maximum 20 people. Cost is \$40 including taxes & gratuities. Reservations required 905-468-1229. Strewn Winery, 1339 Lakeshore Road, Niagara-on-the-Lake, ON

Niagara Icewine Shake

Every year we here people love Icewine poured over ice cream. We've taken a good idea and made it better and developed a thick, creamy Icewine Shake for adults only! Available daily in January between 10:00 am and 5:30 pm at the Main Tasting Bar; \$5 (4-oz serving). Strewn Winery, 1339 Lakeshore Road, Niagara-on-the-Lake, ON

Inside The Wine Seminar Series: Dessert Wines

Saturday, January 23

The "Inside the Wine" seminar series is a response to requests for in-depth wine tastings — January's theme is dessert wines ranging from Late Harvest to Icewine. Strewn winemaker Joe Will will conduct the tasting and help you discover the subtle nuances and complexities of some of Niagara's world-renowned sweet wines. Time:

11:30 am to 12:30 pm (note: the seminar is scheduled for late morning when your palate is sharper). Cost is \$25; reservations required. To book your spot, call 905-468-1229. Strewn Winery, 1339 Lakeshore Road, Niagara-on-the-Lake, ON

"The Cozy Kitchen" Cooking Classes

Saturday, January 9, 16 and 23

When winter temperatures drop and drop, the warmth of the kitchen becomes even more appealing. Working with a partner, you will prepare a delicious winter-inspired three-course menu - finishing off with Icewine to celebrate the season! Bookings must be made for two people (friends, siblings, spouses, etc.). Special rate of \$340 per couple plus 5% tax. To register, call the Wine Country Cooking School at 905-468-8304. Strewn Winery, 1339 Lakeshore Road, Niagara-on-the-Lake, ON

VINELAND ESTATES

Dine With Us.....On Us

Here's a chance to spend New Year's Eve at Vineland Estates Winery.

Purchase \$250.00 or more in our Wine Boutique and receive a ballot for a chance to win a luxurious Dinner for 4 people on New Year's Eve.

The Restaurant at Vineland Estates Winery will wine and dine you with this 5 course wine paired menu experience to be remembered. What a wonderful way to end 2009 and begin 2010. This dinner is valued at \$600. Enjoy it with loved ones and friends.

Offer starts November 25, 2009 - draw for the winner will be held end of business day December 23, 2009

Please visit our web site for further details.