



Just Off the Vine ...

The Ontario Wine Society's Newsletter

January 2009

A Legend in his Own Right –John Marynissen 1925-2009

John came to Canada in 1952 with his wife Adriana by his side. Johannes (John) Marynissen was born in the Netherlands; had spent some hard years during World War II working in a German Munitions factory; and had lived in the underground for the final years of the war. The same year that John and Adriana wed, they decided to find adventure and a new life in Canada. So, they made their way here for a new life of exciting possibilities and new beginnings.

When they came to Canada, they had less than \$100 but John and Adriana made their way to the Niagara region; saw the potential in the land; settled here; and never looked back. John's first job was picking fruit at a local farm. A few years later they purchased the farm where the winery now stands.

John Marynissen was a true pioneer in the Ontario wine industry. When people told him it could not be done, he set about to prove that it could. He was always ready to push the limits of what was perceived to be possible with grape growing and nothing could be more visible than when John decided to plant Cabernet Sauvignon grapes in his vineyards, becoming the first to plant the grape anywhere in Canada – back in 1978. That same year, John was honoured with the title of Grape King due to his numerous years of planting and growing grapes which were sold to the local wineries that were opening and flourishing. Aside from growing grapes for the local wineries, John was spending some of his free time – not that there was much of that – trying his hand at winemaking.

His early years as an amateur winemaker saw him winning multiple awards and, in 1990, after much convincing by family and friends, John, with the help of his family, opened Marynissen Estates Winery. Although it would have been fairly easy for John to expand the business due to the very high demand for his quality red wines, he made the conscious decision to keep the operation small and focus on quality. That decision has paid off for them in the long run. The winery will be celebrating its 20th anniversary next year and has become known as a must visit winery when you are looking for great Cabernet Sauvignon – which, in theory, should not have survived the cold temperatures of Ontario – as well as a variety of other great wines.

Aside from a variety of awards won during his amateur winemaking years, John went on to win the Cuvee award for Best Red Wine in 1996 and 1997, the first Grapes for Humanity award by Tony Aspler and the Ontario Wine Society's Lifetime Achievement Award.

Perhaps the best way to sum up who John Marynissen was came from wine writer Shari Darling on the news of his passing. "I love and loved John. What I love most was his humility and brilliant simplicity in making such high quality wine. He was such a major contribution in building our confidence in the realm of Ontario's ability to create world class reds. I will miss him. He is part of our terroir."

In his memory, the Ontario Wine Society will be making a donation to the St. Catharines General Hospital Foundation – New Building Fund.



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Upcoming Events

Niagara Chapter

Days of Wine and Chocolate!

Monday, January 26, 2009

Reception - 6:00 p.m. Tasting – 6:30 p.m.

The Faculty Club, U of T

The story of chocolate spans more than 2,000 years and now circles the globe. The tale began in the tropical rainforests of Central and South America where cacao (kah KOW) first grew. Chocolate is made from the seeds of the cacao tree. Chocolate is a word that conjures up images of a delightful array of smells, tastes and sights.

The chocolates that we will be matching with wine come from Daniel Le Chocolate Belge. These are no ordinary chocolates. Daniel Poncelet, a Belgium by birth, came to Canada over 28 years ago after training and mastering the art of chocolate making. He has 8 stores in Vancouver. Daniel uses internationally renowned premium Belgian Callebaut chocolate, some of the finest in the world. Daniel Le Chocolate Belge's Toronto store, the only one in Ontario, has been operating for 2 years and is owned by our guest speaker for this evening, Sue DeGrandis.

Sue has a food and restaurant background and has been in the retail of chocolates for 12 years. She grew up on a cocoa growing plantation in St. Lucia, West Indies where her family has been growing cocoa for almost 300 years. Her 86-year-old mother still runs the plantation. Sue graduated from the culinary program at Humber College in 1972. She spent some time in Belgium in 1973 where she developed a taste for Belgian chocolate.

Sue will speak on the history, growing and manufacturing of cocoa. She will show us the cocoa pod, the raw beans and some of the ingredients that go into making pure chocolates. We will do a taste test starting with a low grade chocolate (chalky and rough to the mouth feel and taste), then a medium grade chocolate (more smooth but with hydrogenation) and finish with the Belgium Callebaut chocolate (no hydrogenation, long conching methods and high cocoa content).

Michael Pinkus will lead us through the wine and chocolate matching. Michael is a former radio writer and broadcaster who combined his love for writing with his passion for wine. He is the head-writer, podcaster and all around Grape Guy for his OntarioWineReview website and newsletters. His mission is to forge out and bring Ontario wines into a more positive light, not just for fellow Ontarians, but Canadians and others world-wide. His excitement for wine and everything wine related is infectious. Michael is a graduate of the International Wine Educational Guild Intermediate and Advanced certificate courses.



Wine One-Oh-Wonderful!

An event for new wine enthusiasts & others who want to further their learning

Saturday, February 21, 2009 - 1:00 p.m. ~ 3:30 p.m.

Grano, 2035 Yonge St., www.grano.ca

\$30 - Members, Guests, Friends, Family...

This New Year the Ontario Wine Society (OWS) warmly welcomes the many new explorers to the wondrous world of wine tasting with an exciting event designed for newbies and others who want to sharpen their wine tasting/etiquette skills. For those who enjoy wine and have never ventured out to a "formal" wine tasting, we invite you to come and have fun with wine and perhaps learn a thing or two.

Colleen Rivard, Certified Sommelier and Niagara wine specialist, will lead you through a series of lively tutorials while sampling some of the Region's best kept secrets. Her experience running a successful wine event planning business (www.homeadvintage.com) combined with her lifestyle in Beamsville - arguably the beating heart of Niagara's wine scene - ensures an afternoon to learn about all things Niagara including a few hidden gems and do's & don'ts at the tasting bar.

The afternoon will be set out in a series of tutorials as follows:

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- 1:00 Brief reception with a Jackson-Triggs sparkling wine
- 1:15 Three basic steps to wine appreciation: sight, smell & taste
- 2:00 Comfort break
- 2:10 Explore wine styles & social etiquette
- 2:50 Socialize with wine & nibbles

This event will be the perfect opportunity to encourage friends, family, colleagues ... whomever! to become a member of the OWS. Along with paid admission for this event only, anyone who signs up as a new member will receive a free 2009/10 membership ... that's a savings of \$40. The member who invites the most guests who become new members at the event, will receive 6 bottles of wine free from the OWS cellars.

Non-members who join at the event and bring guests are also eligible. For all other members, a ticket in your name will be entered into a draw for 3 bottles of wine for each person that you bring who joins at the event. If you renew your membership at the event, a ticket in your name will also be entered. Remember members, you are also entitled to a free tasting voucher for every 2 new members that you refer.

And you won't have to be intimidated about wine anymore because once Colleen gets through with you – you can show off your new found “wine etiquette” skills at the next wine social.

News from the Vines

FRED COUCH, OWS – NIAGARA CHAPTER

Have you seen “Calvin”?



You have if you've seen Calamus Estate Winery's new labels. Calamus recently ran a contest to name the Calamus archer. Some of the names submitted were “Archie”, “Quill”, “Vinny” and “Pierce”. Congratulations to Gord

Martin of Toronto who was the winner for choosing “Calvin”. Be on the lookout for Calvin. You can find him at the winery in Jordan or at more than 100 establishments in Ontario.

Konzelmann Estate Winery 2006 Vidal Icewine has been named as one of Wine Spectator's 2008 top 100 wines with a total score of 94.

Small production winery opens! Five Rows Craft Wine of St. David's has released its first vintage – 24 bottles of 2004 Cabernet Sauvignon (\$50 each). However, Treadwell Farm to Table Cuisine in Port Dalhousie and Jamie Kennedy Wine Bar in Toronto each took 12 bottles. To find out about the next release of 48 cases of this Cab, check out the website at www.fiverows.com.

Congratulations to the following Ontario Wineries that placed in the “Top 20 Wineries” by Wine Access Magazine's 2008 Canadian Wine Awards: Thirty Bench Wine Makers, Jackson-Triggs Niagara, Tawse Winery, Inniskillin Ontario, Hidden Bench, Chateau des Charmes, Flat Rock Cellars, Rosewood Estates Winery and Huff Estates. For a complete list of the 2008 awards go to: www.wineaccess.ca.

The Ontario Viniculture Association has a new website – www.realontariowine.ca. The OVA was formed to “advocate on behalf of all producers of 100% Ontario wine in order to achieve equality of opportunity for all Ontario wineries”.

Corporate Member Events

CALAMUS ESTATE WINERY

Futures Tastings

January 18 – 1:00 p.m. at the Winery

January 27 - 6:00 p.m. at Café Taste

Calamus Estate Winery will be holding two Futures Tastings in January - one at the winery on January 18 at 1:00 p.m. and one in Toronto at Café Taste on January 27th. This is an opportunity to taste and purchase wine from the amazing 2007 vintage.

Please contact the winery for more information 1-888-225-9866 or call Café Taste directly, 416-536-7748, for the January. 27th event



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Winemaker's Dinner

We are also holding a Winemaker's dinner at 13 Mountain St. Restaurant in Beamsville on March 17th. Come and celebrate St. Patrick's day with great food and Calamus wines. Please contact the restaurant at 905-945-1997 to reserve your spot. Our tasting room is open Saturdays and Sundays January through March.

CAVE SPRINGS CELLARS

Looking Back at Chardonnay

January 24 - 1:00 p.m.

Join us at Cave Spring for a vertical tasting of current and back vintages of Chardonnay Estate. The vintages will include 2000, 2002, 2003, 2004, 2005 and 2006. Experience the unique and subtle characteristics each vintage can bring to the variety.

\$20.00 per person. Purchase six bottles of any of these Chardonnays and receive \$10.00 off the event fee. Call 905-562-3581 ext. 302 to reserve.

Seductive Reds

February 14 - 11:00 a.m.

February is a time when our attention turns inward to the warmth of love....and good wines. Taste through an array of hearty fireside wines that will warm the heart and comfort the soul. We will explore vintages past and present of Gamay, Cabernet Merlot and Cabernet Franc.

\$10.00 per person

Valentine's Weekend

February 13 - 15

Come in from the cold this heart-warming weekend and enjoy a complimentary tasting of our 2006 Chenin Blanc sparkling.

Pear it with Riesling

February 21 - 11:00 a.m.

Inn on the Twenty chef Kevin Maniaci and Cave Spring wine consultant Brian Kelly will explore the pleasures of pairing Riesling with artisanal foods, enhanced with the flavour of the delightful pear. The focus will be on four Rieslings of different styles to experience how versatile our signature varietal truly is.

\$20.00 per person Reservations required. Please call 905-562-3581 extension 302 or email retail@cavespring.ca

COLIO ESTATE WINES

9th Annual Festival of Ice

February 7 & 8 - 11:00 a.m. ~ 4:00 p.m.

Colio Estate Winery, Harrow, Ontario, Canada

Saturday:

Complimentary Admission! Please bring a canned good for the local food bank. Come see professional ice carvers. Delicious icewine and chocolate treats. Good hot eats and bake sale. Winery tours. In-store specials. Prizes. Fun for the whole family. Snow or shine. Be sure to dress warm and be prepared to walk!

Sunday:

Come view the finished sculptures. Complimentary cheese & crackers, tours and tastings. Enter to win grand prize.

HENRY OF PELHAM FAMILY ESTATE

A Taste of Place

January 14th, 2009 at 6:30 p.m.

Globe celebrates Winter comforts with a special multi-course dinner featuring Daniel Speck from Henry of Pelham Family Estate. The evening includes a tasting menu that highlights local delights specially matched to Henry of Pelham wines including the Speck Family Reserve.

\$125 per person- wine, food, taxes and gratuities included.

Reserve with a credit card by calling 416-466-2000 or email info@globebistro.com for more information.

The Far Away So Close

Friday January 30

A Winemakers Dinner featuring Henry of Pelham Winery

The Breadalbane Inn, centerpiece of the picturesque Fergus, Ontario, one hour from Toronto is host for this special evening. Country accommodations and a seasonal menu paired with single vineyard wines from Henry of Pelham. For more information call 1-519-843-4770

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Join Daniel Speck owner of Henry of Pelham and discover some of their finest single vineyard wines paired with a 5-course gourmet meal designed by our executive Chef Paul Torrance for \$59.00 per person.

Limited Seating please RSVP

Alice and Henry Fall in love this Valentine's Day

February 11

Avoid the rush, celebrate Valentines's Day early this year. Join John Woods of Alice's Restaurant and Daniel Speck from Henry of Pelham for an evening of regional, seasonal delights. A selection of estate grown wines will be expertly matched to a substantial selection of John's highly regarded cuisine. The evening includes 4 wines and 3 courses, with diner's choice of main course (fish, red meat, vegetarian). Wine and Food - \$60 plus tax and gratuity.

Reservations: <http://www.alicesrestaurant.ca/reservations.aspx>

INNISKILLIN WINES

Enjoy our recently completed renovations:

The Piazza, Founders' Hall,

Underground Library & The Brae Burn Barn

View our engraved stones imbedded in The Piazza commemorating Inniskillin's Milestones.

Food & Wine Pairing

Weekends Only: 11:00 a.m. ~ 4:00 p.m.

Founders' Hall Demonstration Kitchen

Truffled Cream of Cauliflower Soup paired with Inniskillin Sparkling Vidal Icewine \$10 per pairing
2006 Sparkling Vidal Icewine Bottle \$69.85, Case \$419.10

Inniskillin brings Bubbles to a new level. This Icewine features intense aromas of peach, apricot and mango and a great acidic backbone on the finish. Small, creamy, bubbles add a touch of effervesces to cleanse the palate and create a wonderful pairing. Icewine can be used for more than just dessert!

Daily Tours & Tastings

Boutique Hours: 10:00 a.m. ~ 5:00 p.m.

Public Tours Daily @ 10:30 a.m., 12:30 p.m., 2:30 p.m. \$5 dollars per person.

Icewine Festival

January 16 - 25

The Niagara Icewine Festival has gained great momentum with visitors coming from far and wide to experience this unique and mysterious Canadian wine. The 2009 Niagara Icewine Festival is scheduled for January 16-25.

www.niagaraicewinefestival.com.

The Inniskillin Icewine Discovery Tour.

\$30.00 per person.

Check in at the Concierge Desk on The Piazza and be greeted with Sparkling Vidal Icewine in a unique glass carved of ice (keep your mitts on!) continue on to the next stop, the Vidal Icewine Vineyard to enjoy the Vidal Icewine with the actual frozen Vidal grape; moving on to the Icewine Basket Pressing area you will sample Riesling Icewine; next on to The Underground Library to enjoy the Oak Aged Vidal Icewine and you will finish your experience on The Vineyard Patio with the limited Cabernet Franc Icewine -our only red Icewine.

Riedel Stemware Experience

Weekends only: 11:30 a.m. and 3:30 p.m., weekdays by appointment

Enjoy a flight of four VQA wines - Riesling, Chardonnay, Pinot Noir and Icewine in a guided Riedel Stemware tasting seminar in The Riedel Room. See the difference the glass really makes - \$30.00 per person, redeemable against the purchase of the Riedel Vinum Extreme Four Glass Starter Set (retail value \$145.95) or the Riedel Icewine Gift Set (\$99.95). Length of seminar is 45 minutes.

I.C².E. Inniskillin Cool Culinary Experience

January 17, 24, February 14, April 4, May 23

I.C².E. will prove to be a one of a kind dinner experience that showcases culinary interaction with unique food and Inniskillin wine pairings, including our world famous Icewines. Relax, unwind and let us guide your experience.



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www.inniskillin.com Cost: \$150 pp
inclusive Reserve @ 905-468-2187
ext. 5403

PILLITTERI ESTATES EVENTS

14th Annual Niagara Icewine Festival

The Niagara Icewine Festival continues to celebrate more of the finest in the ultimate winter festival. Niagara's celebration of the winter harvest and world renowned Niagara Icewines comes to life with the Niagara Icewine Festival, an indulgent 10 days of wine, food and tasting events, including Gala evenings and ornate outdoor Ice bars .

The Icewine Discovery Pass allows visitors to tour the wineries of Niagara and enjoy unique and delectable wine & food pairings, rare tasting flights, and more! Discovery Passes are sold at \$30.00 each and contain 6 experience vouchers valued at \$10.00 each, redeemable at participating wineries.

My Favourite Franc

January 17, 18, 24 & 25 -11:00 a.m. ~ 5:00 p.m.
Though the weather outside is frightful our Cabernet Franc is simply delightful! Cozy up to 3 styles of our signature red, including our award-winning Icewine, served alongside sweet and savoury seasonal treats.

You'll be pressed to pick a favourite Franc in this line up!

Complimentary to Passport holders. \$10.00 without a Discovery Pass. For more information please call 905-468-3147 ext.258.

Days of Wine & Chocolate

A Niagara-on-the-Lake Wineries Event

February 7/8, 14/15, 21/22

Come in and warm up with two of your favourite indulgences - wine and chocolate, as you tour the 20 Wineries of Niagara on the Lake. Pillitteri Estates Winery 2006 Gamay Rosa VQA is paired with decadent a Cranberry White Chocolate for an incredible taste sensation that is too delicious to miss!

Complimentary to Passport Holders. 11:00 a.m. ~ 5:00 p.m. For more information please call 905-468-3147 ext. 258

Cuvée Weekend - Cuvee En Route

February 27 - March 1

Enjoy the "Icewine" themed tasting at Pillitteri Estates Winery during the Cuvee En Route Weekend.

The featured wines will include:

2007 Gewurztraminer Riesling Fusion

2005 Riesling Icewine

2002 Gewurztraminer Icewine

On Sunday, shop for the highly prized Cuvee award-winning wines direct from the wineries. Details of tastings and events are found at www.cuvee.ca

Price: \$30 per person for passport only, or included with Gala admission. Tickets: www.cuvee.ca or (905)684-8688; sold on site at participating wineries throughout the weekend

REIF ESTATE WINERY

Icewine Trail is open at Reif Estate Winery

January 2 - January 31

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 new Sensory Wine Bar including the 2005 vintage of our Vidal Icewine that was awarded Best Sweet Wine Trophy at the Cuvee in 2008.

No reservations required but they are recommended. Subject to seating at the wine bar. Offered daily 11:00 a.m. - 4:00 p.m. Cost \$20.00 per person.

For more information call 905-468-WINE (9463) or email events@reifwinery.com.

La Dolce Vita... Living the Sweet Reifstyle

January 17, 18, 24 & 25 - 11:00 a.m ~ 4:00 p.m

Indulge in our 2006 Vidal Icewine paired with 'adult friendly' Icewine S' mores prepared by Willow Cake and Pastry. Warm up by an open fire while you savour this signature Reif Estate Icewine produced from our oldest vineyard blocks.

No reservations required.

Cost \$10 per person or Icewine Discovery Pass voucher.

For more information call 905-468-WINE (9463) or email events@reifwinery.com.

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STONEY RIDGE ESTATE WINERY

Winemaker's Dinner

January 31

Join us in our newly renovated Barrel Room; Winemaker Ray Cornell to host \$125 per person, limited to 30 people. 6:00 p.m. ~ 10:00 p.m.. Reservations required.

Valentines Day Luncheon

February 14

Join us in our Wine Library for a special Valentine's Day Luncheon. Couples will recv a special commemorative gift. \$45 per person, limited to 30 people.

Pancake Tuesday

February 24

Special event featuring Ice Wine Syrup and Gourmet pancakes. Barrel Room beginning at 7:30 am to 9:00 am Charity fundraiser for Women's Place of St. Catharines. \$10 per person. Media, politicians to be invited

Winemaker's Dinner

February 28

Join us in our newly renovated Barrel Room; Winemaker to host Ray Cornell to host. \$125 per person, limited to 30 people. 6:00 pm - 10:00 pm. Reservations required

STRATUS VINEYARDS

cheese@stratus

January 17, February 21, 2009 - 1:00 p.m.

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.

\$35.00 per person

For all events, please call 905-468-1806 x 228 for reservations or e-mail info@stratuswines.com. Seating is limited. Pricing subject to applicable taxes and gratuity.

Other Ontario Winery Events

COYOTE'S RUN ESTATE WINERY

Sugar and Spice...oh, that's nice a Niagara Icewine Festival Touring Pass event

January 17-18, 24-25

Warm up beside the fire with a sample of our 2007 Riesling Icewine paired with Malaysian-style braised Stevensville pork on grilled Naan bread. Complimentary with a Discovery Pass, \$10 without.

RIVERVIEW CELLARS WINERY

Chocolate Falls on Niagara

January 17-18, 24-25 – 11:00 a.m. ~ 6:00 p.m.

Fond of fondue? Enjoy our acclaimed 2007 Cabernet Sauvignon Icewine while savouring fresh fruit and homemade cranberry biscotti, both dipped in a fountain of Belgian chocolate. A Niagara Icewine festival favourite! No reservations required. Free for Discovery Pass holders, \$10 without.

WINERIES OF NIAGARA-ON-THE-LAKE

Days of Wine & Chocolate

20 Wineries of Niagara-on-the-Lake

February 7 and 8, 14 and 15, 21 and 22, 2009

Explore pairings of two of your favourite indulgences – wine and chocolate, as you tour the 20 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. A romantic celebration for two or a great girls' getaway weekend! Visit February 7 and 8, 14 and 15, 21 and 22. Let us warm up your winter with this match made in heaven. Visit

www.wineriesofniagaraonthelake.com for information.

Cost: \$30. Per person plus applicable taxes; passes can be used any of the three weekends. Tickets are available at the Wineries of Niagara-on-the-Lake or through the Niagara-on-the-Lake Chamber of Commerce at 905-468-1950 or www.niagaraonthelake.com



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ICEWINE FESTIVITIES: A Winter Tradition in the in Twenty Valley

The Twenty Valley Tourism Association (TVTA) and the Niagara Grape & Wine Festival are set to welcome guests to the Twenty Valley Icewine Bar in Jordan Village, from noon to 5 p.m. on January 17 and 18, 2009. These festivities kick off the start of the 14th Annual Niagara Icewine Festival, which runs January 16 through 25, 2009.

Over twenty wineries from Niagara Region will be on-site pouring icewine from a 24-foot bar, complete with an impressive wine shelf sculpted of ice in the backdrop. Food will be available from Twenty Valley member favourites, Inn On the Twenty Restaurant, Vineland Estates Winery Restaurant, The Good Earth Cooking School, Toute Sweet Ice Cream, Upper Canada Cheese Company, as well as Pine River Cheese, Sweet Rage and others. Table wines will also be served to complement the culinary offer. Admission to the event is free and tokens will be sold on-site for wine and food. In an environmental effort, festival organizers have replaced plastic tasting cups with real glass. Please note that one token, \$2.50, will be required by all tasters for their souvenir tasting glass.

"I like to think about what was going on the year the grapes were growing; how the sun was shining; if it rained. I like to think about all the people who tended and picked the grapes. And if it's an old wine, how many of them must be dead by now. I like how wine continues to evolve, like if I opened a bottle of wine today it would taste different than if I'd opened it on any other day, because a bottle of wine is actually alive. And it's constantly evolving and gaining complexity. That is, until it peaks, like your '61. And then it begins its steady, inevitable decline."

Maya in the movie Sideways (2004)

To: Ontario Wine Society Members

Re: A SPECIAL OFFER FROM ONTARIO WINE REVIEW FOR OUR PINOT NOIR CHALLENGE

Ontario Wine Society members never seem to get much of a deal anywhere – which is why I would like to extend to all Ontario Wine Society members (and their guests) a special offer from OntarioWineReview. As (hopefully) many of your members are aware OntarioWineReview is holding the third installment in our series of People's Choice Challenges, this year it's Pinot Noir. We are going to be pouring over 40 wines over the course of four nights in February (4, 12, 16, and 23) different wines each night.

I would like to offer all OntarioWineSociety members, and their guests, the following offers for tickets:

1. Single Night ... the current rate for single night tickets is \$50 – Ontario Wine Society members would get single night tickets for the group-multi-night discount rate of \$40.00 per person (20% off).

2. Full Series (all 4 nights) ... for those who wish to attend all four night a special price of \$150 (that's \$37.50 a night or buy three get one free at regular price).

The details of the event can be found at www.ontariowinereview.com - I would ask that members who wish to take advantage of this offer to please call me directly to book their tickets: 416-385-9400 or 416-346-2223 (leave a message and I will get back to you).

We all share a love for Ontario wine, and we're all in this together – love to see as many of you there as possible. Any questions please do not hesitate to call.

Cheers and Thanks

Michael Pinkus – Grape Guy

www.ontariowinereview.com