



Just Off the Vine ...

The Ontario Wine Society's Newsletter

August 2005

A Message from the President

Members, please be aware of a significant change in the events of the Toronto Chapter. After a long and enjoyable relationship with our main venue for events, The Tasting Rooms, the owners have sold the business to a group who are creating a new restaurant concept. We've been unable to determine if this group would consider maintaining the relationship with the OWS, so we've decided to move our events for the next year (at least) to the **The Ontario Club**, which is located in Commerce Court South, 5th floor. This is an excellent location, although members will have to adjust to a few changes. Parking is no longer free. Let's realize we had a sweetheart deal with Tasting Rooms on this one. Also for the price we were paying the food at Tasting Rooms was well paired with the wine and often surprisingly plentiful portions. While we expect the Ontario Club will match the quality and wine pairing expertise, the portion size we expect will be more modest. Obviously cost can address this, but we expect the amounts to be appropriate and our events to continue to offer extraordinary value. Note, most wine clubs do not include food matching in their regular tasting events. We look forward to your feedback on the Ontario Club.

The second piece of news is regarding a new wine cellaring partnership we have entered into with **The Fine Wine Reserve**. They are located on King St. west of Spadina. Based on this new relationship FWR has agreed to offer OWS members who sign up by September 30th to store wines at their facility a 50% discount for the first year. What a great trial offer! Anyone interested should contact Marc Russell at (416) 593-9463 or check out their website at <http://www.finewinereserve.com/>

BRUCE BARBER

Upcoming Events

Toronto Chapter

Colio 25th Anniversary Event

September 12 at the **ONTARIO CLUB**

Pinot Noir Tasting

October 17 at the **ONTARIO CLUB**

New Kids on the Block Tasting

November 22, 2005.

Niagara Chapter

Annual BBQ - How to Taste Wine and Identify Aromas

August 18 - Flatrock Winery

November - Annual Dinner

La Cachette Restaurant - Strewn Winery

December - Blending Wines

Cave Springs Cellars

If you missed the bus... you also missed the boat!!!

Bus Tour of Pelee Island-June 11-12th, 2005

BEVERLY BETTS,

ONTARIO SOCIETY WINE MEMBER SINCE 2003.

The day opened up bright and clear. However, I didn't realize my days were numbered until my dear friends, who had flown from Calgary to attend this weekend, found out that we had arrived 15 minutes early and that meant they could have stopped for their morning drug of choice, coffee. My saviour turned out to be our tour guide, Gerry, who even though this was his first time at organizing such an event, had thought of everything. On board not only was there coffee, there was tea, muffins, cookies and (yum) bus wine. My life was spared that day. Thanks Gerry.

Most of us had met at the Jolly Miller Tavern. However, the rest of our fellow travellers joined us at the Mohawk Raceway and off to the races "so to speak" we were.

After everyone had helped themselves to the coffee, tea and other goodies I was very impressed at how patient everyone was waiting for the popping of corks from our bus wine. Yes, everyone waited until 9am and it was amazing how animated everyone got after that.

Quai du Vin Winery

Our first stop, Quai du Vin (pronounced "K dew vañ"), winery (www.quaiduvin.com), is Elgin County's oldest estate winery. It's a small winery run by Roberto and Lisa Quai and is located just off the main road outside the historical village of Sparta, near St. Thomas.

With vineyards first planted in 1970, Redi and Roberto Quai drew on their European heritage and with Roberto's wife, Lisa, they opened their doors in 1990. Quai du Vin produces over 90,000 bottles per year and celebrated its "Millionth Bottle" in July, 2002. This is impressive since they hand pick their grapes and still bottle, label and shrink-wrap manually.

We sampled Cranberry, Blueberry and Rhubarb wines. I thought they would be great wines for cooking interesting fruit based recipes.

Colio Estates

Our second stop was at Colio Estates for lunch (www.coliowines.com). We were treated to a sparkling wine reception. At the back of the wine shop was a large pavilion where we were served a lunch of garlic sausage (yum), B-B-Q chicken, potato salad, coleslaw and all the white and red wine we wanted.

As a winery, Colio's journey began in 1980, the year they opened their winery doors in Harrow, Ontario. Today the winery produces 1.2 million litres annually and owns 200 acres of vineyards in the Lake Erie North Shore.

It houses over 2.1 million litres of cooperage in oak and stainless steel. Combining the latest production, bottling and labelling technology with traditional winemaking techniques, the winery produces over 200,000 cases per year. It also owns 200 acres of prime vineyards located in Colchester, Ontario, about 10 kms. south of Harrow.



Tasting of Quai du Vin and Meadow Lane wines - Photo by Jérôme Boyer

A large humidity controlled barrel aging room with more than 500 French, European and American oak barrels is the birthplace of the company's renowned red wines such as Cabernet Franc and Merlot. They also grow Gamay, Chardonnay, Sauvignon Blanc and Pinot Grigio.

Pelee Island Winery

Our third and last stop of the day was the Pelee Island Winery (www.peleeisland.com). Just over 50 km (30 miles) south-east of Windsor, Ontario, it's located at the most southern point on the Canadian mainland – Point Pelee National Park of Canada. This tiny green oasis is internationally known for its spring and fall migration of birds and its stunning autumn monarch butterfly migration and growing grapes for this winery.

The first estate Vin Villas, founded in the 1860's, can still be seen on the island. Since the early 1980's, Pelee Island Winery has planted on the island the European vitis vinifera varieties such as Chardonnay, Riesling, Pinot Noir, Cabernet Franc, Gewurztraminer, Pinto Gris and Merlot on about 500 acres of land.

Since 1982, the production facilities have been located on the mainland in Kingsville. We were treated to a tour of their facility and then lead downstairs to the entertainment area which was currently being renovated. So the picnic tables, bare light bulbs and catered lasagna was forgivable. In a few months time they said they would be able to make their own food on-site.

Pelee Island



"The Boat..." - Photo by Jérôme Boyer

The next day we caught the ferry and went "out to sea" for 1-1/2 hours. The breeze and cloud cover was enjoyed by all the hot travellers.

When we disembarked we enjoyed a tour of the museum. It included a number of rooms organized by topics such as geology, mammals, telephones and shipwrecks. A claim to fame is the visit of Robert E. Lee to the lighthouse in July of 1835. The museum housed a letter he had written referencing the visit.

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As we were driven to the Pelee Island Pavilion, the driver had to wait for one truck to pass and he exclaimed disgustedly, "Traffic!" After the stress of that event we were fortunately greeted with a lovely chilled white wine to calm our nerves while wandering around the gardens and the wine shop.

For our lunch we enjoyed a B-B-Q lunch of Bison, Venison, Chicken or Veggie burgers along with a complement of salads in the wine garden at their wine pavilion overlooking Lake Erie. After lunch we tasted a variety of their white and red wines and then we were treated to another tour around the island.

We were then escorted back onto the ferry and then onto our bus to make our way back to Toronto. It was a happy time for all and many new friends were made that day.

Thanks again to Gerry for organizing such a flawless adventure.

Matching Wine & Cheese Tasting

Caroline Cellars

June 21, 2005

YVONNE HALLIDAY

The intricacies of matching wine and food can be mind boggling, but this informative tasting really helped to break it down and give us a general guide. We gathered at Caroline Cellars in their beautiful loft facility with a balcony overlooking their vineyards in the warm summer air.

Our original guest speaker, Sam Weibe (co-owner of The Cheeseboard in Vineland) pleasantly surprised us by bringing Marc Buvee to lead the tasting. Buvee has been in the food service industry for over 20 years and has worked in France, England, and now Canada. You may know him from his days as the assistant Maître d' from The Prince of Wales or the manager from 17 Noir at the new casino. His vast knowledge of cheese allows him to be a great aid to Weibe at The Cheeseboard.

We tasted 8 wines, paired with 8 cheeses. In 6 of the cases, Buvee even introduced what he referred to as an "enhancer" that he has been perfecting for the past few years: Zamarano with walnut oil, Pont Levesque with pommery mustard, St. Maure with white chocolate and thyme. We learned that there are 6 families of cheese and Buvee outlined some general rules for matching each one:

1. Blossom Rind – High in fat – Look for an acidic wine with no oak
2. Goat Milk – Look for a clean, cold wine like Vidal or Gewürztraminer
3. Washed Rind – Look for a light fruity red like Cabernet Franc - peppery

4. Pressed Rind * Cooked – Look for a medium oaked, old world wine with mushroom & "terroir" – no berry

5. Pressed Rind * Uncooked – Usually a herbaceous cheese - Look for an oaky, new world wine – no berry

6. Blue Veined – Look for a nice tawny port or dessert wine

There were some clear favourite pairings that night however, and they were the 2000 Caroline Cellars Cabernet Franc Reserve with Epoise (washed rind -17 votes), and the 2002 Caroline Cellars Special Late Harvest Riesling with St. Agur (blue veined - 12 votes).

We'd like to thank Caroline Cellars, its staff and manager, Justine Lakeit for hosting the tasting. Thanks to Marc Buvee for leading the tasting and to Sam Weibe of The Cheeseboard for assisting and supplying the cheese. Thanks also to Sheila Minkhorst for planning the tasting. Special thanks goes to wine writer Richard Best (The Frugal Oenophile) for supplying a door prize and a Wine & Cheese pairing sheet for our members to take home.

Amateur Winemakers' Tasting

Angels Gate Winery

July 26, 2005

YVONNE HALLIDAY

On this night, we sampled the wares from some of the best amateur winemakers in the area. All the samples were medal winners from the AWO (Amateur Winemakers of Ontario - <http://www.makewine.com/>) provincial level competitions. The AWO is a society similar to ours, comprised mostly of amateur winemakers. Established in 1969, they have been providing a forum for their members to sample other amateur's products, network, educate themselves on winemaking, and enter their wines into competitions.

Our guest speaker, Daniel Pambianchi – (Maleta Winery & author of "Techniques in Home Winemaking: A Guide to Making Chateau-Style Wines) explained his passion behind amateur winemaking. Being raised in a family where winemaking seemed a household pass-time, it's easy to see how he fell in love with it as an amateur, and finally followed his dream to making wine professionally. Just like any other hobby, winemaking can be intense, expensive and challenging, but most of all, rewarding. Fellow amateur winemakers Don Simper and our own Bert Richards were also on hand to answer questions and explain their passion for the grape.

We tasted 5 amateur wines as well as one professional wine (as a ringer). The clear favourite of the night was a 2003 Vidal (made from Niagara grapes, with a 3% dosage

of Gewürztraminer Icewine). It was made by amateur winemaker Charles Fajgenbaum and won a Silver medal at the provincial level competition of the AWO. Two other favourites were a 2002 Cab Franc by Don Simper (Silver, AWO), and a 1999 Meritage blend by Bob Gibbon (Gold/Best of Show, AWO). It was surprising to some to see how refined or "professional" these amateur wines could taste, but as Richards explained, it's easy to do when it's a craft and you aren't "limited" by marketability, VQA standards, time, and other conditions inherent to financially feasible wineries. He went on that at this level of amateur winemaking; it's often hard for a professionally made wine to show better than the amateurs, as the amateurs have much more flexibility and time.

We'd like to thank Angels Gate Winery, and its staff for hosting the tasting. Special thanks go to Daniel Pambianchi for leading the tasting and for supplying door prizes (an autographed edition of his book and two bottles of wine – congratulations to the winners!) Thanks also to Bert Richards for planning the tasting and to John Konkle for catering the food.



Don Simper, Daniel Pambianchi and Bert Richards

News from the Vines

FRED COUCH, OWS NIAGARA CHAPTER

Jason James, former winemaker at Thomas & Vaughan, has joined Sumac Ridge Winery in BC as assistant winemaker. Best of luck, Jason. You'll be missed in Niagara. Fielding Estate Winery in Beamsville is now open for business. Fielding was the winner of five medals at the Ontario Wine Awards – quite an accomplishment for a new winery. Welcome to Vicky-Louise Bartier who has joined Flat Rock Cellars as winemaker replacing Darryl Brooker who has moved on to Hillebrand Estates Winery. She was most recently a senior winemaker at Hardy's in Australia. Although the winery is not completely finished, Tawse Winery is now open for tasting and sales. Tawse is located on Cherry Avenue in Vineland just south of Lakeview Cellars. There are now over 60 wineries in Niagara. For a current list, visit the Ontario Wine Society's website.

Winery Events

Cave Springs

<http://www.cavespringcellars.com/>

Sudden Exposure

August 13-14, 20-21 and 27-28, 2005

Air alone is capable of bringing wine to life, or oxidizing it to the point of being faulty. Expose yourself to the effect of O₂ on wine, and learn how wines can truly benefit from aeration.

Château des Charmes

<http://www.chateaudescharmes.com/>

For reservations for any events, please contact Danielle Britton, Special Events Coordinator 905.262.4219 ext. 34 or dbritton@chateaudescharmes.com

Connoisseur Series

A series of in-depth seminars Thursdays and Sundays at 2pm. Space is limited to the first 12 people. Reservations required. \$15 per person/seminar.

August: Terroir

Does it make a difference where you are from? Join us for an examination of the French notion of terroir.

September: Reds of the St. David's Bench Vineyard

The warmest sub appellation in Niagara boasts some of the most complex red wines made in the area.



October: Just Desserts

Learn about the similarities and differences in producing Late Harvest, Totally Botrytis Affected (TBA) and Icewine. This seminar will be \$20.

Bosc Family Dinner Series

The Bosc family invites you to their table for a series of dinners hosted on our outdoor Vineyard courtyard. Seating will be limited to 20 guests around one large harvest table. \$125 per person plus taxes and gratuities.

Vineyard Smoker X - Hosted by Paul Bosc Jr.

Friday, August 12th

Our 10th annual Vineyard Smoker. Paul Bosc Jr. invites you to his table to share with you his passion for fine wines and cigars. Château des Charmes is pleased to showcase the world-class cuisine of, and new partnership with, the Wolfgang Puck family of restaurants.

East Coast Meets Niagara - Hosted by Michèle Bosc

Friday, September 9th

Michèle Bosc invites you to her table for an East Coast Meets Niagara celebration! Tracing her family routes to Newfoundland, Michèle shares with you her love of the East. Chef Erik Peacock has created the quintessential East Coast menu featuring the fusion of local Niagara produce and Newfoundland tradition.

Exhibit Opening Featuring John Molnar

An Afternoon of Art, Sparkling Wine & Oysters!

Sunday, August 14th - 1:00 - 4:00 pm

Canadian artist John Molnar will be your host, as he paints onsite and discusses his work. Fresh shucked oysters & Château des Charmes Brut Sparkling Wine available at cash bars.

Colio Estate Wines

<http://www.colio.com/>

August 20 - 4th Annual Customer Appreciation Day

Fun, festivities and our version of "Southern Hospitality" Free Tours, BBQ Lunch, Music and lots of fun. Reservations Only.

October 1 - 4th Annual Harvest Hoedown

Foot stompin' bluegrass music and dancing. Food available for purchase. Fun for the whole family. Tours and Admission FREE.

Coyote's Run Estate Winery

<http://www.coyotesrunwinery.com/>

Barrel Tasting Weekends

Every Weekend in August (Including Fridays)

Join Coyote's Run Estate Winery for the 1st Annual Barrel Tasting Weekends. Be one of the first to experience the wines of a new vintage. Enjoy a tasting of our 2004 Pinot Noir & 2004 Cabernet Franc.

Chardonnay & Camembert ~ Burgundy Style

September 16-17, 24-25

Visit Coyote's Run Estate Winery and enjoy a tasting of our 2004 Un-Oaked Chardonnay paired with a sumptuous sample of drizzled Camembert.

EastDell Estates Winery

<http://www.eastdell.com/>

Call (905) 563-9463 to reserve

Thursday Nights in August ~ Rib Night

Mouth watering riblets braised in our signature Black Cab red wine. Smothered with a Niagara Jerk or sweet honey-garlic sauce. \$15 p.p. Children 12 and under \$8p.p.

Sunday Nights in August ~ Mussels & Wine

Can't make it for brunch? Enjoy fresh mussels in a pineapple curry or tomato-basil sauce. \$14p.p. Paired with a glass of EastDell Cuvee Brut. \$18p.p. Children 12 and under \$8p.p.

BRUNCH WITH A VIEW

Every Sunday in August

Enjoy our splendid setting and a hearty buffet of delicious brunch favourites including a hot carving station (plus bbq in summer), poached salmon, eggs, Niagara fresh fruit, seasonal salads and sweets table.

Two seatings: 10:30 am & 12:30 pm

Reservations recommended. \$21.95 p.p. Children under 12 are \$10.95.

Benchberry Run

August 13

Hit the country roads running in this annual 5K race that starts and ends at EastDell Estates. Kids can join the 1K Yummi Bears challenge. For registration go to

<http://www.instride.ca/>



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Harbour Estates

<http://www.hewwine.com/Event%20descriptions/rocknribs.htm>

Rock'n'ribs 2005

September 17

For the third year in a row, we are proud to announce that April Wine will again headline Rock'n'Ribs. We received numerous emails asking for them back and the band is more than happy to be back. We are a favourite venue for them. You can purchase tickets online at the we link above. The site is secure, we process your credit card here at the winery. Tickets are again \$110 pp. Each table will seat ten and will be assigned on a first come first serve basis. Don't delay, tickets are already going quickly.

HILLEBRAND ESTATES WINERY

<http://www.hillebrand.com/hillebrand/default.htm>

Artisans at the Winery

September 17 & 18, 10:00 am - 5:00 pm

This year marks the 11th anniversary of Artisans at the Winery. Guests are invited to browse and shop the handmade wares by some of Canada's talented artists. A celebration of great wine, food and art. Rain or shine. Admission is complimentary.

Harvest at the Winery

September 24 & 25, 10:00 am - 5:00 pm

Celebrate the harvest and the traditions of winemaking, through various wine-themed activities. Follow the grapes on the journey to become an award-winning wine during the Grape Vine to Estate Wine Experience. Guests are also invited to go foot-to-foot with friends in the very popular Grape Stomp. Enjoy a special outdoor bistro featuring the cuisine of Chef Tony de Luca and inspired by the freshest produce of the harvest season. Rain or shine. Admission is complimentary.

Inniskillin

<http://www.inniskillin.com/en/default.asp?location=home>

Taste the Blends

Aug 13/14, 20/21, 27/28 - 11:00 am - 5:00 pm

Inniskillin's once in a lifetime Founder's Meritage is now available. This 5 Bordeaux Grape blend is something to be desired. With a limited case production you must get your hands on one of these bottles. Try this wine up against our Meritage Reserve and your palate will never be the same.

\$8 per person

Jackson-Triggs Niagara Estate

<http://www.jacksontriggswinery.com/en/niagaraEstate/index.html>

Savour the Sights

August 13 & 19, September 9 6:30 pm -

Enjoy a unique epicurean experience of five courses of gourmet food paired with award-winning wines served in picturesque locations throughout the winery...

\$135.00 + taxes & gratuity

Twilight in the Vineyard

Quartetto Gelato

August 20

Enjoy the lighter side of classical with four of Canada's most talented and funniest musicians.

6:00 pm - Dinner Package \$150.00

8:00 pm - Performance \$49.00

Carmen La Gitana

August 27

World premiere! See one of the world's most popular operas featuring Canada's finest performers.

6:00 pm - Dinner Package \$150.00

8:00 pm - Performance \$59.00

Legends Estates Winery

<http://www.legendsestates.com/>

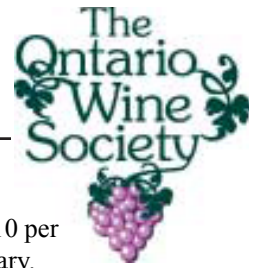
Striptease in the Vineyard

August 18 - 6:45 pm - 9:30 pm

"Strip me, tease me, wine & cheese me!" Haven't heard of the latest craze? This is the ultimate in women's fitness. Join us in the Vineyard overlooking Lake Ontario for an evening of tasteful exercise followed by wine & cheese. Get ready to move your body freely with empowering confidence. Leave judgment of yourself and others at home! This class is a combination of a strip workout with a touch of pilates. This is a 60 minute class taught by Sarah Fournier from Yoga by Sarah (St. Catharines)

\$40.00 per person, limited spots available and we're booking up fast! (We accept Visa & MasterCard by phone)

Special Instructions: Please note, the class will start at 7pm sharp, wine & cheese will follow.



Daniel Lenko Wines

<http://www.daniellenko.com/>

Thanks to the excellent response since our release in February, many of our wines have sold out, and a number are nearly there! We have therefore decided to have a second release in summer this year..

Perhaps the most anticipated wine in the new collection is the 2004 Unoaked Chardonnay. This stunning wine, filled with pineapple, lemon, lime, peach and mineral flavours shows our continuing commitment to achieving excellence with Ontario's oldest vines.

Two other wines of note, the 2004 Gewurztraminer and 2004 White Cabernet were made in extremely small quantity. Last, but not least we have new vintages of three very popular wines. The 2004 Reserve Riesling, 2004 Viognier and 2003 Old Vines Merlot are all excellent examples of what estate grown fruit can do.

The following new wines are being released and are available now: 2004 Reserve Riesling, 2004 Unoaked Chardonnay, 2004 Gewurztraminer, 2003 Old Vines Merlot, 2004 White Cabernet, 2004 Viognier

We do have small amounts of other wines from the previous release, however this will likely be the last chance to purchase them:

Malivoire Wine Company

<http://www.malivoire.com/>

Cellar-bration

August 18 & 20

We have made some exciting improvements to our Winery in the last few months including the construction of a new barrel cellar and a redesign of our Tasting Room. Our renovations are complete, the construction dust has been cleaned up and we are ready to show off!

To "cellar-brate" we are offering several stimulating seminar-tastings that will be hosted right inside the new barrel cellar.

The Depth and Breadth of the Moira Vineyard (as demonstrated by Chardonnay), with Zoltan Szabo, one of Canada's (and the world's) top Sommeliers (Thursday and Saturday)

The Many Faces of Gewurztraminer, with Chris Waters, Managing Editor of Vines Magazine, journalist and educator (Saturday only)

Pinot Noir by the Barrel, with Ann Sperling, Malivoire's winemaker, and a recognized leader in her field, with over 20 years experience (Thursday and Saturday)

The Naturalists' Viewpoint, with Carla Carlson's Niagara Nature Tours (Saturday only)

Choose to attend one seminar of special interest, or plan to spend your whole day with us. Seminars are only \$10 per person. The Nature Walk is complimentary. Reservations are required for either as group size will be limited to ensure the best experience for participants. Call us at 1-866-644-2244.

Maleta Estate Winery

<http://www.maletawinery.com/>

Understanding Wine & Food Pairings

September 16 - 25 - 10:30 am - 5:30 pm

Come and visit us to understand how wine and food interact. Experiment how various food components interact with different wines by mixing and matching cheese, chocolate, truffles and other delicacies with our award-winning VQA wines, from luscious Rieslings to full-bodied Gamay and Meritage, and Icewine. Free for passport holders; \$5 for non-passport holders.

Peninsula Ridge

<http://www.peninsularidge.com/intro.htm>

5th Year Anniversary

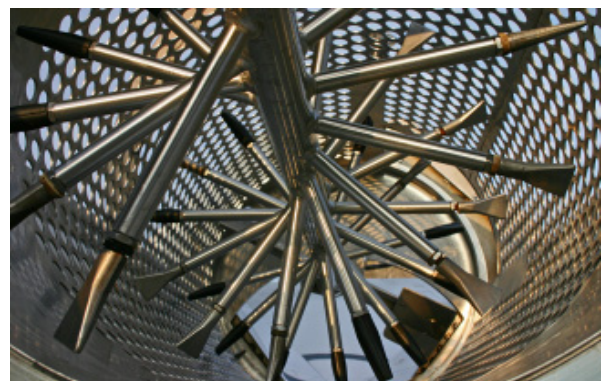
August 12 ~ 14

We will be releasing our Peninsula Ridge Vintners Private Reserve Chardonnay that weekend and offering a complimentary tasting of it. As well on the Saturday and Sunday there will be a jazz band playing in the retail store and of course a slice of savoury cake. Jazz Band will be here 12 to 4pm.

Artist Bill Kish with Porcelain, Acrylic and Watercolour.

August 20 - 21

Any questions please don't hesitate to call Jane Dietl At 905-563-0900 ext. 26



Name this piece of wine technology... Send your guesses to owsnews@rogers.com

*Photo by **Bruce Jackson***



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PELLER ESTATES WINERY

<http://www.peller.com/peller/index.html>

Culinary Demonstrations

Saturdays & Sundays in August and September
12:00 noon and 2:00 pm

In the intimate setting of our demonstration kitchen, join a member of our culinary brigade as they guide you through the preparation of wine country creations. Guests will enjoy sampling the ideal wine pairings to accompany these recipes.

\$20 per guest.

Secrets of Stemware

Daily, August and September

12:00 noon and 4:00 pm

Demystify various types of stemware and discover how to maximize a wine's varietal characteristics by sampling Peller Estates VQA wines in a range of stemware styles.

\$8 per guest.

Reif Estate

<http://www.reifwinery.com/>

Email events@reifwinery.com or phone 905-468-WINE for tickets or reservations.

Cuban Sunset Dinner

August 13 - 7:00 p.m.

Our finest wines are paired with Cuban inspired culinary delights and specially selected Custom House Cigars. Robin Howe prepares a three course meal served on the Grand Victorian's verandah where guests will enjoy a beautiful Niagara Sunset. Winemaker's Klaus Reif and Roberto DiDomenico will provide insight and comments on each course's wine pairing while discussion will ensue on each cigar's character and flavour.

\$125.00 per person

A Symphony of Sweets

August 28 - 7:30 p.m.

Discover the secret of blending sound and taste in an outdoor concert amidst the gardens of the Grand Victorian circa 1870, surrounded by the vineyards of the Reif Estate Winery. The wind musicians of the Niagara Symphony are led by conductor and musicologist Daniel Swift as they explore the varied palate of light classical music. Guests will enjoy an evening of sweet entertainment complemented by a sampling of Award Winning Icewine paired with a symphony of sweets. Additional wines available for sale by the glass.

\$49.00 per person

Calypso Cruise

September 11 - 1:30 - 5:30 p.m.

Join us on our maiden voyage with the Princess Dalhousie Cruise Ship. Enjoy a four hour afternoon cruise on Lake Ontario featuring a welcome Sangria, Live Entertainment with the PK Hummingbird Steel Band, hor d'oeuvres & wine tasting.

\$39.99 per person

Stoney Ridge Estates

<http://www.stoneyridge.com/>

2004 Pre-Release Tasting

August 13 - 14

Come in for your last chance to taste our 2004 vintage. Be the first to sample some of the best wine that Stoney Ridge Winery has to offer. Wine Maker, Liubomir Popovici, will provide insight into the growing conditions, grape quality and overall evaluation of the 2004 vintage. Visitors will be offered the chance to pre-order, ensuring that they don't miss a chance to own some of these limited edition wines. Please call for reservations. (905.562.1324 Ext. 25)

The cut-off date for the Pre-Release program is rapidly approaching! Don't be disappointed – be sure to get your order in by September 24th!

Wine and Herb Tasting:

August 27 - 28

Join us for a comprehensive seminar examining the pairing of wine and herbs in cooking. Utilizes herbs from Stoney Ridge "Taste of the Senses" on-site garden. Recipes available to visitors with accompanying wines. Please call 905.562.1324 Ext. 25 for reservations.

Vineland Estates Winery

<http://www.vineland.com/>

Wine Club Members Receive Special Pricing for all Dining Events

Reservations: (905) 562-7088 x33

Dining Adventure Series

Sumptuous Summer with Anna Olsen

August 17 - Reception: 6:30 pm Dinner: 7:00 pm

Join us as our Winemaker, Brian Schmidt and Guest Host, Anna Olsen of Olsen Foods and the Star Host of Food Network Canada's "Sugar" lead you on a culinary journey to explore all things sweet, sourcing the freshest Regional Niagara ingredients for this unique 8-course pairing menu with our premium wines.

Tickets: \$100 per person ++