



Just Off the Vine ...

The Ontario Wine Society's Newsletter

July / August 2006

Upcoming Events - Toronto

The Summer Bin End Dinner

Wednesday, August 23, 2006
Reception – 6:15 p.m., Dinner – 6:45 p.m.
Woodbine Racetrack
555 Rexdale Boulevard, Etobicoke
Trackside Tent – Parking Lot “G”

The Ontario Wine Society wants to add a little excitement to this year's Bin End Dinner. Our choice was an evening with the thoroughbreds at Woodbine Racetrack. We're having the event in the Trackside Tent, a private venue located right on the outside rail of Woodbine's famous E. P. Taylor Turf Course. Besides the fabulous dinner, the tent offers many TV monitors to enjoy all the racing action and mutuel windows for those who want to place a friendly wager. The outdoor patio is a great place to enjoy your wine after dinner and watch these magnificent animals race for the finish line. You can almost touch them as they go by. For those who prefer not to drive, Bus 37A leaves Islington Subway Station going straight up Islington and along Rexdale Boulevard to the racetrack.

Other Upcoming Events

Monday Sept 25, 2006

Various Ontario Red Varietals, with guest speaker Ed Finstein

Tuesday Oct 24, 2006

German & Ontario Rieslings, with Anne Weis-Pennachetti of Cave Springs Cellars

Monday Nov 27 2006

Ontario/BC Tasting, lead by Tony Aspler

Tuesday Jan 23 2007

Cab. Franc Horizontal with our own Konrad Ejbeck

Saturday Feb 3, 2007

The famous Ice Wine Weekend, OWS in Niagara, details to be announced

Tuesday Feb 20, 2007

CCOVI library tasting (tentative)

Tuesday March 13, 2007

“New Kids on the Block”

Upcoming Events - Niagara

Niagara Sub-Appellation Tasting

Tuesday, July 18, 2006
Reception 6:30pm, Tasting - 7:00pm
Peninsula Ridge Winery
The Restaurant at Peninsula Ridge
5600 King St., Beamsville

Have you heard about the ten new sub-appellations being designated in Niagara? At this tasting, we'll taste wine from the new designations as we learn what kind of terroir to expect in each.

Join us as Laurie Macdonald, Executive Director of Vintners Quality Alliance Ontario (VQA Ontario) discusses the new designations. She has been closely involved with the work by the VQA Ontario Standards Development Committee and Dr. Tony Shaw of Brock University over the past several years to develop the new Niagara sub-appellations. This work involved extensive research into the climate, geology and topography of the region and consultation with local grape growers and wineries.

Our tasting will be held in the Coach House at the scenic Peninsula Ridge Winery; located in the newly designated (but oh-so-familiar) “Beamsville Bench” sub-appellation. Jonathan Kuhling of Peninsula Ridge will be on hand to aid the discussion and talk about his wines.

Pinot Noir, Chardonnay, & Sparkling Wine Tasting and Boat Cruise On the Dalhousie Princess Cruise Ship

Tuesday, August 8, 2006
Dalhousie Princess Cruises
9 Lock St., Port Dalhousie, St. Catharines
Boarding - 5:30pm, Departure & Tasting 6:00pm (return 9:00pm)

DON'T MISS THE BOAT! On this very special evening, we will sip sparkling wines, and the wines of the grapes from which sparkling wines come (Pinot Noir and Chardonnay) while cruising on the Dalhousie Princess. This tasting will have a casual, “wine fair” atmosphere where you can sample the wines at a leisurely pace at various station tables. You'll be able to stroll around the Dalhousie Princess while watching the sun set on Lake Ontario, enjoying a fabulous, upfront view of the Toronto skyline.



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While aboard, there will be entertainment, and hors d'oeuvres will be served as we cruise Lake Ontario and the Niagara River. Don't forget, this is the last event before the break (no events for September or October), so come on out and enjoy the warm weather while it's here!

Previous Events - Toronto

Niagara Wine Tasting Tour – June 10, 2006

The day started out bright and sunny but cold and windy. Gerry, our fearless leader, did a wonderful job as our flight attendant; handing out coffee, tea and muffins and making jokes about “Arbus” I mean “our bus”.

We had a busy day ahead of us and we were all anxious to get going. Our planned stops were Kittling Ridge, Vineland Estates, Hernder Estates and Angels Gate.

Our first stop at Kittling Ridge (www.kittlingridge.com) was packed full of information due to the number of spirits, blended wines, Canadian Whisky, and Vodka they produce. Their production is 1/3 wine and 2/3 spirits.

They are proud of the fact that they are the only independent distillery in Canada started in 1971. They don't own any vineyards rather they rely on farmers who are professionals in their field to purchase from so Kittling Ridge can focus on their speciality which is wine and spirit production.

Interestingly, Kittling Ridge not only supplies the wonderful products such as Prince Igor Vodka, Forty Creek Barrel Select Whisky Bolivar Coffee Liqueur, Oh Canada Maple Whisky Liqueur, the only ice wine combined with brandy and Rum Liqueurs, they supply food companies with alcohol for their cakes, chocolates and other products often found around Christmas time.

We visited their various warehouses, each storing the products they make: rums, sherries, whiskys, and inhaled the aromas that differed so much from each other. We felt intoxicated. It also made us a bit late for our next visit to Vineland Estates where we were going to be served a three course lunch.

So we were hustled into the bus and made our way to Vineland Estates (www.vineland.com) where we were met with two tastings of wonderful Sauvignon Blanc. First the reserve which won a silver medal in Ottawa and was stainless steel aged and the second which was French oaked aged for eight months and another eight months in stainless steel. We then enjoyed a Pinot Gris and lastly their 2002 Merlot.

In 1979 fifty acres of the 75 acre Estate were planted with German Riesling vines. Established on a homestead dating back to 1845, the Estate, while using many of the original historic buildings has evolved into a great winery and restaurant.

They have been working hard this year. They dug up the parking lot to a depth of 20 feet to put in new cellars. They were stumped about what to do about the dirt until their chef suggested an herb garden. Those chefs, they are so altruistic, never thinking about themselves. I hear he's very excited in anticipation of picking the freshest of ingredients for his dishes.

After lunch we headed off the Hernder Estates (www.hernder.com). Well into their third generation of grape growing, the Hernder family has transformed a love of viticulture into one of the largest family Estate winery operations in Canada. The first vintage in 1991 consisted of 7,000 bottles of Vidal. Two years later, on September 17, 1993, they were officially opened to the public.

Current plantings focus on traditional *Vitis Vinifera* varieties including Chardonnay, Riesling, Gewürztraminer, Cabernet Sauvignon, Merlot, Cabernet Franc, and Pinot Gris. Other popular varieties include sturdy French hybrids that are ideally suited to our cool climate growing region and include Vidal, Baco Noir and Maréchal Foch.

In our tasting we enjoyed Chenin Blanc, a Gewürztraminer, Cabernet Franc and our only non-grape fruit tasting of the day, a puckery Cranberry wine. Just think of serving that with your turkey at Thanksgiving. Yum.

Our last stop was at Angels Gate (www.angelsgatewinery.com). We were placed into two groups; one group was tasting and the other touring the facility.

Angels Gate is located on 23 acres of the Niagara Escarpment, with 10 acres planted to viniferous grape varieties. The winery was founded by a group of wine loving friends on a property that was once owned by the Congregation of Missionary Sisters of Christian Charity in Ontario. During the 1950's and 60's the property had become a mink farm, but when mink fell out of fashion the property was left abandoned. In 1995, the land was converted into a vineyard. Construction of the “mission style” building began in June of 2001.

We enjoyed the only rosé tasting of the day which was the Souss Rosé 2005. We also enjoyed a 2004 Chardonnay, and a Merlot. I do believe there were others but I was getting a bit foggy by that time.

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Their stainless steel barrels are located 18 feet under ground so they don't have to heat or air condition much. They do use some American but 95% of their barrels are French oak. They have some 500 litres barrels for wines they want to have less oak extraction. This is a 1,600 Euros investment and holds two barrels.

So in a nutshell that was our wonderful day of touring Niagara. Everyone enjoyed themselves if you take into consideration to decibel level on the way home.

BEVERLY BETTS

ONTARIO WINE SOCIETY MEMBER

Previous Events - Niagara

“The Merits of Cork and Screw Cap”

Inniskillin Winery -April 19, 2006

There's so much controversy and discussion surrounding the sudden increase in screw cap closures in the wine industry lately. Why are some wines closed in cork and others in screw cap? What does that say about the wine inside? Does it change the way you age it? On this night, we invited 5 local winemakers to discuss their opinions and views on this topic.

Our speakers included Shiraz Mottiar from Malivoire, James Manners from Inniskillin, Ed Madronich from Flat Rock, Daniel Speck from Henry of Pelham, and Derek Barnett from Lailey. The joke among them at the beginning of the night was that the first one to speak would cover the whole topic and everyone else would be left with nothing to say – little were they aware of the onslaught of questions that awaited them from the members! There was too much ground to cover for one night! They answered and discussed our members' questions on topics ranging from storing and aging differences, cost differences, reasons for selecting a suitable bottle closure, market demand, predictions for the future, and so much more.

Here is a summary of some of the major points covered on this evening:

Closing the wine in screw cap tends to slow down the aging process by what seems to be about half or so.

Screw cap bottles do not need to be stored on their sides.

Wineries are resistant to change as consumer awareness is still in its infancy, and the costs involved are usually too high for smaller wineries to change over.

The trend in Niagara now is to use screw caps for premium wines and/or wines that should be consumed within 2-3 years.

It is suspected that about 10% of cork closures will fail or damage the wine, whereas only 1% or less of screw caps are suspected to fail.

We'd like to thank Inniskillin Winery, Debbie Pratt, and her staff for hosting the tasting; and our speakers Shiraz Mottiar from Malivoire, James Manners from Inniskillin, Ed Madronich from Flat Rock, Daniel Speck from Henry of Pelham, and Derek Barnett from Lailey for leading us through the tasting. We'd also like to thank Ray Poitras for catering. Pictures of the event were taken by Yvonne Trout, and can be viewed on the web-site: <http://www.flickr.com/photos/photoshopplake>

YVONNE TROUT

NIAGARA CHAPTER PRESIDENT

“Canadian Terroir – Terroir Series”

Creekside Winery

May 16, 2006

On this night, we had a chance to compare Ontario wines to those of the other major wine growing regions in Canada: Nova Scotia, and British Columbia. We gathered at Creekside Winery on their outdoor deck for a wine and cheese reception, and were then lead down the path to their underground barrel cellar for an intimate tasting with candles aglow.

Our speakers included Geoff Taylor – Assistant Winemaker from Creekside, Kellie MacMillan – Certified Sommelier from The Lord Nelson Restaurant (with hands on experience in the wineries of Nova Scotia), and Jean Martin Bouchard - Winemaker from Hidden Bench (and previous Assistant Winemaker from Sumac Ridge, British Columbia)

Kellie MacMillan started off the tasting with an enchanting description of a Nova Scotian “orphan” grape named l'Acadie. This grape – grown no where else in the world – truly expressed the Nova Scotian terroir, claimed Kellie. With a flavour reminiscent of Riesling, or Unoaked Chardonnay, it gave us plenty of minerally tones with a bit of grassiness, and flora. The two samples showed the terroir of a cool climate area with a short growing season, and similar soil to Niagara. We were pleased to welcome Wes Lowrey of Blomidon Estate, NS (Creekside's sister winery) who spoke more of Nova Scotian terroir and brought the third sample of l'Acadie that we sampled later that evening.

Geoff Taylor then lead us through a tasting of 4 Ontario wines (Sauvignon Blanc, Chardonnay, Shiraz, and Merlot); showcasing the Ontario terroir, and even our hardships as the Sauvignon Blanc was a blending of Ontario and Chilean grapes, giving an example of what



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we are occasionally challenged with when growing vinifera grapes through harsh winters. The highlight seemed to be the reds that showcased a taste that Geoff claimed was distinctly Niagara, and that is "cassis".

Finally, Jean Martin Bouchard showed us British Columbian wines - White Meritage (Sauvignon Blanc & Sémillon), and Cabernet Franc. Although the terroir in BC can range quite a bit, it is mostly arid with a low rainfall. Jean Martin explained the warm nights and longer growing season with lighter sandy and sandy loam soils. These particularly showed through in the rich fruit of the Cabernet Franc.

The one thing all the regions seemed to have in common (other than being Canadian cool climates) was a thermal effect of a nearby body of water.

We'd like to thank Creekside Winery, Sharon Marks, Annette Hayes, and their staff for hosting the tasting; and our speakers Geoff Taylor, Kellie MacMillan, Jean Martin Bouchard, and Wes Lowrey for leading us through the tasting. I'd also like to thank Matt Hemmingsen for catering. Pictures of the event were taken by Yvonne Trout and Gladys Woodburn, and can be viewed on the web-site: <http://www.flickr.com/photos/photoshopplake>

YVONNE TROUT

NIAGARA CHAPTER PRESIDENT

News from the Vines

FRED COUCH, OWS – NIAGARA CHAPTER

Congratulations to Christine Daniels of Ancaster who was the winner of a gift basket donated by the Niagara Chapter at the Tastes of Ancaster. All proceeds from this event will benefit St. John's Church, and local community services. Winemakers on the move: Natalie Reynolds has taken on the role of Thirty Bench winemaker. Tom Muckle and Yorgos Papageorgiou will stay on as consulting winemakers. Ray Cornell is now the winemaker at Fielding Estate Winery. Sue-Anne Staff, the former winemaker at Pillitteri Winery has accepted the position of Director of Oenology at Niagara Vintners Inc. Looking for novelty wine-related items? Check out The Original Grape Shirt Company in Niagara-on-the-Lake – www.originalgrapeshirt.com. Congratulations to Tiffany Richardson who has received the Ontario Wine Society – Niagara Chapter Award. This award is given to a student in the Winery and Viticulture Technician program who has completed their second semester, has good academic grades and has contributed to the program and to the class.



Left to right: Dan Patterson, President Niagara College, Yvonne Trout, President, OWS – Niagara Chapter, Tiffany Richardson, award recipient, Steve Gill, Manager, Wine & Viticulture Environment, Niagara College Teaching Winery

From the OWS Website

The Webmaster has added these links to Ontario wineries:

Prince Edward County

Norman Hardie Winery

Rosehall Run Vineyards Inc.

Sandbanks Estate Winery

Lake Erie North Shore

Aleksander Estate Winery

Smith & Wilson Estate Wines

The Ontario Wine Society welcomes news items about all Ontario Wine related events, we will be giving greater coverage to events related to our Corporate Members. These are wineries that have memberships in the Ontario Wine Society and who support our events. Our thanks goes out to them.

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Winery Events

CAVE SPRING CELLARS

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

Grape Revolution:

Tastings held every Saturday and Sunday at 11:00 a.m. and 2:00 p.m. in July

In the 70's the Pennachetti family, founders of Cave Spring, was in the vanguard of European vinifera grape cultivation in Niagara. Taste the fruits of this viticultural revolution.

\$15.00 per person
Reservations Required
905-562-3581 ext. 302

Walking the Vine:

Tastings held every Saturday and Sunday at 11:00 a.m. and 2:00 p.m. in August

Nestled on the Beamsville Bench overlooking Lake Ontario, Cave Spring Vineyard is a spectacular place to learn about vines. A walking vineyard tour is followed by tasting in our cellars.

\$15.00 per person
Reservations Required
905-562-3581 ext. 302

CHÂTEAU DES CHARMES

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

Wave 94.7 Presents the Château des Charmes Canadian Smooth Jazz Concert Series. Château des Charmes' Vineyard Courtyard will be the setting for three outstanding Sunday afternoon concerts this summer. Surrounded by the Bosc family's pristine St. David's Bench Vineyard, Robert Michaels, Rik Emmett and Carol Welsman will create a little home-grown magic with their unique musical styles.

Sunday, July 16 Robert Michaels
Sunday, August 13 Rik Emmett
Sunday, August 20 Carol Welsman
Doors open at 1:30, shows start at 2:00. Open seating.
\$90 pp for the series of 3 shows or \$35 pp for 1 show.
Call 1.866.234.2360.

Selected Château des Charmes wines will be available for purchase by the glass. Bottled water and a selection of Canadian artisanal cheeses will also be available for purchase. No other food or beverages will be permitted on site.

The concerts will also feature raffle prizes including two autographed Yamaha guitars, a Niagara Wine Country

getaway at White Oaks Conference Resort and Spa, and gift packages from Château des Charmes and Wave 94.7FM. Net proceeds from concert admissions and raffle prizes will be directed to the purchase of a new \$850,000 Digital Fluoroscopy unit, a vital tool designed to produce X-ray images of internal organs.

Many thanks to the following partners:

Commercial Air Services
NuComm International
White Oaks Conference Resort and Spa
Yamaha

COLIO ESTATE WINES

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

6th Annual Tenors in the Vineyard

Saturday July 22, 2006 - 1:00 p.m. – 5:00 p.m.

The Windsor Italian Men's Choir sing under the Carlo Negri Pavilion in the outdoor setting, while enjoying an afternoon BBQ of Mario's famous chicken & sausage. For more information www.coliowines.com Ph: 519-738-2241 or 1-800-265-1322. \$30.00 pp or \$50/Couple – Reservations Only

SWOVA Vintage Tasting

Viewpointe Estate Winery – Host Winery
Saturday August 12, 2006 - 1:00 pm – 4:00 pm
Colio Estate Wines joins all of South Western Ontario Vintners at Viewpointe Estate Winery. Meet the winemakers and sample the fabulous wines produced from the Lake Erie North Shore region.

Tickets available at each participating winery. For more information www.coliowines.com or Ph: 519-738-2241 or 1-800-265-1322. \$50.00 per ticket - Reservations Only

5th Annual Customer Appreciation Day

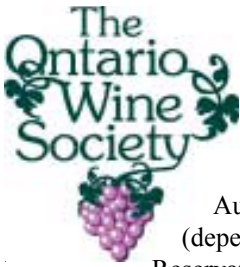
August 19, 2006

Buses leave Eastern Ontario at 8:00 am. Lunch begins at 12 noon.

Take a trip south to Lake Erie North Shore and visit Colio Estate Wines for a whole day of fun entertainment, wine, food and prizes.

For more information visit www.coliowines.com or call Ph: 519-738-2241 or 1-800-265-1322. \$50.00 pp or \$90/ Couple – Reservations Only

We are doing our very best to promote Ontario VQA wine consumption. Our restaurant charges \$0 corkage for Ontario VQA wines only. Visit us at BYOW.net
David Valentini, **Mamma's Ristorante**



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2nd Annual Vintage Adventure

August 26, 2006 - Begins at 10:00 am
(depending on pick up location) Cost TBD -
Reservations Only. Call 733-8983

The Youth & Family Resource Network of Essex County will host this fun filled event to raise funds for the THRIVE PROGRAM, a service to assist homeless individuals and families in Essex County. Catch a bus at a designated location nearest you to visit 4 winery destinations throughout the day. Enjoy food, a tour of Essex County's largest barrel room, during your visit. For more information, visit

<http://www.resourcenetwork.ca>

EASTDELL ESTATES

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

Walking Vineyard Tours

Daily at 2:00 p.m. & 4:00 p.m.)

Join our guide in a gentle hike through EastDell's picturesque Escarpment vineyards while sampling three premium EastDell wines. \$5 p.p. Call (905) 563-9463 or email EDetail@eastdell.com to reserve your space.

Date Night at The VIEW Restaurant

Friday, August 11

A delicious three course meal with a surf n' turf / wine country theme. \$80/couple for meal or \$100/couple for meal with suggested wine pairings. Reservations recommended. Call (905) 563-9463 or email EDetail@eastdell.com to reserve your space.

Tapas on the Patio

Saturday afternoons from 3:00 p.m. - 5:00 p.m.

Looking for an afternoon snack while touring wine country? Stop in at The VIEW Restaurant at EastDell for a light selection of patio fare in between lunch & dinner service. Or just enjoy a glass of wine overlooking our vineyards on the patio. Call (905) 563-9463 or email EDetail@eastdell.com to reserve your space.

Sunday Brunch with a VIEW

Sundays 10:30 a.m. & 12:30 p.m.

Enjoy our splendid setting and a hearty buffet of delicious brunch favourites including a hot carving station, summer bbq, poached salmon, eggs, waffles with Niagara fresh fruit, seasonal salads and sweets table. 10:30 a.m. & 12:30p.m. \$21.95 p.p., \$9.95 p.p. children under 12. Reservations recommended.

The Benchberry 5km Run

Saturday, August 12

Part of the Subaru Niagara Running Series. Visit www.instride.ca for participation details.

HARBOUR ESTATES WINEERY

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

Rockin' Round the Grill

July 15, 4:00 - 10:00 p.m.

Here's the latest edition to our summer concert series. The focus of July will of course be rock'n'roll in the form of tribute and cover bands. Our headline band this year is Undun, a Guess Who tribute band. These guys are great. In addition, our house band will also perform. For those of you who haven't heard, our wine maker is part of the house band. We've added a third band, Casual Addiction. They do some great Zeppelin, Floyd, Skynard and more. This will be a great afternoon to just kick back and enjoy with friends. Bring your lawn chair and have fun!

Ticket includes admission and a heaping plate from the grill. Advance- \$25 pp plus tax. At the door- \$35 pp plus tax

Visit [www.hewwine.com/Event descriptions/Rockin' round the grill.htm](http://www.hewwine.com/Event%20descriptions/Rockin%20round%20the%20grill.htm) for more info and to order tickets online.

HENRY OF PELHAM FAMILY ESTATE WINERY

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

The 2006 Harvest with Henry

Due to the event's success last year we would like to invite you once again to bring in the harvest with Paul, Matthew and myself. If you've ever wanted to get your hands (and sometimes feet!) dirty in the vineyards, this is a great opportunity for you to live the life of Henry for a day.

Where: the estate vineyards at Henry of Pelham Winery (day of the event registration will be in the retail store).

When: Mon Sept 11, 2006. Please arrive no later than 9:30 am for a prompt 10 am start.

Itinerary:

10 am: We'll hand harvest whatever grape is ready that day (most likely Pinot Noir, Baco Noir, Gamay, Chardonnay or Pinot Blanc – to be determined the day of the event). In case of inclement weather we will instead conduct an in-depth tour of the winery at harvest, focusing on processing the fruit, fermentation, punch-downs, the use of oak etc. You will also be able to sample grapes and fresh juice to assess the vintage. If you know nothing about winemaking now you'll know a lot after

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this! A picture may be worth a thousand words but this tour is worth 10,000!

12 noon: Feast on a hearty Cellar Hands' lunch with a glass of red, white or pink wine, catered by our own Coach House Café & Cheese Shoppe. Non-alcoholic beverages will also be available.

1:30 pm: Enjoy a vertical tasting of our Reserve Unfiltered Pinot Noir in the ballroom conducted by the Speck Brothers and surrounded by our family's collection of Canadian oil paintings. The wines to be featured and their approximate values will be from the following vintages: 1998 (\$40), 1999 (\$38), 2000 (\$36), 2001 (\$34), 2002 (\$32), 2003 (\$30), 2004 (\$25), 2005 from barrel (\$25), and to top it off, the 2002 Speck Family Reserve (\$40). A selection of these wines will be available for purchase.

3:00 pm: After the tasting, guests are welcome to stroll the grounds or visit the wine boutique in our cellar where they can try a full range of our wines, complimentary. Daniel will be on hand until 5 pm to answer questions and conduct impromptu tours for those interested.

Event Info:

Price: For Distinctions club members only, the charge is \$95 per person (plus tax). For non-club members the price is \$125 plus tax (see below to find out how to join and take advantage of the lower price).

How to book your space:

Space is limited! To book, please contact Amanda in our office as soon as possible. Send an e-mail to winery@henryofpelham.com and type "Harvest with Henry" in the subject header or call 1-877-PELHAM-7 ext 221. (If contacting us by phone, please leave an e-mail address and names of all attendees.) Please also include a major credit card, expiry date and the name as it's printed on the card.

How do you become a Distinctions Club Member?

If you regularly receive Distinctions e-newsletters directly from us, then you are considered a Distinctions member.

What to bring with you on harvest day:

Bring a hat. You'll need comfortable, flat-heeled shoes or boots and loose clothes that you don't mind getting dirty. Gloves are recommended but not essential. Some people wear knee-pads. If you have a favourite pair of hand pruners, please bring them (but we have lots to lend). Sun-tan lotion is recommended. And bring your appetite.

This is a rain or shine catered event - no refunds. Thanks for understanding. Please notify us of any food allergies in advance. We look forward to you joining us!

11th Annual Shakespeare in the Vineyard

THE COMEDY OF ERRORS

July 13, 14, 15, 20, 21 & 22 - 7:00 pm.

For 11 years in a row this out-door event event has sold out. We're very pleased with its success because all proceeds go to support the Niagara Peninsula Children's Centre. This year, Fire Hall Theatre presents The Comedy of Errors, and we're told there's an unexpected 'twist'! We provide seating but feel free to bring your own or stretch out on a blanket. There's nothing quite like sipping a fine glass of wine and watching a great play unfold under the stars.

Cost: \$25.00 /person. Reservations Required.

For tickets please call 905-688-5550 ext. 3257 or online at www.arts.brocku.ca

For more information, please visit

<http://www.shakespeareinthevineyard.com>

HILLEBRAND ESTATES WINERY

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

Hillebrand Jazz at the Winery

Now in it's 17th year, live Jazz is performed by some of Canada's best artists at the popular Hillebrand Jazz at the Winery. On July 8th and 9th, join us for a memorable summer afternoon, enjoying Jazz music, overlooking the picturesque Stone Road vineyard and the scenic Niagara Escarpment.

Hillebrand's award-winning vintages are available to purchase along with savoury culinary creations from Chef Frank Dodd at Hillebrand Winery Restaurant. Grass seating is available and guests are encouraged to bring blankets or lawn chairs. Tickets are \$30 per person, per day. For tickets call 1-800-582-8412 or visit www.hillebrand.com for further information.

Hillebrand Blues at the Winery

There isn't a better place to spend the day of August 12th than at Hillebrand Blues at the Winery. Enjoy the sounds of live blues music while overlooking the picturesque vineyards at Hillebrand Winery. Bring your own lawn chair or blanket, sit back and listen to some great blues music.

Hillebrand VQA wines created from our very own vineyards and wine country cuisine prepared by our chef are available for purchase. Concert is from 3 pm to 7 pm with gates opening at 1 pm. Advance ticket purchase is strongly recommended. For more information call Hillebrand Winery at 1-800-582-8412 or visit www.hillebrand.com.



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KONZELMANN ESTATE WINERY

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

'Authentically German BBQ'

July 15, 2006 from 11:00 a.m. - 5:00 p.m.
Join the Konzelmann Family in hearty German style, featuring fresh authentic German entrées, music and wine, under marquis tents on the Lakefront vineyard. BBQ catered by Lein Delicatessen, Toronto, paired with the live music of the Golden Keys Band. RSVP requested. (905) 935-2866 or wine@konzelmannwines.com
Cost is \$35 per person (tax included)

LAKEVIEW CELLARS ESTATE WINERY

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

Walking Vineyard Tour

Daily at 4:00 p.m.
Discover the process involved in making Lakeview wines on an educational tour of our vineyards. Voted 'best vineyard tour' by Vines magazine. \$5p.p. Reservations recommended. Call (905) 562-5685 x227 or email. LVretail@lakeviewcellars.ca to reserve your space.

Vineyard Patio BBQ

Saturday's & Sunday's from noon to 4:00 p.m.
July 29-30, August 12-13 & August 19-20
Kick back and relax on our Vineyard patio with BBQ specials catered by The VIEW Restaurant at EastDell Estates, paired with our 3-wine featured tasting. \$14 p.p. per entrée selection; \$5 per featured tasting of 3 VQA wines. Call (905) 562-5685 x227 or email LVretail@lakeviewcellars.ca to reserve your space.

PELLER ESTATES WINERY

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

Barrel Cellar Dining Experience

Experience dinner in our authentic Barrel Cellar amidst hundreds of candle-lit barrels where Peller Estates finest red wines are patiently ageing. One continuous table set down the centre of the Barrel Cellar will be the stage for a six-course dinner prepared by Chef Jason Parsons. Each course will be expertly paired with wines crafted by Winemaker Lawrence Buhler. A sparkling wine reception begins the evening at 7 pm with dinner commencing at 7:30 pm.

This experience is offered on July 15th, August 5th and August 19th. \$125 per guest exclusive of taxes and gratuities. To make your reservations, please call 1-888-673-5537.

REIF ESTATE WINERY

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

Corvette, Classic and Hot Rod Car Show

Sunday July 23, 2006 - 10 - 5 p.m.
Join us for our annual Corvette and Classic Hot Rod show on the grounds of the Estate with over 150 Vehicles Showcased. BBQ and Door Prizes
Free Spectator Admission. All proceeds benefit the Niagara Peninsula Children's Foundation

STONEY RIDGE ESTATE WINERY

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

Pre- Release Wines (wine futures) –luncheon

July 15 - 12:00 – 2:00 pm
August 19 - 12:00 – 2:00 pm

Come out and sample our 2005 Vintage wines from the Oak Barrels. This is a unique opportunity to taste and order these superb wines

Lunch in the Barrel room
\$40.00 per person
Limited to 30 people

Winemakers Dinner

July 26 - Cocktails -6:30 pm - Dinner -7:00pm
August 23 - Cocktails -6:30 pm - Dinner -7:00pm
Four Seasons Hotel- print room
21 Avenue Rd, Toronto, Ontario
5 course dinner paired with Stoney Ridge wines
\$125.00 per person

Ontario Wine and Ontario Cheese Pairing

August 5 - 2:00 -4:00 pm
Come and sample 5 premium Ontario wines paired with 5 Ontario produced artisan cheeses
\$20.00 per person

Wine and Cheese Pairing

September 3 - 2:00 p.m. - 4:00 p.m.

Sample a selection of our finest wines paired with some of the finest Canadian artisan cheeses from Ontario and Quebec

Cost \$30.00 per person

For reservations for any of the above events call toll free 1866 778 6639x25 or 905 562 1324 x 25

Or e-mail store@stoneyridge.com

Just Off the Vine ...

The Ontario Wine Society's Newsletter July / August 2006



BLACK PRINCE WINERY

<http://www.blackprincewinery.com/index.php>

Cooler Art at Black Prince Winery!

July 2006

For the month of July Black Prince Winery is brewing up special summer wine coolers. While enjoying the coolers take in the wonderful art created by talented local artists, Martin Sundland, Vanessa Pandos, Peta Hall and Gudrun Finnbogattin.

13370 Loyalist Parkway, Hwy. #33
Picton, Ontario
613-476-4888

FEATHERSTONE ESTATE WINERY

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

July 15 & 16 we are celebrating the release of our 2005 Off Dry Estate Bottled Riesling. We will be pairing the 2005 Riesling with oven-roast turkey breast and cherry-lime salsa on fresh baguette.

Sat. July 15 and Sun. July 16 from 11:00 am - 4:00 pm |
\$3.00 per person

Pin the Label on the Bottle

Winemaker David Johnson invites you to participate in a seminar designed to explore varietal character in his wines. On the table in front of you are 4 wines and 4 wine labels. Taste the wines and identify which label belongs to which wine. It is an opportunity to explore varietal typicity and discuss the tell-tale traits of specific wines.

Sat. July 15 at noon, Sun. July 16 at 1:00 pm - \$10.00 per person, max 15 people per session. Please call ahead to reserve: 905-562-1949 or email at contact@featherstonewinery.ca

Franc-ly, it's the end of summer

The fall is approaching and local produce abounds. Our balsamic-roasted field tomato tarte with leeks and fresh basil shows off the best in Niagara produce. It is enhanced by our 2004 Estate Grown Cabernet Franc. The fresh herbs and roasted vegetables turn this food and wine match into an irresistible bond. The heartwarming, smokey aromas in this exceptional Cabernet Franc attest to the time it spent lingering in American oak barrels.

Saturday Aug 19 and Sunday August 20 11:00 am - 4:00 pm \$3.00 per person

Sunday Brunch with the Winemaker

Sunday August 20 at 11:00 am

Have a pre-harvest chat with our winemaker, David Johnson, while enjoying a delicious Sunday brunch on our huge outdoor veranda. Brunch is made complete with Featherstone wines tailored to the meal. Discuss the season, learn about the upcoming harvest, and drink in the view.

Price and menu to be announced, max 20 people. Please call ahead to reserve: 905-562-1949

INNISKILLIN WINES

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

Author Series

Saturday July 22, 2006

Join us while Charles Byers visits us at Inniskillin for a book signing. His latest book *Rendezvous for Dinner—A Guide To Canadian Wines, Dessert and Dining* offers a classification of almost 300 wineries across Canada

The wineries were matched with recipes provided by Canadian chefs across the country, including a large number of recipes from Mr. Tom Birki of the *Rendezvous Bistro*

STRATUS VINEYARDS

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

2059 Niagara Stone Road

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

cheese@stratus

Sunday June 11, July 2, July 30, August 20, September 10, October 1 at 2:00 p.m.

Join us for a seminar and tasting focusing on the principles of pairing wine and cheese. This ultimate 'how to', led by Auberger du Pommier's Maître Fromager, Scott McKenzie, will explore the nuances of pairing through a comprehensive selection of Stratus wines and distinctive Canadian and International cheeses.

\$35.00 per person



Just Off the Vine ...

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22 @stratus

2 signature wines, 2 vintages, 2 o'clock

Thursdays throughout July and August

Explore the art of assemblage in this structured tasting of the inaugural and current vintages of Stratus White and Stratus Red.

\$20.00 per person

charcuterie@stratus

July 29, August 26 at 1:00 p.m.

Mario Pingue from Niagara Specialty Foods, one of North America's premier producers of cured meats will lead a tasting and luncheon featuring his signature charcuterie together with the wines of Stratus.

\$40.00 per person

Chef Mark Picone cooks with olive oil@stratus

August 12 - 6:30 p.m.

The Mark Picone Culinary Studio partners with Sarafino Imports for an extraordinary dinner that showcases the dynamism of olive oil. Chef Picone's inventive cuisine will feature select, estate oils with each course, complemented by the estate wines of Stratus.

\$150.00 per person

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

olive oil@stratus

August 13 - 2:00 p.m.

Discover the relevance of terroir, tradition and technique with respect to both premium wine and olive oil. Angelo Tramonti representing Olearia San Giorgio, producers of single family estate olive oils from Calabria Italy, will present a flight of three premium olive oils. A tasting of three Stratus wines will follow.

\$25.00 per person

barrels@stratus

September 9 - 10:00 a.m. - 2:00 p.m.

In the spirit of sustainability, Stratus will sell its older, premium French oak wine barrels and donate the proceeds to an environmental charity. Great for residential rain barrels or adding authenticity to your wine cellar.

From \$100.00 each

Anna and Michael Olson cook@stratus

September 16 - 6:30 p.m.

Celeb culinary couple, Anna and Michael Olson, will feature their favourite recipes from Anna and Michael Cook At Home. Simple, pure and delicious, this interactive dining experience will benefit the Crohn's & Colitis Foundation of Canada.

\$100.00 per person

STONECHURCH VINEYARDS

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

For additional information please call us at 905-935-3535.

"Festival Français"

July 10 - July 15

Let the sounds of Paris inspire you while enjoying our wine with French canapés in a true relaxed European atmosphere.

Stargazing in the Vineyards

Saturday evening ~ July 15th come out and see the stars. We welcome back the Royal Astronomical Society to enlighten us with facts and accommodate our view to the galaxy. BBQ, wine and the stars - does it get any better? There is no charge to attend, minimal charge for food.

Hops & Grapes at Stonechurch Vineyards.

We're mixing up the offerings with TAPS - a renowned local brewery. Saturday, August 5th and Sunday, August 6th noon until 5:00 p.m. both days. Come by to taste the goods and pick up your favourite wines to take home.

"Festival Italiano"

August 14 - 19

Wines paired with Italian style foods and spices thru-out the week. We'll be providing tips and ideas to use for your own entertaining and enjoyment.

"StarGazing in the Vineyards"

Saturday, August 19

Come out and views the stars with the moon in a new position on . This spectacular night is open to everyone. It's an educational and enjoyable evening to see the sights, learn from the experts, socialize and taste our wines at Stonechurch Vineyards.

"End to Summer"

All good things come to an end! On Saturday, August 26th - Come out for wine and cheese and a relaxing outing to close out the summer.