



Just Off the Vine ...

The Ontario Wine Society's Newsletter

May 2007

Upcoming Events

Toronto Chapter

Bin End Dinner at Woodbine Racetrack - August 22, 2007

Reif 25th anniversary - Faculty Club - September 25, 2007

Tribute to Donald Ziraldo - Grano Restaurant - Tuesday October 30, 2007

Baco Noir - Faculty Club Tuesday November 27, 2007

Niagara Chapter

Oak Ageing comparing Canadian and other Oak - Lailey - June 26, 2007

Pinot Gris/Pinot Grigio comparison including wines from Italy & France at Fielding Estate - July 2007

Pig roast featuring rose wines at Harbour Estates - August 24, 2007

Annual Dinner at Niagara College - November 9, 2007

Previous Events

Niagara Chapter's 3rd Annual General Meeting & Social in Wine Country

COLLEEN RIVARD, EVENT DIRECTOR

The Niagara Chapter's 3rd Annual General Meeting was not all work and no play. In fact, it was truly another glorious afternoon of fun and feasting in wine country! OWS guests were welcomed to Stonechurch Vineyards with a lip-smacking splash of Stonechurch's own Pinot Grigio-Shiraz Rosé, a real bargain at \$9.95 per bottle.

President Yvonne Trout took care of business before too much pleasure by announcing the volunteers taking on elected positions for 2007. Yvonne will remain at the helm as President supported by 4 other elected officers. Sharon Marks was welcomed aboard as the new VP replacing Colleen Rivard who after wearing 2 hats, stepped down as VP to concentrate her efforts on her role as Event Director.

Statistics regarding the past year in review revealed that the Niagara Chapter remains strong with 96 members in good standing. Returning Treasurer Fred Couch reported

that the books are in the black and once again a student of Niagara College's Viticulture Program will receive a \$500.00 bursary towards next year's tuition courtesy of the Chapter.

Returning Secretary Debbie Levere was thanked for her efforts in spearheading the daunting task of reviewing and rewriting the Chapter's By-laws. She reported that the Bylaws have been approved by the Toronto Chapter and are available by contacting the Niagara Wine Line at 905-685-7623.

Then it was on to the good stuff. Yvonne spearheaded a testament to our member's sensory evaluation skills during 3 grueling rounds of an Iron Sommelier competition. 31 contestants sampled a tricky little wine which 7 assessed correctly as a 2005 Inox unoaked Chardonnay, Peninsula Ridge (\$12.95). A 2005 Vidal, Marynissen, (\$9.95) proved too difficult with no winners so all went on to round 3. The tension was high as contestants sipped, slurped and scribbled their notes but alas, Fred Couch, Richard and Carole Butlin identified a 2003 Cabernet Franc, Canadian Oak, Lailey Vineyards (\$39.95). The use of Canadian Oak was not identified although Fred & Richard correctly identified the winery. The tie was broken when Richard guessed the price of 24.95 vs. Fred's \$24.00 (closest without going over won). Richard's hard work paid off as his booty contained 4 bottles of the competition wine; 2 Reidel "O" series crystal glasses courtesy of Peninsula Ridge; and a tour and tasting for 6 at Lailey Vineyards.

The event also raised \$250.00 for the Niagara Community Foundation as \$5.00 per ticket was donated. Guests thanked Colleen for planning the successful event and all volunteer members of the Operating Committee who showed off their culinary skills by catering the nibbles. Highlights included hand-made flatbreads and dips by Lynda Jurgenson; Yvonne's infamous Spanokapita and Sue Couch out did herself by whipping up Yorkshire pudding & roast beef; vegetable sushi and scrumptious artichoke-cheese pitas. A genuine thank you goes out to member Bernie McCarthy for stepping up to the BBQ to heat up the savoury snacks. The Niagara Chapter also extends a thank you to the staff at Stonechurch for hosting the event including Lisa Edlington, Event Coordinator, Melody, Retail/Hospitality and Owner Lambert Hunse. Thank you once again to our resident shutter-bug Bruce Jackson and pictures can be viewed at <http://www.flickr.com/photos/photoshopphlake>.



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It Was About Thyme...

COLLEEN RIVARD

Actually, it wasn't about thyme as much as about time well spent as 40 OWS members sampled world-class wine and local cuisine from the Lincoln Region. The evening of Monday, April 23rd will be fondly remembered by all who attended the intimate gathering hosted by Chef/Owners Donna Thompson and Ryan Shapiro of The About Thyme Bistro. Located directly on the Niagara Wine Route, the bistro offers diners gourmet cuisine paired with locally produced wines at great prices (www.aboutthymebistro.com).

A flight of 8 wines was selected by Event Director Colleen Rivard primarily from producers listed within the diminutive yet "oenophile-friendly" list offered at the Bistro. The challenge for the Chefs was to pair the wines with petite portions of seasonal, locally grown foods.

The evening began with a refreshing sparkler from 13th Street winery and then guests went on to briefly assess the well-aged nuances of Kacaba Vineyard's 2002 Cabernet Sauvignon. Then, the tag team of Ryan and Donna took the floor as they detailed several components in the dishes to be served and how the wines might enhance the flavours.

Great discussions were generated by what was thought to be unusual food/wine pairings. For example, a buttery melt-in-your-mouth liver mousse was served with Flat Rock Cellars 2005 NV Riesling. And tender-crisp layers of locally grown grilled veggies topped with creamy goat cheese, was paired with Malivoire's '05 Chardonnay. In theory, the crisp acidity of the Riesling might stand up better to a dish with tangy goat cheese. A slightly creamy, lightly-oaked Chard might pair well with the caramelized ingredients in the mousse. Yet the Chefs skills availed as it was unanimous that once on the palate, the pairings were a huge success. A dish of quail atop savoury, earthy infused lentils and wild mushrooms enhanced by the people's choice of the evening, '05 Calamus Red was to die for. Other honorable mentions include a delicious '04 Cab Franc from Tawse, Harbour Estates peppy '04 Petite Verdot and the perfect ending, a '99 Vidal Icewine from The Mountain Rd. Wine Co. which is aging gracefully.

The Niagara Chapter thanks Ryan, Donna and staff for a memorable evening and, Sue Couch and Colleen Rivard for their efforts in coordinating the event. Also, a warm thanks to guests wine writer & educator Barbara Leslie and Owner of Calamus Estate Winery Derek Saunders for stepping up to the floor to perform impromptu cameo appearances. Once again, thanks Bruce for the pics available at <http://www.flickr.com/photos/photoshoplake>

News from the Vines

FRED COUCH, OWS – NIAGARA CHAPTER

Congratulations to Colleen Rivard and Debbie Levere who are the recipients of the Niagara Chapter President's Annual Volunteer Award. This award goes to a Niagara Chapter Committee volunteer who has shown dedication and hard work throughout the year.

A portion of the proceeds from the Niagara Chapter's Annual Social Event was donated to the Niagara Community Foundation. This year's donation was \$225.

Featherstone Estate Winery has joined a few other Niagara Peninsula wineries in switching to screwcaps for some of their wines. Other wineries now using screwcaps for at least some of their wines are Flat Rock Cellars, Calamus Estate Winery, Malivoire Wine Company and Fielding Estate Winery. This compares with New Zealand where almost 90% of wine is sealed with screwcaps.

Willow Heights is now under the management of the Creekside Winery Group. The new winemaker at Willow Heights is Paul Battilana who previously had been assisting with the winemaking at Peninsula Ridge.

Congratulations to the owner and winemaker at Maleta Estate Winery for winning the 'Wine of the Year' trophy for their 2002 First Frost Last Grape American Oak-Aged Vidal Icewine. This award was for receiving the highest aggregate score of the 2007 Ontario Wine Awards competition.

From the OWS Website

The Webmaster has added the following wineries to the website:

Lake Erie North Shore:

Sprucewood Shores Estate Winery - www.sprucewoodshores.com

Colchester Ridge Estate Winery - www.colchesterridge.com

Niagara Peinsula:

Le Clos Jordanne - www.leclosjordanne.com

Alvento Winery - www.alvento.ca

Wondering which wine to drink with Tex-Mex or which dish to pair with a full-bodied shiraz? Ontario writer Natalie MacLean, author of *Red, White and Drunk All Over*, offers a free wine-and-food matcher covering everyday meals as well as tough matches such as spicy dishes, vegetarian fare, egg-based sauces, dessert, and even potato chips (for those who like to layer their vices). Visit www.nataliemaclean.com/matcher.



Corporate Member Wine Events

HENRY OF PELHAM

Italian Roots in Local Soil: Salsiccia Ubriaca a Grano

June 14 - Reception at 6:30 p.m. - Dinner at 7:00 p.m.
Grano Restaurant 2035 Yonge Street (between Eglinton and Davisville)

A fine evening of unique food and wine alliances and music, celebrating Italian traditions and local foods.

You will taste the delicious and wholesome salumi of the Niagara Peninsula prosciutto maestro Mario Pingue. Other local food purveyors will be featured.

Fresh pasta made with local wheat, Niagara's grapes skin flour and Montepulciano D'Abruzzo wine, bathed in a delicious salsa al guanciale.

This evening Angelo Bean will introduce a new product and concept: A tasting of delicious and wholesome sausages made with local pasture pork meat. Ontario and Italian wines are introduced in the sausage mix in a concentrated form by a unique method. Artisanal sausage making in its purest form...for the wine lover! You will experience the effects of good vintage wine on the sausages. You will rate and declare your favorite one (like a wine tasting). The original-terroir-inspired dish presentation will awe you!

A singing, vintage-sausage-making demonstration by Angelo & Leonardo (sing along required).

A perspective from Paul Unruh a passionate, small Ontario pasture pork farmer.

"Two wines one culture": the folklore and roots of Baco Noir and Montepulciano D'Abruzzo "real wines for real people" will be lively debated and explored by Daniel Speck of Henry of Pelham Winery and Vincent Liberatore of Vinaio Wine Merchants.

Locally produced contorni appetizers, cheeses and dessert will be featured.

Roberto's hospitality, Lucia's cooking and Grano's ambiance is magnifico: It will be an evening of abundant, authentic, wholesome food and wines.

Angelo and Leonardo will make the evening an authentic experience with their demos and singing. Un Sacco di Baldoria! Let's celebrate the Italian Roots and the exciting Local Soil at the table, with our friends... at Grano!

Cost: \$ 85.00 including foods, wines, gratuities and fun.
Ontario Wine Society - \$ 80.00.

Call 416 - 440-1986 to register

HUFF ESTATES

Jazz on the Patio

May 12, 19 and 20 - 1:00 p.m. ~ 4:00 p.m.

Come and listen to the young sensational jazz band, Straight Flush, and enjoy beef brochettes barbequed by local chef Michael Potters of Harvest Restaurant, Picton. Live Broadcast on CFLY f.m.

May 15

Chef Michael Potters, Harvest Restaurant will be on hand preparing a whole lamb in conjunction with CKWS.

Jazz provided on the patio.

Ladies Night!

May 18- 6:30 p.m.

Enjoy and experience wine tasting with one of Canada's finest young winemakers', Frederic Picard. This includes proper tastings techniques, wine and food pairings as well as a tasting of our not yet released wines.

Cost: \$25 pp. Please call and reserve. Spaces are limited.

Elizabeth Rex

June 27 - 30... Come and enjoy Huff Estates wine tastings at the Regent Theatre in Picton during the Elizabeth Rex production. Take a glass of wine into the theatre while enjoying the play.

JACKSON-TRIGGS NIAGARA ESTATE

Savour the Sights

June 16 - 6:30pm

Enjoy an epicurean experience including five courses of fine wine and food served in picturesque locations throughout the winery.

The first course, a selection of assorted hors d'oeuvres and sparkling wine, will be served in our Great Hall. This will be followed by a second course in the Atrium of our fermentation room. Next, enter our contemporary Tasting Gallery with its view of the vineyard and enjoy the third course. The fourth course will be served at candlelit tables amidst oak barrels in our vaulted ceiling Barrel Cellar. Finally, a sweet ending to your dining experience as you enjoy the fifth course in our Estate Lounge, overlooking our picturesque vineyard and open air amphitheatre.

Cancellations must be made at least 7 days in advance.

Cost: \$135.00. Contact: 905.468.4637 Ext. 226



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Twilight In the Vineyard:

Steven Page

June 29 - 8:00 p.m.

Steven Page returns by popular demand for what promises to be another one-of-a-kind sold out performance in our open-air amphitheatre!

As a solo artist, Page collaborated with Stephen Duffy to produce the critically acclaimed 2005 album "The Vanity Project". His lyrics have been described as soul exposing and his live performances are like intimate conversations. If you have a chance, ask Steven about his other obsession, wine collecting... he's a self taught oenophile, and aspires to learn more each day... in fact, that's how he leads his life...(and maybe with a wine glass in his hand!)

Cost: \$59.00 + \$4.00 Handling Fee.

Contact: 905-468-4637 ext.2 or 1-866-589-4637 ext.2

JOSEPH'S ESTATE WINES

4 Weekends in May – Wine & Herb Pass

May 12~13, 19~20 and 26~27 - 11:00 a.m. - 5:00 p.m.

Joseph's Wines is featuring..... Pinot Grigio paired with "Creamy Fennel Delight." Cream cheese with toasted fennel seeds on a cracker with a dollop of fennel wine jelly.

Make sure you visit the Wineries of Niagara on-the-Lake for a casual, relaxing tasting experience that pairs wonderful VQA wines with herb nibblers. These special tastings are offered each weekend in May and are available only to pass holders. Order your passport online at www.niagaraonthelake.com, by calling 905-468-1950 or at participating wineries.

PILLITTERI ESTATES WINERY

Wine & Herb at Pillitteri Estates Winery

Each weekend in May 11:00 am - 5:00 pm

Available to passport holders

Pillitteri will be featuring their 2004 Merlot paired with Mint Chocolate

Italian Chamber of Commerce of Toronto Business Excellence Awards

May 17th at the Liberty Grand in Toronto

Pillitteri Estates Winery are proud sponsors - for tickets contact Elena Dell'Osbel at dellosbel@italchambers.ca

WAUPOOS ESTATES WINERY

Our Gazebo Restaurant opens May 12th from 5:00 p.m. ~ 9:00 p.m. for dinner for a Table d'Hote at \$44.00.

Mother's Day Brunch (Special Menu) A La Carte and Sunday night dinner also Table d'Hote.

Monday, May 14th, we start with our Spring Menu and are open for lunch and dinner 7 days a week.

Of course, you may first visit the winery (also open 7 days a week) for a tasting of wines prior to placing your lunch/Dinner orders.

Other Winery Events

BY CHADSEY'S CAIRNS

Terroir

Join the Prince Edward County Winegrowers Association on the Victoria Day weekend for our second Annual Wine Celebration.

On Saturday May 19, 2007, the Prince Edward County Terroir festival opens at the Crystal Palace, Fairgrounds, Picton, Ontario. Between 1:00 p.m. and 6:00 p.m., wineries will be serving their own unique county-produced wines, featuring the new spring releases, each paired with a sampling of local cuisine.

At 8:00 p.m. that evening there is an "Its For the Birds" Concert at the Mt. Tabor Playhouse in Milford, featuring Zeke Mazurek and a number of great local performers. It is \$15 a person at the door.

On Sunday the 20th and Monday the 21st, By Chadsey's Cairns is doing a number of things that are not to be missed.

Carol Ann Maracle a Mohawk Chef and Caterer from the Tyendinaga Mohawk Territory will be presenting traditional Mohawk food tastings to pair with our new wines between noon and 4 p.m. both days. We are really excited about this unique partnership which may be the first of its kind.

Ron Boaks, a celebrated Toronto visual artist and old neighbour and friend from the Beach will also be exhibiting a number of his paintings in our barn loft overlooking Lake Ontario.

If weather permits we will take wagon rides back to the Cairns. The coup de grace will be Zeke Mazurek doing a wandering fiddler gig for a couple of hours each day. He is an amazing repository of traditional jigs, laments, reels and such. A perfect fit with our pioneer farm location.

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We are planning on releasing our Riesling 2006 and Chenin Blanc 2006 at the Saturday event and the 2005 Pinot Noir and Gamay Noir on Sunday and Monday. All will be available for purchase at the winery all weekend if we manage to clear the LCBO approval process in time.

COYOTE'S RUN ESTATE WINERY

Wine & Herb Festival - It's Thyme for Rose

Weekends in May 10am - 6pm

Visit Coyote's Run for a delicious pairing of our 2005 Rose with Smoked Salmon & Cream Cheese on Thyme Flatbread. Purchase your touring pass for \$30 good at all of the participating 17 Wineries of Niagara-on-the-Lake.

FEATHERSTONE ESTATE WINERY

May 19, 20 & 21, 2007

Lunch on the Veranda opens for the season

Our huge wrap-around veranda opens for the season this weekend. Our savoury noshing menu returns with such popular items as our Mushroom Medley in Asiago Cream on Crostini, homemade Gazpacho, and Mediterranean Antipasto plate. And of course, the clay-pot breads will be back. Enjoy any of our wonderful wines by the glass or bottle with your lunch.

Veranda is open every Friday, Saturday, Sunday, and Monday from 11:00 am to 4:00 pm all summer long from May 19 to September 3, 2007.

Please note that the winery and tasting room will be closed on Saturday, July 7 for a private function.

Wine Seminar: Very Savvy Wine

May 19 at 11:00 a.m.

May 20 at 1:00 p.m.

Join winemaker David Johnson, who has just returned from a working vacation in New Zealand, to explore Sauvignon Blanc. This tasting will have some great representations of this variety, known as "Savvy B" Downunder, which we will taste alongside Featherstone's first "Savvy B" release — the 2006 Estate Bottled Sauvignon Blanc. Hors d'oeuvres matched to the wines will also be served.

Cost: \$20.00 per person, to a maximum 15 people per session. Please call ahead to reserve: 905-562-1949

Tickled Pink: grilled strawberries and rosé

June 16 & 17, 2007 - 11:00 a.m. ~ 4:00 p.m.

Fresh local berries are in season! Dig into oven-roasted strawberries drizzled in balsamic vinegar, topped with freshly ground black pepper and served over a wedge of grilled angel food cake. We are pairing this delicious

nibble with our limited production, vibrant and fruity, 2006 Rosé. It is an off-dry rosé that is 100% estate-grown Gamay Noir that shows all the freshness of a summer's day. For those of you who still think of Mateus when you hear rosé, well — it's time to move on.

\$3.00 per person

Wine Seminar: Rose, eh?

June 16 at 11:00 a.m.

June 17 at 1:00 pm.

Join winemaker David Johnson in a comparative tasting of Niagara rosés and French rosés. A fun opportunity to drink the pink, while it lasts, and get in touch with your unthreatened, adventuresome, macho side on Father's Day. Hors d'oeuvres matched to the wines will be served (in a very manly way).

\$20.00 per person, max 15 people per session. Please call ahead to reserve: 905-562-1949

PENINSULA RIDGE

The 6th Annual Jazz on the Ridge

Planning is already underway for Niagara's highly anticipated social event of the year. The 6th Annual Jazz on the Ridge - Wine, Dine and Jazz Gala features an unparalleled evening of great wine, spectacular food and celebrity jazz performers. On Friday, May 25 at Peninsula Ridge Estates Winery, the Founder's Club of Peninsula Ridge presents its signature gala benefit for the West Lincoln Memorial Hospital Foundation's capital campaign and McNally House.

Experience a unique "jazz club" atmosphere amid a truly spectacular estate landscape. Stroll around the property and set your sights on high quality silent and live auction items, all the while enjoying Peninsula Ridge Estates' wines paired with delectable food offerings. Proudly sponsored by JAZZ.FM91, this year's performance line-up is sure to electrify guests. Listen to the eclectic and intoxicating styles of Toronto's innovative jazz Ensembles Babes In Jazzland and Kollage, as well as Niagara jazz sensations the Suzanne Ramsay Quintet and the Juliet Dunn Trio.

Tickets are \$195 per person, with a \$95 tax receipt, and officially go on sale February 15. To order tickets or if you wish to contribute a silent or live auction donation, please call 905-563-0900 ext 25 or email jazzontheridge@peninsularidge.com, subject line: Jazz on the Ridge Tickets



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STONECHURCH WINES

Stargazing in the Vineyards

June 9th - arrival generally starts at about 7:00pm but is flexible. Join the Royal Astronomical Society and learn about the galaxy. An indoor presentation will give you the opportunity to see some fantastic photos taken by the group and give you time to ask questions. There will be food available at a minimal fee as well as wine tasting in the Retail Wine Boutique. Once darkness falls everyone is invited to head outside to look through the telescopes set up by the RAS \$5.00 entrance fee Come rain or shine for this great event.

STONEY RIDGE ESTATE WINERY

Gardening with Annuals

May 12 - 2:00 p.m. ~ 4:00 p.m.

Join our Horticultural expert as we help you learn how to beautify your patio for the summer while sipping refreshing summer wines paired with cheeses.

\$25.00 per person

Winemakers Luncheon In the Barrel Room

May 19 - 12:00 noon ~ 2:00 p.m.

Enjoy this summer lunch paired with wines from our barrel room. \$45.00 per person

Music in the Garden

May 20 - 12:00 noon ~ 3:00 p.m.

Spring BBQ and wine accompanied by live outdoor music

\$15.00 per person

Sparkling Victoria Day Celebration

May 21 - 12:00 noon ~ 3:00 p.m.

Come and enjoy our explosive new Sparkling Wine

BBQ lunch Music in the garden and a free Stoney Ridge Flute. \$20.00 per person

20 Valley Open House

May 25 - 1:30 p.m. ~ 5:00 p.m.

Local hospitality business owners are invited to come and taste our products and tour our facilities -wine and hors d'oeuvres will be served

Wine and Music in the garden

May 26 - 12:00 noon ~ 4:00 p.m.

Special blind taste test and BBQ. Come and hone your wine tasting skills and learn how to identify basic grape varietals. \$20.00 per person

Wine and Cheese

June 5 - 6:00 ~ 8:00 p.m.

St Catharines Chamber of Commerce after work Wine and Cheese at Stoney Ridge

Niagara New Vintage Festival

June 9 - 17 - 10:00 a.m. ~ 6:00 p.m.

Passport and special events weekends June 9&10 and June 16&17

Winery and Garden Open House

June 16

Opening of the new Japanese Garden and annual BBQ and open house

Fathers' Day

June 17 - 2:00 p.m. ~ 5:00 p.m.

Special Wine and Cheese tasting taste 2 of our finest library wines paired with aged cheddar. \$25.00 per person

Winemakers Luncheon

June 23 - 12:00 noon - 2:00 p.m.

Come and enjoy the authentic Barrel Room Ambience while sampling our delicious Plough Mans luncheon fare hosted by our Winemaker. \$45.00 per person

Ontario Wines paired with Ontario Cheeses

June 24 - 1:00 p.m. ~ 4:00 p.m.

4 Reserve Wines 4 Great Ontario Cheese. \$25.00 per person

For further information on all Stoney Ridge events, please call 905 562 1324 x 25 or 1866 778 6619 x 25. You can also email us at store@stoneyridge.com

WILLOW HEIGHTS ESTATE WINERY

Spring Uncorked!

Willow Heights Estate Winery Invites you and yours to our... 7th Annual Spring Open House

May 19 - 21 - 11:00 a.m. ~ 5:00 p.m.

Uncork new releases and preview our new vintage wines that include our 2006 Unoaked Chardonnay VQA, 2006 Chardonnay Reserve VQA, 2005 Cabernet VQA and our 2005 Tresette Reserve VQA.

Join us in welcoming the Spring and Summer Season on our Patio Wine Bar as we launch a new exciting summer Menu.. Open Saturdays and Sundays 12:00 to 4:00pm

For more information contact us at 905 562 4945 or visit our website willowheightswinery.com

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NIAGARA WINE AUCTION

The inaugural Niagara Wine Auction will take place on June 22 - 24, 2007. Join host Dan Aykroyd for an incredible weekend featuring world class Ontario VQA wines complemented by the finest food and hospitality. Proceeds from the event will benefit SickKids Foundation and St. Catharines General Hospital Foundation.

June 22, 2007

OPENING RECEPTION 2:00 p.m. ~ 4:00 p.m.

Join weekend host Dan Aykroyd in beautiful Niagara-on-the-Lake as we kick off the 2007 Niagara Wine Auction. The inaugural event will begin with a reception at Simcoe Park across from the Prince of Wales hotel.

WINEMAKERS DINNERS 6:00 p.m. ~ 10:00 p.m.

Guests of the Niagara Wine Auction have the opportunity to attend an exclusive dinner and wine tasting with Ontario's most celebrated winemakers. Celebrity chefs will partner with the winemakers to deliver the finest foods, spectacular wines, and unforgettable entertainment at some of the top wineries and restaurants in the region. Savour a memorable evening with one of the following:

- Cave Springs Cellars
- Hillebrand Estates
- Peninsula Ridge Estates Winery
- Château des Charmes
- Inniskillin Wines
- Pillitteri Estates Winery
- Colio Estate Wines
- Jackson-Triggs Niagara Estate Winery
- Vineland Estates Winery
- EastDell Estates
- Vintage Hotels
- Henry of Pelham
- Peller Estates Winery

June 23, 2007

GARDEN PARTY AND AUCTION WITH THE WINEMAKERS & AUCTION 12:00 noon ~ 4:00 p.m.

A glorious celebration of food & wine in a large garden setting, featuring Ontario's premiere chefs and winemakers. Enjoy a brilliant assortment of food and wine, while bidding on priceless wine packages, merchandise and getaways at the Live and Silent Auctions, featuring the winemakers Barrel Auction.

GALA DINNER - 6:30 p.m. ~ 1:00 a.m.

Hosted by Dan Aykroyd, this black-tie affair will bring together the "who's who" from the worlds of food, wine, entertainment, and media to honour the Ontario wine industry and celebrate the proceeds raised for the charities. Under a brilliant Gala tent, guests will enjoy cocktails followed by a gourmet dinner and feature entertainment.

Sunday, June 24, 2007

CLOSING BRUNCH & SHAW FESTIVAL MATINEE PERFORMANCE

12:00 noon ~ 4:00 p.m.

A casual celebratory brunch and Shaw Festival matinee performance will wrap up this magnificent weekend. Guests will have the opportunity to see a live theatre performance of Saint Joan by Bernard Shaw at one of Canada's most historic and reputable playhouses.

Purchase your weekend packages today! Log on to www.niagarawineauction.com or contact 1-866-WINE-WKD for more information.

2007 Ontario Wine Awards – Final Results

Ontario Wine Society Small Crush, Dry White Award

Gold: Creekside Estate 2005 Laura White

EVIAN SPARKLING WINE AWARD

Gold: Thirteenth Street Winery 2002 Premier Cuvée Gold:
Hillebrand Estates NV Trius Brut Bronze: Peller Estates
NV AP Signature Series Ice Cuvée

CRUSH WINE BAR & RESTAURANT DRY RIESLING AWARD

Gold: Calamus Estate 2005 Riesling Silver: Flat Rock
Cellars 2006 Nadja's Vineyard Riesling Bronze: Château
des Charmes 2005 Riesling Bronze: Château des Charmes
2005 Riesling, Estate Bottled

680NEWS SWEET RIESLING AWARD

Gold: Hillebrand Estates 2005 Trius Riesling Dry Silver:
Vineland Estates 2005 Riesling Reserve Bronze: Angels
Gate Winery 2006 Riesling Sussreserve

FOREFRONT COMMUNICATIONS DRY WHITE VARIETAL AWARD

Gold: Reif Estate 2006 Chenin Blanc Silver: Peninsula
Ridge Estates 2002 Equinox Bronze: Flat Rock Cellars 2006
Twisted

LCBO GEWURZTRAMINER AWARD

Gold: Fielding Estate 2006 Gewurztraminer Reserve Silver:
Ridgepoint Wines 2006 Gewurztraminer Bronze: Pointer's
Hill Estates 2006 Bench Boss Gewurztraminer

WINE ACCESS PINOT GRIS AWARD

Gold: Calamus Estate 2006 Pinot Gris Silver: Coyote's Run
Estate 2006 Pinot Gris Bronze: Pointer's Hill Estates 2006
Bench Boss Pinot Gris

THE WINE ESTABLISHMENT SAUVIGNON BLANC/SEMILLON AWARD

Gold: Peninsula Ridge Estates 2005 Fumé Blanc Silver:
Vineland Estates 2005 Sauvignon Blanc Rosomel Vineyard
Bronze: Château des Charmes 2006 Sauvignon Blanc, St.
David's Bench Vineyard



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THE DISTILLERY HISTORIC DISTRICT

OAKED CHARDONNAY AWARD ~ UNDER \$20

Gold: Peller Estates 2004 Private Reserve

Chardonnay Silver: Mountain Road 2003 BF

Chardonnay Bronze: Creekside Estate 2005 Reserve

Chardonnay, Butler's Grant Vineyard

NIAGARA GRAPE & WINE FESTIVAL OAKED CHARDONNAY AWARD ~ OVER \$20

Gold: Mountain Road 2003 Reserve Chardonnay Silver:

Flat Rock Cellars 2005 The Rusty Shed Chardonnay

Bronze: Inniskillin 2004 Founders' Reserve Chardonnay

NIAGARA-ON-THE-LAKE CHAMBER OF COMMERCE UNOAKED CHARDONNAY AWARD

Gold: Angels Gate Winery 2005 Chardonnay Silver:

Willow Heights Estate 2005 Unoaked Chardonnay Bronze:

Tawse Winery 2006 Chardonnay Musqué

ROSÉ/BLANC DE NOIR AWARD

Silver: Fielding Estate 2006 Rosé Silver: Henry of Pelham

Family Estate 2006 Dry Rosé Bronze: Creekside Estate

2006 Cabernet Rosé

CUIOSK MARKETING SOLUTIONS INC. GAMAY AWARD

Gold: Thirteenth Street Winery 2005 Gamay Noir Reserve

Silver: Huff Estates 2005 Gamay Noir Bronze: Château des

Charmes 2005 Gamay Noir 'Droit', St. David's Bench

Vineyard

GRAPE GROWERS OF ONTARIO PINOT NOIR AWARD

Gold: Flat Rock Cellars 2005 Gravity Pinot Noir Silver:

Stoney Ridge Estate 2005 Founder's Signature Collection

Pinot Noir Bronze: Flat Rock Cellars 2005 Pinot Noir

680NEWS RED HYBRID AWARD

Gold: Henry of Pelham Family Estate 2005 Baco Noir

Reserve Silver: Rockway Glen Estate 2005 Baco Noir

Bronze: Lakeview Cellars Estate 2004 Baco Noir Reserve

Bronze: Waupoos Estate 2005 Baco Noir

680NEWS CABERNET FRANC AWARD

Gold: Marynissen Estates 2004 Cabernet Franc, Estate

Bottled Silver: Magnotta Winery 2005 Cabernet Franc

Special Reserve Bronze: Stoney Ridge Estate 2003

Cabernet Franc Reserve

THE IDEAL PRINTING COMPANY LIMITED CABERNET SAUVIGNON AWARD

Gold: Reif Estate 2002 First Growth Cabernet Sauvignon

Silver: Château des Charmes 2002 Cabernet Sauvignon,

St. David's Bench Vineyard Bronze: Lailey Vineyards 2004

Cabernet Sauvignon

DAIRY FARMERS OF CANADA MERLOT AWARD

Gold: Reif Estate 2002 First Growth Merlot Silver: Colio

Estate 2002 CEV Signature Merlot Bronze: Pillitteri Estates

2002 Merlot Family Reserve

FINE WINE RESERVE WINE STORAGE SYRAH/SHIRAZ AWARD

Gold: Creekside Estate 2004 Reserve Shiraz, St. David's

Bench Silver: Lakeview Cellars Estate 2004 Syrah Reserve

15th Anniversary Silver: Jackson Triggs 2004 Delaine

Vineyard Syrah

ALLEN'S MERITAGE AND CABERNET/MERLOT BLENDS AWARD

Gold: Creekside Estate 2002 Reserve Meritage Gold:

Stoney Ridge Estate 2003 Founder's Signature Collection

Meritage Bronze: Château des Charmes 2004 Cabernet/

Merlot, Estate Bottled

THE IDEAL PRINTING COMPANY LIMITED LATE HARVEST AWARD

Gold: Château des Charmes 2005 Late Harvest Riesling,

Estate Bottled Silver: Niagara Vintners Incorporated 2005

20 Bees Late Harvest Vidal Bronze: Stoney Ridge Estate

2005 Igluu Cabernet Franc Late Harvest

NIAGARA AIRBUS SELECT & SPECIAL SELECT LATE HARVEST AWARD

Gold: Henry of Pelham Family Estate 2005 Special Select

Late Harvest Vidal Silver: Konzelmann Estate 2004 Select

Late Harvest Riesling Traminer Bronze: Colio Estate 2002

CEV Select Late Harvest Cabernet Franc

VINTAGE HOTELS VIDAL ICEWINE AWARD

Gold: Maleta Estate 2002 First Frost Last Grape American

Oak-Aged Vidal Icewine Silver: Peller Estates 2005 AP

Signature Series Vidal Icewine Bronze: Lailey Vineyards

2005 Vidal Icewine

VIA RAIL VINIFERA ICEWINE AWARD

Gold: Magnotta Winery 2004 Cabernet Franc Icewine

Limited Edition Silver: Stoney Ridge Estate 2006 Chenin

Blanc Icewine Bronze: Stoney Ridge Estate 2005 Cabernet

Franc Icewine

ALL STICK LABEL LIMITED BEST LABEL DESIGN AWARD

Gold: Flat Rock Cellars 2005 The Rusty Shed Chardonnay

Silver: Lailey Vineyard 2005 Pinot Noir Bronze: Thirty

Bench 2005 Red

ONTARIO TOURISM MARKETING PARTNERSHIP CORPORATION WINE JOURNALISM AWARD

Rod Phillips

GRAPES FOR HUMANITY AWARD

Larry Paterson

ONTARIO TOURISM MARKETING PARTNERSHIP CORPORATION SOMMELIER OF THE YEAR AWARD

Lindsay Groves

ONTARIO TOURISM MARKETING PARTNERSHIP CORPORATION WINE OF THE YEAR AWARD

Maleta Estate 2002 First Frost Last Grape American Oak-

Aged Vidal Icewine

VINTAGE HOTELS WINEMAKER OF THE YEAR AWARD

Paul M. Bosc, Château des Charmes