



## Experts' Tasting ~ 2008

March 1, 2008 – CCOVI, Brock University

**Keynote Speaker:** Linda Bramble, Author and Educator

**Your Host for 2008:** Craig McDonald, Creekside Estate Winery

Wine #	Vintage	Name	Proprietor	Price
1	Non-vint	Trius Brut	Hillebrand Estates Winery	\$24.95

### FLIGHT #1 – WHITE BLENDS (Marlize Beyers, Winemaker, Flat Rock Cellars)

Wine #	Vintage	Name	Proprietor	Price
1	2006	Trius 'White'	Hillebrand Estates Winery	\$18.95
2	2006	'Et Ceteras' White	Thirteenth Street Wine Corporation	\$22.00
3	2006	'Fusion'	Pillitteri Estates Winery	\$13.00
4	2006	White Meritage Private Grand Reserve	Jackson-Triggs Niagara Estate Winery	\$24.95
5	2005	Fifth Leg White	Devil's Lair, Western Australia	\$19.80
6	2006	Unnamed White	Flat Rock Cellars	\$19.95

### FLIGHT #2 – RED BLENDS – STYLE 1 (Marc Staples, Associate Manager, Product Knowledge Group, LCBO)

Wine #	Vintage	Name	Proprietor	Price
1	2006	College 'Red'	Niagara College Teaching Winery	\$11.15
2	2005	Trius 'Red'	Hillebrand Estates Winery	\$19.95
3	2005	'Red'	Thirty Bench Winery	\$22.00
4	2004	Meritage Reserve	Creekside Estate Winery	\$34.00
5	2003	Domaine de Cantemerle	Mabille Family Grand Vind de Bordeaux	\$18.95
6	2002	Cabernet Merlot Family Reserve	Henry of Pelham Family Estate Winery	\$50.00
7	2002	'Trivalente' Family Reserve	Pillitteri Estates Winery	\$75.00

### FLIGHT #3 – RED BLENDS – STYLE 2 (Thomas Green, Hon. BSc., & Vice-President, Winemaking and Winery Operations, Diamond Estates Wines)

Wine #	Vintage	Name	Proprietor	Price
1	2006	'Red'	Calamus Estate Winery	\$15.00
2	2005	Cabernet-Shiraz	Mike Weir Estate Winery	\$25.20
3	2005	Benchmark 'Red'	Thirty Bench Winery	\$60.00
4	2005	Meritage Ltd Edition	Magnotta Winery Estates Ltd.	\$19.95
5	2004	Chateau de la Gardine	Chateauneuf-du-Pape	\$35.65
6	1998	Cabernet Merlot Family Reserve	Henry of Pelham Family Estate Winery	\$50.00

### FLIGHT #4 – AGED BLENDS (Ron Giesbrecht, Winemaker, Henry of Pelham Family Estate Winery)

Wine #	Vintage	Name	Proprietor	Price
1	1999	Cabernet Merlot	Henry of Pelham Family Estate Winery	CWL
2	1998	Cabernet Merlot Reserve unfiltered	Konzelmann Winery & Vineyards	CWL
3	1998	Cabernet Merlot	Henry of Pelham Family Estate Winery	\$29.95
4	1997	Meritage	Inniskillin Okanagan	CWL
5	1995	Cabernet Merlot unfiltered	Lakeview Cellars	CWL
6	1995	Merlot, Cabernet Franc Reserve	Inniskillin Wines Inc.	\$45.95

### FLIGHT #5 – OPTIONS (Dr. Gary Pickering, Chair, Department of Biological Sciences)

Wine #	Vintage	Name	Proprietor	Price
1	2005	Madlys de Sainte-Marie Blanc	France	\$24.95
2	2005	Quatro Reserva	MontGras, Chile	\$13.95
3	2005	Meritage	Niagara College Teaching Winery	\$38.15
4	2001	Cabernet Merlot Reserve	Konzelmann Winery & Vineyards	\$35.00

**Below are detailed summaries of the wines showcased this year. We would like to thank the many VQA wineries for their wine submissions and ongoing support of this event.**

Our welcoming sparkler:

**Trius Brut, Hillebrand Estates Winery**

Hwy 55, Niagara-on-the-Lake, ON L0S 1J0 905-468-3201 Web: [www.hillebrand.com](http://www.hillebrand.com)

A traditional method sparkling wine made with hand harvested 70% Chardonnay and 30% Pinot Noir grapes. Aged 'sur lie' for up to 2 ½ years. Cool fermentation results in tiny bubbles, adding to its elegance. The nose reflects its time on lees with yeasty notes as well as tropical fruit. A medium-bodied sparkling wine with lively mousse and refreshing crisp acidity.

**FLIGHT #1 – WHITE BLENDS**

**2006 Trius 'White', Hillebrand Estates Winery**

Hwy 55, Niagara-on-the-Lake, ON L0S 1J0 905-468-3201 Web: [www.hillebrand.com](http://www.hillebrand.com)

Harvested from NOTL vineyards. Cool fermented and aged in stainless steel to retain fruit characteristics. 33% Gewurztraminer; 29% Riesling/ 27% Pinot Gris; and 11% Chardonnay. The Pinot Gris is oak aged for added depth of flavour. Pale lemon color with aromas of pear, quince, apple, rose petal and a delicate touch of oak.

**2006 'Et Ceteras' White, Thirteenth Street Wine Corp.**

3938 13<sup>th</sup> Street, Jordan Station, ON L0R 1S0 905-562-9463 Web: [www.13thstreetwines.com](http://www.13thstreetwines.com)

How we make it is a secret ... I mean it, it really is a secret, but if you surmised that we used handpicked and sorted estate grown, low tonnage Pinot Gris, Sauvignon Blanc, Chardonnay Musque, regular Chardonnay, Semillion and, lastly, Riesling, in that order, you would be close! Our secret method might also include whole berry pressing, slow cool ferments and careful assemblage, but I'm not confirming anything ... Ken Douglas

**2006 'Fusion', Pillitteri Estates Winery**

1696 Niagara Stone Road, Niagara-on-the-Lake, ON L0S 1J0 905-468-3147 Web: [www.pillitteri.com](http://www.pillitteri.com)

This lovely wine, comprising 51% Gewurztraminer and 49% Riesling, releases an intoxicating bouquet full of citrus limes, lychees, and grapefruit, with delicate flint and wet stone coupled with slight spice undertones. The palate bursts of luscious fruit with lemons, limes, grapefruit and cantaloupe, with hints of tropical pineapple, passionfruit and peach. The fresh, crisp acidity balances the wine wonderfully, through to the lingering warm finish. A perfect wine for fresh chicken salads or seafood dishes of blue grenadier with thyme or rock lobster with chili and lime.

**2006 White Meritage Private Grand Reserve, Jackson-Triggs Niagara Estate Winery**

2145 Niagara Stone Road, Niagara-on-the-Lake, ON L0S 1J0 905-468-4637

Web: [www.jacksontriggswinery.com](http://www.jacksontriggswinery.com)

Our 2006 Grand Reserve White Meritage is a blend of 87 % Sauvignon Blanc and 13% Semillon. These grapes were chilled upon receiving and underwent a few hours cold, skin contact before pressing. Both varietals were fermented and aged separately to allow for their varietals characteristics to evolve to their fullest potential. Wines were aged in French oak barrels for a total of 2 months, before blending them together. Alc/vol: 12.3%

**2005 Fifth Leg White, Devil's Lair, Western Australia**

A blend of 47% Sauvignon Blanc; 41% of Semillon; and 12% Chardonnay

Firm, clean and fresh; a mix of mineral, grass and melon; good balance and finish. Score - 89. (James Halliday, Oct. 2005)

**2006 Unnamed White, Flat Rock Cellars**

2727 Seventh Avenue, Jordan, ON L0R 1S0 905-562-9162 Web: [www.flatrockcellars.com](http://www.flatrockcellars.com)

This "yet to be named" wine is a blend of barrel fermented Chardonnay (60%), Gewurztraminer (22%), Pinot Noir (14%) and Riesling (4%). The components were vinified and aged separately in French oak barrels. The Chardonnay component was aged in 22% new oak with the remaining varieties in older barrels. Lees were stirred weekly until the desired mouth

## FLIGHT #2 – RED BLENDS – STYLE 1

### **2006 College ‘Red’, Niagara College Teaching Winery**

135 Taylor Road, Niagara-on-the-Lake, ON L0S 1J0 905-641-2252 Web: [www.nctwinery.com](http://www.nctwinery.com)

This wine is a blend of Cabernet Franc (50%), Merlot (25%) and Baco Noir (25%). Grapes were harvested at 21°B, 20.7°B and 18.5°Brix. The grapes originated from the College’s own vineyard on St David’s Bench. The Cab Franc and Merlot was barrel matured for nine months in second and third fill barrels. Total production was 350 cases. The aim in blending this wine was to achieve imminent drinkability and sell at a reasonable price to deliver value for money.

### **2005 Trius ‘Red’, Hillebrand Estates Winery**

Hwy 55, Niagara-on-the-Lake, ON L0S 1J0 905-468-3201 Web: [www.hillebrand.com](http://www.hillebrand.com)

A blend of 47% Cabernet Sauvignon; 44% Cabernet Franc and 9% Merlot. Individual lots received 14 to 21 days of skin contact during fermentation. Each varietal is barrel aged separately in 75% French oak and 25% American oak for 15 months; 40% of the barrels are new oak. A complex aromatic bouquet of cedar, tobacco, cigar box, black current, blackberry and vanilla. Deep garnet color and a rich, full-bodied wine with silky tannins and great mouth-feel.

### **2005 ‘Red’, Thirty Bench Vineyard & Winery**

4281 Mountainview Road, Beamsville, ON L0R 1B0 905-563-1698 Web: [www.thirtybench.com](http://www.thirtybench.com)

Hand picked from Thirty Bench vineyard – 65% Cabernet Sauvignon; 25% Cabernet Franc and 10% Merlot. Each varietal separately undergoes traditional red wine making with 3 to 6 weeks skin contact in open wooden fermenters; hand plunged to break surface cap three times daily. Purple black color with a rich bouquet of black currant, cassis, blue plum and cocoa with notes of black licorice, tar, warm spice and leather. This wine will age gracefully through 2014.

### **2004 Meritage Reserve, Creekside Estate Winery**

2170 4<sup>th</sup> Avenue, Jordan Station, ON L0R 1S0 905-562-0035 Web: [www.creaksidewine.com](http://www.creaksidewine.com)

The final cuvée for our 2004 reserve Meritage consists of 55% Cabernet sauvignon sourced entirely from a single vineyard on the St. David’s Bench, and 45% Merlot harvested from a single vineyard in Four Mile Creek. Small batch ferment with manual punchdown of the cap was followed by 23 months aging in 60% French / 40% American oak barriques, with full Malolactic fermentation of all barrels. Best from 2009-2016. Bottled June 14<sup>th</sup>, 2007

### **2003 Domaine de Cantemerle, Mabile Family Grand Vind de Bordeaux**

Blend of 72% Merlot; 16% Cabernet Sauvignon; 8% Cabernet Franc; 2% Malbec; and 2% Petit Verdot. Domaine de Cantemerle is an experimental estate. They are committed to environmentally-friendly methods of vine growing and winemaking and have earned themselves official certification for their natural and responsible production techniques. The 2003 Grains du Terroir is medium-bodied with cassis and plum flavours, a firm tannic structure, and excellent length. Certainly capable of 2-4 more years of cellaring, it would go well with roast beef.

### **2002 Cabernet Merlot Family Reserve, Henry of Pelham Family Estate Winery**

1469 Pelham Road, St. Catharines, ON L2R 6P7 905-684-8423 Web: [www.henryofpelham.com](http://www.henryofpelham.com)

The relationship we have with our harvest conditions, the weather during the growing season and during the winter preceding it is like a bad “couples fight” followed by the inevitable “make nice”. 2002 was the “make nice” vintage. As anyone will tell you...these opportunities must be taken advantage of. We reveled in the long hot summer. Fruit forged in July’s cauldron was cooled and tempered by cool nights in August, September and beyond. The vines were stripped at the waist – their fruit bared to the sun’s sweetening embrace, the surplus plucked to enliven the core of their being (to about 2 to 2.5 tonnes/acre). We were young, bold and had no reservations, yet knew in the end...this would be our best...our own reserve for the future.

### **2002 Trivalente Family Reserve, Pillitteri Estates Winery**

1696 Niagara Stone Road, Niagara-on-the-Lake, ON L0S 1J0 905-468-3147 Web: [www.pillitteri.com](http://www.pillitteri.com)

A Bordeaux-style blend (50% Cabernet Franc, 30% Merlot, 20% Cabernet Sauvignon), with a nose full of black pepper, chocolate plus cinnamon and nutmeg complimented by ripe berry characters. The elegant cedar and vanilla characters are laced throughout the nose as evidence of careful oak management. The full-bodied palate presents gripping tannins with a punch of black fruit characters such as blueberry, black cherry and black currants, spices, tobacco and leather. The dimensions continue into the extensive finish evolving into various tones of berries, chocolate, spice and cedar.

## FLIGHT #3 – RED BLENDS – STYLE 2

### **2006 ‘Red’, Calamus Estate Winery**

3100 Glen Road, Jordan, ON L0R 1S0 905-562-9303 Web: [www.calamuswines.com](http://www.calamuswines.com)

Our 2006 Calamus Red is a harmonious blend of 60% Cabernet Sauvignon, 25% Cabernet Franc and 15% Merlot. Aged 11 months in select French and American oak barrels, the wine exhibits ripe current and blackberry flavours, touched with light oak and soft tannins. All grapes sourced from our own vineyard in the Lincoln Lakeshore Appellation. 550 cases produced.

### **2005 Cabernet Shiraz, Mike Weir Estate Winery**

2170 4<sup>th</sup> Avenue, Jordan Station, ON L0R 1S0 905-562-0035, ext. 225 Web: [www.weirwines.com](http://www.weirwines.com)

Majority of the fruit was sourced from Weir vineyard in the St. David’s appellation with the remainder coming two other vineyards in Niagara-On-The-Lake. Fruit lots were vinified separately in small 800-kg batches, utilizing the traditional method of punch-down of the cap and a variety of yeast strains. After a short post-ferment maceration, wines were pressed off into a mixture of 50% American and 50% French oak barrels, 60% of the barrels being new wood the remainder 1 to 2 years old. Malolactic fermentation in barrel. The wine was barrel aged for 25 months. Bottled August 2007

### **2005 Small Lot Benchmark Red, Thirty Bench Vineyard & Winery**

4281 Mountainview Road, Beamsville, ON L0R 1B0 905-563-1698 Web: [www.thirtybench.com](http://www.thirtybench.com)

Hand picked from Thirty Bench vineyard. Individual barrel selection to determine blend (50% Cabernet Sauvignon; 30% Merlot; 20% Cabernet Franc). Traditional red wine making with 2 to 3 weeks skin contact in open wooden fermenters; hand plunged to break surface cap three times daily. Barrel aged in 100% French oak for 20 months. Full bodied, good structure, balanced acidity, a rich fruit forward mouth-feel and firm velvety tannins will allow this wine to age gracefully.

### **2005 Meritage Ltd Edition, Magnotta Wines**

217 Chrislea Road, Vaughan, ON L4L 8N6 905-738-WINE Web: [www.magnotta.com](http://www.magnotta.com)

Ontario’s Niagara Peninsula is well suited to the production of ‘*Meritage*’ or Bordeaux style reds. *Cabernet Sauvignon*, *Merlot* and *Cabernet Franc*, all three of Bordeaux’s most famous red grape varieties are cultivated throughout the region. Magnotta’s 2005 Meritage Limited Edition VQA, with its enticing and supple fruit and spice driven profile is a traditional example of this popular style of medium/full-bodied red wine. Serve it with your favorite barbecued, grilled or roasted meat dishes or enjoy it with fine, well aged, savoury cheeses!

### **2004 Chateau de la Gardine, Chateauneuf-du-Pape**

The 2004 Chateauneuf du Pape is actually one of the more forward wines La Gardine has made in a number of years. It is dark ruby, has excellent chocolaty pain grille notes intermixed with espresso, sweet cherry, and blackberry. The wine is soft, deep, with excellent purity and should drink nicely for up to a decade. Score - 89. (Robert Parker Jr., Feb. 2007)

### **1998 Cabernet Merlot Speck Family Reserve, Henry of Pelham Family Estate Winery**

1469 Pelham Road, St. Catharines, ON L2R 6P7 905-684-8423 Web: [www.henryofpelham.com](http://www.henryofpelham.com)

The arrogance of youth is gone, replaced by the impunity of age – which the greater sin, which the greater virtue? We cultivated the arrogant notion on the metal of this wine while the umbilical of the vine was still fresh with nurture flowing. These heavenly tendencies were new to us, our first glimpse at a “Speck” on the horizon (our first SFR wine). Now unassailed by withering licks of seasons passing, arrogance falls to quiet confidence and the celebrated hero basks in tasks well executed and duty done. There are few challenges left for it to rally for, the mark is there, left high for all to see that when the contest takes another turn – there must be another that will earn its place.

## FLIGHT #4 – AGED

This flight will include wines from the **Canadian Wine Library (CWL)** at Brock University. Over the past year or so it has been fairly quiet in terms of communications from the CWL. However, progress has been in the making. Over two years ago now, the Executive of the CWL, on a mandate from the Board, approached Brock University to ascertain its interest in fully administering the wine library. The CWL Board and the Executive wanted to be sure that all of the goals and guiding principles, as established by the CWL Board, would be maintained. Through the support of many people we soon found ourselves going forward with an agreement between Brock University and the CWL whereby the wine library will continue the main principles and objectives of the CWL, but the university will formally accept the administration and management of the collection. With educators, aficionados, winemakers, writers and academics all working together to advance Canadian wine, the Board was both passionate and effective. Now, as we proceed, we look forward with great optimism to the library's continued success!

Wines from the Canadian Wine Library will be indicated with 'CWL' below.  
For further information on the CWL please contact: [ccovi@brocku.ca](mailto:ccovi@brocku.ca)

### **1999 Cabernet Merlot, Henry of Pelham Family Estate Winery ~ 'CWL'**

1469 Pelham Road, St. Catharines, ON L2R 6P7 905-684-8423 Web: [www.henryofpelham.com](http://www.henryofpelham.com)

This vintage strode into our vineyards with confidence, swagger, and even bravado! There were dizzy cheers of "Hurrah, Hurrah, SYRAH!!" We ignored those riotous cries and chose to rely on our strength of years, the trinity of sacred vines (Cabernet Sauvignon-46%, Cabernet Franc-6%, and Merlot-48%). But alas, as so often is the case when the path is cleared and image formed by an older and valiant vintage scion ('98), the charm of this new upstart was not the mirror of the older champion of 98. Flashes of raging thunder and torrents of sad tears (rain in September) allowed our hopes of a safe and brotherly "family reserve" to float away yet we are belayed by the stalwart strength that lays in the "unfiltered" truth of age.

### **1998 Cabernet Merlot Reserve unfiltered, Konzelmann Estate Winery ~ 'CWL'**

1096 Lakeshore Road, Niagara-on-the-Lake, ON L0S 1J0 905-935-2866 Web: [www.konzelmannwines.com](http://www.konzelmannwines.com)

This Cabernet Sauvignon (60%) and Merlot (40%) blend displays a smooth velvety texture with a deep yet bright cherry color. It has an enticing nose of field ripened raspberries, light mineral hints and a dusting of rich chocolate. Very soft and round with a slight pepper and spicy vanilla flavour leading to a long, enjoyable finish.

### **1998 Cabernet Merlot, Henry of Pelham Family Estate Winery**

1469 Pelham Road, St. Catharines, ON L2R 6P7 905-684-8423 Web: [www.henryofpelham.com](http://www.henryofpelham.com)

A decade of sweet recall has passed since the year of the blessed. The soft, hot, heaving breaths of its delicate winds have faded as have the most ethereal and fragile of its wines. Remaining are the sentinels, our friendly guardians of the virtues of this vintage. But as softness fades, strength softens and we now see a new and welcome side to a familiar friend. Less strong perhaps, though as angles are worn we are no longer hurt by its sharp tongue and stiff rebuke.

### **1997 Meritage, Inniskillin Okanagan ~ 'CWL'**

### **1995 Cabernet Merlot unfiltered, Lakeview Cellars Estate Winery ~ 'CWL'**

4037 Cherry Avenue, Vineland, ON 905-562-5685 Web: [www.lakeviewcellars.ca](http://www.lakeviewcellars.ca)

### **1995 Merlot, Cabernet Franc Reserve, Inniskillin Wines Inc.**

15468 Niagara Parkway, Niagara-on-the-Lake, ON L0S 1J0 905-468-2187 Web: [www.inniskillin.com](http://www.inniskillin.com)

Both of these late ripening varieties basked in the warmth and sunshine of the superlative 1995 vintage. After each wine has been vinified, barrel aged (18 months) and matured, a barrel by barrel selection was made in developing the final cuvee. Intensely aromatic and deeply coloured, the wine created by the marriage of these two premium Bordolais varieties carries a rich and alluring texture, while offering aromas of ripe cherries, plums and blackberries with a hint of spice. Definitely a wine with aging potential (5-10 years)

## FLIGHT #5 – OPTIONS

### **2005 Madlys de Sainte-Marie Blanc, France**

A special bottling, called "MADLYS". It's matured in one-third new oak, one third "one wine old" and one-third "two wines old" oak. The wood gives a lovely touch of vanillin and toast. MADLYS refers to the family members, led by MADdy, Laurence, Yannick and Stéphane. 80% Sauvignon Blanc / 20% Semillon

### **2005 Quatro Reserva, MontGras, Chile**

Montgras' Quatro is a blend of four grapes (surprise): Cabernet Sauvignon, Merlot, Carmenère and Malbec. These multi-varietal blends are becoming more popular in New World winemaking as producers begin to understand how varieties can work together to create something greater than the sum of their parts. This complex wine has intense dark fruit flavours with light spice, earth and vanilla. Try it with grilled pork tenderloin with a North African spice rub.

### **2005 Meritage, Niagara College Teaching Winery**

135 Taylor Road, Niagara-on-the-Lake, ON L0S 1J0 905-641-2252 Web: [www.nctwinery.com](http://www.nctwinery.com)

This wine is a blend of Cabernet Sauvignon (55%), Cabernet Franc (33%) and Merlot (12%). The grapes were sourced from selected growers in the Peninsula and were harvested at 21°Brix. All three varieties were barrel matured in French (20% new and the rest second fill) and 10% American oak. The blend was made after 8 months maturation and then further matured in only French oak for another 2 months. The idea behind this blend was to create a wine with finesse and longevity.

### **2001 Cabernet-Merlot, Konzelmann Estate Winery**

1096 Lakeshore Road, Niagara-on-the-Lake, ON L0S 1J0 905-935-2866 Web: [www.konzelmannwines.com](http://www.konzelmannwines.com)

This Cabernet Sauvignon and Merlot blend displays a smooth velvety texture with a very deep yet bright cherry colour. It has an enticing nose of field ripened raspberries, light mineral hints and a dusting of rich chocolate. Very soft and round with slight pepper and spicy vanilla flavour leading to a long, enjoyable finish. 60% Cabernet Sauvignon, 40% Merlot  
Harvest Sugar: 21.32 brix; Alcohol: 13.0% alc./vol.; Aging: 13 Months French Oak; Quantity Produced: 400 cases