

Experts' Tasting ~ 2010

February 20, 2010 – CCOVI, Brock University

Keynote Speaker: Ken Douglas, Chair of the Vintners Quality Alliance

Your Host: Nina Hofer, LCBO

FLIGHT #1 – PHYSICAL ATTRACTION: RIESLING BARES ITS SOIL

(Christopher Waters, CCOVI, Brock University and Editor of VINES Magazine)

#	Vintage	Name	Proprietor	Price	Availability
1	2008	Riesling SFR (Short Hills Bench)	Henry of Pelham Family Estate Winery	\$30.00	Winery/LCBO
2	2004	Riesling SFR (Short Hills Bench)	Henry of Pelham Family Estate Winery	\$30.00	unavailable
3	2002	Riesling SFR (Short Hills Bench)	Henry of Pelham Family Estate Winery	\$30.00	unavailable
4	2007	Riesling CSV (Beamsville Bench)	Cave Spring Cellars	\$29.95	Winery/Vintages
5	2008	Riesling Small Lot 'Triangle Vyd' (BB)	Thirty Bench Winemakers	\$30.00	Winery
5	2008	Riesling Small Lot 'Steel Post Vyd' (BB)	Thirty Bench Winemakers	\$30.00	Winery
7	2008	Riesling (Twenty Mile Bench)	Flat Rock Cellars	\$16.95	Winery

FLIGHT #2 – SHOCKINGLY COOL CHARDONNAYS

(Robert Power, Winemaker, Creekside Estates Winery)

#	Vintage	Name	Proprietor	Price	Availability
1	2007	Inox Chardonnay, Beal Vyd (Beamsville Bench)	Peninsula Ridge Est. Winery	\$18.95	Winery
2	2008	Chardonnay Oliveira Vyd (Lincoln Lakeshore)	Hillebrand Estates Winery	\$35.00	Winery
3	2007	Chardonnay (Twenty Mile Bench)	Flat Rock Cellars	\$16.95	Winery/Vintages
4	2007	Chardonnay Sandstone Vyd (Four Mile Creek)	13 th Street Winery	\$28.00	Winery
5	2007	Chardonnay Mottiar Vyd (Beamsville Bench)	Malivoire Wine Co.	\$29.95	Winery
6	2007	Chardonnay Moira Vyd (Beamsville Bench)	Malivoire Wine Co.	\$39.95	Winery
7	2005	Chardonnay Moira Vyd (Beamsville Bench)	Malivoire Wine Co.	\$36.95	LCBO

FLIGHT #3 – CAPRICIOUS and FICKLE NIAGARA PINOTS

(Norm Hardie, Winemaker, Hardie Wines Limited)

#	Vintage	Name	Proprietor	Price	Availability
1	2007	Gamay (Niagara Lakeshore)	Stratus Vineyards	\$29.00	Winery
2	2007	Pinot Noir (Beamsville Bench)	Cave Spring Cellars	\$16.95	Winery/LCBO
3	2007	Pinot Noir SFR (Short Hills Bench)	Henry of Pelham Family Estate Winery	\$40.00	Winery/LCBO
4	2007	Pinot Noir Talon Ridge Vyd (Vinemount Ridge)	Le Clos Jordanne Vineyards & Winery	\$37.00	LCBO
5	2007	Pinot Noir Reserve (Twenty Mile Bench)	Flat Rock Cellars	\$45.00	Winery
6	2007	Pinot Noir 'Gravity' (Twenty Mile Bench)	Flat Rock Cellars	\$29.95	Winery
7	2007	Pinot Noir La Petite Colline (Twenty Mile Bench)	Le Clos Jordanne Vineyards & Winery	\$40.00	LCBO

FLIGHT #4 – CABERNET and MERLOT - Niagara's TRUE Heartbreak Grapes

(Darryl Brooker, Head Winemaker, Hillebrand Estates Winery)

#	Vintage	Name	Proprietor	Price	Availability
1	2007	Cabernet Franc Small Lot (Beamsville Bench)	Thirty Bench Winemakers	\$40.00	Winery
2	2007	Cabernet Franc (Niagara Lakeshore)	Stratus Vineyards	\$38.00	Winery
3	2007	Cabernet Franc (Niagara River)	Lailey Vineyards	\$30.00	Winery/Vintages
4	2007	Cabernet Merlot SFR (Short Hills Bench)	Henry of Pelham Family Estate Winery	\$50.00	Winery/LCBO
5	2006	Cabernet Sauvignon Reserve, Queenston Rd Vyd (St. David's Bench)	Creekside Estate Winery	\$34.95	Winery
6	2007	Cabernet Sauvignon, Clark Farm (Four Mile Creek)	Hillebrand Estates Winery	\$35.00	Winery
7	2007	Merlot, Carlton Vyd (Four Mile Creek)	Hillebrand Estates Winery	\$35.00	Winery

FLIGHT #5 – "OPTIONS"

(Ron Giesbrecht, Winemaker, Henry of Pelham Family Estate Winery)

#	Vintage	Name	Proprietor	Price	Availability
1	2008	Gewurztraminer (Beamsville Bench)	Cave Spring Cellars	\$15.95	Not available
2	2007	'White' (Niagara Lakeshore)	Stratus Vineyards	\$44.00	Winery
3	2008	Riesling 'Natalie's Süssreserve' (Creek Shores)	Rosewood Estates	\$18.00	Winery
4	2007	Baco Noir Reserve (Short Hills Bench)	Henry of Pelham Family Estate Winery	\$24.95	Winery/LCBO
5	2007	Shiraz Broken Press, Queenston Rd Vyd (St. David's Bench)	Creekside Estates Winery	\$39.95	Winery

FLIGHT #1 – Physical Attraction: Riesling Bares Its SOIL

2008 Riesling Speck Family Reserve, Henry of Pelham Family Estate Winery

1469 Pelham Road, St. Catharines, ON L2R 6P7 905-684-8423 Web: www.henryofpelham.com

HARVESTED: 2008 – October 20

See below for VINEYARD information

2004 Riesling Speck Family Reserve, Henry of Pelham Family Estate Winery

1469 Pelham Road, St. Catharines, ON L2R 6P7 905-684-8423 Web: www.henryofpelham.com

HARVESTED: 2004 - November 9

See below for VINEYARD information

2002 Riesling Speck Family Reserve, Henry of Pelham Family Estate Winery

1469 Pelham Road, St. Catharines, ON L2R 6P7 905-684-8423 Web: www.henryofpelham.com

HARVESTED: 2002 – October 21

VINEYARD: Located on approximately 180 acres (75 Ha) that nestles against the slopes of the Niagara Escarpment, These wines came from our oldest block of Riesling, using the Weiss clone 21B, planted in 1984. A particular part of that block - that we know as block 107, has rolling topography and a rather "messy" appearance versus all of our other blocks, yet still (or perhaps due to that in a way?) it seems to outperform other Riesling sections on wine quality. Soils on our farm are a till-clay with under-drainage placed under each row. This particular section seems to have a slightly "loamier" texture to the soil. Vineyard yields for were reduced and controlled to about 2.5 Tonnes per acre (about 44 hL/Ha). The hand harvested grapes were pressed as whole clusters and only the light press juice was used, then settled and racked, fermented and aged until bottling in stainless tanks.

2007 Riesling CSV, Cave Spring Cellars Inc.

3836 Main Street, Jordan, ON L0R 1S0 905-562-3581 Web: www.cavespring.ca

ORIGINS: Made in equal parts from the two oldest blocks of Riesling (aged 34 and 30 years) at Cave Spring Vineyard.

HARVEST DATA: Picking Date- Oct. 12-Nov. 9; Sugar- 18.8° Brix; T.A.- 7.0 g/L; pH- 3.00; Yield- 3.0 tonnes/acre

(43 hl/ha). VINIFICATION: Cool fermentation in stainless steel over a 4 week period using selected yeast strains; left on the lees for 3 months. TASTING NOTES: A very ripe, complex nose with scents of yellow plum, ruby grapefruit, fennel and honeysuckle shining through; full bodied and just off dry, the palate is loaded with luscious peach, plum and guava fruit, yet reigned in by a slatey, mineral feel and racy core of acidity which tapers the palate down into a long, lacy plum/spice finish (6/08). BOTTLING DATA: Bottling Date- Apr. '08; Alc./Vol.- 11.0 %; R.S.- 15.4 g/L; T.A.- 7.4 g/L; pH- 2.87; Production- 1,000 cs. (9L)

2008 Riesling Small Lot 'Triangle Vineyard', Thirty Bench Winery

4281 Mountainview Road, Beamsville, ON L0R 1B0 905-563-1698 Web: www.thirtybench.com

Hand picked and hand sorted from the "Triangle Vineyard". The juice is cool fermented and aged to capture the unique terroir of the "Triangle Vineyard". Pale lemon color with pretty aromas of white peach and delicate spring blossoms.

Slightly off-dry, medium bodied with juicy peach, apricot and honeydew melon flavours. Soft, juicy peach acidity lingers on the finish. Serve with spiced steamed mussels; pork tenderloin with light Asian spice; mild curry dishes; spiced shrimp skewers; creamy Brie with water crackers; turkey with dried fruit stuffing. This wine will continue to develop through 2016.

2008 Riesling Small Lot 'Steel Post Vineyard', Thirty Bench Winery

4281 Mountainview Road, Beamsville, ON L0R 1B0 905-563-1698 Web: www.thirtybench.com

Hand picked and hand sorted from the "Steel Post Vineyard". The juice is cool fermented and aged to capture the unique terroir of the "Steel Post Vineyard". Pale lemon color with a pretty aroma of lime, mineral, wet stone and delicate spice.

Dry, medium bodied very focused Riesling showing true terroir with notes of mineral and lime. A long lingering finish of lemon, lime and grapefruit. Serve with creamy Camembert and fresh breads; shrimp skewers; sushi; grilled white fish; lemon chicken; lemon spring pea risotto; steamed mussels. This wine will continue to develop through 2016

2008 Riesling, Flat Rock Cellars

2727 Seventh Street, Jordan Station, ON L0R 1S0 905-562-8994 Web: www.flatrockcellars.com

Recently awarded Best White Wine at the 2009 Intervin International Wine Awards. The grapes for this Riesling were handpicked in October 2008, hand sorted and whole cluster pressed. The juice was then cold-settled for 48 hours and cool fermentation took place for 6 weeks at 12-15 degrees C. Fermentation was stopped using cooling to retain some of the grapes' natural sugars. Following fermentation, the lees were stirred up once to increase mouth feel. Bottling took place in April 2009.

FLIGHT #2 – Shockingly Cool Chardonnays

2007 Inox Chardonnay, Beal Vineyard, Peninsula Ridge Estate Winery

5600 King Street West, Beamsville, ON L0R 1B0 905-563-0900 Web: www.peninsularidge.com

Ripe Bartlett pear and lemon curd on the nose. The palate has a smooth texture with mineral notes, golden delicious apple, moderate acidity and a medium finish.

2008 Chardonnay, Oliveira Vineyard, Hillebrand Estates Winery

Hwy 55, Niagara-on-the-Lake, ON L0S 1J0 905-468-3201 Web: www.hillebrand.com

Hand-sorted grapes are whole bunch pressed then sent directly to the barrel. Aged 'sur lie' in 225 ltr French oak barrique and 500 ltr French oak puncheon barrels for 12 months (limited production of 17 barrels). Lemon yellow color with a complex bouquet of toasty new oak, grilled fruits such as lemon, apple and pineapple and a touch of vanilla and spice. Medium to full-bodied showing the perfect balance of fruit and oak flavors. Apple and tropical fruit flavours mingle with toasty oak and spice on the palate. Serve with wild mushroom rice stuffing and your holiday turkey; cream sauces on pasta tossed with smoked salmon or scallops; grilled fillets of firm fish on cedar plank; puff pastry-wrapped salmon or chicken; truffled brie; apple-wood smoked cheddar.

2007 Chardonnay, Flat Rock Cellars

2727 Seventh Street, Jordan Station, ON L0R 1S0 905-562-8994 Web: www.flatrockcellars.com

This wine is a blend of all four blocks of Chardonnay on the Flat Rock property. The grapes were handpicked, hand sorted and then either whole bunch pressed, or crushed/destemmed and cold settled in stainless steel tanks. Approximately half of the wine was fermented and matured on lees in tank, and the other half was fermented in barrel and left on the lees to age for 10 months, where it underwent malolactic fermentation.

2007 Chardonnay, Sandstone Vineyard, Thirteenth Street Wine Co.

3938 13th Street, Jordan Station, ON L0R 1S0 905-562-9463 Web: www.13thstreetwines.com

Vines planted originally in 1983 – owned and farmed by Erv, Esther & Eric Willms. Grapes hand picked, sorted and destemmed before fermentation in stainless steel. Aged in French oak barrels for 12 months, 40% of which were new. Medium deep yellow gold with faint green hues; rich ripe nose of sweet peaches and cream corn, pine resin, sappy oak, white pepper and allspice, warmth of the vintage and site comes through in the nose; quite fat and rich – almost oily with ripe baked apple, spice and buttery crust – excellent balance and tautness maintained by youthful acidity.

2007 Chardonnay, Mottiar Vineyard, (Beamsville Bench) Malivoire Wine Co.

4260 King Street E., Beamsville, ON L0R 1B0 905-563-9253 Web: www.malivoire.com

Vineyard situated on the upper slopes of the Beamsville Bench on Quarry Road. Planted in 2005 with four Dijon clones. Hand harvested on September 13 at 21.3 brix, 5.7g/l titratable acid and 3.2 pH, grapes were whole cluster pressed. Spontaneous fermentation was encouraged with full malo-lactic fermentation. Barrels were lees stirred monthly for six months and left to age on lees for a further nine months. Bottled in June of 2009, 50 cases produced.

2007 Chardonnay, Moira Vineyard, (Beamsville Bench) Malivoire Wine Co.

4260 King Street E., Beamsville, ON L0R 1B0 905-563-9253 Web: www.malivoire.com

Vineyard, located on the eastern end of the Beamsville Bench, surrounded by ravines, is a certified organic farm. This field selection of chardonnay clones was planted in 1996. Hand-picked on September 28, at 24.2 brix, 6.1 g/l acidity and pH of 3.35, grapes were whole cluster pressed. Barrel fermentation was followed with monthly lees stirring of eight months. A total of 15 months in 300L Vosge oak barrels with full malo-lactic fermentation. Bottled in March of 2009, producing 220 cases.

2005 Chardonnay, Moira Vineyard, (Beamsville Bench) Malivoire Wine Co.

4260 King Street E., Beamsville, ON L0R 1B0 905-563-9253 Web: www.malivoire.com

Vineyard, located on the eastern end of the Beamsville Bench, surrounded by ravines, is a certified organic farm. This field selection of chardonnay clones was planted in 1996. Hand harvested on the 21st of September at 23.0° brix, 7.5 g/l acidity and 3.4 pH, whole-cluster pressing yielded 28 hl/ha. Fermented and aged in Vosge oak barrels, wine remained on the lees for a full year, including 8 months of weekly stirring. All barrels went through full malo-lactic fermentation. Only 8 select barrels were chosen for bottling in December, 2006.

FLIGHT #3 – Capricious and Fickle Niagara Pinots

2007 Gamay, Stratus Vineyards

Hwy 55, 2059 Niagara Stone Road, NOTL, ON L0S 1J0 905-468-1806 Web: www.stratuswines.com

Over ripe Gamay from the Stratus Vineyard were picked by hand in November at low yield at 24 brix and bunch sorted carefully. Macerated for 4 weeks and barrels aged in 100 new French oak barrels for 21 months, with monthly batonages, it was eventually bottles by gravity.

2007 Pinot Noir, Cave Spring Cellars Inc.

3836 Main Street, Jordan, ON L0R 1S0 905-562-3581 Web: www.cavespring.ca

ORIGINS: Two nearly contiguous blocks of Pinot Noir vines in their 9th leaf at Cave Spring Vineyard.

HARVEST DATA: Picking Date- Oct. 30; Sugar- 20.7° Brix; T.A.- 7.1 g/L; pH- 3.24; Yield- 3.4 tonnes/acre (59 hl/ha)

VINIFICATION: Fourteen day maceration followed by gentle pressing and ageing for 18 months in new and second year French oak. TASTING NOTES: A highly aromatic nose of earth, forest floor, sour cherry, molasses and charred oak; the palate is dense and rich with bright cherry fruit up front, a brawny, expansive middle with robust yet smooth tannins and deeply concentrated black cherry fruit and a long, intense finish with notes of tar, toasted oak and tobacco leaf (10/09).

BOTTLING DATA: Bottling Date- 09/09; Alc./Vol.- 13.0%; R.S.- <2.0 g/L; T.A.- 6.2 g/L; pH- 3.43; Prod.- 550 cs (9L)

2007 Pinot Noir Speck Family Reserve, Henry of Pelham Family Estate Winery

1469 Pelham Road, St. Catharines, ON L2R 6P7 905-684-8423 Web: www.henryofpelham.com

HARVESTED: September 24th-October 3rd, 2007. Yields of 1 ½ Tonnes / acre and below (~25 to 30 hL/ha)

Fermented in stainless and aged in French Oak, with 33% new.

The biggest quality factor involved in making Pinot Noir is yield in the vineyard. No short cuts to this route to quality exist for this variety. It is not that Pinot Noir must be big, but rather that good, age-worthy and interesting Pinot Noir comes at great cost in the vineyard. This variety, produced as we have made this wine, is an example of the future of Niagara wines – and it shows the difficult but worthwhile path that our terroir has directed us towards.

2007 Pinot Noir, Talon Ridge Vineyard, Le Clos Jordanne Vineyards & Winery

2540 South Service Road, Jordan, ON L0R 1S0 905-562-9404

Talon Ridge Vineyard is located in the ‘Vinemount Ridge’ appellation. We were able to zone-in on the most distinctive part of the vineyard for this new single vineyard offering. The resulting wine is completely unlike our other single vineyards: deep and rich in colour, Talon Ridge 2007 is redolent of dark, spicy brambles and tarry blueberries, with a massive yet smooth and seductive mouthfeel, and a very stony, slightly tannic, long, spicy finish. Unique.

2007 Reserve Pinot Noir, Flat Rock Cellars

2727 Seventh Street, Jordan Station, ON L0R 1S0 905-562-8994 Web: www.flatrockcellars.com

A first for Flat Rock Cellars, this wine represents the best the vintage has to offer. Only made in exceptional vintages, this wine is a blend of a few of the finest Pinot Noir barrels of the 2007 vintage. Following fermentation and maturation in French oak, the best Pinot Noir barrels were hand selected, blended together and placed into older French oak barrels where they further developed and matured for an additional 10 months.

2007 Pinot Noir, ‘Gravity’, Flat Rock Cellars

2727 Seventh Street, Jordan Station, ON L0R 1S0 905-562-8994 Web: www.flatrockcellars.com

Gravity Pinot Noir is a blend of the three Dijon clones from Flat Rock’s vineyard – 115, 667 and 777. The grapes for this wine were handpicked in early October 2007, hand sorted and destemmed/crushed into open top fermenters. Each individual tank was left to cold soak for up to a week. During fermentation, the grapes were hand plunged 4 times/day. Following fermentation, the wine was gravity fed to 100% French oak barrels where full malolactic fermentation took place. This wine aged for approximately 20 months in oak prior to bottling.

2007 Pinot Noir, La Petite Colline, Le Clos Jordanne Vineyards & Winery

2540 South Service Road, Jordan, ON L0R 1S0 905-562-9404

The 2007 La Petite Colline has an intense, deep, black cherry colour with an almost opaque centre, and indefinable nobility on the nose that speaks of kirsch cherries (griottes); vanilla- wild blueberries and the alluring perfume of mixed forest fruit. In the mouth, Morello cherries and wild blueberries, with the addition of perfumed, smooth red and black raspberries. The finish explodes with wild-edged, pure forest berries and silky, pure tannins over a firm bed of minerality.

FLIGHT #4 – Cabernet and Merlot – Niagara’s TRUE Heartbreak Grapes

2007 Cabernet Franc, Small Lot, Thirty Bench Winery

4281 Mountainview Road, Beamsville, ON L0R 1B0 905-563-1698 Web: www.thirtybench.com

Hand picked and barrel aged in French oak for 18 months. Purple garnet color with an aromatic bouquet of black currant, tobacco, blueberry, plum pudding, star anise and licorice – a true expression of our Beamsville Bench vineyard. Full-bodied, good structure, rich mouth-feel and silky yet drying tannins will allow this wine to age gracefully for many years. Enjoy with richly prepared red meat dishes, full flavoured game dishes and 3 to 4 year old Canadian cheddar.

2007 Cabernet Franc, Stratus Vineyards

Hwy 55, 2059 Niagara Stone Road, NOTL, ON L0S 1J0 905-468-1806 Web: www.stratuswines.com

100% fruit from the Stratus Vineyards. Each cluster was picked by hand, followed by an intensive berry sorting in the winery. After extended 6 weeks maceration, the wine was gently basket-pressed into 100 % new barrels originating from French forests, from selected coopers. The wine was then allowed to mature on lees in barrels with monthly batonages; After 21 months individual barrels were selected for the best balance, intensity, and varietal character, assembled and bottled by gravity.

2007 Cabernet Franc, Lailey Vineyards

15940 Niagara Parkway, NOTL, ON L0S 1J0 905-468-0503 Web: www.laileyvineyard.com

Hand harvested from the oldest block of Cabernet Franc on the property, 100% destemmed then fermented in small batches using different yeasts (CSM, Rx 60, Brc 97.). During fermentation the cap was punched down four times a day, and after 27 days of skin contact the wine was pressed lightly with the press wine being barrelled separately from the free run. Malo was completed during the 16 months in barrel before being egg white fined and bottled unfiltered. Tasting Notes: Dark purple colour; aromas of ripe raspberries and purple plums with vanilla and spice. The palate shows ripe red fruit, a creamy texture, good balance with soft tannins, and a long finish. 230 cases produced.

2007 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

Harvest Date: October 18th – October 30th, 2007

Yields of less than 2 Tonnes per acre, severely restricting yield or 35 HL/Ha. Approximately 1 bottle per vine. Fermented on the skins with manual cap punching lasting over a month followed by 20 months of aging in French Oak with 60% new and 40% 1 and 2 year old barrels.

2006 Cabernet Sauvignon Reserve, Queenston Road Vineyard, St. David’s Bench, Creekside Estate Winery

2170 4th Avenue, Jordan Station, ON L0R 1S0 905-562-0035 Web: www.creeksidewine.com

100% Cabernet Sauvignon, sourced entirely from Creekside’s Queenston Road Vineyard (QRV). Small batch ferment with traditional hand-punchdown of the cap followed by 33 months in a mixture of French and American oak. Part of what we are coming to understand as the ‘terroir’ of QRV is the vineyard’s ripening capacity in difficult vintages such as 2006. Even in cool wet years, the cab sauv from that site yields wines with vibrant fruit flavour core and elegant, ripe tannin structure.

2007 Cabernet Sauvignon, Clark Farm, Hillebrand Estates Winery

Hwy 55, Niagara-on-the-Lake, ON L0S 1J0 905-468-3201 Web: www.hillebrand.com

A classic single varietal wine harvested from low yield, older vines (up to 14 yrs). Aged 22 months in new French oak barrels. Deep garnet color with a rich bouquet of blackberry, ripe black currant, black pepper, smoky oak and cedar complemented by notes of leather, tar and tobacco. Full-bodied wine has silky yet drying tannins and good structure. Flavours of blackberry, tobacco, soft oak and blue plum in the mouth. Serve with medium rare to rare red meats (prime rib; steaks; beef tenderloin; bison; elk; lamb); 3 year old Canadian cheddar. Once cellared through 2012 enjoy with peppercorn crusted venison, mustard glazed rib roast, prime rib or braised beef short ribs.

2007 Merlot, Carlton Vineyard, Hillebrand Estates Winery

Hwy 55, Niagara-on-the-Lake, ON L0S 1J0 905-468-3201 Web: www.hillebrand.com

A classic single varietal wine harvested from low yield, older vines. Aged 22 months in new French oak barrels. Deep purple to garnet color with a complex bouquet of red currant, raspberry, plum, white pepper, tea leaves and a touch of cedar and humidior. Medium to full-bodied with firm tannins and good acidity. Flavours of raspberry, currant and pomegranate in the mouth with currants and a touch of spice linger on the drying finish. Serve with duck breast and Merlot reduction; potato and mushroom gratin; prime rib with roasted root vegetables; beef tenderloin; 1 year old Canadian cheddar; rabbit stew; pheasant with rich reduction. Enjoy now through 2014.

FLIGHT #5 – Wine OPTIONS

2008 Gewurztraminer, Cave Spring Cellars Inc.

3836 Main Street, Jordan, ON L0R 1S0 905-562-3581 Web: www.cavespring.ca

ORIGINS: A single block of 25 year-old vines at Cave Spring Vineyard. HARVEST DATA: Picking Dates- Oct. 18-Nov. 11; Sugar- 22.9° Brix; T.A.- 6.4 g/L; pH- 3.58; Yield- 2.9 tonnes/acre (50 hl/ha). VINIFICATION: Cool, extended fermentation in stainless steel using yeasts selected to preserve acidity and aromatic typicity. TASTING NOTES: An intensely aromatic nose with scents of ginger, lychee, rosewater, orange blossom and a hint of comb honey; the front-palate is luscious, and just off dry, rolling in the middle into rich, expansive spice and marmalade flavours that carry into a lingering, cleanly balanced finish of orange peel, clove and ginger (10/09)

BOTTLING DATA: Bottling Date- 04/09; Alc./Vol.- 14.0%; R.S.- 11.4 g/L; T.A.- 5.6 g/L; pH- 3.57; Prod.- 500 cs (9L)

2007 'White', Stratus Vineyards

Hwy 55, 2059 Niagara Stone Road, NOTL, ON L0S 1J0 905-468-1806 Web: www.stratuswines.com

Each of the five varieties used were picked and sorted by hand and vinified separately in small lots. After a short period of skin contact, the juice from each grape variety was free run and gently pressed. The lots were barrel-fermented or aged for 22 month in French oak barrels only. All lots had contact on the lees with monthly batonages. From the vineyard into the bottle, the wine was gently moved by gravity, never seeing a pump.

2008 Riesling, 'Natalie's Süssreserve', Rosewood Estates Winery and Meadery

4352 Mountainview Road, Beamsville, ON L0R 1B2 905-563-4383 Web: www.rosewoodwine.com

Grapes are hand harvested and sorted in the vineyard and again on the crush pad. They are then gently whole cluster pressed with a long press cycle. Some juice is kept separate and stays unfermented. The rest of the Riesling juice is fermented and made into a finished wine. Just before bottling the unfermented Riesling juice called "süssreserve" is added back to the wine to add complexity, character, structure, natural acidity and of course sweetness. The blend is done by taste and not by science. The term "süssreserve" is German and simply means Riesling sweet reserve.

2007 Baco Noir Reserve, Henry of Pelham Family Estate Winery

1469 Pelham Road, St. Catharines, ON L2R 6P7 905-684-8423 Web: www.henryofpelham.com

Harvested: September 26th and October 18th, 2007

Estate grown, including our original planting (circa 1984). Extended maceration and vigorous cap management during fermentation to extract natural rich fruit and intensity of colour, ripe tannins and flavour. Combination of new and one/two year old American Oak. Aged in barrel for 15 months.

Baco Noir is the grape of our foundation at Henry of Pelham – often cited as "raisin" d'etre. We believe that in addition to being a wine that is satisfying and suits our terrior well, we also feel that it reflects our terrior very well.

2007 Shiraz, Broken Press, Queenston Road Vineyard, St. David's Bench, Creekside Estate Winery

2170 4th Avenue, Jordan Station, ON L0R 1S0 905-562-0035 Web: www.creeksidewine.com

97% Shiraz, 3% Viognier. All fruit came from Creekside's Queenston Road Vineyard on the St. David's Bench, a site we believe to be one of Niagara's finest for red varieties. 70% clone #1 / 30% clone #100 shiraz small-batch co-ferment with lightly pressed Viognier skins. Aged 22 months in French oak, with 45% new barriques. 2007 was a great growing season, resulting in fruit of incredible concentration and ripe tannins. Probably drinking at its best 2012-2018.



Brock University

Go to www.brocku.ca/ccovi/ for complete listings of upcoming speakers, events and what's new at CCOVI