Experts' Tasting ~ 2009

February 28, 2009 – CCOVI, Brock University
Keynote Speaker: Tony Aspler, Wine Writer and Author
Your Host: Linda Bramble, Wine Writer, Educator and Author

#	Vintage	Name	Proprietor	Price	Availability
1	NV	Cuvée Catharine Brut, Traditional Method	Henry of Pelham Family Estate Winery	$29.95	Winery only

FLIGHT #1 – THE MANY FACES OF SPARKLING (Peter Bodnar Rod, Wine Educator)

#	Vintage	Name	Proprietor	Price	Availability
1	NV	'Due', Méthode Cuve Close	Pillitteri Estates Winery	$23.00	Winery only
2	2007	Brut, Charmat Method	Vineland Estates Wines Ltd.	$28.00	Winery only
3	2007	Classic VQA, Vidal, Charmat Method	Magnotta Winery Estates Ltd.	$8.95	Winery only
4	NV	Ice Cuvée Classic (Methode Classique)	Peller Estates Winery	$29.95	LCBO/Winery/ Vineyard Store
5	2006	Sparking Vidal Icewine, Method Cuve Close	Inniskillin Wines Inc.	$69.95	LCBO/Winery

FLIGHT #2 – VARIETAL MOSAIC (Angelo Pavan, Winemaker, Cave Spring Cellars Inc.)

#	Vintage	Name	Proprietor	Price	Availability
1	2006	Sparkling Riesling 'Showcase', Methode Classique	Hillebrand Estates Winery	$35.00	Winery only
2	2006	Riesling Brut, Traditional Method	Cave Spring Cellars Inc.	$24.95	Winery soon
3	2004	Brut, Traditional Method	Crémant Dynastie D'Alsace, France	$19.95	LCBO
4	2006	Chenin Blanc, Extra Dry, Traditional Method	Cave Spring Cellars Inc.	$24.95	Winery only
5	NV	Cuve Brut 'Old Cellar Door'	Konzelmann Winery & Vineyards	$30.00	Winery only

FLIGHT #3 – CLASSICAL GAS (Natalie Reynolds, Winemaker, Thirty Bench Winery and Honours B.Sc. in Oenology & Viticulture – Class of 2001)

#	Vintage	Name	Proprietor	Price	Availability
1	2005	Brut, Prop. Reserve, Traditional Method	Stoney Ridge Cellars Ltd.	$18.95	LCBO/Winery
2	2005	Brut, Traditional Method	Cave Spring Cellars Inc.	$29.95	Sold Out
3	2004	Brut, Traditional Method	Cave Spring Cellars Inc.	$29.95	Sold Out
4	2004	Premier Cuvee, Brut	The Thirteenth Street Wine Corp.	$28.00	Winery only
5	NV	Champagne Brut	Veuve Clicquot Ponsardin, France	$69.10	LCBO

FLIGHT #4 – FOMENTATION ON FOAMY FERMENTATIONS (Ron Giesbrecht, Winemaker, Henry of Pelham Family Estate Winery

#	Vintage	Name	Proprietor
1	2002	Chardonnay Cuvee	Henry of Pelham Family Estate Winery
2	2002	Pinot Muenier	Henry of Pelham Family Estate Winery
3	2002	Pinot Noir	Henry of Pelham Family Estate Winery
4	2002	Pinot Noir, 100% Tailles	Henry of Pelham Family Estate Winery
5	2002	Blended Cuvee + 15% Barrel Fermented component	Henry of Pelham Family Estate Winery

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

#	Vintage	Name	Proprietor	Price	Availability
1	NV	Brut	Mumm Cuvee, Napa, USA	$27.95	LCBO
2	NV	Trius Brut, Classical Method	Hillebrand Estates Winery	$25.00	LCBO/Winery
3	NV	Cuvée Catharines Rosé Brut, Traditional Method	Henry of Pelham Family Estate Winery	$29.95	LCBO/Winery
4	NV	Champagne Brut Rosé	Lanson	$59.75	LCBO
5	2000	Blanc de Noir, Traditional Method	The Thirteenth Street Wine Corp.	$40.00	Library Sample -unavailable

Experts' Tasting 2009 – WINE SUMARY
We would like to thank the many VQA wineries for their wine submissions and ongoing support.

Our Opening Sparkler:
Cuvée Catharine Brut, Henry of Pelham Family Estate Winery
1469 Pelham Road, St. Catharines, ON L2R 6P7 905-684-8423 Web: www.henryofpelham.com
This NV sparkling wine was produced in the traditional method, with 86% Chardonnay and 14% Pinot Noir grapes, hand harvested and lightly pressed as whole clusters thus releasing only the best juices for sparkling wine production.
This is a wine with a combination of vibrant, complex and elegant aromas. Bright apple and citrus fruits mingle with subtle pastry, toast and baked apple tones but all underpinned with minerality and brisk acidity. The mousse is clean, persistent and very fine, bringing lightness, length and an even, yet exciting presence.

FLIGHT #1 – THE MANY FACES OF SPARKLING

NV 'Due', Méthode Cuve Close Pillitteri Estates Winery
1696 Niagara Stone Road, Niagara-on-the-Lake, ON L0S 1J0 905-468-3147 Web: www.pillitteri.com
Grapes hand harvested and lightly whole berry pressed. Post fining, the juice was fermented at cool temperatures in stainless steel tanks. Secondary fermentation was by *Méthode Cuvée Close* in specialized vessels. Aromatics of fresh citrus and floral tones fill the glass with lime, lilac and violets. Toasted bread and banana chips add to the aromatic complexity. Refreshing and crisp on the palate with lively effervescent that fills the mouth with passionfruit, lemon and whispers of flowers

2007 Brut, Vineland Estates Wines Ltd.
3620 Moyer Road, Vineland, ON L0R 2C0 905-562-7088 Web: www.vineland.com
50% Pinot Meunier, 50% Chardonnay. The essence of a tangy pineapple and hint of apple cider refreshes and invigorates the palate. With its clean acidity this wine is enjoyable all the time. A lively effervescence lingers long after your last sip.

2007 Classic VQA, Sparkling Vidal, Magnotta Wines
217 Chrislea Road, Vaughan, ON L4L 8N6 905-738-WINE Web: www.magnotta.com
100% Vidal Blanc grapes harvested at 23º Brix from twenty year old vines. Grapes are entirely Niagara Peninsula grown and sourced primarily from Magnotta's Merritt Road vineyard in Beamsville. The juice has undergone cold clarification prior to initial inoculation. The resulting wine is then cold stabilized before undergoing a thirty-five day secondary fermentation in stainless steel Charmat tanks. Before bottling, *Classic* is run through pressurized cross-flow filtration The finished sparkling wine is bottled at 3.5 atmospheres of pressure in a traditional wire caged, Champagne style sparkling wine bottle. Its residual sweetness is approximately twenty grams per litre. *Classic* is vinified in a clean and contemporary fruit driven style making it popular and versatile on its own or as an accompaniment to a wide variety of cuisine styles.

NV Ice Cuvée Classic, Peller Estates Winery
290 John Street East, Niagara-on-the-Lake, ON L0S 1J0 905-468-4678 Web: www.peller.com
• Chardonnay (approx. 55%) and Pinot Noir (approx. 45%) grapes are hand harvest and whole bunch pressed mid to late September. Average brix at harvest ranges from 17-19° brix.
• The base wine is a non-vintage blend and usually contains up to three vintages.
• The wine is aged for 12 months on lees after secondary fermentation is complete.
• Barrel aged Vidal Icewine is used as the dosage (accounting for 15% of the final blend), offering apricot aromatics with an obvious icewine character on the palate.

2006 Sparkling Vidal Icewine, Inniskillin Wines Inc.
15468 Niagara Parkway, Niagara-on-the-Lake, ON L0S 1J0 905-468-2187 Web: www.inniskillin.com
This VQA Sparkling Vidal Icewine was produced by Bruce Nicholson using the charmat method. Primary fermentation has taken place in a sealed vessel which traps the naturally occurring carbonation in the wine. While containing the higher natural sugar and good acidity of a typical Icewine the bubbles cut the sweetness and give the appearance of a much drier wine. Alcohol 9% ; Residual sugar 226 g/L; PH 3.23 ; acidity 12 g/L; no oak aging.
Inniskillin first produced VQA Sparkling Vidal Icewine in 1998 in preparation for the millenium.

FLIGHT #2 – VARIETAL MOSAIC

2006 Sparkling Riesling 'Showcase', Hillebrand Estates Winery

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

• Harvested in late September 2006 at 17.5º brix.
• Hand harvested and whole bunch pressed, wine was cool fermented for 55 days using Champagne Yeast.
• After 5mths on lees, secondary bottle fermentation and aging occurred in our underground cellar for 365 days.
• In February 2008, the wine was disgorged. A low dosage rate was used to ensure the varietal character was evident and that the wine would continue to age in the bottle.

2006 Riesling Brut, Cave Spring Cellars Inc.

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

• ORIGINS/COMPOSITION: 100% Cave Spring Vineyard (Beamsville Bench) / 100% Riesling.
• HARVEST DATA: Picked - Oct. 6; Sugar- 18.2º Brix; T.A.- 10.7 g/L; pH- 2.96.
• VINIFICATION: Bottle fermented and aged *sur lie* for 13 months. Disgorged in May '08, at which time the *dosage* was added.
• TASTING NOTES: Yeasty tones along with Granny Smith apple, black licorice and flint predominate on the nose; the palate is medium in body, with the breadiness confirmed up front, a rounder texture underpinned by a very filigreed mousse in the middle and a very long, crisp and bracing finish, again with a clear yeastiness (2/09).
• BOTTLING DATA: Disgorging Date- May '08; Alc./Vol.- 11.5 %; R.S.- 14.0 g/L; T.A.- 10.3 g/L; pH- 2.71; Production- 300 (4.5L).

2004 Brut, Pierre Sparr Dynastie Cremant D'Alsace

12.6% Alcohol/Vol. Sugar Content : XD Release Date: Jan 31, 2009
Tasting Note: a blend of Chardonnay, Pinot Gris, Pinot Noir and Pinot Blanc - an excellent sparkler ... with a smoky, nutty, toasty, lemony nose and flavour with the true champagne structure. Score - 4 1/2 Stars (out of 5). (Tony Aspler, A Wine Lover's Diary, March 17, 2008)

2006 Chenin Blanc, Extra Dry, Cave Spring Cellars Inc.

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

• ORIGINS/COMPOSITION: 100% Cave Spring Vineyard (Beamsville Bench). 100% Chenin Blanc.
• HARVEST DATA: Picked- Sept. 27; Sugar- 18.0º Brix; T.A.- 13.3 g/L; pH- 2.96; Yield- 4.5 tonnes/acre (78 hl/ha).
• VINIFICATION: Base wine was re-fermented in bottle and aged *sur lie* for 14 months. The *dosage* brought the wine to medium dry.
• TASTING NOTES: A hint of breadiness gently weaves through aromas of ripe Courtland apple and lemon-citrus on the nose; just off dry with remarkable acidity, the palate is medium bodied with a fine mousse and slightly creamy texture up front, refreshing yellow grapefruit flavours and yeasty overtones in the middle and a long, citrus-laced finish (12/08).
• BOTTLING DATA: Disgorging Date- Sept. '08; Alc./Vol.- 11.0 %; R.S.- 23.0 g/L; T.A.- 10.5 g/L; pH- 2.77; Production- 965 (4.5L).

NV Cuve Brut 'Old Cellar Door, Konzelmann Estate Winery

1096 Lakeshore Road, Niagara-on-the-Lake, ON L0S 1J0 905-935-2866 Web: www.konzelmannwines.com

...Old Cellar Door, a handcrafted cool climate sparkling cuvee wine made in the distinctive classic method combines our finest Pinot Noir, Chardonnay and Riesling grapes from our home vineyards that kiss Lake Ontario's shoreline. This luxurious wine reveals green apple, hints of pear, finishing off with subtle traces of toasted biscuits and a persistent supply of fine sparkling bubbles. Crisp acidity and a touch of refreshing sweetness make this a perfect accompaniment with any occasion.

FLIGHT #3 – CLASSICAL GAS

2005 Brut Proprietors Reserve, Stoney Ridge Cellars Ltd.
3201 King Street, Vineland, ON L0R 2C0 905-562-1324 Web: www.stoneyridge.com
Blend of KEW Vineyards (Chardonnay 60%) and Cuesta Vineyard (Pinot Noir 40%). Flowering stage was mid June with Veraison the second week of August. Pressing was done in full bunches with no destemming or crushing involved. After pressing, a 12-hour settling of the juice was performed. The base wine ended up with 10.3% alcohol after regular fermentation. Bottling of the future sparkling wine was performed in 2 days: February 3 and 6, 2006. The second fermentation in the bottles took 5 weeks to complete. The resulting wine has 11.9% alcohol and approx 6 atm. of pressure in the bottle. Ideal pressure in the bottle for sparkling wine through Methode Champenoise is 5.5 – 6 atm. Riddling was done the second week of January 2007. Disgorging was completed 8th of February 2007.
Tasting notes: Pale yellow color with brilliant clarity. The bubbles are small and continuous. Superior first impression, fresh fruit character with toasty notes followed by a vibrant clean acidity and creamy texture on the palate. Pairs well with salmon, lobster, clams, mussels and other seafood, as well as aromatic fruits

2005 Brut, Cave Spring Cellars Inc.
3836 Main Street, Jordan, ON L0R 1S0 905-562-3581 Web: www.cavespring.ca
• ORIGINS/COMPOSITION: 100% Cave Spring Vineyard (Beamsville Bench) / 82% Chardonnay; 18% Gamay
• HARVEST DATA: Picked- Sept. 6; Sugar- 18.1º Brix; T.A.- 9.7 g/l; pH- 3.16; Yield- 2.5 tonnes/acre (43 hl/ha)
• VINIFICATION: Bottle fermented and aged *sur lie* for 18 months. Disgorged in Oct. '07, at which time the *dosage* was added
• TASTING NOTES: A dry, brut-style sparkler with generous apple/pear fruit and delicate yeastiness on the nose. The palate is crisp with vivid Macintosh apple flavours, a fine *mousse*, delicate chalky textures and rounding notes of toast and lees along the edges (3/08).
• BOTTLING DATA: Disgorged- Oct. '07; Alc./Vol.- 12.0 %; R.S.- 10.0 g/L; T.A.- 7.2 g/L; pH- 3.05; Production-300 cs. (9L)

2004 Brut, Cave Spring Cellars Inc.
3836 Main Street, Jordan, ON L0R 1S0 905-562-3581 Web: www.cavespring.ca
• ORIGINS: 57% Cave Spring Vyd (Beamsville Bench); 43% Weis Vyd (Twenty Mile Bench). Average vine age of 20 yrs.
• COMPOSITION: 100% Chardonnay.
• VINIFICATION: Bottle fermented and aged *sur lie* for 18 months. Disgorged in Oct. '06, at which time the *dosage* (9.0 g/L) was added.
• TASTING NOTES: A crisp, medium-bodied sparkling wine, dry (brut) in style with apple/pear fruit, a fine *mousse* and hints of toast and lees.
• BOTTLING DATA: Alc./Vol.- 12.0 % R.S.- 11.0 g/L T.A.- 8.0 g/L pH- 3.05 Production- 442 cs. (9 L).

2004 Premier Cuvee, Brut, Thirteenth Street Wine Corp.
3938 13th Street, Jordan Station, ON L0R 1S0 905-562-9463 Web: www.13thstreetwines.com
• Sparkling wine, traditional method, brut, 7.7 g/L R.S.
• 66% Pinot Noir and 34% Chardonnay. Pinot Noir was hand harvested Sept. 18 - 23, Chardonnay was hand harvested Sept. 22 – 26. Whole-bunch pressed from 0.2 to 1.2 bar with clean press fractioned juice used for the cuvée. Stainless steel tank fermented and aged with no malolactic.
• Tirage bottled June 19, 2005. Disgorged July 15, 2008. Total production 3636 bottles

NV Champagne Brut, Veuve Clicquot Ponsardin, Champagne, France
12.0% Alcohol/Vol. Sugar Content : 1
Tasting Note: Bright yellow straw colour, elegant mousse; Fruity, citrus, mineral, toasty aromas with a hint of bread dough; Dry, full bodied style, with well balanced acidity & complex flavours of mineral, citrus and shortbread on the long finish.

FLIGHT #4 – FOMENTATION ON FOAMY FERMENTATIONS

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

Wine 1. 2002 Chardonnay Cuvee

Wine 2. 2002 Pinot Muenier

Wine 3. 2002 Pinot Noir

Wine 4. 2002 Pinot Noir, 100% Tailles

Wine 5. 2002 Blended Cuvee + 15% Barrel Fermented component

FLIGHT #5 – OPTIONS

NV Brut, Mumm Cuvee, Napa, U.S.A.
12.9% Alcohol/Vol. Sugar Content : 1
Pale straw colour; pear/apple fruit, mineral, lemon rind aromas and flavours with toasty bread notes; medium to full bodied with consistent bubbles and a dry, crisp finish.

NV Trius Brut, Hillebrand Estates Winery
Hwy 55, Niagara-on-the-Lake, ON L0S 1J0 905-468-3201 Web: www.hillebrand.com
• Grapes are hand harvest and whole bunch pressed during the month of September.
• Average brix at harvest ranges from 17-20° brix.
• The cuvee is approximately 60% Chardonnay, 35% Pinot Noir and 5% Pinot Meunier.
• The cuvee is a multi vintage blend, containing up to four vintages.
• The wine spends approximately 24mths on lees in our underground cellar.
• A low dosage rate is used to keep the wine dry.
• The entire process from pressing, fermenting, secondary bottle fermentation, bottle aging, disgorging and labeling is completed at Hillebrand.

Cuvée Catharine Brut Rosé, Henry of Pelham Family Estate Winery
1469 Pelham Road, St. Catharines, ON L2R 6P7 905-684-8423 Web: www.henryofpelham.com
This NV sparkling rosé wine was produced in the strict traditional method, with 68% Pinot Noir, and 32% Chardonnay grapes. Our cuvée rosé offers a seductive mélange of extroverted flair in concert with brooding subtleties; the vibrant pink is grounded by elegant salmon hues, likewise the berry fruit notes have a counterpoint in the mineral verve and smokey flavours, all on a palate of creamy, delicate mousse. While the elements of the wine are diverse, there is only a singular pleasure in sipping it.

Champagne Brut Rosé, Lanson
Reims, France Web: www.lanson.fr/
Blend: 32% Chardonnay, 53% Pinot Noir, 15% Pinot Meunier.
To the eye : A rosé champagne with a beautiful pure colour with pale salmon touches.
On the nose : Aromas of roses and fruit predominate, with discreet notes of red fruit.
On the palate : Initial impression is tender; well-rounded and fresh, this wine has harmonious balance and good length on the finish.

2000 Blanc de Noir, Thirteenth Street Wine Corp.
3938 13th Street, Jordan Station, ON L0R 1S0 905-562-9463 Web: www.13thstreetwines.com
• Sparkling wine, traditional method, brut, 10.6 g/L R.S.
• Pinot Noir was hand harvested Sept. 16, 2000 and whole-bunch pressed from 0.2 to 1.2 bar with clean press fractioned juice used for the cuvée. Stainless steel tank fermented and aged with no malolactic.
• Tirage bottled June 24, 2001. Disgorged May 31, 2007. Total production 1390 bottles.