

Experts Tasting

June 6, 2024 – CCOVI, Brock University

Brock
University



**Cool Climate
Oenology &
Viticulture Institute**

FLIGHT #1 – FLIGHT NAME: What was I made for?

SPEAKER: Katie Dickieson, Peller Estates Winemaker – Vineyard Operations

#	Vintage	Name	Proprietor	Price	Availability
1	2012	Small Lot Cabernet Franc, Beamsville Bench	Thirty Bench Wine Makers	N/A	N/A
2	2018	Small Lot Cabernet Franc, Beamsville Bench	Thirty Bench Wine Makers	\$76.00	Winery/LCBO
3	2013	Eleventh Post, Niagara River	Two Sisters Vineyards	N/A	N/A
4	2018	Eleventh Post, Niagara River	Two Sisters Vineyards	\$48.00	Winery
5	2015	Signature Series Cabernet Franc, Four Mile Creek	Peller Estates	\$130.95	Winery
6	2020	Signature Series Cabernet Franc, Four Mile Creek	Peller Estates	\$58.00	Winery/LCBO
7	2016	Wiyana Wanda, Niagara-on-the-Lake	Icellars Estate Winery	\$90.00	Winery
8	2020	Wiyana Wanda, Niagara-on-the-Lake	Icellars Estate Winery	\$130.00	Winery

FLIGHT #2 – FLIGHT NAME: New or Old...World?

SPEAKER: Mitchell McCurdy, Winemaker, Marynissen Estates

#	Vintage	Name	Proprietor	Price	Availability
1	2015	Small Lot Pinot Noir, Beamsville Bench	Thirty Bench Wine Makers	N/A	Winery
2	2021	Small Lot Pinot Noir, Beamsville Bench	Thirty Bench Wine Makers	\$40.00	Winery/LCBO
3	2013	Small Lot Pinot Noir, Beamsville Bench	Malivoire Wine Co.	N/A	N/A
4	2021	Small Lot Pinot Noir, Beamsville Bench	Malivoire Wine Co.	\$30.00	Winery/LCBO
5	2008	Pinot Noir, Beamsville Bench	Hidden Bench Winery & Vyds	N/A	N/A
6	2021	Pinot Noir, Beamsville Bench	Hidden Bench Winery & Vyds	\$37.95	Winery/LCBO
7	2015	Broken Press Syrah, St. Davids Bench	Creekside Estate Winery	\$60.00	Winery
8	2020	Broken Press Syrah, St. Davids Bench	Creekside Estate Winery	\$125.00 (1.5L)	Winery

FLIGHT #3 – FLIGHT NAME: Niagara, a Metamorphosis not quite done.

SPEAKER: Nick Gizuk, Winemaker, Inniskillin Wines

#	Vintage	Name	Proprietor	Price	Availability
1	1999	Pinot Noir, Montague Vyd, Niagara Pen.	Inniskillin	\$215.95	CWL
2	2013	Pinot Noir, Montague Vyd, Four Mile Creek	Inniskillin	\$75.95	Winery
3	2021	Pinot Noir, Montague Vyd, Four Mile Creek	Inniskillin	\$35.95	Winery/LCBO
4	2000	Riesling CSV, Beamsville Bench	Cave Spring Vineyard	N/A	CWL
5	2010	Riesling CSV, Beamsville Bench	Cave Spring Vineyard	N/A	Winery
6	2020	Riesling CSV, Beamsville Bench	Cave Spring Vineyard	\$34.95	Winery/Vintages

FLIGHT #4 - FLIGHT NAME:

SPEAKER: Heather McDougall, Sommelier, Sips Toronto & CAPS Board

#	Vintage	Name	Proprietor	Price	Availability
	2015	Riesling, Vinemount Ridge	Charles Baker	N/A	N/A
	2020	Riesling, Vinemount Ridge	Charles Baker	\$44.95	Winery
	2013	Black Sheep Riesling, Niagara Peninsula	Featherstone Estate Winery	N/A	N/A
	2021	Black Sheep Riesling, Niagara Peninsula	Featherstone Estate Winery	\$18.15	Winery/LCBO
	2001	Vidal Gold Icewine, Niagara Peninsula	Inniskillin	\$329.95	Winery
	2021	Vidal Gold Icewine, Niagara Peninsula	Inniskillin	\$89.95	Winery/LCBO
	2006	Riesling Icewine, Niagara Peninsula	Inniskillin	\$299.95	Winery
	2021	Riesling Icewine, Niagara Peninsula	Inniskillin	\$79.95	Winery/LCBO

FLIGHT #5 – FLIGHT NAME:

SPEAKER: Michael Godel, Partner/Principal Critic, WineAlign

#	Vintage	Name	Proprietor	Price	Availability
	2016	Chardonnay, Ontario	Two Sisters Vineyards	N/A	N/A
	2021	Chardonnay, Ontario	Two Sisters Vineyards	\$58.00	Winery
	2014	Chardonnay, Vinemount Ridge	Tawse	\$49.15	Winery
	2021	Chardonnay, Vinemount Ridge	Tawse	\$37.15	Winery/LCBO
	2013	Chardonnay, Beamsville Bench	Hidden Bench Winery & Vyds	N/A	N/A
	2021	Chardonnay, Beamsville Bench	Hidden Bench Winery & Vyds	\$31.95	Winery/LCBO

Experts Tasting 2024 – WINE SUMMARIES

**Thank you to all of the VQA wineries
for their wine submissions and ongoing support of the tasting.**

**Thank you to VQA Wines of Ontario and Magdalena Kaiser for supporting
the Magic Bus for sommeliers to attend and prizes.**

**Thank you to the LCBO and Diana Russetta for supporting
so many from the LCBO to attend.**

FLIGHT #1 – What was I made for?

2013 Eleventh Post Red Blend, Niagara River, Two Sisters Vineyards

240 John Street East, Niagara-on-the-Lake, ON L0S 1J0 905-468-0592 Web: twosistersvineyards.com

Greeted with vibrant colours of red and black fruit. Offers lovely aromas of black currants complimented by touches of earthiness and spice, sprinkled with wisps of plum. On the palate, up-front tannin gives way to a silky-smooth mouth feel filled with layers of dark cassis, tobacco and star anise. Underlying suggestion of dried cranberry and fennel extend on this lengthy, intense finish.

2018 Eleventh Post Red Blend, Niagara River, Two Sisters Vineyards

240 John Street East, Niagara-on-the-Lake, ON L0S 1J0 905-468-0592 Web: twosistersvineyards.com

Eleventh Post has an expressive nose of ripe dark fruits and distinct earthy notes. Black cherries and blackberries combine with hints of violets and leather. The palate is smooth and integrated, as the acid, alcohol and tannin are in perfect harmony with the flavours of the wine. Soft and elegant, the dark fruits surface immediately, giving way to layers of licorice, tobacco and chocolate. The lingering finish continues to showcase the wonderful nuances of this wine. 2013 and 2018 were very similar vintages for us in the Niagara River. Both vintages were fairly abundant in crop and classic as far as the weather was concerned. We experienced timely rains and an extended fall. Very similar elevation for both wines saw extended time in barrel. Small amounts of American oak were only used on the Merlot portion of the wine with some extended bottle. At this point, both wines looking good to stand the test of time.

2012 Small Lot Cabernet Franc, Beamsville Bench, Thirty Bench Winemakers

4281 Mountainview Rd, Beamsville, ON L0R 1B0 905-563-3921 Web: thirtybench.com

2012 was one of the most amazing vintages of the last 15 years. Warm and beautiful sunshine helped us to create some ripe but elegant Cab Francs. Our Small lot Cab franc is sourced 100% from our estate property and is farmed organically. It was aged in 90% French oak barrels (10% AO) for 24 months. Limited production of 323 cases.

2018 Small Lot Cabernet Franc, Beamsville Bench, Thirty Bench Winemakers

4281 Mountainview Rd, Beamsville, ON L0R 1B0 905-563-3921 Web: thirtybench.com

Again this wine is sourced 100% from our estate Cab Franc block and aged in 100% French oak barrels (for 20 months). The grapes were fermented in four tonne wood fermenters helping us to create a wine with great texture and structure – one for the cellar!

2016 Wiyana Wanda, Niagara-on-the-Lake, Icellars Estate Winery

615 Concession 5 Road, Niagara on the Lake, ON L0S 1J0 289-479-5969 Web: icellars.ca

As you will recall 2016 was one of the hottest and driest growing seasons in history. The grapes for this left bank style Bordeaux blend were handpicked from our estate vineyard from October 19 through November 17 with brixes ; Merlot 24.5, Cab Franc 24.0, Malbec 21.1 and Cab Sauv at 26.2. Each lot was cold soaked for 6-7 days with two pump overs a day. After a two week fermentation, free run and pressed wines racked into separate mostly new French oak barrels. MLF is done in barrels. Individual components were separately aged for 12 months, later blended to spend another 12 months in the same barrels. The final blend is 63% Cab Sauv, 20% Merlot, 11% Cab Franc and 6% Malbec with 14.5% abv.

2020 Wiyana Wanda, Niagara-on-the-Lake, Icellars Estate Winery

615 Concession 5 Road, Niagara on the Lake, ON L0S 1J0 289-479-5969 Web: icellars.ca

We wanted to compare two similar vintage conditions for this wine 2016 and 2020 . The grapes for this left bank style Bordeaux blend were handpicked from our estate vineyard from October 29 through November 18 with brixes ; Merlot 24.7, Cab Franc 24.9, Malbec 22.8 and Cab Sauv at 26.5. Each lot was cold soaked for 6-7 days with three pump overs a day. After a two week fermentation, free run and pressed wines racked into separate all new French oak barrels. MLF is done in barrels. Individual components were separately aged for 14 months, later blended to spend another 10 months in the same barrels. The final blend is 67% Cab Sauv, 17% Merlot, 8% Cab Franc and 8% Malbec with 14.9% abv.

FLIGHT #2 – New or Old...World?

2008 Pinot Noir, Beamsville Bench, Hidden Bench Winery & Vineyards

4152 Locust Lane, Beamsville, ON L3J 2B6 905-563-8700 Web: hiddenbench.com

Pinot Noir sourced from Locust Lane, Rosomel, and Felseck Vineyards. Grapes were handpicked, bunch sorted, de-stemmed, and cold soaked for 7 to 8 days. The wine was fermented with native yeasts with hand-plunging of the skins between one and four times a day during fermentation. Free run juice was drained by gravity directly to barrel. The wine spent 14 months on French oak and a further 4 months in stainless steel barrels. The wine was not pumped and was not filtered or fined.

2021 Pinot Noir, Beamsville Bench, Hidden Bench Winery & Vineyards

4152 Locust Lane, Beamsville, ON L3J 2B6 905-563-8700 Web: hiddenbench.com

100% Pro Cert Certified Organic Pinot Noir from Estate Vineyards from vines planted between 1990 and 2010. All grapes were handpicked, hand sorted, de-stemmed, and cold soaked in small lots for 5 to 6 days. Fermentation started naturally with indigenous yeasts and caps were gently submerged twice daily during fermentation. Free run juice was drained and settled in tank before aging in 89% French oak (22% new, 13% 2nd fill, 16% 3rd fill, and 38% neutral) and 11% concrete for 10 months. Bottled unfiltered and unfiltered.

2013 Small Lot Pinot Noir, Malivoire

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

66% Mottiar Vineyard, 33% Moira Vineyard, hand-picked on September 18th & 19th. Fermented in oak tanks. The wine aged fifteen months in French oak barrels. Only 225 cases made. 12.7% alcohol, 3.63 pH, 5.4 g/L TA.

2021 Small Lot Pinot Noir, Malivoire

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

56 % Mottiar Vineyard, 35 % Moira Vineyard and 10 % Malivoire Estate, hand-picked between September 30th and October 12th. Fermented in both stainless steel and concrete tanks. The wine aged nine months in French oak barrels. After blending, 654 cases were bottled in August 2022. 12% alcohol, 3.56 pH, 7.0 g/L TA.

2015 Small Lot Pinot Noir, Beamsville Bench, Thirty Bench Winemakers

4281 Mountainview Rd, Beamsville, ON L0R 1B0 905-563-3921 Web: thirtybench.com

This Pinot Noir was harvested from our estate vineyard (Clone 115) and was produced in the phenomenal 2015 vintage. Three weeks on skins, 100% French oak (15% new) for 12 months contributed to making this wine so special.

2021 Small Lot Pinot Noir, Beamsville Bench, Thirty Bench Winemakers

4281 Mountainview Rd, Beamsville, ON L0R 1B0 905-563-3921 Web: thirtybench.com

2021 was a challenging vintage where attention in the vineyard was integral. We paid particular attention to the Pinot at the estate at Thirty Bench this year and managed to create a wine of great character. Some of this production was fermented by indigenous yeasts and was bottled unfiltered to help increase complexity.

2015 Broken Press Syrah, St. Davids Bench, Creekside Estate Winery

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

2020 Broken Press Syrah, St. Davids Bench, Creekside Estate Winery

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

FLIGHT #3 – Niagara, a Metamorphosis not quite done.

1999 Pinot Noir, Montague Vineyard, Niagara Peninsula, Inniskillin

1499 Line 3 Road, Niagara on the Lake, ON L0S 1J0 905-468-2187 Web: Inniskillin.com

For this cuvée an isolated block of Pinot Noir from Inniskillin's own Montague Estate Vineyard was the source of clearly superior quality fruit. The warmth and sunshine of the 1999 growing season contributed to the superb level of maturity achieved in the grapes, and to the intensity of both flavours and aromas in the wine.

2013 Pinot Noir, Montague Vineyard, Four Mile Creek, Inniskillin

1499 Line 3 Road, Niagara on the Lake, ON L0S 1J0 905-468-2187 Web: Inniskillin.com

The 2013 vintage reflects exceptional quality and complexity. A cool start in spring led to warm summers with excellent ripening periods. This elegant wine shows aromatics of leather spice and black cherry complementing the flavours of chocolate raspberry and plum. The integrated tannins round out this single vineyard, Four Mile Creek Pinot Noir.

2021 Pinot Noir, Montague Vineyard, Four Mile Creek, Inniskillin

1499 Line 3 Road, Niagara on the Lake, ON L0S 1J0 905-468-2187 Web: Inniskillin.com

September began with typical seasonal conditions without the high humidity, late September brought about a pattern of rain, drizzle, and fog that delayed fruit maturity and slowed down the harvest. This classic Burgundian varietal shows ripe notes of dark cherries and raspberries. It has refined notes of spice and toasted oak, with a long and elegant finish. This wine is lush and showing great balance and intensity. A intricate cool climate Pinot Noir vintage.

2000 Riesling CSV, Beamsville Bench, Cave Spring Cellars

3836 Main Street, Jordan, ON 905-562-3581 Web: cavespring.ca

Long cool fermentation (13.0 degrees for 34 days), inoculated with commercial yeast strain. Harvest Date- Oct. 26, 2000.

2010 Riesling CSV, Beamsville Bench, Cave Spring Cellars

3836 Main Street, Jordan, ON 905-562-3581 Web: cavespring.ca

Cool fermentation in stainless steel over a 4 week period using selected yeast strains; left on fermentation lees for 3 months. Harvest Date- Sept. 24, 2010.

2020 Riesling CSV, Beamsville Bench, Cave Spring Cellars

3836 Main Street, Jordan, ON 905-562-3581 Web: cavespring.ca

95% Of the wine was fermented in Neutral French Oak Puncheons while the other 5% was fermented on the skins in a one tonne stainless steel bin. 100% of the wine was fermented using natural yeast strains that were present on the grapes. The wine was aged sur lie 10 months.

FLIGHT #4 –

2013 Black Sheep Riesling, Niagara Peninsula, Featherstone Estate Winery

3678 Victoria Avenue, Vineland, ON L0R 2C0 905-562-3989 Web: featherstonewinery.ca

Though there were significant weather variations throughout the 2013 growing season, harvest conditions were optimum when this Riesling was picked. As always, the Black Sheep Riesling grapes were handpicked and whole cluster pressed to avoid bitterness, to help with aromatics and longevity. Now 10+ years old, this wine has maintained a good balance and has all the characteristics you would expect from an aged Riesling; edges softened, petrol emerging, baked apple on the palate with a clean lemon-zest finish.

2021 Black Sheep Riesling, Niagara Peninsula, Featherstone Estate Winery

3678 Victoria Avenue, Vineland, ON L0R 2C0 905-562-3989 Web: featherstonewinery.ca

Harvested Oct 14-17, 2021 - all the grapes for this wine were handpicked allowing fruit to arrive at the winery intact. Fruit was gently whole cluster pressed, yielding 600 liters/tonne then transferred to temperature controlled stainless steel tanks to ferment at 13 C. Fermentation arrested with natural sugars present; kept on lees until November 30, 2021. Bottled February 8, 2022. Characteristic Granny Smith apples, stony minerality, lemon-lime tasting notes.

2015 Riesling, Vinemount Ridge, Charles Baker

The 2015 & 2020 are both from the same old vines grown on the Niagara Escarpment. The planting in the Vinemount Ridge appellation dates from the early 1980's Harvest is as late as possible for flavour development. Westerly winds keep the fruit dry and healthy allowing for delayed pick. This breeze brings out a floral, green tone in the wine rather than citrus found further down the bench. After sorting, the fruit is crushed and dejuiced, never pressed. Indigenous yeast fermentation and a winter on the lees in steel is followed by a spring bottling and a two year minimum bottle aging prior to release. Always carrying approx 15 grams of RS, the consistency of character is remarkable and consistent. The earliest examples from 2005 onwards are sound, complex, and alive.

2020 Riesling, Vinemount Ridge, Charles Baker

The 2015 & 2020 are both from the same old vines grown on the Niagara Escarpment. The planting in the Vinemount Ridge appellation dates from the early 1980's Harvest is as late as possible for flavour development. Westerly winds keep the fruit dry and healthy allowing for delayed pick. This breeze brings out a floral, green tone in the wine rather than citrus found further down the bench. After sorting, the fruit is crushed and dejuiced, never pressed. Indigenous yeast fermentation and a winter on the lees in steel is followed by a spring bottling and a two year minimum bottle aging prior to release. Always carrying approx 15 grams of RS, the consistency of character is remarkable and consistent. The earliest examples from 2005 onwards are sound, complex, and alive.

2001 Vidal Gold Icewine, Niagara Peninsula, Inniskillin

1499 Line 3 Road, Niagara on the Lake, ON L0S 1J0 905-468-2187 Web: Inniskillin.com

Because the winter was not as cold as usual, the Inniskillin team had to make seven exhausting nighttime trips through the vineyard from Dec. 27, 2001 through March 2002 to produce nectar to make this lovely wine. It opens with classic aromas of pineapple, peaches and nectarines leading to luscious, wonderfully balanced flavours of tropical fruit, peaches and honey through a long, exhilarating finish.

2021 Vidal Gold Icewine, Niagara Peninsula, Inniskillin

1499 Line 3 Road, Niagara on the Lake, ON L0S 1J0 905-468-2187 Web: Inniskillin.com

The first week of January 2022 brought ideal temperatures of -10°C to begin Inniskillin's Icewine harvest, which was completed by January 11 with the second and final picking. This Icewine boasts generous amounts of ripe fruit give aromatics of peach, mango, and orange. Flavours of apricot and citrus with hints of clove and a touch of vanilla make this a classic Niagara Peninsula Icewine.

2006 Riesling Icewine, Niagara Peninsula, Inniskillin

1499 Line 3 Road, Niagara on the Lake, ON L0S 1J0 905-468-2187 Web: Inniskillin.com

After a milder than normal start to winter, 2006 Icewine Harvest started mid-January and was completed by the end of January 2007. This Riesling Icewine shows the elegance of tropical aromas and flavours of lemon and lime. The good acidity of Riesling allows for a refreshing mouth feel amid the many layers of flavours that unfold.

2021 Riesling Icewine, Niagara Peninsula, Inniskillin

1499 Line 3 Road, Niagara on the Lake, ON L0S 1J0 905-468-2187 Web: Inniskillin.com

This Icewine was picked during the second week of January which is historically the best time to pick Icewine before there is any risk of grapes dehydrate, high winds, and birds feasting on exposed grapes. This Icewine is beautifully balanced and intense despite a very challenging season for Icewine. This Inniskillin Riesling Icewine has notes of lemon grass, and honey dew melon on the nose. While on the palate, citrus and lime flavours highlight the fresh acidity.

FLIGHT #5 –

2013 Chardonnay, Beamsville Bench, Hidden Bench Winery & Vineyards4152 Locust Lane, Beamsville, ON L3J 2B6 905-563-8700 Web: hiddenbench.com

100% Pro Cert Certified Organic Chardonnay from Estate Vineyards. Barrel Fermented in 43% Neutral French Oak, 28% New French Oak, 8% 2nd Fill French Oak, 13% Stainless Steel, 8% Concrete Egg. 9 months elevage, Bentonite fined and filtered. All fruit was handpicked, hand sorted, and whole cluster pressed. Cold settled for 24 hours, slow fermentation with indigenous yeast, partial malolactic fermentation occurred naturally, and all barrels were stirred weekly during fermentation.

2021 Chardonnay, Beamsville Bench, Hidden Bench Winery & Vineyards4152 Locust Lane, Beamsville, ON L3J 2B6 905-563-8700 Web: hiddenbench.com

100% Pro Cert Certified Organic Chardonnay from Estate Vineyards. Crafted using a blend of French oak barriques (228L), French oak puncheons (500L), and Concrete. 25% new oak, 11% 2nd fill, 7% 3rd fill, 3% Concrete, balance neutral. All fruit was handpicked, hand sorted and whole cluster pressed. Cold settled for 24 hours, slow fermentation with indigenous yeast, malolactic fermentation occurred naturally in barrel. The wine was bottled unfiltered and unfiltered in August 2022 after 9 months of elevage.

2016 Chardonnay, Ontario, Two Sisters Vineyards240 John Street East, Niagara-on-the-Lake, ON L0S 1J0 905-468-0592 Web: twosistersvineyards.com

This Chardonnay has impressions of citrus fruit, yellow apple and grilled pineapple on the nose. The complexity of these vines is evident on the palate, as there is a great weight to the wine without being heavy. Throughout there is an intricate backbone of acidity and minerality which expand to a creamy, floral finish.

Harvested by hand: September 29 - October 12, 2016.

2021 Chardonnay, Ontario, Two Sisters Vineyards240 John Street East, Niagara-on-the-Lake, ON L0S 1J0 905-468-0592 Web: twosistersvineyards.com

The nose is inviting and complicated with a balanced combination of tree fruits, spices and minerality. The palate is a perfect combination of delicate pear and yellow apple, a hint of citrus, ginger, baking spices, oak and minerality.

Harvested by hand: October 5th, 2021.**2014 Chardonnay, Vinemount Ridge, Tawse Winery**3955 Cherry Avenue, Vineland, ON L0R 2C0 905-562-9500 Web: tawsewinery.ca

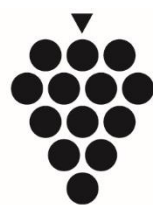
Our Quarry Road Vineyard is farmed organically and follows the natural slope along the top of the Vinemount Ridge sub-appellation. This is our coolest, windiest site, and the fruit is later ripening than our bench vineyards. The soil is clay loam over layers of limestone, offering distinctive wines with unique minerality.

These Chardonnays were both barrel fermented with indigenous yeast and aged in a mix of 228L French Oak Barrels and 500L Puncheons for 10 months, complimenting the delicate tree fruit and white flower characteristics that this wine is recognized for.

2021 Chardonnay, Vinemount Ridge, Tawse Winery3955 Cherry Avenue, Vineland, ON L0R 2C0 905-562-9500 Web: tawsewinery.ca

Our Quarry Road Vineyard is farmed organically and follows the natural slope along the top of the Vinemount Ridge sub-appellation. This is our coolest, windiest site, and the fruit is later ripening than our bench vineyards. The soil is clay loam over layers of limestone, offering distinctive wines with unique minerality.

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Oenology &
Viticulture Institute**

MARK YOUR CALENDAR
Experts Tasting 2025

Date: Thursday June 5, 2025

Theme: (long awaited return) SPARKLING!

“Cheers to the past. Raise your glass to the future.”

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