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MEDIA RELEASE

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More than just good wine, Cuvée Grand Tasting turns up the food factor

Throughout its history, the Cuvée Grand Tasting has become a hot ticket for its reputation as an influential salute to Ontario's best wines. But each year, gourmet food takes a bigger bite of the action.

The 2015 edition of Cuvée is set for the Fallsview Casino Resort on Feb. 27, and more than a dozen top Ontario chefs are busy scheming a culinary tour de force. This year, however, organizers have upped the cuisine ante by adding chefs from three Toronto restaurants to serve up their own signature dishes.

Organized by Brock University's Cool Climate Oenology and Viticulture Institute (CCOVI), Cuvée Grand Tasting is one of the largest celebrations of Ontario wine, with proceeds helping fund student scholarships and research needs that are identified by the Ontario grape and wine industry.

These days, Cuvée has outgrown its role as a grand stage for Ontario's best vintages. It is increasingly a destination of choice for foodies seeking a unique culinary experience, as participating chefs prepare and serve their delights to attendees at live cooking stations.

The Toronto culinary partners are:

- Centre for Wine and Food Experimentation featuring chef David Chrystian
- Crush Wine Bar featuring chef Trista Sheen
- Woods Restaurant featuring chef Carlos Deveyra

Niagara culinary partners include:

- Benchmark Restaurant and the Canadian Food and Wine Institute featuring chef Alex White

- Cave Spring Cellars - On the Twenty Restaurant featuring chef Frank Romano
- Dairy Farmers of Canada led by Gianna Ciancio
- Fallsview Casino Resort featuring chef Ray Taylor
- Le Clos Jordanne, Jackson-Triggs and Inniskillin Wineries featuring estate chef Tim Mackiddie
- Oliv Restaurant at Strewn Winery featuring chef Rob Webster
- Peller Estates Restaurant featuring chef Jason Parsons
- Ravine Winery Restaurant featuring chef Ross Midgley
- Vineland Estates Restaurant featuring chef Justin Downes

Gourmet desserts will be presented by Criveller Cakes chefs Giovanni del Priore and Leonardo Priore, and Italian Ice Cream chef Andrew Vergalito.

For more information about the Cuvée Grand Tasting visit cuvee.ca

About CCOVI

The Cool Climate Oenology and Viticulture Institute (CCOVI) at Brock University was developed in partnership with the Grape Growers of Ontario and the Wine Council of Ontario. Established in 1996, CCOVI is an internationally recognized research institute focused on research priorities of the Canadian grape and wine industry, and on the education and outreach service needs of that community.

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