

Experts Tasting ~ 2015

February 28, 2015 – CCOVI, Brock University

FLIGHT #1 – The beauty of the middle path					
Astrid Brummer, Product Manager, (Vintages and LCBO), Ontario Wines, LCBO					
#	Vintage	Name	Proprietor	Price	Availability
1	2013	Pinot Gris, Terroir, Lizak Vyds, Niagara Peninsula	Legends Estate Winery	\$17.55	Winery only
2	2013	Pinot Gris, Balance, Niagara-on-the-Lake	Niagara College Teaching Winery	\$16.15	Winery only
3	2013	Pinot Grigio, Ontario	Pelee Island Winery	\$13.95	Winery, LCBO
4	2013	Pinot Grigio, Niagara Peninsula	Henry of Pelham Family Estate Winery	\$14.95	Winery, LCBO
5	2013	Pinot Grigio	Santa Margherita	\$17.95	LCBO
6	2013	Savignin, Oliveira Vyd, Niagara Peninsula	Megalomaniac, John Howard Cellars of Distinction	\$32.95	Winery only

FLIGHT #2 – For whom the bell pepper tolls					
Shiraz Mottiar, Winemaker, Malivoire Wine Co.					
#	Vintage	Name	Proprietor	Price	Availability
1	2013	Sauvignon Blanc, Iconoclast, Creek Shores	Creekside Estate Winery	\$17.95	Winery only
2	2013	Sauvignon Blanc, Beamsville Bench	Fielding Estate Winery	\$18.95	Winery only
3	2013	Sauvignon Blanc	Henri Bourgeois Les Baronnes Sancerre	\$24.95	LCBO
4	2013	Sauvignon Blanc, Niagara Peninsula	Trius Winery	\$14.95	Winery, LCBO
5	2013	Sauvignon Blanc, Clean Slate, Wild Ferment, NOTL Vyds, NOTL	Trius Winery	\$32.00	Winery only
6	2013	Sauvignon Blanc, Four Mile Creek	Peller Estates	\$30.20	Winery only
7	2009	Sauvignon Blanc, Creek Shores	Creekside Estate Winery	\$26.95	SOLD OUT

FLIGHT #3 – Weirdos, misfits and uprooted things					
Joshua Corea, Sommelier, Archive Wine Bar, Toronto					
#	Vintage	Name	Proprietor	Price	Availability
1	2013	Sauvignon Blanc, Vinemount Ridge	Vieni Estates Inc.	\$18.95	Winery only
2	2013	Viogner Reserve, St. David's Bench, Queenston Road Vineyard	Creekside Estate Winery	\$29.95	Winery only
3	2012	Viognier Reserve, St. David's Bench, Queenston Road Vineyard	Creekside Estate Winery	\$29.95	Winery only
4	2012	Viognier, Niagara Peninsula	Fielding Estate Winery	\$22.95	Winery only
5	2010	Sémillon, Beamsville Bench	Rosewood Estates	\$18.00	SOLD OUT
6	2013	Gamay Noir, Small Lot, Niagara Esc.	Malivoire Wine Co.	\$19.95	Winery only
7	2012	Gamay Noir	Georges Duboeuf, Beaujolais Brouilly	\$17.95	LCBO

FLIGHT #4 – Hip hip Gamay! Hip hip Gamay!					
Amelie Boury, Winemaker, Château des Charmes Wines					
#	Vintage	Name	Proprietor	Price	Availability
1	2013	Gamay Noir, Voyageur, Beamsville Bench	Keint-He Winery and Vineyards	\$25.00	Winery only
2	2013	Gamay Noir, Niagara Peninsula	13 th Street Winery	\$19.95	Winery only
3	2013	Gamay Noir	Pascal Aufranc Vignes de 1939 Chénas	\$18.95	LCBO
4	2012	Gamay Noir, Courtney, Beamsville Bench	Malivoire Wine Co.	\$25.95	Winery only
5	2013	Gamay Noir, Niagara Peninsula	Fielding Estate Winery	\$17.95	Winery only
6	2013	Gamay Noir, Four Mile Creek, Private Reserve	Peller Estates	\$18.95	Winery only

Experts Tasting 2015 – WINE SUMMARIES

We would like to thank the many VQA wineries for their wine submissions and ongoing support.

Thank you to Wine Country Ontario and Magdalena Kaiser for their support of the tasting.

FLIGHT #1 – The beauty of the middle path

2013 Terroir Pinot Gris, Niagara Peninsula, Legends Estate Winery

4888 Ontario Street North, Beamsville, ON L0R 1B3 905-563-6500 Web: legendsstates.com

Terroir in relation to wine is how the special characteristics of geography, geology and climate of a certain place influence the grape vine. With good winemaking the sum will equal a quality wine with perfect representation of the place where the grape was grown. Legends introduces our 2013 Terroir Pinot Gris from Lizak Vineyards of Lincoln Lakeshore (sandy soil) and made by Winemaker Serge Papineau. Enjoy the subtle fruit flavour, pleasing texture and fresh clean finish. Cheers!

2013 Pinot Gris, Balance, Niagara-on-the-Lake, Niagara College Teaching Winery

135 Taylor Road, Niagara-on-the-Lake, ON L0S 1J0 905-641-2252 Web: niagaracollegewine.ca

The Niagara College Teaching Winery is a commercial winery that exists as an educational resource to diploma and graduate students enrolled in a variety of wine, beer and food science related programs of study at the Glendale campus of Niagara College. The 2013 Pinot Gris fruit was sourced from the Huebel Estates vineyard on Line 3, NOTL. Fruit was machine-harvested. The aim was to retain elements of freshness with a portion of juice fermented at cool temperature in stainless steel, and to build in mouthfeel/texture with some warmer barrel fermentation and maturation with lees contact: approximately 50% of the juice was fermented in 2nd, 3rd and 4th use French oak; gross lees contact with occasional stirring for 7 months; fine lees contact on stainless steel fraction for approximately 5 months. Finished wine analysis: 13.1% alc; TA 6.6g/L; pH 3.47; RS 3.6 g/L; 159 cases made. \$15.95

2013 Pinot Grigio, Ontario, Pelee Island Winery

455 Hwy 18 East, Kingsville, ON N9Y 2K5 519-733-6551 Web: peleeisland.com

This wine has a hint of bronze color, with a subtle bouquet of soft peach and almond. With its balanced acidity and apple-like finish, this wine makes an ideal partner for light chicken dishes or seafood. It is a blend of 85% Pinot Gris and 15% Chardonnay. ALCOHOL: 13% RESIDUAL SUGAR: 7.8 g/l SUGAR CODE: (1)

2013 Pinot Grigio, Niagara Peninsula, Henry of Pelham Family Estate Winery

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

Our Pinot Grigio primarily comes from the Niagara Escarpment. The grapes were harvested at 19.7 Brix and 7.3 TA, which nicely balances both fruit and fresh flavours. Care was taken at grape receiving and processing to a) limit the mechanical action in order to decrease polyphenol extraction and b) protect the fruit/juice from oxidation and thereby preserve aromatics. The wine is fermented and aged completely in stainless steel to maintain the wine's delicacy". – Sandrine Bourcier

2013 Pinot Grigio, Santa Margherita, Valdadige

LCBO Vintages 106450

In 1960 Santa Margherita decided to make a wine that no one in Italy had ever produced before: a white wine from the Pinot Grigio grape by fermenting it off the skins. The result was a fruity, fresh-tasting wine with a unique personality that continues to please wine lovers all over the world.

2013 Savagnin, Oliveira Vineyard, Niagara Peninsula Megalomaniac, John Howard Cellars of Distinction

3930 Cherry Ave, Lincoln, ON L0R 2C0 905-562-5155 Web: megalomaniacwine.com

While typically grown in the Jura and made into vin jaune &/or vin de paille, it should be considered a clone of Traminer. Much of the Albarino planted in Australia is Savagnin. Few Niagara plantings exist. This was sourced from Oliveira Vineyards, Lincoln Lakeshore. The large clusters (5 to 8 berry layers wide) were hand harvested, whole cluster pressed and settled in stainless. Natural fermentation to 10 Brix then cultured yeast completed the ferment in neutral French oak barriques. On lees for 8 months in oak. 13.1% alc./vol.

FLIGHT #2 – For whom the bell pepper tolls

2013 Sauvignon Blanc, Iconoclast, Creek Shores, Creekside Estate Winery

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

Harvested October 2, 2013 at 21.1 °Brix. This was the second of three picking dates from the block in 2013, separated by 10 days from start to finish. 100% stainless steel ferment at 12°C. 450 case equivalents in bottle and stainless steel keg. More tropical and lush, less mineral than its sister wine “Backyard block”, which was picked 5 days earlier.

2013 Sauvignon Blanc, Beamsville Bench, Fielding Estate Winery

4020 Locust Lane, Beamsville, ON L0R 1B2 905-563-0668 Web: fieldingwines.com

Alc/Vol: 12.5%; RS: 3.5g/L; TA: 8.6g/L; pH: 3.20 Harvest: September 24-25, 2013.

The grapes from two selected Beamsville Bench vineyards were gently pressed, cold settled under reductive conditions, and inoculated with a selected yeast strain. Fermented at cool temperatures in both stainless steel and older oak barrels. After aging on lees for two months, the components of the final blend were combined and cold stabilized, filtered, and bottled. \$18.95, Winery/Vintages.

2013 Sauvignon Blanc, Henry Bourgeois Les Baronnes Sancerre

LCBO Vintages 542548

Clear pale lemon colour; subtle aromas of citrus and mineral; extra dry with flavours of grapefruit, and lemon with minerally notes; medium length finish, drink now

2013 Sauvignon Blanc, Niagara Peninsula, Trius Winery

1249 Niagara Stone Road, Niagara-on-the-Lake, ON L0S 1J0 905-468-3201 Web: triuswines.com

Since 2009 Trius has been producing Sauvignon Blanc under varietal designation from over 15 vineyards across the Peninsula. Creative objectives: to create a defined Niagara expression of Sauvignon Blanc that is ultimately aromatic and repeatable with tropical texture and fine citrus acidity. Close working relationships with growers and special attention to canopy management allow for optimal thiol utilization and flavour targets. 88% tank fermented to retain freshness and focus with 12% in French oak to build subtle texture and spice. 12.5% alc, TA 6.5, pH 3.2, RS 3.5. All grapes are machine harvested. *14,500 cases made. \$14.95*

2013 Sauvignon Blanc, Clean Slate, Showcase ‘Wild Ferment’, Niagara-on-the-Lake, Trius Winery

1249 Niagara Stone Road, Niagara-on-the-Lake, ON L0S 1J0 905-468-3201 Web: triuswines.com

Harvested from 4 specific vineyards sites in Niagara-on-the-Lake – Clark (Andrew Peller Limited), Huebel, Lawrie and Lakelodge. Creative objectives: to build layers of complexity and richness through specific site selection, wild ferment and balanced barrel integration. Combination of handpicked, whole bunch pressed and machine picked grapes. Clean and ‘fluffy’ juice run to barrel for wild ferment – up to 3 months to finish. 2 months battonage. 11 months in French Oak with 30% new. 13.9% alc, TA 6.7, pH 3.4, RS 2.1. *545 cases made. \$32.20*

2013 Sauvignon Blanc, Four Mile Creek, Andrew Peller Signature Series

290 John Street E., Niagara-on-the-Lake, ON L0S 1J0 905-468-4678 Web: peller.com

The goal for this wine is to offer complexity and layers of texture while managing the balance between expressive fruit and fermentation in oak. From the Four Mile Creek sub-appellation, the warmer weather in September 2013 helped to coax the fruit to a tropical and rich character in anticipation of barrel ferment. Harvested on Sept.26 and Oct. 1; 80% of the wine was fermented in oak (20% new) and the balance fermented in concrete egg before extended lees ageing in older barrels.

2009 Sauvignon Blanc, Creek Shores, Creekside Estate Winery

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

Harvested October 3, 2009 at 22.7 °Brix. 100% barrel ferment in French barriques. No malolactic fermentation, nine months in oak. Four of the five barrels chosen for the final blend were older, neutral oak. 120 cases bottled. Holding up well, still shows the intensity of varietal flavour that was the hallmark of the cool 2009 vintage in Niagara.

FLIGHT #3 –

2013 Sauvignon Blanc, Vinemount Ridge, Vieni Estates Inc.

4553 Fly Road, Beamsville, ON L0R 1B2 905-563-6521 Web: vieni.ca

The grapes were produced from a multiclone 6 year old vineyard located on top of the Escarpment, 190 meters above the sea level, totally exposed. Clay loam till soil rich in minerals. The vinification focused in preserving the delicate and ephemeral characteristic aroma of Sauvignon blanc. The wine is a pale straw yellow, has an intense and wide aromaticity, fruity, gooseberry, melon, lime, passion fruit, guava, apple and mineral notes, structured on the palate with a vibrant acidity, very persistent and a fruity aftertaste.

2013 Viognier Reserve, St. David's Bench, Queenston Rd Vineyard, Creekside Estate Winery

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

Harvested October 18, 2013 at 22.8 °Brix. Gently pressed to 100% barrel ferment in French barriques. No malo, ten months in oak. The seven barrels chosen for the reserve cuvée were all third fill. 154 cases bottled. Good acid drive, restraint and elegance from 2013's cooler vintage. \$29.95, release summer 2015

2012 Viognier Reserve, St. David's Bench, Queenston Rd Vineyard, Creekside Estate Winery

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

Harvested October 2, 2012 at 23.5 °Brix. Gently pressed to 100% barrel ferment in French barriques. No malo, nine months in oak. The six barrels chosen for the reserve blend were all second or third fill. 133 cases bottled. Shows wonderful ripe tree fruit character from the stellar 2012 vintage.

2012 Viognier, Niagara Peninsula, Fielding Estate Winery

4020 Locust Lane, Beamsville, ON L0R 1B2 905-563-0668 Web: fieldingwines.com

Alc/Vol: 14.0%; RS: 5.5g/L; TA: 5.5 g/L; pH: 3.55; Harvest: October 9, 2012.

Sourced from low-yielding vines, the grapes were de-stemmed, and gently pressed after a short cold soak on skins. After cold settling, clear juice was racked and fermented slowly in mostly stainless steel, with a smaller portion in neutral oak. Aged post-fermentation without malo-lactic fermentation, kept on light lees for an extended period until final filtration and bottling in the summer of 2013. \$21.95, Winery/Vintages.

2010 Sémillon, Beamsville Bench, Rosewood Estates Winery and Meadery

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

2013 Gamay Noir, Small Lot, Niagara Escarpment, Malivoire Wine Co.

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

Gamay grapes were harvested between the 2nd and 16th of October as sugars reached the desired 22 ° Brix. The fully destemmed fruit fermented in 5 tonne stainless steel vats followed by malo-lactic fermentation in tank. Once complete, 49% of the young wine was transferred to French oak barrels and 11% to American oak barrels to age for 6 months, while the remaining 40% stayed in tank. When bottled in May 2014, the wine measured 12.5% alcohol, 3 g/l residual sugar, 6 g/l titratable acidity and 3.64 pH.

2012 Gamay Noir, Georges Duboeuf, Beaujolais Brouilly

LCBO 213934

FLIGHT #4 – Hip hip Gamay! Hip hip Gamay!

2013 Gamay Noir, Voyageur, Keint-he Winery

This wine is part of Keint-he's Voyageur series of premium varietal wines grown in Niagara. This Beamsville Bench Gamay was hand harvested and then transported to the winery for processing the same day. Following sorting, destemming, and a seven day cold maceration, fermentation took place with two different cultured yeasts. The wine was aged in French oak barriques, and underwent full Malolactic conversion. After one spring racking and ten months total in barrel, the wine was assembled, filtered and bottled

2013 Gamay Noir, Niagara Peninsula, Thirteenth Street Winery

1776 Fourth Avenue, St. Catharines, ON Tel.: 905-984-8463 Web: www.13thstreetwinery.com

The old vines Gamay from Sandstone Vineyard continue to produce one of the most unique and exciting wines in Niagara, year after year. Showing the signature of the terroir and the real potential of this varietal in Niagara, the fruit is so rich and ripe but at the heart of the wine, the Gamay shines through. Peppery, fruity, with a touch of animal.

2013 Gamay, Pascal Aufranc, Chénas, Vignes de 1939

LCBO Vintages 329987

The 2013 Chenas 'Vignes de 1939' comes from the 'Pic de Remont' vineyard on quartz and manganese soils and undergoes semi-carbonic maceration, with eight months on the lees in concrete tanks. It has a bright cranberry and strawberry scented bouquet. The palate is medium-bodied with juicy cranberry fruit, light tannins and a clean, fresh finish.

2012 Gamay Noir, Courtney, Beamsville Bench, Malivoire Wine Co.

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

Composed 100 % of Gamay grown in our celebrated Courtney Block. When harvested September 19th - 20th, sugars averaged 22.8° Brix. After destemming, fermentation was completed in a small 1.5 tonne stainless steel vat. The wine was transferred to French (70%) and American (30%) oak barrels - 40% new, for malo-lactic fermentation and fifteen months' ageing. The wine was bottled in March 2014 with alcohol measuring 13.5%, residual sugar 0.3 g/l, pH 3.3 and titratable acidity 5.9 g/l. The easy-going tannins allow this bottle to be enjoyed now, but it will also reward cellaring to 2018.

2013 Gamay, VQA Niagara Peninsula, Fielding Estate Winery

4020 Locust Lane, Beamsville, ON L0R 1B2 905-563-0668 Web: fieldingwines.com

Alc/Vol: 12.0%; RS: 6.0g/L; TA: 6.2g/L; pH: 3.45 Harvest: October 4, 2013.

Hand-harvested, crushed and destemmed with a short cold soak prior to start of fermentation. Macerated with the skins for nearly two weeks and gently pressed into older oak barrels, where the wine aged for six months. The barrels were then emptied and integrated together before filtration and bottling. \$17.95, Winery Only.

2013 Gamay Noir, Four Mile Creek, Private Reserve, Peller Estates

290 John Street E., Niagara-on-the-Lake, ON L0S 1J0 905-468-4678 Web: peller.com

From the Four Mile Creek sub-appellation, this wine is a blend of fruit from two vineyards: 75% from our Carlton Farm and 25% from Huebel Estates. The heavy yielding 2013 season was about balance and reducing crop to 3.5MT/acre in order to obtain concentration of fruit and achieve optimal maturity. In the winery after cold soaking and ferment in cuve, the wine was run to neutral oak; cask and puncheon as well as 8% to new French barriques for ageing.



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