

Experts Tasting ~ 2016

May 6, 2016 – CCOVI, Brock University

FLIGHT #1 – Gone with the Polar Vortex					
Rob Power, Winemaker, Creekside Estate Winery					
#	Vintage	Name	Proprietor	Price	Availability
1	2012	Merlot Reserve, Lizak Vyd, Lincoln Lakeshore	Legends Estate Winery	\$21.95	Winery Only
2	2012	Malbec, Undercurrent, Dias Vyd, Creek Shores	Creekside Estate Winery	\$37.95	Winery Only
3	2012	Merlot, Niagara Escarpment	Rosewood Estates Winery	\$19.95	Winery Only
4	2012	Merlot, Origin Series, Beamsville Bench	Rosewood Estates Winery	\$36.95	Winery Only
5	2012	Merlot Small Lot, Beamsville Bench	Thirty Bench Winemakers	\$45.00	Winery Only
6	2012	Merlot	Burrowing Owl Estate Winery	\$39.95	LCBO Vintages
7	2012	Merlot Clark Farm Vyd, Four Mile Creek	Trius Wines	\$45.00	Winery Only

FLIGHT #2 – Franc-ly Scarlett, I DO give a damn!					
Adam Pearce, Winemaker, Two Sisters Winery					
#	Vintage	Name	Proprietor	Price	Availability
1	2012	Cabernet Franc, Niagara Escarpment	Cave Spring Cellars	\$19.95	LCBO
2	2012	Cabernet Franc Dolomite, Niagara Esc.	Cave Spring Cellars	\$21.95	Winery Only
3	2012	Cabernet Franc, Niagara Peninsula	Fielding Estate Winery	\$21.95	Winery/LCBO
4	2012	Cabernet Franc Small Lot Block 11-140, Thirty Mile Bench	Rockway Vineyards	\$20.25	LCBO
5	2012	Cabernet Franc, Origin Series, Beamsville Bnch	Rosewood Estates Winery	\$25.95	Sold Out
6	2012	Merlot Cabernet Franc La Grande Réserve, Niagara Peninsula	Domaine Queylus Winery	\$49.95	Winery Only
7	2012	Cabernet Franc, Red Shale, Clark Farm Vineyard, Four Mile Creek	Trius Winery at Hillebrand	\$50.00	Winery Only

FLIGHT #3 – The Greatest Romance of all Time					
Fred Gamula, Sommelier, The Pillar and Post					
#	Vintage	Name	Proprietor	Price	Availability
1	2002	Speck Family Reserve Cabernet-Merlot, Niagara Peninsula	Henry of Pelham Family Estate Winery		
2	2012	Commendatore Red, Niagara-on-the-Lake	Pillitteri Estates Winery	\$50.00	Winery Only
3	2012	Eleventh Post, Niagara River	Two Sisters Vineyards	\$39.00	Unreleased
4	2012	Grand Red, Four Mile Creek	Trius Winery at Hillebrand	\$55.00	Winery Only
5	2012	Margaux, Grand Cru Classé	Château Malescot Saint-Exupéry	\$99.85	LCBO Vintages
6	2012	La Brunante, Beamsville Bench	Hidden Bench Vineyards and Winery	\$85.00	Winery Only
7	2012	Red Icon, Okanagan Valley, British Columbia	Painted Rock Estate Winery	\$55.00	Winery Only

FLIGHT #4 – “Sir, you are no gentleman” ... “And you Miss are no lady.”					
Belinda Kemp					
#	Vintage	Name	Proprietor	Price	Availability
1	2012	Cabernet Sauvignon, Signature Series, Four Mile Creek	Peller Estates Winery	47.20	Winery Only
2	2012	Cabernet Sauvignon Clark Farm Vyd, Four Mile Creek	Trius Winery at Hillebrand	\$45.00	Winery Only
3	2012	Cabernet Sauvignon Small Lot, Beamsville Bench	Thirty Bench Winemakers	\$45.00	Winery Only
4	2012	Cabernet Sauvignon, Lincoln Lakeshore	GreenLane Estate Winery	\$32.95	Winery Only
5	2012	Petit Verdot, Niagara-on-the-Lake	Stratus Vineyards	\$38.20	Winery Only
6	2012	Petit Verdot, Undercurrent, Samuel Vyd, Creek Shores	Creekside Estate Winery	\$40 (TBA)	Winery Only
7	2012	Benchmark Red, Beamsville Bench	Thirty Bench Winemakers	\$60.00	Winery Only

FLIGHT #5 – WINE OPTIONS					
Eugene Mlynczyk MW, Strategic Account Manager, Vintages, Constellation Brands					
#	Vintage	Name	Proprietor	Price	Availability
1	2012	Malbec, Niagara-on-the-Lake	Stratus Vineyards	\$42.00	Winery Only
2	2002	Poetica Cabernet Merlot, Niagara-on-the-Lake	Southbrook Vineyards		No longer available
3	2012	Terroir Caché, Beamsville Bench	Hidden Bench Vineyards and Winery	\$38.00	Winery/LCBO
4	2012	Cabernet Franc Appassimento (NOTL)	Pillitteri Estates Winery	\$78.00	Winery Only

Experts Tasting 2016 – WINE SUMMARIES

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

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

FLIGHT #1 – Gone with the Polar Vortex

2012 Merlot Reserve, Lizak Vineyard, Lincoln Lakeshore, Legends Estate Winery

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

Nose: Aromas of blackberry and sweet spice from the barrel. Flavour: Bold fruit. A luscious wine with smooth tannin and a long finish. Food Pairings: Barbequed red meats, strong cheeses, pasta in a rich red sauce. Awards: Silver Medal, 2014 National Wine Awards of Canada

2012 Undercurrent Malbec, Dias Vyd, Creek Shores, Creekside Estate Winery

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

Harvested October 15 @ 22.5° Brix. Fermented (with mud head off) and then aged 21 months in an older French demi-muid. 13% alc./vol. This tiny vineyard always gives us useful fruit: the wine usually ends up as an “old-world” meaty component of meritage blends, but 2012 was the third vintage we have bottled it as single-vineyard Malbec. Released 2014, \$37.95. Very limited quantity still available.

2012 Merlot, Niagara Escarpment, Rosewood Estates Winery

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

A blend of Merlot grapes from four Niagara Escarpment vineyards. Each block was hand sorted and harvested individually. The grapes were gently destemmed into tank, and then cold soaked for 3-5 days. Wild fermentation took place over the next 14-21 days, with twice daily punch downs to gently extract colour and tannin. The wine was aged in French oak barriques for 10 months (20% new) and was racked twice during barrel ageing. 1142 cases made.

2012 Merlot, Origin Series, Beamsville Bench, Rosewood Estates Winery

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

Made entirely from fruit grown in our Beamsville Bench vineyard on Mountainview Road. The grapes were hand harvested, sorted, and gently destemmed to stainless steel tanks. Fermentation took between two and three weeks with a combination of wild and cultured yeasts, and with twice daily punch downs. The wine underwent malolactic fermentation in barrel, and spent a total of twelve months in French oak (45% new). 180 cased made.

2012 Merlot Small Lot, Beamsville Bench, Thirty Bench Winemakers

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

This Merlot originated in our most eastern block of vines at our Beamsville Bench Estate vineyard. It was hand harvested mid-October at 24.9 brix and then fermented in open top wood fermenters. The wine aged for 20 months in 100% French oak barrels (65% new).

2012 Merlot, Burrowing Owl Estate Winery

500 Burrowing Owl Place, Oliver, BC V0H 1T0 250-498-0620 Web: bovwine.ca

This is an oak-forward and fruit-forward big BC red with broad appeal. Glossy, sweet oak richly coats the fruitcake and chocolate-y merlot fruit, building a firm foundation for virile tannins. A slight green bitterness joins the oak and grape tannins giving a nice bit to the finish.

2012 Trius Showcase RHS Merlot, Clark Farm, Trius Winery

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

From our Clark Farm Vineyard within Four Mile Creek, the 2012 Merlot was harvested on two dates, September 27th and October 9th. Planted on the far east side of the vineyard and located on the rockiest soil, these grapes are bathed in sun and heat for long durations of time. After a cold soak and fermentation in oak, the wine is then run to barrel for malolactic fermentation and aged for 18 months in barriques, 60% of which is new.

FLIGHT #2 – Franc-ly Scarlett, I DO give a damn!

2012 Cabernet Franc, Niagara Escarpment, Cave Spring Cellars

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

Origin: Cave Spring Vineyard, Beamsville Bench. Soil: Stony clay till composed primarily of limestone, with traces of sandstone and shale. Vineyard: The average vine age was 12 years. Yield: 3.6 tonnes/acre (62 hl/ha). Harvest Date: Oct. 1-16. Vinification: 5-day maceration followed by fermentation and racking to barrel. The final blend was aged for 13 months in a combination of French, Hungarian and American *barriques* and puncheons.

BOTTLING DATA: Alc./Vol. – 14.0 %; R.S. – 6.0 g/L; T.A. – 6.1 g/L; pH – 3.65

2012 Cabernet Franc ‘Dolomite’, VQA Niagara Escarpment, Cave Spring Cellars

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

Origin: Cave Spring Vineyard, Beamsville Bench. Soil: Stony clay till composed primarily of limestone, with traces of sandstone and shale. Vineyard: The average vine age was 18 years. Yield: 3.2 tonnes/acre (55 hl/ha)

Harvest Date: Oct. 16 Vinification: 5-day maceration followed by fermentation and racking to barrel. The final blend was aged for 16 months in a combination of French, Hungarian and American *barriques* and puncheons.

BOTTLING DATA: Alc./Vol. – 14.0 %; R.S. – 5.0 g/L; T.A. – 6.2 g/L; pH – 3.62

2012 Cabernet Franc, Niagara Peninsula, Fielding Estate Winery

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

Alcohol: 13.0 % TA: 5.8g/l pH: 3.65 RS: 4.0g/l De-stemmed but minimally crushed, the grapes underwent a short cold-soak before undergoing a traditional red wine fermentation with an extended maceration. Racked into barrel, the wine spent just over one year in barrel without racking or stirring, and underwent a full malo-lactic fermentation. Select barrels were chosen for this wine through a series of blind tastings, then taken off their lees and allowed to integrate together for a short period.

2012 Cabernet Franc, Small Lot Block 11-140, Rockway Vineyards

3290 9th Street, St. Catharines, ON L2P 6P7 905-641-1030 Web: rockway.net/wine

This block is situated on east borderline of the Twenty Mile Bench sub-appellation. Soil is silty clay over clay loam till. Vines were planted in 1994 (unknown Clone). VSP trained to 2 canes and cropped around 2 t/acre. Harvested on October 25th at 24.5 brix. 5 day cold soak, 2 pump overs daily and pressed off after cap fall, followed by micro-ox before malo-lactic in barrel. 18 months in 100 % French oak (20% new, 13% 2nd fill, 67% neutral).

2012 Cabernet Franc, Origin Series, Beamsville Bench, Rosewood Estate Winery

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

Made entirely from fruit grown in our Mountainview Road vineyard on the Beamsville Bench. The grapes were hand harvested and sorted, and then gently destemmed in to stainless steel tanks. Fermentation was carried out with wild yeast, and there was a total of 35 days maceration with skins. Following fermentation the wine was matured in French oak *barriques*, 40% of which were new. The wine spent 14 months total in barrel before final assemblage and bottling in February 2014.

2012 Merlot-Cabernet Franc ‘Grande Réserve’, Domaine Queylus

3651 Sixteen Road, Saint Anns, ON L0R 1Y0 905-562-7474 Web : queylus.com

This wine echoes the style of the Right Bank, but with the typical fruit and exuberance of Niagara wines! This wine is a ‘Single-Vineyard’ from our Estate vineyard in the Lincoln Lakeshore VQA sub-appellation in Beamsville. The Merlot brings its intense, plummy, brooding, cocoa-laced fruit to the table, while the Cabernet Franc is all about finesse: perfectly ripe and perfumed, it dances on the palate, adding yet another layer of complexity. Our 2012 Grande Réserve is a ‘meditation wine’ to sip slowly at the end of an evening, or to watch carefully mature in you cellar for several years.

2012 Trius Showcase Red Shale Cabernet Franc, Clark Farm, Trius Winery

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

From our Clark Farm Vineyard within Four Mile Creek, the 2012 Cabernet Franc was harvested October 15, 2012 at 24.1 Brix. The planting location (on red shale) combined with heavy leaf thinning and aggressive vineyard management resulted in this classic Niagara Cabernet Franc. The fruit was cold soaked for 48 hours before fermentation began. The resulting wine was run to barrel for malolactic fermentation and aged in 100% French Oak for 18 months.

FLIGHT #3 – The Greatest Romance of all Time

2002 Speck Family Reserve, Cabernet-Merlot, Niagara Peninsula, Henry of Pelham Family Estate Winery

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

From our oldest Estate vineyards in the Short Hills Bench, this wine comes from our most interesting vineyards. Yields are restricted to less than 2 tonnes per acre and aged in French oak barrels. Deep garnet colour and classic, old-world style. Aromas of smoke with a hint of spice (black pepper). Earthy palate with dark fruit flavours. Full body with solid structure and well rounded (firm) tannins. A hand-picked blend of Cabernet Sauvignon (33.4%), Cabernet Franc (19%) and Merlot (47.6%).

2012 Commendatore Red, Niagara-on-the-Lake, Pillitteri Estates Winery

1696 Hwy 55, Niagara-on-the-Lake, ON L0S 1J0 905-468-3147 Web: pillitteri.com

The Exclamation Commendatore showcase Pillitteri's award winning wines. The Commendatore red is our optimal Bordeaux blend, displaying how well these three grapes complement each other.

2012 Eleventh Post, Niagara River, Two Sisters Vineyards

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

Our Eleventh Post blend is designed to be the most approachable in the Two Sisters portfolio. The 2012 version consists of 50% Merlot 25% Cabernet Franc 25% Cabernet Sauvignon. These grapes had brix at harvest ranging from 22.8 to 24.8 with picking starting on Oct 1 until Nov 6th. The wine spent 26 months in barrel 75% French 25% American with 15% new the balance 3rd and 4th fills. Bottled June 2015

2012 Trius Grand Red, Four Mile Creek, Trius Winery

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

This wine is a testament to our belief that some things can only be made under the best conditions and under no circumstances are standards to be lowered. The wine is a blend of 37% Cabernet Sauvignon, 36% Merlot, and 27% Cabernet Franc. The grapes are sourced from our very own Clark Farm and Carlton Vineyard. The wine is fermented and ran to barrel for malolactic fermentation and aged for 12 months before the individual varietals are blended. The wine is then aged for a further 6 months in 100% French Oak barrels.

2012 Margaux, Grand Cru Classé, Château Malescot Saint-Exupéry

16 Rue Georges Mandel, 33460 Margaux, France Web: malescot.com

Quite vibrant, with a racy core of dark raspberry, currant and boysenberry fruit that drives along a solid graphite spine. The long, alluring finish stretches out impressively. A very strong showing. Score - 93-96. (James Molesworth, winespectator.com)

2012 La Brunante, Beamsville Bench, Hidden Bench Vineyards and Winery

4152 Locust Lane, Beamsville, ON L0R 1B) 905-563-8700 Web: hiddenbench.com

La Brunante is our flagship Bordeaux style blend made only in the best years where optimum maturity and flavour development are achieved in the vineyard. 2012 was such a year. This small-lot wine was harvested from our highest performing Merlot, Cabernet Sauvignon, Malbec and Cabernet Franc parcels across our three organically certified Estate vineyards. Aged for 19 months in French Oak and bottled without fining or filtration, the blend consists of 80% Merlot, 12% Cabernet Franc, 4% Cabernet Sauvignon and 4% Malbec.

2012 Red Icon, Painted Rock Estate Winery

400 Smythe Drive, Penticton, British Columbia V2A 8W6 250-493-6809 Web: paintedrock.ca

A blend of 31% Malbec, 28% Merlot, 26% Cabernet Franc and 15% Petit Verdot. This wine is rich and seductive with dark chocolate, coffee and black cherry combined with vanilla, showcasing the predominant varieties in the blend. More mocha and rich tones of black cherry, tobacco and cassis. A long, well balanced and polished finish. Pair with filet mignon in red wine sauce and mushrooms.

FLIGHT #4 – “Sir, you are no gentleman” .. “And you Miss are no lady.”

2012 Cabernet Sauvignon, Signature Series, Four Mile Creek, Peller Estates Winery

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

From our Carlton Vineyard in Four Mile Creek, the 2012 Cabernet Sauvignon was intense and concentrated on the vine. Harvested late October (just before Hurricane Sandy stormed through NOTL), the fruit was cold soaked for 3 days before fermentation kicked off. Run to barrel for malolactic fermentation and aged in oak for 19 months. A great vintage to showcase what our Carlton site can deliver!

2012 Trius Showcase East Block Cabernet Sauvignon, Clark Farm, Trius Winery

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

From our Clark Farm Vineyard in the Four Mile Creek sub appellation, the 2012 Cabernet Sauvignon was harvested on November 4th at 24.1 Brix. The extended time on the vine concentrated the intense flavours of the grapes. The fruit was cold soaked for 48 hours before fermentation started. The perfect wine to showcase what occurs when a great vineyard and great vintage coincide.

2012, Benchmark Red, Beamsville Bench, Thirty Bench Winemakers

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

This Bordeaux blend consists of 51% Cabernet Sauvignon, 39% Merlot and 10% Cabernet Franc and comes from our Beamsville Bench Estate Vineyards. It was fermented in open top wood fermenters and aged in oak barrels (French and American) for 24 months. The final blend consists of a single barrel selection of the finest batches from the 2012 vintage.

2012 Cabernet Sauvignon, Lincoln Lakeshore, GreenLane Estate Winery

4679 Cherry Avenue, Beamsville, ON L0R 1B1 905-562-7207 Web: greenlanewinery.com

GreenLane's 2012 Cabernet Sauvignon was hand harvested from our 22 year old vines on November 5, 2012. This wine was fermented in a 2.5 HL wooden fermenter, punched down 4 times daily, then aged for 19 months in 20% new Ermitage and Berthomieu barrels before a further 6 month bottle aging. This wine is everything we expected it to be in the vineyards, we think it's a rather sumptuous expression of the grape.

2012 Petit Verdot, Niagara-on-the-Lake, Stratus Vineyards

Hwy 55, 2059 Niagara Stone Road, Niagara-on-the-Lake, ON L0S 1J0 905-468-18-6 Web: stratuswines.com

Harvest: October 19 – 21, 2012, Brix at Harvest: 25.7°, Vineyard Origin: Stratus Vineyard. 100% barrel aged FO barrel for 611 days in 38% new oak. Petit Verdot is very well adapted to the growing conditions in Ontario.

In fact, it is better adapted than the Bordeaux vineyards conditions as we accumulate more heat unit than Bordeaux from flowering in June to the end of September. It is one of the most winter resistant vinifera and a consistent quality producer. Its signature is higher acidity that complement food very well making it a sommelier lover and giving it a very long aging potential of 10 to 20 years, Great for assemblage in Stratus Red and as a varietal. Alcohol: 14.0% / Residual Sugar: 0.2 g/L / Titratable Acidity: 6.97 g/L / pH: 3.88 / Dry Extract: 36.8 g/L

2012 Undercurrent Petit Verdot, Samuel Vyd, Creek Shores, Creekside Estate Winery

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

Harvested October 15 @ 24.5° Brix. Small-batch ferment with traditional punchdown of the cap, followed by 20 months in older, neutral French barriques. A whopping 14.5% alc./vol.. Fruit from this vineyard usually adds a spicy complexity to our better meritage blends, but in 2012 the PV wine was just too much fun by itself to be blended off... Unreleased to date, expected release autumn 2016.

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

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

Our Cabernet Sauvignon vines are cropped to produce very low yields and subsequently very intense fruit. In 2012, we managed to produce a ripe and rich wine that was fermented in open top wood fermenters and aged in French and American barrels for 20 months.

FLIGHT #5 – WINE OPTIONS

2012 Malbec, Niagara-on-the-Lake, Stratus Vineyards

Hwy 55, 2059 Niagara Stone Road, Niagara-on-the-Lake, ON L0S 1J0 905-468-18-6 Web: stratuswines.com

Harvest: November 3, 2012, Brix at Harvest: 24.2^o, Vineyard Origin: Stratus Vineyard. 100% barrel aged FO barrel.

Winemakers Notes: According to Paul Hobbs that inspired this wine, the Ontario Malbec aromatic profile and structure can be compared with a high altitude (1200 m) Argentinian Malbec. We remove the less ripe wings of each cluster in July. At picking, the stems must be red. Great for assemblage in Stratus red as well as a varietal.

Alcohol: 13.4% / Residual Sugar: 0.3 g/L / Titratable Acidity: 6.80 g/L / pH: 3.80 / Dry Extract: 31.5 g/L

2002 Poetica Cabernet Merlot, Niagara-on-the-Lake, Southbrook Vineyards

581 Niagara Stone Road, Niagara-on-the-Lake, ON L0S 1J0 905-641-2548 Web: Southbrook.com

From a great vintage, this wine was the winner of the last of Larry Paterson's Ontario versus Bordeaux tastings in 2005. It bested the likes of Leoville Barton, Chateau Margaux and Chateau Lafite. Beppi found it impressive and exceedingly polished with blackberry cassis and cherry cola on the nose, notes of earth and tobacco on the palate with well-integrated oak. Beppi asked "Will it age?" We will let you judge.

2012 Terroir Caché, Beamsville Bench, Hidden Bench Vineyards and Winery

4152 Locust Lane, Beamsville, ON L0R 1B) 905-563-8700 Web: hiddenbench.com

Terroir Cache is our signature Bordeaux style blend made in a traditional way. This small-lot wine was harvested from mature parcels across our three organically certified Estate vineyards. Following cold maceration, extended délestage, pump overs as well as punch downs were used to manage fermentation. Aged for 21 months in French Oak and bottled without fining or filtration, this blend consists of 46% Merlot, 25% Cabernet Sauvignon, 16% Cabernet Franc and 13% Malbec.

2012 Cabernet Franc Appassimento, Niagara-on-the-Lake, Pillitteri Estates Winery

1696 Hwy 55, Niagara-on-the-Lake, ON L0S 1J0 905-468-3147 Web: pillitteri.com

The Riserva Famiglia Appassimento Cabernet Franc showcases Pillitteri's award winning wines. Cabernet Franc is Niagara's signature grape varietal, and a benchmark grape for Pillitteri. The Riserva Famiglia Appassimento is an excellent example of how Cabernet Franc can be made into a complex, and age-worthy wine utilizing the appassimento winemaking style.



Brock University

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