

# Experts Tasting ~ 2017

April 19, 2017 – CCOVI, Brock University

<b>FLIGHT #1 – Pink Petillance</b> <b>Katie Dickieson, Winemaker, Peller Estates</b>					
#	Vintage	Name	Proprietor	Price	Availability
1	2015	Sparkling Rosé, Gamay, Creek Shores,	DiProfio Wines	\$24.95	Winery only
2	NV	Brut Rosé, Niagara Peninsula	Trius	\$29.95	Winery/LCBO
3	NV	Cuvée Catharine Rosé Brut, Niagara Peninsula	Henry of Pelham Family Est Winery	\$29.95	Winery/LCBO
4	NV	Rosé Champagne	Veuve Clicquot Ponsardin, France	\$86.35	LCBO
5	NV	Cuvee Rosé, Brut Traditional Method, Niagara Peninsula	Thirteenth Street	\$27.95	Winery/LCBO
6	NV	Ice Rosé, Blanc de Noirs with Icewine Dosage, Methode Classique, NOTL	G Marquis	\$29.95	LCBO
7	NV	Ice Cuvee Rosé, Niagara Peninsula	Peller Estates	\$31.95	Winery/LCBO

<b>FLIGHT #2 – Glass Case of Emotion</b> <b>David Stasiuk, Winemaker, Rockway Vineyards</b>					
#	Vintage	Name	Proprietor	Price	Availability
1	2016	Rosé Moira, Beamsville Bench (100% PN)	Malivoire Wine Company	\$24.95	Winery only
2	2016	Vivant, Beamsville Bench (100% PN)	Malivoire Wines	\$19.95	Winery/LCBO
3	2016	PN Rosé, Queenston Rd Vyd, St. David's Bench	Creekside Estate Winery	\$22.95	Winery only
4	2015	Rosé, Niagara Peninsula	Peller Estates	\$16.95	Winery/Wine Shop
5	2016	Rosé, Niagara Peninsula	Fielding Wines	\$15.95	Winery only

<b>FLIGHT #3 – Punchy Pinks</b> <b>Laura Ruffolo, Product Manager for Ontario Wines, LCBO</b>					
#	Vintage	Name	Proprietor	Price	Availability
1	2016	Rosé, Niagara River	Two Sisters Winery	\$29.00	Winery only
2	2016	Cabernet Rosé, NOTL	Ravine Vineyard and Winery	\$22.00	Winery only
3	2016	Lady Bug Rosé, Niagara Pen	Malivoire Wines	\$16.95	Winery/LCBO
4	2016	Broken Needle	Burning Kiln Winery	\$15.95	Winery only
5	2016	Rosé, Hawkes Bay, New Zealand	Kim Crawford	\$17.95	LCBO

<b>FLIGHT #4 – WINE OPTIONS</b> <b>Chris Waters, Editor, VINES Magazine and Educator, CCOVI, Brock University</b>					
#	Vintage	Name	Proprietor	Price	Availability
1	2015	Pinot Noir Rosé, Equus Series, Niagara Peninsula	Magnotta	\$9.95	Winery only
2	2015	Rosé, Niagara Peninsula	Trius Wines	\$15.95	Winery only
3	2015	Gris Blanc	Gerard Bertrand, France	\$16.95	
4	2016	Rosé, Niagara Peninsula	Henry of Pelham Family Estate	\$14.95	Winery/LCBO

## Experts Tasting 2017 – 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 – Pink Petillance

#### **2015 Sparkling Rosé, Gamay, Creek Shores, DiProfio Wines**

4055 19<sup>th</sup> Street, Jordan, 905-562-7080 Web: diprofiowines.ca

Produced from fruit grown on our Mia Cara Vineyard in Jordan (Creek Shores sub-appellation). Selective hand harvesting, hand sorting, destemming and 4 hours of skin contact in the press was used to produce the juice. A cool fermentation in stainless steel with an aromatic yeast strain produced the base wine. Secondary fermentation and lees ageing for 3 months in bottle with a dosage containing Late Harvest Riesling yielded the finished product.

#### **NV Brut Rosé, Niagara Peninsula, Trius Winery**

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

A traditional 'méthode' sparkling wine made with hand-picked, whole-cluster pressed Pinot Noir (70%), Chardonnay (23%) and Pinot Meunier (4%) grapes, as the 'white' base wine, and the addition of 'red' Gamay Noir (3%), all aged in stainless steel just before tirage. The wine is aged 'sur lie' for 21 months in bottle before disgorging and dosage.

#### **NV Cuvée Catharine Rosé Brut, Niagara Peninsula, Henry of Pelham Family Estate Winery**

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

Named in memory of Henry of Pelham's wife, widow and family matriarch, Catharine Smith. Clonal selection and the use of traditional grape varieties (Chardonnay & Pinot Noir) makes this wine a modern Niagara expression of a time honoured wine style. The secondary fermentation is done in bottle and this wine is aged for approximately 24+ months on the lees before disgorging.

#### **NV Rosé Champagne, Veuve Clicquot, Reims, France**

Founded in 1772, Veuve Clicquot Ponsardin bears the stamp of an exceptional woman. Forward-thinking and creative, Madame Clicquot was daring enough to envision the international future of champagne. She bought the best vineyards, perfected the elaboration of champagne and invented the riddling method, which gave the wines the quality and clarity we know today. Veuve Clicquot Ponsardin's motto still remains "only one quality, the finest". Wines are elegant, powerful and complex, and known for their remarkable consistency of style.

#### **NV Cuvée Rosé, Brut Traditional Method, Niagara Peninsula, Thirteenth Street**

1776 Fourth Avenue, St. Catharines L2R 6P9 Web: 13thstreetwinery.com

Traditional method sparkling made from a blend of Pinot Noir, Chardonnay & a hint of Gamay Noir. The nose hints at ripe red berry, mineral, light spice and subtle anise. The mousse is creamy and fine, but the wine is dry and quite bracing with a long, fine finish of fruit skin, ripe stone fruit and light toast. Sparkling wines such as this, with their hint of sugar, bright acidity and carbon dioxide have all the necessary tools to age well for years. Although delicious and perfectly appropriate to drink this wine immediately, this wine will change and mellow through 2018.

#### **NV Ice Rosé, Blanc de Noirs with Icewine Dosage, Methode Classique, NOTL, G. Marquis**

G.Marquis Ice Rosé is a traditional method sparkling wine made from Pinot Noir grapes from our G.Marquis vineyard in Niagara on the lake, Stone Rd. The vineyard is 20 years old and holds about 1600 plants per acre. For this wine the grapes have been harvested by hand, good and healthy bunches in the middle of September when the sugar brix reached 19.0 and the acidity around 9.0 grams per liter. After destemming, the grapes are passed to the press where only free run juice is

been collected and then cold clarified before fermentation. The finish sparkling wine is captivatingly aromatic with exquisite raspberry, strawberry and violet hints underpinned by red apple and floral notes.

**NV Brut Rosé, Niagara Peninsula, Peller Estates Winery**

290 John Street E., Niagara-on-the-Lake, ON L0S 1J0 905-468-4678 Web: [peller.com](http://peller.com)

NV Peller Estates Ice Cuvee Rose is a traditional method sparkling wine made from Pinot Noir, Chardonnay and an addition of 3.5% Gamay Noir table wine prior to tirage. After 14 months on lees, the wine is disgorged and a dosage of Vidal Blanc Icewine is added to create a unique wine that provides the weight and complexity of a traditional method sparkling wine and yet clearly illustrates icewine character on both the nose and palate.

**FLIGHT #2 – ‘Glass Case of Emotion’**

**2016 Malivoire Rosé Moira, Malivoire Wine Company**

4260 King St. E., Beamsville, 905-563-9253 Web: [malivoire.com](http://malivoire.com)

Hand-picked in the cool of the morning, September 8, pinot noir (clones 777 and 115) grapes from the winery's founding vineyard averaged 20.4° Brix. Gently whole-bunch pressed, the juice was then quickly chilled in a horizontal steel "milk tank", designed to enhance the influence of lees. Racked after 24 hours, fermentation was cool and slow. The wine was bottled in December 2016. Only 516 cases of 750 ml bottles and 35 cases of 1.5 L bottles were made. Alcohol was measured at 12.5%, residual sugar 0 g/l, TA at 5.5 g/l and pH at 3.18.

**2016 Malivoire Vivant Rose, Malivoire Wine Company**

4260 King St. E., Beamsville, 905-563-9253 Web: [malivoire.com](http://malivoire.com)

Made from pinot noir (clone 115) picked by hand at the Malivoire Estate Vineyard in the early morning of September 13, when the berries' temperature was coolest. Grape sugars averaged 19.5° Brix. After gentle whole-bunch pressing, juice was chilled in a 'milk tank' prior to fermentation and settled in a vertical stainless steel tank. Bottling in December filled 705 cases. Alcohol was measured at 12.5%, residual sugar 0 g/l, titratable acidity at 5.0 g/l and pH at 3.20.

**2016 Pinot Noir Rosé, Queenston Rd Vyd, St. David's Bench, Creekside Estate Winery**

2170 4<sup>th</sup> Avenue, Jordan Station, ON L0R 1S0 905-562-0035 Web: [www.creeksidewine.com](http://www.creeksidewine.com)

100% Pinot noir, sourced entirely from Creekside's Queenston Road Vineyard on the St. David's bench. Harvested September 13 2016 (12 days after the Pinot pick for sparkling base and 5 days before the pick for red table wine). About 3 hours maceration on skins before press and cool ferment in stainless steel. We love the savoury delicacy of this wine as a complement to our more robust Cab sauv rosé. 12.0% alc. \$22.95, 320 cases produced, winery only.

**2015 Rosé, Niagara Peninsula, Peller Estates Winery**

290 John Street E., Niagara-on-the-Lake, ON L0S 1J0 905-468-4678 Web: [peller.com](http://peller.com)

The 2015 Peller Estates Private Reserve Rose is a blend of 60% Pinot Noir and 40% Gamay Noir. The Pinot is whole cluster pressed while the Gamay is destemmed and soaked on skins prior to pressing. Most of the wine is fermented and aged in stainless steel, with only about 20% of the blend fermented in neutral oak barrels. The wine is dry and maintains a refreshing acidity with bright berry fruit on the nose and a structured, food friendly palate.

**2016 Rosé, VQA Niagara Peninsula, Fielding Estate Winery**

4020 Locust Lane, Beamsville, ON L0R 1B2 905-563-0668 [www.fieldingwines.com](http://www.fieldingwines.com)

Alc/Vol: 12.0%; RS: <3.0g/L; TA: 6.8g/L; pH: 3.35 Harvest: September 9-October 3, 2016.

Selected lots of different grape varieties (80% Gamay and 20% Pinot Noir) from different vineyards were pressed following a short soaking with their skins, giving the juice a light purple hue. Fermented cold in stainless steel, each grape variety was kept separate in the winery and then assembled afterwards. Cold stabilized, sterile filtered, and bottled in its youth to help retain the fresh character of this wine. \$15.95, Winery/Vintages.

## FLIGHT #3 – Punchy Pinks

### 2016 Rosé, Niagara River, Two Sisters Vineyards

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

Early harvest of low yields Merlot with Cabernet Franc and Cabernet Sauvignon, limited skin contact results in a dry rosé with faintest wash of desirable pink transparency. Aromatics of fresh red berries, fruit sauce and rhubarb with refreshing zest. Fruit mélange is enhanced by a welcomed perception of dryness, hints of bell pepper, herbs and mouth-watering refreshment. Harvest: Sept 23<sup>rd</sup> Brix at Harvest: 20.5 Acid: 7 g/L RS: 4 g/L Alcohol: 13%

### 2015 Cabernet Rosé, Niagara-on-the-Lake, Ravine Vineyard

1366 York Road, St. David's 905-262-8463 Web: ravinevineyard.com

We work with our grower on a certain block of Cabernet Franc for this wine. We hang it at a high tonnage to maintain the acid late into the fall. We pick the grapes for this wine quite late, often in mid-November so that we get ripe berry flavours. In the end, we are happy because we have grapes that meet our parameters for Rose, the farmer is happy because he got to grow his grapes at a high tonnage, and the customer is happy because they have a nice rose!

### 2016 Malivoire Ladybug Rose, Malivoire Wine Company

4260 King St. E., Beamsville, 905-563-9253 Web: malivoire.com

A blend of cabernet franc (60%), pinot noir (20%) and gamay (20%), the grapes' sugars averaged 20.9° Brix. The berries were sorted, destemmed and crushed to cold-soak for 12 to 36 hours, then gravity-drained to press. Individual lots by variety were cold-fermented, settled and aged in stainless steel before blending. Bottled in January 2017. Alcohol was measured at 12.5 %, residual sugar at 6 g/l, TA at 5.8 g/l and pH at 3.42.

### 2016 Broken Needle, Burning Kiln Winery

1709 Front Road, St. Williams 519-586-9858 Web: burningkilnwinery.ca

100% Merlot harvested In mid-October. Fruit was sourced from Four mile Creek sub appellation.

Grapes were destemmed, crushed and allowed to cold soak in bins for 24 hours. Post cold soak juice was then bled off and put into tanks for cold settling along with some gently pressed merlot juice (from that same batch). Post racking, juice was fermented at cold temperatures using a Riesling yeast strain and fermented to dryness.

Wine is: 12.2% alc. pH: 3.3 r.s. 6.7g/L

### 2016 Rosé, Hawkes Bay, New Zealand

Hawkes Bay is one of New Zealand's oldest wine regions and classic Bordeaux varietals do exceptionally well there. This rosé is made from Merlot and Malbec and will offer ripe apple, strawberry, watermelon and tangy citrus notes. Perfect for summer salads or grilled seafood.

## FLIGHT #4 – WINE OPTIONS

### **2015 Pinot Noir Rosé Equus Series, Magnotta**

271 Chrislea Road, Vaughan 905-738-5550 Web: Magnotta.com

The wine is made with Pinot Noir grapes from growers from Niagara on the Lake. Grapes were harvested by machine at the end of September of 2015 when the sugar level was 21.6 brix and a 8.0 grams per liter acidity. After destemming the grapes were lightly pressed and the juice went thru cold clarification and centrifuge before fermentation. The juice was inoculated with EC1118 yeast and fermented at 15C in stainless steel tank for about 2 weeks. After fermentation the wine was clarified, centrifuge and aged in stainless steel for a period of 7 months before bottling. Wine was bottled in May of 2016. Wine IS 13.3% Alcohol, 4 grams of RS and 6.0 grams acidity. The wine has a refreshing acidity and light strawberry finish.

### **2015 Rosé, Niagara Peninsula, Trius Winery**

1249 Niagara Stone Road, Niagara-on-the-Lake, 905-468-3201 Web: trius.wines.com

A blend of 75% Gamay Noir and 25% Syrah, harvested from our long-standing growers within the Niagara Peninsula. The grapes were given four hours of skin contact, then gently pressed, and cool fermented in stainless steel. This Rosé has refreshing fruit flavours of strawberry, white peach and watermelon. The dry wine is lively on palate with a lasting refreshing acidity.

### **2015 Gris Blanc, Gerard Bertrand, France**

The bouquet reveals delightful red berry scents while a slight sparkle on the palate gives the wine its freshness and brings out its fruit flavours. The elegant finish is fresh and mineral. Grenache is the king of grape varieties when it comes to making light, racy, fruity rosés in the contemporary style. Grenache reveals all its suppleness and cherry aromas in this wine. Its fig and sometimes cocoa flavours make it one of the great varieties of the South of France.

### **2016 Rose, Niagara Peninsula, Henry of Pelham Family Estate**

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

Modern classic varietal wine styles with Old World character! Aromas of rose petals and the flavours of vibrant cherry and cranberry round out this refreshing dry summer sipper.

## **Theme for 2018:**

### **Four Vintages – One Varietal**

#### **- CABERNET FRANC**



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