

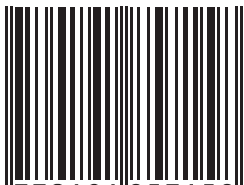
# the Cellar Door

Wine and possibilities by Banville & Jones Wine Co.

NIAGARA'S  
WINE COUNTRY



Issue 3 June 2009 \$6.95



9 770191 857158

**Introducing the All-New 2010 Lexus RX 450h.  
The World's Only Luxury Hybrid Crossover.**



When designing the latest iteration of the RX hybrid, the 2010 RX 450h, Lexus engineers started with an elusive goal: deliver even greater fuel efficiency while simultaneously boosting power and performance. The result? A completely redesigned Lexus Hybrid Drive system that delivers the performance of 295hp[1] with the efficiency of a smaller engine.

Add to that class-leading fuel efficiency, nearly 70% fewer smog-forming emissions[2] and zero tailpipe emissions when operating in electric mode, and the world's only luxury hybrid crossover sets a whole new standard.



**RX 450h**

**WOODHAVEN LEXUS** 70-3965 Portage Ave, Winnipeg (204) 889-3700 [woodhavenlexus.ca](http://woodhavenlexus.ca)

Maximum output indicates engine plus HV battery output  
Compared against similarly equipped conventional powered vehicles. Based on North American Sales and Federal Tier 2 emission requirements.



COLLECTION:

# Spring Chic

You can't help it... you have a real love affair with spring style.

The thrill of hunting for all the hottest trends, kicking up your wedges on the patio, enjoying cool drinks and warm sunshine. And who doesn't love that extra bit of attention that comes with looking chic and feeling great?

We love it too, so we've made it effortless by having everything you need and love in our Spring Collection.

Love your style at St. Vital Centre.

life.style.







**lcJ**  
**LE CLOS JORDANNE™**

*The distinct essence of the  
Niagara terroir captured with  
purity passion and precision*





# contents

## Features

### 25 [Garagistes and Great Wine: The New Niagara](#)

Sylvia Jansen delves into the winemaking philosophies of smaller, inspired producers who are raising the bar on quality in the Canadian wine industry.

### 42 [Anatomy of a Winemaker: An Interview with Donald Ziraldo](#)

Gary Hewitt meets the man behind the magic of Icewine and the emerging *terroir* of the Niagara region.

### 61 [At Play on the Peninsula](#)

Mike Muirhead hits the road east to explore great wine, food, and hospitality on the Niagara Peninsula.



.....  
Cover photo by David Warrenchuk

Savour the good life...



...simplify home life.

**Tired of shovelling snow? Don't want to mow the grass?  
Simplify your existence with turnkey condominium living!**

StreetSide Development Corporation is leading the way in developing unique and diverse condominium homes in the city's best locations.

Visit [www.streetside.ca](http://www.streetside.ca) today to learn more about our vibrant communities, and discover whether the freedom of a condominium lifestyle is right for you.

**More Life. More Style. Less Stress.**

**THINK CONDO. THINK STREETSIDE.**



**Homes That Defy the Ordinary.**



**STREETSIDE**  
DEVELOPMENT CORPORATION  
A QUALICO Company

[www.streetside.ca](http://www.streetside.ca)





# contents

## Columns

10 [A Message from Tina Jones](#)

13 [Ask a Sommelier](#)

16 [Banville & Jones and Company](#)

19 [Behind the Label](#)

22 [Product Review](#)

30 [Banville & Jones Wine Institute](#)

32 [Banville & Jones Promotions](#)

34 [Banville & Jones Events](#)

39 [Gary's Corner](#)

Niagara's coming-of-age.

48 [Green Cork](#)

A legacy of sustainability.

51 [Gluggy](#)

Summer party survival.

55 [Test Kitchen](#)

With Chef Joel Lamoureux.

67 [Sidebar](#)

Evolution means crying over spilt wine.

69 [Shopping List](#)

70 [Top Picks](#)



55



16



32



67

CAVE SPRING  
NIAGARA PENINSULA



cavespring.ca



# the Cellar Door

Wine and possibilities by Banville & Jones Wine Co.

*Publisher and Marketing Director*

**Megan Kozminski**

megan@poisepublications.com

*Editorial Director*

**Lisa Muirhead**

lisa@poisepublications.com

*Creative Director*

**Ehren Seeland**

ehren@poisepublications.com

## *Contributors*

Tina Jones, Todd Antonation, Pauline Burnett, Andrea Ebby, Kyle Fargey, Mike Goreski, Gary Hewitt, Sylvia Jansen, Jill Kwiatkoski, Joel Lamoureux, Ian McCausland, Saralyn Mehta, Jennifer Maurant, Mike Muirhead, Karen Nissen, Rachelle Painchaud-Nash, Darren Raeside, Kendra Roberts, Betty Setka, David Warrenchuk, Rick Watkins, Harper Willat

Published for Banville & Jones Wine Co. by

**Poise Publications Inc.**

101-478 River Ave, Suite 707

Winnipeg, MB R3L 0B3

www.poisepublications.com

For advertising information, please contact [megan@poisepublications.com](mailto:megan@poisepublications.com)

Banville & Jones Wine Co. is a fine wine boutique in Winnipeg, Manitoba that specializes in promoting wine education and lifestyle. Opened by sisters Tina Jones and Lia Banville in 1999, it is located in a 3-storey Tuscan-inspired facility that houses fine wine and accessories, an educational facility, and a private function room.

**Banville & Jones Wine Co.**

1616 St Mary's Rd., Winnipeg, MB R2M 3W7

Phone: (204) 948-9463

[www.banvilleandjones.com](http://www.banvilleandjones.com)



Printed in Canada by Friesens



## **ENVIRONMENTAL BENEFITS STATEMENT**

**Poise Publications** saved the following resources by printing the pages of this book on chlorine free paper made with 10% post-consumer waste.

TREES	WATER	ENERGY	SOLID WASTE	GREENHOUSE GASES
8	3,084	6	510	941
FULLY GROWN	GALLONS	MILLION BTUS	POUNDS	POUNDS



Calculations based on research by Environmental Defense and the Paper Task Force. Manufactured at Friesens Corporation



# QUINTESSA

THE QUINTESSENTIAL WINE ESTATE



2005  
RUTHERFORD, NAPA VALLEY

CABERNET SAUVIGNON,  
MERLOT, CABERNET FRANC,  
PETIT VERDOT AND CARMENÈRE

18 MONTHS IN  
100% FRENCH OAK

85% NEW

14.9% ALCOHOL



"Quintessa 2005 opens with  
sweet and inviting aromas of  
bright black fruit with red fruit  
undertones. It announces itself  
dramatically... developing in to a  
broad, rich and enrobing wine...  
a wine that is full and dramatic  
early and will age gracefully."

WINEMAKER CHARLES THOMAS

[www.quintessa.com](http://www.quintessa.com)



Photo by Joel Ross Studios

## a message from tina jones

There's something overwhelming about visiting Niagara that is difficult to express. It is the breathtaking scenery of an idyllic region a mere hour south of the Toronto Airport; it is the incredible feeling that you could be in France, Germany, Italy, or any stunning wine region. The sweetest surprise is discovering world-class wineries and wines blossoming in this very small, and relatively unknown corner of the world—and it's our corner!

The first time I visited Niagara's wine country, I recall looking around the vineyards in amazement as I tasted some of the finest white wines that the world has to offer. I recall thinking that more Canadians need to experience the harmony and balance of Niagara, at least once in their lives.

As you flip through the pages of our Niagara issue, I hope you will gain a greater appreciation of the beauty and depth that make Niagara such an exciting wine region. I hope it will inspire you, on your next trip out East, to take a few extra hours and treat yourself to an unforgettable wine experience, in an unforgettable place—so close to home. I promise, you will love it!

On a more local note, this issue marks Banville & Jones Wine Co.'s tenth year in business. Share in our celebration with a special offer (page 33) to thank you, our most valuable customers, for sharing in the last 10 years.

P.S. I thought I would let the secret out! My very favourite Niagara wineries are: Vineland Estates, Tawse, John Howard Cellars and . . . What's your favourite? Drop me a note anytime: [tina@banvilleandjones.com](mailto:tina@banvilleandjones.com).



# WOW!

## It's Patio Weather!



WELLINGTON

Two-tiered riverview terrace

**48-STEAK**



In the heart of Assiniboine Park

**938-PARK**



Johnston Terminal at the Forks

**957-1391**



Opposite Old Market Square  
in the Exchange

**989-7700**



Balcony patio overlooking the Forks

**944-8118**



Lakeside patio in the "burbs"

**938-2229**



Two patios - Upper level and  
riverside at the Forks

**94-SMOKE**

WOW yourself  
with food,  
fun and sun!

[www.wowhospitality.ca](http://www.wowhospitality.ca)



# FOOTPRINTS IN THE VINEYARD

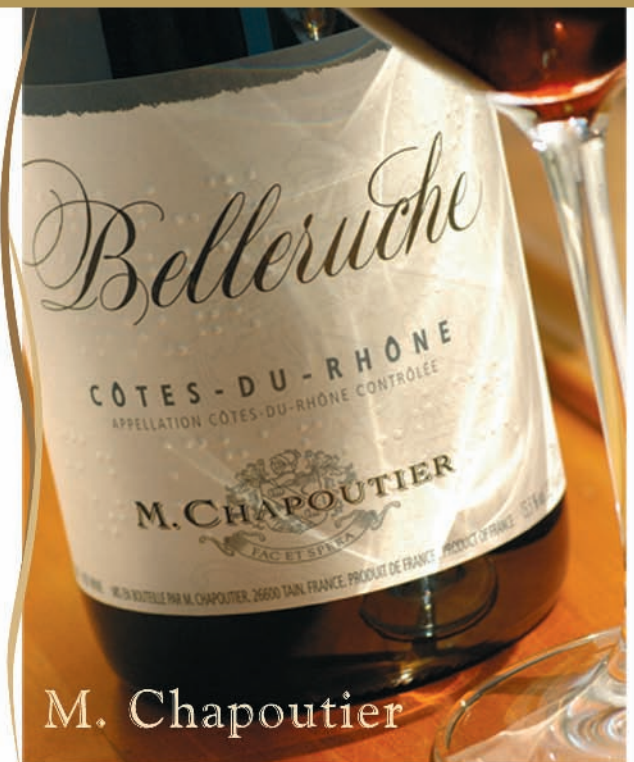
It's been said that wine gets its character from the soil, its personality from the vintage, its quality from the influence of man. For more than two decades we have tended our family's estate vineyards and we are proud to produce wines that are distinctly Short Hills Bench. — Paul, Matthew and Daniel Speck



QUALITY • AUTHENTICITY • FAMILY



20th Anniversary



M. Chapoutier

Proudly presented by

1-877-716-9463



[www.pacificwineandspirits.com](http://www.pacificwineandspirits.com)

# PAL ZILERI

EXCLUSIVELY AT

**HD**  
HANFORD DEWITT

Fashion **forward.**

354 Broadway | 957-1640





# ask a sommelier

How long before an open bottle of red wine goes bad?

—David Navratil

Dear David,

*This is the most common question we hear in the store, and there's no simple answer. After a few hours, some wines are already undrinkable! I've also had wines of all styles that have gotten better after being open for days. With red wine, the initial oxidation upon opening, pouring, and/or decanting can help tight, young reds by softening tannins, allowing fruit and other complex flavours to emerge. But over hours or days, friend turns to foe. This isn't a rapid change. It takes time for flavours to go from enjoyable to undrinkable.*

*We keep wines up to three days before (sigh) pouring them down the drain. They need help staying that long, though. Start by transferring the leftover wine into a smaller container. My Sommelier friend Gary is the king of the "beer bottle wine samples." He showed me how an 11 year-old German Riesling can be fresh as a daisy after one week in a re-corked beer bottle!*

*Next, keep air away from the wine. Like a tomcat sniffing around your back door, oxygen is lurking around your wine. We sell pumps that remove enemy air, but I prefer Private Preserve, a safe, inert gas that blankets the wine. After re-corking, put leftover wine in the fridge. The cooler temperature helps slow the oxidation process.*

*If you want a wine to show its best, managing the effects of oxidation is important. Like milk that's been open too long, we each have our own idea of when it has passed to the "other side." Once the flavours you signed up for are no longer there, time is up. Dump it. Or, have someone else do it. I can't bear to watch!*

—Darren Raeside

I eat a lot of wild meat, and although I usually follow "red meats, red wine"

and "white meats, white wine," I am looking for a wine that I can serve with buffalo chili. It is made with a very spicy green chili from New Mexico. What would you suggest?

—Michelle McGeough

Dear Michelle,

*Sounds like that dish has quite a bit of kick. When it comes to spicy foods, you can go in one of two directions: you can try to find a wine that plays with the heat (spicy red wines) or you can try and counter the heat (sweeter wines might work as well). Avoid high-alcohol wines, as the heat of the dish tends to emphasize the heat of the alcohol, knocking off the balance.*

*Here are a few wines, and styles, that you might want to try with that dish:*

*Heredad Ugarte Crianza Rioja DOCa (\$18.99) – This Tempranillo from Spain has a nice little spice to it, medium tannins, and medium alcohol.*

*Don Ramon Campo de Borja DOC (\$10.99) – A great little deal of a red wine, also from Spain: 50% Grenache, 50% Tempranillo.*

*Vineland Semi-Dry Riesling (\$14.99) This Canadian gem is medium-bodied, medium-alcohol, and the touch of sweetness is not even noticeable when combined with spicy food.*

*Caymus Conundrum Proprietary Blend (\$32.99) – This is a great white wine from California. It has seven different grapes in it (including Riesling, Chardonnay, and Muscat) and has a rich body, and medium alcohol.*

—Mike Muirhead

I would like to build my small wine collection to cover a variety of situations and occasions. What types of wines are must-have basics of any collection? I am also thinking of purchasing modular racks to store my wine laying down, thus preventing the corks from drying out. Anything else

that I need to keep in mind when it comes to proper wine storage?

—Trina Paquin

Dear Trina,

*Like any other collection, a wine collection should reflect its owner's tastes. Do not feel you should collect a particular formula. Holding a bottle of wine you hate is like keeping a pink skirt in your closet when you always wear black: it will stare at you accusingly every time you open the door. When you finally throw it out, or try it, the guilt is almost worse than the annoyance of keeping it.*

*Start with what you like, and select wines that will suit different occasions: good company wines for everyday; good entertaining wines for once-a-month occasions, including a few more intense, complex, and interesting wines; and splashy and sensational wines to celebrate those most wonderful occasions!*

*To be prepared no matter who arrives for dinner, include a selection of red, white, sparkling, and sweet. You might buy a few bottles of each wine, to try on several occasions, or to enjoy the same wine with a big group.*




*If you want to cellar wines over a longer term (more than a year or so), be sure to do a bit of homework, and ask a Sommelier or one of our wine experts about good choices. Not all wines are intended to age.*

*Finally, you are right to keep storage conditions in mind. Wine is delicate, and it enjoys the mushroom treatment: cool, moist, quiet, and dark. The worst possible conditions are in the kitchen, where light, vibration (especially from the refrigerator), temperature fluctuations, and humidity are all factors in the wine's lifespan.*

—Sylvia Jansen

If you have questions for our Sommeliers, please submit them to [www.banvilleandjones.com](http://www.banvilleandjones.com)



Does your financial  
advisor understand  
what risk vs. return  
*really* means to you?

**Maybe it's time for a second opinion.**

As one of Manitoba's premier wealth management offices, we are more than just investment advisors. We're in your corner to help your family grow, preserve and manage your prosperity.

Led by Charlie Spiring, the Founder and CEO of Wellington West Capital Inc., the Spiring Private Wealth Management Group understands that you measure wealth by more than one yardstick. We want to help you achieve the goals you have for yourself and your family by offering comprehensive solutions that fit you, your career and your lifestyle.

**Please contact the Spiring Private Wealth Management Group today to book your appointment for your own confidential portfolio review: 1.204.925.2251.**

**[www.wellingtonwest.com](http://www.wellingtonwest.com)**





## Out of the Box and into Nature



Great Food • Great View • Great for Business

The Lakeside Meeting Room in the Alloway Reception Centre is fully equipped with audio/visual equipment, internet, phone conference system and a fabulous view – only 20 minutes from downtown. Breakfast and lunch catering by the Buffalo Stone Café.

1961 McCreary Road Winnipeg, MB R3P2K9  
(204) 989-8353 • [bookings@fortwhyte.org](mailto:bookings@fortwhyte.org)



**FortWhyte Alive**  
HUMAN. NATURE.



Introducing two, award-winning wines from the unique Lake Erie North Shore VQA region. Colio Estate Vineyards Pinot Grigio & Merlot Reserve: exceptional with food, sensational for sipping and truly reflective of their roots in what is one of Canada's southernmost wine regions.

Now available in  
Manitoba



**COLIO**  
ESTATE WINES  
*Passion. Different Life.*  
[coliowinery.com](http://coliowinery.com)

Represented by:  
Wellington Estate  
T: 204-475-6219  
F: 204-453-4420  
E: [Larry@WellingtonEstate.ca](mailto:Larry@WellingtonEstate.ca)  
[www.WellingtonEstate.ca](http://www.WellingtonEstate.ca)

# Jag

*Sporty. Sophisticated. Sexy.*  
We've got your swimwear  
needs covered.

**LAKE LIFE**  
CLOTHING • GIFTS • COTTAGEWARE

440 Academy Road, Winnipeg, Manitoba | tel. 204.256.9875 | email. [lakelife@mts.net](mailto:lakelife@mts.net)



# banville & jones and company



(clockwise from top left): Donna Laura Tasting in the Tuscan Room; Ben Glaetzer from Heartland with Todd Antonation; Jeff Gill of Amici; Lia Banville and Tina Jones; Wine in Pairs at Banville & Jones; St Vital Centre Annual Wine Festival; Lia Banville at the Donna Laura wine tasting





(clockwise from top left): Duarte Oliveira, Vineyard Manager and Sue-Ann Staff, Winemaker with John Howard of Megalomaniac Wines; Todd Antonation in the Castello di Fonterutoli cellars, Tuscany; winemaker J.-L. Groux, Winemaker of Stratus Vineyards; Thomas Pennachetti of Cave Spring Cellars; Saralyn Mehta at Tolaini Vineyard, Tuscany; Mike Muirhead in the Vineland Estate tasting room; Richard Thurston, Karen Nissen, Jill Kwiatkoski and Rick Watkins tasting at Strozzini Winery, Tuscany



# Casual Fine Dining

Lunch and Dinner



## STEP'N OUT

Sur le boulevard

157 Provencher Blvd., St. Boniface, MB

956-7837

Reservations recommended. Free parking.

We accept VISA, MC, AMEX and debit.

[www.stepnout.ca](http://www.stepnout.ca)



# behind the label: le clos jordanne

By Mike Muirhead, Sommelier (ISG, CMS), CSW



Le Clos Jordanne 2006 *Village*  
Pinot Noir and Chardonnay  
Niagara VQA  
\$30.00



Le Clos Jordanne 2006  
*Le Clos Jordanne Vineyard*  
Pinot Noir and Chardonnay  
Niagara VQA \$42.00



Le Clos Jordanne 2006  
*Le Grand Clos* Pinot Noir  
Niagara VQA  
\$72.00

Canada has long struggled for acceptance and recognition within the international wine community, to gain the attention of regional elders. Canadian wine giant Vincor has silenced the cynics that would pigeonhole Canada as a one-trick pony by attracting the curiosity of one of the most powerful and influential wine countries in the world: France.

Jean Charles Boisset is a producer in Burgundy, France, the spiritual home of both Pinot Noir and Chardonnay. Long regarded as the pinnacle of production in both these grapes, the Burgundy region has something the French refer to as near-perfect *terroir*. In its simplest terms, *terroir* refers to soil, weather, climate, vines, and how they affect the finished wine. The combination of these elements are perfect for the production of Chardonnay and Pinot Noir, and people have searched the world over to find another *terroir* that could emulate the famous *côtes* (slopes) of Burgundy.

This search is what turned Boisset's eye to the Niagara Peninsula, where he sensed the potential of the region's

*terroir*, and to a partnership with Vincor that made headlines around the world. The wine industry waited with great anticipation for the fine Chardonnays and Pinot Noirs that their vineyard, Le Clos Jordanne, promised to offer.

Le Clos Jordanne has four vineyards from which they produce their *Village* and *Le Clos Jordanne Vineyard* Chardonnays and Pinot Noirs. These wines reflect the *terroir* of each of these very special individual vineyard sites. *Le Grand Clos* is the ultimate expression of Niagara Pinot Noir and is selected from only the best parcels of Le Clos Jordanne vineyards.

With the inaugural release of the 2004 vintage, the wines were an instant hit. Wine writers hailed them as "cult classics" and "must-haves" for any cellar. Placing quality first, the wines are available in limited quantities. For the first two vintages, Le Clos Jordanne wines were only available at two of Winnipeg's finest restaurants, Oui Bistro and 529 Wellington, but an extra allocation of select bottles from the 2006 vintage is now available exclusively at Banville & Jones. [www.banvilleandjones.com](http://www.banvilleandjones.com)

Imagine sipping on a cool glass of white wine, soaking up the sunshine and hearing the splash of waves against the shore.

*You are here.*



One of the great lake destinations in Canada is Lake of the Woods in Northwest Ontario. From the early 1900s, tourists from across North America have been attracted to the beauty, serenity and stunning environment of Lake of the Woods.

It starts with the perfect location: an eight-acre pocket of prime Lake of the Woods property at the southern tip of Tunnel Island located near the headwaters of the Winnipeg River system. A vision is born to develop a condominium project that reflects the history and the natural environment of the area. A name is selected that represents the historical significance the site has held for over 8,000 years as a spiritual gateway for local aboriginals, a crossroads for commerce during the historical fur trade era, and the outlet of one of Canada's most impressive and historical lake systems—The Headwaters.



Nestled between the bustling communities of Keewatin and Kenora, the site for The Headwaters has locally been referred to as the 'jewel' of Kenora, a nickname taken very seriously by Qualico, the developer for the property.

"We understand how important it is to create a lake experience that is balanced with the elegant comfort of a condominium, while never forgetting why we're there in the first place: to appreciate and experience the natural beauty of Lake of the Woods," said Barry Hedgecock, Qualico Headwaters Manager.

The Headwaters offers those who have cottaged in the area for years or visit for summer vacations the opportunity to enjoy Lake of the Woods year-round—hassle free and ready when you are.

### A sanctuary amidst your busy life

With its close proximity to Kenora, those living at The Headwaters are minutes away from all the services Kenora has to offer. The Headwaters includes close to a kilometre of natural shoreline, mature trees and landscaping, a private beach and four enviro-friendly low-impact docks with private boat slips. The 80 energy-efficient luxury condominiums located in five premium lakefront buildings are beautifully finished with flowing floorplans, spacious over-sized private terraces, and a host of upscale features including a luxury ensuite, fireplace, personal storage locker and more.

"The exteriors and interiors at The Headwaters will support a modern lifestyle but will be designed in a way to reflect the traditional architectural details of the Lake of the Woods environment," says Hedgecock.

Throughout the winter and spring months, an intense production schedule including site clearing, servicing and road infrastructure has provided great momentum to start

construction of the first two nine-plex buildings at The Headwaters. Ranging from 1,300 – 2,000+ square feet, with a terrace, underground parking stall and private boat slip, suites in The Brook or The Current are available to reserve by contacting The Headwaters' realtor Grant Robertson.

### Elegantly appointed and environmentally sound

The site plan preserves the majority of the mature-growth trees, including 100-year-old white pines, as well as paying homage to the historical and spiritual significance the site has to local elders. The plans for The Headwaters ensured that design, building materials and configurations were carefully chosen to sustain the organic setting and minimize the impact on the environment.

Any removed trees have been transplanted elsewhere on the site or used for interior and exterior timber detail or mulch for landscaping. Rock blasting has been kept to a minimum with excavated rocks and boulders also being incorporated into the landscaping. Once construction is completed, native grasses and trees will be re-introduced to the site to encourage birds, deer and other wildlife to continue sharing the grounds.

### Capturing the opportunity

The \$40-million investment Qualico has made to the community has been trumpeted as a sign of great optimism and support of Kenora's economic development plan and vision to turn Kenora into a destination community. The Headwaters provides a surge of new residents, a new vibe and an energized momentum towards Kenora's renewal process.

*For more information on The Headwaters lakefront living experience, visit [www.headwatersliving.com](http://www.headwatersliving.com). Contact local Kenora Realtor Grant Robertson, or pre-register online and receive all information and updates as they become available.*



### Happy Hour at The Headwaters.

Reflect on lakefront living at The Headwaters while sipping some great Canadian wines.

Try these fabulous Niagara wines, perfect on their own or paired with some Lake of the Woods fish:

#### Trout

Stratus 2006 Wildass White,  
Niagara Peninsula, Ontario VQA

#### Small and Largemouth Bass

Cave Spring 2006 Gamay,  
Niagara Peninsula, Ontario VQA

#### Walleye

Henry of Pelham 2006 Dry Riesling,  
Niagara Peninsula, Ontario VQA

#### Northern Pike

Malivoire 2007 Ladybug Rose,  
Niagara Peninsula, Ontario VQA

#### Muskie

Vineland 2006 Sauvignon Blanc,  
Niagara Peninsula, Ontario VQA



**THE HEADWATERS**

[www.headwatersliving.com](http://www.headwatersliving.com)

# product review



## PEUGEOT ELIS RECHARGEABLE ELECTRIC CORKSCREW

Suffering from arthritis, carpal tunnel, acute laziness or technophilia? When the labour of traditional corkage is interfering with your patio plans, call in the stainless steel electric corkscrew. Take your wine high-tech with this “must-have” bar tool, and watch in awe as it effortlessly unscrews the most stubborn cork or synthetic closures on any size bottle. The electric corkscrew comes in a becoming storage box and includes a rechargeable battery pack. Replacement screws are also available from Peugeot.

*Price: \$124.99*

## GOVINO WINE GLASSES

The govino shatterproof wine glass is perfect for outdoor libations with its sleek design and comfortable grip. It is stemless and sturdy (for guests who are not)—and it even has the perfect place to nestle your thumb! The best part: it’s BPA-free and 100% recyclable when you finally wear it out. Buy six at once and receive \$6.00 off the regular price!

*Price: \$4.99/6 for \$23.94*



## SANGRIA LOLAILO

Nothing says summer like stirring up a big vat of sangria filled with icy fruit and berries to sip in the sun. Summertime spells impromptu fun, and you don’t always have wine and juice on hand to throw together. The perfect party beverage, Lolailo Sangria’s 3-litre bag-in-a-box is the ultimate host’s solution to drop-in summer guests. The sealed bag will keep the sangria fresh for weeks. All you have to do is add the frozen fruit, and you have a cool summer sipper to offer friends—or enjoy on your own!

*Price: \$30.99*



## VINTURI ESSENTIAL WINE AERATOR

Release the full potential of your wine in no time at all. Decanting exposes wine to oxygen, which opens and extends the wine's aromas and flavours. Traditionally, decanting a fine wine takes place an hour or two before tasting. The Vinturi Essential Wine Aerator shaves hours off this prep time: simply hold the aerator over a glass and pour wine through. Vinturi draws in and mixes the proper amount of air, allowing your wine to breathe instantly. You will notice a better bouquet, enhanced flavour, and smoother finish immediately.

Bravo Vinturi!

Price: \$69.99



## MEGALOMANIAC WINES

When John Howard originally announced that he was going to christen his wines with his own namesake, a friend accused him of being another megalomaniac winemaker. In Howard's words, "Regrettably, the name stuck." Megalomaniac wines, available exclusively at Banville & Jones, reflect the winery's humble personality: Sonofabitch Pinot Noir, My Way Chardonnay, Narcissist Riesling, Vainglorious Merlot/Cabernet, and Bravado Cabernet Sauvignon.

Megalomaniac is one of Howard's retirement projects, and it has become so successful, that it is funding another project that is close to his heart. Part of the proceeds from Megalomaniac wines go to an organization that Howard helped found. Kids Health Links provides secure software and laptops for children in long-term care or who are terminally ill.

At your next lakeside dinner party, cast off your humility and enjoy your megalomania guilt-free—and be sure to pass plenty of Sonofabitch around the table!

Price: \$19.99 – \$31.99



DONNA *DL* LAURA  
ALI  
Sangiovese di Toscana, IGT

Wine Spectator  
TOP 200 BEST VALUES UNDER \$15





Fresh summer grapes on the vine (Photo by David Warrenchuk)

garagistes and great wines:

# THE NEW NIAGARA

By Sylvia Jansen, Sommelier (ISG, CMS), CSW

It is early on a Wednesday evening, and the tables at Via Allegro in west Toronto are already full. As I leaf through the wine list (a book the size and weight of the Toronto Yellow Pages), I ask the Sommelier for something interesting in Niagara wine. She nods, and returns a few moments later with a tasting flight of wines from half a dozen small and medium wineries. “Have a taste, and let me know what you think,” she says, excusing herself.

Wendy Votto, the head Sommelier at Via Allegro, knows what she is doing. She does not need to stand over us and lecture about how good Niagara’s wines are; she just pours out a few samples and lets the wines speak for themselves. And they do: in fact, they speak eloquently.

Our impromptu tasting was a flight of Niagara red wines: a Pinot Noir from a producer near Beamsville; a Cabernet Franc from the Niagara Bench, south of Vineland; a blend from down the road near Niagara-on-the-Lake. The wines were different from one another in grape varieties and the use of blends; but what brought them together was a similar thread of elegance, style, food-friendly weight, and body.

There’s something exciting about Niagara’s wines, whether from long-standing producers, or from *garagistes*, the

small, focused wineries that now dot the Peninsula. The best are an array of striking whites and reds from cool climate-loving varieties, and stunning blends that defy description. There are Icewines, which send the good reputation of our tiny market to the world. Some Niagara producers are even developing interesting dried grape wines on a commercial level.

Among the new elite is Tawse Winery, a quality-focused *garagiste*-style winery near Vineland on the Niagara Bench. Tawse is built on the principle that traditional artisanal winemaking can be married with state-of-the-art technology to produce exceptional premium wines. “The Niagara Bench is like Burgundy,” says Brad Gowland, Winery Manager at Tawse. “We have great potential.” He realizes that a comparison with Burgundy, a place

many consider to be the ultimate expression of Chardonnay and Pinot Noir, is a lofty goal. “But we all need goals,” he says, “and growing conditions here [on the Niagara Bench], the soils, and the protection we enjoy from the escarpment, are all similar to the conditions in Burgundy. This is a serious wine making force.”

From their fine vineyards Tawse takes care to produce the best fruit possible. They use organic and biodynamic methods—the highest ecological standards. Sending sheep out into the vineyard early in the growing season means that leaf-trimming is done naturally. During the growing season, crop thinning (also known as green harvest) reduces the crop considerably, but increases quality by intensifying the flavours of the fruit that remains. In the fall, the fruit is harvested and sorted by hand.

The winemaking process starts at the top level of the Tawse building. Each stage of fermentation, ageing, blending, and bottling takes place at the next lowest level of the building. This gravity-based system is the gentlest way of moving the juice and wine from tank to barrel to bottle, and it shows in the finished product.

Tawse’s stars are their Chardonnay and Pinot Noir.

Winemaker Paul Pender uses French oak judiciously, and produces Chardonnay wines with elegance, spice, and a timeless style; his Pinot Noirs hold a fine balance of fruit, minerality, and structure.

**There is no pumping of juice or finished wine. When they need to move the wine up a level, the wine takes the elevator and the people take the stairs.**

Another winery that reflects the growing excitement of Niagara is Stratus, near Niagara-on-the-Lake. The Stratus approach has also been to produce high quality wines through careful, sustainable viticulture and winemaking, and in a few short years they have achieved cult status.

The Stratus difference is that their aim is proprietary blends rather than varietal wines. “We have a focused estate model,” remarks Suzanne Janke of Stratus. Their approach is the Bordeaux model: the top tier is a blend of some half a dozen grape varieties, either white or red, enigmatically labelled Stratus *White* and Stratus *Red*. Each year these wines are a special expression of the best of the harvest.

Optometrists: Dr. Brian Book, Dr. Kara Rosenblat,  
Dr. Sonia Singh-Enns, Dr. Mark Gillman, and Dr. Ehren Sherbo

NEW FROM FRANCE



**VOLTE FACE**



**BEVEL**



**FACE a FACE**

**BOOK**  
**VISION CARE**  
www.bookoptical.com

Book Vision Care: 143 Scurfield Blvd. at Kenaston, Whyte Ridge, Tel. (204) 487-6233  
Book Optical: 230-444 St Mary Ave, Manitoba Hydro Bldg, Tel. (204) 942-0113

S E R V I N G   W I N N I P E G   F O R   2 5   Y E A R S !





Tawse Winery

The second tier wines are more mischievous blends, under the *Wildass* label. Blending a number of grape varieties is an Old World concept; these blends have a modern elegance, complexity, and food-friendliness that show the best of Niagara's cool climate.

Winemaking energy at Stratus is focused on quality. Fruit is hand-harvested and hand-sorted. The juice is handled with kid gloves: there is no pumping of juice or finished wine. When they need to move the wine up a level, the wine takes the elevator and the people take the stairs.

Like fine Bordeaux blends, the Stratus *White* and *Red* can be enjoyed in their youth, but will reward some cellaring time with complexity, balance, and length. It is the test of time that really builds reputation, observes Janke.

But the reputation of Niagara is not built only on small *garagiste* wineries such as Stratus and Tawse, she adds. "It is good to have big companies that produce a good range of wines in the region." In fact, it was producers such as Inniskillin that led the way: at the prestigious world wine show Vinexpo in 1991, an Icewine by Inniskillin visionary Donald Ziraldo won the Grand Prix d'Honneur.

The prize raised the profile of Canada's fledgling wine industry, and we have continued to improve our standing.

The variety of winery philosophies at work in Niagara offers a variety of choices for consumers. The presence of world-class winemakers gives us a mix of recognizable names and new stars. Quality ventures such as Stratus and Tawse are both leaders and examples of the potential of Niagara as a wine centre. As the Canadian wine industry continues to define its international identity, the array of quality wines produced gives us all something to celebrate and enjoy. [»](#)

## UP AND COMING NIAGARA STYLES

A snapshot of Niagara wines to look for, beyond quality cool-climate red and white table wines:

**Icewine:** Niagara Icewine, whether from Riesling or Vidal, or from red varieties such as Cabernet Franc or others, will continue to be a darling on the world stage. Try: Vineland 2006 Vidal Icewine, Niagara Peninsula VQA – \$56.99

**Sparkling:** With a climate that easily produces good fruit with high acidity, Niagara can offer sparkling wines of quality. Quality sparkling wine does not, however, come cheap: the traditional method used by the best sparkling producers requires special equipment and lots of storage for bottles as the sparkle develops. A number of producers already offer interesting bubbly, and other small growers and larger producers are looking to sparkling wines to add to their portfolio. Try: Cave Spring 2005 Brut *Traditional Method*, Niagara Escarpment VQA – \$43.99

**Dried Grape Wine:** Inspired by the venerable Italian Amarone, dried grape wines are produced from grapes that are placed on racks to raisin slightly. The drying develops a concentration of flavours and sugars, giving the finished wine weight, complexity, and power. You'll have to travel to Niagara to find this emerging variety!



## The Art & Science of Cellaring at GENUWINE



At Genuwine, the phrase "The Ultimate Investment in Good Taste" is more than a slogan. It is a Statement of Commitment. Daily, we strive to exceed the ever increasing expectations of discerning wine enthusiasts world-wide. To us, the ultimate of yesterday is the standard we strive to surpass today. What remains constant however are the fundamental principles upon which we have, since day one, designed and built into our wine vaults. Over the past decade, we have refined and formalized these principles. We call these principles "The Art & Science of Cellaring". Further, we have now integrated these principles into a new and superior category of wine cellars called Vintage Vault™ by Genuwine. That is what makes Vintage Vault™ 'The Ultimate'. That is what makes Genuwine unique. Because only Genuwine possesses the level of intimate understanding of both fine wines and proper cellaring techniques to design and build not just a cellar; but a Vintage Vault™.

Only Vintage Vault™ by Genuwine incorporates the five principles in The Art & Science of Cellaring, espoused by Genuwine's founders and enhanced by their passion for fine wines. Their skillful integration of the art and science of cellaring makes Vintage Vault™ the standard by which other cellars are judged.

### PRINCIPLE 1: WINE STORAGE

Each Vintage Vault™ by Genuwine is designed for optimum bottle capacity and space utilization. Every wine collection is unique. Not just in the number of bottles but also in the types of wine – now and in the future. Genuwine's intimate understanding of how wine collections evolve, guides our designers to anticipate current and future storage requirements, making your investment in Vintage Vault™ more cost-effective – now and in the future.

### PRINCIPLE 2: BOTTLE DISPLAY

Designing wine bottle presentation is both an art and a science. At Genuwine, creativity tempered by functional cellaring requirements inspires not just spectacular designs...but designs that truly work effectively. Genuwine's enlightened design philosophy evident in every Vintage Vault™, guides material selection, finishing processes and even the precise bottle angles so your wine collection is easily accessible and stunningly displayed.

### PRINCIPLE 3: WINE PRESERVATION

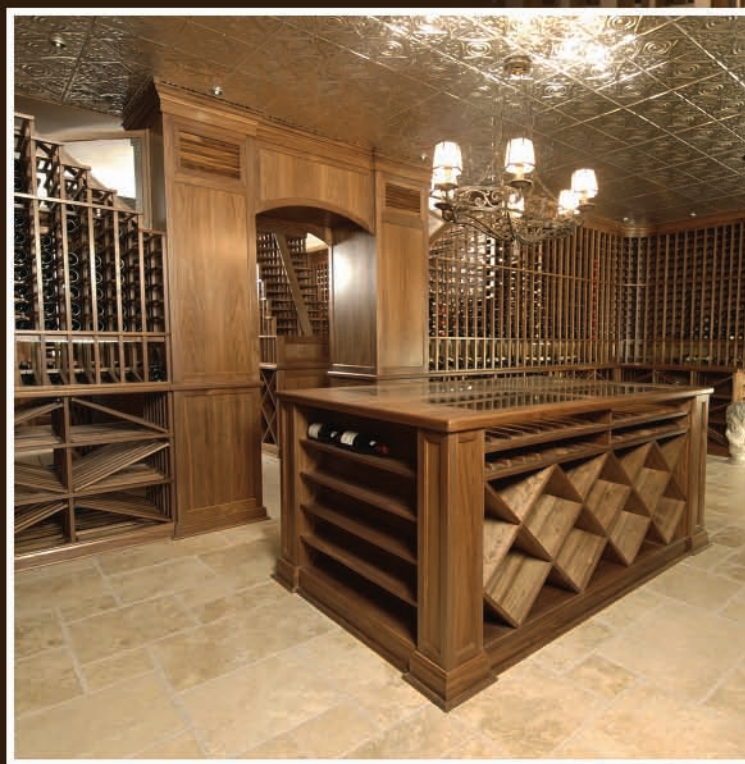
As the name suggests a primary purpose of Vintage Vault™ by Genuwine is to preserve and protect your investment in your vintage collection. That's why for example, every bottle cavity in a Vintage Vault™ is designed to carefully cradle the wine bottle and protect it from unintentional abrasions. That's also why the special finishing processes for Vintage Vault™ avoid even the hint of off-gassing that can quickly ruin a precious wine collection. Wine preservation and protection are hallmarks of Vintage Vault™ by Genuwine.

### PRINCIPLE 4: CRAFTSMANSHIP

The Vintage Vault™ heritage is founded upon three generations of wood working expertise. Gifted craftsmen with a passion for wine marry advance technologies with meticulous, hand finishing to uncommon promising standards found only in true artisans. Details invisible to the untrained eye, are critical components making each Vintage Vault™ by Genuwine truly a work of art.

### PRINCIPLE 5: TASTE ENHANCEMENT

The ultimate objective of a Vintage Vault™ by Genuwine is to enrich the enjoyment you experience from every bottle of wine in your vintage collection. We know from our long standing passion for wine that there are two cellaring dimensions to this achievement. The first is science. The second is art. Science is the technical requirements for consistent, long term, vibration-free, humidity and temperature control. Consistency is paramount in allowing fine wines to mature over many years to their optimum taste. That's why for example we've developed the specially designed and constructed Grand Entrance vault doors as an essential component for your Vintage Vault™ by Genuwine. The second dimension, art, involves the immense emotional pleasure derived from savoring a favorite vintage surrounded by the ambiance of a spectacularly designed wine vault. Our intimate understanding of both dimensions has helped provide the ultimate in taste enhancement for discerning wine enthusiasts world-wide. We invite you to join them.





## CONCLUSION

Special Advertising Section

By integrating the preceeding five principles, we believe that Vintage Vault™ by Genuwine offers the ultimate in a new and superior category of wine cellars for discriminating wine enthusiasts. This unique, new category, capturing our heritage of intimate understanding propels Vintage Vault into delivering the ultimate in an enhanced, refined cellaring experience. Our commitment to you is that Vintage Vault™ by Genuwine is the ultimate investment in good taste. Indeed, it is an investment you will savor for many, many years.



GenuwineCellars  
the future of tradition

Visit us at one of our showrooms  
343 Gunn Rd or 693 Taylor Ave.  
Please Call 204.668.8101 to set up an  
appointment. To see more visit:  
[www.genuwinecellars.com](http://www.genuwinecellars.com)



# banville & jones wine institute



## ISG CERTIFICATION

The International Sommelier Guild (ISG) program is intended for wine enthusiasts and for those pursuing a career in the food and hospitality industry. Four courses lead from an introduction to wine and spirits (Wine Fundamentals Levels 1 and 2) to certification as a Professional Sommelier and ultimately to a Grand Sommelier Diploma.

We are proud that our own wine educator, Gary Hewitt, has achieved the high standards required of ISG instructors and presents our programs.

### ISG Wine Fundamentals Certificate, Level 1

This introductory, 8-class course for the wine novice or enthusiast provides an introduction to the basic aspects of sensory evaluation; wine terminology; grape growing and winemaking; food and wine matching; wine storage and aging; and wine service. Level 1 explores wine based on the major grape varieties and their distinctive characteristics. Up to 60 wines, including fortified and sparkling wines, will be tasted. Although the course is presented in a casual, fun atmosphere, students must pass a multiple-choice exam to obtain certification.

*Duration: three hours, once a week, for 8 weeks (non-consecutive)*

*Starting: September 15 (Tuesdays)*

*Course cost: \$600.00, includes GST*

.....

### ISG Wine Fundamentals Certificate, Level 2

Level 2 expands upon the topics covered in Level 1, and beer and spirits are introduced. The overall emphasis of Level 2 shifts to the study of regional wines with the introduction of regional wine laws, and broad-ranging tastings of more than 100 wines from Old and New World wine regions. Level 2 culminates in an intense 3-hour, 3-part exam. The goal of this course is to prepare you for the Sommelier Diploma Program.

*Duration: three hours, once a week, for 16 weeks (non-consecutive)*

*See The Cellar Door October issue for winter dates*

*Cost: \$1000.00, includes GST*

.....

### ISG Sommelier Diploma Program

The SDP in-depth curriculum covers viticulture, vinification, tasting techniques, cellaring, investment strategy, menu design, and regional analysis of wines, spirits, and beer. You will taste over 400 wines, beers, and spirits. A key objective of the program is the development of a high standard of wine service backed by knowledge, experience, and technical expertise.

To achieve certification, candidates must successfully pass all parts of a 5-part, 2-day examination that covers wine knowledge, restaurant wine management, wine service, and blind tasting.

*Duration: 23 classes, 8 hours per class, presented over approximately 6 months*

*Starting: October 19 (Mondays)*

*Cost: \$3250.00, includes GST*



## SEMINARS

### Wine Basics, Level 1

A two-evening course designed for the beginner wine enthusiast.

*Two Thursday evenings: September 17 & 24;  
7:00–9:00 pm*

*Cost: \$79.00 per person*

.....

### Beyond Basics, Level 2

A new format for 2009! A four-evening intermediate course designed to build upon the knowledge gained in Level 1.

*Four Thursday evenings: October 8, 15, 22, & 29;  
7:00–9:00 pm*

*Cost: \$149.00 per person*

.....

### Wine Wisdom, Level 3 and Certified Specialist of Wine (CSW) certification

A new format for 2009! This six-evening course explores the wine world, from the technical to the tasting. This course helps prepare students to write the Certified Specialist of Wine (CSW) qualifying exam. Level 3 is also great prep for further study in the International Sommelier Guild courses. No prerequisites are required for Level 3.

Banville & Jones offers the CSW on behalf of the Society of Wine Educators. Successful participants obtain the certified CSW designation, which is widely recognized in the wine industry throughout North America. The CSW exam guide and exam fee are included in the program fees, but sitting for the exam is optional.

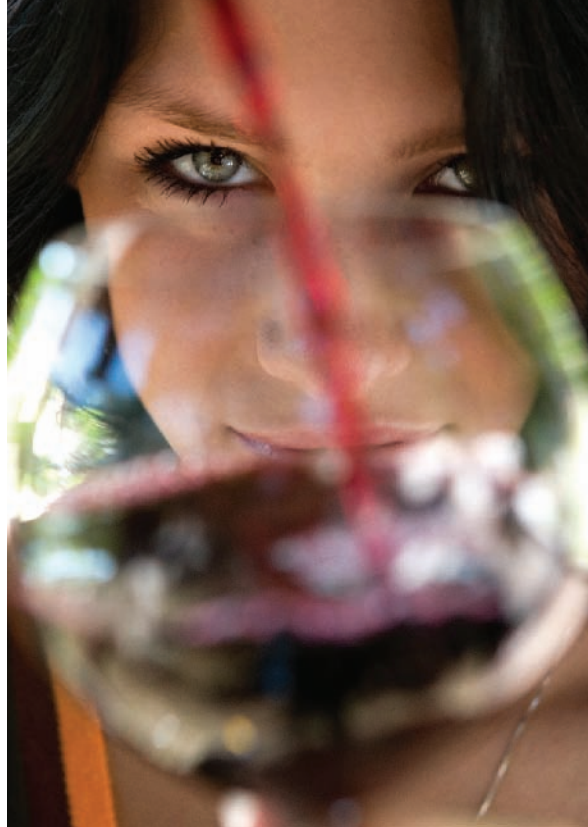
*Six Wednesday evenings, starting September 16 and ending October 21; 6:30–9:30 pm*

*Exam: October 28 (optional, but included);  
6:30–9:30 pm*

*Cost: \$899.00 per person*

.....

All seminars are held in the 2nd floor Tuscan room. We sincerely apologize that our Tuscan Room is not wheelchair accessible. Please note that payment is required in full at time of registration; cancellations or changes are not permitted. Contact Banville & Jones at 948-WINE (9463) for registration information. Gift certificates are available for all wine seminars (excluding ISG courses). Please check [www.banvilleandjones.com](http://www.banvilleandjones.com) for more information about classes and course prerequisites.



# especially for you



## MIX-A-BOX

Can't make it out to Banville & Jones? Email or call us and we will mix a box of our favourite wines for you. Just tell us your preferred price range (for example, \$12–16/bottle) and we will put together a 12-bottle case of the best wines at your price point. It's flexible! Tell us what you're thinking and our wine experts will make it happen.

### **Straight to your door!**

Call or email us with your order before 10:00 am, and we'll deliver same day, seven days a week—for free! We will deliver orders received after 10:00 am the next day (for no additional fee).

## THE PERFECT WEDDING GIFT

The perfect gift for your favourite couple's wedding, or your own anniversary! Each gift is beautifully packaged in our six-bottle Italian Gold Enoteca Box and includes a scroll listing the wines included.

**Gold Anniversary Pack \$199.99**, includes one bottle of sparkling wine for the first anniversary and red wines for each of the next five.

**Platinum Anniversary Pack \$499.99**, includes one bottle of Champagne for the first anniversary, and five wines for each of the next five.



**HELP US CELEBRATE  
10 YEARS OF  
BANVILLE & JONES BY  
SAVING UP TO  
\$60 OFF  
OUR SPECIAL SUMMER  
CASES!**

**10th Anniversary of Cottage Cases:**

**Red Cottage Case \$129.99**

Our favourite selection of 12 summer reds: three bottles each of four different wines

**White Cottage Case \$129.99**

Our favourite selection of 12 fun summer whites: three bottles each of four different wines

**The 10th Anniversary**

**“Best Of” Mixed Case \$169.99**

A special case of wine from our family to yours:

12 Dry Wines (six red, six white): Tolaini *Valdisanti* (1 bottle), Tolaini *al passo* (1 bottle), Lackey Shiraz (2 bottles), Los Carlos Malbec (2 bottles), Quadri Pinot Grigio (2 bottles), *Tre Zie* Vernaccia (2 bottles), Destinea Sauvignon Blanc (2 bottles).

*A \$10 delivery charge applies to Cottage Cases (delivery anywhere within city limits). Available from May Long through to the end of August.*

**BANVILLE & JONES WINE CO.**

1616 St. Mary's Ave  
Winnipeg, Manitoba  
(204) 948-WINE

New! Order cottage cases  
online at

[www.banvilleandjones.com](http://www.banvilleandjones.com)

**STORE HOURS**

Monday to Friday 10 to 8

Saturday 10 to 6

Sunday and holidays 12 to 6



# banville & jones events



## PASSPORT TO WINE

New this fall!

Travel the world with Banville & Jones international wine and food pairing evenings. Beginning in September 2009, we are offering our customers unique food and wine tasting tours, complete with your very own Passport.

Each evening you join us to explore a new country's wine and food culture, you will receive a stamp in your Passport. As our very own frequent flyer program, attend three Passport events by the end of 2010, and you will receive a complimentary Eisch Breathable Bordeaux wine glass (\$29.99 value). Each evening begins at 7 pm and the cost is \$69.99 per person.

Plan your travel itinerary now with our Fall adventures:

Saturday, September 12: *Australia*

Friday, September 18: *USA*

Sunday, September 20: *South of France*

Saturday, October 3: *South Africa*

Friday, October 16: *Spain*

Sunday, October 25: *Tour de France*

Friday, November 6: *Argentina*

Sunday, November 8: *Italy*

## NEW! TEST KITCHEN ENCORE

In each issue of *The Cellar Door*, Banville & Jones's own resident chef Joel Lamoureux collaborates with our wine experts to bring together the best in contemporary cuisine and inspired wine pairing (see Test Kitchen, page 55). Join the experiment at the Test Kitchen Encore as Joel demonstrates his recipe and our wine experts make their case for the perfect wine pairing.

Cost: \$89.99, plus taxes

Wednesday, August 26

## BANVILLE & JONES WINE EVENTS SCHEDULE

June through November 2009

Events begin at 7:00 pm unless otherwise noted.

### Tasting on the Terrace

Cost: \$35.99 per person, plus taxes

The sun is back! Celebrate summer sipping wine on our beautiful Tuscan terrace.

Thursday, June 18

Thursday, July 9

Friday, August 14

### Cooking and Wine Tasting Classes

The evening includes exclusive wine pairings, gourmet food tasting with recipes from Winnipeg's finest chefs, and a Banville & Jones apron for you to take home.

Cost: \$89.99 per person, plus taxes

Wednesday, June 10: *Café Dario*

Wednesday, July 15: *Terrace 55*

Monday, August 10: *Oui Bistro*

Monday, September 21: *Café Dario*

Wednesday, November 4: *Oui Bistro*

### Wine In Pairs

Cost: \$69.99 per person, plus taxes

Tasting in pairs is the ultimate way to understand matching food and wine! Guest chefs from the city's finest restaurants and our team of wine experts will delight you with their creations.

Friday, June 5: *Summer Sippin'* with Craig Guenther

Thursday, July 23: *Market Fresh* with Ben Kramer

Friday, August 21: *The Finale to Wine in Pairs* with Craig Guenther

### Luxury Tasting

Cost: \$99.00 per person, plus taxes

Once a month, our wine experts open the doors of our Specialties cabinets to explore some of Banville & Jones's exclusive treasures.

Thursday, October 1: *Inspirational Burgundy*

Thursday, November 12: *Champagne*

### Wine & Cheese

Cost: \$35.99 per person, plus taxes

Wine & Cheese pairs some of our favourite wines with a selection of Bothwell cheeses.

Friday, October 23

Visit [www.banvilleandjones.com](http://www.banvilleandjones.com) for info about our wine enthusiast classes in Assiniboine Community College's Continuing Education program in Brandon.

To reserve a space or book a private wine tasting event, call 948-WINE. Tickets are non-refundable but are exchangeable 14 days prior to the event.



# Lighten Up

Lighter weight  
for easier getaways.

Lifetime guarantee  
even covers  
airline damage.

**BRIGGS & RILEY**  
TRAVELWARE

[briggs-riley.com](http://briggs-riley.com)

transcend collection, TD-U521X



**u.n.luggage** 

luggage • business cases • handbags

175 mcdermot ave • 943.1068 • [www.unluggage.com](http://www.unluggage.com)



**A legendary producer can satisfy even the most discriminating of palates.**

**Indulge your passion, exclusively in Winnipeg  
at Auto Haus Porsche.**

**Auto Haus Porsche**

660 Pembina Hwy. Winnipeg  
(204) 284-7520  
[www.auto-haus.porschedealer.com](http://www.auto-haus.porschedealer.com)  
Dealer Permit # 8209





Some choices are more difficult than others. But when you're choosing from a legendary producer like Porsche, you simply can't go wrong. The versatile Cayenne. The scandalous Cayman. The free-spirited Boxster. Or the iconic 911. For those who appreciate the finer things in life, there is no substitute.



PORSCHE

*Let us serve you!*

**ROYAL LEPAGE**  
Dynamic Real Estate  
INDEPENDENTLY OWNED AND OPERATED



Marketing Winnipeg's most interesting  
*"Nouveau to Vintage"* properties since 1981.

David De Leeuw  
204.989.5000  
ddavid@mts.net

## Experience & Vision

Prevail over every challenge that your business presents.

**We bring twenty-five years of consulting experience, understanding and vision to small- and medium-sized businesses.**

**The goal is simple: to assist your business in achieving utmost success - now and in the future.**

**Call today for your business consultation.**



**CHARLES H. WEPPLER**  
CHARTERED ACCOUNTANT

PH: (204) 947-0935 • FAX: (204) 947-0954  
Email: [admin@weppler.com](mailto:admin@weppler.com)

**3-396 Assiniboine Ave.  
Winnipeg, MB R3C 0Y1**







Photo by Ian McCausland

By Gary Hewitt, Sommelier (ISG, CMS), CWE

## gary's corner

Great wine regions have a sense of place, a unique regional character, like Burgundy's *gout de terroir*, Bordeaux's gravelly grandeur, or the Mosel's razor-edge balance. Historically, Old World wines were known for their origin—producer names, even labels, are modern developments. New World wineries are born with names and their reputations rise with their identities. Yet, today, many New World producers strive to define their regions, to develop a sense of place.

At 38 years old, Niagara Peninsula is a new wine region by any measure. The modern era started in the early 1970s with the first plantings of European grape vine varieties (*Vitis vinifera*) and the establishment of the first “boutique” estate wineries. This brief time can be split in two: the era of risk-taking pioneers who explored the unknown (Inniskillin [1975], Hillebrand [1979], Vineland Estates [1983], Cave Spring Cellars [1986] and Henry of Pelham [1988], among others), and a newer era of producers who confidently built on the foundation laid by the pioneers. Newcomers knowledgeably plant appropriate vine varieties in appropriate locations. Many newcomers have been lured from other activities by their love of wine (Malivoire, John Howard Wines of Distinction, Tawse, and Peninsula Ridge, among others).

The region is young, so I pose the question, does the Niagara Peninsula have a sense of place?

The region has a continental climate (cold winters and a short, hot growing season) combined with a strong “lake effect” that moderates temperatures and creates breezes (important to reducing disease pressure in the vineyard). Along the Niagara Escarpment (the Bench) the air circulates off the lake and up the slopes of north-facing vineyards. The north-facing aspect is certainly unusual for a northern hemisphere cool-climate region where vineyards usually face south to benefit from late season low-angle light. Niagara's soils are less specific, being extremely varied as a result of the formative effects of sedimentation, glacial action, and erosion, resulting in significant regional diversity. However, overall, the combination of climate and soil is unlike any other wine region—there is potential for a unique Niagara *terroir*.

I say “potential,” for the human element is critically important. The pioneer wineries were European-influenced; more recent wineries have a global perspective or are influenced by New World wines. Regardless, the view has been to the outside. A wine region's coming-of-age occurs when the producers embrace the eccentricities of their region, when imitation is replaced by honest regional expression. Niagara is cool climate (think Loire Valley, France); big beefy wines are an anomaly (think Barossa Valley Shiraz). Today's top Niagara producers make exquisite cool climate, concentrated but fresh wines with great balance and superb food compatibility; wines that express *terroir*.

Niagara is a viticultural gem. Don't be shy; be proud. Pick up a bottle of one of the producers that we highlight in this issue and enjoy it for being Canadian. Better yet, plan a trip to Niagara to spend a few days visiting wineries, meet the people, and make a personal connection to the region.

Are we there yet? I don't think so, but I for one plan on enjoying the ride. 🍷

## THE LAND OF WINE

Wine laws regulate production practices and promote truth in labelling. Canada's wine laws, Vintners Quality Alliance (VQA), ensure good wine-making from quality grapes and, most importantly, ensure that the wine contains grapes grown in Canada.

The majority of so-called “Canadian” wines are blends of Canadian wine with bulk wine sourced from other countries such as Chile or California. In extreme cases, up to 90 per cent of the wine in a bottle may be imported. Such wines are often indicated as “Cellared in Canada” or, believe it or not, “Product of Canada.” If buying Canadian is important to you, look for the VQA label!



A VQA label means:

- Wines must be made from *Vitis vinifera* grape varieties (Chardonnay, Riesling, Cabernet Franc, and Pinot Noir, among others) or from a very limited list of approved hybrids (Vidal, Baco Noir, Marachel Foch, Seyval Blanc).
- Wine must be made from 100% fresh Ontario-grown grapes—no concentrates are permitted.
- If a single grape variety name is used on the label, the wine must be made of at least 85% from that grape variety.
- “Estate bottled” wines must contain 100% grapes from the named estate.
- All finished wines must pass an expert tasting panel.

For more information on VQA Ontario, visit [www.vqaontario.ca](http://www.vqaontario.ca).



beyond flowers

It's all in  
the bouquet.



**BE** YOURSELF

Flowers and flower designs as unique as you are.

163 lilac street, winnipeg

T 204 477 5787

# Where Designers Send Their Customers

- Ample Free Parking
- 2 Winnipeg Locations
- A Family Business Since 1908

St. Mary's Location is  
**OPEN SUNDAYS**  
11am - 5pm

Ask about our  
Full Wood  
Finishing Service



HunterDouglas

PAINTURES  
**PARA**  
PAINTS

**CIL**

PRATT & LAMBERT  
PAINTS

**OLYMPIC**

Benjamin  
Moore  
The Colour Experts®

**Flood**  
Do something amazing!



**Western Paint  
and Wallcovering**

521 Hargrave St.  
942-7271

1510 St. Mary's Rd.  
256-7271





SIMON IMPORTS LTD.

ANTWERP

WINNIPEG

TORONTO

# anatomy of a winemaker: AN INTERVIEW WITH DONALD ZIRALDO

By Gary Hewitt, Sommelier (ISG, CMS), CWE

International acclaim, from awards and honorary degrees to the country's highest honour, the Order of Canada, adorn the life of the charming Donald Ziraldo. As co-founder of Inniskillin, Ziraldo proclaimed Canada's estate winery industry to the world when Inniskillin Icewine won Vinexpo's 1991 Grand Prix d'Honneur. Gary Hewitt sits down with Donald Ziraldo to discuss his accomplished adventures in the science and art of the Canadian wine industry.



Donald Ziraldo at Inniskillin Wines

**GH** Let's start at the beginning. You have been a pioneer in the Canadian wine industry. What did you see in Niagara in the early 1970s that inspired you to take the leap into the first estate winery [in Canada]?

**DZ** I grew up on a farm in Niagara, and I started in the nursery business. My Dad died when I was 15, but I had experienced wines through my Dad: he's Italian, so Italians make wine. When I went back to Europe, I noticed that in Friuli, Northern Italy, where my parents came from, they were growing the same crops as in Niagara; then, as you went up to Switzerland and Germany, there were no peaches and apricots, but there were grapes. I was puzzled at why we couldn't grow grapes that tasted like the European grapes in Niagara, instead of growing these older varieties. Because I was in the nursery business, and grafted plant materials for the farm, I started propagating European grape vines.

By 1974, I had 30,000 plants that nobody wanted to buy, so I planted them in my own vineyard. I had Chardonnay, Riesling, and Gamay, and I also put in some de Chaunac, which is a hybrid. Then [my future business partner] Karl [Kaiser] came in to buy some grapevines that "didn't taste Canadian." Those two situations added up to the perfect storm. We went and applied for a license, which they hadn't issued [in Canada] since 1929.

Additionally, in 1989, the Free Trade Agreement decimated the industry so, instead of trying to plan a change, the Canadian wine industry got a whack in the side of the head by the government. Canada's wine industry has evolved

significantly, making the transition from one variety to another in just a few decades; a transition which, in any other world region, would have taken centuries.

**GH:** A lot of our younger generation doesn't remember what the wine scene was like in Canada in the 1970s. Can you remind us about that?

**DZ:** You know what? That's a good thing. I think it's better we don't remind them. They are very different from the traditional wine buyer: they buy what they like and what tastes good.

**GH:** Niagara has changed enormously and, as you say, in a relatively short period of time. Do you think we're "there" yet?

**DZ:** I think we're a long way away. We haven't gotten the recognition that other wine regions have, and I'll give you the best example: New Zealand. We both came from the same place—hybrids, small country, New World, and with an elephant beside us. They have an Australian elephant and we have a US elephant. They've taken off. Our Icewine is their Sauvignon Blanc, but we don't seem to get the same respect they do, so I think you're going to see a lot more evolution in the industry.

**GH:** You mentioned Icewine, which you are very famously associated with. Your 1989 Icewine won the Grand Prix d'Honneur award at the Vinexpo in France. Was the intention always to head toward Icewine production, or was it a tipping point when you ended up going in that direction?

**DZ:** "Tipping point" is a good term to use. The whole Icewine phenomenon really happened accidentally. Karl and his buddy [Walter] Schmoranz from Pelee Island decided they were going to do Icewine. Honestly, when first he told me, I thought he was crazy. Letting grapes hang on the vine and freeze? That was the craziest idea I'd ever heard! Then we made it, and it turned out to be a pretty interesting product, but we really didn't do much with it.

Then, we took it to Bordeaux. I had a young French import manager, Frank Pironet, who said, "You really should take this wine and put it in the [Vinexpo] competition." I said, "Sure, kid. We're going anyways, so why not?"



When it won the Grand Prix d'Honneur, it really blew us into the stratosphere. Canada was such an unknown entity, so that was a phenomenon, and I think that "ice" and "Canada" just psychologically worked for people in the marketplace, especially for the Japanese, who became our biggest customers. We had no grand plan; it evolved.

I noticed a change when I took it to my buddies in the wine industry. They were always trying to be polite about our Pinot Noir and our Chardonnay. When I poured them the Icewine, they all stopped: "Oh my God. Jesus. Oh wow." There was no competition, so it was no skin off their back, and they started talking it up all the time and proudly poured it themselves.

It became really easy to focus on Icewine so I spent 200 days a year flying around the world and focusing on those markets, especially Asia. It really was a slow progression, a lot of time in the trenches, but Niagara became known as the region for Icewine. I quickly stopped bringing red and white table wines with me and I only exported Inniskillin Icewine because it just made sense to focus on one thing.

**GH:** I remember subsequently being at Vinexpo and the Inniskillin stand would be like a feeding frenzy.

**DZ:** I know! They were saying we were too busy and I said to the guy, "Too busy? Maybe you should give us the booth for free next year, because too busy is what you want, isn't it?"

**GH:** It was definitely a point of excitement. I love your comment about how it made them stand up and look. I think, as Canadians, we don't see ourselves as being exotic very often.

**DZ:** One of the reasons why I spent a lot of time outside of the country was because there were enough of us making wine here, and lots of others promoting Canadian wine in Canada. I noticed, whether it is at Vinexpo, or any other competition, the minute Canadians read about foreign awards, it's not unlike when one of our directors gets an Academy Award nomination—it's huge. As Canadians, we always need to be reinforced by others.

**GH:** We've been on a high for a long time in Canada with Icewine production, though it is seen as a luxury item, and we're heading into a time of economic retrenchment. How do you think the industry is going to fare over the next couple of years?

**DZ:** Like any other luxury commodity, which has never been hit this hard before, I think the people who really stay focused, the people who are really committed, are going to do okay, and the marginal players are going to have trouble. Some people will just hunker down and take the opportunity to be more competitive.

**GH:** Would it be fair to say that it will be a maturing process for the industry?

**DZ:** Absolutely. We go through stages and now there are a lot of people with money coming into the industry buying the best equipment, buying the best vineyards, hiring the best winemakers, and cost isn't an issue. We are seeing some pretty amazing wines and they are continuing to improve. Competition is always good. It keeps you sharp.

**GH:** One of the big changes for you in the last while was in 2006 when you and Karl Kaiser gave up the running of the winery you established, Inniskillin Wines. Was that a difficult decision to make?



**QUALITY DESIGN.  
PROVEN RESULTS.**



Karl Kaiser and Donald Ziraldo in the Icewine vineyards

**DZ:** It was a tough decision, but it was time to move on. I am an entrepreneur. I don't do well receiving memos from people. Karl and I were ecstatic when we heard Bruce Nicholson was coming to be the winemaker because it reflects on us if the wines aren't up to the same standard even after we've gone. Leaving wasn't easy. However, in hindsight, I can tell you that it's the best thing I ever did because I probably would have been doing this until they buried me under the vineyard. Now I get a chance to look at the world from a different perspective and make way for the next generation with fresh ideas.

Leaving also gave me the opportunity to Chair the Vineland Research and Innovation Centre and Chair the National Grape and Wine Research and Innovation Advisory Council. I also got married, so that was another big change. I did it all at one shot; I figured I'd get married, get rid of the company, and refocus my attention on giving back to the community. I volunteer for the research station, and that's been really exciting because it's a whole different field.

**GH:** I don't think anyone would say you've been focused only on the industry. Over time, you have contributed to education, to travel/hospitality development, to many facets of the industry.

**DZ:** Yes, it all fit to supplement the brand. Tourism, for example, was a significant marketing tool for us. You get 12 million people coming by to see Niagara Falls, and after an hour and a half, they have nothing left to do. Also, we didn't have a place to train our viticulturalists and oenologists. There's nothing wrong with them going and studying in Davis or in Bordeaux, but they wouldn't get the experience of our *terroir*. The second problem was that they'd go and they'd stay there. California is not a bad place to hang out when someone offers you a job. It was all part of what we had to do to build the industry.

**GH:** You have also authored your second book recently, *Icewine: Extreme Winemaking* [Key Porter Books, 2007]. That was a project of love as well, judging by the book.

**DZ:** Well, the first one was *The Anatomy of a Winery* [Key Porter Books, 2000], which was intended to describe the technical stuff that wasn't really written anywhere. At that time, the wine writers around the world would give us a paragraph, and you had to look really hard to find it.

When I did the Icewine book, it was really important that we put the same kind of luxury feel into it. I asked Karl to do the technical part. The food piece was something the publisher suggested. We ended up doing the food part with Izabela Kalabis, who was my resident chef at Inniskillin. She had breast cancer and passed away at a very young 42, so we did it as a tribute to her. We started with 20 of her Icewine recipes and extended it, which tied it into the whole current trend toward local food. I have to keep reminding people that VQA wine is 100 per cent local food!

**GH:** We're getting pretty close to establishing some of the new appellations in Niagara, and this idea of *terroir*, with the VQA legislation. Is that helping define Niagara?

**DZ:** It is, and I think it's interesting for people who want to, pardon the pun, dig deeper into the *terroir*. Because the Niagara region is large, we're starting to see some distinctions between the Beamsville Bench, Niagara-on-the-Lake and the St David's Bench. There are subtleties in the *terroir* that you see very clearly expressed in the regions in Burgundy, but there, they've been at it for 800 years. The monks settled with two varieties, Chardonnay and Pinot Noir, and then they started selecting the *terroirs*. We're still at the stage where we're working on which are the best varietals for the region.

I am planting a vineyard myself. This is news that I don't think anyone else has printed. I'm planning a two-acre





Icewine grapes chill in the snow after being harvested

Riesling vineyard and it's going to be significantly experimental. I'm working with CCOVI and with Vineland Research and Innovation Centre, and it will be organic and biodynamic. I want to really get into the details of some of these things that are going to become increasingly important.

**GH:** When you started Inniskillin, it was in the lake area, and now the personality of the two major regions of Niagara is starting to come through. Where have you chosen to locate your block of Riesling?

**DZ:** [laughs] We went back to the original site where we started Inniskillin, which is two kilometers away from the Inniskillin property right now. When we first started Inniskillin, Karl and I made wine in the packing shed on my farm. When we needed to put an addition on, we went to build it and we hit quicksand. So we had a little bit of a problem. By coincidence, the property right across the street from the vineyard where I had planted those 30,000 vines became available and that's where the new winery is. So I am just going back home. I spent last summer clearing a sixty-year-old cherry orchard, putting in a big pond, and doing all the prep work. I will plant this spring.

**GH:** And with that size of property, you hope to grow biodynamically?

**DZ:** Yes, it's become a bit of a challenge, because, in Niagara, we are not blessed with the dry weather. I have been doing a fair bit of research. My Chair at Vineland gives me an opportunity to sit with the scientists and say, "You guys want to know what the priorities are? Well here's the priority: the market wants organic or biodynamic wines." In our industry, in Niagara, there is only a tiny little quantity growing organically and biodynamically, so we are not meeting the demand. We should be, as researchers, leading the initiative.

We've got Isabelle Lesschaeve, who is director of sensory evaluation at Vineland, checking the grapes for colour and aroma, working with our geneticist Daryl Somers and mapping genes to come up with varieties like a Pinot Noir that is more resistant to cold and has more colour. We are doing this research in conjunction with the organic movement, or what generically is called "sustainable."





Italian Minister of Agriculture Luca Zaia presents Ziraldo the Gran Premio on behalf of Inniskillin at Vinality 2009.

Even in Europe, partly because the New World is challenging them, they've done some significant research. Italy has gone from pretty basic winemaking to what is now very highly scientific and artistic.

**GH:** We sometimes think of the industries in France, Italy, and Spain as traditional, and we forget that they've changed over the last 30 years, which is the age of the Canadian industry.

**DZ:** Yes, but this old romance is important to maintain—it's why people love wine so much.

**GH:** Moving closer to home, how do we, in the Manitoba market, where we have a buying public that's used to drinking wines from Australia, Chile, and California, encourage the cool-climate wines of Niagara?

**DZ:** I think part of the responsibility is the winemakers'—to come and participate in your wine shows and work with you on events. I admire Banville & Jones, because it is not your average retail store. You spend a lot of time on wine education, and I think we all need to do that.

I don't know how long it's going to take us to get over the Canadian misgiving that, if it's from someplace else, it's better. I think the change is coming. The simplest way is to keep producing great quality wines that are priced competitively. I encourage your customers to come and visit the wine regions of Canada. That will go a long way, as the consumers become ambassadors.

**GH:** Donald, your work as an ambassador of Canadian wine is momentous. Thanks so much for your time and insight. Good luck with your newest Reisling adventure in Niagara. We eagerly anticipate the results.

Cheers. 

# LINDSEY STEEK & Co



**FABULOUS FURNISHINGS FOR HOMES AND COTTAGES  
INTERIOR AND EXTERIOR DESIGNS AVAILABLE**

**Come in and see the great new collections for your home and camp**

486 Academy Rd. Wpg. MB Mon - Sat 9:00am - 5:30pm Phone (204) 477-0845



Committed to our city.



Smith Carter is proud to help Winnipeg create a sustainable future.

**Smith Carter**

ARCHITECTS AND ENGINEERS INCORPORATED



Introducing unpretentious, food-friendly, fun-loving wines that you will be proud to serve! Rosso Secco red & Bianco Secco white. From Colio Estate Wines in the warm, southernmost wine region in Canada.

Now available in Manitoba.



  
**COLIO**  
ESTATE WINES  
Premium. Distinct. Life.  
coliowinery.com

Represented by:  
Wellington Estate  
T: 204-475-6219  
F: 204-453-4420  
E: [Larry@WellingtonEstate.ca](mailto:Larry@WellingtonEstate.ca)  
[www.WellingtonEstate.ca](http://www.WellingtonEstate.ca)

# green cork

By Saralyn Mehta, Sommelier (ISG), CSW

I was a teenager in the 1980s, when the only cultural reference to the word “green” meant money (and the unfortunate colour I chose to dye my hair for one week in 1987).

Now I am the mother of a seven year-old boy named Max and “green” has taken on a whole new meaning, forcing me to ask: what environmental legacy will my generation leave for the next?

As a Canadian Sommelier, I began to wonder what the industry that sustains me and my family is doing to sustain our planet. Given the Canadian focus in this issue of *The Cellar Door*, I decided to probe into the environmental habits of the Ontario wine industry. May I just take a moment to say that, as Canadians, we should be monumentally impressed with their efforts!

When I began my inquiry, I expected to find a lot of information on wineries that produce organically and or biodynamically, and I did—but I also found so much more. It seems that the Ontario wine industry takes the approach that great fruit can only continue to be produced if the land that produces it is treated with total respect. From the fields where they grow the grapes to the buildings where they produce the wine, “green” measures are being implemented everywhere.

One of the Niagara region’s premier wineries, Stratus, recently completed construction on Canada’s first LEED (Leadership in Energy and Environmental Design) certified winery. The Stratus winery is built from recycled materials, equipped with energy-efficient geothermal heating and cooling, landscaped with indigenous vegetation that helps to make the soil drought-proof, and armed with a state-of-the-art waste water system. Every product used in the facility aims to leave a green footprint; even the company car is a hybrid. The new facility allows the wines to be produced using gravity flow techniques. Not only is this a technique used in quality winemaking, it also reduces the amount of energy

consumed by eliminating the use of pumps to move the wine around the facility.

Neighbouring Southbrook Winery recently unveiled a new LEED-certified hospitality pavilion, which houses its much-anticipated tasting room. In November of 2008, Southbrook became the first winery in Canada to be certified by Demeter, the international body that oversees biodynamic agriculture. Their commitment to sustainability is passionate and impressive. In my research, I came across so many examples of environmental awareness in the Ontario wine industry that I began to wonder what was spurring this on. Such a small, young wine industry with such a great commitment to our planet is impressive, but why?

The answer came in the form of a charter launched by the Wine Council of Ontario (WCO), in conjunction with Niagara College, called Sustainable Winemaking Ontario. The project was piloted in 2007 with 17 wineries participating. The goal of the program is to see improvements in energy use per unit of production, decreases in water use, improved management in waste water, and more efficient use of materials throughout the businesses. Over the long-term, the objectives include measuring improvements in air quality, water quality, wastewater management, and natural resource management. The program is set up so wineries can collect their data, submit it to the council, and receive feedback about their environmental performance, as well as benchmarks to achieve.

Sustainable Winemaking Ontario has garnered significant international interest with requests for information from Australia, Europe, and the USA. British Columbia is looking at developing a charter of their own, which could provide an opportunity to see a Canada-wide initiative. Not bad for little ol’ Canada, eh?

I guess I can sleep easy knowing that the industry I work in is doing its best to leave Max and his generation a sustainable, “green” future. The only thing keeping me up now is worrying about how long it will be before *he* dyes his hair green. 🍷





**Boxy.**



**Foxy.**



**Introducing the Audi Q5.** With a sleek, windswept design, a beautiful full-length Panorama Sunroof, and a sumptuous interior, the Audi Q5 strikes you as different, even at first sight. Its quattro® all-wheel drive, Audi Drive Select, and remarkably efficient 270-hp V6 engine confirm what you already suspect – that this is nothing like your typical SUV. Don't buy another box. Contact your local Audi dealer and test drive the Audi Q5 today. [www.audi.ca](http://www.audi.ca)

**St. James Audi**

670 Century Street, Winnipeg • (204) 788-1100 • [www.stjamesaudi.com](http://www.stjamesaudi.com)



WE WILL  
HELP YOU  
**LOOK**  
AS GOOD AS  
**YOU FEEL**

**Procedures include:**

- Facelift
- Forehead Lift
- Eyelid Surgery
- Nose Surgery
- Breast Augmentation
- Breast Lift
- Body Sculpturing
- Tumescant Liposuction
- Tummy Tuck
- Laser Resurfacing
- Botox
- Injectables
- Skin Rejuvenation

**Dr. Balbir Singh, MD, FRCSC, FACS**  
(204) 944-9982 Ext. 222  
gbsoffice@plasticsurgeryassociates.ca

**Dr. Ken Murray, MD, FRCSC, FACS**  
(204) 944-9982 Ext. 234  
kamoffice@plasticsurgeryassociates.ca

**PLASTIC SURGERY ASSOCIATES**  
240-444 St. Mary Avenue  
Winnipeg, MB R3C 3T1  
www.plasticsurgeryassociates.ca

*FINANCING AVAILABLE*



Take time to  
breathe...

teas available at Cornelia Bean Ltd.



417 Academy Road • Phone 204-489-5460 • info@corneliabean.com  
Order online at www.corneliabean.com.

**RON PAUL**

*we've Got it all*

- Bedding plants • Flowers
- Trees • Shrubs • Soil • Fertilizer
- Leading supplier of Barkman concrete products

Talk to our industry experts about  
qualifying for your home renovation  
tax credit!

Visit us today and receive a FREE Tree &  
Shrub Reference Guide when you mention  
this ad. Don't forget to ENTER TO WIN a  
\$500.00 gift certificate. Draw date is June 15.



**Trusted in the community for 45 years!**

Phone: (204) 257-2893 • www.ronpaulgardencentre.com  
2641 St Mary's Rd, just past the Perimeter. We're first on the Strip!



# gluggy

By Mike Muirhead, Sommelier (ISG, CMS), CSW

Ah, the summertime. Time to kick back, relax, spend some time on the deck, and enjoy a cocktail, or a chilled glass of wine with some friends. Summertime in Winnipeg is much like Christmas: it only happens once a year, and by God, we're going to enjoy it. It is also a time when drop-in company is not hindered by the sub-zero temperatures, or even the predatory mosquitoes. With the exodus to the out-of-doors, a summertime survival guide is imperative, when you feel like inviting the neighbours over, you want to celebrate the sun, or it just happens to be Thursday night and you have no plans.

In case an emergency patio party breaks out, here follows the survival kit that will make you the host(ess) with the most(est):

**Wine glasses** – The Riedel O stemless glasses don't tip over—even if your guests do. For the more cautious, try some fun plastic patio glasses (which are also great for camping).

**Ice bucket** – Keep your white wines cold in the blazing sun with a Vacuvin insulated wine cooler that is kept in the freezer until you need it. Float your Riedel O glasses in the ice water for the extra chill.

**Frozen fruit** – Fruit is a great replacement for ice, and keeps your Sangria or wine cocktail cool, with a little bit of flair.

**Cork screw** – Self-explanatory, really.

**Beer cozies** – A Canadian classic, and another way to keep your wine cocktail cool when served in high ball glasses.

**Wine** – See below for our summertime picks that will keep your guests (and your wallet) happy!



As we watch our savings flounder in the current economy, it is perhaps economy of scale that matters the most. One great thing about modern technology and modern wine-making techniques is that there are plenty of large format options that suit all occasions, whether it is a 1.5 Litre bottle; a 2, 3, or 4 Litre Bag-in-a-Box; or Tetra Pack.

For years, one of our favourite summertime drinks has been the Lolailo Sangria (see the Product Review on page 22). This box is best kept in the fridge so that it is chilled and ready to serve at impromptu gatherings. 🍷



## COLIO BIANCO SECCO AND ROSSO SECCO, NIAGARA \$18.99

Colio Estates has been around for almost 30 years, and their passion and dedication to wines of the Lake Erie North Shore are reflected in winemaker Carlo Negri's wines. New to Banville & Jones from Colio Estates, these funky blends are the latest from Colio's new winery on the Niagara Peninsula. Both the *Rosso* (red) and *Bianco* (white) are easy drinking, dry wines that go with a wide variety of foods. They are a perfect pairing for patio tapas, barbecue pizza, and lighter fare. Both are available in the 1.5 L format and under screw cap (so you don't even have to worry about the aforementioned corkscrew!).

# your CASTLE away



SPRING getaway  
room, breakfast and  
**ten** spa package  
includes a \$200 spa credit  
FROM **\$349** \*

## R O O M S

Relax in one of our 246 spacious suites and guest rooms, featuring: ten foot ceilings, two line speaker phones, wireless high-speed internet access; Turkish cotton towels and bathrobes, and our **EXQUISITE BED ENSEMBLE** with a lush feather mattress, down duvets and pillows, and fine Italian linens.

## T E N S P A

**ten** spa, hidden away on the top floor of the historic **Fort Garry Hotel**, includes an unexpected bit of Turkey... an exotic oasis... the **HAMAM** at Ten... perhaps even the best spa in Canada!

[www.tenspa.ca](http://www.tenspa.ca) 204.946.6520

\* Call for more details.



from home

# THE FORT GARRY

HOTEL AND CONFERENCE CENTRE

204.942.8251 [www.fortgarryhotel.com](http://www.fortgarryhotel.com)  
1.800.665.8088 222 Broadway, Winnipeg



## HOTEL AND CONFERENCE CENTRE

The Fort Garry Hotel will attend to your guests in luxurious elegance, from an intimate dinner to a magnificent banquet and **NOW WITH AN INCREASED CAPACITY FOR UP TO 800 GUESTS**, with five grand ballrooms, 12 conference rooms, and Winnipeg's only Glatt Kosher service. Experience our award winning, culinary fare.

The Fort Garry Hotel is situated in the heart of downtown Winnipeg and is just minutes away from most major attractions. For more than 95 years, this historic icon has set the standard for grandeur, elegance, and fine cuisine, unmatched anywhere in the city. It is the premier choice of knowledgeable travellers.





## Belgian Endive & Pear Salad with Roasted Hazelnuts & Warm Aged Cheddar Dressing

### What you need

2 large heads of Belgian endive  
1 Red Bartlett Pear  
1/4 cup raw hazelnuts  
1/2 cup white wine  
3 tablespoons white wine vinegar

1/4 cup whipping cream  
1/2 cup extra virgin olive oil  
3/4 cup Bothwell 2 Year Old Aged Cheddar, crumbled  
3 teaspoons chopped chives  
Freshly ground black pepper

### How to make it

Cut root end off endive, quarter and core pear and thinly slice. Arrange endive & pear on 6 plates in a star shape from centre outwards. Chop remaining endive and place in the centre of each star. If preparing in advance rub endive and pear with water mixed with 20% lemon juice. Dry roast hazelnuts in a 350 degree F oven for 10 minutes or until skins are dark. Let cool, remove the skin and coarsely chop. Heat wine in a small saucepan over medium heat and reduce by 1/3. Add vinegar, cream and oil and reduce heat to medium-low. Whisk in cheese until melted and then pour equal portions over each salad. Sprinkle with hazelnuts, chives and black pepper.

**Yield:** Serves 6

**Chef:** Jason Wortzman

Explore [www.bothwellcheese.com](http://www.bothwellcheese.com) for more great recipes using cheese.



**120 years. 70,000 homes. One promise.**

**We will be there when you need us most.**

For top-notch home and personal property coverage, backed by top-notch claims service, get Residential Pro from Portage Mutual.



Insurance With  
*Integrity.*  
Since 1884.

**Residential, Commercial, Automobile, & Farm**

[www.portagemutual.com](http://www.portagemutual.com)

**Cognac • Armagnac • Vodka & Liqueurs**  
Winnipeg's only private brandy and liqueur store



Fenton's Wine Merchants proudly offers its customers exclusive distilled liquors, including cognac, armagnac, vodka, and a range of exclusive liqueurs, all derived from the world's finest grapes.

Cognac • Cigars • Liqueurs

**Fenton's**

947-9084 • The Forks Market





Photo by Ian McCausland

Niagara is a Mecca of farm-fresh meats, cheeses, and vegetables. In this issue's Test Kitchen, Chef Joel Lamoureux captures the farm-to-table philosophy with a recipe that can be adapted to local Manitoba ingredients in almost any season. Explore local shops and farmer's markets for fresh ingredients for your table, and discover some of the best produce that our region has to offer. Chef Joel is joined by wine experts Gary Hewitt and Rick Watkins for a sampling of fine Niagara wines to pair with your local fare (page 57).

## THE MEAL

### Roasted free-range chicken with pea puree and sautéed spring vegetables with warm honey beer vinaigrette

Serves 4 people

2 double breasts, bone on, of local, free-range chicken  
2 garlic cloves

5g/1 tsp thyme chopped

1 sprig each thyme and rosemary

10ml/2 tsp canola oil

5g/1 tsp butter

Salt and pepper to taste

Twenty-four hours before cooking, rub the chopped thyme between the flesh and the skin of the chicken and leave uncovered in the refrigerator to air dry. Drying the skin it will make it crispier when searing.

# test KITCHEN

In a heavy-bottom pan, melt oil and butter on medium heat. Season the chicken all over with salt and pepper. When the butter starts foaming, add the chicken, skin side down, then add garlic and herbs. Sear the skin until golden brown. Flip to bone side and put in a 375°F oven for about 30 minutes (until internal temperature reaches 74°C [165°F]). Let rest for 10 to 15 minutes. Remove breast from the bone and cover with foil to keep warm. Discard garlic and herbs. (Go to [www.banvilleandjones.com/cellar.aspx](http://www.banvilleandjones.com/cellar.aspx) to see Joel demonstrate how to “French” or remove the bone.)

## Pea Puree

242g/1 cup peas, fresh and local

15g/1 tbsp butter

15g/1 tbsp 35% cream

Salt

Nutmeg

Add fresh peas to a pot of salted boiling water and cook until tender, about 4 minutes. Strain the peas, reserving some liquid. Blend drained peas on high, add butter and cream. Adjust with reserved water until desired consistency is achieved. It should resemble vibrant green dough (think children's play dough). Season with salt and nutmeg.

## Spring Vegetable Sauté

Try whatever is at your farmer's market: carrots, zucchini, baby leeks, asparagus (white and/or green), radishes (watermelon, black, or daikon), wild local mushrooms (morels or shiitake), spring lettuce (spinach, Swiss chard, frisée), fresh leafy herbs (basil, parsley, oregano, pea shoots, dill).

15g/1 tbsp chicken stock or as needed

15g/1 tbsp canola oil

5g/1 tsp butter

Salt and pepper

Using a sharp knife or mandolin, thinly slice vegetables. In a sauté pan or wok, quickly sauté the vegetables and mushrooms in hot oil. Deglaze the pan with chicken stock and continue cooking until tender. Turn heat off. Gently fold in leafy lettuce, herbs, and butter. Season and serve.

**Tip:** Folding in fresh herbs and lettuces at the very end will keep the dish light and fresh tasting.

Continued on page 57





Photos by Ian McCausland



# test kitchen: the wines



**MEGALOMANIAC 2007 NARCISSIST  
RIESLING NIAGARA VQA  
\$19.99**

**Gary:** With the meal, the rich stone fruits like peach really come out in the wine. It blends well with the vegetables. This wine is like a fireworks display that stands apart from the chicken. It is fun to have all those flavours together on the palate.

**Rick:** This wine is better with the food—it softens the acidity and pairs nicely with the vegetables. It is nice to have the Riesling to constantly refresh the palate.

**Joel:** The nose on this is vibrant, citrusy, and zesty. Honey notes really explode in the wine. This wine goes well with the pea shoots and green asparagus, which are more difficult to pair. There is no astringency.



**TAWSE 2007 PINOT NOIR  
NIAGARA VQA  
\$38.99**

**Gary:** This is a great statement for a very drinkable wine from Niagara. The pairing brings out a new complexity to both the dish and the wine. Just a little bit of the morel mushroom suddenly brings out a new dimension to the Pinot.

**Rick:** After 15 minutes in the glass, this Pinot has opened up so much. The vegetable and wine together evoke a forest floor flavour, great ripeness and complexity. I would put this up against any \$60 Burgundy.

**Joel:** This is a young Pinot, so I find that the earthiness of the morels and the fruit of the wine aren't hindering each other, but they are distinct flavours in my mouth. The wine is not deconstructed by the food. The fruit tastes great with the herbaciousness and vegetables.



**STRATUS 2002 WHITE  
NIAGARA VQA \$49.99**

**Gary:** This has great complexity. This wine has classic, intense aromas; it is a testament to the quality of wine-making going on in Niagara. It works well with every flavour of the dish, but tastes a little different with each ingredient. This wine is subtle and complex and melds with food in a beautiful fashion.

**Rick:** This reminds me of *Conundrum* on steroids: it is more interesting and complex. The colour is unbelievable: it looks like a golden olive oil. I would also like to see it paired with an oily fish or rich duck.

**Joel:** The flavours of the wine and the mushrooms—the whole dish—blend and taste better together. The warm vinaigrette with the wine has some sweetness and a little bit of the buckwheat bitterness that gives it a sweet and sour effect.

**Also try:** Cave Spring 2006 Chardonnay, Niagara VQA – \$18.99; Malivoire 2005 *Ladybug* Rosé, Niagara VQA – \$19.99; Wildass 2006 *White*, Niagara VQA – \$23.99; Tawse 2007 *Sketches* Merlot/Cabernet Sauvignon Niagara VQA – \$24.99; Lailey Vineyard 2003 Cabernet Franc, Niagara – \$35.99; Cave Spring 2005 *CSV* Riesling, Niagara VQA – \$43.99; Le Clos Jordanne 2006 *Le Grand Clos* Pinot Noir, Niagara VQA – \$72.00

Continued from page 55

## Warm Honey Beer Vinaigrette

45g/3 tbsp buckwheat honey  
1/2 bottle Halfpints Stir Stick Stout (the other half is for the cook!)  
15g/1 tbsp red wine vinegar  
15g/1 tbsp grainy mustard  
30g/2 tbsp canola oil  
30g/2 tbsp hemp seed oil  
Salt and pepper

In a small, heavy-bottom pot, reduce honey and beer by half.

Add vinegar and reduce by half again. Stir in mustard and oils. Adjust seasoning and keep warm.

**Tip:** Do not stir the vinaigrette too vigorously, this will allow it to split and give a nice contrast when plated.

Join Chef Joel Lamoureux at Banville & Jones on August 26 to sample this fresh local recipe and our wine experts' wine pairings (see page 34 for details).



## Manitoba Institute of Culinary Arts



[WWW.ASSINIBOINE.NET/MICA](http://WWW.ASSINIBOINE.NET/MICA)

## Niagara Tour Reveals Canadian Wine Industry

Seven days touring the Niagara wine region last summer introduced students from Manitoba Institute of Culinary Arts in Brandon to wine production as part of their Culinary Arts or Hotel & Restaurant Management programs.

During the tour of vineyards and wineries students sampled different wines, learned about grape varieties and explored wine and food pairings.

"We got a lot out of every aspect of it," says Amy Bonchuk. "It was a huge value to what we learned in our classroom."

For Lance Cory the trip gave him a much better understanding of how the food, wine and hospitality industries all complement each other. "As a Culinary student, I went there not even knowing the difference between red or white," says Cory. "Now I know grape varieties and different types of wines."

That knowledge has helped him in his career with a local restaurant. "I do wine dinners," says Cory. "And now I know if I'm doing this salad, a nice Pinot Grigio will go well with it."

Bonchuk was surprised by the extent of the Canadian wine industry. "Coming from Manitoba we do not have a full appreciation for the quality of wine that Canada can produce," she says. Bonchuk, who plans to open an eatery featuring local ingredients, says Canadian wines will definitely be on the menu.

Photo (L-R): Amy Bonchuk, Amanda Dietrich and Lance Cory showcased Niagara wines at the Manitoba Institute of Culinary Arts 5th Annual International Wine and Food festival on January 29, 2009. The students showcased three exclusive wine and food pairings from Southbrook, Stratus and Niagara College wineries to 250 guests.



### TERRACE FIFTY-FIVE FOOD & WINE

55 PAVILION CRESCENT IN ASSINIBOINE PARK

PHONE: 938-PARK (7275)

Located in the heart of Winnipeg's beautiful Assiniboine Park, Terrace Fifty-Five mirrors the greenness of its surroundings with a menu by Chef Scarcella that emphasizes regional cuisine, fresh local products and a commitment to using sustainable and renewable resources.

For fine dining in the summer air, reserve a table on our terrace.



Event Catering Specialists

[www.wowhospitality.com](http://www.wowhospitality.com)

OPEN TUESDAY TO SATURDAY FROM 11:30AM FOR LUNCH AND DINNER  
SUNDAY 10:30AM TO 2:00PM FOR BRUNCH & 5PM FOR DINNER, CLOSED MONDAYS



“ TIME TO SPEAK HYBRID... ”

THE 2010 FORD FUSION **HYBRID**.  
A FUSION OF FUEL EFFICIENCY, PERFORMANCE AND TECHNOLOGY.  
**61 MILES PER GALLON: A REMARKABLE ACHIEVEMENT.**

## **FUSION **HYBRID****

DRIVE ONE AT KEYSTONE FORD TODAY.



Drive one.



(204) 661-9555 • 1300 Regent Avenue West • [www.keystoneford.net](http://www.keystoneford.net)





MEYERS NORRIS PENNY LLP



## The potential for growth isn't just in the vines.

At Meyers Norris Penny, we know that like grapes, it takes expert care and the right conditions to grow a successful business.

MNP is the 7th largest chartered accountancy and business advisory firm in Canada. Our professionals provide world-class expertise, in-depth knowledge and personalized service to find the right solutions for you and your business. It's knowing your vision, your business and you.

To find out what MNP can do for you, call Rob MacDonald, CA at 204.775.4531.

Chartered Accountants & Business Advisors  
204.775.4531 [mnp.ca](http://mnp.ca)



*"In Travel We Bridge"*

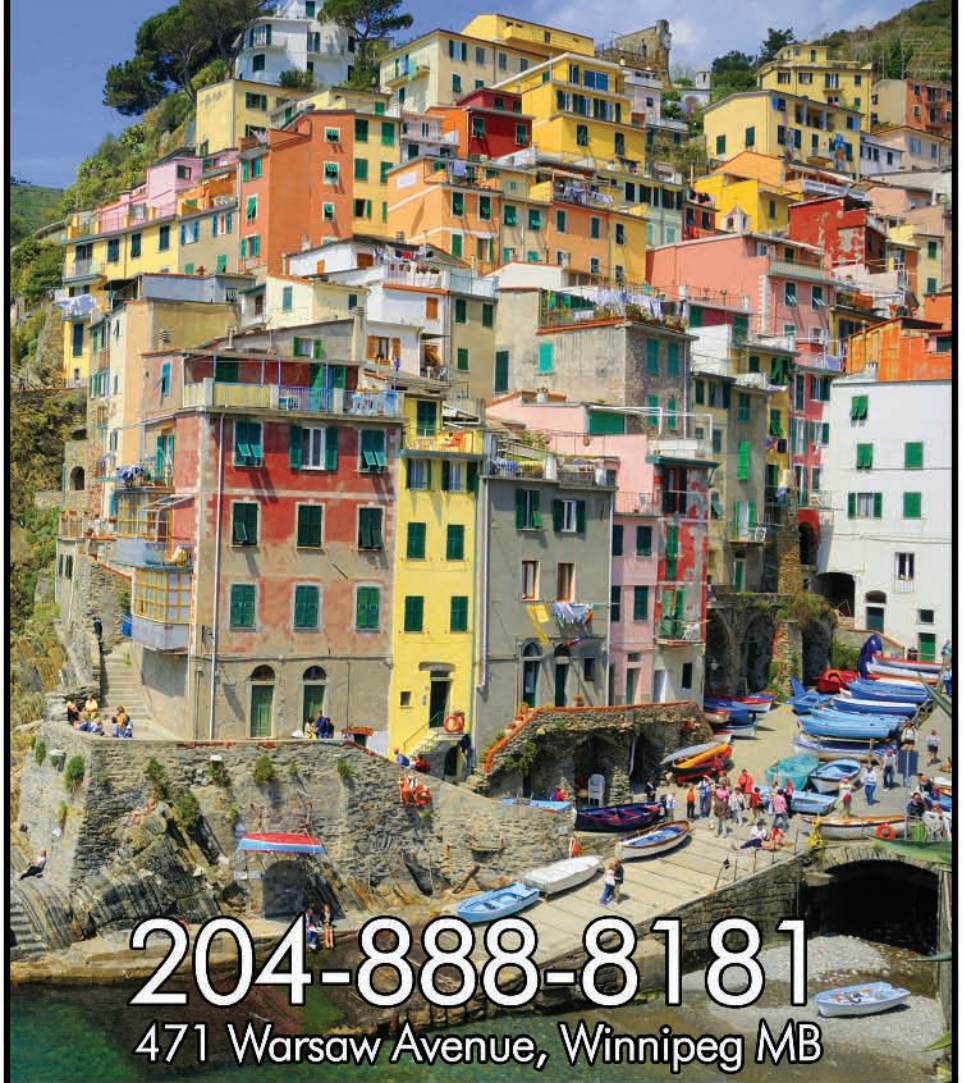


**Canada One**  
**TRAVEL PLANNERS**

[www.canadaone.travel](http://www.canadaone.travel)

**Celebrating 25 years**

## AIR HOTEL WINE & TOURS



**204-888-8181**

**471 Warsaw Avenue, Winnipeg MB**





# at play on the PENINSULA

By Mike Muirhead, Sommelier (ISG, CMS), CSW

Travel and wine are a natural pairing. In our wine education classes, we cannot talk about wine without discussing the importance of *place*. We discuss the climate, weather, soils, and all the things that make where grapes grow important. It is difficult to grasp why these things are *so* important until you actually visit wine country. Increasingly, our customers are no longer interested in jetting off to sunny shores where the welcoming drink is served in a pineapple with a tiny umbrella. They are, instead, looking at exotic places where they can both travel and learn more about their passion for wine.

You might think the best way to learn about wine is to book yourself on the next flight to France, and spend a month travelling around the multitude of French wine regions. Unfortunately, time (and budget) don't always allow for such a trip. Lucky for us, just one province to the east is the beautiful Niagara Peninsula, home to many of Canada's best vineyards and scenic wine tours.

Flying into Toronto's Pearson Airport might not get you into the mood right away, but once you are on Queen Elizabeth Way heading south towards the citrus belt, it is amazing how

quickly you forget about the busy metropolis, and are soothed by the thought of sipping some of Canada's finest wines. If you are really anxious to get to wine country, flying into Hamilton will save on your driving time, and you can be in the land of vines that much quicker.

Niagara offers wine lovers many different travel options. You can take the road well travelled, staying in the larger towns of Beamsville or Niagara-on-the-Lake. St. Catharines is in the middle of the two major wine growing regions and if you would rather spend your budget on wine than accommodation, all the big hotel chains are there to offer a comfy bed after your day of adventures. For those of you who are looking for a "country" holiday, my suggestion would be the *Inn on the Twenty* in the village of Jordan. This amazing, fully restored heritage building is part of Cave Spring Cellars and has a full spa and fine dining restaurant called *On the Twenty*. It is also in a prime location for travellers who want to take in as much of Niagara as they can, as there are over 30 wineries within a 15-minute drive, and Niagara-on-the-Lake is only another 30 minutes down the highway.



Inn on the Twenty

The townships of Beamsville, Jordan, and Vineland offer beautiful, scenic views of vineyards and a wide variety of wineries to choose from. Familiar names like Vineland, Cave Spring, and Peninsula Ridge have great wine tasting rooms, and for the serious wine (and architecture) lovers, Tawse winery offers fascinating tours. Many recognizable wineries are located 30 minutes away in idyllic Niagara-on-the-Lake, including Jackson Triggs, Inniskillin, and Hillebrand. There are also some boutique wineries like Stratus that you shouldn't miss.

Eating is the easiest part of the planning process. I always follow the simple credo, "Ask the locals," and it hasn't failed me yet! Niagara is right in the middle of Ontario's farming belt, and the best meals regularly showcase local ingredients. There are a number of chefs who have dedicated their lives to creating a one-of-a-kind experience for their diners. The most outstanding restaurant we visited was recommended to us by John Howard of Megalomaniac winery. *About Thyme Bistro*, owned and operated by Ryan Shapiro and Donna Thompson, offers not only an amazing food menu, but a fantastic BYOW program. Ryan has great passion for local food and wine and it is reflected in his menu and wine list. It is an ideal destination for foodies and cork dorks alike! The room is *tiny*, but the atmosphere is very comfortable and relaxed. With only 38 seats, and heavy local demands, reservations are a must!

For those of you who prefer a more casual setting at the end of a day of tasting, we really enjoy the beautifully restored *Jordan House Pub*. Established in 1844, it is filled with friendly locals and ice cold beer to cleanse the palate. They offer hearty fare, and it is a great way to unwind, with a big fireplace in the corner, and live music every weekend.

Niagara offers full days of wine tastings and tours, and photo ops to fill up several

*The Current*  
RESTAURANT AND LOUNGE

Enjoy the tastes of Canada in a contemporary Canadian dining experience.

Come escape to the lounge for Live Jazz every Thursday, Friday and Saturday night, or for Sunday Buffet Brunch with the family.



Indulge.

75 Forks Market Road Wpg MB R3C 0A2  
Toll Free: 1-877-377-4100 Reservations: 204-942-6555  
[www.innforks.com](http://www.innforks.com)

*Inn at the Forks*





Cave Spring Cellars Tasting Room (Photo by David Warrenchuk)

memory cards. It can also be a relaxing stroll through some vineyards with the sun on your face after a day at the spa. The wonderful people and amazing wine culture make it a natural choice for an unforgettable wine adventure.

#### Where to Stay:

**Romantic Weekend Away – Inn on the Twenty**  
[www.innonthetwenty.com](http://www.innonthetwenty.com)

**Casual Weekend with Friends – Jordan House**  
[www.jordanhouse.ca](http://www.jordanhouse.ca)

#### Where to Visit:

**Beamsville, Vineland, Jordan**

*Vineland Estates* – [www.vineland.com](http://www.vineland.com)

*Tawse Winery* – [www.tawsewinery.ca](http://www.tawsewinery.ca)

*Peninsula Ridge* – [www.peninsularidge.com](http://www.peninsularidge.com)

*Henry of Pelham* – [www.henryofpelham.com](http://www.henryofpelham.com)

*Cave Spring Cellars* – [www.cavespringcellars.com](http://www.cavespringcellars.com)

**Niagara-on-the-Lake**

*Stratus Vineyards* – [www.stratuswines.com](http://www.stratuswines.com)

*Southbrook Vineyards* – [www.southbrook.com](http://www.southbrook.com)

*Hillebrand Winery* – [www.hillebrand.com](http://www.hillebrand.com)

#### Where to Eat

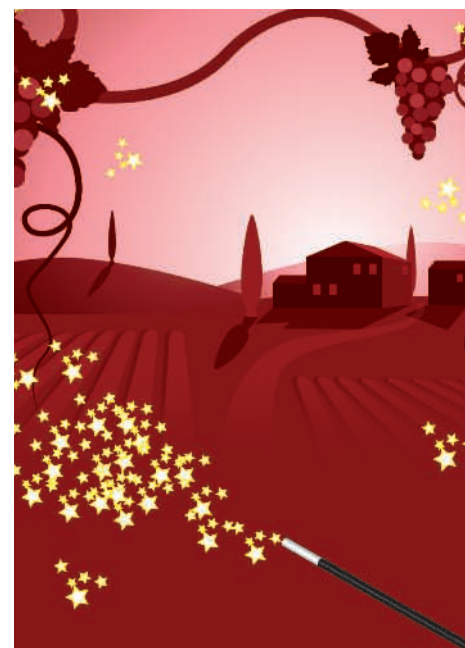
*About Thyme Bistro* (3457 King Street, Vineland)  
[www.abouthymebistro.com](http://www.abouthymebistro.com)

*Stone Road Grille* (238 Mary Street, Niagara-on-the-Lake)  
[www.stoneroadgrille.com](http://www.stoneroadgrille.com)

*Jordan House Tavern* (3751 Main Street, Jordan)  
[www.jordanhouse.ca](http://www.jordanhouse.ca)

*On the Twenty* (3845 Main Street, Jordan)  
[www.innonthetwenty.com](http://www.innonthetwenty.com)

**Reference and Maps:** [www.winesofontario.org](http://www.winesofontario.org) 



## IF YOU CAN DREAM IT WE CAN MAKE IT HAPPEN

Come and experience the history of Niagara—Canada's oldest wine producing region. Taste, savour and learn how a bottle of Canada's finest wine is produced. After your day of discovery, relax at a spa or indulge in a romantic meal at one of the many local gourmet restaurants.

To create your own personalized dream package, contact:

**Philip & Mychelle Houde**  
 River East Travel & Cruise Centre  
 1795 Henderson Highway  
 Winnipeg, Manitoba R2G 1P3  
 Phone: 204.338.4677  
 Toll Free: 800.653.1177  
 E-mail: [info@rivereasttravel.com](mailto:info@rivereasttravel.com)

**[rivereasttravel.com](http://rivereasttravel.com)**





## We specialize in:

- Customized wine tours
- Pre-packaged wine tours
- Wine theme cruises and tours in: Europe, California South Africa, Australia & South America



John and Natalia van Houdt  
Owners / Master Cruise Counselors

## AMAZING CRUISES & SAFARIS

2-1700 CORYDON AVENUE  
WINNIPEG, MB  
R3N 0K1

Phone: 204-989-8800

Toll Free: 1-800-461-7245

info@amazingcruisesandsafaris.com

# The Cellar Door Travels the Globe



Banville & Jones Wine Co. is sending its wine experts around the globe to bring wine trends and tastes home to you.

## October 2009

*The Cellar Door* takes you to the wine Mecca of the southern US: Napa Valley.

## February 2010

*The Cellar Door* explores centuries of wine tradition in one of France's most complex regions: Burgundy.

## People love magazines.

Poise Publications Inc. develops print media solutions that engage readers and build customer loyalty. Let us develop your vision in print. Contact us for publishing and advertising opportunities today.

**Poise**  
publications

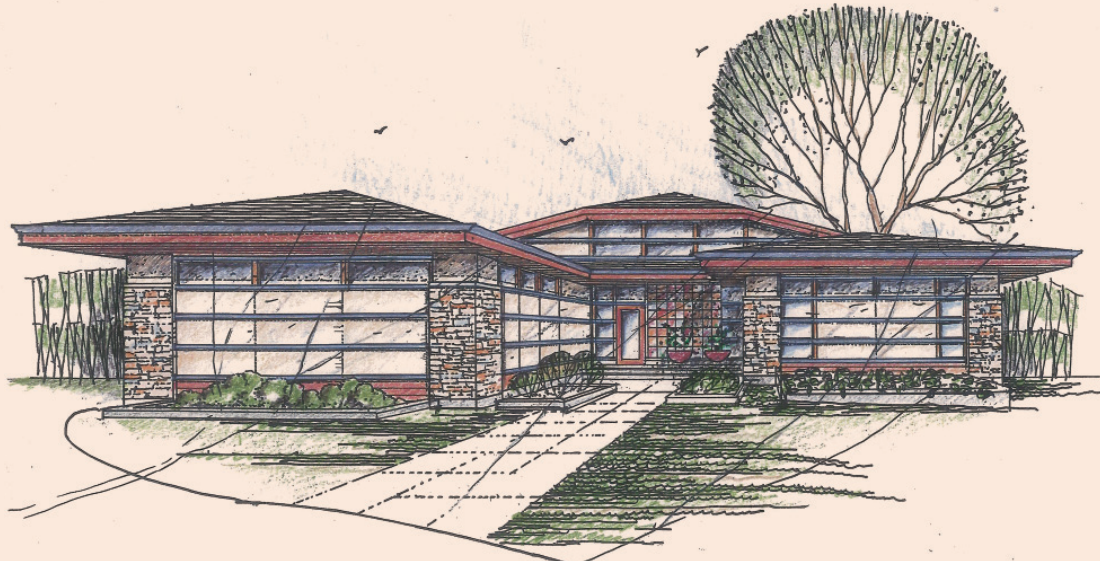
For advertising and custom publishing queries, contact Megan Kozminski, Director of Marketing at [megan@poisepublications.com](mailto:megan@poisepublications.com) or visit [www.poisepublications.com](http://www.poisepublications.com).





# harris builders

manitoba's pre-eminent luxury home builder



style. integrity. innovation.

4-2090 corydon ave. 953-1060

## Textured Engineered PLANK FLOORING



WOOD



**Bill Knight**  
SINCE 1970  
FLOORING & CARPETS

BUS: (204) 783-9600  
TOLL FREE: 1-888-361-9258  
[www.billknight.com](http://www.billknight.com)  
895 Century Street  
Winnipeg MB R3H 0M3





1-1190 taylor avenue

204.777.1190

www.aevi.ca

mon 10-5 . tue 9-10 . wed 9-7  
thu 8-10 . fri 8-6 . sat 8-5

hair . LCN gels . wax . makeup  
lash enhancement . massage  
aesthetics . botox and fillers

*indulge in a  
pedicure  
party at aevi*



At aevi spa salon accessories, we offer a full range of aesthetic services, hair care, and a fresh and exciting collection of jewellery and accessories. We specialize in LCN gel nails and we are an exclusive Bumble & Bumble hair salon.



*Spa*



*Salon*



*Accessories*



**aevi** (pronounced i · vee) means **life** ~ let us be a part of yours





## sidebar

By Sylvia Jansen,  
Sommelier (ISG, CMS), CSW

When I was in first-year university one of my friends gave me a bottle of “Canadian” wine. Like some other Canadian wine products in the early 1970s, this wine was an unusual shade of mauve. On the label was a nice furry cartoon creature that promised a nice bubble on the inside. I never found out, because I placed it to chill near the open window of my dorm room in February. The bottle froze. I returned to find broken glass and sticky mauve sorbet all over my philosophy essay. It did not matter: it was baby-wine-pop. I knew that if it said it was Canadian, it was a problem. Serious wine lovers like me were into French. Italian. German. Maybe one of the upstart Californians. Certainly not Canadian. There may have been a few of our winemakers doing it right, but we never saw their wines out here on the bald prairie.

Our national wine scene at the time was haunted by lows: many growers were using native North American grapes (low quality wine); Canadian consumers were not as focused on wine (low expectations); and experts were of the view that we could not grow good stuff anyway (low temperatures). A lot has changed in a generation.

In 1988, the Free Trade Agreement set in motion a whole series of developments by pitching tariffs on imported wine. Canadian wine producers were challenged to compete on a larger stage. Suddenly, grape varieties such as Concord would not do. Consumers were getting more Californian wines. Expectations were rising.

Before long, Canadian winegrowers realized that European grape varieties could survive, and flourish, in places


like the Okanagan and Niagara. They pulled up the old vines, and reduced the size of vineyard areas to manage the best plots better. Noble European varieties like Merlot, Chardonnay, and Riesling were planted in greater numbers. The only hybrids that stuck around were those that had potential for interesting wine: Vidal (giving peachy, rich Icewine and late harvest whites); as well as Baco Noir and Marechal Foch (reds with saucy personalities). I expect that the source of my mauve stuff was part of what went under the bulldozer.

The reality, though, is that grapes do not come out of a faucet: it takes half a dozen years to turn off the Concord tap and turn on the Cabernet tap. Moreover, growers sometimes revised initial decisions, pulled up, planted again, and waited again.

During this time, people like Donald Ziraldo in Ontario and Harry McWatters in BC worked tirelessly to promote Canadian wine—inside our borders and beyond—and to advance VQA regulations. Producers brought successful vineyard experts and wine-makers from elsewhere to borrow from the world’s wisdom. For our part, Canadian consumers began to realize that this stuff could be really good.

Within a generation, Canadian Icewine and table wines began to hit the world stage. International awards arrived. Some producers have even become famous phantoms, with cult wines that we know exist, but have never tasted because the tiny quantities are snatched up in a heartbeat. And for a number of years, Rideau Hall, the residence of the Canadian Governor General, has had a completely Canadian wine cellar, serving our VQA wines (including some phantoms) to the world’s visitors.

It is a good thing that today’s philosophy essays might have to mop up some spilled Vineland Sparkling Brut, or that laptop keyboards might have to be drained of the accidental splash of Malivoire Pinot Noir. If we mourn the spill, it means that we have come of age.

So here’s to you, patriotically. 

# PAYING TOO MUCH FOR BENEFITS?



## WE HAVE YOU COVERED.

For a free and confidential  
no obligation benefits review  
please contact:

George Sigurdson or  
Kevin McFadden  
at 204.953.1600



**SIGURDSON  
McFADDEN**

BENEFITS & PENSIONS

[WWW.SIGURDSONMCFADDEN.COM](http://WWW.SIGURDSONMCFADDEN.COM)

Protecting the things you value most...  
*Insurance that fits your life.*

**R** **RANGER**  
INSURANCE

*Advice You Can Trust*

204.925.8550 • [rangerinsurance.ca](http://rangerinsurance.ca)



# shopping list

❑ Banville & Jones Corkscrew \$8.95	51
❑ Banville & Jones 10th Anniversary “Best Of” Mixed Case \$169.99	33
❑ Banville & Jones 10th Anniversary Cottage Case (red or white) \$129.99	33
❑ Telmo Rodriguez 2007 DO <i>Basa Rueda</i> , Spain \$16.99	70
❑ Bennett Lane 2004 <i>Maximus</i> , Napa Valley \$47.99	70
❑ Cave Spring 2005 Brut <i>Traditional Method</i> , Niagara VQA \$43.99	27
❑ Cave Spring 2006 Chardonnay, Niagara VQA \$18.99	57
❑ Cave Spring 2005 <i>CSV</i> Riesling, Niagara VQA \$43.99	57
❑ Caymus 2006 <i>Conundrum</i> Proprietary Blend, Napa Valley \$32.99	13
❑ Colio nv <i>Bianco Secco</i> , Niagara \$18.99	51
❑ Colio nv <i>Rosso Secco</i> , Niagara \$18.99	51
❑ Domaine Philippe Gilbert 2007 Menetou-Salon Blanc, Loire Valley, France \$29.99	70
❑ Don Ramon 2006 Campo de Borja DOC, Spain \$10.99	13
❑ Fattoria La Torre 2005 <i>Stringaio</i> IGT, Tuscany, Italy \$36.99	70
❑ Govino wine glasses \$4.99/\$23.94	22
❑ Heredad Ugarte 2004 <i>Crianza</i> Rioja DOP, Spain \$18.99	13
❑ Houdini Corkscrew \$60.00	51
❑ Lailey Vineyard 2003 Cabernet Franc, Niagara VQA \$35.99	57
❑ Le Clos Jordanne 2006 <i>Village</i> Chardonnay, Niagara VQA \$30.00	19
❑ Le Clos Jordanne 2006 <i>Village</i> Pinot Noir, Niagara VQA \$30.00	19
❑ Le Clos Jordanne 2006 <i>Le Clos Jordanne Vineyard</i> Chardonnay, Niagara VQA \$42.00	19
❑ Le Clos Jordanne 2006 <i>Le Clos Jordanne Vineyard</i> Pinot Noir, Niagara VQA \$42.00	19
❑ Le Clos Jordanne 2006 <i>Le Grand Clos</i> Pinot Noir, Niagara VQA \$72.00	19, 57
❑ Malivoire 2005 <i>Ladybug</i> Rosé, Niagara \$19.99	57
❑ Maurel Vedeau 2006 Sauvignon Blanc, Vin de Pays d’Oc, France \$14.99	70
❑ Megalomaniac 2005 <i>Bravado</i> Cabernet Sauvignon, Niagara VQA \$29.99	23
❑ Megalomaniac 2006 <i>My Way</i> Chardonnay, Niagara VQA \$29.99	23
❑ Megalomaniac 2007 <i>Narcissist</i> Riesling, Niagara VQA \$19.99	23
❑ Megalomaniac 2005 <i>Sonofabitch</i> Pinot Noir, Niagara VQA \$29.99	23
❑ Megalomaniac 2006 <i>Vainglorious</i> Merlot/Cabernet, Niagara VQA \$29.99	23
❑ Mix-a-Box	32
❑ Perfect Wedding Gift \$199.99, \$499.99	32
❑ Peugeot Elis Rechargeable Electric Corkscrew \$124.99	22
❑ Private Preserve Wine Preserver \$18.99	13
❑ Reidel O Glasses \$11.99	51
❑ Sangria Lolailo, Spain \$30.99	22
❑ Stratus 2002 <i>White</i> , Niagara VQA \$49.99	27, 57
❑ Stratus 2005 <i>Red</i> , Niagara VQA \$56.99	27, 57
❑ Tawse 2007 Pinot Noir, Niagara VQA \$38.99	57
❑ Tawse 2007 <i>Sketches</i> Merlot/Cabernet Sauvignon, Niagara VQA \$24.99	57
❑ Vacuvin Insulated Wine Cooler \$29.99, \$44.99	51
❑ Villa Maria 2006 <i>Private Bin</i> Pinot Noir Marlborough, New Zealand \$27.99	70
❑ Vineland 2006 Vidal Icewine, Niagara VQA \$56.99	27
❑ Vineland 2007 Semi-Dry Riesling, Niagara, VQA \$14.99	13
❑ Vinutri Essential Wine Aerator \$69.99	23
❑ Wildass 2006 <i>White</i> , Niagara VQA \$23.99	57

*Due to the nature of the wine industry, any prices and vintages listed in this publication are subject to change and cannot be guaranteed by Banville & Jones Wine Co.*

# top picks



## JENNIFER MOURANT

Telmo Rodriguez 2007  
Basa DO Rueda, Spain  
\$16.99

Imagine a wine that doesn't need a dinner party, or a special occasion to make an appearance. The 2007 Basa is the perfect everyday white wine to keep your taste buds guessing. This Verdejo/Sauvignon Blanc/Viura blend displays a wonderful balance of passion fruit, melon, pear, apple, fresh fennel, and slight lemon rind to even the minerals notes. Let curiosity guide you—this is a wine with endless possibilities.

.....



## KAREN NISSEN

Fattoria La Torre 2005 *Stringaio*  
Tuscany IGT  
\$36.99

Grapes are handpicked at Fattoria La Torre (farm of the tower), a very small Tuscan production house I had the pleasure of visiting in January. In 2008, their *Esse* Syrah won Best Syrah against wines from all over the world. The equally delicious *Stringaio* is 70% Syrah and 30% Cabernet Sauvignon. Aging in oak for 12 months gives it a sweet vanilla bouquet and smooth tannins. The luscious cherry and blackberry nose follows through on the palate and is *molto buono*!

.....



## TODD ANTONATION

Bennett Lane 2004 *Maximus*  
Napa Valley  
\$47.99

Ladies and gentlemen, *start your palate*. Bennett Lane started out in the Nascar circuit and is now pumping out full-throttle reds that will leave you spinning your tires. *Maximus* has Cassis liquor and vanilla soaked blueberries on the extremely long silky smooth finish. Ignite your BBQ, throw on a big juicy ribeye and savour every last drop of this Napa Valley feasting wine. Scored nine out of ten on the Toddometer, and also made the Toddometer Top 20 of 2008.

.....



## DARREN RAESIDE

Domaine Philippe Gilbert 2007  
*Menetou-Salon Blanc*  
Loire Valley, France  
\$29.99

I can't wait to fire up the BBQ on a beautiful "any day" night and crack something cool and crisp, refreshing and appetizing. We call these patio wines, summer sippers, or picnic wines: the whites of summer are clean, cool and calculating. My favourite is Philippe Gilbert's Menetou-Salon. Racy, zippy, beyond organic—it's biodynamic. Tradition meets modern in this truly great Sauvignon Blanc!



## SARALYN MEHTA

Villa Maria 2006 *Private Bin*  
Pinot Noir Marlborough  
New Zealand  
\$27.99

I love to happen across a New World wine that is brushed with Old World sensibilities. The nose on this Pinot is New World, with loads of creamy raspberry. Yet, the palate is decidedly Old World: light-bodied with an intense, tart cherry note. This wine's true beauty can only be experienced if you decant, treat it to a little fresh air and drink it with a meal.



## PAULINE BURNETT

Maurel Vedeau 2006  
Sauvignon Blanc  
Vin de Pays d'Oc, France  
\$14.99

It's summer, and I have a great patio wine for you to enjoy in the sun! This refreshingly light wine is a perfect match with all of those summer tapas evenings. Full of grapefruit and melons, it has a classic Sauvignon nose full of gooseberries. Let me tell you, one taste of this crisp, unoaked Sauvignon Blanc will not be enough!





# TOLAINI



Pierluigi Tolaini and world renowned Oenologist Michel Rolland  
present the very best of Tuscany

Picconero      Al Passo      Valdisanti



Imported exclusively by Banville & Jones Wine Merchants, New York  
Available exclusively at Banville & Jones Wine Co. Winnipeg



OLD WORLD  
INSPIRATION

NEW WORLD  
PERFECTION

Located on the gentle slopes of the Niagara escarpment, Tawse Winery is a family owned business that encompasses eighty acres of vineyard and features a unique six-level, gravity-fed processing facility.

Using old world inspired techniques, we carefully and skillfully process our fruit to bring out its individual characteristics. The fruit comes from old-growth, low-yield vines, giving our wines great depth, richness and character.

TAWSE WINERY  
[www.tawsewinery.ca](http://www.tawsewinery.ca)



NOW AVAILABLE IN MANITOBA, ALBERTA AND BRITISH COLUMBIA