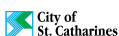


NIAGARA WINE *festival*

A VINTAGE HARVEST
SEPTEMBER 13-28 /14

Festival Guide




 /NiagaraWineFestivals

 @NiagaraWineFest

niagarawinefestival.com

Niagara's Urban Connection to Wine Country!



Follow The Wine Route 

The City of St. Catharines and Wine Council of Ontario have taken the Niagara wine route through historic downtown St. Catharines! Wine route signage now leads visitors past the many restaurants, pubs, shops and downtown businesses located in St. Catharines, delivering an enhanced Niagara experience. See you in St. Catharines, the centre of wine country!



Wine Country Weekends

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A Message from the Mayor

On behalf of St. Catharines City Council, I am pleased to welcome you to the 63rd Annual Niagara Wine Festival. Once again we come together to celebrate and showcase our local grape harvest and winemakers.

As I leave the Office of the Mayor, I leave with fond memories of the many Wine Festivals I have enjoyed in my official capacity. Walking through the streets of downtown St. Catharines in the Grande Parade is always a highlight for me. The atmosphere at Montebello Park is one of celebration for the entire family. Young or old, there are activities and entertainment scheduled to entice the entire family over the two weeks of the Festival. Whether I am participating in the Mayor's Grape Stomp or strolling through Montebello Park while savouring a glass of one of our fine wines, there is a contagious excitement in the air.

The Niagara Wine Festival is a tradition that has been embraced by our local residents and drawn visitors to St. Catharines for years. Please join us for another successful year of celebrating the grape. I encourage you to get a taste of Niagara!

Best regards,

Brian McMullan
Mayor



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A Message from the Festival



Welcome to Canada's largest annual celebration of Ontario's award-winning wineries and vineyards.

We are proud to pay tribute to 67 years of grape growing excellence with three weekends of incredible Wine Festival programming across the Niagara Region. Canada's oldest and largest wine festival has something to offer everyone. This program will provide you with all the information that you will need to ensure

that your visit to Niagara during the harvest season will exceed your expectations.

This year during our 63rd celebration we introduce two new programs with focus on the harvest bounty in Niagara. The Harvest Table seminars will feature celebrity chef demonstrations using produce from our own backyard. The Harvest Lounge ticket will provide front of the line access to the park and the creature comforts in the sheltered pavilion alongside premium wines and shared platters created by top local chefs.

Choose the famed wine route along with your Discovery Pass and explore eight wine and culinary pairings from over thirty five wineries (winery experiences are listed at the back of this guide).

This year Niagara celebrates Brock University's 50th Anniversary and highlights the CCOVI (Cool Climate Oneology and Viticulture Institutes) Educate Your Senses seminars. Join Dairy Farmers of Canada and local winemakers as Dr. Linda Bramble leads you through an entertaining and informative wine and cheese tasting.

From wine and culinary to family entertainment and a showcase of incredible entertainment; downtown St. Catharines' historic Montebello Park has something for everyone.

You won't want to miss the Meridian Grande Parade themed for 2014 as "Celebrating 200 Years of Peace" as we continue to commemorate the bicentennial of the War of 1812, while moving into the present day.

Join us for the 63rd Niagara Wine Festival and experience "Our Sense of Place" in Niagara, Canada.

A handwritten signature in black ink that reads "Kimberly Hundertmark".

Kimberly Hundertmark

Executive Director

Niagara Grape & Wine Festivals

Pre-Festival Events



75th Anniversary of "The Grapes of Wrath"

The Niagara Pumphouse, Niagara-on-the-Lake

September 5 to October 2, 2014

Local artists pay tribute to John Steinbeck. The exhibit will feature original oil paintings, as well as live music, literature and drama.

Shaw Festival Speaker Series

SHAW 20
FESTIVAL 14

Shaw Festival Theatre, Niagara-on-the-Lake

September 13, 2014 | 11am

\$35+HST per person

A Shaw speaker series to savour! A panel discussion on the farm-to-table movement moderated by Lucy Waverman and featuring some of Niagara's recognized leaders in this field.

Visit shawfest.com for tickets.



Taste of the Harvest

Mike Weir Winery, 4041 Locust Lane, Beamsville

September 13, 2014 | 7-11pm

\$100+HST | \$95+HST until September 1

Treat your taste buds during Hospice Niagara's Annual Taste of the Harvest event. Explore the impressive landscape and breathtaking views while enjoying wines and innovative local culinary created from the bounty while listening to live entertainment by local artists. The event also features a silent auction where you will be able to bid on a variety of prizes and experiences from our generous donors.

Call **905-984-8766** to reserve your tickets today!



31st Grape Growers of Ontario Celebrity Luncheon

Presented by Meridian Credit Union and

Friends of the Greenbelt Foundation

Club Roma, 125 Vansickle Road, St. Catharines

September 17, 2014 | 11:30am-1:45pm

\$75+HST | \$550+HST for a table of eight

The Grape Growers of Ontario invite you to celebrate the 2014 harvest with us and this year's Canadian celebrity guest speaker, Rick Hansen. Otherwise known as the Man in Motion, Rick is a celebrated athlete, a catalyst for change in society and a man dedicated to making a difference.

Tickets are available from the Grape Growers of Ontario at **905-688-0990** or online at niagarawinefestival.com



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The Montebello Park Experience



**The 2014 Fallsview Casino Resort
Wine & Culinary Experience
Admission is FREE**

The hub of the Niagara Wine Festival can be found in historic Montebello Park in downtown St. Catharines. One of the oldest and most beautiful parks in the Niagara Region comes alive for two weekends in September. A celebration of Niagara and the bounty of harvest, the Montebello Park food and wine experience truly showcases all that the Region has to offer. Local chefs will provide regional cuisine from one to three tokens per portion, while VQA wines can be purchased by the sample or glass. Festival tokens can be purchased in \$3.25 (HST included) denominations or in advance at the Festival office.

A true "Wine Country" experience awaits you!

The Centre Stage

Montebello Park is the premier setting for most of the Festival's featured events including a great lineup of activities for the entire family. Experience 24 award-winning wineries, Niagara cuisine and great entertainment each weekend.

Join us at Centre Stage where we will host a roster of chart topping Canadian artists like *Royal Wood*, *Leah Daniels* and *Tebey*. Enjoy your favourite local bands alongside a lineup of headlining tribute bands such as *The Caverners*, *Hotel California*, *Elton Rohn*, *Desire* and *The Wheat Kings*.

FREE admission each day. FREE parking on weekends and evenings in City parking garages and lots.

Park Access

Fridays, September 19 and 26 | 5pm-10:30pm
Saturdays, September 20 and 27 | 11am-10:30pm
Sundays, September 21 and 28 | Noon-8pm

Please read event details carefully. Certain conditions may apply. Events and/or programs may be subject to change without notice. For Discovery Pass events, please call the individual wineries for complete details. For tickets and information, please call the Festival Office at 905-688-0212 or visit niagarawinefestival.com

Photos by Chimpanzee, Julie Jocsak, Sandra Ozkur and Kristene Sweet.



RBC
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Building a better community starts with the right foundation.

Creating a vital, healthy community is a group effort. And at the heart of it, you'll find local organizations, fuelled by committed people who are passionate about building a better future for us all. That's why RBC® celebrates community-based organizations through the contribution of our resources, time and talents. Together we can build the right foundation for our community.

We are proud to support the **Niagara Grape and Wine Festival**.

To find out more, go to www.rbc.com/responsibility.



TM

2014 Entertainment Lineup



Friday, September 19

presented by



Hotel California – A Tribute to the Eagles 7:20-10:30pm

The Eagles scored seven number one singles, six Grammys, five American Music Awards and held six number one albums.

They are one of the world's best selling bands of all time and Hotel California prides itself on creating the illusion that you are listening to the actual Eagles.

Hotel California is the premier tribute to the Eagles and arguably the most popular in the world! The group has performed in Japan, Dubai, Bermuda, all over North America and shared the stage with the *Doobie Brothers*, *Lynyrd Skynyrd*, *REO Speedwagon*, *Styx* and *Gretchen Wilson*, just to name a few. If you close your eyes you'd swear it was the Eagles, note for note.

Get Home Safe Program!



905-685-7343 • centralniagara.com

905-685-5464 • 5-0taxi.com

289-929-0701 • YourDD.ca

The Niagara Wine Festival is partnering with taxi companies in St. Catharines to get all of our park visitors home safely!

After a fun night of Niagara wine and great friends, be responsible and choose one of our transportation partners when you depart from Montebello Park.



We made maps
a lot better:
with wine.



Scan to start
your journey on
www.wineontour.ca



Saturday, September 20

presented by **ez**ROCK 105.7**Garden of Eden | 12-12:45pm**

A collaboration of music students from Ryson's Studio of Music.

Soul Jam | 1-2:45pm

For over 20 years, the members of Soul Jam have been mixing Chicago and Texas Blues, R&B, Soul and Motown providing the right formula for a party!

Stereoflavour | 3-4:45pm

Stereoflavour is a fun, hip cover band from Toronto, playing everything from motown and classic rock, to jazz and top40. The group produces an array of different sounds and is sure to get you on your feet!

Trouble & Daughter | 5-6:45pm

Photo credit: Fred Merritt

From the greater Toronto area, Trouble & Daughter is a folk-rock band, rich in vocals with acoustic back-up. They live up to their namesake with pure enthusiasm and a barrage of sweet melodies and harmonies.

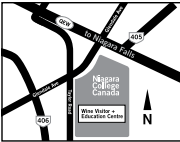
Desire – A Tribute to U2 | 7:30-10:30pm

Desire is an international U2 tribute act from Hamilton, Ontario. Creating the most authentic U2 sound while capturing the passion and energy of their live performances. Desire is a Niagara Wine Festival band in demand!

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IDEAS**



**EXTRACTING
CONCEPTS**



**PERFECTING
THE PRODUCT**



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THE RESULT**

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Sunday, September 21

presented by ezROCK 105.7


S.C.E.N.E. People's Choice Winner: Cardinals | 12:30-2:30pm


Named after a street walked nightly during long recording sessions, Cardinals have quickly moved from a high school jazz band's simple indie project, to a name more demanding in their hometown. The band has landed support slots for touring acts *Said The Whale*, *Take me to the Pilot* and *Paper Lions*, and recently secured a worldwide distribution deal with *Alternative Empire (Crystalyne)*.

Whale, *Take me to the Pilot* and *Paper Lions*, and recently secured a worldwide distribution deal with *Alternative Empire (Crystalyne)*.

Royal Wood | 3-4:45pm


Beginning on the piano at the age of four, Royal became a multi-instrumentalist by his early teens. In fact, any instrument he could get his hands on was explored and devoured.

The last few years have brought upon many celebrated achievements in Royal Wood's career. His latest single "Forever and Ever" was the #1 added song at HOT AC Radio in Canada and a Top 20 hit on CBC Radio 2. Making its debut in the fall of 2013 the track reached Top 5 on the iTunes Singer/Songwriter chart. Wood has continued to evolve and hone his musical craft – maintaining an unmistakable identity while uncovering and reinventing his sound.

Elton Rohn – A Tribute to Elton John | 5-8pm


Elton Rohn brings all the true spirit and passion of an authentic 70's Elton John show. The costumes, the musicianship and the full four part harmony make them one of the best Elton John tributes anywhere. A Canadian and American festival favourite, you'll swear you are listening and watching

Elton John. They've headlined in Las Vegas, and theatres in Canada and the USA. Not to be missed!

Building stronger communities.

At BMO Bank of Montreal®, we take pride in our local communities. That's why, each year, through various sponsorships and community involvement we are committed to providing our support.

BMO Bank of Montreal is proud to be the Official Community Volunteer Sponsor of the 2014 Niagara Grape & Wine Festival



®Registered trade-marks of Bank of Montreal.



PURCHASE YOUR DISCOVERY PASSES TODAY!

For more information see page 27.

Friday, September 26

presented by

**Jonesy | 6:30-7:30pm**

Jonesy's musical influences range from *Imagine Dragons* to *Pharrell* and everything in between. Over the past ten years these Garden City natives have shared the stage with some of Canada's biggest names and are excited to be back in Niagara to put on a show for their hometown crowd.

The Caverners – A Tribute to The Beatles | 8-10:30pm

Audiences have been raving about the all Canadian tribute to *The Beatles* known as The Caverners. Enjoy everything from “She Loves You” to “Day Tripper”, from “Help!” and “Hard Day’s Night” to “Get Back” and “Hey Jude.” It’s a ride you won’t want to miss!

Saturday, September 27presented by **97.7 HTZ-FM****Flat Broke | 12:30-3pm**

Mike, Rick and Doug met when they joined a Beatles tribute band and became best friends. They have called themselves many things over the years and have had the chance to perform at many festivals,

theatres, corporate events and restaurants all over the world.

The Mandevilles | 3:15-5:15pm

The Mandevilles don't just play – they combust! Exploding outwards from the stage, their sincerity and energy enveloping the crowd, transforming them from passive audience and taking them on a journey soaked in whiskey, sweat, and tears.

Barbarosa | 5:30-7:30pm

An alternative-folk band founded by Patrick Beedling in 2011. Based in St. Catharines, the group's debut EP, *Sinking West*, is the culmination of two years of writing with dark acoustic textures underpinned by a pop sensibility. The group recently recorded new material and embarked on a tour of Eastern Canada.

The Wheat Kings – A Tribute to The Tragically Hip | 8-10:30pm

The Wheat Kings perform songs by *The Tragically Hip* and more, creating an atmosphere that is both fun and exciting to get audiences into the music! The five-piece Toronto-based band covers popular Hip songs along with an impressive selection of rock n' roll that everyone can enjoy.

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Sunday, September 28

presented by

**Brad James | 12:45-1:45pm**

Like most musicians, Brad's passion started at an early age. The influence of family and friends has helped to drive him in his pursuit of a career in music. Brad's development musically has been through traditional and non-traditional ways... he started playing piano and later picked up the guitar and learned how to play a few chords.

Ash & Bloom | 2:30-4:30pm

Matt McKenna and James Bloemendal were surrounded by music as they grew up and have become a powerhouse duo. Ash & Bloom have crafted a sound reminiscent of *Simon & Garfunkel* and *Iron & Wine*. Their show also leans into synergy as their songs turn audiences into unsuspecting choirs.

Leah Daniels | 4:45-6:15pm

In the past year Leah Daniels has spent extensive time writing in Nashville, released two music videos and was nominated for a 2013 CCMA Award for Interactive Artist of the Year. Anyone who meets Leah Daniels will see a girl with equal parts drive and

heart. She truly has the eye of the tiger, is down to earth and proud of her roots.

Tebey | 6:45-8pm

Tebey is a multi-genre songwriter and country music artist with multiple radio hits including his CCMA nominated "Somewhere In the Country," top ten smash "Till It's Gone" and his top 5 radio phenomenon, a countrified version of "Wake Me Up" feat. Emerson Drive.

His new single and video "Now I Do" is blasting up the charts!

Niagara Wine Festival presents The Harvest Lounge



\$10+HST per pass

The Harvest Lounge in Montebello Park's historic pavilion provides guests with the creature comforts away from the crowd and private seating with a panoramic view of the entire park.

We invite you to enjoy the Festival in relaxed style. Sip and savour premium VQA wines and incredible shared platters of charcuterie prepared by two of Niagara's top chefs and chefs of the future.

Chefs Erik Peacock of Wellington Court Café and Justin Downes of the Restaurant at Vineland Estates Winery have partnered with CanDisPro and The Cheese Cellar at Stoney Ridge to create artisanal Canadian cheese and meat platters accompanied by specialty relishes, freshly pickled products and house-made mustards that will satisfy your inner foodie.

Exclusive to Lounge Patrons

The sheltered pavilion is your ticket to comfortable private seating, private washrooms, private bar and food service and LCD screens of the Centre Stage. Your Harvest Lounge pass also provides front of the line access to the park through the VIP entrance.

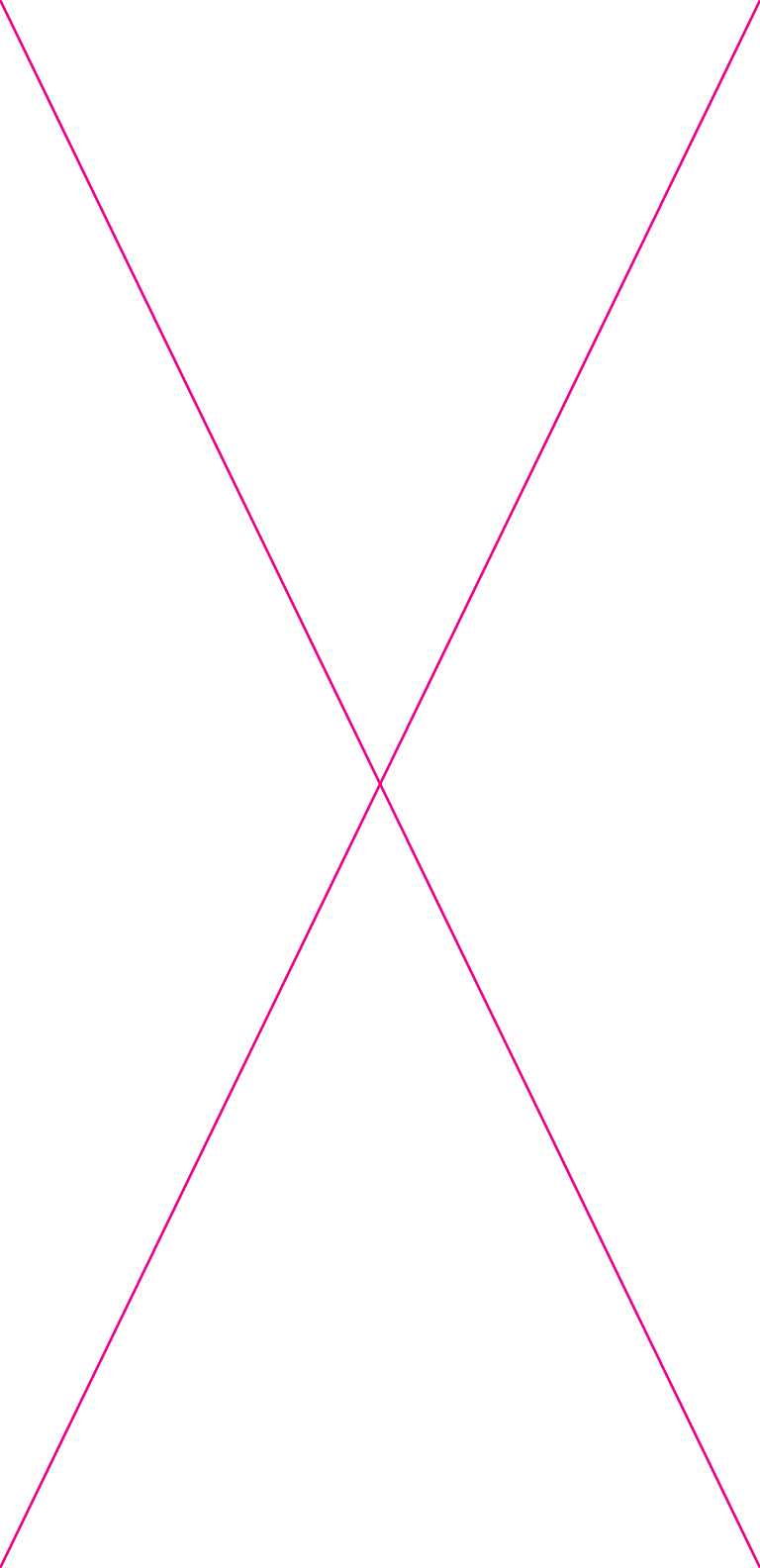
Don't miss out on the Harvest Lounge experience!

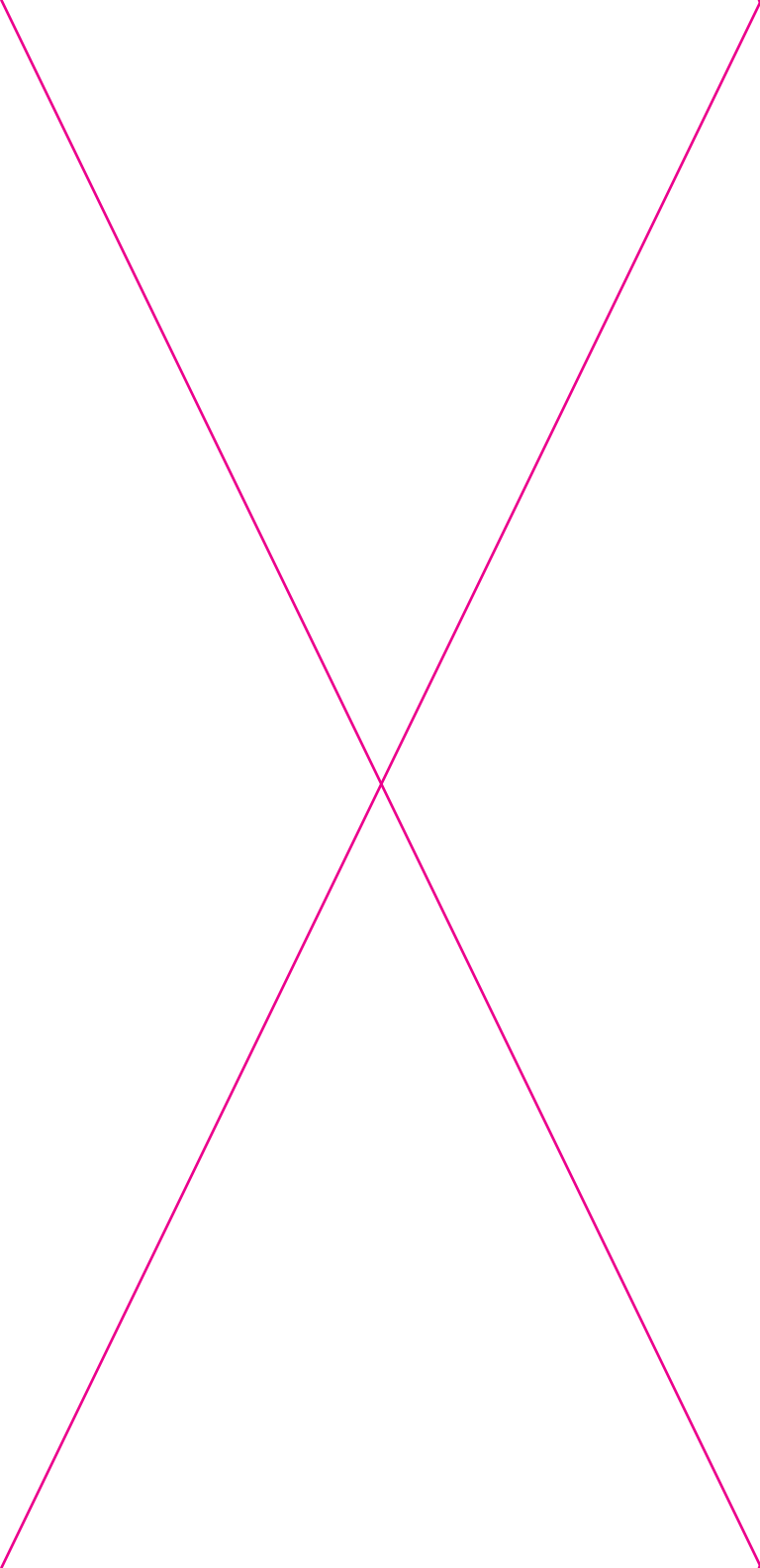
The Harvest Lounge is open Fridays from 7:30pm to 10:30pm, Saturdays from 6pm to 10:30pm and Sundays from 5pm to 8pm.

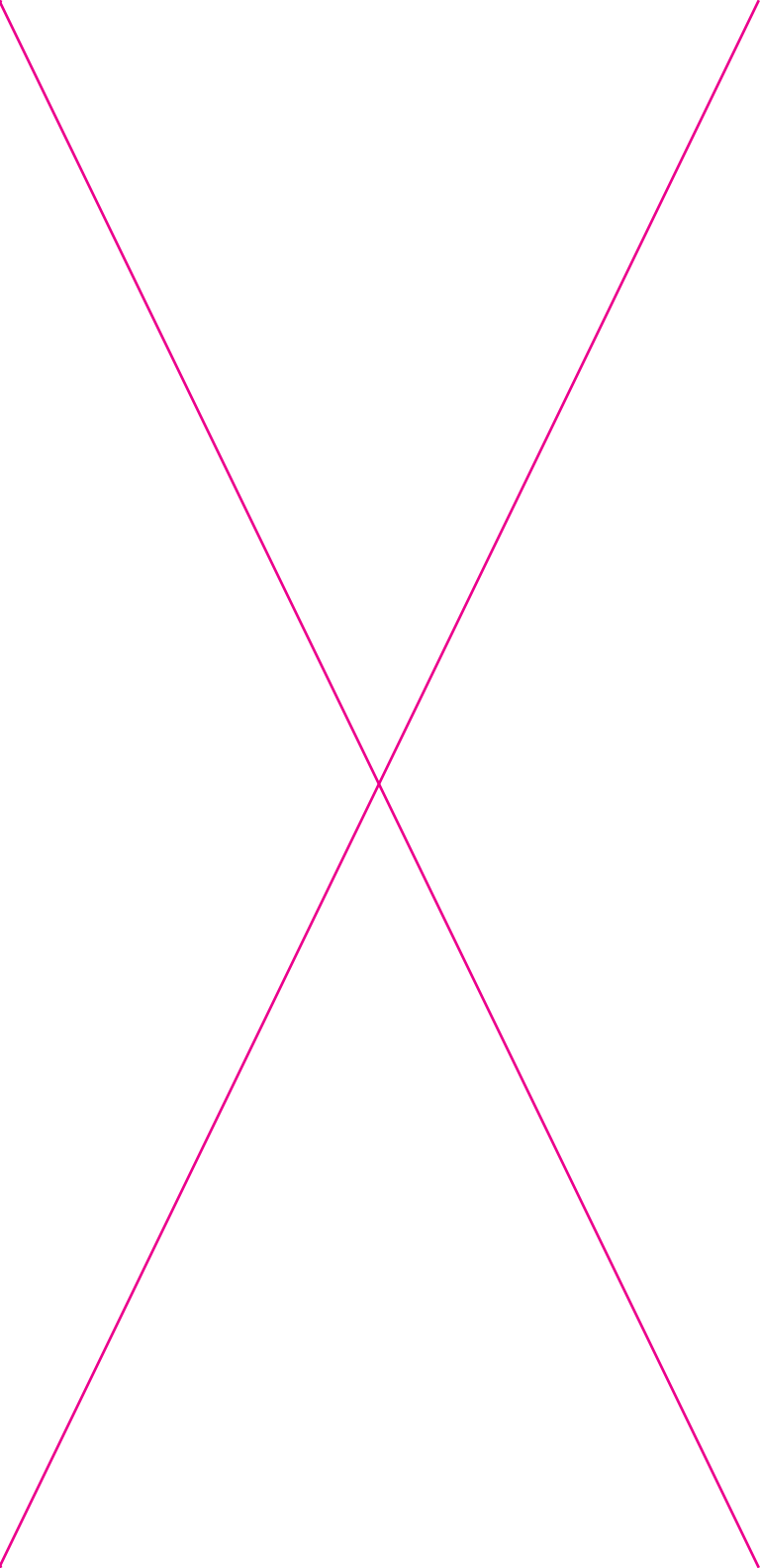
Harvest Lounge passes include VIP access to park and lounge and your commemorative glass. Tokens are available for food and wine experiences.

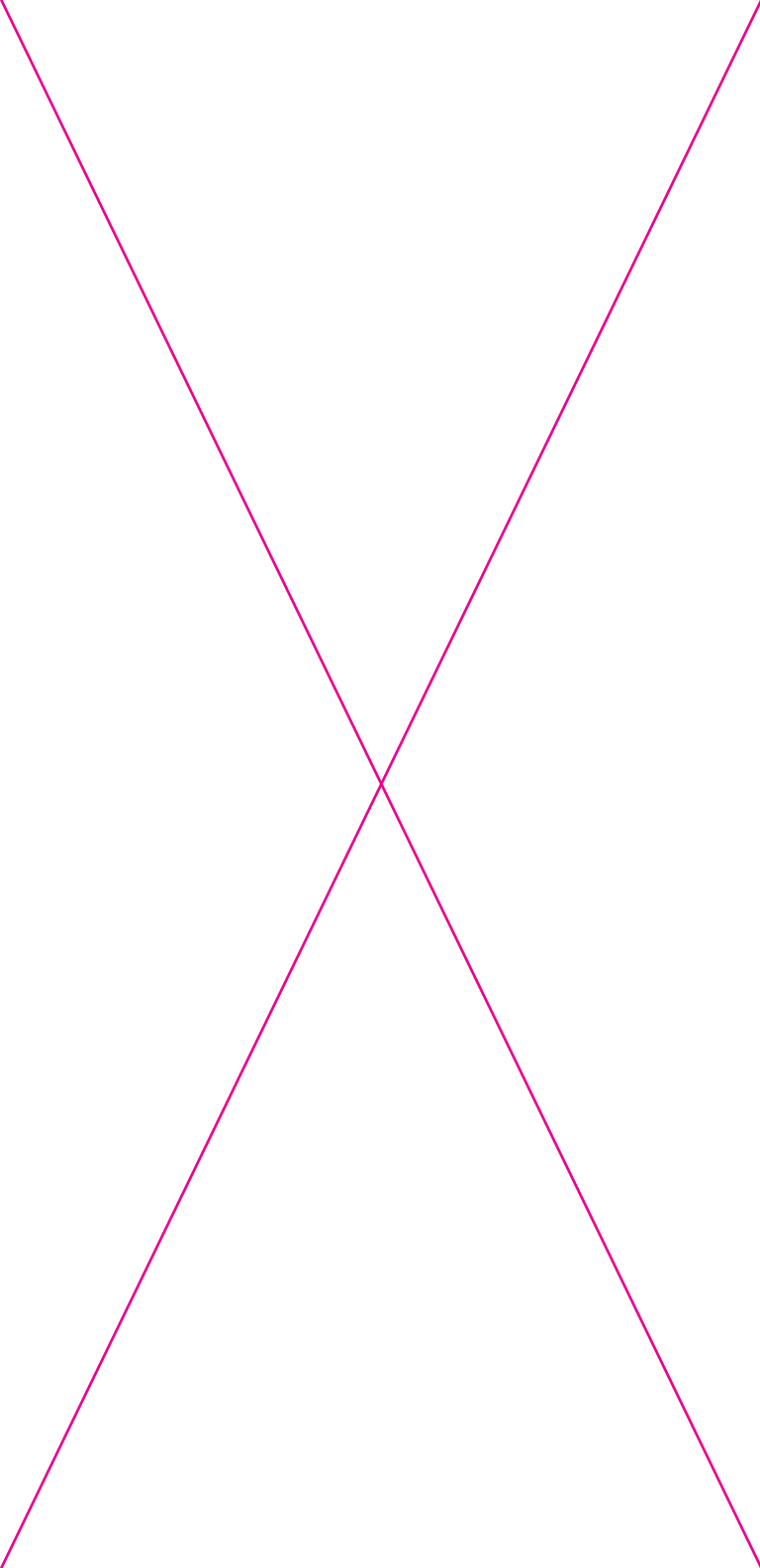
To reserve your Harvest Lounge pass call **905-688-0212** or visit us online at **niagarawinefestival.com**











Festival Events



Grape King Installation

Grape King's Vineyard



Wednesday, September 18 | 2:30pm

Fine wine starts in the vineyard. The annual tradition of crowning one Niagara grower Grape King pays homage to the efforts of farmers across the Region. Vines are the start of all great wine and without the growers the Niagara Wine Festival could not exist. Tour the vineyard judged the finest in Ontario.

Call the Festival office after September 16 for location of the vineyard at **905-688-0212**.

The Grape King upholds a 63 year tradition of excellence in viticulture and represents the Festival as Ontario's Grape Grower Ambassador.



RBC Ontario Awards

Honouring Ontario's Grape & Wine Industry

The Harvest Lounge, Montebello Park

Friday, September 19 | 5:30pm



Since 1995, RBC Financial Group has honoured Ontario's Grape and Wine industry with the RBC awards for Business Citizen of the Year, Niagara Licensee of the Year and the Winery with Heart Award. By invitation only.

Festival Events



Mayor's Invitational Grape Stomp

Presented by City of St. Catharines

Walter Ostanek Pavilion Stage

Saturday, September 20 | 12-2pm

St. Catharines Jaycees present the annual Grape Stomp. Regional dignitaries and grape growers compete in the St. Catharines Mayor's Stomp competition. Come see who has the fastest, purplest feet in Niagara! Post reception, by invitation only.



Kids Culinary Demonstration

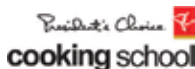
Presented by PC Cooking School

Mobile Culinary Theatre, Montebello Park

Saturday, September 20 | 12:30-1:15PM

Rain or shine | Free admission, space limited

Join the PC Cooking School for this entertaining and tasty demonstration for kids. Learn how fun cooking can be with this free, interactive experience. Sample what we prepare and take home some yummy recipe ideas for your little chefs!



Savour Niagara

Presented by CIBC

Thursday, September 25 | 6-10pm

\$50+HST for members

\$60+HST for non-members

Savour Niagara like you've never experienced it before. Kick off the Niagara Wine Festival in style at Savour Niagara, held at the unique and picturesque location of the Niagara District Airport in Niagara-on-the-Lake. Enjoy the culinary creations of chefs from local businesses paired with delicious VQA and specialty wines from the Niagara Region.



Register at savourniagara.eventbrite.ca. Call **905-684-2361** for more information or visit greaterniagarachamber.com

Festival Events

“Educate Your Senses” Seminar Series

Mobile Culinary Theatre, Montebello Park

Saturdays, September 20 & 27

Rain or shine | Two token admission or online \$6+HST



The Cool Climate Oenology and Viticulture Institute (CCOVI), Brock University and Dairy Farmers of Canada present “Educate Your Senses” wine and cheese seminars.

Bestselling food and wine author and industry personality Dr. Linda Bramble will host celebrated Niagara winemakers while Deborah Levy and Lisa McAlpine of Dairy Farmers of Canada will describe and showcase cheeses that have been paired with the wines being presented. Meet the winemakers, explore the world of wine and cheese and experience the pleasures and fun that comes with educating your senses!

Seminars take place at 2pm, 3pm and 4pm.

Educate Your Senses seminar bookings available at niagarawinefestival.com

The Harvest Table Culinary Demonstrations

Sundays, September 21 & 28

\$25+HST per person



Experience the Harvest Table culinary demonstrations in historic Montebello Park and indulge in a sensory experience featuring the best of Niagara. Each Sunday you can enjoy the offerings of celebrated chefs using regional products to create savory dishes for your enjoyment showcasing farm to fork culinary delights. Join us at the Harvest Table where we educate and entertain and you eat and enjoy!



Special Celebrity Chef demonstration by Food Network’s Bob Blumer on September 28. The culinary adventurer, chef, artist and seven time Guinness World Record holder is the creator and host of the television series *Surreal Gourmet*, and *Glutton for Punishment*, and host of *World’s Weirdest Restaurants*. His shows air in

over twenty countries worldwide.

Seminars take place at 1pm and 3pm.

The Harvest Table seminar bookings are available at niagarawinefestival.com

Fine Canadian Cheese

Sponsored by Dairy Farmers of Canada



Tipsy*

Gunn's Hill Artisan Cheese | Woodstock, Ontario
gunnshillcheese.ca

Tipsy has a deep burgundy-coloured rind contrasting with the ivory interior. Aged for 60 to 90 days, the cheese is then soaked in a Cabernet/Merlot blend for a further 5 to 7 days. The wine-infused mild flavour finishes as well as it starts, lingering long afterwards. The mouth feel of this semi-soft cheese is wonderfully smooth and creamy.

Le Baluchon*

Fromagerie F.X. Pichet | Sainte-Anne de la Pérade, Québec
fromageriefxpichet.com

This unique farmstead organic cheese is hand crafted bearing a golden washed rind and pale yellow interior. The distinctive meaty aroma and rich lingering flavour are partly the result of the organic thermalized milk from select herds of Brown Swiss and pure bred Holstein cows that graze in the pastures near the cheese plant. Michel Pichet has been farming organically for over 25 years.

Winner, Best Canadian Cheese, Winner in the semi-soft Category and Winner, Best Organic Milk Category, 2014 Canadian Cheese Awards

Avonlea Clothbound Cheddar*

COWS Inc. | Prince Edward Island
cows.ca

Originally, Cheddar was made in wheel shapes wrapped in cheesecloth. Armand Bernard is reviving this tradition, following the style of great English farmstead Cheddars. Made from raw Holstein cow milk, which is then thermalized and aged for 14 months in carefully monitored temperature and humidity conditions. The aroma and flavour is uniquely PEI, reminiscent of fresh unwashed potatoes, grassy yet both sweet and tangy on the finish.

Winner, Aged Cheddar (1-3 years) category, 2013 Canadian Cheese and Finalist, Aged Cheddar (1-3 years) category, 2014 Canadian Cheese Awards

Ask for these fine cheeses in Toronto or Niagara specialty cheese stores like: 13th Bakery, Alex Farms, All the Best, Cheese Boutique, Cheese Emporium, Cheese Secrets, Cheese Cellar at Stoney Ridge Winery, Cheese Shoppe On Locke, Cheesy Guys at Malivoire Winery, Chez Fromage Etc., Chris' Cheese Mongers and Scheffler's Deli & Cheese (St. Lawrence Market), La Fromagerie, Leslieville Cheese Market, McEwan Fine Foods, Mickey McGuire's Cheese Shop, Nancy's Cheese, Pusateri's, Thin Blue Line, Vineland Estates Winery Cheese Shop and Whole Foods

* Available in supermarket deli cheese sections.

Discovery Pass Listings



Winery Experiences

Available at the following participating wineries along the Wine Route | **\$40+HST per pass.**

September 13, 14, 20, 21, 27 & 28 | 11am-5pm (times may vary)

The Niagara Wine Festival Discovery Pass is your key to three weekends of wine and culinary adventures at wineries across Niagara. Discovery Pass holders can enjoy eight experiences per pass and designated drivers can also indulge in the culinary offerings with the Driver's Discovery Pass for only \$30+HST.

The following award-winning wineries invite you to toast the fall harvest. If you are a fan of the vine, these are the weekends to visit wine country. There is no finer way to experience fall's bounty than travelling along the wine route, sipping and savouring the best in local wine and cuisine.

Call **905-688-0212** or visit **niagarawinefestival.com** to order passes.

Please note: Online orders may take two to three weeks to be delivered via Canada Post or US Postal Service. Passes are also available at participating wineries, Grimsby Gateway Tourism Information, Niagara Falls Tourism and the Niagara-on-the-Lake Chamber of Commerce.

Niagara-on-the-Lake



Between the Lines Family Estate Winery

991 Four Mile Creek Road, Niagara-on-the-Lake
905-262-0289 | betweenthelineswinery.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Merlot Magic

Get to know Merlot again with this savoury pairing. Smoky barbecue ribs and a side of tangy slaw is paired perfectly with our 2012 Merlot Reserve. The flavours of black fruit in this wine mingle with the sweet and spicy mouth-watering flavours of this harvest treat. *\$10 without a Discovery Pass.*



Château des Charmes

1025 York Road, Niagara-on-the-Lake
905-262-4219 | chateaudescharmes.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Colour Me Happy!

Let your palate be your guide as we debunk the myth of wine colour dictating food pairings! Tantalize your taste buds with a savoury dish prepared by Queen's Landing Executive Chef Marc Lyons paired alongside our Earth & Sky Pinot Noir and Riesling. *\$10 without a Discovery Pass.*



Colaneri Estate Winery

348 Concession 6 Road, Niagara-on-the-Lake
905-682-2100 | colaneriwines.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Romanza con il Pomodoro – Romancing the Tomato

Our full-bodied Cabernet Franc has had a long-standing romance with tomato meat sauce dishes. Share in the romance as you enjoy our Cabernet Franc with traditional Bolognese Sauce served over Polenta. *\$10 without a Discovery Pass.*



Diamond Estates - The Winery

1067 Niagara Stone Road, Niagara-on-the-Lake

905-685-5673 | diamondestates.ca

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Autumn Awaits You!

Enjoy a savoury “turkey dinner” meatball served with smashed potatoes and paired perfectly with EastDell Estates Gamay Noir, a lovely red wine with notes of cherry, black pepper and cinnamon spice. A delightful combination to welcome the arrival of autumn! \$10 without a Discovery Pass.



Hinterbrook Estate Winery



1181 Lakeshore Road, Niagara-on-the-Lake

905-646-5133 | hinterbrook.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Pinot Paired Wild

Our 2012 Pinot Noir paired superbly with a large mushroom stuffed with goat cheese, incorporating a shave of wild venison and topped with a sliver of dark chocolate. Prepared by Tapas by Oliv. \$10 without a Discovery Pass.

Inniskillin Wines



1499 Line 3 & Niagara Parkway, Niagara-on-the-Lake

905-468-2187 ext. 3 | inniskillin.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Piazza, Pizza & Pinot

Local squash and woolwich goat cheese brie pizza with Norfolk County shiitake mushrooms. Served with Reserve Pinot Noir. \$10 without a Discovery Pass.

Jackson-Triggs Niagara Estate Winery



2145 Niagara Stone Road, Niagara-on-the-Lake

905-468-4637 | jacksontriggswinery.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Crisp Chardonnay with Festival Fritters

Niagara corn fritter with garden tomatoes and pork ‘carnitas’ served with Grand Reserve Chardonnay. \$10 without a Discovery Pass.



Konzelmann Estate Winery

1096 Lakeshore Road, Niagara-on-the-Lake

905-935-2866 ext. 30 | konzelmann.ca

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

It's Sweeter on the Lake

Creamy apple-spiced cheesecake, graham cracker crust, and sweet caramel drizzle paired with our award-winning Special Select Late Harvest Vidal. *\$10 without a Discovery Pass.*



Niagara College Teaching Winery

135 Taylor Road, Niagara-on-the-Lake

905-641-2252 ext. 4070 | niagaracollegewine.ca

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Say Cheese!

There is no greater pairing than fine wine and cheese. Enjoy this mouthwatering spin from Benchmark Restaurant of Smoked Onion and Upper Canada Niagara Gold Cheese Tartlette with our 2010 Cabernet Sauvignon. *\$10 without a Discovery Pass.*



Peller Estates Winery

290 John Street East, Niagara-on-the-Lake

1-888-673-5537 ext. 2 | peller.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Molecular Gastronomy meets Bacon Ice Cream

CityLine personality, Chef Jason Parsons, presents house-made nitrogen-churned bacon ice cream with toasted peanut and praline crumble in a waffle cone, paired with Ice Cuvée Classic. Live demos on Saturdays at 1pm and 3pm and recorded demos playing each weekend! *\$10 without a Discovery Pass.*



Pillitteri Estates Winery

1696 Niagara Stone Road, Niagara-on-the-Lake

905-468-3147 | pillitteri.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Poutine on the Patio

Back by overwhelming demand! Join us for a healthy serving of Chef Collin Goodine's famous 'baked potato' poutine. That's traditional poutine, topped with bacon, sour cream and green onion (dietary requests accommodated)! Paired with a glass of Cabernet Franc or Pinot Grigio on our vineyard patio. *\$10 without a Discovery Pass.*



PondView Estate Winery

925 Line 2, Niagara-on-the-Lake

905-468-0777 | pondviewwinery.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Roasted Lamb Potato Curry

Lamb is slow cooked in creamy curry and savoury spices; tenderized, shredded and combined in its braising juices with potatoes, onion and cilantro, and served over basmati rice. A perfect pairing with our award-winning 2011 Barrel Fermented Chardonnay – creamy, savoury goodness! *\$10 without a Discovery Pass.*



Ravine Vineyard

1366 York Road, St. Davids

905-262-8463 ext. 30 | ravinevineyard.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Harvest Barbecue

Join us on the patio during our beautiful harvest season for some truly hearty fare. Enjoy our 2012 Ravine Sand and Gravel Redcoat paired with our house-made pork sausage on a bun, topped with Chef Nate's famous sauerkraut. *\$10 without a Discovery Pass.*



Reif Estate Winery

15608 Niagara Parkway, Niagara-on-the-Lake

905-468-WINE (9463) | reifwinery.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Germany vs. Italy – A Classic 'Match'

Winemakers Klaus W. Reif and Roberto DiDomenico invite you to join us for a taste of a traditional German Harvest BBQ with an Italian twist and regional flare! Their 2011 Riesling is paired with local Italian-style sausage from Pingue meats on Caraway Rye baked from scratch by The Pie Plate. *\$10 without a Discovery Pass.*



Riverview Cellars Estate Winery

15376 Niagara Parkway, Niagara-on-the-Lake

905-262-0636 | riverviewcellars.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Eggplant Parmesan & Pinot Grigio

Savour eggplant parmesan on fresh baked foccacia perfectly paired with our 2013 Pinot Grigio on our front patio. Overlook the beautiful view of the Niagara River while you enjoy!
\$10 without a Discovery Pass.



Southbrook Vineyards



581 Niagara Stone Road, Niagara-on-the-Lake
905-641-2548 | southbrook.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Enjoy the Harvest

This perfect harvest pairing is a rich and hearty butternut squash soup and our 2012 Triomphe Chardonnay. The fresh acidity and medium body of the wine provides the perfect complement to this classic taste of autumn. *\$10 without a Discovery Pass.*



Strewn Winery

1339 Lakeshore Road, Niagara-on-the-Lake
905-468-1229 | strewnwinery.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Riesling, Gewürztraminer & House-Made Borscht Soup

Two remarkably different wines from our reserve Terroir collection are matched with Borscht, an autumn beet soup. Riesling Terroir 2007 combines classic bottle age notes with refreshing acidity. Gewürztraminer Terroir 2012 is round and smooth with tropical fruit and spice. Which is the best match? You decide!
\$10 without a Discovery Pass.



Trius Winery

1249 Niagara Stone Road, Niagara-on-the-Lake
1-800-582-8412 ext. 2 | triuswines.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Trius Burger Bar

Back by popular demand! Home of 'Canada's Best Wine Burger' the Trius Burger Bar is serving Chef Frank Dodd's Trius mini-burgers alongside our 2012 Trius Rosé. This pairing captures the essence of Niagara Wine Country and is a must stop on the Discovery Pass route!
\$10 without a Discovery Pass.

Twenty Valley



13th Street Winery

776 Fourth Avenue, St. Catharines

905-984-8463 ext. 227 | 13thstreetwinery.com

September 13, 20 & 27 (not open Sundays) | 11am-5pm

Now That's a Meatball!

Savour home cooked Italian with our smooth, bold Cabernet Merlot. Home-made meatballs, tomato sauce with fresh basil and shaved parmigiano on a ciabatta bun. Almost as good as nonna's!

\$10 without a Discovery Pass.



Creekside Estate Winery

2170 Fourth Avenue, Jordan (GPS enter Lincoln)

905-562-0035 | creeksidewine.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Kickstart my Tart!

Kick off the Niagara Wine Festival with Chef Hand's traditional French Onion Tart; caramelized onions and black olives deglazed with red wine served on puff pastry. This lovely bite is paired with our famous Laura's wines, both Red and White.

\$10 without a Discovery Pass.



Featherstone Estate Winery

3678 Victoria Avenue, Vineland

905-562-1949 | featherstonewinery.ca

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Now that's Rich...

Our winemaker is a man of many talents and while he might not be rich, his home cured sausages and deli meats certainly are. Celebrate all the flavours of harvest with our house-made prosciutto topped with local roasted red peppers, grilled veggies, roasted tomatoes, zippy basil pesto, fresh chives and a hint of shaved parmesan. It's all stacked precariously on a grilled garlic crostini and paired perfectly with our 2012 Gemstone (Baco Noir/Cabernet blend). It's full fork ahead for loads of rich, fall flavours. *\$10 without a Discovery Pass.*



Fielding Estate Winery

4020 Locust Lane, Beamsville

905-563-0668 | fieldingwines.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Charcuterie with a View #2

Back by popular demand! Join us for a taste of harvest as we release our 2013 Gamay perfectly paired with a selection of artisan cured meats, cheese and baguette. Best enjoyed on our lake-view deck or borrow a blanket and enjoy it picnic style! *\$10 without a Discovery Pass.*



Flat Rock Cellars

2727 Seventh Avenue, Jordan (GPS enter Lincoln)

905-562-8994 | flatrockcellars.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Fire on the Rock

Create your most inventive flavour combination from The Memphis Fire BBQ Company's tasty 'topping station,' serving their 100% all-beef mini-dogs with the perfect wine; 2012 Flat Rock Cellars Pinot Noir. Stay and enjoy the ambiance at the roaring bonfire.

\$10 without a Discovery Pass.



GreenLane Estate Winery

3751 King Street, Vineland

905-562-7207 | greenlaneestatewinery.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Fall Fiesta!

Join GreenLane as we celebrate the release of our 2013 Winemaker's White. Enjoy our Winemaker's White with grilled citrus and chili marinated Lake Erie Perch tacos stuffed with sweet bell peppers, cucumber and chives, all drizzled with a chili and lime sour cream and wrapped in a soft flour tortilla. Vegetarian option available upon request. *\$10 without a Discovery Pass.*



Hernder Estate Wines

1607 8th Avenue Louth, St. Catharines

905-684-3300 | hernder.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

This is Prime!

Enjoy Chef Mick's individual Yorkshire puddings stuffed with his succulent, slow roasted prime rib and a dollop of horseradish. To complement this magnificent morsel, Lydia Tomek's award-winning Cabernet Franc. This ever popular red has notes of black currants, cedar and spice. *\$10 without a Discovery Pass.*



Kacaba Vineyards & Winery

3550 King Street, Vineland

905-562-5625 | kacaba.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Cab, Duck, Goose – A Foodie Experience

Kacaba brings Chef Ryan Shapiro of Vineland's About Thyme Bistro out of retirement for this limited time engagement. We're pleased to feature Chef Ryan's legendary Duck Confit Poutine perfectly paired with Kacaba's 2011 Cabernet Sauvignon. Savour fresh cut fries topped with Duck Confit, aged cheddar and house-made foie gras sauce. *\$10 without a Discovery Pass.*



Legends Estates Winery

4888 Ontario Street North, Beamsville

905-563-6500 | legendsstates.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Vegetarian White Lasagna Cupcakes!

Buon Appetito. Experience homemade vegetable Lasagna cupcakes, made with fresh Niagara produce. 'Mangia!' to a twist on traditional lasagna, CHEESY, CREAMY, COLOURFUL baked bites, paired with Legends award-winning 2010 Sauvignon Blanc Reserve and 2011 Malbec Reserve. *\$10 without a Discovery Pass.*



Magnotta Winery

4701 Ontario Street, Beamsville

905-563-5313 | magnotta.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Fall Harvest

Visit us at Magnotta for a taste of signature harvest flavours paired with our spectacular Special Reserve vintages: 2012 Rhapsody and 2012 Sémillon! Savour our hearty homemade sweet potato and tomato soup along with a selection of artisan breads, aged cheddar cheese and red pepper jelly. *\$10 without a Discovery Pass.*



Malivoire Wine Company

4260 King Street East, Beamsville

905-563-9253 | malivoire.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Synergy of Food & Wine...

Savour the synergy of Chef Kevin Echlin's Korean braised beef and Asian flat bread with Malivoire's 2012 generous Cabernet Merlot. 'The Smokin' Buddha,' with owner/chef Kevin, has become a culinary magnet in Niagara living by buzzwords "food, culture, community." A must try food pairing! *\$10 without a Discovery Pass.*



megalomaniac/John Howard Cellars of Distinction

3930 Cherry Avenue, Vineland

905-562-5155 | megalomaniacwine.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Hot Off the Grill!

Join megalomaniac for our all beef sliders, hot off the BBQ, dressed with caramelized onions and served on fresh, grilled bread. You also get your choice of our luscious reds: smooth & fruity Merlot, balanced & spicy Cabernet Franc, or dark & brooding Cabernet Sauvignon. *\$10 without a Discovery Pass.*



Mike Weir Winery

MIKE WEIR WINERY

4041 Locust Lane, Beamsville

905-563-1919 | mikeweirwine.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

The Great Canadian Pumpkin

Celebrating all things Canadian made at Mike Weir Winery! Join us for a special tasting of our 2011 Chardonnay as we bring the season to your plate with a maple-smoked bacon and pumpkin tart. \$10 without a Discovery Pass.



Ridgepoint Wines

3900 Cherry Avenue, Vineland

905-562-8853 | ridgepointwines.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Celebrating Niagara's Bounty

Join us as we celebrate the bounty of Niagara's harvest. Our dining room will feature a hearty Bison Stew with locally harvested ingredients, accompanied by fresh baked corn bread and paired with our unique Ripasso Red wines. \$10 without a Discovery Pass.



Stoney Ridge Estate Winery

3201 King Street, Vineland

905-562-1324 | stoneyridge.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Duck, Duck, PINOT!

Join us in our newly renovated tasting room as we showcase our 2013 Pinot Noir paired with smoked duck and a blueberry Pinot compote. \$10 without a Discovery Pass.



Sue-Ann Staff Estate Winery

3210 Staff Avenue, Jordan (GPS enter Lincoln)

1-877-566-1719 | staffwines.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Bacon Nation

We LOVE bacon! Imagine AAA ground sirloin beef slider. Stuff it with bacon. Top it with bacon jam (yup, bacon jam). Sprinkle on bacon salt. Enjoy with an amazing Cabernet Merlot and bacon heaven. Vegetarian option available. \$10 without a Discovery Pass.



Tawse Winery

3955 Cherry Avenue, Vineland

905-562-9500 | tawsewinery.ca

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Harvest Fare to Remember!

Fall conjures memories of turning leaves, brisk air and long-awaited harvest bounty! What better time to enjoy squash and mascarpone ravioli in brown butter sauce. Savour this decadent morsel with our lush Growers Blend Chardonnay or spicy Growers Blend Pinot! *\$10 without a Discovery Pass.*



The Good Earth Food & Wine Co.

4556 Lincoln Avenue, Beamsville

905-563-6333 | goodearthfoodandwine.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Old, New & Newest...

What goes better with Italian cuisine than a great red wine? We are showcasing three spectacular reds... 2010 Pinot Noir, 2012 Cabernet Franc and our just released Big Fork Red which is a blend of both of these varietals...old, new, newest! Pair these up with a Tuscan inspired double smoked bacon and white bean stew and you decide which is your favourite! ! *\$10 without a Discovery Pass.*



Vieni Estates

4553 Fly Road, Beamsville

905-535-6521 | vieni.ca

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Squash Your Weekend Plans

Join us at Vieni Estates for lasagna, libation and leisure. Our roasted garlic, butternut squash lasagna, layered with mozzarella, parmigiano and pecorino cheese will be refreshingly paired with our 2012 Brigante, 2012 Chardonnay and our 2013 Riesling. *\$10 without a Discovery Pass.*



Vineland Estates Winery

3620 Moyer Road, Vineland

1-888-846-3526 ext. 24 | vineland.com

September 13, 14, 20, 21, 27 & 28 | 11am-5pm

Harvest Grillfriends

Sweet, smoky, juicy and saucy! Savour the flavour of Habanero Bourbon brown sugar wings with smoked blue cheese and Select Late Harvest Vidal. Indulge in Kansas City "Big Smoke" Chipotle wings garnished with twisted celery and backed by O'Leary Cabernet Merlot. *\$10 without a Discovery Pass.*

Recommended Accommodations



Best Western Hotel & Conference Centre

905-934-8000

heartofniagarahotels.com

Comfort Inn

St. Catharines Niagara

905-687-8890

stcatharinescomfortinn.com

Days Inn

905-934-5400

heartofniagarahotels.com

Four Points by Sheraton

905-984-8484

fourpointsstcatharines.com

Hilton Hotel & Suites

Niagara Falls

905-354-7887

hilton.com/Niagara_Falls

Holiday Inn & Suites

Parkway Conference Centre

905-688-2324

heartofniagarahotels.com

Niagara Falls Marriott

Fallsview Hotel & Spa

905-357-7300

niagarafallsmarriott.com

Niagara's Finest Inns

1-800-474-0632

niagarasfinest.com

Old Stone Inn

Boutique Hotel

1-800-263-6208

oldstoneinnhotel.com

Vintage Hotels

1-888-669-5566

vintage-hotels.com

White Oaks Resort & Spa

1-800-263-5766

whiteoaksresort.com

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2dayfm.ca

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1057ezrock.com

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Smart Distribution

candispro.com

Creative Juices

905-401-4330

creativejuices.com

Culligan Niagara

905-688-3322

culliganniagara.com

Decor & More Inc.

Designers of Distinctive Events

905-844-1300

decorandmore.com

Festevent Electric

905-978-9403

festevent.com

Fresh Floral Design

289-296-4614

Greater Niagara

Chamber of Commerce

905-684-2361

greaterniagarachamber.com

KX94.7

kx947.fm

Modern Recycling

905-262-6000

moderncorporation.com

Niagara Inflatables

905-646-JUMP (5867)

niagarainflatables.com

Niagara Tents & Events

905-646-0649

niagaratentsandevents.com

Niagara This Week

Niagarathisweek.com

OMNI Media

905-684-9455

omnimedia.com

Real Canadian Superstore

President's Choice

Cooking School

905-984-5977

superstore.ca

Sheehan & Rosie Ltd.

905-688-3713

sheehanandrosie.com

snappd

snappd.com

St. Catharines Transit

905-687-5555

yourbus.com

St. Catharines

Downtown Association

905-685-8424

mydowntown.ca

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210 Glendale Avenue | 905-688-6761

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4780 Portage Road | 905-356-2275

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43 Clarence Street West | 905-834-6764

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111 Fourth Avenue | 905-688-6563

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2763 Stevensville Road | 905-382-3126

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