



Cuvée En Route

Tour, taste and show along the Niagara wine route
for the three days of Cuvée weekend.

Activities include specially chosen tasting flights
and winery restaurant events.

On Saturday and Sunday, you are invited to
purchase the winemakers' favourite selections
from the Cuvée Grand Tasting (unless sold out).

Wine Country Ontario Travel Guide has a map available online or for pick
up at most wineries to help you to plan your route. Please note that the
Wine Country Ontario Travel Guide includes ALL wineries, please check
the list of participating Cuvée en Route wineries to confirm your route.

Cuvée en Route passports are
\$50 per person and are also included
with the **Cuvée Grand Tasting** ticket.

To purchase passports, visit **cuvee.ca**

Cuvée en Route Wineries

13th Street Winery

1776 Fourth Avenue, St. Catharines, 905-984-8463

13thstreetwinery.com

12 pm to 4 pm

- Friday, March 29, 2024
- Saturday, March 30, 2024

TASTING THEME: EASTER CELEBRATION FLIGHT

Enjoy a flight of three wines, perfect for your Easter celebrations!
Taste our Cuvée Rosé NV, June's Riesling 2021 and Gamay 2022. Three
wines that will pair perfectly with traditional Easter meals. Each wine has
been paired with a small bite to accentuate the flavours in each wine.

180 Estate Winery

4055 19th Street, Jordan Station, 905-601-9144

180wines.ca

11 am to 5 pm

- Friday, March 29, 2024
- Saturday, March 30, 2024
- Sunday, March 31, 2024

TASTING THEME: WINEMAKER'S SELECTION

Winemaker Ramsey Khairallah's personal wine selections will be
featured with delicious pairings made by our chef at 180 Bistro. The 2021
Gewürztraminer, boasting flavours of exotic tropical fruits, is paired with a
delightful cold shrimp skewer drizzled with a lemon sriracha sauce to give it
a spicy kick. The 2020 Meritage Reserve with its elegant blend of Cabernet
Franc, Cabernet Sauvignon, and Merlot is paired with a delicious bacon
wrapped sirloin tip with a light mesquite BBQ glaze from 180 Bistro.

Alvento Winery

3048 Second Avenue, Vineland, 905-562-1212

alvento.ca

12 pm to 5 pm

- Friday, March 29, 2024
- Saturday, March 30, 2024
- Sunday, March 31, 2024

TASTING THEME: WINEMAKER'S SELECTION

2019 Astral, Red blend from Marquette & Baco Noir
2021 Barrel-Aged Chardonnay
2021 Flora, Dry Charmat method Sparkling from Marquette & Vidal
2007, 2008, 2012 Nebbiolo

Calamus Estate Winery

3100 Glen Road, Jordan Station, 905-562-9303

calamuswines.com

11 am to 5 pm

- Saturday, March 30, 2024
- Sunday, March 31, 2024

TASTING THEME: WINEMAKER'S SELECTION

2020 Meritage Reserve – Gold Award Winner "All Canadian Wine
Championships". Flavour: Aromas of red currant, blackberry and black
cherry. Full body, rich mouthfeel and a lengthy finish are framed with
flavour of vanilla, spice and licorice. Food Pairing: Pair with braised beef,
lamb and game. Wild mushroom risotto and grilled beef.

Flat Rock Cellars

2727 Seventh Avenue, Jordan, 905-562-8994

flatrockcellars.com

11 am to 5 pm

- Friday, March 29, 2024
- Saturday, March 30, 2024
- Sunday, March 31, 2024

TASTING THEME: PAST & PRESENT

Cuvée en Route participants will be greeted with a complimentary
sample of our 2021 Traditional Method Sparkling wine 'Riddled'. Our
featured flight of 4 wines will include 2020 Gravity Pinot Noir and 2020
Rusty Shed Chardonnay poured alongside their predecessors from the
stunning 2015 Vintage. An optional \$10 Cheese flight will be available for
Cuvée en Route guests.

Inniskillin Winery

1499 Line 3, Niagara-on-the-Lake, 289-257-0741

inniskillin.com

12 pm to 4 pm

- Friday, March 29, 2024
- Saturday, March 30, 2024
- Sunday, March 31, 2024

TASTING THEME: GLASSWARE MATTERS ICEWINE TASTING

Explore the captivating history of our flagship wine, Icewine, and delve
deeper into the art of Icewine production. Engage your senses in a unique
and interactive tasting experience where you'll put your nose and taste
buds to the test. Sample our Classics Icewine Riesling Icewine, Vidal
Icwine and Cabernet Franc Icewine using different stemware, allowing
you to fully appreciate the nuances and complexities of each. Join us for
this enjoyable and informative journey into the world of Icewine.

Jackson-Triggs Estate Winery

2145 Niagara Stone Road, Niagara-on-the-Lake, 905-468-6173

jacksontriggswinery.com

11 am to 5 pm

- Friday, March 29, 2024
- Saturday, March 30, 2024
- Sunday, March 31, 2024

TASTING THEME: WINEMAKER'S FAVOURITES

Our winemaker has hand-selected our Brut, Pinot Noir and Sauvignon
Blanc as three leaders in our portfolio for you to experience. These
wines each exemplify what Jackson-Triggs is about. The Brut being a
traditional method sparkling that overdelivers and is simply something
our Winemaking team is proud of. The Sauvignon Blanc is a product of
the artistry and attention to detail that goes into making aromatic wines in
Niagara, and our Pinot Noir is a gem that features bold flavours that bring
the Niagara Terroir to life while showing reserve and delicacy throughout.
Join us for a tasting through some of Niagara's finest table wines that are
accompanied with our fresh, day-of prepped, Chef features.

Kacaba Vineyards and Winery

3550 King Street, Vineland, 905-562-5625

kacaba.com

11 am to 5 pm

- Friday, March 29, 2024
- Saturday, March 30, 2024
- Sunday, March 31, 2024

TASTING THEME: SYRAH STORY: KACABA VINEYARDS 2020 SYRAH HORIZONTAL FLIGHT

Make a stop at Kacaba Vineyards and Winery during the Cuvée en
Route and experience a horizontal flight of four estate-grown Syrah
wines from the iconic 2020 vintage. Soak in a story of one of the oldest
plantings of Syrah vines in the country, taste through three highly-
anticipated unreleased wines crafted from individual estate-grown
blocks of Syrah and finish off your tasting flight with our winemaker's
favourite 2020 Signature Series Reserve Syrah! Taste with the guidance
of our knowledgeable staff, we would love to welcome you at Kacaba
Vineyards!

Featured wines:

2020 Silver Bridge Syrah
2020 Terraced Vineyard Syrah
2020 Proprietor's Block Syrah
2020 Signature Series Reserve Syrah

Kern & Co. Winery

Special Location: Archives Wine & Spirit Merchants, 39 James Street,
St. Catharines, 905-399-6868

kerncowine.ca

1 pm to 10 pm

- Friday, March 29, 2024
- Saturday, March 30, 2024

TASTING THEME: WINEMAKER'S SELECTION

Visit Archives Wine & Spirit Merchants at 39 James St. in St. Catharines to
taste a flight of 3 vineyard specific wines from Kern & Co.
2018 Hanck Vineyard Fume Blanc
2020 Willms Vineyard Gamay
2018 King Street Cabernet Franc

KEW Vineyards

4696 King Street, Beamsville, 905-563-1539

kewvineyards.com

12 pm to 4 pm

- Saturday, March 30, 2024
- Sunday, March 31, 2024

TASTING THEME: SPARKLING VERTICAL

Kew specializes in traditional method sparkling and would like to share
some verticals with you. Enjoy a tasting of:
2016 Blanc de Blanc
2017 Blanc de blanc
2017 Rosalie
2018 Rosalie

Konzelmann Estate Winery

1096 Lakeshore Road, Niagara-on-the-Lake, 905-935-2866

konzelmann.ca

11 am to 5 pm

- Friday, March 29, 2024
- Saturday, March 30, 2024
- Sunday, March 31, 2024

TASTING THEME: THIS WAY CHARDON-YAY

Enjoy a flight of three chardonnays of various styles to compare and
contrast the effect that oak and aging has on this versatile varietal.
Your flight includes our:
2023 Chardonnay Unoaked
2022 Chardonnay Barrel Aged
2020 Chardonnay Family Reserve

Lailey Winery

15940 Niagara River Parkway, Niagara-on-the-Lake, 905-468-8188

laileywines.com

11 am to 5 pm

- Friday, March 29, 2024
- Saturday, March 30, 2024
- Sunday, March 31, 2024

TASTING THEME: WINEMAKER'S 'BEST OF LAILEY VINEYARD' FLIGHT

Enjoy the "best of Lailey vineyard" with a flight of three wines from our
Niagara River sub-appellation. Our low yield, super premium grapes
grown from old vines of the Lailey vineyard allow these delicious and
crowd pleasing wines made by our winemaker Ann Sperling (2022
Sparkling Rosé, 2022 Riesling, 2021 Red (a blend of Cabernet Franc,
Merlot, Cabernet Sauvignon, Petit Verdot and Malbec!)).

Leaning Post Wines

1491 Highway 8, Stoney Creek, 905-643-9795

leaningpostwines.com

10 am to 5 pm

- Friday, March 29, 2024
- Saturday, March 30, 2024
- Sunday, March 31, 2024

TASTING THEME: CHARDONNAY OR PINOT NOIR HORIZONTAL

Dive deep into the unique terroirs that we produce at Leaning Post.
Sample either four unique Chardonnays from unique sub appellations
with a focus on single vineyards or four unique Pinot Noirs from unique
sub appellations with a focus on single vineyards. Let our staff take you
on a terroir journey through the lens of Chardonnay and Pinot Noir.

London Born Wine Co.

4000 Cherry Avenue, Beamsville, 905-563-7256

londonbornwines.com

11 am to 6 pm

- Friday, March 29, 2024
- Saturday, March 30, 2024
- Sunday, March 31, 2024

TASTING THEME: 11-6 PM

Enjoy a flight to London through a unique selection of wines and our
newly released beer. This Cuvée En Route flight includes our 2020
Siegerrebbe, our NV Docklands Marechal Foch and a refreshing
sample of our newly released Limey Lager beer.

Malivoire Wine Co.
4260 King Street, Beamsville, 905-563-9253
malivoire.com

- 11 am to 5 pm
- Friday, March 29, 2024
 - Saturday, March 30, 2024

TASTING THEME: VERTICAL MAGNUMS OF GAMAY

Enjoy a rare, back-vintage flight of Courtney Gamay, poured from age-worthy magnums up to the current vintage. The iconic Courtney block of the Malivoire Estate Vineyard is consistently recognized for its outstanding depth and ageable character. This experience is guaranteed to make an impression.

List of wines for tasting:

- 2018 Courtney Gamay, magnum
2019 Courtney Gamay, magnum
2020 Courtney Gamay, magnum
2021 Courtney Gamay, current vintage, 750 ml

Marynissen Estates
1208 Concession 1 Road, Niagara-on-the-Lake, 905-468-7270
marynissen.com

- 11 am to 5 pm
- Friday, March 29, 2024
 - Saturday, March 30, 2024
 - Sunday, March 31, 2024

TASTING THEME: WINEMAKER'S SELECTIONS

2020 Icon Blanc de Blancs
2020 Icon Meritage
Enjoy some smoked pulled pork sliders.

Pillitteri Estates Winery
1696 Niagara Stone Road, Niagara-on-the-Lake, 905-468-3147
pillitteri.com

- 11 am to 5 pm
- Friday, March 29, 2024
 - Saturday, March 30, 2024
 - Sunday, March 31, 2024

TASTING THEME: TEAM CANADA

A selection of three wines, including our Team Canada Red, Team Canada White and Team Canada Vidal Icewine, paired with a chocolate and cheese snack plate. This snack plate includes a selection of 2 different cheeses, breadsticks and chocolate covered almonds to enhance and complement the selection of wines. This pairing will highlight the popularity of Niagara wine blending and feature our popular Team Canada Wine Collection in support of the Canadian Olympic Team. The purchase of every Team Canada wine directly supports the Canadian Olympic Foundation and our athletes as they prepare to compete in the 2024 Paris Olympics.

Ravine Vineyard Estate Winery
1366 York Road, St Davids, 905-262-8463
ravinevineyard.com

- 11 am to 5 pm
- Friday, March 29, 2024
 - Saturday, March 30, 2024
 - Sunday, March 31, 2024

TASTING THEME: CABERNET FRANC VERTICAL

Come and taste the different ways Niagara's best known grape varietal can be made. Explore the Cabernet Franc grape by tasting a vertical flight of our 2020 Sand & Gravel Cabernet Franc, 2021 Ravine Cabernet Franc, 2020 Nancy's Block Cabernet Franc and 2020 Lonna's Block Cabernet Franc.

Riverview Cellars Estate Winery
15376 Niagara River Parkway, Niagara-on-the-Lake, 905-262-0636
riverviewcellars.com

- 10 am to 5 pm
- Friday, March 29, 2024
 - Saturday, March 30, 2024
 - Sunday, March 31, 2024

TASTING THEME: RIESLING IN 4 STYLES

Explore the versatility of our estate Riesling with a selection of 4 wines:

- 2022 Astra Sparkling Riesling
2020 Riesling
2020 Bianco – Riesling Gewürztraminer
2019 Riesling Icewine

Rosewood Winery & Meadery
4352 Mountainview Road, Lincoln, 416-576-1857
rosewoodwine.com

- 11 am to 5 pm
- Friday, March 29, 2024
 - Saturday, March 30, 2024
 - Sunday, March 31, 2024

TASTING THEME: LIBRARY TASTING OF CUVÉE WINES

We will feature a selection of library Rieslings and Cabernet Francs will be served to complement the Cuvée Grand Tasting winemaker wines. During the winter, we serve a locally inspired cheeseboard featuring our estate produced wildflower honey.

The Foreign Affair Winery
4890 Victoria Avenue North, Vineland, 905-562-9898
foreignaffairwinery.com

- 11 am to 4 pm
- Friday, March 29, 2024
 - Saturday, March 30, 2024
 - Sunday, March 31, 2024

TASTING THEME: WINEMAKER'S SELECTION FEATURE FLIGHT

Join us for a featured flight chosen by our winemaker, Rene van Ede. This flight will feature:
2022 Chardonnay
2022 Gamay
2022 Malbec
2020 Ripasso Cabernet Sauvignon

Wending Home Estate Vineyards & Winery
3576 9th Street, St. Catharines, 905-980-4491
wendinghome.ca

- 11 am to 5 pm
- Friday, March 29, 2024
 - Saturday, March 30, 2024
 - Sunday, March 31, 2024

TASTING THEME: SOCIETY VS SINGULARITY (OR BLENDING VS. INDIVIDUAL VARIETIES)

The singularity of a single varietal wine is a common experience for the modern wine consumer, but we know that historically, blending varieties grown in the same locale is time honoured for many wine regions. We'll explore the merits and limitations for each method – while keeping it focused on our own vineyard plantings. Some interesting and rare plantings of Ehrenfelser, Auxerrois, and Dornfelder will be tasted alongside the more entrenched Niagara varieties – AND the blends that result when creativity and commitment combine. Asian inspired food options (with gluten-free and vegetarian options), paired with certain wines, will tie the final bow on our special Cuvée en Route offering to you.

For a more in-depth tasting paired with Asian cuisine, 11 am AND 2 pm
\$65 plus gratuities, maximum 12 reserved places per time – reserve with us online at wendinghome.ca

Westcott Vineyards
3180 Seventeenth Street, Jordan Station, 289-668-9890
westcottvineyards.com

- 11 am to 4 pm
- Friday, March 29, 2024
 - Saturday, March 30, 2024
 - Sunday, March 31, 2024

TASTING THEME: SPARKLING FLIGHT

For the Cuvée En Route weekend (March 29th to 31st), Westcott has put together an incredible tasting flight designed to showcase the winery's commitment to creating world-class sparkling wine that is an expression of terroir and winemaking technique. Each of these sparkling wines has been crafted in a singular way using different varietals. Together, they present an approach to sparkling wine that is classic but uniquely Westcott.

2022 Violette Sparkling Brut – a crisp, fresh sparkling made in the charmat method. The perfect light aperitif with notes of honey crisp apple, pear, lemon drop and citrus. Blended from Pinot Noir, Chardonnay, Riesling, and Pinot Meunier.

2020 Brilliant Rosé – made in the traditional champagne method from 100% Pinot Noir. Skin soaked for two hours, twelve months on lees, hand riddled. This wine is developing beautifully, showing rich notes of raspberry jam, watermelon and ripe cherry, and a hint of toasty warmth.

NV Brilliant Blanc de Noirs – the latest offering – a small-batch sparkling made in the traditional champagne method. Double wild-fermented with no skin contact, five years on the lees and hand riddled before being disgorged with no dosage. The result is a sensuous sparkling wine with a soft golden colour and a rush of fine bubbles. Showing notes of crème brûlée, brioche, a hint of mocha and a bit of golden apple.



Cuvée En Route Dining

180 Bistro
4055 19th Street, Jordan Station, 905-601-9144
180wines.ca

Come visit 180 Bistro after your tasting – we're open for service.

Jackson-Triggs Niagara Estate Winery Restaurant
2145 Niagara Stone Road, Niagara-on-the-Lake, 905-468-4637
jacksontriggswinery.com

- 11 am to 5 pm
- Friday, March 29, 2024
 - Saturday, March 30, 2024
 - Sunday, March 31, 2024

Our kitchen is open and we have a full menu of appetizers, mains and desserts available.

**BarrelHead Wine Pizza Patio
at Pillitteri Estates Winery**
1696 Niagara Stone Road, Niagara-on-the-Lake, 905-468-3147
pillitteri.com/barrelhead

Enjoy our Wood Fired Artisanal Pizza and gourmet salads in a casual and fun dining environment at Pillitteri Estates Winery. For Cuvée weekend only we are extending our local's discount of 15% off food purchases to all Cuvée Passport holders.



Follow **@CCOVIBrockU** and
share Cuvée-related posts!

✕  **#cuvée2024**

A CELEBRATION OF EXCELLENCE IN
ONTARIO WINEMAKING

cuvée.ca | **#cuvée2024**