





Cool Climate Oenology & Viticulture Institute

Brock University

# Cuvée 2018

MARCH 23 - 25, 2018

## Cuvée en Route Dining

### Benchmark Restaurant at Niagara College

135 Taylor Rd., Niagara-on-the-Lake, 905-641-2252 x4619  
Benchmark Restaurant at Niagara College invites you to join us for our Chef's Tasting Menu! Available on Saturday, March 24, the Chef's Tasting lunch menu is offered at \$45 + tax and gratuities per person, and the Chef's Tasting dinner menu is offered at \$65 + tax and gratuities per person, not including beverages. Reservations are required and guests must note they are booking for the Chef's Tasting menu at lunch or dinner at time of booking.  
To book, call 905-641-2252 x4619.

### Kitchen76 at Two Sisters Vineyards

240 John St. East, Niagara-on-the-Lake, 905-468-0592 x3  
While visiting Two Sisters Vineyards to sample our featured Cuvée en Route selections, you are invited to slow down and enjoy lunch or dinner at Kitchen76. Our restaurant is renowned for exceptional rustic Italian-inspired cuisine that's served in a spectacular, relaxed setting overlooking the snow-covered estate vineyards. Kitchen76 was awarded "Top 100 in Canada" in the Restaurant and Italian Cuisine categories and currently offers a delightful seasonal winter menu created by Chef Justin Lesso. Visit twosistersvineyards for more information and to view our menus. Reservations are highly recommended.

### London Born Wine Company Restaurant

3749 Walker Rd., Beamsville, 905-563-7256  
Receive a complimentary appetizer for two with the purchase of two mains and immerse yourself in the art of Nose to Tail cuisine in the heart of wine country! Please call 905-563-7256 to make a reservation.

### Peller Estates Winery Restaurant

290 John St. East, Niagara-on-the-Lake, 1-888-673-5537 x3  
The Grand Cuvée Dinner — Saturday, March 24 at 7 p.m.  
Join us at the Winery Restaurant for an intimate dining journey that explores the key components of our Ice Cuvée and what makes it sparkle! We'll start the evening with a sparkling wine reception to showcase the exceptional bubbles. Your dining experience will feature an incredible five-course menu by Executive Chef Jason Parsons, with each delectable course expertly paired with the wines that create our award-winning sparklers.  
\$250 per guest, exclusive of taxes and gratuities. Reservations are required and spaces are limited — reserve today!

### Peninsula Ridge Estates Winery Restaurant

5600 King St. West, Beamsville, 905-563-0900  
Stop in at Peninsula Ridge Estates Winery and enjoy a sample of local goat cheese paired with three examples of Sauvignon Blanc. Oaked and unoaked styles will be on display as well as a single vineyard offering showing a specific sense of place.

### Trius Winery Restaurant

1249 Niagara Stone Rd., Niagara-on-the-Lake, 1-800-582-8412 x3  
Join us for brunch at Trius Winery, in our most iconic restaurant, overlooking the vineyards. Passport holders will enjoy a complimentary glass of Trius Brut upon arrival, followed by a three-course farm-to-table inspired menu by Executive Chef Frank Dodd — all for \$42 per person, exclusive of taxes and gratuity. Seating is limited, and guests are encouraged to reserve early.

### Trius Winery

1249 Niagara Stone Rd., Niagara-on-the-Lake, 905-468-4678  
**triuswines.com**  
Noon to 6 p.m.  
Tasting Theme: Vertical  
Join us for an iconic vertical tasting you won't soon forget, showcasing a bold varietal and the difference a year makes!  
Showcase Red Shale Cabernet Franc 2012  
Showcase Red Shale Cabernet Franc 2013  
Showcase Red Shale Cabernet Franc 2014

### Two Sisters Vineyards

240 John St. East, Niagara-on-the-Lake, 905-468-0592  
**twosistersvineyards.com**  
11 a.m. to 5 p.m.  
Tasting Theme: Two Cool Climate Varietals with Character, Complexity and Finesse  
Visit our landmark winery, adjacent to historic Niagara-on-the-Lake, to taste and experience first-hand our extraordinary wine and dining experience.  
2016 Riesling, Niagara Escarpment VQA  
2013 Merlot, Niagara River VQA

### Vieni Estates Wine and Spirits

4553 Fly Rd., Beamsville, 905-563-6521  
**viени.ca**  
11 a.m. to 5 p.m.  
Tasting Theme: Feature Sparklings  
Sparkling, bubbles and Maple Brandy. Give it a try!  
2013 Classic Brut — Chardonnay, Pinot Noir, Pinot Meunier  
2012 Rose Brut — Pinot Noir, Pinot Meunier, Chardonnay, Riesling  
N/V Canada 150 — Pinot Noir, Baco Noir, Pinot Meunier  
Maple Brandy

### Vineland Estates Winery

3620 Moyer Rd., Vineland, 905-562-7088  
**vineland.com**  
11 a.m. to 5 p.m.  
Tasting Theme: Apple tart without the cheese is like a kiss without the squeeze!  
Enjoy as we champion the pairing of an apple tart crowned with a slice of creamy champagne cheddar! We defend our choice by pointing to the contrast between the sweetness of the tart and the sharpness and saltiness of this special aged delight. The pairing will then be matched with the pleasant, yeasty and fruity flavours of our delicate Brut Sparkling wine!  
2013 Brut Sparkling

### Westcott Vineyards

3180 Seventeenth St., Jordan Station, 905-562-7517  
**westcottvineyards.com**  
11 a.m. to 5 p.m.  
Tasting Theme: Flight of Pinot Noir  
Enjoy a flight of four signature Westcott Pinot Noirs.  
2013 Estate Pinot Noir  
2013 Reserve Pinot Noir  
2015 Estate Pinot Noir  
2015 Reserve Pinot Noir

### Southbrook Vineyards

581 Niagara Stone Rd., Niagara-on-the-Lake, 905-641-2548  
**southbrook.com**  
11 a.m. to 5 p.m.  
Tasting Theme: Southbrook Through Time — Vertical Tasting  
Experience how well Niagara wines develop over time when they are made with integrity and ambition. Since Southbrook's inception in 1991, age-worthy, barrel-fermented Chardonnay, and barrel-matured Cabernet and Merlot reds have been central to our celebration of Ontario vineyards. Guests will taste Ann Sperling's Cuvée selections, paired with an older counterpart from our library. Estate Chardonnays from both 2016 and 2012 will be offered, along with Merlots from both the warm 2016 and historic 1998 vintages. A limited supply of the older wines will be available for purchase, while you can stock up on current vintages to enjoy for decades to come.  
2016 Southbrook Estate Wild Ferment Chardonnay  
2012 Southbrook Whimsy Minerality Chardonnay  
2016 Southbrook Triomphe Organic Merlot  
1998 Southbrook Lailey Vineyard Merlot

### Stratus

2059 Niagara Stone Rd., Niagara-on-the-Lake, 905-468-1806  
**stratuswines.com**  
11 a.m. to 5 p.m.  
Tasting Theme: Sémillon – Four Ways  
This unique varietal will be poured as a flight of four styles: Sémillon from the past and present, a Stratus White and a Botrytis Affected Sémillon will all be explored as part of the tasting.  
2016 Stratus Sémillon  
2010 Stratus Sémillon  
2014 Stratus White  
2016 Stratus Sémillon, Botrytis Affected

### Tawse Winery

3955 Cherry Ave., Vineland, 905-562-9500  
**tawsewinery.ca**  
11 a.m. to 5 p.m.  
Tasting Theme: Vertical 2013 Chardonnay Flight  
Taste three of our Estate Chardonnays from 2013, and see for yourself the role that terroir plays in producing great wine.  
2013 Quarry Road Chardonnay  
2013 Robyn's Block Chardonnay  
2013 Estate Chardonnay

### The Lakeview Wine Co.

1067 Niagara Stone Rd., Niagara-on-the-Lake, 905-685-5673  
**lakeviewwineco.com**  
11 a.m. to 5 p.m.  
Tasting Theme: Winemaker's Selection  
Our winemaker's favourites!  
2016 Lakeview Sauvignon Blanc  
2015 Lakeview Cabernet Sauvignon  
2016 Lakeview Vidal Icewine

### Thirty Bench Wine Makers

4281 Mountain Rd., Beamsville, 905-563-1698  
**thirtybench.com**  
Noon to 5 p.m.  
Head out on a scenic drive to join us at Thirty Bench Wine Makers for a horizontal tasting of some of our best Rieslings, showcasing how vast a flavour profile can change based only on the vineyard locations.  
2015 Small Lot 'Wood Post' Riesling  
2015 Small Lot 'Steel Post' Riesling  
2015 Small Lot 'Wild Cask' Riesling

### Peller Estates Winery

290 John St. East, Niagara-on-the-Lake, 905-468-4678  
**peller.com**  
Noon to 6 p.m.  
Tasting Theme: Vertical  
Join us at Peller Estates for a vertical tasting of three wines only available at the Estate. We'll showcase how drastically climate can impact the harvest each year.  
Signature Series Cabernet Franc 2012  
Signature Series Cabernet Franc 2013  
Signature Series Cabernet Franc 2014

### Peninsula Ridge Estates Winery

5600 King St. West, Beamsville, 905-563-0900  
**peninsularidge.com**  
11 a.m. to 5 p.m.  
Tasting Theme: Horizontal tasting of Sauvignon Blanc and the difference between oaked and unoaked versions  
Stop in at Peninsula Ridge Estates to enjoy samples of our three versions of Sauvignon Blanc, in both unoaked and oaked styles, and enjoy a classic food match as we present a local goat cheese as a complement.  
2016 Sauvignon Blanc  
2016 "Wismer Vineyard" Sauvignon Blanc  
2016 Vintner's Private Reserve Sauvignon Blanc

### Pillitteri Estates Winery

1696 Niagara Stone Rd., Niagara-on-the-Lake, 905-468-3147  
**pillitteri.com**  
11 a.m. to 5 p.m.  
Tasting Theme: Canada 150 Series Late Harvest Flight  
Enjoy a tasting flight of our popular Canada 150th Limited Edition Late Harvest wines.  
2015 Vidal Select Late Harvest  
2013 Riesling Late Harvest  
2015 Cabernet Late Harvest

### Pondview Estate Winery

925 Line 2 R.R. 2, Niagara-on-the-Lake, 905-468-0777  
**pondviewwinery.com**  
11 a.m. to 5 p.m.  
Tasting Theme: Winemaker's Selection of Full-Bodied Cabernets  
The full-bodied Cabernets from our award-winning vineyard are a testament to our commitment and dedication to crafting quality wines for the discriminating palate.  
2013 Cabernet Franc  
2014 Cabernet Sauvignon  
2013 Meritage

### Reif Estate Winery

15608 Niagara Pkwy., Niagara-on-the-Lake, 905-468-9463  
**reifwinery.com**  
11 a.m. to 4 p.m.  
Tasting Theme: Kiln Dried  
Kiln dried sun-loving varietals grown in Niagara's 'hottest' sub-appellation!  
2009 Kiln Dried Cabernet  
2015 Kiln Dried Chardonnay  
2015 Kiln Dried Cabernet



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