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Institute

Brock University

Cuvée 2019

March 22-24, 2019



Cuvée en route

B R O C H U R E

A CELEBRATION OF EXCELLENCE IN
ONTARIO WINEMAKING

cuvée.ca

#Cuvée2019

DISCOVER

Cuvée en route

- Tour, taste and shop 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).



Cuvée en Route passports are \$30 per person and are also included with the Cuvée Grand Tasting ticket.

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

13th Street Winery

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

13thstreetwinery.com

11 a.m. to 4 p.m. (Closed Sun)

Tasting Theme: 13th Street Specialties!

Come and taste our winemakers' selections for the weekend!

NV Cuvée Rosé

2016 Blanc de Blanc

2017 Gamay

2017 Whitty Vineyard Gamay

Atlantis Niagara Wines

4581 North Service Rd., Beamsville, 905-932-5321

atlantisniagara.com

11 a.m. to 6 p.m.

Tasting Theme: Winemaker's Selection

Come visit the Gem of Niagara!

2010 Cabernet Franc Icewine

2011 Cabernet Sauvignon Icewine

2015 Apple Ice Cider

2014 Vidal Icewine

2013 Sauvignon Blanc Icewine

2013 Chardonnay Icewine

2013 Gewürztraminer Reserve Icewine

2017 Peach Ice Cider

2017 Pear Ice Cider

2017 Plum Ice Cider

2017 Strawberry Wine

Cave Spring Cellars

3836 Main St., Jordan, 905-562-3581

cavespring.ca

10 a.m. to 6 p.m. (Fri. and Sat.) and 10 a.m. to 5 p.m. (Sun.)

Tasting Theme: Winemaker's Selection

Exhibiting the capacity of the noble Riesling grape to maintain riveting tension between lush fruit character and bracing acidity, this remarkable wine weaves together the power and finesse of our great terroir on the Beamsville Bench. Explore the nuances of these three unique vintages and their ability to age brilliantly.

2013 Riesling Adam Steps

2015 Riesling Adam Steps

2017 Riesling Adam Steps

Colaneri Estate Winery

348 Concession 6 Rd., Niagara-on-the-Lake, 905-682-2100

colaneriwines.com

11 a.m. to 5 p.m.

Tasting Theme: Turning a New Leaf

Exciting and much anticipated new releases await! We are thrilled to introduce these three beautiful wines and share the passion that went in to making them!

2016 "Cavallone" Pinot Grigio

2017 "Virtuoso" Pinot Noir

2016 "Insieme" Red Blend

Creekside Estate Winery

2170 Fourth Ave., Jordan, 905-562-0035

creeksidewine.com

11 a.m. to 5 p.m.

Tasting Theme: Irreverently Yours

Join us as we pour winemaker Rob Power's personal selection of sensational sips, showcasing the most iconic wine styles in the Creekside portfolio. From unctuous, Sauvignon Blanc to elegantly, intense Syrah, this hand-picked flight of wines embodies the last 22 years of winemaking excellence at Creekside.

2016 Iconoclast Syrah

2017 Sauvignon Blanc Semillon

2016 Reserve Sauvignon Blanc

2016 Broken Press Syrah

Fielding Estate Winery

4020 Locust Ln., Beamsville, 905-563-0668

fieldingwines.com

11 a.m. to 5 p.m.

Tasting Theme: Gold Medal Winners

Join us for a flight of a few of our Gold Medal winning wines.

NV Traditional Method Sparkling Rosé

2017 Estate Bottled Riesling

2016 Estate Bottled Cabernet Franc

Flat Rock Cellars

2727 Seventh Ave., Jordan, 905-562-8994

flatrockcellars.com

11 a.m. to 5 p.m.

Tasting Theme: Winemaker's Selection

Experience our Winemaker's selections this weekend only in a unique setting that overlooks our estate vineyards with a glimpse of Lake Ontario and the Toronto skyline in the distance.

2015 Gravity Pinot Noir

2017 Chardonnay

Fogolar Wines

3900 Cherry Ave., Vineland, 905-380-7846

fogolarwines.ca

11 a.m. to 5 p.m.

Tasting Theme: Expressions of Cabernet Franc

Experience Picone Vineyard Cabernet Franc through three very different wine styles, red, rosé and sparkling.

2016 Fogolar Picone Vineyard Cabernet Franc

2018 Fogolar Picone Vineyard Rosé

2016 The Old Tun Sparkling Cabernet Franc (Methode Ancestrale)

Foreign Affair Winery

4890 Victoria Ave. N., Vineland, 905-351-6937

foreignaffairwine.com

11 a.m. to 5 p.m.

Tasting Theme: Winemaker's Selection

From Ripasso to full Appassimento at Foreign Affair Winery.

2016 Conspiracy

2016 Temptress

2010 Cabernet Franc

Harbour Estates Winery

4362 Jordan Rd., Jordan Station, 905-562-6279

hewwine.com

11 a.m. to 5 p.m.

Tasting Theme: Red or White, Which is right?

Usually a red meat is paired with a red wine but sometimes a sauce or dressing can change that, and perhaps a white would go better. We are putting this to the test. Try our Cabernet and our Sunrise with a shaved beef tenderloin slider, topped with Icewine infused horseradish.

2015 Cabernet

2016 Sunrise

Henry of Pelham Family Estate Winery

1469 Pelham Rd., St. Catharines, 905-684-8423

henryofpelham.com

10 a.m. to 5 p.m.

Tasting Theme: Winemaker's Selection

Not just good wine – beautiful wine.

2013 Cuvée Catharine Blanc de Blanc 'Carte Blanche'

2017 Baco Noir Speck Family Reserve

ICELLARS Estate Winery

615 Concession 5 Rd., Niagara-on-the-Lake, 289-479-5969

icellars.ca

11 a.m. to 5 p.m.

Tasting Theme: Three Reds

Taste three reds from The House of Reds.

2016 Cabernet Franc

2016 Arinna

2017 Syrah

Inniskillin Niagara Estate

1499 Line 3, Niagara-on-the-Lake, 905-468-2187

inniskillin.com

11 a.m. to 4 p.m.

Tasting Theme: Winemaker's Favourite Choice

We invite you to try Winemaker Bruce Nicholson's favorite wines!

These wines show the very best of region and grape.

You will see why Bruce enjoys these wines!

2016 Montague Vineyard Chardonnay

2016 Reserve Cabernet Franc

2017 Riesling Icewine

Jackson-Triggs Niagara Estate

2145 Niagara Stone Rd., Niagara-on-the-Lake, 905-468-4637

jacksontriggswinery.com

11 a.m. to 4 p.m.

Tasting Theme: Unique Variety

Come try our Sparkling Merlot, this wine is hand crafted in the time-honoured Méthode Classique and was "en tirage" for two years. Bringing a 'shade of red' to refined bubbles, our Sparkling Merlot exhibits fruity vanilla and toasty notes, with a refreshing luxurious finish.

2016 GR Entourage Sparkling Merlot

Kacaba Vineyards and Winery

3550 King St., Vineland, 905-562-5625

kacaba.com

11 a.m. to 5 p.m.

Tasting Theme: Food & Wine Pairing

Shatter the typical Cuvée winery experience with Kacaba Vineyards Winery and Zooma Caters. Thrill the palate with Kacaba's provocative small-batch 2017 Fumé Blanc (French Oak-aged Sauvignon Blanc) paired with fresh cut French Fries nesting a fried Egg topped with Korean Gochujang Mayo. A titillating Cuvée event pairing not to be missed (Saturday and Sunday only).

2017 Fumé Blanc

Konzelmann Estate Winery

1096 Lakeshore Rd., Niagara-on-the-Lake, 905-935-2866

konzelmann.ca

11 a.m. to 5 p.m. (Fri.) and 10 a.m. to 6 p.m. (Sat. and Sun.)

Tasting Theme: Everything happens for a Riesling – a tasting of three different styles of the Riesling grape.

Taste the versatility of the Riesling grape and how the winemaking process can transform it into very different wine styles.

Methode Cuvé Close Riesling

2017 Riesling

2017 Riesling Icewine

London Born Wine Company

3749 Walker Rd., Beamsville, 905-563-7256

londonbornwines.com

10 a.m. to 6 p.m.

Tasting Theme: Horizontal Tasting

Join us at London Born Wine Company for a vertical tasting of Cabernet Francs.

2016 Reserved Cabernet Franc

2011 Reserve Cabernet Franc

2012 Reserve Cabernet Franc

2011 Umoja Cabernet Franc

Malivoire Wine Company

4260 King St. E., Beamsville, 905-563-9253

malivoire.com

11 a.m. to 5 p.m.

Tasting Theme: Vertical Chardonnay

We showcase our iconic and oldest Beamsville Bench vineyard, the Moira Vineyard, through a vertical tasting of Chardonnay, through warm and cool vintages.

2012 Moira Chardonnay

2013 Moira Chardonnay

2014 Moira Chardonnay

2015 Moira Chardonnay

Marynissen Estates Winery

1208 Concession 1 Rd., Niagara-on-the-Lake, 905-468-7270

marynissen.com

11 a.m. to 5 p.m.

Tasting Theme: Taste vs. Value

Come and taste Cabernet Sauvignon across various price points and discuss how we choose blends, direct our winemaking and ultimately determine our final wine. You select your best value.

2015 Gold Cabernet Sauvignon

2015 Platinum Cabernet Sauvignon

2017 Bottoms Up Red

Megalomaniac

3930 Cherry Ave., Vineland, 905-562-5155

megalomaniacwine.com

11 a.m. to 5 p.m.

Tasting Theme: Winery Favourites

Join us at Megalomaniac for a taste of our award-winning wines and a breathtaking view from atop the Niagara Escarpment.

2017 Narcissist Riesling

2016 Bravado Cabernet Sauvignon

Niagara College Teaching Winery

135 Taylor Rd., Niagara-on-the-Lake, 905-641-2252

niagaracollegewine.ca

11 a.m. to 5 p.m.

Tasting Theme: Sauvignon Blanc

Enjoy a flight of three styles of Sauvignon Blanc to appreciate the versatility of this varietal. Each style uses a different winemaking technique, from ancient to modern, to achieve a unique profile.

2016 Balance Sauvignon Blanc

2017 Les Marmitons Gastronomy Fume Blanc

2017 Underground Series Sauvignon Blanc

Palatine Hills Estate Winery

911 Lakeshore Rd., Niagara-on-the-Lake, 905-646-9617

palatinehillsestatewinery.com

11 a.m. to 5 p.m.

Tasting Theme: Wine Infused Cheese pairing

Come enjoy our wine infused cheese paired with award winning wines. The cheeses, "Topsy" & "1812", are made locally and infused with Palatine Hills made wines. These delicious cheeses will be paired with our award winning 2016 'Neufeld Vineyard' Chardonnay and the 2012 Reserve Cab Franc.

2016 'Neufeld Vineyard' Chardonnay

2012 'Neufeld Vineyard' Cabernet Franc

Peller Estates

290 John St. E., Niagara-on-the-Lake, 905-468-4678

peller.com

11 a.m. to 5 p.m.

Tasting Theme: Vertical Tasting

Enjoy a guided tasting of three vintages of our premium Andrew Peller Signature Series Merlot in the Peller Estate Room.

2014 Signature Series Merlot

2015 Signature Series Merlot

2016 Signature Series Merlot

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: Pillitteri 25th Anniversary

Late Harvest Collection Tasting

Taste a limited edition release of wines celebrating Pillitteri's 25th Anniversary. Opened in 1993 we are proud to celebrate 25 years of grape growing and VQA winemaking with this limited edition collection of Select Late Harvest wines.

2013 Select Late Harvest Riesling

2013 Select Late Harvest Cabernet

2014 Select Late Harvest Vidal

PondView Estate Winery

925 Line 2 Rd., Niagara-on-the-Lake, 905-468-0777

pondviewwinery.com

11 a.m. to 5 p.m.

Tasting Theme: Winemaker's Selection

A journey through a selection of wines from our amazing cellar.

2014 Bella Terra Cabernet Sauvignon

2017 Riesling Gewürztraminer

2016 Viognier

Queenston Mile Vineyard

963 Queenston Rd., Niagara-on-the-Lake, 905-684-6453

queenstonmilevineyard.com

10 a.m. to 5 p.m.

Tasting Theme: Go Behind the Scenes

Taste and tour Niagara-on-the-Lake's hottest new winery. Walk in the shoes of our winemaking team as we share the trials and tribulations of opening a new winery, years in the making. With glass in hand, tour the estate and enjoy an exclusive portfolio tasting of our limited edition wines.

2016 Mile Red

2017 Mile White

2017 Mile High Sparkling

2016 Pinot Noir

Redstone Winery

4245 King St., Beamsville, 905-563-9463

redstonewines.ca

11 a.m. to 5 p.m.

Tasting Theme: Winemaker's Selection

Stop in before or after the Grand Tasting to taste a selection of our award-winning wines.

2016 Rosé Sparkling

2013 Chardonnay

2015 Syrah

Reif Winery

15608 Niagara Pkwy., Niagara-on-the-Lake, 905-468-7738

reifwinery.com

11 a.m. to 4 p.m.

Tasting Theme: Some like it hot!

Kiln dried sun-loving varietals grown in Niagara's 'hottest' sub-appellation!

Enjoy a flight of our kiln dried wines paired with local artisan cheeses.

2015 Kiln Dried Chardonnay

2010 Kiln Dried Cabernet

2009 Kiln Dried Cabernet

Riverview Cellars Estate Winery

15376 Niagara Pkwy., Niagara-on-the-Lake, 905-262-0636

riverviewcellars.com

10 a.m. to 5 p.m.

Tasting Theme: Winemaker's Selection

Winemaker Alyssa Bator has selected a flight of her three favourite red wines.

2017 Gamay Noir

2015 Salvatore's Reserve Cabernet Franc

2015 Salvatore's Reserve Cabernet Sauvignon

Southbrook Organic Vineyards

581 Niagara Stone Rd., Niagara-on-the-Lake, 905-641-2548

southbrook.com

11 a.m. to 5 p.m.

Tasting Theme: Winemaker's Selection

Enjoy a flight of Organic and Biodynamic wines handpicked and crafted by our Winemaker, Ann Sperling.

2017 Wild Ferment Chardonnay

2016 Estate Petite Verdot

The Anniversary - Whimsy Collection

Sue-Ann Staff

3210 Staff Ave., Jordan, 905-562-1719

sue-annstaff.com

11 a.m. to 5 p.m.

Tasting Theme: The Switch Hitter: Pinot Gris/Pinot Grigio

Explore changeable, versatile, transformable Pinot Gris! Enjoy a comparative tasting of our 2016 "The Louie" Pinot Gris and 2017 "The Lenny" Pinot Grigio (two Pinots that are as different as the brothers for which they're named) plus a barrel sample of the 2018 vintage. It's the setting for a great conversation about this most mercurial grape.

2017 The Lenny Pinot Grigio

2016 The Louie Pinot Gris

Plus barrel sample of the 2018 vintage

Tawse Winery

3955 Cherry Ave., Vineland, 905-562-9500

tawsewinery.ca

11 a.m. to 5 p.m.

Tasting Theme: Vertical Chardonnay Tasting of 2011, 2013 & 2018 Robyn's Block Chardonnay

Join us at Tawse for a Vertical Tasting of Robyn's Block Chardonnay – Past, Present & Future!

2011 Robyn's Block Chardonnay

2013 Robyn's Block Chardonnay

2018 Robyn's Block 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: Unique Varieties

Discover Niagara's one of a kind wine tasting experience at Lakeview Wine Co.

2017 Lakeview Cellars Kerner

2015 Lakeview Cellars Syrah

2017 Lakeview Cellars Cabernet Sauvignon Icewine

Thirty Bench Wine Makers

4281 Mountainview Rd., Beamsville, 905-563-1698

thirtybench.com

11 a.m. to 4 p.m.

Tasting Theme: Horizontal Tasting

With the philosophy 'less is more', join us for a tasting of our Small Lot Rieslings as well as our Winemaker's Riesling to understand why our very own Emma Garner was awarded Winemaker of the Year at the 2015 Ontario Wine Awards.

2016 Small Lot 'Wood Post' Riesling

2016 Small Lot 'Steel Post' Riesling

2016 Small Lot 'Wild Cask' Riesling

2016 Winemaker's Riesling

Trius Winery

1249 Niagara Stone Rd., Niagara-on-the-Lake, 905-468-7123

triuswines.com

11 a.m. to 5 p.m.

Tasting Theme: Vertical Tasting

Taste three vintages of our premium, award-winning Showcase Wild Ferment Chardonnays in our exclusive tasting room — The Loft.

2014 Showcase Wild Ferment Chardonnay

2015 Showcase Wild Ferment Chardonnay

2016 Showcase Wild Ferment Chardonnay



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#Cuvee2019



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 March 22nd and 23rd, Chef's Tasting Lunch menu is offered at \$45 + tax and gratuities per person and 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.

Peller Estates Restaurant

290 John St. E., Niagara-on-the-Lake, 905-468-4678

Join us at Peller Estates Winery Restaurant during the Cuvée weekend and enjoy \$10 off of our weekend Brunch when you flash your Cuvée en Route pass! Saturdays and Sundays at Peller, our four-course Brunch Tasting Menu is just \$59 per person (exclusive of wine, tax and gratuity) from Winery Chef and CityLine personality, Jason Parsons. Call our Wine Country Concierge for more information.

Trius Winery Restaurant

1249 Niagara Stone Rd., Niagara-on-the-Lake, 905-468-7123

Amplify your senses at Trius Winery Restaurant's Black Glass Dinner. This interactive dining experience is being offered on Friday March 22nd at 6 p.m. where you can enjoy \$10 off when you show your Cuvée en Route pass. Call our Wine Country Concierge for more information.

The Restaurant at Redstone

4245 King St., Beamsville, 905-563-9463

Please call to book your table for lunch or dinner. Cuvée en Route Passport holders will enjoy a complimentary glass of sparkling wine when they dine.

Wayne Gretzky Estates Winery & Distillery Restaurant

1219 Niagara Stone Rd., Niagara-on-the-Lake, 844-643-7799

On Friday, March 22nd, visit Wayne Gretzky Estates Winery & Distillery and enjoy our Wine and Whisky Dinner prepared by Chef Frank Dodd. Each course will be paired with a wine and a whisky cocktail, you'll be the judge as to which pairs better with each course. Only one winner can be crowned at the end of the evening, will it be wine or will it be whisky? Take \$10 off with your Cuvée en Route pass. Call our Wine Country Concierge team for more information.