



# Taste — THE — Season

A Holiday-Inspired Wine and Food  
Tasting Event at 25 Wineries.



*Your pass provides access to all 25 wineries – every weekend in November, 11am to 5pm.*



# 2015 TASTE THE SEASON PAIRINGS

## BETWEEN THE LINES WINERY

2013 Meritage Reserve - \$27.95 (W, O, F)

Beef Goulash with Buttery Spätzle and Braised Red Cabbage

Tasting Notes:.....

## CHÂTEAU DES CHARMES

Brut Sparkling Wine, Méthode Traditionelle - \$22.95 (L, W, O)

Spiced Pumpkin Pie

Tasting Notes:.....

## COYOTE'S RUN ESTATE WINERY

2013 Five Mile Red - \$15.95 (L, W, O, F)

Peach Wood smoked Pork Loin layered on a Crostino and garnished with Caramelized Red Onion Jam

Tasting Notes:.....

## DIAMOND ESTATES - THE WINERY

1914 Valour (2013 Vintage) - \$14.95 (L, W, O)

Bolognese Meatball in Sauce

Tasting Notes:.....

## HINTERBROOK ESTATE WINERY

2014 Franc Blanc - \$22.95 (W, O)

Smoked Bacon and Potato Corn Chowder

Tasting Notes:.....

## INNISKILLIN WINES

Oak Aged Vidal Icewine - \$89.95 (V, W, O)

Hubbard Squash Biscuit, Icewine Bacon, Smoked "Casey Blue" Cheese

Tasting Notes:.....

## JACKSON-TRIGGS NIAGARA ESTATE WINERY

Reserve Cabernet Franc/Cabernet Sauvignon - \$13.95 (L, W, O)

Ontario Beef and Barley Soup, Niagara Root Vegetables, Norfolk Mushrooms

Tasting Notes:.....

## JOSEPH'S ESTATE WINES

2011 Chenin Blanc - \$13.15 (W, O)

Goat Cheese Canapé in Crispy Cup

Tasting Notes:.....

## KONZELMANN ESTATE WINERY

2012 Riesling - \$11.95 (L, W, O)

Authentic Thai Chicken and Coconut Soup

Tasting Notes:.....

## LAILEY VINEYARD

2013 Syrah - \$30.00 (W)

Pork Terrine with Blueberry and Black Pepper Compote

Tasting Notes:.....

## MALETA ESTATE WINERY

2006 Cabernet Merlot - \$16.15 (W)

Moroccan Lamb Tagine & Couscous

Tasting Notes:.....

## NIAGARA COLLEGE TEACHING WINERY

2010 Cabernet Franc - \$19.15 (W, O)

Pork Capicola Crêpe Rolls with Caramelized Onion Cheese Stuffing

Tasting Notes:.....

## PALATINE HILLS ESTATE WINERY

2014 Pinot Gris - \$15.00 (W, O)

Trio of Ontario Goat Cheese Truffles (Lavender Lemon, Chocolate Chili, and Toasted Pistachio) served with Thin Crisps

Tasting Notes:.....

## PELLER ESTATES WINERY

2013 Private Reserve Gamay Noir - \$18.95 (W, O)

Spiced Butternut Squash & Goat Cheese Flatbread with Smoked Forest Mushrooms, Roasted Chestnuts and Sage Pesto

Tasting Notes:.....

## PILLITTERI ESTATES WINERY

2012 Merlot - \$25.00 (W, O)

Sweet Potato and Pork Sausage Ravioli in a Charred Corn Broth with Seedling Salad

Tasting Notes:.....

## PONDVIEW ESTATE WINERY

2013 Cabernet Sauvignon - \$39.95 (W, O)

Mini Beef Wellington with a Berry and Cabernet Sauvignon Wine Reduction

Tasting Notes:.....

## RANCOURT WINERY

2012 Noble Rouge - \$15.00 (W, O, F)

Oven-baked Ribs with Harvest Barn Vidalia Onion Barbeque Sauce

Tasting Notes:.....

## RAVINE VINEYARD ESTATE WINERY

2012 Sand & Gravel Redcoat - \$17.95 (W, O)

Harvest Beef Bourguignon with Cheesy Puff Pastry

Tasting Notes:.....

## REIF ESTATE WINERY

2013 Chardonnay - \$15.15 (W, O)

'Tide and Vine' Lobster Pumpkin Bisque

Tasting Notes:.....

## RIVERVIEW CELLARS ESTATE WINERY

2013 Rosso Cabernet Merlot - \$17.15 (W, O)

Smoked Canadian Beef Brisket Slider with Horseradish Aioli

Tasting Notes:.....

## SOUTHBROOK VINEYARDS

Framboise - \$17.95 (L, W, O)

Duck Rillettes and Berry Compote

Tasting Notes:.....

## STRATUS VINEYARDS

2013 Stratus Mosaic - \$25.00 (W, O)

Wood-oven baked Tarte Flambée – Alsatian Bacon and Onion Pizza

Tasting Notes:.....

## STREWN WINERY

2013 Gewurztraminer Terroir - \$14.15 (W, O)

Seasonal Sampler Trio – Mini Sausage Roll, Microgreens with OLiv Chili Balsamic, Aged Canadian Cheddar

Tasting Notes:.....

## TRIUS WINERY

2014 Trius Cabernet Sauvignon - \$14.95 (L, W, O)

Mini Trius Pot Pie

Tasting Notes:.....

## TWO SISTERS VINEYARDS

2013 Riesling - \$35.00 (W, O)

Italian-inspired Paté on Crostini with Fall Fruit Chutney

Tasting Notes:.....

To help you find these wines after your trip to wine country, we've included this legend indicating where they can be purchased:

(L) – LCBO (V) – Vintages (W) – Winery (O) – Online (F) – Farmers' Markets

Please be aware that food pairings may contain peanuts and/or other tree nuts.