



Taste — THE — Season

A Holiday-Inspired Wine and Food Tasting Event at over 20 Wineries.



Your pass provides access to over 20 wineries – every weekend in November, 11am to 5pm.



2016 TASTE THE SEASON PAIRINGS

BETWEEN THE LINES WINERY

Red Barn Cabernet Franc - \$16.95 (W, O)

Rindergulasch, Spätzle and Rotkohl – rich beef goulash, buttery noodles and wine braised red cabbage

Tasting Notes:.....

CHÂTEAU DES CHARMES

2014 Cabernet Sauvignon, Estate Grown & Bottled - \$14.95 (L, W, O)

Braised short rib wellington with green peppercorn aioli

Tasting Notes:.....

THE HARE WINE CO.

2015 Crown Land White (Riesling/Gewürztraminer) - \$15.50 (W)

Buttery, sweet roasted carrot soup topped with fresh coriander (vegetarian and gluten-free options available)

Tasting Notes:.....

HINTERBROOK ESTATE WINERY

2013 Nomad Cabernet Franc - \$22.95 (W, O)

Braised beef rosemary risotto

Tasting Notes:.....

INNISKILLIN WINES

Vidal Icewine - \$49.95 (L, W, O)

East coast clam chowder (gluten-free option available)

Tasting Notes:.....

JACKSON-TRIGGS NIAGARA ESTATE WINERY

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

Grilled chicken and poblano burrito (gluten-free and dairy-free options available)

Tasting Notes:.....

JOSEPH'S ESTATE WINES

2014 Chardonnay Musqué - \$14.15 (W, O)

Anglo-Indian chicken curry with pears and golden raisins in a coconut milk sauce

Tasting Notes:.....

KONZELMANN ESTATE WINERY

2015 Konzelmann Sauvignon Blanc Reserve - \$17.95 (W, O)

Baked Woolwich goat cheese and sweet basil tart with field tomato marmalade by “Escabèche” Restaurant at the Prince of Wales Hotel

Tasting Notes:.....

LAILEY WINERY

Dry Late Harvest Riesling - \$25.20 (W)

Spiced pumpkin cookie topped with cream cheese frosting

Tasting Notes:.....

THE LAKEVIEW WINE COMPANY / DIAMOND ESTATES WINERY

2014 McMichael Chardonnay - \$14.95 (L, W, O)

Roasted garlic potato chowder with parmesan flatbread (vegetarian option available)

Tasting Notes:.....

NIAGARA COLLEGE TEACHING WINERY

2011 Dean's List Meritage - \$25.15 (W, O)

Red wine braised stew

Tasting Notes:.....

PALATINE HILLS ESTATE WINERY

2012 Cabernet Merlot - \$16.00 (W, O)

Home-style cooked meatball and sea salt pizzelle with Neapolitan sauce and balsamic glaze

Tasting Notes:.....

PELLER ESTATES WINERY AND RESTAURANT

2015 Private Reserve Chardonnay - \$19.95 (W, O)

Yorkshire Valley Chicken Pot Pies: braised chicken, tender vegetables, flaky crust and a Chardonnay cream sauce (vegetarian and gluten-free options available)

Tasting Notes:.....

PILLITTERI ESTATES WINERY

2012 Viognier - \$19.50 (W, O)

French Vidalia onion soup with thyme, Cognac croutons and 5 Brothers Gouda (gluten-free option available)

Tasting Notes:.....

PONDVIEW ESTATE WINERY

2013 Bella Terra Cabernet Franc - \$39.95 (W, O)

Braised lamb and sweet potato Shepherd's Pie (vegetarian and gluten-free options available)

Tasting Notes:.....

RANCOURT WINERY

2015 Bon Bon Blanc - \$15.00 (W, O)

Oven-roasted pulled chicken taco grilled with Harvest Barn's Peach Chipotle Sauce topped with a creamy slaw

Tasting Notes:.....

RAVINE VINEYARD ESTATE WINERY

2013 Sand & Gravel Redcoat - \$17.95 (W, O)

Classic harvest stew of Redcoat braised beef and seasonal Niagara vegetables, topped with a flaky cheddar biscuit (gluten-free option available)

Tasting Notes:.....

REIF ESTATE WINERY

2015 Baco Noir - \$14.15 (W, O)

Ruth Anne's Sugar Plum Christmas Cookie (vegetarian option available)

Tasting Notes:.....

RIVERVIEW CELLARS ESTATE WINERY

2013 Angelina's Reserve Gewürztraminer - \$17.15 (W, O)

Creamy broccoli seafood soup with Italian corn bread

Tasting Notes:.....

SMALL TALK VINEYARDS

2013 “Faux Pas” Chardonnay - \$18.95 (W, O)

Creamy herbed mushroom pie, topped with savory crumble and garnished with fennel (vegetarian option available)

Tasting Notes:.....

STRATUS

2013 Kabang Red - \$24.95 (W, O)

Pâte de Champagne with green peppercorn and “Whitty Farms” blackberries

Tasting Notes:.....

STREWN WINERY

2013 Strewn Merlot - \$19.95 (W, O)

Seasonal Sampler Trio: Balderson double-smoked cheddar; turkey & cranberry sausage; sweet potato & maple purée in phyllo cup (vegetarian and gluten-free options available)

Tasting Notes:.....

TRIOUS WINERY AND RESTAURANT

2015 Trius Chardonnay - \$14.95 (W, O)

White bean and parsnip soup; applewood-smoked chicken

Tasting Notes:.....

TWO SISTERS VINEYARDS

2012 Eleventh Post, Niagara River VQA - \$39.00 (W, O)

Rabbit ragù on a parmesan polenta square

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

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