



# 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.



# 2018 TASTE THE SEASON PAIRINGS

## **BETWEEN THE LINES WINERY**

2016 Merlot Reserve (W, O)

paired with our Harvest Plate: beef goulash with spätzle and braised red cabbage.

## **CHÂTEAU DES CHARMES**

2017 Cabernet Sauvignon, Estate Grown & Bottled (W, O, L)

paired with a mini shepherd's pie.

## **COYOTE'S RUN ESTATE WINERY**

2015 Aria-Blend of Cabernet Sauvignon, Merlot (W, O)

paired with Café Gatti's Hungarian Goulash (Gulyás): tender beef and autumn vegetables sautéed in 2015 Aria with traditional sweet Hungarian paprika.

## **THE HARE WINE CO.**

2017 Crown Land White (W)

paired with a braised beef wonton with ginger-honey sauce.

## **HINTERBROOK WINERY**

2015 Merlot (W)

paired with sautéed steak bites with mushroom and onion, spiced with black pepper.

## **INNISKILLIN WINES**

2017 Vidal Icewine (W, O, L)

paired with vidal onion soup with Niagara gold crouton.

## **JACKSON-TRIGGS NIAGARA ESTATE WINERY**

2016 Grand Reserve Merlot (W, O)

paired with wood-fired chicken wings with black pepper, sage and parmesan.

## **JOSEPH'S ESTATE WINES INC.**

2011 Cabernet Sauvignon (W, O)

paired with an Autumn Harvest Tart featuring crisp bacon, fresh sautéed mushrooms and a creamy mozza stuffing.

## **KONZELMANN ESTATE WINERY**

2017 Pinot Grigio Lakefront Series (W, O)

paired with buttermilk brined fried chicken coated in Louisiana butter sauce, topped with house-made ranch dressing and arugula micro greens.

## **LAILEY WINERY**

2013 Chardonnay Third Curiosity (W)

paired with a homemade butter tart.

## **THE LAKEVIEW WINE CO.**

2016 EastDell Pinot Noir (W, O)

paired with a thyme and mushroom tart with fig marmalade and blue cheese.

## **MARYNISSEN ESTATES WINERY**

2016 Heritage White (W, O)

paired with a carrot ginger bisque.

## **NIAGARA COLLEGE TEACHING WINERY & BREWERY**

2015 Balance Pinot Noir (W, O)

paired with applewood smoked pork with Ontario cranberry beans and Benchmark housemade BBQ sauce.

## **PALATINE HILLS ESTATE WINERY**

2017 Palatine Hills 1812 Red (W, O)

paired with Spicy Buffalo Chicken featuring creamy chicken, carrots and celery in a flaky pastry drizzled with blue cheese aioli.

## **PELLER ESTATES WINERY AND RESTAURANT**

2016 Peller Reserve Merlot (W, O)

paired with curried lamb, butternut squash and lentil stew.

## **PILLITTERI ESTATES WINERY**

2013 Select Late Harvest Riesling (W, O)

paired with a caramel apple crumble parfait (GF, V).

## **PONDVIEW ESTATE WINERY**

2017 Lot 74 Sparkling Brut (W, O)

paired with All Day Sparkling Brunch featuring chicken & waffles drizzled with a holiday-spiced strawberry icewine glaze.

## **RANCOURT WINERY**

2013 Chardonnay (W)

paired with locally made tiramisu.

## **RAVINE VINEYARD ESTATE WINERY**

2017 Sand & Gravel Chardonnay (W, O, L)

paired with chicken and shiitake mushroom sausage on grilled sourdough with roasted garlic aioli.

## **REIF ESTATE WINERY**

2017 Shiraz (W, O)

paired with black pepper, truffle and parmesan popcorn.

## **RIVERVIEW CELLARS ESTATE WINERY**

2016 Pinot Noir (W, O)

paired with fried pork dumplings topped with wasabi mayo.

## **SMALL TALK VINEYARDS**

2015 Big Ideas Cabernet Franc (W, O)

paired with a local handmade charcuterie sampler.

## **STRATUS VINEYARDS**

2014 Stratus Weather Report Red (W, O)

paired with a lemon & chicken tourtière with crunchy mustard.

## **STREWN WINERY**

2017 Riesling (W, O)

paired with a Seasonal Sampler Trio: vegetable spring roll, edamame spread on beet cracker, orange KitKat® (V)

## **TRIU WINERY AND RESTAURANT**

2016 Trius Barrel Fermented Chardonnay (W, O, L)

paired with creamed Ontario mushroom soup with sour cream and chives.

## **WAYNE GRETZKY ESTATES WINERY & DISTILLERY**

2017 Wayne Gretzky Estates Baco (W, O, L)

paired with Chef Dodd's Canadian peameal bacon on a bun.

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 (W) – Winery (O) – Online | V = Vegetarian Ve = Vegan GF = Gluten free

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