



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.

RAVINE VINEYARD ESTATE WINERY

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

paired with chicken and shitake 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.