



DAYS OF WINE & CHOCOLATE

WARM UP THIS WINTER AND ENJOY THE SWEET AND SAVOURY SIDE OF CHOCOLATE AS IT'S EXPERTLY PAIRED WITH ONLY OUR BEST VQA WINES.



Your pass provides tastings at over 20 wineries - Fridays, Saturdays and Sundays in February.



2018 DAYS OF WINE & CHOCOLATE PAIRINGS

BETWEEN THE LINES

2016 Vidal Icewine

Mango-white Stilton drizzled with white chocolate, or

2016 Cabernet Franc Icewine

Cherry-topped brie covered in dark chocolate

CHÂTEAU DES CHARMES

N/V Brut Sparkling, Méthode Traditionelle (W, O, L)

Bread pudding with white chocolate drizzle (V)

COYOTE'S RUN ESTATE WINERY

2016 Luminous Red (W, O)

Chocolate-covered smoked bacon drizzled with white chocolate, lightly dusted with sea salt and cracked black pepper (GF)

THE HARE WINE CO.

2015 Crown Land Red, VQA Niagara-on-the-Lake (W, O)

Tide & Vine creation: red wine fudge brownie topped

with maple candied bacon

INNISKILLIN WINES

2014 Reserve Merlot (W, O)

Dark chocolate chili with white chocolate sour cream

and green onions (GF)

JACKSON-TRIGGS NIAGARA ESTATE WINERY

2016 Grand Reserve Pinot Noir (W, O)

Smoked chicken and chocolate cheddar panini with mushrooms and

preserved cherries

JOSEPH'S ESTATE WINES INC.

2014 Merlot Forte (W, O)

Tuscan chocolate panna cotta

KONZELMANN ESTATE WINERY

2013 Pinot Noir Reserve (W, O)

Ghirardelli dark chocolate rye cookies with a dusting of

Maldon salt snow, created by Casa Mia Ristorante

LAILEY WINERY

2013 Chardonnay Brickyard (W, O)

White chocolate-covered salted pretzel with caramel drizzle

THE LAKEVIEW WINE CO.

2015 FRESH Perspectives Satin Red (W, O, L)

Dark chocolate cheesecake (V)

MARYNISSEN ESTATES WINERY

2015 Gold Series Cabernet Sauvignon (W, O)

Chocolate truffle, with layers of dark chocolate Cabernet Sauvignon-infused

ganache and jelly (V, GF)

NIAGARA COLLEGE TEACHING WINERY & BREWERY

2016 Tom Thomson Algonquin Red (W, O)

Dark chocolate and red wine housemade beef salami with elderberry jam

and Evelyn's cracker

NOMAD AT HINTERBROOK

2013 Cabernet Sauvignon (W, O)

Black dates pastry with walnut and chocolate

PALATINE HILLS ESTATE WINERY

2016 Lakeshore Red (W, O)

Chocolate cake with crunchy nut bits and caramel sauce (V, GF)

PELLER ESTATES WINERY AND RESTAURANT

2015 Private Reserve Cabernet Franc (W, O)

Dark cherry, juniper & rosemary guanaja chocolate truffle (V)

PILLITTERI ESTATES WINERY

2015 Select Late Harvest Vidal (W, O, L)

Double chocolate macaroon (V)

PONDVIEW ESTATE WINERY

2014 Bella Terra Reserve Cabernet Sauvignon (W, O)

Delectable spiced cocoa-rubbed pork back ribs with a rich and smooth

chocolate-infused BBQ sauce

RANCOURT WINERY

2014 Chardonnay Reserve (W, O)

Harvest Barn lobster bisque topped with white chocolate shavings

RAVINE VINEYARD ESTATE WINERY

2016 Sand and Gravel Cabernet Franc

Winter spiced chili brownies (V)

REIF ESTATE WINERY

2015 Chardonnay (W, O)

Roasted parsnip and white chocolate soup (V)

RIVERVIEW CELLARS ESTATE WINERY

2012 Cabernet Sauvignon (W, O)

Tuscan-styled pulled pork on a chocolate cayenne crostini with chocolate

cabernet balsamic drizzle

SMALL TALK VINEYARDS

2015 Big Ideas Cab Franc (W, O)

Cabernet Franc-infused chili brownie or Cabernet Franc-infused

cherry ganache brownie

STRATUS

2013 Stratus 'Weather Report' Red (W, O)

Cocoa crostini with chocolate ricotta and charred radicchio

STREWN

2014 Premium Merlot (W, O)

Savoury Chocolate Trio: mushroom with chocolate sauce; cocoa &

spice dusted pork; and dark chocolate-dipped potato chip (GF)

TRIUS WINERY AND RESTAURANT

2016 Trius Cabernet Sauvignon (W, O, L)

Spiced chocolate chili beef

TWO SISTERS VINEYARDS

2013 Merlot, Niagara River VQA (W, O)

Roasted cauliflower and farro salad with a dark chocolate agrodolce sauce (V)

WAYNE GRETZKY ESTATES WINERY & DISTILLERY

2016 Wayne Gretzky Founders Merlot (W, O, L)

Dark chocolate truffle pop (V)

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

Food legend: V = vegetarian, GF = gluten free

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