

An Evening at Lundy Manor Wine Cellars by F.G. Couch



The Niagara Chapter's October event was held at the newly opened Lundy Manor Winery in Niagara Falls. The property was purchased in 2012 with the clear vision of transforming the mansion into the winery it is today. The building has been beautifully restored and sits on 60 acres of lush garden land and vineyards with eight acres currently planted with premium Riesling and hybrid grapes.



As members and guests entered the tasting room, they were greeted with a glass of 2017 Rosé, a blend of Sauvignon Blanc & Merlot.



To accompany the Rosé, our caterer for the evening, Zooma Caters, prepared a delicious charcuterie and cheese board and other appetizers.



Mark Yuhasz, Operations Manager, was our host for the evening.



Lundy Manor Winemaker Adam Kern directed our wine tasting.



After the reception, we moved into the Edson Taylor Lounge for a sit down tasting of six Lundy Manor wines. Mark Yuhasz, Operations Manager, gave us a brief history of Lundy Manor and plans for the future. He also told us they were very pleased that two of their wines are currently in LCBO Vintages. The winery produced 13,000 cases last year and their focus is on producing classic style wines with 100% Niagara grapes. Mark informed the group that both the winemaker and assistant winemaker were graduates from Niagara College. He then introduced winemaker, Adam Kern who would lead the wine tasting.



Except for the 2013 Proprietor's Blend Red, all the wines in the tasting were from the 2016 vintage. Adam informed us that 2016 was a good harvest, the weather was great and there was not too much rain. We first tried the 2016 Riesling mainly from the Foxcroft Vineyard in Vineland. The vines are

15-20 years old and the wine was fermented in 20% neutral oak barrels with lees contact. The wine was just slightly off dry at 23 grams residual sugar.

The 2016 Chardonnay is a perfectly balanced wine, barrel fermented with 20% new French oak. The grapes are sourced from the Foxcroft and Wismer's Wingfield vineyards. This wine retails for \$25.50 and Adam said that the 2016 Reserve Chardonnay had just been released and is available at the winery.

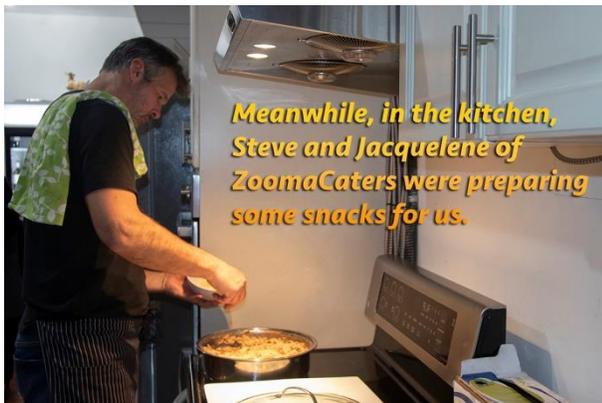
We went on to try the 2016 Proprietor's Blend White. This wine is a blend of Gewürztraminer, Riesling and Chardonnay. It is very aromatic with a pleasant bouquet and taste. It has 12% alcohol; the grapes are left on the skins and the finished product is slightly off dry.

Our first red wine was the 2013 Proprietor's Blend of Cabernet Sauvignon, Merlot and Cabernet Franc. Adam informed us that 2013 was a green/wet year which was not ideal for ripening red grapes. As a result, this wine was made using the appassimento method (drying harvested grapes to concentrate the sugars and flavors). The finished wine is medium bodied and easy drinking. The Proprietor's Blend Red is available at Vintages at \$21.95.

2016 was a good year for Cabernet Franc. Because of the thick skins of this grape, they could hang longer on the vine. This 100% Cabernet Franc was made from grapes sourced from the Foxcroft vineyards and spent 18 months in 100% French oak (50% new barrels). The wine was only bottled in July so needs to be cellared before drinking.

The 2016 Vidal Late Harvest was a real treat to end our wine tasting. The wine is a first pressing of the grapes but it's not an Icewine. It has half the sweetness of an Icewine and is very appealing to those who think Icewine is too sweet. Achacha tree barrels were used for the wine. It makes an ideal aperitif or to finish off a meal. The Vidal Late Harvest will be available at the LCBO next March.

The wine tasting ended with an interesting question and answer session with Adam and Mark.



Our evening ended with socializing and enjoying some more tasty treats from Zooma Caters including brie and apple pizzas, roasted potatoes, chicken cassoulet and other goodies!



Photos are by Niagara Chapter photographer, Bruce Jackson. More of Bruce's photos can be seen at: <https://www.flickr.com/photos/photoshopplake/albums/72157701279810281>