

## EVENT AT 13<sup>TH</sup> STREET WINERY

by

Debbie Gifford and Ann Curtis

On Tuesday, March 26, 2019 members of the Ontario Wine Society – Niagara Chapter gathered at 13<sup>th</sup> Street Winery for an evening of socializing over wine, cheese and pairings. Upon arriving at 13 Street Winery, members were greeted with a view of the spectacular sculptures exhibited on the grounds surrounding the winery.



13<sup>th</sup> Street Winery has undergone major renovations over the past few years. Gone is the big red barn that once housed the bakery. In its place is a newly renovated tasting room, wine bar, production facility and event venue. The effect is a contemporary style described as a chic boutique winery.

In addition, many local artists are featured throughout the winery's spaces, both indoors and outdoors.

As members arrived in the tasting room, they were offered a glass of Cuvee Rosé; a delicious sparkling wine done in the traditional method. Accompanying the rosé were smoked salmon canapés and goat cheese croquettes. After a bit of socializing, members moved to the tasting tables for a few announcements followed by a wine and cheese pairing seminar.



*Before the tasting began President Jackie showed off the new sound system our club had purchased.*

President Jackie Barrett welcomed members using the newly purchased sound system. She pointed out that the \$5.00 gift cards that were at each place setting were a thank you from the OWS Niagara Chapter to members for attending events in 2018.

Debbie Gifford and Ann Curtis took over the mic and thanked the Executive Committee members for their support and introduced the 13<sup>th</sup> Street team.

Around 7:30 pm Assistant Retail Manager Nicole Jay began the wine and cheese pairing seminar. She was an enthusiastic, entertaining presenter who enjoyed interacting with her audience. The pairings consisted of six wines and five different cheeses. The wines included both white and red styles and the cheese was sourced from Canadian artisans.



Nicole started with a pairing of 13<sup>th</sup> Street's 2017 Sauvignon Blanc with a delicious sweet and spicy apricot jalapeno jam and fruit and pepper crackers. Next a 2017 Chardonnay was paired with Appletree Smoked Cheddar from Cows Creamery in PEI. This cheese was voted as the world's best cheese in 2014. The lemony, buttery and smoky flavours of this combination worked well together. A light, creamy and nutty Celtic Blue from Glengary Cheese in Lancaster became buttery and creamy when paired with the Chardonnay.



The 2018 Burger Blend Rosé was paired with the Appletree Smoked Cheddar. This combination softened the grapefruit flavours in the wine and brought out more of the berry flavours. Burger Blend was also paired with Alfred's Leap Oxford Street Water Buffalo Milk Cheese from Quality Cheese in Vaughn. This is a grassy, buttery cheese which again softened the grapefruit flavours and brought out even more berry flavours.

The 2017 Gamay was first tasted with some beet chips. A light and interesting combination. This wine was also sampled with creamy wine-soaked Oxford's Harvest cheese named Topsy from Gunn's Hill in Woodstock. The creamy texture of the cheese softened the acidity in this wine. A second pairing with a hard, firm cheese with bigger flavour called Handeck from the same dairy brought out spice, pepper and red berries.



Next, a 2017 Cabernet Merlot was paired with the Handeck cheese. This salty cheese softened the tannins in the wine and brought out the raspberry, jammy notes in the Cab Merlot.

Our last pairing was a 2017 Cabernet Franc with the Celtic Blue. The result was berries, fresh fruit, softer tannins in the wine and more of the blue flavour from the cheese than with the Chardonnay pairing.

Just before the end of the seminar, 13<sup>th</sup> Street's Event Manager Susanna Brousseau brought out impressive platters of tandoori lamb lollipops, slow roasted brisket sliders and charred brussel sprout tacos made by Chef Josh Berry.



Members were able to enjoy the delicious appetizers while socializing, partaking in the wine tasting bar and browsing the wine shop.

The evening was an enjoyable event made impressive by the experience and enthusiasm of the 13<sup>th</sup> Street team. Thank you 13<sup>th</sup> Street Winery for being such a gracious host.