

Wine of the Month Club



Newsletter

March 2022

NEWS, WINE SELECTIONS & RECIPES

Peninsula Ridge Winemakers Update

I along with Nathan, and Joe our winemaking team here at Peninsula Ridge are very excited and look forward to in the near future sharing with our customers- two new Ratafia's (Ratafia is essentially a spirit blended with fresh juice and aged in barrel) A red and a white Ratafia will be coming out of barrel and into bottle in the upcoming month.



Weekly lees stirring, and barrel top ups keep us busy. As does the finishing for bottling of new whites and barrel aged reds. Bottling will be the weekly constant over the coming spring months. Lest supply issues for needed items such as glass and

capsules continue to be an issue. The vines are adapting to the spring weather fluctuations and like us are looking forward to the warmer parts of spring and a long, dry, hot summer. Cheers!

The Wismer Vineyard

For over 20 years, the Wismer Vineyard has been producing remarkable Sauvignon Blanc grapes that our winemakers here at Peninsula Ridge have meticulously hand crafted into the perfect wine each spring. We are proud to be able to display our partnerships on our bottles with single vineyard designations – when you see the vineyard noted 100% of the grapes came from the vineyard as labelled. No matter what the growing season's gambit, the 5 acres of vines in Rick Wismer's Vineyard on the Twenty Mile Bench never fail to gift what is probably the best Sauvignon Blanc grapes in Ontario. The sandy loam and rocky clay

soil, produces low yields, which help to concentrate the aromas of these exquisitely, complex scented grapes full of ripe fruit and cut grass. The vinification technique is continuously consistent - 100% free run juice to ensure purity of expression. A slow, cool fermentation in stainless steel tanks to maintain fruity aromatics. Weekly lees stirring after fermentation to add texture and improve mouthfeel. The result is a wine easy to pair alongside food or drink on its own that is distinguishable and uniquely a Wismer Vineyard Sauvignon Blanc. We are bringing the vertical tasting to you this month with three vintages of the Wismer Sauvignon Blanc being featured- 2019, 2020 and 2021.



**This month's
Baked
Asparagus
Patties.**

Recipe on page 3

2019 Wismer Vineyard Sauvignon Blanc

VQA Twenty Mile Bench- Ageing perfectly, the 2019 vintage is a beautiful wine with a nose of lemon custard, gooseberries and freshly cut garden herbs. The 2019 Wismer Sauvignon Blanc has a powerful presence with a long palate full of passion fruit and guava. The finish is lengthy and electric with perfect balance. Enjoy chilled alongside Scallops, Zucchini Patties, and Bloomy Rind Cheeses. Drink now to 2024 years. RS: < 3g/L.

2020 Wismer Vineyard Sauvignon Blanc

VQA Twenty Mile Bench - A very grassy and herbaceous presence with tropical pineapple and soft grapefruit. Passion fruit on the nose with a long palate full of tropical fruits and garden herbs. The finish is lengthy and intense with great balance. Only 500 cases produced of which 200 were sold for the annual Pre-Release sale in 2021. The remaining 300 cases are set to be officially released summer 2022. Suggested food pairings for lunch or dinner; White Meats and Rose Pasta. Drink now to 2026. RS: < 5g/L.

2021 Wismer Vineyard Sauvignon Blanc

VQA Twenty Mile Bench- A true expression of cool-climate Sauvignon Blanc. The 2021 Wismer Sauvignon Blanc has lovely aromas of lemongrass, gooseberry, and hints of honeysuckle. This crisp and lively wine has a long finish ending with notes of citrus and freshly mown grass. Only 210 cases were produced and the 2021 vintage sold out during the annual Pre-Release sale this March. Delightful and enjoyable on its own or may we suggest serving with Oyster's and Goat Cheese inspired dishes. Drink now to 2026. RS: <3g/L.

2019 McNally Vineyard Reserve Pinot Noir

VQA Beamsville Bench - 100% McNally Vineyard Pinot Noir. The vinification process was executed with extreme attention to detail- starting with warm fermentation alongside frequent punch downs to develop structure, followed by an 11-day post fermentation maceration. Aged for 19 months in 1st and 2nd fill French oak barrels with frequent lees stirring. The finale is a lovely, delicate Pinot Noir. The nose is of red currant, cherry, and hints of cocoa powder. The palate is light bodied with soft tannins, and a long finish accented with a touch of cassis and bumbleberry. A brilliant expression of the McNally Vineyard and the Beamsville Bench appellation! Lunch or Dinner suggested food pairings range from Pan Seared Duck, Grilled Salmon to Pork Chops and Pizza. A unique pairing to try is served with desert of a Raspberry Swirl Cheesecake. Easy to serve with firm and washed rind Cheeses. Drink now to 2024. RS: 5g/L.

The Restaurant at Peninsula Ridge

Check out www.peninsularidge.com for the new seasonal menus and hours.

Vertical Tastings

While a traditional tasting typically includes a variety of types and styles, a vertical wine tasting looks at just one wine through a range of different years, emphasizing the difference in vintages. Gather your friends for a fun vertical tasting. This is one of the more entertaining wine tastings to do- make sure your guests like wine tastings, they do not have to be experts, neither do you! One can learn a lot from tasting the same wine from different years - do it just for pleasure and notice the differences and enjoy the wines, or you can go about it more seriously and take notes, discuss and compare.



Frequently asked Wine tasting questions:

What type of wine glass should I use?

All glassware should be colorless. White wine glasses tend to have smaller bowls, to keep the wine cooler and concentrate the nose on the rim. Red wine glasses have larger bowls to allow for oxygen contact, and a better swirl to aerate the wine.

Serving size?

Typically 2 to 3 ounces is appropriate for a tasting sample. One bottle of wine can serve approximately ten sample sizes. Full servings are poured at 5-ounce servings, approximately 4 glasses of wine per bottle.

Spittoon?

Use when you or a guest is looking to experience the aromas and taste of the wine without the adverse effects of drinking too much.

Serving temperatures?

Chilled for whites and room temperature for reds is the general rule of thumb- however this question is highly debatable!

Tasting order?

Younger to older wines is preferred- a wine tasting order should progress from light-bodied to full, robust flavors.

Food or no food?

During your tasting you will not want to have too much food to start with. The purpose is to explore the wines.

Wismer Vineyard Sauvignon Blanc Inspired Dishes

The crisp acidity and lovely flavours of the Wismer Sauvignon Blanc's compliment Asparagus dishes, Goats Cheese, and everything seafood- especially Oyster's.

Baked Asparagus Patties

NOTES: Yields 6-8 servings



INGREDIENTS

1 tablespoon butter or margarine
1 ½ tablespoons all-purpose flour
1 cup milk
1 egg yolk
½ teaspoon salt
Pinch of red pepper
1 teaspoon onion juice
1 (15-ounce) can asparagus spears, drained and cut into 1/2-inch pieces
2 cups fine, dry breadcrumbs

INSTRUCTIONS

Step 1

Melt butter in a heavy saucepan over low heat; add flour, stirring until smooth. Cook 1 minute, stirring constantly. Combine milk and egg yolk, stirring well; gradually add to flour mixture. Cook over medium heat, stirring constantly, until thickened and bubbly. Stir in salt, pepper, onion juice, and asparagus pieces, chill mixture thoroughly.

Step 2

Shape into patties, using about 1/4 cup mixture for each. Roll patties in breadcrumbs, and place on an ungreased baking sheet. Bake at 350° for 20 minutes or until tops are golden brown. Turn and bake an additional 5 minutes.

Recipe Credit- 1. <https://www.myrecipes.com/recipe/baked-asparagus-pattie>

Wine Club Membership Wine Club Member Exclusive Offers and Benefits Include:

☞ As a Wine Club member, you are entitled, twice a year, a flight of three wines and a large cheese tray (maximum of 4 people in your party). Reservations are required.

☞ **NEW**** Wine Club member anniversary gift. A VIP barrel tasting, on or after your 2nd and subsequent year renewal. (Maximum of 4 people in your party). By reservation between February to August, during regular business hours.

☞ As an incentive to our members for referring *new members* to our club a \$30.00 gift certificate will be issued to you when the new member has signed up for one year and mentioned your name.

Please note all tasting offers and benefits, are currently available, with provincial restrictions having been lifted. To update your membership, and/or place a home delivery order contact Susan Pritchard at 905 563-0900 x.28 or email to spritchard@peninsularidge.com



Reopen for Tastings

We are excited that our Retail Store is offering Tasting Flights, Wine by the Glass, and Cheese Platters again! Our retail store is open daily from 10am to 5pm, with service of Tasting Flights, Wine by the Glass, and Cheese Platters available 11am - 4 pm daily. Currently only indoor seating is available. From all of us at the winery, we thank you for your patronage and hope to see you soon.

April Wine Sale

This month's stockup on Peninsula Ridge Estates 2019 Cabernet-Merlot! Currently on a limited time offer of \$2 off per bottle. Available on sale at the Winery, LCBO and Grocery outlets.



2019 Cabernet-Merlot VQA Niagara Peninsula

An excellent wine to effortlessly serve on its own or pair alongside:

Lunch/Dinner:

Lasagna, Roasted Lamb, Sausage on a Bun, Beef Tenderloin, Grilled Vegetables and Pizza

Appetizers/Snacks:

Garlic Bread, Puffed Pastry Sausage Bites, Cheese & Charcuterie board

Cheeses:

Manchego, Gouda, Blue, Gruyere, Camembert/Brie & Feta

Alcohol: 13 %/vol.

Residual Sugar: 6 g/L

Cellar: Drink now

Vinification:

Each variety was fermented and barreled separately. Cold soaked before fermentation and fermented at cool temperatures to extract optimum flavours. Aged in French and American Oak for 9 months.

Tasting Notes: Supple tannins support lovely flavours of black raspberries, cassis, and vanilla.

Regular Price: \$15.95

Sale Price: \$13.95

\$2 LTO

Period 1 (March 27 – April 23)

LCBO # 261305

