

2007 DEAN'S LIST PINOT NOIR TAKES FIRST PLACE

Niagara College Winemaker Terence Van Rooyen accepts a *1st place* win for the **2007 Dean's List Pinot Noir** at the *Annual Cuvée Wine Awards* held Friday, February 27th at the Niagara Fallsview Casino Resort. The awards, often called the 'Oscars' of the Ontario wine industry, are the only ones in Canada where the winning wines are chosen by a panel of winemakers. This year, more than 190 wines from 52 wineries were submitted for the competition. The Niagara College Pinot Noir is available only in limited quantity. To purchase this and our other great wines visit the NOTL Campus Wine Store, e-mail your purchase request to winstore@niagaracollege.ca or call 905-641-2252 Ext: 4070. A Campus Wine Store shipping service is available.



ALUMNUS ENTERS EUROPEAN WINE CHAMPIONSHIP



Alumnus Yannick Wertsch ('08) graduated with a Niagara College Diploma from the Winery & Viticulture Technician Program. Currently attending the Government Oenology School in Weinsberg, Southern Germany, he was one of two Weinsberg students chosen to compete at the Fourth European Wine Championship in Conegliano (Veneto region) Italy.

The championship takes place from March 23-28, 2009 and includes viticulture, winemaking and wine tasting with testing in theoretical and practical knowledge. The two students will receive specific education and training by their teachers to prepare them for this contest. Good luck Yannick!

ICEWINE HARVEST

Winemaker Terence Van Rooyen congratulates his first and second year students as the Icewine Harvest proved to be a success. On January 14th the students braved the cold to handpick Cabernet Franc Icewine grapes. The day was sunny and crisp with a perfect Icewine picking temperature of -15 degrees Celsius. The students depicted here, (Josh Huntley and James Tiruborrelli) are pressing small quantities of Icewine grapes.

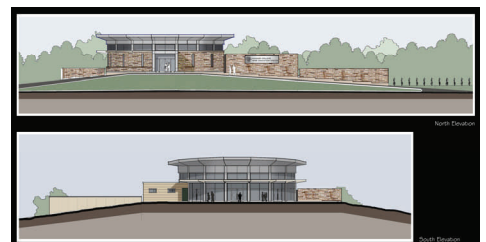
Terence summed up the experience saying, 'We have successfully completed the fermentation of the Cabernet Franc Icewines at the desired sugar and alcohol levels. We have three batches that look very promising, have great aroma and good balance.'



WINE EDUCATION AND VISITOR CENTRE UPDATE

Construction continues on the highly anticipated *Wine Education and Visitor Centre*. Niagara College trains more than 1,000 students every year in grape and wine industry related certificates, diplomas and graduate programs as well as through seminars and conferences. The *Wine Education and Visitor Centre* will support the education and training of thousands more.

Below are photos of poured foundations, the erecting of steel trusses and the architects rendering of the future *Wine Education and Visitor Centre*. The building will be operational in September 2009.



PRACTICUM QUOTES FROM THE FIELD

January 2009. The Winery and Viticulture first year students returned to the classroom at the beginning of winter term after completing their Practicum, during which they spent close to four months learning first hand what winery work is all about. Practicum Coordinator, Barb Leslie, kept in touch with the students who worked in Niagara, the Okanagan and New York State and visited those with placements in Niagara. Their experiences are best described in the students' own words and excerpts from their required reports follow:



"Every aspect of the wine from beginning to end needs careful planning, with the help of the practicum's knowledge, I will be able to make wise decisions in the future."
Mark Flewelling at Rockway Glen Estate Winery with winemaker Stacie Domio



"With harvest staff coming from Argentina, France, New Zealand, South Africa and Canada, this cultural mixing pot brought about a practical education unparalleled by any other experience in my life. I had the opportunity to use some pretty interesting new technology and innovations in the industry."
Casey Kulczyk at Flat Rock Cellars



"...wow what an experience. I never thought that I could've learned so much in 4 months, but I really have expanded my knowledge throughout my time at Mountain Road Wine Company."
Ashley Stevens pictured with Mountain Road's Richard Kocsis

COMMUNITY EVENTS

The 2009 Icewine festival was an exciting time for the students. The teaching winery participated in many of the events and students had the opportunity to pour wine at the prestigious Icewine Gala held at the Niagara Casino Grand Ballroom and at the Icewine bar on the main street of Niagara-on-the-Lake. Locals joined the out-of-towners during two days of sampling Icewine, enjoying music and good company.



Student Isabelle Mort (pouring at left) describes her experience, "The Icewine Festival may have been chilly, but also most gratifyingly successful. The winery students and staff, as well as, volunteers from the Niagara College wine programs, helped pour our **2007 Cabernet Franc**, ... which proved to be one of the most popular wines of the festival! Our fingers and toes may have been cold, but well worth the opportunity to showcase our wine!"



Wine Business Management student Ekwinder Kaur (left) at Niagara College Crave event, fundraiser for Habitat for Humanity.

2nd year students Dexter Arruda and Victoria Kendall join Sandra Ozkur, special events coordinator, at Cuvée 2009 (right).



EVENTS

- **March 25, 2009 Spangle Grille, Crystal Beach, presented an Ontario Winemaker's Feast**

A magical evening of Local food and wine was a great success as Chef Chris Henry had put together a five course dinner each paired with Niagara College wine, including award winner for Best Pinot Noir at Cuvée 2009. Winemaker Terence Van Rooyen was on hand to present the wines. The generosity of this small crowd was second to none, as a few items were auctioned during the evening and \$550.00 was raised for the Niagara College Foundation. Spangle Grille is a little gem tucked away in the quaint village of Crystal Beach, reservations: 905-894-5222

- **In Your Backyard 40th Annual Open House at Niagara College, Niagara-on-the-Lake Campus** March 28/29

Wine seminars and demonstrations were held throughout the two days of the annual open house. More wrap up information available at www.niagaracollege.ca/backyard
Guest Speakers for seminars were:

Chris Waters (Editor of Vines Magazine) Subject: Niagara Wines of Distinction

Peter Bodnar-Rod (wine educator) Right Grapes, Right Place Part 1 - Riesling & Pinot Noir Sunday - Right Grapes, Right Place Part 2 - Cabernet Franc & Chardonnay

Egg Farmers of Ontario Food demonstrations of the award winners from the Student Recipe Culinary contest. To be held in the wine store lobby.

- **Wine & Herb with the Wineries of Niagara-on-the-Lake** Weekends in May 11:00 AM - 5:00 PM

The Wine & Herb Festival is back again this May, bringing together the Wineries of Niagara-on-the-Lake for a casual celebration of great wine and fresh herbs. Spend a weekend touring the 21 Wineries of Niagara-on-the-Lake where each stop will feature a different herb-themed food pairing matched to a premium VQA wine selected to highlight the flavour and aroma of the herb. Visit our website for our complete list of 21 delectable wine and herb pairings. Touring Passes are \$30 until April 24, \$35 after April 25 (plus applicable taxes). Passes may be ordered online at www.niagaraonthelake.com or by phone by calling 905.468.1950 *Niagara College Teaching Winery pairing: 2006 College Rosé and Curry*

What's in Store: Stop by the Campus Wine Store, sample our featured wines and receive Chef Alan Kerr's Food and Wine Pairing pamphlet, showcasing the 2006 College Rosé paired with Chicken Phad Thai and the 2006 Baco Noir paired with Braised Beef Shanks & Asian spice. Enjoy!

Niagara College  **Canada**

Welcome to Success