

Wine Visitor + Education Centre
grand opening
celebrating ontario wines



His Royal Highness The Prince of Wales Visited Niagara College Nov. 5th.



Prince Charles shakes hands with the public at Niagara College.

His Royal Highness The Prince of Wales visited Niagara College November 5 as honoured guest at the opening of Niagara College's new Wine Visitor + Education Centre at the Niagara-on-the-Lake Campus.

"This is an historic day for the students, faculty and staff of Niagara College, and it is a tremendous honour to welcome His Royal Highness," said Niagara College President Dan Patterson. "This visit offers an extraordinary opportunity to showcase our students, our College, and the important work all Canadian colleges do in preparing skilled, job-ready graduates who drive our key industries."

His Royal Highness was given a tour of the new Wine Visitor + Education Centre and the College's teaching vineyards. During his tour, Prince Charles observed a number of demonstrations in the wine-making process and in viticulture research by College students, faculty, staff and notable alumni. Following the tour, at an industry reception, His Royal Highness unveiled a plaque commemorating his visit during the Centre's opening.

"The visit by Prince Charles shines a spotlight on our new Wine Visitor + Education Centre, which has been developed in response to the feedback and needs of the Canadian wine industry and serves as a model for responsive, industry-linked applied education. Our graduates enter the workforce with real-world industry learning and experience," said Patterson, "The new facility will also serve as a living laboratory for Niagara College's leading cluster of wine, culinary and hospitality and tourism students. The graduates from these top-rated programs are in high demand across Canada, and throughout the world."



"Remarkable" was the word describing wines tasted by His Royal Highness.



Michael Olson and student Nathan Libertini showcase Niagara Gold cheese from Upper Canada Cheese, Jordan Station.

Visit Niagara College Teaching Winery, in NOTL, and taste or purchase the wines tasted by Prince Charles. www.nctwinery.com

Niagara College Launches Wine Club

Niagara College Teaching Winery Wine Club Delivers Hand-Selected Wine!

The Niagara College Teaching Winery invites wine lovers to join its 'Top of the Class' Wine Club.

Members will enjoy carefully selected VQA wines crafted by Niagara College students, under the mentorship of professional winemaker and professor Terence Van Rooyen. Membership consists of either two or six bottles per shipment, delivered to your home or office each month. Every shipment will include wine tasting notes with food accompaniment suggestions. In addition, members will receive a wine club membership card, which entitles holders complimentary table wine samples at the winery and savings on select wine-related merchandise. Members will also receive invitations to exclusive club member events and wine education seminars, along with vouchers for complimentary VIP winery tours for members and their guests.

Wine Club shipments will take place the week of the 15, every month, and will feature hand-selected wines. The first shipment for Wine Club members is scheduled for the week of December 15, just in time for the holidays. For more information, or to join the Niagara College Wine Club online, visit www.nctwinery.ca.

InterVin International Awards

The Niagara College Teaching Winery continues to sit at the head of the class after winning five medals at the recent InterVin International Wine Awards.

The NCT Winery received silver for its 2007 Dean's List Pinot Noir (Cuvee Awards 1st place in 2009) and bronze for its 2007 Dean's List Chardonnay, 2007 College Rosé, 2007 Merlot and 2008 Cabernet Franc Icewine.

These exceptional wines are available at the Campus Wine Store. For award information view www.nctwinery.ca.



Harvest News

It was a day to remember, a beautiful sunny morning when the Wine and Viticulture Technician students gathered behind the new Wine Visitor + Education Centre to pick Baco Noir grapes for their first harvest training, in the Jack Forrer vineyard.

What a season it has been, low temperatures and a lot of rain had delayed the ripening of the fruit and kept the acids at unusually high levels. Baco Noir, which is normally one of the first varieties to be harvested, was ripened six weeks later than usual. Finally, with the weather co-operating, the students lifted the protective nets off the vines, and went to work on harvest picking. The procedure was easier this year as all the leaves had already off dropped due to frosty temperatures weeks before exposing the dark blue-red clusters of the Baco Noir. The students spread out and within two hours all grapes had been collected in grey picking boxes while Dr. Tom Schulz, instructor in General Viticulture, harvested into a traditional "hod" which looks like a big backpack bucket. These are still used in Europe to carry grapes out of vineyards in terrain that machines cannot access.

On the crush pad winemaker Terence van Rooyen was already showing the other students how to hook up the crusher/de-stemmer and other production equipment to process the grapes. Every day, students monitor the progress in this 'hands on' class project and report to their professors. Upon the conclusion of fermentation this Baco Noir will find its way into seasoned French and American oak barrels for maturation and added complexity, before being blended into the highly popular College Red brand.

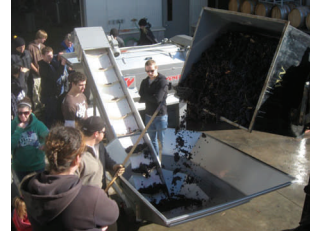


Wine and Viticulture Technician Students 2009.



Gent Moo Khoo harvesting Baco Noir grapes.

Dr. Tom Schulz demonstrating the "hod" harvester, still used in Europe today.



Crusher/ de-stemmer in action on the new production pad of the winery.

Reg Cramp processing Baco Noir grapes.



Practicum 2009

From September to December, Winery and Viticulture students find out first hand what winery work is all about. This year we had students working in Germany, British Columbia, Nova Scotia and Ontario. Harvest work is hard, it is dirty; but the students thrive on the energy. They can put what they learned in class into practice then bring their working knowledge and experience back to their classes in January.



Roy Luo and Zach Prokop with winemaker Sandrine Epp at Henry of Pelham.

In the photos, Tyler Bartelds started at Kacaba in Niagara this summer and worked in the vineyards and maintained the grounds until harvest started; Arek Koszcz, a new Canadian resident from Poland breaks up the cap to stir the skins through the juice to intensify colour and flavour under the direction of Cornerstone Winery's Jerry Kopanski; Mike Mainguy, Matt Bougher and Patti Fixter check the young vines at Burning Kiln, Norfolk County, on what was once a tobacco farm; Roy Luo and Zach Prokop flank winemaker Sandrine Epp at Henry of Pelham. Working at a winery as part of their college curriculum, students get a foot in the door for the start of their career and make contact with winery personnel at prospective future employers in the wine industry.



Mike Mainguy, Matt Bougher and Patti Fixter at Burning Kiln, Norfolk County.



Arek Koszcz at Cornerstone Winery.

Tyler Bartelds at Kacaba Winery.



Events

- **12 Stocking Days of Christmas** Dec 1 to Dec 21, Wineries of Niagara-on-the-Lake, 11- 5 pm
Visit us in December for 21 special days of touring and tasting as we dust off an exclusive selection of wines available only at our cellar doors for purchase during this event only. Niagara College Teaching Winery is exclusively offering our 2005 Cabernet Sauvignon. This wine is no longer for sale but five cases have been removed from our library to give you one last chance to purchase this outstanding wine. Details found at www.wineriesofniagaraonthelake.com
- **Experience the Icewine "Genius"!** Month of January 2010, 11- 5 pm
Take this rare opportunity to taste our coveted "Savant Icewine". This genius blend is the first ever combination of Pinot Noir, Cabernet Franc, Cabernet Sauvignon and Merlot varietals in one Icewine. The grapes were hand picked and pressed by our students, the up-and-coming wine-maker geniuses! Cost: \$5.00. This wine is normally only available for purchase by our Wine Club members. Ask for details about joining the club during your tasting or join on-line at www.nctwinery.ca
- **Niagara Icewine Festival - Icewine and Jazz Celebrations**, January 16/17, 23/24 and 30/31 www.niagarawinefestival.com
For three weeks in January the Niagara region is transformed into a wintry wonderland, celebrating one of Canada's most cherished products, Ontario Icewine. From Gala evening toasts to chestnut roasts to winery tours, the 15th Niagara Icewine Festival offers plenty for every taste. Join the celebration and buy your discovery pass today. Niagara College Discovery Pass offering is: **New Orleans Cuisine and Icewine**
Sip Cabernet Franc 2008 Icewine (Silver Medal winner) paired with French Quarter Duck and Pistachio Terrine topped with Creole Jelly!
Relax to New Orleans Jazz and experience the taste sensation when sweet meets savoury! \$10 without a Discovery Pass.
- **Days of Wine and Chocolate** Weekends in February 2010
Niagara College Feature: Cabernet Franc 2006 paired with Dark Chocolate Macaroon

What's in Store: Visit the new, state-of-the-art, Wine Visitor + Education Centre housing the Niagara College Teaching Winery and taste new wine releases, peruse an array of holiday gift ideas such as, Gift baskets, Royal Visit Commemorative gift sets, Wine Books, Breathable Glassware, Decorative Wine racks, Cheese boards and serving dishes. Free cello wrap for wine is offered the month of December. All proceeds from wine sales support student learning in Niagara College's Winery and Viticulture Technician, Wine Business Management and Certified Sommelier programs. **Happy Holidays from the entire Teaching Winery Staff!**