



IN THIS ISSUE

You'll be informed as to how our Niagara Wine Country region produces such a wide variety of unique, world-class wines.



Welcome to our Winter Holiday Edition

You will also receive holiday entertaining ideas, exciting recipes to try and of course great gift giving ideas.

Don't miss reading our testimonials and recommendations from people, like you, who have experienced first-hand the virtual wine tasting events hosted by our knowledgeable and experienced WineVirgin Ambassadors.

Lidija Biro article explains how our location, topography, range of soils, grape varieties and climate compares to other wine regions around the world and how this makes our Niagara Region so unique and our wines world class.





The Uniqueness of Niagara Wine Country

Cool Climate Viticulture

Niagara Peninsula's grape growing area stretches from Niagara-on-the-Lake in the east to Grimsby in the west. It is a cool climate wine growing region and the largest viticultural area in

Canada. Situated at approximately 43° N, Niagara is in fine company with wine regions at that same latitude – like Northern Spain, Burgundy France and Tuscany Italy and additional countries around the globe. But that does not mean all of these regions have cool climates – that really depends on other influencing factors (altitude, prevailing winds, proximity to large bodies of water etc.).

Typically, cool climate wines have bright acidity and fresh fruit characteristics – like raspberry or sour cherry in red wines. Often there are also herbaceous notes. So, don't expect heavy bodied, jammy wines such as those produced in warm climates like California and Australia. Niagara Wine Country's red wines are more delicate and elegant, with a tannic backbone. The whites are refreshing ...offering zesty acidity, green apple, citrus and peach fruit, some with floral or herbal notes, and a touch of minerality.

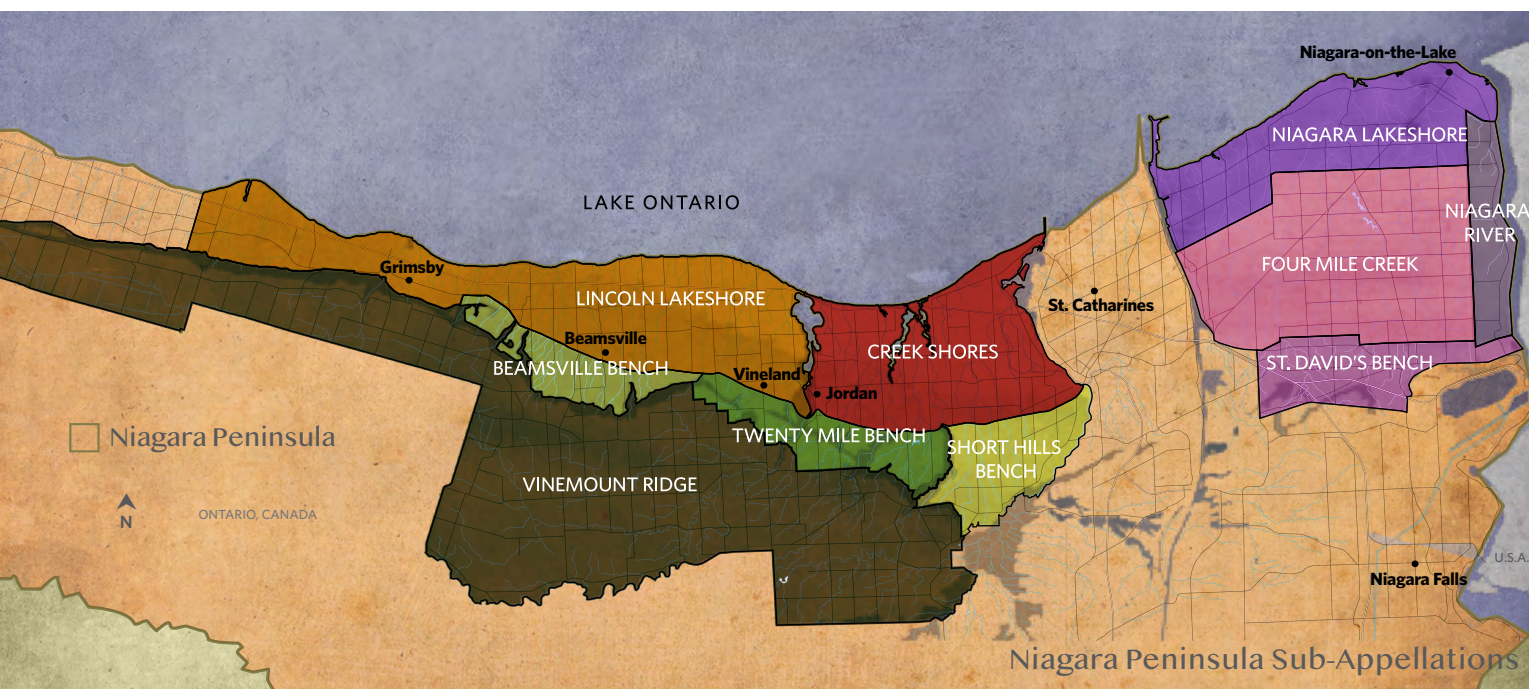
**By Lidija Biro for WineVirgin.ca
November 2021**

What makes Niagara Wine Country unique?

Well, it has a lot to do with location, climate, topography, a range of soils and grape varieties, pioneering and hard working people, not to mention several wine industry educational and research bodies.

So let's have a closer look at each of these influences.

<https://divinevines.wordpress.com/>





Some Testimonials from recent attendees

“Just wanted to let you know that your service was amazing... My guests are still talking about it. Thanks again” **NG**

“No matter if you're a wine aficionado or complete novice, Jax provides a knowledgeable and thoroughly fun wine tasting event where you're able to enjoy delicious Ontario wines and wonderful company. Even

though we weren't able to meet in person, Jax's virtual wine tasting event allowed our group to get together and enjoy laughs, snacks and wine. Jax was able to answer all our questions about the various wines we sampled and provided a detailed history of the winery and the various grape varieties. A truly fun event that I recommend for everyone!” **LB**

“I'm not a wine drinker however Trish provided samples with pairing that I will continue to try and actually enjoy.” **NS**

“I was fortunate enough to attend a wine tasting hosted by Jax recently. It was fantastic! She was very knowledgeable about the various wines and bottling procedures and provided several helpful suggestions for pairings. I am not very knowledgeable about wines but after this tasting I feel confident enough to pick out a good wine for my next dinner party. Thanks Jax for making it so fun and informative!” **S.D.**



Set up a Virtual Wine Tasting Experience with one of our Wine Ambassadors in your region.

Have Fun learning more about food and wine with our Virtual & Informative Wine Tasting Events, hosted by Our Experienced Wine Ambassadors showcasing our exclusive Niagara VQA Wines which are Not Available at the LCBO!

Have fun with your colleagues and friends and Help Support our Local Niagara Wine Country producers!

BOOK Your Virtual Wine Tasting -
[Virtual Wine Tastings | WineVirgin.ca](https://www.winevirgin.ca)

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Serving of Wines Tips

Some Suggested Serving Temperatures

Sparkling Wines are traditionally chilled to 45°F (7°C) or lower to slow the release of bubbles and encourage the fruit aromas to linger. Rosés, with their lower alcohol levels, taste better chilled. Dessert wines reveal their unique personalities when served at temperatures like those of red wines 55° to 65°F (13° to 18°C).

Red Wines reveal their richness when served at cooler room temperatures of 55° to 65°F (13° to 18°C). When it's warm inside or out, you can place the bottle in the refrigerator for a short time, but don't let the wine get too cool- cold red wines can taste excessively tart.

White and Rose or Blush Wines taste best chilled 45°F to 55°F (7° to 13°C), but not too cold. When wine is too cold, its aromas and flavors are harder to enjoy.



There are only two hard-and-fast rules when serving wine: don't spill it and don't quaff it! Wine is made to be enjoyed in moderation and if possible with company.

Holiday Recipe, by Ted Reader

@tedreaderbbqthejoint and recipe
from my *Gastro Grilling Cookbook*

Grill Roasted Vegetables with Planked Molten Brie

- Grill Temperature: Medium high, 450–550 degrees F
- Grill Time: 45–60 minutes
- Special Equipment:
- 1 grilling plank ½ inch thick cut 8 x 8 inches square, soaked in water for a minimum of 1 hour
- 1 large metal roasting pan approximately 8x10x3 inches rectangular
- 1 lb. mini new potatoes red or white, washed & scrubbed
- 1 small red onion, cut into 1 inch chunks
- 1 small white onion, cut into 1 inch chunks
- 12 plump whole cloves of fresh garlic
- 3 fresh heirloom carrots (orange, red, yellow, purple), peeled and cut into 2–3-inch-long sticks
- 2 fresh parsnips, peeled and cut into 2–3-inch-long sticks
- 1 large sweet red bell pepper, seeded and cut into 2 inch chunks
- 4 oz cremini brown mushrooms, halved
- 3 tbsp. olive oil
- Kosher salt and freshly ground black pepper to taste
- 1 wheel Mini Brie cheese wheel approximately 300 g
- Drizzle maple syrup
- 1 tsp. Chopped fresh thyme



photo credit Mike McColl

Step 1: Preheat grill to medium high heat, approximately 400–550 degrees F

Step 2: In a large bowl combine the potatoes, red & white onion, garlic cloves, carrots, sweet red pepper and mushrooms. Drizzle with olive oil and season to taste with kosher salt and freshly ground black pepper. Place one aluminum foil pan inside the other and pour in seasoned vegetable mixture.

Step 3: Place directly over grill flame and close lid. Grill roast, stirring the vegetables occasionally so that they cook and brown evenly, for 45–60 minutes until the potatoes and vegetables are tender and lightly browned and crisp. Set aside in the grill keeping warm.

Step 4: Place the wheel of brie cheese onto the center of the grilling plank. Place cheese on plank onto the grill and close lid.

Step 5: Plank grill cheese for 12–15 minutes until the cheese is soft and heated through. The cheese should be slightly bulging and soft to the touch.

Step 6: Transfer grill roasted vegetables to a large bowl, drizzle with a little maple syrup & season with fresh thyme. Pierce the rind of the hot brie cheese and drizzle the molten brie over the vegetables. Gently toss to evenly coat

Serve immediately Serves 8



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IN NEXT ISSUE

What varieties of grapes grow well in Niagara Wine Country, more Food recipes and Food and Wine Pairing made simple and more.



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