Tony Aspler C.M. · www.tonyaspler.com

The Ontario Wine Awards were founded by Tony Aspler, Order of Canada Recipient, as a means of showcasing the best of Ontario VQA wines. As an international wine consultant and judge with extensive experience in Europe and the new world, Tony is recognized as one of the leading authorities on

In 1995, the Ontario Wine Awards program was born helping to establish Ontario VQA wines as some of the most sought after and respected in the industry. With the continued dedication and support of the wine industry and sponsors, over the years the OWA has helped bring Ontario VQA wines the regional, national and international attention it deserves.

Today, the Ontario Wine Awards boasts the participation of some 70+ wineries and more than 500 of the best VQA wines that Ontario has to offer. The awards pay homage to the hundreds of small businesses, farmers, restaurateurs and thousands of employees who dedicate their livelihoods to a prosperous Onfario.



Harvested from the estate-owned Clark Farm Vineyard, on October 18, 2016 at 24.9° Brix. After traditional red wine making, the wine was transferred to French oak barrels for aging and malolactic fermentation. After 18 months of oak aging, the top barrels were selected for the final assemblage (40% new French oak barrels). Filtered only once at bottling, then given extensive bottle aging before release.

Bright garnet colour and an aromatic bouquet of currant, black cherry, tobacco, oak, leather, spice and forest floor. This full-bodied wine has firm drying tannins, good structure, moderate acidity and great aging potential. On the palate, look for flavours of currant, blackberry, cocoa, spice and oak. The extra dry, lingering finish offers notes of tangy red and black berries, black tea and cocoa powder.

Serve at a cool room temperature of 17 to 18°C. Enjoy now through 2026; decanting is recommended if drinking now through 2020.

RETAIL: \$54.80



Harvested early, to retain great acidity, from 30 year old vines within the Four Mile Creek sub-appellation in Niagara-on-the-Lake. Only premium free-run juice from Riesling grapes were used for full expression of the fruit. Some of the pure juice was collected from the settling tank and kept in cold storage until after fermentation

After a cool fermentation the pure Riesling juice was added back to the wine for the perfect balance, a process called Sussreserve. The wine was then gaed for a short period of time in stainless steel tanks, then bottled, and aged in bottle for 10 months before release.

Clear and bright with an elegant bouquet of citrus (pink grapefruit, tangerine and Meyer lemon), apple and mineral. A light, clean and fresh wine with an off-dry approach and a refreshing finish. Flavours of juicy peach, melon, apple and citrus excite the palate. The finish has razor sharp acidity which balances the mid-palate sweetness, along with flavours of citrus and green apple.

Serve chilled at 11 to 13°C. Best enjoyed now through 2022.

RETAIL: \$29.75

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VQA Wines of Ontario Wine Journalism Award Dick Snyder, Freelance Writer

105.7 EZ Rock / Newstalk 610 CKTB Sparkling Wine Award ~ Traditional Method Megalomaniac N/V Bubblehead

Niagara Airbus Sparkling Wine Award ~ Cuve Close Megalomaniac 2018 Sparkling Personality

Benchmark Restaurant Semi-Dry Riesling Award Peller Estates 2016 Andrew Peller Signature Series Riesling

Fine Wine Reserve Dry White Varietal Award Big Head Wines 2017 RAW Chenin Blanc

George Brown College Centre for Hospitality and Culinary Arts Gewurztraminer Award

Big Head Wines 2018 Gewurztraminer

VIA Rail Canada Pinot Blanc/Pinot Gris Award Konzelmann Estate 2017 Lakefront Series Pinot Blanc

Amcor Sauvignon Blanc/Semillon Award Creekside Estate 2017 Iconoclast Sauvignon Blanc/Semillon Angels Gate Estate 2017 Sauvignon Blanc Trius 2017 Showcase Clean Slate Sauvignon Blanc Wild Ferment

Cogeco Oaked Chardonnay Award ~ Under \$20 Niagara College Teaching Winery 2017 Gastronomy Chardonnay

IWEG Oaked Chardonnay Award ~ Over \$20 Tawse 2013 Lenko Vineyard Chardonnay

Canadian Food & Wine Institute at Niagara College Unoaked Chardonnay Award Big Head Wines 2017 Chardonnay Stainless

Donna's Fashions Gamay Award London Born Wine Co. 2017 Gamay Noir

Allen's Pinot Noir Award Flat Rock Cellars 2015 Gravity Pinot Noir The Farm 2017 Black Label Pinot Noir Bachelder 2016 les Villages Pinot Noir

Grapes for Humanity Red Hybrid Award Malivoire 2017 Old Vines Foch

Niagara Airbus Cabernet Sauvignon Award Kacaba Vineyards 2016 Signature Series Reserve Cabernet Sauvignon

Cogeco Cabernet Franc Award

Trius 2016 Showcase Red Shale Cabernet Franc Clark Farm Vineyard

FCC Agribusiness and Agri-Food Merlot Award Malivoire 2016 Stouck Merlot Jackson-Triggs Niagara Estate 2016 Grand Reserve Merlot Megalomaniac 2016 Big Mouth Merlot

Quench Magazine Syrah/Shiraz Award Big Head Wines 2017 RAW Syrah Creekside Estate 2016 Broken Press Syrah Reserve

Fine Wine Reserve Meritage and Cabernet/Merlot Blends Award Konzelmann Estate 2016 Meritage Reserve

Vintage Assessments Late Harvest Award Big Head Wines 2016 Special Select Late Harvest Riesling



David Johnson | Featherstone Estate Winery

David is the owner/operator/ tractor driver and most importantly, winemaker at Featherstone Estate Winery, where he makes vin de terroir on the Twenty Mile Bench. Featherstone produced its first vintage - a "whopping" 300 cases - in 1999.

David started making wine in the early '90s while living in Guelph, where he and his wife, Louise, ran a specialty food shop. A fascination with fermentation led David to the vineyards of Niagara, where he purchased juice and grapes from Donna Lailey and Don Eastman. From there, it was a natural next step to follow the path of gifted amateurs-turned-professionals like Jim Warren, Herb Jacobson and the originals at Thirty Bench Winemakers.

In 2007, David was invited to Sileni Estates in New Zealand to work the harvest. It was there that he saw sheep being used in the vineyards to feed on cover crops and do leaf removal. He brought the idea back to Canada, where Featherstone became the first vineyard in the country to "employ" lambs. From this innovation, Featherstone's trademark wine, Black Sheep Riesling, was born.

This year marks Featherstone's 20th vintage and production now is about 9,000 cases annually.

105.7 EZ Rock / Newstalk 610 CKTB Vidal Icewine Award Sue-Ann Staff Estate 2017 Howard's Vidal Icewine

LCBO Vinifera White Icewine Award

The Lakeview Wine Co. 2017 Lakeview Cellars Gewurztraminer Icewine

LCBO Vinifera Red Icewine Award

The Lakeview Wine Co. 2017 Lakeview Cellars Cabernet Franc Icewine

George Brown College Centre for Hospitality and Culinary Arts Appassimento Red Award

Pillitteri Estates 2015 Riserva Famiglia Cabernet Franc Appassimento Burning Kiln 2016 Kiln Hanger Angels Gate Estate 2016 BIN 95

Cogeco Blended Red Award Magnotta 2016 G. Marquis Epic - The Silver Line











Clark



