**Sweet Sparkling Sensational Experience One**

**Fielding Estate Winery**
Cheese Please!

Join us on the Beamsville Bench as we pair up 3 different styles of cheese with 3 styles of wine. We will be pairing our Riesling, Cabernet Merlot and Riesling Icewine with soft, aged and blue cheeses. Mix and match to see which pairing you enjoy the most.

**Megalomaniac – John Howard Cellars of Distinction**Melted, Molten, Magnificent!

Join us as we explore temperature, texture and taste in this extraordinary pairing experience. Carefully selected and prepared foods will be showcased with four different wines, in order to highlight the impact that temperature and texture have when it comes to how we perceive what we eat and drink.

**Sue-Ann Staff Estate Winery**
Making “Sweet” into “Sensational

Sue-Ann Staff is making her mark with sensational Rieslings. We know great wines are the result of balancing fruit with acidity and alcohol but let’s add in sweetness – a critical element to the perfect Riesling. We’ll taste through a “winemaker’s bench trial” of 2013 Rieslings with various residual sugar levels. Finally we will cap it off with two sparkling Rieslings wines ranging from a Brut sparkling to a Riesling Icewine dosage sparkling. Along the way, we’ll enjoy two-bite savoury and sweet wonders that allow the wines to shine.

**Vineland Estates Winery**
Enter our Circle!

Join us for an interactive tasting with two of our limited edition ‘Circle of Friends’ wines, pairied with our VEW “BLT”. After, enjoy a “S’more” - Graham Cracker Crust, with Icewine Ganache, topped off with Toasted Marshmallow, paired with our evolutionary Vice Cocktail with an added touch of Sparkling. Vice, is the evolution of Icewine, it’s a delightfully chilling blend of Canadian vodka and Icewine.

**Sweet Sparkling Sensational Experience Two**

**GreenLane Estate Winery** Sensational Chardonnay Experience Experience

Join winemaker Dianne Smith in GreenLane Estate Winery's new beautiful barrel cellar for a Sensational Chardonnay Experience. Dianne will demonstrate three amazing ways to enjoy the Chardonnay grape. GreenLane Estate Winery produces an Unoaked Chardonnay that displays ripe fruit flavours with a surprisingly creamy palate, an oaked Chardonnay that combines crisp fruit flavours from tank ferments with a mouth filling creaminess derived from our barrel ferments, and lastly our first Chardonnay Sur Lie that was produced from a select four barrels. Enjoy our three Sensational Chardonnay's with three different savoury pies created by Itty Bitty Pie Company. Each guest will also receive a certificate for a tour and tasting for six.

**Vieni Wine and Spirits**The Perfect Prosecco

Explore our cantina and experience how we produce and bottle our Sparkling Wine using the Italian Method. Explore how we produce sparkling wine. Try sparkling wine straight from the tanks and experience how we bottle sparkling. There will also be some surprise goodies.

**Malivoire Wine Company**
The Stouck Family Storm

Malivoire has taken red wine lovers by storm with its Stouck Family Vineyard series. The Stouck Merlot, Cabernet Sauvignon na dMeritage are big, bountiful but hard to get. The 2010 vintage sold out rapidly and anticipation of the new vintage is running high. Come to Malivoire for an interactive preview. Be among the first to taste the promising 2011 vintage as we open the first bottles. Two hands are recommended – one for a glass and one for a plate of wonderful morsels created by the Cheesy Guys. The join Dan Stouck, the man who made the wine, to investigate the secrets of the 2012 Stouck reds hidden in the Malivoire barrel cellar. The winery’s production levels will also be open to explore during this sensational adventure!

**Dillon’s Small Batch Distillers**

Enjoy a tour and tasting at Dillon’s Small Batch Distillers with distiller Geoff Dillon. See and learn firsthand how we craft our award winning spirits and enjoy them each paired with small batch artisan truffles made by our friends at Cake & Loaf. Pairings include our Unfiltered Gin 22 with a Gin & Tonic Truffle, Cranberry Bitters Truffle with our Method 95 Vodka and the Honey Rye Truffle with our White Rye.

**Sweet Sparkling Sensational Experience Three**

**Di Profio Wines** The Many Faces of Sweetness
Help destroy some wine stereotypes by exploring the concept of wine sweetness through tasting specially selected and prepared food pairing along with a variety of wines from a barrel-fermented Pinot Gris, to an off dry Gamay Rose, to a gold medal winning Special Select Late Harvest Vidal. Help unmask the many faces of sweetness while enjoying some fine wines.

**Rockway Vineyards**Bubbles & Bites – Sparkling Cocktails and Snack Food
Keep warm this winter with some new ways to enjoy wine! Our Sommelier has created unique cocktails using our Award-Winning Patio 9 wines. Guests will be guided through a tasting of these cocktails, learn how to make them, and take home a recipe for each one. We will also provide unique food creations to pair with the cocktails. The tasting will take place in Niagara’s only Antique Wine Museum, which houses a collection of artifacts from 19th century France.

**Hernder Estates Wines**Icewine PrincessJoin our very own Icewine Princess, Winemaker, Lydia Tomek, on an exceptional yet educational journey of the senses while comparing various vintages of Icewine. Lydia will begin your journey with a Sparkling Icewine Martini then then off to the cellars to explore! Next, savour a sampling of our Award Winning 2007 Vidal Icewine-alongside our 2010. Enjoy some White Icewine Chocolate Bark with almonds and apricots that complement these exceptional Icewines. (Individually packaged with enough for you to enjoy at home). Sweet-check, Sparkling-check. Sensational-Absolutely! Cheers!

**Rosewood Estates Winery & Meadery**The Big, The Bold & The Beautiful
Warm up this winter with Niagara’s leading Merlot producer, Rosewood Estates Winery. Take a moment to step into our magnificent barrel room and be guided on a unique wine tasting experience called “ The Big, The Bold & The Beautiful.” Rosewood will be featuring a unique flight of red wines including our award winning Merlot paired with interesting food pairings. We will end the experience with a mead blended with Pinot Noir called Mead Noir. As Niagara’s first winery and meadery this experience will show you big, bold and beautiful wines made by a beekeeping winery

**Sweet Sparkling Sensational Experience Three**

**Henry of Pelham**On arrival to Henry of Pelham you will be treated to a taste of the Cuvee Catharine Rose Brut, with that in hand we will make your way to our sparkling cellar to see where the journey begins in becoming one of our Cuvee Catharine Sparkling wines, here in the cellar they will age 36 to 60 months lying quietly in the dark. From here we will return to our Historic Inn, where you will be seated in the ballroom with a fire to warm away the winter chill and enjoy a vintage Sparkling and our renowned Baco Noir paired with almond cheesecake bites with prosciutto prepared by Erik Peacock from Wellington Court while hearing the Henry of Pelham story.

**Flat Rock Cellars**FRC Supertaster ExperienceWhat’s a supertaster you ask? More or less, it’s just someone with a heck of a lot more taste-buds than the average person! All these extra taste-buds tend to make supertasters hyper sensitive to tastes, researchers estimate that supertasters experience flavours about three times stronger than the average taster. We have devised a quick test that could reveal you to be a supertaster, medium taster or – oh dear – a non-taster! Ed Madronich, owner of FRC will guide you through your supertaster experience as he serves our Sparkling Brut Reserve with salmon caviar and our sweet Gewurztraminer paired with decadent Turkish delight. Raise a glass to that!

**Cave Spring Cellars**Here's to feeling sweet, sparkly and sensational!Cave Spring and Inn on the Twenty will wipe away those February blues and have you feeling sensational in one Saturday afternoon!! Journey into our century old cellars where you will get a true sense of the history of Cave Spring and Jordan Village. Relax and enjoy our crisp Blanc de Blancs Brut and experience Chef Frank Romano of Inn On The Twenty restaurant working his culinary magic. Chef Frank will create his Fig and Blue cheese tart made especially for you paired with Cave Spring's Pinot Noir Dolomite, available exclusively at the winery.

**13th Street Winery**Come for the wine, leave with the butter tarts! Yes we have it all at 13th Street Winery - wine, art and butter tarts! Sit at our 18-foot Indonesian hardwood table in our magnificent Gallery Room amongst our current art show as you learn the basics of food and wine pairing. Is it always red with meat and white with fish (what about the rose)? Finish the tasting with a beautiful example of a sweet and salty pairing right from our 13th Bakery ovens - bacon butter tarts!