

Innovation in Niagara: Creekside Estate Winery

In any relatively new wine region (in wine world terms), winemaking tends to be an evolving art, where innovation, experimentation and learning pave the way to successes and realizing the area's capabilities. Niagara fits this pattern very well, considering how much progress has been made over the last 20 to 30 years and how good their wines have become.

Some, however, are thinking more "outside the box" and Creekside Estate Winery is one that has made innovation a hallmark of their operation, with their philosophy being "an insane desire to always try something new". Not only have their regular wines been among Niagara's best in recent years, but they have supplemented these with their "Undercurrent" program, which has included pioneering new varietals (for Niagara) and taking small lots and trying different treatments to truly explore what is possible and, with success, take their whole program to higher levels.

At our January tasting, our members will be able to meet award-winning Creekside winemaker, Rob Power, who will lead the tasting, introduce us to several of his Undercurrent wines, along with some of his Reserves for comparison, and let us in on what he has been trying to achieve, how he has gone about it and what his results and successes have been – and of course, you will be able to taste the results for yourselves.

The wines to be tasted, discovered and discussed will be:

- From the Undercurrent collection: 2013 Gewurztraminer Stouck Vineyard, 2012 Pinot Gris (Assistant Winemaker special project), 2012 Malbec (single "Salma" demi-muid), 2011 Syrah-Viognier "Aragorn" (Broken Press rogue barrel) and 2010 Cabernet Sauvignon "The Dripper" (Rob will explain all)
- Reserves: 2011 "Broken Press" Syrah, 2010 Merlot Reserve and 2010 Cabernet Sauvignon Reserve

The Creekside crew call themselves "the irreverent bunch" and Rob is not only very knowledgeable but also an entertaining speaker. Come and meet Rob and let him take you into the inner workings of one of Niagara's most innovative and successful operations – and you might catch a glimpse of where the future of Niagara wines may be heading. We hope to see you there for what should be a most educational and maybe unpredictable evening.

As always with our tastings, this event will be strictly non-smoking, and we request your cooperation in not wearing any scented after-shave or perfume. Using public transit is strongly encouraged.

Date: Wednesday, January 13, 2016
Time: 6:30 p.m.
Limit: 88 people

North York Memorial Community Hall
5110 Yonge St. (under library)
North York Centre Subway

Cancellations accepted up to Monday, January 11, 2016 — David Hutchison (416-690-0281 **evenings**). **No reservations by phone, please.** No confirmations will be issued — you will be contacted only if we are sold out. First come basis. Non-members may attend at guest rates, but preference will be given to members.

You can register online using a credit card at www.winetasters.ca, or send in this form with a cheque.
 GST/HST account: 844742619RT0001 Business Name: Winetasters Society of Toronto

_____ Tear and Enclose _____

Cheque payable to:
Winetasters Society of Toronto
c/o David Hutchison
270 Glen Manor Drive West
Toronto, Ontario
M4E 2Y2

Names: _____

 Phone: H (____) _____
 W (____) _____

Cheque Enclosed for: Creekside: Innovation in Niagara

Yes, I wish to sit at a New Members Table
with an expert to answer my questions.

_____ Members @ 58.00 each (incl. HST) _____
 _____ Guests @ 68.00 each (incl. HST) _____

Total _____

