



WINEMAKER'S NOTE

This long, cold winter in Niagara has provided plenty of extra motivation to stay in and curl up with a good book and a glass of wine. One book that recently caught my attention was Daniel Pink's bestseller, *When: The Scientific Secrets of Perfect Timing*. The book distills research from psychology, biology and economics to reveal that good timing is more of a science than an art. It's fascinating stuff, especially for a winemaker who is constantly watching the clock and the calendar to guide important decisions in the barrel cellar.

Speaking of optimum scheduling, we're already counting down the days until Graze the Bench returns in June. It is one of our favourite weekends of the year and we have some fun things in the works that you're not going to want to miss. If you can't wait that long for a little Niagara Wine Country fun, head to Peller Estates on the long weekend in May for Food Truck Eats. Father's Day festivities at Wayne Gretzky Estates are also sure to be a hit for dads with of any age (stay tuned for more details).

The next time I write to you we'll all be busy getting our gardens, yards or vineyards ready for summer, so settle in with a good book and a glass of this month's wine to enjoy one last weekend of cozy reading weather.

Cheers,

Erin Gamm



NEW! Member Exclusive Wine

Small Lot Cabernet Sauvignon

This big, bold wine is now
only available to purchase by
our Wine Club members!

Learn more about member
benefits on our website.

Small Lot Merlot 2013

VQA Beamsville Bench

Alc./Vol.: 13.7%

Price: \$48.95

We've been holding on to this back vintage just for you, our wine club members!

Hand-picked from the most eastern block of our own Thirty Bench vineyard.

Traditional red winemaking with three to four weeks of skin contact in open wood fermenters gave this Merlot its deep garnet colour. The individual batches received different strains of yeast and varying length of maceration to increase complexity in the final blend. The Merlot was barrel aged in 100% French oak for 20 months and underwent a full malolactic fermentation. Barrels were individually selected to determine the final blend resulting in a limited production of 137 cases.

A complex bouquet of earth, spice and dried mushroom complemented by notes of plum and black cherry. Medium-bodied, firm and silky with flavours of cherry, plum and spice on the palate. Notes of black tea, spice and oak linger through on the extra-dry finish.

Serve at a cool room temperature of 16 to 18°C. Serve with medium-rare red meats; rich vegetable, mushroom and lentil stews; 2-4 year old Canadian cheddar. Enjoy now or cellar through 2023. Decanting is recommended.



Small Lot Rosé 2016

VQA Beamsville Bench

Alc./Vol.: 13.1%

Price: \$24.95

42% Cabernet Franc, 38% Pinot Meunier, 14% Cabernet Sauvignon and 6% Merlot

Hand-picked and hand sorted grapes grown on our estate vineyard. The Cab Sauv juice was `bled off` from a tank of fermenting must at the desired point of flavour and colour. The Pinot Meunier was cold soaked for 12 hours, then pressed and fermented in older oak puncheons. The Cabernet Franc was loaded directly into the press and fermented like a white wine in a stainless steel tank. The Merlot was de-stemmed and crushed then loaded directly into the press. It was fermented in old neutral barriques. The final assemblage occurred just before bottling.

Cranberry in colour with a fresh aroma of wild strawberry, cherry and watermelon. This Rosé has a clean, refreshing mouthfeel with flavours of red berries and rhubarb. Soft tannins appear for added structure, followed by notes of red currant, pomegranate and a hint of spice, which lingers throughout the finish.

Serve chilled at 10 to 12°C. Enjoy with light fish dishes, vegetarian pastas, bbq shrimp skewers and summer salads. Drink while young and fresh.



Small Lot Wood Post Riesling 2016

VQA Beamsville Bench

Alc./Vol.: 10.8%

Price: \$29.95

This is your sneak peek at the 2016 vintage! Not yet available at the winery. After daily visits to the vineyard and tasting the grapes to find the perfect taste profile, our winemaker chose to harvest the grapes in late September. The grapes were hand-picked and hand-sorted from older vines within our own 'Wood Post Vineyard'. After careful selection of the finest grapes, the juice was cool fermented at about 12 to 14°C and aged in stainless steel tanks to capture the unique terroir of the vineyard.

Clear and bright with a lovely aroma of grapefruit, green apple and mineral. This Riesling is light to medium-bodied, off-dry and fruity. Notes of pink grapefruit, white currant and peach notes linger on the drying finish.

Serve lightly chilled at 10 to 12°C. Enjoy with fresh spring rolls and dipping sauces, spring pea risotto, lemon chicken or grilled salmon with a citrus glaze. This wine will continue to develop through 2022.



FEATURE RECIPE

From the kitchen of Chef Frank Dodd, Trius Winery Restaurant

Spicy Pad Thai ~ Paired with Wood Post Riesling

Ingredients

250 g rice stick noodles
 1/4 cup fish sauce
 2 1/2 tsp tamarind
 1/4 tsp crushed red pepper flakes
 1/4 tsp paprika
 2 tbsp peanut oil
 1 cup cooked chicken or firm tofu cubes
 1 clove garlic, finely chopped
 2 green onions, sliced
 1 egg, beaten
 2 cups bean sprouts
 1/4 cup sliced chives
 1/3 cup salted peanuts, coarsely chopped
 1/2 cup coriander, chopped
 1 lime, cut into wedges

Method

Place noodles in a large bowl and cover with boiling water. Let stand 12 minutes to soften, stirring occasionally; drain. Meanwhile, in a small bowl, combine fish sauce, tamarind paste, red pepper flakes and paprika; set aside. Have all other ingredients ready before starting to cook.

Heat oil in a large non-stick skillet over high heat. Working quickly, saute chicken or tofu for 1 minute. Add garlic and green onions; cook 30 seconds. Stir in drained noodles and fish sauce mixture; cook 1 minute. Add egg; continue to cook until egg has set. Stir in bean sprouts, chives, peanuts and coriander; saute 1 minute. Serve in a large bowl, garnished with lime wedges.

SPECIAL OFFERS

It's all about Rosé this month as we pair up our 2016 and 2017 vintages! We love comparing vintages, and it gets even more exciting this year with a fabulous new bottle design!

GET IT BEFORE IT'S GONE!

Small Lot Rosé 2016

Limited quantities available

Reg. \$24.95

SALE \$22.95

Full Case \$275.40 / 12 bottles



EXCLUSIVE PRE-RELEASE

Small Lot Rosé 2017

We're giving you the opportunity to get your hands on our fabulous NEW Rosé before anyone else! Order today and we'll ship it to you as soon as it's available in the next few weeks (before it even arrives at the winery).

50% Cabernet Franc, 30% Pinot Meunier, 10% Pinot Noir, 10% Merlot

\$29.95

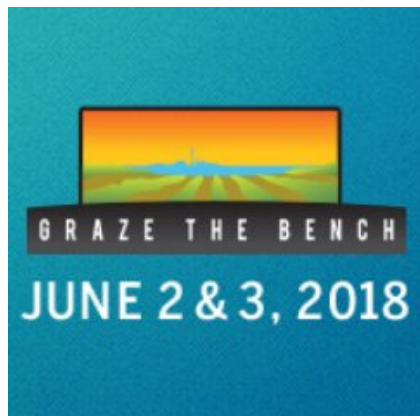
Full Case \$359.40 / 12 bottles

Call us at 905.563.1698 to order

Wine Club members receive FREE DELIVERY on all wine orders of 6+ bottles!

EVENTS

There's always something happening in wine country! Learn more online or call our Wine Country Concierge at 1.888.673.5537



Sip. Savour. Groove.

One of the most popular events in wine country showcasing best wines, chefs and live bands. Saturday tickets are sold out! Buy your tickets for Sunday today ~ only \$35 per person, plus taxes. To purchase tickets visit thirtybench.com



International Cool Climate Chardonnay Celebration

July 20-22, 2018

Member exclusive offer! Save \$25 on the Cool Chardonnay World Tour Tasting & Dinner with promo code APL2018.

Join us at our partner wineries for exciting spring & summer events.

NEW! Wine Club members **SAVE 50%** on select concert tickets (2 tickets per event). Call the Wine Club team at 1.866.440.4383 to purchase your discounted tickets.



May 19, 20, 21

Tickets \$20 ~ Sells out Fast!

PELLER ESTATES WINE CLUB

Member Exclusive Weekend
May 5 & 6

Reservations open April 4
Your invitation with all event details is included below.

PELLER ESTATES



August 25

Tickets \$59

Trius RED presents



MOVIE NIGHT
IN THE VINEYARD

Fridays in June

Tickets on sale April 4

Trius RED presents

ROCK
AT THE WINERY

July 14

Tickets starting at \$49

Trius RED presents

BLUES
AT THE WINERY

August 11

Tickets starting at \$49

Visit Partyinthevineyard.com and Triusredpresents.com for more information and to buy tickets.

Ticket prices are exclusive of taxes and fees.

PELLER  ESTATES
WINE CLUB

MEMBER EXCLUSIVE
WEEKEND

RSVP

Reservations will open for booking on Wednesday, April 4 at 12 noon.

Please call the Wine Club team at 1.866.440.4383 or book online at www.peller.com. Events fill up quickly, so book early to avoid disappointment.

HOTEL ACCOMMODATIONS

White Oaks Resort and Spa

Guests of the Member Exclusive Weekend can stay at White Oaks Resort with a special room rate of \$159.00 on Friday night and \$189.00 Saturday night, exclusive of taxes and facility fee. Please call White Oaks Resort at 1.800.263.5766 and quote "Peller Estates Member Exclusive Weekend" by **Friday, April 6, 2018** to guarantee your preferred rate. After this date, a special rate will be offered subject to room availability.

Other Accommodation

For other accommodation options, please call Niagara-on-the-Lake Tourism at 905.468.1950.

AFTER DINNER SHUTTLE

Following the Saturday night dinner, a shuttle service will be available to take guests back to White Oaks Resort and Spa and other accommodation in the Niagara-on-the-Lake area. Reservations are required.

YOU AND YOUR GUESTS
ARE INVITED TO OUR

TWENTY FIRST ANNUAL

PELLER  ESTATES
WINE CLUB

MEMBER EXCLUSIVE
WEEKEND

SATURDAY, MAY 5
& SUNDAY, MAY 6, 2018

PELLER ESTATES

MEMBER EXCLUSIVE WEEKEND

As a Wine Club Member you and up to five guests are invited to join us for a weekend filled with wine and culinary experiences created to showcase the wines of past and present vintages. This is a great time to immerse yourself in wine country culture by connecting with our Chef and Winemaking teams.

Reservations will open online and by phone on Wednesday, April 4 at 12 Noon

SATURDAY, MAY 5TH

FUTURES TASTING 11:00 AM | 1:00 PM | 3:00 PM

Join Winemaker Katie Dickieson for a structured tasting of unreleased wines from the 2015 and 2016 vintages. Katie hand-picks the wines to share with you and pulls samples directly from the barrel or tank the day before your tasting. Select wines can be purchased in 6 or 12 bottle lots at a 20% savings.

\$5 per person, exclusive of taxes | Reservations are required as space is limited

WINE COUNTRY BBQING WITH PELLER CHEFS 12:00 PM | 2:00 PM

Executive Chef Jason Parsons and Executive Sous Chef Maurice Desharnais are teaming up to share their best BBQ tips and tricks with you, just in time for patio season. With a glass of wine in-hand, they'll teach you how to make delicious rubs, marinades and sauces to delight your palate. From there, you'll learn how to make their favourite version of a kebab and how to slow cook fish on the grill. You will receive samples of each item and take home the recipes to test out with your friends and family.

\$30 per person, exclusive of taxes | Reservations are required as space is limited

50 BRIX EXPERIENCE

11:00 AM | 12:00 PM | 1:00 PM | 2:00 PM | 3:00 PM | 4:00 PM

Enjoy a refreshing spring walk through the Chardonnay Vineyards. In the Vineyard you will witness the difference between pressing frozen and unfrozen grapes. Using a refractometer your guide will lead you through measuring the sugar levels in Icewine juice while you sample our Signature Series Vidal Icewine. Next, you will journey into our barrel cellar where you'll don a parka and head into our 10Below Icewine Lounge. In the lounge you will enjoy a rare sample of our most sought after bottle of Icewine, 'Brix 50'. The record breaking winter of 2013 provided us with this exquisite treat that measures 500 grams of sugar per litre. After the experience you will be able to purchase a bottle of Brix 50 with up to a \$70 rebate (per couple).

\$35 per person, exclusive of taxes | Reservations are required as space on each tour is very limited

SPARKLING BRUNCH 11:00 AM TO 3:00 PM

What better way to prepare your palate for our exciting Members Exclusive festivities than to enjoy brunch overlooking the vineyards? Sip on a complimentary glass of our award-winning sparkling wine before indulging in a seasonal 4-course brunch by Executive Chef Jason Parsons.

\$54.95 per person, exclusive of wine, taxes and gratuities | Reservations are required

PAINTING IN THE VINEYARD 11:30 AM | 1:30 PM | 4:00 PM

Venture out to the vineyard and get in touch with your artistic side. Your tour guide and art teacher will provide you with paints, brushes and canvas for your masterpiece. And it wouldn't be a visit to the Winery without a glass of bubbly! At the end of the session, you'll have a one-of-a-kind painting you can proudly display at home.

\$50 per person, exclusive of taxes | Reservations are required as space is very limited

PRE-RELEASE WINE CELEBRATION 12 NOON TO 4:00 PM

We're throwing a tasting celebration for our newest vintages and giving you the opportunity to taste and buy before anyone else! Join us in the Andrew Peller Barrel Cellar as our Wine Consultants give you a sneak peek at our highly anticipated 2016 and 2017 vintages. Select pre-release wines are available to purchase in 6 or 12 bottle lots at a special 15% savings, plus a free gift with 12 bottle purchases.

Complimentary | Reservations are required

RIEDEL STEMWARE SEMINAR 12:30 PM | 1:30 PM | 2:30 PM | 3:30 PM

Join the Peller retail team in our exclusive Estate Room where you will sample four of our delicious VQA wines in their proper stemware. Learn how the right glass makes all the difference in making your wine even more enjoyable. At the end of this seminar you will take home your very own set of Riedel wine glasses.

\$70 per person, exclusive of taxes | Reservations are required as space is very limited

CIGARS IN THE VINEYARD 1:30 PM | 2:30 PM | 3:30 PM | 4:30 PM

Enjoy a trek along our Estate Vineyards to our toasty fire pits, where a professional cigar roller provides you with a hand-rolled cigar. You will then be taught how to properly enjoy your cigars while your tour guide offers three wine pairings. It will be a relaxing one hour experience as you sit back and savour your cigar and wines around the fire. You will also have the opportunity to purchase additional cigars.

\$65 per person, exclusive of taxes | Reservations are required as space is very limited

SPRING INTO FUTURES DINNER 7:00 PM

Executive Chef Jason Parsons and Winemaker Katie Dickieson have created an unforgettable evening featuring future release wines perfectly paired with a spring inspired menu. Toast to the perfect evening by beginning your experience with a signature cocktail reception before heading into the Andrew Peller Barrel Cellar to savour an incredible 4-course dinner.

\$160 per person, exclusive of taxes and gratuities

Reservations are required as this is a pre-charged event and space is limited

SUNDAY, MAY 6TH

SPARKLING BRUNCH 11:00 AM TO 3:00 PM

Take some time for yourself and savour locally-inspired cuisine at The Winery Restaurant. Sip on a complimentary glass of our award-winning sparkling wine before indulging in a 4-course brunch by Executive Chef Jason Parsons.

\$54.95 per person, exclusive of wine, taxes, and gratuities | Reservations are required

FUTURES TASTING 12 NOON TO 5:00 PM

Complimentary tastings of Futures wines will be available in the Estate Room for those who missed Saturday's seminars. Wines can be purchased in 6 or 12 bottle lots at a 20% savings

Complimentary | Reservations are required as space is limited