



**3983 13th Street
Jordan Station, ON,
Canada L0R 1S0**

905.562.WINE

Summer/Fall Hours: We are open on Saturdays between 10:30am and 5:00pm.

Other times are by appointment or chance (if we are at the winery). If you would like to visit, please call or email us:

Ken Douglas 905.641.1900
dsmken@niagara.com

Mary Funk 905.562.5900
funkwine@vaxxine.com

Reminder: On Saturday June 15th we will be celebrating the return of summer by releasing five wines, namely the:

- 2001 Riesling G.H. Funk Vineyard (Riesling clone B21);
- 2001 Old Vines Riesling G.H. Funk Vineyard (clone GM239);
- 2000 Meritage Sandstone Vineyard;
- 2000 Cabernet Franc Sandstone Vineyard
- 1998 Premier Cuvee G.H. Funk Vineyard Sparkling wine.

For this release, we will be holding a barbecue (from 12:00pm till 2:00pm), catered by Ed Hughes (Niagara Cuisine). Ed will be cooking up sausage, "Homeburgers", and Mediterranean chicken patties (with his secret blend of spices). Ed is also a grape grower who has been providing us with small quantities of Chardonnay and Riesling.

Parking for this event will be along the driveway behind the winery building. After you park, feel free to stroll through the vineyard or down to 16 Mile Creek at the back of the property. The Funk's (Gunther and Mary) will be offering tours of the vineyard at 12:00pm and 2:00pm assuming there is interest and the weather cooperates.

You may want to bring lawn chairs or a blanket.

Note: The winery will be open at 9:30am for those of you who have made other arrangements for the day but still wish to obtain some of the newly released wine before it is gone.

If you have a favourite restaurant that doesn't list our wines, have them contact our Agent.

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WINES TO BE RELEASED (June 15th, 2002)

2001 Riesling, G.H. Funk Vineyard (\$15.00): This wine is made from Riesling Weis Clone 21B, the primary Riesling clone grown in Niagara. The clone was propagated at the Weis Family nursery in Leiwen on the Mosel River in Germany. The first vines were introduced to Canada in 1979 by Herman Weis (owner of the St. Urbanshof Estate Winery in Leiwen and founder of Vineland Estates). We were initially going to name this wine after the clone but unfortunately VQA labeling standards do not allow us to use numbers in the name. The grapes in this wine were from two sources, namely the vineyard at the winery and a 5 year old planting (Paragon Vineyard) located across 13th Street from the winery. With this wine, we are trying to capture the unique floral properties and citrus notes that are characteristic to this clone. The brix at harvest averaged about 20°. The Total Acidity is about 8.5 grams/litre and the residual sugar is about 10 grams/litre.

2001 Old Vines Riesling, G.H. Funk Vineyard (\$16.00): This wine is produced from the Riesling GM 239 Clone that was propagated at the German Geisenheim Research Institute in 1921. This clone was introduced to Ontario and British Columbia by Jordan Wines in 1976 and was planted in only a few vineyards. The vines, located in the front field at the winery, are from this initial introduction. These 25 year old vines cropped at only about 3 tonnes per acre in 2001. It was a great harvest producing high quality, ripe grapes. The crop from these vines has been the backbone of our previous Riesling releases and contributes to the distinctive peach/apricot aroma (some describe as “volatile”) observed in our wines and the “higher weight” on the palate. The brix at harvest was over 21°. The wine is off-dry to balance the acidity.

Both Rieslings were tank fermented and bottled under cool conditions to preserve as much of the fruit aroma as possible. The bottling was conducted on May 19/20, 2002. The wines are a bit “closed” at this stage and are not expected to realize their full potential for two to three years.

2000 Meritage Sandstone Vineyard (\$20.00): *Meritage* is a controlled California term used to describe a high quality “Bordeaux type” blend of at least three grape varieties. After our well received “98” we chose not to make a “99” as we felt that the drought conditions that year did not produce the complexity of fruit we were looking for. In the “2000” we feel we have again achieved a wine worthy of the name. Although slightly lighter at 13% alcohol, this wine displays classic dark berry fruit on the nose, a complex palate of raspberry fruit with subtle cedar notes. Full bodied, with our trademark soft tannins and silky mouth feel. Elegant, drinkable wine with an excellent finish (now to 2008).

2000 Cabernet Franc Sandstone Vineyard (\$20.00) We thought we would try our hand at this popular Niagara varietal. This wine exhibits lifted aromatics with a tree fruit (for me, plums) driven nose. Medium body with nice balance and structure. Long clean finish. (drink now to 2005)

Both Sandstone wines spent one year in French oak barrels, and were hand bottled without filtration. They will continue to evolve and improve in bottle. We are offering a special on the two wines on June 15 only. We have about 60 cases of Cab Franc, and 150 cases of the Meritage.

New Releases Continued

1998 G.H. Funk Vineyard Premier Cuvée (\$25.00): Our flagship sparkler is made in the 'traditional' way from Pinot Noir (55%) and Chardonnay (45%). The grapes are from the winery vineyard and were planted in the mid 1980s. The wine was bottled in March 1999 and was resting on its lees until it was disgorged in April 2002. We are really pleased with the final results and look forward to your comments at the barbecue on June 15th. Unfortunately, we only have 45 - 6 bottle cases available at this time and will be limiting the amount available to each customer. We will be disgorging more of the 1998 Premier Cuvée in July or August.

Other wines that are still available but in limited quantities are:

1999 Riesling Sparkling Wine, G.H. Funk Vineyard (\$17.00), last batch (379 bottles) of Ontario's first traditional method Riesling sparkler has been disgorged and is now available.

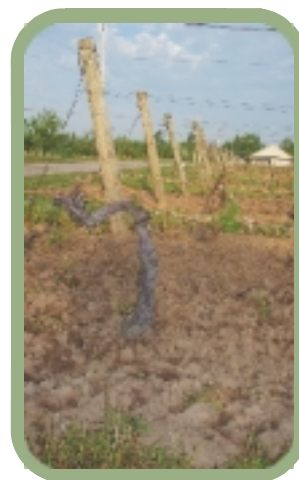
1999 Chardonnay Sandstone Vineyard (\$20.00), less than 30 cases left of this burgundian style whopper. (Wine Access score- 90)

1999 Gamay Noir, Estate Unfiltered, Sandstone Vineyard (\$20.00), David Lawrason, considers this to be even better than the 1999 Gamay Reserve (scored the Estate a 91 vs a 90 for the Reserve). You can be the judge!

2000 Riesling G.H. Funk Vineyard (\$15.00), down to 45 cases of this popular release (Wine Tidings "Best Buy" with a score 91).

1999 Riesling Special Select Late Harvest Sandstone Vineyard (\$18.00), just released follows in the "root print" of our successful 1998 vintage.

Competition Progress Report: The 1999 Sandstone Gamay Reserve won "Wine of the Year" at the Ontario Wine Awards. It also won best of its class. The 2000 Sandstone Chardonnay Reserve came second in its class and won a silver metal. As reported previously, these two wines were also successful at this year's Cuvée held in Niagara-on-the-Lake winning "Best Limited Production White" (2000 Chardonnay Sandstone Vineyard) and "Best Gamay" (1999 Gamay Reserve Sandstone Vineyard). **Only limited quantities of these two wines remain available for sale.**



18 year old Cabernet Franc vine in the G. H. Funk Vineyard A brief pause between the spring chores (pruning, tying, grape hoeing and cultivating) and the summer activities (spraying, shoot positioning, thinning, hand hoeing, hedging, etc.).

Where To Find Our Wines: We are pleased to report that the list of fine restaurants that carry our wines keeps expanding. Hopefully one of your favourite restaurants is on this list.

Alton: The Millcroft Inn; **Cambridge:** Keystone Alley and Langdon Hall Country House Hotel; **Guelph:** Georgian Creed's, and Cotton Club Golf and Country Club; **Gananoque:** Casa Bella; **Kington:** Le Chein Noir, Gusto and Woodenhead Gourmet Pizza; **LaSalle:** Essex Golf and Country Club; **Niagara:** Grill Epicurean, Peninsula Ridge, On-The-Twenty, Strega and Wellington Court; **Peterborough:** Royal Gardens; **Ottawa:** Domus Café, Café Paradiso, Courtyard Restaurant, Lapoint Fish Ltd., Merlot The Arc Hotel, and The Social; **Oakville:** Seasons of Oakville; **Toronto Area:** Arlequin, Auberge du Pommier, Biffs, Canoe, Citron, Harbour Sixty, JK Rom, Jump Café & Bar, Pastis, Patriot, Prego Della Piazza, Quartier, Steak Frites, Terra, Verveine and Via Allegro Ristorante.

What Next?

Barrel Tasting: Several of you have called regarding tasting wine that we have in barrel and will be releasing either late this year or early next year. As you are aware, we run this business on a part time basis and there never seems to be enough time to get everything done. Responding to your inquiries unfortunately is one of the items that has fallen between the cracks. For those of you who would still like to do this tasting of barreled wines, we will be pleased to introduce you to the G.H. Funk Vineyard 2001 Chardonnay, 2001 Pinot Noir, 2001 Merlot and 2001 Nebbiolo as well as the 2001 Sandstone Vineyard Chardonnay Reserve and the Gamay Reserves (both the 2000 and 2001) on July 6th. Space is limited to 25 people on that date and an email confirmation is necessary. If demand warrants same, a second date will be set.

Christmas Release Event: We anticipate holding this popular event on Saturday, December 7th, 2002. Mark your calendar. We will be releasing our 6 barrels of 2001 Pinot Noir G. H. Funk Vineyard, as well as the 2000 Gamay Reserve and 2001 Chardonnay Reserve from Sandstone.

2000 Rose' Sparkling Wine: Never in our wildest imagination did we expect that our Sparkling Rose' would develop such a large following. We are having a hard time keeping this wine in stock and apologize to those who have made the journey to the winery only to be disappointed. Herb has scheduled the disgorging of this wine for late August and we shall hopefully be able to provide you with a supply in September. We expect to have about 700 bottles available (assuming there are no snags).

Finding us has proven not to be all that easy. We are located on Thirteenth Street in the Town of Lincoln. Thirteenth Street is east of the Town of Jordan and west of St. Catharines. If you are coming from the Toronto area, exit the Queen Elizabeth Highway (QEW) on Jordan Road, follow the South Service Road east to Thirteenth Street and then south for about 2 km. If you are coming from St. Catharines, exit the QEW on 7th Avenue, follow the South Service Road west to Thirteenth Street and then south for about 2 km.