



3983 13<sup>th</sup> Street  
Jordan Station, ON,  
Canada L0R 1S0

Phone: 905.562.9463  
Fax: 905.562.8766

**Spring/Summer Hours:** We are open on Saturdays and **Sundays** 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 send us an email.

**Spring 2005 Issue:** Another cold winter in 2004/2005 and we again expect a short grape crop. This is the third in a row and needless to say Ontario's grape growers and dependant wineries are pretty discouraged. Fortunately, when the cold snap hit us in late January we had a good snow cover, which should have protected the sensitive graft area and many of the buds on the lower shoots. We also made good use of our wind machine and had some favorable results (i.e., better bud survival). While we expect to have a reasonable crop of Riesling, Chardonnay, and Gamay, there will be very little wine produced from the more temperature sensitive varieties such as Merlot, Pinot Gris and Sauvignon Blanc.

This, our 8<sup>th</sup> Newsletter introduces our spring lineup of wines. We are extremely pleased with the 2004 whites (and our first Rose<sup>™</sup>) and feel that they are some of the best we have produced to date. We attribute this to the cool, long, growing conditions experienced in 2004 that produced grapes with mature fruit characteristics and good acidity. Our new chiller system also allowed us to better maintain temperatures and draw out the fermentations to retain floral notes.

Ken Douglas has included an article on things to do in the Twenty Mile Valley-Jordan area. This area has become a destination for many travelers because of its many offerings in the form of great wineries, attractive Parks (Charles Daley on the Lake Ontario shoreline and Ball's Falls where Twenty Mile Creek crosses the Escarpment), numerous roadside stands that offer fresh produce in season and world-class accommodations/dining in the Village of Jordan. Bring your bicycles or your hiking gear next time you are down to truly appreciate our countryside.

**To arrange a visit contact:**

Ken Douglas 905.641.1900  
[dsmken@niagara.com](mailto:dsmken@niagara.com)

or

Mary Funk 905.562.5900  
[funkwine@vaxxine.com](mailto:funkwine@vaxxine.com)

**For direct wine purchases and shipping or other inquires contact:**

Kathy 905.562.9463  
(Mondays and Wednesdays only)

[crafterwines@13thstreetwines.com](mailto:crafterwines@13thstreetwines.com)

## WINERY NEWS

**Wine Competitions:** For the second year in a row, we were one of the most awarded wineries at the 2004 Canadian Wine Awards. This is based on our wining a total of 12 medals (10 bronzes and 2 silvers) for the 14 wines we entered. We also did well at the recent 2005 Ontario Wine Awards wining medals for each wine entered, specifically gold for our 2002 Meritage and 2002 Gamay Reserve (these wines both came in first in their respective classes), silver (second) for our 2002 Chardonnay Reserve and bronze (third) for our N/V Riesling Sparkling Wine. In March, our 2002 Rose' Sparkling Wine won gold at the 'Cuvee' event in Niagara. All of these wines are available at the winery (or at least will be until our release event on June 11<sup>th</sup>).

**Spring Release Lineup:** We will be holding our formal release of spring wines on June 11<sup>th</sup>. The following wines will be released at the winery that day:

- 2003 Chardonnay (\$20.00)
- 2004 Riesling (\$16.00)
- 2004 Merlot Rose' (\$16.00)
- 2004 Sauvignon Blanc (\$16.00)
- 2004 Pinot Blanc (\$18.00)
- 'Reds' (\$18.00)

We have held back a few cases of our 2002 Meritage and 2002 Chardonnay Reserve to release at this event on a two bottle per person allocation.

Our friend (and in house chef) Ed Hughes has again agreed to cater this event and in the spirit of summer will emphasis BBQ.

We look forward to seeing you again at the winery, hopefully on June 11<sup>th</sup>. Remember if you can't make it down we can ship the wines to you, including a 12-bottle "sampler" case of the new releases!

**2005 Projection:** Spring has final arrived (after this past long winter) and bud-break has occurred, albeit a bit later than normal. We have finishing our pruning and tying, and are now into the hoeing and cultivating stage.

The next major activity is to plant our replacement vines. Then we are into the summer drudgery of shoot thinning, shoot placement, cluster thinning, etc.

While it is impossible to predict what the remainder of the year will be like we are optimistic at this time especially after factoring in last year's poor summer and the natural tendency for things to average out. Keep your fingers crossed.

**Sunday Openings:** In 2005, we will be open both days on the weekends (Saturdays and Sundays). Generally one of the partners will be present in the winery on Saturdays (our busy day) and Andrew McLean will be present on Sundays. We will still accommodate you during the week by appointment and only if you provide a few weeks notice.

**Wine Information Sheets:** Many of you have requested reference sheets on the individual wines that we produce that you can refer to as needed. To accommodate this request, we have prepared one-page summary sheets that describe the wine and how it was made, and that include tasting notes and food pairing recommendations.

These sheets have been converted to an electronic pdf format and can be downloaded from our web site.

**Winter Release Event:** This year's event is scheduled for the first Saturday in December (December 3, 2005). We will be releasing our 2004 Pinot Noir and a few other wines.

## **The Twenty Mile Valley - Jordan Area by Ken Douglas**

Although we are probably biased, we think the Twenty Mile Valley – Jordan Area is the most diverse and interesting area of the Niagara Peninsula.

Too often our customers seem to be rushing from winery to winery in an attempt to fit in as many establishments as possible. I'm always a little surprised to learn that they have already visited a number of wineries and still want our recommendation as to who to hit next in Beamsville or Niagara-on-the-Lake depending on which way they are going. I'm often a wine tourist myself and I usually make it a rule to not go to more than three or four wineries in a given day. While each of those visits may be protracted, I always make sure I leave some time to visit other attractions even if it is nothing more than walking the main street of an unexplored town or village in the area. (This approach also keeps my patient wife, Ginny, happy as she does not have quite the same passion and interest in the minutiae of the wineries that I do).

If your plans include a visit to us on June 11<sup>th</sup>, or for that matter at any other time this summer, consider visiting some of the wonderful attractions in the area. My favorites are the Village of Jordan itself and the Balls Falls Heritage Conservation Area. The Town of Jordan, about 5 minutes away from 13<sup>th</sup> Street, is a major destination in itself. Although I am not much of a shopper, I always enjoy hitting the diverse interesting shops stretching along the length of the main street. Antiques, designer clothing, the best First Nations Art Gallery in the Province, a couple of excellent restaurants (Zooma Zooma, a very reasonably priced bistro for a quick meal, or On The Twenty, a great place for a “serious” lunch or dinner offer a full range of culinary experiences). Cave Springs Winery has recently opened its spacious new tasting room. Try their 2002 Syrah (a winner), and their 2004 Pinot Gris, which they have just released. If you are into gardening, The “Copper Leaf” has to be a “can't miss” opportunity. It goes on and on. Just south of the shops is a wonderful heritage site where the Fry House, built almost 200 years ago, has been meticulously restored to its original state and is available for tour along with several other original Jordan heritage buildings. Just up from the Village (south on the Escarpment) by either a leisurely hike or short trip by car or bike, is the Balls Falls Heritage Conservation Area encompassing over 200 acres of scenic natural and built heritage, including two spectacular waterfalls and various heritage buildings remaining from the early 19<sup>th</sup> century, including a grist mill, lime kiln, original church, several historic homes that have been restored and are open to the public, and the numerous hidden treasures along the back roads. As well, one of the more interesting sections of the Bruce Trail runs along the Twenty Mile Valley, Jordan Escarpment.

Within a five or ten minute circular drive from our winery, are several other wineries well worth visiting. In addition to Cave Springs in the Village, Creekside is literally around the corner. They have some excellent wines and did very well recently at the Cuvee spring event. My current favorite is their 2002 Signature Pinot Noir. On the 11<sup>th</sup> of June, they are releasing their Syrah and Pinot Grigio and offering a tasting of Canadian Artisan cheeses with the wine.

Just up the Escarpment is the brand new Flat Rock Cellars Winery. This is a scenic destination in itself if you have not had an opportunity to visit it as yet. It is located on 17<sup>th</sup> Street at the brow of the Escarpment and is a very unusual hexagonal building with ‘state of the art’ gravity fed winemaking facilities. Although they only have a few wines to offer at this time, they are well worth trying. They are one of the first wineries to fully commit to screw cap closures.

If four wineries in the immediate area are not enough and you want to visit a couple more we recommend Harbour Estates located on the Jordan Harbor just off the highway and Legends located on the lake on the Beamsville side of Vineland. To locate the wineries, check out the wine route at [www.wineroute.com](http://www.wineroute.com). Other web sites of interest are [www.jordanvillage.com](http://www.jordanvillage.com) and [www.conservation-niagara.on.ca](http://www.conservation-niagara.on.ca), which operates the Balls Falls Heritage Conversation area. Lastly there is a Twenty Mile Valley web site located at [www.20valley.ca](http://www.20valley.ca), which has even more suggestions.

*Cheers! Ken Douglas*