

## SPRING 2007 NEWSLETTER

The Thirteenth Street Wine Corp.  
Jordan Station Ontario



[www.13thstreetwines.com](http://www.13thstreetwines.com)

**Its May 1<sup>st</sup>**, a national holiday in France, where my wife Mary, our friends the Malivoires (from Malivoire Winery) and I are currently on vacation. Having a few hours between the preparation of our lunch and dinner, I thought I would use the time constructively to start this newsletter.

Our trip, which is a much-needed vacation both from farming and the rigors of the office, started in Stuttgart Germany where we visited Intervitis Interfructa. This is the largest winery/vineyard trade show in the world with several hundred equipment and service suppliers. It is held every four years and provides a wonderful opportunity to see the latest equipment used in winemaking, packaging and viticulture. Our two-day stay at the show was followed by short visits to Trier on the Mosel River one of my favorite small cities in Germany and to Bruges Belgium. We then headed onto Normandy France where we stayed at Le Manoir de L' Aufragère – a cooking school, hence the reference to lunch and dinner. It has been a pleasant and relaxing trip, not to mention an interesting and novel experience to learn how to cook something other than steak on the BBQ.

Our return to Canada will find us busy with the vineyard and winery. If you have been down to Niagara wineries lately you will have learned that most vineyards made it through the winter in pretty good shape with little to no damage.

Although our pruning and tying has been completed, thanks to help from our new partners at the Whitty Farms, we now need to grape hoe, spread manure and cultivate for weed control.

By the time you read this newsletter, we will have bottled many of our 2006 whites and the 2005 reds, for release on Saturday June 2<sup>nd</sup> (more on the release event on page 2). Of interest we are using screw cap closures for our white wines and some of our reds. We have also made some minor changes to our bottle label, which will be evident next time you stop by the winery.

Gunther Funk

**Summer/Fall Hours:** During the summer months (June through August) we will be open Fridays, Saturdays and Sundays between 10:30am to 5:00pm and, in the fall, we will be open on Saturdays and possibly Sundays.

### **Responsible Winery Program:**

Over the last few years, Ontario wineries have experienced a surge in visitors who treat the winery experience as a rolling 'cocktail hour'. This is a distraction to the responsible visitor who wants to taste the wine and discuss the product with winery staff. The result is that many wineries have implemented 'responsible winery' programs to discourage this activity.

Our program will involve charging a nominal price per tasting of four wines.

## Summer Open House Saturday June 2, 2007:

Our new releases will be available to the public on June 2<sup>nd</sup>. We are extremely proud of these new wines and look forward to having the opportunity to offer them to you and discuss their merits. Like our previous releases, expect a crowd. ***Please note that some of the new releases with asterisks (\*) will be discounted for the release event as a thank you for your ongoing support.***

Our parking is limited to the lane behind the winery, so if you can arrange to travel with friends, it would be appreciated. This event will be held between 9:00am and 4:00pm.

***THE BRIDGE IS OUT!!*** Please note that the engineers from CN condemned the old railway bridge located immediately north of the winery on 13<sup>th</sup> Street. So, if you are planning a visit, you will no longer be able to drive south on 13<sup>th</sup> Street from the South Service Road, but instead will only be able to reach us from Fourth Avenue.

Visitors coming from St. Catharines should exit the QEW at 7<sup>th</sup> Street, drive south to Fourth Avenue, (possibly stop at the Whitty Farm market at the corner of 7<sup>th</sup> and Fourth for some fruit/vegetables in season) and then go west to 13<sup>th</sup> Street.

Visitors coming from Hamilton should exit the QEW at Jordan Road, drive south to Fourth Avenue and then head east to 13<sup>th</sup> Street.

## WINE COMPETITIONS – OUR TAKE

As you review the wines, you will note that several have gold medal notations. I thought that some clarification was in order. Competitions have become endemic to the industry and can be very misleading to the general public. We are invited to participate in literally dozens of competitions each year (almost all of which we decline) and that is just the “tip of the wine competition iceberg”.

Other than Cuvée, which is organized by a volunteer, charitable board and Brock University, most of these competitions are effectively private for “profit endeavours”, designed to make money for their organizers. As such, they have an inherent conflict of interest, in that the more paying competitors the better, as this equals greater profits. It works something like a “mail order PHD institution”, in that everyone gets a prize for their payment, which prize is then used to tout the wine as being of superior quality to the naïve customer (hopefully none of our readership).

After pillaring the concept of awards, we do participate in a couple of the credible competitions that are out there. Not so much to come first, second or third, but to get a sense of how we are doing on the quality front vis à vis our competitors. In any given year we participate at Cuvée. (It’s the only competition that is judged strictly by winemakers. i.e., judgment by your peers.) This year we came first in Gamay (2004 Estate) and Chardonnay over \$20 (2004 Reserve).

We also compete in the Tony Aspers' Ontario Wine Awards. This year, we came first in both Gamay (2005 Reserve) and Sparkling wine (2002 Premier Cuvée). The other event we sometimes enter is the Canadian Wine Awards to see how we stack up against B.C. That's it. No fancy European or U.S. shows, just a couple of homegrown, reputable competitions that are objective, well organized and are parsimonious with the awards. (That way they mean something.) My best advice is to be skeptical of award "winners" and do your homework!

Ken Douglas

## NEW RELEASES

Peter Bodnar Rod, Tannin Fine Wines Ltd provided the following descriptive reviews of our new wine releases.

**2006 Et Ceteras White (\$22 retail).** A blend of vinifera grapes including Pinot Gris and Sauvignon Blanc, among others. Vibrant nose with pear, green apple, paraffin wax, lilac, musk and subtle herbaceous notes – crisp attack with succulent fruit that balances the zesty acidity. Lingering finish with some residual herbaceous flavors and delicate peppery notes. A very well made wine with plenty of interesting character.

**2006 Chardonnay Musque (\$19)\*.** Peach and Mirabelle plum compote with some subtle lilac and spice notes. Fleshy mouthfeel with stone fruit flavours in warm finish. A consumer friendly accessible wine suitable for drinking young.

**2006 June's Vineyard Riesling (\$17)\*.** Nice complexity for such a young wine. First thoughts are of applesauce, key lime and candied peel. Tastes of cooked pear, peach and pineapple with

beautiful acidity and a medium plus finish. A pretty Riesling. Fresh and straightforward and quite feminine. (100% clone 49)

**2006 Funk Vineyard Riesling (\$24)\*.** A very complex nose with some wet clay, warmed stone fruit, lilac and lemon curd aromas. Very rich and full. Fleshy, mouth filling Riesling with a gorgeous core of acidity off-setting the delicate residual sugar. Long finish. Quite a masculine Riesling that will benefit from further bottle age. (A blend of clones Weis B21 and GM322.)

**2006 Cabernet Rose (\$17)\*.** Vinified from Cabernet Franc. Delicate yet bright salmon pink colour. A nice mix of wild strawberry, red currant and herb with a touch of cocoa and anise. Fruit tea flavors on a fresh yet fleshy palate. Really fine, balanced rose suitable for shellfish and fish prepared simply or with tomato broth and fine herbs.

**2005 Gamay Sandstone Reserve (\$26)\*. 2007 Ontario Wine Awards Gold Medal** Medium ruby with a bright pink, ruby rim. Incredible focus and intensity in the nose with cherry stone, anise, ruby grape fruit and earth notes. Rich fruit but such juicy, vibrant acidity make this so gulpable. No fruit assault, no excess alcohol or oak – just really juicy sour and ripe red fruits with medium long finish.

**2005 Et Ceteras Red (\$22).** Deeper ruby, purple colour. Plum, cherry, dark chocolate, olive and raw beef with a hint of black cardamom and tomato. Very fleshy super-ripe fruit flavours – darker berry. Fine acidity and tannin add the necessary structure. A testament to blending mastery.

**2005 Meritage (\$30)\*.** Deep maroon core. Roasted coffee bean with a really piercing core of dark almost liqueur fruit aromas. Some briny tones with black licorice, tea leaf and violet. A nice mix of fine tannin, bright acid and balanced oak flavours. Very drinkable now, but certainly the best is yet to come.

**2004 Cuvee Thirteen Sparkling Wine (\$22).** This is the second vintage of our popular sparkler. A blend of Pinot Noir and Chardonnay, it is very similar in style to the 2003.

## OTHER WINES AVAILABLE

**2004 Cabernet Merlot (\$20):** A wine with a strong savoury personality (think graphite, anise and cedar), this Cabernet Merlot is nicely balanced and appealingly fragrant.” (Christopher Waters, Vines Buyers Guide, 2006).

**2004 Chardonnay Reserve (\$25): *Cuvee 2007 Gold Medal*** “Another best-buy Chardonnay. Complex, toasty, ripe pear, hazelnut and key-lime pie driven. Can be enjoyed today or held for another year or two.” (Michael Vaughan, National Post, July 2006)

“A rather intense Chardonnay dominated by lots of oaky, toasty, roasted nut, spice and vanilla aromas which tornado around the pear, green apple, figs and apricots. Full malolactic was done so there is a creamy feel in the mouth. Drink over the next 2 to 3 years.” (Evan Saviolidis, Wine Savvy Consultants, October 2006)

**2004 Riesling (\$16):** “This wine’s distinctive fruit cocktail and fleshy peach aromas can be traced to the carefully cultivated Reislung vines on Gunther Funk’s property. That fruit was blended with Riesling grapes sourced from vineyards in Niagara on the Lake and Beamsville to create an exciting wine with vibrant fruit character.” (Christopher Waters, Vines, May/June 2006)

**2005 Riesling (\$18):** “This is a return to the style that was established in the late 90’s and early 00’s. There is mineral, honey, peach and flowers present. In the mouth, it is somewhat lean but with good persistency to the fruit. Off dry with good acid balance. Now to 2011.” (Evan Saviolidis, Wine Savvy Consultants, October 2006).

**2002 Premier Cuvee (\$28): *Ontario Wine Awards 2007 Gold Medal*** “This stunning sparkling wine has all the poise, finesse and heady flavour of top-quality champagne without the hefty price tag attached. This is a balanced, bright and lively.” (Christopher Waters, Vines, Summer 2006).

**Shipping Wines Direct Delivery Program:** We would be pleased to ship our wine to you our customer on request. The courier service charge for this service is \$13/case to Toronto and \$18/case to Ottawa.

**Licenseses:** Licensees can order our wine through our agency contact:

**Peter Bodnar Rod,**  
**Ontario Sales Manager**  
**Tannin Fine Wines Ltd.**  
cell 647.236.6366  
[peter@tanninfinewines.com](mailto:peter@tanninfinewines.com)

NOTE: Peter is arranging summer winemaker dinners in Niagara and Toronto. Venues and dates have yet to be confirmed. Once we have this information we will post it to our web site.

**from Whitty Farms:** “Karen and I were very pleased to have met so many friendly and loyal supporters of the winery at the open house event last fall. It is such a diverse and interesting group! We look forward to serving at the spring release on June 2<sup>nd</sup> and another opportunity to get to know our customers better.

Quite a few people have expressed interest in Whitty Farms as a new partner in Thirteenth Street. I thought that it might be helpful to share some of our current initiatives in support of the winery.

In 2007, we purchased Brucedale Gardens, a beautiful new twenty-five acre property, which will allow for vineyard expansion, increased production capacity, innovative horticultural techniques and Agri-tourism. It is located between two of our other properties and includes a wooded ravine leading down to the Fifteen Mile Creek. This site includes cold frames and greenhouses that we will utilize to grow grapes for the winery and extend production of berries, flowers and vegetables in support of our seasonal roadside market.

At this new farm, we hope to address some of the challenges of growing high quality Pinot Noir and tender varieties like Marsanne, Rousanne, Viognier and Syrah through micro-climate modification. There is a five-acre parcel at the back of the property, which will be planted with five different clones of Pinot Noir over the next two years. In pursuit of superior quality, we are working with a company in southwestern Ontario that manufactures products for the Ginseng industry to develop a structure that will protect the grape clusters from damaging rains, which so often occur after veraison. Eventually, we also hope to utilize Brucedale Gardens to accommodate special events, to offer new amenities such as a nature trail for our customers and to provide a base of operations for future development of a wine club membership program. Our goal at Whitty Farms is to strive to continue the tradition of excellence at Thirteenth Street Winery and to provide significant, additional value for our customers.

Karen and I also invite everyone to visit us at Whitty Farms Market on Fourth Avenue, just east of Seventh Street. We are open Monday to Saturday from mid May until the end of October. In addition to fresh fruits and vegetables from our land, we also offer flowers, ice cream, jams, fruit leather, juices and pies made from scratch in our on site bakery. Many people enjoy our tented market with its friendly service, colourful perennial beds, unique retail displays and new this spring, an experiment with greenhouse raspberry production. We look forward to serving you. Doug Whitty