

## 2007 DEAN'S LIST PINOT NOIR TAKES FIRST PLACE

Niagara College Winemaker Terence Van Rooyen accepts a *1st place* win for the **2007 Dean's List Pinot Noir** at the *Annual Cuvée Wine Awards* held Friday, February 27th at the Niagara Fallsview Casino Resort. The awards, often called the 'Oscars' of the Ontario wine industry, are the only ones in Canada where the winning wines are chosen by a panel of winemakers. This year, more than 190 wines from 52 wineries were submitted for the competition. The Niagara College Pinot Noir is available only in limited quantity. To purchase this and our other great wines visit the NOTL Campus Wine Store, e-mail your purchase request to [winestore@niagaracollege.ca](mailto:winestore@niagaracollege.ca) or call 905-641-2252 Ext: 4070. A Campus Wine Store shipping service is available.



## ALUMNUS ENTERS EUROPEAN WINE CHAMPIONSHIP



Alumnus Yannick Wertsch ('08) graduated with a Niagara College Diploma from the Winery & Viticulture Technician Program. Currently attending the Government Oenology School in Weinsberg, Southern Germany, he was one of two Weinsberg students chosen to compete at the Fourth European Wine Championship in Conegliano (Veneto region) Italy.

The championship takes place from March 23-28, 2009 and includes viticulture, winemaking and wine tasting with testing in theoretical and practical knowledge. The two students will receive specific education and training by their teachers to prepare them for this contest. Good luck Yannick!

## ICEWINE HARVEST

Winemaker Terence Van Rooyen congratulates his first and second year students as the Icewine Harvest proved to be a success. On January 14th the students braved the cold to handpick Cabernet Franc Icewine grapes. The day was sunny and crisp with a perfect Icewine picking temperature of -15 degrees Celsius. The students depicted here, (Josh Huntley and James Tiruborrelli) are pressing small quantities of Icewine grapes.

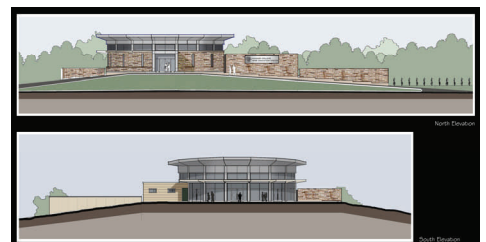
Terence summed up the experience saying, 'We have successfully completed the fermentation of the Cabernet Franc Icewines at the desired sugar and alcohol levels. We have three batches that look very promising, have great aroma and good balance.'



## WINE EDUCATION AND VISITOR CENTRE UPDATE

Construction continues on the highly anticipated *Wine Education and Visitor Centre*. Niagara College trains more than 1,000 students every year in grape and wine industry related certificates, diplomas and graduate programs as well as through seminars and conferences. The *Wine Education and Visitor Centre* will support the education and training of thousands more.

Below are photos of poured foundations, the erecting of steel trusses and the architects rendering of the future *Wine Education and Visitor Centre*. The building will be operational in September 2009.



# PRACTICUM QUOTES FROM THE FIELD

**January 2009.** The Winery and Viticulture first year students returned to the classroom at the beginning of winter term after completing their Practicum, during which they spent close to four months learning first hand what winery work is all about. Practicum Coordinator, Barb Leslie, kept in touch with the students who worked in Niagara, the Okanagan and New York State and visited those with placements in Niagara. Their experiences are best described in the students' own words and excerpts from their required reports follow:



"Every aspect of the wine from beginning to end needs careful planning, with the help of the practicum's knowledge, I will be able to make wise decisions in the future."  
**Mark Flewelling at Rockway Glen Estate Winery with winemaker Stacie Domio**



"With harvest staff coming from Argentina, France, New Zealand, South Africa and Canada, this cultural mixing pot brought about a practical education unparalleled by any other experience in my life. I had the opportunity to use some pretty interesting new technology and innovations in the industry."  
**Casey Kulczyk at Flat Rock Cellars**



"...wow what an experience. I never thought that I could've learned so much in 4 months, but I really have expanded my knowledge throughout my time at Mountain Road Wine Company."  
**Ashley Stevens pictured with Mountain Road's Richard Kocsis**

## COMMUNITY EVENTS

The 2009 Icewine festival was an exciting time for the students. The teaching winery participated in many of the events and students had the opportunity to pour wine at the prestigious Icewine Gala held at the Niagara Casino Grand Ballroom and at the Icewine bar on the main street of Niagara-on-the-Lake. Locals joined the out-of-towners during two days of sampling Icewine, enjoying music and good company.



Student Isabelle Mort (pouring at left) describes her experience, "The Icewine Festival may have been chilly, but also most gratifyingly successful. The winery students and staff, as well as, volunteers from the Niagara College wine programs, helped pour our **2007 Cabernet Franc**, ... which proved to be one of the most popular wines of the festival! Our fingers and toes may have been cold, but well worth the opportunity to showcase our wine!"



Wine Business Management student Ekwinder Kaur (left) at Niagara College Crave event, fundraiser for Habitat for Humanity.

2nd year students Dexter Arruda and Victoria Kendall join Sandra Ozkur, special events coordinator, at Cuvée 2009 (right).



## EVENTS

- **New Vintage Festival** June 13/14- 20/21, 10 – 5pm

Wine and food fanatics will be visiting Niagara to experience the Niagara New Vintage Festival. Internationally acclaimed wines, fresh produce, and a culinary experience unique to Ontario are at the centre of this two weekend gastronomic extravaganza. Embrace a demonstration of what it means to buy local and realize all that Niagara has to offer. From quaint cottage wineries among the vines to glittering state-of-the-art facilities, Niagara's wineries offer you an exclusive preview of the 2008 vintage. [www.niagarawinefestival.com](http://www.niagarawinefestival.com)

- **New Vintage Festival Discovery Pass:** June 13/14, 20/21, 11 – 5 pm

**Oh, my Sweet Pea!** We invite you to explore the flavours of locally grown Niagara sweet peas found in this delectable quiche paired with Niagara College 2007 Riesling. Eat local, sip local, shop local ... just go local!

\$30.00 each Pass which contains 6 experience vouchers valued at \$10.00 each, redeemable at participating wineries or experiences are \$10.00 p.p. without voucher.

- **New Vintage Grille** Saturday, June 20, \$90.00 per person, 7 - 10 pm

Join us for a summer celebration of VQA wine and fresh local food. Guest celebrity chefs and great entertainment held outdoors on the scenic grounds of Niagara College, Niagara-on-the-Lake campus. [www.newvintagefestival.com/page/grille\\_tickets](http://www.newvintagefestival.com/page/grille_tickets)

- **Mini Educational Wine Seminars 2009** Sessions: 1:00, 2:00, 3:00, 4:00 pm, \$8.00 - \$10.00 per person, as noted and reservations are not required.

Throughout the weekends of summer, Niagara College Teaching Winery will be sharing its knowledge with consumers by holding ½ hour mini educational wine seminars, demonstrations and wine tasting. For the seminar listing, view our website [www.nctwinery.ca](http://www.nctwinery.ca) events page.

**What's in Store:** Stop by the Campus Wine Store, sample our featured summer wines, join the fun at one of our special events or educate yourself at one of the many Mini Educational Wine Seminars offered this summer. Full details found on our website [www.nctwinery.ca](http://www.nctwinery.ca) events page. Cheers!

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*Welcome to Success*

