

UNEARTH THE WINES OF PRINCE EDWARD COUNTY TASTE THE TERROIR

When you work close to the earth, you get to know soils like the back of your hand. One minute you may be flailing at weeds, your hoe bouncing off concrete-like clay, and the next you're pulling them out by hand, easy as pie. The land can change suddenly several times in one field reflecting where rock was once bulldozed by glaciers, or perhaps where glacial runoff trickled and pooled long ago. The beginning of earthly time is mapped beneath your feet.

Like all farmers, winegrowers develop a keen eye for good growing sites. The French would nod in approval. After all, they introduced the notion of *terroir*: the best wines come from grapes grown on the best land in favourable climates. Sounds simple, so logical, *n'est-ce pas?* Yet, it has taken years of growing, and drinking, to identify the critical natural elements.



All over the world winegrowers search for the perfect convergence of soil, stone and rock with a steady, but slow, supply of water, enough heat to ripen grapes, but also enough coolness to enliven the resulting wine.

Some of the world's best wines originate in deep stony sand, while others come from heavy clay. In Prince Edward County, we have both kinds amongst our myriad of soil types. What's more they are graced with limestone, the holy grail element in cool-climate viticulture. We have soils with rocks that absorb the heat of day, then release it to ward off the coolness of night, as well as stony and gravelly soils that are able to drain off excess water. We have deep soils where the growing is easy and shallow soils where roots have to penetrate shale fissures to reach underground water.



Strangely, we even seek marginal soils because vines produce more intensely flavoured grapes when up against a challenge.

But a quest is never without trials and pitfalls. As we dream of the glorious wine our land will yield, an asset can quickly become a liability depending on the season; those lovely rocks can be troublesome when we bury our vines for winter protection. Farming is never perfect, just eternally hopeful.

No matter, as we search for the ultimate oenophilic bliss, our journey is delectable. Please join us.



A BOLD WINE REGION

OUR WINES ARE BRIGHT WITH ACIDITY, HARKING BACK TO COOL LAKE BREEZES THAT BLEW OVER THE VINEYARDS ON THIS ALMOST-ISLAND. THEY REFRESH ON A HOT SUMMER'S DAY, AND WHET THE APPETITE OF SAVVY DINERS. OUR WINES CAN ALSO BE MELLOWED WITH AGE AND OAK, ADDING RICH BUTTERY TEXTURES OR PEPPERY FINISHES THAT GIVE PAUSE AT THE END OF A REPAST. WE ARE THE NEWEST WINE REGION IN THE PROVINCE, AND WE'VE PROVEN THAT WE'RE HERE TO STAY.

Since a small band of seemingly foolhardy wine lovers tried the great Prince Edward County winegrowing experiment of the 1990s, we have seen an explosion of new plantings. In just a few short years, the county has gone from raising eyebrows to now being recognized on the world stage as a Designated Viticultural Area (DVA). The viticultural frontier has been pushed back. And with each passing harvest we garner solid wine reviews.

Mainly we grow vinifera wine grapes, such timeless classics as Chardonnay, Pinot Gris, Gewürztraminer and Riesling in the whites, and Pinot Noir, Gamay Noir and Cabernet Franc in the reds. Already we have been toasted for our Pinot Noir, a trendy wine known to break the hearts of growers while seducing the palettes of wine drinkers with its fine layers of red berry and pepper.

Winegrowing in Ontario requires grit and farmer know-how, and in Prince Edward County, a touch of madness as well. To survive our unpredictable winters, we laboriously bury our vines in earth to keep buds safe from winter freezes, a true sign of passion and commitment. Ever practical, some of our members are producing elegant Vidals and kick-ass Baco Noirs, wines from hybrid grapes designed to withstand brutal winters without burying. Still others will be experimenting with even harder varieties such as Castel and Frontenac.

In true county fashion, we are as proud as the early Loyalist settlers. Wine made purely from locally grown grapes may be marked with a 100% locally grown gold seal, the name of an historic township identifying a sub-appellation, or a Prince Edward County VQA (Vintners Quality Alliance) appellation designation. We love all wines, but like a growing number of other seriously romantic wineries in the province, we like to be transparent about the contents of our bottles.

Here in the county we are all relatively small, but we range in style from scenic grandeur and architectural finesse, to renovated historic barns and garagiste simplicity. Our wine

comes from preciously grown two-acre holdings to 50-acre vineyards requiring many hands. Some winemakers are experienced and acclaimed; others are finally realizing their dreams. Although most of us arrived from the city, an interesting reverse migration, we've become strongly tied to the earth. What sets us apart is that we celebrate the growers and makers of wine alike.

We call ourselves Prince Edward County winegrowers because winemaking truly begins in the field.

Some say each vineyard produces its own special wine. Old-world French winemakers call this *terroir*, the romantic, mystical and scientific notion that all the natural elements in each plot of land—soil, climate, winds and slope—will be uniquely captured in the vineyard, then expressed in the wine.

When the glaciers retreated from Prince Edward County, they revealed a rich variety of calcareous soil types covering a broad limestone plateau. Limestone is what really draws winegrowers to the county, believed to be the essential element in cool-climate viticulture regions. We savour the soil almost as much as the wines—its drainage, stones, underlying shale, depth, structure and minerals.

And then we have our famous county summer droughts, moderating lake effects, rolling landscape and, of course, the people who tend the vines. It all shows up in the bottle.

Already wine writers are acknowledging the distinctive tastes of Ontario's newest wine region.

Taste the terroir.

WINE TOUR MAP



2010

www.thecountywines.com

The Vineyards

- 1 **VIGNOLE PLAMONDON** - Soil Type: Ameliasburg Clay Loam
Guy Plamondon
20648 Loyalist Parkway, 613-394-6203
Guy.Plamondon@xplonet.ca - Joan.Peterson@xplonet.ca
- 3 **FIELDSTONE ESTATE VINEYARDS** - Soil Type: Hillier Clay Loam
Dick and Steven Singer
565 Bakker Road, Hillier, 613-399-1176
steven.singer@kos.net
- 9 **TERRA FERTILIS** - Soil Type: Hillier Clay Loam
Milad George Zakhia
942 Greer Road, 613-661-0601
milad@terrafertilis.com - www.terrafertilis.com
- 13 **HUBBS CREEK VINEYARD** - Soil Type: Hillier Clay Loam
Joseph and John Battista Calvieri
562 Danforth Road (200m. east of Chase Road), 647-521-2395
www.hubbscreekvineyard.ca
- 15 **COLD CREEK VINEYARDS** - Soil Type: Hillier Clay Loam
Chris & Silvia Braney
1521 Danforth Road, 905-999-4646
www.coldcreekvineyards.ca - cbraney@telus.blackberry.net
- 20 **A VINEYARD AT SHATTERED** - Soil Type: Hillier Clay Loam
Vanessa Pandos & Geoff Webb
1244 County Road 2
avineyardatshattered@gmail.com
- 21 **DOMAINE DARIUS** - Soil Type: Hillier Clay Loam
Joni and Dave Gillingham
Wilson Road, 416-831-9617
www.domainedarius.com
- 24 **BLOOMFIELD ESTATES WINERY** - Soil Type: Hillier Clay Loam
Hwy 62 (West of Bloomfield)
- 26 **TWO BRIDGES VINEYARDS** - Soil Type: Ameliasburg Clay Loam
Peter & Renee Wheeler
640 Crowes Road, 905-826-8129
- 27 **ROBERT THOMAS ESTATE VINEYARDS & WINERY INC.**
Soil Type: Ameliasburg Clay Loam
Thomas & Debra Marshall
784/787 County Road 18, 613-476-4430
debra.marshall@kos.net
- 28 **WICKED POINT VINEYARD** - Soil Type: Farmington Loam
Don Kerr
237 Salmon Point Road, 613-476-6310
don_g_kerr@hotmail.com
- 29 **LIGHTHALL VINEYARD** - Soil Type: Percy Fine Sandy Loam
Glenn Symons
308 Lighthall Road
glenn@symonstypes.com
- 35 **THE DEVIL'S WISHBONE** - Soil Type: Farmington Loam
Paul Gallagher
1014 County Road 7, 613-476-1199
paulgallagher@hotmail.com

PRINCE EDWARD COUNTY DIRECTORY

DINING & ENTERTAINMENT

Acoustic Grill (Live Entertainment)
www.theacousticgrill.com
172 Main Street, Picton
613.476.2887

Angéline's Restaurant, Inn & Spa
www.angelinesinn-spa.com
433 Main Street, Bloomfield,
613.393.3301 / 1.877.391.3301

Bloomfield Carriage House Restaurant
www.bloomfieldcarriagehouse.com
260 Main Street, Bloomfield,
613.393.1087

Blumen Garden Bistro
www.blumenbistro.com
647 HWY 49, Picton,
613.476.6841

Devonshire Restaurant,
www.devonshireinn.com
24 Wharf Street, Wellington,
613.399.1851 / 1.800.544.9937

East and Main Bistro
www.eastandmain.ca - reservations@eastandmain.ca
270 Main Street, Wellington
613.399.5420

Milford Bistro,
www.milfordbistro.com
3048 County Road 10, Milford,
613.476.0004

Pergola Restaurant - Casa Dea Winery
www.casadeaestates.com
1186 Greer Road Hillier,
613.399.3939 / 1.866.578.3445

The Waring House Restaurant, Conference Center & Cookery School
www.waringhouse.com
Hwy 33 & County Road 1,
613.476.7492 / 1.800.621.4956

LODGING

Accommodation Association of Prince Edward County
www.thecountytravel-pec@reach.net
On-line accommodation availability,
1.800.640.4717

Claramount Inn & Spa
www.claramountinn.com
97 Bridge Street, Picton,
613.476.2709 / 1.800.679.7756

Conway's Echo Bay Cottages
www.echobaycottages.com
522 County Rd. 18, Cherry Valley,
613.476.6823

Cornelius White House B&B
cwhewans@bellnet.ca
8 Wellington St., Bloomfield,
613.393.2282 / 1.866.854.2282

County Holiday Homes
www.countyholidayhomes.com - jbongard@kos.net
613.476.5993 / 1.866.576.5993

Devonshire Inn-on-the-Lake
www.devonshire-inn.com
24 Wharf St., Wellington,
613.399.1851

Duck and Loon Bed & Breakfast
www.bbcanada.com/duckloon
630 Hwy 49 (2 kms from Main St.)
613.476.8167

Merrill Inn
www.merrillinn.com - merrillinn@bellnet.ca
343 Main Street East, Picton
613.476.8283 / 1.866.567.5969

Pierce Martin House B&B
www.piercemartinhouse.com
352 Main St., Picton,
613.471.1619

Sandbanks Vacations / County Vacation
www.sandbanksvacations.com
rbarrett@sandbanksvacations.com
613.476.7378 / 1.877.399.2508

Suite 193 Main
www.suite193main.com - suite193main@gmail.com
193 Main St., Picton, 613.476.5943

Suites-on-the-Lake Inn B&B
www.suites-on-the-lake.com
Suites-on-the-Lake@sympatico.ca
229 Main St., Wellington 613.399.1717

Sunrise Cottage Resort
www.sunrisecottage.com
sunrisecottage@bellnet.ca
15841 Loyalist Parkway (east of Wellington)
613.399.3914 / 1.866.878.5633

The Eckhart House
www.theeckhart.com - reg@bronskill.com
1356 County Road 11 (East Lake Road),
1.877.399.2508

The Inn at Huff Estates
www.huffestates.com
2274 County Rd. 1 & Hwy 62,
613.393.1414

The Inn-Lake on the Mountain Resort
www.lakeonthemountain.com - ryankreu@gmail.com
264 County Road 7,
613.476.1321

OTHER

Barley Days Brewery
www.barleydaysbrewery.com
13730 Loyalist Pkwy (west of Picton),
613.476.PINT (7468)

Carriage House Coopers (Barrel Shop & Collectibles)
www.thecarriagehousecooperage.com
info@thecarriagehousecooperage.com
326 Second Avenue, Wellington,
613.243.3762

Graphic Design / Corporate Identity - Sacha Warunkiw
www.gosacha.com sachawarunkiw@gmail.com
745 Crowes Road, Milford
613.476.1773 / 1.877.566.4364

Prince Edward County wine and culinary tours
www.pecwinetours.com - pecwinetours@bellnet.ca
288 Main Street, Wellington
613.393.8988



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PRINCE EDWARD COUNTY WINE REGION



The Wineries

- 2** Harwood Estate Vineyards
Winemaker: Richard Karlo & John Rode
Don & Judy Harwood, Kerry Wicks & John Rode
18908 Loyalist Parkway (Hillier)
www.harwoodestatevineyards.com
Hillier Clay Loam
- 4** Hillier Creek Estates
Amber & Kemp Stewart
Winemaker: Lauren Horlock
46 Stapleton Road (Hillier)
www.hilliercreekestates.com - hilliercreekestates@kos.net
Hillier Clay Loam
- 5** Stanners Vineyard
Cliff & Colin Stanners
Winemaker: Colin Stanners
76 Station Road (Hillier)
www.stannersvineyard.ca - info@stannersvineyard.ca
Hillier Clay Loam
- 6** Norman Hardie Winery
Norman Hardie
Winemaker: Norman Hardie
1152 Greer Road (Hillier)
www.normanhardie.com - norm@normanhardie.com
Hillier Clay Loam
- 7** Casa-Dea Estates Winery
Paul Marconi & Dominic Di Pietrantonio
Winemaker: Paul Battilana
1186 Greer Road (Hillier)
www.casadeaestates.com - info@casadeaestates.com
Hillier Clay Loam
- 8** Rosehall Run Winery
Dan & Lynn Sullivan
Winemaker: Dan Sullivan
1243 Greer Road (Hillier)
www.rosehallrun.com - wine@rosehallrun.com
Hillier Clay Loam
- 10** Sandbanks Estates Winery
Catherine Langlois
Winemaker: Catherine Langlois
17598 Loyalist Parkway (Hillier)
www.sandbankswinery.com - wine@sandbankswinery.com
Hillier Clay Loam
- 11** By Chadsey's Cairns Winery
Richard Johnston & Vida Zalnieriunas
Winemaker: Vida Zalnieriunas
17432 Loyalist Parkway (Hillier)
www.bychadseyscairns.com - thecairns@reach.net
Brighton Gravelly Sand - Ameliasburgh
- 12** Keint-he Winery & Vineyards
Ron Rogers & Bryan Rogers
Winemaker: Geoff Heinrichs
49 Hubbs Creek Road (Wellington)
www.keint-he.ca - ronrogers@rogers.com
Hillier Clay Loam
- 14** Karlo Estates
Richard Karlo
Winemaker: Richard Karlo
561 Danforth Road (Hillier)
www.karloestates.com - info@karloestates.com
Hillier Clay Loam
- 16** Lacey Estates Vineyard & Winery
Charles, Liz, Kimball Lacey, Cynthia & Andrew Gray,
Lisa Liscomb
Winemaker: Kimball Lacey
804 Closson Road (Hillier)
www.laceyestates.com - info@laceyestates.com
Hillier Clay Loam
- 17** Lift Haus Winery
Frank & Bonnie, Ed & Kelly, Kyle & Eva Evans
805 Closson Road (Hillier)
lifthauswinery@bellnet.ca
Hillier Clay Loam
- 18** Closson Chase Vineyards
Winemaker: Deborah Paskus
629 Closson Road (Hillier)
www.clossonchase.com - info@clossonchase.com
Hillier Clay Loam
- 19** The Old Third Vineyard
Jens Korberg, Bruno Francois
Winemaker: Bruno Francois
251 Closson Road (Hillier)
www.theoldthird.com - info@theoldthird.com
Hillier Clay Loam
- 22** Sugarbush Vineyards
Robert & Sally Peck
Winemaker: Robert Peck
1286 Wilson Road (Hallowell)
www.sugarbushvineyards.ca - info@sugarbushvineyards.ca
Hillier Clay Loam
- 23** Huff Estates Winery
Winemaker: Frederic Picard
2274 County Road 1 (Hallowell)
www.huffestates.com - info@huffestates.com
South Bay Clay Loam, Percy Fine Sandy Loam, Hillier Clay Loam

25 Black Prince Winery
Geoff Webb
Winemaker: Terence van Rooyen & Geoff Webb
13370 Loyalist Parkway (Hallowell)
www.blackprincewinery.com - info@blackprincewinery.com
Ponty Pool Sandy Loam

30 Exultet Estates Inc.
1106-1112 Royal Rd. (South Marysburgh)
Milford, Ont. K0K 2P0
info@exultet.ca - www.exultet.ca
Percy Fine Sandy Loam

31 Half Moon Bay Winery
Brian Mitchell & Margaret Kormann
Winemaker: Brian Mitchell
3271 County Road 13 (South Marysburgh)
www.halfmoonbayvineyardsandwinery.ca
Farmington Loam

32 County Road 8 Winery
Roberto Lorenzoni
Winemaker: Jennifer Dean
2941 County Road 8 (Waupoos)
www.countyroad8winery.com
Elmbrook Clay Loam

33 County Cider Company
Grant Howes
Winemaker: Jenifer Dean
657 Bongards Crossroad (North Marysburgh)
www.countycider.com - countycider@reach.net
Brighton Gravelly Sand

34 Del-Gatto Estates Ltd. Bella Vigne
Pat & Heidi Del-Gatto
Winemaker: Pat Del-Gatto
3609 County Road 8 (North Marysburgh)
www.del-gattoestates.ca - info@del-gattoestates.ca
Solmesville Clay Loam

36 Bergeron Estate Winery
Ted, David, Mary & Heidi Bergeron
Winemaker: David Bergeron
9656 Loyalist Parkway (Adolphus Reach)
www.bergeronestatewinery.ca - bergeronwines@hotmail.com
Lindsay Clay

37 33 Vines Winery
Paul Minaker
Winemaker: Paul Minaker
9261 Highway 33 (Adolphus Reach)
www.33vines.com - info@33vines.com
Lindsay Clay

SOIL LEGEND

Ameliasburgh Clay Loam:
stony, clay loam derived from the weathering of underlying bedrock with deposits of morainic, marine and outwash materials.

Percy Fine Sandy Loam:
friable and fertile soil made from fine sandy, stone-free outwash materials covering layers of clay loam and bedrock.

Farmington Loam:
derived from a shallow layer of drift and weathered limestone that is underlain by limestone bedrock.

South Bay Clay Loam:
well-drained, stone-free sedimentary clay formed from glacier lake bed materials.

Elmbrook Clay Loam:
a stonefree heavy clay with workable surface soil derived from lake bed materials with limestone bedrock.

Solmesville Clay Loam:
dark brown clay loam underlain by heavy, stony calcareous till, this is a rare lake bed marine deposit series.

Brighton Gravelly Sand:
formed from outwash materials, this soil contains numerous well-rounded stones and cobbles overtop well-sorted grey gravel.

Pontypool Sandy Loam:
formed from glacier river materials, occurs as a rolling plain of stony, sandy calcareous drift derived chiefly from Trenton limestone.

Hillier Clay Loam:
locally called "clay gravel" because of its very stony surface derived from the remains of weathered thin beds of limestone.

Lindsay Clay:
developed from a fine-textured calcareous lake bed clay overlying a calcareous stony till.

