

UNEARATH 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 palates 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 Frontenac and Marquette.

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 precious 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.



WINE TOUR MAP



www.thecountywines.com

The Vineyards



- 1 **VIGNOBLE PLAMONDON** - Soil Type: Ameliasburg Clay Loam
Guy Plamondon
20648 Loyalist Parkway, 613-394-6203
Guy.Plamondon@xplornet.ca - Joan.Peterson@xplornet.ca
- 8 **TERRA FERTILIS** - Soil Type: Hillier Clay Loam
Milad George Zakhia
18130 Loyalist Parkway, 613-661-0601
milad@terrafertilis.com - www.terrafertilis.com
- 12 **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
- 14 **COLD CREEK VINEYARDS** - Soil Type: Hillier Clay Loam
Chris & Silvia Braney
1521 Danforth Road, 905-999-4646
www.coldcreekvineyards.ca - cbraney@telus.blackberry.net
- 18 **DOMAINE DARIUS** - Soil Type: Hillier Clay Loam
Joni and Dave Gillingham
Wilson Road, 416-831-9617
www.domainedarius.com
- 21 **BLOOMFIELD ESTATES WINERY** - Soil Type: Hillier Clay Loam
Hwy 62 (West of Bloomfield)
- 23 **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
- 30 **CAPE VINEYARDS** - Soil Type: Ameliasburg Clay Loam
Michael and Trina Lewis
4203 County Road 8, 289-927-0356
capevineyards@yahoo.ca
- 32 **ON THE REACH** - Soil Type: Otonabee Loam
Leslie and Susan Shemrock
10941 Loyalist Parkway, 613-373-8833
www.onthereach.ca - info@onthereach.ca

PRINCE EDWARD COUNTY DIRECTORY

DINING & ENTERTAINMENT

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

Angéline's Restaurant & Inn
www.angelinesrestaurantinn.com
433 Main Street, Bloomfield
613.393.3301 / 1.877.391.3301

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

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

Devonshire Restaurant
www.devonshire-inn.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

Merrill Inn and Restaurant
www.merrillinn.com - merrillinn@bellnet.ca
343 Main Street, Picton
613.476.7451 / 866.567.5969

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

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

The Waring House Restaurant Conference Centre & Cookery School
www.waringhouse.com
395 Sandy Hook Road, Picton
613.476.7492 / 1.800.621.4956

Hoy At Huff (Seasonal)
www.chefmichaelhoy.com
2274 County Road 1 & HWY 62
613.393.5802

The Inn-Lake on the Mountain Resort
www.lakeonthemountain.com
286 County Road 7
613.476.1321

LODGING

Accommodation Association of Prince Edward County
www.thecountytravel - pec@reach.net
On-line accommodation availability
613.476.2421 / 1.800.640.4717

Angéline's Restaurant & Inn
www.angelinesrestaurantinn.com
433 Main Street, Bloomfield
613.393.3301 / 1.877.391.3301

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

County Holiday Homes Vacation Rental Agency
www.countyholidayhomes.com - info@countyholidayhomes.com
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 And Restaurant
www.merrillinn.com - merrillinn@bellnet.ca
343 Main Street, Picton
613.476.7451 / 1.866.567.5969

Edwardian House B&B
www.edwardianhousebandb.com - silvinapauledwards@bellnet.ca
352 Main St., Picton, 613.471.1619

Suite 193 Main
www.suite193main.com - suite193@gmail.com
193 Main St., Picton, 613.476.5943 / 613.848.2786

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.sunrisecottageresort.com
sunrisecottageresort@bellnet.ca
15841 Loyalist Parkway (east of Wellington)
613.399.3914 / 1.866.878.5633

The Eckhart House By The Sandbanks
www.theeckharthouse.com - info@sandbanksvacations.ca
1356 Country 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 Waring House Restaurant Conference Centre & Cookery School
www.waringhouse.com
395 Sandy Hook Road, Picton
613.476.7492 / 1.800.621.4956

WINE TOURS

Cork It Wine Tours
www.corkitwinetours.ca - corkitwinetours@yahoo.ca
29 Sarah Street, Napanee
613.354.0477

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

Sandbanks Vacations / County Vacation
www.sandbanksvacations.com
rbarrett@sandbanksvacations.com
613.393.2424 / 1.877.399.2508

BREWERIES

Barley Days Brewery
www.barleydaysbrewery.com
13730 Loyalist Pkwy (west of Picton)
613.476.PINT (7466)

GALLERIES

Oeno Gallery
www.oenogallery.com - info@oenogallery.com
2274 County Road 1 & HWY 62
613.393.2216

ADVERTISING & DESIGN SERVICES

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

TERROIR

a COUNTY WINE CELEBRATION

Saturday May 26th 2012



The 7th Annual Prince Edward County Wine Celebration

Canada's newest wine region all in one place
This is a must for your calendar in 2012

- * More local wineries than ever before
- * Best of County food
- * Special musical guest
- * Fascinating guest speakers

For more information contact us at www.thecountywines.com or email us at terroir@thecountywines.com

PRINCE EDWARD COUNTY WINE REGION



The Wineries

- 2 Harwood Estate Vineyards** 613.399.1631
Don & Judy Harwood, Kerry Wicks & John Rode
Winemaker: Lauren Horlock & John Rode
18908 Loyalist Parkway (Hillier)
www.harwoodestatevineyards.com
info@harwoodestatevineyards.com
Hillier Clay Loam
- 3 Hillier Creek Estates** 613.399.5114
Amber & Kemp Stewart
Winemaker: Ben Simmons
46 Stapleton Road (Hillier)
www.hilliercreekestates.com - hilliercreekestates@kos.net
Hillier Clay Loam
- 4 Stanners Vineyard** 613.661.3361
Cliff & Colin Stanners
Winemaker: Colin Stanners
76 Station Road (Hillier)
www.stannersvineyard.ca - info@stannersvineyard.ca
Hillier Clay Loam
- 5 Norman Hardie Winery** 613.399.5297
Norman Hardie
Winemaker: Norman Hardie
1152 Greer Road (Hillier)
www.normanhardie.com - norm@normanhardie.com
Hillier Clay Loam
- 6 Casa-Dea Estates Winery** 613.399.3939 or 1.866.578.3445
Paul Marconi & Dominic Di Pietrantonio
Winemaker: Paul Battilana
1186 Greer Road (Hillier)
www.casadeaestates.com - info@casadeaestates.com
Hillier Clay Loam
- 7 Rosehall Run** 613.399.1183 or 1.888.399.1183
Dan & Lynn Sullivan
Winemaker: Dan Sullivan
1243 Greer Road (Hillier)
www.rosehallrun.com - wine@rosehallrun.com
Hillier Clay Loam
- 9 Sandbanks Estates Winery** 613.399.1839
Winemaker: Catherine Langlois
17598 Loyalist Parkway (Hillier)
www.sandbankswinery.com - wine@sandbankswinery.com
Hillier Clay Loam
- 10 By Chadsey's Cairns Winery** 613.399.2992
Richard Johnston & Vida Zalnieriunas
Winemaker: Vida Zalnieriunas
17432 Loyalist Parkway (Hillier)
www.bychadseyscairns.com - the.cairns@reach.net
Brighton Gravelly Sand - Ameliasburgh
- 11 Keint-he Winery & Vineyards** 613.399.5308
Bryan Rogers
Winemaker: Geoff Heinrichs
49 Hubbs Creek Road (Wellington)
www.keint-he.ca - info@keint-he.ca
Hillier Clay Loam - Brighton Gravelly Sand
- 13 Karlo Estates** 613.438.4800 or 613.399.3000
Richard Karlo
Winemaker: Richard Karlo
561 Danforth Road (Hillier)
www.karloestates.com - info@karloestates.com
Hillier Clay Loam
- 15 Lift Haus Winery** 613.399.3588 or 613.243.0295
Frank & Bonnie, Ed & Kelly, Kyle & Eva Evans
805 Closson Road (Hillier)
www.lifthauswinery.ca - lifthauswinery@bellnet.ca
Hillier Clay Loam
- 16 Closson Chase Vineyards** 613.399.1418
Winemaker: Deborah Paskus
629 Closson Road (Hillier)
www.clossonchase.com - info@clossonchase.com
Hillier Clay Loam
- 17 The Old Third Vineyard** 613.399.2554
Jens Korberg, Bruno Francois
Winemaker: Bruno Francois
251 Closson Road (Hillier)
www.theoldthird.com - info@theoldthird.com
Hillier Clay Loam
- 19 Sugarbush Vineyards** 613.399.9000
Robert & Sally Peck
Winemaker: Robert Peck
1286 Wilson Road (Hallowell)
www.sugarbushvineyards.ca - info@sugarbushvineyards.ca
Hillier Clay Loam
- 20 Huff Estates Winery** 613.393.5802
Lanny Huff
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
- 22 Black Prince Winery** 613.476.4888
Geoff Webb
Winemaker: Terance van Rooyen & Geoff Webb
13370 Loyalist Parkway (Hallowell)
www.blackprincewinery.com - info@blackprincewinery.com
Ponty Pool Sandy Loam

24 Lighthall Winery 613.767.9155
Glenn Symons
Winemaker: Glenn Symons (South Marysburgh)
308 Lighthall Road, Milford
gsymons@lighthallvineyards.com - www.lighthallvineyards.com
Percy Fine Sandy Loam

25 Exultet Estates Inc. 613.476.1052
1106-1112 Royal Rd., (South Marysburgh)
Milford, Ont. K0K 2P0
info@exultet.ca - www.exultet.ca
Percy Fine Sandy Loam

26 Half Moon Bay Winery 613.476.4785
Brian Mitchell & Margaret Kormann
Winemaker: Brian Mitchell
3271 County Road 13 (South Marysburgh)
www.HMBWinery.com
Farmington Loam

27 On The 8th County Winery 613.476.9185
Roberto Lorenzoni
Winemaker: Jenifer Dean
2941 County Road 8 (Waupoos)
www.onthe8countywinery.com
Elmbrook Clay Loam


28 County Cider Company 613.476.1022
Grant Howes
Winemaker: Jenifer Dean
657 Bongards Crossroad (North Marysburgh)
www.countycider.com - grant@countycider.com
Brighton Gravelly Sand

29 Del-Gatto Estates Ltd. Bella Vigne 613.476.8198
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

31 The Devils Wishbone Winery 613.476.1199
Paul Gallagher
Winemaker: Paul Gallagher
1014 County Road 7 (North Marysburgh)
paulgallagher@hotmail.com - www.devilswishbone.com
Farmington Loam

33 Bergeron Estate Winery 613.373.0181
David & Mary Bergeron
Winemaker: David Bergeron
9656 Loyalist Parkway (Adolphus Reach)
www.bergeronstatewinery.ca - bergeronwines@hotmail.com
Lindsay Clay

34 33 Vines Winery 613.373.1133
Art Maw
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 moraine, marine and outwash materials.
- Brighton Gravelly Sand:** formed from outwash materials, this soil contains numerous well-rounded stones and cobbles overtop well-sorted grey gravel.
- Elmbrook Clay Loam:** a stone-free heavy clay with workable surface soil derived from lake bed materials with limestone bedrock.
- Farmington Loam:** derived from a shallow layer of drift and weathered limestone that is underlain by limestone bedrock.
- 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.
- Otonabee Loam:** developed from stony calcareous till materials of loam having a dark surface horizon that is rich in organic matter.
- Percy Fine Sandy Loam:** friable and fertile soil made from fine sandy, stone-free outwash materials covering layers of clay loam and bedrock.
- Pontypool Sandy Loam:** formed from glacier river materials, occurs as a rolling plain of stony, sandy calcareous drift derived chiefly from Trenton limestone.
- Solmesville Clay Loam:** dark brown clay loam underlain by heavy, stony calcareous till, this is a rare lake bed marine deposit series.
- South Bay Clay Loam:** well-drained, stone-free sedimentary clay formed from glacier lake bed materials.

