

NIAGARA
**GRAPE
& WINE**
CANADA'S LARGEST
WINE FESTIVAL
ball series

DISCOVERY
Pass

FRI&SAT&SUN
SEPT
08-10
15-17
22-24
RAIN OR SHINE • 11AM - 5PM



CELEBRATE HARVEST IN WINE COUNTRY!

Your Discovery Pass entitles you to 6 wine and culinary experiences designed by winemakers and chefs to celebrate the flavours of Niagara, redeemable at 27 participating wineries across the Niagara Benchlands and Niagara-on-the-Lake!

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| <ol style="list-style-type: none"> 1. 13TH STREET WINERY 2. 180 ESTATE WINERY 3. ALVENTO WINERY 4. BELLA TERRA VINEYARDS 5. BYLAND ESTATE WINERY 6. CAVE SPRING VINEYARD 7. DE SIMONE VINEYARDS 8. FEROX ESTATE WINERY 9. GREENLANE ESTATE WINERY 10. HARBOUR ESTATES WINERY | <ol style="list-style-type: none"> 11. HENRY OF PELHAM FAMILY ESTATE WINERY 12. KING'S COURT ESTATE WINERY 13. LAKEVIEW WINE CO 14. MAGNOTTA WINERY 15. MARYNISSAN ESTATES 16. NIAGARA COLLEGE TEACHING WINERY 17. PALATINE HILLS ESTATE WINERY 18. PELLER ESTATES WINERY 19. PILLITTERI ESTATES WINERY | <ol style="list-style-type: none"> 20. REDSTONE WINERY 21. REIF ESTATE WINERY 22. SHINY APPLE CIDER, HOME OF FRESH WINES 23. SUE-ANN STAFF ESTATE WINERY 24. TAWSE WINERY 25. TRIUS WINERY AND RESTAURANT 26. VINELAND ESTATES WINERY 27. WAYNE GRETZKY ESTATE WINERY |
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1 13TH STREET WINERY
1776 Fourth Avenue, St. Catharines • 13thstreetwinery.com

GAMAYZING BLT IN A BOWL!

Local heirloom tomatoes in a tomato basil vinaigrette with double-smoked bacon, Romesco sauce, micro greens and toasted Con Gusto bakery sourdough croutons. *Vegetarian Option, Gluten Free Option, Dairy Free Option*
FEATURED WINE: Gamay 2021 | **FEATURED CHEF:** Chef Josh Berry

2 180 ESTATE WINERY
4055 Nineteenth Street, Jordan Station • 180wines.ca

SIP & INDULGE WITH SMOKED SALMON

With its vibrant acidity and refreshing citrus flavours, our 2021 Sauvignon Blanc is a fantastic companion for a beautiful Smoked Salmon Crostini creating a harmonious balance of flavours. *Vegetarian Option*
FEATURED WINE: 2021 Sauvignon Blanc | **FEATURED CHEF:** Chef Dunier

3 ALVENTO WINERY RESERVE
3048 Second Avenue, Vineland Station • alvento.ca

JALA-LUJAH! RIESLING WITH JALAPEÑO POPPER

Indulge the fiery fusion with the bacon-wrapped jalapeño popper stuffed with Buffalo cream cheese and our luscious off-dry Riesling with white peach, honey, and lime notes. Let the refreshing acidity harmonize this delectable treat for an unforgettable experience.
FEATURED WINE: 2020 Riesling | **FEATURED CHEF:** Nolaas

4 BELLA TERRA VINEYARDS
925 Line 2 Road, RR 2, Niagara-on-the-Lake • bellaterravineyards.ca

CALM THE FRANC DOWN TOURTIÈRE DUO

Enjoy this tasting duo featuring a Smoked Duck Tourtière and Vegetable Tourtière, paired with our 2021 Calm The FRANC Down!
Vegetarian Option
FEATURED WINE: 2021, Calm The FRANC Down!

5 BYLAND ESTATE WINERY RESERVE
834 Line 3 Rd, Niagara-on-the-Lake • bylandestatewinery.com

ICE WINE AND MOONCAKE

A tasting full of celebration! To recognize an award-winning year, we are pairing featured awarding wines with the feted Chinese Mooncake. Try it with our Decanter winning 2021 Ice wines. (*alternate wines available*).
FEATURED WINE: Byland Riesling Icewine 2019

6 CAVE SPRING VINEYARD RESERVE
4043 Cave Spring Rd., Beamsville • cavespring.ca

WHERE THERE'S SMOKE...THERE'S WINE!

Sink your teeth into a delicious Montreal Smoked Meat Slider topped with Za'atar + herb slaw, ballpark mustard aioli and dill pickle. Pair this mouth-watering slider with Cabernet Franc or Riesling Dolomite.
FEATURED WINE: 2021 Cabernet Franc or 2021 Riesling Dolomite
FEATURED CHEF: Mitch Lamb - Revalee Cafe

7 DE SIMONE VINEYARDS
865 Niagara Stone Road, Niagara-on-the-Lake
desimonevineyards.com

PULLED PORK PARFAIT WITH FUMÉ

Enjoy our 2021 Fumé Blanc with our pulled pork parfait. Layers of delicious creamy mashed potatoes, gravy, pulled pork with homemade BBQ sauce topped off with crispy onions. Enjoy inside or outside on our patio! *Vegetarian Option*
FEATURED WINE: 2021 Motivation (Fumé Blanc)

8 FEROX ESTATE WINERY RESERVE
1829 Concession 4 Rd, Niagara-on-the-Lake • ferox.ca

RED RIGHT HAND

Enjoy our 2021 Red Blend, a stainless steel blend of Cabernet Sauvignon, Merlot and Cabernet Franc, paired with a lamb spiedini with salsa verde and late summer corn. *Vegetarian Option, Gluten Free Option, Dairy Free Option*
FEATURED WINE: 2021 Ferox Red Blend
FEATURED CHEF: Adriano Cappuzzello

9 GREENLANE ESTATE WINERY
3751 King St, Vineland • greenlanewinery.com

SPARKLE AND SWEET

Enjoy our stunning red sparkling perfectly paired with a decadent mini Black Forest cheesecake. It's dark, risky and decidedly magical.
Vegetarian Option, Gluten Free Option
FEATURED WINE: 2021 Sparkling Merlot

10 HARBOUR ESTATES WINERY
4362 Jordan Rd, Jordan Station • hewwine.com

GRANDPA'S AWARD WINNING HARVEST CHILI

Grandpa's Harvest Chili is never one to disappoint! A warm, rich, thick and hearty recipe with only the freshest ingredients straight from our gardens. Come taste the finest Award-winning chili in the Niagara Benchlands.
Gluten-Free, Dairy-Free, Vegan Option
FEATURED WINE: 2020 Cabernet Sauvignon/Merlot

11 HENRY OF PELHAM FAMILY ESTATE WINERY RESERVE
1469 Pelham Road, St. Catharines • henryofpelham.com

BACO & BRISKET

Fall into fall with a taste of our NEW on-site restaurant the Short Hills Kitchen. Enjoy overnight brisket with mac and cheese paired with our iconic Old Vines Baco Noir amidst the hustle and bustle of our 2023 harvest season.
FEATURED WINE: 2022 Old Vines Baco Noir
FEATURED CHEF: Short Hills Kitchen Restaurant

12 KING'S COURT ESTATE WINERY
2083 Seventh Street Louth, St. Catharines
kingscourtestatewinery.ca

WINE & PIZZA IN CAHOOTS

Option #1 2017 Pinot Noir paired with a gourmet pizza topped with tomato sauce, bocconcini and mozzarella cheese, sautéed mushrooms, roasted red peppers, finished with a pesto drizzle. **Option #2** Cellared 2016 Merlot paired with a gourmet pizza topped with tomato sauce, asiago and mozzarella cheese, pepperoni, arugula, finished with a balsamic drizzle. *Vegetarian Option, Nut-Free*
FEATURED WINE: 2017 Pinot Noir or 2016 Merlot

13 LAKEVIEW WINE CO.
1067 Niagara Stone Rd, Niagara-on-the-Lake • lakeviewwineco.com

THE BUMBLE CRUMBLE

Made with local blueberries, this nostalgic summer dessert stars a sweet and tart fruit filling topped with buttery crumbles. This summer crumble is a perfect match for our Twenty Bees Syrah Rosé - tart and refreshing, this first-ever vintage doesn't fail to impress! *Vegetarian*
FEATURED WINE: 2022 Twenty Bees Syrah Rosé | **FEATURED CHEF:** Chef Josh Burse

14 MAGNOTTA WINERY
4701 Ontario St, Beamsville • magnotta.com

MAGNOTTA'S VENTURE

A delicious selection of hard and soft cheeses and cured meats.
Vegetarian, Dairy-Free, Gluten-Free
FEATURED WINES: 2022 Gewürztraminer, 2021 Pinot2 Rosé, or 2020 Shiraz

15 MARYNISSEN ESTATES
1208 Concession 1 Rd, Niagara-on-the-Lake • marynissen.com

SPARKLE & SLIDE INTO FALL!

Try our luxurious Charmed sparkling white wine paired with a Crispy Chanterelle & Kimchi slaw Slider! *Vegan, Dairy-Free, Gluten Free Option if pre-booked - julie@marynissen.com*
FEATURED WINE: 2021 Charmed (Sparkling Wine)
FEATURED CHEF: Chef Mandy of The VHC

16 NIAGARA COLLEGE TEACHING WINERY
135 Taylor Rd, Niagara-on-the-Lake • ncteachingwinery.ca

TASTE OF NIAGARA

Let your tastebuds run wild with a delicious Fois Gras mousse made with Niagara peach compote and roasted grapes, paired with our award-winning Balance Sauvignon Blanc.
FEATURED WINE: Balance Sauvignon Blanc
FEATURED CHEF: Savoia Hors D'Oeuvres Inc.

17 PALATINE HILLS ESTATE WINERY RESERVE
911 Lakeshore Rd, Niagara-on-the-Lake • palatinehillsestatewinery.com

A-MAIZE-ING CORN RIBS!

Calling all corn-ivores! Corn ribs fresh and hot paired with our best selling Lakeshore White Riesling. - Two quintessential crops during Harvest that cannot be missed.
Vegetarian, Gluten-Free, Dairy Free Option
FEATURED WINE: 2021 Lakeshore White | **FEATURED CHEF:** VolunTOLD Catering

18 PELLER ESTATES WINERY & RESTAURANT
290 John St E, Niagara-on-the-Lake • peller.com

SMOKE, SIZZLE, SAVOUR: DIVE INTO OUR CORNUCOPIA OF SOUP!

Indulge in a symphony of flavors with our Smoked Corn, Potato, and Chardonnay Soup, where rustic comfort meets culinary finesse. Velvety potatoes and sweet corn are infused with a subtle smokiness, harmonizing perfectly with the delicate notes of chardonnay. Topped with a tantalizing blend of house-made chorizo, vibrant corn, and zesty red onion salsa, every spoonful is a sensational dance on your taste buds.
Vegetarian, Gluten-Free Option
FEATURED WINE: Private Reserve Chardonnay 2021
FEATURED CHEF: Chef Jason Parsons

19 PILLITTERI ESTATES WINERY
1696 Niagara Stone Rd, Niagara-on-the-Lake • pilliteri.com

WOOD FIRED AND WONDERFUL

Join us on the Tank Farm Patio for a slice of our delicious made-in-house Boscaiola pizza, hot out of our BarrelHead wood fired oven.
FEATURED WINE: 2015 Riserva Famiglia Fruttaio
FEATURED CHEF: BarrelHead Wine Pizza Patio

20 REDSTONE WINERY
4245 King St, Beamsville • redstonewines.ca

YOU HAD ME AT CHARDONNAY!

Sweet Corn Soup with Mozzarella & Espelette Pepper. *Vegetarian*
FEATURED WINE: 2019 Limestone Chardonnay
FEATURED CHEF: Chef David Sider / Restaurant at Redstone

21 REIF ESTATE WINERY
15608 Niagara Parkway, Niagara-on-the-Lake • reifwinery.com

HARVEST POWER BOWL!

Give yourself a real Harvest treat with this Harvest Power Bowl! Mixed grain and wild rice dressed festively with shredded chicken, kale, roasted peppers, chickpeas, sweet potato, goat cheese & herbs. With a refreshing house made tzatziki drizzled on top!
Vegetarian Option, Dairy Free Option

FEATURED WINE: 2021 Sauvignon Blanc OR 2021 Cabernet Sauvignon
FEATURED CHEF: Norcini & CO

22 SHINY CIDER CO, HOME OF FRESH WINES
1242 Irvine Rd, Niagara-on-the-Lake • shinyapplecider.com

DRUNK, SLIGHTLY CHILLED

If it involves tomato soup count me in. Chef Josh is dishing up his humble gazpacho, made from local heirloom tomatoes and in house made croutons. This fresh-from-the-garden summer soup is a perfect pairing with our bright and fresh Sauvignon Blanc, and the hazy days of summer. *Vegetarian, Dairy-Free, Gluten-Free Option*
FEATURED WINE: Fresh Sauvignon Blanc | **FEATURED CHEF:** Chef Josh Burse

23 SUE-ANN STAFF ESTATE WINERY
3210 Staff Ave, Jordan • sue-annstaff.com

WHOOPEE WINE TI YI YO!

Do-si-do over to Sue-Ann Staff Estate Winery, home of the Fancy Farm Girl, for a boot-scoot-a-licious culinary experience. Enjoy our brand-new Fancy Farm Girl Fashionable Vidal while diggin' deep into Chef Beth's western-inspired Cowboy Poutine! You'll love it: savoury, spiced sweet potato all dressed up with saucy, smoky pulled pork, and perfectly paired with Sue-Ann's crisp, fruit-forward Fancy Farm Girl Fashionable Vidal! *Gluten-Free, Vegetarian Option*

FEATURED WINE: Fancy Farm Girl Fashionable Vidal
FEATURED CHEF: Smoke & Moonshine

24 TAWSE WINERY
3955 Cherry Ave, Vineland • tawsewinery.ca

BUBBLES AND CHILL!

Chilled Melon & Coconut Gazpacho with Thai Basil. *Vegetarian*
FEATURED WINE: 2020 Spark Riesling
FEATURED CHEF: Chef David Sider/Restaurant at Redstone

25 TRIUS WINERY & RESTAURANT
1249 Niagara Stone Rd, Niagara-on-the-Lake • triuswines.com

SPUDS & SAVORY BEEF POT PIE: A TASTY TWIST ON COMFORT!

Indulge in savory comfort with our Braised Beef Pot Pie, steeped in rich Trius Red au jus. A culinary symphony of tender beef, hearty potatoes, and flaky crust, guaranteed to warm your soul and tantalize your taste buds. *Vegetarian option, Gluten-Free Option*
FEATURED WINE: Trius Red 2020 | **FEATURED CHEF:** Chef Frank Dodd

26 VINELAND ESTATES
3620 Moyer Rd, Vineland • vineland.com

CHERMOULA BEEF KEBAB

Enjoy our Chermoula-marinated beef kebab with smoked harissa aioli, seed dukkah, and pickled shallot - the perfect accompaniment to our 2021 Cabernet Merlot.
Gluten-Free, Dairy Free Option
FEATURED WINE: Classic Cabernet Merlot | **FEATURED CHEF:** George Ward

27 WAYNE GRETZKY ESTATES
1219 Niagara Stone Rd, Niagara-on-the-Lake • gretzkyestateswines.com

SMOKED CHICKEN DELIGHT

Indulge in Smoky Sensations: A divine fusion of smoked chicken and dried blueberry tartlet, drizzled with Baco Noir plum coulis! *Vegetarian Option, Gluten Free Option*
FEATURED WINE: Signature Baco Noir 2022
FEATURED CHEF: Chef Maurice Desharnais

RESERVE Reservations required.
At all wineries, groups of 8 or more must reserve in advance.
Link to reserve included in ticket confirmation email.

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