

NIAGARA
**ICEWINE
FESTIVAL**
CANADA'S COOLEST
WINE FESTIVAL

DISCOVERY
Pass

FRI&SAT&SUN
JAN 12-14
19-21
26-28
SNOW OR SHINE • 11AM - 5PM



BEGIN YOUR ADVENTURE TODAY!

Your Discovery Pass entitles you to 6 wine and culinary experiences designed by winemakers and chefs to celebrate the flavours of Niagara, redeemable at 32 participating wineries across Twenty Valley and Niagara-on-the-Lake!

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|----------------------------|--|----------------------------------|--|
| 1. 13TH STREET WINERY | 10. HARBOUR ESTATES WINERY | 18. MAILVOIRE | 27. SUE-ANN STAFF ESTATE WINERY |
| 2. ALVENTO WINERY | 11. HENRY OF PELHAM FAMILY ESTATE WINERY | 19. MARYNISSIN ESTATES | 28. TAWSE WINERY |
| 3. BELLA TERRA VINEYARDS | 12. INNISKILLIN WINES | 20. PALATINE HILLS ESTATE WINERY | 29. TRIUS WINERY AND RESTAURANT |
| 4. BYLAND ESTATE WINERY | 13. JACKSON-TRIGGS WINERY | 21. PELLER ESTATES WINERY | 30. VINELAND ESTATES WINERY |
| 5. CAVE SPRING VINEYARD | 14. KING'S COURT ESTATE WINERY | 22. PILLITTERI ESTATES WINERY | 31. WAYNE GRETZKY ESTATE WINERY AND DISTILLERY |
| 6. CREEKSIDE ESTATE WINERY | 15. LAILEY WINERY | 23. QUEENSTON MILE VINEYARD | 32. 180 ESTATE WINERY |
| 7. DE SIMONE VINEYARDS | 16. LAKEVIEW WINE CO. | 24. REDSTONE WINERY | |
| 8. FEROX ESTATE WINERY | 17. MAGNOTTA | 25. REIF ESTATE WINERY | |
| 9. GREENLANE ESTATE WINERY | | 26. RIVERVIEW CELLARS WINERY | |

1 13TH STREET WINERY RESERVE CLOSED SUNDAYS
1776 Fourth Avenue, St. Catharines • 13thstreetwinery.com

ICEWINE SHORT RIB ARANCINI

Braised short rib, Icewine caramelized onion and black truffle arancini with a blue cheese aioli and shaved parmesan. Blue cheese aioli can be substituted with truffle aioli. We also offer arancini with out the beef for vegetarian option.

FEATURED WINE: 2019 Riesling Icewine
FEATURED CHEF: Chef Josh Berry

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

CRISPY FUSION DELIGHTS: AN ICY RIESLING AFFAIR

Crunchy crispy wonton topped with slow-roasted, Chinese-spiced cured pork belly adorned with a Riesling icewine glaze, pear slaw, and the choice of a tantalizing icewine-infused spicy relish.

FEATURED WINE: 2021 Riesling Icewine
FEATURED CHEF: Clay Smith

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

SIP & CITRUS: THE PERFECT ICEWINE PAIRING

Enjoy a Swan puff pastry, filled with a delicious lemon custard and topped with whipped cream. It's a sweet, citrusy pairing you won't want to miss, exclusively offered to Discovery Pass holders. *Vegetarian option*

FEATURED WINE: Riesling Icewine
FEATURED CHEF: Caffè Gatti

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

RARE ICEWINE SECRETS

Awarded Chardonnay Ice Wine with the Coconut Cookie and Mango Cheesecake Sandwich. *Vegetarian*

FEATURED WINE: Riesling Sweet (Botrytis affected) 2021
FEATURED CHEF: Peter Pietruniak

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

SIP. SAVOUR. SPARKLE.

Sparkling wine is delicious all on its own, the bubbles will bring a lively and zippy feel to your palate and pair perfectly with this exquisite appetizer: Garlic shrimp with a chimichurri orzo salad with a romesco sauce and toasted almond dukkah. *Dairy-free*

FEATURED WINE: Sparkling Brut - Riesling Brut or Dolomite Brut
FEATURED CHEF: Mitch Lamb - Revalee Brunch Cafe

6 CREEKSIDE ESTATE WINERY RESERVE
2170 Fourth Avenue, Jordan • creeksidewine.com

A RIESLING TO TACO 'BOUT

Enjoy a taste of the tropics this January at Creekside with Chef Josh's spicy shrimp tacos, perfectly paired with our newly released Riesling Icewine. *Dairy-free*

FEATURED WINE: 2019 Riesling Icewine
FEATURED CHEF: Chef Josh Burse

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

HOKEY, POKEY, ICEWINE GLAZED GNOCCHI

Experience pure indulgence with our exquisite dish of deep-fried gnocchi, coated in a delectable blend of brown sugar and cinnamon, then generously glazed with the luxurious combination of Icewine Vidal and maple honey. *Vegan*

FEATURED WINE: 2016 Icewine Vidal & 2021 Sparkling Vidal
FEATURED CHEF: De Simone Farm house

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

DORN TO BE WILD

Our truly unique Dornfelder Icewine paired with Walnuts and Duck Liver Terrine mixed with a sweet Maple Syrup Gel. *Vegetarian & Dairy-free options*

FEATURED WINE: 2017 Dornfelder Icewine
FEATURED CHEF: Adriano Cappuzzello

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

MAC & CHEESE AND RIESLING PLEASE

Beat the winter blues with this comfort food heatwave. Our elegant 2015 Late Harvest Riesling meets the boldness of Buffalo Chicken Mac and Cheese for a sweet and spicy delight. *Vegetarian & Gluten-free options*

FEATURED WINE: 2015 Late Harvest Riesling

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

TOP 5 WAYS TO LEAVE A SWEET TOOTH (CHOOSE 2)

Try 2 of our top 5 Icewine recipes including these crowd favourites: Deep Fried Ice Cream with an Icewine Reduction; and "Iced" Squash Soup (served hot with Icewine sour cream sauce, and Icewine marinated berries). *Vegetarian, Gluten-free & Dairy-free options*

FEATURED WINE: 2015 Vidal Icewine

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

SWEET N' SAVOURY

Escape the cold winter air and join us in our historic ballroom by the fire. Sip on our 2018 Red Icewine paired with a roasted pear and parsnip soup with a deep-fried salami garnish prepared by the Short Hills Kitchen restaurant. *Vegetarian option*

FEATURED WINE: 2018 Red Icewine
FEATURED CHEF: Short Hills Kitchen Restaurant

12 INNISKILLIN WINERY
1499 Line 3, Niagara-on-the-Lake • inniskillin.com

FIRE AND ICE FUSION

Back by popular demand! Savour the sizzle of Chicken and Waffles, ignited with our exclusive Icewine Hot Sauce, a culinary creation crafted by our chef! *Vegetarian & Gluten-free options*

FEATURED WINE: Sparkling Vidal Icewiner

13 JACKSON-TRIGGS NIAGARA ESTATE
2145 Niagara Stone Rd, Niagara-on-the-Lake • jacksontriggswinery.com

ICE AND SPICE

Tender pieces of tandoori marinated chicken, simmered in a tomato cream and butter sauce, with a mild spice, served on a bed of rice. *Vegetarian option & Nut-Free*

FEATURED WINE: Vidal Icewine
FEATURED CHEF: Pavlo Vakula

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

BLUEBERRY CHEESECAKE BLISS

New York-style cheesecake crafted in-house, topped with a luscious blueberry sauce infused with our very own Wild Blueberry wine. *Vegetarian*

FEATURED WINE: 2017 Vidal Icewine

15 LAILEY WINERY RESERVE
15940 Niagara River Parkway, Niagara-on-the-Lake • laileywines.com

VINTAGE SWEET & CLASSIC SAVOURY!

Warm, blue cheese stuffed dates with bacon crumble drizzled in an Icewine reduction. *Vegetarian & Gluten-free options*

FEATURED WINE: 2015 Lailey Vidal Icewine
FEATURED CHEF: James Cuttriss

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

BUZZWORTHY CAJUN GUMBO

Join us a Lakeview as we pair Chef Josh's Cajun Gumbo with our buzzworthy Twenty Bees Vidal Icewine. This spicy and sweet pairing is perfect for celebrating the winter season and all things Icewine.

FEATURED WINE: 2019 Twenty Bees Vidal Icewine
FEATURED CHEF: Chef Josh Burse

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

CHOCKFUL OF CHOCOLATE & ICEWINE CHARCUTERIE!

Enjoy an array of sweet & salty charcuterie paired with your choice of Magnotta's world-famous Icewines. *Vegetarian & Gluten-free*

FEATURED WINES: 2018 Vidal Icewine VQA or 2019 Cabernet Franc Icewine VQA

18 MALIVOIRE
4260 King St E., Beamsville • malivoire.com

DARK & DECADENT MEETS SUMPTUOUS SPICE

Tantalize your taste buds as you to sink your teeth into a decadent dark chocolate brownie, with a hint of warm spice to create a symphony of sensations. A bite creates a delectable combination of sweet tropical fruit, rich chocolate and the perfect amount of sumptuous spice that leaves you wanting more!

FEATURED WINE: 2019 Gewurztraminer Icewine

19 MARYNISSAN ESTATES RESERVE
1208 Concession 1 Rd, Niagara-on-the-Lake • marynissen.com

A RARITY & A CLASSIC

Our unique Sparkling Vidal Icewine will dance on your palate perfectly paired with an Icewine infused BBQ pulled pork slider.

FEATURED WINE: 2020 Sparkling Vidal Icewine
FEATURED CHEF: Nathan Young The Grove

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

SPICY CHICKEN AND WAFFLE SLIDERS - THE TRIPLE THREAT

Sweet, Spicy, and Savoury. Warm your belly with a match made in heaven. This is the ultimate comfort food pairing that you will love a 'waffle' lot. *Vegetarian, Gluten-free & Dairy-free options*

FEATURED WINE: 2012 Vidal Icewine
FEATURED CHEF: VolunTOLD Catering

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

SIP, SAVOR, AND CELEBRATE: INDULGE IN OUR ICEWINE DELIGHTS!

Join us fireside for our classic Icewine Festival pairing-house made Icewine marshmallows with our Oak Aged Vidal Icewine. *Vegetarian & Gluten-free options*

FEATURED WINE: 2019 Oak Aged Vidal Icewine
FEATURED CHEF: Chef Jason Parsons

22 PILLITERI ESTATES WINERY
1696 Niagara Stone Rd, Niagara-on-the-Lake • pilliteri.com

BELLY AND ICE MAKES EVERYTHING NICE!

Asian-inspired braised pork belly in a sweet and spicy sauce, infused with our VQA Icewine. Topped with greens and paired with our just released Pinot Noir Icewine.

FEATURED WINE: 2020 Racina Pinot Noir Icewine
FEATURED CHEF: BarrelHead - Chef Michael Zappitelli

23 QUEENSTON MILE VINEYARD RESERVE
963 Queenston Road, Niagara-on-the-Lake • queenstonmilevineyard.com

STICKY AND SWEET

Join us this Icewine festival to enjoy Chef's Icewine glazed chicken wings paired with our Cabernet Franc Icewine. This pairing is spicy sweet with just a touch of heat - perfect for Icewine celebrations! *Gluten-free*

FEATURED WINE: 2017 Cabernet Franc Icewine
FEATURED CHEF: Chef Josh Burse

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

STOP IN FOR A SWEET AND CHILL-I VISIT!

Come in from the cold and enjoy Redstone's favourite beef chilli with dark chocolate, crème fraiche and scallions paired with our Cabernet Sauvignon Icewine. *Gluten-free*

FEATURED WINE: 2019 Cabernet Sauvignon Icewine
FEATURED CHEF: Redstone Restaurant

RESERVE Reservations required.
Link to reserve included in ticket confirmation email.

Please note that at all wineries, groups of 8 or more must reserve in advance. Please contact the winery directly if the "Reserve" symbol does not show up beside their listing above.

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

THE PIG IS BACK BABY - SLOW SMOKED PORK SLIDERS

Chow down on a delicious, slow smoked, shredded pork slider, with blistered tomato, cider glaze, and Devries Farms apple compote, served with a 1oz glass of our velvety smooth Vidal Icewine OR spritz it up with an Icewine Cocktail! *Gluten-free*

FEATURED WINE: Vidal Icewine | **FEATURED CHEF:** Niagara on the Lake Golf Course

26 RIVERVIEW CELLARS WINERY RESERVE
15376 Niagara Parkway, Niagara-on-the-Lake • riverviewcellars.com

ICEWINE SIP N' SLIDER

Beef Sliders topped with bacon onion jam and blue cheese crumble on a brioche bun. Perfectly paired with our award winning Cabernet Franc Icewine. *Dairy-free option*

FEATURED WINE: 2018 Cabernet Franc Icewine
FEATURED CHEF: Antipastos

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

BOOM! POW! YUM! IT'S A FLAVOUR BOMB!

Imagine house-made Fig Compote lavishly spread on Cobs Apricot Bread, luxuriously dotted with crumbles of Blue Cheese, sprinkled with Candied Pecans and a Honey Drizzle... and now warm it up. It's an incredible blend of sweet, salty, rich and savoury flavour! *Vegetarian, Gluten-free option available*

FEATURED WINE: 2017 Howard's Icewine Vidal

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

THE PERFECT PEARING & PARSNIP SOUP

For the soup lovers, come and enjoy our Pear & Parsnip soup. Made with a vanilla purée, garnished with a walnut crumble and drizzled with a light herb oil. *Vegetarian, Gluten-free & Dairy-free options*

FEATURED WINE: 2019 Cabernet Sauvignon Icewine
FEATURED CHEF: Redstone Winery, Kristina Pierce

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

SAVOUR THE SEASON WITH A CASSOLET FUSION

Warm up with a bowl of Chef Frank Dodd's White Bean Cassoulet, paired perfectly with our Trius Vidal Icewine. *Vegetarian option*

FEATURED WINE: Back Vintage Trius Vidal Icewine
FEATURED CHEF: Chef Frank Dodd

30 VINELAND ESTATES WINERY
3620 Moyer Rd, Vineland • vineland.com

SUGAR, SPICE AND EVERYTHING NICE!

Try our Brown Sugar Cake featuring Apple Butter, Chai Caramel and Oatmeal Cookie Crumb. This delectable treat blends perfectly with our aged 2017 Vidal Icewine. Let the flavours of baked apple, brown sugar and the aromas of nutmeg and caramel whisk you away in this culinary and wine delight!

FEATURED WINE: 2017 Vidal Icewine
FEATURED CHEF: Chef George Ward

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

(ALMOST) APPLE PIE

Savor our exquisite Crispy Apple Pie Spring Roll, elegantly adorned with Vidal Icewine Caramel and a touch of gold, beautifully complemented by Gretzky Signature Vidal Icewine! *Gluten-free option*

FEATURED WINE: 2019 Signature Vidal Icewine
FEATURED CHEF: Chef Maurice Desharnais

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

FIRE & ICE

Indulge in this deliciously sweet and bubbly Sparkling Vidal Icewine with intense aromas of peach, apricot, and honey. Pairs perfectly with a spicy buffalo chicken flatbread for an unforgettable experience.

FEATURED WINE: 2017 Sparkling Vidal Icewine