



## News Release

### Ontario celebrities share tips for Easter holiday entertaining

Premier, musician, pro golfer and wine experts reveal favorite Icewine pairings

*NIAGARA, ONT (MARCH 13)* - Whether it's an Easter family dinner or a party with friends, hosts can stand out from the rest by creating an exciting menu that matches Ontario Icewine with a variety of surprising and delicious culinary selections.

Ontario personalities are offering up their own pairing suggestions to encourage hosts to "think local" when planning festivities for the upcoming holiday weekend. Ontario is well recognized as producing the best Icewine in the world and there are many reasons why it is often seen as the ultimate dinner partner.

Find out what the following mix of experts and noted personalities suggest for holiday hosts - Masters golf champion Mike Weir, Premier Dalton McGuinty, LCBO President and CEO Bob Peter, Canadian rock icon Kim Mitchell, award-winning sommelier Veronique Rivest, and Donald Ziraldo, winery co-founder and author.

"Ontario Icewines perform an amazing balancing act between luscious sweetness and refreshing acidity, great concentration and lower alcohol, powerful aromatics and great finesse. This wonderful harmony makes them a much more versatile wine at the table and allows wine-lovers to create surprising matches with much more than just desserts," says Veronique Rivest, winner of 2006 Sommelier of the Year.

Kim Mitchell, a well known Toronto musician, recommends serving foie gras with Icewine "During a recent winemaker's dinner in Niagara, we started the meal with Icewine and foie gras. I didn't realize Icewine can be such a great beginning to a meal and it really worked with the foie gras."

Icewine is a great match with this exotic dish. It works particularly well with Riesling Icewine because the acidity of the wine cuts through the richness of foie gras to create a new delicious textural profile.

Ontario Premier Dalton McGuinty is looking forward to spending time with his family over the holidays, and says, "The great thing about living in Ontario is you don't have to

go far to find some great local wine and tasty local cheese to go with it. The best part is, you're supporting Ontario farmers and businesses.”

Certain cheeses can be a wonderful match with Icewine. The fruit flavors of Icewine are enhanced by the salt of the cheeses and the acidity in the Icewine contrasts with the richness of cream cheeses. Full flavored cream cheeses or varieties like blue cheese are the best match as milder cheeses simply fade away from the dominant flavors of the Icewine.

Donald Ziraldo, co-founder of Inniskillin Winery and author of Icewine – Extreme Winemaking, lists in his new book a variety of great recipes that include or can be paired with Icewine. He suggests party hosts kick off the festivities with a Frostbite Martini. Ingredients include vodka, Icewine, Crème de Cassis, cranberry or white grape juice, lemon syrup and frozen grapes. Log on to [www.winesofontario.ca/icewine](http://www.winesofontario.ca/icewine) for the complete recipe as well as other menu suggestions from Ontario winery restaurants and some helpful serving tips.

LCBO President and CEO Bob Peter enjoys the unique flavour of Icewines made from Cabernet. “Red Icewines are less intense than white Icewines and are ideally suited to dark chocolate desserts. They also enhance sparkling wine cocktails. Just add one ounce of Cabernet Icewine to a fluted glass and top with Brut-style Ontario sparkling wine.”

The public will also have the chance to sample Icewine during tastings at select locations of LCBO stores from now through to the Easter weekend. Also, check out the latest Edition of Food and Drink magazine for serving suggestions for Icewine.

Masters golf champion Mike Weir agrees with Ontario's Premier that cheese is a great match and has some specific ideas on what works best. “I proudly serve our Icewine when I'm home entertaining because it is such a uniquely Canadian product. Personally, my wife Bricia and I enjoy it with older cheeses where the sweetness balances the sharpness of the aged cheese perfectly . ”

Whether it's on its own, or paired with a great recipe, a bottle of Ontario Icewine will make any dinner party a memorable event.

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*About the Wine Council of Ontario*

*The Wine Council of Ontario is a non-profit trade association that represents Ontario's four wine regions – Niagara Peninsula, Pelee Island, Lake Erie North Shore and Prince Edward Country. These regions grow 75 per cent of the grapes used in Canadian wine production.*

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