

## Event at Two Sisters Vineyards by F.G. Couch



Niagara Chapter members and guests enjoyed a sold-out event at the beautiful Two Sisters Vineyards Winery in Niagara-on-the-Lake. We gathered in the tasting room for a reception wine and hors d'oeuvres. The 2016 Sauvignon Blanc was the perfect wine for the start of a very enjoyable evening.



After the reception, Vladimir Skok, Manager of Public Relations and Sales, gave us a brief overview of the winery. He told us how the winery is named for co-proprietors Angela Marotta and Melissa Marotta-Paolicelli – the Two Sisters. Vlad then introduced Adam Pearce, the winemaker, who would lead us through a tasting of the portfolio.



Adam informed us that the red wines were all from the Two Sisters estate and the whites were all sourced from some of the best vineyards in Niagara. We started with the 2016 unoaked Chardonnay – 60% from the famous Lenko Vineyards on the Beamsville Bench and 40% from the Creek Shores sub-appellation. The 2016 Barrel Chardonnay is from 100% grapes from the Lenko Vineyard. It is

aged six to nine months in French Oak – half new barrels. Malolactic fermentation added some nice vanilla notes to this very well made Chardonnay.



The group was lucky enough to try the 2015 “Senza” Cabernet Franc. It was made for the Two Sisters wine club but there was some left over in the retail shop at the time of our tasting. Unfortunately, the 2015 vintage is now sold out. Senza is Italian for “without” and is appropriately named because it is made without the use of additional sulphites, fining or filtering. The wine was aged 18 months in 100% French oak. Adam told us that this wine would pair well with lamb shank.

Our fifth wine was the 2013 “Eleventh Post” an equal blend of Cabernet Franc, Cabernet Sauvignon and Merlot. Each estate varietal was barrel-aged separately for over 30 months before blending. The Merlot was aged in American oak and the others in French oak. The wine had a beautiful smoky, black currant bouquet.

Our final red wine was the 2013 Cabernet Franc. The wine was aged 32 months in 100% French oak – some new barrels. Adam told us that 2013 was a challenging year but with careful vineyard management and letting the fruit hang into November, a wonderful wine was produced that one wine writer described as “some sort of wizardry”.

The final wine of the evening was the 2016 Riesling from the Foxcroft and Lenko Vineyards. This was supposed to be our reception wine but it was decided because of its perfect balance of residual sugar, minerality and acidity, it would be a delightful wine to end are evening.



After the formal tasting, Kitchen 76 prepared some delicious treats for the group including gourmet pizzas and paninis.

Thanks to Sue & Fred Couch for planning this very enjoyable event, Kitchen 76 for the delicious food and Dieter Unruh & Vlad Skok for organizing the evening. Be sure to check out their website for more information - <https://www.twosistersvineyards.com/>

Photos by Bruce Jackson. More of Bruce's photos can be seen at:  
<https://www.flickr.com/photos/photoshopplake/albums/72157687496075970>