

Event at Icellars Estate Winery by F.G. Couch

Niagara Chapter members and guests enjoyed a sold-out event at Icellars in Niagara-on-the-Lake.



It was a warm summer evening when we gathered in the coolness of the winery for the reception and a sample of their 2014 Chardonnay made from 100% premium, estate-grown grapes. Reception food was provided by Zooma Caters and included charcuterie and cheese boards with dates, cherry tomatoes with an assortment of breads, flatbreads and crackers. There was also an egg and cream cheese terrine with double smoked bacon – all delicious!



After the reception, Adnan Icel, the owner and winemaker, who was born in Turkey, gave us a very informative slide presentation about how he came to Canada and started a winery. He learned the science (and the art) of winemaking by reading a lot of books and exploring some of the wine regions of Ontario. After checking out a number of properties in Prince Edward County and the Niagara area, he decided to purchase a 60 acre site in Niagara-on-the-Lake in 2010. He now has 17 acres planted with premium grape varieties. Adnan also told us how wine making began in ancient Anatolia (modern-day Turkey) and how it spread throughout Europe over 4,000 years ago.



The tasting wines.

After the presentation we got down to some wine tasting! The first wine was a Pinot Noir made from 100% premium estate grown grapes. The wine was aged 13 months in French Oak. We then tasted the 2014 “Arinna”. The name comes from a major Hittite winemaking city from 3,500 years ago in Anotolia. This is a Bordeaux style wine – a blend of 66% Cabernet Sauvignon, 33% Merlot and 1% Cabernet Franc. The blended wine is then aged 12 months in French and American oak barrels.

The next wine we sampled was the 2015 Cabernet Sauvignon made from single vineyard estate grown grapes. The wine is aged 12 months in French oak barrels. Rounding out the red wine flight was the 2014 “Wiyana Wanda” – a reserve blend of 75% Cabernet Sauvignon, 19% Merlot and 6% Cabernet Franc aged 24 months in fine French oak barrels.



We were in for a real treat to finish off our sit down wine tasting – the 2016 Riesling Icewine was served with Turkish delight especially imported from Turkey. Both were delicious and I have to admit I snuck another bite of the candy from a tray on the table as we entered the winery!

As an additional treat, Assistant Winemaker, Daniel Cumming let us try a sample of the 2016 Cabernet Sauvignon directly form the barrel.

We finished off the evening with some socializing and more food from Zooma Caters including a pistachio and bourbon pâté, a roasted chicken multigrain salad, a baby potato salad with capers and fresh dill and watermelon with fresh mint and balsamic drizzle.

Thanks to Sue & Fred Couch for organizing this very enjoyable event, Zooma Caters for the delicious food and Adnan & Elif Icel for being gracious hosts. Be sure to check out their website for more information - <http://www.icellars.ca/>

Photos by Bruce Jackson. More of Bruce's photos can be seen at:
<https://www.flickr.com/photos/photoshopplake/albums/72157684559899754>