

## Rosewood Estates Winery- “Busy Bee” by Jackie Barrett

On July 4<sup>th</sup>, 2017 the members of the Ontario Wine Society - Niagara Chapter and their guests met at Rosewood Estates Winery. The evening was beautiful with a light breeze in the air and sunshine and as we entered the winery we were greeted with a reception wine: the 2015 ‘Long Rows White’ a unique blend of Riesling, Chardonnay and Sauvignon Blanc. With complex origins like that, you would expect a wide range of aromas and flavours. This wine does not disappoint. Flowers and citrus are present on the nose, most notably honeysuckle, orange and lemon juice characters. The palate shows yet more citrus, which is joined by green apple and pear, and a stony minerality. The wine is crisp and refreshing, evidence of the Riesling portion, while at the same time showing Chardonnays’ softness and creamy texture." (taken from web site Rosewood 2017)

Jen Yokota, Retail Manager for Rosewood estates, greeted the members and guests with the reception wine while members mingled and sampled from a Charcuterie and cheese platter. Following the reception which was catered by Toast of Hamilton we sat down to hear "A year in the life of a bee keeper" by William Roman. William provided an overview of bee keeping through the seasons in Canada and answered many questions from the audience. What is the average life span of a Queen bee? - 2 years.

Following Williams talk Ryan Corrigan led us through our tasting of the wines and mead. Wines tasted included the 2014 Origin Chardonnay, 2015 Origin Riesling, 2016 Unfiltered Pinot Noir and 2013 Merlot. There were many questions from the members and their guests during this delightful presentation by Ryan. Finally, we had a tasting of the mead called Legacy. "Over 50 years ago, R.W. Roman inspired his son, Eugene, to follow his footsteps of bee keeping. In 2000, Eugene’s dream of opening a winery became a reality by founding Rosewood. Using R.W.R’s original recipe, we’ve recreated his Cyser by co-fermenting apple juice & estate honey. This is his Legacy." Sweet with notes of apple, honey, and wildflower, the refreshing acidity makes it an excellent apéritif, paired with cheese or enjoyed with savoury and fruity desserts. (taken from Rosewood web site 2017)

The evening ended with a thank you to the hosts and to the planners for the event Jackie Barrett and Ann Curtis (members of the Ontario Wine Society – Niagara Chapter)

Photos of the event by Bruce Jackson can be found at:

<https://www.flickr.com/photos/photoshophlake/albums/72157683144225884>