



Media Release

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Food & Drink magazine's 'top sommelier' your exclusive guide to Prince Edward County wines

An intimate and highly informative tour of one of the world's most important new wine regions is set for Saturday, June 7th. Prince Edward County is quickly emerging as a premier wine and culinary tourism destination. It can be a difficult place to grow grapes, but it is in marginal climates that some of the world's best wines are made. Situated on bedrock of limestone, the 'County' produces many different wines but excels in Pinot Noir and Chardonnay, the two main varieties from Burgundy where they are also grown on limestone soil.

More than your usual run-of-the mill day trip, this fascinating day will be led by the popular wine consultant, Chris Wilton. We will be visiting and meeting privately with some of the brightest lights in Prince Edward County and tasting their wines.

"Right here, in our own backyard, some of the best wine in the country is made" says Chris. "Don't believe me? Jancis Robinson, one of the world's leading wine experts, declared a Chardonnay she tasted from the County to be the best in Canada. We will be trying that very same wine, and then you can make your own mind up."

Christopher was a self-taught wine lover until he decided to pursue his vinous education more rigorously and began the Wine and Spirit Education Trust course of study in 2005. He is currently pursuing his Diploma from this internationally recognized institution. His career began by creating innovative wine lists at Brio Gusto Restaurant in Peterborough and he was the sommelier at both Coca Tapas & Wine Bar and Czehoski, two exciting restaurants on Queen St. W. in Toronto. He appeared recently in the LCBO's Food and Drink magazine as one of Toronto's top sommeliers. He currently consults for restaurants and is a wine agent for several exciting Ontario importers.

Originally from Cape Town, Christopher attended Trent University and has recently moved back to Peterborough to have his first child. He has posed as an academic, poet, playwright, and actor, until eventually devoting himself to what he was actually doing: working in restaurants.

The tour itinerary includes:

Sandbanks Estate Winery, By Chadsey's Cairns Winery, Norman Hardie Wines, Barley Days Brewery, and The Country Cider Company. There will also be a stop in Bloomfield for shopping.

Tour bus leaves Peterborough at 9am and returns at 7 pm. Bus, tastings and lunch at Norman Hardie are included. Cost is \$95 per person or \$85 for Market Hall members.

This is a fundraiser for Market Hall Arts Performing Arts Centre. Call (705) 749 1146 for tickets.