



VIEWPOINT

Port Dover Maple Leaf

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Making 2018 a productive and memorable year

EACH January is a time to look back at the year just completed and forward with optimism to the 12 months ahead.

To do that in Port Dover reveals several high profile projects that failed to happen in the past year -- namely Misner Dam repairs, the waterfront condominium project and a new medical centre. The people in charge of those undertakings have

their reasons.

Looking forward, it is reasonable to assume they will get underway in 2018, opening opportunities for this lakeside community. As well, the planned expansive new subdivision on Prospect Street-Mill Road area will bring benefits.

What else lies ahead to make 2018 a productive and memorable year? The answer

lies within each citizen, because it is people with ideas combined with a positive attitude that gets things done ... both the big projects and the day-to-day happenings that create a better life in our hometown. These forward-thinking people are generally volunteers ... citizens who want to bring an idea to fruition for the benefit of all people in this community.

Norfolk wines win medals at competition



STAN MORRIS

MANY of us enjoy a nice glass of wine -- preferably in the company of friends. Each of us has a preference to either a red or a white variety. It seems most people believe the old theory that red should be paired with beef or red meat, whereas a white wine compliments fish menus. It seems most people know what they like and stick pretty close to that, which is understandable.

There is a group of folks that make their wine purchases with careful thought. Also, there are those that prefer to make their own wines and one of those is Jim Cave of Port Dover.

Jim and Cathy moved to Port Dover several years ago. He joined Port Dover Lions Club and in casual conversation with him I learned he is a wine steward and competition director ... in fact was chairman of the Wine Judges of Canada organization, retiring from that post in May of this year after three years service.

Jim has served in various offices beginning with Steward. The association currently has 41 judges and 20 Stewards (who are assistants in training).

Jim's wife Cathy has been manager of the Simcoe LCBO store since moving to the area.

A recent interview with Jim proved to be very interesting on how wines are judged and what we all should be aware of with each swallow. I would think most of us judge a glass of wine with that very first sip.



Pictured at Frisky Beaver Winery on Tisdale Road are Wine Steward Jim Cave (at right) and Winemaker Peter Graham.

However, these are the five basics every professional judge is acutely aware of and score each wine accordingly: Visual (colour and clarity), Nose (complexity, fruit aroma, wine's bouquet), Flavour (complexity, fruit, body), Balance (acid, sweetness, tannin), Finish (nice lingering after-taste).

Wine tasting for judging is an exact art. It sounds simple enough from the brief outline but a score sheet contains numerous attributes in each of the six broad sections mentioned.

Jim informed me that before competition begins each of the judges is provided with a small amount of the same wine "to get their palates calibrated

similarly." Judges are provided with about one ounce of wine in a new glass container from a bottle with all identification covered from sight. Judges generally spit the wine out, rather than swallow it. Judges then score the unidentified wine on a score sheet.

Our area here in Southern Ontario has developed an active wine industry with at least six wineries producing bottled wines.

In fact, Norfolk County Wine Makers Association is so confident of its future it has applied to the Vintners Quality Alliance of Ontario for its own VQA designation. To that end, samples of all wines have been forwarded for testing for determination if Norfolk wines measure up to the strict standards for approval. In the province there currently are three VQAs: Lake Erie North Shore, Niagara Peninsula and Prince Edward County.

Norfolk County Fair 'Wine Committee' and the Wine Judges of Canada held the first local Commercial Wine and Cider Judging event on October 1, 2017.

Port Dover Lions Club donated the use of Silver Lake Market building's boardroom for the judging competition. Wineries from across Norfolk County entered their best products in 11

different classes.

Final results tabulated from that competition showed nine Gold Medal winners, 21 Silver Medals and three Bronze medalists.

Port Dover's Frisky Beaver Wine and Smoke and Gamble Cellars won five Golds, seven Silvers and one Bronze to top the judging. Blueberry Hill Estate Winery won four Silver medals and two Bronze.

Bonnieheath Estate Winery won one Gold and two Silver, Wooden Bear L Winery won one Gold, Six Silver and a Letter of Merit. Villa Nova Estate Winery received one Silver, and the Hounds of Erie Winery won two Golds and one Silver.

Wine Competition Director Jim Cave of Wine Judges of Canada expressed the thanks of the judges "to all the participating wineries who made our job of judging hard because of so many high Silvers and Golds were full of flavour with very great beginnings and pleasant finishes."

His concluding remark was "our hats go off to the wine-makers of Norfolk County and the growers for their jobs well done."

Jim praised the overall excellence of the wines that were judged. He particularly mentioned the local winery Frisky

Beaver on Tisdale Road as developed by its chief vintner Peter Graham. This area's viniculture is developing as the soils and climate are favourable for grape varieties that produce desirable wines.

The Gold Medal winning wines were: Bonnieheath Estate Winery - Heritage 2016; Frisky Beaver - Blushing Beaver 2013; Frisky Beaver - Bubbly Beaver 2016; Frisky Beaver - Frisky Beaver Red 2016; Frisky Beaver - Ravishing Riesling 2015; Hounds of Erie - Best-of-Show Cider 2016; Hounds of Erie - Top Dog Hard Cider 2016; Smoke and Gamble - Cabernet Merlot Reserve 2015; Wooden Bear L - Applicious 2015.

Brock University is a teaching hub for wine makers and judging, world-renown with students enrolled from many lands. Brock is a participant in many wine judging competitions, often providing expertise and the required numerous new glass containers for sampling, including the October 1st competition held in Port Dover. Glasses were provided by Wooden Bear L of Norfolk County.

Although it is rare, Jim Cave told me it is possible for Gold medal winners at Brock U's All-Canadian competition to receive a 'Double Gold' award for a truly great wine.



These wine makers at a recent Paris wine judging competition are (left to right) Jim Cave of Port Dover, Calvin McDougall of Simcoe, Sandy Payne of Simcoe and Dennis Foster of Brantford.