

## Behind The Wall Jan 09

Jan 9, 2015

SOUTHBROOK VINEYARDS

### Behind the Wall



At Southbrook, our goal is to provide the guests to our winery with warm and generous hospitality experience. To this end, we are excited to be partnering with one of Niagara's leading culinary innovators.

Southbrook is proud to announce that Mario Pingue and his team at [Niagara Food Specialties](#) are our new in-house food providers! Beginning this Saturday, January 10, and running each weekend for the rest of the month,



Mario will be at Southbrook creating mouth watering dishes using his signature Italian inspired meats. Those who have tried our charcuterie board won't be strangers to Niagara Food Specialties, as their meats have been a staple with Southbrook since June. This week's menu can be found [here](#). More details regarding Niagara Food Specialties and Southbrook's partnership can be found [here](#). So be sure to bundle up and brave the cold and welcome Mario and Niagara Specialty Food to the Southbrook family.

With the [Niagara Icewine Festival](#) just around the corner, we thought this was the right opportunity to release our [2013 Cabernet Franc Icewine](#). This rich sweet wine is expressive of strawberry and rhubarb compote and ends with a long lush finish. Raspberry red in colour, this icewine is abundant in red fruits and balanced with a vibrant acidity. Retailing at \$34.95, this dessert wine is one that will impress both veteran and beginner wine drinkers. To celebrate this release, we have crafted a promotion to satisfy the icewine lover. Mix and match any 6 of our icewines and receive a free bottle of 2010 Vidal! With 2005 Barrel Fermented Vidal, [2010 Vidal](#) and [2013 Cabernet Franc](#), these will make the perfect gift for family and friends, or a perfect opportunity to age a bottle for your choosing. This promotion won't last long, so be sure to come in today and don't miss out on the sweetest deal we will have all year!

For many, today is the first weekend after that dreaded long week of work after the holidays. So, what better way to celebrate than with the kick off the [2015 Niagara Icewine Festival](#) and [Discovery Pass](#). Beginning today, Discovery Pass holders can have a taste of the newly released [2013 Cabernet Franc Icewine](#) while they experience the warmth of a bowl of Blue Cheese & Bacon Mac n 'Cheese. After braving a week of bitter cold, we can't think of a better way to warm up with some comfort food; Southbrook style of course. This year's Discovery Pass Program runs January 9,10,11,16,17,18 and 23,24,25. Information regarding the festival and a list of this year's events can be found [here](#).



If you will be visiting Southbrook this month, how would you like to win passes to [Cuvée 2015 Grand Tasting](#)? On Monday, we began a contest with Cuvée that features a grand prize of two tickets to the [Cuvée Grand Tasting Gala](#), two [Cuvée en Route Tickets](#), a one night stay for Friday February 27 at the [Fallsview Casino Resort](#), and a Flower Arrangement From [BBBblooms](#). The way to enter is simple. Anyone who visits the winery before January 25<sup>th</sup>, simply needs to take a selfie holding our specialized Cuvée bottle along with a staff member here at Southbrook. Afterwards, upload the picture to Twitter using the hashtag #cuvée2015, and that's it! If you have any questions, feel free to ask one of our Southbrook lovers who will be more than happy to explain the contest and even take a picture with you. For more information regarding the contest and Cuvée 2015 please visit [here](#).

As we near the middle of the January, our New Year's resolutions of eating healthy

and exercising start to slip and become more of chore. But fear not, Southbrook has two events that will help you stay on track, even if it takes a glass of wine to give you that push. Next Saturday, will see the return of the ever popular [Vino & Vinyasa](#). Come to winery for an hour of relaxation and meditation as our local Yogi [Angela Theuerle](#) pairs her yoga poses with our Southbrook wine. Class is complimentary but seating is limited so be sure to book your spot soon. More information is available [here](#), as well as future dates.



Secondly, if your goal is to eat a more healthy and planet-friendly diet this year, then Toronto nutritionist [Marni Wasserman](#) has the class for you. Join Marni on January 16, at her cooking studio in downtown Toronto for her [Warming Winter Comfort Foods Workshop](#). Sit back and relax as you enjoy a six course meal, made from local plant based ingredients, paired with one Southbrook's organic and vegan wines. Not only will you leave full, but you will take home multiple delicious meat-free recipes that will delight and satisfy all foodlovers.

Tickets for this workshop can be purchased by using the Pass The Table app which can be found [here](#), or by emailing the Pass The Table concierge at [concierge@passthetable.com](mailto:concierge@passthetable.com). For more information regarding this evening of wine and veggies, visit Marni's website which is found [here](#).

The following weekend you will be able to find us in the falls, as we are happy to be a part of [Old Stone Inn's Winter Winemakers Dinner Series](#). Enjoy a three course dinner with wine pairings featuring our organic and biodynamic wines and icewines. Tickets are \$99.00 plus tax and can only be purchased through the Old Stone Inn in Niagara Falls. Call 1-800-263-6208 or by email at [reservations@oldstoneinnhotel.com](mailto:reservations@oldstoneinnhotel.com).

After a two break for the Christmas holidays, we are all packed up and ready to sample and sell our wine this weekend at [St. Lawrence Farmers' Market](#) and [Evergreen Brickworks Farmers' Market](#). Be sure to come say hello to Andrew from 8:00 am to 1:30 pm at St. Lawrence Farmers' Market, or come listen to Kyle tell our story at Brickworks from 9am to 1pm. The temperature may be cold this weekend, but our spirits will be warm and are looking forward to beginning 2015 off the right way by serving you a proud local, organic and biodynamic product.

It has been said that we are entering the "dead" of winter, but there is nothing dead about what we have planned for the rest of January. As always, like us on [Facebook](#), follow us on [Twitter](#) and [Instagram](#) and if you have visited us recently tell us about by posting it on [TripAdvisor](#). We are getting ready for a busy weekend so come keep us company and come join behind the wall.

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Monday to Friday: 11am - 5pm



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