



The Savvy Selections

Canada's wineries delivered to your doorstep

As Valentine's Day is a celebration of love, *The Savvy Grapes* are featuring a husband and wife team who together established a winery fuelled by their love of wine and food. David Johnson and Louise Engle's Featherstone Estates Winery founded in 1996, is situated on the Beamsville Bench of Niagara, Ontario. The location is picture perfect...a white house with a wrap around deck surrounded by the symmetrical rows of vines.

Last year, *The Savvy Grapes* hosted a winemakers' dinner featuring two winemakers from different Niagara wineries - David Johnson of Featherstone and Derek Barnett of Lailey Vineyard (featured in *The Savvy Selections* in December 2005). These two men joked and kibitzed throughout the evening leaving us in stitches with their wit and endless stories of winemaking, their travels and friendly rivalry. "Featherstone is on the Bench while Lailey is in the Trench", David teased (referring to Lailey's location on Niagara Parkway near Lake Ontario and Featherstone's location perched on the Niagara Escarpment). Needless to say, this winemakers' dinner was delicious as well as being very entertaining.

A trip to Niagara is not complete without stopping by to visit David and Louise, play with Bocci (their friendly dog), and to watch the peacocks roam the property.

The Featherstone wines featured in this month's Savvy Selections are:

- 2004 Estate Bottled Riesling Off-Dry VQA
- 2004 Canadian Oak Chardonnay VQA
- 2004 Estate Bottled Cabernet Franc VQA

To select these wines and match them with food, *The Savvy Grapes* Sommeliers invited the food professionals of Thyme and Again Creative Catering to sample six Featherstone wines. Owner Shelia Whyte, along with chefs Adam, Paul, Bruce and food advisors Mia, Mona and Sandra spent the afternoon sampling Featherstone wines, talking food and swapping recipes. A rough job, but someone has to do it!

On the following pages, you will find stories about Featherstone Estates Winery, *The Savvy Grapes* Sommelier wine tasting notes and food pairing suggestions along with Thyme and Again's recipes to enjoy with these wines.

Be sure to plan a visit to Featherstone and stop for a light lunch on the veranda with Louise's signature herb bread and assorted locally made cheeses. Featherstone's web site is www.featherstonewinery.ca

We always welcome feedback, so after you have had a chance to taste the wines, please let us know how you enjoyed our Savvy Selections. If you would like to order additional Featherstone wines or any other of our Savvy Selections, it would be our pleasure to organize a shipment for you.

Cheers,
-Debbie
Debbie Trenholm
President & Accredited Sommelier



Featherstone Estate Winery & Vineyard



Featherstone Estate Winery is a boutique winery owned and operated by the husband and wife team of David Johnson and Louise Engel who are true lovers of food and wine...literally. After studying at University of Guelph, they established 'The Guelph Poultry Gourmet Market' in 1986, and later sold this business to move to Niagara to start a winery.

"There is an honesty in farming a vineyard that appeals to me", explains David. His farming background and studies in agriculture have been vital for understanding the viticultural practices involved in growing quality grapes.

Now, 23 acres and seven years in the business, Featherstone is proud to distinguish themselves as an insecticide-free winery since its inception in 1999. The vineyards grows Riesling, Cabernet Franc, Chardonnay, Gamay Noir, Sauvignon Blanc, Pinot Noir, Merlot, and Gewürztraminer grapes.

Winemaker David Johnson

It is apparent that David is at ease in his surroundings. While running his gourmet food business in Guelph, he toyed with winemaking to become an accomplished amateur winemaker. "I literally quit my day job", David laughs as he remembers packing it all up to move to Niagara to pursue his winery dream. David collaborated with winemaking consultants Herb Jacobson and Jim Warren, who are...(The complete text was in the original Savvy Selections e-zine that accompanied the three featured Featherstone wines)



Is that really a falcon??

Often it is the winemaker who gets all of the attention. At Featherstone, Louise Engle exhibits her many talents including her passion for falconry. "At Featherstone, we are responsible for our vines from the ground to the air", explains Louise. Recently...(the complete text was in the original Savvy Selections e-zine that accompanied the three Featherstone wines. Want to subscribe to this unique wine of the month service? Contact Debbie directly on Debbie@thesavvygrapes.com or 613-851-1785).



The Savvy Grapes Sommelier Tasting Notes

As *The Savvy Grapes* believes that wine and food are made to go together, we invited the professionals from Thyme and Again Creative Catering, www.thymeandagaincatering.com, to sample and help select the wines and pair with their signature dishes for this month's Savvy Selections. In these tasting notes, we share our comments and impressions of the groups' three favorite wines from Featherstone.

2004 Estate Bottled Riesling Off-Dry VQA, \$12

This is one of Featherstone's signature wines. "This Riesling is fun to sip, it is cheerful and bright", claims co-owner Louise Engle.

The Savvy Grapes Tasting Notes:

Light lemon in colour, this is a medium bodied wine with aromas of pears, citrus (lemon or lime?) and green apples with a long finish.

Suggested food pairing:

Riesling wines are very versatile...

(NOTE: This is just a sample of the Savvy Selections e-zine to give you a taste of what this fun wine delivery service can offer you. Interested in subscribing? Contact us on debbie@thesavvygrapes.com or 613-851-1785 to subscribe)



Recipes to enjoy with your Savvy Selections

With the Riesling wine...

Thyme and Again often gets asked for the recipe for their famous paté. They don't usually share their secrets...but they are bending the rules for The Savvy Selection subscribers. Enjoy!

Stilton & Port Paté

1/3 lb butter (at room temperature)
1/3 lb cream cheese (at room temperature)
1/3 lb...

NOTE: This is just a sample of the Savvy Selections e-zine to give you a taste. The complete recipe along with two other recipes offered to our subscribers to enjoy with their wines was sent in February 2006 when Featherstone's wines were featured.

Cheers and Bon Appétit!

www.thesavvygrapes.com