

BEGIN YOUR ADVENTURE TODAY!

Your Discovery Pass entitles you to 3 or 6 wine and culinary experiences designed by winemakers and chefs to celebrate the flavours of Niagara, redeemable at 26 participating wineries across Twenty Valley and Niagara-on-the-Lake!

- **180 ESTATE WINERY**
- **ALVENTO WINERY**
- **BELLA TERRA VINEYARDS**
- **CREEKSIDE ESTATE WINERY**
- **DE SIMONE VINEYARDS**
- **HARBOUR ESTATES WINERY**
- **INNISKILLIN WINES**

- **JACKSON-TRIGGS WINERY**
- **KING'S COURT ESTATE WINERY**
- **10. LAILEY WINERY**
- 11. LAKEVIEW WINE CO.
- **12. MARYNISSEN ESTATES**
- 13. PALATINE HILLS ESTATE WINERY
- 14. PELLER ESTATES WINERY

- **15. PILLITTERI ESTATES WINERY**
- **16. REDSTONE WINERY**
- 17. REIF ESTATE WINERY
- **18. RIDGEPOINT WINES**
- 19. RIVERVIEW CELLARS WINERY
- **20. SHINY APPLE CIDER**
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- 22. SUE-ANN STAFF ESTATE WINERY
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- **24. TRIUS WINERY AND RESTAURANT**
- **25. VINELAND ESTATES WINERY**
- **26. WAYNE GRETZKY ESTATE**











1 180 ESTATE WINERY 4055 19th Street, Jordan Station LOR 1SO 180wines.ca | (905) 562-7080 | @180wines

Celebrate spring with our 2022 'Pink Is In' Sparkling Gamay Rosé featuring delicious strawberry, raspberry, and grapefruit notes with everlasting bubbles; paired perfectly with our Fig and Prosciutto Flatbread. Vegan & Vegetarian options available.

FEATURED WINE: 2022 Sparkling Gamay Rosé

FEATURED CHEF: Chef Dunier

FEATURED MOCKTAIL: Sparkling Citrus Pomegranate Mocktail

Indoor Tasting | Groups 8+ welcome with reservation.



MONTE CARLO AFFAIR

Experience elegance with a Mixed Citrus Tart: vibrant filling, buttery shortcrust, flame-kissed meringue, and candied citrus, perfectly paired with our Charmat Method Sparkling Rosé from Vidal and Marquette. FEATURED WINE: 2021 Sparkling Rosé

FEATURED CHEF: Clay Smith

FEATURED MOCKTAIL: Mango Peach Swizzle Mocktail

Indoor Tasting | Groups not permitted



BUBBLES & BITES: PEROGIES TOPPED TO PERFECTION

Enjoy a tasting of our Sparkling Brut perfectly complemented by our 4-topping perogies. Watch as this dry sparkling wine enhances each bite filled with creamy sour cream, fresh chives, crispy bacon, and flavourful crispy onions. Vegetarian & Diary-Free options available.

FEATURED WINE: Spakrling Brut

FEATURED MOCKTAIL: Bublee in a branded sparkling flute

Indoor Tasting | Groups 8+ welcome with reservation.



4 CREEKSIDE ESTATE WINERY 2170 Fourth Ave, Jordan Station LOR 1S0

creeksidewine.com | (905) 562-0035 | @creeksidewine

HERBACEOUS & CHEESY FLATBREAD

Indulge in the perfect springtime treat with Chef's Herbaceous and Cheesy Flatbread. Flame grilled green pepper and herb salsa with rich double cream brie make this an unforgettable seasonal favourite here at Creekside Estate Winery. Vegetarian.

FEATURED WINE: 2019 Backyard Bubbly Sauvignon Blanc Sparkling

FEATURED CHEF: Chef Andrew from Creekside Estate Winery

FEATURED MOCKTAIL: Italian Lemonade

Indoor Tasting | Groups 8+ welcome with reservation.



5 DE SIMONE VINEYARDS 865 Niagara Stone Rd, Niagara-on-the-Lake LOS 1J0 desimonevineyards.com | (905) 684-1547 | @desimonevineyards

PASS-TA ME THE SPARKLING

Indulge in exquisite spaghetti mushroom alfredo paired with the delicate effervescence of our 2022 Bellissima, a Muscato sparkling wine - a delightful balance of flavours that dance on the palate! Vegetarian.

FEATURED WINE: 2022 Bellissima **FEATURED CHEF:** Farm House

Indoor Tasting | Groups 8+ welcome with reservation.



6 HARBOUR ESTATES WINERY

4362 Jordan Road Jordan Station LOR 1SO

hewwine.com | (905) 562-6279 | @harbourestateswinery

A personal cup of mixed meats, cheeses and all the sweet and savoury bites to pair perfectly with our newly released 2023 Sparkling Riesling. Vegetarian, Gluten-Free & Dairy-Free options available

FEATURED WINE: 2023 Sparkling Riesling FEATURED CHEF: Harbour Kitchen

FEATURED MOCKTAIL: The Sparkling Sunset

Indoor Tasting | Groups 8+ welcome with reservation.



BUBBLE & BURGER BLISS

Savour the moment with a glass of exquisite Inniskillin Sparkling Wine with Dosage, perfectly paired with a mouthwatering mini burger topped with rich Gruyere cheese and caramelized onions. Vegan, Vegetarian, Gluten-Free & Dairy-Free options available.

FEATURED WINE: Sparkling Wine with Icewine Dosage FEATURED CHEF: Daniel Mcallister

FEATURED MOCKTAIL: Bubbly Apple Sparkle Indoor Tasting | Groups 8+ welcome with reservation.



JACKSON-TRIGGS NIAGARA ESTATE

2145 Niagara Stone Rd, Niagara-on-the-Lake LOS 1J0 jacksontriggswinery.com | (866) 589-4637 | @jacksontriggs

Introducing the "Chicken Eclipse" sandwich: - crispy chicken nestled between charcoal-infused buns, enhanced with crisp lettuce, juicy tomatoes, boursin cheese and midnight mayo. Prepare to be eclipsed by this irresistible slider, paired with our Entourage Blanc-De-Blanc.

FEATURED WINE: Entourage Blanc-De-Blanc

FEATURED CHEF: Pavlo Vakula

FEATURED MOCKTAIL: The Tropical Fusion Mocktail

Indoor Tasting | Groups 8+ welcome with reservation.

9 KING'S COURT ESTATE WINERY

2083 Seventh Street Louth, St. Catharines L2R 6P9 kingscourtestatewinery.ca | (905) 687-8965 | @kingscourt_estatewinery

SPARKLING ROSÉ-TA-SCONE

Savour our fruity Sparkling Sovereign Rosé paired with a white chocolate raspberry scone.

FEATURED WINE: Sparkling Sovereign Rosé FEATURED MOCKTAIL: Concord Grape Juice

Outdoor Tasting | Groups 8+ welcome with reservation.



10 LAILEY WINERY

15940 Niagara Parkway, Niagara-on-the-Lake LOS 1J0 laileywines.com | (905) 468-8188 | @lailey_winery

SPARKLING VERSITILTY

Sparkling wine effortlessly enhances both sweet and savoury dishes. Explore the nuances by pairing two distinct styles of sparkling wine - the Stonebridge Brut Premier 2021, and the Lailey Sparkling White 2022 - with a selection of sweet and savoury delights, allowing each sip and bite to intertwine in a symphony of taste. Vegetarian.

FEATURED WINE: Stonebridge Brut Premier 2021, Lailey Sparkling White 2022

FEATURED MOCKTAIL: Sparkling juice

Indoor Tasting | Groups not permitted



(11) LAKEVIEW WINE CO. RESERVE

1067 Niagara Stone Rd, Niagara-on-the-Lake LOS 1J0 lakeviewwineco.com | (905) 685-5673 | @lakeviewwineco

DUMPLINGS DELIGHTS

Stop by Lakeview Wine Co. this April for an explosion of flavor paired with our buzzworthy 20 Bees Sparkling Riesling! Enjoy Chef Drew's signature dumplings -savoury, herbaceous bites with a touch of heat, sure to fire you up this spring and have you dreaming of warmer days ahead.

FEATURED WINE: 20 Bees Sparkling Riesling

FEATURED CHEF: Chef Andrew from Creekside Estate Winery

FEATURED MOCKTAIL: Ginger Lime Spritze

Indoor Tasting | Groups 8+ welcome with reservation



MARYNISSEN ESTATES WINERY



Enjoy our delicious sparkling OH (Muscat) paired with a savory Duck Confit Tart topped with Pear Chutney. Indulge your tastebuds in this sweet and savory pairing featuring flavors of pear, stone fruit, strawberry, and tender duck.

FEATURED WINE: 2023 OH (Sparkling Muscat) **FEATURED CHEF:** Peter Pietruniak - Ember Gourmet

Indoor Tasting | Groups 8+ welcome with reservation.



(13) PALATINE HILLS ESTATE WINERY RESERVE 911 Lakeshore Road, Niagara-on-the-Lake LOS 1J0

palatinehillsestatewinery.com | (905) 646-9617 | @palatinehillsestatewinery

TART & FIZZIE

A sweet and buttery tart with a charred marshmallow crust paired with our light & fruity sparkling 2022 Fizzie Sparkling Vidal

FEATURED WINE: 2022 Fizzie Sparkling Vidal **FEATURED CHEF:** Peter Pietruniak FEATURED MOCKTAIL: A sparkling non-alc mimosa

Indoor Tasting | Groups 8+ welcome with reservation.



PELLER ESTATES WINERY

290 John St E, Niagara-on-the-Lake LOS 1J0 mywinecountry.com | (888) 673-5537 | @pellerwines

SIP INTO COMFORT, DIVE INTO LUXURY.

Our Smoked Potato & Roasted Garlic Soup with Spring Onion, Bacon Crumble, and Saffron Chantilly is a Symphony of Warmth and Elegance for Your Palate! Enjoy with one of Canada's favourite sparkling wines - the Peller Ice Cuvée Classic. Vegetarian option available.

FEATURED WINE: Ice Cuvée Classic FEATURED CHEF: Chef Jason Parsons

Indoor Tasting | Groups 8+ welcome with reservation.



1696 Niagara Stone Rd. Niagara-on-the-Lake LOS 1J0 www.pillitteri.com | (905) 468-3147 | @pillitteriwines

CRAB CAKES & BUBBLES: A SPARKLING ROSÉ SOIRÉE

Savor the harmony of snow crab cakes, with a crispy panko crust & spicy mayo, paired with effervescent VQA Canadian Sparkling Rosé. A match that dazzles with every bite and sip. FEATURED WINE: Market Collection Sparkling Rosé

FEATURED CHEF: BarrelHead

Indoor Tasting | Groups 8+ welcome with reservation.



4245 King St, Beamsville LOR 1B1

redstonewines.ca | (905) 563-9463 x 210 | @redstonewinery

SIP & DIP AT REDSTONE!

Enjoy the Redstone Restaurant's Caramelized Onion Dip with Housemade Chips! We have paired this with our 2019 Limestone Sparkling Chardonnay, this is a classic and irresistible combination! Vegetarian & Gluten-Free

FEATURED WINE: 2019 Limestone Sparkling

FEATURED CHEF: Chef Kristina Pierce. Redstone Restaurant

FEATURED MOCKTAIL: Collective Arts Mocktails Indoors Tasting | Groups 8+ welcome with reservation.



15608 Niagara River Pkwy, Niagara-on-the-Lake LOS 1J0 reifwinery.com | (905) 468-7738 | @reifestatewinery

COME SIP AMONGST THE STARS

Enjoy a tasting of our fan favorite The Stars Sparkling Riesling paired with a delectable cherry topped cheesecake glittered with golden stardust from La Dolce Vita Bakery. Vegetarian, Gluten-Free, Dairy-Free options available.

FEATURED WINE: The Stars Sparkling Riesling FEATURED CHEF: La Dolce Vita Bakery

FEATURED MOCKTAIL: Sparkling Grape Mocktail Indoors Tasting | Groups 8+ welcome with reservation.



(18) RIDGEPOINT WINES

3900 Cherry Avenue, Vineland LOR 2CO retail@ridgepointwines.com | (905) 562-8853 | @ridgepointwines

We invite you to share in our passion for Italian inspired sparkling wine with the release of our Bellissima and Rosé sparkling wines. Sample Canada's only sparkling wines made from the Glera (Prosecco) grape with a freshly shucked oyster and prosciutto wrapped bocconcini cheese.

FEATURED WINE: 2021 Bellissima and 2022 Rosé Bellissima **FEATURED MOCKTAIL:** Cranberry Fizz

Indoor Tasting | Groups 8+ welcome with reservation.



15376 Niagara River Parkway, Niagara-on-the-Lake LOS 1J0 riverviewcellars.com | (905) 262-0636 | @riverviewcellars

ONE SHELL OF A PAIRING!

A succulent and savory lobster cake with an aioli dip and a lemon wedge, paired with our newly released crisp 2022 Astra Sparkling Riesling.

FEATURED WINE: 2022 Astra Sparkling Riesling

Indoor Tasting | Groups 8+ welcome with reservation.



20 SHINY APPLE CIDER RESERVE

1242 Irvine Rd, Niagara-On-The-Lake LOS 1J0 shinyapplecider.com | (905) 935-3535 | @shinyapplecider

STRAWVERRY DOUGH-VINE

How about pairing a refreshing Sparkling Rosé with a delectable strawberry frosted donut? The effervescence and crispness of the rosé balances the sweetness of the donut while complementing its fruity flavors. The bubbles in the wine will cleanse your palate, leaving you ready for another bite of this rich, indulgent donut.

FEATURED WINE: Sparkling Rosé **FEATURED CHEF:** Doughvine Donuts FEATURED MOCKTAIL: Sparkling Strawberry Mojito

Indoor Tasting | Groups 8+ welcome with reservation.

(21) STONEWALL ESTATES 4209 Eleventh St, Lincoln L2R 6P9

stonewallestates.ca | (905) 329-6836 | @stonewallestates

STONEWALL FRIED CHICKEN SLIDER

FEATURED CHEF: Chef Jason Symth

Buttermilk, honey & Sriracha fried chicken slider, topped with house made slaw, dill pickles, lettuce and aioli served on a brioche bun. This sweet, salty slider with a hint of spice pairs perfectly with our 2021 Sparkling Rosé Brut made from Gewurztraminer & Cabernet Franc in the Traditional Method. FEATURED WINE: 2021 Sparkling Rosé Brut

Indoor Tasting | Groups 8+ welcome with reservation.



(22) SUE-ANN STAFF ESTATE WINERY



3210 Staff Avenue. Jordan LOR 1S0 sue-annstaff.com | (905) 562-1719 | @sueannstaffestatewinery

BUBBLES & CREAM: A SPARKLING TEA

Dainty, darling and delicious! We are taking the best parts of tea-time and pairing them with our fabulous Fancy Farm Girl Frosty Fizz for a sparkling treat! You will love our fruit-forward sparkler paired with exquisite high tea tidbits, including a Peach Apricot Empire Cookie, Mini Scone, Fresh Berries and Cream. Vegetarian. Gluten-Free option available.

FEATURED WINE: 2020 Fancy Farm Girl Frosty Fizz

FEATURED CHEF: Tay's Treats

FEATURED MOCKTAIL: Peach Iced Tea

Indoor Tasting | Groups 8+ welcome with reservation.



3955 Cherry Avenue, Vineland LOR 2CO

tawsewinery.ca | (905) 562-9500 | @tawsewinery

TAWSE SPARK AND SORBET

2015 Quarry Road Blanc des Blancs Spark paired with a Dark Chocolate Sorbet and a sprinkle of sea salt. Vegan, Vegetarian, Gluten-Free & Dairy-Free options available

FEATURED WINE: 2015 Quarry Road Blanc de Blancs Spark FEATURED CHEF: Chef Kristina Pierce, Redstone Restaurant

FEATURED MOCKTAIL: Orange Sparkling Water Indoor Tasting | Groups 8+ welcome with reservation.



1249 Niagara Stone Road, Niagara-on-the-Lake LOS 1J0 mywinecountry.com | 1+(800) 582-8412 | @trius wines

ELEGANCE MEETS FLAVOUR!

FEATURED CHEF: Chef Frank Dodd

Savour the elegance of our Smoked Salmon and Goat's Cheese Cones, and our Icewine Beets and Sesame Cones while sipping iconic Trius Brut. Vegetarian. **FEATURED WINE:** Trius Brut

Indulge in a Juscious Lobster Arancini with Calabrian Chii Aioli, Monforte Toscano & Pickled

Indoor Tasting | Groups 8+ welcome with reservation.

(25) VINELAND ESTATES WINERY

3620 Moyer Road, Vineland LOR 2C0 vineland.com | +1 (888) 846-3526 | @vinelandestates **PEI LOBSTER ARANCINI**

Shallot. Served with Sparkling Pinot Meunier, one of the primary varietals in celebrated French

champagne – a rare find in Ontario! **FEATURED WINE: 2021 Sparkling Pinot Meunier** FEATURED CHEF: George Ward, Vineland Estates Winery Restaurant

FEATURED MOCKTAIL: Leitz - Zero Alcohol Sparkling Rose Indoor Tasting | Groups 8+ welcome with reservation.

(26) WAYNE GRETZKY ESTATES

1219 Niagara Stone Road, Niagara-on-the-Lake LOS 1J0 mywinecountry.com | +1 (844) 643-7799 | @waynegretzkyestates

DIVE INTO OUR CRISPY COD AND CHIPS

Crispy Breaded Cod and Chips with Salt and Vinegar Aioli, served with Wayne Gretzky Brut. Vegan, Vegetarian, Gluten-Free & Dairy Free options available.

FEATURED WINE: Wayne Gretzky Brut **FEATURED CHEF:** Maurice Desharnais Indoor Tasting | Groups 8+ welcome with reservation.



Reservations required

Link to reserve included in ticket confirmation email or can be found on the Discovery Pass Pairings Page on niagarawinefestival.com.

Please contact the winery directly if the "RESERVE" symbol does not show up beside

Please note, reservations must be made for groups of 8 or more at all wineries.



Wineries with this icon are included in either the Benchlands or the Niagara-on-the-Lake Discovery Pass with Shuttle.





