



share a glass

With Us

Fall/Winter



Wine from China?

Perusing wine statistics is a fun past time of mine. Interestingly, there has been a tonne of hype around China becoming a grand market for wine sales, because of its sheer size. Even securing 1% of the wine market share is a coup considering China's population is pushing 1.3 billion.

Another interesting development over the last few years is the bulk export of wine and grapes from wine producing countries to China. Chile leads the bulk export market into China, so, they say that if you are wondering about the quality of a vintage exported from China, look to Chile. Unfortunately, there are no quality standards in China and it is common to find coloured juice posing as wine. The question is, is it wise to bulk export to China when the wine industry, in most wine producing nations, is so stringent with wine production rules and regulations?

Wine bottle export is a miniscule blip into China, because of the cost, but there is an expanding middle and upper class market that enjoys wine and will pay the exorbitant fees associated. Luckily, Icewine is one of the favourites and as of 2006, 70% of the wine exported to China from Canada was Icewine. Fantastic, but with more Icewine saturating the Chinese market, the more chances of fraud – in the past few years there have been wines bottled, stating Icewine style and Canadian Icewine, therefore taking two steps back in the branding of Icewine in China.

Statistics show that in 2011, fortified and sweet wines will remain the dominant wine style choice for China. France, already ranked as the #1 bottled wine imported into China – whose to say in two years, Canadian Icewine can't have a prevailing brand within China? It is going to be a long and arduous battle for market share, but I think the battle is well worth it.

The Gourmet Food and Wine Expo

Once again, the Gourmet Food and Wine Expo did not disappoint. For those of you who made it out, did you choose a favourite wine?

Christine's Pick of the Show

Treana Red, Paso Robles, California

A luscious Bordeaux blend of Cabernet Sauvignon, Merlot and Syrah, this wine is exploding with fruit driven intensity of black current and raspberry jam. Hints of white pepper peak through the fruit followed by an elegant and well balanced finish. This wine can be purchased through Vintages for roughly \$40. Definitely not a cheap wine, but is an

outstanding wine, especially when you pair it with a Geai Bleu crusted tenderloin with mashed potatoes... Yummy.

Niagara Icewine festival

If you haven't had the opportunity to partake in [Niagara's Icewine Festival](#), then you must make a point of doing it next year. We had the pleasure of attending in -13 C temperatures, but the Icewine and comfort food kept us going. We were especially impressed with Pulled Pork in a Yorkshire Pudding that Cave Springs had created for the event. We paired this indulgent snack with Fielding Estate Winery's Riesling Icewine. Considering the caramelized onions on top of the pulled pork were sautéed in Cave Spring Cellar's Vidal Icewine, the Vidal is an obvious pairing as well.

I was unable to find the recipe, but being a big fan of Tyler's Ultimate on the Food Network, I found a fabulous Yorkshire Pudding recipe that everyone should try.

Tyler's Ultimate Yorkshire Pudding

3/4 cup all-purpose flour

1/2 teaspoon salt

3 eggs

3/4 cup milk

1/2 cup pan drippings from roast prime rib of beef (or drippings from a Pork Butt)

Directions

Preheat the oven to 450 degrees F.

Sift together the flour and salt in a bowl. In another bowl, beat together the eggs and milk until light and foamy. Stir in the dry ingredients just until incorporated. Pour the drippings into a 9-inch pie pan, cast iron skillet, or square baking dish. Put the pan in oven and get the drippings smoking hot. Carefully take the pan out of the oven and pour in the batter. Put the pan back in oven and cook until puffed and dry, 15 to 20 minutes.

Share a Glass Events

Two fabulous events have passed – [Share a Glass at the Fine Wine Reserve](#) and [Share a Glass at the Drake Hotel](#).

Everyone stay tuned for our next wine event – We will post the details of the event shortly.

Share a Glass!