



WRAPPED UP *in the Valley*

November 11 / 12, 18 / 19, 25 / 26, 2017

Two days, 25 incredible sip & taste experiences brought to you by the Twenty Valley Wineries

Explore our wineries with Wrapped Up in the Valley

Regular Passports: \$44.25

Designated Driver Passports \$30.00

Sunday Passport \$44.25

Join us for your choice of three weekends of exceptional wine and food pairings at 25 of the Twenty Valley wineries. Your passport entitles you to visit 25 wineries where you will enjoy a glass of wine paired with a delicious dish. Wrapped Up is the perfect way to explore the Twenty Valley and stock up on some incredible VQA wines. As an added bonus assemble your own Wrapped Up Cookbook by collecting recipe cards at each stop along the way. See page two of this information package for all the wine and food pairings offered during this year's Wrapped Up. Your passport is valid for one taste-filled weekend.

Added Experiences

Wrapped Up offers more this year!



www.wateringcan.ca

Bring your *Wrapped Passport* into The Watering Can Flower Market in Vineland and you will be able to create your own Christmas arrangement with a \$5 donation to hospices in Niagara! Allow 15-20 minutes to create your masterpiece. Watering Can designers will be on hand to help you out! **Available on Saturdays only from 10 am to 3 pm.**

Sunday Passport

Interested in expanding your Wrapped Up experience throughout the month? Then the Sunday passport is for you. Introducing the SUNDAY Locals Passports. With this passport you are entitled to attend Wrapped Up ANY of the Sundays it is offered. Passports for this type of experience are \$44.25 (+HST).

Hitch a Ride

Let our transportation partners transport you around the Wrapped Up route.



\$93.25 (+HST)

Departing from the Twenty Valley Tourism Association Office in Vineland, tour the Wrapped-Up route with DanNel Transportation.

Price is \$93.25 +HST per person (includes one seat on the shuttle (for one day) and one passport). NOTE: Add \$48.00 + HST for another day of shuttle service. Buses depart at 10:30 am sharp from 4890 Victoria Ave. N., Vineland L0R2E0.

To book your spot contact DanNel directly and ask for Brian 905-934-1124 or Gary 905-401-2311.

ON THE PALATE

featured wine and food pairings



Twenty Valley West

Angels Gate Winery

2014 Cabernet Merlot | Beef Sliders Topped with Mushroom & Swiss Cheese by Chef Sherry Hobers

De Sousa Wine Cellars

Seasons Vidal Icewine | Icewine soaked Apricots & Roasted Peach Squares

Fielding Estate Winery

2016 Rock Pile Red | Bacon, Cheddar & Caramelized Onion Palmier by Sweetie Pie's Bakery

The Good Earth Food and Wine Co.

2015 Chardonnay | Quebec Inspired Split Pea Soup with Garlic Croutons, by Executive Chef Andrew Thorne

GreenLane Estate Winery

2013 Chardonnay or 2013 Cabernet | Cranberry BBQ Sauce Turkey Sliders

Kacaba Vineyards and Winery

2016 Cabernet Franc | Tantalizing Tandoori & Captivating Cabernet Franc by Chef Stephen Del Col

London Born Wine Co.

2016 Holborn Gamay Noir | Stuffed English Style Yorkshire Pudding by Chef Corey

Mike Weir Winery

2016 Chardonnay | Gunn's Hill Five Brothers Cheese, Leek & Double Smoked Bacon Tart by Chef Imant Malins

Peninsula Ridge Estates Winery

2015 Beal Vineyard Reserve Merlot | Reserve Merlot and Juniper Scented Venison Stew, by Chef Matt Hemmingsen

Redstone Winery

2012 Pinot Noir | Confit Duck Croquettes with Blackberry Mustard by Chef David Sider

Tawse Winery

2013 Cabernet | Best Beef Bourguignon by Chef Jesslyn Collins

Vineland Estates Winery

2015 Castaway Rose | "VEW" Reuben Brisket Pastrami, Baby Swiss, Bourbon Sauerkraut & Russian Dressing by Chef Justin Downes

Vieni Wines & Spirits

Merlot Private Reserve or Red Trillium Ripasso | Pastis Ragu Alla Bolognese

Twenty Valley East

13th Street Winery (Saturdays only)

2016 Cabernet Merlot | Are you game? Wine & Mustard Chili with Wild Game by Chef Alex Barron

Calamus Estate Winery

2013 150 eh Red | Triple Chocolate Cayenne Bacon Brownie

Cave Spring Cellars

2015 Cabernet Franc Niagara Escarpment | Mushroom Bourguignon by Chef Jason Williams

Creekside Estate Winery

2015 Shiraz Cabernet | Winemaker's Red Wine Hot Chocolate

Di Profio Wines

2014 Oaked Chardonnay | Gourmet Mac & Cheese by Chef Kevin Mitchell

Flat Rock Cellar

Pinot Noir | BarrelShed No. 1 Beer Braised Italian Sausage with Potatoes by Chef Stephen Del Col of Zooma Caters

Harbour Estates Winery

2016 Cabernet Sauvignon | Fudgy Dark Chocolate Brownies

Henry of Pelham Family Estate Winery

Estate Gamay & Estate Sauvignon Fume Blanc | Festive Squash Soup with Goat Cheese & Walnuts by Chef Olivia Reid

Hernder Estate Wines

2015 Chardonnay | Creamy Chicken Stew by Chef Mick

Rockway Vineyards

2015 Rock Pile Red | Mushroom Stuffed with Lamb by Chef Stefan Olk

Stoney Ridge Estate Winery

2016 Pinot Noir | Mini Twice Baked Potato with Caramelized Onion, Mushroom & Avonlea Cheddar by Chef Imant Malins

Sue-Ann Staff Estate Winery

Riesling Loved by Lu | Grill-a-Cheese-a with La Bella Sue-Anna's Broo-SKET-ta Preserve by Sue-Ann Staff

MAKE IT A WEEKEND

Accommodations



B&B's

Bonny Bank Bed and Breakfast, Vineland

1.888.889.8296 | www.bonnybank.ca

A fabulous place to stay on the bank of Twenty Mile Creek. Just 3 minutes away from Jordan Village. Rooms start at \$125 per night with breakfast is included.

Haven of Hope Farm Bed & Breakfast, St. Catharines

905.682.0059 | www.havenofhopefarm.ca

Haven of Hope offers 12 acres of beauty and tranquility on a working sheep farm, nestled in the Niagara Escarpment. Book an apartment suite and enjoy a farm style breakfast for \$175 per night.

House by the Side of the Road, Beamsville

905.517.2888 | www.bbhousebythesideoftheroad.com

Imagine relaxing in a parlour, enjoying a full country-style breakfast in the garden dining room or sipping a glass of wine on the patio or veranda. Rooms start at \$160 per night breakfast is included.

Orchard Croft Boutique Country Retreat, Jordan

1.855.622.2632 | www.orchardcroft.ca

Designed to be a private sanctuary to the soul, a place to rest, inhale and recharge in comfort and privacy. Enjoy a Wrapped Up special by booking your 2-day minimum stay starting at \$150/night and receive a 2-course casual dinner and a shuttle drop off and pick up!

Vieni Estates Bed & Breakfast, Beamsville

905-563-6521 | www.vieni.ca

Unwind, relax and enjoy an oasis amongst 175 acres of discovery and delight. This beautiful home boasts recently renovated luxurious suites with fine finishes, and a view of Vieni vineyards from every room. Rooms start at \$150 per night with Continental Breakfast included.

Hotels

Best Western Hotel & Conference Centre, St. Catharines

1.866.934.8004 | www.heartofniagara.ca

We take pride in welcoming you to our hotel located in the heart beat of Niagara, St. Catharines.

Comfort Inn, St. Catharines

1.888.635.9125 | www.choicehotels.ca

This St. Catharines hotel's convenient location provides easy access to all major attractions in the area.

Days Inn Fitness Hotel, St. Catharines

1.877-688-2324 | www.heartofniagara.ca

Your home away from home. Conveniently located in the heart of the Niagara wine region. Recently expanded Energy Fitness.

Four Points by Sheraton, St. Catharines

1.866.716.8133 | www.fourpointsstcatharines.com

We're the perfect place for your Niagara adventure. Enjoy stretching out in our spacious St. Catharines accommodations with all the extras you'll love.

Holiday Inn & Suites Parkway Conference Centre, St. Catharines

1.877.688.2324 | www.heartofniagara.ca

Perfectly located minutes from downtown St. Catharines and the heart of Niagara we offer the perfect base to enjoy your Wrapped Up weekend

Inn on the Twenty, Jordan Village

1.800.701.8074 | www.innonthetwenty.com

Twenty-four unique suites with an inviting mix of features such as private gardens, spacious whirlpool tubs or original wooden beamed ceilings.

Jordan House, Jordan Village

1.800.701.8074 | www.jordanhouse.ca

Featuring 14 modest boutique style rooms with Queen sized beds, LCD TV's, high speed internet.

Ramada Beacon Harbourside Inn & Suites, Jordan

1.888.823.2266 | www.ramadabeacon.com

Each room overlooks the marina and offers a spectacular view of Lake Ontario from either a balcony or patio. Easy access to the QEW