

May 8th, 2013

## **INTERNATIONAL CHARDONNAY DAY-MAY 23<sup>rd</sup>, 2013** **CELEBRATE WITH US AT INNISKILLIN**

featuring

**Food Network Chef Lynn Crawford**  
**Inniskillin Estate Chef David Penny**  
**Jackson-Triggs Estate Chef Tim Mackiddie**

**Inniskillin Niagara Estate Wines** is hosting a **Chardonnay Celebration** on a day where wine lovers around the world will come together to participate in and celebrate the third annual **Chardonnay Day**. Niagara produces stunning Chardonnays within our cool climate region. Rediscover why so many people love this wine or simply reaffirm your own love of Chardonnay!!

What better way to welcome Spring and Summer.

For other Chardonnay Day Celebrations and information regarding Niagara's third annual **i4C (International Cool Climate Celebration) July 19-21, 2013** check out [www.coolchardonnay.org](http://www.coolchardonnay.org)

### **FOOD, FUN AND CHARDONNAY**

**WHERE: The Piazza and in Founders' Hall, Inniskillin (1499 Line 3, Niagara-on-the-Lake)**

**WHEN: Thursday, May 23<sup>rd</sup> between 11:30-8:30pm (reservations not required)**

### **WHAT'S HAPPENING??**

#### **EAT\***

1. **Inniskillin Market Grill and Smokehouse and Oyster Bar:**

-hot, juicy burgers live from the grill with wine country condiments along with Chardonnay smoked chicken.

-a selection of seasonally inspired salads and Poutine with smoked cheese sauce.

-East coast oysters with Chardonnay mignonette and wine inspired garnishes.

2. **Partners:**

**Tide & Vine Bar:**

-featuring half lobster tail, BBQ'd with Chardonnay butter; chilled and cracked lobster claw with lemon aioli; melon gazpacho with cold water shrimp and sheep feta.

**Niagara Specialty Foods Bar:**

-featuring Porchetta and cheese & charcuterie by Mario Pingue.

\*\$2.50 - \$10 per item; purchase tokens

**SPECIAL ADVANCE PURCHASE OF TOKENS ON LINE:**

\$25.00 worth of wine and food tokens for \$20

<http://www.greatestatesniagara.com/Store/Inniskillin-Chardonnay-Day>

## TASTE\*

**Chardonnay Wine Bar:** by the glass or sample  
- featuring Inniskillin, Jackson-Triggs and Le Clos Jordanne

## MEET

### **Chef Lynn Crawford:**

**Meet and chat** with **Chef Lynn Crawford**- Food Network Chef, owner of Ruby Watchco & Ruby Eats, Toronto; cookbook author; star of the hit show "Pitchin' In".

**Book signing** with Lynn Crawford with her book Pitchin' In-great recipes from the ultimate road trip, and more!

**Food Demos**- includes complimentary food and Chardonnay sampling.

**1:00 pm Jackson-Triggs Estate Chef Tim Mackiddie**-Smoking Demo with Chardonnay brined chicken.

**3:00 pm Chef Lynn Crawford**- Cheesecake in a Jar with Chardonnay & Vanilla-Poached Cherries.

**5:00 pm Inniskillin Estate Chef David Penny**-Oyster Demo with featuring wine inspired accompaniments.

**7:00 pm Chef Lynn Crawford**- Cheesecake in a Jar with Chardonnay & Vanilla-Poached Cherries.

## RELAX

Live music- 4:00 pm-8:30 pm-relax and enjoy with your friends and family on The Piazza at picnic tables and Muskoka chairs surrounded by vineyards.

**The Inniskillin Market Grill and Smokehouse** will be launching the weekend before and after with the added Chardonnay focus while our core menu continues weekends in May and June then daily July, August, September.

### **Contact:**

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