

FOR IMMEDIATE RELEASE

A WINEMAKER, A CHOCOLATIER, AND A CHEF? OH MY!

Inniskillin Wines partners with SOMA Chocolatemakers: the dream gift for the ultimate foodie on your list



Toronto, ON (November 5, 2012) – It’s not every day that you see a culinary collaboration between a winemaker, a chocolatier, and a chef – and yet, pairing wine with chocolate seems so natural. Inniskillin winemaker Bruce Nicholson has partnered with Toronto-based chocolatemaker SOMA to bring together a menu of their finest Canadian creations for the food lover on your list. After an extensive (and fun!!) tasting process, five wonderfully matched pairings were selected, each with its own distinctive flavour palette.

“Inniskillin wines are all about celebrating artisans who are committed to their craft,” said Franco Timpano, Director of Marketing,

Inniskillin. “We paid close attention to the flavours, textures, and quality of the SOMA chocolates and Inniskillin wines. This pairing of culinary connoisseurs was so inspiring to our Estate Chef David Penny that he created his own menu of recipes infused with SOMA chocolate.”

WHAT FLAVOUR OF FOODIE ARE YOU? CUSTOMIZE YOUR GIFT WITH THE PERFECT PAIRING:

1. FOR THE BOLD-FACER

Inniskillin Cabernet Franc + SOMA Madagascar 70%

For the foodie who enjoys a full-bodied wine, the Cabernet Franc’s generous fruit aromas of raspberry and blackberry are the ideal accompaniment to the big red fruit notes of the Madagascar chocolate.

Inniskillin 2011 Niagara Estate Collection Cabernet Franc \$14.95 at the LCBO, Wine Rack and online at

www.greatesstatesniagara.com

SOMA Madagascar 80g bar \$8.25 in store at Distillery Historic District, 32 Tank House Lane, or 443 King Street West and online at

www.somachocolate.com

2. FOR SOMEONE A LITTLE SPICY

Inniskillin Late Autumn Riesling + SOMA Dark Fire 66%

The hint of Riesling sweetness is offset by the spicy aromas and textures of the Dark Fire chocolate – just right for that special someone with a real zest for life. A floral

bouquet is abundant on the nose, with the heat of cinnamon, chili, and ginger coming on at the end for a lingering finish.

*Inniskillin 2011 Niagara Estate Collection Late Autumn Riesling \$12.95 at the LCBO, #219543, Wine Rack and online at www.greatesstatesniagara.com
SOMA Dark Fire 66% 80g bar \$8.25 in store Distillery Historic District, 32 Tank House Lane, or 443 King Street West and online at www.somachocolate.com*

3. FOR THE MYSTERIOUS ONE

Inniskillin Pinot Noir + SOMA Dark Blend 64% Peruvian Dark Chocolate

Dark decadence is the focus of this pairing, with the Pinot Noir's rich berry aromas providing the perfect complement to the robust flavour and subtle sweetness of the Peruvian dark chocolate.

*Inniskillin 2011 Niagara Estate Collection Pinot Noir \$14.95 the LCBO, #261099, Wine Rack and online at www.greatesstatesniagara.com
SOMA Dark Blend 64% Peruvian Dark Chocolate 80g bar \$6.00 in store at Distillery Historic District, 32 Tank House Lane, or 443 King Street West and online at www.somachocolate.com*

4. FOR THE TRADITIONALIST

Inniskillin Oak Aged Chardonnay + SOMA Costa Rican Milk Chocolate 32%

The tropical fruit aromas of this wine are enhanced by the buttery texture of the milk chocolate blend. Soft oak marries with creamy vanilla components, making for a scrumptiously balanced palette – ideal for the quintessential chocolate and wine lover.

*Inniskillin 2010 Niagara Estate Collection Oak Aged Chardonnay \$14.95 the LCBO, #317768, Wine Rack and online at www.greatesstatesniagara.com
SOMA Costa Rican Milk Chocolate 32% 80g bar \$6.00 in store at Distillery Historic District, 32 Tank House Lane, or 443 King Street West and online at www.somachocolate.com*

5. FOR THE INDULGER

Inniskillin Vidal Icewine + SOMA Caramel Cream Kiss

This mix of luscious Vidal Icewine and creamy milk chocolate ganache is sure to delight even the most luxurious of palettes. Both reflecting the pinnacle of craftsmanship in their field, this is a match of superior quality that will prove irresistible to anyone on your list with a sweet tooth.

*Inniskillin 2008 Vidal Icewine 200ml \$26.95 the LCBO, #990895, Wine Rack and online at www.greatesstatesniagara.com
SOMA Caramel Cream Kiss \$2.00/truffle in store at Distillery Historic District, 32 Tank House Lane, or 443 King Street West and online at www.somachocolate.com*

To access the high-res image: <http://tinyurl.com/a7hhz62>



THE CHEF'S MENU
Inniskillin Estate Chef David Penny SOMA chocolate-infused treats

Celeriac soup with porcini Mayan chocolate dust
(pair with Inniskillin Oak Aged Chardonnay)
Pulled chicken slider with red wine chocolate BBQ sauce
(pair with Inniskillin Cabernet Franc)
Cocoa cured duck breast with a red onion confit
(pair with Inniskillin Pinot Noir)

To access the full recipes: <http://tinyurl.com/dy79oe9>

ABOUT INNISKILLIN WINES

The combined efforts of the Inniskillin winemaking team and the viticulture team keep Inniskillin focused on consistently producing top quality VQA wines. Inniskillin Wines, established in 1975 by co-founders Donald Ziraldo and Karl Kaiser, is Canada's premier estate winery producing truly distinctive and elegant wines from premium grape varieties grown in Canada. In January of 2007 Winemaker Bruce Nicholson arrived at Inniskillin after Kaiser's retirement and is carrying on the tradition of excellence and innovation. Inniskillin has vineyards in the Niagara Peninsula in Ontario and the Okanagan Valley in British Columbia. Inniskillin has gained international recognition for its award winning Icewines and can be found in over 73 countries around the world. Inniskillin is proud of the role it has played and continues to be one of the rising stars in bringing recognition to Canada as part of the international success of Canadian wines. For more information, visit www.inniskillin.com

ABOUT SOMA CHOCOLATEMAKERS

Soma Chocolatemaker is one of the few artisan chocolatmakers in North America making chocolate in small batches directly from the cacao bean. They buy their cocoa beans from plantations around the world including Conacado from the Dominican Republic, organic Sambirano from Madagascar organic from Costa Rica, and Panama. Voted "best chocolate" in Toronto Life magazine and NOW magazine. For more information, visit www.somachocolate.com

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