

Taste Trail




presented by

Prince Edward County



www.tastetrail.ca

A glass of white wine and a bunch of green and red grapes. The glass is partially filled with a golden liquid, and the grapes are a mix of green and red, some in focus and some blurred in the foreground.

savour the experience

Take the time to Taste the County™ and meet the local personalities whose passion and understanding of good food and wine is reflected in the award-winning cuisine, plentiful market gardens, local specialties and picturesque wineries.

This remarkable group of people invites you to share their bounty and experience a slower pace of life in a bucolic country setting steeped in history.

Tour the meandering back roads and discover the authentic tastes of Prince Edward County and the people who pour their creative energies into what has become the Taste Trail.

Taste Trail welcome



Something extraordinary is going on in Prince Edward County, catching the imagination of everyone who loves great food and wine. There's a sense of excitement in the air, of a new beginning for this historic corner of the province. Families who have farmed here for generations are working alongside recently arrived wine growers, chefs and culinary entrepreneurs with one common purpose in mind. It's not so much gold or glory (though I'm sure that both would be welcome) as a passion for quality and a deep-felt desire to bring out the best the land has to offer. The vision is theirs but those of us who come to visit reap the rewards. We take the Trail, we taste the County's unique wines and produce and find out first hand what all the fuss is about. What a privilege to share the adventure!

James Chatto



Fresh... Seasonal Tastes!

Check out what's 'in season' at www.tastetrail.ca and at participating Taste Trail locations. As the seasons change, our wineries, restaurants and shops highlight fresh County flavours, vintages and products. Our local menus reflect the abundance of the land; our wine lists celebrate the richness of our vineyards and our shops overflow with the freshness of the season.



Re-visit us on-line to see what's in season. Drop by and enjoy any one of the twenty-four locations on the Taste Trail or call ahead to plan your visit.

For Taste Trail information call 1-866-845-6644 or visit www.tastetrail.ca

For general visitor information about Prince Edward County call the Prince Edward Chamber of Tourism and Commerce at 1-800-640-4717.



wheelchair accessible, member of the Wine Council of Ontario, public washrooms, waterfront location, picnic tables, CAA rating, kids menu, member of Ontario's Finest Inns, member of Ontario's Finest Inns • Spas, member of VQA, member of Grape Growers of Ontario, member of Spas Ontario, member of Resorts Ontario, Wine Spectator Award

Taste Trail



1 The father/daughter team of Bob and Caroline Granger has poured their passion for viticulture and their love of Prince Edward County into what is undoubtedly one of the grand wineries in the region. With 50 acres of vineyards, a pastoral setting and a dramatic tasting room/barn, 'The Grange of Prince Edward Estate Winery' is the Loyalist version of a French wine estate – complete with rich textures, historical outbuildings and old-world ambiance. Drop in for wine tastings, tours and light gourmet fare with an emphasis on local ingredients. Open daily.

The Grange of Prince Edward Estate Winery

990 Closson Rd., Hillier – 613.399.1048

www.grangeofprinceedward.com

CAROLINE GRANGER – PRESIDENT & CEO



2 A reflection of the true nature of the County, this charming winery is housed in a circa 1880s heritage barn that has been restored and refurbished to accommodate a tasting room, a shop offering a connoisseur's selection of exclusive wine accessories, crystal and glassware as well as the processing facilities. Deborah Paskus, one of Canada's premier winemakers is using centuries-old European traditions to create the exceptional Pinot Noirs and Chardonnays that the County is building its reputation on. Visitors are invited for daily tastings mid-May to mid-October.

Closson Chase Vineyards

629 Closson Rd., Hillier – 613.399.1418

www.clossonchase.com

DEBRA PASKUS – WINEMAKER



discover the intriguing **people** and the unique **places** that dot the landscape along the Prince Edward County Taste **Trail**



3 Located in the heart of the Hillier Wine District, 'Rosehall Run Vineyards' offers an intimate, authentic look at viticulture in the County. Visit our 15 acres of skillfully tended vineyard. Taste our latest releases while touring the winemaking facilities. Winner of the 2006 Prince Edward County Artevino award for winemaking excellence and recipient of numerous international awards, winemaker Dan Sullivan has established a reputation for consistent, high quality wines from estate grown fruit.

Rosehall Run Vineyards

1243 Greer Rd., Wellington – 613.399.1183

www.rosehallrun.com

DAN SULLIVAN – WINEMAKER/VITICULTURALIST



4 'Carmela Estates Winery', the pride of Prince Edward County, now in its seventh growing year, is one of the largest in Ontario's newest growing region. 'Carmela Estates Winery' produces wines that express the nature of our Terrior, and are accessible to all palates. Carmela offers guests a complete County wine experience including daily wine tastings, tours and seasonal menus in our loft dining room, 'The Vines Restaurant' or on our patio overlooking the vines. Wedding/ Corporate/Family facilities on site and catered in house.

Carmela Estates Winery

1186 Greer Rd., Wellington – 613.399.3939

www.carmelaestates.ca

ROBERT THOMPkins – OWNER



Taste Trail



5 'Sandbanks Estate Winery' is situated along the picturesque shores of Lake Ontario, minutes west of the village of Wellington, in the heart of beautiful Prince Edward County. The combination of sand, clay and limestone soil provides ideal grape growing conditions and adds unique minerality to our wines. 'Sandbanks Estate' wines are a labour of love and created for your enjoyment. Cheers! Open Friday, Saturday, Sunday 11am to 5pm and by appointment.

Sandbanks Estate Winery

17598 Loyalist Pkwy., Wellington – 613.399.1839

www.sandbankswinery.com

CATHERINE LANGLOIS – OWNER/WINEMAKER

SANDBANKS
ESTATE WINERY



6 Cool climate grape growing produces whites that are delicate, or nervy reds that range from lighthearted to serious – but in the County you first need to survive the winter. Committed to producing authentic County wines, owners Vida Zalnierunas and Richard Johnston completely bury their 20 acres of vines grown on an exclusive ridge of ancient beach soil. The winery is located in a glorious and storied setting where an early settler built stone cairns so that he could always find his way home. The wine shop and winery are housed in a cluster of historic buildings overlooking Lake Ontario. Open daily in the summer, 11am to 6pm. Open weekends spring and fall.

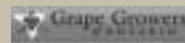
By Chadsey's Cairns Winery

17432 Loyalist Pkwy. (Hwy. 33) Wellington – 613.399.2992

www.bychadseyscairns.com

RICHARD JOHNSTON – CO-OWNER

BY
Chadsey's
CAIRNS



grazing sheep share the **countryside** with plump **grape vines**, fragrant fruit trees and a patchwork of pastoral meadows



7 Originally a foundry built in the 19th century, this tastefully restored Inn entices visitors to relax and savour upscale dining in the restaurant or at the outdoor restaurant/bar where guests dine alfresco on the shoreline of Lake Ontario. Experience a sunset shimmering over the lake while sipping one of the many County wines on the Inn’s extensive wine list and linger over the inspired cuisine. Open to guests as well as the public, the restaurant focuses on the simplicity and freshness of a market menu and celebrates the diversity of regional cuisine. The Inn is an ideal starting point for day trips to the wineries in the vicinity. Open year round.

The Devonshire Inn On The Lake

24 Wharf St., Wellington – 1.800.544.9937 or 613.399.1851
www.devonshire-inn.com

KEVIN MCLENNAN – CHEF



8 A visit to ‘Huff Estates’ clearly demonstrates this is no ordinary winery. This high-tech winery is partially built into the landscape and offers visitors a view of the rolling estate through floor-to-ceiling windows. A well-appointed garden and Zen waterfall are juxtaposed against the concrete and steel buildings. Winemaker Frédéric Picard utilizes his knowledge of fine French wines to produce classic Bordeaux varieties including Merlot and Cabernet Sauvignon as well as more traditional white wines such as Chardonnay, Riesling and Pinot Gris. Open year round.

Huff Estates Winery/The Inn at Huff Estates

2274 County Rd. 1 (at corner of Hwy. 62) Picton – 613.393.5802
www.huffestates.com

FRÉDÉRIC PICARD – WINEMAKER



Taste Trail



Angéline's
restaurant • inn • spa

9 Indulge in the pleasure of fine dining at 'Angéline's', where Austrian chef Willi Fida adds a touch of European flair to each mouthwatering dish. The menu varies to include the best local, seasonal ingredients and organic products, and an extensive wine list offers fine pairings from around the world and from the County. Bite into a decadent dessert or Viennese pastry and relax in the ambience of an old Victorian home. Stay in one of nine well-appointed rooms and have it all at your fingertips. A visit to the County is incomplete without dining at 'Angéline's', the landmark restaurant of Prince Edward County since 1988.

Angéline's Restaurant, Inn & Spa

433 Main St., Bloomfield – 1.877.391.3301 or 613.393.3301

www.angelinesinn-spa.com

WILLI FIDA - OWNER



Slickers

10 'Slickers' is an ice cream lover's dream. Pat and Marie create all natural homemade ice cream that is made fresh daily. Discover the true natural flavour of the freshest County products: rich cream, cherries, raspberries, strawberries, pumpkins, grapes, cantaloupes and rhubarb to name just a few. Indulge in a sinful chocolate cone or a devilish mocha fudge mud. How about a scoop of apple pie ice cream loaded with chunks of fresh homemade apple pie, pastry and all? Or the flavour memory of roasted marshmallows over an open fire? The atmosphere will take you back to your childhood when you lingered at the counter and made mouth-watering choices. Open daily.

Slickers County Ice Cream

271 Main St., Bloomfield – 613.393.5433

PAT HACKER & MARIE FRYE - OWNERS



visit a **roadside market** and delight in the sweetness of just-picked fruit or the pure **flavours** of freshly harvested **vegetables**



11 'The Bloomfield Carriage House Restaurant', in the heart of Prince Edward County is located close to quaint boutique shops, luxurious country inns and many developing wineries. Enjoy award winning cuisine prepared using only the finest ingredients featuring organic and local produce. Our wine list has been prepared by our resident sommelier to further elevate your dining experience. Sample local and international wines by the glass as we take care of you. Make sure to visit the 'Marshmallow Room' offering artisan breads and pastries. Seasonal hours.

The Bloomfield Carriage House Restaurant

260 Main St., Bloomfield – 613.393.1087

www.bloomfieldcarriagehouse.com

SCOTT KAPITAN AND JACKIE VICKERS - OWNERS



Carruthers

12 Sumptuous 'Carruthers' Chocolate Truffles are the star attraction at The County Chocolatier. How does Amaretto or sweet cherry marinated in Kirsch sound? Yes, heavenly! These decadent treats are hand crafted on location from the purest ingredients and the finest Belgian chocolate. And they serve creamy, velvety-smooth ice cream from Kawartha Dairy, famous since 1930. Their specialty coffees and whole beans are organic, shade grown and fairly traded. Try one of their organic teas or cooling ice beverages. Relax in the charming coffee lounge or on the patio, then browse a tantalizing selection of gourmet specialty foods and gifts. Open daily.

Carruthers, The County Chocolatier

254 Main St., Bloomfield – 613.393.5664

www.carrutherschocolate.com

WAYNE CARRUTHERS - OWNER



Taste Trail



13 'The Restaurant On The Knoll Overlooking The Sandbanks At West Lake' is a casual yet elegant spot to enjoy a meal year-round. Located on the beach and overlooking West Lake, 'The Knoll' offers a large dining room, a screened verandah, 'The Sandbar' lounge, and an open-air patio. Executive Chef, Scott Brindley features fresh local produce from neighbouring Green Ridge Farms, and offers local specialties such as maple syrup, emu, lamb, wine and cider.

The Restaurant On The Knoll Overlooking The Sandbanks At West Lake (Located at isaiah tubbs resort)

isaiah tubbs resort, West Lake Rd., County Rd. 12, Picton
 Restaurant 613.393.2063 – Resort 1.800.724.2393
www.isaiahtubbs.com

SCOTT BRINDLEY – EXECUTIVE CHEF



14 'The Waring House' has a long-standing reputation for exceptional cuisine. Linger over a gourmet dinner in 'Amelia's Garden' dining room or stop by the 'Barley Room Pub' for casual fare and toe tapping entertainment on Wednesdays and weekends. The menus and the wine lists celebrate the unique County flavours and vintages. 'The Waring House Cookery School' caters to all levels of abilities from basic to gourmet and teaches hands-on 'recreational' cooking classes with an emphasis on the wide range of local Prince Edward County specialties available seasonally. Open year round.

The Waring House Restaurant, Inn, Conference Centre and Cookery School – 395 Sandy Hook Rd. (at corner of Hwy. 33), Picton – 1.800.621.4956 or 613.476.7492

www.waringhouse.com

LUIS DE SOUSA – EXECUTIVE CHEF



wind your way down an **undiscovered** road, linger in a bustling **café**, or enjoy an intimate **dinner** for two in a quiet bistro



15 'Black Prince Winery', named in honour of Prince Edward, son of King Edward III, sets itself apart by featuring wines from many separate Prince Edward County vineyards/Terroir. Wines crafted from these Terroir include Hillier Pinot Noir, Bella Vigne Geisenheim and Zweigelt, Black Prince's own Chambourcin, and Cabernet Franc to name a few. Visitors will be enchanted by the medieval touches found throughout 'Black Prince Winery' when stopping in for wine tasting and tour of the expansive facility and grounds.

Many Terroir – One Winery.

Black Prince Winery – 13370 Loyalist Pkwy. (Hwy. 33), Picton
1.866.470.9463 – 613.476.4888 – www.blackprincewinery.com

GEOFF WEBB – GENERAL MANAGER



16 'Buddha Dog'™ was founded on a very simple philosophy – showcase the best regional flavours with our famous mini, gourmet hotdogs.

We start with a 100% aged beef hotdog, handmade by Wellington's Ted Aman in a fresh baked bun from Picton's Pastry House. You add Black River Cheese, and top with seasonal sauces like Suzanne Latchford's Roasted Red Pepper Jelly, Lili Sullivan's Spicy Jerk, or Buddha's Tomato Basil Balsamic. One bite and you'll understand why 'Buddha Dog'™ is "Making you one with Everything In The County.™"

Winner of two 2005 Taste! Regional Cuisine Awards.

Buddha Dog™

173 Main St., (back of Gilbert & Lighthall), Picton – 613.476.3814
www.buddhafoodha.com

ANDREW HUNTER – CO-FOUNDER, NELL CASSON – MANAGER



Taste Trail



17 'The Bean Counter Café' is a small gourmet coffeehouse located in downtown Picton, offering fair trade organic coffee, herbal teas, iced drinks and delicious desserts. Twenty-four flavours of homemade Italian ice cream are made right on the premises using fabulous locally grown ingredients – including sour cherries, strawberries, rhubarb, blackberries and pure County maple syrup. This is an ideal spot to meet a friend for a light lunch or bring in the whole family and enjoy this cozy cheerful café. Open daily.

The Bean Counter Café

14 Elizabeth St., Picton – 613.476.1718

www.beancountercafe.com

BRAD LYND – OWNER



18 'Regent Café', located in the historic Regent Theatre building in Picton, is the place to socialize over a latte or a cooling drink, maybe with a sweet treat. Indulge in our fine desserts and pastries, tempting entrées or customized wraps and sandwiches on freshly baked specialty bread or croissants. 'Regent Café's' exceptional desserts, and the featured lamb and vegetable pies made from seasonal County ingredients are created by award-winning local chefs. Join us for a Taste!

Regent Café

222 Main St., Picton – 613.476.9833

www.regentcafe.com

JUDY EDWARDS – OWNER

Regent Café

escape for a day, a **weekend** or a lifetime. Rediscover a gentle pace – where shopkeepers **smile** and waiters know your **name**



19 Join hosts Amy and Edward Shubert for an idyllic escape in the beautifully restored 'Merrill Inn'. Known as the grand lady of Prince Edward County, the 'Merrill Inn' graces a quiet neighbourhood and offers elegant rooms, day-tripping packages, gourmet picnic lunches and expert advice to ensure your stay is as perfect as you can imagine. The 'Merrill Inn Restaurant' will treat your senses to wonderfully creative meals accented with local produce and prepared to exacting standards by renowned Chef Michael Sullivan. Open year round.

Merrill Inn

343 Main St. E., Picton – 1.866.567.5969 or 613.476.7451

www.merrillinn.com

MICHAEL SULLIVAN – CHEF

**MERRILL
INN** *Elegance
Enhanced*



20 Enjoy the delights of gourmet regional cuisine at Clara's, where food is carefully crafted from the freshest local ingredients in season. In summertime guests may dine on the veranda of this magnificent colonial revival mansion, or in indoor comfort all year 'round. Chefs Michael Hoy and Michael Klassen work in concert to bring you creative and healthy taste sensations. A discriminating wine list celebrates the wines of Prince Edward County. Clara's is open to the public for lunch and dinner; however, hours change seasonally, so be sure to call ahead.

Claramount Inn & Spa

97 Bridge St., Picton – 1.800.679.7756 or 613.476.2709

www.claramountinn.com

CHEFS MICHAEL HOY AND MICHAEL KLASSEN



Taste Trail



21 Following their success at 'The Milford Bistro', Chef Michael and Karin Potters have opened 'Harvest' in Picton. The Potters' urban sensibility is carefully blended with country simplicity to create an atmosphere and cuisine that is unforgettable! Michael's seasonal menus focus on local ingredients. Order à la carte, or indulge in a 'Tasting Menu' – a gastronomic tour in a single visit! Enjoy a drink and an appetizer at the bar or on the patio. Fully licensed and BYOW. Reservations recommended.

Harvest

106 Bridge St., Picton – 613.476.6763

www.harvestrestaurant.ca

KARIN & MICHAEL POTTERS – OWNERS



22 'The Fromage Black River Cheese Company' is tucked along the banks of the Black River and has become as much an historical landmark as a favoured tourist hotspot. This popular cheese factory produces award winning, naturally-aged, rennet-free cheddar. Fromage Black River cheese comes in a variety of flavours and ages. Sample the sharpness of old cheddar or the specialty flavours of hot pepper, onion, parsley, horseradish or dill. In addition to the wonderful selection of cheeses, the factory store carries local honey and maple products, gifts as well as hard and soft ice cream. Open year round.

Fromage Black River Cheese Company

913 County Rd. 13, Milford – 1.888.252.5787 or 613.476.2575

www.fromageblackrivercheese.com

KATHERINE MINAKER – RETAIL MANAGER



a beautiful island adventure – from our award winning **cuisine** and delightful **wines** to our friendly, welcoming people



23 'Waupoos Estates Winery' is set amidst a picturesque vineyard that gently slopes toward Lake Ontario. Discover the beauty of a sunset while dining outside on the terrace or inside the beautifully-appointed dining room. Give your taste buds a treat in the tasting room and pick a County wine that best matches your personality. Ponder the perfect gift in the spacious and elegant gift boutique. Our winemakers oversee the production of grapes on the stunning estate and transform the delightful fruit into wonderfully matched VQA approved wines. Open May 15 to Oct. 15, seven days a week. Call for off-season hours.

Waupoos Estates Winery – 3016 County Rd. 8, Waupoos
613.476.8338 – www.waupooswinery.com

ED NEUSER – OWNER



24 'The County Cider Company', grower of ciders and fine wines, offers a distinctive taste of Prince Edward County in the tradition of fine British cider makers and European vintners. 'County Cider' has the largest orchard of European cider apples in Canada. The restored limestone tasting room and restaurant, surrounded by an orchard and vineyard overlook Waupoos Island and Prince Edward Bay. You may catch a jazz quartet on a Sunday afternoon. In celebration of the local agricultural bounty, 'County Cider' offers light lunches throughout the summer and fall. Open May through November 10:00am to 6:00pm seven days a week or by appointment.

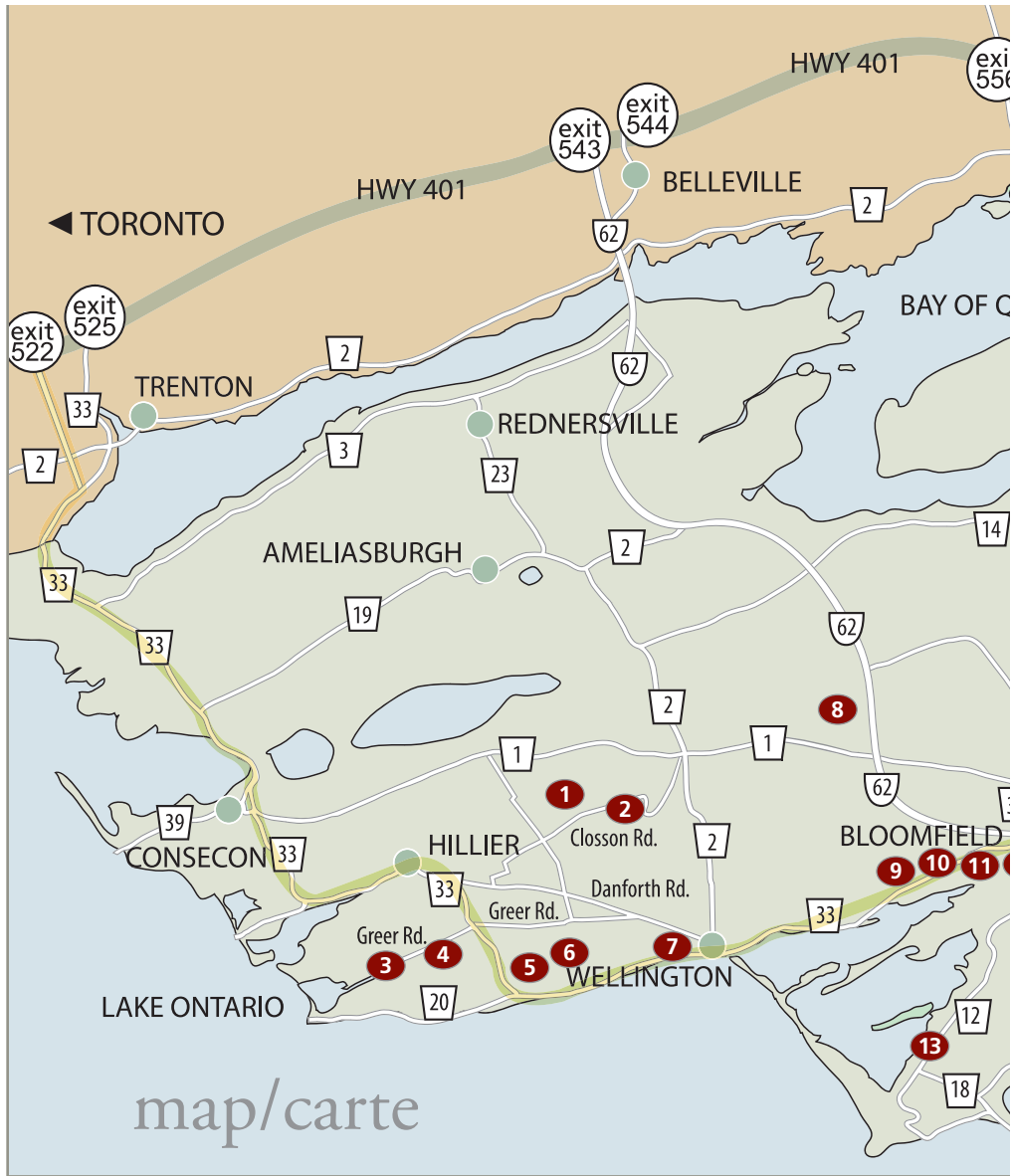
County Cider Company, "An Estate Winery"

657 Bongards Crossroad (at County Rd. 8), Waupoos
1.866.476.1022 or 613.476.1022

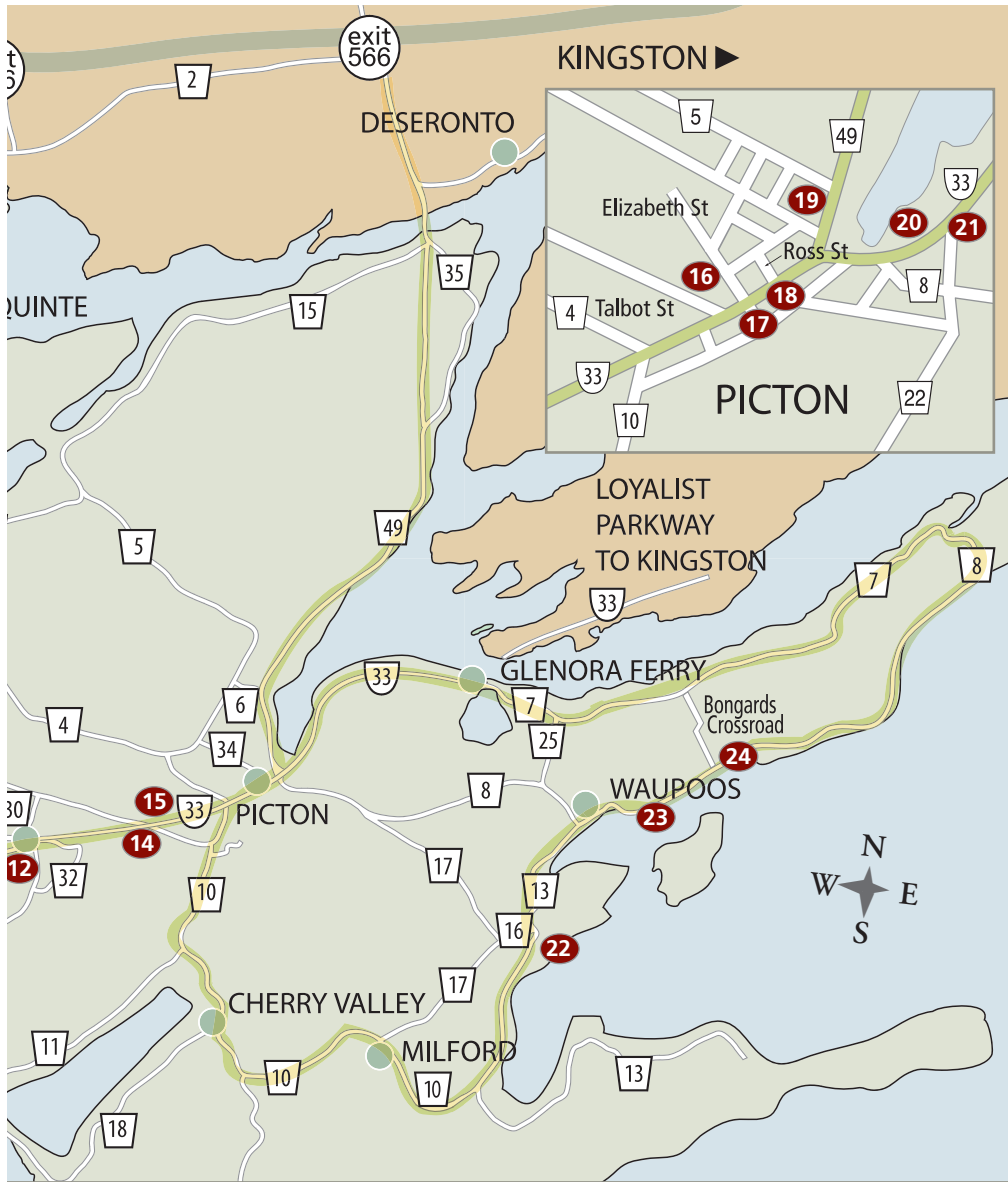
www.countycider.com

GRANT HOWES – OWNER





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| 1 The Grange of Prince Edward Estate Winery | 7 The Devonshire Inn On The Lake |
| 2 Closson Chase Vineyards | 8 Huff Estates Winery |
| 3 Rosehall Run Vineyards | 9 Angéline's Restaurant, Inn & Spa |
| 4 Carmela Estate Winery | 10 Slickers Ice Cream |
| 5 Sandbanks Estate Winery | 11 The Bloomfield Carriage House |
| 6 By Chadsey's Cairns Winery | 12 Carruthers, The County Chocolatier |



Members of the Wine Council of Ontario/Membres du Wine Council of Ontario : The Grange of Prince Edward Estate Winery, Carmela Estates Winery, Huff Estates Winery and Waupoos Estates Winery.

- 13** The Restaurant on the Knoll
- 14** The Waring House
- 15** Black Prince Winery
- 16** Buddha Dog™
- 17** The Bean Counter Café
- 18** Regent Café

- 19** Merrill Inn
- 20** Claramount Inn & Spa
- 21** Harvest
- 22** Fromage Black River Cheese
- 23** Waupoos Estates Winery
- 24** County Cider Company