

# Experience New World Agriculture



**Lake Erie Tour**

# The Lake Erie Tour



## Technology and innovation in Canada's far-south

The Lake Erie tour looks at some of the cutting edge of Canadian agriculture. The large greenhouse industry in the Leamington area is the biggest in North America. Immigrants working together and competing with each other have driven a constantly expanding sector that has to be seen to be understood. The tour starts out with a visit to a miscanthus field where a farmer is working to develop this biomass crop that can be used, especially in the local greenhouse industry, for fueling boilers and for a growth medium. Next the tour will visit a top production greenhouse and hear from its owners how they achieve such volume of vegetables from a crowded space.

On the way to lunch, the tour will go by one of the world's largest ketchup plants on the way to a discussion of vegetable processing, local winery production and the scope of the greenhouse sector. After lunch the tour will see how a group of farmers got together to create a pumping system for drip irrigation for processing tomatoes and the plan is also to visit one of those tomato fields being harvested. Dinner is at a winery and then there will be a visit to an internationally renowned auto restorer to hear about how farm products are being made into car parts.

The next morning the tour heads for the Niagara Peninsula, but first it will make some stops at a solar tracker installation to learn why more than 10,000 of these systems are being installed on Ontario farms. A visit will also be paid to Ridgeway College to see its biodigester. The buses will split to see two smaller scale wineries on the Niagara Peninsula.

### Intinerary

#### Thursday, September 15

7:30 a.m. – Depart Guelph

10:30 a.m. – Arrive Pyramid Farms miscanthus field (B on map)

11:15 a.m. – Arrive Prism Farm greenhouse (C)

12:30 p.m. – Arrive Leamington Marina Pavilion for lunch and speaker program (D)

2 :30 p.m. – Arrive Leamington Area Drip Irrigation pumphouse (E)

3:15 p.m. – Arrive tomato field being harvested

4 p.m. – Depart tomato field

5 p.m. – Arrive Smith & Wilson Estate Winery for tour and dinner (F)

7 p.m. – Arrive R&M Restoration for reception and speaker (G)

9 p.m. – Arrive at Travelodge Hotel (H)

555 Bloomfield Road, Chatham

519-436-1200

#### Friday, September 16

7:30 a.m. – Depart Chatham Travelodge

8 a.m. – Arrive solar installation (Between H and I)

8:45 a.m. – Arrive Ridgeway College (I)

9:30 a.m. – Depart for Niagara Peninsula

12:30 – Arrive one bus at The Good Earth Winery (K) and one at Cave Spring Cellars Winery (J).

3 p.m. – Depart for Niagara Falls

3:30 p.m. – Arrive Niagara Falls, Marriott Gateway on the Falls, (L)

6755 Fallsview Blvd, Niagara Falls

905-374-1077

## Pyramid Farms (Stop B)

### Name

Dean and Jason Tiessen  
Pyramid Farms  
209 Erie Street North, Leamington, ON, N8H 3A5  
519-796-1082  
deantiessen@msn.com

### Production

Pyramid Farms is a family-owned business which currently utilizes 30,000 tonnes of biomass a year to heat 37 acres of tomato greenhouse production. The farm now grows over 300 acres of miscanthus, a perennial grass, to produce fuel for use on the farm, which is both environmentally and financially profitable. The miscanthus acreage produces the equivalent of 30 barrels of oil per acre, per year.

The Tiessen family has created a new company called New Energy Farms, with offices in the United States and the United Kingdom and a production area in Spain, to provide services to those interested in miscanthus. The service allows other growers to replicate their model to propagate and expand miscanthus for their own needs or others'.

Using miscanthus, Pyramid Farms will be fully self-sufficient in heating by the fall of 2012, perhaps earlier.

### History

Pyramid Farms and the Tiessen family of farms are second-generation greenhouse vegetable producers. The farm has been using biomass to heat their greenhouses since 2004-05. The greenhouse industry is a high energy user. The average Canadian greenhouse uses between 8,000 and 10,000 gigajoules of energy per acre each year.

In 2007, the farm began investigating purpose-grown energy crops such as switchgrass, willow, poplar, hemp, sorghum and miscanthus. They identified miscanthus as the leading crop that could supply their needs, and their search took them to TinPlant in Germany, a company that has been breeding miscanthus for over a decade. In 2008, Dean established Cantus Bio Power with the owners of TinPlant to service the Canadian market. Cantus is also working with other companies, including Mendel Biotechnologies of California, and Performance Plants in Canada. He also formed BiUS Renewable Energy, a joint venture company with Bical of the United Kingdom, to commercialize miscanthus in various markets.

It's important to note that the miscanthus Cantus is bred to be sterile and non-invasive. It also has other uses – bio-microfibres, greenhouse hydroponic growing media, animal bedding and is being studied as a replacement option for coal in Ontario.

The farm recently won a Premier's Award for Agri-Food Innovation Excellence from the provincial government.

### For more information:

[www.ontariogreenhouse.com/](http://www.ontariogreenhouse.com/)  
[www.omafra.gov.on.ca/english/stats/hort/greenhouse1.htm](http://www.omafra.gov.on.ca/english/stats/hort/greenhouse1.htm)  
[www.statcan.gc.ca](http://www.statcan.gc.ca)

## Prism Farms Greenhouse (Stop C)

### Name

Vic Tiessen

Prism Farms Limited

731 Mersea Rd 5, Suite 7, RR#3

Leamington, ON N8H 3V6

(519) 324-9009

### Production and economic data

Vic Tiessen and his sons Ryan and Mike operate Prism Farms, a greenhouse tomato farm near Leamington. The Tiessens ship a tractor trailer load of tomatoes each day from their 10.5 acres under double poly film and 7.2 acres under glass.

They produce Campari and Roma tomatoes for markets as diverse as Chicago, Toronto and New York. Prism Farms uses leading greenhouse growing techniques including precise environmental control.

They have also been leaders in the use of biomass to heat their greenhouses. They are involved in miscanthus production with 200 acres in production and have been working on a way to use miscanthus as a growing medium for their tomato plants.

### Ontario greenhouse facts

Ontario leads all of North America in greenhouse vegetable production, with more than 1900 acres devoted to tomatoes, cucumbers and peppers. All Ontario greenhouse vegetable marketers/shippers and growers are required to go through a third party certification process to ensure all the required steps are taken to reduce food safety related risks. Ontario greenhouse vegetable growers are located throughout Ontario, spanning from Windsor to Niagara and as far north as Ottawa.

Leamington, also known as the tomato capital, is located in Southwestern Ontario, and is where the majority of the greenhouse vegetable production takes place.

Ontario greenhouse vegetable growers are located throughout Ontario. Essex County, Ontario has the highest concentration of vegetable greenhouses in Canada.

- Ontario greenhouse produce is grown using hydroponics. This means it is grown using water and nutrients, rather than soil.
- There are 1900 acres of greenhouse tomatoes, cucumbers and sweet peppers in Ontario. On each acre, 10 times the amount can be grown compared to conventional products
- Greenhouse producers use Integrated Pest Management (IPM), bringing insects that are found throughout nature and place them in greenhouses, to keep the bad pests out and the good in.
- Ontario producers were the first group of growers in North America to regulate food safety in their industry. They must all have a yearly third party audit to ensure that they are following important food safety standards.
- Ontario producers are less than one day's drive from the majority of markets they serve in Canada and the U.S.

## Leamington Area Drip Irrigation Incorporated (Stop E)

### Name

Leamington Area Drip Irrigation Incorporated (LADII)  
Wayne Palichuk  
1019 C, 5, R.R. 3, Leamington.  
N3H 3V6  
(519) 326-0964

### Production and economic data

Southwestern Ontario is the largest 'field tomato' growing area in Canada. This area produces high quality tomatoes for processing due to its suitable climate and the high quality of its soils. Leamington tomato producers supply tomatoes to several canneries and processors in Ontario such as Sun-Brite Foods Inc., JEMA International Food Products Inc. and H.J. Heinz Company of Canada Ltd.

Total project costs were in excess of \$9 million. Significant investment was required by the growers. \$2 million was provided through the Canada-Ontario Water Supply Expansion Program (COWSEP), under the Agricultural Policy Framework, a federal-provincial-territorial government initiative. The project took five years to complete from the original concept stage to the completion of construction and employed the expertise of six contractors, eight consultants and over a dozen federal and provincial government and agency technical experts. Several thousand hours of 'in-kind' time and labour were contributed by the LADII Board of Directors and shareholders.

In total, 63 units of water delivery capacity were available for purchase. Each unit represented a flow of 100 U.S. gallons per minute. Currently, all project shareholders are involved in the irrigation of field crops such as tomatoes, sweet corn, string beans and potatoes. Decisions on water allocations are one of the responsibilities of the Board of Directors of LADII.

### History

In 2005, a group of processing tomato growers in Southwestern Ontario began to investigate the feasibility of constructing an irrigation water pipeline from Lake Erie. This was due to rainfall fluctuations and increasing costs of municipal supplied irrigation water.

13 Leamington farmers – spearheaded by Wayne Palichuk of Palichuk Farms – formed the Leamington Area Drip Irrigation Incorporated (LADII). Other members include Tiessen Farms, Lehn Farms, Len Driedger, Ken Hamm, Pete Brunatto, Glen and Todd Waites, Greg Dick, Lycoland Farms, Stasko Farms, Ken Epp, Triple K Farms and Tom Dick. They worked collaboratively to design and construct a 36-kilometre pipeline with many different federal, provincial and municipal partners.

The water pipeline system is composed of a central pumphouse and a pressure pipe system that distributes water from Lake Erie to the fields. The pumphouse, located next to the Leamington Erie Shores Golf Club, uses four 150 hp electric pumps to take water from the main lake intake located 400 feet out into Lake Erie. This water is filtered, and then travels through PVC pipe. The PVC pipe has chlorinated booster stations along the way to ensure pressurized water is delivered to all 61 water delivery points. This pipe ranges from six to 24 inches in diameter and is buried below the frost line to allow water movement and delivery year round.

The pipeline now services more than 6,000 acres of horticultural cropland.

**Benefits**

- Reduces the draw on both groundwater (during the growing season) and surface water (drains and creeks used to fill irrigation ponds);
- Provides a reliable source of water for irrigation to increase tomato yields;
- Reduces the impacts of weather fluctuations on product quality;
- Creates a positive environment to encourage further innovations in irrigation techniques and experimentation with different tomato varieties;
- Guarantees processors a consistent supply of high quality tomatoes each year;
- Eliminates the stress of further field irrigation on the municipal water supply;
- Serves as a model for other groups of Ontario growers of high value commodities that are exploring options for a secure and reliable source of agricultural water.

**Partners**

Agricultural Adaptation Council  
Agriculture and Agri-Food Canada  
Ontario Ministry of Agriculture, Food and Rural Affairs  
LADII Board of Directors and Shareholders  
Essex Region Conservation Authority  
Municipality of Leamington

## Smith & Wilson Estate Wines (Stop F)

### Name

George and Mary Jane Smith  
Smith & Wilson Estate Wines  
8368 Water Street  
RR1 Blenheim, Chatham-Kent  
Ontario N0P 1A0  
T. 519.676.5867, 1.888.676.5867  
www.smithandwilsonestatewines.ca

### Production and economic data

Since 2005, winemakers George and Mary Jane Smith have increased production from about 800 cases of wine to about 5,000 per year and they've won more than a dozen medals in competition. They produce over 20 traditional and experimental varieties.

The vineyards are grown on a third generation century farm, with the vines growing on a gently sloping gravel ridge that falls to meet the north shore of Lake Erie.

### History

The winery is owned by former tender fruit and vegetable producers George and Mary Jane Smith of Cedar Springs, ON. They'd been growing grapes for more than 25 years and in 2005 they opened their own winery. As a small family-owned winery, their philosophy is to prepare small batch, quality wines to be enjoyed with friends and family.

### History

Situated at the same latitude as the Mediterranean, the Lake Erie North Shore Region benefits from its proximity to Lake Erie which offers a unique maritime climate in a continental region. Geographically speaking, it is located as far south as northern California and the Tuscany region of Italy, and further south than the renowned Bordeaux and Burgundy wine regions of France.

Grape growers in The Lake Erie North Shore and Pelee Island Designated Viticultural Areas grow some of the world's finest vinifera and French hybrid wine grapes that produce award winning, world class wines, including naturally produced ice wines.

### History of the Lake Erie wine region

Wine making in Essex County dates back to the 1860s when three farmers from Kentucky came to Pelee Island, on Lake Erie, looking for winemaking opportunities. In 1866, the trio -D.J.Williams, Thomas Williams and Thaddeus Smith - opened Canada's first commercial estate winery Vin Villa Estates. Soon after, two brothers from England, Edward and John Wardoper, founded Pelee Island Wine and Vineyard Company.

By 1890 there were 41 wineries in Canada, 23 of them in the corridor between Windsor and Pelee Island. Grapes had become one of the major crops on the mainland, as well as Pelee Island. By 1900, Essex was one of the most important grape production areas in Ontario. Acreage peaked in 1904 at 1794 acres, and then dropped. By 1914, there were only 275 commercial acres of grapes, and less than 50 a few years later.

Although the reasons for this decline are both diverse and debated, the competition for land for tobacco production which proved more profitable, along with prohibition fears in the U.S., appear to have been the main contributing factors.

The wine industry is once again flourishing in Essex County! Commercial wine making returned to Essex County in the early 80's with the openings of several wineries. Today there are approximately 1,000 acres of grapes in the Lake Erie North Shore and Pelee Island Designated Viticultural Areas.

### **VQA Means Quality Assurance**

In 1989, Canada adopted a designation system known as the VQA system (Vintners Quality Alliance) which was initiated by the winemakers of Ontario in recognition of the importance of having standards against which Canadian wines could be measured against the wines of other countries. The system was modeled after the French system which is based on origin and identifies specific geographic areas that have been singled out as having characteristics favourable to the cultivation of grapes.

Essex County was officially identified as having two of Ontario's three Designated Viticultural Areas. The two areas were named Lake Erie North Shore (mainland) and Pelee Island (Island). The third area in Ontario is Niagara, there are also four DVA's in British Columbia.

### **For more information**

[www.canadianvintners.com](http://www.canadianvintners.com)

[www.winesofontario.org](http://www.winesofontario.org)

[www.eatcanadian.ca](http://www.eatcanadian.ca)

## RM Auto Restoration (Stop G)

### Name

Rob Myers  
RM Auto Restoration  
One Classic Car Drive  
Blenheim, ON  
N0P 1A0  
Tel:519-352-4575  
www.rmrestoration.com

### Production and economic data

A global leader in classic car restoration and auctions with annual sales of over \$150 million, the 37,000 sq. ft. RM Classic Car Exhibit of automotive history and memorabilia includes an ever-changing display of one of a kind and rare vehicles.

### History

Rob Myers' passion for classic cars stretches back to his childhood when he was surrounded by his father's various antique automobiles. Myers launched his own single-car garage restoration business in 1976, and by 1979 the company was officially incorporated.

Initially the shop focused on repairs, engine and performance upgrades and eventually graduated to bodywork modifications and custom paint. In 1980 a large, dedicated restoration and sales facility was constructed. Throughout the 1980s, Myers was also actively buying and selling collector cars and was soon joined by fellow collector car experts Dan Warrener and Mike Fairbairn, who became partners in 1988. Brisk sales continued, and they were soon consigning dozens of vehicles to collector car auctions. They were doing such a large volume of business with other auction companies (in the neighborhood of several million dollars a year) that they decided to open their own auction house. In 1991, RM Auctions was formed.

Notable auction sales span the continent and include Monterey, California; Fort Lauderdale, Florida; Hershey, Pennsylvania; Phoenix, Arizona; and Amelia Island, Florida, where RM partners with the world-famous Amelia Island Concours d'Elegance.

2007 saw RM expand into Europe and the United Kingdom, hosting record-breaking auctions in Maranello, Italy and London, England, and RM introduced a new sale in Monaco in May, 2010.

In May 2009, RM sold a legendary 1957 Ferrari 250 Testa Rossa for \$12,402,500 to set a new world record for the most expensive motor car sold at auction. RM proudly holds five of the top ten – and more significantly, four of the top five all time records for motor cars sold at auction.

On July 1, 2010, RM Auctions expanded by launching a new subsidiary, Auctions America by RM, and acquiring the 235-acre Auburn Auction Park, located in Auburn, Indiana. The new entity specializes in the sale of American classics, Detroit muscle, customs and hot rods.

### Automobiles and agriculture

Ontario's auto parts industry comprises more than 400 manufacturers and 135,000 workers. It shipped \$31 billion of product in 2005. Initiatives are well underway in Ontario to optimize the use of renewable materials in everything from mirror casings and bumpers, to door panels, seat foams and upholstery.

Major Ontario manufacturers are developing a variety of automotive products derived from renewable resources. The Woodbridge Group and Cargill Inc. have partnered to produce plant-based polyurethane parts used in interior applications. BioFoam, manufactured in Woodbridge, is currently made with up to 25 per cent bio-based materials. It feels and performs the same as conventional polyurethane foams, but is produced using a Cargill polyol called BiOH. Soybeans are crushed and refined to form the BiOH polyol, which is combined with other agents to mold foam for seats, armrests and overhead systems.

### **Canadian Auto Industry**

- Eighth largest in world for motor vehicle production
- Third largest exporter of automotive products (after Japan and U.S.)

### **For more information, see:**

[www.aiacanada.com](http://www.aiacanada.com)

<http://www.ic.gc.ca/eic/site/auto-auto.nsf/eng/Home>

## Ontario BioAuto Council

### Name

Craig Crawford, President and Chief Executive Officer  
Ontario BioAuto Council  
100 Stone Road W., Suite 205  
Guelph ON N1G 5L3  
Telephone: 519-827-1118  
info@bioautocouncil.com  
www.bioautocouncil.com

### History

The Ontario BioAuto Council, headquartered in Guelph, Ontario, is an industry-led, not-for-profit organization established in 2007 to link chemicals, plastics, manufacturing, auto parts and automotive assemblers with agriculture and forestry.

The organization's vision is to make Ontario a global leader in the use of renewable biobased materials.

The council's membership includes large Canadian auto parts companies who manufacture and sell products around the world. Foreign membership is attracted from multi-national industrial biotechnology, chemical and agri-business companies wanting to partner with Ontario's manufacturing sector. Through these partnerships the organization hopes to accelerate the commercialization of new technologies, build viable supply chains and grow global market demand.

The council also links industry with leading universities and provincial and international centres of research excellence in bioplastics and biocomposites.

With initial start-up funding of \$6 million from the Government of Ontario, the Ontario BioAuto Council established a Commercialization Fund in 2007. The fund helps to diminish the risk for companies commercializing biobased products and processes using emerging green technologies (for example biotechnology, nanotechnology, green chemistry and material science).

The Council integrates Ontario's distinct advantages in the growing biobased economy and helps ensure participants have every opportunity to succeed.

## AGRIS Solar Co-operative

### Name

AGRIS Solar Co-operative  
835 Park Ave. W.,  
Chatham, ON N7M-5J6  
519-354-7178

### Production and economic data

AGRIS Solar is a 700 member co-operative representing farm and rural properties across Ontario. It is the province's largest manager of ground-mounted solar MicroFIT contracts.

- AGRIS Co-operative, a large Ontario-based agricultural co-operative with more than 1,200 members, sponsored the organization.
- AGRIS Solar works closely with other co-operatives and has significant interaction with local agricultural and renewable energy stakeholders. Solar panels are usually installed on an individual basis and where there are constraints to connecting to the electrical grid, "solar gardens" with no more than 50 panels can be combined into one project." That power will be sold to Ontario Hydro One at 64 cents per kilowatt hour, a drop of 16 cents from the rate first established by the Ontario government cut back a year ago. The lower price is still enough to provide the owner of each site with an income estimated at \$3,700 a year together with a \$1,500 annual lease payment.

### Solar industry in Ontario

The Green Energy and Green Economy Act established in Ontario in February 2009 included a proposal for a new renewable energy supply procurement program known as a Feed-in Tariff (FIT) Program that will further encourage the development of renewable energy supply. Under a feed-in tariff, eligible renewable electricity generators (which can include homeowners and businesses) are paid a premium price for any renewable electricity they produce. Typically regional or national electric grid utilities are obliged to take the electricity and pay for it.

The province of Ontario has invested \$4.6 billion in new renewable energy projects since 2003.

More than 30 solar manufacturing companies have launched or expanded in Ontario since 2009, when the Green Energy Act was passed. Solar energy systems installed in Ontario in 2010 resulted in over \$750 million being injected into Ontario's economy. The tariff pays 44.3 to 80.2 cents per kilowatt-hour for electricity from solar installations. Rooftop installations earn a higher rate than those on the ground; smaller projects get more than larger ones. All the rates are far above the wholesale price for electricity, about four cents per kilowatt-hour, or what residential customers pay: less than 7.5 cents. It's estimated that solar-related companies employed 3,000 people in Ontario in 2010.

### Wind industry in Ontario/Canada

Ontario is at the forefront of wind energy in Canada, with more than 2,600 MW of wind generation capacity expected to be in service by the end of 2011. And four of Canada's largest wind farms are located in Ontario.

The amount of electricity generated by wind in Ontario has increased from 15 megawatts in 2003 to 1,100 megawatts in 2009; enough electricity to supply the needs of 300,000 homes.

The Canadian Wind Energy Association has outlined a future strategy for wind energy that would reach a capacity of 55,000 MW by 2025, meeting 20% of the country's energy needs. Wind power cannot generate all the electricity needed in Ontario because wind power is generated only in favorable wind conditions. Consequently, the provincial power authority must also use other sources of energy, especially those that can be ramped up quickly, such as waterpower, to compensate for the variations in the amount of electricity generated by wind farms.

### For more information, see

[www.powerauthority.on.ca/FIT](http://www.powerauthority.on.ca/FIT)

## University of Guelph Ridgetown Campus (I)

### Name

University of Guelph Ridgetown Campus  
120 Main Street East  
Ridgetown, Ontario, Canada N0P 2C0  
Phone: 519-674-1500  
or 1-877-674-1610  
www.ridgetownc.uoguelph.ca  
Director: Dr. Art Schaafsma

### Bio-gas digester

The University of Guelph's Ridgetown Campus has been working to construct a bio-gas digester to further the evolution of Ontario's bio-energy economy.

The plant will feature one anaerobic digester, one dry feeder system, one pasteurization unit and a biogas engine to turn the biogas into electricity.

Biogas is created as a result of complex microbiological processes. Manure and other agricultural byproducts are broken down by methane-producing bacteria through a four-stage process in an anaerobic (without oxygen) environment. Biogas consists of 50-60% methane, 40-45% carbon dioxide, and trace amounts of hydrogen sulfide (H<sub>2</sub>S). Anaerobic digestion captures the methane and carbon dioxide from the manure, reducing the greenhouse gas emissions of existing nutrient management practices.

The biogas is burned in an internal combustion engine which produces electricity for sale back onto the local electrical grid through the province's Feed-In Tariff (FIT) program.

The Ridgetown bio-gas digester is to serve as a teaching, research and commercialization site for the bio-gas industry.

### History

The Ridgetown Campus of the University of Guelph has enjoyed a history of more than 80 years of reach and 50 years of providing education programs, mostly in agriculture.

The Western Ontario Experimental Farm was established in 1922 by the Ontario government. Research included variety testing, production trials, and fertility studies of corn, beans, sugar beets and tobacco. Potato and horticulture crops, as well as chemical control of insects and plant diseases, were added a few years later. A two-year course in agriculture was added in 1936, but the program was terminated after two years due to a lack of student living facilities.

In the late 1940's, the idea of a residential school for a two-year diploma course in agriculture was revived by J.C. Steckley, Director of the Experimental Farm. The Department of Agriculture agreed to the construction of a residence building, named Steckley Hall. More land was purchased to add to the experimental farm. The first students enrolled at the Western Ontario Agricultural School (WOAS) in 1951; they graduated in 1953.

The Western Ontario Agricultural School and Experimental Farm was renamed Ridgetown College of Agriculture and Technology in 1968. This was the same year that women were allowed to enrol.

In 1997, Ridgetown College became a regional campus of the University of Guelph. Research and education programs continue to expand at Ridgetown Campus. Academic programs expanded to include a new Environmental Management diploma program. In 2006, the campus opened the new Rudy H Brown Rural Development Centre, a project of the Ridgetown Agri-Food Foundation. In late 2006 the campus also welcomed its first degree students into the Bachelor of Bio-Resource Management program. The college now offers four diploma, one degree and one certificate program. There are 120 full-time faculty and staff, plus contract teachers, serving the needs of 650 full-time students.

## Cave Spring Cellars (J)

### Name

Cave Spring Cellars  
3836 Main Street  
Jordan, Ontario, L0R 1S0 Canada  
Telephone: +1-905-562-3581  
Toll-Free: 1-888-806-9910  
www.cavespringcellars.com

### Production

The crown jewel of the company's vineyard holdings, Cave Spring Vineyard, is nestled along the gently sloping terrace of the Niagara Escarpment. Its location on the Beamsville Bench is recognized as an ideal location for the cultivation of exceptional Riesling and Chardonnay. The location of the vineyard reflects the growing conditions of the great northern winegrowing regions of France and Germany.

Cave Spring Cellars also produces Sauvignon Blanc, Gewürztraminer, Chenin Blanc, Pinot Noir, Cabernet Franc, Merlot and Gamay.

### History

In 2011, Cave Spring Cellars celebrates the 25th anniversary of the winery.

In the early 20s, Giuseppe Pennachetti came to the Niagara region from Fermo, Italy to work as a mason building the Welland Canal in Niagara. Always having a passion for winegrowing, he pursued his dreams after retiring. Giuseppe would work with his son, John Sr. and grandson Leonard, in the vineyard.

Realizing the possibilities, the Pennachetti family acquired its first farmland on Cave Spring Road in Beamsville, Ontario in 1973. Len and his father founded Cave Spring Vineyard in 1974. In 1978, the Pennachettis were among the first on the Niagara Peninsula to plant Riesling and Chardonnay vines.

Five years later, Len and the family decided to partner with winemaker and life-long friend, Angelo Pavan, to establish Cave Spring Cellars in Jordan, Ontario. For more than two decades, Angelo has directed the vision of winemaking at Cave Spring Cellars as well as holding the position of vice-president.

In 1993, Len and his wife, Helen, expanded the company to include On The Twenty Restaurant and later added accommodations to the equation with the building of Inn on the Twenty, in 1996. In 2003 a new spa facility was added to the Inn and in 2005, the most recent addition to the family's growing hospitality business was added with the renovation of a local landmark, the Jordan House Tavern and Hotel.

Len has played an important role in the founding of Ontario's appellation control system, the Vintners Quality Alliance (VQA) in 1989. Len continues to serve as director of VQA Ontario and since 1988 has been a director of the Wine Council of Ontario.

Thomas Pennachetti, vice-president of sales and marketing and managing partner, currently serves on the Wine Council of Ontario's marketing committee and is a past Vice-President of the Niagara Wine Festival. Tom also owns a vineyard with his wife, Anne. Its operations include a 24-hectare vineyard on the Twenty Mile Bench of the Niagara Escarpment, with production dedicated exclusively to Cave Spring Cellars.

### For more info

[www.vqaontario.com](http://www.vqaontario.com) [www.canadianvintners.com](http://www.canadianvintners.com) [www.winesofontario.org](http://www.winesofontario.org) [www.eatcanadian.ca](http://www.eatcanadian.ca)

## The Good Earth Food and Wine Co. (K)

### Name

The Good Earth Food and Wine Co.  
4556 Lincoln Ave.  
Beamsville, ON L0R 1B3  
p: 905.563.6333  
info@goodearthfoodandwine.com

### Production

The Good Earth is home to a craft winery producing small lots of Vintner Quality Assurance wine at reasonable prices. Planned annual production of 2,500 cases of The Good Earth wine will offer a varietal mix of Dry and Off-Dry Riesling, Cabernet Franc, Pinot Noir, Chardonnay and Rosé, reflecting the strengths of the growing conditions of its cool climate location. By hand pruning and thinning judiciously, The Good Earth will produce very low yields of quality wines.

### History

Since 1998, when the winery was opened by Nicolette Novak, The Good Earth has been a haven for discerning food and wine lovers. The winery was at the forefront of the farm to table movement in Niagara and has always embraced the concept of "slow food". From cooking demo classes, culinary events and catered affairs, to the winery and bistro, everything is fresh, local and inspired.

### Canadian wine industry

The largest wine producing area in Ontario is the Niagara Peninsula; other areas include the shores of [HYPERLINK "http://en.wikipedia.org/wiki/Lake\\_Erie"](http://en.wikipedia.org/wiki/Lake_Erie) Lake Erie and in [HYPERLINK "http://en.wikipedia.org/wiki/Prince\\_Edward\\_County,\\_Ontario"](http://en.wikipedia.org/wiki/Prince_Edward_County,_Ontario) Prince Edward County. Ontario has 140 wineries. There are also a growing number of small scale producers of grapes and wine in southern Quebec and Nova Scotia.

In 2010, Canadian grape growers harvested 21,375 hectares.

Canadian wine production in 2009 was valued at \$872.1 million.

Icewine is a major export product for Canadian wineries – in 2010, Canada exported more than 170,000 litres at a value of \$12 million. The three top importers of Canadian ice wine are China, South Korea and the United States. (Natural ice wines require a hard freeze (by law in Canada -8 °C (17 °F) to occur sometime after the grapes are ripe, which means the grapes may hang on the vine for several months following the normal harvest time.)

Canadians spent more than \$5.8 Billion on wine in 2010, purchasing over 456 million litres.

In 2009, 56 million litres of Ontario wines were sold in the province. (Statistics Canada)

### For more info

www.vqaontario.com  
www.canadianvintners.com  
www.winesofontario.org  
www.eatcanadian.ca