

A wide-angle landscape photograph capturing a vineyard during the 'blue hour' of sunset. The foreground is filled with rows of green grapevines, some showing signs of being pruned or trained. A dirt path or road winds through the vineyard. In the middle ground, a dense forest of tall, dark evergreen trees stands prominently. Beyond the forest, rolling hills and mountains are visible under a sky filled with large, dramatic clouds. The sun is low on the horizon, casting a warm, orange glow that illuminates the undersides of the clouds and the distant peaks. The overall mood is serene and picturesque, typical of a wine region's landscape.

KÜHL WINE

A scenic landscape featuring a calm lake reflecting the surrounding mountains and a vineyard in the foreground. The title 'KÜHL WINE' is overlaid on the left side of the image.

KÜHL WINE

Kühl Wine - pronounced "cool", is an adept moniker to describe Canada's prime wine producing regions. Located between 30° and 50° latitude north, Canada boasts a vine-friendly zone shared by many cool climate wine regions in Europe. This cool climate and the micro-climates where grapes grow, impart quality to our wines that garner international awards.

Over the course of history wine has been much talked about by many, but understood by few. Today's winemakers armed with passion, knowledge and skill are the thought leaders that can decipher the Enigma Code that is wine. Kühl Wine - a 10 part documentary series filmed in stunning cinematic 4K resolution, takes us on a spell-binding adventure unlocking the secrets of the world of Canadian wine and winemakers.

Over the course of the series we will gain insight into what makes winemakers, their wineries and their wines worthy of the distinction, "World-Class Wines".

10 PART DOCUMENTARY SERIES/4K UHD



Join host Lindsay Groves, an equally passionate, knowledgeable sommelier and educator who will guide us on our adventures.



LINDSAY GROVES

SOMMELIER/WINE EDUCATOR & WRITER

An associate of the Institute of Wines and Spirits, Lindsay is a WSET certified Educator and certified Sommelier, recognized as 'Ontario Sommelier of the Year' in 2007 by the Ontario Tourism Marketing Partnership Corporation and as one of the Ontario Hospitality Institute's "Top 30 Under 30" in 2008. A member of the Wine Writers' Circle of Canada, she contributes regularly to a number of publications internationally.

With over a decade of experience in the wine and hospitality industry, Lindsay originally studied oenology and viticulture at Niagara College, Ontario. After graduation, she worked at wineries abroad, (most notably in Champagne, Bordeaux and Stellenbosch, South Africa) before returning home to Toronto to gain credentials as a certified Sommelier. In 2010, Lindsay took a position as the head Sommelier for Oberoi Hotels, India. Following this, she went on to work as a Sommelier, wine consultant and educator with the Starwood Group throughout the sub-continent.

Lindsay now resides in Toronto, where she teaches WSET qualifications as well as other programs and serves as a wine consultant with Terroni restaurants. She is also currently studying for the Master of Wine qualification via London, UK.





Wine Tourism

episode 1

Wine tourism is a growth proposition for wineries - a proposition that represents perhaps the greatest opportunity for profitability. It has been proven that investments in the visitor experience increases profitability through farm gate sales of wine and food.

In this episode we will meet some of Canada's leading winery owners, who know the value of selling their wine to wine tourists. We will discuss their beginnings in the Canadian wine industry and their philosophies on selling to the public.



Wine & Food

episode 2

Food and Drink - these are the core elements that sustain us and when prepared by those with skill and passion provide us with an experience to remember.

In this episode we will examine the core elements of what makes a good wine and how to combine it with food. Join us as we tour neighbourhoods in various locales to discover chefs and sommeliers that are practicing the age old art of pairing food with wine.



Icewine

episode 3

The first production of Eiswein dates back to 1794 in Franconia, Germany. Eiswein came about because of an early freeze. In order to recoup some of their losses, the winemakers crushed the frozen grapes, producing Eiswein. Our modern day Icewine owes much to Donald Ziraldo and Karl Kaiser formerly of Inniskillin Wines. In 1984 Ziraldo and Kaiser were the first Winemakers to commercially produce Icewine .

In this episode we will meet these two Icewine pioneers, to gain insight into this world-wide phenomenon. We will taste old and new vintages and learn which Icewine pairs with which food.

Women's Work

episode 4

Biology is on their side. It is a fact that women in the main are better tasters than men. It should be no surprise then that with opportunity and training the ranks of women winemakers are burgeoning. Meet some of Canada's leading winemakers – who happen to be women.

In this episode, Winemakers Sue-Ann Staff, Staff Winery; Deborah Paskus and Rossana Magnotta of Magnotta Wines will discuss their beginnings in the wine industry and their philosophies on making wine. They will share insight into where they are taking the industry and which wines are the "next big thing".



Wine & Chocolate

episode 5

"Diamonds may be a girl's best friend," but, there isn't anything more self-indulgent for the senses than wine and chocolate.

In this episode, we will visit Stratus Wines and Soma Chocolatemaker, to talk about the Stratus/Soma initiative to make chocolate with wine by-products.



The Bees & Wine

episode 6

Mead, or honey wine, dates back to the Vikings and their voyages of conquest and plunder on the high seas and on land. It fortified the spirits of the warriors going into battle; and, after a victory, it was the libation of choice to celebrate a victory while they shared the spoils of the plunder.

Mead is made from honey, of course, but the honey could not be made without those small insects that are so vital to all agriculture and wine-making in particular. If not for their skills as pollinators, our food supply would be vastly diminished.

In this episode, we are going to visit two wineries: Rosewood Winery, in Beamsville, ON. and Meadow Vista Honey Wines, in Kelowna, BC. Rosewood Winery is a family-run winery that produces Mead in addition to a roster of wines from grapes. We will learn about bee-keeping culture and what bees mean to the wine-making process. Judie Barta of Meadow Vista is renowned for her entrepreneurial skills, as well as her pioneering of still and sparkling honey wines, made with local fruit. We will take the opportunity to pair wines and mead with a meal prepared by our chef using wines/mead from Rosewood and Meadow Vista.



BioDynamic Farming

episode 7

All plants are susceptible to disease from air-borne or soil borne bacteria and insect infestations. In the recent past, the preferred method of pest control was chemical dosing, usually in the form of aerosol spraying. The current wisdom is that the plants will do better, and the wine will taste better and be better for you, if bio-dynamic practices are used.

The goal of bio-dynamic farming is to create an environment that is disease free and self-sustaining. This holistic environment is created by using "old world" methods, such as using the compost from the animals that live on the vineyard. Eschewing machinery that could compact the soil and encouraging healthy bacterial, microbial growth that nurtures/protects the soil and the vines.

In this episode, we will meet some of the proponents of bio-dynamic farming. We will learn that this is a no-compromise method of farming that can and does produce superior quality wines.

A photograph of a vineyard at sunset. The sun is low on the horizon, casting a warm orange glow over the scene. Rows of grapevines are planted on a hillside, with the leaves showing some yellowing. The sky is a mix of orange and light blue.

Soil & Wine

episode 8

Climate is a major factor in the growing of the vines that spur the grapes from which we make wine. In this episode, we will visit Norman Hardie Wines, in Prince Edward County. Prince Edward County is a nascent wine-growing region that is quickly gaining prominence for its quality wines. Norman will discuss the importance of soil in winemaking, specifically in reference to limestone in PEC.

He will also discuss the beginnings of the wine industry. PEC was previously thought to be inhospitable for vinifera root stocks used to make quality wines.

We will pair Norm's wine with the palate pleaser oven-baked pizza that is prepared and served at the winery. Join us for this delicious food and wine adventure.

The background of the entire page is a festive scene featuring two champagne flutes filled with sparkling wine. The glasses are positioned on the left side, with the one on the right being slightly taller and fuller. A red ribbon is elegantly draped around both glasses. The background is a dark, warm brown, filled with numerous small, glowing golden particles that resemble confetti or light reflections, creating a celebratory atmosphere.

Bubbles in The County

episode 9

New Years, weddings and christenings are occasions for celebration. Most often the beverage of choice at these celebrations is sparkling wine. Let's be clear... sparkling wine is not Champagne, although Champagne is a sparkling wine. In this episode, we will discover the unique distinctions between the two as we visit several wineries from coast to coast.

The highlight of this episode will be our trip to Benjamin Bridge Winery, in Nova Scotia. Benjamin Bridge uses the Methode Champenoise that is used to make Champagne in France. This method is the secret behind their success. Benjamin Bridge has come to be known for making some of the finest sparkling wine outside of France. On our tour of discovery, we will learn about the grape varieties and the techniques used to make their sparkling wine and how other wineries compare to those of Benjamin Bridge. We will also pair local food and sparkling wines discovered on our journey.

Teaching Wine

episode 10

Early on in his winemaking career, Donald Ziraldo, the father of present-day Icewine, was well aware that, in order to grow the wine industry, a strong knowledge base was required. This led to the development of universities and institutes of higher learning that would preserve the knowledge gained from decades of winemaking practice and experimentation, both the successes and failures.

In this episode, we visit the Brock University CCOVI, the Cool Climate Oenological and Viticultural Institute and the Niagara College Teaching Winery. We will live vicariously through the students as they learn the art and science of their craft with some of the top educators in the world. Live the experience as students learn about veraison, when and how to punch down the cap and when to bottle.

We will meet winemaker Lydia Tomek a graduate of the CCOVI now the winemaker at Burning Kiln Winery. Join us as we take a glimpse into her wine making and the role that the CCOVI played in her development.



CCOVI