



RENNIE *Estate Winery*

WINEMAKER'S DINNER FEATURING RENNIE ESTATE WINERY

Saturday, April 29th @ 7pm

Join us this April as we once again celebrate the wines of Rennie Estate Winery. The Rennie vineyard is located on one of the oldest and best sites on the Beamsville Bench and the winery focuses on crafting ultra premium wines made from their best estate vineyard blocks. Partnering with winemaker Shiraz Mottiar from Malivoire, owners Graham and Christine Rennie utilize traditional Burgundian techniques to create their terroir-driven, wild yeast Pinot Noir and Chardonnay. They employ classic Veronese techniques including a proprietary drying chamber to create seductively powerful appassimento red wines from their estate grown Merlot, Cabernet Sauvignon and Cabernet Franc fruit.

With total production under 600 cases, these wines are among the most revered and sought-after in Ontario and sell out quickly. We are delighted to showcase these unique wines alongside a multi-course tasting menu, created by Chef-Owner Stephen Treadwell and Chef de Cuisine Matthew Payne.

Join Sommelier-Owner James Treadwell along with Graham and Christine Rennie on Saturday April 29th as we celebrate the confluence of Beamsville Bench terroir and innovation in winemaking. A list of wines to be served is included on the attachment.

Cost is \$150 per guest, plus taxes and gratuities. For more information or to reserve, please contact the restaurant at (905) 934-9797 or info@treadwellcuisine.com

124 on Queen Hotel and Spa, located next to Treadwell Farm-to-Table Cuisine, are offering special room rates this winter for guests attending wine dinners at Treadwell. Please contact 1.855.988.4552 and reference promo code WINEMAKER.