



FLAT ROCK CELLARS

June 20th – Vines and Dairy Farmers of Canada Wine & Cheese Seminar

12pm – 1pm

\$10 per person or one New Vintage Passport Token

Space is limited to 24 people

Please reserve with Tiffany 905 562 8994 or retail@flatrockcellars.com

“Join Vines Magazine Editor and Wine Educator Chris Waters along with the Dairy Farmers of Canada for an educational and fun wine and cheese tasting.”

July 16– NEW this summer! El Gastronomo on the Green Roof

Every weekend July to September end: 11-6pm

Weekends at Flat Rock Cellars just got a little more delicious. In partnership with Peapod Cuisine we present *El Gastronomo* – casual and fun, yet scrumptious and gourmet. Pass the afternoon with great food and wine on the soft green grass of our Green Roof or cool off below with a cellar tour. Friday, Saturday & Sunday's from 11am – 6pm.

August 15th – In the Winemaker's Boots – Prepping for Harvest

10-4pm

\$200 per person

Join Ed and our passionate winemaking team for a day and experience firsthand what's going on in the vineyard, winery, and lab at this time of the year. We'll be serving up a fantastic lunch, and of course, there'll be wine to taste too! This seasonal session will focus on prepping the vineyard and winery for harvest. We'll provide the tools you need; you just bring the elbow grease, your sense of adventure and, as always, your sense of humour! Oh, and don't forget your boots.

August 22nd – At the Winemaker's Table – The Chefs of The Good Earth

12:30pm

\$75 per person (plus tax)

Rest your boots under the table, roll up your sleeves and prepare yourself for an outstanding meal, great wine and a table full of fun. It's your chance to get to know the faces behind the wines while tucking into a delicious 3-course lunch prepared by The Chefs of The Good Earth Cooking School. To keep things interactive, numbers are kept to 12 guests. To book please call Tiffany at Flat Rock Cellars: 905 562 8994