DATE: JUNE 6, 1995

SOURCE: INNISKILLIN WINES

CONTACT:
DONALD ZIRALDO, PRESIDENT, INNISKILLIN, 905-468-2187, EXT 301
DEBORAH PRATT, PUBLIC RELATIONS DIRECTOR, 905-468-3554 EXT. 4

ALLIÁNCE

Inniskillin is pleased to announce the launch of "Alliance", the joint winemaking venture of Inniskillin Wines of Canada and Jaffelin Wines of France.

"Alliance" the name, was selected to reflect Inniskillin's collaboration with our Burgundian colleague, negociant and oenologist Bernard Repolt of Jaffelin. The result is a very limited offering of two classic, VQA varietals, Pinot Noir and Chardonnay, 100% grown and vinified in the Niagara Peninsula.

The similarities of climate between the Niagara Peninsula and the Cote D’Or, both 'cool climate' viticultural regions, formed the basis for the "alliance".

It all started when Repolt visited Inniskillin during his North American tour. Repolt was impressed with Inniskillin’s reputation, quality wine and leading edge marketing. He approached us about creating a joint winemaking venture. He tasted through barrels of the '93 vintage that Karl Kaiser considered most suitable for the venture. Impressed with the quality, Repolt and Kaiser hand-selected barrel lots of the Klose Vineyard Chardonnay for the white along with predominately Lowery Vineyard for the Pinot Noir.

The Alliance label was designed by graphic designer Maximillian Kaiser to reflect the symbolic image of the partnership.

The Design Exchange in Toronto, a centre for innovation and excellence in design, was selected as the location for the official public launch of the wines.

1993 Alliance Chardonnay VQA

The 1993 Alliance Chardonnay is fermented in a majority of new blended oak barrels constructed of Nevers and Allier French oak. About eighty-five percent of the wine underwent malolactic fermentation and was aged 11 months in new and used French oak. On the palate this wine is rich, well-balanced and crafted, offering complex tropical and citrus fruit flavours layered in caramel, butter and vanilla components that are nestled against a solid acid backbone. It ends in a nice lingering toasty-oak finish. From a yield of 27 hl/ha. 250 cases were produced.

1993 Alliance Pinot Noir VQA

The 1993 Alliance Pinot Noir was fermented in stainless steel, then transferred to mostly new blended French oak barrels for malolactic fermentation. The wine was then aged in new and used French oak for 11 months. On the palate this wine showcases candied cherry and raspberry fruit flavours layered in anise, earth, pepper and vanilla. It ends in a firm tannin and oak finish. Some aging will soften the tannins. From a yield of 26 hl/ha. 250 cases were produced.

ALLIANCE WINES, R.R. #1, NIAGARA-ON-THE-LAKE, ONTARIO, CANADA, LOS 1J0
TEL:(905) 468-2187, FAX:(905) 468-5355
BERNARD REPOLT, JAFFELIN, 2 RUE PARADIS, 21200 BEAUNE, FRANCE
TEL: 011 33 80 27 07 67, FAX: 011 33 80 24 91 87
ORDER FORM

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<th>retail</th>
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<tr>
<td>CHARDONNAY, cspc# 395772</td>
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**Note: Quantities are limited. Orders filled on a first come first served basis.**

NAME______________________________________________________________

ADDRESS__________________________________________________________CITY______________________________________________

TELEPHONE______________________________

CREDIT CARD_________________________CREDIT CARD NO.#______________________________

EXPIRY DATE_________________________SIGNATURE__________________________

** You will be contacted regarding pick up/delivery arrangements.