



Niagara Wine Trail Hosts “Taste of the Trail” Weekend Event April 9-10, 2022

March 29, 2022 (Lockport, NY) – Tickets are on sale now for the Niagara Wine Trail’s annual “Tate of the Trail,” food sampling and wine tasting event, Saturday, April 9, 2022, from 10 a.m. to 5 p.m., and Sunday, April 10, 2022, from 12 noon to 5 p.m. The event is designed to bring out the flavors of the wineries’ handcrafted local beverages.

Guests will receive a different wine and food sample pairing at each participating winery over the weekend. Guests move their way around the Niagara Wine Trail at their own pace and learn how wine can pair with every part of a meal, from the appetizer to the entrée and dessert.

Virtual tasting passes include three sample pairings of wine and food over the two days. Participating wineries include:

- A Gust of Sun Winery (Ransomville, NY)
- Honeymoon Trail Winery (Cambria, NY)
- Leonard Oakes Estate Winery (Medina, NY)
- Long Cliff Winery & Vineyards (Sanborn, NY)
- Mayer’s Lake Ontario Winery (Hilton, NY)
- Schulze Vineyards & Winery (Burt, NY)
- Victorianbourg Wine Estate (Wilson, NY)
- The Winery at Marjim Manor (Appleton, NY)

Virtual tickets are \$30 per person at www.NiagaraWineTrail.org. Must be 21 to attend. Please note that groups are limited to four people maximum. Limos or buses are not allowed during this event.

For more information and a list of food samplings, visit www.NiagaraWineTrail.org. Guests are also encouraged to stay connected by following the Niagara Wine Trail on Facebook and Instagram.

The Niagara Wine Trail will celebrate its 20th Anniversary this May 2022. The organization comprises 14 member wineries, situated between the Niagara Escarpment and Lake Ontario, stretching through Niagara, Orleans and Monroe Counties. Each winery on the trail offers a diverse selection of traditional vinifera style, native, late harvest and ice wines, as well as unique styles such as award-winning fruit wines, meads and ciders. Its mission is to “work together to enhance the wine industry in the region through an array of intimate, authentic and charming guest experiences.”