

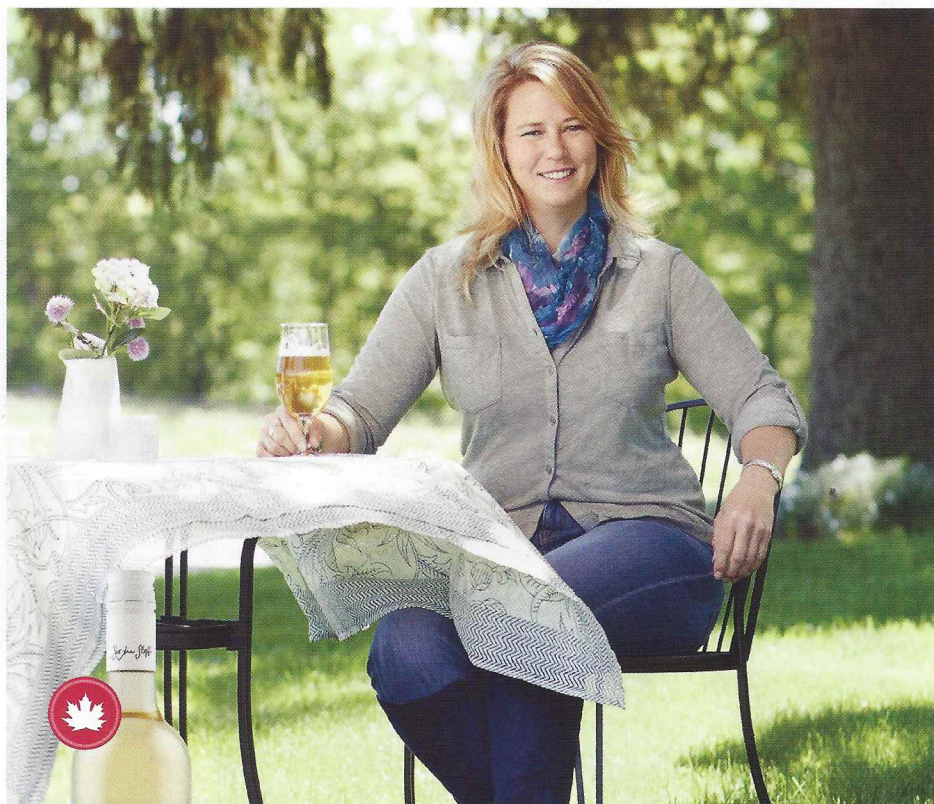
SUE-ANN STAFF

Sue-Ann Staff Estate Winery, Jordan, sue-annstaff.com

"It's true there's nothing better than a refreshing beer after a wet, dirty, hard day in the cellar," confirms Sue-Ann Staff, "but I find that after a beer or two, I'm ready for more wine."

"Having grown up with mainstream suds from the big brewers, I was amazed one day back in 2001, when I was making wine at Pillitteri, and a journalist called Alain de Vittel brought a dozen different Unibroue beers from Quebec for us to try. It was a revelation! And these days the diversity of craft beer is fascinating. It's mirroring what happened here with wine. And how great is it that all these microbreweries are going up in rural communities not big towns, bringing heart and soul, pride and job opportunities?"

"I tend to analyze a new beer in the same way I would a wine—right down to smelling the glass before the beer goes into it. But I'm a little envious of brewers and how they can make beer whenever they want. We winemakers only get to bake one apple pie a year and if you overdo the cinnamon or if the crust didn't turn out right, it's too bad—you have to wait for another year! Brewers are lucky!"



IT TAKES A LOT OF BEER TO MAKE... Fancy Farm Girl Frivolous White VQA (LCBO 394072, \$14.95). The 2016 vintage is made from nothing but Riesling from Sue-Ann Staff's vineyards. With a nose of apple and lemon zest, it's semi-dry, charmingly accessible and has the body and texture to work well with a broad range of foods. "Just like a big bottle of beer, it's made for sharing with your best friends," suggests Sue-Ann, "with the most opulent meal or the most simple picnic possible. Or just kick back, crack open a bottle and have some fun."



FAVOURITE BEERS

Like many of her neighbouring winemakers, Sue-Ann Staff is a fan of Bench Brewing Company—its fruity, brett-touched (*brettanomyces* yeast) Clean Slate and also its Ball's Falls Session IPA (LCBO 481515, 473 mL, \$2.95). "I joke about being a bit of a wimpy beer drinker because I'm really quite sensitive to bitterness," she says, "so I look for beers that aren't too bitterly hoppy. Bench has planted five acres of hops—which is exciting—but they don't overdo it." In fact, the hopping is more fruity than bitter, full of the aromas of citrus and peach.

Sue-Ann also enjoys Beau's beers, including smooth, golden Lug-Tread Lagered Ale (LCBO 169334, 4 pk, \$16.65). "I like how the company markets itself so energetically, and the format's great with the bigger bottle that you have to share. You make better friends that way!"