

Q

QUEENSTON MILE VINEYARD



NATIONAL WINE AWARDS OF CANADA

EXCEPTIONAL WINES, ARTFULLY CRAFTED IN SMALL BATCHES

QUEENSTON MILE

VINEYARD

EXCEPTIONAL WINES, ARTFULLY CRAFTED IN SMALL BATCHES

FROM THE FIRST MILE

TO THE NEXT..

- **1999** Mike Weir partners with Creekside Estate Winery to launch Mike Weir Wines, beginning the search for a flagship vineyard site.
- **2000** After evaluating several locations, the 52-acre Queenston Road Vineyard is selected for its distinct St. David's Bench terroir.
- **2001** Vineyard development begins under Vineyard Manager Adolf Redekop and Winemaker Rob Power.
- **2005** Mike Weir Wines launches across Canada and the U.S., quickly earning international recognition and multiple awards.
- **2008** Mike Weir parts ways with Creekside to open his own winery and retail space in Beamsville. Creekside retains Queenston Road Vineyard, using it to craft premium wines—including the acclaimed 'Broken Press Syrah'
- **2011** Creekside initiates plans to develop a boutique winery at the Queenston Road site.
- **2015** Construction of the new winery begins.
- **2018** Queenston Mile Vineyard officially opens to the public, marking a new chapter for the site.
- **2020** Queenston Mile garners global attention with a Taco Bell collaboration: Jalapeño Noir, a small-batch limited release 2018 Pinot Noir, sells out in 11 minutes and is featured by major media outlets worldwide.
- **2021** Amid the pandemic, Creekside, Queenston Mile, and Shiny Apple Cider are acquired by Diamond Estates. The pandemic stalls Queenston Mile's momentum.
- **2024** Industry veterans Tony Visca, Fern Colavecchia, and P.J. Iuliano acquire Queenston Mile Vineyard, bringing decades of food and wine experience to guide its future.
- **2025** Queenston Mile Vineyard joins forces with one of Niagara's most prestigious winemakers, Mauro Salvador. His debut vintage earns gold at the National Wine Awards, setting a bold tone for the winery's next chapter.



Q

ROOTED IN THE PAST DRIVEN BY THE FUTURE

“

Every mile tells a story. Ours is one of the vision, perseverance, and passion—a journey that continues with every vintage.

”



QUEENSTON MILE VINEYARD

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ST. DAVID'S BENCH

NIAGARA PENINSULA SUB-APPELLATION

Sheltered by the Niagara Escarpment, and farther inland from the warm lake waters, vineyards on the Bench tend to be slightly cooler during the late season when grapes are ripening. Combined with the early spring warming, this creates a unique growing season and promises mature, refined wines.



STATISTICS

GROWING DEGREE
DAYS (AVG.): **1637**

JULY MEAN
TEMPERATURE: **22.5°**

FROST FREE
DAYS: **210 (-2°)**

PRECIPITATION **543mm**

GROW SEASON: **APRIL TO OCTOBER**



WINE CHARACTERISTICS

St. David's Bench offers a warm, consistent growing season ideal for ripening longer-season grapes and producing wines with concentrated flavour. Whites are aromatic with tropical and floral notes, while reds are full-bodied with rich fruit, herbal and smoky elements, and strong aging potential.



TOPOGRAPHY

This sub-appellation sits at a relatively high elevation of 105 to 145 metres above sea level. Bluffs protect it from strong south-westerly spring winds, while vineyards are located on long north-facing slopes. Seasonal streams provide effective drainage from the escarpment's base, supporting healthy vine growth throughout the season.



SOIL

The soils in this sub-appellation are deep, moisture-retaining silty clays and clay loam over red sandstone bedrock. They drain slowly, allowing snowmelt and spring rain to saturate the ground early, providing a steady water supply to nourish vines throughout the growing season.



CLIMATE

Sheltered by the Escarpment and benefiting from good cold air drainage, this sub-appellation warms early in spring and enjoys a long growing season. Clear, sunny weather and steady air circulation help maintain moderate temperatures into harvest, while ample precipitation supports healthy vines and well-developed fruit.



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MAURO SALVADOR

Master Winemaker



“ Our vineyard is where tradition meets terroir— Old World principles rooted in the rare beauty of St. David's Bench, where each vine is shaped by sun, soil, and time to reveal the true character of this land. ”

Mauro Salvador



Award-Winning Master Winemaker Mauro Salvador has been crafting exceptional wines in Niagara since 2012. Before that, he honed his expertise in Italy as a chief winemaker and research analyst, mastering both innovation and tradition. A graduate of Scuola Enologica di Conegliano—Italy's most prestigious winemaking school—Mauro developed a deep understanding of viticulture and enology, shaping his distinct approach to winemaking.



Working alongside Adolf Redekop, one of Niagara's most respected vineyard managers, Mauro seamlessly merges Old World tradition with modern New World techniques. His dedication to quality and craftsmanship results in wines of remarkable character, each bottle a testament to his passion and expertise.

PASSION. TRADITION. TERROIR

Every bottle tells a story.
Every sip reflects our commitment to excellent.

TRADITION | REDEFINED



QUEENSTON MILE VINEYARD

EXCEPTIONAL WINES, ARTFULLY CRAFTED IN SMALL BATCHES



Ontario

100%
Riesling

Residual
Sugar:
11 g/L



12.5% Alcohol/
Volume

Sparkling

Charmat
Method

MILE HIGH

This sparkling wine is known for its crisp and refreshing profile. It offers vibrant aromas and flavors of tropical fruit like grapefruit, mango, papaya, kiwi and pineapple. The palate is lively with a vigorous mousse, and despite its slight sweetness, it maintains a fresh and vibrant character. It's an approachable and friendly sparkling wine, perfect for various occasions.

RETAIL: \$24.95

TRADITION | REDEFINED



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QUEENSTON MILE VINEYARD

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St. David's
Bench

60%
Chardonnay

40%
Pinot Noir

Residual
Sugar:
8.6 g/L



11.5% Alcohol/
Volume

Sparkling

Traditional
Method

GRAND MILE

The 2019 vintage was a very moderate year that brought elegant wines with very balanced structure. Chardonnay and Pinot Noir from our Estate Vineyard were fermented separately and then blended before tirage to create the right balance. Secondary fermentation happened in bottle where it was aged on lees for 48 months before being disgorged.

RETAIL: **\$49.95**

TRADITION | REDEFINED



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QUEENSTON MILE VINEYARD

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St. David's
Bench

100%
Pinot Noir

Residual
Sugar:
4.3 g/L



12% Alcohol/
Volume

Sparkling

Traditional
Method

BLANC DE NOIRS

Pinot Noir harvested from our Estate Vineyard on September 5, 2018. Primary fermentation was conducted at very cool temperatures in stainless steel to preserve delicate fruit flavours. Tirage bottling for secondary ferment on March 14, 2019, then left on a lees for over 50 months to create complexity and luxurious character.

RETAIL: **\$49.95**

TRADITION | REDEFINED



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St. David's
Bench

100%
Chardonnay

Residual
Sugar:
2.7 g/L



12% Alcohol/
Volume

Sparkling

Traditional
Method

BLANC DE BLANC

This Blanc de Blanc offers a crisp and elegant profile with aromas: green apple, hazelnut, and brioche. Palate: Bright citrus notes complemented by a creamy texture. Finish: Long and refreshing, showcasing the wine's refined acidity. The extended lees (50 months) aging imparts complexity and depth, making it a standout example of traditional method sparkling wine from the region.

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TRADITION | REDEFINED



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St. David's
Bench

100%
Pinot Noir

Residual
Sugar:
2 g/L



13% Alcohol/
Volume

Pétillant Naturel

Ancestral
Method

PÉT-NAT PINOT NOIR ROSÉ

It is a distinctive sparkling wine crafted using the ancestral method (pétillant naturel). This wine offers a unique expression of Pinot Noir. It's unfiltered, left on lees for extended aging, and best served after standing upright in the fridge to settle the lees.

This rosé shows a cloudy pinkish-watermelon hue, aromas of strawberry shortcake, cream, and cherries with a reductive hint, and a frothy mousse carrying flavours of ripe red fruit and strawberry pie, finishing with bright, electric energy.

RETAIL: \$24.95

TRADITION | REDEFINED



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QUEENSTON MILE VINEYARD

EXCEPTIONAL WINES, ARTFULLY CRAFTED IN SMALL BATCHES



St. David's
Bench

100%
Viognier

Residual
Sugar:
2 g/L



12% Alcohol/
Volume

Pétillant Naturel

Ancestral
Method

PÉT-NAT VIOGNIER

A naturally sparkling wine made from 100% Viognier using the ancestral (pét-nat) method. Unfiltered and bottled before fermentation finishes, it pours a pale golden straw with a gentle haze and soft fizz. Aromas of pear, mango and pineapple lead into a creamy, leesy palate with notes of apricot skin, lemon zest, and a touch of ginger.

Light-bodied and dry to off-dry (5 g/L RS), it finishes clean with bright acidity, soft minerality, and a hint of nuttiness.

RETAIL: \$29.95

TRADITION | REDEFINED



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QUEENSTON MILE VINEYARD

EXCEPTIONAL WINES, ARTFULLY CRAFTED IN SMALL BATCHES



Niagara
Peninsula

100%
Pinot Gris

Residual
Sugar:
3.9 g/L



12.5% Alcohol/
Volume

White Wine

Small Batch
Reserve

PINOT GRIGIO

This white wine fermented in small batches with some lees contact through aging, it is blended to create a thoughtful assemblage of Niagara vineyards before bottling. Our Pinot Grigio has the vibrant character, offering enticing aromas of Bartlett Pear, Yellow Plum and Red Apple.

On the palate it is dry and savory with a crisp, lively fruit profile. Balanced and refreshing, this wine captures the essence of its varietal, leaving lasting impression with its elegant finish.

RETAIL: **\$19.95**

TRADITION | REDEFINED



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QUEENSTON MILE VINEYARD

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Niagara
Peninsula

100%
Sauvignon Blanc

Residual
Sugar:
4.2 g/L



13% Alcohol/
Volume

White Wine

Small Batch

Reserve

SAUVIGNON BLANC

This wine was crafted in small batches and thoughtfully blended to highlight the vibrant expression of Niagara vineyards before bottling. Bursting with aromatic intensity, it reveals enticing notes of passion fruit, ripe pineapple, and grapefruit zest. On the palate, it is crisp and refreshing, showcasing bright citrus and exotic fruit flavours layered with a subtle mineral edge. Dry and invigorating, this wine is beautifully balanced, offering a clean, expressive finish that captures the lively essence of the varietal.

RETAIL: \$22.95

TRADITION | REDEFINED



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QUEENSTON MILE VINEYARD

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Niagara
Peninsula

30%
Chardonnay

28%
Viognier

24%
Semillon

18%
Sauvignon
Blanc

Residual
Sugar:

3 g/L



12% Alcohol/
Volume

White Wine

Small Batch
Reserve

MILE WHITE

Each batch was fermented and aged separately in French oak barrels for 9 months before an assemblage was chosen, bringing together the perfect combination of flavours and textures. On the nose: Honeysuckle, nectarine, lemon zest and a very subtle oak spice. In the glass: beautiful fruit flavours of lemon, pear and nectarine with a tiny hint of gooseberry. Great intensity on the attack with a full-bodied mid palate and a delicate dry finish.

RETAIL: \$19.95

TRADITION | REDEFINED



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QUEENSTON MILE VINEYARD

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St. David's
Bench

100%
Chardonnay

Residual
Sugar:
2 g/L



12.5% Alcohol/
Volume

White Wine

Small Batch
Reserve

CHARDONNAY UNOAKED

This wine is crafted entirely in stainless steel to preserve its bright fruit purity and expressive terroir. Sourced from one of the warmest microclimates in Niagara, it reflects the unique character of Queenston Mile's vineyard site. The nose offers vibrant aromas of poached pear, ripe apple, citrus, and melon. On the palate, it is light-bodied yet creamy in texture, revealing notes of green apple, white peach, and lemon zest, supported by lively acidity and a clean, mineral finish. Made in small batches without any oak influence, this unoaked Chardonnay is crisp, refreshing, and elegantly balanced—an approachable yet refined expression of its origin.

RETAIL: **\$19.95**

TRADITION | REDEFINED



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QUEENSTON MILE VINEYARD

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St. David's
Bench

100%
Viognier

Residual
Sugar:
4 g/L



12.5% Alcohol/
Volume

White Wine

Estate
Reserve

VIOGNIER

Our Estate grown Viognier hand-picked and hand-sorted from our warm-climate vineyard in the Niagara Peninsula. Aged for 9 months in French Oak, this expressive white wine opens with enticing aromas of honeysuckle, ripe peach, and apricot, layered with subtle notes of vanilla and spice. On the palate, it's lush and textured, offering a beautifully rounded mouthfeel with balanced acidity.

RETAIL: \$29.95

TRADITION | REDEFINED



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QUEENSTON MILE VINEYARD

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100%
Chardonnay

Residual
Sugar:
4 g/L



11.5% Alcohol/
Volume

White Wine

Signature
Reserve

CHARDONNAY

This wine is known for its rich texture and balanced acidity. This wine offers a full-bodied and richly textured profile. The nose presents intense aromas of lemon, apple, and yeasty notes. On the palate, it delivers compact lemon and apple flavors with a lean, almost sharp-edged character. The wine's structure is supported by its balanced acidity and subtle oak influence, resulting in a harmonious and elegant finish.

The 2023 vintage was aged for 12 months in a combination of new and used French oak barriques, ranging from 2 to 5 years old. This oak treatment imparts subtle notes of vanilla, caramel, and roasted hazelnuts, enhancing the wine's complexity and depth.

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QUEENSTON MILE VINEYARD

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Niagara
Peninsula

50%
Cabernet

50%
Pinot Meunier

Residual
Sugar:

9 g/L



12% Alcohol/
Volume

Rosé Wine

Small Batch
Reserve

ROSÉ

This Rosé offers an aromatic bouquet of orange blossom, red apple, fresh strawberries and ripe watermelon, creating an inviting and vibrant nose. On the palate, this it is light and balanced, with a refreshing fruitiness that lingers pleasantly in the finish. Crafted with precision, it provides a harmonious and delightful experience that enhances any occasion.

RETAIL: **\$19.95**

TRADITION | REDEFINED



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QUEENSTON MILE VINEYARD

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St. David's
Bench

100%
Pinot Noir

Residual
Sugar:
3.6 g/L



12.5% Alcohol/
Volume

Rosé Wine

Signature
Reserve

PINOT NOIR ROSÉ

Immediately pressed, left on the grape skins for 3.5 hours, fermented in stainless steel. On the nose: a venerable basket of red fruit. The nose explodes with tree-ripe sour cherries, sweet summer herbs and a hint of birch bark tea. In the glass: a complimentary follow through of flavours on the nose, this Rosé coats your palate with a silky mouthfeel, while a burst of acidity cleans up the finish, just in time for another sip.

RETAIL: \$24.95

TRADITION | REDEFINED



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Niagara
Peninsula

44%
Cabernet
Sauvignon

36%
Cabernet
Franc

20%
Merlot

Residual
Sugar:
2 g/L



13.5% Alcohol/
Volume

Red Wine

Small Batch
Reserve

MERITAGE

This Meritage reveals a captivating bouquet of ripe blackberries, black pepper and a hint of vanilla. Full-bodied and expertly balanced, it offers a rich, lingering finish. Aged in French Oak Barrels for 6 months, this wine reflects our commitment to exceptional craftsmanship, delivering a refined and memorable taste. Made in small batches to preserve the wines integrity and character.

RETAIL: **\$19.95**

TRADITION | REDEFINED



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QUEENSTON MILE VINEYARD

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St. David's
Bench

100%
Syrah

Residual
Sugar:
2 g/L



13% Alcohol/
Volume

Red Wine

Small Batch
Reserve

SHIRAZ

Grown at our estate in the St. David's Bench sub-appellation – Niagara's warmest microclimate – this Shiraz benefits from long sun exposure, deep clay soils, and an extended ripening season. The result is a smooth, approachable red with ripe dark fruit, soft spice, and a rounded finish. Gentle tannins and bright acidity bring balance to notes of blackberry, plum and pepper. Crafted in small batches, this Shiraz is approachable and expressive and distinctly Queenston Mile.

RETAIL: **\$19.95**

TRADITION | REDEFINED



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QUEENSTON MILE VINEYARD

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Niagara
Peninsula

50%
Gamay Noir

45%
Pinot Noir

5%
Rondinella

Residual
Sugar:

2.2 g/L



14.5% Alcohol/
Volume

Red Wine

Signature
Reserve

RIPASSO

Repassed over Appassimento skins to create a wine of depth, balance, and complexity. On the nose, it opens with rich notes of dark cherry, black raspberry, and dried fig, layered with hints of leather, sweet tobacco, and a touch of spice. The palate is concentrated and expressive, delivering flavours of ripe plum, blackcurrant, and dark chocolate, underpinned by earthy undertones and a whisper of dried herbs.

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St. David's
Bench

100%
Pinot Noir

Residual
Sugar:
4.4 g/L



13.5% Alcohol/
Volume

Red Wine

Small Batch

Reserve

PINOT NOIR UNOAKED

Grown at Queenston Mile Vineyard, in Niagara's warmest micro-climate, this Pinot Noir showcases a delicate yet expressive bouquet of cherry, raspberry, and subtle earthy undertones. Unoaked to preserve its vibrant character, the palate reveals silky tannins., bright red fruit, and a graceful, smooth finish. A true expression of terroir and varietal integrity.

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St. David's
Bench

100%
Pinot Noir

Residual
Sugar:
2.8 g/L



12.3% Alcohol/
Volume

Red Wine

Estate
Reserve

PINOT NOIR

Queenston Mile Vineyard's terroir is synonymous with excellent Pinot Noir and this wine is no exception. Crafted with precision from hand-picked and hand-sorted grapes. Aged for 16 months in French Oak barrels, it reveals expressive aromas of ripe cherry, wild raspberry, and subtle earthy undertones. On the palate, it's silky and refined, with balanced acidity and delicate oak integration.

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Niagara
Peninsula

71.7%
Cabernet
Franc

28.3%
Cabernet
Sauvignon

Residual
Sugar:
222 g/L



10% Alcohol/
Volume

Ice Wine

CABERNET ICEWINE

Our 10th Anniversary Icewine – an exclusive small-batch release crafted from Cabernet Franc and Cabernet Sauvignon. Harvested under frigid Niagara skies in December 2014 and bottled ten years later in December 2024, this rare wine showcases the elegance of time. With only 118 cases produced, it reveals luxurious aromas of wild strawberry, raspberry preserves (jams) and dried fig, layered with hints of candied orange peel and honey.

RETAIL: **\$99.95**

TRADITION | REDEFINED



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WINEMAKING METHOD

DIFFERENT METHODS. DIFFERENT EXPRESSION OF EXCELLENCE

STAINLESS STEEL FERMENTATION

*Industry standard,
clean & controlled*

This method focuses more on preserving fresh fruit character and purity through a neutral, temperature-controlled environment.

- It ferments in stainless steel tanks that are non-porous and easy to sanitize.
- Built-in cooling and heating help maintain precise fermentation temperatures.
- Because stainless steel is neutral, it does not add oak flavour or tannin.
- Its airtight seal helps protect the wine from oxidation and keeps it fresh.

OAK BARREL AGING

*Traditional method,
rich & textured*



This method focuses more on adding depth, softness, and complex flavour through time spent in oak barrels.

- Oak is naturally porous, allowing small amounts of oxygen to interact with the wine.
- This helps soften tannins, stabilize colour, and improve texture.
- Oak can add notes of vanilla, coconut, spice, toast, and smoke.
- The oak type and toast level affect the final flavour profile.

APPASSIMENTO & RIPASSO STYLE

Italian style, rich & concentrated

This method focuses on creating a full-bodied, layered wine with dried fruit flavours, smooth texture, and deeper complexity.

- Appassimento dries grapes before fermentation, concentrating sugars, aromas, and flavour.
- Ripasso "repasses" the wine over dried grape skins, adding body, depth, and soft tannins.
- Expect notes of cherry, plum, fig, spice, and cocoa, with a rich, velvety finish.

TRADITIONAL METHOD

*Sparkling
Champagne style,
smaller bubbles*



This method focuses more on the "bready/doughy" mouthfeel rather than focusing on having fruit forward notes.

- First ferment goes through a stainless-steel tank.
- Then goes through a second ferment in the bottle for 36 months on the lees (lees = process of maturing on top of yeast)
- All our traditional method sparklings are made with estate property fruit.

CHARMAT METHOD

*Sparkling
Prosecco style,
bigger bubbles*



This method focuses more on being fruit forward, unlike the traditional method (less lees content, more fruity).

- It goes through the second fermentation in a big stainless-steel tank instead of in the bottle.
- Once the second fermentation is done the wine is filtered and bottled under pressure.

PET-NAT METHOD

*Petillant Natural (French for
natural sparkling style)*

This method was used before we had technology we have today to make sparkling wines. It is a low-intervention, unfiltered.

- It goes through a cool fermentation.
- then it is put into bottle for a second fermentation where the yeast is added to the bottle capped and sealed.