



From Wikipedia, the free encyclopedia

SOMA Chocolatemaker & IWFS Toronto

55 Mill St. (Building #47), Toronto Ontario M5A3C4, (416) 815-7662



In the distillery district, Soma is a chocolate experience to remember. When you open the doors of this chocolate shop the smell of chocolate wafts towards you – and this is just the beginning. You can easily spend the evening

enjoying the atmosphere and tasting chocolate and wine.

Join the IW&FS
February 17, 2009 6:30PM

For everything you think
chocolate can be.

Reservations:

IW&FS Toronto

*% Shore Tilbe Irwin & Partners
672 Dupont St., Suite 500*

Toronto, ON M6G 1Z6 Canada

Telephone: (416) 971-6060 Ext. 216

E-mail: dsmith@stipartners.com

Info@iwfstoronto.org



Review - SOMA Chocolatemaker

The shelves of SOMA Chocolatemaker are filled with bars, truffles, and a seemingly endless array of things that have been dipped or coated in what the writing on the wall reminds you is "the food of the gods". But start looking at the packages and you'll notice the first of the SOMA differences.

SOMA's products are hand-crafted on site, and careful detail of what taste to expect is listed on each item. The product page on [SOMA's website](#) has the info as well and, if you're at all indecisive, spending time online before you visit may be a good idea.

We will have you watching the chocolate-making process itself. Large windows allow easy viewing of many of the rooms where the work takes place. The small tables and chairs provide a nice angle on much of the action, and the truly dedicated can take to the tiered bench-seating that faces the production windows.

SOMA is chocolate. Chocolate we will have with our matched wine from the IWFS cellar. Or if you'd prefer a cool treat, try one of the many flavors of freshly-churned gelato. Can't choose just one? Ask the staff to put two kinds in one cup - Dark Venezuelan Chocolate and Madagascar Vanilla workes.

The Distillery District is the perfect place for SOMA and the IW&FS wine combination event for Febuary. After the tasting experience try one of the many fine restaurants in the area...but you have already had desert!

So if you have a sweet tooth, appreciate a nice atmosphere and surpurbly matched wines by our Cellar Master block off Feb 17, and book now and learn about chocolate.....



Venchi 85% Dark

Vouvray Brut Tete du Cuvee
D. Ackermann, NV

Soma Madagascar Organic

Zinfandel LBV, 2002,(South Africa)

Gruner Veltliner, Berrenauslese,
1998 (Austria)



Soma Conacado Organic

Chardonnay, Le Clos Jordanne
Village, 2005 (Ontario)

Soma Papua New Guinea.

Clos De Los Siete, Michael
Rolland, 2002 (Argentina)

Domori Puertomar 75%

Quinta do Noval White Port, NV
(Portugal)



Reservations:

IW&FS Toronto

% Shore Tilbe Irwin & Partners

672 Dupont St., Suite 500

Toronto, ON M6G 1Z6 Canada

Telephone: (416) 971-6060 Ext. 216

E-mail: dsmith@stipartners.com

Price: \$65 Members \$75 Guests

Info@iwfstoronto.org