



AWOnews



Produced by The Amateur Winemakers of Ontario

**A forum for the exchange of news and opinions on home
winemaking in Ontario**

September 1997 Newsletter No. 6

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The 1997 Harvest issue:

"Welcome to a new year of winemaking!"

IN THIS ISSUE:

by Paul Dunseath

The 1997 AWO Festival is now history, and we cast a fond glance back at a great weekend. New President Dan Ostler contributes the first of hopefully many columns, Chief Judge Peter Pigeon brings us up to date on the Master Judges programme, we provide the winners' list for both AWO and AWC, as well as a list of suppliers of fresh Ontario grapes and juices; and pull aside the curtain of mystery on "The making of a Judge". Cheers!

FESTIVAL 1997

While the Festival got off to a relatively slow start (although not for Peter Bennell, who was rushing around the Residence labeling the washrooms), it certainly picked up to full speed on Saturday. Seven morning seminars covered the range from Wine and Food Matching, lead by Linda Bramble, and which explored how the tastes of sweet, acidic, bitter and salty in foods affected the

same perceptions in wines (and vice versa), to Use of Oak by Doug Moorehead of Presque Isle Wine Cellars in Pennsylvania (Doug feels that for less than 55 gallons, oak chips are preferable to a barrel). Interesting!

Luncheon featured as speaker Dr. David Goldberg, who made us all feel better about moderate wine consumption, and the afternoon resumed with such events as the "3 Guys' Pinot Noir" (see the article later in this issue); Wine Taster of the Year; and a "live" re-coopering of a barrel. Even the experts occasionally experience the perversity of the inanimate object!

The Club Reps meeting went well overtime, in fact an hour into the supper period, but proved to be very productive nonetheless, with several key issues addressed. These included electing a new executive (see the masthead on page 1), gender bias in club membership practices (unanimously condemned), subscriptions to Better Winemaking (to be left up to individuals rather than mandatory), and the fee structure for 1997/98 (to stay at the old level prior to the surcharge). Ask your club rep for full details, which space does not permit covering in depth here.

Peter Bennell and his colleagues introduced a novel, and commended, technique,

that of announcing all of the Bronze Awards after dinner on Saturday, thereby reducing the time required for medal awards on Sunday, when some people may need to leave early for home. Great idea!

Sunday's Awards Brunch was a blast, if only because of Chief Steward Gary Maldaver, who if he ever quits his day job has an assured future as a stand-up comedian! His off-beat "Wineosaur" awards were really funny, and included Dominic Ierullo (who had supplied home-made hot sausage for the "Showcase of Club Wines") for "Best Sausage in Show", and the award to Tom Ostler as "Relative of the Man of the Year". His deadpan comment "I was working until four in the morning getting the certificates ready, and knew it was time for bed when I heard the Press Agents coming back to their rooms" brought the house down! Among the stalwarts of the hobby we were especially pleased to see Lawrie Mindham, Audrey Delcanho, and Norm Coombe.

The only dark cloud on the horizon right now is that we have NO location for AWO 1998. Please think about it, and have your local clubs "front up" for this event.

PRESIDENT'S NOTES

by Dan Ostler

I was very surprised, and honoured, to receive the Outstanding Service Award this year! And just to confirm, there is no link between its presentation and my assumption of the Presidency again! However I did wake up Sunday morning with a sore right arm - the one Gordon Barnes had been twisting at the Club Showcase (I knew I should have gone home earlier but couldn't drag myself away from those homemade meats at the Lakeview table!)

On your behalf I would like to congratulate all members of the organizing committees that together delivered an outstanding convention at Glendon campus in June! The seminars I attended were excellent, the only fault being that I wished we had more time with some of the presenters. Currently we do NOT have a commitment from a host for the 1998 convention, although discussions are taking place. Hopefully we will have positive news in the next newsletter for both '98 and '99. And I am sure that there will be a scramble to host 2000!

By now your club rep should have received the minutes of the Annual General Meeting. These indicate that there are many changes taking place, or under consideration, to the structure of AWO. A committee chaired by John Harris is evaluating the suggestions that have been put forward in past discussions, and from the questionnaire coordinated by Don Eastman earlier this year. A draft outline of the issues/proposals will be presented at the next Executive meeting in September, followed by a detailed report to the clubs later in the year. Voting on recommendations will occur at next year's AGM. The committee is still looking for additional input so here is your chance to influence the direction of YOUR organization. Give John a call.

Our promotional brochure was reprinted and distributed at the AGM. If you do not have copies, contact Gord Barnes. Please distribute them and encourage the formation of new clubs.

Lastly, a request for your help. The Executive are here to serve you. However it does take some time and effort for us to carry out the many duties, and this is compounded when there are not enough Directors to share the load.

Unfortunately that is the case at present. We currently have two UNFILLED

Director positions. Please consider joining your fellow members who, believe it or not, do have some fun helping keep AWO running the way you like it. If you would like to help, give me a call.

FORMER AMATEURS IN THE NEWS

It is always gratifying to see former AWO prizewinners who have made the move to the commercial world continuing to rack up well-deserved awards. At the last InterVin international competition, Jim Warren's Stoney Ridge Cellars won four Gold medals, the highest of any winery, and for the second year in a row was recognized for consistent quality; at the All-Canada Wine Championships, Jim won three Gold Medals and nine silvers, Eddie Gurinkas' Lakeview Cellars won two Golds, two Silvers and two Bronzes, and John Marynissen walked off with three Golds and four Silvers. In addition, at the annual Cuvée Winemakers Selections competition, Marynissen Estate Winery was awarded the Best Ontario Red, and Lakeview Cellars the Best Ontario White. Jim Warren also won five Silver medals and one Bronze at the World Wine Championships in Chicago.

Nice going, guys!

As attendees at the 1997 AWO Festival will be aware, Jim, Eddie and John also collaborated in the production of "Three Guys" Pinot Noir, using grapes provided by Gunther and Mary Funk. In addition to producing a single winery version of the wine, all provided one barrel each, which were blended. The results, tasted at AWO '97 (along with the three single-vineyard versions) will be available from the LCBO for \$100 for four bottles.

WHERE ARE YOU GOING TO GET IT?

The following is a list of sources of Ontario fresh grapes and juices, as provided by the trade. Please call each potential supplier for dates, availability, and price.

D & D Lailey

15940 Niagara Parkway

Niagara-on-the-Lake, ON L0S 1J0

Phone: 905-468-7027

FAX: 905-468-0509

**White viniferas and hybrids, Red viniferas and hybrids, vinifera & French
hybrid blends**

De Sousa Wine Cellars

3753 Quarry Road

Beamsville, ON L0R 1B0

Phone: 905-563-7269

Phone (Toronto): 905-338-8503

FAX: 905-338-9404

White viniferas and hybrids, Red viniferas and hybrids

Funk Winemaking Supplies

3983 - 13th Street

Jordan Station, ON L0R 1S0

Phone: 905-562-5900

FAX: 905-562-5900

Limited quantities of twelve

different vinifera varieties .. Wine making supplies and laboratory analysis.

Lakeview Cellars Winery

4037 Cherry Avenue

Vineland, ON L0R 2C0

Phone: 905-562-5685

FAX: 905-562-5685

Chardonnay, Riesling, Vidal

Stoney Ridge Cellars

1468 #8 Highway

Winona, ON L8E 5K9

Phone: 905-643-4508

Or 1-800-665-3235

FAX: 905-643-0933

White viniferas and hybrids, Red: Foch, DeChaunac, N.Y. Muscat

Watson's Wine Supplies

1389 Line 2, R.,R. #6

Niagara-on-the-Lake , ON L0S 1J0

Phone: 905-468-3314

FAX: 905-468-4937

**White viniferas and hybrids. Red viniferas and hybrids. Wine Supplies and
Barrels**

Wiley Bros - 100% Juices

1175 - 8th Avenue South,

R.R. #1, St. Catharines, ON L2R 6P7

Phone: 905-682-0877

FAX: 905-984-6357

White Viniferas and hybrids

Red Viniferas and hybrids, Concord, Elvira, Niagara

Don Eastman

4110 Regional Road 81

Beamsville, ON L0R 1B0

Phone: 905-562-7736

FAX: 905-562-7045

White Viniferas

Red Viniferas

(Jim Warren particularly commends the Eastmans' Chardonnay, Cabernet

Franc and Merlot)

D'Angelo Vineyards

5141 Concession #5, R.R. 4

Amherstburg, ON N9V 2Y9

Phone: 519-736-7959

FAX 519-736-1912

White: Seyval, Vidal. Red: Marechal Foch

Orders taken August 9, 1997 ONLY

Fruitland Juices

527 Jevlan Drive

Woodbridge, ON L4L 8W1

Phone: 905-856-5700

FAX: 905-856-8208

White: Chardonnay, Riesling

Red: Cabernet Sauvignon

THE MAKING OF A JUDGE

By Paul Dunseath

The Ontario Judges' Commission, now known as the Wine Judges' Commission of Ontario, was created some thirty years ago to provide impartial, professional judging services to the newly-created AWO. Its early members comprised LCBO wine specialists, persons qualified by international bodies of judges, and provincial and national Grand Champions who had demonstrated an aptitude for judging wine. Included in this group were such luminaries as the irrepressible Lawrie Mindham, and Peter Duncan, international wine judge and author ("Progressive Winemaking", "Making Wine Like Those you Buy").

Over the years their ranks began to thin with no equivalent number of new members from the original sources. At the same time the demands for judging services grew with the introduction of additional classes into the Provincial Competition and the move to multiple judges for all classes. In response, the Commission decided a number of years ago to actively seek additional qualified members from within the ranks of members of AWO. Thus was introduced the Judges' Qualification program which we still use, with minor modifications, today.

Prospective Judges first sit an appropriately-named "Bar Exam", a 3-hour session which includes written multiple-choice examinations on various aspects of wine and winemaking; sensory threshold examinations with varying levels of SO₂, sugar, tannin and acidity; identification of the grape variety in each bottle of a flight of wines; a judging and evaluation of a flight of wines, followed by a re-identification of the same wines in a different order; and a take-home research project on commercial wines.

Those who pass -- typically less than half -- are invited to the 4-session practicum which includes both instruction and progressive examinations. These include demonstrations, with tasting, of the range of styles of particular classes, as well as the difference between classes; lecture and practice on the AWO judging process; "two out of three" tests, with four flights of three wines, two of which are identical; consistency examinations using two presentations in different order of both red and white wines; typical wine faults; judging in a "live" competition with a more experienced judge; essays and written knowledge tests. The candidates are scored constantly throughout the process, and those who are considered by the Judges' Commission examination panel to have demonstrated sufficient judging ability are invited to become judges. Typically less than 40%

of the candidates who have taken the course achieve this level, which translates to no more than one in five of the original applicants.

Is AWO judging then merely a "Peer Review"? Definitely not. As experienced winemakers themselves, AWO Judges are of course uniquely qualified to assist entrants with relevant information on the Comment sheets. But, as well, AWO members may be assured that their Provincial competition entries have been judged by qualified, experienced judges who have undergone thorough training and demonstrated their ability in a rigorous and demanding examination. Any members who wish to try the course on its next offering should contact Peter Pigeon, Chief Judge; Steve Gunning, Deputy Chief Judge (Western), or Paul Dunseath, Deputy Chief Judge (Eastern). Even those who have not qualified on previous courses have declared it to be a highly educational, and enjoyable, process! So, "how do I get to be a judge??"

Now, all will be made plain.

After contacting one of the above-named people, prospective judges will be invited to sit the "bar exam". It should be noted that this is indeed a screening process, but for the benefit of the individual. There is simply no point in

expecting someone to pony-up the price of the Judges' course, if there is faint hope of completing it successfully. Failure at this point is not a suggestion of inadequacy, but simply a human acknowledgement of limitations. Those who have passed the bar exam then enter into a sustained, and intensive, series of seminars and lectures, and production of papers and research projects, as described above. These generally occur at weekly or monthly intervals.

Entrants are graded on their performance in the various wine challenges, their knowledge, and the quality of their remarks on wines for evaluation; this is particularly important, since many winemakers enter primarily to learn what they are doing right or wrong, and the judges' comments are invaluable in this respect.

Those who demonstrate sufficient knowledge and potential are invited to judge, with an experienced judge, at club competitions, regional competitions, or the next AWO Judging, and their ability monitored. A report on their abilities, and the examiners' recommendations, are sent to the Chief Judge who then convenes a board to determine the successful candidates; those who qualify are then accepted as judges.

It's a rocky, and long, road; but as a result members of the AWO may be assured that their wines are being judged by people who have met or exceeded the high standards of the Judges' Commission.

THINK SUMMER!

CHIEF JUDGE'S COLUMN

by Peter Pigeon

We have just completed the twenty-ninth year of amateur wines in competition.

Even in the few years that I have been judging, the change in wine quality has been dramatic. Watching the Chardonnay and Riesling judging at the '97 competition and listening to the delighted comments of the judges, where wines pulled forward for 'medal consideration', far outnumbered those pushed back, clearly illustrated the challenge that today's wine judges face. Every wine entered was evaluated by not less than three, usually four, judges.

With this ever improving quality of homemade wine and the emergence of

Ontario commercial wines winning international recognition, the need for continual upgrading of our judges, skills and knowledge is warranted. In response, the Judges Commission has begun its "Masters Program", to continually polish our skill and knowledge base, including much more awareness of international, commercial wines, and importantly, to attain more consistency in assessing the levels of quality in wine.

The first "Master Judge" will likely be awarded within a year's time. These judges will have successfully completed the following:

- 1. Presented an AWO wine class - a written research paper and a tasting, defining the parameters and characteristics of that class and the indicators of excellence. This paper will be edited and published in AWOnews for the benefit of all AWO members.**
- 2. Attended a minimum of six "Masters presentations".**
- 3. Achieved a minimum of 80% on a written test on the contents of the class presentations, winemaking knowledge and Canadian and International commercial wine knowledge.**

4. Achieved a minimum mark of 70% on a wine tasting test, modelled on the "InterVin judges" qualifier test (only 33% of invited candidates usually pass the InterVin test).

Class presentations will take place nearly every month, with parallel programs in the Ottawa area as well as in South-Western Ontario. One presentation has been completed to date, with eleven committed and scheduled in the coming months.

Judges qualified as a "Master" will have their tasting skill retested every three years to retain their status as "Master".

The program is voluntary and continuous, with all judges participating at a pace dictated by their personal schedules and their interest. Since the presentations are shared by all members wanting to be a part of the program, no one person is stuck with most of the work.

Your support of our "Silent Auction" at the annual AWO Festival provides us with the funds needed to establish and maintain a wine cellar that facilitates this professional development program. Judges donate their time and expertise to you the AWO winemakers. You deserve the best wine judging possible, and with your support we intend to supply it. Now that three of our members are also

InterVin judges, an even broader group of wine lovers are becoming aware of the excellence that the Commission represents.

THE WINNERS' CIRCLE

Your club rep should have detailed results, but here is a summary of the results from the 1997 Competition:

Best Wine in Show: Marcel Sarazin

Best White Wine in Show: Marcel Sarazin

Best Red Wine in Show: Dominic Ierullo

Best Brew in Show: Joanne Anderson

Champion Cider: Don Panagapka

Champion Winemaker: Herb Jackson

Champion Brewer: Joanne Anderson

Champion Club: K-W Winemakers Guild

SHERRY:

SILVER: Don Panagapka, Maureen Dunseath, Paul Ison, Rodney Nicholson

BRONZE: Paul Dunseath

MERIT: Tom Brown, Carole Frankow

DRY APERITIF:

SILVER: Jim Ashfield, Bill Thornton

BRONZE: Terry Gevaert, Steve Gunning

SWEET APERITIF:

SILVER: Dean Wilkinson, Peter Pigeon

BRONZE: Werner Rosener

MERIT: Brian Williams

SPARKLING:

SILVER: Herman Zapletal, Drew Horlacher

BRONZE: Peter Pigeon, Terry Rayner, Steve Gunning

CHARDONNAY:

GOLD: Enzo Fatica, Herb Jacobsen, Marcel Sarazin, Lorne Wyers

SILVER: Chris Holdsworth, Jim Lloyd, Marv Kriluck

BRONZE: Tino Montopoli, Kevin Pegg, John Harris, Jack Gootjes, Ivan Zuznek

MERIT: Ian Short, Peter Pigeon

RIESLING:

GOLD: Steve Skelley

SILVER: Scott Thayer, Peter Pigeon, Ian Beausoleil-Morrison

BRONZE: Michael Charlebois, Herb Jackson, Terry Rayner, Ted Howchin, Paul

Nemy

MERIT: Burton McClelland, Kaarle Ottonen

WHITE HYBRID:

GOLD: Dan Ostler, Bill McClement

SILVER: Dean Wilkinson, Diane Agate

BRONZE: Burton McClelland, Herb Jacobson, Paul Wallace, Craig Fleming

OTHER WHITE:

SILVER: Dean Wilkinson, Burton McClelland, Don Jones

**BRONZE: Don Simper, Dave Powell, Peter Bennell, Ray Shier, Herb Jacobson,
Paul Stuart, Gerry Den Hartogh, Kate Nemy**

**MERIT: Kevin Harper, Joanne Anderson, Michael Charlebois, Peter Pigeon,
John Harris, Terry Rayner, Saul Goldman**

ONTARIO WHITE:

**BRONZE: Peter Bennell, Gary Frankow, John Tummon, Herb Jacobson, Ted
Howchin, Norm Coombe**

MERIT: Jim Lloyd, Terry Rayner, Bill Thornton

WHITE CONCENTRATE:

SILVER: Terry Gevaert

BRONZE: Keith McKewen, Arland Benn, Don Jones

MERIT: Malcolm Wood, Phil Bunn

ROSÉ:

SILVER: Don Panagapka

BRONZE: Henry Nordin, Dean Wilkinson, Ross Gosling, Gary Frankow, Herb

Jacobson, Len Sylvester

MERIT: Jim Ashfield

CABERNET FAMILY:

SILVER: Don Simper, George Pikor, M & J Sousa, Herb Jacobson

BRONZE: Enzo Fatica, Hermann Zapletal

MERIT: Peter Bennell, Tom Ostler, Tino Montopoli, Eric Jackson, Bernie Wolf,

Hector Morrison , Steve Gunning

PINOT/GAMAY:

SILVER: Henry Nordin, Michael Charlebois, Gary Frankow, M & J Sousa, Bill

Thornton

BRONZE: Werner Roesener, Dean Wilkinson, Lorna Wong

MERIT: Jim Lloyd

RED HYBRID:

SILVER: Pat Ison

BRONZE: Paul Stehle, Gary Frankow, Ellen Gunning, Paul Nemy

MERIT: Steve Gunning

OTHER RED:

GOLD: Dean Wilkinson, Dominic Ierullo

SILVER: Gary Koestler, Emilio Miani, Tim Nicholls

BRONZE: Terry Gevaert, Don Panagapka, Dave Gillingham, Keith Bolton, Paul

Nemy

MERIT: Ken Maley

ONTARIO RED GRAPE:

SILVER: James Carter, Pat Ison, Pat Nemy,

BRONZE: Andre Trottier, Peter Bennell, Ray Shier, M & J Sousa, Saul

Goldman, E. Hoskins

MERIT: Paul Stehle

RED CONCENTRATE:

BRONZE: Paul Stiehl, Edward Atkinson, Jim Lloyd, Bob Finhert, Phil Bunn

MERIT: Craig Stewart, Jim Ashfield, Martin Nygard, Gerry Den Hartogh

SOCIAL:

GOLD: Robert Jamieson

SILVER: Dean Wilkinson, Terry Rayner

BRONZE: Gary Frankow, John Christensen, Don Panagapka, Herb Jacobson

MERIT: Tom Ostler, Ivan Zuzek

COUNTRY:

GOLD: Bill McClement

SILVER: Larry Paterson, Ivan Zuzek

BRONZE: Joanne Anderson, Michael Charlebois, James Fisher, John

Christensen, Bert Passmore, Don Panagapka, Vince Cortese

MERIT: Adrian Cordeau, Hermann Zapletal, Steve Skelly, Randy Baker

DESSERT:

SILVER: Dick Pullin

BRONZE: Joanne Anderson, Michael Charlebois, Gary Frankow, Peter Pigeon,

Don Mayne, Gunther Funk, Marcel Sarazin, Martin Nygard

MERIT: Carl Feairs, John Chezepock, Morley Mellon, Tim White, Kevin Pegg,

Ted Howchin

ICEWINE:

GOLD: Ken Maley, Herb Jacobson

SILVER: Ian Short

BRONZE: John Harris

MERIT: Erwin Willms, Sebastian Novello

AFTER DINNER:

GOLD: Dave Cox

SILVER: John Harris, Paul Nemy

BRONZE: Paul Stehle, Don Panagapka, Jim Fraser, Jack Appleton, Steve Gunning

MERIT: Werner Roesener, Gary Maldaver, Burton McClelland

CIDER:

GOLD: Don Panagapka

SILVER: Paul Stehle, Peter Pigeon, Terry Rayner, Gerry Den Hartogh

MERIT: Jim Justice

NORTH AMERICAN LIGHT: No medals awarded

CONTINENTAL LAGER:

BRONZE: Alan McClelland

ENGLISH PALE ALE: No medals awarded

AMBER CONTINENTAL:

BRONZE: Joanne Anderson, Paul Sylvester

DARK BEER/ALE:

SILVER: Mervin Quast

STOUT:

SILVER: Joanne Anderson

BRONZE: Martin Nygard

CAPITAL WINEMAKERS: THE BIG 4 - 0

Ontario's oldest winemakers' club celebrated its 40th anniversary at a barbeque in June, held at the summer home of club founder Eric Curnow and his wife Helen on Otty Lake near Perth, Ontario. Below is the commemorative back label produced by Eric to mark the occasion.

STOP THE PRESS! AWC RESULTS!

Following are the results for Ontario Winemakers from the Amateur Winemakers of Canada competition, as posted on their website. Unfortunately, 10 bottles were broken in transit; Dan Ostler can tell you if yours was one.

GRAND CHAMPION BEERMAKER: Mervin Quast

SHERRY: 4th: Rodney Nicholson

ROSÉ: 4th: Herb Jacobson

RED TABLE WINE: 4th: M&J Sousa

DESSERT: 1st: Herb Jacobson; 3rd: Ken Maley

SPARKLING: 1st: Peter Pigeon

COUNTRY: 3rd: Ivan Zuzek 4th: Larry Paterson

DARK BEER AND ALE: 2nd: Mervin Quast

STOUT: 2nd: Mervin Quast

CIDER: 1st: Don Panagapka, 4th: Peter Pigeon.

**The "GRAND CHAMPION WINEMAKER" is a tie between Ray Bodnar of BC,
and Bill Spier of Alberta**