



# AWOnews



**Produced by The Amateur Winemakers of Ontario**

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

**winemaking in Ontario**

**May 1999 Newsletter No. 10**

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**The 1998 Fall edition**

*"Season of mists and mellow fruitfulness, Close bosom-friend of the maturing*

*sun.* "

*-John Keats*

*"To Autumn"*

## **IN THIS ISSUE:**

by Paul Dunseath



**AWO Festival 1998 is now only a pleasant memory, and in this issue you will find a review of the activities as well as a complete list of winners in the Annual Competition. AWO Restructuring, which has occupied a considerable amount of collective energy for the past year or so was discussed at the AGM, with the results which you will find inside. President Dan Ostler and Chief Judge Peter Pigeon bring us up to date on events in their spheres of influence, and we conclude our look at the production of commercial wines. So, pour yourself a nice glass of wine, put your feet up, and good reading!**

## **NEW E-MAIL ADDRESS FOR AWOnews**

**Effective immediately, our e-mail address has changed (due to a change in ISPs).**

**It is now "dunseath@cyberus.ca" (without the initial p) and at a different**

**Internet Service Provider. This is also reflected in our opening masthead.**

## **REFLECTIONS ON AWO '98**

**The Festival, held amidst the striking architecture of Trent University, was attended by some 150 people who enjoyed good weather, great meals, fine wines, and stimulating seminars, beginning with the Barbeque dinner on Friday through to the Awards Brunch on Sunday, which was completed by noon, allowing those attending from a distance to get a reasonable start for home (top marks for responsible planning, Peterborough!). A full range of weekend seminars, too numerous to list in detail, and offering something for everyone, included Peter Brehm with a talk which ranged from blending to the current California scene (bad news; phylloxera is making a comeback, and a new pest,**

**the "sharpshooter bug", which can cause "Anaheim Disease" and can destroy a vine in 2-3 years, has appeared; expect higher prices); Steve Gunning's popular "Muscat Love"; Gunther Funk and Peter Pigeon with seminars on Gewurztraminer; Dominic Ieuollo with his juice reduction method for concentrating the flavours in "Big Reds"; and comparison tastings of wines from different suppliers.**

**The AGM, as usual, ran substantially overtime, with the bulk of the discussion focussing on "AWO Restructuring". When the discussion was over, and voting took place on proposed changes, the following resulted:**

**Membership in AWO to be held by individuals, not Clubs: Defeated**

**Beers to be excluded from AWO Competitions: Defeated**

**Judges' Commission to become a Committee of AWO: Tabled to permit adequate notice of a proposed by-law change from the Commission**

**A Committee to establish and monitor Class Descriptions: No action required to implement**

**Insurance coverage to be decided by Executive: Agreed that this should be in**

**accordance with the Policy, or it could result in Directors' liability**

**Clarify mission and scope of AWOnews: Not discussed**

**Implement various housekeeping changes: Agreed**

**Bob Jamieson and Gordon Barnes had done the work of Trojans in putting together the results, and when the big winners were announced, they were as follows (in the event of disagreement between this list and the "Official Competition Results", the latter applies):**

**Champion Cider maker: Don Panagapka (K-W)**

**Best Brew in show: Allan McClelland (Brampton)**

**Champion Brewer: Allan McClelland**

**Best Red Wine in Show: Mike Charlebois (Bytown)**

**Best White Wine in Show: Steve Skelly (Scarborough)**

**Best Wine in Show: Bert Passmore (Hamilton)**

**Grand Champion Winemaker: Terry Rayner (London)**

**Champion Club: our hosts Kawartha Krushers**

**Medal winners were as follows:**

**Ontario Grape Growers Red**

**GOLD: Ray Shier**

**SILVER: Peter Bennell, Ken Maley, Paul Nemy**

**BRONZE: Gary Koestler, Keith Harmer, Tom Brown, Richardson/Johnson,**

**Peter Pigeon, Hector Morrison, George Bethune, Wayne Hall**

**MERIT: Tom Ostler**

**Dry Aperitif - Sherry**

**GOLD: Maureen Dunseath**

**SILVER: Tom Brown, Don Panagapka, Bob Finhert**

**BRONZE: Pat Ison, Rodney Nicholson**

**MERIT: Steve Kampers, Paul Wallace**

**Dry Aperitif - non-Sherry**

**SILVER: Terry Rayner**

**BRONZE: Werner Roesner, Steve Gunning**

**MERIT: Mervin Quast, Peter Pigeon**

**Sweet Aperitif**

**SILVER: Dean Wilkinson, Terry Rayner, Gerry Den Hartogh**

**BRONZE: Werner Roesner, Tom Brown**

**Sparkling**

**SILVER: Terry Rayner**

**BRONZE: Todd Caster**

**MERIT: Pete Ferguson, Herman Zapletal, Ingrid Nevitt, Paul Nemy**

**Chardonnay**

**GOLD: Marcel Sarazin, Don Eastman**

**SILVER: Enzo Fatica, Steve Kampers, Eric Jackson**

**BRONZE: Michael Charlebois, Peter Bennell, Burton McClelland, Dick Pulin,**



**Ted Howchin, Kevin Pegg, Bill Thornton, Steve Gunning, John Agate**

**MERIT: Carl Feairs, Bill Morris, Paul Stuart**

**Riesling**

**GOLD: Elia Gallo**

**SILVER: Alan McClelland**

**BRONZE: Carl Feairs, Dave Powell, M&J Sousa, Bill McClement, Ted Howchin,**

**Peter Buis, Herb Jacobson, Arland Benn, Steve Skelly**

**MERIT: Terry McCall, Peter Pigeon, Paul Wallace, Paul Stehle**

**White Hybrid**

**GOLD: Burton McClelland**

**SILVER: Allan McClelland, Herman Zapletal, Jim Lloyd, Don Panagapka,**

**Diane Agatev**

**BRONZE: Don Simper, Tom Ostler, Ted Howchin**

**MERIT: Martin Nygard, Terry Rayner, Herb Jacobson, Arland Benn, Don**

## **Hutchings**

### **Other White**

**GOLD: Terry Rayner, Mark Millar, Kaarle Ottonen, Steve Skelly**

**SILVER: Steve Kampers, Larry Paterson, Don Panagapka, Marcel Sarazin**

**BRONZE: Allan McClelland, Don Simper, Enzo Fatica, George Pikor, Peter**

**Bennell, Peter Buis, John Toye, Norm Coombe, Paul Nemy**

**MERIT: Craig Stewart, Brian Bailey, Alan Johnson, Joe Dale, Don Jones**

### **Rosé**

**SILVER: Peter Ferguson, Lorna Wong**

**BRONZE: Peter Bennell, M&J Sousa, Herb Jacobson**

**MERIT: Joanne Wade, Herman Zapletal, Jorgen Christensen**

### **Cabernet Family**

**GOLD: Manuel Sousa**

**SILVER: Terry McCall, Jose Sousa, Wayne Burtney**

**BRONZE: Chris Holdsworth, Dean Wilkinson, Cam Crowe, Alan Butler, Terry Gavaert, Tom Ostler, Ted Howchin, Gunther Funk, Wayne Hall, Bill Thornton, Paul Nemy, Tim Nichols**

**MERIT: Herman Zapletal, David Burns, Elia Gallo, Ken Maley**

**Pinot/Gamay**

**GOLD: Michael Charlebois**

**SILVER: George Pikor, Peter Bennell, Jim Lloyd, Dick Pulin, Gunther Funk, Lorne Weyers**

**BRONZE: Dean Wilkinson, Herb Jacobson, Marcel Sarazin, Paul Stehle**

**MERIT: Craig Stewart, Richardson/Johnson, Martin Lee, Don Mayne, Pat Ison, Paul Nemy**

**Red Hybrid**

**GOLD: Herb Jacobson, Paul Stehle**

**SILVER: Chris Holdsworth, Ellen Gunning, Don Panagapka, Lorne Weyers, Glenn Vickers**

**BRONZE: Carl Feairs, Jim Lloyd, Dominic Ierullo, Kevin Pegg, Paul Nemy**

**MERIT: Gary Frankow, Bruce Drewitt**

**Other Red**

**GOLD: Bruno Meneguzzi, Peter Pigeon**

**SILVER: Emillo Miani, Marcel Sarazin, Paul Stuart, Paul Nemy, Tim Nichols**

**BRONZE: Henry Nordin, Dean Wilkinson, Elia Gallo, Dave Vatcher, Saul**

**Goldman**

**MERIT: Harry Sutton, Ken Maley**

**Dessert**

**GOLD: Jim Lloyd**

**SILVER: Gunther Funk**

**BRONZE: Michael Charlebois, Allan Johnson, Don Panagapka, Mark Millar,**

**Steve Skelly, Bill Thornton, Zuzek Vandermark**

**MERIT: Joanne Anderson, Martin Nygard, Tim White, Kevin Pegg**

## **Ice Wine**

**GOLD: Larry Paterson**

**SILVER: David Johnson, Ian Short**

**BRONZE: Mark Millar, Dan Ostler**

**MERIT: John Tummon, Sebastian Novello**

## **After Dinner**

**SILVER: Werner Roesner, Steve Kampers, Peter Pigeon, Ted Howchin, Gerry**

**Veerman**

**BRONZE: Carl Feairs, Jim Gojdmara, Peter Bennell, Burton McClelland,**

**Terry Rayner, Jos Bosboom, James Webster, Paul Stehle**

**MERIT: Lou Brajer, Kevin Pegg, Bruce Drewitt**

## **Country**

**GOLD: Bert Passmore, Don Panagapka**

**SILVER: Mervin Quast, Larry Paterson, Vince Cortese, James Webster, Zuzek**

**Vandermark, Bea Eastman**

**BRONZE: Joanne Anderson, Carl Feairs, Jim Fisher, Emilo Miani, Terry**

**Rayner, Kevin Pegg, Paul Stehle, Tim Nichols**

**Social**

**SILVER: Dave Cox, Larry Paterson, Terry Rayner**

**BRONZE: Carl Feairs, Dean Wilkinson, Kevin Pegg, James Webster, Paul**

**Stehle**

**MERIT: Tom Brown, Herman Zapletal, Dan Ostler, Wayne Dumanski**

**Sparkling Cider**

**SILVER: Don Panagapka, Gerry Den Hartogh**

**BRONZE: Leighton Coatsworth**

**Red Concentrate**

**SILVER: Craig Stewart, Terry Gevaert, Gerry Den Hartogh**

**BRONZE: Michael Martin, Jim Fisher, Alan Butler, Bob Finhert, George**

**Huckalo**

**MERIT: Jim Lloyd**

**White Concentrate**

**GOLD : Don Jones**

**SILVER: Steve Moriarty, Phil Bunn**

**BRONZE: Morley Mellen, Dennis Henry, Margaret Philpott, Len Sylvester,**

**Norm Coombe**

**MERIT: Randy Osborne, Dean Wilkinson, Bernie Wolf, Derek Holbeche**

**Ontario Grape Growers White**

**GOLD: Peter Pigeon, Steve Skelly**

**SILVER: John Harris**

**BRONZE: Morley Mellen, Terry Rayner, Herb Jacobson, Don Hutchings, Paul**

**Stehle, Paul Nemy**

**MERIT: Peter Satchelle, Richarson/Johnson, Ian Short, Bernie Wolf**

**North American Light Brew**

**SILVER: Joanne Anderson, Allan McLelland**

**English Pale Ale**

**BRONZE: Joanne Anderson, Paul Nemy**

**Continental Lager**

**SILVER: Manfred Jakob**

**BRONZE: Allan McClelland, Mervin Quast**

**Amber Continental**

**BRONZE: Jock Bennett**

**MERIT: Paul Sylvester**

**Dark Beer**

**SILVER: Pat McPhail**

**BRONZE: Ed Hale**

**MERIT: Wayne Dumanski**



**Congratulations to all winners and medalists, and to Kawartha Krushers for a great weekend.**

**Next year AWO moves to the London area, and the following year (2000) is already booked for Ottawa.**

## **AWOnews: a REPORT TO THE MEMBERSHIP**

**AWOnews is funded from your membership dues, so it is appropriate that as your editor I report to you on what is happening. As an official arm of AWO it is fully financially accountable to the Executive, to whom regular financial reports are rendered. No salaries are paid, and the funds provided by AWO go entirely to out-of-pocket costs such as printing, postage, envelopes, long-distance calls, and bank charges. These are all subject to audit. To date, based on an earlier Executive decision, it has accepted no advertising, although that may change in future. If it does, the number of pages will increase to accommodate the commercial material, while holding the cost for subscribers.**

**This issue is the tenth since its inception and follows the format of its predecessors; eight pages of 8½ x 11 inch format, saddle stitched. Each issue includes columns by the President and the Chief Judge, information on the upcoming Festival, and items of general interest, space permitting. It is our intention to maintain as balanced a content as possible, although when significant issues are in play they tend to dominate to the exclusion of lighter fare. Readers' contributions are welcome, including letters and club news, but if at all possible these should be in electronic form (including e-mail), and limited if possible to half a column due to overall space limitations.**

**An average print run is +/- 510 copies, a small number of which are distributed outside AWO (to Directors of AWC Canada, for example, and other friends of the hobby), with the approximate cost to produce each issue some \$575. While this includes the cost items listed above, it does not include the volunteer labour to fold, insert, address and stamp each issue, nor any cost for the PC, printer, software and supplies used to produce it.**

**The mailing list is generated from the list of current members of AWO; corrections, or notices of non-delivery, should be sent to Gord Barnes, 11**

**Catherine Ave., Aurora ON L4G 1K4 who kindly generates the labels for each issue.**

**Please let us know if we are providing (or not providing) a publication that is of value to you (at least to the tune of \$1.25 per issue!). Thanks.**

## **HOW WINE IS PRODUCED:** **COMMERCIALY**

**by Paul Dunseath © 1995, 1998**

**(Concluding an article from issue #9)**

***To recap from the last issue, "The winery's resident vintner identifies the type of wine to be made, and the type of grapes and proportions to be used; the winegrower, in turn, monitors the degree of ripeness of the crop by measuring the sugar content and acid level of the juice on a daily basis as the winemaking season begins. When the "numbers" meet the specifications of the winery, a contract is struck and the grapes are picked, usually by mechanical harvesters in this part of the world."***

**The grapes are trucked to the winery, where they are loaded onto a conveyor belt. Most of the leaves and pieces of stalk are mechanically removed, and the grapes then are dumped into a crusher. It is here that the difference between red and white wines comes into play.**

**For red wines, the colouring matter and tannin from the skins are essential ingredients; consequently the crushed grapes, juice, and in many cases some of the denuded stalks are pumped as a mass into a fermentation tank. For white wines, if the grapes themselves were red (such as in the production of a "Blanc de noir" from Pinot Blanc) , the skins and stalks are immediately removed from the juice after crushing to avoid any pick-up of colour. Sometimes a slight colour is transferred, producing for example "Blush Zinfandel" ( but be wary of any wine labelling itself "Blush Chardonnay" since the skins and juice are white). If the grapes were white, the skins may or may not be immediately removed, depending on the intentions of the vintner; some wines - Chardonnays, for example - may benefit from a short period of "skin contact", while others do not. In the former case, the juice and skins are allowed to remain together in a tank, after which the skins are removed and pressed to expel any residual juice, and the juice is then pumped to a fermentation tank. In the latter, the skins are**

**immediately pressed and the juice then goes directly to the tank.**

**The fermentation tank may be made of wood (oak or even redwood in California and parts of Australia), fibreglass, concrete, glass or stainless steel, again depending on the type of wine being made and the preferences of the vintner. A quality wine yeast is poured on top, and the tank either closed, with a valve in place to allow the gas produced during fermentation to escape, or simply covered with a sheet to prevent insects from entering. Again, the choice is determined by the views of the vintner.**

**Fermentation begins, as the yeast undertakes the process of consuming the sugar in the juice. The temperature is monitored carefully, since it has a significant effect on the flavour and character of the finished wine, and the residual SO<sub>2</sub> may also be monitored and adjusted as necessary. Various means are employed to either lower or raise the temperature as and if required. If the skins are included in the tank, the "cap" - the mass of pulp, skins and stems that rises to the surface - is mechanically submerged at least once a day to prevent it from drying out and acetifying, i.e. developing a vinegar flavour, and as well to increase the colour and tannin extraction. The number of days that the skins**

**remain in the vessel is again determined by the vintner, based on the type of grapes being used and the kind of wine being made. This period may run from a couple of days to as much as four weeks. At the appropriate time the skins are removed and pressed, and fermentation continues with the juice alone.**

**When the fermentation is complete, the raw wine is pumped into another vessel, leaving behind a residue of spent fruit pulp, seeds, remnants of stems, and dead yeast. This second vessel is always a closed one, but with a valve in place to allow any residual gases to escape. For the better red wines, these are often wooden barrels, while for most whites they are typically glass or stainless steel tanks.**

**Over the weeks which follow, suspended matter such as yeast and tiny particles of fruit pulp begin to settle to the bottom, and the wine begins to clear. The process may be hastened by the use of "finings", materials which cause the small particles to clump together and settle out more quickly, and as well an antibacterial and preservative agent may be added in controlled dosage, usually using sulphur dioxide gas or sulphuric acid in large operations.**

**When the wine has clarified it is transferred to a holding vessel for ageing. En route, it may be passed through a pressure filter; this is common practice in**

**high-volume wineries, but is not used as widely in the highest-quality French vineyards. "To filter or not to filter" is a topic which can spark a debate amongst almost any group of vintners.**

**After an appropriate degree of ageing (again, "appropriate" is in the eyes of the vintner), the wine is bottled. Some quality wines may be stored in bottle by the producer for an extended period before being released to the market, while others will go out immediately. In the earlier years of this century it was accepted that one expected to "lay down" wines in one's own cellar for perhaps several years before drinking them, and commercial wines were made in a style which ensured that they would continue to improve for some time after bottling. Today, however, most customers are looking for instant gratification, and tax laws are often such that there is an economic penalty to the winery if stock is stored for any length of time. In some jurisdictions, for example, a winery is taxed every year on its total inventory, including those wines which have already been taxed in previous years by virtue of being laid down for storage! Consequently many wines, even expensive ones, are now produced so that they can be consumed shortly after purchase. This has necessitated a number of compromises (or, as some wineries would claim, "improvements") in the**

**methods of production, and it is arguable that the results leave something to be desired by comparison with the great wines of another age. But then again, since we can no longer taste most of the older, "great", wines at their prime, how can we tell?**

## **CHIEF JUDGE'S COLUMN**

**by Peter Pigeon**

**The InterVin, Wine Taster of the Year Competition was contested by 16 candidates, of which 9 have been invited to attend a "New Judges Training" program. To run the program, we will need a few more candidates. The test will be in Kitchener, Saturday October 17th at 1:00 pm. Contact me prior to October 10th if you would like to attend. Fee of \$10. Congratulations to John Tummon from K-W Winemakers; a 100% mark earned him the title of Wine Taster of the Year!**

**A Commission Seminar booklet was given to all attending club reps at Peterborough, outlining the workshops/seminars that we judges are pleased to do**



**at club meetings - 22 different seminars were listed. We expect to revise the booklet annually.**

**We are delighted with the change to the entry rules for the 1999 Ontario finals in the extension of the number of gold medal awarded wines from two to "unlimited" for entry qualifying. The multiple entry must be as the result of a commission judge at your club competition awarding the medals, and the judging fee paid in full. Without the required judge, as before, you are limited to a single entry per class. Rewarding excellence in winemaking is what we are all about.**

**The AWO's AGM vote has ensured the continuation of the well deserved place in our annual competitions for beer makers. In our judge's continuing PD program, Terry Rayner led a superb masters presentation on beer judging, July 5th. We will continue to upgrade our beer evaluation skills to better serve you.**

**And finally, I'm pleased to announce our latest Master Judge, awarded to Werner Roesener.**

## **NOTES FROM THE PRESIDENT**

**by Dan Ostler**

**Thank you Kawartha Krushers for the excellent Festival this year! That you also managed to pull off the Champion Club trophy is testimony to the fact that running a Festival does not have to be a serious hindrance to a club's priority activity - winemaking.**

**The AGM was lively as usual. Our thanks to the restructuring committee -John Harris, Don Eastman and Gord Barnes for wrestling with some difficult issues.**

**Opinions varied but the important thing is we got the topics aired and the general membership (via their club rep) were able to vote and provide direction for the future.**

**An argument for individual membership (which was defeated) was that it could result in the growth of the AWO. On my holidays I sorted a box of old files from Andy Hansen - they are a treasure trove of records from our Chief Stewards in the '70s. In one Harry Bell refers to the fact that we had 700 members and over 40 clubs. While we will not know whether individual membership would have accomplished it we admit that we need to do more to attract members - zero to**

**negative growth in 20 years is not encouraging.**

**There are other activities underway that we hope WILL attract members. One is our Web Site for which Rowan Shirkie is in need of more subject matter. A recent addition is "Winetalk", an e-mail discussion forum only available to members. If you would like to join the roundtable look under "New" on the opening page at our Site (<http://www.makewine.com>) for instructions. Another incentive to membership is more seminars and events, like the upcoming AWC competition/COVII seminar day (see club reps' letter) and the Sherry Seminar being discussed. Bottom line is we need more of YOU contributing to YOUR organization, even if it is only to search out friends & neighbours that make wine and convincing them of the merits of membership.**

**Re volunteering, welcome to Dan Sullivan of Pickering Wine Guild, the only addition to the Executive this year.**

**I hope that this fall's harvest puts more winning wines in your cellar.....**

**[ARE YOU ON THE WEB?](#)**

**Please visit our web site ([www.makewine.com](http://www.makewine.com)) and review the new information for the annual Amateur Winemakers of Canada competition, tasting and seminars being held at Brock U. on August 29th. Gord Barnes and our fellow club members in Niagara have put together a great day for a very reasonable \$40.00.**

**How often do you get a chance to taste the best wines in Canada?**

**Attendance is limited to 80 people and advance registration is required.**

**Accommodation is available if needed.**

**Pass the word to your fellow club members. See you at Brock!!**

**...snip... one article lost...**