



AWOnews



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A forum for the exchange of news and opinions on home

winemaking in Ontario

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The 1999 Early Fall edition

"The swallows are making them ready to fly, wheeling out on a windy sky;

Goodbye, summer; goodbye, goodbye."

- George John Whyte-Melville

IN THIS ISSUE:

by Paul Dunseath



The winemaking season is about to get underway, and just in time we have two articles on blending; in the first, Gord Barnes describes a laboratory approach which can be used in one's own cellar to identify the optimum blending ratios of two wines. Later in the issue Tom Ostler joins us to describe an actual blending of muscats, an approach that garnered medals in both club and provincial judging. And speaking of judging, John Starr writes from Wolfville, NS, to comment (favourably) on the approach to judging that we described earlier in these pages (issue no. 12) Good to hear from our friends down east!

We also include a summary of the medal winners from AWO '99, Chief Judge

Peter Pigeon's column, and a photograph by Gord to bring back the memories of our last Festival. This is rounded out by news on AWO 2000 which is being actively worked on as we speak. Salut!

THE LAB APPROACH - LINE BLEND

by Gordon Barnes

Picture this, you are at a blind tasting with 6 glasses in front of you. Each taster progresses through the flight, carefully considering the appropriateness of the colour, the amount of fruit in the nose, the complexity in the flavor, the sugar/acid balance, plus the duration and character of the aftertaste. These subjective judgments are translated into numbers and scribbled onto the score sheets. The columns of dispassionate numbers are summed. Then the discussion begins. There is little disagreement on the faults, but the passion appears as the favourite entries are discussed. After musing over the deficiencies of each sample, you pour some of the flat, too-sweet wine into the sharp acid sample. Presto, a "cuvée-in-the-glass". In local lingo- A Blend.

The same process happens in most winemaker's cellars. You have some wine with great flavor and bouquet but low in acid. A second wine is just OK but acid sharp. Your task is to find if you can balance the acid without wrecking the other good qualities.

An immediate pragmatic approach is to start mixing and see if you have a winner. Quickly one learns the folly of starting with the whole batch. There is no UNDO button like on your computer word processor - a blend is forever. When you go too far, it is forever.

The solution is to test on a small batch and then expand it to the whole lot. If you take a glass with a measured amount of the first wine, you can add small measured amounts of the second until it is about right. The problem here is that you keep tasting along the way. This changes the volume of the base to which you are making the additions, thereby rendering your blending calculations increasingly inaccurate. You also lose the ability to back up and taste the last couple earlier samples.

A solution to all this, is a standard laboratory process called a LINE BLEND that will give you a high level of accuracy with minimum fuss.

You need 6 glasses in a row, a measuring spoon (Tablespoon size) and your two wine samples. Put 1 cup of sample B in the glass #6. Using the Tablespoon , transfer 1 Tbsp. of B into glass #2. Likewise transfer 2 Tbsp. in #3; 3 Tbsp. into #4, and 4 Tbsp. into #5. Put glass #6 back into position. Put 1 cup of sample A into glass #1. Using the Tablespoon , transfer 1 Tbsp. of A into glass #5. Likewise transfer 2 Tbsp. in #4; 3 Tbsp. into #3, and 4 Tbsp. into #2. Put glass #1 back into position.

The result is a very accurate set of samples changing composition at 20%. Now, without altering the samples, you can go back and forth to find the dividing line between too high and too low.

Note: a Tablespoon = 15ml. if you would rather measure that way.

Record your results and dump the samples. Mix up a cup of the 'too low' sample and put it in glass #1. Mix the 'too high' sample in glass #6 and repeat the tablespoon exercise. You will now have increments of 4% which should allow most selections to be made. If not, repeat the process and you will have 0.8% increments.

You can also use this process to make samples for testing your taste and smell

threshold levels. These samples are also good for training in quantity recognition of components like sugar, tannin and acid.

The general formula for these calculations will make the process more easily applied to diverse applications.

Where L is the low addition percentage

H is the high addition percentage,

N is the number of glasses,

I is the percent of increment.

$$I = (H-L) / (N-1)$$

Glass #	1	2	3	4	5	6
Tbsp of "A"	0	1	2	3	4	5+
Tbsp of "B"	5+	4	3	2	1	0

If you want a larger sample to drink, use a measure larger than a Tablespoon. If

you want a smaller increment between glasses, use more glasses or be more accurate on the High/Low guess on round one.

AWO 99 RESULTS

Following, for the convenience of our readers, is a summary of the medal winners from AWO 1999 (please note that the official list is contained in the document "1999 Official Competition Results"; if there is any discrepancy between it and the list below, the former is the definitive account):

Champion Winemaker: Don Panagapka

Champion Brewer: Alan McLelland

Champion Club: K-W Winemakers Guild

Best Wine in Show: Joe Dale/Francis Hardy

Best Brew in Show: Joanne Anderson

Best Red Wine: Michael Charlebois

Best White Wine: Marcel Sarazin

Champion Cider: Jim Justice

Wine-Art White: Phil Bunn

Wine-Art Red: Dan Montgomery

OGG White: Don Simper

8:06 PM 12/3/04 OGG Red: Manfred Hecke

Specific class award winners were as follows:

Dry Aperitif - Sherry

Gold: Don Panagapka

Silver: Tom Brown, Pat McPhail

Bronze: Peter Bennell, Pat Ison

Merit: Maureen Dunseath, Gerry Den Hartogh

Dry Aperitif - non-Sherry

Silver: Peter Ferguson, Mervin Quast, Gary Maldaver, Terry Rayner

Bronze: Klaus Asmus, Lou Brajer, Larry Paterson, Dan Ostler, James Webster

Merit: Len Sylvester, Brian Williams

Sweet Aperitif

Silver: Werner Roesner, Peter Bennel and Gary Maldaver

Bronze: Dean Wilkinson, Terry Rayner, Gerry Den Hartogh

Merit: Bruce Dewitt

Chardonnay

Gold: Michael Charlebois, Marcel Sarazin

Silver: Dean Wilkinson, Dan Montgomery, Pieter Buis

Bronze: Dave Cox, Ken Maley, Tino Montopoli, Saul Goldman, Tim Nicholls

Merit: Don McLeod, Dick Pullin, Allan Gilker, Arland Benn, Dave Gillingham,

Terry Rayner, Norm Coombe, Bill Thornton

Riesling

Gold: John Tummon, Kaarle Ottonen, Steve Skelly

Silver: Alan McLelland, Michael Charlebois, Pieter Guis

**Bronze: George Pikor, Frank Harvie, Gary Collins, Ray Shier, Steve Kampers,
Dominic Ierullo, Terry Rayner**

Merit: Richard Harris, Dave Powell, Saul Goodman

White Hybrid

Gold: Don Simper, Jim Gojmerac, Steve Skelly

Silver: Randy Osborne, Dave Powell, Don Panagapka, Dan Sullivan, Brian

Williams

Bronze: Gary Frankow, Rowan Shirkie, Gerry Den Hartogh

Merit: Alan McLelland, Peter Bennell, Ken Maley, Wally Henry, Terry Rayner,

Rob Perquin, Al Marshall

Other White

Gold: Don Panagapka

Silver: Margot Johnson, Don Simper, Paul Drouillard, Tim White, Dave

Gillingham, Bill McClement, Saul Goldman, Jim Casey/Lee Ferugia

**Bronze: Alan McLelland, Tom Brown, Bill Morris, Art Reimer, Kevin Watson,
Terry Rayner**

Merit: Dennis Harvey, Paul Stehle

Rosé

Silver: Hector Morrison, John Agate

Bronze: Ken Maley, Burton McClelland, Paul Battrana

Merit: Don Panagapka, Manny Arruda, Saul + Ethel Goldman

Cabernet Family

Gold: Jim Lloyd, Bert Gris, Lorne Weyers

Silver: Chris Holdsworth, Enzo Fatica, Ian Short, Manny Sousa, Jose Sousa,

Dave Gillingham

Bronze: Don Simper, Peter Bennell, Ray Shier, Dominic Ierullo, Ted Howchin,

Hector Morrison, Wayne Burtney

Merit: Bob Finhert, Ted Giesbrecht, Pieter Buis, Len Sylvester, Steve Gunning,

Agostino Principato

Pinot/Gamay

Gold: Jim Lloyd

Silver: Bill Morris

Bronze: Don Simper, Michael Charlebois, Dick Pullin, Craig Flemming, Paul

Stehle

Merit: Henry Nordin, Peter Bennell, Hector Morrison

Red Hybrid

Gold: Elia Gallo

Silver: Ellen Kareckas, Frank Colona, Lorne Weyers, Richard Karlo

Bronze: Don Panagapka, Manny Arruda, Bert Gris, Steve Gunning

Merit: Jim Lloyd, Joe Colonna, Kevin Pegg, Pat Ison

Other Red

Gold: Michael Charlebois

Silver: André Trottier, Giles Hutchenson, Burton McClelland, Eric Jackson, Tim

Nicholls

Bronze: John Tummon, Frank Colona, John Toye, Paul Stuart, Larry Miller,

Wayne Hall, Paul Stehle, Wayne Dumanski, Agostino Principato

Merit: Margaret Philpott, Tom Ostler, Joe Dale

Dessert

Gold: Joanne Anderson, Gary Frankow, J&F Dale/Hardy, Marcel Sarazin

Silver: Enzo Fatica, Jim Fisher, Peter Bennell, Brian Bailey, Burton McClelland

Bronze: Tom Ostler, Don Panagapka, Mark Millar, Terry Rayner, Wayne

Dumanski

Merit: Dave Powell, Steve Kampers

Icewine Style

Silver: John Tummon

Bronze: Mark Millar, Kaarle Ottonen, John Harris, Bill Thornton

Merit: Enzo Fatica, J&F Dale/Hardy

Sparkling

Silver: Hermann Zapletal, Tim White, Wayne Dumanski

Bronze: Jim Gojmerac, Don McLeod, Bill Thornton

Merit: André Trottier

After Dinner

Gold: Don Panagapka, Manny & José Sousa, John Harris

Silver: Bob Finhert, Len Sylvester, Jos Bosboom

Bronze: Werner Roesener, Michael Charlebois, Mervin Quast, Burton

McClelland, Don Ostler, Bruce Drewitt, Paul Stehle

Merit: Gary Deline, Lou Brajer, Kevin Pegg, Terry Rayner

Red Concentrate

Gold: Dan Montgomery, Bob Finhert

Silver: Isabelle Sheardown, Pat Ison, George Huckalo

Bronze: Jim Thatcher, Bill Thornton

White Concentrate

Bronze: Phil Bunn

Merit: Mike Thys, Burton McClelland, Keith Bolton, Gerry Den Hartogh

North American Light

Silver: Alan McLelland

Continental Lager

Bronze: Alan McLelland

English Pale Ale

Bronze: Alan McLelland

Amber Continental

Bronze: Mervin Quast, Manfred Jakob

Dark Beer

Gold: Joanne Anderson

Silver: Martin Nygard

Bronze: Mervin Quast, Ian Short

Stout

Bronze: Mervin Quast, Wayne Dumanski

Social

Silver: Carl Feairs, Bob Finhert

Bronze: Dean Wilkinson, Dave Cox, Elia Gallo, Larry Paterson, Peter Gatto,

Paul Stuart, Terry Rayner

Merit: Gary Frankow, Steve Kampers, Kevin Watson

Country

Gold: Joanne Anderson, Michael Charlebois, James Webster

Silver: Gary Collins, Wayne Dumanski, Al Nicholls/Marshall

Bronze: Adrian Cordeau, Burton McClelland, Don Panagapka, Lorne Weyers,

Vince Cortese, Terry Rayner

Merit: Carl Feairs, Paul Stehle

Sparkling Cider

Gold: Jim Justice

Silver: Tim White

Bronze: Leighton Coatworth, Paul Dunseath

Grape Growers White

Gold: Don Simper, Ken Maley, Paul Stuart

Silver: Jim Gojmerac, Jim Lloyd, Bill McClement, Steve Skelly

Bronze: Steve Kampers, Burton McClelland, David Lailey, Saul Goldman, Bill

Thornton

Merit: John Harris

Grape Growers Red

Silver: Ray Shier, Manfred Hecke, Richard Karlo, Hector Morrison

Bronze: George Pikor, Tom Brown, Don McLeod, Peter Bennell, Joe Dale

Merit: Ian Short, George Bethune

In the photograph, Don Panagapka, our newest Grand Champion, is flanked by John Tummon and Chief Judge Peter Pigeon. Geez, Don, that's even more medals than Mark Spritz!

CHIEF JUDGE'S COLUMN

by Peter Pigeon

With next year's fruit wines already started and grapes not far off, we judges are already looking forward to next year's work load. Prior to that, the Commission is getting some excellent commercial wine experience by organizing and running the first annual "Royal Winter Fair Fruit Wine Competition", open to licensed commercial fruit wineries. Held in late October, this event will provide a venue for us to hone our assessment skills alongside well known wine writers and LCBO staff. Worth repeating since only club reps were at the AWO- AGO in London, was the information re: competition wine compliance checking.

Samples of wine will be submitted each year under contract with the LCBO

Laboratory to be examined for compliance within the rules established by the

AWO for competition. A few of the 1999 competition samples were tested last June. We are delighted to assure competitors that the new equipment acquired by the LCBO is infinitely more versatile and accurate than anything before. Now every class can be checked. I am told by the head of the lab that sources of raw materials, blends of grapes and even adulterations using commercial products can now be accurately pinpointed. Wow! We are so impressed that we are hoping to contract a sizable sample deal, looking for specific indicators, that will allow for 20 to 30 wines being tested each year. This means that anyone who doesn't follow the rules or is careless, will likely be discovered. The AWO executive will receive the LCBO report and deal with the results as they see fit.

It is definitely time to put to an end the rumours of unfair entries, and to assure hard working, careful and honest winemakers that medals are indeed earned.

Judges will feel confident that no more seemingly non-compliant entries will slip by unchecked. Our task to assess wines for you the AWO winemakers has received a welcome technological boost.

This late fall, another "New Judges Training Program" begins, with 18 candidates qualified to enroll. We anticipate as many as ten new judges may

participate in the year 2000 AWO Finals. The five judge system and our expanding commercial experience will benefit greatly with this expanded membership.

The Commission proudly welcomes Gary Koestler and Andy Trottier to the rank of Master Judge. And soon there will be more.

LETTERS TO THE EDITOR

In the Feb.'99 issue of AWOnews, you wrote an article on tasting wines. You gave details of an approach used for judging by AWO and AWC. I thought you might like to know that we switched to it for our club competitions with great success. We used to use a form based on the old UC Davis system where we asked judges to rate separately on appearance, bouquet, body, flavour, acidity and finesse. We tried your form at a club meeting where we all judged 4 wines. The consistency in scores was remarkable and most of us found it much easier to use. At our club competition, where most of the judges were not home winemakers (unfortunately ???), it was universally well received.

My own feeling is that it more accurately reflects the way we judge wine. That is, when we taste, we come quickly to an opinion on overall quality and then we seek to identify faults or good points.

Cheers, John

John Starr (j.starr@ns.sympatico.ca)

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AWO 2000

The organizing committee for AWO 2000, to be held in Ottawa on the weekend of June 9, 10, 11 in the year 2000, is moving into high gear. The hotel has been booked (The Capital Hill Hotel and Suites, a budget-priced hotel a short walk from Parliament Hill, which has agreed to our "no corkage charge" precondition); the theme "Festival Y2K" has been selected; a program has been blocked in (more on this below); and the complimentary wines for the meals,

generously donated by Wine.Art and Kamil Juices / Hop 'n Vine, have completed the fermentation process and are awaiting bottling (see page 8 for details).

As is now traditional, Friday evening will feature the "Showcase of Club Wines", and clubs are encouraged to plan their display around the theme of "Year 2000" or "Y2K" ("Y2K Bug" is allowed, too!). Saturday will feature the seminar program, with an (optional) spouses' tour or time at leisure for those who simply want to sightsee and tour; there is the regular luncheon on Saturday, and the evening Banquet, at which time the Merit and Bronze medals will be announced. Sunday features the "Awards Brunch", with the announcements of Silver and Gold medals and announcements of our Champions.

Clubs will shortly receive further regular mailings with details of programs and costs, and the next issue of AWOnews will contain further details. Mark the weekend on your calendar now and plan to attend. Early birds don't get the "Y2K bug"; they get discounted prices and an opportunity to win their weekend free (hotel registration not included).

Make Ottawa your destination for Y2K!

BLENDING FOR RESULTS

by Tom Ostler

Humber Valley Vintners and Brewers

It was exactly one year ago when I approached my good friend Ludvik Furbacher for some advice about producing a Dessert wine that was not a "near Icewine". I had an interest in using a Muscat for the perfume-like aromatics. Ludvik's advice was to build complexity into this idea by using three different Muscat grapes. He helped me source two bushels each of Gelber Muscat, Morio Muscat, and Muscat Ottonel. Here are my production notes, judges comments from competition and medal awards.

Grapes were picked, crushed and pressed Sept. 24/98. Attempt to settle juices separately failed due to high ambient temperatures in my garage.

Juices blended together and inoculated with UCD 594 yeast starter culture.

Starting S.G. of blended juice ~ 1.087

Racked off heavy sediment Sept. 29/98

Racked Oct.2/98 S.G. 1.022 chaptalized 2 kg sugar

Racked Oct. 9/98 S.G. 1.054 moved inside to finish ferment

Racked Dec. 27/98 S.G. 1.032 stable, 1/4 tsp SO₂

Racked Feb. 9/99 S.G. 1.032 stable

Racked Mar. 27/99 S.G. 1.032 Kiesolsol and Chitin Finings SO₂

Racked and filtered Apr. 3/99 S.G. 1.032 off of finings

Entered in Club Competition Apr. 17/99 Gold Medal

Entered in AWO Competition May.15/99 Bronze Medal

Judges' Notes:

April: "Pale yellow; Bouquet: lovely, flowery, delicate, inviting; Flavour: matched bouquet, some complexity; Balance: excellent; Quality: smooth light, good body, good finish; Score: 76; Medal: Gold"

May: "A little spritz. The nose is lichee. It feels a little watery in the middle

palate. Nice balance." Scoring Code: clarity = 2; bouquet = 3; flavour = 3;

balance = 2; finish = 2; quality = 2; Medal: Bronze

In this class the Scoring Codes for the medal winners were as follows:

The golds were 111222, 211111, 112222, 122222

The silvers were 222232, 232222, 021122, 122333, 112222

The bronzes were 222332, 223333, 233222, 223333, 111322

The merits were 243333, 232333

I hope that this wine will improve with age as time will bring a marriage of sugar, acid and aromatics. Current supply = 48 splits. Many thanks to Ludvik for the advice and for the excellent quality grapes.

FROM "WINETALK"

Dry, dry, dry!

Some other areas may have received thunder shower activity that missed us, but

we are on the point of sending up offerings to the rain gods.

Actually, the vineyard looks quite good. There was enough early moisture that we had excellent leaf development. Hot and humid has meant a bit more pressure from powdery mildew than last year, but most growers have this well under control. While the vines look good, an absence of moisture during the sizing period has meant that berries have been slow to fill out. If that continues, we will be looking at a lighter than originally expected crop, but with good fruit intensity and probably better acids than last year.

In my opinion, at this early point the harvest is shaping up more like '95 than '98. From a quality standpoint, I consider '95 to be superior to the good but overrated '98.

As always, there are a lot of things that can go wrong and we are more than two months away from harvest.

Don Eastman

(Editor's note: the comment on time before harvest was "at time of writing"; harvest is of course much closer now).

THE WINES OF 2000

As mentioned earlier, the wines for Festival 2000 have completed the fermentation process and are now awaiting bottling. The organizers gratefully acknowledge the generosity and support of our suppliers, Wine.Art and Kamil Juices / Hop 'n Vine, for providing the juices and concentrates to make these fine wines for your enjoyment in Ottawa. These are:

Australian Riesling (Wine.Art); an off-dry wine with definite varietal character and floral bouquet.

Chilean Merlot (Wine.Art); lightly oaked, a fully dry wine with the softness and flavour which are characteristic of this grape.

French Syrah/Carignan (Kamil Juices / Hop 'n Vine); fully dry, with a soft oak flavour that enhances the fruit of this fine wine.

Chilean Cabernet Sauvignon (Wine.Art); the moderate oak character shows well with the traditional flavours of ripe fruit, leather and dry leaves.

French Chardonnay (Kamil Juices / Hop 'n Vine); light oaking adds to the complexity of this fruity but austere classic French grape. An old-world growth vinted in the new-world style.

Australian Gewurztraminer (Wine.Art); back blending preserves the characteristic spiciness of this wine while adding a rounded edge to the overall flavour profile.

NORM COOMBE

Long-time members of AWO will be saddened to hear of the recent death of Norm Coombe, one of the stalwarts of AWO from its inception and a multi-award-winning winemaker. Norm's accomplishments, including the racking up of 730 points (prior to this year, where his Chardonnay again won recognition) earned him the well-deserved rank of "Master Winemaker". He was also active in judging in the early years of the hobby, so setting the standard for our current crop of judges. To the family, and his many friends, our condolences, and thanks for his time with us.

...snip...