



AWOnews



Produced by The Amateur Winemakers of Ontario

A forum for the exchange of news and opinions on home

winemaking in Ontario

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Editorial Board

Editor/Publisher: Paul Dunseath

Editorial Assistant: Maureen Thatcher

Executive members: Glenn Keown and Gordon Barnes

Address: AWOnews

1056 Harkness Avenue

Ottawa, Ontario K1V 6P1

(613) 523-6320

e-mail: dunseath@cyberus.ca

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AWO Executive 2001/2002

President: Glenn Keown 905-271-4337

Past President: Dan Ostler 905-427-7455

Treasurer: Gordon Barnes 905-727-2623

Director, Medals: Gerry den Hartogh 519-633-0483

Director, Promotion: Dan Sullivan 416-281-4903

Secretary: Paul Stuart 905-683-5711

Director and WebMaster: Paul Stuart 905-683-5711

Director: Francis Hardy 905-434-7508

Education Committee: Elia Gallo 905-891-3617

Chief Judge: vacant

Chief Steward: Gordon Barnes 905-727-2623

Judging Coordinator: Ellen Kareckas 905-891-2504

Archivist/AWC rep: Dan Ostler 905-427-7455

Festival 2002: Pat McPhail

AWOnews: Paul Dunseath 613-523-6320

The Late Summer Edition

"No Spring, nor Summer beauty has such grace

As I have seen in one Autumnal face ". "John Donne

"The Autumnal"

IN THIS ISSUE:

by Paul Dunseath



The millennial Festival at Niagara College is now but a pleasant memory. The Organizing Committee did a super job of arranging a weekend which seemed to have something for everyone, and which was held in most attractive surroundings. We have some interesting information on the past Festival, which it seems had greater attendance than any Festival to date, in the pages which follow.

As most readers will be aware, Peter Pigeon has decided to step down after serving as Chief Judge for five years, a position to which he brought considerable energy and many innovative ideas. Well done, Peter. Action is underway to choose a successor, who may be retitled "Chair of the Judges' Commission".

Chief Steward Bob Jamieson, one of the hardest-working members of the AWO, has decided to resign from that position also, and it is currently being temporarily filled by Gord Barnes, an equally tireless worker and a major contributor to the vitality and strength of AWO. Bob's dedication and energy will be missed.

News (immediately following) about our new foray onto the Internet; our newest Grand Champion of Ontario, Don Panagapka, shares his insights in "A Winemaker's Diary", and veteran winemaker and also former Grand Champion Terry Rayner gives sound advice on the use of AR2000. Lots more inside!

[AWOnews ON-LINE](#)

At the Annual General Meeting in Niagara there was a strong view that

AWOnews should be e-mailed to those members with Internet addresses. This seems like a good idea; it would substantially reduce costs by reducing the number of copies to be printed, and would reduce the physical effort currently involved in folding, enveloping, addressing, stamping and sealing almost five hundred copies per issue. There are, however, a few problems to be overcome.

AWO maintains a database of e-mail addresses as provided by members. In early July we sent out an e-mail message to everyone who had registered an address, just over 300 in total. Of these, 44 resulted in error messages ("User Unknown", or "Permanent fatal errors", "not found", "not recognized", or "doesn't have an account"). Correcting the database has proven to be a very time consuming process, since most replies give only the e-mail address, while the database is organized by name. In some cases it is easy to find the entry in the database because the e-mail address is similar or the same as the member's name (such as that of your editor). In other cases it is not; the e-mail address uses only a first name, or a corporate name, or a nickname, or someone else's name, or simply an alphanumeric stream. As most error messages return only the e-mail address, not the username, there is no way to correct the database other than manually paging through it, name by name, to find a match so it can be flagged and/or

corrected.

If you wish to receive AWOnews by e-mail, and did not receive this copy in that form, please advise Gord Barnes at gbarnes@aci.on.ca, copy to dunseath@cyberus.ca, your name, club and and e-mail address. Similarly if you change your address please advise both addresses and be sure to include your name!

Paper copies will continue to be sent to those who prefer it in this medium or who do not have e-mail access, but the number of copies should be substantially reduced with consequent savings to AWO. Initially it will be produced in plain text format due to problems some members have experienced opening it in other formats with their Word Processing programs. Some members have expressed interest in receiving it in .pdf format: unfortunately this has not been successful. All attempts to render the newsletter into .pdf have failed (and not for want of trying), so this is going out to the online community in text only. Sorry about that.

DATES TO NOTE

Gord Barnes, wearing one of his many hats, has provided the following draft schedule of events for the coming year (any changes will be notified to you if and when they occur):

2001 Aug 25 AWC Competition - Nanaimo BC

2001 Nov Coordinator sends Club judging request form

2002, Jan 01 Clubs must be AWO DUES paid to enter Competition

2002, Jan 09 Club Judging requests made to Coordinator

2002, Feb Club judging starts

2002, Apr 14 Last date for Club Judging

2002, Apr 19 AWO Finals forms to Chief Steward

2002, May 4-5 AWO Finals (Judging) at Brock University

2002, Jun 7-9 AWO Festival at Hamilton

2002, Aug 24 AWC Finals in Ontario, location to be announced

AND SPEAKING OF FESTIVAL 2002..

The Organizing Committee for the year 2002 Festival is already hard at work.

The date has been set (June 7 to 9, as noted above); the "best hotel in Hamilton" has been booked, and will be fully renovated by the time of the Festival, and the organizers are putting together a program. Further details will be published as their plans progress.

DIARY OF A WINEMAKER

by Don Panagapka copyright © 2001

I still remember that phone call in 1974 when my friend Dave asked me if I would like to make some wine. I informed him that I didn't know the first thing about winemaking and so how was I to make wine. He assured me that he knew what he was doing and in a few weeks could I go down to the Burlington market (I lived in Waterdown at the time) and pick up some Concord grapes there.

Weeks later after picking up the 2 bushels of grapes I proceeded to call Dave who informed me that it wasn't him but instead, his neighbour who knew how to make the wine. Unfortunately, said Dave, his neighbour had moved away. At that point I looked at the grapes and decided that I had 3 alternatives. I could eat the grapes, but they would be rotten before I even got partly through them. I could throw them out. Or I could make wine. Needless to say I chose the latter. So, back to the Burlington market I went and returned with a book called The Art of Winemaking by an author called Anderson.

In those early unintentional cork-popping days Concord and Niagara grapes provided me and my friends the opportunity to socialize and hand-pick every grape off their stems so that we would end up with the finest wine that an amateur could make. Two years later I was made aware of a revolutionary "better" grape called Dechaunac. Needless to say I was anxious to try this new "hybrid" variety and for the next four years until 1980 Dechaunac was the "oats" of my wine cellar. Of course my curiosity for winemaking carried me to the fruit category where I was told that dandelions made a great wine. After cleaning an entire football field of dandelions, a mere 8 hour job I may add, I looked down at that sea of yellow in my primary fermenter and poured in the

nine tablespoons of acid that Mr. Anderson had recommended in his book. Not being the most careful winemaker at the time I mistakenly put in nine tablespoons of a substance called Potassium Sulphate (after all, the crystals were the same colour) instead. It seemed to give off a choking odor and after a day I figured out my error and pitched the wine.

Now, I tend to be a little persistent so the dandelion thing only caused me to pause, and not give up winemaking. After all there were blueberries, raspberries, strawberries and all sorts of other things you could make wine from. A new kid on the block, Peter Pigeon, whom I introduced to winemaking in 1976 mentioned that he had joined a wine club called the K-W Winemaker's Guild and that he was learning a lot about winemaking. I recall him relating to me "Gap, for God's sake they spent an entire evening talking about cleaning agents for bottles". Of course, I thought that there was nothing that they could teach me and so I didn't join for 2 or 3 years until I realized that Peter had surpassed me in winemaking skills, at which time I joined the club.

I wanted to make better and better wine and so tried to win a few wine classes at our club level and to send those off to the AWO finals. In those days of first

places only going on, I was limited to between 3 and 6 wines that I managed to send to the finals. I never seemed to "hit" at the AWO finals. Wine class by wine class would pass by without a mention of my name or wine. It just didn't make any sense to me. Why couldn't I make wines as good as anybody else in the province.

Every year I would go back to the drawing board trying to improve on present wines and try new categories. Placements at AWO dribbled in but it was agonizingly slow. Anticipation almost to the point of hyperventilating as they announced the winners, would turn into painful reality. Then, in 1995, I broke through that barrier and finally started firing on all cylinders. The rest is history.

I still, to this day, ask myself "what was it that I did that made that change so quickly in 1995?"

I attribute my success to the following:

i) entering most wine classes and making the best possible wine that I could make in that class

ii) starting with the best product possible

iii) learning as much information as possible about each of those wine classes

iv) buying and tasting commercial samples of various wines to have a standard to shoot for. Trying to understand the components that make up the commercial wines (tannins, sugars, intensity, etc.) and attempting to emulate them through the amateur venue

v) learning as much about the components of tasting (acid, tannins, etc.) and what faults were and what caused them

vi) above all, BALANCING THE WINES

I fully understand that winemakers are an assorted lot. For many, socializing is their primary focus. Others make only table wines, and still others like to specialize in one or more areas. Our common interest is in making better and better wines.

What can you do this year to maintain your interest? If you do exactly the same thing as you did last year perhaps your interest in winemaking will wane. Why not try some new winemaking techniques? Why not try a new wine class that

you haven't tried before? For repetition breeds boredom and learning breeds excitement.

So, let's get excited!

Today, I need to go on and learn more.

Don Panagapka

USING AR-2000

by Terry Rayner copyright © 2001

In short aromas and their pre-cursors are located in the grape-berry. When they are bound to sugars they are called aroma precursors. These precursors belong to the glycosides of terpenols, cartenoids and phenolic acids and are odourless.

Enzymatic hydrolysis of these glycosidic precursors can be carried out such as with enzymes like AR-2000. The AR-2000 acts to free terpenol content thereby enhancing the wines flavour and aroma. The content of the glycosides in white and red wine varieties is greater than the content of free aromas. The terpenyl

glycosides can be divided into 4 types which break down to form glucosides and finally terpenols. There's a bunch of steps in between but the important thing is the release of the terpenols such as linalol, geraniol, nerol and linalol oxides. In the studies done by Gist Brocades all wines obtained from enzyme treated musts contained less glycosides than the non-treated ones meaning that the terpenols had been enhanced. Included in the studies were grapes such as Frontignan, M. Ottonel, Gewurztraminer, Riesling, Syrah and Sauvignon (I think they're referring to Sauvignon Blanc). In these studies the glycosides were reduced by the following amounts; Sauvignon - 85%, Syrah -62%, Riesling - 62%, Gewurztraminer - 79%, M. Ottonel - 45%, and Frontignan - 62%.

The corresponding increase in terpenols was; Sauvignon - 501%, Syrah - 2138%, Riesling - 71%, Gewurztraminer - 407%, M. Ottonel - 26% and Frontignan - 107%.

The taste panel results were equally impressive with most of the grapes evaluated. The grapes included in the taste panel results were Grenache, Cinsault, Merlot, Cabernet Sauvignon, Gamay, Sauvignon, Semillon, Chardonnay, Gewurztraminer, and Chenin.

The manufacturer reports the benefits of using AR-2000 to include;

- a wine with smoother, multidimensional qualities**
- increased aromatic intensity**
- improved wine quality**
- easier filtration??**
- remarkably better clarification**

AR-2000 is active in wine within a pH range of 2.8 to 5.0, with an optimal pH being close to 3.5 and temperatures of 100C to 500C. Note: I have found that solubility of AR 2000 is decreased with cooler wine temperatures. Ethanol does not inhibit AR 2000.

The manufacturer suggests adding AR 2000 at the end of the primary fermentation. It can also be added at a later time, however, should not be added after bentonite has been added as the bentonite will disable the AR 2000.

The liberation of the aromatic terpenols increases with decreasing levels of grape sugar and is linked to the terpenic precursors in the must. This is why you don't

add the AR 2000 until after the fermentation is complete and grape ripeness will also have a bearing on the available terpenic precursors.

Suggested usage levels are 1-5 g / 100 liters of must. (Yes you don't need much).

Dissolve the AR-2000 in 10-20 times its weight prior to addition to the wine.

Allow the AR 2000 2 to 3 weeks contact time minimum prior to fining. To remove the AR 2000 add an equivalent amount of bentonite on a dry basis.

The question has come up about not removing the AR 2000. I have not seen any studies to say what the impact of this might be although one would anticipate that some of these aroma precursors might play a role in the ageing of the wine so removing them might have an impact on the ageing potential.

AR-2000 should be stored in a cool dry place i.e. fridge not freezer.

Gary King, of the Burlington Wine Guild, adds the following info: Glucolytic Enzyme, powder, AR-2000: Normal usage is 1 to 5 grams per 26 gallons of wine, added any time after the end of fermentation.

This enzyme supplements natural enzyme activities to release aromatic terpenols from non-aromatic precursors, resulting in higher aroma profiles characteristic

of the variety. Stated more simply, it often improves the aroma of treated wines.

It is active between pH 2.8 and 5.0, at temperatures between 50oF and 122o F,

and at normal SO2 levels.

HERE AND THERE ON WINETALK

The following items of general interest are repeated for the benefit of readers

who do not have internet access, or missed them the first time around.

ELDERBERRY WINE

Amounts given are for 5 US gallon or 19 litres, divide accordingly - except for

the yeast.

7 1/2 lbs elderberries, removed from stems, frozen 5 tsp yeast nutrient

Place frozen elderberries in primary fermenter. Add BOILING water to the 19

litre mark. Add yeast nutrient. Add dextrose or granulated sugar till S.G. is

1.070 or slightly more (approximately 25 cups). When adding the sugar stir

extremely well, from the bottom of the container up in order to achieve an

accurate measurement. Check the S.G. by removing liquid and straining it through a paper towel into the hydrometer test jar.

Add 1 pkg wine yeast; ferment a week or two. Press the berries to remove the liquid. Continue process as for any other wine. Freezing the berries extracts more juice; Using BOILING water eliminates the nasty green superglue that elderberries produce which ruins your primary

Diane Hall

Happy Winers

USE OF PLASTIC FILM

I used to work for the company that makes both Saran and polyethylene. It was a long time ago but my recollection is that polyethylene films are permeable to gases like air whereas Saran film is not. That is why Saran is the preferred freezer wrap. If you are using it to keep out particular matter, that won't matter, but for closing a carboy full of wine, Saran should be used.

John Starr

WHEN DOES WINE FREEZE?

The effect on freezing point by alcohol is roughly (using percent of alcohol by weight):

10% -4.47

11% -5.00

12% -5.56

13% -6.13

14% -6.73

I say "roughly", because the sugars will also depress the freezing point, but the amount is so small that you may ignore it. Note we are referring to weight percentage not volumetric, so simply convert it if you wish.

Tom Howard

THE HISTORY OF THE JUDGES' COMMISSION

Don Panagapka has produced a landmark History of the Judges' Commission that traces it from its inception in 1970 as the National Guild of Judges to the year 2000. As the AWO's history is intertwined with that of the Commission, which was formed to provide service to AWO, the history also contains interesting background on competition classes and changes to the structure of AWO over the years since its formation.

The History includes the names of judges who participated in many of the competitions, as well as a comprehensive listing of the members of the Commission and an identification of their length of service, ranging from the MERIT Club - 1 to 5 years service - to the PLATINUM Club - over 20 years of service, as of the year 2000.

The History, which Don says will be updated as more archival material becomes available, was distributed to members of the Judges' Commission at the competition judging in May. Members who wish to have a look at it should contact one of the judges to see if it can be made available on loan.

Some Port Trivia

In issue number 20 (the March 2001 issue) we included a brief history of Port.

While researching that article we turned up a few pieces of trivia that may be of interest:

Probably because of the long amity between England and Portugal, Port has become part of British (and Canadian) culture. Although of different origin, when referring to the left and right sides of a ship (when looking for'ard, or to those who do not understand nautical terms, towards the pointy end) Port is Left, and Starboard is right. The lamps to indicate a vessel's position are also Red (on the Port side) and Green (on the Starboard side).

At Victorian dinner parties, and in military messes today, Port is served just prior to the Loyal Toast, with the decanter ALWAYS being passed to the left. In some messes the decanter is never allowed to touch the table, and to ensure that it is not inadvertently placed there, the bottom is rounded. One of the James Bond stories - I do not recall which one - noted that "he raised his eyebrow, as if the Port had been passed to the right".

Typically in Naval messes the Loyal Toast is proposed, and consumed, sitting

down; the headspace in a ship-of-war in the 1700s did not permit standing room.

There is also one British Army regiment which does the same; it appears that

there was a Mess Dinner attended by the King - George IV, I believe, although I

stand to be corrected - at which "Mr. Vice", the Vice-President of the Mess

Committee, who had imbibed rather more of the wine than was wise, made a

manly effort to rise to propose the loyal toast, and didn't manage to do so even

on the third try. His Majesty gracefully stated "That is all right, gentlemen, you

may drink my toast sitting down"... and they have done so ever since.

In Victorian days it was customary for the ladies to withdraw - to the

appropriately named "Withdrawing Room" - after the Loyal Toast, while the

men remained to sip their Port and smoke their cigars. While I am a firm

advocate of the importance of tradition, this one, happily, is no longer observed.

PRESIDENT'S MESSAGE

by Glenn Keown

Well here we are in the month of August already, where is this year going! I

hope everyone is enjoying the warm (hot) weather that we have been having.

Just a reminder that when you are out and about please remember to be careful, and watch out for the other guy. We want everyone to come back in the fall safely.

I would like to express the memberships' thanks to the Niagara on the Lake Amateur Vintners, for the great job they did in putting on the AWO Festival 2001 – A Wine Odyssey. We had one of the largest turnouts ever for this festival.

Congratulations all medal winners; also to Peter Pigeon for the Outstanding Service award and to Dan Panagapka for winning the Grand Champion award again this year.

Unfortunately Peter Pigeon, Chief Judge and Robert Jamieson, Chief Steward, have resigned. I would like to thank them, for all the time and hard work they have devoted to AWO for many years.

Thanks to the Board of Directors for their assistance and input over the past year. Our gratitude also to Dan Sullivan for the time he has spent on the Board.

As we all know by now, Dan has purchased a farm in Prince Edward County and is busy working the property. A new Director, David Burns, was elected at

the Board Meeting. Welcome aboard David.

At the Annual General Meeting this year it was voted on and passed that each member of the AWO would now receive a copy of the WineMaker Magazine.

This magazine is published four times a year and covers many aspects of winemaking geared towards the amateur. As a result of this there will be an increase in our Annual Dues, of seven dollars. The magazine was offered to the AWO at a cost of \$10.00 per member. The \$3.00 balance will be picked up by the AWO. One of the most notable Canadian contributors, is our own Paul Dunseath. I hope that everyone will enjoy this magazine.

Last year a survey was sent out to all the members from the Chairman of Education, requesting input as to what the members wanted in the way of Education. I was surprised to find out that less than seventy surveys were sent back. We are sending this survey out again, to see if we can get a better response. Look for it in the next newsletter.

It won't be long before "Harvest 2001" starts and everyone will be busy crushing and destemming etc., hoping to make those medal-winning wines for next year.

Just a reminder that we are always on the lookout for new members for the

existing clubs and also for those who would like to start new clubs. If there are any questions relating to clubs and their start-ups, please feel free to contact anyone on the Board of Directors for assistance.