



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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The 2002 Harvest Edition

"I feast on wine and bread, and feasts they are." Michelangelo (d. 1564)

IN THIS ISSUE:

by Paul Dunseath



We are now only a bit over a month from the 2002 Festival, and the organizers report that the numbers are coming up well. This is your last chance to register, if you have not already done so; the "after May 1" prices will soon be in effect, but it's still only a small price to pay for delaying your registration. A copy of the Registration Form is on the back page, and other Festival information will be found inside.

The seminars look interesting, and it promises to be a great weekend. Plan to be there!

Roy Ellis, who has appeared in these pages before, writes to describe another way of fortifying your - you guessed it - Port! Roy's product is a very attractive example of the genre, and his insights are always useful. Welcome back, Roy!

We also include the ever-welcome views of our President, Glenn Keown, and lots of other stuff to think about. Don't forget your hotel reservations....

We'll see you in Hamilton!

AN ALTERNATIVE APPROACH

TO FORTIFYING WINE

by Roy Ellis © 2002

In recent issues of AWO news I found both your article on Distillation and Don Panagapka's and Blake Galloway's articles about Port wine, very interesting. I also make Port wine, of sorts, which could be called a poor man's Port. In your article you referred to the boiling point of both water and ethyl alcohol, 78.5° and 100° C respectively. Don Panagapka talks of using brandy, or commercial

alcohol, both of which are very costly. My suggestion is why not take advantage of the freezing point of ethyl alcohol and water, (water at 0° C and ethyl alcohol at -117.3° C), to separate the alcohol out of some wine to concentrate it?

When I have enough old wine, or off-flavoured wine laying around, I freeze it and drain off the alcohol, which will carry over a fair amount of water with it.

Assuming the original wine was in the order of 12 % alcohol, this will give me an alcohol content in the order of 20 to 25%. I then freeze the concentrate once more to give me an alcohol content of 45% to 50%. The alcohol content can be estimated by subtracting the volume of ice that is removed after freezing. I put a two litre container of wine in the freezer for forty-eight hours then drain it off.

The second freezing may take more than forty-eight hours to reduce the water to ice, after which I drain it off. I keep this up until all my old wine is used. Some have said that this also carries over any junk and increases the acidity of the resultant plonk. My tests have shown that the acid remains low, having precipitated with the water. Apart from a high alcohol taste, the body of the wine seems good. This is what I use to fortify a red wine to make a Port-style wine.

My procedure was as follows: initially I purchased from the LCBO three good Port wines, viz. Fonseca Bin 27 Porto; Kopke Ruby Port; Cockburn's Special Reserve. The alcohol of each was 20% by volume and the sugar was 20% by volume and the sugar was LCBO # 9. My analysis showed the following:

SG. pH T/A g/litre

Fonseca 1.022 3.54 5.0

Kopke 1.022 3.72 4.6

Cockburn's 1.020 3.7 4.7

I then set about to duplicate those numbers. While my intention was to make a moderate amount, which would be shared with my son, we wound up with far more than we wanted. My base was Cabernet Sauvignon, 24.33 %; Cabernet Franc, 21.69 %; Petite Syrah, 29.65 % and Merlot, 24.33%. Essentially we were aiming at about 25 % of each. Each was fermented to completion, cold stabilized then blended. It was then aged for a few weeks in a new French oak barrel. To the blend I added the frozen concentrate. A calculation showed that the alcohol level would be in the order of 20 to 23 % by volume. The carboys of wine were

then cross-blended to ensure that they were all the same constitution, then they were tested. The final test results were SG 1.020; pH = 3.2 and the T/A 6.01g/litre. The acid was a bit higher than 1 wanted, but I didn't want to mess around to bring it down.

TIME - THE UNSEEN FACTOR

© Paul S. Dunseath 1998, 2002

"Perfection is the Child of Time"

Bishop Joseph Hall

-"Works" (1625), pg. 670

One of the most important factors in the production of fine-quality wines, whether in the home or commercially, is time. It is the factor which is applied last, and unfortunately the one which is most often overlooked. Most amateurs, new to the hobby, are quite understandably impatient to sample the fruits of their labours. Traditionally, "country wine" books recommended the production

of sweet wines for the newcomer to winemaking, on the premise that the novice would inevitably drink the wine when it was too young in any event, and a sweet wine would mask the harshness of unmarried tannins and alcohol, and be at least palatable for the non-discerning palate. Dry wines usually took so long to mature that the beginner, discouraged by the rough, "green" taste, might discard it and abandon the hobby, never realizing that the same wine might, in a year or two, be not only enjoyable, but quite likely remarkable.

Winemakers' suppliers have, quite properly, responded to this need with a variety of fast-maturing kit wines, and these undoubtedly fill the gap between the start of winemaking, and the enjoyment of the finished product. Nonetheless, even these - formulated as they are to be consumed quickly, while the pipeline is being developed - cannot be expected to produce the same high quality that the identical grape base, with a modified recipe and the application of patience, can produce.

The ageing process is, in fact, a very real part of quality winemaking. During fermentation, the yeast consumes the dissolved sugar and produces alcohol and carbon dioxide. Even by the time fermentation is finished, all that we have is a

sort of alcoholic, sugar-free fruit juice; but in the months which follow a number of things take place. Suspended matter settle out, haze disappears, and the must becomes brilliantly clear. It also begins tasting, for the first time, as if some day it will actually become wine.

Over the next few months, a gritty deposit forms in the container as tannin and cream of tartar settle out; the clear crystals of the latter, sometimes viewed with suspicion by new winemakers, are perfectly natural, and are known in Germany for example as "wine diamonds". Beyond this point, no observable changes occur in the appearance of the wine, but in fact the ageing process has only begun. Alcohol reacts with acids to form esters, which impart bouquet; slow oxidation modifies the "fresh fruit" character of the must; tannin slowly settles out, having performed its function of protecting the must, and the wine loses its original harshness. The process continues over a period of many months (for white wines) or years (for the highest-quality reds) and the wine then reaches a peak of quality, where it remains for a period of time. Ultimately, the same mechanisms that brought it from youth to maturity carry it past into old age; the freshness and vitality begin to fade, oxidation blunts the flavour, tannin content drops off to the point where the wine begins to appear insipid and flat,

and ultimately it "dies".

In principle, all wines follow a similar maturing and ageing profile, although the length of the "Time" axis depends very much on the kind of wine, the vessel in which it is stored (wines age more slowly in larger containers), and the wine's sugar and tannin content. Beaujolais Nouveau, for example, which is made to be consumed before the end of the year of vintage, will pass through all of these stages in a period measured in months; German white table wines do so in a few years; while the greatest Bordeaux, from the finest vintage years, may take 20 years just to reach the peak of maturity, and some Ports and Madeiras will live for over a century.

This, of course, does not mean that the home winemaker should plan on "laying down" wine for a couple of decades; what it does mean is that one should plan ahead, and stock the cellar both with rapidly-maturing wines which can be consumed in the short term, and with quality wines with a promise of longevity that can be tucked away for the future. Gallon jugs - or, more commonly available now, 4 liter jugs - make a very useful storage medium. Holding approximately 5 bottles of wine each, they are easily sterilized and sealed - we

have found that wrapping masking tape around the screw-top helps - and can be left for a few years, forgotten, to develop the character that will make your wine take a giant step out of the ordinary.

In "She Stoops to Conquer", Oliver Goldsmith wrote "I love everything that's old; old friends; old times; old manners; old books; old wine." In the over 200 years that have passed since that was written, the truth of the words remains. Give time a chance, and see!

FESTIVAL UPDATE

Registration

Please note that there is very limited space left in some seminars. Registering as soon as possible will guarantee you will be placed in your first choice seminars.

Payment in full at time of registration must accompany registration forms.

Registration forms and further information is available at the [littlefatwino.com](http://www.littlefatwino.com) and [awo.ca](http://www.awo.ca) websites or in this issue of AWO NEWS.

Mystery Tour

This is no longer a mystery. We will be touring the world-renowned Royal Botanical Gardens. These gardens are spectacular at this time of the year. The Iris and peony festival will be in full swing, with over 500 cultivated varieties displayed.

Showcase of Wines

Each club needs to book a table if you want to participate. There is no charge but the tables must be booked in advance. Just send your request to bgibbon@mountaincable.net.

Seminars

Cold Climate Viticulture and Winemaking This seminar will now include Kevin Ker of Ker Crop Management Services as well as Larry Paterson. Kevin is the person who wrote many of the OMAFRA (Ontario Ministry of Agriculture Food and Rural Affairs) guides to grape growing and tender fruit in Ontario. He is known as a "man of many hats" This seminar is not to be missed by anyone interested in growing grapes, even one or two vines, anywhere in the province.

Complete seminar information is available at awo.ca or lfw.com

Official Festival T-shirts

Please note that the registration form in the last issue of AWO NEWS did not include a spot for ordering these. Just include the payment (\$15) with your cheque and mark the size required on your registration form. The T-shirts are light grey with two-coloured Festival logo in M-L-XL-XXL. There may be a few available at the Festival, but there is no guarantee of this.

SEMINAR DESCRIPTIONS

-----9:00 AM-----

Cold Climate Viticulture and Winemaking - Larry Paterson

This 2 hr. seminar will cover grape growing anywhere outside of the traditional areas. Site selection, the effect of weather patterns, suitable varieties, when to harvest, the importance of adjusting the must and blending the final product and what type of wine we should expect will all be covered. Larry will be including tasting of wine from cold climate areas and varieties.

Larry Paterson, AWO member, also known as "The Little Fat Wino, Roving

Drunk" is the web master of the "littlefatwino.com" web site and is a tireless promoter of Canadian wines. Kevin is the person who wrote many of the OMAFRA (Ontario Ministry of Agriculture Food and Rural Affairs) guides to grape growing and tender fruit in Ontario. As previously noted he is known as a "man of many hats" and this seminar is not to be missed by anyone interested in growing grapes, even one or two vines, anywhere in the province. Code SP1 9AM (2 HRS)

Balancing Your Wines - Ludvik Furbacher

Balance in wine is described as a pleasing ratio of acidity, sweetness and bitterness. Ludvik will cover the methods of adjusting these ratios to get the most out of your wines. Ludvik, Grand Master Winemaker, is a former AWO member who now owns and operates a brew-your-own business in Beamesville Ontario. Code WM3 9AM

Riesling - Jeff Innes

Jeff will lead the group through a tasting of the various styles of Riesling. He will also cover the winemaking techniques used to make each style. Jeff is the winemaker at Harbour Estates Winery

in Jordan Station. (HEW). He spent four years as assistant winemaker under the direction of Brian Schmidt of Vineland Estates Winery.

<http://www.hewwine.com/> Code SE1 9AM

Malolactic Fermentation Sigrid Gertsen-Briand

This very important subject is one of the least understood processes in winemaking. Malolactic fermentation, (MLF), when done correctly can improve wines tremendously. It can also destroy some wines and cause the wine to spoil even after bottling. Learn when and how to promote MLF and how to prevent it from occurring. Taste the difference it makes in wines. Sigrid works for Lallemand Inc, supplier of selected yeast, bacteria and nutrients to the world's wineries. <http://www.lallemand.com/>

Those who met her at last years convention will remember her for her enthusiasm and knowledge of the winemaking process. Code TE1 9AM

-----10:00 AM-----

Cold Climate Viticulture and Winemaking (continued from 9am)

Make Finer Wines by Honing Your Skills in Competitions - Don Panagapka

Don Panagapka, Grand Master Winemaker, will discuss a systematic approach to preparing wines for club and AWO competitions. The seminar will include tips on preparing wines in various classes to get the most out of the wines, as well as blending and concentrating techniques to produce the best wine possible.

Code SP2 10AM

Barrel Care and Maintenance ... For Home Winemakers - Daniel Pambianchi

Many home winemakers shy away from using of oak barrels because of the perceived high maintenance effort. Yet, barrel care and maintenance are relatively simple tasks once one develops a routine and is equipped with some basic oak-barrel maintenance knowledge. And the results -- a much more complex age-worthy wine with layers of vanillin flavour and oak aromas --far outweigh the investment in a maintenance regimen.

This seminar provides sound practical advice on how to store, maintain and prepare both new and used oak barrels prior to ageing wine. The seminar demonstrates techniques on storing barrels empty or with a special holding solution for when barrels need to be stored for a prolonged period of time. Two techniques are presented for swelling barrels--a key step prior to filling barrels

with wine. The seminar also provides a detailed discussion on preventing, identifying and treating oak-barrel spoilage problems such as mould, acetobacter, yeast spoilage, and lactic spoilage.

**Speaker: Daniel Pambianchi, author of "Techniques in Home Winemaking: A Practical Guide to Making Chateau-Style Wines", Vehicule Press, 2002 TE2
10AM**

Wine Taster of the Year Tom Ostler

The Wine Judges Commission of Ontario presents this seminar. Taste and smell different samples of wines to discover your threshold of taste and smell of important components of wine. Included will be samples of wine, which have different levels of levels of sugar, acid, tannin and alcohol. The top scorer of this will win a prize and be crowned "Wine Taster of the Year"! The Judges Commission is the group that judges all of the AWO's wines for the annual convention.

Code SE2 10AM

-----11:00 AM-----

Lab Testing Dr Tom Schultz

This seminar will cover the reasons we need to test our wines and how to do some of the testing. Tom will be emphasizing the testing needed for malolactic fermentation. This is not a seminar to be missed, particularly by anyone attending TE1, Sigrid's seminar on malolactic fermentation. Code TE3 11AM

Fruit Wines Gerald Goertz

Gerald will cover the challenges and pitfalls of winemaking with different fruit. He makes apple, pear, plum, blueberry, nectarine, raspberry, cherry, strawberry, and peach wines both dry and sweet styles. He will also cover some surprising health benefits of fruit wines. Gerald is the winemaker from Sunnybrook Farm Estate Winery, the first fruit winery in Canada to specialize in fruit wines.

<http://www.vaxxine.com/sunbrook/> Code WM1 11AM

Sparkling Wine Terry Rayner and John Tummon

Creating tiny bubbles - art, science, or luck? Terry and John will focus on the history of the different styles of sparkling wine and cider and the practical

considerations and options for putting the sparkle into the bottle. This will include the Methode Champenoise process; the Melvico carbonating option and their own method of carbonation their club has just invested in. Both Terry and John are AWO members. Terry is at the top of the AWO's total competition points list. SP3 11AM

Cooking with Beer - Juliane Gruneberg

Beer ("grain wine" if you wish), a favorite drink so regularly imbibed to enhance our enjoyment of everyday foods, now goes beyond a foamy drizzle on the BBQ! This seminar offers ideas of delightful food and brew combinations, a demonstration of cooking with beer as well as delicious samples to savour.

Juliane Gruneberg is a Dundas interior decorator and has been instructor at area cooking schools for many years focusing mainly on international cuisine.

She enjoys entertaining with flair, and is a member of the Hamilton Wine

Circle. Code SE3 11AM

-----2:00 PM-----

Three Guys Pinot Noir - Jim Warren, Eddy Gurinskas and John Marynissen

In this 2-hour session, Jim, Gurinkas and John will lead a discussion of their latest "Three Guys Pinot Noir". All of the grapes came from "Butlers' Grant" Vineyard. Discover how these three winemakers treated their wines and taste the difference in the final product. Jim Warren, of Stoney Ridge Winery fame, Eddie Gurinkas of Lakeview Estate Winery and John Marynissen of Marynissen Estates Winery are all former AWO members. <http://www.lakeviewcellars.on.ca/>, <http://www.marynissen.com/> Code WM2 2PM (2 HRS)

Taste With an Expert Gary Pickering, Ph.D.

Discover the basic elements of tasting and the effects of various components on the sensory qualities of wine. Dr Gary Pickering is an associate professor at Brock University CCOVI (Cool Climate Oenology and Viticulture Institute) in St. Catharines, Ont. His specialty is Oenology and Sensory Evaluation.

<http://www.brocku.ca/ccovi/> Code SE4 2PM

Making Better Mead - Peter Bennell

Peter Bennell, one of our own "Grand Master Winemakers" covers the basics of mead. The seminar includes information on the raw materials and how mead

production differs from grape based winemaking. Peter will lead the group through a tasting of some of his own meads. Code SP4 2PM

-----3:00 PM-----

Three Guys Pinot Noir (Continued from 2PM)

Enzymes in Winemaking - Joe Baker

This seminar will cover the use of enzymes in winemaking and their effects on colour, stability and flavour of the resulting wine. Joe is a representative of Scott Laboratories, providers of yeast, enzymes and other products for winemaking.

<http://www.scottlab.com/> Code TE4 3PM

Basics of Sherry Wines Franz Zeritsch

Franz will lead you through the methods of Sherry production. Franz is one of the winemakers and co-owners at Thirty Bench Winery. His Sherry will be released soon. He is a former AWO member and still holds the Title "Grand Master Winemaker". Many Hamiltonians will remember Frank as the former owner of the Wine and Hop Shoppe in East Hamilton.

<http://www.thirtybench.com/> Code SP5 3PM

PRESIDENT'S MESSAGE

by Glenn Keown

Well let's hope the warmer weather is here. The last time I mentioned the weather everything went crazy and it ended up getting colder!

Your Executive has met several times recently, making a few changes and updating some necessary items.

At the last meeting John LaBerge, took over the financial end of things, becoming the new Treasurer. David Burns is now handling Memberships. It is important for members to keep David updated with current addresses and e-mail information. If we keep records current, this will ensure you receive your AWOnews and the WineMaker Magazine.

Now that just about everyone has electronic mail, the Executive will be sending out all important information etc., to Club Reps by e-mail. I know there are a few Club Reps who don't have access to computers. Please ask someone else in

the club to supply David Burns with an address, so mail can be sent to them and passed on to the Rep.

Presently projects are underway to update the AWO Handbook, as well as the current book of By-laws. It appears that many of the Clubs don't have copies of either of these, or they have been misplaced. When complete, each club will receive updated copies.

By the time you receive this letter, the Annual Club Judging should be completed. I hope everyone did well. On behalf of the AWO and its members, I would like to thank Ellen Kareckas and the many Judges who worked hard and gave up so much of their time, to get the task done.

Is there someone in your club, whom you feel has been outstanding and leading the way in the AWO? The club reps have a nomination form for the "Outstanding Service Award".

Don't forget the AWO Festival 2002 – "Grape Expectations" in Hamilton, on the weekend of June 7-8-9. Registration forms received after May 1st, will be at the full amount. So if you want to save a few dollars get these forms in before the cut off deadline of May 1st 2002. It is my understanding some of the most

popular seminars are filling up very quickly.

Check registration information on the back of the last newsletter, or the website.

The Annual General Meeting will be held at 4:30 p.m. on Saturday June 8th 2002, at the Conference.

New AWO lapel pins are available and cost \$5.00 each.

If anyone has any interesting articles they would like published, please forward them to Paul Dunseath, Editor, AWOnews.

I am looking forward to seeing everyone in Hamilton. Until then, please take care.