



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 2003 Spring Edition

"The merry cuckoo, messenger of Spring, His trumpet shrill hath thrice already sounded". Edmund Spenser

"Amoretti"

IN THIS ISSUE:

by Paul Dunseath



An abbreviated issue this time; since the AGM will be a day shorter than usual, and without the normal seminar program, there is just not as much news as usual. However we have the latest info on the Annual Meeting, along with other interesting stuff from President Glenn Keown; an update from "The Thrifty Winemaker", Blake Galloway; and a correction to our article on Acid in wine, as well as a Registration Form for the AGM. Get your reservations in, if you haven't already; it promises to be economical and great fun. See you

there!

PRESIDENT'S MESSAGE

by Glenn Keown

Let's hope that Spring has finally arrived. It's been a long, cold and miserable winter.

Continuing on from the last newsletter, there are two more new faces working behind the scenes with the Judges' Commission. Joe Dale from Pickering Wine Guild and Ed Hale from Humbler Valley. Joe is responsible for logistics and Ed will be working alongside God Barnes as a statistician at the Ontario finals in May.

I was very pleased to see that a good number of you came forward and volunteered to become members of the Stewards' Committee This will certainly make things run smoother at the Ontario judging.

Just a reminder that our annual get together AWO Conference 2003 "A

Different Experience" and AGM is coming up on June 21st at Sheridan College, in Oakville Ontario.

The cost for this event is \$65.00 prior to May 1st, after that it goes up to \$70.00 per person. Your participation is key to the success of this event, so get your registration in soon.

For Clubs that want to hold a Showcase on the evening of June 21st, there is no charge applied to this. Please contact David Burns, at David@metagraphicnetwork.com, to register.

There is still a strong interest in amateur winemaking and I would like to welcome a new club, Peninsula Vintners to the AWO. If you know of anyone, or a group of people, who are interested in winemaking and want to join the AWO, please have them contact any of the Board of Directors.

Looking forward to seeing you on June 21st.

[OUR READER WRITES](#)

Dear Paul:

As the AWO "Thrifty Winemaker" I must advise our members that the prices for cheap canned apple juice did not, this fall and winter, match last year's.

Rougemont canned apple juice recently got down to 77¢ for 48 ounces but not close to the 47 ¢ we used for the AWO 2002 Grape Expectations Sparkling Wine at the Sunday Awards Brunch at the Royal Connaught Hotel in Hamilton last June. I made it starting a year ago February.

Moreover 2002 harvest must have been considerably less than the bountiful 2001, because the cans contain CONCENTRATE mixed with fresh juice.

Finally club news: The Hamilton Wine Circle and The Other Hamilton Wine Club are considering combined club projects. Buying juice and grapes this fall for all members or buying honey to make Mead which is much cheaper. Perhaps we will buy equipment to share; we are looking for a de-stemmer. More innovatively, we may give all the branches of the Hamilton Public Library (there are 25) a copy of a recent modern winemaking book. Few branches have anything for amateur winemaking. Look under Dewey Decimal 641 and 663.

Thanks again and best wishes.

Blake Galloway

"The Thrifty Winemaker"

CORRECTION

Cameron Crowe, Professor Emeritus of Chemical Engineering, has pointed out a couple of errors in the article on acid in the last issue. The strength of the reagent, sodium hydroxide, should have been shown as 0.2 Normal, not 0.1 N as quoted; and the definition of pH should have read "the logarithm of the reciprocal of the hydrogen ion concentration" rather than "the reciprocal of the logarithm of the hydrogen ion concentration."

Of course, Professor Crowe is quite correct; shows that one shouldn't always trust memory when dealing with such subjects! Thanks for putting us straight, Cameron.

This, by the way, does not affect the process as described for the winemaker who buys an acid testing kit and uses it at home, since the sodium hydroxide will be

at the correct strength anyway, and the definition - while interesting - does not enter into the process. So, if you have a kit, continue as stated in the article to use 15 cc of wine, 3 drops of phenolphthalein, and add the supplied sodium hydroxide in drops, using a graduated syringe; at the colour change the number of ccs of sodium hydroxide used will equal the number of parts per thousand of acid in the wine sample, measured "as tartaric". Again, with red wines and using a pH meter to measure the neutralization point, that will occur at pH 8.2 as stated.

A W O CONFERENCE 2003 – A DIFFERENT EXPERIENCE

Saturday June 21st 2003

Sheridan College, Oakville Ontario