



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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Festival 2003: Larry Paterson 705-743-4153

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The 2004 Late Winter Edition "A bottle of good wine, like a good act, shines ever in the retrospect". Robert Louis Stevenson (d. 1894)

PUBLICATION OF AWOnews

With the decision by the Executive that, as a cost-and-labour-saving measure,

AWOnews will now be published in an electronic form only, a few changes have

necessarily had to be made. The indefatigable Larry Paterson, "The Little Fat Wino" offered very generously to host the news, initially on his website but ultimately on his website when arrangements for the AWO website have been completed. For each issue you will receive a notification on WINETALK that it has been posted, along with the link to allow you to navigate directly to it. In due course, all available back issues of AWOnews will be added to the site.

IN THIS ISSUE:

Lots of information on the upcoming AWO Festival 2004 in Peterborough, "Bacchus to the Kawarthas".(I would have to admit that "Bacchus" in the logo looks a lot like someone I know!).



Peterborough always puts on a good show, and this should be no exception, judging from the amount of thought and planning that has gone into it. Below, on the final pages of this issue, you will find a list of seminars and a registration form, on which you can also register for accommodation while space remains available; so don't delay, and take advantage of the discounted "early bird" prices.

We also extend our congratulations to the Ontario-based medal winners in the 2003 WineMaker magazine international amateur wine competition. This competition attracted 1499 entries from 4 countries. People in 8 Canadian provinces entered, and garnered about 10% of the prizes, with Tim Vandergrift of Port Coquitlam, BC, being

named "Winemaker of the Year". Congratulations to all winners. A list of Ontario medal winners appears below; many thanks to WineMaker magazine for permission to reprint this information.

Larry Paterson also contributes an interesting article on the flavour variances in Canadian versus American oak barrels, which makes for very interesting reading. Our President, Glenn Keown, provides his usual useful insights into what is going on, so relax, pour a glass, and read on!

WINEMAKER MAGAZINE



INTERNATIONAL WINE COMPETITION 2003

Below we list the Ontario winners (plus one from Gatineau, just across the Ottawa River from Ottawa, and a city in which some of our members live. We apologize if we have inadvertently missed anyone out; if we have, please let us know and we will note you in the next newsletter. For more information, and a complete list of winners, please visit winemakermag.com

Congratulations to all.

WINEMAKER MAGAZINE 2003 COMPETITION

Winners from Ontario

WINE CLASS	 GOLD MEDAL WINNERS	 SILVER MEDAL WINNERS	 BRONZE MEDAL WINNERS
Chardonnay	John Arthurs	Michael Bones (Gatineau)	Terri Pendree (2 awards)
Gewürztraminer	Dave McChesney	●	
Riesling	●	●	Estelle Doucette
Sauvignon Blanc	John Arthurs	Estelle Doucette	●
Other White Varietals	●	●	Kenny Grossi Larry Paterson
Other White Vinifera Blends	Royale Brown (2 awards)	●	●
Cabernet Franc	●	●	Dave McChesney
Cabernet Sauvignon	●	John Arthurs	Kenny Grossi
Merlot	Royale Brown (2 awards) Tom Natale (2 awards)	●	John Arthurs Kenny Grossi
Shiraz/Syrah	●	Les Wernham	Tom Natale Larry Paterson
Pinot Noir	●	●	G David Martel Craig A. Maser Tom Natale
Sangiovese	●	●	Tom Natale
Zinfandel	G. David Martel	Tom Natale	Kenny Grossi Rosa Neves
Other Red Vinifera	Larry Paterson	Rosa Neves	Larry Paterson
Bordeaux Style	Sandro Borghesi	John Arthurs Albert P. Gris	●
Other Red Vinifera Blends	Les Wernham	Michael Hind	Kenny Grossi (2 awards) Michael Hind
Red or White Vinifera Late Harvest & Ice Wine	●	John Arthurs Michael Hind	●
White Table Wine Blend (any grape variety)	●	●	Michael Hind
Red Table Wine Blend (any grape variety)	John Arthurs	●	John Arthurs
Apple or Pear	Bill Hamilton	●	●

PRESIDENT'S MESSAGE

by Glenn Keown

I guess it's time to get down to business again. Since my last message many things have taken place within the AWO and I would like to bring everyone up to date.

This is the first year that all Clubs have submitted their dues prior to the end of the year.

I would like to thank David Burns, Chairman of Membership, for a job well done.

Two members of the Board of Director's John LaBerge (Treasurer) and Paul Stuart (Webmaster) have tendered their resignations. On behalf of all members of AWO I would like to thank them both for all the time and effort they contributed to our organization.

The following two members have been appointed to the Board; Larry Paterson from Peterborough, has taken on the responsibilities of Archivist/ AWC representative and also Webmaster. Bob Gibbon from Hamilton, is our new Treasurer. Since these gentlemen have joined the Board, they have been working very hard.

At the last Board of Directors meeting it was decided that the AWOnewsletter would now be moved to electronic publishing. It was brought to our attention that each copy of

the newsletter was costing approximately \$1.29 per copy per member. Not included in this cost was the amount of time Paul and Maureen spent compiling the newsletter with the additional task of printing, folding and mailing. Thank you both, once again, for continuing the editorship of our newsletter, we all appreciate it.

When the newsletter is ready a message will be sent out on Winetalk advising everyone it is available and it will also be posted on our Website. We would ask Club Rep's to make copies available for their members who do not have computers.

There is currently some concern about the insurance coverage for the AWO. Gord Barnes and Bob Gibbon are currently working on this issue and will have further information available for the Annual General Meeting. We are presently paying approximately \$3,000.00 per annum for insurance. When you take 450 members of AWO and divide that into the cost per annum for insurance it works out to \$6.66 each.

The AWO Ontario Competition bottle fee this year has been increased to \$10.00. In comparison other competitions charge the following: Intervin 2 bottles plus \$25.00 (Cdn). American Wine Society \$54.00 per year to be a member plus \$7.00 per entry (US Funds). Winemaker \$23.00 per entry (Cdn). Looking at these prices we are still getting a deal at \$10.00 per entry (Cdn).

The expense breakdown is approximately \$28.55 per member per year. Our current yearly dues are only \$18.00. This leaves a shortfall. Ten dollars goes towards paying

for your copy of Winemaker Magazine. To purchase the magazine on your own the subscription for one year is \$22.00 or \$38.00 for two years, to purchase it off the shelf it is 6.99 plus tax. The remaining eight dollars are spent covering expenses incurred during the year. If we keep going at this rate, there will be nothing left in the accounts to cover any of our expenses i.e.: Website, Makewine.com, Insurance, etc. It has been suggested that the Annual Dues for 2005 will have to be increased. A motion will be made at the AGM, suggesting dues be increased to \$30.00 per year.

It has come to my attention, some members are under the impression, the Executive and Judges Commission are paid for their services. This, of course, is not the case, it is strictly on a voluntary basis. Many hours of private time are involved in the organization of AWO. I am always asking for volunteers, now would be a good time to come forward!

As of February 4th, the Registration package information for the 2004 Convention has been posted on two websites (1) The AWO website (2) Littlefatwinho.com. Please take time to look at the very interesting weekend that has been put together by the Peterborough crew. If you are attending this year's convention get your registration in quickly to get the seminars you want. If you get your registration in prior to April 15th, you save a few dollars on the weekend.

Looking forward to seeing you all in Peterborough.

January 18 Executive Meeting

In Attendance

Gordon Barnes, Bob Gibbon, Ellen Kareckas, Glenn Keown

Larry Paterson, John Peters

Agenda Items

1. Membership Dues for 2004

David Burns is to be commended because all Clubs have paid the dues for 2004 before the start of the year. This accomplishment is a direct result of the diligence and persistence of David.

2. Insurance Policy

Discussion: There is concern about insurance coverage for AWO and it's members.

Larry would like someone to put a package together to customise policy and to make our coverage clearer. Gord & Bob volunteered on this and present their package at the AGM. After this, we position to contact an underwriter.

Gord showed us a copy of the "Serving It Right" manual which is a course on the responsibility of serving alcohol. Larry suggested that we create a training program and visit all Clubs to educate them. John suggested we ask each Club member to sign a document that they understand the responsibility associated with hosting a Club meeting.

John volunteered to summarize the "Serving It right" booklet for posting on the web.

Motion: The AWO will pay the current liability insurance premium. The cost is estimated to be \$3,000.00.

Motion made by: Gordon Barnes

Seconded by: Larry Paterson

Carried: Unanimously

3. AWO Newsletter

Discussion: The newsletter costs us \$1.29 per copy per person, Maureen & Paul Dunseath spend several days of intensive labour to produce the newsletter and get it mailed to members. It makes sense to move the news onto the website. The only concern is members who do not have internet access, but if we ask the club (s/he isn't on the net, someone else) in each club to ensure it is off for those who are internet-challenged, that would work. Rather than sending it to all members via e-mail, we could simply message to Winetalk advising it is now on the site and can be accessed.

Motion: The AWO Newsletter will be immediately moved to electronic publishing. Details to be itemized by the webmaster and the editor.

Motion made by: Gordon Barnes

Seconded by: Ellen Kareckas

Carried: Unanimously

4. Webmaster

Discussion: We own the rights to www.makewine.com for another Peters, Ellen Kareckas and Glenn Keown have volunteered to form a communication support committee. We will also invite Paul Dunseath

Ellen will draft a letter about the motions, issues and commitments to the club reps. Any responses to this letter are to be sent to

Motion: We accept the resignation of WebMaster Paul Stuart dated

Motion made by: John Peters

Seconded by: Glenn Keown

Carried: Unanimously

Motion: We appoint Larry Paterson as the new WebMaster with the goal of forming an AWO communication support committee.

Motion made by: John Peters

Seconded by: Ellen Kareckas

Carried: Unanimously

5. Medal Count

Discussion: We have enough medals for this year. The judges will be responsible for the cost of the medals from this point. The engraving on the back of the medals will be replaced with a computer generated clear plastic appliqué.

6. Judging Costs

The judges have submitted their financial proposal. The cost of judging has made it necessary to increase the cost of the bottle. This year they will require \$8 per bottle, but will need \$10 per bottle starting next year because of the expense of the medals.

Motion: We accept the judges financial proposal for 2004 as proposed.

Motion made by: John Peters

Seconded by: Larry Paterson

Carried: Unanimously

7. AWO Costs

Discussion: Since the AWO finances are so tight, it was suggested to increase the AWO Competition bottle fee to \$10 this year (one year earlier than the AWO could take the extra \$2 this year as a one time income into a more comfortable financial situation. Another benefit is that the membership would not receive two increases two years in a row. John Peters will look into finding a less expensive alternative for name badges.

Motion: The AWO Competition bottle entry fee will be \$10 per bottle.

Motion made by: Larry Paterson

Seconded by: Ellen Kareckas

Carried: Unanimously

Motion: The AWO Executive will forego the AWO Convention refund.

Motion made by: Gordon Barnes

Seconded by: Ellen Kareckas

Carried: Unanimously

8. Membership Dues

Discussion: Bob Gibbon handed out a spreadsheet which illustrates expenses breakdown to \$28.55 per member, yet we are only charging. We would like to increase the fee to \$30 per member. This will be in Ellen's letter to feel out the response from the membership. This will be an agenda item for the AGM.

Next Meeting

Saturday, February 29, 10:30 am at the home of Ellen Kareckas.

Action Items

Gordon Barnes

- **Create an insurance policy package, which will be presented :**
(along with Bob Gibbon).

Bob Gibbon

- **Create an insurance policy package, which will be presented :**
(along with Gordon Barnes).

Glenn Keown

- **Participate in the AWO Communication Support committee to evi**
our www.makewine.com website format and contents.

Ellen Kareckas

- **Participate in the AWO Communication Support committee to evi**
our www.makewine.com website format and contents.
- **Create a letter about the motions, issues and committees to l**
to the club reps.

Larry Paterson

- Participate in the AWO Communication Support committee to evaluate our www.makewine.com website format and contents.



John Peters

- Summarize the "Serving It Right" booklet for issue on the website
- Participate in the AWO Communication Support committee to evaluate our www.makewine.com website format and contents.
- John Peters will look into finding a less expensive alternative to the name badges and having them done in time for Peterborough



A TASTING OF WINES AGED IN CANADIAN OAK

by a little fat wino...

Something new in the Canadian Wine world -  [Canadian Oak Cooperage](#)  is producing barrels from Canadian grown oak. These barrels are now available to

commercial and amateur winemakers. One more sign that the Canadian wine industry is forming something unique in the world of wine.

On Saturday January 24th, 2004 I was invited to a tasting at the Merrill Inn in Picton, Prince Edward County. A number of people from County wineries or vineyards were present.

After some catching up with some of the participants, we were treated to a powerpoint presentation about the making of barrels - from the forest to the cooper and back. This was really well done, very informative, and the questions from the floor were answered well. All in all, full marks for presentation and content!

After the presentation, we sampled two pairs of wines.

Both were from Niagara: Lailey Vineyard 1999 grapes:

a Sauvignon Blanc, and a Cabernet Sauvignon. Both

were aged about 6 months in small barrels made by

Gibbs Brothers - in each case one barrel made from

American oak, and the other from Oak grown in

Ontario. In both cases the wines were from a demijohn (54 litres) that was then split into

the two barrels for ageing. In other words, the only difference in the pairs of wine came

from the small barrels they were aged in.



In both cases, it could be argued that the wines were overoaked, but that is a matter of taste, and of course the whole point of the experiment was to impart oak flavour and study the differences!

The wines were of very good quality, and would likely earn some type of medal in most amateur wine competitions. The point of this article, however, is to study the differences between the oak treatments, so I will focus on the differences only.

PAIR ONE: Sauvignon Blanc

Appearance: The wine from the American Oak (AO) barrel was most definitely darker in colour, richer-appearing.

Nose: The Canadian oaked wine (CO) had a nose that was more pungent, sweeter, less soft, more intense but less forward, more complex aromas but less in your face. The AO wine had a bit of that character that I would describe as "whiskey nose".



Palate: The CO wine seemed less sharp/acidic, had milder spiciness, more fat/richness, more evident vanilla/diacetyl, more fruit. The tannins seemed riper and less rough, less astringent and somewhat softer midpalate and on the finish.

The finish of both was long and clean, but the CO wine was more complex, perhaps a

hair lighter at the finish. The AO wine was heavier, rougher and somewhat simpler.

Conclusion: I would describe the CO wine, in relation to the AO wine, as smoother, richer and more complex. The AO wine was heavier, spicier, bigger and rougher.

PAIR TWO: Cabernet Sauvignon

Appearance: There was no real difference in colour, or at least nothing apparent in the somewhat subdued lighting of the room the tasting was held in.

Nose: The CO wine showed a little more volatile acidity on the nose, and was a bit more pungent as well. The oak aromatics seemed sweeter and richer.

Palate: The CO wine was "sweeter" (not sugar, it was exactly the same wine in the other barrel). It was less spicy, but more rounded - somewhat silkier on the palate. It showed more vanilla, more butter - a fatter wine. It was softer, but in conclusion, less intense.

The AO wine seemed to finish a bit longer but again with less complexity.

Conclusion: I would describe the CO wine, in relation to the AO wine, as softer and more complex. I would expect it to be fully mature sooner than the wine from the AO. I would also say that the choice of barrels made more difference in the white wine than in the red.

I asked specifically about amateur winemakers using the logo on their labels and was told that anyone using their products was allowed to use the logo.

For further information about the Canadian Oak products, please contact .

[Canadian Oak Cooperage](#) .



Bacchus to the Kawarthas



AWO Convention 2004

June 4-5-6, 2004

All the information for Bacchus to the Kawarthas is available by going to

www.littlefatwino.com/b2k.html

The registration form can be printed directly from

<http://www.littlefatwino.com/aworegistration.pdf>. Any questions about the Convention

may be addressed to Larry Paterson, Chairperson, at (705) 743-4153 or by email at

littlefatwino@trytel.net Larry denies any relationship to the Bacchus in the logo...