



AWOnews



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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 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 2004/2005

President: [Glenn Keown](#) 905-271-4337

Past President: [Dan Ostler](#) 905-427-7455

Treasurer: [Bob Gibbon](#) 905-387-1993

Director, Membership [David Burns](#) 416-251-0307

Director, Awards: [Gerry Den Hartogh](#) 519-633-0483

Secretary: Ellen Kareckas 905-891-2504

Judges'Coordinator: Ellen Kareckas 905-891-2504

WebMaster: [Larry Paterson](#) 705-743-4153

Chairman, Judges' Commission: Steve Gunning 416-237-1029

Chief Steward: [John Peters](#) 416-537-0126

Director: Gordon Barnes 905-727-2623

Archivist/AWC rep: [Larry Paterson](#) 705-743-4153

AWOnews: [Paul Dunseath](#) 613-523-6320

Festival 2005: [Jack Gootjes](#) 705-743-4153

The 2005 Late Winter Edition

"Good wine, well drunk, can lend majesty to the human spirit." M.F.K. Fisher

(author)

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Important information on the upcoming AWO Festival in London this coming June, as well as another "teaser" for the 2006 Festival in Ottawa. Our President brings us his new year's message; the "Thrifty Winemaker" visits The Bulk Barn and finds new ways to save money; and more. So, while it may be snowing outside, think Spring, think June, and think London!

AWO FESTIVAL 2005

The Organizing Committee for Festival 2005, "Heighten Your Senses", to be held At King's College, London, on June 10-12 2005, have announced the program for the weekend. There is a full flight of seminars with diverse enough

topics to be of interest to both the fermented beverage maker as well as the educated palate that guides the maker.

It's a full weekend with dinner (a pig roast!) Friday evening, followed by the Showcase of Club Wines; all three meals plus a full seminar program Saturday, and the traditional Awards Brunch on Sunday morning. Package prices, if registered before May 1, range from \$170 per person for the entire weekend, to a low of \$30 for either Friday evening or Sunday morning. For all packages there is a \$10 surcharge for non-members, which provides for a one-month membership in AWO and permits them to take part in the wine tastings.

Four streams of seminars run from 9:00 a.m. Saturday morning to 4:20 in the afternoon with a total of 21 seminars which include, inter alia, such topics as Elements of Taste (conducted by Bill Thornton), making Superior Dessert Mead (Tom van Zuiden), Grape Growing (Donna Lailey and Sean Douglas), and Make Port you're proud of (Don Panagapka). There's also a Labatt's Brewery Tour and Tasting as an alternative to the afternoon seminars.

After May 1 the prices go up for the packages, so it's a wise idea to register early (this also gives you a better chance of getting the seminars of your choice).

Accommodation costs per night are \$37 for a single room and \$62 for a double, with weekend parking on-site.

The Organizers are also putting together a DVD of photos showing AWO's history, and plans to run it on Saturday evening.. A number of photos have already been collected but if you have some to contribute, please contact George Piccin at gpiccin@rogers.com.

Full details, and registration form, are on-line at www.littlefatwino.com/festival

Hint:

If you have trouble opening the Registration Form, as I did (it is ".dot" extension which my Windows could not recognize), try using "open with" and select your word processing program. That seems to do the trick.

... AND SPEAKING OF FESTIVALS...

The Organizing Committee for Festival 2006 ("Festa del Vino MMVI") in Ottawa is moving into high gear. A logo has been designed, the seminar program

has been roughly fleshed out, again with four "streams" on Saturday; costs and location are being finalized, and vendors and supporters are being approached for advertising and donations of merchandise and services.

The wines have all finished fermenting and are now ageing peacefully. Most are under the tender care of recent Canadian Grand Champion Mike Charlebois, in his spacious and fully-equipped cellar, the others are in the capable hands of award-winner Mervin Quast.

The Committee intends to have a reasonably final program and costs available for distribution during the London Festival, so mark your calendars now for "Festa del Vino MMVI" in Ottawa, June 9-11, 2006.

THRIFTY WINEMAKING AT THE BULK BARN

By Blake Galloway ("The Thrifty Winemaker") © 2005)

I am sending you my new winemaking idea before anyone else. It is called: "My

First Trip to the Bulk Barn".

WOW! They sell white sugar slightly less than bags in the supermarket. Now you must sift it because it has small brown spots in it and larger black spots in it, but it is cheaper than Redpath, etc. and it does make the alcohol in wine. I suggest a dollar store sifter of brown or white plastic and nylon.

WOW! They have two, three kinds of raisins. You know raisins are grapes.

Cheap at that! Dark raisins are clumped together. Light raisins make Muscatel.

Sultanas!

WOW! They have dried fruit. Cranberries, blueberries, cherries, yeah. You can make wine from them; even dried bananas and dried apples.

WOW! They have wheat. You can add it to folk wines for body.

Recipe #1 to make one gallon - six bottles

1lb dried elderberries

2½ lb white sugar

2 tablespoons Realemon

½ tsp. nutrient

1 Campden tablet, crushed

140 oz warm water

Next day - EC1118 wine yeast

Ferment 48 hrs, skim 7 days, rack 3 weeks, 3months, bottle.

CHANGES FOR THE RULES FOR MULTIPLE ENTRIES IN THE AWO PROVINCIAL COMPETITION

A few months ago a number of clubs put forward a proposal for changing the rules for multiple entries, which would only apply to entries made by AWO members where their Club is judged by WJCO certified Judges. In essence they proposed that any member earning one or more bronze medals at the club level, yet at the same time not eligible to enter otherwise, would be able to enter their choice of their single best bronze medal winning entry.

This, the clubs emphasized, would not in any way make it possible for a person

to send more than one entry to the Provincial competition. For clarity, if a person has their name included in any other Club level Class winner, multiple entry (Gold or Silver), or best of class entry the Bronze medal expansion would not apply. It would be up to the club/entrant to make the decision as to which entry should proceed. Each such entry would have to be endorsed by the judge(s) present at the club competition and must follow all other requirements for entry to the Provincial competition.

Considering this issue, your Executive has made a change in this direction.

Summarizing the rules which apply beginning this year:

A club may enter any wine which has been awarded Gold or Silver status by a WJCO-qualified judge (i.e. a member of the Wine Judges' Commission of Ontario), provided however that that judge may NOT be a member of that club.

A member who has earned at least one bronze medal at this level, but who had received no Gold or Silver award, and therefore would not be eligible to enter otherwise, may enter their choice of their single best bronze medal winning entry.

No member may enter more than one wine in any class.

Speak and ye shall be heard!

In case you missed it, there was an interesting and educational exchange a few months ago on Winetalk.

Werner Lichtenberger wrote from Hamilton:

On an early start I was listening to CBC Overnight. The contribution from Slovenia included a report on "the oldest vine in the world". I managed to find the following clip on the CBC Overnight site, unfortunately it did not include any of the details about the vine such as age & yield.

"grapes are being harvested in the Slovenian city of Maribor; not unusual in this wine-making region but in this case the fruit comes from what's believed to be the world's oldest living vine; to support this claim there'll soon be a new entry in the Guinness Book of records "

I believe the age was given as about 500yrs & yield (less certain about this) 70litres. Comment was made that it was a dry year so yield was a little low.

Rowan Shirkie responded with additional information from NOTL:

Curious and interesting. "The Old Vine" is the pride of Slovenia. There is a page, with a long history and pictures, at the Slovenian Cultural Archive website:

<http://www.thezaurus.com/sloveniana/oldvine.htm>

Also, grafts of the Stara trta (The Old Vine) have been used to promote tourism ... Denmark, France, Germany, Austria, Japan, and Australia have received the gift of a graft of the old vine. (In Oz, it went into a Yarra Valley vineyard owned by McWilliam's Wines.) Perhaps some day Ontario will be chosen.

(Ed. Note: makes you realize the value of Winetalk, and the fact that some of us, at least, do in fact read and retain the fascinating snippets of information that often surface there).

PRESIDENT'S MESSAGE

by Glenn Keown

AWO is once again on strong ground. I want to thank David Burns for his continuing efforts in getting all clubs signed-up again for 2005. Currently we have a membership of 465.

As always, I am looking for input from our members on how we can spark interest in others who are interested in winemaking. As I mentioned in Peterborough in June 2004, we need to spread the word "new members are needed".

Larry Paterson has been busy adding all past AWOnewsletters on Makewine.com. It is interesting, when you get some spare time, to take a look back at the history of the AWO.

You will also notice if you want to contact any member of the Board of Directors you can just click on their name and send them a message.

To all Club Representatives, mark your calendars, the Annual General Meeting will take place at 4:30 p.m. June 11th, 2005. A complete package will shortly be sent to you with all the necessary information.

Important Dates: The week-end of May 13-15th is the Ontario Finals to be held

at Brock University.

2005 Festival. The festival is now entitled "Heighten Your Senses". It will be held at King's College, in London, Ontario, the week-end of June 10th to 12th, 2005. I must commend the Committee from London for the interest and effort they have put into this year's Festival. It looks like a great week-end for all.

Remember let's get involved and support this year's event. For those who want to get their registrations in early, you can save a few dollars. All the necessary information regarding price, seminars etc., is now posted on our website, as well as littlefatwino.com.

The Canadian Finals will again be held in Ontario this year and John Tummon is organizing the event. The judging will take place in August, the exact time and date to be announced later.

HELP WANTED: We are currently looking for someone who has the knowledge and skill to perform the duties of Webmaster for the AWO. No we are not losing Larry, he will work in the background to help anyone willing to take on the job. Larry has just too many things on his plate for him to carry on as webmaster. I want to thank him for the continuing dedication he has shown towards amateur

winemaking and the AWO in particular.

Looking forward to seeing you all in June.

lenn L Keown

President