



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 2005 Winter Edition

"Good wine, well drunk, can lend majesty to the human spirit." - Ernest Gallo

winemaker

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What is happening in the class structure of our competition? Several members of the Executive have been hard at work attempting to define a new structure, which is not that easy when you also need to take into account the requirement for broad conformity with other provinces through the Amateur Winemakers of Canada.

News from the AWC competition (great news, in fact); lots of info on the upcoming Festival 2006 in Ottawa next June; a report from the Eastern Ontario Amateur Wine Competition; and the usual welcome words from our President.

In other news, as Lloyd Robertson would put it:

The Wine Judges' Commission of Ontario is now "Wine Judges of Canada".

Steve Gunning continues as Chairman/head honcho.

Our e-mail address has changed; it is now (as indicated in the box on the left side of this page) "dunseath@magma.ca"

PRESIDENT'S MESSAGE

by Glenn L. Keown

I would like to congratulate all medal winners at the Canadian Finals, held in September.

A great deal of work was put into the judging and I want to thank all who were involved in the organization of this event.

By now, most of us have this year's grapes in the barrels, or glass carboys. Here's hoping for some medal winning wines.

As promised, Class Descriptions are currently being worked on, when finalized everyone will be advised.

Club Reps have now received a notification from David Burns that the Club Membership fees are due for the year 2006. David has sent out instructions with this notification and I would remind Club Reps to adhere to them. The more up-to-date information we have, the easier it is to make sure that everyone gets their copy of Winemaker Magazine, etc. Please attend to this duty as soon as possible.

The AWO is still looking for someone to take on the position of Webmaster.

Once again, I am looking for a member to come forward and assist our Organization with their talents. Please contact me as soon as possible.

For information on Clubs that are accepting new members, check out the front page of our website, you will find a Club listing along with a contact person. If your Club is looking for new members and wants to be listed on this page, please let David Burns know.

Looking ahead to next year, the date for the Ontario Finals at Brock has been set for the week-end of May 5-6-7th. Club judging dates have yet to be finalized.

Don't forget to mark down the week-end of June 9th to 11th for the "Festa del Vino" convention in Ottawa.

As this is the last newsletter prior to the end of the year, I want to take this opportunity to wish you and your families a Merry Christmas and a Happy New Year.

AWC 2005 - PART 1

The Amateur Winemakers of Canada (AWC) competition was judged in London and New Dundee, Ontario this year. There were 262 entries, and when the dust had settled our own Larry Paterson (a.k.a. The Little Fat Wino) was named Grand Champion of Canada, and John Tummon was the Grand Champion Cidermaker.

Ontarians who proved their ability on the national stage were the following:

Aperitif - Sherry

Mervin Quast: GOLD

Bruce Drewitt: SILVER

Aperitif

Don Panagapka: GOLD

Larry Paterson: GOLD

Terry Rayner: SILVER

CHARDONNAY

Dan Stevenson: GOLD

Larry Paterson: SILVER

John Tummon: BRONZE

OTHER WHITES

Glen Graham: GOLD

Terry Rayner: GOLD

Dominic Ierullo: SILVER

Emilio Miani: SILVER

Jack Gootges: SILVER

Larry Paterson: SILVER

Lawrence Jones: SILVER

Manny Arruda: SILVER

Mervin Quast: SILVER

Steve Kampers: SILVER

Tom Ostler: SILVER

ROSÉ

Brian Williams: SILVER

John Tummon: SILVER

Larry Paterson: SILVER

BORDEAUX-STYLE REDS

Alvaro d'Antonio: SILVER

Brian Douglas: SILVER

Jim Lloyd: SILVER

Larry Paterson: SILVER

Martin Lee: SILVER

Pat Ison: SILVER

Steve MacDonald: SILVER

Ed Hale: BRONZE

John Tummon: BRONZE

Mike Soos: BRONZE

Steve Skelly: BRONZE

PINOT NOIR

Terry Rayner: GOLD

Manuel Sousa: SILVER

OTHER REDS

David Burns: GOLD

Jack Broadbent: SILVER

John Dunlop: SILVER

Larry Paterson: SILVER

Manny Arruda: SILVER

Brian Douglas: BRONZE

DESSERT

Bob Gibbon: SILVER

Bruno Meneguzzi: SILVER

Doug Sloane: SILVER

John Tummon: SILVER

Michael Charlebois: SILVER

Steve Kampers: SILVER

Glen Graham: BRONZE

Larry Paterson: BRONZE

Peter Bennell: BRONZE

AFTER DINNER

Don Panagapka: GOLD

Bruce Drewitt: SILVER

Jim Gojmerac: SILVER

Manuel Sousa: SILVER

Gary Maldaver: BRONZE

Larry Paterson: BRONZE

Len Sylvester: BRONZE

Wayne Dumanski: BRONZE

SPARKLING

Larry Paterson: SILVER

SOCIAL

Tim White: GOLD

Steve Kampers: SILVER

Durk Schaafsma: BRONZE

COUNTRY

Don Panagapka: GOLD

Peter Bennell: GOLD

Larry Paterson: SILVER

Jim Fisher: BRONZE

LIGHT BEER/ALE

Chris Bell: BRONZE

DARK BEER/ALE

Chris Graham: MERIT

SPARKLING CIDER

John Tummon: GOLD

Gary Collins: SILVER

While Larry Paterson, who was instrumental in founding a club in Beaconsfield, Québec (although still resident in Peterborough, Ontario), entered from his Québec club (which, to put any doubts to rest, had their wines judged by members of Wine Judges of Canada), I think we are well within our rights to also claim him as one of our own (few if any more deserving, in fact) when the accolades are distributed.

As this information is a second-level derivative (from BCAWA's "The Grapevine", in turn extracted from the AWC Website at www.littlefatwino.com/awc.html), there may be errors or omissions, for which we apologize

Congratulations to all winners!

[AWC 2005 - PART 2](#)

by John Tummon

In August I accepted the position of Winemaker at Kacaba Vineyards in Vineland. Not bad for a 57 year old. It is both challenging and exciting. For the first time in about a decade or more I have actually looked forward to going to work. The 2005 harvest is now officially over and I have a winery full of fermenting grapes, so things have been a little hectic and I have not been answering emails in a timely fashion. By the way, any member of AWO is welcome to visit the winery for a free tasting. We are open every day and if you call ahead I will try to be available.

The 2005 AWC Competition went extremely well, however I would have expected no less. The Wine Judges of Canada and the Wine Stewards Commission are two very professional and competent organizations and subsequently the competition was run smoothly and efficiently.

Each wine was judged by at least three different judges. In London, Claire Bouley hosted the event in her lovely home. She provided not only a great location but some outstanding food and a very good party/social time afterwards. On the other hand, John Tummon ran a somewhat more sterile event the next day at the New Dundee Community Center. Instead of Claire's

gourmet cooking we were treated to a catered sandwich meal from the local New Dundee Emporium and everyone was sent home promptly at 3pm.

(Ed. Note: John's self-deprecation in writing about his role may be obscuring the extent of his contribution —P.S.D.)

Overall the wines were excellent. If memory serves, 24 gold, 93 silver and 18 bronze medals were awarded; the names and awards for Ontario entrants appears in the previous column. We welcomed the province of Quebec to AWC and the competition for the first time. They did very well, providing some excellent wines.

I do not want to list all of the names of the individuals that helped to make this event a success because I am sure that I will miss someone, but thank you to each and every one of you. I must, however thank both John Peters and Steve Gunning. A couple of vagabonds that will sleep almost anywhere. They were key to the success of this event. Thanks guys. You even made me look good.!

2005 AWC COMPETITION: PART 3

by Larry Paterson

I'm willing to bet that the 262 entries is a Canadian record, yet having these judged 3-4 times each in two locations over two days made it seem pretty easy.

The real eyeopener for me this time around was the quality of three red Nova-Scotia-grown hybrids (Class E3 - Other Red) which, against all the non-Pinot and non-Bordeaux style reds, finished as follows:

Chris Childs

2003 Triomphe / Millot / Precose Blend

GOLD medal, score 91.0

Tied for 1st

Alan Baker

2002 Lucie Kuhlmann / Triomphe / Millot

SILVER medal, score 88.0

John Starr

2003 Triomphe / Millot / Precose Blend

SILVER medal, score 87.3

I don't think that anybody ever took these seriously before this competition. All the AWC results including a provincial summary are online at:

<http://www.littlefatwino.com/awc2005results.html>

COUNTDOWN TO FESTA DEL VINO MMVI

OTTAWA, ONTARIO

by Carol Quast

JUNE 9, 10, 11, 2006 – Mark that date on your calendar and begin your plans for the summer of 2006. Start off with our festival weekend and move on to a vacation in the Ottawa area, up the valley to Perth and on to the Hershey's chocolate factory in Smiths Falls and Heritage Brewing in Carleton Place. Continue further up the Ottawa Valley to visit the Eganville Caves and on through Algonquin Park on your way home. Or you can tour south through to Prince Edward County wineries and along the seaway, tour the 1000 Islands, and on home. Alternatively, you can extend your vacation east through to the

Maritimes and look up the wine making there. Check out the following web sites

for a great time in Ottawa next June: www.ontariotravel.net

www.tourottawa.org www.ottawagetaways.ca www.ottawatourism.ca

www.perthchamber.com www.hersheys.com www.HeritageBrewing.com Now we

have you excited about next year's vacation, here's a preview of the AWO

festival weekend for 2006.

DIES UNO (day one)

SUBSCRIPTIO (registration)

As you arrive in Ottawa at Algonquin College, you will register and get settled in

a suite at the College residence. To see the rooms and facilities at your disposal,

see

www.residenceconferencecentres.com (click Travel Accommodation – Locations –

Ottawa – Suites & Amenities)

6:00 P.M.

Don your Roman identity and drop in to our BREVIS CENA (barbecue) at the

residence for food and refreshments after your long trip.

8:00 P.M.

After renewing friends from previous festivals, gather your club members together and come to the EXHIBEO VINII (showcase of wines). As you enter, you will view the pillars of a Roman forum and you can sample and compare the wines and brews made from club members across the province.

DIES DUO (Day two)

After a continental breakfast at the residence, it is just a short walk to the LOCUS NEGOTII (vendor area) and the LOCUS INDICII (seminar location).

INDICIA (seminars)

The information part of the festival will be arranged differently than years past.

There are some usual seminars planned on basic wine making and brewing (winemaking 101 or brewing for beginners).

Other seminars will be offered on some particular area of interest such as yeasts used or types of corks.

Of course, there are special tastings – watch for a tasting planned for types of cherries. The D.A. Paradis Wine Lab will be used by Diane Paradis for her

special seminar on glassware (a seminar for all including non-winemakers).

In addition to traditional seminars, there will be an "Ask the Expert" room where you can discuss particular aspects of wine making or brewing with those who have experienced your problems before or may have new ideas to try.

Of course, in addition to these seminars, we have the LOCUS NEGOTII (vendors area), where you will be able to find answers to your questions on products available for our hobby.

MERIDIANUS (afternoon)

Some of you may not want to continue with the more technical aspects of winemaking and beer making. For those who would like to venture out for a brief visit to Ottawa itself, a gathering of like minds can be directed to visit museums, the National Art Gallery, historical places, the famous Byward Market, or other shopping excursions. This should be noted on the registration form with your email address. You will be contacted before June to arrange a special outing to return in time for the Roman FESTA (banquet).

Wine and Food – What a wonderful combination!!

- and not only red and white table wines - such a variety!

Have you ever been at a gathering and the host or hostess has offered wine?

Question is "Would you like red or white?" We have all done this as hosts or guests. As a winemaker, or wine lover, we know there are many varieties of wine.

The type of grape, the location of the vineyard, and the methods used in production all make an impact on the taste we all enjoy.

Our major seminar of the weekend is an exploration of the various types or categories of wine and when they could be used guided by our Resident Sommelier, Stephanus Quastacus (Steven Quast).

Taste and Discuss

MERIDIANUS CENA (Luncheon)

Our Saturday luncheon will be chosen for the variety of foods to share with a Rosé wine (a blend of Grenache and White Zinfandel). Taste and discuss which foods go well with the Rosé and which should be shared with a lighter or heavier wine.

Now you have the beginning of our Wine and Food Seminar, let's move on to

our ROMAN FESTA (Banquet).

6:00 p.m.

We gather at SALA A (Salon A) and share an aperitif wine (made from the Black Malvasia grape) to stir our appetites for the grand meal to follow. Taste and discuss the variety of aperitifs that are available today.

6:30 p.m.

As we begin the meal with a salad course, we will be tasting a Sauvignon Blanc wine. Try it with different types of salads. Taste and discuss. Which salad is right with this wine and which would be best with a different type of wine? What type of wine and salad would you serve your guests?

7:00 p.m.

The main course is shared with two wines, a white and a red. Different foods are enhanced with reds or whites. The Red tonight is a Meritage wine blended with Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah, Malbec, and Petit Verdot. The White for this part of the meal is a Chardonnay. Taste and discuss. Don't forget to try different foods with each wine to sense the different tastes.

Tasting and discussing is the theme. Take your time with each portion of the meal, enjoy and sample.

8:00 p.m.

Are you ready for dessert? What a question? What type of wine would complement different desserts? Tonight we have a dessert wine made from the White Malvasia grape. Try it with different tastes of desserts (fruit, creme, or sweets). Taste and discuss. What is your opinion?

9:00 p.m.

Ah, not finished yet, for we are served fine coffee with a tasting of an after dinner wine. This wine has won a gold medal at the Eastern Ontario Amateur Winemakers competition in October of 2005. To find a taste to match with this wine, we have some party favours (of course, chocolate). Taste and discuss. Try these tastes together. Do they match? I'm sure both can be enjoyed alone but together ---DELIZIOSO!! Trust me. I have a special in with the winemaker – a great way to end the meal.

Following this progressive dinner, some of you will want to continue the

discussion of what you have learned throughout the day. A student lounge is available at the residence to continue to share stories and tastings.

Now don't fall asleep thinking that the weekend is over.

DIES TRIA (day three)

IENTACULUM (brunch)

A light meal is planned to break your fast before you leave to venture home or to continue with your vacation travels.

But wait – The 'Wine and Food' Seminar is not over. Our brunch will be accompanied with a sparkling Riesling Wine. Taste and discuss. A sparkling wine is only one great accompaniment a special brunch to celebrate all the medal and trophy award winners and to bid our friends a goodbye until next time.

Your homework assignment from this "Wine and Food" Seminar is to go forth, taste and experiment with the variety of the grape (and don't forget the grain).

Registration forms, seminar information, and costs should be available in the new year on our AWO 2006 website and the AWO newsletter.

CARPE DIEM; SEE YOU IN JUNE, 2006.

Carola Quastacus assetto ai registri

(Carol Quast, Registrar)

FESTA Del VINO, MMVI

for further information contact Carol Quast via email at

mhquast@magma.ca

(Editor's note: It being many years since studying Latin in high-school, we make no guarantee as to its accuracy. Gentle corrections are welcomed, but anyone expressing outrage may demonstrate their competence by submitting a two-hundred word essay on the following subject: "Discuss the use of the ablative case, demonstrating with a sentence using the future perfect indicative case")

AWO 2006:

HOW TO GET THERE

The Planning Committee for Festival 2006 ("Festa del Vino MMVI") has

confirmed that the Festival, on the weekend of June 9-11 2006, will be held on the campus of Algonquin College in Ottawa.

Full driving instructions will be published closer to the event, but to put you in the picture on a preliminary basis, and as an aid to long-term planning, here is a summary.

The campus is located at 1385 Woodroffe Avenue (Just south of Baseline Road) in Ottawa and is easily reached by either traveling via Highway 7 to 417 or by Highway 401 to 416.

In the former case, you will take Highway 7 to Highway 417 heading east. You will exit the 417 at the Woodroffe exit and travel south for 3.9 km

(approximately 6 minutes' driving time). Immediately after passing through the Baseline Road intersection (a traffic-light controlled major intersection of two 4-lane roads), you will look for the entrance to the College on the left.

If traveling east on Highway 401, you will turn north onto highway 416 at the junction. Approaching Ottawa you will take the Hunt Club Road exit from the 416, traveling east. You will turn north from Hunt Club onto Woodroffe Avenue (Hunt Club and Woodroffe is also a major intersection) and proceed north for

2.3 km (about 3½ minutes' driving time) and look for the College entrance on the right.

Suites at the college are available (at time of writing) for \$89 per night, which includes breakfast on Saturday. A suite consists of 2 bedrooms, each with a TV; a kitchenette with fridge and microwave, and a shared bathroom, so you can either share a suite with another couple or have one all to yourselves.

Included also with a full registration is the Friday BBQ, Saturday lunch and banquet, and Sunday Brunch. Partial packages with some but not all of the events and meals will also be available.

EASTERN ONTARIO AMATEUR WINE COMPETITION 2005

This year's competition, held last October, marked the 20th consecutive year in which this event has been held, and it shows little evidence of losing its appeal.

This year there were 145 entries, with origins ranging from Montreal in the east to Windsor in the west, and several points in between.

It was the EOAWC which originated the idea of awarding medals, rather than standings, at its first competition in 1985, a concept which has since been adopted by both AWO and AWC. The fundamental idea which drove this approach was that winemakers needed to know how their wines fared objectively, not just in relation to others in the same competition and class. That is, were they the best of a bad lot, or superior in a field of other superior wines? Thus a class could have multiple GOLD, SILVER and BRONZE awards, none in one or more of these categories, or indeed none at all, as will be seen in the following listing in which there were some medal categories which were not awarded in some classes.

Major winners were:

Andres Hofstaetter - Best White

(Other White class) and

Dan Ross - Best Red (Other Red class).

Other medal winners were as follows:

AROMATIC WHITE

Larry Paterson: GOLD

Andreas Hofstaetter: SILVER

Leslie Larkin: SILVER

Larry Paterson: SILVER

André Monette: BRONZE

Maurice Lavigne: BRONZE

Tim Wilshaw: BRONZE

OAKED CHARDONNAY

André Monette: BRONZE (2)

Larry Paterson: BRONZE

UNOAKED CHARDONNAY

Larry Paterson: SILVER

OTHER WHITE

Andreas Hofstaetter: GOLD

Bruce Ottenbrite: BRONZE

RIESLING

Larry Paterson: GOLD

Mervin Quast: GOLD

Andreas Hofstaetter: SILVER

SAUVIGNON BLANC

Jean & Kim Farrell: SILVER (2)

Madeleine Finner: SILVER

CABERNET SAUVIGNON

Ron Droste: GOLD

Larry Paterson: SILVER

Reta Currie: BRONZE

LIGHT-BODIED RED

André Monette: GOLD

Dan Ross: GOLD

André Monette: SILVER

Mervin Quast: SILVER

MERITAGE

Jean & Kim Farrell: GOLD

Leslie Larkin: SILVER

Andreas Hofstaetter: BRONZE

Larry Paterson: BRONZE

OTHER DRY RED

Dan Ross: GOLD

André Monette: SILVER

Dan Ross: SILVER

Jan Aylesworth: SILVER 2)

Bob McInnes: SILVER

Reta Currie: SILVER

Leslie Larkin: SILVER

André Monette: BRONZE

Larry Paterson: BRONZE

Maurice Lavigne: BRONZE

PINOT NOIR

Al Thimot: SILVER

Pat Griffith SILVER

RED KIT

Leslie Larkin: GOLD

Dick Clark: SILVER

André Monette: BRONZE

RHONE VARIETY

Pat Griffith: SILVER

Jean & Kim Farrell: SILVER

Arland Benn: BRONZE

Jean & Kim Farrell: BRONZE (2)

Maurice Lavigne: BRONZE

DESSERT

Kim and Jean Farrell: GOLD

Larry Paterson: GOLD

FORTIFIED WINES

Larry Paterson: GOLD (2)

Mervin Quast: GOLD (2)

André Monette: SILVER

NON-GRAPE

Arland Benn: GOLD

Arland Benn: SILVER

Larry Paterson: BRONZE

SEMI-SWEET

Larry Paterson: BRONZE (2)

Source: littlefatwino.com/eoawc05. Note that this site also contains judges' comments on all of the entries.