



AWOnews



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A forum for the exchange of news and opinions on home winemaking in

Ontario

2006 Late Winter Edition Newsletter No. 39

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The 2006 Late Winter Edition

"We gaze into the rosy wine; and in its depths the suns of forgotten summers come once again to warm our hearts" -P.S.D.

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[Click here](#) to access Festival registration and other information

Our President gives an interesting update on current events and issues; news about the Eastern Ontario Amateur Wine Competition, and lots of information on the upcoming Festival MMVI (our annual Festival and General meeting) in Ottawa in June. Now, don't hesitate, get your registration in before the price goes up on 1 May!

PRESIDENT'S MESSAGE

by Glenn L. Keown

By the time this newsletter is published, the Annual Club Judging will be well underway. This is only the preliminary round of judging. The Ontario Finals are slated for the weekend of May 5-6-7, at Brock University. Good Luck to everyone.

The Annual Dues cards should have been received by now. Wine Kitz is still offering the AWO a 10% discount on their purchases, but please make sure you show your membership card up front to benefit from the discount. I have spoken with John Arthurs, from Wine Kitz, he has informed me that some stores may not be taking part in this discount offer. I have asked for a list of stores not participating and will advise you accordingly.

I know the following comment seems to look well into the future, but time does slip by very quickly and a great deal of organization is required to put an Annual Festival together. We are currently covered for 2006 and 2007, but we need a commitment for 2008. If your club is interested in hosting the 2008 Annual Festival, please let me know.

In the current edition of the Newsletter, you will find more information pertaining to the upcoming 2006 Festival. "Festa del Vino MMVI" will be held in Ottawa on the weekend of June 9-10-11. Please make a strong effort to get to this exciting event and show your support for the organizers and the many others who have spent hours and hours putting this Festival together

for us.

I have been in contact with the Committee for the 2007 Festival, and they are moving ahead with their plans - more information when it's available.

The Executive at its last meeting decided to look outside our organization for a Webmaster. The revamping of our current website would be too much of a task, as it is in need of a major overhaul..

I would like to welcome Carole Frankow to the Board. Carol has been an active member of the AWO for many years and we look forward to working with her. You will notice on the front page of the Newsletter, under the heading AWO Executives, some of the titles have been changed.

By now, all Clubs have had a chance to read the revised Class Descriptions. A vote of thanks to the Chief Steward and those who assisted him in this excellent revision.

For those members still waiting for their Silver medals from last year's Festival Presentation, I have been advised that the Club Competition Judges will be receiving your medals shortly.

Glenn Keown

EASTERN ONTARIO AMATEUR WINE COMPETITION 2006

Due to the focus of the Ottawa group on making the 2006 AWO Festival as complete and

enjoyable as possible, the organizers of the Eastern Ontario Amateur Wine Competition (many of whom are also involved with the AWO Festival) have concluded that it would be impractical to also plan for a full-scale competition and banquet less than five months later.

It has therefore been decided not to have the EOAWC Competition and Banquet in Ottawa this year. However the possibility remains that a somewhat scaled-down event - primarily the competition - could be held, if not in Ottawa then in another location in Eastern Ontario. We hope to have more information for you by the time of the AWO Festival.

DEFINITIONS

by Larry Paterson

Some people have expressed confusion on a couple of points in the entry rules. Here are the authorized definitions:

Prince Edward County Winegrowers Association Award

Is funded by this organization to the single best dry (or just off-dry) table wine (red, rose or white) made from 100% Prince Edward County grown grapes that proceeds normally to the AWO Provincial competition, and attains the highest average score at this competition. This area is the boundaries of Prince Edward County only.

The Central Ontario Viniculture Association Award

Is funded by this organization with the same restrictions as the PECWA award above. COVA covers any portion of Ontario outside far Eastern Ontario, Prince Edward County, Niagara or Southwest Ontario. If it was grown outside the areas where VQA wines are normally produced it is probably eligible. Contact Larry Paterson at littlefatwino@trytel.net for clarification.

A list of grape wines grown in the Central Ontario Viniculture area, which have won awards in competition, is online at

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

The One-Bronze Entry Rule

Allows a member of an AWO club who has no part in any other entry proceeding to the AWO Provincial competition to submit their choice of their best (or only) Bronze medal as awarded by a member of the Wine Judges of Canada at the Club competition. In no way can a person have more than one entry to the Provincials under this rule.

AWO FESTA DEL VINO MMVI

INSTRUCTIONS ON COMPLETING THE REGISTRATION FORM

A. In filling out your registration form, you have two choices:

1. You can select "Tricesimus", the weekend discount package, which includes all events (not including accommodation) for the weekend; or

2. You can choose individual events, at the prices shown for each, and assemble your weekend "B la carte", and determine the total cost by adding them all together.

(Economically, "Tricesimus" is a better deal, unless you wish to attend only a few of the events.)

B. In addition, some seminars have an associated surcharge due to above-average costs for providing them. Please see the seminar program for details.

C. Finally, in accordance with LCBO regulations and insurance requirements, only members of the Amateur Winemakers of Ontario (AWO) may attend events at which homemade wine or beer is available. If you are not currently a fully paid member of AWO, you may register for a part year (a one-month period) to the end of June, at a reduced membership rate of \$10. Please note that this membership fee is required regardless of how many (or how few) events you opt to attend. You may decide to renew this membership in the fall if you wish to continue with the benefits of belonging to the AWO.

D. The accommodation consists of self-contained, air-conditioned suites with two bedrooms (each equipped with a double bed and TV), a bathroom, and a small kitchenette with microwave and refrigerator, at a cost of \$83.94 per night, which includes a complimentary continental breakfast. A couple may choose to have a suite for two, or two couples could share one with each couple having its own private bedroom. Space is therefore provided on the application form for up to four names (names are requested so that the organizers know where to reach you should it be necessary during your stay). If you wish to share a suite with another couple, please indicate it on the registration form.

If, due to mobility problems, you require a suite close to the entrance, please indicate this on the registration form.

Details of the suites are available on-line at www.residenceconferencecentres.com

(Click Travel Accommodation – Locations – Ottawa – Suites & Amenities)

Your total cost for the events of the weekend is the sum of the amount determined in A above, plus any surcharges in B, and if necessary your term membership fee in C, plus your accommodation costs in D, if required. Please see [the Registration form](#), below, for details.

[Follow this link for the detailed registration form](#)

If there are any questions, please address them to

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[AWO FESTA DEL VINO MMVI](#)

FESTIVAL SEMINAR DESCRIPTIONS

FIRST SESSION

Wine Yeasts (8:30 - 10:00) - Bernard Martineau

Topic will include discussion of

Yeast strains, description and uses Yeast rehydration,

Yeast nutrients, and

Fermentation management

Bernard is a teacher of advance winemaking at Ottawa University, a director of winery operation and winemaker at Stoney Ridge, and a winemaking consultant for small wineries in Niagara.

Italian White Wines (9:00 - 10:00) to be announced watch the Festival website.

This is a tasting of 3 or 4 Italian white wines such as Soave, Pinot Grigio, Orvieto or Verdicchio. Each has its own character and unique qualities. These relative unknowns can be paired with a number of foods to be described however, these early morning samples will be paired with some select cheeses.

The Joy of Home Brewing (9:00 - 10:30) – Mervin Quast

There are three main levels of homebrewing. These are (1) beer kit consisting of either pre-made wort or hop flavoured malt extracts method; (2) the malt and partial grain method and (3) the all grain method. Discussed will be the techniques used to craft beer by the first two methods and how one method will lead to the next method. The all grain method (#3) was well presented at the 2005 London Festival and will not be repeated here. To quote Charlie Papazion "Relax.

Don't worry. Have a home brew." Following this piece of sage advice, you will also taste various types of commercial and homebrew beers during the seminar.

Mervin is an AWO Grand Master Brewer. He has won the best beer in show in 2000 and 2005 at the AWO competition. was the Ontario Grand Champion Brewer in 2000 and 2005 and AWC Canadian Champion Brewer in 1997.

Riedel Stemware (9:00 - 10:30) – Diane Paradis (C.A. Paradis)

Taste the difference a glass makes with Riedel stemware. We will test four wines: Sauvignon Blanc – Chardonnay – Pinot Noir – Cabernet Sauvignon. They will be all tested in different shapes of glasses.

Diane is the owner of C.A. Paradis Inc. Kitchen Supply Store. She is a graduate and sponsor of the Sommelier Programme at Algonquin College and a sponsor of Vendange Institute. Diane would like to invite participants to bring their favourite glass(es) to test. She will also have the Riedel Vinum Extreme tasting set of 4 glasses available at a 25% discount after the seminar.

SECOND SESSION

Oenological Tannins (10:30 - 11:30) - André Trottier

The use of Oenological Tannins is exploding worldwide and most North American winemakers are just now learning about them. Most wine writers, consultants and consumers are completely unaware of their impact on wines.

André has been an amateur winemaker since 1983, a member of the Wine Judge's Commission

of Canada since 1993 and a winner of gold medals in AWO and Intervin. Andre has been an instructor in the Sommelier Programme at Algonquin College in Ottawa since 2001 specializing in the Vinification segment.

Italian Spirits and Dessert Wines (10:30 - 11:30) to be announced - watch the Festival website

A tasting of 3 types of Italian spirits and dessert wines will include details of how they are made. – Grappa, Limoncello and Vin Santo. (possibly Marsala). These will be paired with some desserts and chocolates.

Sauvignon Blanc - Different Tastes (11:00 - 12:00) Steve Quast

A tasting of Sauvignon Blancs from around the world will showcase the variety of aromas and tastes this grape offers. This seminar will show that not all Sauvignon Blancs are created equal.

Steve is a graduate of the Sommelier Programme at Algonquin College and is fascinated by the many and varied wines and grapes from around the world. One of his aims is to teach others to explore the differences and to beat his dad at winemaking.

Versatile Riesling (11:00 - 12:00) to be announced watch the Festival web site.

This seminar will describe the most versatile grape known as Riesling. A tasting of a wide range of wines made from Riesling will follow. Dry, off-dry, sparkling and dessert wines are a few examples of this grape's ability to become whatever you want it to be. Surcharge \$5.00

THIRD SESSION

Wine Storage (1:30 - 2:30) - Diane Paradis (C.A. Paradis)

The wine cellar and the benefit of proper environment will be discussed. Things to keep in mind when storing wines and equipment needed for proper aging will be noted.

Diane is the owner of C.A. Paradis Inc. Kitchen Supply Store. She is a graduate and sponsor of the Sommelier Programme at Algonquin College and a sponsor of Vendange Institute.

Amarone, Ripasso and Valpolicella (1:30 - 2:30) Mike Charlebois

This seminar will show how the basic wine Valpolicella can be transformed into Ripasso with the help of Amarone. A tasting of the three types of wine with some food (almonds, parmesan cheese and chocolate) will be given.

Mike has been making wine and competing for 28 years with several gold medals to his credit.

He is an AWO Grand Master Winemaker and was the AWC Canadian Champion Winemaker in 1999.

Looking Beyond Beer and Pizza (2:00 - 3:00) - Donna Warner (Heritage Brewing)

This seminar will explore why you would pair beer with food. It will explain beer styles and how they are suited to certain types of food. Different styles of beer will be explained and sampled to see how they complement those 'difficult' foods - spicy and smoked.

Donna is the owner of Heritage Brewing, a local micro brewery in Eastern Ontario. She is passionate about beer, especially the fresh, flavourful beer that a craft brewery can produce. She likes to share her knowledge of how beer can enhance the dining experience.

Byward Market Excursion (1:30 - 4:00) Maureen Clark

For those not interested in taking the afternoon seminars offered, we can arrange an escorted visit to the Byward Market and Rideau Centre via city bus that travels along the Ottawa River Parkway. Maureen will be open to suggestions and interests of those who wish to join this adventure whether it be shopping, exploring the market and picking up Beavertails to take home or possibly checking out the National Art Gallery if there is interest. You should be back to Algonquin by 5 p.m. to prepare for the Festa banquet.

Maureen is an Ottawa native and will have many tidbits of historical information about her town. Those who ventured on the bus tour at Festival Y2K in 2000 will recall the wealth of detail that Maureen can share.

f you choose to take this excursion, please indicate to Maureen your interests

a shopping (the Rideau Centre) _____

b Art Gallery _____

c Byward Market _____

d historical tour of the market area _____

e other _____

Leave your email address and Maureen will contact you to have arrangements made before you arrive.

FOURTH SESSION

Common Modern Wine Additives in 2005 Seyval Blanc (3:00 - 4:00) - Larry Paterson

90 liters of Seyval Blanc was split in two, half with and half without OptiWhite. Each half was then split into 4 containers, one without further alteration, one with 5 grams per hectolitre of AR 2000 enzyme, one with 30 grams per hectolitre of Tanin Plus and one with 30 grams per hectolitre of Tannin Galacool. Are there substantial differences?

For those who know Larry, (the LittleFatWino) he needs no introduction. For new members, you have a treat in store for you. His flair for the off-the-cuff comments belies his knowledge and experience in winemaking. You will enjoy this seminar. Don't tell anyone but he was the AWC Canadian Champion Winemaker in 2005.

Sangiovese - From Pauper to Prince (3:00 - 4:00) Steve Quast

A look into this popular red wine grape from the heart of Tuscany. Sangiovese can make a simple (pauper) bottle of wine or a complex (prince) bottle of wine. We will taste the difference. A sampling of Chianti, Rosso di Montalcino and a Brunello di Montalcino will be given along with a simpler bottle of Sangiovese. Surcharge \$5.00

Steve has been using his knowledge gained from the Sommelier Programme at Algonquin to further his interest and experience in tasting and enjoying the wines from around the world. This is a favourite of Steve's and this sampling will help you enhance your experience of this spectacular grape from Italy.

Sherry Making and Tasting - Paul Dunseath

A description of how Sherry is made and its history; major types of Sherry; tasting of representative types; suggestions on how to make Sherry at home.

Paul is a Master Judge with the Wine Judge's Commission of Canada; a member of the National Guild of Wine and Beer Judges (U.K.) and an AWC Canadian Champion Winemaker in 1972.

Byward Market Excursion continued (1:30 - 4:00) (as above)

Taste and Discuss Seminar - (noon Saturday to Noon Sunday)

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, Steve Quast.

What better way to see the versatility of wines and their uses than to incorporate them into the meals offered during the weekend. We begin with our luncheon on Saturday and offer a Rosé wine (a blend of Grenache and White Zinfandel). Your job will be to taste this wine with the food options with the luncheon buffet. Discuss around your table which are a perfect match and which pairs should never be repeated again.

Our next session with this seminar is at our progressive dinner, our Roman Festa held in Sala A. We gather at 6:00 p.m. to share an aperitif wine (made from the Black Malvasia grape). This is to stir our appetites for the grand meal to follow. Discuss with your friends. Criticism is welcome.

At 6:30 p.m. as we begin the meal with a salad course, you will be offered a tasting of a Sauvignon Blanc wine. Try it with the different salads offered. The wine may match some and not others.

With the main course at 7:00 p.m., you have the option of trying different foods from the buffet with a red and a white wine. The red is a Meritage blended with Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah, Malbec, and Petit Verdot. The White will be a lightly oaked Chardonnay. Discuss with your table mates, the merits of pairing each wine with different foods.

When we wind down to the dessert time of the meal, we have a dessert wine made from a blend of the White Malvasia and Sauvignon Blanc grapes. Try it with different desserts (fruit, creme, or sweets). Discuss which dessert you would choose for this wine.

Not finished yet, we will be trying an after dinner wine with our coffee. This wine won a gold medal at the Eastern Ontario Amateur Winemakers Competition in October of 2005. Let us know what you think of it.

Don't forget that this seminar will continue with the Sunday brunch and our sparkling Riesling Wine. Does it go with a simple brunch menu --- or not!!

Taste and discuss.

Please [Click here to access to access all the Festival information including Registration forms.](#)

OTHER INFORMATION

EXHIBEO VINO (SHOWCASE OF WINES)

Showcase table required. Yes/No _____

If yes, number of tables required _____

Name of club _____

Contact Name _____

Email address _____

Cocktail food will be provided at the showcase. this will save the efforts of storage and transport of food for each club's table. If there anything special that you would like to have provided at your table, contact the Registrar. Price lists can be given and this can be ordered for you

LABEL COMPETITION

Bring entries to Registration Desk on arrival. Check the website for further details on the competition as they become available.

ASK THE EXPERTS

If you have a problem wine and want to check out the advice of experts on options open to you, bring it to the experts table.

The bottle label should indicate the wine variety and the wine maker.

WINE CHALLENGE

Check out the Wine Challenge table in the vendors' room. Can you recognize varieties of grapes? or sources?

DIRECTIONS TO FESTA DEL VINO MMVI

AWO FESTIVAL 2006, OTTAWA

The campus is easily reached by either traveling via Highway 7 to 417 or by Highway 401 to 416.

FROM THE TORONTO AREA AND WEST- 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 (left) from Hunt Club onto Woodroffe Avenue (Hunt Club and Woodroffe is a major intersection) and proceed to the Baseline Road intersection) preparing to turn right. (The Beer Store is on southeast corner). At the Baseline Road traffic light turn right (east), proceed 0.6 km (past Loblaws and Home Depot on the right hand side). Turn right at the Navaho Drive traffic light. (McDonald's is on the south west corner). Proceed 240m to the next turn. (Go past Tim Horton's and because Navaho turns right - go straight ahead into college property.) Coming up to the next stop sign (Parking lot 11 is on your left side) , turn to the right before reaching the stop sign, and proceed 170 m to Algonquin Residence Conference Centre entrance and loading/unloading zone on right..

FROM PETERBOROUGH, proceed from Hwy 7 and merge into Hwy 417 east, exit at

Woodroffe Avenue South and travel to the Baseline Road intersection, preparing to turn left.

After turning onto Baseline Road, you will also proceed 0.6 km (past Loblaws and Home Depot on the right hand side). Turn right at the Navaho Drive traffic light. (McDonald's is on the south west corner). Proceed 240m to the next turn. (Go past Tim Horton's and because Navaho turns right - go straight ahead into college property.) Coming up to the next stop sign (Parking lot 11 is on your left side) , turn to the right before reaching the stop sign, and proceed 170 m to Algonquin Residence Conference Centre entrance and loading/unloading zone on right.

FROM MONTREAL, proceed west on Hwy 417 through to west Ottawa and exit at Woodroffe Avenue South to the Baseline Road intersection, where you will then turn left and proceed as above.

Temporary parking is available to unload. Overnight parking lot #11 (yellow sign) is reserved for those staying in residence. Parking lots #8 (red sign) and #9 (green sign) can be used for participants not staying overnight. These lots are free on weekends. Please leave space close to the entrance for those who have impaired mobility. (See 35th St. Market Café beside entrance door).

Check out the following web sites for a great time in Ottawa in June:

www.ontariotravel.net

www.tourottawa.org

www.ottawagetaways.ca

www.ottawatourism.ca

www.perthchamber.com

www.hersheys.com

www.HeritageBrewing.com

CARPE DIEM; SEE YOU IN JUNE, 2006.