



AWOnews



Produced by The Amateur Winemakers of Ontario

A forum for the exchange of news and opinions on home

winemaking in Ontario

The 2006 Spring Edition Newsletter No. 40

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The 2006 Late Winter Edition

"What I love about wine is the joy of discovery. It's the fact that wine is so obviously affected by what people do to create it" -

*Sir Andrew Lloyd Webber
Classical composer*

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Hail and Farewell; an introduction to the next editor of AWOnews; an update on this year's Eastern Ontario Amateur Wine Competition, final information on the upcoming Festival MMVI (our annual Festival and General meeting) in Ottawa in June, with your last chance to get your registration in, and comments from our President on current issues.

Please note as well that there are some changes, primarily those of scheduling, to the seminar program. This was necessitated by the Alcohol and Gaming Commission which made a series of last-minute demands on the times at which wine could be served.

Editorially speaking, this is a bit reminiscent of the early days of the hobby when it was illegal to even offer a glass of home-made wine to a guest in your own house, and absolutely verboten to take any out of the home. In addition a permit

- although it was free, it was still administrivia - was required for every home winemaker, with a limit to the quantity one could make.

A number of us organized a province-wide petition to Queen's Park to have these silly restrictions removed, and were successful. The time may have come to "go political" again: after all, Premier Dalton McGuinty is the MPP for Ottawa South....

HAIL AND FAREWELL

When I took on the position of editor of AWOnews ten years ago, I committed myself to doing it for no more than a decade. This issue, number 40, represents the completion of that period, and consequently it is time to make way for new blood. Your new editor, Burton McLelland, will assume the chair, with effect from the next issue, and we welcome him to that position, along with its munificent salary, perks, stock options, and all the rest!

Forty issues have seen a number of changes. In the early days it was totally a paper-based publication, averaging close to 500 copies per issue, four times a year. Every three months or so we would produce an eight-page issue (and once, a twelve-page one), which my wife Maureen would check over for the more

obvious faults, and take them to our printer. A couple of days later we'd pick up the finished copies, and then face the task of folding, enveloping, labelling and stamping the issue for mailing out, a task which usually took both of us the better part of a day. It was not until Issue 22 that we began, as a cost-saving measure, a "hybrid" version, in which those members who wished to receive it via e-mail could opt for that method. The experiment was a mixed success, with a large number of "invalid" e-mail addresses, and the bulk still in paper form. With Issue 32, we went to a fully electronic form, resulting in substantial cost savings, as well as a marked reduction in the physical effort of sending it out.

Over the years we have had a number of contributors, including Don Panagapka, Terry Rayner, Blake Galloway, Roy Ellis, Larry Paterson, and Gordon Barnes; I contributed as well almost 30 technical articles, and several more on various news items affecting the hobby, and in the process had the privilege of getting to know many of you..

But now it is time, as I indicated, to pass the torch; please join me in welcoming Burton to the editor's chair. Let me express my deep gratitude to my wife, Maureen, for her strong efforts, hard work and support over the past 40 issues;

and to all readers, our thanks for your support also over the past ten years.

INTRODUCING YOUR NEW EDITOR

I've had the good fortune to meet many of you at various AWO conventions, but for those of you who don't know me, let me introduce myself, focusing on the areas of most interest to AWO members.

I started making wine (and beer) about 30 years ago, when I was teaching at Seneca College and needed a stock of cheap alcohol to serve to students who would end up at my place after pub night. Quantity was much more important than quality and beer kits and concentrate wines were the order of the day.

Since then I have had the opportunity to learn from a number of very good amateur winemakers, including Ted Underhill, Dan Ostler and Jim Lloyd, to name just a few. Although the quantity doesn't seem to have diminished all that much, I'm happy to say that the quality has improved considerably and I'm comfortable serving my wines to people other than college students. I have even been fortunate enough to garner the odd medal at the annual AWO competition. I have been a member of AWO since 1988, when I moved back to Ontario from British Columbia, with both the Pickering and Kawartha clubs.

That takes care of the winemaking half of the qualifications that this august organization was looking for in their newsletter editor - the other being at least a rudimentary command of the English language and the ability to use a word processor. I have worked in communications area with both British Columbia Provincial Parks and the Ministry of Natural Resources and have written brochures, video and film scripts, and an assortment of speeches and newsreleases. Although my current writing assignments consists primarily of briefing notes and other bureaucratic baffle gab, I think I can probably unlearn all the bad habits I've picked up in the last few years and put together a readable newsletter.

I'd like to be able to focus on being your newsletter editor, as opposed to your newsletter writer, and for that to happen I'm going to need your help. Judging from some of the conversations that I've seen unfold on Winetalk, there is a wealth of potentially interesting and informative newsletter articles just waiting to be written for the AWO News. I hope to be able to build on Paul's work in making the AWOnews a must-read for all AWO members.

In closing, I'd like to thank Paul Dunseath for doing a great job as the

AWOnews editor over the last ten years. I'm sure that he has put in many long hours making sure that the newsletter was produced and distributed on time, especially in the early years of his tenure when this included having them printed, stuffed into envelopes and mailed out. He'll be a tough act to follow.

PRESIDENT'S MESSAGE

by Glenn L. Keown

This will be the last newsletter prior to the Annual Festival to be held in Ottawa on the weekend of June 9-10-11th.

I want to thank the Festival Committee of 2006 for all the work and effort they have put into "Festa Del Vino MMVI". For more information regarding the Festival see further in this newsletter or check out the www.littlefatwino.com website. Make an effort to attend this annual event, to enjoy yourself and meet up with old friends. During the weekend I am sure that the "2007 Festival Committee" will be talking to us about their event.

The Annual General Meeting will be held on Saturday June 10th, at 4:30 p.m.

The entire necessary information package is now with your Club Reps.

Another year has just flown by. The Club Judging is now complete and we are fast approaching the Ontario Finals to be held the weekend of May 5-6-7 at Brock University. I want to wish everyone with wines entered at the Ontario Finals, the best of luck.

To the Chief Steward, Judges' Commission and the Stewards' Commission, thanks for giving up your precious time on our behalf, to run the Ontario Finals. I know from past experience this is a very busy weekend for everyone involved and the membership really appreciates all you do for us.

As you may, or may not know by now, this is the last newsletter to be published by our long-standing editor Paul Dunseath. Paul and Maureen have been editing and publishing the AWOnewsletter for many, many, years. I want to thank Paul and Maureen for their patience and dedication to our organization. I know the membership feel the same way. I wish them both many years of wine making and good health.

The new editor of the AWOnewsletter is Burton McClelland from the Kawartha

Krushers Club. There is more about Burton further in this newsletter. Burton welcome aboard!

As this is my last newsletter as President, I want to thank all the Board members, past and present, for their support through thick and thin over the last 6 years. It seems only yesterday I became President of the AWO and only fitting that I now retire. I became President at the last festival held in Ottawa. I wish your incoming President and Board of Directors, much success in the following year. I will continue to support them and assist in any manner I can.

We have a great organization and I want to see it prosper and carry on for many years.

Thanks to everyone for the past 6 years.

Sincerely

Glenn L Keown

20th ANNUAL EASTERN ONTARIO AMATEUR WINE

COMPETITION

This year marks to 20th annual EOAWC. However, 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.

Instead, EOAWC 2006 will be held in Peterborough on October 14th. There will not be a banquet in 2006. Wines from across Ontario, Quebec and other provinces will compete for Gold, Silver and Bronze Medals, in 18 different categories, awarded by a panel of experienced wine judges.

A maximum of 2 entries per class are permitted; class descriptions are available at eoawcwineclasses.html

The Entry Deadline is October 1, 2006 and the Entry Fee is \$4.00 per bottle

Bottle Drop-off points are

AWO FESTA DEL VINO MMVI (by arrangement)

Derek Holbeche, 111 Sherbrooke Street East, Perth (613-267-6676)

Marcel Sarazin, 2539 Gravelle Crescent, Blackburn Hamlet (613-824-3337)

Larry Paterson, 1325 Royal Drive, Peterborough (705-743-4153)

Kim Farrall, 75 Springhurst Avenue, Ottawa (613-238-2627)

Reta Currie, 17 Loyal Hill Crescent, Kanata (613-271-7513)

The entry form is located at

<http://littlefatwino.com/eoawcentryform.html>

Further information, including links to all of the above, can be found at

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

E-mail:

littlefatwino@trytel.net



AWO FESTA DEL VINO MMVI

by the co-chairs

Friends, Romans, CountryMen and Women

Are you ready for the festival? Club wines are all judged and ready to be sent on for the provincial finals.

Log on to the Festival website and [download the updated Registration package, seminar schedules and descriptions.](#) Contact the Registrar at

mhquast@magma.ca

if you have any problems or if you have any questions. Mail your registration, prepare your toga, pack your bags and ready your chariot.

On to Festa del Vino MMVI

Arriving in Ottawa, steer your chariot to the Algonquin residence (see charioteer's driving instructions at the end of this issue) and pull up where the Roman senator welcomes you. Register and get your nametag with all your tickets and get settled. Stop for the Brevi Cena (a barbecue meal to refresh you after your long trip), then on to the EXHIBEO VINO to display your choice club wines and to check out the samples from other clubs. Enjoy your evening renewing acquaintances and meeting new friends.

NB Contact our Festival registrar if your club wants to reserve a table and to order anything extra in food trays. Nothing stays the same and change is the breath of life, I hear. In present day realities, we cannot offer our showcase as in past years with everyone bringing both their food samples as well as the wine samples. The host clubs have ordered extra food trays to be shared by all and to complement your special wines that you are bringing. If you would like to order something extra or something special for your particular wine sample, we can ask that to be ordered and what extra cost that might be. If you have any questions on this, please contact the Festival registrar.

Saturday morning, enjoy a continental breakfast at your residence and wander over to the day's seminars, the first ones beginning at 9:30 a.m. As our changes in seminar times were made to comply with the AGCO licensing laws, our first seminars will be those that do not require the sampling of alcohol to enhance the seminar itself. Coffee will be available in the Marketplace area. You can choose from three seminars beginning 9:30 or 10 a.m.

1. Wine Yeasts by Bernard Martineau

2. The Joy of Home Brewing by Mervin Quast

3. Wine Storage by Diane Paradis

Our second session of the morning will have four options.

1. Oenological Tannins by Andre Trottier

2. Amarone, Ripasso and Valpolicello by Mike Charlebois/Winston Spratt

3. Riedel Stemware by Diane Paradis

4. Italian White Wines (presenter to be announced)

The Marketplace room will be setting up the vendors' stands, the Ask the Experts Stand, and the Wine Challenge Table. Those tables or events offering samples of wine will begin after the 11:00 a.m. requirement of the liquor license.

However, there will be coffee available throughout the morning and a festive atmosphere such as a market coming to life in Roman times. Join us between seminars or during one of your chosen spare times.

Lunch will be served at 12:30 in Salon A and with this will be served a sample of a sparkling Riesling and a Rose wine.

Before the next session of seminars, those who have chosen a trip to ByWard

Market will be arranging their own meeting spot and times. Maureen Clark will be in touch with you.

Our third session of seminars will begin at 2 pm. with four choices.

- 1. Sauvignon Blanc by Steve Quast**
- 2. Amarone, Ripasso and Valpolicello by Mike Charlebois/Winston Spratt**
- 3. Looking beyond Beer and Pizza by Donna Warner of Heritage Brewing**
- 4. Versatile Riesling (presenter to be announced) (a small surcharge is added here to accommodate some special foods and wine choices)**

Our fourth session of seminars will have three choices

- 1. Common Modern Wine Additives in 2005 Seyval Blanc by Larry Paterson**
- 2. Sangiovese From Pauper to Prince by Steve Quast (a small surcharge is added here to accommodate some special foods and wine choices)**
- 3. Sherry Making and Tasting by Paul Dunseath**

Don't forget to check out the marketplace between seminars. Look over the vendors on display, ask the experts questions on your own winemaking

(problems or new ideas), or try your luck with the Wine Challenge. Do you know your grapes?

Coffee will be available during the afternoon for a break between seminars.

Please [visit this page](#) and follow the links for detailed seminar forms and information

Our final seminar will, of course, include the Luncheon and the Evening Banquet with various types of wines with each course. Taste and Discuss. Our evening banquet will begin with the gathering at 6:30 p.m. and an Aperitif wine. Dinner itself begins at 7:00 p.m. with food, wines, awards and good fellowship throughout the evening.

Sunday morning the Festive Awards Brunch will be held at 10:00 a.m. with our gold medal awards and the trophy awards to the best winemakers and brewers of 2006.

Load up your awards in your chariot.

Cheers until next year.

INSTRUCTIONS FOR 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 for details.](#)

If there are any questions, please address them to

Carol Quast,

Registrar, Festa del Vino, MMVI

37 Cremona Crescent.

Nepean, ON K2G 0Z9

(613) 225-7672

e-mail: mhquast@magma.ca

AWO FESTA DEL VINO MMVI FESTIVAL **SEMINAR DESCRIPTIONS & DIRECTIONS**

Please [see the Convention homepage for detailed information about the Registration Form, Seminar Descriptions and Seminar Timetables.](#)

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