



# AWOnews

**A forum for the exchange of news and opinions on homewinemaking in Ontario**

Produced by the Amateur Winemakers of Ontario  
Winter 2007 - Volume 42

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## **Farewell to a Good Friend**

It was with great sadness that we learned of the untimely death of Paul Dunseath in December. Paul was a very strong supporter of both the AWO and the Wine Judges of Canada for many years.

Paul was a real gentleman and many AWO and WJC members have fond memories of time spent with Paul. Both the AWO and the WJC will be much poorer with his passing.

## **A New Look**

You may have noticed that the AWOnews masthead sports a new look in this edition. Your AWO executive certainly hopes that you notice the new logo that we've had developed to project a new, more vibrant image for the organization. Stay tuned over the next few months and you'll see more evidence of some of the things that we have been working on since the 2006 AWO festival.

In the last issue I mentioned that I would welcome contributions from AWO members and clubs - information that you would like to share with other clubs and your fellow members. I must say that the response to date has been less than overwhelming. As a matter of fact, there hasn't been any. To get those creative juices flowing perhaps I can provide a few suggestions for potential articles:

- **Club Profile** - most members would be interesting in finding out more about other clubs, such as when they were started, how many members they have, club projects, typical meetings, etc.
- **Tips and techniques** - do you have any new techniques or novel solutions to common problems you can share with other members?
- **Favourite club meeting** - describe your favourite club meeting - topic of discussion, how it is organized, etc. I'm going to get the ball rolling in this issue by describing the Pro-Am meeting that Larry Paterson hosted recently for members of both Peterborough clubs.

I would also welcome any ideas or suggestions on the type of articles or information that you would like to see in the newsletter.

You can e-mail me your suggestions or articles at [awonews@sympatico.ca](mailto:awonews@sympatico.ca)

## President's Corner

It's that time of year again! Time to get the dust off all those reds put away to age gracefully, time to bottle those special whites made last fall, time to disgorge the bubbly and bottle the beers and ciders. Time to get all those wines labeled for your club competition. Those of us who have entered wines know the feeling of satisfaction of being rewarded with a medal and the opportunity to send our wines forward to the provincial competition in May and even the all-Canadian competition in August. If you haven't entered any wines before I really encourage you to consider it. It's a really good way of getting a professional opinion on the quality of your wine. Your 'significant other' will always say it's the best they've ever tasted and old Aunt Bessie wouldn't recognize your offering as better than a lot of Bordeaux as numerous tastings have proven to be possible. We are using the Wine Judges of Canada to judge all the club competitions. The Wine Judges of Canada is a group of wine experts who have undergone rigorous training and testing to become certified. They judge commercial wines as well as amateur. They offer their time free of charge to the AWO so let's make sure they get lots of wine to test.

The executive has been busy lately as well. We have been working on redesigning the AWO website as well as having a new AWO logo created. We hope to have the website up and running as quickly as possible. Another initiative is the "Smartserve" program offered free of charge to clubs without anyone certified. It is a course for servers of alcohol and is available online. Our goal is to have one "Smartserve" certified person in each club. This was put in place not because of any incident or insurance reasons but because we felt we should do whatever we could to prevent any problems down the road. In the business world they call this "due diligence". We hope your club will take advantage of this offer.

The AWO also has an email list which we call "Winetalk" If you aren't signed up for this you are missing a really good way of learning more about winemaking. There are quite a few of our own expert winemakers as well as some industry representatives who will answer all questions about winemaking whether they are beginner or expert level. To sign up for this just send an email to [bgibbon@mountaincable.net](mailto:bgibbon@mountaincable.net).

And finally there is our yearly convention. This is a really great way of meeting your fellow winemakers as well as learning more about our great hobby. As you can see elsewhere in this newsletter the organizers have put a great program together at a very reasonable price. It really is a great way of spending a weekend. I hope to see you there!

## What You Told Us

In late fall the executive sent a short survey to all club reps to answer for their clubs. We received 14 replies or roughly one-third of all the clubs. Here's what you told us:

- only four of the clubs responding have a member trained in the SmartServe program
- only half of the clubs responding are interested in getting members trained
- all the clubs that responded indicated that all or almost all of their members use e-mail
- on the other hand, the majority of clubs responding said that very few of their members used Wine Talk
- the reasons for not using Wine Talk include: members don't want extra e-mails, a lot of the postings don't seem relevant, redundant postings, don't know who to contact (**the contact is Bob Gibbon - [bgibbon@mountaincable.net](mailto:bgibbon@mountaincable.net)**)
- Most of the respondents said they heard about new issues of AWOnews from the posting on Winetalk. Four clubs out of the 14 respondents said that they didn't hear about it at all.
- When asked about how their members would like to receive AWOnews, about half said that they print it off from the littlefatwino website, about a quarter prefer to get an e-mailed copy and another quarter would prefer a mailed copy.

## MAL Club Judging

For those of you in the **Members at Large Club** who would like to have their wines judged by **The Wine Judges of Canada**, there are a few of options available.

Before your wines can go the Ontario competition they have to be judged at the club level. Only wines that win a medal at the club level are eligible to go to the Ontario competition as determined by the Judge

Option 1 - Have your wines judged at a local club competition. I will put you in touch with the judging co-ordinator who will help arrange to have your wines judged at their club competition. You will be responsible for the fees as determined by the club that is judging your wines.

The judge will confirm to you which of your wines are eligible to go forward to the Ontario competition.

Option 2 – If you have 10 or more wines, you could have a private judging. In this case I would put you in touch with the Judging coordinator to make the arrangements. Again you would be responsible for any judging and mileage fees. (another option is to send your wines to a Judge, arranged again by the Judging coordinator)

Option 3 – You are welcome to have your wines judged at my club competition and join us for the afternoon and dinner. We are located in the Etobicoke / Mississauga area. You would be responsible for getting your wines to our competition and the judging fees.

If you have any questions, or would like to make arrangements to get your wines judged please contact David Burns at (905) 624-8700, ext 104 or by e-mail at [david@metagraphicnetwork.com](mailto:david@metagraphicnetwork.com).

## Club Meetings-The Pro-Am

For a number of years now Larry Paterson has been running a meetings that compare amateur wines to commercial wines in a blind tasting. Usually these meetings are open to members of both Peterborough clubs, Growwine and the

Kawartha Krushers, as well as others interested in wine tasting.

The usual subject is Bordeaux blends for a couple of reasons: most amateur winemakers make Bordeaux style blends on a regular basis; and, there are a wide variety of commercial wines available in this style for comparison.

The most recent tasting was January of this year. Larry provided six good quality (\$30 to \$65 price range) commercial Bordeaux-style wines - two each from Bordeaux, Ontario and California, to be compared with ten amateur wines provided by Growwine and Krusher members. There is a small fee to cover the cost of the commercial wines.

The wines are all tasted blind in flights of four. Larry makes sure that no one knows which wines are in any flight by having one volunteer put paper bags over the bottles and then another volunteer number the bottles. All the wines are scored on a 100 point scale, with any scores under 70 being discarded as being faulted. All the scores are averaged and then announced and the wines revealed going from low to high. Along the way tasters will also try to guess which wines are commercial and where they were produced, which can be a very educational - demonstrating that your palate might not be quite as good as you thought it was.

In the latest tasting the top wine was an amateur wine produced by Jim Lloyd of the Krushers, outpointing a \$65, 2002 Jordan Alexander Valley Cabernet for top honours.

This kind of meeting is a very good way to see how your club wines compare to good commercials and also a good test of club member's judging abilities. It can also be a very humbling experience - my entry in this particular tasting ended up second from the bottom.

You can choose any wine class for this kind of meeting but it really helps if it is a class where a lot of members make that particular wine and there is a good variety of commercial wines available.

# the UnCONVENTiOnAl CONVENTION... unCoRked?

June 8-10, 2007

## UnCONVENTiOnAl

un-con-ven-tion-al a: not according to form or custom (Webster)

### Welcome to AWO FESTVAL '07

Well, you loved us in '96 and it's taken us only 11 years to recover from THAT Unconventional Convention and agree to host (you guessed it!) the "2007 Unconventional Convention... Uncorked!"

The Cambridge Club, Corkscrew Society & K-W Winemakers Guild, older, wiser, just slightly creakier, but still as crazy as ever, invite you to join us at Conestoga College in Kitchener June 8-10 for an educational & fun filled weekend.

Unfortunately, the health inspector ruled out the Roadside Café & the liquor inspector put the kibosh on the Country Pub Crawl but you can bet we still know how to be unconventional!

Watch your mailboxes (snail & e) for more info in the very near future...and remember...

**PIGS ARE PASSE - TURKEYS ARE TODAY!**



I thought you asked me  
**TO** dinner!

Expect the Unexpected...Again!

Amateur Winemakers of Ontario  
the UnCONVENTiOnAl CONVENTion - KiTcHeNeR 2007

167 Woodbend Cr., Waterloo, Ontario N2T 1G9

PHONE 519-747-9787 FAX 519-893-4943

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# the UnCONVENTiOnAl CONVENTION... unCoRked?

June 8-10, 2007

## WEEKEND PROGRAM

### FRIDAY, JUNE 8

4:00 – 9:30: **“THE LAIR” InfoCentre** is open for registration at the RESIDENCE.

6:00 – 8:00: **“WILD TURKEY SHOOT!”** Cock-a-doodle Doo! Kick off the weekend with our very special turkey & join in the fun & games at lakeside at the COLLEGE as you renew old (and new) acquaintances. All manner of beverages provided.

8:30 – 12:00: **“U PICK IT TASTERS CHOICE”** So you think you’re a good winemaker, eh? Back by popular demand, enter your best wines for a nominal fee & have them judged by your peers at the RESIDENCE.

9:00 – 12:00: **“AN UNCONVENTIONAL SHOWCASE”** Put your thinking caps on, get in the mood, & come up with an unusual concept or theme for your club to show off your best wines to your fellow wine aficionados & entertain the audience at the RESIDENCE. Prizes for Most Unconventional Table, Best Wines & others as determined by our impartial mystery judges.

### SATURDAY, JUNE 9

7:00 – 11:00: Continental breakfast available at the RESIDENCE. Rise & shine!

8:00 – 7:30: **“THE LAIR” InfoCentre** is open for registration at the COLLEGE.

9:00 – 11:30: **“SUNRISE WORKSHOPS”** See the Workshop Schedule for Sessions 1 & 2 at the COLLEGE – there’s something for everyone!

11:30 – 1:00: **“CREATE-IT CUISINE”** Sommelier Paul Courtice will launch the lunch with some wine & hors d’oeuvres pairings, followed by a “build your own” meal at the COLLEGE.

(OVER)

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the UnCONVENTiOnAl CONVENTion – KiTcHeNeR 2007

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# the UnCONVENTIONAL CONVENTION... unCorked?

June 8-10, 2007

## SATURDAY, JUNE 9 (cont'd)

1:30 – 4:00: “**SUNSET WORKSHOPS & ADVENTURES**” See the Workshop Schedule for Sessions 3 & 4 at the COLLEGE or join us for an excursion to Wings of Paradise Butterfly Conservatory in Cambridge, Doon Heritage Crossroads Pioneer Village in Kitchener or shop till you drop in the quaint village of St Jacobs.

1:00 – 5:00: “**VENDOR VILLAGE**” Between events, be sure to visit our very special marketplace at the COLLEGE & browse for wine & non-wine items. Who knows... might even be a Silent Auction!

4:30 – 6:00: “**AWO ANNUAL GENERAL MEETING**” Club reps & interested members are invited to attend this important meeting at the COLLEGE. AWO is YOUR organization - get involved!

7:30 – 9:00: “**GALA GOURMET GASTRONOMY**” Don't miss this fabulous (and slightly exotic) feast where the Bronze & Merit awards will be presented in an unconventional way at the COLLEGE.

9:00 – 11:00: “**PROFESSIONAL MISCONDUCT**” Following dinner at the COLLEGE, trip the light fantastic with the great music of “Professional Misconduct” a local band that plays every type of music. Dance the night away or just hum along as you socialize with old friends & make new ones. We guarantee you won't be bored.

## SUNDAY, JUNE 10

8:00 – 1:00: “**THE LAIR**” InfoCentre is open for registration at the COLLEGE.

9:00 – 12:00: “**THE PINNACLE! AWARDS BRUNCH**” The highlight of our Festival weekend! Enjoy fabulous food & the announcement of the coveted SILVER & GOLD awards. Applaud the winning champions & other special recipients as they have their 15 seconds of fame.

# Expect the Unexpected...Again!

**Amateur Winemakers of Ontario**

**the UnCONVENTIONAL CONVENTION – KITCHENER 2007**

**167 Woodbend Cr., Waterloo, Ontario N2T 1G9**

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## WORKSHOP SCHEDULE

	<b>Room A</b>	<b>Room B</b>	<b>Room C</b>	<b>Room D</b>
	<i><b>CLEAN UP YOUR ACT</b></i>	<i><b>pH FOR DUMMIES</b></i>	<i><b>DUNGEONS and BUNKERS</b></i>	<i><b>SOMMELIER SECRETS</b></i>
Session 1 9:00 - 10:00	RISK MANAGEMENT IN WINEMAKING – LEARN HOW TO MAKE CONSISTENT, CLEAN WINES Kevin Panagapka, winemaker at Featherstone and assistant at others	A PRACTICAL AND SIMPLE APPROACH TO THE USE AND VALUE OF A PH METER Chris Kraemer, Wine Judge, member KW Winemakers Guild	UNIQUE AND FUNCTIONAL WINE CELLARS Norm Falk, member KW Winemakers Guild	THE ART OF FOOD AND WINE MATCHING Paul Courtice, sommelier, director of National Capital Sommelier Guild, Wine Judge, wine educator
10:00 - 10:30	<b>BREAK</b>			
	<i><b>AN APPLE A DAY...</b></i>	<i><b>AND THE WINNER IS!</b></i>	<i><b>GENTLEPEOPLE, START YOUR BLENDERS</b></i>	\$\$ Extra fee \$15 \$\$
Session 2 10:30 - 11:30	HOW TO MAKE AND ENJOY AWARD WINNING CIDERS Bill Thornton, Master Wine Judge, St. Thomas Grapebusters, AWO Grand Master winemaker and cidemaker. Martin Nygard, Member at Large, AWC 2001 & 2006 Grand Champion Cider Maker	NEW ZEALAND VERSUS ONTARIO, A PREMIUM TASTING AND COMPARISON OF WINEMAKING TECHNIQUES Dave Johnson, Wine Judge, member Corkscrew Society, owner/ winemaker at Featherstone Winery \$\$ Extra fee \$10 \$\$	MYSTERY SEMINAR #1 Presented by The Corkscrew Society	Seminar runs until 11:00
11:30 - 1:00	<b>LUNCH</b>			
	<i><b>PORTS OF CALL</b></i>	<i><b>THERE'S GOLD IN THEM THERE WINES!</b></i>	<i><b>LET'S SOCIALIZE!</b></i>	<i><b>SO YOU THINK YOU KNOW WINES, EH?</b></i>
Session 3 1:30 - 2:30	A PREMIUM TASTING OF RUBY, TAWNY, LATE BOTTLE VINTAGE, AGED TAWNY, AND VINTAGE PORTS Don Panagapka, Master Wine Judge, member KW Winemakers Guild \$\$ Extra fee \$20 \$\$	THE KEYS TO MAKING GOLD MEDAL WINES Terry Rayner, Master Wine Judge, member London Wine Pros, all-time AWO points leader, 5-time AWO individual champion	CREATING SOCIAL WINES FROM GRAPES AND FRUITS	MYSTERY SEMINAR #2 Steve Gunning, Wine Judge, Chairman of Wine Judges of Canada, member West Toronto Vinners
2:30 - 3:00	<b>BREAK</b>			
	<i><b>WHITE DELIGHT</b></i>	<i><b>FROM RAGS TO RICHES</b></i>	<i><b>AYE LADDIE, HAVE A CHIP OFF THE OL' BLOCK</b></i>	<i><b>THE NEW KID ON THE BLOCK</b></i>
Session 4 3:00 - 4:00	PREMIUM TASTING OF SAUVIGNON BLANC AND PINOT GRIS Kevin Panagapka, winemaker at Featherstone and assistant at others \$\$ Extra fee \$10 \$\$	FROM AN AMATEUR TO A PRO, WITH SPECIALLY SELECTED TASTING OF KACABA WINES John Tummon, Wine Judge, former AWO individual champion, winemaker at Kacaba Winery	A TASTING OF SCOTCH BLOCK FRUIT WINES Fred Bulbeck, winemaker at Scotch Block Winery	WHAT'S UP IN PRINCE EDWARD COUNTY?



**Step 1** Enter contact information (please print)

Name: \_\_\_\_\_  
 Address \_\_\_\_\_  
 City \_\_\_\_\_  
 Province \_\_\_\_\_ Postal Code \_\_\_\_\_

Phone (incl. area code) \_\_\_\_\_  
 Email (printed) \_\_\_\_\_ (this will be used for confirmation)  
 Emergency Contact \_\_\_\_\_  
 Phone \_\_\_\_\_

Club Membership \_\_\_\_\_ or Non-Member

Name of Significant Other, if also registering \_\_\_\_\_  
 (significant other will require a separate registration form and \$ considered to be a member)

**Step 2** Select Workshops (enter 1 for first choice and enter 2 for second choice for each session)

	Room A	Room B	Room C	Room D
Session 1 9:00 - 10:00	Clean Up Your Act	pH for Dummies	Dungeons & Bunkers	Sommelier Secrets \$\$
Session 2 10:30 - 11:30	A Cider a Day	And the Winner Is! \$\$	Start Your Blenders	
Lunch				
Session 3 1:30 - 2:30	Ports of Call \$\$	Keys to Gold Medals	Let's Socialize	Know Wines, Eh?
Session 4 3:00 - 4:00	White Delight \$\$	Rags to Riches	Chip Off the Ol' Block	New Kid on Block

**Step 7**

Make cheque payable to: AWO Festival 2007  
 Send completed form and cheque to 167 Woodbend Crescent, Waterloo, ON, N2T 1G9  
 For more information email: [awoconvention2007@yahoo.ca](mailto:awoconvention2007@yahoo.ca) or call 519-747-9787  
 Rooms are to be booked directly through Conestoga College Residence at 519-895-2272 or 1-877-225-8864  
 Prices guaranteed until May 8th

**Step 3** Select full or partial registration

The Whole Deal	
Regular (after May 1st)	\$ 180.00
Early Bird (post-marked before April 30th)	\$ 160.00

A La Carte	
Friday Turkey BBQ	\$ 30.00
Friday Showcase	\$ 20.00
Saturday Workshops	\$ 30.00
Saturday Lunch	\$ 30.00
Saturday Banquet	\$ 40.00
Saturday Fee ★	\$ 20.00
Sunday Brunch	\$ 30.00

★ Additional fee applies if ANY Saturday event is selected.

**Step 4** Select extras

Butterfly Conservatory	\$ 15.00
Pioneer Village	\$ 15.00
Shopping in St Jacobs	\$ 15.00
T-Shirt	\$ 20.00
state size: S, M, L, XL, XXL	
Non-member	\$ 10.00

**Step 5** Select premium tastings surcharge if applicable

Sommelier Secrets	\$ 15.00
And the Winner Is	\$ 10.00
Ports of Call	\$ 20.00
White Delight	\$ 10.00

**Step 6** Add up all fees

Total payment	
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