



# AWOnews

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

Produced by the Amateur Winemakers of Ontario  
Summer 2007 - Volume 44

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## **In This Issue**

This is our post-Festival newsletter and focuses primarily on the Festival:

- \* Carole Frankow, Festival MC provides a final wrap-up to the 2007 Festival.
- \* Gary Koestler's tribute to Paul Dunseath on the renaming of the Outstanding Service Award to the Paul Dunseath Award.
- \* The first recipient of the Paul Dunseath Award is past-President Glenn Keown. We have the nomination letter, plus a tribute to Glenn from Larry Paterson.
- \* Changes to competition classes passed at the AGM
- \* Carole and Gary Frankow describes one of the Corkscrew Society's favourite meetings.

- \* A description of the latest trend in wine cellars

## **Editor's Notes**

Well another AWO Festival is history and the Kitchener-Waterloo area clubs (K-W Winemakers Guild, Corkscrew Society and the Cambridge Club) are to be congratulated on a great festival. It was a very well organized and run festival. It will be a tough act to follow for the organizers of the 2008 festival in Hamilton, but I'm sure that they will be up to the task.



***President Bob Gibbon congratulates Don Panagapka on his achievements in the 2007 AWO Competition***

Congratulations also go to the K-W Winemakers for being the top club, Don Panagapka from K-W for being the top winemaker and top cider maker, and Mervin Quast for being the top brewer. Full competition results are posted on the AWO website ([www.makewine.com](http://www.makewine.com)).

The next issue of the newsletter is scheduled to come out on October 14<sup>th</sup>. The deadline for

articles or submissions is September 30<sup>th</sup>. You can submit them to me at [awonews@sympatico.ca](mailto:awonews@sympatico.ca)

## President's Corner

Hard to believe but summer is officially here and another convention has come and gone. Those of us that attended the Unconventional Convention in Kitchener this past June were treated to some absolutely super seminars, great accommodation and food and wine. My thanks to all those that had a hand in the planning, it really is a lot of work and everything went without a hitch! Planning has already started for the next convention in Hamilton so mark your calendars and get ready for another great convention.

Congratulations to all the winemakers who earned medals for their wines. It really is a great accomplishment to take the raw materials and make such an enjoyable beverage out of them. A complete list is in on the website.



*Rogues Gallery - Winemakers who won 8 or more medals in the 2007 AWO Competition*

This is also the time of year to make country wines, one of the more challenging types of wine to make. Every fruit presents different challenges from berries to stone fruit. The season starts with rhubarb and keeps right on going til the apples ripen in the fall. We have put Bill Thorton and Martin Nygard's Sparkling Cider presentation from the convention on the website (<http://www.makewine.com/winemaking/methods/sparkling-ciders>) as well as Terry Rayner's excellent presentation on making Gold medal wines (<http://makewine.com/wp-content/>

[uploads/2007/06/Gold\\_Presentation.zip](#) ).

Your executive has already met to review last year as well as planning for this year. Now is the time to contact any member of the executive with your ideas or suggestions as to how we can improve our organization.

Have a great summer!

## AWO FESTIVAL 2007 WRAP-UP

Despite a Friday afternoon downpour, the skies cleared in time for **THE UNCONVENTIONAL CONVENTION... UNCORKED** to kick off on schedule at Conestoga College on June 8. As your official Festival host, I was there in person & later in spirit, as guests enjoyed the BBQ, Club Showcase & Tasters Choice competitions. The winning clubs that really rose to the Showcase challenge to entertain the audience were Niagara Vine to Wine as the "Fruits of Niagara" (Best Audience Pleaser), St Thomas Grapebusters (Best Wines/Beers), & GreyT Fermenters (Best Overall Presentation). Quite a few wines were entered into Tasters Choice in 6 classes, resulting in very deserving winners who attracted the most votes.



*The Fruits of Niagara - Best Crowd Pleaser*

Saturday was full of varied workshops & seminars, with sommelier Paul Courtice discussing pairing food and wine as the introduction to lunch. A large Vendors Village was set up in the heart of the action with many old & new vendors showing off their wine & non-wine wares. Two afternoon Adventures to

the Wings of Paradise Butterfly Conservatory & Shop till You Drop in the historical village of St Jacobs were the alternate choices.

The well-attended Annual General Meeting was followed by a delicious banquet that featured wild boar. And the great band "Professional Misconduct" wrapped up the evening, getting all ages out on the dance floor while the rest of us sang along.

The Ontario Awards were presented in an unconventional way by Chief Steward John Peters - over the weekend he announced the winning people in ascending order by the number of medals won. By the Sunday Brunch, the suspense really built as everyone applauded those achieving the highest levels, until the Grand Champions were revealed: Brewer - Mervin Quast, Cidemaker - Don Panagapka, Winemaker - Don Panagapka & top Club - the K-W Winemakers Guild! Congratulations to everyone! Full results are on the newly revamped AWO website at [www.makewine.com](http://www.makewine.com). John also announced the Achievement awards for those who've reached a new level in accumulated points.

Past President Glenn Keown was presented with the newly renamed Paul Dunseath Outstanding Service Award.

By Sunday, a total of 182 people had registered, beating the 150 we'd budgeted for & the 175 we'd hoped for! 87% of those who opted for the Whole Deal registration package were Early Birders, due to Tom's efforts & the enticement of a free weekend. Over \$ 3000.00 in great prizes were raffled off throughout the Festival, thanks to our generous donors & sponsors.



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

Your other hosts, The Cambridge Club, Corkscrew Society & K-W Winemakers Guild, thank you for coming & for supporting our rebranded & revitalized AWO. Hey, maybe they can be talked into doing it again in another 11 years so you can Expect the Unexpected... Again! In the meantime, we're all just trying to recover after nearly 2 years of planning. Have a great summer, everyone! See you in Hamilton for 2008!

*Tom (the-ex) Turkey*

## **The Paul Dunseath Award**

The AWO Outstanding Service Award has been renamed the Paul Dunseath Award in honor of long-time member of both the AWO and the Judges Commission who recently passed away.

The following is a tribute to Paul delivered by Gary Koestler at the 2007 Festival:

*We were all saddened by the news of Paul's untimely passing in December last year. Those of us who knew him, have many good memories of Paul. He was an ardent supporter of the AWO and the Wine Judges Commission.*

*Paul came to Canada with his mother, after WW II. After completing his education, he joined the military and rose to become commander of the Governor Generals Footguards. He completed his career in foreign affairs. Paul was a very proud Canadian.*

*Paul started making wine in 1968, after first having read every book on the subject that he could find. That same year he joined the Capital Amateur Winemakers Club in Ottawa, who are celebrating their 50th anniversary this year.*

*Between 1973 and 1977 Paul took advantage of being in Brussels, Belgium on a diplomatic posting to NATO to enhance his knowledge of commercial wines and wine growing in the regions of France. During that time he passed the exams to qualify as a member of the National Guild of Wine and Beer Judges in the UK. Paul was one of five judges of the UK*

*Guild of Wine and Beer Judges who resided outside of the UK.*

*When his daughter married, Paul of course supplied the wines for the dinner. Along with his own wines, he opened several bottles of ch Mouton Rothschild to mark the occasion. He always delighted in telling how some of the guests asked "is there anymore of your wine, it is so much better than that french stuff".*

*As wine making hobbyists, we all owe Paul a debt of gratitude for the 30 Years he gave to bringing the hobby forward in many ways.*

*As a Canadian Grand Champion wine maker and master judge, Paul brought a high standard to the judging table and was willing to share his vast experience and knowledge with others. Paul was known a highly dedicated wine amateur.*

*Paul was always very well organized and gave generously of his time for the Betterment of amateur wine making. Through the years, it is quite evident that the quality of amateur wine has improved and Paul made a major contribution to the improvement.*

*He was eager to share his keen interest and in-depth knowledge in publishing, organizing and fund raising. He spent many hours at the AWO as a representative and planning wine conferences and competitions, especially in the Ottawa area where he organized the first Eastern Ontario Amateur Wine Competition in 1986.*

*Paul began writing his first articles on wine in August of 1969 with a bi-monthly column for the Ottawa-Gloucester Guardian, a local newspaper. Since then he had many articles published in various wine making magazines. He was a regular contributing writer to the Winemaker magazine. Paul was also the first editor and publisher of the AWO newsletter from 1996 to 2006. He also drafted the by-laws for the Wine Judges Commission.*

*He gladly contributed his time and expertise. His biggest weakness was that he did not know how to say no to anyone.*

*I'm sure that every one of us has good memories of Paul, and for those of us who never met him, I assure you that his work and passion for wine making is actually affecting the pleasure of your hobby today.*

*Paul was also active in other organizations including the Lazarus Society, a charity for people who were dying. Again, an example of his generous spirit.*

*All of us in the AWO have lost a dedicated friend. He will be missed , but not forgotten.*

*For his contributions to the AWO, Paul was awarded the AWO Outstanding Service Award in 2002.*

*Beginning in 2007, the AWO award for Outstanding Service will be renamed in the memory of Paul Dunseath.*

## **2007 Paul Dunseath Award Winner**

The 2007 Paul Dunseath Award for Outstanding Service was given to Glenn Keown, the AWO past president.

The following is a summary the official nomination letter received from the Cellar Dwellers

*We feel that Glenn Keown deserves to be publicly thanked for his many years of service to the AWO. Between 2000 and 2006 Glen served as president of the AWO and still serves as Past President. When he retired from the Toronto Police Service he adopted the AWO as a job of its own, on a voluntary basis, with no pay. It should also be noted that he gave of himself and his house, with the willing assistance of his good wife Chris, who has been a major supporter of his efforts.*

*Glenn put his heart and soul into the organization, working very hard to make sure*

*our organization would not only survive but also thrive.*

*Perhaps the biggest accomplishment of Glenn's term of office was the improvement of the financial health of the organization. This was not an easy job, and while he had much help, he is the person who made it all happen.*

*Glenn was always ready to listen to comments, questions and complaints from the membership. His direct manner and sense of humor helped solve a number of problems during his tenure. During his tenure The Wine Judges of Canada became a separate organization. These significant changes were taken in consultation with the membership and have allowed both organizations to better focus on their own objectives. The AWO has become a leading force in the world of amateur winemaking. This in itself is a tribute to the Keown years.*

*Glenn is well deserving of this award, which is presented on behalf of the AWO in recognition of his many services to the organization.*

*In addition, Larry Paterson presented his own tribute to Glenn at the Festival (I have edited it slightly in the interest of accuracy):*

### ***Glenn of the Kleowns***

*Glenn Kleown has been nominated for AWO MVP (Always Whining Orifices Most Voluble Pisstank) by his fellow members of Them Cellar Rats from somewhere's westa Taronna. We all feel he more than deserves anything he gets! In any way!!*

*Glenn is quite a Philadelphia lawyer, though to the best of our knowledge he has never passed the Bar (or any kind of drinking establishment for that matter). During his career with the Metro Toronto Police Glenn was noted for his uncanny ability to detect doughnuts at distances exceeding 10 km, to have a photographic memory for the location of any coffee shop, and an unerring ability to find remote sideroads upon which to take undisturbed naps &*

*In Ottawa in 2000, at the AWO general meeting, everyone was asked by then-President Gord Barnes to line up in a row. When Gord asked for a victim (er, volunteer) to take one step forward and act as president, everyone but Glenn took one step backwards. Gord then confidentially whispered to Glenn that there might be free coffee and doughnuts somewhere in the future, and it was only going to take a few minutes for the next year, at which time another lamb would be found. Glenn accepted eagerly (after all it was tough getting free coffee and doughnuts after he retired, and Gord had offered him a lamb!). And it was only for one year after all, wasn't it?*

*Once in the big Presidential chair, Glenn had to grow to fill the chair. This he accomplished magnificently, straining the arms of the big chair with both cheeks. In fact, he just gets cheekier in every way as time passes. Especially now he doesn't have to manhandle that Crown Vic on the job!*

*Glenn had to deal with lots of troublemaking whiners during his six year term before he suckered Robert of the Gibbons into taking over the hot seat. Robert has been monkeying around ever since, but even he isn't quite ape enough to fill those big flatfoot shoes. But we are sure that Bob, too, will grow as time passes.*



***President Bob Gibbon and Festival MC Carole Frankow congratulate Paul Dunseath Award winner Glenn Keown for surviving his years with Larry Paterson***

*AWO went through troubled times with Glenn mainly in preventing wife Chris from hanging him for spending so much time with a bunch of park-bench winos. Alcohol wine wine was all she ever heard about, for six long years. AWO is considering the presentation of the Convenient Deafness Award to Chris Kleown. She is also up for the AWO TOMV award (Tester of Many Vinegars).*

*But finally by 2006 sobriety had to rear its ugly head, allowing Glenn (with treatment) to escape the DTs. Glenn is now comfortably retired in a rubber room in Happydale Camp for Recovered Presidente s, very placidly contemplating the daisies on the wall as he sits there in a coat that does up at the back. And watching the little fairies flying through the air, and the pixies on the floor, and the pink elephants passing through the walls &*

*In conclusion, Sir Glenneth of the Kleowns, well done, Sir, and Have at You!*

## **Class Changes at AGM**

A number of class and other changes were voted on and passed at the Annual General Meeting in Kitchener. The changes are listed below:

### **Mead Class**

*The current Mead Demonstration class will be eliminated effective with the 2008 competition season as meads can be entered into the appropriate Social, Country and Dessert classes*

### **Red and White Concentrate Class**

*The current Red & White Concentrate classes will be eliminated effective with the 2008 competition season as these wines can be entered into the appropriate Red and White classes.*

### **Label Competition**

*The current Label competition will be eliminated effective with the 2008 competition season as an official AWO Trophy class. Whether or not one is to be held becomes the decision of the annual Festival organizers.*

## **Beer Classes**

*The Amateur Winemakers of Ontario will adopt the five beer classes used by the Amateur Winemakers of Canada for its annual competition beginning with the 2008 AWO competition. This does not limit AWO from adding further beer classes.*

*The five new classes are*

- 1. light lager and hybrid beer styles;*
- 2. hop-focused beer styles;*
- 3. malt focused beer styles;*
- 4. roasted and smoked beer styles; and*
- 5. Belgian and wheat beer styles.*

## **Achievement Awards**

*Additional Achievement Award levels will be added for 2500 points and 5000 points. Awards will be first made at the 2008 Convention and will include cumulative points up to and including 2007*

## **Wine Class Descriptions**

*All wine class description will be reviewed and updated prior to the end of 2007 by a committee of the Chief Steward and two experienced Judges. Straightforward revisions to be effective with the 2008 competition season. Changes requiring membership approval to be voted on at the 2008 AGM and to take effect for the 2009 competition season.*

## **Name That Award!**

Although the membership at the AGM voted on two new Achievement Award levels, we don't have names to go with the new 2,500 and 5,000 point awards.

We are asking all AWO clubs to exercise your creativity and take on the challenge of naming these two new awards as a club project. Forward your club's entries for the new awards to Bob Gibbon or any other member of the executive by December 31, 2007. The best names, as voted upon by your AWO executive, will be announced at the 2008 Festival in Hamilton. The first recipients of the new award levels will also receive their awards in Hamilton.

## **Favourite Club Meeting - Am I Drunk Yet?**

This Corkscrew Society meeting was one of our all time favourites & we recommend it highly to other AWO clubs.

A number of years ago, alcohol consumption at club meetings was higher than today, so one of our members who was a local Constable arranged a club meeting at his house. He invited a representative from the Waterloo Regional Police to attend with a breathalyzer. We were all encouraged to bring our beverages of choice, wine, beer, or spirits. The evening was strictly social with munchies & great conversation as we consumed our favourite drinks at our individual pace.

Every half hour, we were tested by the police & our results recorded. We were encouraged to observe how we were feeling for each reading so that we could hopefully remember that sensation in the future.

Many things influence the absorption of alcohol: stomach contents, body weight, emotional state etc. By the end of the evening as the cabs lined up outside, we were all in various degrees of inebriation, but we agreed we definitely learned something by evaluating how we changed in how we felt as our blood alcohol levels increased.

Our club has since purchased a breathalyzer & I can report that the number of wines tasted at a meeting has decreased, plus there is a lot more spitting & designated drivers at functions.

AWO has offered to pay for someone from each club to do the Smart Serve (formerly SIPS) training online. If you're interested, contact Bob Gibbon at [bjibbon@mountaincable.net](mailto:bjibbon@mountaincable.net).

*Carole and Gary Frankow*

## **Put on Your Scuba Gear and Get Us a Bottle for Dinner**

The quest for the perfect place to store those special wines has gone to new depths.

In 2005, the Moscow-based wine importer Fort had two cases of French wines installed in special cases and then carried to a depth of 38 metres in Lake Baikal in Siberia. The wine was kept in its watery Siberian cellar for six months and then brought up and sold at auction.

Not to be outdone by the Russians, a group of French wine enthusiasts, organized by wine store owner Yannick Heude, submerged 600 bottles of Anjou wine, both red and white, to a 10 metre depth in Saint Malo bay.

The wine was stored in special slatted crates, open to the ocean, so that the bottles could be gently massaged by the ocean currents.

After a year in the company of the Saint Malo crabs, the bottles were brought back to the surface and tasted. All of the tasters noted distinct differences between the wet and the control dry wines. Tasters found the wet whites fresher with a more distinct oak character. On the other hand the submerged reds had evolved much more slowly than the ones stored on land. The tasters felt that the slow development may bring out more character in the submerged reds in the long term.

The group involved in this experiment found the results so interesting that the submerged an additional 600 bottles the following year and plan on making it an annual event.

Other than the inconvenience of needing scuba gear to bring up a bottle for dinner, these underwater cellars provide almost ideal conditions. Down below 10 metres, there is little or no ultraviolet light, there is no problem with a lack of humidity and the water temperature is very stable.