



AWOnews

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

Produced by the Amateur Winemakers of Ontario

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AWO Executive 2007/08

President - Bob Gibbon

bgibbon@mountaincable.net

Past President - Glenn Keown

glenn.keown@sympatico.ca

Secretary - Ellen Kareckas

fairbirch@rogers.com

Treasurer - Carole Frankow

gcfrankow@rogers.com

Membership - David Burns

david@metagraphicnetwork.com

WJC Liaison - John Peters

john_peters@sympatico.ca

AWOnews Editor - Burton McClelland

awonews@sympatico.ca

Director-at-large - Sheila Lauzon

slauzon@rogers.com

Director-at-large - Steve Quast

slquast@magma.ca

Director-at-large - Joe Dale

dalejb@rogers.com

Director-at-large - Gary Collins

gcollins@abovethelimits.com

2008 Festival Chair - Bert Richards

bertrichards@hotmail.com

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- Chief Steward, John Peters, provides a description of class changes for the 2008 competition.
- The organizing committee for the 2008 Festival provides a "Sneak Peek" at the plans and a few pictures of the venue at Mohawk College
- One of the clubs hosting the 2008 Festival is one of AWO's newest - we get a brief

introduction to the South Coast Winemakers Guild.

- In the first Gap's Corner article, AWO champion winemaker, Don Panagapka, describes the ingredients for creating a winning AWO club.
- In honour of the new year, where many of us enjoy a glass of bubbly, I have reprinted an article I wrote for the Kawartha Krushers club newsletter on using encapsulated yeast to produce sparkling wines.

President's Corner

I hope everyone had a wonderful Christmas and a Happy New Year's celebration. New Years Eve is a great time to open up the sparkling cider and wines made in the last year. One of the nice things about the sparklers is that most don't require a lot of aging. The article on the 'Fish Eggs' will explain how easy production of a bubbly has become.

We're also very excited about the debut of 'Gaps' Wine Corner'. As most of you know Don has been one of our best winemakers for many years and his articles will be a great addition to the AWO newsletter.

As we get closer to AWO's busiest time of the year with the club judging and convention just a few months away I'd like to thank everyone who has a part in these events. None of this would happen without the help of the many volunteers involved. All of these people give their time and efforts to the organization freely and without expecting any thanks. We all owe them a great big 'Thank You' if you are looking to do more for

the organization there are many things that need to be done, including serving on the executive board. At our last meeting we had a very successful trial of 'teleconferencing' so travel to the meetings is not essential. Please contact any member of the board if you are interested.

Hope to see all of you in Hamilton for the upcoming convention.

Bob Gibbon

Editor's Ramblings

This issue marks the first Gap's Corner article. Don Panagapka, AWO champion winemaker, has generously offered to share his wealth of knowledge about winemaking. In this first article Don outlines the steps that the K-W Winemakers Guild have taken over the years to make them the top club in the AWO. I'm sure that you will find this to be a very interesting article with many ideas that you can apply to your own club. This is just the first of many articles that Don will be writing for the AWOnews and I'm sure that Gap's Corner will be part of every AWO member's "must read" list.

Given that we've all just celebrated New Year's and a glass of bubbly is the traditional tippie for wishing in the new year, I took the liberty of reprinting an article I wrote on the use of encapsulated yeasts to produce sparkling wine. Enjoy a nice glass of sparkling wine or cider as you read it.

2008 Club Judging Announcement

In preparation for the **2008 AWO Provincial Competition**, Wine Judges of Canada (**WJC**) is again offering to judge your AWO Club Competition. Clubs using WJC judges are eligible to enter more than one wine per class to the Ontario finals, as the WJC judge is authorised to send forward all Gold & Silver medal wines made by different winemakers. In addition, Club members who do not win any

Gold or Silver medals are eligible to enter one Bronze medal wine of their choice to the Provincial competition.

DEADLINE FOR YOUR REQUEST FOR JUDGES IS JANUARY 15!

Judges are scheduled for Club Competitions on a FIRST COME, FIRST SERVED basis. If you know the date & your preferred judges but not the location yet, please send the form in now & provide the rest of the data as soon as it's available. Each judge can assess up to 40 wines in a competition. Two or more judges will be required for more entries. WJC strongly suggests that **a minimum of 2 judges be used** even if the anticipated number of entries is low. Clubs may also request double or triple judgments for an additional fee. Clubs are urged to select the same date each year for future competitions as well (eg: first Sat in March). **LAST DATE FOR JUDGING IS APRIL 6!**

WJC judges are not permitted to judge their own club under any circumstances. Please indicate all acceptable judges in order of preference on the request form. Any judge that you do not want assigned to your club should be marked with an "X". Any unmarked judges will be assigned after the list of preferred judges has been exhausted. There will be no phone calls to determine further ranking. This procedure has been put in place to speed up the delivery of the judging assignments to the clubs.

NOTE: Updated Class Descriptions are outlined below and will be available on the AWO website at www.makewine.com in early January. Please be familiar with these descriptions to avoid wines being entered in the wrong classes!

The following are dates to remember for 2008:

Date	Activity
January 15 th	Deadline for submitting your judging request. Please ensure that every detail is provided with your request (including the address, phone #, and directions to the judging location).
February 2 nd	First day for AWO club competitions
March 10-14	Spring Break
March 21-23	Easter Weekend
April 6 th	Final day for AWO club competitions
April 11 th	Provincial competition entry registration and entry fees must be in the Chief Steward's hands
April 30 th	Final day for bottle drop off (late entries will not be accepted.)
May 2-4	AWO Provincial Competition
June 6-8	AWO 2008 Festival, AGM, Medal Presentations (Hamilton)

2008 AWO Competition Class Descriptions

All Competitors PLEASE TAKE NOTE:

The following changes to the class descriptions were approved at the AWO annual general meeting in 2007. These changes now apply to the 2008 competition:

- 1) Eliminate the Mead Demonstration Class, and include honey as appropriate ingredient for wines made in Social, Country and Dessert classes.
- 2) Eliminate Red and White Concentrate Classes as unique competition classes. This means that all

100% concentrates entered in the appropriate table wine classes remain eligible for the AWO best Red and White Concentrate Kit trophies, but will not be separately judged. The top scores awarded within the appropriate table wine classes for 100% concentrate kits will determine the best red and white concentrate kit trophy awards. No separate judging will be made, and no separate bottle entry is required.

3) Change all Beer Classes to be consistent with the Amateur Winemakers of Canada. This is a significant revision that will simplify the submission of AWO beer entries to the Canada competition. The changes are significant so each beermaker should carefully assess which class is appropriate for their entries. The new Beer Classes are as follows:

1. Light lager and hybrid beer styles;
2. Hop-focused beer styles;
3. Malt-focused beer styles;
4. Roasted and smoked beer styles;
5. Belgian and wheat beer styles.

In addition, minor updates to class descriptions were made to improve clarity were made based on feedback from winemakers since the last revision. Most notable included a better description of the range of Aperitif styles; an addition to the Chardonnay description to reflect old world styles; and revision to the Syrah/Rhone Blend and Other Red Classes to reduce the ambiguity with regard to grapes included in each class.

Detailed descriptions of each class can be found on the AWO website. A PDF copy has been emailed to each Club Rep for review at your next Club meeting. The 2008 Class Descriptions should be consulted carefully when entering wines for the AWO Club and Provincial Competitions. The Wine Judges will determine suitability of entries based on these approved 2008 AWO Competition Class Descriptions.

My best wishes for great success in the upcoming competitions.

John Peters
Chief Steward
john_peters@sympatico.ca

A "Sneak Peek" at the 2008 AWO Festival

The Other Hamilton Wine Club (OHWC) and the South Coast Wine Makers' Guild is pleased to host the 2008 Amateur Winemakers of Ontario Convention, with the theme "Building Wine Making in Ontario" featuring 16 different seminars in the tradition of building individual skills as well as one or two seminars on how to build your club and bring new members into our wonderful world of wine.

The dates are set for Friday June 6 through Sunday June 8 here in Hamilton at Mohawk College's main campus at 245 Fennell Avenue West. For a detailed map, please enter postal code L9C 7V7 into Mapquest.

Distances to Hamilton/Mohawk College are:

Toronto	65km
Waterloo Region	60km
Niagara Falls	85km
London	120km
Barrie	140km
Peterborough	190km
Windsor	290km
Ottawa	460km
Bob Gibbon's home	2km

Mohawk College offers an excellent convention venue, in a brand new atrium style facility called the "i-wing".



We have reserved a large block of rooms in the college's hotel style residence, just 200m from the convention space. The Residence offers guest suites with two separate bedrooms with double beds, kitchenette with full fridge, microwave, three piece bath, as well as phone and cable tv.

Friday night's kickoff showcase will be held at the residence featuring a huge bbq hosted by the South Coasters, who will have some very special beverages on hand for the launch.

For more information and a virtual tour, please visit:

<http://www.checkintothecentre.com/properties/hamilton/index.html>

For our dining needs, our meals will be served in the "Arnie" pub, shown below.



Watch for a posting on WineTalk soon for the full website with registration and full information.

AWO 2008 Convention Information:

AWOHamilton@hotmail.com

(905) 627-5100

4 - 44 King Street West, Dundas, ON L9H 1T7

South Coast Winemakers Guild

One of the clubs hosting the Hamilton festival is one of AWO's newest - the South Coast Winemakers Guild. The following is a brief introduction to the club:

The South Coast Winemaker's Guild is centred around the city of Simcoe in Norfolk County. This county has branded itself as Ontario's "South Coast" taking into consideration the south shoreline on Lake Erie running from Port Dover down past Long Point.

Our group is just one year old and has a diverse membership. They run in ages from college students (Niagara 's Wine Program) to retired folks and in experience from kits to master winemakers. Our mandate is to promote wine making, wine appreciation and education. We meet the second Sunday of each month at 3:00 PM on a rotation basis amongst our membership which is currently 12 individuals or couples. We are blessed living here in Norfolk County as we have a very strong agricultural base featuring fruit, tobacco and ginseng root. As the tobacco crops recede, the interest in grape growing is taking its place. We currently have, to the best of my knowledge, 9 commercial vineyards in place and by spring, 3 wineries will be open for business (with more in the planning stages).

The abundance of local fruit and grapes, gives us a chance to make wines from local sources and to grow along with the soon to be flourishing Norfolk wine industry.

We are looking forward to working with the Other Hamilton Wine Club, to put on a great AWO Conference in June and look forward to seeing all of you there!

GAP'S WINE CORNER

CREATING A WINNING CLUB



Introduction:

As we are all aware, the KW Winemaker's Guild has consistently been a top winemaking club in the AWO over the years. I would like to outline here, some of the procedures and methods that our club utilizes to maintain a high level of

achievement, in the

hope that other clubs may adopt one or more of our methods to improve their level of expertise. I understand that many clubs are more of a "social" nature and others have their own methods. However, perhaps you may gain some insight from the following.

Here are some of our methodologies that the KW Winemaker's Guild uses to achieve success.

Winemaking equipment: our club either individually or as a group have the following equipment to increase the possibility that we make the best wine possible: refractometer (measuring brix), ph meter (absolutely necessary to understand winemaking), mechanized crusher-destemmer (convenient and efficient), bladder press (more even pressing of the grape must, therefore less bitters and more yield, as well as control of pressure), filtering system including sterile filtering equipment (to prevent re-fermentation and/or unwanted malo), accurate SO₂ measurement (Rebelin system which is by far the most accurate system for the amateur winemaker) as well as all of the common equipment such as carboys e.t.c..

Our objective is to eliminate errors in winemaking by having the best equipment available (within our cost limits) and therefore achieve the highest level of success possible

Mentoring system: any new member to the club is assigned a “mentor” (someone in the club who has experience and knowledge). The mentor monitors all of the new winemaker’s activity so as to ensure that mistakes aren’t made and that the new member is successful immediately. New members are usually in “awe” of the amount of technical knowledge that is necessary to make good wine and hence, someone to monitor and ask questions to is very important to building their level of confidence and skill. Without this system we have found that they will lose interest as they become overwhelmed with the technical knowledge necessary to make quality wine. This fast-forward mentoring system has resulted in exciting new members who invariably score medals in their very first AWO competition

Club projects: our club has at least one or more club projects each year. The new members, as part of the project, are ensured that they are successful in their first venture into winemaking, and, with the information shared during the project they gain a lot of knowledge and confidence in their winemaking skills. As the new members acquire more knowledge over the first and second year, they are then asked to be a cellarmaster of a club project (e.g. 225 litre barrel of Cab for instance) which, with that responsibility, accelerates their knowledge curve and brings them up to the level of expertise of other members of the club.

Encouraging new members to compete in our club competition and at AWO: even new members in their first year are encouraged to compete at the club level and hopefully qualify to the provincials. The wine judge’s feedback alone is worth the effort of the new member to increase their winemaking skills. Then, if they qualify for the provincials they seem to escalate to a higher level of interest in winemaking.

A common winemaking area: presently we are using a storage shed offered by one of our club members. All grapes/juices are brought there to be crushed/destemmed/pressed. This common winemaking place is a perfect venue to share knowledge (especially for new members). After the crushing/destemming and the pressing the next day, the individual winemaker can take his wine home in pails to continue making the wine on his own. However, a club project (as per above) remains at the common storage site to be dealt with by all members of the club. We find that this common area of winemaking is crucial to share and gain knowledge with all members of the club and therefore, very important in making the best possible product. The social camaraderie and “bonding” of the club members is an added bonus.

Start with quality product: As they say “you can’t make a Ferrari out of Volkswagen parts”. Similarly getting the best grape product available will ensure that you produce the best product in the end. Sources we have are:

- 1) two or three growers in Niagara that we can rely on and have established longstanding relationships with
- 2) Central Valley C.A. product via Borsellino’s in Toronto and
- 3) Peter Brehm (premium frozen juice product from California/Washington/Oregon) product.

Encourage members to become specialists in various wine categories: We try to cover all of the wine classes in AWO. In that it is a very difficult task for an individual winemaker (see next issue’s article on Individual Success at AWO), we try to encourage our club members to specialize in certain classes. As that winemaker becomes more knowledgeable in his “classes” he shares that knowledge with other members of the club thereby increasing the level of knowledge of all members of the club in all of the wine classes.

Acquiring new members: this has been an ongoing problem with AWO over the years. That is, why are there thousands of “kit” winemakers and our membership at AWO is at a virtual standstill? Well, the KW Winemaker’s Guild generally has the same problem but manages to get its’ members from one of two sources:
1) interested friends of the present members (especially when those friends recognize the quality of the wines)
2) advertising: our local newspaper is distributed to approximately a half million subscribers. During the grape season why not call the local paper and have them do a photo-shoot of a crushing/pressing? Newspapers often jump at an opportunity to cover local winemaking. Then, with appropriate information in the news article interested prospective winemakers call/email the club and presto you have a new keen winemaker. Many of KW Winemaker’s Guild’s members (e.g. John Tummon) have been acquired in this manner.

In sum, the philosophy of our club is to strive for excellence. That, along with the procedures above, have allowed us to continually produce fine winemakers. Hopefully, some of the info here will help benefit your own club. Happy winemaking!

Don Panagapka

Fish Eggs and Sparkling Wine

Although Champagne and caviar are a traditional pairing, with the crisp acidity of the wine providing an excellent match for the caviar’s delicate flavour, the fish eggs in the article’s title does not refer to caviar. It is something a little more prosaic, but perhaps equally interesting for the home winemaker, yeast encapsulated in calcium alginate for use in making sparkling wines. The calcium alginate casing allows the wine sugars to come in contact with the enclosed yeast but doesn’t allow the yeast cells out into the wine.

Scott Labs actually offers four different encapsulated wines, all designed for different winemaking purposes. These yeasts were developed by ProEnol in collaboration with Lallemand:

- ProRestart 43 is designed for restarting stuck or very sluggish fermentations. Uvaferm 43 is encapsulated within the calcium alginate to allow for easy removal from the must when fermentation is finished. Uvaferm 43 is a very strong fermenter, even in high alcohol and high SO₂ levels. It outperforms such strong fermenters as EC1118, K1-V1116 and DV10. It is primarily recommended for restarting stuck fermentations in red wines.
- ProRestart DV10 is designed for restarting stuck or very sluggish fermentations in white wines. DV10 is known for being able to ferment well in low pH and high SO₂ environments. It has also been known to ferment up to 18% alcohol. It is a very clean fermenter maintaining varietal characteristics.
- ProDessert BA11 is designed for the production of dessert wines by stopping fermentation at the desired residual sugar level by removing the yeast completely at that time. This method avoids the need for high SO₂ levels, cooling the must to arrest yeast action and then sterile filtration. BA11 was chosen for its ability to release fruity character in late harvest and ice wine must.
- ProElif DV10 is designed for secondary fermentation in the bottle to produce sparkling wines. This eliminates the need for riddling to be able to disgorge the spent yeast completely. Simply turn the bottles upside down, freeze the neck with the yeast capsules and disgorge. DV10 was chosen for its ability to produce clean sparkling wines with good varietal character.

A number of Peterborough area winemakers had the opportunity to experiment with ProElif DV10 last year when Larry Paterson bought a kilogram from Scott Labs. Larry tried it on a number of white base wines with very good results. Larry has an article about his ProElif

trials on his website. I tried it on a couple of small batches of Riesling and one of Vidal.

It is very simple to use - just add about 1.5 grams of ProElif DV10 to a bottle of base wine that has had enough sugar added to provide carbonation from between four to six atmospheres (approximately 60-90 lbs\sq. in.). I prepared a sugar solution using table sugar and distilled water. This had two advantages - it ensured that the sugar would be completely and evenly dissolved in the base wine and it allowed me to reduce the alcohol level in the base wine to about 11% so that the finished sparkling wine was about 12.5%. I found it easiest to mix up a gallon of the base wine with the sugar syrup before putting it in clean sterilized bottles and adding the encapsulated yeast. Although ProElif DV10 was originally developed to help make riddling easier for commercial wineries, the real advantage for home winemakers is that you can do away with the riddling process completely if you don't mind leaving the last centimetre or so of wine that contains the yeast capsules in the bottle, much as you would do with homebrew beer that is carbonated in the bottle..

One thing that you should be careful with is the free SO₂ level. Both of the Riesling blends were at about 20 ppm SO₂ and I didn't have any problem getting them to ferment within a couple of months. The Vidal was a finished wine that had about 35 ppm SO₂ and I couldn't get it to ferment at all.

The Riesling blends were very clean with very little of the yeasty, bready character normally associated with Champagne when they were first tasted at the three month mark. A half-bottle that we opened recently had more of that toasty, yeasty characteristic.

Since then, I have used ProElif DV10 on a number of different base wines. As long as the SO₂ level was below 20 ppm, I got good carbonation and, with time, some of the bready, yeasty character normally associated with

method Champagnoise sparkling wines. The one problem I found is that if you started with a really acidic base wine, because you are allowing the the wine to ferment to complete dryness, the finished sparkling wine was a little too tart. This of course could be solved by disgorging and adding a little sugar syrup to the finished wine, but I was trying to avoid having to disgorge.

Although I have also used the club carbonation unit to produce very drinkable sparkling wines, I think that ProElif DV10 has a few advantages that you don't get with the carbonation unit:

- you can do smaller batches, a gallon or less if you want, making it easier to experiment with different blends of base wines;
- you can produce more of the yeasty character the longer you leave the yeast in the bottle; and,
- I found the process to be less messy if you don't bother disgorging the encapsulated yeast.

Since this article was first written, I have also experimented with using a little ProElif to ferment a strawberry-rhubarb wine that I wanted to leave a little off-dry. I put the encapsulated yeast in a muslin bag (normally used to hold hops during the boil when making beer). When the wine had reached the residual sugar level that I wanted, I removed the bag with the yeast and the fermentation stopped. I added sulphite and filtered and the wine has remained still and clear for over three months now. Being a bit of a skeptic, I'm going to wait a little while yet before bottling, but it certainly looks like this technique could be used on a dessert-style wine.