



# AWOnews

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

Produced by the Amateur Winemakers of Ontario  
Spring 2009 - Volume 51

## Executive 2008/09

**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*

**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** - Jim Lloyd

*jiml5@nexicom.net*

**Director-at-large** - Winston Spratt

*winnyathome@sympatico.ca*

**2009 Festival Chair** - Alan Johnson

*ajohnson44@cogeco.ca*

## In This Issue

- President Bob Gibbon outlines the changes to the AWC competition that will mean that AWO members will have the opportunity to send more entries to the AWC this year.
- Carole Frankow has provided information on how the club judging went for 2009. Carole is always interested in getting feedback on how well judging for their club competition went.
- There is one proposed rule change to be discussed at the 2009 AGM. The proposed change to allow retired professional winemakers to compete in the AWO is provided.
- A reminder that all clubs should have at least one member with Smart Serve training and that costs for that training will be covered by the AWO Executive.
- An invitation to share your favourite, or least-favourite if you like, wine-related Internet site. I've provide a few suggestions to get things started
- The 2009 Festival committee has provided registration and accomodation information for the 2009 Festival. Time is running out if you haven't registered already. It looks like it will be another very enjoyable Festival.

## ***President's Corner***

Spring is officially here even though it's cold and windy outside. With the change of season, comes our competition and convention. Here's hoping your wines do well at the judging at Brock.

Every year the best of Ontario's wines are eligible to be entered into The Amateur Winemakers of Canada (AWC) competition. Last year, over 70 wines from Ontario were shipped to Wolfville, NS to compete against the best in Canada. Results are at <http://littlefatwino.com/awc2008results.html>. The AWC has made a number of changes in the past year to their annual competition. The number of classes has been increased to 25 and the total number of entries has been tied to the size of the provincial organization. This means that twice as many wines (up to 156) from Ontario will be eligible this year for the AWC competition. As eligibility is based on your standings at the AWO competition, an application form and instructions will be included with your medals for all eligible wines. The cost will be \$15.00 per bottle.

The AWC classes (<http://littlefatwino.com/aecclasses.html>) are not identical to ours, so it is doubly important to have the wine information accurate on the entries to AWO. If you feel your Ontario entries will do well this year, I would suggest you have the wines available to be collected at the convention. The deadline for submitting wines will be July, 2009.

## ***Editor's Notes***

We are heading into the fun part of the annual AWO cycle. Club competitions are now completed and the AWO competition will be judged shortly at Brock University. Once again I think we have set a new record for the number of entries, even with the increased cost per entry.

The AWO Festival - Amateur V.Q.Eh! is coming up at the end of May at Niagara College. It looks like the organizing committee has come up with a very interesting and varied agenda. The Festival is always a great time to meet old friends, make new ones and learn something new about the art and science of wine making. The registration and seminar information is provided in this newsletter if you haven't registered already.

Speaking of AWO Festivals, the Executive is still looking for a club (or clubs) that is willing to take on the 2010 Festival. The Festival is one of the key events for AWO members and we really need someone to volunteer to take it on. This is a good opportunity for you to have seminars and speakers that you've always wanted to see at an AWO Festival. In addition, its also a good way for your club to raise some money for itself. Our club was able to purchase a crusher-destemmer, carbonation unit and other equipment from the profits of Festivals that we have co-hosted. Please contact Bob Gibbons or myself if you are interested in hosting 2010.

## ***2009 JUDGING CO-ORDINATOR REPORT***

### **For Amateur Winemakers of Ontario & Wine Judges of Canada**

Another successful year of AWO Club Competitions concluded on March 29 & once again I want to thank all the Judges for giving generously of their time & expertise. I appreciate the efforts made by the club reps & competition hosts to make these events run smoothly.

A brief summary for both organizations (my advance apologies to those of you who wear more than one hat since you'll be hearing this several times):

Historically, our hobby has thrived in recessionary times but many clubs have been unable to attract new younger members to carry on from the older members who no longer want to make much wine. The number of clubs continues to gradually decline & our total membership currently stands at 397, including Members at Large. This is a net loss of 24 members from last year.

- 29 of the 35 AWO clubs were judged between February 7 & March 29, requiring a total of 59 judges (last year was 32 out of 37 clubs & 61 judges). The 6 remaining clubs historically judge their own or choose not to compete. Unfortunately the Hamilton Wine Circle & Wine Express have disbanded & several others are shaky.
- Most clubs again requested judges from their own geographical area first to reduce judging costs. Of those 29 clubs, 10 needed only a single judge but 3 clubs requested 5 or more judges. The average was 2.
- Wherever possible, I tried to find at least one judging opportunity for each WJC judge. Of the 32 active Ontario judges, 3 did not have any assignments due to last minute illness or commitments. Rodney Nicholson has resigned from judging but we were pleased to welcome Alan McClelland back to the group.
- As you probably know, our Chief Steward John Peters is retiring after this competition after many years of selfless service. He will be truly missed! Steve McDonald is working with John this season & will take over the position.
- Reimbursement of mileage for the judges was revised to be .30 / km round trip with no mileage charge for competitions 25 km or less in total.
- Entry fees remained at 2.00 per bottle for the first 40 wines single judged & 3.00 for additional bottles, but these fees will be increasing in 2010.
- The entry fee for the Ontario competition is now 15.00 due to rising costs to hold the weekend long judging at Brock University. Entry fees for the Canadian Competition will be 15.00 also.
- There is definite value in continuing to encourage clubs to have a pre-judging (with or without a qualified judge) to weed out those entries that are faulted & not really worth putting into competition. Screening entries at the club level increases the overall quality of the wines that are ultimately judged & helps to reduce the workload of the judges.
- If your club rep or alternate or any email addresses change, **please let us know immediately**... Membership keeps track of the Club Reps & Alternates database & I'm tracking the Wine Judges of Canada information. The crucial part of this process is to get your club data & dues into the Membership Director BEFORE December 31 so our lists are as current as possible.

As always, I would appreciate any feedback (good or bad), ideas, suggestions etc on ways to improve the whole Club Competition experience. Thanks for your support!

Carole Frankow  
Judging Co-ordinator

## ***Proposed Rule Change***

There is one proposed rule change for the AWO competition proposed by Phillip Morris of the Press Agents. The motion for the proposed change is as follows:

‘That any former but retired professional wine makers who wish to make and enter wines to AWO competitions be permitted to do so. This is to be limited to making such wine in their home versus their former winery.’

## **Smart Serve**

In a previous newsletter, I indicated that the AWO Executive was prepared to cover the cost of at least one member from each club taking the Smart Serve program. The take up on this offer has been very poor. We'd like to emphasize once again that we strongly encourage all clubs to have at least one member who has taken this program. You can do it on the Internet and the AWO will cover the cost for the training. Please contact Bob Gibbons or myself if you or any member of your club is interested.

## **WWW - Wine and Winemaking on the Web**

Winston Spratt suggested that it might be interesting to have AWO members share their favourite wine or winemaking site on the Internet. The web can be a great source of information on a wide range of topics - however, it can also be a great source of misinformation as well. We'd like to hear about the sites that you have visited - the good, the bad and the ugly and I will include your thoughts in future issues of the AWONews.

To get things started, I'll provide a few that I think are worthy of a visit:

**Viticulture and Enology at UC Davis** ([www.wineserver.ucdavis.edu](http://www.wineserver.ucdavis.edu)) - This is the site of the Department of Viticulture and Enology at the University of California at Davis, one of the best known university viticulture and winemaking programs and one of the original academic winemaking sites. This site provides a wide range of information about the program at UC Davis, the research that faculty is involved, a downloadable amateur winemaking manual and a range of links to other useful winemaking sites.

**Able Grape** ([www.ablegrape.com](http://www.ablegrape.com)) - This is not a website per se but rather a specialized search engine that is focused on wine and winemaking. Similar to Google or Yahoo you enter your search term and the site provides a list of websites that most closely fit that term. The difference with Able Grape is that it is filtering those terms with an emphasis on wine or winemaking. You get a lot fewer sites returned but generally there are more useful sites in that smaller number. I find that it speeds up searches if I'm looking for something wine specific. Specialized search engines are common in scientific and academic areas but this is the first one that I've found that is wine specific.

**Wine Library TV** ([www.tv.winelibrary.com](http://www.tv.winelibrary.com)) - This is the video blog of Gary Vaynerchuck, who calls himself "the most passionate wine enthusiast on the Internet". If you watch any of his daily videos, I think you'll find the description fairly accurate. He certainly puts his heart and soul into his show. One episode that you might find instructive and entertaining is #148 where he talks about how to train your wine palate. This is something a little different.

**Nat Decants** ([www.nataliemaclean.com](http://www.nataliemaclean.com)) - This is Winston's contribution to this article as well as providing the original suggestion. Nat Decants is the site for the Ottawa-based wine writer Natalie MacLean. The site has regular wine reviews and a free newsletter. Lots of good information about LCBO Vintages offerings written in a very entertaining style. She has a very interesting food and wine matching widget available to download from the site.

I look forward to getting lots more good tips for sites to visit that I can include in future newsletters. E-mail your suggestions to me at [awonews@sympatico.ca](mailto:awonews@sympatico.ca).



**AMATEUR V.Q.EHI**  
**AWO CONFERENCE 2009**  
**May 29-31, 2009**  
**Niagara College (Niagara-on-the-Lake Campus)**



Niagara-on-the-Lake Amateur Vintners and Niagara Vine to Wine clubs invite you to attend "**Amateur V.Q.EHI**" in the original home of Ontario V.Q.A.wines - Niagara-on-the-Lake. We are putting together a program of seminars, tours and events that should appeal to advanced and beginner Winemakers as well as spouses. Wine for the meals is being prepared by our members from recent vintages of Niagara's finest – including the excellent 2007. When planning your "**Showcase of Club Wines**" display, try to plan around our theme: "**Canadian EHI**" There will be a prize to the club with the best display, **EHI** So go for it!

The package prices are comparable to that of recent years. (See Registration Form)

You will see in the included "**Seminar Sessions - Descriptions and Leaders**" that we are planning sessions which draw upon the abundant expertise in the Niagara Region. Winemakers from several wineries - established & new; professors from Niagara College and CCOVI, Brock University as well as a few AWO specialists.

Is this your first AWO Conference? This is the one for you. Participate in **Wine Making 101** to get an overview of making wine in your own home! This is a package for potential members as well, **EHI**

Don't forget the Saturday Dinner. After we dine and give out some Medals, we will dance to the sounds of "**Old Plank Road**".

Finally there are tours to wineries on the Beamsville Bench and in Niagara-on-the-Lake. We even have a bus to Niagara-on-the-Lake for shoppers, **EHI**

**Niagara College is easy to find. Take Glendale Avenue Exit (38A) from the QEW Niagara. Follow the signs to the College.**

**Accommodations should be booked directly as follows:**

**Niagara College Residence & Conference Centre** – Stopped booking rooms as of April 1. Rooms already booked are .. booked!

1. **White Oaks Inn & Conference Centre & Spa** - holding 30 rooms for us until May 1. Contact them directly at: <http://www.whiteoaksresort.com> or by calling 1-800-263-5766. Special rate \$125.00 double per night plus tax. Code is WINE.
2. **Garden Hilton Hotel, 500 York Road** - holding 15 King rooms and 15 2-Queen rooms until May 1. Contact them directly at (905)984-4200 [www.hiltongardenniagara.com](http://www.hiltongardenniagara.com) . Special rate \$119.00 double per night plus taxes. Quote "AWO".

***Be sure to tell them that you are attending the AWO Conference 2009.***

We intend to confirm by Email whenever possible. Otherwise please provide a stamped self-addressed envelope.

***There are many things to do in this dynamic part of Ontario apart from wine-related activities:***

- Niagara Falls – one of the Natural Wonders of the World
- The world renowned Shaw Festival. Order early at [www.shawfest.com](http://www.shawfest.com) 1(800)511-SHAW
- The Butterfly Conservatory at the Horticultural Gardens [www.niagaraparks.com](http://www.niagaraparks.com) (905)356-2241
- Bird Kingdom – A Tropical Adventure [www.niagarafallsaviary.com](http://www.niagarafallsaviary.com) 1(866)994-0090
- Picturesque Port Dalhousie on Lake Ontario
- Shopping in Niagara-on-the-Lake [www.niagaraonthelake.com](http://www.niagaraonthelake.com) (905)468-4263
- Many historical points of interest [www.niagara.com/~parkscan](http://www.niagara.com/~parkscan) (905)468-4257
- There are several wonderful Golf Courses in the area.
- We have negotiated with the **Niagara Waters Spa** at Niagara College (905)641+2252 to be open for you to enjoy - at an additional expense **EHI Check the last page!**

Keep an eye on the AWO website for updates and information about "**Amateur V.Q.EHI**" and other associated activities. If you have any questions - Email us at [AmateurVQEH@yahoo.com](mailto:AmateurVQEH@yahoo.com) Telephone (905)468-8972 We look forward to hosting you in the Niagara Region.

**Amateur V.Q.EHI,**  
**AWO Conference 2009**  
**May 29-31, 2009 - Niagara College**



**AMATEUR V.Q.EH!**  
**AWO CONFERENCE 2009**  
 May 29-31, 2009 - Niagara College, Niagara-on-the-Lake



**REGISTRATION FORM**

Please complete ONE form per person and print clearly. Photocopy as required.

Registration # \_\_\_\_\_ Office use, only. *EH!*

Member's Last Name: \_\_\_\_\_ First Name: \_\_\_\_\_

Address: \_\_\_\_\_ Apt: \_\_\_\_\_

City: \_\_\_\_\_ Postal Code: \_\_\_\_\_

Telephone: \_\_\_\_\_ Email: \_\_\_\_\_ Club: \_\_\_\_\_

ACCOMPANIED BY: Last Name: \_\_\_\_\_ First Name: \_\_\_\_\_

*Package prices are reduced until May 1. Registrations **POSTMARKED AFTER MAY 1st** will be charged at the full price.*

PACKAGE (All packages include Club Showcase of Wines)	BEFORE MAY 1	AFTER MAY 1	TOTALS
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If the packages, below, do not meet your needs, please contact us [AmateurVQEH@yahoo.com](mailto:AmateurVQEH@yahoo.com)

<b>NIAGARA V.Q. EH!</b> (BBQ, Seminars, Lunch, Sat. Banquet, Awards Brunch)	X \$190	x \$200	\$
<b>BEAMSVILLE V.Q. EH!</b> (Seminars, Lunch, Sat. Banquet, Awards Brunch)	X \$150	x \$160	\$
<b>ST DAVIDS BENCH V.Q. EH!</b> (Saturday Seminars, Lunch, Banquet, )	X \$130	x \$140	\$
<b>NOTL V.Q. EH!</b> (Seminars, Lunch, Awards Brunch)	X \$100	x \$110	\$
<b>WINEMAKING 101, EH!</b> (Seminars, Lunch)	X \$ 75	x \$ 85	\$
<b>SHORT HILLS BENCH</b> (Awards Brunch ONLY)	X \$ 30	x \$ 40	\$
<b>EATING V.Q.EH! – ALL MEALS ONLY</b>	X \$120	X \$130	\$
<b>OFFICIAL T-SHIRT</b> <b>MALE S M L XL</b> <b>FEMALE S M L XL</b>		X \$20	\$

<b>A.W.O. MEMBERSHIP</b> (for AWO non-members ONLY)		X \$ 10	\$
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<b>TOTAL</b> (cheque enclosed)	\$
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Please mail with your cheque, made payable to "**NOTL Amateur Vintners**" to:



**Al Johnson, Registrar, PO Box 992, VIRGIL, ON, L0S 1T0**

We intend to confirm by Email.      For Post, please enclose a stamped self addressed envelope.



Name \_\_\_\_\_

Club \_\_\_\_\_

 <b>Seminar Choices</b> 			
Please place the Seminar Code for your <u>1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup></u> choice for each time.			
TIME	1 <sup>ST</sup> CHOICE	2 <sup>ND</sup> CHOICE	3 <sup>RD</sup> CHOICE
9:00 am			
10:30 am			
2:00 pm			
3:30 pm			

**PLEASE GIVE US AS MUCH FLEXIBILITY AS POSSIBLE.  
PROGRAM SUBJECT TO CHANGE.  
THE EARLIER YOU SEND YOU REGISTRATION, THE BETTER CHANCE OF  
GETTING WHAT YOU WANT, *EH!***



## SEMINAR & TOUR SELECTIONS

Please make your choices on the Seminar Choices Form

Seminar placement will be assigned in the order that **REGISTRATION FORMS** are received.

Mark your first, second and third preferences for each period.

Programme is subject to change and adjustments may be made at check-in.

Surcharges will be collected at the Registration Desk upon check-in.



TIME	TASTING	WINEMAKING		TECHNICAL	TOURS
9:00 am	<b>TA-01</b> <b>Ice Wine</b> Jamie Macfarlane, winemaker The Ice House Winery	<b>WM-01</b> <b>Making a Bench Riesling</b> Brian Schmidt, winemaker Vineland Estates Winery	<b>WM-11</b> <b>Finishing Your Wines</b> Natalie Spytkowski, winemaker Rosewood Winery	<b>TE-01</b> <b>Lab Analysis of Wines in Progress</b> Dr. Tom Schultz, professor Niagara College	<b>TR-01</b> <b>Beamsville Bench Winery tour</b> Peninsula Ridge Winery Thirty Bench Estate (time permitting)
10:30 am	<b>TA-02</b> <b>Pairing Wine &amp; Food</b> Linda Bramble, wine writer Professor CCOVI – Brock University	<b>WM-02</b> <b>Making Cabernet Franc</b> John Tummon, winemaker Kacaba Winery	<b>WM-12</b> <b>Everything you wanted to know about BARRELS!</b> Ivan Saic, Cooper Stoney Creek Cooperage	<b>TE-02</b> <b>Biochemistry of Wine</b> Debbie Inglis, professor CCOVI – Brock University	
Noon	<b>LUNCH – GUEST SPEAKER, CHRISTOPHER WATERS – COLUMNIST, EDITOR, VINES MAGAZINE</b>				
2:00 pm	<b>TA-03</b> <b>What! Amarone Style Wines in Ontario? (\$10)</b> Len Crispino, winemaker Foreign Affair Winery	<b>WM-03</b> <b>Making Sauvignon Blanc</b> Rob Powers, winemaker Creekside Estates Winery	<b>WM-13</b> <b>Cool Climate Gamay</b> Jeff Innes, winemaker The Grange of Prince Edward County	<b>TE-03</b> <b>Winemaking 101</b> <b>A Beginner's Guide to Home Winemaking</b> Terrence van Rooyen Professor, Applied Oenology Niagara College Teaching Winery	<b>TR-02</b> <b>ECO-friendly Winemaker Tour</b> <i>Frogpond Estates</i> (Organic) <i>Southbrook Estates</i> (ECO friendly) <i>Stratus Estate Winery</i> (time permitting)
3:30 pm	<b>TA-04</b> <b>Wine &amp; Chocolate (\$10)</b> Steve Gunning, President Wine Judges of Canada Sue DeGrandis, chocolatier Belgian Chocolate	<b>WM-04</b> <b>Sparkling Wine Production</b> Herb Jacobson, winemaker 13 <sup>th</sup> Street Winery	<b>WM-14</b> <b>Pinot Noir &amp; Chardonnay (\$10)</b> Thomas Bachelder, winemaker Le Clos Jordanne Estates		<b>TR-03</b> Shoppers Tour to Niagara-on-the-Lake.
4:30 pm	<b>AWO ANNUAL BUSINESS MEETING – AWO Executive and Club Reps</b>				





## SEMINAR SESSIONS & TOURS

### Seminars, Descriptions and Leaders

**Subject to Change.**



**Some seminars have a surcharge which will be collected at Registration desk, *EHI***

TASTING	CODE-TIME	LEADER(S)	DESCRIPTION
Ice Wine	TA-01 9:00 am	Jamie Macfarlane, Winemaker – The Ice House Winery	Internationally, Ice Wine is what we are known for in Ontario. Jamie <u>only</u> makes this luscious libation. Get a few hints and taste a few sips, <i>EHI</i>
Pairing Wine and Food	TA-02 10:30 am	Linda Bramble, Wine Writer, CCOVI-Brock	It is always a challenge to know what wine with what food! You will try different foods with different wines and learn how to make good pairings.
What! Amarone style wines in Ontario?	TA-03 2:00 pm	Len Crispino, Winemaker Foreign Affair Winery	Len will discuss the methodology of creating these very intensive (and expensive) wines in the Ontario setting. The tasting of these “high-end” wines will accompany the seminar. <b>\$10 surcharge</b>
Wine & Chocolate	TA-04 3:30 pm	Steve Gunning, President Wine Judges of Canada and Sue De Grandis, Belgian Chocolatier	<b>Limited Seating</b> You will learn about the growing of cocoa and production of quality chocolate. Then be led on a tasting - pairing wines with different types of chocolate. <b>\$10 Surcharge</b>
WINEMAKING	CODE-TIME	LEADERS	DESCRIPTION
Making a Bench Riesling	WM-01 9:00 am	Brian Schmidt, Winemaker Vineland Estates Winery	Brian will discuss terroir, yeast selection, fermentation procedures and managing residual sugars. Of course you will get to taste some of Vineland Estates’ finest, <i>EHI</i>
Finishing your Wines	WM-11 9:00 am	Natalie Spytowsky, Winemaker – Rosewood Estates Winery	Natalie will be using one or two different fining agents to assist in finishing wines to a high calibre. She will use some 2008 vintage wines to demonstrate.
Making Cabernet Franc	WM-02 10:30 am	John Tummon, Winemaker – Kacaba Winery	Cabernet Franc is the darling Bordeaux grape in Ontario. John will walk you through his approach to making top-quality wines from this grape. Of course you will get to taste some also, <i>EHI</i>
Barrels - Anything you want to know?	WM-12 2:00 pm	Ivan Saic, cooper - Stoney Creek Cooperage	Ivan will deconstruct a barrel to demonstrate how a barrel is made. Use and maintenance will also be discussed.
Making Sauvignon Blanc & Shiraz	WM-03 2:00 pm	Rob Powers, Winemaker Creekside Estates Winery	Rob will discuss making Sauvignon Blanc and Shiraz -- “Risks in the vineyard and Rewards in the winery”. You’ll get to taste some of his award-winning wines too.
Cool Climate Gamay	WM-13 2:00 pm	Jeff Innes, Winemaker The Grange of Prince Edward County	Prince Edward County is one of Ontario’s most challenging grape-growing areas. Jeff will explain how he produces award winning Gamay Noirs there. Of course you’ll taste some too!
Sparkling Wine Production	WM-04 3:30 pm	Herb Jacobson, Winemaker 13 <sup>th</sup> Street Winery	Herb will guide you through the steps to making your own celebratory bubbly from the vineyard to the bottle in the “methode champenoise”. You will also get to taste some of Herb’s finest as well as some other commercial examples.
Pinot Noir & Chardonnay	WM-14 3:30 pm	Thomas Bachelder, Winemaker – Le Clos Jordanne Estate Winery	Pinot Noir and Chardonnay are the mainstays of the Burgundy region of France. Thomas makes wines reputed to be as good! Learn how he does it! A tasting too! <b>\$10 Surcharge</b>
TECHNICAL	CODE-TIME	LEADERS	DESCRIPTION
Laboratory Analysis of wines in process	TE-01 9:00 am	Dr. Tom Schultz, Professor Niagara College	Learn how to test for acid levels and sulphite (free and total). Then be able to interpret and make use of the results. The opportunity for hands-on skills will be available.
Biochemistry of Wine	TE-02 10:30 am	Debbie Inglis, Professor CCOVI Brock University	Debbie will discuss juice/wine chemistry, with an eye to target parameters. You will get to know what to be mindful of and how to correct for sub-optimal juice chemistry values.
Winemaking 101	TE-03 2:00 pm	Terrence van Rooyen, Prof Applied Oenology Niagara College Teaching Winery	This is a chance for new members and <u>potential</u> members to learn the basics as well as taste wines made by the students in the “ <b>Winery &amp; Viticulture Studies</b> ” program at the College.

**Don’t forget to check out the Tours on the next page, *EHI***



# SEMINAR SESSIONS & TOURS - Continued

## Seminars, Descriptions and Leaders

Subject to Change.



Some seminars have a surcharge which will be collected at Registration desk, **EHI**

TOURS	CODE-TIME	LEADERS/LOCALES	DESCRIPTION
Beamsville Bench Winery Tour and Tasting	TR-01 9:00 am	Peninsula Ridge Estate Winery; Thirty Bench Estate Winery (if time permits)	You will take a "winery sight-seeing tour" of the Beamsville Bench countryside. Your main destination will be Peninsula Ridge Estates where you will take an informative and <i>tasty</i> tour of this excellent winery. Time permitting; we will visit Thirty Bench Estate Winery for a tasting.
ECO-Friendly Wineries Tours and Tasting	TR-02 1:30 pm	Frogpond Estates - Organic winery Southbrook Estates - home of the "Purple Wall" Stratus Estate Winery (if time permits)	You will visit and learn about the ways that the wine industry is trying to "go green", <b>EHI</b>
Shoppers Delight	TR-03 1:30 pm	Travel <u>with</u> the TR-02 group.	You will be taken to Niagara-on-the-Lake and given time to "shop till you drop!"



## Amateur V.Q. EHI GENERAL TIMETABLE



DATE	TIMES	EVENT
FRIDAY, MAY 29, 2009	4:00 pm	College Lobby: Registration opens and Accommodations are available at the Residence.
	5:00 – 7:00 pm	Outdoor Courtyard: Barbeque dinner with great food, <b>EHI</b> . Beverages provided by "Niagara's Best" brewery.
	8:00 – 11:00 pm	Cafeteria: <b>Club Showcase – Canadian EHI</b> Show off your club and mix and mingle with old and new winemaking friends. The best <b>Canadian EHI</b> Presentation will be recognized!
SATURDAY, MAY 30	7:00 am – 9:00 am	Complimentary Breakfast in the Residence lobby.
	9:00 – 11:30 am	<b>Morning Seminars</b> in the College. Actual rooms will be available in your Registration Bag. Morning Winery tour to "The Bench" <b>EHI</b>
	10:00 - 10:30 am	Hall Area – <b>Vendors Show</b> . Check out the latest winemaking stuff, <b>EHI</b>
	Noon – 1:30 pm	Cafeteria: <b>Sumptuous Lunch</b> with wines to match. Guest Speaker – <b>Christopher Waters</b> , Writer, Editor - Vines Magazine.
	2:00 – 4:30 pm 1:30 pm – Bus Tours	<b>Afternoon Seminars</b> in College. Afternoon Winery tour to NOTL wineries. Also the bus to NOTL for the shoppers!
	1:30 – 2:00 pm 3:00 – 3:30 pm 3:30 – 5:00 pm	Hall Area – <b>Vendors Show</b> . Check out the latest winemaking stuff.
	4:30 – 5:30 pm	<b>AWO Annual General Meeting</b> . Club Reps expected to attend. Room TBA.
	6:30 – 9:00 pm	Cafeteria: <b>Dinner</b> with even more Niagara Amateur wines. Some medals will be presented too!
SUNDAY, MAY 31	9:00 – 11:00 pm	Cafeteria: Dance till you drop to the music of " <b>Old Plank Road</b> "
	7:00 am – 9:00 am	Complimentary Breakfast in the Residence lobby.
	9:30 am – Noon	Cafeteria: <b>Annual Sunday Brunch</b> with bubbly. The remaining Medal Presentations - Champion Winemakers and Club Champions will be announced. Bring your cameras!!
	Noon	Pack up and head back to your home base. We hope you will have some great memories, and perhaps a few medals to take along, <b>EHI</b>

**Drive Safely, EHI See you in 2010.**



135 Taylor Rd., SS4  
Room E103  
Niagara on the Lake, ON  
L0S 1J0  
(905) 641-2252 ext. 4230

*Reservations are now being accepted for Spa treatments at the  
Niagara Waters Spa  
located at the Niagara-on-the-Lake Campus of Niagara College.*

**Conference Package: Niagara Escape** (2 ½ - 3 hours)

**\$52.00 + taxes**

- *Manicure* – hand & nail care, massage, polish
- *Pedicure* – foot and nail care, massage, polish
- *Basic Facial* – cleanse, exfoliate, extractions, customized treatment mask

Here at Niagara College our students benefit from instructors who have an abundance of knowledge on current trends and services available in the spa industry. These techniques are integrated into the curriculum which is taught to the students, leaving them with more tools than the average Esthetician graduate.

We are glad that you have chosen to support our program for your esthetic needs. We strive to provide you with the best quality service but we ask that you remember that we are students trying to perfect our craft.

As we are an educational spa, we cannot always guarantee that your service will have the same quality as an established spa. We are very sorry if this inconveniences anyone and hope that you take this into consideration when booking your appointment with us.

We look forward to servicing you!

## **RESERVATIONS**

**(905) 641-2252 ext. 4230**

Space is limited to 10 guests AM and 10 guests PM.

A minimum number of reservations must be received by **May 22** in order for the Spa to open on this date.

The Niagara Waters Spa is opening specifically for your event.

With this in mind, reservation transfers are allowed up to and including the day of your event.

**Cancellations after May 22 and no-shows will be billed in full.**