



# AWOnews

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

Produced for the Amateur Winemakers of Ontario  
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## AWO Executive - 2011/12

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## IN THIS ISSUE

- The President's Message
- Update: Festival 2012
- Free wine calculators
- An interview with Dave Johnson
- California wine fair invite

### Editor's Note:

My name is Gary Collins and I have been a member of Amateur Winemakers of Ontario for about 15 years.

I am also an active Judge in Wine Judges of Canada. Editing our newsletter is new to me, so any help you can give will be more than welcome. If you have any suggestions on content or articles you would like included, special projects your club is working on, or planning on working on but need help with, please pass them on to me. Something wine related going on in your neighbourhood that would be of interest to other members can also be published.

### 2012 Paul Dunseath Award:

The directors will be looking for nominations for this prestigious 2012 award.

The award is presented to someone who fits the criteria for "Outstanding Service to the AWO Association". Please submit the name nominee, his or her club affiliation and your reasons for the nomination.

## President's Message



We're now at the time of year when most AWO members are preparing for their club competitions, starting to do that last minute filtering, blending and bottling. On behalf of all the AWO members I'd like to send a big thank you to Carole Frankow, who has the unenviable task of scheduling judges for all the club competitions and trying to make sure that all the judges get at least one judging opportunity prior to the AWO competition. I'd also like to recognize all of our WJC judges who give up so much of their time to first of all become a judge and then to work hard to make sure that all of our wines are judged fairly, both at our club competitions and then at the AWO competition itself.

The AWO festival will be held in Peterborough this year at Fleming College on June 7<sup>th</sup> & 8<sup>th</sup>. I encourage all of you to plan on attending this year. Jim Lloyd and the rest of the Peterborough volunteers are planning a great line of seminars and other events for this Festival. Check out the preliminary information provided in this issue of AWO News.

Speaking of AWO festivals, we are still looking for volunteers to host the 2013 and 2014 events. Recent changes in format mean that it is much simpler for a club to put on this event. It is a great way to support the AWO and make a little money for your club. The bottom line is that if no clubs volunteer to host the event it doesn't happen. As one of the key activities of our organization, it is essential that we have clubs volunteer to organize and host the festival. There are a number of clubs who have either never hosted a festival or haven't done one in over ten years and it is time for one of them to step up and take on the 2013 or 2014 event.

Burton McClelland  
AWO President.



## WineMaker Magazine

The Feb/March issue of Peterborough.

will feature an AWO ad focusing on the Festival in

The April/May and June/July issues will profile AWO, in the hopes of attracting some of the 1700 **non-AWO** members in Ontario who subscribe to the magazine.

We might consider a 4th insertion in Aug/Sept to hit the winemaking season.

This is the first step in our campaign to increase our membership.

Way to go, Patti!!!

## BEST OF LUCK



To Mat Vaughan of the KW club is shortly moving into the Long Point / Burwell region hopefully to start a vineyard, in the expanding "South Coast area".

The wine industry in Ontario's sand plain, an area that includes Elgin, Oxford, Brant and Middlesex counties, is attracting more young people all the time. This industry will bring young talent to the area, as land is fairly cheap and the popularity of owning a vineyard grows among younger farmers in this former tobacco area.

The next goal of the "South Coast" winery association is to get a designation as an official wine-growing region; a step that will help in marketing the region to tourists.

To qualify, an area must have at least five wineries (the South Coast has eight) and 125 acres of grapes under cultivation. It is estimated another 10-20 wineries will open in the region in the next 15 years.



**Taste the World  
in Peterborough  
AWO Festival 2012**

Come sample wines from around the world, taste local foods from the Peterborough area and expand your winemaking skills at the 2012 AWO Festival in Peterborough on June 8 & 9, 2012 at Fleming College.

The 2012 Festival agenda is still being developed but the schedule below will provide a glimpse of what is being planned for this June.

**Friday, June 8, 2012**

5:00 to 8:00 – Check in and registration  
6:00 to 12:00 – Welcome social at college residence

**Saturday, June 9, 2012**

7:30 to 9:00 – Registration

| <b>Seminars</b> | <b>Room A</b>                           | <b>Room B</b>                                  | <b>Room C</b> |
|-----------------|---|--|---------------|
| 9:00 to 10:15   | Grapes from Chile<br>Charles Fajgenbaum | International Wine<br>Chris Wilton             | TBA           |
| 10:45 to 12:00  | Vines to Vintages<br>Oak Tasting        | Prince Edward County<br>Wines<br>Richard Karlo | TBA           |
| 12:00 to 1:15   |   | Lunch  |               |
| 1:15 to 2:30    | Grapes from Chile<br>Portofino          | TBA  | TBA           |
| 2:45 to 4:00    | Peller Group<br>TBA                     | Crosswinds Goats<br>Goat Meat and Cheese       | TBA           |
| 4:15 to 5:30    |   | AWO Annual General Meeting                     |               |
| 6:00 to 8:00    |   | Dinner and Awards Ceremony                     |               |
| 8:00 to 12:00   |   | Club Showcase                                  |               |

Stayed tuned for more information from the organizing committee as we firm up the agenda for the 2012 Festival.



Below you will find some helpful, easy to use calculators.

These will help you with your critical measurements and chemical additions taking much of the guess work out of play. Simply click on the link or copy into your WWW. Address line.



## **Downloadable**

### **Winemaking Calculators**

#### **Wine calculator (free)**

<http://mpesgens.home.xs4all.nl/thwp/winecalc.html>

#### **Features:**

- ✓ Calculate the amount of sugar that needs to be added to achieve a particular target SG or alcohol content in the finished wine.
- ✓ Calculate the SG or alcohol content that is attained by adding a particular amount of sugar to the must.
- ✓ Calculate acidity adjustments.
- ✓ Calculate the proportions, in which to blend two wines.
- ✓ Convert various measurements between the Metric, US and Imperial systems.

“Fermsoft Software for Winemakers”

Have free calculators and some products for sale - [Amphora Wine Log](#) (for sale)

#### **Sulphite Calculator (free)**

<http://www.fermsoft.com/sulphite.html>

#### **Features:**

- ✓ Calculates SO<sub>2</sub> contributions for Potassium Metabisulphite, Sodium Metabisulphite, or Sodium Bisulphite.

- ✓ Calculates for any form of sulphite (powder, tablets, or solutions).
- ✓ Calculates for any percentage solution.
- ✓ Calculates for any tablet weight.
- ✓ Batch size can be specified in liters, American gallons, or Imperial gallons.
- ✓ Sulphite additions are calculated in ml, g, tsp, tbsp, oz, and tablet number (depending on sulphite form used).
- ✓ Sulphite additions can be calculated for either total free or molecular SO<sub>2</sub> target levels.
- ✓ Default settings can be saved for greater ease of use (Windows version only).
- ✓ Supports international number formats.



#### **Acid Calculator (free)**

<http://www.fermsoft.com/acid.html>

#### **Features**

- ✓ Calculates increasing TA, using tartaric acid, malic acid, citric acid, acid blend or blending wine.
- ✓ Calculates decreasing TA using calcium carbonate, potassium bicarbonate, potassium carbonate, or blending wine.
- ✓ Calculates for any proportion of acid blend.
- ✓ Batch size can be specified in liters, American gallons, or Imperial gallons.
- ✓ TA can be expressed in g/L or %.
- ✓ Default settings can be saved for greater ease of use.

**Handy, Online  
Calculators:  
Under “Products”  
tab go to  
“Online  
Calculators”**



**<http://www.fermsoft.com>**

## **Hydrometer Corrector**

### **Description**

Hydrometers are calibrated for a particular temperature (usually 60F or 68F). Readings will be inaccurate if taken at a temperature that is different than the calibrated temperature. This calculator will determine the corrected reading based on temperature. It supports readings in either specific gravity or Brix and will work for hydrometers of any calibration.

## **Molecular SO<sub>2</sub> Calculator**

### **Description**

Total free SO<sub>2</sub> levels in wine are easily measured by the winemaker. However, molecular SO<sub>2</sub> levels are more difficult to measure directly. It is the molecular SO<sub>2</sub> that is responsible for protecting wine against spoilage. This calculator will determine the molecular SO<sub>2</sub> level of wine based on the measured free SO<sub>2</sub> level and pH.

## **Sulphite Calculator (Online Version)**

### **Description**

Sulphite Calculator can assist the winemaker in calculating the correct amount of sulphite to add in order to

achieve desired free SO<sub>2</sub> levels in wine. Many tables have been devised for this purpose; however these tables are relatively inflexible in that each table is normally designed for particular sulphite forms (e.g. 10% potassium metabisulphite solution). These tables may not correspond to the practices of the individual winemaker. With *Sulphite Calculator*, the winemaker can precisely define the sulphite source, sulphite form, and batch size. The software can then calculate the exact amount of sulphite required in order to obtain desired free SO<sub>2</sub> levels.

**Sulphite Calculator Online** provides most of the same functionality as the [downloadable version](#). In particular, the source code for the online calculator version 1.00 has been translated from version 3.00 of the downloadable calculator. Please read the [Sulphite Calculator Manual](#) or

## **Sulphite Table Generator**

### **Description**

Tables are often used as a reference when adding sulphite to wine. However, existing tables are static and may not meet the preferences and precision desired by the winemaker. This table generator allows the winemaker to enter his or her preferences in order to generate a custom table. The table can then be printed and used as a reference. The table values are calculated using the same algorithm as [Sulphite Calculator](#).

## **Specific Gravity to Brix Conversion Table**

### **Description**

Simply a table for moving from SG to Brix or vice versa



## WINEMAKER'S CORNER

AN INTERVIEW WITH DAVID JOHNSON OF FEATHERSTONE WINERY By Jennifer Hart



David Johnson

### What prompted you to get started in winemaking?

I got started back in the late 1980's making wine from kits in a store in a plaza. Then I wanted to make better wine, so I joined an amateur winemaking club in Kitchener- Waterloo and met a lot of really keen guys who visited the Niagara area every fall to get juice and grapes from Donna Lailey and Don Eastman. My winemaking improved dramatically and the Amateur Winemakers of Ontario (AWO) was a great learning ground. There is a history of AWO winemakers turning professional: Jim Warren (Stoney Ridge), John Marynissen (13th Street Winery, and Thirty Bench). My wife and I bought the 23 acre Featherstone site in 1999 and opened the tasting room in 2002.

### What trade-related accomplishment are you most proud of?

In 2003 I was the Grape King. This is a farming/viticulture award and you have to be nominated by a fellow grape farmer. The University of Guelph and the Grape Growers of Ontario come out to do a site inspection and make the award based on your farming and innovation.

### Do you have a mentor or a person who has influenced your winemaking and if so, why?

No one/single person has been my mentor but the Niagara industry is very tight knit and that makes it easy to ask for advice and get help from your colleagues. There is a tremendous sense of community and helpfulness.

### What unique experience or experiences do you think you have had because of your winemaking?

We had a visit from Paul Martin when he was Prime Minister and that was very exciting.

But more generally, the opportunity to be involved at every level of taking an agricultural commodity (raw grapes) and converting it into a finished product (wine) that people can enjoy is pretty rare.

### If you were talking to someone who didn't know anything about Ontario wine, what would be the key thing you would want to tell them?

I would want to tell them that by buying VQA/Ontario wine they participate directly in keeping Ontario farmers on farms, and farming. Everyone laments the spread of urban sprawl but the way to keep that at bay is to keep farmers profitable and to keep them farming. By buying Ontario wine, folks are able to drink excellent wines and participate directly in keeping the farming community healthy.

### FAQ's:

#### **Favourite Grape To Work With:**

Gewurztraminer. It is the most aromatic and the entire winery is perfumed with rose petal aromas when we work with it.

#### **Most Memorable Wine:**

our 2002 Gamay. It was intense and full bodied and remarkable; very much- not - like a Beaujolais Gamay from France

#### **Favourite Wine You Have Made:**

our Canadian Oak Chardonnay - we use only 5 rows of our Chardonnay, they go in Canadian oak barrels- made from wood that grew in an oak forest near Ancaster; and we let a wild yeast do the ferment. It couldn't be more local, or more unique...and it is delicious.

Reprinted with permission from Jennifer Hart. To read the entire **Ontario Wine Society Newsletter** click the link below

<http://www.ontariowinesociety.com/news/NewsletterJan-Feb12-%20Final.pdf>

# HELP WANTED Amateur Winemakers of Canada

**AWC President** - John Starr of the Amateur Winemakers of Nova Scotia has reluctantly agreed to the position of AWC President, only until the end of the 2013 competition. We need nominations for several board positions. Please, if you are interested or know of someone who might be, contact for information the new **AWC Treasurer**: Ivan Herbert [ivan7841@gmail.com](mailto:ivan7841@gmail.com) or

**AWC Liaison**: Patti Polfuss at [polfuss@rogers.com](mailto:polfuss@rogers.com).

**As Soon As Possible** it is essential that these positions be filled immediately so AWC as an organization can continue to grow and be viable.

**AWO Web Editor** - The AWO is looking for an enthusiastic member to be our Web Editor.

The key duties of this position are to gather new information for the AWO website, [www.makewine.com](http://www.makewine.com) and to keep the site updated on a regular basis. Web expertise is not necessary although it would be useful.

For more information contact the AWO Secretary Clive Woolner [cwoolner@sympatico.ca](mailto:cwoolner@sympatico.ca)

## CALIFORNIA WINE FAIR

2012 TOUR

TORONTO

Ticket Order Form

Participating Wineries



Kevin M. Johnson, Consul General of the United States and the United States Foreign Agricultural Service cordially invite you to attend the 2012 California Wine Fair.

*The California lifestyle embodies all the characteristics of a fine wine – vibrant, spirited and full of excitement. We invite you to drink in the famous, sun-kissed wine country of the Golden State and share our passion for liquid sunshine in the bottle.*

*Raise a glass to California and enjoy a unique opportunity to sample a wide selection of more than 400 premium wines from 100 of California's top producers. This is the largest tasting tour of California wines in Canada!*



DISCOVER CALIFORNIA WINES

### Event Details:

Date: Monday, April 2, 2012  
Time: 7:00 p.m. to 9:30 p.m.  
Place: The Fairmont Royal York Hotel  
Canadian Room  
100 Front Street West  
Toronto, ON

### Admission:

General Ticket Price \$ 70.00  
Wine Club Members \$ 65.00

### Ticket Reservations:

To reserve your space now, here's how to order:

Online: Visit [www.calwine.ca](http://www.calwine.ca)  
By Email: Scanned forms may be sent to: [calwine@sympatico.ca](mailto:calwine@sympatico.ca)  
By Mail: Send order form on right with payment to:  
The California Wine Fair  
1100 Burloak Drive, Suite 300  
Burlington, ON L7L 6B2

### For more information:

Phone: 1-800-558-CORK (2675)  
Email: [calwine@sympatico.ca](mailto:calwine@sympatico.ca)  
Web: [www.calwine.ca](http://www.calwine.ca)  
Facebook: CALIFORNIA WINES CANADA  
Twitter: @CALIFWINES\_CA

Name: \_\_\_\_\_  
Street: \_\_\_\_\_  
City: \_\_\_\_\_  
Province: \_\_\_\_\_  
Postal Code: \_\_\_\_\_  
Phone: (Bus) \_\_\_\_\_  
(Res) \_\_\_\_\_  
Email: \_\_\_\_\_  
Club Affiliation (if any): \_\_\_\_\_

### Charge

Mastercard  American Express  VISA

Card Number: \_\_\_\_\_  
Name on Card: \_\_\_\_\_  
Signature: \_\_\_\_\_  
Expiry Date: \_\_\_\_\_

### Number of tickets:

General Ticket Price \$70.00 x \_\_\_\_ = \$ \_\_\_\_\_  
Wine Club Members \$65.00 x \_\_\_\_ = \$ \_\_\_\_\_  
Total Amount: \_\_\_\_\_ \$ \_\_\_\_\_

### Please Check One:

Mail my tickets  
(for orders received before March 19, 2012)  
 Hold my tickets for pick-up at the event site.

- A Collar Full of Holes
- Anders-Lane-Jillson
- Baco Oldtime Cellars
- Bell Wine Cellars
- Barnett Lane Winery
- Bertrac Vineyards
- Birchtho
- Bits Vineyard
- Bogle Winery
- Bonny Glen Vineyard
- Bonterra Organic Vineyards
- Brown-Fortman
- C.G. Di Julio Vineyard & Winery
- CA Merit Wines
- Cameros Wine Company
- Chateau St. Jean
- Cliff Lacks Vineyards
- Cline Cellars
- Clos du Val Wine Company
- Constellation
- Conway Vineyards
- Crimson Wine Group
- Cuvaison Winery
- Davis Winery
- Dearfield Ranch Winery
- Delicato Family Vineyards
- Diageo
- Dieberg Family of Wines
- Domaike Chandon
- Don Sebastian & Sons
- Dry Creek Vineyard
- Duckhorn Wine Company
- Dutchman Crossing Winery
- E & J Gallo
- Ebanel Winery
- Educated Guess
- Elys Winery
- Etes Estate
- Esser Vineyards
- Esra de Creek
- Etude
- Ferrari-Carano Winery
- Fetzer Winery
- Fleurbaey Winery
- Flowers Vineyards & Winery
- Foley Estates
- Foppiano Winery
- Frederic Ford Coppola Winery
- Galante Vineyards
- Girola Ferrer
- Grinch Hill Estate
- Helen Family Wines
- Holtz Wine Cellar
- Hess Collection Winery
- Honig Winery & Winery
- Hope Family Wines
- Inchstone
- J Vineyards & Winery
- J. Loth Winery
- James Ludd & Son Vineyards
- Justin Vineyards & Winery
- Kanfield Jackson
- Kaninck Ranch Winery
- Kenneth Volk Winery
- Karwood Vineyards
- Landmark Vineyards
- Laurel Glen Vineyard
- Leading Horse
- Lucas & Woodson Vineyards
- Luna Vineyards
- Macrostis Winery & Vineyards
- Mason Cellars
- Meadowcroft Winery
- Moffet Family Vineyards
- Michael Coud Winery
- Miner Family Winery
- Neues Branch
- Richards Winery & Cellars
- Oakfield Ranch
- Parducci
- Patz & Hall Wine Co.
- Paul Bonin
- Paul Hobbs Winery
- Pedroncelli Winery
- Petju
- Perry Creek Vineyards
- Peter France
- Pezal King Vineyards
- Pinkus Winery
- Quady Winery
- Queen of Hearts
- Ramsey Wine Cellars
- Ravenswood
- Robert Mondavi Private Selection
- Robert Mondavi Winery
- Rodner's Sonoma Vineyards
- Rutherford Winery
- Schrammberg
- Schubert Caminos Estate Winery
- Sebastian Vineyards & Winery
- Sequoia Family Vineyards
- Skidart Winery
- Sonoma Vineyards
- Silver Oak Cellars
- Silverado Vineyards
- St. Michelle Wine Estates
- Stags Leap Wine Cellars
- Stags Leap Winery
- Staffing Vineyards
- Summitland Winery
- Swanson Vineyards
- Talley Vineyards
- Tatiana Winery International
- The Wine Group
- Thomas Fogarty
- Thomas George Estates
- Tocci
- Tincharo Family Vineyards
- Truchard Vineyards
- Uvaiglo
- Vin Son Juliette
- Vino Robles
- Vineyard 7 & 8
- Vintage Wine Estates
- Waterstone Winery
- Webel Family Vineyards & Winery
- Wente Winery
- Whitfield Lane Winery
- Woodbridge by Robert Mondavi
- World's End
- Zaca Mesa Winery

## WineMaker Magazine Conference 2012

If you are like me, you have probably looked at the information on previous WineMaker Magazine conferences and wished you could rationalize travelling to California to attend one. If so, your problem may be solved as the 2012 WineMaker magazine conference will be held at Cornell University in Ithaca, New York on June 1-2, 2012. Not only will you have the opportunity to take in what sounds like a very interesting winemaking conference but you will be in the heart of the Finger Lakes wine country. The December - January issue of WineMaker Magazine, has all the information. Save \$100 if you register before March 1<sup>st</sup>.