



The Science and the Art of Taste

The way we taste, anything that is, has much mystique surrounding it. Almost everyone experiences taste every day but few take the time to consider how it works and how the way we approach taste, which can be as much about art as it is about science, affects the aromas and flavours we experience.

This seminar will discuss the myths, science and art behind taste with a practical tasting component to illustrate the potential to alter the way we perceive flavours and aromas. As well, we will look into the system we utilize in competition to judge wines, to identify any areas where we may be doing a disservice to the wines being presented.

This seminar will be of benefit to anyone interested in maximizing their enjoyment of wine, whether through winemaking, wine judging, or wine drinking.

Presented by Brian Aziz

Brian Aziz has been an AWO member about 25 years. He recently retired from the London Fire Department and is the father of 3(+2) and grandfather to 1.

He began making wine with a pail of Apple Juice from White's Cider Mill in 1994. The next year he began to make wine from grapes.

At that time, he was mentored by Martin Nygard who brought him to join the London Winepros, where he is still a member. Under the close tutelage of Martin Nygard, Terry Rainer and Stewart Wood with close allegiance to Sheila Lauzon and Bill Thornton, Brian has risen through the amateur system to the rank of Ultimate Master Vintner with a sub designation of membership in the 10,000 lifetime point club. Twice winner of Best of Show Red Table wine in 2013 & 2018, Grand Champion Winemaker in 2021 and Grand Champion Cidermaker in 2023,

Brian is always a student of the art and science of making wine.