LOVE WINE, BUT HATE LCBO PRICES? WANT TO MAKE YOUR OWN, BUT DON'T KNOW WHERE TO START?



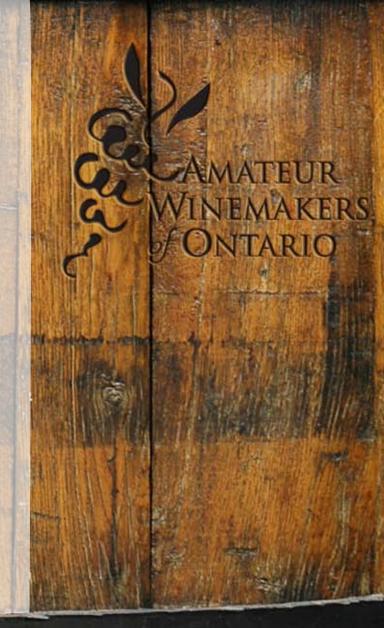
Check out the AWO website at **www.makewine.com.**All of our member clubs are listed there with contact information. If there isn't a club located near to you, there is also information on how you can join as a member-at-large. There is also a wealth of information about winemaking and winemaking resources located on the website.

Many AWO members have also expanded their wine horizons by becoming judges with the Wine Judges of Canada. You can get more information on this organization at www.winejudgesofcanada.ca.



Contact us to get information and contacts for clubs in your area or to get help in starting a new club.

A local club consisting of at least 6 members is eligible to join AWO.



EXPERIENCE - APPRECIATION - PASSION www.makewine.com

EXPERIENCE - APPRECIATION - PASSION www.makewine.com

he Amateur Winemakers of Ontario (AWO) may be just what you are looking for. For almost 50 years AWO members have been getting together with their local club or at the ann ual AWO Festival to learn about winemaking and sample the fruits of their labour. We can help you to make wine that you would be proud to serve to your friends.

The pleasures and benefits of making wine can start with only a small investment in time and equipment. Many AWO members started with a kit from a local winemaking store, a packet of yeast, a glass carboy and a little advice from the salesperson, or perhaps a book picked up at the library. If you follow the directions and take care with what you are doing, you can be pleasantly surprised by results in your wine glass.

In most larger centres, you should be able to find a winemaking store or U-Vint that will provide the basics for getting started in winemaking. Concentrates and kits are the easiest way to get started. There are

kits available from every wine region of the world and they are getting better every year. However, if you are looking for the ultimate in quality, there is no substitute for the real thing - fresh grapes or juice from the local area or fresh or frozen imports. Working with fresh grapes or juice gives the winemaker greater control and should lead to a higher quality finished product.

You've been making wine from kits for a number of years and would really like to make the leap to fresh juice or grapes, but you don't know where to purchase them and you don't have the proper equipment.

There are about 40 AWO member clubs scattered across southern Ontario from London to Ottawa. They meet on a regular basis to share winemaking tips and techniques, taste both home-made and commercial wines and enjoy getting together with good food and wine. Many clubs also have made the investment in specialized winemaking equipment, such as crushers, presses and pH meters, which make it easier for new members to get started from fresh grapes. Some clubs also have club project wines where an experienced winemaker will work with other club members - a perfect way for a newcomer to get started.

Club tastings often include commercial wines that are used as benchmarks when evaluating wines made by club members. Not only do these tastings help you to improve your winemaking skills, but they also hone your palate and tasting skills, a valuable asset in the quest to produce wines that you can be proud of.

Most clubs also hold an annual club competition where members' wines are judged by qualified judges and the top wines go on to be judged at the annual AWO competition. The judges are usually amateur winemakers themselves so they not only give you a professional evaluation of your wine but also provide tips on how you can improve them.

If you live in an area where there isn't an AWO member club nearby, don't despair. You can join the AWO as a member-atlarge. If there are a number of interested winemakers in the area, AWO members from another club will be pleased to help you get started. Joining the AWO, in one of our member clubs or as a member-at-large, has many benefits, including:

Meeting with fellow winemakers in your local club to learn more about winemaking, share tips and techniques and compare your wine against both commercial and other amateur wines:

Often having access to specialized winemaking equipment, such as crushers and presses, that belong to your wine club or to club members;

Attending the annual AWO Festival, where you can meet other amateur winemakers from across the provinces, participated in interesting seminars and tastings and hear the results of the annual AWO competition;

Participating in your club competition and if you are successful there going on to the annual AWO competition, where your wines will be professionally judged by members of the Wine Judges of Canada (WJC);

Receiving a free subscription to WineMaker magazine, which is full of interesting winemaking tips and techniques;

Receiving the quarterly AWO newsletter, AWONews, which will keep you up to date on what is happening in the organization and also contains many helpful articles from experienced AWO winemakers;

Joining Winetalk, the on-line forum that allows AWO members to ask other members about solutions to problems, find specialized winemaking supplies or suppliers for grapes and juice, and share tips and techniques.

CHECK OUT OUR WEB SITE AT www.makewine.com