



10:30 – 11:30

Cold Climate Wine Tasting

Presented by John Wlodarczyk – Capital Amateur Winemakers

As the son of an immigrant who made excellent Strawberry social wines and instilled in me an appreciation of wine. I've been pursuing the craft and science of winemaking for more than 12 years.

It was about 12 years ago that I became aware of the efforts of grape hybridisers and obtained, rooted and planted cuttings of several Elmer Swenson produced varieties to create a small vineyard. While, over the years, I've gotten to appreciate the taste of a few fully ripe berries I mainly feed the birds and wonder how Kevin Watson is able to harvest anything!

Seminar Description

As cold climate hybridised grape varieties have become established in colder parts of Ontario, and warmer portions of Quebec, New Brunswick, Nova Scotia and some Prairie provinces there has been an ongoing struggle to overcome the challenges of high acidity and the different flavor characteristics in these red grape varieties to create palatable or better wines.

This tasting of 4 wines with a basis of the Petite Perle varietal will hopefully inspire home winemakers to become home grape growers in the areas of Ontario that cannot support the cultivation of vinifera varieties.

Judging with the Judges

Presented by Patti Polfuss – Cambridge Club and WJC Judge

Patti Polfuss is a long-time member of AWO and WJC. Her background in education and in having owned a Ferment On Premise has given her tremendous experience in training winemakers in improving and judging wines.

Seminar Description

This is an opportunity for participants to "judge with the judges". These judges are certified Wine Judges of Canada, experienced in judging commercial wines, as well as wines produced by amateurs. They will walk the participants through the experience of assessing, scoring and evaluating and possibly improving the wines brought to the table.

Custom Yeast Creation for Sparkling Wines

Presented by Richard Priess – Escarpment Labs

Co-founder Richard is an active brewing scientist and long-time homebrewer. At Escarpment, Richard's focus is on translating new research into exciting products and knowledge for brewers. Richard loves to help our team and the brewers we work with to solve problems, overcome challenges, and unlock efficiencies. One day, Richard will write a manifesto on Brettanomyces.

Co-founders Angus Ross, Nate Ferguson and Richard Priess met while working in a yeast research lab at the University of Guelph. A collective love for beer and brewing led them to found Escarpment Laboratories, intending to add value to the craft beverage landscape and hang out in breweries for a living. Escarpment Labs is a producer of yeast and also provides you with the knowledge and technical support to achieve your fermentation dreams.

Seminar Description

Richard will discuss developing custom yeasts designed to help overcome yeast stress in bottle-conditioned sparkling wines and beers.

Sulphur Dioxide and the Limits of Knowledge

Presented by Steven Trussler – Brock University

Steven Trussler is an education specialist at Brock University's Cool Climate Oenology and Viticulture Institute. Before joining the university, he was a commercial winemaker in Niagara for 5 years. In his current role he develops and delivers professional and continuing education programs related to both professional and amateur wine and cider production.

Seminar Description

Deciding whether or not to use Sulphur dioxide in your winemaking is an important question – one that is increasingly coming under scrutiny in the wine world. In this session we'll forgo the usual "why" and "how" of using Sulphur Dioxide and focus instead on what we 'know' about SO₂ and wine and how that can inform the decision of whether to use it or not.

1:00 – 2:00

Advances in Winemaking: Thermo-flash

Presented by Charles Fajgenbaum – Central Toronto Wine Guild and owner of Fermentations

Charles Fajgenbaum has been a long standing member of Central Toronto Wine Guild, as well as operating Fermentations since 1993, the first on-premise store to offer winemaking from grapes, not kits. Charles has made many thousands of wines, using grapes from Niagara, Italy, Spain, Australia, and Chile. In addition to on-site availability, Charles has sold grapes to home winemakers, with extraordinary results at the completion level. Charles graduated from McGill University in 1983, and worked in the pharmaceutical industry for many years, prior to opening Fermentations in 1993.

Seminar Description

Thermoflash: how cutting edge winemaking technology revolutionized the winemaking industry, and created a need for new winemaking products and processes that have now trickled down. Amateurs can now up their game, using products and processes that had previously been unavailable.

Using thermo-flash as a starting point, we will look at what it does, and how it improves winemaking. We will also look at the demand it created for new products and processes for winemaking so that wineries can take full advantage of evolving, and new ways of making wine.

Areas touched on include thermo-flash, oak and oak alternatives, and oenological tannins. This is of specific interest because amateurs can now access these evolving products, incorporating them in all aspects of winemaking even if not using thermo-flash as a starting point. Samples of wines made from thermo-flash wines and wine kits, but using available products and methods will be available.

Creation of Aperitif Wines

Presented by John Włodarczyk – Capital Amateur Winemakers

As the son of an immigrant who made excellent strawberry social wines and instilled in me a fascination with winemaking, I've been pursuing the craft and science of winemaking for more than 12 years. Winemaking is a hobby that can very easily take over your basement, your time, your life and gives you a product with which you can experiment to create new products with new tastes so I experiment with aperitifs, ports and sherries.

Seminar Description

While it is easy for home winemakers to make red, white, rose', sweet or dry wines there are few kits for aperitifs. But if you have a well stocked cellar of wines it is relatively easy or very complex to take one of those bottles and create a passable aperitif wine to enjoy.

I will show the easy and explain the complex methods and let the participants work on their science experiment.

Food and Wine Pairing

Presented by Peter Ferguson – Cambridge Club and WJC Judge

Peter has been a member of the Cambridge Club since 1984 and a WJC judge since 1996. He has given food and wine pairing seminars many times.

Seminar Description

Peter plans to pair four Portuguese wines (white, rose´, red and port) with appetizers to enhance the experience.

Yeast Selection

Presented by Clive Woolner – Corkscrew Society and former AWO President

I was never much of a wine drinker until visiting Mexico in my 20s. It was either wine or water. Wine was the safer option. This started my journey into the wine culture. I started making wine from kits in the early 1990s. In 2008, I joined the Corkscrew Society and transitioned to making wine from Ontario grapes and juice. I was fortunate to be mentored by several exceptional winemakers. Through self-education, discussions with other winemakers and speaking with industry professionals I continue to expand my knowledge.

Seminar Description

Each strain of yeast brings its own set of fermentation characteristics that influence the finished product. Deciding which yeast to use on a particular wine can be an intimidating task. Many people rely on recommendations from suppliers or friends. This seminar will outline factors that will influence you in your selection of a yeast for a given wine and your personal preferences. Once a yeast is selected we will discuss factors that will affect the resulting fermentation leading to an exceptional wine.

2:15 – 3:15

Wine Acidity and pH

Presented by Ron Droste – Capital Amateur Winemakers

Ron is a retired Emeritus Professor of environmental engineering. Environmental chemistry was one of his specializations. He has been making wine for 45 years.

Seminar Description

Do you want better tasting wine with more protection against nasty agents? Why are pH and acidity important? What are the **theoretical** and **practical** aspects of their measurement and adjustment. Hydrogen sulfide remediation will also be discussed.

Malolactic Fermentation

Presented by Dr. Tom Schulz

Doctor, **Microbiologist** and Molecular Biologist. His business is specializing in wine chemistry equipment and quality control for wineries.

Seminar Description

I will present a Power Point presentation on malolactic fermentation and then demonstrate testing for malolactic fermentation with a wine sample.

Wine Tasting by Jeff Innes

Presented by Jeff Innes

Jeff Innes is the winemaker at Locust Lane Winery.

Seminar Description

Jeff will lead a tasting of four wines: sparkling, barrel-fermented Sauvignon Blanc, rose´ and red.

Barrels and Oak Alternatives

Presented by Vadim Chelekhov – Winemaker at Kacaba Vineyard and Winery

Vadim graduated from Western University and the Niagara College Wine and Viticulture Program. He started at Kacaba as an intern while at Niagara College. He also has been awarded WSET certification in wines. After graduation he was hired as an assistant winemaker at Kacaba and became the head winemaker in 2018. Since then he has dedicated his passion for growing grapes and crafting wines of the highest quality to the Kacaba brand.

Seminar Description

Vadim will explore the use of oak in adding flavour and character to red wines. He will demonstrate this with samples wines with various oak treatments – new and old oak barrels, barrel alternatives such as chips, blocks or staves and powdered oak extracts.