



Breaking Old Habits

Applying creativity in winemaking.

His seminar will focus on making wines in different styles – and ones not usually associated with the grape in question.

He will bring some wines to sample of the same grape made into different styles, some atypical of the varietal, and not the 'correct' grapes for the style.

Presented by Charles Fajgenbaum

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.