



**AMATEUR V.Q.EHI**  
**AWO CONFERENCE 2009**  
**May 29-31, 2009**  
**Niagara College (Niagara-on-the-Lake Campus)**



Niagara-on-the-Lake Amateur Vintners and Niagara Vine to Wine clubs invite you to attend "**Amateur V.Q.EHI**" in the original home of Ontario V.Q.A.wines - Niagara-on-the-Lake. We are putting together a program of seminars, tours and events that should appeal to advanced and beginner Winemakers as well as spouses. Wine for the meals is being prepared by our members from recent vintages of Niagara's finest – including the excellent 2007. When planning your "**Showcase of Club Wines**" display, try to plan around our theme: "**Canadian EHI**" There will be a prize to the club with the best display, **EHI** So go for it!

The package prices are comparable to that of recent years. (See Registration Form)

You will see in the included "**Seminar Sessions - Descriptions and Leaders**" that we are planning sessions which draw upon the abundant expertise in the Niagara Region. Winemakers from several wineries - established & new; professors from Niagara College and CCOVI, Brock University as well as a few AWO specialists.

Is this your first AWO Conference? This is the one for you. Participate in **Wine Making 101** to get an overview of making wine in your own home! This is a package for potential members as well, **EHI**

Don't forget the Saturday Dinner. After we dine and give out some Medals, we will dance to the sounds of "**Old Plank Road**".

Finally there are tours to wineries on the Beamsville Bench and in Niagara-on-the-Lake. We even have a bus to Niagara-on-the-Lake for shoppers, **EHI**

**Niagara College is easy to find. Take Glendale Avenue Exit (38A) from the QEW Niagara. Follow the signs to the College.**

**Accommodations should be booked directly as follows:**

1. **Niagara College Residence & Conference Centre** - Contact person: Art Glen, Assistant General Manager  
137 Taylor Road, Niagara-on-the-Lake, ON, L0S 1J0 Rates: **\$79.95** plus tax per night for a 2 bedroom suite (double beds) based upon double occupancy. Additional persons add **\$5.00**.  
**Toll Free: 1-877-225-8664 Tel: (905) 641-4435 Fax: (905) 6641-4435**  
**Email: [clcniagara.glendale@sympatico.ca](mailto:clcniagara.glendale@sympatico.ca) Web: <http://www.campuslivingcentres.com>**
2. **White Oaks Inn & Conference Centre & Spa** Contact them directly at: <http://www.whiteoaksresort.com> or by calling 1-800-263-5766. Rates start at \$145.00- \$150.00 double per night plus tax.
3. **Garden Hilton Hotel, 500 York Road.** Contact them directly at (905)984-4200 [www.hiltongardenniagara.com](http://www.hiltongardenniagara.com) . Rates start at \$126.00 double per night plus taxes.

***Be sure to tell them that you are attending the AWO Conference 2009.***

We intend to confirm by Email whenever possible. Otherwise please provide a stamped self-addressed envelope.

***There are many things to do in this dynamic part of Ontario apart from wine-related activities:***

- Niagara Falls – one of the Natural Wonders of the World
- The world renowned Shaw Festival. Order early at [www.shawfest.com](http://www.shawfest.com) 1(800)511-SHAW
- The Butterfly Conservatory at the Horticultural Gardens [www.niagaraparks.com](http://www.niagaraparks.com) (905)356-2241
- Bird Kingdom – A Tropical Adventure [www.niagarafallsaviary.com](http://www.niagarafallsaviary.com) 1(866)994-0090
- Picturesque Port Dalhousie on Lake Ontario
- Shopping in Niagara-on-the-Lake [www.niagaraontheLake.com](http://www.niagaraontheLake.com) (905)468-4263
- Many historical points of interest [www.niagara.com/~parkscan](http://www.niagara.com/~parkscan) (905)468-4257
- There are several wonderful Golf Courses in the area.
- We are negotiating with the **Niagara Waters Spa** at Niagara College (905)641+2252 to be open for you to enjoy - at an additional expense **EHI** Watch the WineTalk.

Keep an eye on the AWO website for updates and information about "**Amateur V.Q.EHI**" and other associated activities. If you have any questions - Email us at [AmateurVQEHI@yahoo.com](mailto:AmateurVQEHI@yahoo.com) Telephone (905)468-8972  
We look forward to hosting you in the Niagara Region.

**Amateur V.Q.EHI,**  
**AWO Conference 2009**  
**May 29-31, 2009 - Niagara College**



**AMATEUR V.Q.EH!**  
**AWO CONFERENCE 2009**  
 May 29-31, 2009 - Niagara College, Niagara-on-the-Lake



**REGISTRATION FORM**

Please complete ONE form per person and print clearly. Photocopy as required.

Registration # \_\_\_\_\_ Office use, only. *EH!*

Member's Last Name: \_\_\_\_\_ First Name: \_\_\_\_\_

Address: \_\_\_\_\_ Apt: \_\_\_\_\_

City: \_\_\_\_\_ Postal Code: \_\_\_\_\_

Telephone: \_\_\_\_\_ Email: \_\_\_\_\_ Club: \_\_\_\_\_

ACCOMPANIED BY: Last Name: \_\_\_\_\_ First Name: \_\_\_\_\_

*Package prices are reduced until May 1. Registrations **POSTMARKED AFTER MAY 1st** will be charged at the full price.*

PACKAGE (All packages include Club Showcase of Wines)	BEFORE MAY 1	AFTER MAY 1	TOTALS
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If the packages, below, do not meet your needs, please contact us [AmateurVQEH@yahoo.com](mailto:AmateurVQEH@yahoo.com)

<b>NIAGARA V.Q. EH!</b> (BBQ, Seminars, Lunch, Sat. Banquet, Awards Brunch)	X \$190	x \$200	\$
<b>BEAMSVILLE V.Q. EH!</b> (Seminars, Lunch, Sat. Banquet, Awards Brunch)	X \$150	x \$160	\$
<b>ST DAVIDS BENCH V.Q. EH!</b> (Saturday Seminars, Lunch, Banquet, )	X \$130	x \$140	\$
<b>NOTL V.Q. EH!</b> (Seminars, Lunch, Awards Brunch)	X \$100	x \$110	\$
<b>WINEMAKING 101, EH!</b> (Seminars, Lunch)	X \$ 75	x \$ 85	\$
<b>SHORT HILLS BENCH</b> (Awards Brunch ONLY)	X \$ 30	x \$ 40	\$
<b>EATING V.Q.EH! – ALL MEALS ONLY</b>	X \$120	X \$130	\$
<b>OFFICIAL T-SHIRT</b>   <b>MALE S M L XL</b>   <b>FEMALE S M L XL</b>		X \$20	\$

<b>A.W.O. MEMBERSHIP</b> (for AWO non-members ONLY)		X \$ 10	\$
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<b>TOTAL</b> (cheque enclosed)			\$
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Please mail with your cheque, made payable to "**NOTL Amateur Vintners**" to:

**Al Johnson, Registrar, PO Box 992, VIRGIL, ON, L0S 1T0**

We intend to confirm by Email. For Post, please enclose a stamped self addressed envelope.

Name \_\_\_\_\_

Club \_\_\_\_\_

 <b>Seminar Choices</b> 			
Please place the Seminar Code for your <u>1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup></u> choice for each time.			
TIME	1 <sup>ST</sup> CHOICE	2 <sup>ND</sup> CHOICE	3 <sup>RD</sup> CHOICE
9:00 am			
10:30 am			
2:00 pm			
3:30 pm			

**PLEASE GIVE US AS MUCH FLEXIBILITY AS POSSIBLE.**

**PROGRAM SUBJECT TO CHANGE.**

**THE EARLIER YOU SEND YOUR REGISTRATION, THE BETTER CHANCE OF GETTING WHAT YOU WANT, *EH!***



## SEMINAR & TOUR SELECTIONS

Please make your choices on the Seminar Choices Form

Seminar placement will be assigned in the order that **REGISTRATION FORMS** are received.

Mark your first, second and third preferences for each period.

Programme is subject to change and adjustments may be made at check-in.

Surcharges will be collected at the Registration Desk upon check-in.



TIME	TASTING	WINEMAKING		TECHNICAL	TOURS
9:00 am	<b>TA-01</b> <b>Ice Wine</b> Jamie Macfarlane, winemaker The Ice House Winery	<b>WM-01</b> <b>Making a Bench Riesling</b> Brian Schmidt, winemaker Vineland Estates Winery	<b>WM-11</b> <b>Finishing Your Wines</b> Natalie Spytkowski, winemaker Rosewood Winery	<b>TE-01</b> <b>Lab Analysis of Wines            in Progress</b> Dr. Tom Schultz, professor Niagara College	<b>TR-01</b> <b>Beamsville Bench            Winery tour</b> Peninsula Ridge Winery Thirty Bench Estate (time permitting)
10:30 am	<b>TA-02</b> <b>Pairing Wine &amp; Food</b> Linda Bramble, wine writer Professor CCOVI – Brock University	<b>WM-02</b> <b>Making Cabernet Franc</b> John Tummon, winemaker Kacaba Winery	<b>WM-12</b> <b>Everything you wanted to            know about BARRELS!</b> Ivan Saic, Cooper Stoney Creek Cooperage	<b>TE-02</b> <b>Biochemistry of Wine</b> Debbie Inglis, professor CCOVI – Brock University	
Noon	<b>LUNCH – GUEST SPEAKER, CHRISTOPHER WATERS – COLUMNIST, EDITOR, VINES MAGAZINE</b>				
2:00 pm	<b>TA-03</b> <b>What! Amarone Style Wines            in Ontario? (\$10)</b> Len Crispino, winemaker Foreign Affair Winery	<b>WM-03</b> <b>Making Sauvignon Blanc</b> Rob Powers, winemaker Creekside Estates Winery	<b>WM-13</b> <b>Cool Climate Gamay</b> Jeff Innes, winemaker The Grange of Prince Edward County	<b>TE-03</b> <b>Winemaking 101            A Beginner's Guide to            Home Winemaking</b> TBA, student Niagara College Teaching Winery	<b>TR-02</b> <b>ECO-friendly            Winemaker Tour</b> <i>Frogpond Estates</i> (Organic) <i>Southbrook Estates</i> (ECO friendly) <i>Stratus Estate            Winery</i> (time permitting)
3:30 pm	<b>TA-04</b> <b>Wine &amp; Chocolate (\$10)</b> Steve Gunning, President Wine Judges of Canada Sue DeGrandis, chocolatier Belgian Chocolate	<b>WM-04</b> <b>Sparkling Wine            Production</b> Herb Jacobson, winemaker 13 <sup>th</sup> Street Winery	<b>WM-14</b> <b>Pinot Noir &amp; Chardonnay            (\$10)</b> Thomas Bachelder, winemaker Le Clos Jordanne Estates		<b>TR-03</b> Shoppers Tour to Niagara-on-the- Lake.
4:30 pm	<b>AWO ANNUAL BUSINESS MEETING – AWO Executive and Club Reps</b>				



## SEMINAR SESSIONS & TOURS

### Seminars, Descriptions and Leaders

Subject to Change.



**Some seminars have a surcharge which will be collected at Registration desk, *EHI***

TASTING	CODE-TIME	LEADER(S)	DESCRIPTION
Ice Wine	TA-01 9:00 am	Jamie Macfarlane, Winemaker – The Ice House Winery	Internationally, Ice Wine is what we are known for in Ontario. Jamie <u>only</u> makes this luscious libation. Get a few hints and taste a few sips, <i>EHI</i>
Pairing Wine and Food	TA-02 10:30 am	Linda Bramble, Wine Writer, CCOVI-Brock	It is always a challenge to know what wine with what food! You will try different foods with different wines and learn how to make good pairings.
What! Amarone style wines in Ontario?	TA-03 2:00 pm	Len Crispino, Winemaker Foreign Affair Winery	Len will discuss the methodology of creating these very intensive (and expensive) wines in the Ontario setting. The tasting of these “high-end” wines will accompany the seminar. <b>\$10 surcharge</b>
Wine & Chocolate	TA-04 3:30 pm	Steve Gunning, President Wine Judges of Canada and Sue De Grandis, Belgian Chocolatier	<b>Limited Seating</b> You will learn about the growing of cocoa and production of quality chocolate. Then be led on a tasting - pairing wines with different types of chocolate. <b>\$10 Surcharge</b>
WINEMAKING	CODE-TIME	LEADERS	DESCRIPTION
Making a Bench Riesling	WM-01 9:00 am	Brian Schmidt, Winemaker Vineland Estates Winery	Brian will discuss terroir, yeast selection, fermentation procedures and managing residual sugars. Of course you will get to taste some of Vineland Estates’ finest, <i>EHI</i>
Finishing your Wines	WM-11 9:00 am	Natalie Spytkowski, Winemaker – Rosewood Estates Winery	Natalie will be using one or two different fining agents to assist in finishing wines to a high calibre. She will use some 2008 vintage wines to demonstrate.
Making Cabernet Franc	WM-02 10:30 am	John Tummon, Winemaker – Kacaba Winery	Cabernet Franc is the darling Bordeaux grape in Ontario. John will walk you through his approach to making top-quality wines from this grape. Of course you will get to taste some also, <i>EHI</i>
Barrels - Anything you want to know?	WM-12 2:00 pm	Ivan Saic, cooper - Stoney Creek Cooperage	Ivan will deconstruct a barrel to demonstrate how a barrel is made. Use and maintenance will also be discussed.
Making Sauvignon Blanc & Shiraz	WM-03 2:00 pm	Rob Powers, Winemaker Creekside Estates Winery	Rob will discuss making Sauvignon Blanc and Shiraz -- “Risks in the vineyard and Rewards in the winery”. You’ll get to taste some of his award-winning wines too.
Cool Climate Gamay	WM-13 2:00 pm	Jeff Innes, Winemaker The Grange of Prince Edward County	Prince Edward County is one of Ontario’s most challenging grape-growing areas. Jeff will explain how he produces award winning Gamay Noirs there. Of course you’ll taste some too!
Sparkling Wine Production	WM-04 3:30 pm	Herb Jacobson, Winemaker 13 <sup>th</sup> Street Winery	Herb will guide you through the steps to making your own celebratory bubbly from the vineyard to the bottle in the “methode champenoise”. You will also get to taste some of Herb’s finest as well as some other commercial examples.
Pinot Noir & Chardonnay	WM-14 3:30 pm	Thomas Bachelder, Winemaker – Le Clos Jordanne Estate Winery	Pinot Noir and Chardonnay are the mainstays of the Burgundy region of France. Thomas makes wines reputed to be as good! Learn how he does it! A tasting too! <b>\$10 Surcharge</b>
TECHNICAL	CODE-TIME	LEADERS	DESCRIPTION
Laboratory Analysis of wines in process	TE-01 9:00 am	Dr. Tom Schultz, Professor Niagara College	Learn how to test for acid levels and sulphite (free and total). Then be able to interpret and make use of the results. The opportunity for hands-on skills will be available.
Biochemistry of Wine	TE-02 10:30 am	Debbie Inglis, Professor CCOVI Brock University	Debbie will discuss juice/wine chemistry, with an eye to target parameters. You will get to know what to be mindful of and how to correct for sub-optimal juice chemistry values.
Winemaking 101	TE-03 2:00 pm	TBA, Student – Niagara College Teaching winery	This is a chance for new members and <u>potential</u> members to learn the basics as well as taste wines made by the students in the “ <b>Winery &amp; Viticulture Studies</b> ” program at the College.

**Don’t forget to check out the Tours on the next page, *EHI***



## SEMINAR SESSIONS & TOURS - Continued

### Seminars, Descriptions and Leaders

Subject to Change.



Some seminars have a surcharge which will be collected at Registration desk, **EHI**

TOURS	CODE-TIME	LEADERS/LOCALES	DESCRIPTION
Beamsville Bench Winery Tour and Tasting	TR-01 9:00 am	Peninsula Ridge Estate Winery; Thirty Bench Estate Winery (if time permits)	You will take a "winery sight-seeing tour" of the Beamsville Bench countryside. Your main destination will be Peninsula Ridge Estates where you will take an informative and <i>tasty</i> tour of this excellent winery. Time permitting; we will visit Thirty Bench Estate Winery for a tasting.
ECO-Friendly Wineries Tours and Tasting	TR-02 1:30 pm	Frogpond Estates - Organic winery Southbrook Estates - home of the "Purple Wall" Stratus Estate Winery (if time permits)	You will visit and learn about the ways that the wine industry is trying to "go green", <b>EHI</b>
Shoppers Delight	TR-03 1:30 pm	Travel <u>with</u> the TR-02 group.	You will be taken to Niagara-on-the-Lake and given time to "shop till you drop!"



## Amateur V.Q. EHI GENERAL TIMETABLE



DATE	TIMES	EVENT
FRIDAY, MAY 29, 2009	4:00 pm	College Lobby: Registration opens and Accommodations are available at the Residence.
	5:00 – 7:00 pm	Outdoor Courtyard: Barbeque dinner with great food, <b>EHI</b> . Beverages provided by "Niagara's Best" brewery.
	8:00 – 11:00 pm	Cafeteria: <b>Club Showcase – Canadian EHI</b> Show off your club and mix and mingle with old and new winemaking friends. The best <b>Canadian EHI</b> Presentation will be recognized!
SATURDAY, MAY 30	7:00 am – 9:00 am	Complimentary Breakfast in the Residence lobby.
	9:00 – 11:30 am	<b>Morning Seminars</b> in the College. Actual rooms will be available in your Registration Bag. Morning Winery tour to "The Bench" <b>EHI</b>
	10:00 - 10:30 am	Hall Area – <b>Vendors Show</b> . Check out the latest winemaking stuff, <b>EHI</b>
	Noon – 1:30 pm	Cafeteria: <b>Sumptuous Lunch</b> with wines to match. Guest Speaker – <b>Christopher Waters</b> , Writer, Editor - Vines Magazine.
	2:00 – 4:30 pm 1:30 pm – Bus Tours	<b>Afternoon Seminars</b> in College. Afternoon Winery tour to NOTL wineries. Also the bus to NOTL for the shoppers!
	1:30 – 2:00 pm 3:00 – 3:30 pm 3:30 – 5:00 pm	Hall Area – <b>Vendors Show</b> . Check out the latest winemaking stuff.
	4:30 – 5:30 pm	<b>AWO Annual General Meeting</b> . Club Reps expected to attend. Room TBA.
	6:30 – 9:00 pm	Cafeteria: <b>Dinner</b> with even more Niagara Amateur wines. Some medals will be presented too!
SUNDAY, MAY 31	9:00 – 11:00 pm	Cafeteria: Dance till you drop to the music of " <b>Old Plank Road</b> "
	7:00 am – 9:00 am	Complimentary Breakfast in the Residence lobby.
	9:30 am – Noon	Cafeteria: <b>Annual Sunday Brunch</b> with bubbly. The remaining Medal Presentations - Champion Winemakers and Club Champions will be announced. Bring your cameras!!
	Noon	Pack up and head back to your home base. We hope you will have some great memories, and perhaps a few medals to take along, <b>EHI</b>
<b>Drive Safely, EHI See you in 2010.</b>		