



Grape Growers of ONTARIO

Newsletter - Volume 9 - October 2010

...Dedicated to the Success of Ontario's Grape Growers



THE 2010 GRAPE KING - DR. DEBBIE INGLIS

The Grape Growers of Ontario are pleased to announce that Dr. Debbie Murdza Inglis of Niagara Vintage Harvesters in Virgil has been crowned the 2010 Grape King.

Dr. Inglis is a second generation grape grower in the Niagara Peninsula. Debbie and her husband Rob farm their 20 acre vineyard of Chardonnay, Riesling and Cabernet Franc for Vincor Canada and their grapes are used in the making of Inniskillin wines. The vineyard was planted in 1980 by the Murdza family who were eager to be part of a new direction for the industry and were among the first grape growers to transition their vineyards to vinifera grape varieties. Debbie's farming philosophy stems from the notion that great wine starts in the vineyard with quality fruit. Debbie is a true believer in sharing knowledge, assessing new technologies that can move the grape and wine industry forward and using the resources that are available to our grape growing community to ensure a sustainable, quality-driven industry.

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SAVE THE DATE

Cheque Day is November 15, 2010

See Insert for Details

2010 Scotiabank Celebrity Luncheon - Joannie Rochette

The 2010 Scotiabank Celebrity Luncheon took place on September 15, 2010 at Club Roma. Growers, wineries, industry stakeholders and government partners gathered for an afternoon filled with excellent food and great wine.

The highlight of the luncheon was this year's guest speaker Joannie Rochette, winner of a bronze medal at the 2010 Olympics in Vancouver in figure skating.

Joannie shared her journey to the 2010 Olympics, starting from the age of 22 months old when she first put on a pair of skates. Joannie's talk concluded with the heartbreak of losing her mother at the start of the games. "The most precious thing," she said, "is not the medals I have... it's all the souvenirs and the memories I have made for 22 years of my life."



Possibility grows here.



A special thank you to our sponsors for this event: ScotiabankScotia/McLeod, Friends of the Greenbelt Foundation, Lakeview Vineyard Equipment, Farm Credit Canada and Club Roma who supplied us with a wonderful lunch sourced from Niagara products.

Over 300 guests joined the Grape Growers of Ontario to celebrate another successful luncheon. We hope to see you again next year!



2010 Grape Stomp

The annual St. Catharines Mayor's Invitational Grape Stomp took place on Saturday, September 18 during the Niagara and Wine Festival. The GGO Stomper Team consisted of Bill George, Matthias Oppenlaender, Kevin Watson, Bill Schenck, Brian Schenck and Debbie Inglis. Congratulations to all our stompers for a job well done and to Kevin Watson who won the Top Stomper Award again!



The Mayors participating in this year's stomp were Brian McMullan of St. Catharines, Henry D'Angela of Thorold, Damian Goulbourne of Welland, Gordon Krantz of Milton and Deputy Mayor Kate Leigh of Port Colbourne.

And the winner for the fourth consecutive year is Mayor Henry D'Angela from the City of Thorold!

Shores of Erie Wine Festival

The Shores of Erie International Wine Festival was held at historic Fort Malden in Amherstburg, September 9-12, 2010.

A great time was had by all attendees at the Grape Growers of Ontario VIP pavilion, enjoying the wines of Southwestern Ontario along with the music of Steven Page and Sloan.

The Grape Growers of Ontario thank the wineries and growers of Southwestern Ontario for their participation!



2011 Riesling Experience: June 9-10, 2011



2011 RIESLING Experience | An International Celebration of Style, Structure and Purity
Niagara, Canada

A partnership with industry hosted by CCOVI, Brock University

Cool Climate Oenology & Viticulture Institute
Brock University

For sponsorship opportunities please contact:

Barb Tatarnic
CCOVI, Brock University
905.688.5550 ext. 4652
ccovi@brocku.ca

International Cool Climate Chardonnay Celebration July 22-24, 2011

Join us for a festive celebration of the coolest grape on earth. For 3 remarkable days in July 2011, all eyes will be on Niagara, Ontario for the inaugural International Cool Climate Chardonnay Celebration. This will be an intimate weekend gathering, featuring exclusive wine tastings and exceptional farm-to-table cuisine – all set in the heart of Ontario's wine country. Forty-five outstanding international wine producers will be on hand to showcase their finely crafted cool climate chardonnays. Over 15 phenomenal Canadian chefs will wow you with locally-inspired, culinary creations that will make this terroir-driven superstar sing. Be one of the lucky ones to participate in our celebration. Be cool.

Visit www.coolchardonnay.org for more information.



Wine grape preharvest monitoring



CCOVI, together with the Grape Growers of Ontario, have been tracking the progress of this year's wine grape ripening. Four of the most common vinifera wine grape varieties in Niagara — Chardonnay, Riesling, Cabernet Franc and Cabernet Sauvignon — located in four different vineyards, two on each side of the Welland Canal are being sampled and tested for sugar, pH, titrable acidity and acetic acid. This information is incorporated in weekly reports posted on the CCOVI website. To be kept informed of weekly updates, please send your email address to Nathalie Dreifelds, Communications Officer at CCOVI at ndreifelds@brocku.ca.

Production Insurance - Important Information for the Grape Harvest Season

Harvesting Reminders

As with all PI plans, you are required to report damage as soon as it occurs. To be eligible for a claim, Agricorp must ensure that the damage was caused by an insured peril. Your adjuster is available to answer any questions you may have about your grapes. A detailed plan overview is also available on Agricorp's website at www.agricorp.com.

Rejected Grapes

If a processor rejects your grapes because of MALB, Lady Beetles or Volatile Acids, Agricorp expects you to market your grapes to the best of your ability. A minimum of 2 rejections are required before you may be eligible for a claim. Contact your adjuster immediately if your load is rejected at the winery or the grapes are rejected in the field.

2011 Fruit Crop Production Insurance Renewals

2011 renewal packages will be mailed mid-November. If you plan to enroll for the first time, are adding new crops, or are changing or cancelling your coverage, please call Agricorp by December 20, 2010. If you are new to PI or adding a new crop, a premium deposit of 25% of an estimated liability is due December 20, 2010. An Agricorp Adjuster will determine your estimated liability at the time of application.

Contact Agricorp

Phone: 1-888-247-4999

7 a.m. to 5 p.m., Monday to Friday

Fax: 519-826-4118

contact@agricorp.com

www.agricorp.com



CRITICAL INFO FOR ICEWINE REGISTRATION

All grapes left on the vine beyond November 15 that will be used in VQA Icewines or Late Harvest Wines must be registered with VQA Ontario using their online registration system. Wines made with unregistered grapes will not be eligible for VQA approval. Please contact VQAO at 416-367-2002 or info@vqaontario.ca if you do not have login credentials or you have forgotten your ID and password.

When registering your grapes on the VQA Ontario online registration system, make sure that all fields of the registration page are filled in. Once completed, check the "I agree" box and then click "save" to complete registration. Please check to confirm your record has been saved by returning to the main list and finding the appropriate registration.

Records will not save properly if any information field is left blank or zero. Although a registration number may appear at the top of the form, and you will be able to print a copy of the screen, no data will be saved to VQAO's central registry if the form is not completed properly.

Ontario's South Coast Winery and Growers' Association Applauds the opening of Wooden Bear L Winery

A new winery has opened its doors in the south central Ontario region. Wooden Bear L is the newest facility to commercialize in the Simcoe Ontario area and have located their facility at 801 Norfolk Street South. The winery specializes in wines produced from fruit other than grapes produced on the glacial sand plain deposits from the last ice age which adds a distinctive flavour to the wine.

Kim Ludwig, CEO of Wooden Bear L, is very pleased with the development of wine production capacity within the region. Ludwig indicated that "we have opened our doors because we see a wonderful opportunity to produce high quality wines locally". This local flavour is apparent in all of their wines. "Wooden Bear L is producing high quality wines using family grown apples and locally produced cherries". Ludwig is confident in the success of the winery in the region and looks forward to continued development of the business.

Wooden Bear L is a founding member of the Ontario South Coast Wineries and Growers' Association (OSCWGA). The OSCWGA is committed to developing a vibrant and distinctive wine industry in Ontario's South Coast that is a part of a community that is committed to diverse, active and healthy lifestyles. Mike McArthur, Chair of the Board of Directors of the OSCWGA, is thrilled with the announcement. "Wooden Bear L adds another important wine producing facility in the region, and the OSCWGA is very supportive of their endeavours" says McArthur. "And the timing of the opening of a new winery, especially after such a great growing season, coincides with the first ever grape harvest to start in approximately a week at another new grape winery, Burning Kiln Winery."

Dr. John Kelly, vice president of Erie Innovation and Commercialization, applauds the developments. "Not only do these ventures enrich the economic activity within the region, they show others the value of diversifying our agricultural activity and supports the entrepreneurial culture" say Kelly.

Wooden Bear L winery will operate on a schedule directed at weekend traffic. Hours of operation are 3-7 pm on Friday, 10-6 pm on Saturday and Noon to 6 pm on Sunday. For more information on Wooden Bear L, please contact Kim Ludwig at 1-519-426-1100.

Burning Kiln Winery's vineyard is located at 1725 Front Road, RR#2, St. Williams, Ontario. The winery retail operation and sales will open in May 2011.



100% Grown by Grape Growers of Ontario labels are available now!

- **Bin Stickers**
- **Window Decals**
- **Bottle Labels**

**Please contact Mary Jane Combe at the Board office to order yours today
905-688-0990 ext 242
mjcombe@grapegrowersofontario.com**

REMINDER - INDUSTRY BEST PRACTICES

- Communication between you and the processor is key!!!
- Lady Beetle (Seven spotted and/or MALB)
 - 3 Visible Lady Beetles per tonne of grapes
- Volatile Acid (VA) – 0.24 and lower
 - check with your processor
- Brix Testing – 2 Samples per delivery must be taken
- Brix Sampling Procedure – Refer to “Wine Grape Brix Testing Program Processing Manual – Pick up Program and Onsite Analysis.” These manuals should be provided to you by the Grape Growers of Ontario or from EDM Associates Inc.
- Brix Results – Brix results from Pick up Program should be available within 24-36 hours from the time a sample is taken. Please call if you do not receive this information.
- Rejections – Ensure you have two rejections slips from different wineries for each load, as a minimum for production insurance. If unsure of the production insurance requirements, please contact your adjustor.
- No processor or grower should leave harvested and/or delivered grapes an unreasonable time before sampling or weighing of the grapes occurs.

**Always check with your processor prior to
harvesting any grapes!**

*NOTE: Processor standards may differ from those presented above. Please contact your Processor(s) for specific winery standards.

In Memoriam

Mr. Bill Andres

It is with great sadness that the Grape Growers of Ontario announce the loss of Bill Andres who passed away on September 23, 2010. Bill's family began growing fruit in Niagara-on-the-Lake in 1934 and his family continues to grow quality grapes and tender fruit. In addition to farming, Bill was well known as a municipal, regional and federal politician. Our sympathies are extended to the Andres family.

<div style="border: 2px solid black; padding: 5px; display: inline-block;">For Sale</div>	Contact	Telephone
<ul style="list-style-type: none"> • Portable refractometer, almost new, \$150. • John Deere tractor, 5500 N, 75 hp, 4 wheel drive with cap, air condition, semi-automatic, brand new tires. Excellent condition, \$23,000 obo. • V Plow, \$350. • #12 galvanized, high density wire, 600 ft., \$6/roll. • #12 wire, 1 full roll, 4,000 ft., never used, \$70. • #9 wire, 10 rolls, 900 ft., \$8/roll. • #11 wire, 10 rolls, 600 ft., \$4 each. 	Michael	905-562-5940
<ul style="list-style-type: none"> • Braun Hydraulic Grape Hoe/Hiller/Dehiller, with attachments, \$3,500. • Bird Guard - new \$875 - used two seasons - sell \$500. • Plastic water tanks, 2 @ 1,100 litres each, \$600 apiece. • Garden Shed still in box, new \$700, sell \$450. • 49 cases of 500 ml bottles (12 per case) NEW in boxes, \$5/case. • 3 Large Hungarian Oak barrels (225 L) not recoopered, \$200 ea. • 2 Small Hungarian Oak barrels (110 L), \$150 ea. • Crop Sprayer for pull behind (mixer operates off PTO), 500 L capacity, suitable for 5' aisles or larger, needs minor repairs, (\$5k new, best offer. • Small grape press, used only 1 season, \$300. • 5' stainless steel crush shoot, \$150. • Bird netting (green), used 1 season, 1 new unopened roll (1 m x 1,000 ft) plus 80 rolls on PVC, excellent condition, each contains 400 ft of netting, total approx. 28,000. Best offer. 	Lisa	416-819-7570
<ul style="list-style-type: none"> • Stratus is selling second hand French oak barrels in good condition for winemaking following in depth cleanup with Gamajet and ozonation. Price \$75 each for a minimum of 5 barrels. 	JL	905-468-1806 x 222

<div style="border: 2px solid black; padding: 5px; display: inline-block;">For Rent or Lease</div>		
<ul style="list-style-type: none"> • Large 12,000 sq. ft. pole barn being built in October 2010. Will be built with gravel floor but will finish with concrete if required. Tall 14' doors, 16' ceiling & 60' clear span. Great for storing equipment , materials, etc. Secure & easy access. 	Adam	905-323-5053 aradsma@lavabit.com

Looking for Grapes?
Please call Nick Lemieux at
905-688-0990 x228 or visit
www.grapegrowersofontario.com

To place an ad, please contact
 Sylvana Lagrotteria at 905-688-0990 x231 or
 slagrotteria@grapeandtenderfruitontario.com