

Minimum Average Brix for VQA – By Grape Variety

Vinifera varieties	VQA Ontario	VQA Appellation	Wine category	Lot Minimum	Min Average
Cabernet Franc	18.0	20.0	Botrytis Affected	26.0	26.0
Cabernet Sauvignon	19.0	20.0	Icewine	32.0	35.0
Chardonnay	18.0	20.0	Late Harvest	22.0	22.0
Chardonnay Musque	18.0	18.0	Nouveau, Fortified, Liqueur Wine	18.0	18.0
Gamay Noir	18.0	19.0	Sparkling Icewine	32.0	35.0
Gewurztraminer	18.0	19.0	Sparkling Wine	n/a	n/a
Merlot	19.0	20.5	Select Late Harvest	25.0	26.0
Muscats	17.0	17.0	Special Select Late Harvest	28.0	30.0
Pinot Blanc	17.5	18.0	Totally Botrytis Affected	34.0	34.0
Pinot Gris / Grigio	17.5	18.5			
Pinot Noir	18.5	19.5			
Riesling	17.0	17.0			
Sauvignon Blanc	17.0	18.0			
Syrah/Shiraz	18.0	19.5			
Viognier	18.0	19.0			
All others	17.0	18.0			
			Hybrid varieties	VQA Ontario only	
			Baco Noir	19.5	
			Chambourcin	18.0	
			Marechal Foch	19.0	
			Vidal Blanc	18.0	
			Others	17.0	

Notes:

Rosés and blanc de noirs (labelled as such) only need to meet the Ontario minimums even when they are labelled with a more specific appellation

Vin de Curé wines must meet the minimum for the grape variety at harvest and the second minimum for vin de curé

All component grapes used in VQA wines must be at least 17.0 ° Brix, except for Sparkling Wines.

Quick Reference Labelling Guide

Federal Mandatory	Where	Rules/content
Alcohol, Net contents, Product of Canada, Common name (Wine)	In a single field of vision with each other	At least 1.6 mm, numeral portion of net contents at least 3.2 mm, bilingual
Allergen warning	Anywhere	Bilingual
Producer name and address	Anywhere	
VQA Mandatory		
Appellation with VQA letters	Principal display panel (the real front label)	At least 2 mm, clearly legible At least 3.2 mm if no VQA logo on package
Vintage	Anywhere	85% content, four digits
Method of production	Anywhere	Required for Sparkling only, optional for aromatic sparkling, sparkling Icewine
VQA optional		
Single grape variety	Anywhere	At least 85% of named variety
Two grape varieties*	Anywhere, in descending order	At least 90% of named varieties, at least 15% of second
Three grape varieties*	Anywhere, in descending order	At least 95% of named varieties, at least 15% of second, 10% of third
More than three varieties	Anywhere, in descending order	At least 95% of named varieties
No varieties on label	Proprietary name anywhere	Must be 100% vitis vinifera
Meritage	Anywhere	Content limited to Cab Sauv, Cab Franc, Merlot, Petit Verdot, Malbec OR Sauv Blanc, Semillon, Muscadelle

*Two or three varieties can be named without meeting the dual/triple rules if percentages are included.