

VQA ONTARIO  
Ontario's Wine Appellation Authority  
NEWS & TIPS FEBRUARY 2020

**IT'S BUSY SEASON AT THE LCBO LAB AND TASTING PANEL!**

Please note that high volume periods (normally February, March and August) may result in deferred tastings and lab processing. Samples are handled on a first come first served basis, and if you submit many samples at once they will be distributed over several tasting sessions and/or several lab weekly lineups. Try to prioritize your submissions in busy periods. You can do this by sending an email to [Kaitlin.wilson@vqaontario.ca](mailto:Kaitlin.wilson@vqaontario.ca) noting the submission IDs and priority order. As always, we will work closely with the LCBO to accommodate your requests.

Here are some important things to know:

- Wines delivered after 4:00 p.m. are not received by LCBO until the next business day
- For tasting: wines arriving at the LCBO on Thursday before 12:00 p.m. will normally be tasted the following Monday. Wines arriving after noon Thursday but before Monday at 12:00 p.m. will normally be tasted on the following Wednesday.
- For lab: the laboratory line-up for the following week is completed on Wednesday. To get your wines into the lineup for lab testing, please ensure they reach the LCBO by noon on Wednesday at the latest.
- Do not send your bottles to the VQA office - this will result in a delay of at least two days and up to a week.
- Call or email us if you need information or have an urgent need to get a wine through the approval process.
- Apply the "RUSH ADD ON" when filling in the online application to request a RUSH

For more information visit: <http://www.vqaontario.ca/Regulations/Processes>

**MANDATORY LOT CODES – ALL WINE – COMING SOON!**

Please note that we now require lot codes or a packaged on/bottled on date for wines approved in the **non-vintage table wine category**. For more information please contact [katherina.radcliffe@vqaontario.ca](mailto:katherina.radcliffe@vqaontario.ca)

Beginning in June 2020, the Canadian Food Inspection Agency will require all wine to carry a mandatory lot code. More information is available [here](#). For VQA wines, lot codes are now mandatory for non-vintage wines. Going forward, we will align our requirements to match the LCBO requirements for lot code numbers and how they must be displayed.

## REGISTER FOR LUNCH AND LEARN SEMINAR

Join Laurie Macdonald from VQA Ontario and Peter Harris from LCBO Winery Audit for tips on managing the day-to-day regulatory and reporting requirements of running a winery. Learn how to:

- Submit wines for VQA approval
- Prepare for your audit
- Record inter-winery bulk transfers
- Manage your membership account and who can access it
- Use the new online invoicing and payment system
- Complete the J-10 form for LCBO, and upload the VQA required information
- Discover your options if your wine is not approved or if you get a compliance warning
- Find help or information when you need it

Please contact [Laurie Macdonald](#) no later than March 2 to register for the upcoming session:

### Norfolk County

March 5, 2020, Noon to 2 pm  
Venture Norfolk (formerly NDBDC)  
4077 Hwy 3 E, Simcoe, ON

## UPLOAD YOUR MONTHLY SALES REPORTS

Monthly Sales Reports must be uploaded to our online platform. This is a quick and easy way to submit your reports – no printing, no envelopes, no walking to the mailbox! We continue to reach out to wineries that are currently not using the online portal to assist you with the transition. Because full compliance is necessary as we implement new accounting software, those wineries that do not upload their reports will be subject to penalties beginning April 1, 2020.

If you are reading this and are not responsible for the reporting function in your organization, please forward to the appropriate person.

## PÉTILLANT NATUREL

Many Ontario winemakers are experimenting with wines made in the Pétillant Naturel style! Please note that there is currently no specific VQA wine category for these wines. Here are some tips to succeed at the lab and tasting panel when submitting wines in this style:

- If your wine is less than 3 bar pressure – it must be submitted as Table Wine or Effervescent Wine (if it is between 2 and 3 bar pressure)
- For Effervescent Wine, select Table wine “with Effervescence” on the application
- If the wine is unfiltered, please specify this on the application
- If the wine is Bottled with Lees, please specify this on the application
- Please note that Minimum Brix levels apply for all varieties and components
- Keep in mind the turbidity limits that apply as per the table below, and that Unfiltered or Bottled with Lees must appear on the label as appropriate

	No declaration	Unfiltered	Bottled with Lees
Table wine (white)	5.0 ntu	20.0 ntu	No limit
Table wine (rose)	8	30.0 ntu	No limit
Table wine (red)	10	40.0 ntu	No limit