

VQA ONTARIO
Ontario's Wine Appellation Authority
NEWS & TIPS May 2019

SAVE THE DATE – ANNUAL GENERAL MEETING

Please plan to join us at White Oaks Resort and Conference Centre in Niagara on-the-Lake, for our Annual General Meeting on Wednesday, July 17, at 2:45 PM. Our meeting will be held in conjunction with Canadian Vintners Association Wine Industry Symposium. For more details or to register, please contact [Barbara Dodds](#).

WINE AND GRAPE INDUSTRY BENCHMARKING STUDY – NOW AVAILABLE

The 2018 Report is now available online. Please visit <http://www.vqaontario.ca/AboutVQA/News#News> to download your copy. VQA Ontario would like to thank all winery and grower participants for their continued support and participation in the study. For more information on how to use this report or for a printer-friendly version, please don't hesitate to contact [Katherina Radcliffe](#).

APPELLATION RESEARCH STUDY

In partnership with Dr. Amy Bowen of the Vineland Research and Innovation Centre (VRIC), VQA Ontario will embark on a fourth year of our appellation research study. We need your help! If you are interested in participating in two days of sensory research at the end of May and beginning of June, we want to hear from you!

Tuesday May 28th 10 AM – 4 PM

Tuesday June 11th 10 AM – 4 PM

Rittenhouse Hall, Vineland Campus, 4890 Victoria Ave N, Lincoln, ON

For more information or to volunteer for the panel, please contact [Katherina Radcliffe](#).

LABEL REVIEW – REMINDER

Just a gentle reminder that labels are not reviewed, and wines are not approved until the wine application is paid for. If you're waiting for a label review or a wine to be approved be sure to check that we've received payment or call if you have any questions.

UNDERSTANDING BLENDING RULES FOR TABLE WINE

There are two kinds of wine: varietally-labelled (a wine that lists a grape variety or varieties on the label) and wine with a proprietary name. If you mention the varieties anywhere on the label, it will be evaluated as a varietal wine.

Single: Wine must contain at least 85% by volume of the stated variety.

Dual: Wine must contain at least 90% of the named varieties, and at least 15% of the second variety.

Triple: Wine must contain at least 95% of the named varieties, with at least 15% of the second and 10% of the third.

Multi: Four or more varieties listed and must account for at least 95%.

Proprietary name: No varieties on the label; grapes used must be Vitis Vinifera.

What happens if you have two varieties but don't meet the dual varietal rules? For example 90% Riesling; 10% Vidal. This wine cannot be a dual varietal because the Vidal is less than 15% and cannot be a proprietary named wine because it contains a hybrid. The only way to make this eligible for VQA approval is to declare the varieties and list percent content. Riesling (90%) - Vidal (10%) would have to appear on the label.

Need more information? Please visit our website at <http://www.vqaontario.ca/Regulations/Packaging>

Or contact [Kaitlin Wilson](#) with any of your questions. We love to hear from you.

RACK CARDS

Last chance to stock up rack cards! Explain VQA, the appellation system in Ontario, and how to read a VQA wine label! Stock up for the summer and have this valuable information available in your tasting room. To have these cards sent directly to your winery, please contact [Katherina Radcliffe](#). Limited quantities remain so act fast!

WE ARE MOVING!

Effective June 17, the VQA Ontario offices will relocate to new premises at 5775 Yonge Street (just north of Finch). The new location is easily accessible from both Hwys 401 and 407 and from the subway. More detail in the next newsletter.