

## Ontario Wine Appellation Authority NEWS & TIPS MAY 2021

### WINE APPELLATION AUTHORITY MEMBER HANDBOOK

The Appellation Authority has just released a new handbook for member wineries explaining all of our processes and procedures. It is intended to be a primer for new members on navigating VQA services and requirements and a handy guide for the seasoned pros.

The handbook covers what we do, what VQA wineries need to do, and a complete guide to using VQA online services for wine approvals, membership, sales reporting, invoicing and where to find help if you need it. We encourage you to download the handbook from our public website at <https://www.vqaontario.ca/Resources/Industry> or from VQA Services (on the sidebar) and share widely at your winery.

### STAFF CHANGES AT THE APPELLATION AUTHORITY

We are pleased to announce that Tricia Ramnath has joined our team as Wine Testing Coordinator/Administrative Assistant. Tricia will work with wineries to assist them in understanding the VQA regulations and wine approval process, and provide day-to-day office management and administrative support. Welcome Tricia and many thanks to our seasoned crew, who worked long hours to cover the vacancy in this position since last November.

We are also recruiting for a new position of Director, Audit and Compliance to lead our newly integrated audit and inspection programs. Beginning mid-2021, VQA audits will be conducted by staff of the Appellation Authority. If you are interested in this position, or know someone who may be, the job posting can be found on our website under News at the right of the page (application deadline is May 7, 2021). <https://www.vqaontario.ca/AboutVQA/News#News>

### A NOTE ON FINISHED WINES – SPARKLING

When submitting samples for approval, please prepare wine to a finished, bottle-ready state. For all Sparkling wines please ensure the wines have undergone the fermentation required to trap carbon dioxide (CO<sub>2</sub>) in the wine. Do not send in still wines that you intend to make into Sparkling wines. Wait until the wine is in its fully finished state to send it in for evaluation.

For Sparkling wines in the Traditional Method or Charmat Method categories, please send finished samples that meet the ageing requirements/time on lees at the time of evaluation.

Please note that the carbon dioxide (CO<sub>2</sub>) contained in the wine must result exclusively from the alcoholic fermentation of the “cuvée” from which it was prepared. It must be naturally occurring as a byproduct of fermentation. Forced carbonation by adding CO<sub>2</sub> is not permitted in any VQA wine. If you have questions, please contact [katherina.radcliffe@vqaontario.ca](mailto:katherina.radcliffe@vqaontario.ca)

From the Ontario Craft Winery Association

### **ONTARIO CRAFT WINE CONFERENCE 2021: NAVIGATING NEW LANDSCAPES**

*Registration is open for the third annual Ontario Craft Wine Conference 2021 which takes place virtually May 11 - 12, 2021. The annual Ontario Craft Wine Conference, presented by gold sponsor MNP, is a*

*must-attend business, education, and networking gathering for wine industry leaders and professionals. Featuring quality presentations from leading local and international industry experts, the two-day interactive agenda includes education sessions in digital marketing, direct-to-consumer sales, wholesale channel, viticulture, climate change, sustainability, and automation. Attendees include winery owners, operators, vineyard, production, sales and marketing staff, suppliers to the industry, investors, government, and industry champions. You can register [HERE](#) for the conference. The formal announcement can be [found here](#).*