



OWAA Newsletter for July 2026

VQA IS 100% ONTARIO AND 100% CANADIAN. EVERY TIME. GUARANTEED

Now more than ever, it's time to share this message with every consumer in Ontario. VQA is the only guarantee that a wine is 100% Ontario. Look for the VQA letters or the logo for authentic, local wine. Every time. Guaranteed.

OFFICE CLOSURE

Please note that our office will be closed Wednesday July 15, for our Annual Meeting. Please do not deliver wine to the office these days. As always, if you have any questions, please do not hesitate to reach out.

ANNUAL GENERAL MEETING – REGISTER NOW

The Annual General Meeting of the Ontario Wine Appellation Authority will be held in-person at Niagara College on July 15, 2026 at 11:00 am. Join us for a review of OWAA's activities and plans for the future. We welcome your feedback as we navigate an evolving consumer base and an active time for Ontario's wine industry.

IMPORTANT DEADLINES

Register to attend the in-person AGM by July 7, 2026

The meeting will be held in-person, followed by a light lunch. Register to attend in person here [REGISTER OWAA AGM](#) stating your name, winery or other affiliation, and dietary requirement if applicable in the email.

The meeting will also be live-streamed but the live stream will be for viewing only – virtual observers will not be able to participate in discussions or vote. Request a livestream link here [REQUEST LINK OWAA AGM](#) stating your name and organization affiliation in the email.

FAQ: WHEN WILL OWAA REVIEW MY LABELS?

A frequently asked question from wineries is, when will OWAA review my labels? Our system is highly automated. To get your label into the queue for review and approval, your application must meet the following criteria:

- 1) Label files are uploaded to the application in VQA Services.

- 2) Wine chemistry results have been returned from the lab.
- 3) The application is paid for.

Applications that meet the criteria typically have labels reviewed the day the lab results are returned, or the following day depending on volume of applications. If your application meets these criteria and your label has not been reviewed, please reach out to the office.

CHARDONNAY EXPERIENCE – THANK YOU!

Last month, we had the pleasure of welcoming a wine enthusiast audience to our Cool Climate Chardonnay Experience, presented in collaboration with the International Cool Climate Chardonnay Celebration (i4C) and George Brown Polytechnic. The seminar explored how Chardonnay expresses itself across some of the world's coolest wine regions before turning the focus to Ontario, where our own diverse appellations continue to produce wines of remarkable quality, character, and sense of place.

The evening featured an outstanding lineup of Ontario Chardonnays, insightful discussion about the influence of climate, soils, and appellations, and special guest appearances by winemakers Lee Baker (from Rosehall Run Vineyards and Thomas and Mary Bachelder (from Bachelder Niagara) who shared firsthand perspectives on Ontario Chardonnay. Thank you to everyone who joined us for an evening of learning, conversation, and celebration of Ontario's world-class cool climate wines. We look forward to continuing to provide engaging educational experiences that deepen understanding of Ontario's wine appellations and producers.

ONLINE APPELLATION TRAINING - GREAT FOR NEW STAFF

Don't forget that the Ontario Wine Appellation Authority offers a free, 30-minute introductory course - a perfect complement to your own winery training, for your seasonal staff. You can find it online at learn.vqaontario.ca

To update your email address: [Contact Us](#)
