



TABLE: MINIMUM AVERAGE BRIX FOR VQA – BY GRAPE VARIETY

VINIFERA VARIETALS	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 Musqué	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	HYBRID VARIETALS	VQA ONTARIO ONLY	
Pinot Noir	18.5	19.5	Baco Noir	19.5	
Riesling	17.0	17.0	Chambourcin	18.0	
Sauvignon Blanc	17.0	18.0	Marechal Foch	19.0	
Sémillon	17.0	17.0	Marquette	19.5	
Syrah/Shiraz	18.0	19.5	Vidal Blanc	18.0	
Viognier	18.0	19.0	Others	17.0	
All others	17.0	18.0			

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 (each lot) used in VQA wines must be at least 17.0 ° Brix, except for Sparkling Wines.