

VQA ONTARIO  
Ontario Wine Appellation Authority  
NEWS & TIPS January 2021

HAPPY NEW YEAR FROM VQA – ONTARIO WINE APPELLATION AUTHORITY

2021 RESOLUTION: SET YOURSELF UP FOR SUCCESS – TASTING PANEL

VQA Ontario continues to run its Ad-Hoc Emergency Tasting Panel weekly, on Wednesdays. Please continue to send your samples (three bottles, one for lab, two for tasting) to LCBO Quality Assurance, at 43 Freeland St. in Toronto. Remember – wines need to be received by the LCBO by end of day Monday to make it into the Wednesday tasting.

As we head into a busy time of year, please note that we are limited in the number of samples we can assess in any given week. Please do not send more than six (6) samples per week. If you send more than six, we will split them up over several weeks (2-3 separate tastings), so you may be asked to prioritize your samples.

To assist us in operating the panel smoothly we kindly request that you send unlabelled bottles, with only the VQA WAS ID on the bottle. We also request that you not send screw cap thread bottles closed with corks as these bottle necks are prone to breakage.

And as always, we strongly recommend that you send finished, stabilized, ready to bottle samples. And please upload your labels or remit payment to complete your outstanding wine approval applications on a timely basis.

Our Wine Approvals Coordinator, Kaitlin Wilson is on leave until March. Many of Kaitlin's duties have been assumed by Katherina Radcliffe and Laurie Macdonald and Tricia Ramnath will be joining us temporarily to assist with wine approvals beginning January 11.

If you have any questions about working within the VQA system, please call the office or contact [katherina.radcliffe@vqaontario.ca](mailto:katherina.radcliffe@vqaontario.ca)

ICEWINE REMINDER

The notification procedure for reporting the start of your Icewine harvest has changed. This year, you **must text EDM Associates (Errol McKibbon) at 289-219-3065.**

Some helpful reminders for Icewine:

- Do not blend tanks of juice before getting the Brix test results from EDM Associates
- All juice intended for Icewine must be pressed with 7 days of harvest
- All frozen grapes must be weighed

- For Juice Purchasers – it is your responsibility to ensure that the juice is eligible and that the VQA requirements and registrations have been met. Whomever registered the grapes and juice must logon to the VQA Services website to transfer the juice to your winery, otherwise you will not be able to use this juice in a VQA wine.

Wine Category	Minimum Brix (after each pressing when measured after transfer to the fermentation vessel)	Minimum Average Brix (all grapes used in final blend)
ICEWINE	32.0 Brix	35.0 Brix

Please refer to our website for specific information on processes and procedures for Icewine and Late Harvest Wines. [VQA Ontario · Regulations · Processes](#)