

VQA ONTARIO  
Ontario's Wine Appellation Authority  
NEWS & TIPS OCTOBER 2020

**HARVEST REMINDERS – ICEWINE – LATE HARVEST – SKIN FERMENTED WHITE**

Please register your intent to make Skin Fermented White wines, Icewine, and Late Harvest wines. Online registrations must be received no later than **Nov. 15, 2020**.

Please note that if we have not received payment for your Icewine testing from last vintage, you will not be able to complete a registration of grapes for this vintage.

**REQUIRED MINIMUM BRIX - LATE HARVEST CATEGORIES**

Wine Category	Lot Minimum	Minimum Average
Late Harvest	22.0	22.0
Select Late Harvest	25.0	26.0
Special Select Late Harvest	28.0	30.0
Icewine	32.0	35.0
Sparkling Icewine	32.0	35.0
Botrytis Affected (B.A.)	26.0	26.0
Totally Botrytis Affected (T.B.A.)	34.0	34.0

As harvest continues, please take note of the required brix minimums for the different categories, including the **Late Harvest categories**.

**MINIMUM AVERAGE BRIX FOR VQA – BY GRAPE VARIETY\***

Make sure all your grapes meet the required minimum average brix for VQA and for the appellation you want to use on the label.

A common mistake is blending in grapes harvested below the minimum stated for the variety. All individual lots of grapes must meet the minimum brix requirement. For example, you may not blend 17.0 brix Chardonnay with 21.0 brix Chardonnay to get “20.0 brix” for the minimum brix required to label with a VQA Appellation. All tested lots of Chardonnay grapes must meet the minimum of 18.0 brix.

Vitis Vinifera Varieties	MINIMUM for VQA ONTARIO	MINIMUM for VQA APPELLATION
	Minimum Average Brix (all grapes used in final blend)	Viticultural Area, Estate Bottled, Vineyard Designation Minimum Average Brix (all grapes used in final blend)
Cabernet Franc	18.0	20.0
Cabernet Sauvignon	19.0	20.0

Chardonnay	18.0	20.0
Chardonnay Musqué	18.0	18.0
Gamay Noir	18.0	19.0
Gewurztraminer	18.0	19.0
Merlot	19.0	20.5
Muscats	17.0	17.0
Pinot Blanc	17.5	18.0
Pinot Gris/Grigio	17.5	18.5
Pinot Noir	18.5	19.5
Riesling	17.0	17.0
Sauvignon Blanc	17.0	18.0
Syrah/Shiraz	18.0	19.5
Viognier	18.0	19.0
All others	17.0	18.0

<b>HYBRID VARIETIES</b>	<b>Eligible for VQA ONTARIO ONLY</b>
Baco Noir	19.5
Chambourcin	18.0
Marechal Foch	19.0
Marquette	19.5
Vidal Blanc	18.0
Others	17.0

**For the full table and all requirements please see Reg. 406 at <https://www.ontario.ca/laws/regulation/000406>**

### **VQA TASTINGS**

VQA Ontario is operating an Ad-Hoc Tasting Panel subject to the availability of qualified tasters on Wednesdays. Going forward, if fewer than 15 samples are scheduled to be tasted those wines will be held over to the following week and the tasting will be cancelled. Good news – tastings will be available throughout December if sample volumes warrant running the tasting panel. If you have any questions about when your wine will be tasted please contact [Katherina.Radcliffe@vqaontario.ca](mailto:Katherina.Radcliffe@vqaontario.ca)

### **ADDITIONAL LABELS FOR YOUR VQA APPROVED WINES**

At this time, our website is not equipped for members to add an additional label to an already approved wine. If you have an additional label (a new brand or keg format for example) please just email the label file to [Kaitlin.wilson@vqaontario.ca](mailto:Kaitlin.wilson@vqaontario.ca) with the Wine Approval ID in the subject line, and she will manually add the label to the your application so that we have it on file.