

# Winemaking

## THE SECRET BEHIND APPASSIMENTO WINES

What do Kew Vineyards Soldier's Grant 2011, Rennie Estate Winery "G" 2011 and Rennie Estate Winery Scarpata 2011 have in common? They are Ontario red wines made using a proprietary Appassimento method pioneered at Vineland Research and Innovation Centre (Vineland).

Neighbouring Niagara region winery owners John Young (Angels Gate Winery and Kew Vineyards) and Graham Rennie (Rennie Estate Winery) are big believers in Appassimento wines produced domestically. The process allows for enhanced development of flavours, concentration of sugars and contributes to more complex aromas in wines made from high quality grapes harvested in cool climate areas with shorter growing seasons.

Currently, there is no Appassimento wine category at the Liquor Control Board of Ontario (LCBO). However, in 2010 the crown corporation showed net sales nearing \$40 million for this style of wine with just eight percent originating from Ontario. This is a great opportunity for domestic producers.

"Consumers are looking for better quality Ontario red table wines. Our approach is to blend small amounts of Appassimento wines with our Cabernet Sauvignon and Cabernet Franc in order to enhance the overall quality and consistency of our red table wines. Our 2011 Soldier's Grant is an example of this approach that has shown a tremendous success," says Young.

In 2011, Rennie and Young partnered with Vineland to develop a reliable grape-drying system for their wines.

"We were experimenting drying grapes in a greenhouse with varying results. We wanted to perfect the ratio of temperature to humidity levels as well as to create a process that would result in a long period of slow, measured drying of our premium fruit. That's when we approached Vineland," comments Rennie.

Led by Brock University's Cool Climate Oenology and Viticulture Institute (CCOVI) and through funding provided by the Ontario Research Fund - Research Excellence



Forced air drying process



Dried fruit

program, Vineland and a number of other regional partners were already studying different drying techniques. Partnering with the two winery owners to develop a proprietary system calibrated to Ontario's growing conditions and customized to wineries' specifications just made sense.

"The drying methods currently used in the industry are sometimes unreliable and labour-intensive. We have developed a forced-air drying process that takes into account Ontario's unique weather conditions and that is fully controlled and adjustable to adapt to varying harvest conditions and winery requirements," says Dr. Bernard Goyette, Vineland's Research Scientist, Postharvest Science. Rennie's "G" 2011, Rennie's Scarpata 2011 and Kew's Soldier's Grant 2011 wines were crafted from grapes dried by this drying system during the pilot project.

So what's next? Vineland will build small prototype units housing its proprietary drying system and install them at partnering wineries for testing and scale-up during the 2014 harvest.

Rennie Estate Winery's "G" 2011 is a wine made with Merlot, Cabernet Sauvignon and Cabernet Franc grapes dried using the

Appassimento method while Rennie Estate Winery's Scarpata 2011 is a Ripasso-style wine which is a blend of Cabernet Sauvignon grapes fermented with the skins used in the production of the "G" wine. Both can be purchased at the Malivoire Wine Company in Beamsville, Ontario and at select restaurants in the GTA and Niagara. Kew Vineyards Soldier's Grant 2011 is available at the Beamsville winery and for a limited time in the Vintages section at the LCBO. It is a blend of Cabernet Sauvignon and Cabernet Franc with approximately 12 percent of the latter produced in the Appassimento style. The wine won a silver medal at the 2013 WineAlign National Wine Awards of Canada.

Vineland's industry-focused research creates impactful results for the Canadian wine industry. For more information on Vineland's Appassimento research, please contact: Dr. Bernard Goyette, Research Scientist, Postharvest Science at 905-562-0320 x169, [bernard.goyette@vinelandresearch.com](mailto:bernard.goyette@vinelandresearch.com) or Lana Culley, Director, Business Development at 905-562-0320 x 747, [lane.culley@vinelandresearch.com](mailto:lane.culley@vinelandresearch.com).

## Supplier News

### GREAT ATTENDANCE AT CELLAR•TEK'S 10TH ANNIVERSARY TRADE EXHIBITIONS

In honor of their 10th Anniversary, Canadian winery and brewery supplier cellar•tek held trade exhibitions in Penticton, BC and in St. Catharines, ON.

Cellar•tek welcomed a total of over 200 guests from the wine industry to their one-day trade exhibitions. Participants had the opportunity to visit 14 manufacturer booths including Moog, Innerstave, Diemme, Liverani and Valentin in each location. The cellar•tek team showcased new equipment and technologies including Valentin's Traditional Method sparkling equipment and Diemme's MicroFlex, a ground breaking filtration technology. Manufacturing representatives from Italy, France, Germany and the US were on-hand to present their products and answer questions.

The exhibitions offered various sold-out product seminars presented by AEB and Laffort, as well as varietal tasting panels led by international wine experts Rhys Pender, Master of Wine, and Chris Waters, Co-Founder of Vines Magazine. "I was completely blown away by the attendance at our 10th anniversary trade exhibitions and the support we received



Roslyne Buchanan speaking with Marco from AEB.

from both our suppliers and our customers in the Okanagan and Niagara regions" says Peter Glockner, Marketing Director.

"What a great two weeks it has been. Being able to share this milestone with so many wonderful people means a great deal to our entire team" says Tugce Oezatilgan, Marketing Coordinator.

The Okanagan celebrations were held on March 26th at the Okanagan College campus in Penticton and the Niagara celebrations were held at Club Roma in St. Catharines on April 3rd.

Because we're such huge fans of great wines and beers, we strive to be the "go to" support system for commercial wineries and breweries so we can do our part to help them

make the best beverages possible. Founded 10 years ago, in 2004, cellar•tek answered a call from Canada's wineries to create a business that provides technical sales support before, during and after every sale. Operating under that model, cellar•tek has grown from its humble beginnings to encompass 12 employees working from two fully stocked warehouses; one in BC's Okanagan Valley and the other in the Niagara region of Ontario.