



# SEPTEMBER 2023

[www.fawg.org.au](http://www.fawg.org.au)

## President's Message

Hello members and welcome to spring and finer weather.

Well, our show has been and gone and for those who couldn't attend you missed out on a lovely day of chatter, awards and prizes.

I as president was very proud of the way the crowd behaved and very proud of the members who gave their time to help out on the two days to make the show a success. Without this effort it would be a disaster, Thank you all. The hall was great, plenty of space and hopefully becomes the shows regular home. So now we can look forward to the final part of the year , The Italian night at the October meeting and of course our Xmas party for December again at the Balnarring hall.

Look forward to seeing you all and having a bit of fun.

Cheers for now.

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## Coming Up

Every Saturday and Sunday in September  
-vineyard visit at Mornington  
<https://www.visitmorningtonpeninsula.org/Whats-On/view/11610/morning-sun-immersive-vineyard-experience>

Friday 1st and Saturday 2nd September  
-regional comparison Rose tasting at Peninsula Beverage Co Mornington  
<https://peninsulabeverageco.com.au/events/winetasting-rose/>

Friday 8th September 5-7pm      \*free  
-Banks Brewing tasting at Peninsula Beverage Co Mornington  
<https://peninsulabeverageco.com.au/events/beer-tasting-banks/>

Saturday 16th September  
-Wine and Wine Festival at Abbotsford Convent or The Timber Yard Port Melbourne wine.and.vinefest

Sunday 1st October 12pm      \*free  
-FAWG Wine Makers Lunch  
Kevin Murphy's factory Carrum Downs  
Bring a plate and beverage to share, further details to be supplied by Dave Chambers  
Numbers not limited.

## Hi there, from your new newsletter editor.

For those who don't know me, I am Jodi Vermaas. I began my membership with FAWG after attending the country wine making course about 5 years ago. If you are curious you can look at my recent member interview on the FAWG website. For those that didn't know, David Wood has been taking the member interviews from each newsletter to add to the website for ongoing reference, creating an amazing resource for new members to familiarise themselves with the group!



I hope you will all appreciate that living up to David Wood's standard of newsletter is likely beyond me, however I will give it my best and look forward to receiving your feedback on the type of information you like and don't like. I am also looking forward to receiving relevant content you would like to share with the members via the newsletter. Send your contributions to [vermaasjodi@gmail.com](mailto:vermaasjodi@gmail.com)

As well as a huge thanks to David for editing the newsletter to such a high standard I would also like to thank him for how much effort he has put into helping me use the software and his ongoing offer to help, contribute and manage the newsletter if I am away.



I have recently retired from paid work and am embarking on my new career volunteering for the causes I am passionate about, with editing this newsletter being one of my new jobs.

I have just returned from a trip to Europe's glorious summer full of enthusiasm, so I hope I can deliver a newsletter you will all enjoy reading and keeps the group connected and informed.



### SENTIA WINE TESTING



The guild has a Sentia wine analyser available to members to have wine samples analysed for FreeSO<sub>2</sub> and Malic Acid.

The tests can be carried out prior to guild meetings, starting at 7pm. If you wish to have your wine analysed, please ensure you arrive at the meeting early and advise Kevin Murphy that you require your wine analysed.

**Samples should be kept away from air (i.e. in a sealed bottle, or sample vial with minimum air space. Only a very small sample is required for the tests.**

**Costs are: FreeSO<sub>2</sub> \$5.00 and Malic Acid \$10.00  
(compare to \$25 to \$30 at a wine testing laboratory)**

## Calling for interest in wine tasting/judging class.....

Somelier Sarah Whelan has offered to do some classes as below:

### We could do:

- |                                       |  |
|---------------------------------------|--|
| 1)Tasting + Judging                   | 2)Wine Faults + Judging those faults       |
| 2 xShiraz Vs 2 xPinot Noir            | 4 wines - comparing faults vs clean wines. |
| 2 hours                               | 2 hours                                    |
| approx \$60- depending on wine chosen | approx \$60                                |

We would need 16 people for it to go ahead.

### An example of how the night would go:

7pm - Arrival  
7:15pm Wine One  
7:35pm Finish Wine One  
7:40pm Wine Two  
8pm Finish Wine Two + a little break  
8:15pm Wine Three  
8:35pm Finish Wine Three  
8:40pm Wine Four  
9pm Finish with drinks available at bar prices until 10pm



### Topics covered:

#### Tasting + Judging

- How to taste
- Distinguishing flavours, textures, mouthfeel, quality
- How to judge these and rate them
- Different ways people judge
- Discussion of each wine
- Rating cards, sensory helpers, technical information and learn how to taste sheets provided.

#### Faults + Judging

- How to taste
- What are faults
- What are the most common faults you will come across while judging (Brettanomyces, reduction, volatile acidity etc)
- What they are, smell, taste like (with real examples)
- Vs clean wine
- Discussion of each wine
- Rating cards, sensory helpers, technical information and learn how to taste sheets provided.

### Some potential dates:

Tuesday November 14 -Learn to taste and judge  
Tuesday November 21 - Wine faults

Please register your interest to attend via email to [vermaasjodi@gmail.com](mailto:vermaasjodi@gmail.com) by 1st October.



# FAWG CALENDAR

Meeting Date	Club night Activity	Competition	Tasting Talk	Industry/Event	Committee Date
January 10 <sup>th</sup> 2023			Taylors 2020 Shiraz		Tues 17 <sup>th</sup> zoom 7:15pm
February 14 <sup>th</sup> 2023		Sparkling wine mini comp		Winemaking Classes at Eco Centre Mt Martha Sat 18/25 <sup>th</sup>	
March 14 <sup>th</sup> 2023	Robin from Laffort to talk about yeast			Red Hill Mead show Judging 26 <sup>th</sup> Feb Public day 11 <sup>th</sup> March	
April 11 <sup>th</sup> 2023	John lee Trophy 2023 Talk on Ciders with Lisa Creswell				
May 9 <sup>th</sup> 2023	Sugars in country wines/ Tastings	Sheila Lee Liqueur & Fortified mini comp		Possible wine tour with Eltham TBA	
June 13 <sup>th</sup> 2023	Michael from Mammoth wines		Chardy Pinot noir		Tues 6 <sup>th</sup> Zoom 7:15
July 11 <sup>th</sup> 2023	AGM meeting/ Homemade night		Talk/Taste on wines with different sugars		Tues 4 <sup>th</sup> zoom 7:15
August 8 <sup>th</sup> 2023	Cellar dwellers Unusual, Old and mulled wines			Guild Show 26 and 27 <sup>th</sup> at Balnarring Hall	Tues 1 <sup>st</sup> Zoom 7:15
September 12 <sup>th</sup> 2023	Discussion on Show results and Tastings	Gordon Evans white wine mini comp			Tues 5 <sup>th</sup> zoom 7:15 start
October 10 <sup>th</sup> 2023	Italian Wine night start time 7pm			Possible Wine Tour with Eltham TBA	Tues 3 <sup>rd</sup> Zoom 7:15
November 14 <sup>th</sup> 2023	TBA	Chris Myers Red Wine Mini Comp			Tues 7 <sup>th</sup> zoom 7:15 start
December 3 <sup>rd</sup> 2023	No Tuesday meeting End of Year			Sunday 3 <sup>rd</sup> Xmas party at Balnarring Hall	

## FUNNIES PAGE



"Okay then, what wine do you have if we go up to the four-dollar range?"



"If you have a taste for French cuisine, our special tonight is 'Le Hot Dog.'"





## My Vintage Year

My Vintage Year: An interview series: Where we interview wine people. They may be your fellow guild members or significant others in the Wine Industry. Was this their vintage year. By: Dave Chambers

Today it is Joe Dimasi. Joe is both a passionate person and a passionate wine maker. He is a big supporter of the Frankston Wine Guild. He and his wife Angie are in equal measure great social



people. It is no surprise they have both supported the Wine Makers Lunch from the outset. The concept was grasped by them immediately, a mix of shared experience of social engagement and great wine and brilliant food provided by us, your own members. I like Joe and Angie, they are easy and very friendly people to engage with. Joe has a very interesting story to tell, and I hope to learn more from him. You will too by joining us at Kevin Murphy's place for the next Wine Makers Lunch. Some of our Eltham friends have decided to share our experience at Kevin's, spaces are closing fast, so get in quick, as they say in the classics. Thanks, Joe, for taking the time to share with us your Wine Making journey, an inspiring tale from a skilled Wine Maker and a lovely bloke. Your father would be proud of you.

**Dave: Why wine and not beer.**

Joe: No particular reason, I grew up with wine all my life

**Dave: How did Wine Making as a hobby unfold. Has this been an easy path for you. What came first the Wine Guild or Wine Making.**

Joe: Wine making; I was born in Calabria, Southern Italy and like most Italians, as a little boy, I remember my family's vineyard and the joyous times at harvest time when everyone sang Italian folk songs as the grapes were picked and loaded into large wooden vats onto bullock-driven carts and driven into the village and crushed in a purpose-built enclave shared by all the villagers. Once crushed, the free running must was carried in buckets to the waiting wooden barrels, then pressed and also added into the buckets and carried to the



respective homes. There was no science to the process and the wine was generally drunk as needed, with no thought to the ullage left in the barrel as the wine was consumed before any spoilage occurred. This process was carried on when we arrived in Australia, in my family's case, when we arrived in 1956, one of our family friends who resided in Gore St Fitzroy provided the "Permento" a copy of the vat back home in Italy made of concrete-lined bricks complete with a

draining pit. One of the family friends owned a Bedford truck he used to transport the fruit and vegetables from the Queen Victoria market to his fruit shop in Gertrude St. He provided his truck to carry the participating men to Shepparton where they picked the grapes at one of our fellow "paesani" (family friend's) farm

When I was about six years old, in that winemaking enclave back in the village, after the men had crushed the grapes, they milled around outside smoking and chatting before heading home for lunch, my friend and I wandered into the room when my attention turned to the large crusher wheel located above the vat. I climbed onto the loading platform and grabbed the handle of the wheel and began spinning the wrought iron wheel. As the heavy wheel gained momentum, the grape trough now empty, I eventually decided to stop playing, but the wheel was still spinning, when the handle grabbed me from the pit of my stomach, carrying me up and over, dumping me into the must. The fermenting fumes of the grapes filled my nostrils and left me with an exploding head. Luckily my friend raised the alarm and I was rescued.

True story!

The wine came before the Guild.



**Dave: What is your first experience that you remember that led to an interest in wine.**

Joe: After many years of helping my father to make wine and experiencing the hit-and-miss of the vintages, I lost interest when I married in 1970. In 1972, I opened a Panel beating business across the road from a Greek family-owned Panel shop and we became friends. In 1979, one of the brothers who knew that I had an interest in wine making, asked me if I wanted to join his family and other family friends of theirs to make wine together. A fellow Greek friend of theirs was a grape grower in Berri, South Australia who would supply the Shiraz grapes. The idea was to bring our barrels and any equipment we had to his father's place in Clayton. He said that his neighbour, a retired builder had a brother who was a Pharmacist who knew about the chemistry of winemaking. I thought, "Why not?" and so I agreed. The grapes arrived, I had my father's barrel, and hand-driven crusher and transported my equipment to the address. All the others did the same but I was the only one who had a crusher. As it transpired, the big secret to making wine was the use of sulphur according to the "expert" Pharmacist; There was no suggestion of dosage to the volume of wine, just add sulphur. So all the barrels were parked next to each other in my friend's father's garage and sat there for some months until one day my friend came over

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to suggest to come and bottle the wine because it was evaporating.

It was evaporating because the old man was going from barrel to barrel, helping himself fill jugs at a time as he needed it for his own consumption.

For the record, it was the best wine I had ever been involved in making to that time, probably because of the addition of the sulphur. No wonder the old man loved it. But that vintage was the inspiration to recommence

making wine until 2007 when I'd heard about Graham Morris who ran winemaking short courses which I attended and progressed from there until my wife Angie and I joined the Guild where we met so many wonderful like-minded knowledgeable people including David Hart who has been an inspiration to me and who's advice I still seek from time to time.



**Dave: What is an interesting unknown fact about you that members of Frankston Guild may or may not find interesting.**

Joe: As a kid, I was good at drawing, so when I finished school at Richmond Tech. I tried to find a cadetship in commercial art, but unfortunately, I didn't have the right academic qualification, so, as a compromise, the employment officer at the local CES (Commonwealth Employment Service) persuaded me to take up an apprenticeship in Automotive Spray painting. He rationalised it with the words; "Art, Paint, SPRAY PAINT, What do you think? My parents couldn't afford to keep me at school for another year or two, so I accepted the job. But, I became quite good at Spray painting and went on to run my own Panel shops, worked as an Insurance assessor, educated my three daughters from my first marriage and had enough modest wealth to be happy and the freedom to enjoy sports; Aussie rules football, to Squash and now, Golf. I'm content now, being married to Angie for the last 30 years.

**Dave: If money was no object. What wine or beverage fantasy purchase would you make with unlimited funds.**

Joe: That's a hard question, I'm a man of modest tastes. I like nothing better than a glass or two of Robert Oatley, Pepperjack, My own wine, and the odd tippie of Scotch Whiskey

**Dave: What are you making now or have recently that you are most proud.**

Joe: Shiraz lovingly crafted from Shiraz grapes delivered to my door from Heathcote. My wife Angie makes Limoncello and Orangecello from the trees out the back.



**Glen Fortune has a Presidents Question for you:**

**Question: Joe do you make wine better than your father did and do you think this was influenced by the FAWG and your participation with the guild.**

**Joe: Absolutely! As I mentioned earlier in the interview, my father`s generation didn`t have a clue regarding the science of winemaking and it was left to the lap of the gods as to how the wine turned out, hence I stopped making it once he passed away. The FAWG participation definitely enhanced my wine-making skills.**

**Dave: Does technical astuteness give you an edge in your wine making skills. Wine making is skill that unfolds with experience. Are you finding this to be true for you in your wine making.**

**Joe: Yes, over the years, I picked up a limited amount of technical knowledge which definitely is an advantage, but apart from the short course I completed with Graham Morris, I gleaned a lot from my fellow FAWG members including David Hart**

**Dave: Are you into the intellectual part of the discussion about wine. Wine can be so many things to so many people. But what does it bring to you.**

**Joe: No, I`m not into the intellectual part about wine, I don`t possess the nous nor the education. There are so many complex things that can be learned about wine, so I`m quite happy to listen to other learned people talk about it. I just want to know enough to create a nice, drinkable wine that I can enjoy and proudly sharing with family and friends.**

**Dave: Are you a pedantic fussy wine maker or do you prefer to feel your way along steady as she goes. It will work out in the end.**

**Joe: Yes, I try to do the basics well that I have learned over the years.**

**Dave: What is wine making to you. I suspect it is not just a hobby. But a consuming passion that excites you. Is this true.**

**Joe: I am so happy that I`m retired and able to spend the time it takes to monitor and make the necessary adjustments from crushing to the finished wine. In the old days, I didn`t have a clue on what to do if something went wrong. Now at least I some idea, with some help from my friends of course.**



**Dave: What are you excited about for the future of home wine making. Where do you see it unfolding over the next ten years.**

Joe: You know, with rising cost of alcohol, I wouldn't be surprised if more and more people take up the hobby, not just with wine, but other beverages too.

**Dave: What inspires you to make better wine. Is it the Gold medals or the knowledge that you are ever improving on your skill.**

Joe: Medals are nice, but personal improvement is front of mind.

**Dave: Who or what has been your biggest influence in wine making.**

Joe: My heritage first and foremost and what I learned along the way and meeting like-minded people at the FAWG. I'm inspired by other people who are well set up and their knowledge. One never stops learning and that's what keeps it so interesting.

**Dave: Can you describe where you make your wine. Is it in your kitchen or do you have a dedicated area for wine making**

Joe: I live on rising block of land, I guess you would call it the old quarter acre so the house is raised at the front with a garage underneath and a spiral staircase to the front door and a balcony. When I purchased the place in 1993, I created a doorway leading to the house stumps where a retaining brick wall was erected and that is now the "Cellar". About that time, the RACV, where Angie and I had worked was closing all their branches, so we took advantage and picked up some of the cabinetry and display pigeonholes to store the bottles of wine. The crushing and pressing is done in the garage, then pumped into a 500lt tank in the cellar. It's modest, but it's mine/ours (oops)

**Dave: What have been the positive surprises of your membership of FAWG.**

Joe: Meeting so many lunatics like myself. We have had some fun, especially working together at Wine Showtimes.

**Dave: What were you drinking in your twenties.**

Joe: Plenty of wine, plenty of beer

**Dave: If you could tell the young Joe about life, what advice would you give.**

Joe: Look, Listen, Learn, Don't assume, love and respect others, enjoy a drink in moderation, and mix with people smarter than you.

**Dave: What wine do you particularly enjoy making. Has the Guild turned out to be an ideal group either socially or for ideas for wine making.**

Joe: Mainly Shiraz, Cab sav or any red. I would love to try Pino- red or white and yes, the FAWG group is an ideal organization to be a part of.



**Dave: Enlighten us with a couple of your favourite wine tweaks.**

**Joe: The only thing I have done last few years, is to leave the wine on the lees in the tank longer until almost bottling time, usually the following vintage. I add Oak cubes after pressing and once into the tank.**

**Dave: I have heard in my short time with the guild some complete disasters while making wine. What is your biggest disaster you can share with us.**

**Joe: Running out of wine before the new vintage is ready. Oh! I did experience “Stuck” fermentation once, so now I wrap an electric blanket under a doona. The electric bill is through the roof though.**

**Dave: I have asked this question of everyone. So far, a hundred percent have said making wine was never a financial consideration. What was the motivation and still is for you after so many years.**

**Joe: It's never been a financial consideration and I don't remember a time including when I was a toddler that I didn't eat without a drink of wine, good or bad.**

**And Finally:**

**Dave: You are going to a desert island in the Galapagos Islands to spend some chill time. You are taking with you one piece of music, one bottle of wine, a book and food. To be clear, that is a choice of one bottle of wine, one meal and so on. What will be placed in your suitcase and declared to customs at Quito Airport, Ecuador, before you leave for the Galapagos Islands.**

**Joe: Apart from an album of Roy Orbison's greatest hits, I would pack and declare a bottle of my homemade Shiraz, a crusty Italian bread and a platter of provolone, a tasty assortment of other cheeses and some thin salami, Rino Ballerini's Capocollo and Kalamata olives**



## Congratulations to the winners in our wine show!

Best Red Grapewine of show	Peter Mitchel	Red Hill
Best White Grape wine of show	Terry Norwood	
Best Country Wine of show	David Hart	
Barrel Sample	Stuart Baber	
Novice Winemaker Trophy	Kevin Murphy	
John Lee Trophy	Jodi Vermaas	
Chris Myer Grape wine trophy	David Hart	
Kath Lee country wine trophy	Val Henry	
Marg Birchell liqueur trophy	Stuart Baber	
WineMaker of the year	Val Henry	



### The Wine Lake



On the surface, a wine lake doesn't sound like such a bad thing does it? Especially if it was Durif. Reminds me of the joke about the Scotsman drowning in a vat of whisky - perhaps for another time...

We are hearing the term wine lake a lot lately, though it's not in a positive light. The Australian wine industry is in the grip of a glut, and it appears we may be dealing with an over-supply for some years to come. A recent report from Rabobank quantifies the current over-supply at 2.8 billion bottles. That's billion with a B. 112 bottles each for every man, woman and child (an observation, not a recommendation!).

It has come about in part from trade tariffs implemented by the Chinese government in 2020. Tariffs of up to 200% effectively wiped out our entire 1.2 billion dollar market in China, and try as we might we haven't found homes for that wine elsewhere. Add in increased global competition from the new world (Chile/Argentina/South Africa et al), a resurgent old world (Spain/Italy/France), changing global tastes and skyrocketing freight costs (a big issue when you come from the bottom of the globe), and it really is a perfect storm.

But when the ubiquitous *they* talk about the wine industry they are really talking about an industry in two. I remember a figure from some years back that the 30 largest wine companies in Australia are responsible for 90% of production - I'd wager this figure remains thereabouts. That means we, and roughly 2470 other small fish like us make up just 10% of the national crush. As a winemaker I'm happy to be part of that 10%. There is so much homogenized dross made in the big end of town - I'd say with some confidence that the vast majority of Australia's great wines exist in that 10%.

I can't see the wine lake causing too many ripples for Warrabilla, we aren't involved in export or even national distribution; we make wine for our direct customers. End of story.

I think much of the current issues stem from decades of large wine companies chasing growth - an interminable desire to be bigger. The ethos of being 'the biggest' creates boom-bust cycles by its very nature. So being glass half full about things, maybe this current crisis is an opportunity for the industry to find its true level. Forget about being bigger, and shift the focus to better - it's the very thing that got Australian wine noticed on a global level in the first place.

Just a thought.





# Germany Is Driving the Quality Revolution for Non-Alcoholic Wine

By focusing on quality base wines and technological advancements, Germany is building on its long history of non-alcoholic wine production.



*Germany's success in non-alcoholic wine is no coincidence: years of tradition and intense experimentation have turned out a bevy of innovative non-alcoholic winemakers. Photo credit: Valerie Kathawala*

When Maria Jung set out to make customary sales calls for her family's wine estate, she did not expect to be met with refusals. But she returned home to report a disappointing drop in purchases among regular customers. They were, they had told her, avoiding alcohol for health reasons. Jung considered the problem. She proposed that the family try an experiment. Why not dealcoholize their wines in the distillery they also operated? Within a few years, the estate was making the world's first non-alcoholic wines under a patented process. This is not, however, the story of an innovative winery responding to modern wellness culture. The year was 1900, and the place was Rüdesheim am Rhein, Germany.

That very early adoption is now paying off. Today, some 100 German wineries, from co-ops to international flagships, offer non-alcoholic wines of increasingly impressive quality. One is Weingut Leitz, the U.S. market leader in this category, which sends its wines to be dealcoholized just a few kilometers down the road—to Maria Jung's great-grandson.

While many producers and industry experts believe these are still early days in the development of quality dealcoholized wines, dedicated researchers at Geisenheim, Germany's top wine university, have been working on alcohol reduction in wine for at least 40 years. Some German producers have spent years selecting varieties and optimizing processes to deliver a premium product. A recent step up in quality stems from producers paying closer attention to the condition of their base wines and from experiential and

technological breakthroughs that are noticeable in the latest vintages. Germany is also gaining considerable sophistication in the fast-evolving field of flavor capture and add-back.

Although the German non-alcoholic wine landscape was long dominated by mass-market products, today Germany's top producers—among them Georg Breuer, Selbach-Oster, Weingut Dr. Loosen, Weingut Bibo Runge, and Weingut Leitz—are lending their names to quality dealcoholized wines. The push towards premiumization is now palpable in export markets as well.

Removing alcohol from wine requires very high temperatures, which strip out aromas and flavors. “My grandfather, Dr. Carl Jung, read about expeditions to the Himalayas,” explains Jung. “Water boils at 70 degrees Celsius at those elevations, not at 100 degrees Celsius, as it does closer to sea level. That gave him the idea to try distillation under vacuum, to lower the boiling point.” This would allow for the extraction of ethanol with less loss of volatile aromatic compounds. Dr. Jung wasn't an engineer, so he commissioned the construction of a vacuum pump that could be attached to his distiller. This proved to be the critical step. He patented the process, known today as the vacuum distillation method, in Germany in 1907, with the U.S. patent following a year later.

In the 1980s and '90s, when German brewers introduced non-alcoholic options, they were poorly received. But when brewers started to take the category seriously and develop higher quality products, consumers began to embrace them. Now, dealcoholized beer represents more than 10 percent of the German beer market and is steadily growing. “That may be a kind of proof-of-concept that can benefit the wine industry,” suggests Dr. Schmitt.

## **Breakthroughs in Non-Alcoholic Production Processes**

Three main dealcoholization technologies exist worldwide: spinning cone, reverse osmosis membrane filtration, and Jung's vacuum distillation method. The last of those is the industry standard in Germany. Yet even this time-tested process fundamentally alters sensory perceptions of what makes a wine taste and feel like wine. “By taking out ethanol—the most important volatile component in wine—we become aware that it has a very, very complex influence on wine sensory characteristics,” explains Schmitt. With most non-alcoholic wines, what consumers miss, even before they take their first sip, are accustomed primary and secondary aromas. Claudia Geyer, a food chemist, has been working on this problem for more than a decade. As the founder and now director of new product development at FlavoLogic outside Munich, she and her team recently made notable breakthroughs in aroma and flavor recovery for dealcoholized wines, the first of which are just coming to market. Her discovery rests on the realization that a different physical mechanism was needed to separate aromas from alcohol to allow for effective flavor capture and add-back. She and her team have patented a proprietary filtering medium (a resin granulate) through which both alcohol and aromas are pushed to capture the volatile aroma compounds evaporated out of the wine, then returned to the non-alcoholic wine with convincing fidelity.



## MAJOR SPONSORS

