

## JOIN THE AWS!

Complete and mail with your check to:  
**AMERICAN WINE SOCIETY**  
 3008 Latta Rd., Rochester, NY 14612  
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Check items below that you have interest in:

1. Winemaking  5. Cooking With Wine

2. Grape Growing  6. Education on Wine

3. Wine Appreciation  7. Organizing a Chapter

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Check type membership which applies to you:

Regular Membership (calendar year) \$30.00

(per couple or individual)

After July 1 (12 year) 18.00

Professional Membership 52.00

(includes vest plaque and special listings)

Senior Citizen Lifetime Membership 250.00

(90 years and over)

Canada and Mexico add \$2;

all other countries add \$12.

American Wine Society Educational Foundation

donation:

\$5.00  10.00  15.00  \$

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Members receive all material published by American Wine Society, membership solicitation and cards, membership in available local chapters, and participation in all local, regional and national activities.

## First Canadian Wine Made from Natural Resources

Heralded across the globe, Sapling wine is truly a sparkling wine of the century. The credit for its creation goes to a 30-year old Italian Oenologist who arrived in Canada seven years ago, fell in love with Quebec and made it his home.

Born in the tiny town of Camerino, in Northern Italy, Lucas Gaspari was brought up in the vineyards of a renowned wine region. His uncle, a famous journalist, wine and food critic for the prestigious journal *Repubblica de Roma* and a descendant of the Varrano victims of Borgia, historical terror in the year 1300, Lucas learned the traditions of winemaking from childhood. Although he opened a small store of wine related equipment, his dreams were to return and use his training as an oenologist in the wine industry. Enamored by the maple trees' luscious syrup, he formulated an idea which he confided to another young Italian, Armando Mirabella. Armando researched the lore and legends of the Algonquin Indians who first discovered how to tap the trees and make maple syrup. Lucas suggested to his friend that if fruit could be made into wine, and honey into mead, why not maple syrup? He used his knowledge of oenology to realize his dream. The result was a fantastic success. The subtle taste

had all the complexities of a great sparkling wine without its cloyingness.

Without further delay, the young friends decided to market their discovery. But it was not quite as simple as it seemed, for it required a government

tourist, who could tap at least some 5,000 trees. A wonderful man, Jacques Collin, came to their rescue.

After attempting to try the formula on several other products, they decided that they would use the maples of Lanaudiere. A name was now needed for the new wine according to governmental law and the formula was filed, a permit issued and the adventure began.

It required some 40,000 gallons of maple sap to produce 200,000 bottles. Standards of producing this new wine were made law so that it could not be imitated nor diluted in its fabrication, reducing the quality. The result was a creamy complex wine resembling a sauvignon with a sparkle. He named the *Sapling*. (Serve mezzing to sparkle).

In just two years, the young Italian Oenologist had created Canada's first true wine from natural resources. Lucas Gaspari can be justifiably proud of his achievement. His *Sapling* wine is

being exported across the world receiving acclaim in Japan and the Far East and will soon be exported to Europe. Although there are many great Canadian Wines, *Sapling* truly shines as a beacon, and is unique, taking its place among the world's great appellations d'origine.



**LUCAS GASPARI**, holding a copy of the *Beverage Communicator* with its publisher, **Tao Porchon-Lynch**

permit and no such permit existed for anything but fruit wines. A new law must go into effect before they could start their project. Where could they find a sufficient number of trees to provide the bachelorian nectar? It was suggested the become associated with an acericul-

# WINEXPERT inc.