

NEW SERIES

Geology and Wine

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This new series of articles will examine the relationship of geology to wine and the role of geology as an integral part of the *terroir* of a vineyard. The first article, which follows in this issue, presents the background to the subject and discusses the concept of *terroir*. The next article in this new series will examine geology and wine in terms of the world-wide perspective, while the article following will describe the geological factors that influence wines produced from vineyards of the Niagara Region. Although future articles will address specific regions inside and outside Canada, it is hoped that these first three articles will inspire other authors to submit manuscripts, particularly on the wine-growing regions of British Columbia, Nova Scotia and Quebec. Perhaps someone from Newfoundland will write the definitive paper on the relation of that province's own partridgeberry wine to geology: did the berry evolve after the breakup of Pangaea?

GUIDELINES FOR THE SERIES

Articles covering all aspects of the relation of wine to the earth sciences are encouraged, provided a direct relation is established between the earth science data and wine. Rehashing of geology field guides without evaluation of actual vineyard environments is not acceptable, whereas reworking of previous regional studies of clay mineralogies or geophysical surveys, in terms of vineyard *terroir* designations, will be gratefully appreciated. If you are uncertain, please contact me by E-mail. Articles may be in the form of Topical Articles (1000-4000 words) or Short Notes (about 1000 words or less) detailing or discussing the relationship of earth science data to

wine. Longer articles in the form of Review Papers (2000-7000 words) will be considered. Such papers might discuss, for example, the interaction of wine and earth sciences with society (e.g., effect of vineyard expansion on the Niagara Escarpment, a geologically defined United Nations biosphere preserve), or how such interactions may have implications for professional geologists.

There is no restriction of wine to *Vitis vinifera* table wines. Not only are articles sought on all types of *vinifera* wines, including ice wines of Canada and sun-dried wines of Chile and Italy, but also spirits derived from their distillation, like the *pisco* of the Andes, *grappa* of Italy, and *cognac* of France. Also included are grape wines from other species of the subgenus *Euvites* such as the *Vitis labrusca* of North America or the *Vitis amurensis* of northeast China. In keeping with the vastness of Canada and its harsh northern climate, wines made from indigenous fruits, like the partridgeberry, cranberry and blueberry, are welcome. How else can I keep the St. John's folk from complaining that their three wineries (Rodrigues, Notre Dame and Flynn) had been left out of the series, as yet another mainland scheme to exclude Newfoundland? Rodrigues Winery produces 12,000 cases of partridgeberry wine a year, and in Ontario, the hot-selling new wine is Stoney Ridge's cranberry wine. Unfortunately, it is difficult to source the *terroir* of fruit wines, as batches of fruit from different areas are often mixed together.

In wine, may I wish you welcome to a new century, a new millennium, and a new series.