

# Art of Brewing nails three medals

By **Goody Niosi** Writer

NANAIMO - **Art of Brewing Ltd** (at the Mission) Proves that on-site wine making can be of the highest quality.

**Art Lindala** and his wife **Maureen Millar**, Owners of Art of brewing, recently entered six wines in the largest amateur wine competition in the world hosted by *WineMaker Magazine*. The competition drew 4321 international entries in 200+ categories. Art of Brewing walked away with one gold and two bronze medals.

“I am awfully impressed,” Lindala says. “We got into it because we were asked last year by **Cellar Craft**, one of our suppliers, to do that because it would be good for us.”

At the very worst, the supplier said, they would receive notes from the judges that would let them see how they compared, and where there faults lay. Lindala notes that last year they had been too busy to enter but this year they took the chance. In May they were informed that they had received Gold for their Austrian Zweigelt, a bold red, and a Bronze for a two latitudes merlot and for the Sparkling white Shiraz. “We were overwhelmed to hear that we had won anything,” Lindala says, “Then to hear we had won three out of six, which was amazing. And we didn’t even attend. We weren’t there to bribe the judges.”

He notes that the winning Zweigelt and Shiraz are available for customers to make. The Merlot was a limited Edition, but a wine very similar can also be made at Art of Brewing.

In addition to making wines, Art of brewing also brews beer, ciders, wine coolers and sparkling non-alcoholic fruit beverages. Lindala says that one of the things that makes his product so good is his location – a spot in the country in South Wellington that provides water that is simply the best there is.

“Our water here is incredible,” he says. We have quantity – from an Artesian well – and we have quality. We had expert care from ABC Water Systems and AZCO industries that together designed and installed our system. And besides filtering our water through a reverse osmosis membrane, we’re also using an ozone generator that provided water so pure that it’s almost unbelievable.”

Art of Brewing uses no chemicals to clean or sterilize bottles and equipment. Instead it uses supercharged ozonated water. “We are going as ‘green’ as we possibly can,” Lindala says. “We put the system in for the benefit of our products and we also wanted to make use of it for sterilizing.

Sulphites are commonly used for sterilizing and many people react unfavourably to sulphites. A small amount of sulphites have to be used in the wine-making process, he says, but none have to be used in the rest of the procedures.

Lindala has done a tremendous amount of research into what makes good wines, beers, and other beverages. He looked into the U-Vint/U-Brew business in the 1980’s and began working in the business in 1999/2000, with Joe Allen, the owner of a Nanaimo on-premise brew shop. After helping Allen out over a Christmas rush, he stayed on because he found he genuinely liked the business. He took a course through World Brewing Academy in Germany that taught him the ins and outs of the fermentation process and the microbiology and chemistry involved.

“It was very interesting,” Lindala recalls. “It was absolutely fabulous help.”

On January 1, 2005, an on-premise brewing shop became available. Lindala purchased it, along with its data base, and set out to create a successful business. He notes that he did so well that within a year he had to expand into the store next door. When he had to expand again, he moved his business to a new store that he and his wife built in South Wellington. It was the store’s mission shape that earned it the full moniker: Art of Brewing at the Mission. Most of his clients came with him, he says. In fact his open house this past February saw more than 300 people visit and tour the premises.

Lindala says he is successful because of their dedication to customer satisfaction. “We work hard to make sure we are producing a good quality product. We guarantee everything we do 100 percent. If



Art Lindala and Maureen Millar

someone doesn't like a product, I don't care what the reason is, I'll replace it, or give them their money back."

He notes that he will be entering wine competitions in the future, and will encourage his customers to do the same, noting that 20 years ago people went to on-site brewing stores to save money. Although cost savings are still a factor, today it's about top quality wine ingredients imported from all over the world, and the opportunity to create truly excellent wines.

Art of Brewing – at the Mission is at 2510 South Wellington Road, Nanaimo. [www.artofbrewing.com](http://www.artofbrewing.com)

