

BCAWA SEMINAR

Fermenting Jessie's' Grove Zinfandel

Saturday September 16, 2017. 9:45 am

Gloria Dei Lutheran Church

1110 Gladwin North Vancouver

Three Keynote speakers.

Clem Joyce – Clem has been a Mentor to many winemakers, VAWA and BCAWA members. His thoroughness and attention to (all) details are especially noted on, The Importance of Day One. The steps that winemakers can/should take when the grapes come in. Acid and Brix adjustments, determining YAN, use of colour extracting enzymes. How our winemaking method have changed over the years.

Mike Johnson – Mike and his group have been making quality Zinfandel for a number of years. His connection with the Sproule family (Spagnols) gave his group early access to the Spenker Ranch Zin. More recently Jessie's Grove grapes from (Gilbert Tonnello) and now Rob Martino. Again how our winemaking methods have changed and evolved.

Rob Martino – As our current broker for Jessie's Grove grapes, Rob has spoken with the winemaker there and will give us some insight as to what steps they take when fermenting this grape.

BCAWA will cover registration fee for all Members in Good Standing of BCAWA affiliated clubs. Non members will be charged \$15.

The seminar will commence @ 09:45 am (coffee available before)

Break for lunch (included) @ 11:45 am.

Recommence @ 12:30 pm, break at @ 2pm to allow island candidates to return on the 3 pm ferry, (home for dinner).

To ensure adequate seating and lunch.

All candidates Must Register with Larry McIntyre by e-mail blue_heron1@telus.net.

Arrangements can be made for pick-up of island participants at the mainland ferry terminals.

Some yeast recommendations are: Under big, bold and spicy, > 15.5% alc, Lallemand D254 and T73 are best suited. I also think RP 15 and BRL 97 are very good yeasts.

In my Lallemand wine style guide, they recommend D254 and BRL97 for zinfandel. In my opinion, D254 being a neutral yeast and can be paired in the fermentor with Uva 43 yeast also neutral, low nutrient needs, fructophilic, ferment to 18%+ are the best yeasts to use and use together.

All the Laffort yeasts appear to be good; F15 , RX60, BO213 and F33.

Larry McIntyre 604-275-4157 © 604 789-6932

Seminar coordinator