

## BCAWA Executive 2009-2010

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- Vice-President: Walter Frith
- Past-President: Helmut Berner
- Treasurer: John Matkovich
- Secretary: Shelagh Frith
- National Director: George Gibson
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- Directors At Large: Joe Kecskes,  
Axel Kroitzsch, John Thompson
- Newsletter and Bulletin:  
George Gibson, Mary Homer,  
Sam Hauck, Shelagh Frith



## BCAWA News

Volume 1, Number 2

March 7, 2010

### *Message from the Editor*

BCAWA Members:

This is your Competition Issue and I'd like to draw your attention to a few items of particular importance.

If you intend to enter the BCAWA Provincial Competition in May, please read Axel's advice on p. 7 and familiarize yourself with the small changes in Class definitions on p. 9 that modifying the AWC definitions has required.

I encourage you to enter our Provincial Competition and to attend the Meet 'n Greet Friday May 7 and the catered dinner/dance/awards event Saturday. Don't forget to reserve your tickets by emailing Rainer [rain-hock@hotmail.com](mailto:rain-hock@hotmail.com)

I was hoping to change the format for reporting results of club competitions. However, it wasn't

possible to obtain results from Saanich or Chilliwack in a new format. There are so many pages in this March issue that I've decided to refer you to the BCAWA Web Site <http://www.bcawa.ca> for the results of those 2 competitions. I apologize to anyone who feels slighted! But I'd like to ask you a question that I hope you'll answer by emailing me a "yes" or "no" (to [georgegibson@shaw.ca](mailto:georgegibson@shaw.ca)) Here it is: *Do you want to see the complete results of club competitions in the BCAWA News?*

I should have solicited information for an article on availability of grapes but I didn't think of it in time so I've focused on Grape Pacific. Probably the May issue will bring you up to date on expected Nanaimo Winemakers' California Central Coast offerings.

Our March issue introduces a new intrepid, investigative wine reporter - Mary Homer - and her column, La Bella Vita. I know you'll enjoy Parksville Uncorked and look forward to her coverage of the May 7,8 BCAWA weekend.

I'm sure you'll be pleased to see Bill Collings' Okanagan Viewpoint (p.7) back in circulation. Always a good read.

Finally, please don't ignore the Topical Links on p.8. There's a wealth of good stuff for you to wade through!

Good Winemaking!

*George*

George Gibson, Editor



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## President's Message



### Message from the President, Rick Homer

March 2010

Now that the Olympics have wound down we can once again turn our thoughts to winemaking.

There are two issues that I want to address at this time. The first is our upcoming Provincial competition and AGM. The good news is that we have people willing to fill all of our executive positions, and the bad news is that there are no new faces. Now I say *bad news* not because the current executive are doing a bad job, on the contrary they are some of the most dedicated people that I could ever hope to work with, but it does indicate a lack of participation from other members of BCAWA. For any organization to remain vibrant and flourish it needs new ideas from new people. Being on the Executive does not require a lot of time or effort and you have the opportunity to give back to your organization. All of the executive meetings are conducted by conference call and you only have to personally attend 3 general meetings per year, one of which is the AGM. We still have spots available for Directors at Large and this is a great way to get involved and learn more about BCAWA. I encourage anyone that is interested in any positions on the Executive to contact Helmut Berner at [hberner@shaw.ca](mailto:hberner@shaw.ca)

The second issue is the Winemaker Magazine. By now you have all received your first issue and I hope you all enjoyed reading it as much as I did. There are articles that appeal to every home winemaker no matter what your skill level is. Getting this magazine delivery organized was no small feat which can be only be summarized as trying to juggle wet cats! John Matkovich put in long hours collecting cheques and compiling mailing lists and then going back to clubs for more information. To help streamline this process for next year we will be creating a form that clubs can fill out and e-mail to John to ensure that all of the required information is captured and to make it easier for John to compile the complete list. I ask all clubs to submit them back to John promptly when he asks for them in the fall, to ensure uninterrupted magazine delivery. Collecting two different cheques, one for BCAWA dues and the other for Magazine subscriptions is quite onerous for both the Club Treasures and the BCAWA Treasurer. I ask all clubs to consider incorporating the magazine subscriptions into your annual BCAWA dues. This will make it much easier for all Treasurers involved. This issue will be on the agenda at the AGM so please discuss it at your club meetings and send your club representative to the AGM to vote on it.

Cheers

*Rick Homer*

**BCAWA President**

## *News from the Clubs*

### *Belcarra Winemakers Club*

The Belcarra Winemakers Club was formed in 2003 by a few local wine-making enthusiasts, who thought it would be a good idea to pool resources and share equipment and ideas. We joined BCAWA to increase our knowledge, keep up to date, and compare our results in competition with others. As an additional benefit, we have made many friends throughout the province.

Our club consists of 14 members; most are from Belcarra, with a few from other communities, and one even as far away as Vancouver Island, and many of us are retirees. We try to educate ourselves by attending seminars, tastings and tours of wineries. Although we are a small club, we are proud to say that our efforts to date have been rewarded by quite a number of medals and trophies at the local, provincial and even the national level - two of our wines won silver at the 2009 National Competition.

We buy our grapes, whole, crushed and juice, from Washington, California and the Okanagan. We have experimented with a wide variety of red and white wines, with only a few disasters so far! The reds are crushed and pressed in one member's garage and the whites in another's, and after adding the yeasts and additives and testing the results, the fermented wines are apportioned out in carboys to individual members. Everyone in the club tries to participate in the making of all the wine, and we frequently keep in touch with one another about its progress.

We hold formal meetings several times a year in members' homes. The first is our AGM, usually held in January, and the last is held in November, after the winemaking season has come to an end. We also hold an annual summer BBQ and a "Wine Wind-Up" social in the fall. Both events include spouses, and guest speakers are often invited, as well.

Apart from the camaraderie and economic benefits of making wine in a club, we now prefer to drink our own wines over most commercial brands!

Joe Kecskes,  
Belcarra Winemakers Club



Back Row (L-R): Gerrit, Clive, Walter, Joe, Brendan, Dave, Frank. Front Row (L\_R):  
Ralph, Lucille, Shelagh, Bram. Missing: Ken, Norm, Tony, Wayne

## News from the Clubs - Cont'd

### Chilliwack Zymurgy Wine & Beer Making Club



Chilliwack Zymurgy meets at 7:30 pm on the 4<sup>th</sup> Monday of the month from September through May at the Knights of Columbus Hall, 46211 Margaret Ave., Chilliwack.

We begin each new season with a Corn Roast/Pot Luck/Barbeque near the end of August hosted by Jack & Velma Kouwenhoven. We then got off to a great start this September with 5 new members joining our ranks, bringing our total membership to 37 enthusiastic wine & beer makers.

Our Annual Club Crush was held in September with most members participating by purchasing grapes from California. Some years we have been lucky enough to obtain grapes from the Okanagan. We gather for The Crush at a member's home, crush/de-stem our grapes, and of course...taste some wine. We are fortunate to have a few members who are always available to transport the grapes to Chilliwack from Vancouver or the Okanagan, as the case may be.



Although we do not have a meeting in December we always gather for a Christmas celebration that includes a Pot Luck Dinner and Mulled Wine Contest, complete with a trophy for the winner. In years past, a gift exchange has been part of the festivities but the membership voted to make a change this year: the money that a member would normally spend on a gift to exchange (value to approximately \$15) was collected in cash and donated as a lump sum to the local Salvation Army Christmas Hamper Program. The total donation was \$340! This has become our new tradition!

The meetings consist of a short business meeting, time to discuss any problems a member may be experiencing with a particular wine, an in-club competition for the "wine of the month" and an educational program. Following the program, the contest winner is announced and then members have the pleasure of tasting the various wines entered into the mini-competition, as well as a veritable feast of goodies supplied by two host couples.

The educational program centers on the "wine of the month" (or beer) and includes a tasting of the particular wine or beer. Over the past year we have learned the "ins & outs" of making beer, discovered the differences in the various levels of wine kits, and have examined wine faults with the use of a Fault Kit, just to name a few of our excellent programs.

February is busy for our members as it is Wine Competition Month. This year the competition was held February 20<sup>th</sup> at the Masonic Hall in Chilliwack. In place of the traditional Silent Auction, the committee decided on a straight raffle. \$10 bought an arms length of tickets and the purchaser chose which prizes to submit his/her tickets for. The buffet dinner was excellent as was the live band, which kept the dance floor full the entire evening and well past midnight. Chilliwack Zymurgy members were very successful again this year with their wine and beer making efforts.

Competition results will be sent in a separate email to George Gibson for the e-newsletter and to all non-Zymurgy participants who included an email address with their registration.

In March we are looking forward to another Great Food Event: Cooking with Wine! Couples choose to prepare an appetizer, a main dish or a dessert that has wine as one of the ingredients and serves that dish with a compatible wine. A prize is awarded in each category to the best food/wine pairing.



Congratulations to Vern & Vi Morris, Wine Makers of the Year,  
and Fran & John Ayris, Beer Makers of the Year!



We wind up the year's events in June with a Barbeque that is most often held at the home of Cory & Vivian Padula. This is always well attended because of the fabulous Pot Luck dishes that members bring to share, as well as our Annual Sangria Contest. The winner receives the coveted Sangria Hat that *must* be worn throughout the evening!

We are extremely grateful to Jim Dutton, our vice-president and relatively new member, who was motivated by his keen interest in making better wine and his desire for order, to organize all our resource materials and create a Club Library that he brings to each meeting. Thank you Jim!



*Text and photos by Mary-Susan Gagnon*

## *News from the Clubs - Conclusion*

### *SCAWA Club Report*

The Sunshine Coast Amateur Winemaking Association (SCAWA) celebrates its 9<sup>th</sup> year of existence in 2010. From a handful of enthusiasts curious about better winemaking and types of wine, to our present roster of 25, the club has evolved into an award-winning group. Cost of membership is a reasonable \$30.00 a year. In 2009 we had four medal winners at the Nanaimo competition - Doug Watson, a silver medal for his Malbec; Gus Butt, a bronze for his Gewürztraminer; Len Pakulak, a bronze for his Merlot and a bronze for President Martin Cook's Pinot Gris.

Our group, SCAWA for short, meets the second Wednesday of each month except July and August. There are usually 4 seasonal social events, including a Grand Gourmet Dinner with appropriate beverages.

Meetings start at 2:00 P.M. with a warm-up social with wine and appetizers. Our members provide the wines for sampling and there are two Wine Host Groups that supply alternate meetings with one of their masterpieces. There are also Snack Hosts who volunteer to prepare delicacies to sample with the wines. Our meetings are hosted at the Port Stalashen Club-house in Wilson Creek when available. It is a perfect location with all its meeting amenities, including a spectacular view of Vancouver Island.

A normal meeting is composed of the usual Committee Reports, competition announcements and future plan discussions. Monthly attendance averages 14. This year we have put together an ambitious Education Program. Some of the more interesting topics we hope to have guest speakers or knowledgeable members present are:

- Yeast choices for different wine styles
- Why filter? Pros and Cons
- Blending for superior wines
- SO2 control and analysis
- How, when and why a wine should be aged
- Wine judging and how to prepare for it
- Additives for sweet, dry, oak or other effects



After the adjournment of the business component of our meeting our Wine Steward organizes a wine tasting. This consists of a blind tasting of four members' wines and one commercial product. The January tasting was Gewürztraminer. The February was Merlot. Last year a tasting highlight was the hosting by one of our members of malt whiskies. It is always a surprisingly pleasant way to end our meetings.

Club members make a wide variety of wines. Some of us purchase grapes from the Okanagan or other grape suppliers. Last year we prepared over 6700 pounds of wine grapes. Other members make their wines from kits and still others go the winemaker's services route. We have arranged a club discount with the major wine product supplier on the Coast and he will do special orders for a small fee.

If you are visiting the Sunshine Coast please feel welcome to attend one of our meetings. You can contact our President Martin Cook at 604-886-0953 for meeting details.

By Paul Kelly

**John Schreiner's Blogspot**

February 22, 2010

**CedarCreek and Holman Lang both lose winemakers**

Photos: Tom DiBello (L) and Bernhard Schirmeister (R)

In a surprising coincidence, two senior Okanagan winemakers have stepped down at the same time.

CedarCreek Estate Winery announced the departure of Tom DiBello, the senior winemaker there for 10 years.

Concurrently, Bernhard Schirmeister announced that he is no longer associated with the Holman Lang group of wineries.



The tone of both announcements leads one to think that neither departure was exactly friendly.

CedarCreek's statement said that DiBello was "leaving to pursue other oenological opportunities." DiBello, who resigned, is setting up his own consulting company in the Okanagan. He has already been retained by four wineries.

In his announcement, Schirmeister said only: "Due to changes at Holman Lang Wineries, I'm no longer responsible for their winemaking." Neither he nor Holman Lang elaborated.

At CedarCreek, president Gordon Fitzpatrick said that the winery has begun the search for a successor to DiBello. In the meantime, assistant winemaker Bill Pierson is running the cellar. "Tom has been a big part of our success and we would like to thank him for his many contributions to crafting quality wines on behalf of CedarCreek," Fitzpatrick added.

Tom has one of the more impressive résumés in Okanagan winemaking. In the past decade, CedarCreek has been Canada's winery of the year twice in a major national wine competition. His peers regard him as a master with both Pinot Noir and with Bordeaux grape varieties. And everybody thinks that, under his hand, CedarCreek's Ehrenfelsen became arguably the world's best Ehrenfelsen.

This is from a man who grew up surfing in Newport Beach and vacillated between medicine and business before enrolling in the wine program at the University of California in Davis. Most Davis winemaking students get hands-on experience during their studies by working at a producing winery during vintage. DiBello was assigned to one of Napa's top wineries, Stag's Leap Wine Cellars. Its owner, Warren Winiarski, has been renowned ever since his wines outscored top Bordeaux wines during at a 1976 Paris tasting.

"Warren Winiarski is a tough taskmaster," DiBello discovered when he returned there after graduation in 1983. "He's a demanding perfectionist." DiBello rose to become director of cellar operations, effectively the assistant winemaker, before going to Australia in 1987 where he had the pick among several choice winemaker jobs. He went to Cape Mentelle, a highly-regarded producer at Margaret River in Western Australia. "It's right on the beach," DiBello told me. "Margaret River has one of the best surfing beaches in the world and that's what I looked on from my house there."

He came back to California a year later (for economic and romantic reasons) and spent two years as a wine salesman. In 1989 he joined a small new winery at Temecula in southern California, Clos de Muriel, which won medals for its wines but was under-financed and closed after the 1992 vintage. He went from there to do a vintage in Virginia and then spent four years with a winery in Arizona. In 1996 he joined Claar Cellars, a new Washington State winery. He made two vintages there and another two at a winery called Washington Hills before being recruited by CedarCreek. He came to the Okanagan in the summer of 2000.

Tom's current plan is to remain in the Okanagan which he has come to regard as one of the best places in the world for growing top quality wine. It would not be surprising, however, if he were soon wooed by wineries on the American west coast. If he now returns to the United States, it will be a big loss for Canadian winemaking.

Bernhard Schirmeister was born in Germany in 1965 and trained at Geisenheim. He gained extensive winery experience there with large and small producers and with sparkling wine, Riesling and Pinot Noir.

He became aware of the Okanagan during a vacation to the valley and was recruited by Günther Lang to take over winemaking at Lang Vineyards when Ross Mirko went to New Zealand in 2005. Shortly after, Keith Holman bought Lang Vineyards (Günther has now retired from the wine business).

The winemaking task at Holman Lang has expanded considerably over the five years. The group's seven wineries now include Lang, Soaring Eagle, Zero Balance, Spiller, Mistral, Stonegate and K Mountain. Of these, only Stonegate (which is being sold) has its own winemaker.

Both of these men leave big shoes to fill.

### *Okanagan Viewpoint by Bill Collings*

In 2008 we had a deep freeze with extreme cold temperatures resulting in a lot of vines being killed. Budbreak in 2009 was late; however, the weather was so good for the whole growing season that harvest was actually one of the earliest on record. Unfortunately, for three days on the Thanksgiving weekend temperatures dropped to between -6 to -14. That was the end of the season for grapes that had not yet been picked. Since vines were in recovery mode after the previous winter, tonnage was down by up to 20% over 2008.

I am anticipating another short crop year in 2010 as a result of the sudden Thanksgiving deep freeze. During pruning, we have noticed that many canes had been frozen back almost to the main cordons. Normally, vines go gradually into senescence and harden off before cold weather sets in. Not so last fall! So we are into another recovery year. However, given the relatively warm temperatures so far, there is another potential threat. Budbreak is normally about mid-April but this year it could be earlier and, if so, new buds could be damaged by late frosts.

While tonnages may be down again this year, that may not be such a bad thing for many wineries as sales have been impacted by the slowdown in the economy. To put things into perspective, in 2008 the harvest was estimated to be 20,000 tons. That translates into about 12,000,000 litres of wine. In 2009, with a 20% decrease in tonnage, only about 9,600,000 litres of wine were produced, yet some wineries had sales problems. A shorter crop this year will help wineries balance production with sales until the economy improves. With approximately 9,500 acres of grapes, 9,600,000 litres translates into only about 1.7 tons per acre. Under full production of between 3 and 4 tons per acre, wine production will be between 17 and 23 million litres. If wineries have sales problems with short tonnages, projected full tonnage could be seriously problematic. Ah! The romance of owning a winery.

Looking around the shelves in liquor stores, one can see numerous imported wines of good quality in the \$10 to \$12 range and several excellent BC wines are close at \$12 to \$15. The low prices of many imported wines reflects the surplus of wine in the respective exporting countries; the lower prices for BC wines reflects a response to both the lower prices of the imports and the belt tightening of local consumers. While many local wineries have loyal repeat customers and may be able to deal with higher volumes, many others may have a difficult time maintaining their current sales and prices. Our industry could be in for a serious shakeup if the economy does not recover quickly and our acreage comes into full production.

### *Readying Wines for Competition by Axel Kroitzsch*

From VAWA February 09 Meeting talk on "Readying Wines for Competition", by Axel Kroitzsch, Langley Fermenters.

Start planning at least 3 weeks before the competition deadline, not the night before.

When choosing a wine for competition, select for aroma over mouthfeel. Aroma is the first impression a judge gets and may determine whether the wine is in the running for a medal or not.

Not all bottles in a batch will be the same - open your bottle, smell it, taste it. Only enter it if you like it!

If it's a young wine, decant it (2 or 3 times) into a clean (outside too!) bottle. Top up with the same wine. Decanting will increase aroma, which counts for 25% of the score. Decanted wines should rest for at least 3 weeks after the treatment.

To illustrate the difference, Axel passed around 2 bottles of the same wine, one previously decanted and the other not. The surprised consensus was that the wines tasted remarkably different. However, Axel warned us not to try this with aged wines as they might not withstand the manipulation shock without substantial loss in quality.

Slightly sweeter wines (especially whites) do better than very dry wines if sweetness is allowed in a class. One reason is they have a better mouthfeel. Be careful about overall balance though - this is also 25% of the score. Wines can be sweetened before the competition, but be sure to give them time to integrate.

Finish and general quality of a wine can only be changed by blending in other wines. This process generally takes even longer than 3 weeks, so plan ahead!

Give wines time to age. A year old red wine will typically fare worse than 4-5 year old wine. Also, judges tend to hate very tannic wines.

## Topical Links

Interesting article by Tim Patterson that will shake up your beliefs about wine tannins.

[http://www.winesandvines.com/template.cfm?section=columns\\_article&content=67337&ctitle=Everything%20You%20Know%20About%20Tannin%20Is%20Wrong](http://www.winesandvines.com/template.cfm?section=columns_article&content=67337&ctitle=Everything%20You%20Know%20About%20Tannin%20Is%20Wrong)

A very up to date article on current approaches to barrel use.

<http://www.winesandvines.com/template.cfm?section=features&content=69423&ftitle=Lighter%20Touch%20With%20Barrels>

Historically interesting article by a pioneer in malolactic research.

<http://www.winesandvines.com/template.cfm?section=features&content=70101&ftitle=Hanzell%20and%20ML%2034>

A very complete look at the 2009 grape growing season and harvest situation throughout North America including BC and Ontario.

<http://www.winesandvines.com/template.cfm?section=features&content=70113&ftitle=Wines%20%26%20Vines%20Special%20Report>

Like to read about Pinot noir? - try

<http://www.winesandvines.com/template.cfm?section=features&content=70098&ftitle=Julia%27s%2C%20Julia%27s%20and%20Julia%27s>

(by) Domenic Carisetti, Winery Consultant . Useful information for home winemaking.

Go to <http://www.nys-homewine.info/SeminarNYSHWC.html> and look up [FIXING COMMON WINE MAKING PROBLEMS](#).

## Yikes, What if it spreads West!? Comment by Bill Collings

In the last issue, Burton McClelland of Ontario, reported on a court case in Halifax in which Ross Harrington was found guilty of having wine kits on his premises which is against the law in that province. But first, it is necessary to point out that since Mr. McClelland lives in Ontario, "west" extends only as far as Thunder Bay beyond which there is a vast expanse of nothingness, so British Columbia U-vins have no reason to be concerned.

It seems obvious that Nova Scotia does not want any competition to its wine industry. But it is the wording of the Act upon which Mr. Harrington was found guilty that I found most interesting: "... *and any compound, mixture or preparation whether in solid or liquid form to which the addition of water or any other liquid or substance will produce intoxicating liquor.*" According to this definition, it seems that every grocery store and fruit stand in Nova Scotia is in jeopardy of being charged and found guilty of the same offence that Mr. Harrington was. What a weird and all-embracing wording in a provincial Act. It's obvious that the local wine industry doesn't want any competition.

U-vins and U-brews in British Columbia and Ontario proliferate, but they are heavily regulated. This was not always the case in BC. Until the late 1990's, the operators pretty much had free rein as to how they conducted their business and both government and industry were well aware of the shady practices of some of them. At the time, I was involved in industry/government negotiations on a number of issues relating to winery licensing and regulation when the issue of U-vins arose. Wineries had been lobbying gov't to do something about the U-vins which far outnumbered wineries, not because of a few shady practitioners but because they were a threat to winery sales. Government's first response was to tax the output of the U-vins the same as wineries were taxed. However, there was a significant snag: wine kits and wine concentrates had been defined by the government of Canada to be food items and therefore were exempt from taxation. As a consequence, BC government decreed that U-vins were to be licensed and audited the same as small wineries were with very strict rules as to the roles and responsibilities of both the U-vin operators and their customers. In the strictest sense, U-vin operators sell a product – the wine kits – and a service – the customer making wine from the kits on the operator's premises.

One of the great ironies of the whole business of U-vins is, that if they exist at all in provinces without a wine industry, they outnumber wineries in the two largest wine-producing provinces – BC and Ontario.



## National Director's Report

### Changes in Class Descriptions

On Feb.6 Amateur Winemakers of Canada President Larry Paterson announced that the following motions had been passed officially by the Directors.

MOTION (Manitoba): That the descriptions of Classes C3 and E3 be modified by replacing the phrase "at least 95% are interspecific hybrid varieties" in the first sentence of each by the phrase "at least 85% are interspecific hybrid varieties", and adjusting the percentages mentioned in the remainder of the description accordingly.

MOTION (Manitoba): That the description of Class E5 be modified by deleting "Petite Sirah (Durif)" from the list of acceptable grape varieties.

We in BC are fortunate enough not to have to rely on hybrids but if you have access to them and want to compete in those classes in the Provincial you will be able to use up to 15% vinifera.

It is now necessary to change the wording of several of our BCAWA classes, as follows:

#### **Class C4. Other Dry Red**

This class contains all other red table wines - either varietals or blends - that do not fit the definitions of Classes E1 (Dry Red Bordeaux Style), E2 (Dry Red Pinot), E3 (Dry Red Non-Vinifera), E4 (Dry Red Zinfandel), or E5 (Dry Red Rhone Style). Varietal vinifera wines in this class must contain 85% or more of vinifera varieties such as Lemberger, Barbera, Dornfelder, Nebbiolo, **Petite Sirah**, Ruby Cabernet, Sangiovese, Tempranillo (Valdepeñas), Touriga Nacional, or Zweigelt. The remaining 15% may be any other ingredient. Wines that include interspecific hybrid grapes are eligible for this class provided they are from less than **85%** hybrid. Non-grape dry red table wines belong in either this class or J1 (Country Table) and qualifying provincial entries will be placed in the more appropriate of those classes for the AWC Competition by the Provincial Director, usually after discussion with the winemaker.

#### **Class C6. Dry Red Rhone Style**

A dry red table wine made from at least 85% of one or more of the following grape varieties: Alicante Bouschet, Carignane, Grenache, Mourvèdre, ~~Petite Sirah (Durif)~~, and/or Syrah (Shiraz). Blends may also contain any other variety permitted in Chateauf-neuf-du-Pape. The remaining 15% may be any ingredient.

#### **Class C7. Dry Red Non-Vinifera**

A red table wine made from grapes of which at least **85%** are interspecific hybrid varieties. They include, as varietals or blends, Baco noir, Castel, Chambourcin, Chancellor, De Chaunac, Frontenac, Landal, Landot, Lucie Kuhlmann, Léon Millot, Maréchal Foch, Michurinetz, Sabrevois, and St. Croix among many others. The remaining **15%** may be any ingredient. As with any table wine, the sugar-acid balance must convey the impact of dry table wine style. Judges should have sufficient general familiarity with these wines that they recognize their positive attributes and realize that entries should not be penalized for characters that are typical of the varietal.

#### **Class D3. Other Dry White**

This class contains all other dry white table wines - either varietals or blends - that do not fit the definitions of Classes C1 (Chardonnay), C2 (Aromatic White Vinifera), C3 (Dry White Non-Vinifera). Varietal vinifera wines in this class must contain 85% or more of vinifera varieties such as Auxerrois, Chasselas, Chenin blanc, Colombar, Grüner Veltliner, Madeleine Angevine, Pinot blanc, Pinot gris, Sauvignon blanc, Semillon, or Trebbiano. The remaining 15% may be any ingredient. Blends in this class must not fit the definitions of C1, C2, or C3. Wines that include interspecific hybrid grapes are eligible for this class provided they are from **less than 85%** hybrid. Aromatic white grape varieties are acceptable in blends provided their impact is subdued. Non-grape dry white table wines belong in either this class or J1 (Country Table) and qualifying provincial entries will be placed in the more appropriate of those classes for the AWC Competition by the Provincial Director, usually after discussion with the winemaker.

#### **Class D4. Aromatic White Vinifera**

A dry to off-dry white wine (0% to 3% Residual Sugar) from Vitis vinifera grapes such as any of the muscats, Bacchus, Ehrenfelser, Gewürztraminer, Malvasia, Optima, Ortega, Pearl of Csaba, Scheurebe, Schönburger, Siegerrebe, Symphony, Viognier, or White Riesling. ~~Aromatic non-vinifera grape wines are acceptable in this class.~~ Unblended varietals that demonstrate a striking perfumed quality tend to be more successful than blends. Aromatic quality may reflect floral characters, fruit characters, or both. Preferred examples will usually have been cold-fermented. The final decisions about which entries best represent the concept of 'aromatic' must be left to the judges. Wines in this class should be judged cool.

## *BCAWA Winemaking Symposium*

### BRITISH COLUMBIA AMATEUR WINEMAKERS ASSOCIATION WINEMAKING SYMPOSIUM 2010

Join fellow winemakers for a day designed to help you improve your wine making skills

*DATE: Sunday May 16, 9:00am.- 4:00 pm.*

*PLACE: Second Floor, Cheers Restaurant, 125 2<sup>nd</sup> Street, North Vancouver.*

*COST: Only \$30 for BCAWA members (\$40 for non-members), includes 9am muffin and coffee, and lunch,*

*REGISTRATION: Seating is limited, so please register early by mailing a cheque to - John Matkovich,*

*# 61 - 3939 Indian River Drive, North Vancouver V7G 2P6. (include Club name and your email address).*

***Do not park on the street –ample parking available in the lot behind the restaurant.***

#### PRESENTERS

#### **9:30am Sigrid Gertsen Briand – Managing Your Fermentations**

Sigrid, a graduate microbiologist, has been employed throughout the wine industry and she is presently the support manager for Lallemand Yeasts and will speak on troubleshooting problems such as slow and stuck fermentations. As well, she will comment on malolactic fermentation.



#### **11:00am Jacquelin George – Making Sparkling Wines**

Jacquelin has used her chemistry background to become a highly decorated winemaker producing award winning wines in many classifications. She will demonstrate (with tastings) the methodology of producing sparkling wines including grape sourcing, making the still wine and finishing the sparkling process.

#### **Lunch 12:30 pm -1:30 pm**

#### **1:30pm Sam Hauck – Honing Your Tasting Skills**

Sam is our present Provincial Guildmaster who leads judging sessions throughout the province. He is a long-time winemaker and heads up the BC Guild of Wine Judges. As a wine educator he teaches several wine appreciation courses in the Vancouver area. Sam will lead a presentation on the evaluation of wines and how to taste and critique their ingredients to help us improve our winemaking.

#### **2:30pm Axel Kroitzsch – Creating Rhône style blends**

Axel has been a prolific winemaker over the past twenty years. He has been recognized for his winemaking skills in being named 'winemaker of the year' in club competitions and several times the BCAWA provincial champion. He will be presenting a hands-on session on the art and science of blending wines with a focus on creating Rhône style wines.



## *Upcoming Club Competitions*

### *Kamloops Winemakers Association*

Competition March 20. Entry Deadline Thursday, March 18

Send entries to "Registrar, Bob Jennejohn, 2065 Valleyview Drive, Kamloops, B.C. V2C 4C2  
phone 250-372-7966 [Lila\\_Jennejohn@telus.net](mailto:Lila_Jennejohn@telus.net) Entry fee \$2.50 per bottle

All wine entries, with the exception of Class A & B wines, to be presented in 750 ml capacity bottles.

No limit to number of entries per class. Format for Tags and Entry Form may be downloaded from  
<http://www3.telus.net/kwa>

Awards Dinner, Wine Tasting, Silent Auction 6pm-12am Tickets \$35 from [gamblebod@hotmail.com](mailto:gamblebod@hotmail.com)

#### Classes

A) Dessert

B) After Dinner

C1. Dry Red Bordeaux Style

C2. Dry Red Pinot

C3. Other Dry Red

D) Dry White Table

D) Aromatic White Grape

E) Country Wine

F) B.C. Dry Red Grape.

G) B.C. Dry White Grape.

H) Sparkling

Also Great Crush Red, Great Crush White, Novice Red and Novice White

### *Vancouver Amateur Winemakers Association*

Annual Competition and Banquet Dance

Date: Saturday April 17

Place: St. Helen's Hall, 3871 Pandora Street, Burnaby

Tickets \$55 per person

Contact Roger Phillippe 604-271-8044

Larry McIntyre 604 275-4157

Wine Competition entries \$3.00. Registration Deadline April 3

All information on VAWA Website [www.vawa.net/](http://www.vawa.net/)

## *BCAWA Provincial Competition May 7 and 8*

### *General Information*

BCAWA's 2010 Provincial competition is being hosted by Nanaimo Winemakers at the Cavallotti Hall in Nanaimo on May 7<sup>th</sup> and 8<sup>th</sup>.

The Competition Chief Steward, Don Graham, [don-jo@shaw.ca](mailto:don-jo@shaw.ca) and Registrar, Vern Rogers, [rogersjv@shaw.ca](mailto:rogersjv@shaw.ca) encourage you to enter your best into the competition. Complete details can be found at the BCAWA website: <http://www.bcawa.ca/events/prov/prov10/prov10.htm>

On Friday afternoon a preliminary judging session will be held at the Cavallotti Hall, followed by the "Meet and Greet" Social at 7:00 pm. At the "Meet and Greet" social you will enjoy appetizers, tastings of medal-winning wines from the afternoon's competition and - WOW - a delicious Roast Pork dinner and desserts. Now that's worth crossing the pond for!

Tickets for the competition, priced at a mere \$50, must be paid for in advance and are available through Rainer Hocker. Cheques are to be made payable to "Nanaimo Winemakers" and mailed to Rainer Hocker, 3534 Castle Rock Drive, Nanaimo, B. C. V9T 0A4. Email: [rain-hock@hotmail.com](mailto:rain-hock@hotmail.com)  
Phone: 250-758-7291.

The Silent Auction will be run throughout the early evening. Many generous donations have already been received including wine kits, an Ethical Bean Coffee gift basket and four Grandstand Vouchers to a Vancouver Canadians' Baseball game. BCAWA members across the province are encouraged to contribute items to the Silent Auction as it is the main fundraiser of the BCAWA competition. Please contact Jan Rogers at [rogersjv@shaw.ca](mailto:rogersjv@shaw.ca) to let her know about your donations. Items can be dropped off at the competition wine entry sites by the April 17<sup>th</sup> deadline or you can discuss with Jan arrangements for getting items to the competition.

Special rates for out-of-town visitors have been arranged at three of Nanaimo's hotels:

the Ramada: \$110.50, double occupancy - 2 queen beds

-the Dorchester Hotel: \$129.00, rate guaranteed to April 8<sup>th</sup> only

-the Coast Bastion: \$125 - \$145, Comfort or Superior Rooms, single or double occupancy, rates guaranteed to April 8<sup>th</sup> only.

To receive these rates, inform the front desk when you make your booking that you are with the BC Amateur Winemakers Association.



is providing us with special rates for Friday and Saturday night to and from the Cavallotti Hall:

- \$10.00 one way to/from the Ramada

- \$13.00 one way to/from either the Coast Bastion or the Dorchester Hotel.

## BCAWA Competition - p.2

### Competition Information

Hosted By Nanaimo Winemakers  
 Cavallotti Hall – 2060 East Wellington Road – Nanaimo, B. C.  
 Friday, May 7<sup>th</sup>: 7:00 – 9:30pm - Meet & Greet Social  
 Saturday, May 8<sup>th</sup>: 8:30am – 2:00 pm - Competition Judging  
 3:00 pm – BCAWA Annual General Meeting  
 6:00 pm – Wine Tasting, Dinner, Awards, Silent Auction, Dancing

Tickets @ \$50.00 per person include "Meet and Greet" and the Awards' Dinner

To reserve tickets, contact Rainer Hocker

Email: [rain-hock@hotmail.com](mailto:rain-hock@hotmail.com) Phone: 250-758-7291

Tickets must be paid for in advance.

Make your cheque payable to "Nanaimo Winemakers".

Mail cheque to Rainer Hocker, 3534 Castle Rock Drive, Nanaimo, V9T 0A4.

Chief Steward: Don Graham, [don-jo@shaw.ca](mailto:don-jo@shaw.ca)

Registrar: Vern Rogers, [rogersjv@shaw.ca](mailto:rogersjv@shaw.ca)

\*\*\*\*\*

Entries are to be delivered to one of these drop-off locations by Saturday, April 17<sup>th</sup>

Fee \$4 per entry

**Victoria:** Colin Nicholson, 664 Kenneth, 250 479-3355, [colinich@islandnet.com](mailto:colinich@islandnet.com)  
**Nanaimo:** Duane Lukyn, 3279 Smugglers Hill Dr., 250-751-1557, [dlukyn@shaw.ca](mailto:dlukyn@shaw.ca)  
**North Van:** George Gibson, 1289 Lucking Place, 604-986-1289, [georgegibson@shaw.ca](mailto:georgegibson@shaw.ca)  
**Delta:** Mike Roman, 4976 Linden Drive, 604-946-4975, [mrwine4976@yahoo.com](mailto:mrwine4976@yahoo.com)  
**Surrey:** Axel Kroitzsch, 9962-117<sup>th</sup> St., 583-0148, [akroitzsch@shaw.ca](mailto:akroitzsch@shaw.ca)  
**Chilliwack:** John Ayres, 216 First Ave, Cultus Lake, 604 858-9688, [jayris@k12connect.ca](mailto:jayris@k12connect.ca)  
**Richmond:** Larry McIntyre, 12206 Osprey Dr., 604-275-4157, [blue\\_heron1@telus.net](mailto:blue_heron1@telus.net)  
**Vancouver:** Paul Arcand, 2756 W 38th Ave., 604 264-7722, [arcand4@shaw.ca](mailto:arcand4@shaw.ca)  
**Coquitlam:** John Thompson, 604-575-0633, [traffic@shaw.ca](mailto:traffic@shaw.ca)  
**Kamloops:** Jim Young, 787 Bramble Crescent, 250-377-3947, [youngjim@shaw.ca](mailto:youngjim@shaw.ca)

CLASS ID: F  
 CLASS: DESSERT  
 ENTRY 1 OF 2  
 NAME: JOHN M WINEMAKER  
 CLUB: NANAIMO WINEMAKERS

Sample Bottle Tag showing the required information:

## BCAWA Competition - p.3

### Information for Competitors

The Competitor must be a member in good standing of a wine club that is affiliated and in good standing with BCAWA. Products made in brew-on-premises are **not** eligible.

All entrants should be familiar with the [Entry Regulations](#) and [Presentation of Entry](#) rules which are posted on the BCAWA site <http://www.bcawa.ca> and are summarized here.

All entries must be [labelled](#) with an appropriate bottle tag. The "Sample Bottle Tag" on p.13 indicates the recommended format of the tag and the information that is required. The bottle tag should be securely affixed to the bottle neck by an elastic band through the hole in the tag so it will not come off accidentally, but so that it may be easily removed. A printable Bottle Tag template has been posted as part of the Provincial Competition Competitor's Package on the BCAWA website. Beer entry tags should include the Subclass Name and Subclass ID.

All entries must be accompanied by a completed entry form and the fee of **\$4.00** per entry. Cheques are to be made payable to the "Nanaimo Winemakers".

The Competitor may submit up to two entries in each class. Two bottles in the same class must have been made from different ingredients and, if from grapes, from different varieties, years or vineyards. Different yeasts, chips, or slight adjustments to ingredients do not make "different" wines.

**No wine may be entered in more than one class. That restriction is now essential because of the complexity of options created by the new AWC classes.**

It is strongly recommended that every bottle be opened and tasted, then topped up before being entered. Without that precaution, faulty and flawed entries may result which interfere with the judging and end up wasting time and effort.

On the entry form, Entry # 1 or #2 in the class should be indicated as well as the information about the year, principal ingredients and percentages, sweetness and/or style. The geographic source of the grape or the must should be included. If the wine has been made from a kit, the name of the manufacturer and the name of the kit are required. Beer Entry Forms should include abbreviated Subclass names and ID.

Competitors are urged to read over the Class Descriptions, paying particular attention to the percentages of varietal ingredients, to ensure that each entry has been allocated to the correct class. **Please note the recent wine class changes: Class K- BC Dry Red Grape, Class L- BC Dry White Grape, Class S1- Dry Red Kit and Class S2- Dry White Kit have been removed.** Those wines are to be entered in their specific grape classes.

**Red and white table wines are to be in 750 ml. bottles.** Entries in other classes may be in 375ml. bottles. No potentially identifying feature may be used including capsules or winery-branded corks or caps.

Sparkling wines may be entered only in the Sparkling Class, and must be presented in thick-walled sparkling wine glass bottles for safety. They must not contain sediment.

Beers and Ciders are to be presented in glass or plastic beer bottles of approximately 350ml capacity with appropriate closures.

The bottles, completed Entry Forms and entry fee must be at a Drop Site by Saturday, April 17<sup>th</sup>.

### BCAWA Competition Classes

List of Classes and latest changes. Please see BCAWA Handbook or BCAWA Website for technical characters at [http://www.bcawa.ca/bcawa/chb/pt3\\_official\\_classes.htm](http://www.bcawa.ca/bcawa/chb/pt3_official_classes.htm)

[A. Aperitif Sherry](#)

[B. Aperitif](#)

[C1. Dry Red Bordeaux Style](#)

[C2. Dry Red Pinot](#)

[C3. Dry Red Zinfandel](#)

**Class C4. Other Dry Red** This class contains all other red table wines - either varietals or blends - that do not fit the definitions of Classes E1 (Dry Red Bordeaux Style), E2 (Dry Red Pinot), E3 (Dry Red Non-Vinifera), E4 (Dry Red Zinfandel), or E5 (Dry Red Rhone Style). Varietal vinifera wines in this class must contain 85% or more of vinifera varieties such as Lemberger, Barbera, Dornfelder, Nebbiolo, Petite Sirah, Ruby Cabernet, Sangiovese, Tempranillo (Valdepeñas), Touriga Nacional, or Zweigelt. The remaining 15% may be any other ingredient. Wines that include interspecific hybrid grapes are eligible for this class provided they are from less than 85% hybrid. Non-grape dry red table wines belong in either this class or J1 (Country Table) and qualifying provincial entries will be placed in the more appropriate of those classes for the AWC Competition by the Provincial Director, usually after discussion with the winemaker.

[C5. Dry Red Cabernet Sauvignon](#)

Concluded on next page

## *BCAWA Competition - p. 4*

### *BCAWA Competition Classes - conclusion*

**Class C6. Dry Red Rhone Style** A dry red table wine made from at least 85% of one or more of the following grape varieties: Alicante Bouschet, Carignane, Grenache, Mourvèdre, and/or Syrah (Shiraz). Blends may also contain any other variety permitted in Chateauneuf-du-Pape. The remaining 15% may be any ingredient

**Class C7. Dry Red Non-Vinifera** A red table wine made from grapes of which at least 85% are interspecific hybrid varieties. They include, as varietals or blends, Baco noir, Castel, Chambourcin, Chancellor, De Chaunac, Frontenac, Landal, Landot, Lucie Kuhlmann, Léon Millot, Maréchal Foch, Michurinetz, Sabrevois, and St. Croix among many others. The remaining 15% may be any ingredient. As with any table wine, the sugar-acid balance must convey the impact of dry table wine style. Judges should have sufficient general familiarity with these wines that they recognize their positive attributes and realize that entries should not be penalized for characters that are typical of the varietal.

D1. Chardonnay

D2. Dry White Pinot

**Class D3. Other Dry White** This class contains all other dry white table wines - either varietals or blends - that do not fit the definitions of Classes C1 (Chardonnay), C2 (Aromatic White Vinifera), C3 (Dry White Non-Vinifera). Varietal vinifera wines in this class must contain 85% or more of vinifera varieties such as Auxerrois, Chasselas, Chenin blanc, Colombard, Grüner Veltliner, Madeleine Angevine, Pinot blanc, Pinot gris, Sauvignon blanc, Semillon, or Trebbiano. The remaining 15% may be any ingredient. Blends in this class must not fit the definitions of C1, C2, or C3. Wines that include interspecific hybrid grapes are eligible for this class provided they are from less than 85% hybrid. Aromatic white grape varieties are acceptable in blends provided their impact is subdued. Non-grape dry white table wines belong in either this class or J1 (Country Table) and qualifying provincial entries will be placed in the more appropriate of those classes for the AWC Competition by the Provincial Director, usually after discussion with the winemaker.

**Class D4. Aromatic White Vinifera** A dry to off-dry white wine (0% to 3% Residual Sugar) from Vitis vinifera grapes such as any of the muscats, Bacchus, Ehrenfelser, Gewürztraminer, Malvasia, Optima, Ortega, Pearl of Csaba, Scheurebe, Schönburger, Siegerrebe, Symphony, Viognier, or White Riesling. Unblended varietals that demonstrate a striking perfumed quality tend to be more successful than blends. Aromatic quality may reflect floral characters, fruit characters, or both. Preferred examples will usually have been cold-fermented. The final decisions about which entries best represent the concept of 'aromatic' must be left to the judges. Wines in this class should be judged cool.

E. Rosé Table

F. Dessert

G. After Dinner

H. Sparkling

I. Social

J1. Country Table

J2. Country Social

R. Sparkling Cider

M. Light Beers

N. Hop-Focused Beers

O. Malt-Focused Beers

P. Roasted and Smoked Beers

Q. Belgian and Wheat Beers

*BCAWA Competition - p. 5*

**BCAWA WINE AND CIDER COMPETITION ENTRY FORM**

|                |              |
|----------------|--------------|
| <b>Name</b>    | <b>Club</b>  |
| <b>Address</b> | <b>Phone</b> |
|                | <b>Email</b> |

| <b>Class</b> | <b>Entry</b>     | <b>Year</b> | <b>Principal ingredients, percentages, origins</b> | <b>Sweetness<br/>0 to 10</b> | <b>Registration Labels<br/>(To be used after judging is completed.)</b> |
|--------------|------------------|-------------|--|------------------------------|---|
| <b>A</b>     | <b>Aperitif</b>  | 1           |  |                              |   |
| <b>A</b>     | <b>Sherry</b>    | 2           |  |                              |   |
| <b>B</b>     | <b>Aperitif</b>  | 1           |  |                              |   |
| <b>B</b>     | <b>Aperitif</b>  | 2           |  |                              |   |
| <b>C1</b>    | <b>Dry Red</b>   | 1           |  |                              |   |
| <b>C1</b>    | <b>Bordeaux</b>  | 2           |  |                              |   |
| <b>C2</b>    | <b>Dry Red</b>   | 1           |  |                              |   |
| <b>C2</b>    | <b>Pinot</b>     | 2           |  |                              |   |
| <b>C3</b>    | <b>Dry Red</b>   | 1           |  |                              |   |
| <b>C3</b>    | <b>Zinfandel</b> | 2           |  |                              |   |
| <b>C4</b>    | <b>Other Dry</b> | 1           |  |                              |   |
| <b>C4</b>    | <b>Red</b>       | 2           |  |                              |   |



*BCAWA Competition - p. 6*

| Name: |              |   | Page 2 |  |  |
|-------|--------------|---|--------|--|--|
| C5    | Cabernet     | 1 |        |  |  |
| C5    | Sauvignon    | 2 |        |  |  |
| C6    | Rhone Style  | 1 |        |  |  |
| C6    | Red          | 2 |        |  |  |
| C7    | Non-Vinifera | 1 |        |  |  |
| C7    | Red Grape    | 2 |        |  |  |
| D1    | Chardonnay   | 1 |        |  |  |
| D1    |              | 2 |        |  |  |
| D2    | Dry White    | 1 |        |  |  |
| D2    | Pinot        | 2 |        |  |  |
| D3    | Other Dry    | 1 |        |  |  |
| D3    | Whites       | 2 |        |  |  |
| D4    | Aromatic     | 1 |        |  |  |
| D4    | White Grape  | 2 |        |  |  |

*BCAWA Competition - p. 7*

| Name: |              | Page 3 |  |
|-------|--------------|--------|--|
| E     |              | 1      |  |
| E     | Rose         | 2      |  |
| F     |              | 1      |  |
| F     | Dessert      | 2      |  |
| G     |              | 1      |  |
| G     | After Dinner | 2      |  |
| H     |              | 1      |  |
| H     | Sparkling    | 2      |  |
| I     |              | 1      |  |
| I     | Social       | 2      |  |
| J1    | Country      | 1      |  |
| J1    | Table        | 2      |  |
| J2    | Country      | 1      |  |
| J2    | Social       | 2      |  |
| K     | Sparkling    | 1      |  |
| K     | Cider        | 2      |  |

*BCAWA Competition - p. 8*

| BCAWA BEER Competition Entry Form |                       |      |                       |                                  |   |
|-----------------------------------|-----------------------|------|-----------------------|----------------------------------|---|
| Name                              |                       |      | Club                  |                                  |   |
| Address                           |                       |      | Phone                 |                                  |   |
|                                   |                       |      | Email                 |                                  |   |
| Class                             | Entry                 | Year | Principal ingredients | Beer Subclass & BCAWA Identifier | This Column for the Registration Labels |
| M                                 | Light Beer            | 1    |                       |                                  |   |
| M                                 |                       | 2    |                       |                                  |   |
| N                                 | Hop-Focused Beer      | 1    |                       |                                  |   |
| N                                 |                       | 2    |                       |                                  |   |
| O                                 | Malt-Focused Beer     | 1    |                       |                                  |   |
| O                                 |                       | 2    |                       |                                  |   |
| P                                 | Roasted & Smoked Beer | 1    |                       |                                  |   |
| P                                 |                       | 2    |                       |                                  |   |
| Q                                 | Belgian & Wheat Beer  | 1    |                       |                                  |   |
| Q                                 |                       | 2    |                       |                                  |   |



## LA BELLA VITA with Mary Homer

### *Parksville Uncorked*

At first blush, I must admit I was thrilled. The gift was certainly more than I had expected. Then I started to question "is it really about me or about him?" I couldn't help myself. Thoughts of receiving a tablesaw for Christmas (albeit many years ago) continue to haunt me. Okay, admittedly this was a giant step up from power tools but knowing my husband's own fondness for the grape I couldn't help but question his motives.

Upon entering the condo unit at Tigh-Na-Mara any doubts I had were washed away by our oceanfront view and the creature comforts provided by the suite; the jetted tub for two, a gas fireplace, the large flatscreen television (to name only a few).

- Our weekend was highlighted by attending Parksville Uncorked. This festival of wine and food offered a number of events:
- Reception with winemaker Tom DiBello from CedarCreek Estate Winery
- Swirl (wine and food tasting) at Tigh-Na-Mara
- Wine Seminar and Luncheon with winemaker Daniel Drageri of Averill Creek
- Dinner at Quality Bayside Resort with Wines from Averill Creek Vineyard
- Dinner at Tigh-Na-Mara with Wines from Mission Hill Winery
- Dinner at Pacific Shores with Wines from CedarCreek Estate Winery
- Dinner at the Beach Club with Wines from Burrowing Owl Estate Winery
- Bubbles and Brunch at Tigh-Na-Mara
- Bubbles on the Beach at the Beach Club Resort

Upon arrival at the **Swirl** event, we were warmly greeted by the professional staff at the Tigh-Na-Mara Conference Centre, guided to a coat check, and provided with a complimentary wine glass – Riedel, no less. This set the tone. Upon hearing the musical stylings of the **Georgia Strait Big Band** all senses became alert.

Resort and event packages were made available by the four participating resorts. My husband wisely choose the two-day event package offered by Tigh-Na-Mara which included the Swirl event on the Friday night and the Dinner at Tigh-Na-Mara with Wines from Mission Hill on the Saturday night.



*It became immediately apparent that this was no ordinary wine tasting.*



Twenty-eight BC wineries were in attendance; ready, willing and able to pour at the slightest indication of a nod. Each station was nicely presented, with the winery reps dressed to impress. I was struck by the level of knowledge that each wine rep had regarding the large variety of wines they offered, as well as information regarding the vineyards, and history of the winery they represented. It would have been impossible to taste all of the wines available, as the large variety offered was staggering. However, I am happy to report on a few of our favourites. While I found only two that disappointed, those won't get mentioned as I am not that type of writer.



We began, of course, with the whites: Jackson-Triggs 2008 Viognier (floral and crisp), Muse Winery 2008 Viognier (sophisticated on the palate), Church & State 2007 Chardonnay (lots of butter and vanilla), Suma Ridge Tribute Sparkling (citrus and apple). For those seeking a good buy, it can be found in the CedarCreek 2008 Proprietor's White (blend of six grapes), which offers big flavour for the diminutive price of \$12.90. It was then time to press on to the reds: TinHorn Creek 2005 Oldfield Merlot (soft tannins, complex finish, elegant), Road 13 2007 Cabernet Sauvignon (well integrated wine, soft tannins, elegant finish - - for red wine lovers, this wine could easily be enjoyed without the benefit of food), again Road 13 2006 Bordeaux Blend (good structured tannins, would be great with a thick slab of meat), and Hillside Estates 2006

Mosaic (this Bordeaux-style blend offers gentle tones of red fruits and a soft finish; enjoyable and elegant).

## Parksville Uncorked - Conclusion

I was delighted to discover the Twisted Tree 2007 Tempranillo (the aromas of cherry and vanilla were inviting, the soft tannins were smooth in the mouth, the finish was medium to long – an enjoyable wine for \$27.99). While our overall experience was enjoyable, our favourite wine of the evening was the Osoyoos Larose 2006 Le Grand Vin. This is a bordeaux-style wine that was thoughtfully decanted at the tasting table to enhance its features. It offered a full nose, big tannins (could be laid down for another 5 years), vanilla and black cherries on the mouth, earthiness in the finish). When I heard my husband describing his experience in tasting this wine being akin to “licking the wings of an angel!” I knew it was time for us to revisit the tempting food stations located throughout the venue.



Tantalizing tapas were provided by ten different food suppliers, each offering gourmet cuisine to further excite our senses. For those that enjoy pairing food to wine, you would not have been disappointed as the variety of food available was well matched by the large variety of wines on hand. Epicurean foods were provided by:

- Tigh-Na-Mara Seaside Spa Resort & Conference Centre
- The Beach Club Resort
- Pacific Shores Resort & Spa
- Quality Bayside Resort
- Little Qualicum Cheeseworks
- Fanny Bay Oysters
- Real Food
- Island Scallops
- Gordon Food Services
- North Douglas



Again, it would have been impossible to taste all the food available so I will simply mention a few of the items we were able to enjoy. Firstly, it was impressive to have Fanny Bay Oysters on hand to shuck fresh oysters on demand (and the demand was great). Qualicum Cheese Works offered a wide range of cheeses, including mini toasts topped with melted raclette cheese. Gordon Food Services provided Asian glazed pork ribs which proved to be popular. While Bernard Callebaut was well represented, I confess my favourite dessert table was the one provided by Tigh-Na-Mara's young pastry chef, Ursula Johnson, who exhibited magical talents in creating a substantial assortment of desserts. My personal favourite was the classic strawberry generously blanketed in white chocolate and drizzled with dark chocolate. Rick's favourite was Ursula's creation of a miniature caramel apple. He had several, claiming they were small. He wasn't fooling anyone. Their slight stature is what charmed you into tasting them. The flavour kept you coming back for more. We have a tie for the most savory item we tasted at this event. The mini game burgers with blueberry ketchup and cedar jelly mayo provided by Tigh-Na-Mara were equally as flavourful as the oriental noodle salad with game hen confit and citrus herb glaze prepared by Beach Club Resort. Bravo to both! By evening's end, the murmurs of those around me indicated all appeared pleased with what they had tasted – in the way of both food and wine.



Dinner at Tigh-Na-Mara with the Wines of Mission Hill Winery was the focus of our Saturday night. Ingo Grady of Mission Hill acted as emcee and provided information and education regarding each of the wines selected to enhance the seven course meal. Each wine was nicely arranged in marriage to the courses offered. The dinner began with an amuse-bouche consisting of scallop and lobster terrine with lemon aioli and wasabi tobikko. The taste and texture of the wasabi tobikko was fun for the mouth. This was the beginning of a grand evening. The Oxtail Ravioli (accompanied with a 2006 Mission Hill S.L.C. Syrah) was unanimously voted as the favourite dish of the evening by the eight participants at our table. The Grilled Cheese ran a close second (enjoyed with a 2005 Mission Hill Oculus served from an impressive magnum bottle). Part way through the dinner we were offered a Riesling Granite as a palate cleanser which proved to be wonderfully refreshing. Our personal favourite wines at this dinner were the 2006 Mission Hill S.L.C. Chardonnay (served with a roasted butternut squash and David Woods goat cheese tart with a 25 year old balsamic vinegar drizzle) and the 2006 Mission Hill Quatrain (enjoyed with a pan seared breast of Fraser Valley pheasant, soft polenta infused with fresh herbs, and roast vegetable ragoût). Our dining experience ended with a trio of desserts conjured up by the talented Ursula Johnson and paired with a 2005 Mission Hill S.L.C. Riesling Icewine. Mission Hill Winery and Tigh-Na-Mara worked well together to showcase each other's talents.

The service, the food, the wine – it was all great!

We declined attending Bubbles and Brunch at Tigh-Na-Mara on Sunday in anticipation of getting home in time to watch the Canadian Men's Olympic Hockey Team play for gold. It was well worth the miss to watch them win!

I would not hesitate to recommend that you attend Parksville Uncorked. Mark the dates of February 25th – 27th on your 2011 calendars and keep your eye on the [www.ParksvilleUncorked.com](http://www.ParksvilleUncorked.com) website for upcoming details of next year's events. As mentioned, there were a number of different events to attend this year. I am only able to share my experience at two of them. My only hesitation, in recommending this event, is that if many of you go next year we may not be able to get tickets in time.

As for my husband, well done dear! As I recollect the wonderful experiences of this weekend I feel that old haunting memory leaving my memory banks forever. Tablesaw? What tablesaw?

### *Great Mini-Barrel Opportunity*



Thanks to the improved status of the Canadian Dollar against both the Euro and the Greenback, Grape Pacific Winemaking Supplies (a.k.a. Pacific Breeze Winery) has arranged to import absolutely top-of-the-line St Martin French Oak 55L barrels at the outstanding price of \$395 (plus tax) landed in New Westminster. Ten or more barrels will need to be ordered to secure that price and these barrels will need to be ordered **soon** to avoid the July 1 HST and save 7%. Contact Frank Gregus at 778-899-1300 or [grapepacific@gmail.com](mailto:grapepacific@gmail.com) for his order deadline.

A free silicon bung comes with every barrel and 110L St Martin barrels will be available for about \$625. These barrels have 6 stainless steel hoops and are shipped well protected. Frank is also trying to line up silicon fermentation bungs.

St Martin cooperage recommends a medium long toast to enhance "gentle toast extraction, minerality and respect of the fruit integrity yet adding weight and textural quality to the wine".

For more information check out <http://www.artisanbarrels.com/mainpage.html?su-saintmartin>

### *The Latest on DIAM/Oeneo Corks*

[PR Log \(Press Release\)](#) – Feb 02, 2010 – MODESTO, CA--Oeneo Bouchage, manufacturer of the patented technical cork closure DIAM, has signed a long-term distribution agreement with leading USA supply chain company G3 Enterprises.

Effective January 2010, G3 Enterprises will be the exclusive distributor of the DIAM portfolio of technical closures to key markets throughout North America. As part of the agreement, G3 Enterprises will be printing and finishing DIAM closures in their Modesto plant.

Based in Modesto, California, G3 Enterprises is a single source provider of quality packaging and supply chain services, encompassing labels, closures, mobile bottling, bottle decorating and logistics. G3 Enterprises employs over 340 people and supplies over 300 wines and spirits customers throughout North America. G3 Enterprises has a professional sales force covering the USA, Canada and Mexico and is a major supplier of closures and labels.

Commenting on the development, Oeneo Bouchage CEO Dominique Tourneix said: "The distribution agreement with G3 is a huge step forward for DIAM - we look forward to a long and successful partnership with G3 and are firmly focused on continuing to grow market share and drive the closure industry forward."

"The addition of the DIAM closures to our portfolio of products and services is a testament to G3's focus on providing our customers with the latest in technological advances in closures. We are very proud to be associated with Oeneo Bouchage and their patented technical closures", says Robert Lubeck, President and CEO of G3 Enterprises.

The announcement follows recent investment by DIAM to increase the profile of the technical closure in the USA. The ongoing program is focused on driving the closure debate within the trade and consumer wine media, with key industry influencers and amongst leading retailers.

DIAM is committed to engaging with winemakers, retailers and distributors to drive awareness of current issues and ensure all key stakeholders start to 'think' about the benefits of the closure options available.

### *Food Tip*

Our family has been enjoying delicious Canadian sushi grade Albacore tuna loins from fish troll caught in the North Pacific off BC and flash frozen at sea. Home prepared ceviche, tuna tartare, or grilled as steaks are hard to beat. The loins are also available smoked which produces a very interesting combination of flavours and can be used as you would smoked salmon. For more information contact David at 604 277 2724.



### *Premium Wine Grapes for 2010*

The principal suppliers/importers of premium wine grapes for home winemakers in the Lower Mainland are Pacific Breeze Winery, Avon Mersey, and Gilbert Tonello. You should consult Clem Joyce for information and availability of Avon Mersey's Washington grapes from Kiona Vineyards. White juices - Chardonnay, Sauvignon blanc, Riesling, and Chenin blanc arrive in 113L drums for about US\$475. Crushed black grapes - Cabernet Sauvignon, Cabernet franc, Merlot, Sangiovese, Petit Verdot, Mourvèdre and Lemberger are in 400 lb drums for about US\$685 and Syrah for \$735. Drums are shipped to Oppenheimer Transport near Port Mann Bridge. Orders should be placed with Clem, [cjoyce@telus.net](mailto:cjoyce@telus.net)

Jacquelin George handles the orders for Gilbert's grapes. They include Washington grapes, picked a day earlier into 20-25 lb totes, from 3 premium vineyards including Klipsun (rated by Wine & Spirits Magazine as one of the top 25 great vineyards in the world). Their grapes, Cabernet Sauvignon, Merlot & Syrah, cost about \$2.40/lb but they are usually sold out as early as November.

Meek Vineyard produces Cabernet Sauvignon, Merlot, Cabernet franc, Malbec, and Petit Verdot, plus Syrah. Dineen Vineyard, at the highest point in Zillah, has Cabernet Sauvignon, Cabernet franc, and Syrah. It's a relatively cool vineyard and apparently the grapes enjoy a long hang time and ripen with some acid retention to produce "dark, structured wines with intense fruit" (Palouse Winery charged \$50 for its Dineen Cab Sauv and \$60 for its Dineen Syrah!) Owen Sullivan Winery uses grapes from both these vineyards. Meek and Dineen grapes cost \$1.65/lb. There is no minimum order. Gilbert also brings in 45 gal. drums (450-475 lbs) of crushed, destemmed fresh Stag's Leap District Napa Cabernet Sauvignon from Martin Vineyard at \$4/lb and Merlot from Tony's Vyd at \$3/lb. He also imports 45 gal. drums of Jessie's Grove (=Spencer Ranch) 60-yr. old Zinfandel from Lodi. Those grapes usually come in at 28-32 Brix!! So they require some watering but still produce excellent wine at \$1.50/lb. Sometimes a few drums of Lodi Petite Sirah are also available. Of course, the CA drums are most appropriately shared, whereas the totes are ideal for personal vinifying. The crushes take place at Gilbert's home in Burnaby. Orders should be placed through Jacquelin George, [jgeorge@uniserve.com](mailto:jgeorge@uniserve.com)

Grape Pacific Supplies makes available to home winemakers all the varieties Pacific Breeze Wine brings in from high altitude Lake County CA vineyards (Shannon Ridge and Obsidian Ridge) as well as the coveted Sangiacomo Family Vineyards Chardonnay (\$1.90) and Pinot noir (\$2.50) from the Carneros. This year they are scouting Willamette Valley Pinot gris. Prices/lb. of whole fresh grapes (plus shipping) will be Shannon Ridge Sauvignon blanc \$1.55, Cabernet Sauvignon and Cabernet franc \$1.75, Grenache, Malbec, Petite Sirah, Petit Verdot and Zinfandel \$1.90. Shannon Ridge Syrah is \$1.60 and Obsidian Ridge Cab \$1.95 and Syrah \$1.85. They also bring in (from the rows that formerly went to Ecole #41) Sagemoor Vyds (Columbia Valley) Merlot and Syrah at \$1.70. The Oregon Pinot gris will be \$1.55. Frank & Co. are very obliging when it comes to blending varieties, adjusting quantities, etc. and there's no doubt that their grapes are of high quality. After only one year of vinifying Shannon Ridge fruit, it's difficult to pin down the top varieties, but their Zin looks like a winner, the Sangiacomo Chardonnay is a consistent gold medal awardee, and so is the Obsidian Ridge Cabernet Sauvignon. Finally, the more delicate and more aromatic Washington Syrah makes a wonderful blend with the Lake Co. heavier bodied Syrah, though both are great on their own. For an order form and more information please contact Frank Gregus at 778-899-1300 or [grapepacific@gmail.com](mailto:grapepacific@gmail.com)

In the May issue we hope to re-introduce grapes from Sideways Country that will be imported thanks to the persistence of Nanaimo Winemakers' Rod Church and John Taylor. Those grapes will arrive frozen in Nanaimo as pressed white juice and crushed destemmed blacks, all in 23L buckets.

