

BCAWA News

Volume 1, Number 3

June 15, 2010

Message from the Editor

BCAWA Members:

I've had a few complaints about the amount of ink required to print BCAWA NEWS with the burgundy border, so, at least until I can come up with something interesting and practical I'll leave off the border.

Mary reminds me that I need to publicize the copy deadline for each following issue. So, for Vol. 1, No. 4 the deadline will be September 12. I've already received an article on Saanich Sommeliers from Sandy Kirk and Robin McNeil and I hope Langley Fermenters and Nanaimo Winemakers will follow suit.

National Competition Entrants please note: Steve McDonald has decided to allow 375ml bottles for wine entries. They will facilitate packing and save on shipping costs.

Those of us who attended May's BCAWA Competition and associated events will enjoy Mary Homer's latest La Bella Vita

article, and those of you who weren't able to get across the water will realize what you missed. Nanaimo Winemakers produced an outstanding event, their Silent Auction was certainly the most comprehensive in recent years and the cuisine was highly enjoyable.

Next year's Provincial Competition in Kamloops will again be in early May (May 6 & 7). Personally, I had hoped that the KWA would be able to schedule the competition later in May. When it takes place in the first week of the month with a drop deadline 3 weeks earlier — as was the case this year — it tends to exclude VAWA competitors waiting for results from their April 17 club competition before submitting to the Provincials. As a result only 3 VAWA members entered the 2010 Provincial Competition. I think it would behoove the BCAWA Executive to require at least a month between the last spring club event and the Provincial. What do you think?

It's good to see that Rod Church and John Taylor are back in the saddle of

NW Grapes and have rounded up a stable of interesting Santa Barbara County and other California Central Coast grapes and juices for import frozen in 23L pails (see pp. 11-12).

Most Mainlanders probably aren't familiar with the WIGA acronym — let alone know anything about them, but I think you'll be impressed when you look at Lamont Brooks' report on pp. 15-16.

I'll be bringing in 10 bags of Diam 2 corks in the next few days — hoping to beat the HST deadline's 7% increase. Please order soon. They'll sell out quickly.

Apologies for the publication delay (computer woes). Final word: There's a prize (bottle of wine) for whoever can identify the greatest number of people in this issue's photos. (Deadline Aug. 1).

Good Winemaking!

George

George Gibson, Editor



In This Issue

Editors' Message	1	Club News - The Italvino Wine Club	9
La Bella Vita with Mary Homer	2 — 4	Club News - Kamloops Winemakers Association	10
BCAWA Competition — Chief Steward's Report	5	NW Grapes - Background, Information and Orders	11
Book Review by Sam Hauck	5	NW Grapes Order Form	12
John Schreiner's Blogspot	6	Grape Pacific Supplies Order Form	13
Analyses of 2010 Provincial Results	7	Pearls from the Web	14
Okanagan Viewpoint by Bill Collings	8	The WIGA Report by Lamont Brooks	15 — 16
Club News - The Italian-Canadian Wine Club	9	Mini-Barrels, Diam2 Corks, Notes from Recent Wine Talks	17

President's Message



President Rick Homer regrets that the time constraints of his maritime workload have prevented him from imparting any pearls of wisdom in this issue.

June 2010

Cheers, *Rick Homer*, **BCAWA President**

LA BELLA VITA with Mary Homer

Nanaimo Hosts the 2010 BCAWA Competition



It was the perfect day to drive the Malahat. The highway was dry, the sun was shining, and Willie was on the satellite radio singing . . .

*“On the road again
Like a band of gypsies we go down the highway
We're the best of friends . . .”*



Mary

The lyrics seemed so fitting for traveling to our 17th BCAWA Provincial Competition, this year hosted by the Nanaimo Winemakers. As the distance shortened, we reminisced about our very first provincial competition in 1993, which had also been hosted in Nanaimo. We were only beginner winemakers then and were not yet associated with a wine club. That first competition opened our eyes to a whole new world. We discovered new varietals of wine, other fruits that could be made into wines, and we met some really great people. Each year, as is necessary, the judging portion of the competition is pro forma but the social events during the competition are as distinct as the hosting clubs themselves. We were excited to see what this year's event would offer.

The Cavallotti Hall in Nanaimo was the venue for the weekend and on Friday afternoon we began judging wines from 5:00 to 7:00 pm. This eased the daunting task of judging all 363 entries on the Saturday. We were pleased to see some new faces amongst the wine stewards assigned to assisting the judges.



Prior to becoming wine judges ourselves, Rick and I would always volunteer to be wine stewards at any competitions we attended. As winemakers, we found this beneficial. We learned what characteristics a good wine should possess and about faults and flaws. From time to time, we picked up some tips on making better wine. You may want to consider volunteering as a wine steward for the next Provincial competition; it is a lot of fun as well as educational. And you meet the best people: wine lovers!



Continued on p. 3

La Bella Vita — Continued

As the judges finished sniffing, swirling, sipping, and spitting, the hall was set up for the Meet & Greet to take place from 7:00 to 9:00 pm. The Nanaimo Winemakers and Cavallotti Hall came together as a team to host a Meet & Greet that surpassed anyone's expectations. There were appetizers of barbequed Italian sausage bites (with mustards), Italian-style eggs, fresh tomatoes with bocconcini, bruschetta, pinwheel rolls of salmon, cream cheese, smoked ham, and asparagus as well as an assortment of cheeses and crackers. All this *before* a main course!



The Meet & Greet was well attended and everyone seemed to enjoy re-connecting with old friends and making new ones. The host club was clever in ensuring the silent auction items were displayed, complete with bidding sheets. Like most in attendance, I couldn't pass up the opportunity to get in a few early bids. During the Meet & Greet, members of the host club were on hand to pour wines that had been judged earlier that afternoon, ensuring we had good wine to enjoy with the delicious main meal to come. Hungry or not, everyone readily enjoyed the main meal consisting of risotto with porcini, crimini and chanterelle mushrooms, pork loin encrusted with garlic and rosemary, steamed asparagus, roasted potatoes, and a salad of organic baby greens. In case that wasn't enough . . . there were also cake and meringues for dessert! It's true what they say . . . *the trouble with Italian food is that 5 or 6 days later you are hungry again.*

As happens when you are having fun, the time passed quickly and it was time for us to join our billeting hosts, Peter and Willy Huyghebaert, in their lovely waterfront home. Our hosts graciously provided us with accommodations befitting a 4-star hotel as well as a delicious breakfast in the morning, complete with an ocean view.

Saturday's judging began promptly at 8:30 am. The Chief Steward, Don Graham, proved himself a *maestro* in the way he orchestrated his team of volunteers with the many facets of running a successful competition. Information and instructions were clearly set out and all volunteers were at the ready. After using wine to rinse any residual Colgate from my mouth, I focused on the task at hand: 20 wines to judge before lunch. Once more, *la cucina italiana* surpassed any expectations. We were offered a hot lunch of carved ham, pasta with red sauce, salad with avocado, tomato and green onion, fresh baked bread, a wheel of brie cheese, and for dessert an assortment of cheeses, grapes, cream puffs, and fresh strawberries. It was obvious. They didn't want anyone to go hungry. Rick was reminded of what life was like when we would have Sunday dinner at *mia mamma's* house. *Mangia! Mangia!* For their generosity of both labour and spirit, I would like to recognize the following for their success in providing us with an Italian experience: Franco and Jane Sartor, Jean Devost, Francesco Troianno, Jim Goldsack, Dino Paladino, Frank Casagrande, Noel and Bruce Gurney and Lorenzo Barausse. It was an honour to break bread at your table.

We completed judging in time to attend the Annual General Meeting at 2:30 pm. BCAWA members should know that you don't have to be your club's representative to attend the meeting; only to vote. All BCAWA members are welcomed and encouraged to attend the AGM. Doing so only adds another dimension to your overall BCAWA experience!

Following the meeting, we had adequate time to return to our accommodations to get ready for the wine tasting at 6:00 pm and dinner at 7:00 pm. Upon entering the hall I couldn't help but notice the number of people milling about the silent auction items. Everyone was tempted by the selection of items, which included sports equipment, specialty foods, unique handmade items, winemaking supplies, etc. After quickly visiting the wine bar, I returned to the silent auction to increase my bids.

I was told my *paesani* were taking a well-deserved night off to enjoy the festivities that BCAWA offered and dinner would be catered by Ann Matthews' Occasional Occasions. Based on our previous meals, it was obvious this caterer had some big *Salvatore Ferragamos* to fill. And did she ever!



Throughout the social hour before dinner we were treated to 4 different *amuse bouche*: lamb meatballs with mint aioli in crisp wontons, wild sockeye lox with lemon dill cream cheese, roasted root vegetable goat cheese terrine, and an array of international cheeses, grapes and crackers. There was a buzz amongst the crowd – *'wait 'til you see dinner.'* Not wanting to fill up on appetizers I enjoyed visiting with people I hadn't seen in a long time and tasted award-winning wines with the occasional visit to the silent auction.



Dinner arrived and with it came peppercorn and herb encrusted beef tenderloin with roasted garlic and aioli, buttercup mashed potatoes, ratatouille with fresh herbs, barbecued rafts of asparagus, and a salad of organic baby greens with avocado and a cheese and basil cracker with sundried tomato and kalamata olive dressing.



Concluded on p. 4

La Bella Vita — Conclusion



For dessert we were offered Coin-treau ganache chocolate mousse crepes, strawberry rhubarb or Limon-cello cheesecake, and a cheese course, followed by tea or coffee. Again, our hats go off to the Nanaimo Winemakers for securing the services of yet another talented caterer. Job well done!



The evening progressed with the presentation of the awards, details of which will appear elsewhere in this publication. However, you may be interested to know that of the 363 entries, 254 received medals: 25 gold, 91 silver and 138 bronze. This is an indication of how BCAWA winemakers have improved their winemaking skills from 20 years ago. Congratulations to all that entered!



During dinner I asked myself “could this event get any better?” Well, it did. Thankfully a versatile trio of musicians provided background music as well as for dancing; giving us the perfect excuse to shed some calories. And if dancing or bidding on a silent auction isn’t enough, participants had ample opportunity to buy tickets to a 50/50 draw . . . some were selling in a very innovative way. All in good fun! The high-light of the evening, in my opinion, came when the silent auction became not so silent! Franco Sartor took command of the stage and began a live auction. Up for bid were individual bottles of wine that had won gold and silver medals in previous competitions. Franco really got the crowd going. The competition was fierce! It was fun. It was fast. It was fortuitous. Well done Franco!



The next day we drove home with our coveted silent auction items safely stored in the trunk and happy memories of another BCAWA Provincial Competition experience in our hearts. We recollected past competitions, each unique in their own way: how the Revelstoke Wine Club in 1999 hosted the Meet & Greet at the Revelstoke Railway Museum and how Kamloops in 2002 hosted theirs at the Kamloops Brewery, then Bear Brewing, resplendent with tours.

Already we are looking forward to the 2011 BCAWA Provincial Competition. It will be hosted by the Kamloops Winemakers Club on May 6th and 7th, 2011. Mark it on your calendars! You may want to bring some friends and plan on staying for the weekend (or the week). It’s a nice area to visit. And for sure, we’ll be there!



BCAWA Competition - Chief Steward's Report

Submitted by Don Graham

Registrar of Entries – Vern Rogers

BCAWA's Provincial Competition was hosted by the Nanaimo Winemakers on May 7th and 8th. The judging sessions were organized over two days. The first session was held on Friday afternoon and was followed by an excellent dinner prepared by Nanaimo Winemakers' member, Franco Sartor and his very hard-working crew. On Saturday, several judging sessions were organized and completed by 2:30. A very delicious lunch for the judges, stewards and helpers was prepared by Jane Sartor. The evening banquet, catered to by Occasional Occasions, served about 120 very satisfied diners, with music provided by Bill Cave and his band. Medals and trophies were presented at the end of the banquet that evening. Due to a shortage of medals, some gold and silver medal winners are awaiting their medals. These will be mailed out once they are available.

The BCAWA Provincial Competition had a total of 362 entries with 254 medals awarded. There were 25 gold medals, 90 silver medals and 138 bronze medals won. Judging was carried out by 22 qualified Wine Guild judges as well as five judges-in-training. Thank you to those judges as well as to the many members who helped with the stewarding and with the set up, clean-up and other organizational tasks. The efforts of so many people working together made for a very successful competition.

The 2010 BCAWA trophy winners were:

Grand Champion Wine Maker: Axel Kroitzsch, Langley Fermenters

Grand Champion Beer Maker: Jack Kouwenhoven, Chilliwack

Best Wine in Show: Paul Arcand, VAWA

Underhill Trophy: George Beck (Awarded for most points for dry red wine in this year's BCAWA sanctioned competitions other than the provincial competition)

Garlinge Trophy: Nanaimo Winemakers (Awarded to the club with the highest participation and the most points accumulated in the provincial competition)

Previously, trophies have been awarded for **Best Of Class** in most categories. As of 2009, these trophies have been discontinued but the Best of Class winners continue to be acknowledged in the competition results. The complete results of the competition are posted at the BCAWA website:

<http://www.bcawa.ca/>. Further information about the competition is available at the Nanaimo Winemakers' Pressing News:

<http://www.nanaimowinemakers.org>. Pictured is our President, George Beck, accepting the Garlinge Trophy on behalf of the Nanaimo Winemakers which received "The Wine Club of the Year".

Book Review by Sam Hauck



Scents and Sensuality

Max Lake, 1989, John Murray Publishers, 220 pages

During a recent trip to the Guildford branch of the Surrey Public Library, I accidentally stumbled upon SCENTS AND SENSUALITY: The Essence of Excitement, by Max Lake. The book, explores and develops the thesis that the pleasure and excitement of attractive smells are nature's lure and bonus for the continuation of life. While the book examines many aspects of scents including food, flowers and perfumes, two chapters are devoted specifically to wine: "Exciting Wines" and "The Flavour of Wine".

One paragraph that caught my eye, helped me to understand why some people such as Bill and Joan Collings, Claude and Inge Violet and others decide to purchase vineyards despite all the hard work and financial uncertainties that they entail:

"Have you ever smelt grape flowers? The scent of the grape vine in flower a month or so after bud burst is so delicious that to walk through the rows of vines on a still, warm day hints of swooning ecstasy, it is so poignant and of such breathtaking beauty. There is more. The haunting perfume you smell at this phase of the life of the grape, virtually its conception, is often recalled in the fragrance from a glass of the mature wine many years later, so aptly named 'the bouquet'." (p. 28)

In chapter 15, The Flavour of Wine, Lake goes into great detail describing the flavour and fragrance characteristics of cabernet.

He reminds us that, "Climate in general and the season in particular have critical influences on wine flavour." (p. 122) He also provides a good description of the changes in chardonnay flavour from the northern Champagne region of France to the southern area of Macon. Lake also describes the important roles that cropping grapes, yeasts, barrels and ageing have on developing flavours in wine.

For those of you who have endeavored to learn more about wine judging, chapter 16, Start to Taste, Training and Talk begins with a quote by Oz Clarke, that serves as a good reminder:

"There is no absolute palate . So many people. So many faces. So many palates" (p. 128)

This is an entertaining and easy to read book; a good balance to other heavy technical tomes.

Other books by Max Lake (1924-2009), Australian surgeon, vineyard and winery owner (Lake's Folly), wine judge and tasting lecturer, include:

Hunter, Wine
Classic Wines of Australia
Vine and Scalpel
The Flavour of Wine
Cabernet
Hunter Winemakers
Start to Taste: Wine



Golden Mile is headed toward sub-appellation status

The buzz during the South Okanagan Winery Association's Banée 2010 was all about the creation of the Okanagan's first sub-appellation, the Golden Mile.

Observers had expected that the Naramata Bench might be the first sub-appellation. However, it sounds like the wineries on the Golden Mile are a little further along in defining the soil and other terroir characteristics necessary for the formal designation.

One can make a good case for sub-appellations. The current British Columbia appellations are Okanagan, Similkameen, Fraser Valley, Gulf Islands and Vancouver Island. Most of these were created some years ago as a necessary adjunct to the VQA program, linking the wines of improving quality to the geography in which they are created. The appellations are legal and practical definitions. They have been especially important in helping consumers distinguish between authentic British Columbia wines and those made with imported wines (the cellared-in-British Columbia wines).

It would seem that the term "appellation" gives a wine added credibility. The market-savvy Artisan Wine Company actually releases several cellared-in-British Columbia wines under the Westcoast Appellation. The appellation is entirely Artisan's creation, inspired by the use of California, Washington and British Columbia wines in the blends.

The British Columbia appellations have the force of law behind them. However, most of them cover far too much geography to say much about the terroir. The biggest appellation, Okanagan, takes in a viticulture area which is 100 miles long, with a bewildering number of soils, vineyard aspects and climates. There is a vast difference in the flavours of, say, a Riesling grown in Kelowna vineyards compared to one grown south of Oliver. The motivation behind the move to sub-appellations is to highlight, where possible, the flavours and textures that distinguish one region from another.

More mature winegrowing regions around the world have already done this. Even Ontario has its own sub-appellations. It is a fact that consumers pick up on the individuality of the wines from a sub-appellation and come back to those wines if they like them. That is the commercial drive behind the interest in Okanagan sub-appellations.

What the case for the Golden Mile? One could start with the marvellous *Atlas of Suitable Grape Growing Locations*, published in 1984 and, sadly, not in print. The Atlas logged sun radiation, heat units and soil types to come up with recommendations that have stood the test of time. Winemakers who came after the Atlas – like Bill Eggert of Fairview Cellars and Michael Bartier of Road 13 Vineyards – get their grapes from sites rated Class One or Class Two by that prescient Atlas.

Golden Mile is defined by a series of alluvial fans cut by four of creeks coming down from the mountains on the west side of the Okanagan Valley. Much of the soil here was laid down when the last glacier retreated. There is an overall consistency to these soils – some clay, some gravel, lots of rocks that are well worn by having been tumbled by the glacier. These are generally well-grained soils with a modest amount of organic matter. The vineyards on these fans generally have an east to south-east aspect, with occasional north-east aspects. The vines catch the early morning sun. As Bill Eggert likes to say, a person is at his best in the early morning; why should it be different for vines? The vines are also in the shade of the mountains by late afternoon.

These conditions stand in sharp contrast to the Black Sage Bench directly across the valley (also Class One and Two). There, the vines are on sand – a beach laid down by a glacial-era lake. A few years ago, a winery manager on the bench drilled a well through 410 feet of sand before hitting water. The west-facing vineyards on the bench work hard to add organic matter. Because the water drains very quickly, vineyards need to be irrigated with great care to keep the vines alive.

The Black Sage Bench starts getting sun in mid-morning, bakes through the day, and has several hours more evening sun than Golden Mile.

Obviously, there are varieties, like whites and Pinot Noir, better suited to Golden Mile and others, like Syrah, better suited to Black Sage. Varieties grown on both sides of the valley are distinctively different. As an example, compare Fairview Cellars reds, with their vibrant currant flavours, to the reds from Burrowing Owl, which tend to have more plum, chocolate and liquorice.

While these distinctions can be masked by winemaking or by vineyard techniques, it should be possible to distinguish Golden Mile wines from Black Sage wines in blind tastings. Then it is a matter of deciding which you prefer on any given occasion or with particular food. Sub-appellations – there is an obvious case for Black Sage Bench as well – will improve our understand and appreciation of what the Okanagan delivers.

There are, of course, wines that are blends of several appellations and thus carry British Columbia as the appellation. Here, winemakers build on the strengths or fix the weaknesses of each appellation or sub-appellation. Here, as well, drilling down into the characters of the sub-appellations is important.



Analyses of Provincial Results

Class	Entries	Gold	Silver	Bronze	No Medal	Entrants	Ave. Score
Ap. Sherry	4	3	1	0	0	3	-
Aperitif	5	3	1	0	1	4	17.3
Bord. Red	51	1	17	19	14	33	14.9
Pinot Red	15	0	3	8	4	12	14.6
Zin. Red	31	2	7	8	14	12	14.6
ODR	30	4	10	10	5	22	14.0
Cab Sauv	25	4	6	9	4	18	15.7
Rhone Red	24	2	5	12	5	15	15.0
Chardonnay	20	0	4	8	8	15	14.3
Wh. Pinot	16	1	4	10	9	15	15.5
ODW	20	0	3	8	9	16	13.7
Arom. Wh.	29	0	7	13	12	22	15.6
Rosé	9	0	2	3	4	8	14.5
Dessert	13	2	1	5	5	11	14.5
Aft. Dinner	15	1	2	9	3	11	14.8
Sparkling	9	0	1	8	0	6	14.9
Social	6	0	1	1	4	5	13.6
Cntry Tble	5	0	1	1	3	4	13.6
Cntry Soc.	7	0	4	1	2	5	15.0
Lt. Beer	5	0	1	2	2	5	-
Hop-Focused	5	1	1	0	3	4	-
Malt-Focused	3	1	1	1	0	3	-
Roasted/Smoked	4	0	2	0	2	3	-
Blgian/Wht	4	0	3	0	1	2	-
Cider	1	0	1	0	0	1	-

Club	Wine Entries	Entrants	Beer Entries	Entrants
CZ	21	4	21	2
Ital-Cdn	6	1		
KWA	19	6		
Langley	42	2		
Nanaimo	134	17	7	2
Saanich	32	6		
Sunshine Coast	12	4		
VAWA	29	3		
Vinovan	34	4		
Coquitlam	10	2		

In Table 1 the popularity of the Dry Red Bordeaux class is very obvious. There might be justification in creating two classes from it, Red Bordeaux Style Varietals and Red Bordeaux Style Blends. If we did that, we should leave the Cabernet Sauvignon class untouched since it is already a demonstrated success.

What do you think?

In Aromatic White Vinifera 41% of entries failed to medal, but it's hard to pick out a common unsuccessful denominator. On the other hand, it seems significant that 5 of the 6 silver medals were awarded to 100% Gewurztraminers.

Table 2 shows that 39% of all entries came from Nanaimo Winemakers members — amazing support for the competition they hosted, but a discouraging commentary on participation by 9 of our other 12 clubs.

I suspect that next year KWA will need to shake the bushes for entries early and often.

George



Okanagan Viewpoint by Bill Collings

I have mentioned several times in the past the labour of suckering. It's a chore that must be done for several reasons. Obviously, esthetics is one of the reasons. Another is that if the suckers are not removed, they use up a lot of the vine's energy that could otherwise go toward fruit development. The suckers grow up the trunks of the vines from the ground to the main cordon and they can be removed merely by enclosing the vine in hand and sliding downwards. Usually, they come off quite easily. However, if they are let go, they begin to lignify – become woody – and must be cut off individually.

So these are pictures of the same vines taken before and after suckering. As you can imagine, when confronted with vines such as this one, even the thought of beginning is daunting; however, while many vines do look like this, the majority are much less Rastifarian. The fact is, though, that every vine must be suckered and we have only about 7,700 vines in total. Unless you have done this work, you cannot appreciate the toll it takes on the back, thigh muscles and knees. A lot of ibuprofen is consumed.



These pictures were taken four years ago after we returned home from an overseas holiday. This growth is what would remain if the suckers weren't removed. I approached suckering with both hesitation and trepidation: the task appeared insurmountable. Fortunately people who pick for us in the Fall were working next door and called to see if I wanted them to do the suckering. Yes! Yes! Yes! What a Godsend! Two of them came and worked for two days and did the job. The following year they came again. I asked them how many hours they had spent and the reply was thirty hours. I asked if that was total or each. The reply was each. Last year, three of them turned up. They worked in the field where the pictures were taken. It took three of them seven hours each for a total of twenty-one hours. Yet they finished the whole vineyard in two days. The root word of suckering is sucker.

This year, I decided to do it myself. I definitely couldn't do it in two days, but I have time. I finished the pictured field in five hours by myself. The next field took the same amount of time. These two fields have a total of 2700 vines. The third and fourth fields have a total of about 5,000 vines. The total time spent in them was thirteen hours. All told, it took a total of twenty-three hours, just two hours more than the three hired hands combined spent in one field. Joan helped when she could spare some time from the garden, but I did about eighty percent.

I have found out the expensive way that paying casual help on a contract basis achieves a certain and agreeable degree of production because the work is on their time. When paying by the hour, the work is on my time and production declines dramatically. So from now on, it's contract work only or I will do it myself. It may be more painful, but it's a lot less expensive. Besides, ibuprofen helps a lot as a silent partner in the exercise.

Aside from not having to pay somebody to do the work, there is the opportunity to assess each vine's potential needs and, if necessary, leave good sucker shoots for such things as a new vine by layering, a new straight trunk or a new cordon. If somebody else did the work, I would have to walk every row and tag any shoots I wanted saved.

While it might seem a pretty mundane issue, it really is a major problem in every vineyard: suckers have to be removed. Several years ago I attended a symposium at which Columbia Crest did a presentation on their attempts to deal with the problem in their several hundred acres. They tried boiling water sprayed on the vines as well as high pressure steam. Some have even tried using propane tiger torches to sear them off. Today, there is a tractor attachment that has rotating firm nylon fingers that can be moved up and down the trunk. This is a faster and more economical solution than any of the others for large vineyards. However, the attachment is expensive.

But it has two drawbacks: it cannot remove the smaller buds necessitating doing the chore more than once; and it is quite expensive and is cost effective only on larger vineyards.

Now you have learned more than you ever wanted or needed to know about this mundane chore all vineyard owners must undertake every year. But remember it when next you see a nice clean vineyard with clean trunks.



Club News

The Italian-Canadian Winemakers Club

The Italian Canadian Winemaker's Club (ICWC) was first convened in a home on Lincoln and 43rd St in Vancouver in 1983. As luck would have it, that same gentleman that hosted that first meeting, Mr. Valentino Citton, was voted in as our president for 2010, 27 years later. Meetings were held monthly over the winter but suspended over the summer opting for a picnic in August. The most frequent meeting place was at the Italian Cultural Center (ICC) over the years with our first dinner evening being held there at Dario's Restaurant. Dinners and parties are what we do best. One of our Fall Wine Competition Banquets set a record for attendance at an event at the ICC of over 800 people! This one event over the years made the club enough money that we could afford to keep our annual fees low and to subsidize some of the cost of our other events to our members. Guests continue to be welcome anytime free of charge for their first visit.

For many years our members largely stuck to very traditional winemaking techniques so a typical evening's program would be an informal meeting tasting our own wines, sampling various cheeses and salamis and enjoying each other's company. Slowly we evolved into a club wishing to compete in the local, provincial and national competitions. This meant having to offer a wide variety of programs on the technical issues such as yeast selection, fining agents, etc. We've had a number of very successful bus trips to California and the Okanagan learning more about the winemaking of the regions each time and building the camaraderie of the club. Perhaps the best of these programs would consist of a few members sharing their successes with us and demonstrating what and how they were able to achieve it. At my first visit to the club I personally learned more about winemaking in that one hour than I had in the ten years of making it at home alone.

Our membership has been dwindling over the last few years. We have found that by returning to our original focus of a very social meeting first and a quiet contemplation of the offered wines by a dedicated few to be revitalizing. We now have retired our competitions and offer 4 or 5 dinners and a picnic during the year. We explore various cuisines and always bring a bottle or two of our own to share and compare. At our last dinner, I got some advice about my 2008 Cabernet Franc. I was concerned that I may have allowed it to stay in my barrel for too long, but the consensus was to leave it for another 6 months. And I will!
Respectfully submitted,

Steven Hill

The Italvino Wine Club

The Italvino Wine Club was established in the early 1990s in New Westminster as a social group with an interest in the art and techniques of wine making and with an interest in wine appreciation. Much has been learned by its members throughout the years of the club's existence about making wine and much continues to be learned. It has hosted two Provincial Competitions, the latest in 2008. The club meets once a month from September to May at the Roma Hall. The average attendance is 15 to 20 members.

The club holds a members-only annual Gara Vino Wine Competition in the spring.

Our biggest event of the year is the Annual Grape Stomping Competition in the fall, usually the last week of September. With the work of the club members and support of the Italian Mutual Aid Society, the Grape Stomp has become a community event, often held together with the Queensborough Community Fall Fair. We roast chestnuts in November. Other activities include a Banquet in January, sponsoring a concert in the spring, and a summer picnic.

Meetings begin with business, followed by wine tasting and snacks. Various members and guests provide the club with educational presentations relating to wine topics as they arise. Members are encouraged to seek advice and input on their wines during the meetings. Last year, the Club purchased an aromatic kit from Italy to assist members in recognizing certain scents, tastes and faults in wines.

P. Sebellin, Secretary Photos by G. Parolin



Club News - Conclusion

The Kamloops Winemakers Association

The KWA has been in existence for over thirty years. It was begun with a small group of winemakers making a barely passable product until Bob Hall, an ex VAWA member, arrived in town to manage Royal Trust. Our first meetings were held in his offices and we had to be very careful we did not spill wine as the smell of it was there for the early morning staff. Peter Cook allowed us to use the Kamloops Real Estate board room for a number of years. A friendly City of Kamloops manager allowed us to use city space if we were a non-profit charitable club. Of course we were, and we made sure their Xmas party was supplied with some of our product. Times changed and the city no longer allows alcohol to be present or served on city property unless it is a licensed event so now we pay fees for the use of Valleyview hall where we meet every first Wednesday of the month at 7.30 pm. The club membership fluctuates between 30 and 40 members. Our main events are regular meetings where we have a program that includes all the club members doing something. A different member proposes the monthly toast each meeting, another gives a wine tip of the month, and a wine education item is always included. This could be something as simple as a tasting of N.Z. Pinot Noirs or a visit from an Okanagan winery. Each fall we have an organic dinner with local wild game featured. The Christmas meeting has been held at Ron Edward's heritage home where "happies" and best of cellar is the fare. June sees the annual BBQ at different members homes. The "Great Crush" has been a feature of the club for over 30 years. Grapes are sourced from the Okanagan and sometimes Washington State and the members share the costs and the juice. A "Crushmaster" is appointed to offer advice to any member who might be new to winemaking and suggests the yeasts. There also small group projects such as the port and sherry workshops and the Bordeaux blending sessions



Red Crush 2008



Red Crush 2008



BBQ 2006



Cheese and Wine Pairing



Uncaptioned Revelry

NW Grapes - Background, Information, and Orders



Rod Church & John Taylor

NW Grapes is the grape procurement arm of the Nanaimo Winemakers Club. NW Grapes is a non-profit operation and even the Nanaimo Winemakers club derives no money from its operations. 2010 is the fifth year we have sourced grapes from California's Central Coast. We are now centered in Santa Barbara County. We buy from individual growers and we have our own arrangement for processing in Santa

Maria. There, grapes are destemmed and crushed, put in 23L pails, and go to the freezer the same day they are picked. For reds, each pail contains about 20L of crushed grapes (only the stems are removed), which is equal to about 50 lbs of fresh grapes. For whites, we aim for 20L of juice per pail (but our experience so far is that the fill-level is a bit less than this). When you get these grapes you are getting top quality. They are the same grapes that are being harvested for premium and ultra-premium wineries. Our frozen red grapes and frozen white juices are transported north in a single reefer shipment to Nanaimo about the beginning of November. Commercial frozen storage is available in Nanaimo (at a cost) for winemakers who appreciate the convenience of not being inundated with all their grapes at one time. Mainlanders who order a diversity of varieties often make several trips to Nanaimo, bringing back part of their order each trip. George Gibson usually coordinates such trips. It's also possible to have a palette of frozen pails made up in Nanaimo and shipped to a convenient delivery point in the Vancouver region.

Estimated prices on the order form, except for the Okanagan Gewürztraminer which arrives fresh, **are per pail**. Final prices may vary. See the order form and the FAQs for more details. You pay only what the grapes cost, but you must be a member of a BCAWA-related club to order these grapes.

Go here http://nanaimowinemakers.org/Grapes/2010_NWGrapes_OrderForm_June10.doc for a Word version of the **order form**.

The order form is supplemented by information available on the Nanaimo Winemakers website, under "Grapes and Supplies." See: <http://nanaimowinemakers.org> and start with "Grapes and Supplies." In particular, see the page on "Vineyards and Varieties: likely sources for grapes in 2010." If you need more information about how NW Grapes operates, there is also a FAQ page, as well as a page that shows the extent of grape orders so far.

Highlights for this year:

- **Perhaps last year to buy White Hills (Santa Barbara) Chardonnay.**
- **Chenin Blanc available for first time.**
- **Grenache, Mourvèdre and Syrah all available from the Central Coast for the first time.**
- **Old-vine Mourvèdre and Zinfandel from the Enz Vineyard in San Benito County—a special treat.**
- **Our Cabernet Sauvignon will be clone 6, the low-yielding, extremely high quality clone.**

<i>NW Grapes Order Form</i>

Variety	Appellation	Vineyard	Est \$ Pail Price	Pail Order	Est \$ Cost
Whites					
Chardonnay	Santa Barbara	White Hills	120		
Chenin Blanc	Santa Barbara	Los Alamos	100		
Gewürztraminer	Summerland	Krieger	1.40/lb		
Sauvignon blanc	Napa	Brehm Vyds	160		
Reds					
Cabernet franc	Santa Ynez Valley	Valley View	110		
Cabernet Sauvignon clone 6	Santa Ynez Valley	Valley View	115		
Grenache Noir	Santa Ynez Valley	TBA	100		
Merlot	Santa Barbara	Los Alamos	90		
Mourvèdre	Lime Kiln	Enz	130		
Petit Verdot	Paso Robles	Solana	90		
Pinot Noir	Santa Maria Valley	Goodchild	115		
Sangiovese	Santa Barbara	Los Alamos	90		
Syrah	Santa Ynez Valley	Valley View	100		
Zinfandel	Lime Kiln	Enz	125		
Total Pails & Estimated Cost					

<i>Grape Pacific Supplies Order Form</i>

<i>Variety</i>	<i>Price/Lb (+ Shipping)</i>	<i>Qty Ordered</i>
Shannon Ridge Vineyards (High Valley & Red Hills AVA Lake County CA)		
Cabernet Franc	1.75	
Cabernet Sauvignon	1.75	
Grenache	1.90	
Malbec	1.90	
Mourvedre	1.90	
Petite Sirah	1.90	
Petit Verdot	1.90	
Sauvignon Blanc	1.55	
Syrah	1.60	
Zinfandel	1.90	
Sangiacomo Family Vineyards (Carneros CA)		
Chardonnay	1.90	
Pinot Noir	2.50	
Obsidian Ridge Vineyards (Red Hills of Lake County CA)		
Cabernet Sauvignon	1.95	
Syrah	1.85	
Sagemoor Vineyards (Columbia Valley WA)		
Merlot	1.70	
Syrah	1.70	
Vineyard TBD (Willamette Valley, OR)		
Pinot Gris	1.55	
French Oak Barrels (Price/barrel)		
55 L Saint Martin Cooperage	400.00	
110 L Saint Martin Cooperage	625.00	
Name		
Club		
Email		
Contact: Frank Gregus 778-899-1300 Fax: 604-524-0707 grapepacific@gmail.com		

Pearls from the Web



http://seattletimes.nwsourc.com/html/wineadviser/2011645588_pacificadviser25.html

Paul Gregutt's top picks for navigating the sea of wine on the Web

With so much information about wine swirling around the choppy seas of the Web, it's good to get down to sites and blogs that consistently offer wisdom, usually with some wit. Among the choices that wine adviser Paul Gregutt recommends are: Winebusiness.com , 1winedude.com and Wawinereport.com .

<http://oenologic.blogspot.com/2008/04/whining-about-whining-about-high.html>

An entertaining critique by the Boston Blogger, Thor Iverson, of a piece by the equally well known wine blogger, Alder Yarrow.

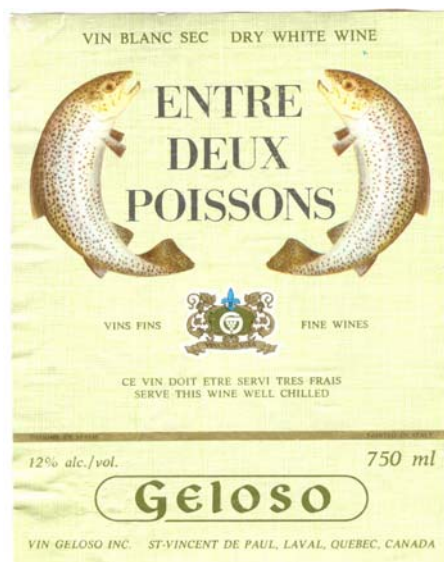
On June 17, the Wall Street Journal issued this press release: **Functional Technologies Appoints Beverage Supply Group to Distribute Hydrogen Sulfide-Reducing Yeast Strains.** FT is a Vancouver based, publicly traded organization and will farm out production of its newly developed yeasts to Beverage Supply Group in time for the 2010 California crush. On their website they state:

Functional Technologies develops and commercializes proprietary technologies that enhance the natural properties of yeast and algae -- nature's microscopic workhorses. Our scientists apply novel techniques to these micro-celled organisms to resolve significant health and quality problems, and generate new opportunities in the global food, beverage and healthcare industries. Our first commercial products are our Phytterra™ line of proprietary yeast strains, designed to reduce the formation of foul-smelling hydrogen sulphide and the carcinogen urethane in wines and other fermented products. With a head office in Vancouver, Functional Technologies has research and development facilities in PEI and a U.S. sales office in Napa Valley, California.

Check them out at www.functionaltechcorp.com . I'll try to stay on top of developments in their H₂S-reducing yeasts and report back.

<http://palatepress.com/2010/03/there%E2%80%99s-a-reason-no-one-reads-wine-blogs/>

A critical analysis of wine blogs by Tom Johnson - entertaining, but the most fun is the 99 responses!

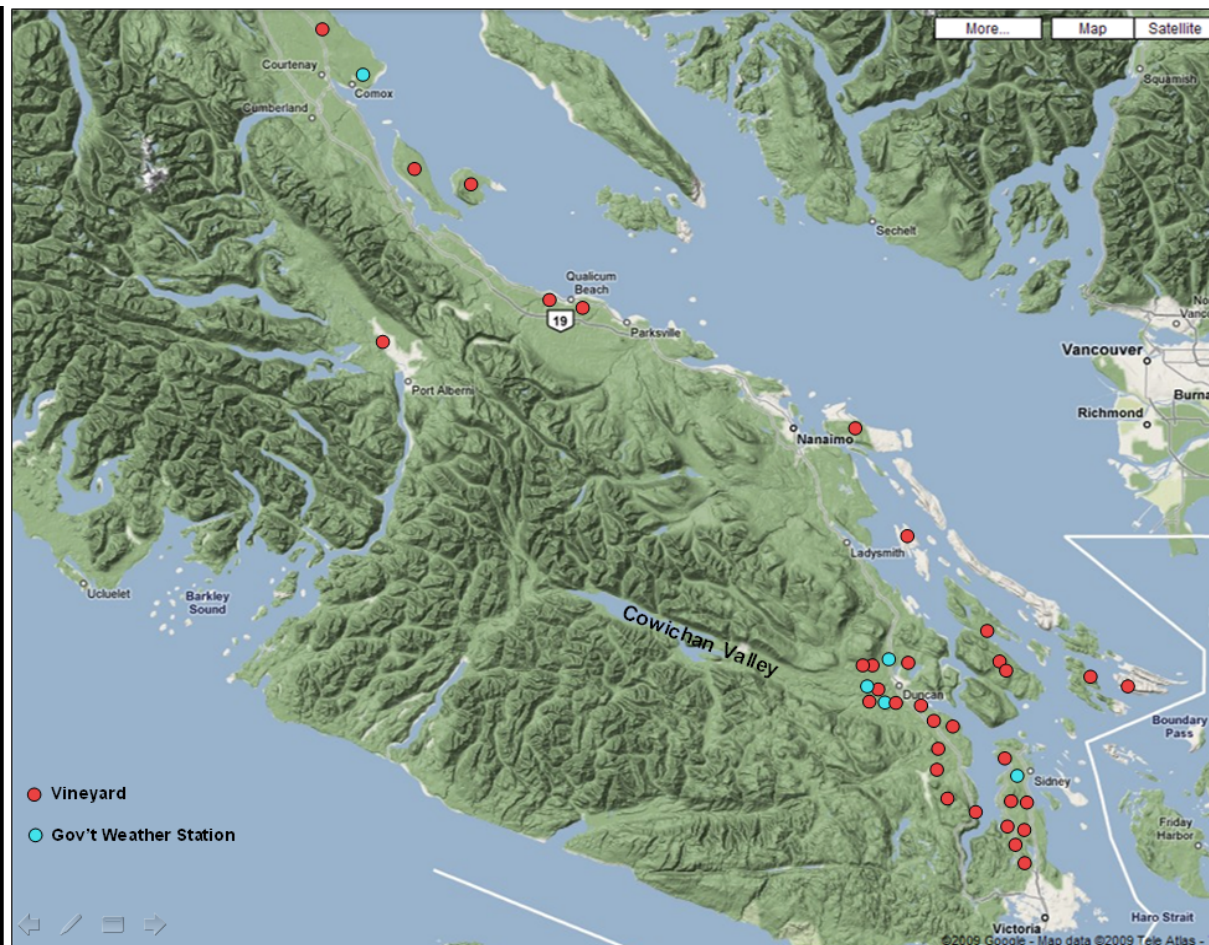


The WIGA Report by Lamont Brooks

The Wine Islands Growers Association (www.wiga.ca) is an incorporated non-profit society which promotes quality wine grape growing and wine making in the Vancouver Island/Gulf Islands area. We have about 60 memberships, ranging from commercial vineyards and wineries to those thinking of planting a few vines. Several WIGA members are active in the Saanich Sommeliers.

WIGA is not directly connected with WIVA, the Wine Islands Vintners Association, whose primary concern is marketing for the commercial wineries in the same area. WIGA's focus is education, and in recent years our emphasis has shifted from purely grape-growing to include a strong enology component, especially pertaining to wine-making using our cool-climate grapes and other wine fruits. Our monthly program consists of meetings with a speaker and winetasting, vineyard workshops, and our annual 2-day Viticulture & Enology Conference.

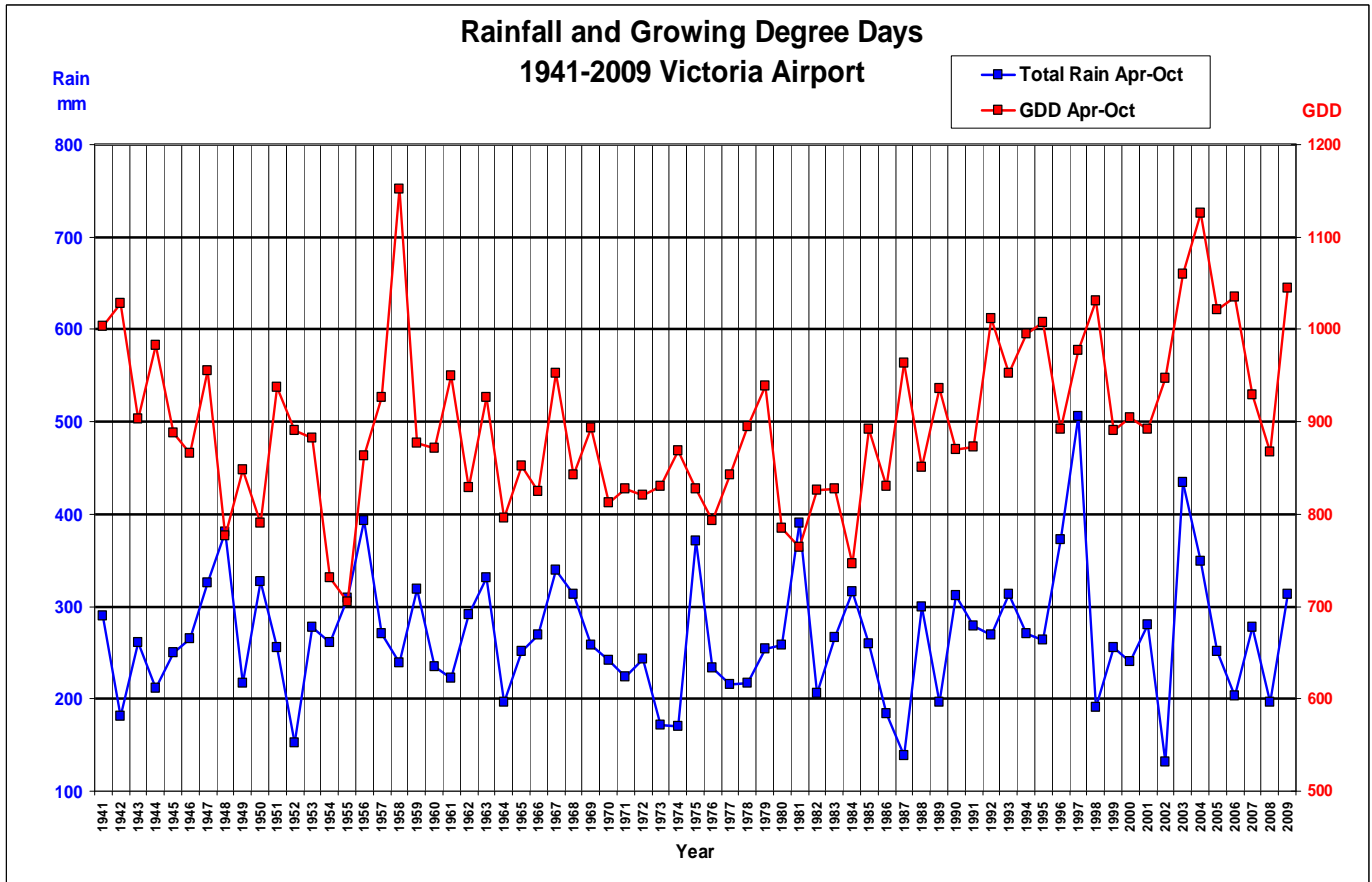
Wine-grape growing in the Wine Islands area began in earnest in the 1980's. The most widely planted established varieties are Pinot Noir, Pinot Gris, Ortega, and Marechal Foch, but there are at least 30 other *V. vinifera* and hybrid varieties being grown and experimented upon. Recently there have been many plantings of new genetic cultivars being developed on Salt Spring Island by Valentin Blattner, a Swiss grape-breeder. These new varieties have been developed for disease resistance and ability to ripen in cool climates, and several WIGA-area wineries are beginning to release wines made from these grapes. The following map shows the locations of most of the larger Wine Islands vineyards.



Not surprisingly, the climate in the Wine Islands during the April-October growing season is significantly cooler than in the Okanagan or S. Ontario grape-growing regions. The traditional 'big reds' like Cabernet Sauvignon and Syrah will not ripen here, although some growers have successfully ripened other warm-climate varieties such as Chardonnay and Merlot using early season tenting. We closely monitor temperature, rainfall, and sunshine hour data from government weather stations in Victoria, Duncan, and Comox, and we compile temperatures and degree-days from many data-loggers placed in individual vineyards. The Cowichan Valley has the warmest growing season in the Wine Islands, but often has significantly higher rainfall than Victoria, especially in the critical October harvest period. The following graph plots the historical Apr-Oct rainfall and Growing Degree Day (GDD; accumulated heat over 10C) totals from 1941 to 2009 at the Victoria Airport

Concluded on next page

The WIGA Report - conclusion



The graph shows an overall cooling trend from 1941 to about 1982, followed by a warming trend which is still continuing. Within these trends there are very significant year-to-year variations for growers and winemakers to contend with; 2004 was a very warm year resulting in an excellent harvest, but this was followed by 4 cooler years culminating in the dreadful summer of 2008, coolest since 1988. Conditions were much warmer in 2009. So far 2010 has been rather cool.

WIGA's recent Cool Climate Viticulture & Enology Conference, held May 15-16 in Saanichton, was very successful, with one day focused on viticulture and business talks and one day on enology. Attendance and presentations were excellent, and the conference was rounded out by a full-capacity Suppliers Showcase comprising local and Okanagan/Vancouver vendors and a sold-out Saturday evening social, Celebrating Island Wines, with seven of the best local wineries presenting wines made from Wine Islands grapes. The conference program and most of the presentations are now available on our web site at www.wiga.ca/Events&News/EventsPublic.htm.

Lamont Brooks
 Wine Islands Growers Association



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 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 DIAM2 Corks

Despite some confusion caused by a fictitious amount invoiced by Fedex, the last order for 5 bags of Diam2 from G3 Enterprises arrived speedily and at a good price. I've ordered another 10 bags of Diam2 corks and I hope to be able to avoid the HST. With luck they should be about \$165 for a bag of one thousand. I have orders for 3 bags already, so email me as soon as you can if you're interested.

George (georgegibson@shaw.ca)

Notes from Recent Wine Talks

Sigrid Gertsen Briand - BCWA Symposium, May 16

Lallemand recommends 20-25g yeast /hl under normal conditions. New product GoFerm Protect (see http://www.lallemandwine.us/products/nutrient_strains.php). Recently, OZ researchers have demonstrated (to their surprise) that nutrients with organic nitrogen - like Fermaid O - are more effective than those with inorganic N₂ - like DAP. (24mg/L organic YAN is significantly more efficient than 50g/L inorganic YAN (DAP)). Yeast in unopened package retains viability for 4 years but with 1-yr or older yeast use 20-30% more.

Pantothenate very effective against reduced sulphur. (I emailed Sigrid requesting the promised information on dosage.). Stay below 25°C during fermentation (for every °Brix, yeasts naturally produce 2° of heat.).

When adding finishing yeast (EC-1118, K-1, Uvaferm 43, etc.) ensure you acclimatize it to the higher alcohol and possibly add a little sugar to the fermentation.

Add ML within 24 hr of start of fermentation; ML does not cause stuck fermentation ! Probably nothing to be gained by delaying racking and sulphiting after paper chromatograph shows complete conversion of malic to lactic acid.

Sandra Oldfield - Evening with VAWA, June 10

Stuck 2007 Cab franc successfully treated with another winery's white wine lees. Unfortunately, the lees had become contaminated with serious Brettanomyces infection.

No point in using anything other than EC-1118 for red wines; by the time they're ready to drink any yeast impact has disappeared. The impact of different yeast strains is much greater in white wines.

Still no explanation as to why some blocks or vineyards always produce grapes with hard tannins

