



British Columbia Amateur Winemakers Association

3855 Hillcrest Avenue, North Vancouver, B.C. V7R 4B7 Ph. (604) 986-5586 Fax (604) 986-5506

MINUTES - GENERAL MEETING January 98

Date - Sunday January 25, 1998

Place - Italian Cultural Center, Grandview And Slocan, Vancouver , BC

Time - 11:00 AM

Host Club - VAWA

MINUTES:

- 1. Leo Poirer welcomed all the guests and delegates to the meeting, and as well submitted a written report to be circulated.**
- 2. Toast from the host club was given by Mike Roman.**
- 3. Attendance - Roll Call - See list Attached.**
- 4. Motion for approval of the minutes of the last council meeting as circulated by Murray Mackie - Carried.**
- 5. Motion to adopt agenda as circulated by Murray Mackie - Carried**
- 6. Under old business Jack Ziebart presented us with the new Nomination forms for the Silver Pin Award and the rules for nomination of recipients. After much discussion it was amended to read that the approval of 75% of the existing holders of the award would be required before the award would be given(Abstentions would be counted as affirmative votes). The updated Rules and Nomination Form are included with the minutes package.**
- 7. Correspondence - Those people who addressed the proposals to be considered later in the meeting are attached. Also we have received a note From Jean Howe that the Vintage Vintners are withdrawing from membership in the BCAWA.**
- 8. National Directors Report (Charles Plant traveling, report will be filed at the next meeting).**
- 9. Report from Provincial Competition Chairman, John Matkovich, advises that jobs associated with the competition have all been assigned, and everything is proceeding apace. Peter Howe suggested that he would do everything he could to bring additional judges from the Island. Marion Gillis (Vinovan President) advised that there would be some of the membership prepared to welcome**

Island judges to stay in their homes. For the judges prepared to make the trip please call her (Marion Gillis 604 929 6842) and she will endeavor to arrange something. For compatible type people a local Motel has agreed to a rate of \$ 64. for four people. There are some Bed and Breakfast locations close to the Competition Hall that are available in the \$ 85. for two people range. Again contact Marion for directions and phone numbers. Tickets are available now. Send your cheque Payable to " VINOVAN WINE CLUB " to Marie Trory (Club Secretary) at 2185 Cliffwood Road, North Vancouver, BC V7G 1S1. Cost \$ 40. per person covers Friday Saturday & Sunday events. Unfortunately because of " No-Shows " at the last Vinovan Competition the money must be received before the tickets are given out (the caterer got his money regardless of the no-shows). BCAWA Clubs are given first opportunity to purchase tickets untill April 1/98 when any remaining tickets will be sold quickly we believe.

10. Inasmuch as this event provides funding for BCAWA John Matkovich has asked for contributions from other clubs or their members to the Silent Auction. This seems to be the real fundraiser in this event. He noted that this year the club will be able to take Visa & Mastercard in payment for auction items. He also said the club might be prepared to partially pay for big items (like vacations or trips to Vegas) where the companies could not justify that size of a contribution under their advertising budget. Contact (John Matkovich 604 929 3719) if you can contribute anything.
11. Under new business discussion ensued on who may vote on items before the meeting. There was a question of where a person comes to the meeting and is a representative of more than one club or organization should that person be allowed to cast two ballots or more. The constitution says no proxys are permitted but in this case each organization designated this person as their representative. Mike Roman suggested that this item be sent to the executive to see what might be done to clarify the situation and report back with either an amendment to the constitution or a guide to future meetings.
12. Under the proposed Judging Rule changes there was discussion about the underlying reasons for the proposals and it became apparent that one of the main considerations was the predominance of the currently popular wines (*Cabernet & Chardonay) in our competitions not allowing a fair judgement. Peter Howe (BC Guild Of Wine Judges) sympathized with the perception but pointed out that properly trained judges should be able to discriminate and judge a well made Chablis without comparing it to a Chardonay that may be equally well made but considerably more popular. Clem Joyce pointed out that in the VAWA Competitions they used a system of grouping the wines of like varieties so that the judges would not be faced with having a substantial chardonay next to a less substantial chablis when the judging was being done. The consensus of the meeting was that sufficient authority for grouping the

wines and selecting the judges already exists with the Chief Steward and creating more rules at this time might not be productive.

Proposal number 2 was discussed. Clem Joyce pointed out that there are different rates of maturation in the glass and to tie Judges to a particular time limit might not benefit all the wines. Peter Howe suggested that all competent judges should be cognizant that there is limits to the reasonable length of time that a wine should be used as a basis for judgement. Rob Belanger Pointed out that he had observed at many competitions that there were judges who have had wine sitting in a glass for 3 hours and were trying at that point to determine a winner at that point without giving the wines the benefit of re-pouring a fresh glass. Peter Howe suggested that perhaps it would be better handled through the Guild with emphasis on retraining rather than adding further rules to the BCAWA Handbook. The proposals were brought to a vote and defeated. The chief Steward was advised to provide stronger leadership in running the competition.

13. Liquor Licensing & Liability Rob Belanger advises that he spoke to Glen Shuttleworth in Victoria LCB and he said that the item will be brought to LCB Legal Dept next week. We wait and hope.
14. Written reports From The President, Education Committee (Rory Kirby and Clubs are Att.
15. Next Meeting: Sunday May 10, 1998 (Includes Continental Breakfast 8:30-9:30 AM) 9:30AM
HOST:
Vinovan Wine Club
Location : Lions Court
936 Bowron Court
North Vancouver, BC (See Map Att.)

PRESIDENTS' REPORT

A few months ago there was a question brought up by then President Jack Ziebart contemplating the " what ifs " of not having BCAWA to form a cohesion of objectives of member clubs. With the decline in attendance by delegates to our General Meetings. it seems that we are prepared to rest on our laurels and bask in our past accomplishments.

BCAWA to some extent has been left to be run by a small number of caring old timers. This seems to shut out newer younger winemakers who we will need to carry the leadership in the future. As President I would like to encourage you to appoint some more of your energetic and enthusiastic members as delegates to the meetings. It will give them a considerably broader perspective on amateur winemaking in the Province.

Each Clubs wiser and accomplished members have a lot to pass on to younger members and can do a lot to instill enthusiasm in younger winemakers. To accomplish this, perhaps each club should look at putting on Winemaking Courses at Local Colleges or Schools, such as those being done at Malaspina College by Tony Pearson and Jack Ziebart in [Nanaimo. The results of this being evident in the rise in membership and enthusiasm to develop winemaking skills and become contributing members by showing their eagerness to run for office and help make more good things happen.

These newer winemaking enthusiasts are the future of our clubs and our associations. Our effort put in now can and will return much for the future of all our clubs.

Please consider this as worthy of researching the benefits of inviting new prospective wine lovers in an atmosphere of learning-accomplishing and sharing with each other, and at the same time keeping the torch burning bright for that bottle of really good red wine.

LEO POIRIER

ATTENDANCE

Shirley Mackie	Glenmore Wine Circle
Murray Mackie	Chilliwack Zymurgy
Clem Joyce	VAWA
Charlie Glushka	Delta Vintners
Mike Roman	Italian Canadian Winemakers
Marion Gillis	Vinovan Wine Club
George Gibson	Nanaimo Winemakers
Peter Howe	BC Guild of Wine Judges
	Sanich Sommeliers
	Vintage Vintners
Leo Poirier	President
Helmut Berner	Vice President
Abe Gaitens	Treasurer
Rob Belanger	Secretary
John Matkovich	Provincial Competition Chairman



British Columbia Amateur Winemakers Association

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MINUTES – ANNUAL GENERAL MEETING May 10, 1998

Amended – October 4, 1998 Corrections shown with underlining.

Date – Sunday May 10th, 1998

Place – Lions Court Hall North Vancouver , BC

Time – 8:30 AM

Host Club – Vinovan Wine Club

MINUTES:

19. Breakfast was served By Doreen Matkovich and her very able helpers
20. Leo Poirer welcomed all the guests and delegates to the meeting, and as well made the award of the BCAWA Silver Pin to Clem Joyce. He read the supporting documentation for the Award. Noting the significant effort put in at several levels in Home Winemaking both at club, interclub and Provincial . It was also noted that at long last The Special Silver Pin was finally Presented to Lyle and Rita Sproule (Spagnols)at the banquet the previous evening. Leo our Presidents written report is attached
21. Toast from the host club was given by John Matkovich.
22. Attendance - Roll Call - See list Attached
23. Motion for approval of the minutes of the last council meeting as circulated by George Gibson - Carried.
24. Motion to adopt agenda as circulated by George Gibson - Carried
25. Under old business Jack Ziebart noted that he had looked up the rules under the constitution and the question raised at the last General Meeting about Proxy voting. It was clearly prohibited in the constitution, but in a case where one person is a member of more than one club he may be designated to cast the ballot for each club that designates him as their Representative.

WHITE TABLE WINE GENERAL AND VARIETAL CLASSES

REMARKS	GENERAL CLASS	VARIETAL CLASSES																		
<p>White table wines are intended to be drunk with lighter flavoured foods. The bouquet should be fresh and crisp, often reflecting varietal characteristics in the appropriate classes. Stress must be placed on the balance of acid and sugar, so that the sugar is not noticeable before the fruitiness and other desirable qualities. The sweetness may range from bone dry to medium; additional sweetness is acceptable as long as the wine is in balance. Some slight spritziness may be acceptable as long as the wine is not effervescing due to the presence of fermentation or malolactic activity.</p> <p>The typical specification for White Table Wines is, unless otherwise noted:</p> <table style="margin-left: 20px;"> <tr> <td>Alcohol</td> <td>9 - 13%</td> </tr> <tr> <td>Colour</td> <td></td> </tr> <tr> <td></td> <td>Sugar(Dry)</td> </tr> <tr> <td></td> <td>0.0% - 0.35%</td> </tr> <tr> <td>S.G.</td> <td>0.990 -</td> </tr> <tr> <td>0.996</td> <td></td> </tr> <tr> <td>Acid</td> <td>5.5 g/l -</td> </tr> <tr> <td>7.5 g/l</td> <td></td> </tr> <tr> <td>pH</td> <td>3.2 - 3.7</td> </tr> </table> <p>Varietal Wines These wines must contain 85% or more of the named grape variety, without restriction on the vineyard or vintage; grape, juice or concentrate.</p> <p>Blends The principal ingredient must be less than 85%. All grape varieties present in quantities of 10% or more must be named, preferably stating the corresponding percentages.</p>	Alcohol	9 - 13%	Colour			Sugar(Dry)		0.0% - 0.35%	S.G.	0.990 -	0.996		Acid	5.5 g/l -	7.5 g/l		pH	3.2 - 3.7	<p>WHITE TABLE WINES This class encompasses every type of white table wine that can be entered in a competition, providing that the same wine is ineligible to be entered, and has not been entered, in any other class offered in the same competition. The class permits the inclusion of fruit ingredients other than grapes in the wine.</p> <p>When one or more varietal classes are offered, then this class should be offered as:</p> <p>OTHER WHITE TABLE WINES</p>	<p>Chardonnay Colourless to gold, usually straw coloured perhaps with a tinge of green, with a complex bouquet, with a prominent varietal aroma and rich nose. The wine is light to medium bodied, with residual sugar not exceeding 1%. This highly aromatic and complex grape is able to be complete and balanced without blending and spans a spectrum from austere to rich. The finish of the wine should be long, complex and lemony perhaps with a soft oak flavour. Aroma and Flavour: fruity, green apples, lemon or citrus; riper grapes bring softer flavours of figs, pineapples, ripe apples, pears, melons and honey. Aging sur lie, malolactic fermentation, fermenting on oak may produce earthy, toasty, barnyard, caramel buttery flavours and a substantial mouth feel. Excessive oak gives strong tones of vanilla.</p> <p>Gewürztraminer A delicious, fruity wine with flavour strengths and some residual sweetness that allow it to be well matched to spicy foods, such as curry. A spicy aroma and bite are much preferred to softness or heaviness with lack of definition. If acid levels are low the wine should be drunk young, but the best made Alsace wines are completely dry, immensely fruity and age very well. Aroma: floral,fruity, citrus, grapefruit, peach Flavour: fruity, spicy, honey Oak flavours are not appropriate.</p> <p>Riesling An enticing, refreshing, delicate flavoured wine, ranging from bone dry and almost colourless to sweeter, straw coloured and on to late harvest desert wines. Often low in alcohol and made in containers that impart no oak flavour. Aroma: fragrant, floral, fruity ,c itrus, peach apricot, pineapple Flavour: Citrus, apricot, peach, pineapple, and when sweeter, honey.</p> <p>Sauvignon Blanc A versatile grape, with pronounced aromatic flavours. Loire wines are astringent, tart, green stalky and herbal. In New Zealand intense gooseberry, green apple and well balanced fruit and acidity. In the New World it is more fruity, less tart and still very refreshing: with up to 15% Semillon, it is marketed as Fumé Blanc. Aroma: floral, fruity, citrus, peach, apricot, with malolactic and oak aging vegeatative, bell pepper, vanilla and buttery Flavour: crisp citrus, smoky, green olive and herbaceous</p> <p>Pinot Blanc Acid content and clean flavour make this grape a frequent choice for sparkling wines. In this category as a white table wine, it can range from light and dry with delicate fruit, to complex and oaky depending on the winemaker=s intent. Aroma: flinty, dried flowers, citrus peel with other faint aromas. Flavour: A clean yeasty taste and with aging a delicious honeyed fullness.</p>
	Alcohol	9 - 13%																		
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pH	3.2 - 3.7																			

26. Correspondence – In the intervening months it has been our pleasure to bring a new club into the BCAWA fold COMOX VINTNERS. Our president assures us that they will give the other clubs some serious competition.

27. National Directors Report (Charles Plant traveling report will be filed at the next meeting).

28. Treasurers Report Abe Gaitens noted Current Cash on hand at \$ 9,133.47 and a complete Written Report of our Financial Activities is attached.

29. Report from Provincial Competition Chairman, John Matkovich, advises that from his perspective the competition went very well . Peter Howe Did everything he could to bring additional judges from the Island. This year we had a record of 370 entries in the competition in sixteen classes . We had 28 Judges and 23 stewards. We also enjoyed having the group from Revelstoke come down to participate and take back ideas to make the competition in 1999 in Revelstoke even better. Marion Gillis (Vinovan President) notes some of the membership welcomed Island judges to stay in their homes. She was quite surprised to hear from one of the Judges that the offer of billeting hasn't been available to judges coming from the Island in years gone by. For the judges prepared to make the trip it made the difference of whether they would be able to justify the costs of attending the Provincial. I suppose club presidents and Stewards should take note for the future. Bill Collings applauded that at the banquet dinner the caterer split the meal into three courses, Salad served first, then the Entrée, and finally a light desert. He was delighted that the salads were not required to be heaped together with the main course as he had experienced at so many of these functions before. He called to have this brought to the attention of other clubs that are considering the nuts and bolts of their Annual Competition. The Silent Auction was well supported by local Merchants and of course SPAGNOLS . John wished the Revelstoke Group well and offered to send them his planning package to give them a timing framework to plan for 1999. John Matkovich Thanked other member clubs and individual members for contributions to the Silent Auction. During the discussions surrounding the competition George Gibson of Nanaimo Winemakers introduced a motion that would recommend to the clubs holding competitions that there would be some effort to reduce the costs faced by judges traveling on Ferries or from some distance to judge at competitions. It was outlined as follows:

Motion: It is recommended by this council meeting that clubs holding competitions will give some consideration to reducing the burden faced by judges traveling by ferry or long distances, by offering some reimbursement or other means to reduce the expenses they face in providing this service to the clubs. -----Motion Passed unanimously-----.

- 30. Rory Kirby presented a motion to strike an ad-hoc committee to lay the groundwork for definitions of varietal wines so that there will be guidance to Judges in the future on what defines a particular varietal wine. It's special qualities that make it different from other varieties and the distinct qualities that should be present to be considered for a varietal designation. Also define the allowable blending percentages that would be designated and still maintain its varietal classification . The motion was seconded by George Gibson . Insight was brought to the meeting by comments from Gordon Garlinge, George Gibson, Patti Grand, Rory Kirby. Peter Howe and Clem Joyce. The motion was carried and the executive was instructed to start a talent hunt for committee members with appropriate backgrounds.**
- 31. Under new business there were two housekeeping motions presented on to increase the number of directors to 12 and the usual motion restricting the executive from borrowing or issuing debentures for the next year. After a brief explanation by Jack Ziebart the motions were called and passed. The wording of these motions are as follows:**
Motion: – In accordance with By-law Part 5, Paragraph 37 and part 7 Paragraph 70 the number of directors is 12 Directors
Motion: Ref: Part 13, Paragraph 94. “ the Directors are restricted from borrowing or issuing of debentures until the next AGM.
- 32. Nominations from the recruiting efforts of Jack Ziebart were tabled and it was noted that Charles Plant while agreeing to remain as Archivist would no longer be prepared to be National Director. Rory Kirby nominated George Gibson to stand for National Director. He accepted and his name was added to the list of nominees. No Further Nominations were forthcoming so the slate was declared elected by Acclimation. New Directors list attached.**
- 33. The call for the next meeting was Accepted by Nanaimo Winemakers at the German Hall on October 4th 1998 The next Exec Meeting will be Hosted by Rob Belanger 3855 Hillcrest Ave Nth Van (604) 986 5586 Sept 6/98 11:00 AM**

Attendance

Voting Delegates

Murray Mackie

Clem Joyce

Marion Gillis

George Gibson

Peter Howe

Mary Adye

Jack Leslie

Jack Kouwenhoven

Franz Brunnhofer

Rory Kirby

Rory Kirby

Chilliwack Zymurgy

VAWA

Vinovan Wine Club

Nanaimo Winemakers

BC Guild of Wine Judges

Sanich Sommeliers

Revelstoke Winemakers

Glenmore Wine Circle

Capilano Winemakers

Holy Cross Winemakers

Victoria Winemakers Guild

Executive

Leo Poirier

Helmut Berner

Abe Gaitens

Rob Belanger

John Matkovich

Rory Kirby

Jack Ziebart

President

Vice President

Treasurer

Secretary

Provincial Competition Chairman

Education Director

Past President

British Columbia Amateur Winemakers Association

Officers as of 11th May, 1998

President	: Leo Poirier	6973 Leyland Road Lantzville BC V0R 2H0	(250) 390-3272
Past President	: Jack Ziebart	1334 Sherwood Drive Nanaimo BC V9T 1G5	(250) 758-2561
Vice President	: Helmut Berner	1744 Windermere Avenue Port Coquitlam BC V3B 2K4	(604) 942-400
Secretary	: Rob Belanger	3855 Hillcrest Avenue North Vancouver BC V7R 4B7	(604) 986-5586
Treasurer	: Abe Gaitens	16105 13A Avenue Surrey, B.C. V4A 6W4	(604) 541 8015
Director	: Gary Armanini	7984 Meadowwood Drive Burnaby BC V5A 4J2	(604) 420-6041
Director	: Mike Dragani	PO Box 1785 Revelstoke BC V0E 2S0	(250) 837-9418
Director	: Mike Farkas	3150 Ingraham Cedar BC V0R 1J0	(250) 722 3022
National Director	: George Gibson	184 Nottingham Drive Nanaimo, BC V9T 1K6	(250) 756 4614
Director Education	: Rory Kirby	4757 Ambblewood Drive Victoria, BC V8Y 2S2	(250) 658 2458
Steward	: Jack Leslie	Box 116 Revelstoke BC V0E 2S0	(250) 837 4402

BC AMATEUR WINEMAKERS ASSOCIATIONCLUB CALENDAR FOR THE YEAR

SEPTEMBER 1 1998-JUNE 30 1999

The following calendar identifies the key activities of all the Clubs in BCAWA.

<u>DATE</u>	<u>CLUB</u>	<u>EVENT</u>
SEPT 27 TH	ITALIAN CANADIAN WINEMAKERS	OPEN COMPETITION
OCT 4 TH	B.C.A.W.A	QUARTERLY MEETING
OCT 18 TH	NANAIMO	JUDGE TRAINING
NOV 7 TH	VINOVAN	OPEN COMPETITION
NOV 15 TH	VICTORIA	JUDGE TRAINING
DEC 13 TH	VICTORIA	JUDGE TRAINING
JAN 10 TH	VANCOUVER	JUDGE TRAINING
JAN 16 TH	SANICH	OPEN COMPETITION
FEB 11 TH	CAPILANO	CLOSED COMPETITION
FEB 14 TH	NANAIMO	JUDGE TRAINING
FEB 27 TH	CHILLIWACK	OPEN COMPETITION
MAR 6 TH	COQUITLAM/LANGLEY	CLOSED COMPETITION
MAR 6 TH	VICTORIA WINEMAKERS	ETHNIC NITE PARTY
MAR 14 TH	VICTORIA	JUDGE TRAINING
MAR 27 TH	NANAIMO	OPEN COMPETITION
MAR 28 TH	V.I.A.W.	VAN ISLAND AMATEUR WINEMAKERS SEMPOSIUM
APR 10 TH	V.A.W.A	OPEN COMPETITION
APR 12 TH	ITALAVINO	CLOSED COMPETITION
APR 13 TH	CUP AND KEY WINE CLUB	CLOSED COMPETITION
APR 18 TH	VANCOUVER	JUDGE TRAINING
APR 24 TH	KAMLOOPS	OPEN COMPETITION
MAY 8 TH	ITALIAN CANADIAN WINE MAKERS	CLOSED COMPETITION
MAY 16 TH	VICTORIA	JUDGE TRAINING
MAY 16 TH	VICTORIA-GUILD OF WINE JUDGES	ANNUAL MEETING
MAY 28-29 TH	REVELSTOKE	PROVINCIAL COMPETITION
MAY 30 TH	REVELSTOKE	BCAWA ANNUAL MEETING
JUNE 20 TH	VICTORIA	JUDGE TRAINING

British Columbia Amateur Winemakers Association

A Brief History

Amateur winemakers have been around for a long time in British Columbia. European immigrants brought traditional winemaking methods with them; Armed Forces veterans returning from Europe after the Second World War brought a new interest in wine.

Good raw materials for winemaking were not readily available – B. C.'s first commercial winery made its wine from loganberries.

Wine Art opened its first store, on Broadway in Vancouver, in 1957. They offered Spanish made grape concentrates and the like. The law required them to have their windows covered with brown paper so passers by couldn't see what was being offered for sale within.

Reefer trailers started appearing in vacant lots on the east side of Vancouver in the fall. They sold lugs of Zinfandel, Palomino and other grapes grown in California's Central Valley.

Trailers of these grapes could also be found in the parking lot at Spagnol's at the east end of Ewen Avenue across the Queensborough Bridge.

In the early 1960's the first winemaking clubs started organizing and by the end of the decade amateur winemaking was doing well in B. C. Several wine clubs held annual invitational competitions, to each of which was invariably attached a social event. Thus the winemakers in the Fraser Valley, Penticton, Victoria, Vancouver, Coquitlam and North Vancouver all got to know each other quite well.

There was another competition, run by the Penticton Harvest and Grape Festival each fall. Of course, this was a good opportunity to obtain grapes from the Okanagan and Similkameen. Labruscas were grown in abundance and turned into "foxy" wines. French hybrids such as Seibel 10878 or Baco Number 1 made a much better product. A white grape of dubious parentage called "Okanagan Riesling" was probably the most widely used white grape.

It is interesting to note, in the light of today's (1998) debate about "varietal wines", that pretty well all wines at this time were pure varietals. There really was no other choice.

Realizing it would be more fun if all Winemakers attending the Grape Festival were all under the same roof, some members of the Bacchus Alumni club of Abbotsford undertook a bit of organizing. Many will remember the times at the Flamingo Motel in Penticton.

On a separate note, in May 1971 an event occurred that would help keep B. C. Amateur Winemakers in touch with each other – The Grapevine was born. The founders were from four different clubs; Cordova Bay, Vinovan Bacchus Alumni and Vancouver. The Grapevine continues to this day as an autonomous newsletter providing competition results, club news and winemaking topics to members of B. C. wine clubs.

During the 1971 Penticton Grape Festival, the Penticton Winemaker's Guild hosted a dinner on the "S. S. Sicamous". The date was September 24th. At that dinner were about 150 amateur winemakers representing ten or so wine making clubs from all over the Province. A suggestion was made that some sort of provincial wine making organization might be a good idea.

The direct result of this was a committee known as PIC – the Provincial Investigation Committee. The five-committee members came from Vinovan, Bacchus Alumni, Coquitlam and the Vancouver Amateur Winemakers Association.

Over a series of meetings during the ensuing year, PIC constructed a questionnaire and circulated it to all clubs. It collected the results, analyzed them and devised a set of "Operating Parameters".

By the fall of 1972, interest in the now annual Penticton gathering had grown to the point that the year's Host Club, Vinovan, had to book the entire Pilgrim House motel and make arrangements for the overflow to be accommodated at the Stardust Inn across the way.

On the morning of September 16th 1972, twenty one winemakers from ten different clubs attended the final meeting of PIC in the Wayfarer's Room of the Pilgrim House.

The "Operating Parameters" plus a set of proposals for a Provincial Competition were unanimously approved for presentation to a General Meeting in the evening. A slate of officers to serve as the first executive was selected. It included members from Bacchus Alumni, Burnaby Vinegar Flies, Coquitlam Winemakers and VAWA.

The essence of the "Operating Parameters" was as follows:

Name: British Columbia Amateur Winemakers Association.

Objectives:

Assist in organizing meetings involving all clubs

Assist in organizing a B.C. amateur winemaker's competition

Assist both organized clubs and those wishing to become organized in whatever ways possible.

Deal with outside organizations as necessary

Although it wasn't written into the objectives, it was clearly understood from the very beginning that BCAWA would be the servant of the clubs and would have no business interfering in their internal affairs in any way. This principle has been carefully adhered to through the years.

Proposals for the Provincial Competition were:

BCAWA to set down the governing rules.

Implementation of the competition and attendant social event to be carried out by Host Clubs.

The General Meeting approved the whole package and The British Columbia Amateur Winemakers Association was in business.

The date of the first Provincial Competition was set for May 26th 1973. The classes were established to be the same as those in the Amateur Winemakers of Canada National Competition. Those classes distinguished wines by purpose rather than by ingredient. There were two beer classes, light and dark, and a cider class. In addition two classes for B. C. grapes, red and white, were established.

VAWA was the first Host Club. Members of the Competition Committee were from Bacchus Alumni and Vinovan as well as from the Host Club.

Two file folders containing the experience gained from running the first Competition were passed on and promptly lost. Out of this was born the "Competition Handbook", 23 purple pages run off on a "ditto" machine.

Today (1998) the eighth revised edition of the Handbook is available on computer disc, and when printed out, runs to well over 50 pages. It contains, of course, information specific to the BCAWA competition. However it goes beyond that and includes information useful to any group wishing to set a competition or even a private tasting. Everything from equipment lists to sample scoring sheets is there. Two quite different scoring systems are described in detail.

In the early days, Judges for the Provincial Competition were found in the wine profession, outside the ranks of amateurs. Reasons for this included concern about conflict of interest and lack of knowledge about the judging abilities of amateurs. It was just assumed that professionals would be competent.

At the October 1973 BCAWA Executive meeting, a report was commissioned to "...correlate available information and ideas concerning the possible formation of a Provincial Guild of Judges." The report was submitted in February the following year. It took three more years to actually get the concept off the ground.

In September 1976, the BCAWA Secretary received a detailed proposal for the establishing a Guild of Wine Judges. The BCAWA Council accepted the proposal. A committee was appointed, and the then Winemaster at André's Winery retained to design and run the first training program.

The program ran for 15 weekly two-hour sessions from February to June 1977. The final session was an exam. All 18 participants passed.

The Judges Guild at this point consisted only of people from the lower mainland, and action was taken to get people on Vancouver Island involved.

An early training session held in Victoria had to do with threshold and discrimination testing of various wine components – acidity, bitterness, sweetness etc. The test solutions had been made up using Vancouver tap water. The palate rinsing water was from the Victoria water supply. The difference was so pronounced that the session was a complete failure.

The effort continued, however, and the Vancouver Island branch of the Judges Guild became established. For some time, there was much travelling across the waters to attend Guild sessions on either side. At a certain point, interest on the part of mainland members began to drop off, and Guild activities came to be held exclusively on the Island. Latterly, efforts have been made to revive training programs on the mainland.

The original "Operating Parameters" under which BCAWA was founded have long since been replaced. First by a more formal "Constitution and By-laws", and more recently by a new set of regulations in part imposed on BCAWA when it chose to be included under the Society Act. This latter move was made necessary by the possible threat of lawsuits arising from third party liability actions.

Finances have from time to time been a problem, and in times past chocolate bar sales and raffles helped out. People got sick of chocolate and raffles became illegal. Today an important part of our funding comes from the "Silent Auction" held in conjunction with the Competition. This event would not be the success it is without the generosity of many Clubs and Individual Members, and in particular Commercial Supporters such as Spagnol's.

BCAWA first hosted the Amateur Winemakers of Canada National Competition in 1975, and has done so roughly every four years since. In some cases, individual Clubs did the hosting, though many times the job was done by members of several Clubs working together.

For many years, BCAWA held its Annual General Meeting and its Competition at different times of the year. Eventually it was decided to bring these two events together on the same weekend. That is what happens today.

The AGM, as are all General Council Meetings, is open to all BCAWA Members. They are free to offer their opinions on all matters brought up. Voting, however, is confined to a single Delegate from each Member Club.

The elected officers of BCAWA consist of the President, Vice-President, Secretary, Treasurer, Steward (usually from the next Host Club) National Director and four other Directors. Various Committees and the position of Archivist are by appointment. The Executive meets a few weeks prior to each Council Meeting, of which there are three including the AGM.

BCAWA can be found on the Internet at:

<http://nanaimo.ark.com/~jziebart/index.html>

Archives, October 30 1998.



British Columbia Amateur Winemakers Association

3855 Hillcrest Avenue, North Vancouver, B.C. V7R 4B7 Ph.(604) 986-5586 Fax (604) 986-5506

MINUTES – OCTOBER GENERAL MEETING Oct 4, 1998

Date – Sunday October 4th, 1998

Place – German Hall, 71 Caledonia Street, Nanaimo , BC

Time – 8:30 AM

Host Club – Nanaimo Winemakers Club

MINUTES:

- 1. Coffee and Muffins was served By Kathy Gibson and her very able helpers**
- 2. Helmut Berner welcomed all the guests and delegates to the meeting.**
- 3. Toast from the host club was given by George Gibson**
- 4. Attendance - Roll Call - See list Attached**
- 5. Motion for approval of the minutes of the last council meeting as circulated . Murray Mackie noted that the actual wording of the motions were not included with the minutes as circulated. The wordings were provided and Murray asked if these minutes could be re-done and sent along with the minutes from this meeting in order that everything is kept in perspective. Also Shirley Mackie was shown as a voting delegate incorrectly. She did not vote or make any proposals to be considered by the council. It was also noted that the position of Archivist is an Appointed Position at the pleasure of the Executive and not a member of the Executive. The names were forthwith to be removed from the list of Executives. With these corrections acknowledged, the minutes were accepted and passed.**
- 6. Motion to adopt agenda as circulated by George Gibson - Carried**

7. **Under Financial Report - Treasurers Report** Abe Gaitens noted **Current Cash on hand at \$ 9,389.00 and that he had received \$ 1,200.00 from Vinovan as a split of the Profits from running the Provincial Competition in North Vancouver. He had also paid out 402.50 for the cost of packing and shipping the entries to Ontario. He will provide a financial statement by the next Executive Meeting.**
8. **Old Business – Jack Ziebart** noted that we have not received a closing report from the former national director on the 98 National Competition . It was pointed out the National Results were posted on the web at “[HTTP//www.makewine.com](http://www.makewine.com) “ George Gibson said he would look into when the certificates or medals awarded would be here.
9. **Educational Directors Report- Rory Kirby-** Rory has produced a distillation of opinions from the ad-hoc committee and has asked the council for permission to circulate the proposals to all the clubs for their analysis. The wording of his proposal is as follows:

Proposed:

that this recommendation be sent now to every BCAWA Member Club for full and critical evaluation, as well as a summary of the main points of discussion raised at this, the 1998 Fall Council Meeting.

that suggestions for improvements and queries about any part of the paper are to be directed to Rory Kirby by December 31, 1998 for further consideration and response by the ad hoc committee.

that this recommendation with any required amendments be brought to the Winter Council Meeting for further review and, if proposed then, to vote to include its definitions in the Competition Handbook for the guidance of those clubs who have Varietal Classes as part of their competition.

The motion was approved as written above

- 10.**Report from Mike Farkas – Mike asked the council to consider the purchase of an Aroma Kit for the use of all member clubs and particularly to assist the Judges Guild in their current push to train more judges. The benefits to be derived is that all the judges will be referring to things they detect in the wines they are judging with a uniform vocabulary. On the club level the clubs can use this dictionary of scents to build the same mental database of scents that the Judges will be using. Hopefully the Tower of Babel we now live in can be toppled. It was suggested that the Kits are very easily contaminated and those who would use it would receive training or alternately Having one person designated to produce samples for all the clubs as they request by making up sample packs on Q tips in vacuum-sealed pouches for the use by individual Clubs. Rory Kirby**

made a motion as follows:

Motion

Authorize the purchase of an aroma kit for the use of the BCAWA Clubs of up to approximately \$ 500.00 from the funds allotted to the education fund.

2nd Murray Mackie – Motion Passed

11. Correspondence – Letters as circulated were discussed. A motion was made in response to the request from Sanich Sommelliers to Host the Provincial Competition in Yr 2000 by Rod Church for the acceptance of their offer 2nd by Garry Chater - Motion Passed – John Matkovich was singled out for his effort to provide a list of events that our clubs produce each year the object being to co-ordinate the timing of these events so that two major events don't fall on the same day and overwhelm our abilities to get judges and patronage at the events. A copy of this List is attached.

12. Silver Pin Nomination Forms have been re-organized by Jack Ziebart and a copy has been attached for your use. Please note that when nominating someone for a Silver Pin it is required that you go to some lengths in describing these individuals contributions in a thumb nail history that could eventually be published in the Grapevine further acknowledging their contributions to Amateur Winemaking. It is not trivial and those who have been awarded a Silver Pin have made an extraordinary effort on behalf of Amateur Winemakers in the Province.

13. Bus Trip to Revelstoke for Provincial 99 Jack Ziebart examined with Tony the bus driver the costs of putting together a package to get people to Revelstoke and back. The total price for the bus and layovers for driver, was hovering mid 3500 range which when you divide it out by 40 it amounts to 87.50 per head if you live on the Mainland. There would be an additional Ferry fare and nights lodging for Islanders because the bus would not be able to return in time to catch the last ferry on Sunday. With that kind of money involved carpooling starts to make better sense. The cost of one persons fare would cover the gas for 4 in a car or six in a Minivan. The door to this is still open and if a sufficient number of people will commit by mid January Tony will reserve the weekend for us. Though when talking to people in our club no-one pulled out their checkbook for a deposit. If your Club is interested in booking a group or even single Jack Ziebart will compile a list to see if we can

fill the bus. Telephone 1 250 758 2561 Email “ jzicbart@nanaimo.ark.com “.

- 14.** The subject of small bottles being submitted for competitions was discussed at this meeting. There have been a number of occasions in recent competitions where an award winning small bottle was completely consumed by the judges in the judging process. This of course left nothing for the people who later attended the banquet. There was much sympathy expressed and a motion was passed (George Gibson, 2nd Sonia Garlinge) to permit small bottles only to be used for the aperitif ,desert, ports, sherries, after dinner, and beer, *otherwise a minimum of a 750 ml bottle would be required.*
- 15.** There was some confusion at this years provincial in regard to how the fourth place ties were decided for an opportunity to enter a wine in the Nationals. In some cases where time permitted the wines in question were brought out and re-judged to break the tie. In the case of last classes to be judged it was done on the basis of a simple lottery. The Chief Steward from Vinovan will write a letter explaining the logic involved in tie-breaking situations. The letter is attached for your consideration.
- 16.** The results from the Nationals are attached for your perusal.
- 17.** The next Executive Meeting will be Sunday January 3, 1998 at 11:00 AM Location -Abe Gaitens 16105 – 13A Avenue Surrey, BC Tel. 1 604 541 8015
- 18.** The next Council Meeting Sunday February 7,1999 at 11:00 AM Host : Vancouver Amateur Winemakers Organizer Helmut Berner 1 604 942 4003. Location will be given when the Agenda is distributed.

Attendance

Voting Delegates

Shirley Mackie
Murray Mackie
Abe Gaitens
Marion Gillis
Rod Church
Rory Kirby
Garry Chater
Alex Fedoruk

Glenmore Wine Circle
Chilliwack Zymurgy
VAWA
Vinovan Wine Club
Nanaimo Winemakers
Holy Cross Winemakers
Victoria Winemakers Guild
Comox Valley Vintners

Executive

Helmut Berner
Abe Gaitens
Rob Belanger
John Matkovich
Rory Kirby
Jack Ziebart
George Gibson
Mike Farkas

Vice President
Treasurer
Secretary
Previous Provincial Competition Chairman
Education Director
Past President
National Director
Director

British Columbia Amateur Winemakers Association

Officers as of 11th May, 1998

President	: Leo Poirier	6973 Leyland Road Lantzville BC V0R 2H0 250 390 3272
Past President	: Jack Ziebart	1334 Sherwood Drive Nanaimo BC V9T 1G5 250 758 2561
Vice President	: Helmut Berner	1744 Windermere Avenue Port Coquitlam BC V3B 2K4 604 942 4003
Secretary	: Rob Belanger	3855 Hillcrest Avenue North Vancouver BC V7R 4B7 604 986 5586
Treasurer	: Abe Gaitens	16105 13A Avenue Surrey, B.C. V4A 6W4 604 541 8015
Director	: Gary Armanini	7984 Meadowood Drive Burnaby BC V5A 4J2 604 420 6041
Director	: Mike Dragani	PO Box 1785 Revelstoke BC V0E 2S0 250 837 9418
Director	: Mike Farkas	3150 Ingraham Cedar BC V0R 1J0 250 722 3022
National Director	: George Gibson	184 Nottingham Drive Nanaimo, BC V9T 1K6 250 756 4614
Director Education	: Rory Kirby	4757 Amblewood Drive Victoria, BC V8Y 2S2 250 658 2458
Steward	: Jack Leslie	Box 1163 Revelstoke BC V0E 2S0 250 837 4402

BCAWA Silver Pin Award Nomination

The Silver Pin award is to recognize those who have made substantial contributions in furthering home winemaking through service, participation, and support.

Nominations are in either of two categories.

Regular Pin Award

This award is for Individuals who belong to a member club and qualify by their service, participation, support not only to their home club but by direct involvement with other home-winemaking organizations. These qualifications are defined as follows:

- Service:** Club executive or committees
BCAWA or AWC Club delegate
BCAWA or AWC executive or committees
- Participation:** Attends club meetings, BCAWA meetings, participates in forums or programs outside the home club (speaker, etc.)
- Supports:** Home club functions
Other member club functions
BCAWA and AWC functions
By personal attendance, entering wines, judging, stewarding, etc.
(Note: It is expected that while a candidate may not have accomplished all the above, the range of his/her contribution should be exceptionally well rounded.)

Special Pin Award

This award is for an individual or organization; who, while not necessarily a club member, has actively supported BCAWA and the activities of the home-winemaker over an extended period of time by providing services, information, hospitality; a "friend" of BCAWA.

[Examples of this category would include:
John Parducci -- Parducci Wine Cellars, California
The Grapevine -- Editor, Tom Robinson
Ron Taylor -- Andres Wines, Spagnol's
John Armstrong -- AWC (Founder) AWO]
Spagnols -- Wine making supplier

Nominations:

Nominations will be accepted from the any individual who is a member in good standing of a member club.

Approval

Nominations received by 1 April will be sent to those past recipients of the Silver Pin who remain active within BCAWA. Their replies will be sent to the BCAWA Secretary in a provided envelope. Those envelopes received by the Secretary by the date of the Provincial Competition will be opened by the BCAWA Executive during the afternoon of the Provincial. If 75% or more affirmative votes have been received, the award will be made during the evening ceremonies. (Abstentions will be counted as affirmative votes.)

Pin Recipients

Ginger Bacchus
Murray Mackie
Dave Ritchie
Malcom Faviell
Jock Fairholm
Sonia Garlinge
Jack Kouwenhoven
John Armstrong
Bill Collings
Cam McLean
Charles Plant
Joan Collings
Lou Curnick
Marg Fairholm
Margret Kerry
The Grapevine
Tom Robinson Sr.
Sal Robinson
Ted Underhill
Ron Taylor
Tony Pearson
Jack Ziebart
Clem Joyce

NOMINATION FOR THE SLIVER PIN AWARD

I nominate: _____

of club: _____

The above nominee has served BCAWA and AWC as: _____

The nominee has participated in inter-club meetings, BCAWA/AWC Council, forums, and programs as: ____

Attach a separate page detailing the service, participation, and support this nominee has contributed in furthering home winemaking

Nominated by (print): _____

I am a member of club: _____

Signature: _____

*Nominations may be made throughout the year. The completed form must be in the hands of the BCAWA Secretary no later than 1 April for the award to be presented in the current year.
For the Special Silver Pin award submit a written nomination.*

Do not write in this space. For Sliver Pin holders only.
 Yes No

Recommendation to Extend Table Wine Classes to Include Varietal & Blend Class Definitions.

Proposed:

that draft #3 of the documented recommendation to extend table wine classes to include varietal and blend classes definitions be sent now to every BCAWA Member Club for full and critical evaluation, as well as a summary of the main points of discussion raised at this, the 1998 Fall Council Meeting.

that suggestions for improvements and queries about any part of the said document are to be directed to Rory Kirby by December 31, 1998 for further consideration and response by the ad hoc committee.

that the updated recommendation be brought to the Winter Council Meeting for further review **and, if proposed then, to vote on its adoption.**

At the 1998 A.G.M, Council approved a motion Athat BCAWA and its member clubs actively develop and implement class definitions and judging guidelines for Varietal and (Varietal) Blend Classes, guided by an ad hoc committee formed specifically for this purpose≡

During the summer an informal ad hoc committee has worked to produce a document, now at Draft #3. **The time has come to ask member clubs to evaluate the work that has been done so far.** You are not being asked to approve anything today except to distribute the draft to all clubs and the Guild of Judges for further input, including the possible addition of other members with particular expertise to offer.

The document

states four of the reasons why Varietal and Blend Definitions should be prepared
recommends a starting set of definitions for review and adoption
describes the expected impact of making the definitions available

After review and feedback to me as chair of the ad hoc committee a revised document will be prepared and sent to all clubs for further review; then at the Winter Council meeting if appropriate a proposal for **adoption** acceptance will be made.

Please understand that Council approval of the revised document will only constitute acceptance of the recommended Varietal and Blend Table Wine Class Definitions and the rationale for their preparation. Actual implementation in part or in full in Provincial Competitions will not occur until Council Delegates give approval to a specific implementation plan and timetable. Factors such as having sufficient qualified judges, making appropriate Handbook changes to define the way table wine classes are to be judged, setting rules for selecting which entries go forward to the National are just a few key issues to be resolved. However having approved definitions available is a key step to encouraging improved winemaking and appreciation. Of course member clubs are free to adopt the definitions, or not, at any time and individual winemakers may be encouraged to do so too.

The initiative to prepare these varietal and blend table wine definitions is taken for the best interests of all BCAWA clubs. The role of BCAWA extends beyond the annual Provincial Competition. The Constitution makes it clear that BCAWA has a wider responsibility to provide opportunities that benefit winemakers as a whole, always recognizing the role of Council Delegates in approving or rejecting the results of BCAWA sponsored work as they see fit.

For some time there has been a critical shortage of judges with the ability and experience to judge the nuances implied in named varietals and blends. Fortunately a parallel initiative is being undertaken to provide this training. Together these initiatives can be expected to take amateur winemaking and appreciation beyond the target of making first class red and white table wines.

On behalf of the provisional ad hoc committee, whose members are listed in draft #3, I urge you to **adopt** accept this motion.

September 29, 1999 Rory Kirby, Director of BCAWA Education

**A RECOMMENDATION TO B.C.A.W.A.
TO EXTEND TABLE WINE CLASSES TO INCLUDE
VARIETAL AND BLEND CLASS
DEFINITIONS:**

Summary

DRAFT #3

This recommendation:

States why British Columbia Amateur Winemakers= Association Varietal and Blend Class Definitions should be introduced now for the major grape varieties currently grouped and judged as Red and White Table Classes,

Reviews definition options and recommends a specific set for adoption at this time and

Describes the impact of implementing new class definitions and important benefits they will bring to amateur winemaking.

Once adopted by BCABA Council the definitions can be used to guide winemakers in making wines that conform to the class definitions. They may then validly be entered in competitions which offer Table Wine Varietal and Blend classes.

Chief Stewards and organizers of Provincial competitions will only be expected to offer the classes when approved by Council and in accordance with an implementation timetable designed to ensure an orderly introduction. Member clubs are of course free at any time to include Varietal and Blend Table Wine Classes in their competitions. It is hoped that for consistency they will use the adopted definitions.

The definitions are derived from information obtained from various knowledgeable BCABA individuals work, emerging practices in several provinces, the Web and elsewhere. They can also be offered as an important contribution to the evolution of new definitions at the National level and for the benefit of all Canadian amateur winemakers.

The definitions provide background and descriptive information as well as attempting to spell out the specific characteristics of each class. This information is intended to enable winemakers and judges to re-focus their skills to ensure that an entry is not just a good table wine, but is in conformance with the particular class entered.

The recommendation is proposed as an important evolutionary step to increase skill and knowledge in amateur winemaking and judging and for the greater enjoyment and appreciation of wine from all sources.

Further Action

Proposed:

that this recommendation be sent now to every BCABA Member Club for full and critical evaluation, as well as a summary of the main points of discussion raised at this, the 1998 Fall Council Meeting.

that suggestions for improvements and queries about any part of the paper are to be directed to Rory Kirby by December 31, 1998 for further consideration and response by the ad hoc committee.

that this recommendation with any required amendments be brought to the Winter Council Meeting for further review and, if proposed then, to vote on its adoption.

RATIONALE FOR

INTRODUCING DEFINITIONS

In the early days of amateur winemaking few grape varieties were available and the major focus was on making a good table wine, rather than a wine with the specific characteristics of one or more grape varieties. At that time it made good sense to group all red table wines in one class and whites in another, with additional Table classes for BC grapes.

In the years that followed as more people took part in the Provincial and Club Open Competitions, competitors became used to the notion that the object was to make wines that were best able to gain the highest points, hence trophies and medals. At the same time, prestigious American commercial table wine competitions reflected the increasing consumer interest in varietal as opposed to generic wines. Canadian amateurs sought out grapes and juices specifically to make varietal wines, first from the U.S., then from Ontario and most recently the products of vinifera revolution in B.C. More recently, competitors have noticed that the more aromatic grape varieties tended to find favour at the expense of others, especially if they were judged side by side. To correct this, about five years ago it became customary to declare the contents of the entry and to group entries so that like wines were judged together. This step has leveled the playing field, but still does not require that either the maker or the judge necessarily pay particular attention to the desirable characteristics that typify the named variety or blend. **The introduction of Varietal and Blend definitions provides a framework that allows judges to assess the extent to which the maker has produced a wine that conforms to internationally accepted standards, unique to that variety or blend.**

Historically European winemakers have built reputations on the distinctive qualities of the wines from various regions. Even though wines vary from vintage to vintage, achieving the optimum from the varieties available is always the goal. The key point is that wines are based on one or more of the same grape varieties, which are used to impart the particular characteristics that give the wine its distinct generic qualities. Elsewhere in the world, such as in Australia, New Zealand, South Africa and increasingly in Canada, winemakers are calling their wine by the name of the grape variety or varieties that it contains. Using the varieties as anchors, the best of them strive to produce the best possible wines by various winemaking techniques as well as close control of vineyard practices. Some make estate wines, namely with their own grapes, some use sources in the region, others use widely dispersed sources. **The common denominator is that consumers rely on those wines to be within the range of characteristics they have learned to associate with named varietal or blend (class). The best wines are made by applying high standards of viticulture and vinification to bring out the optimal expression of those characteristics.**

These days many go on wine tasting tours, whether at home or abroad. At the end of the day one is likely to hear knowledgeable wine lovers say things like, A I liked the Pinot Noir at XXX better than at YYY. It had more..... In contrast inexperienced tasters will know what they like, but will be unable to discuss the reasons coherently. **Surely if being knowledgeable about the characteristics of varietals matters at a wine tasting it matters even more when you are making the wine or entering it in a competition.**

The present distribution of numbers of entries per class in club and provincial competitions does not reflect actual winemaking habits. Although there are usually far more red and white table entries in a competition than in any other class, this is because there are more entrants. At present one may only enter two wines into each of the Red and White Table Wine Classes. This is strictly limiting as it does not provide sufficient opportunity to display the full range of a winemaker's table winemaking skills. **The introduction of varietal and blend table wine classes will overcome this limitation, providing an important incentive for winemakers to enter a more representative range of their actual winemaking activity.**

These are four of many reasons why it is time to recognize and respond now to the need to introduce Varietal and Blend Classes into the framework of B.C.A.W.A.'s many activities.

DECIDING WHICH RECOMMEND

VARIETAL/BLEND CLASSES TO

Somewhere it is written that worldwide there are more than 15,000 different grape varieties. Thank goodness only about 500- 1,000 are under cultivation. For BC winemakers the number of readily available grape varieties is well under a hundred and only a few dozen of them are regularly found in the Provincial and Club competitions, or for that matter in accessible vineyards and wineries.

Even with this reduction it would be possible to recommend many new table wine varietal and blend classes. Instead it is recommended that only a few classes be defined now and as a further safeguard, there be local discretion as to which ones are offered in member club competitions and Council direction for acceptance and implementation in BCWA Provincial competitions. This approach is fundamental to an orderly and gradual implementation plan. New classes will be added in the same manner when they are needed.

The key difference between Varietal Classes and Blend Classes is the percentage of each ingredient that is present. Setting these percentages is not easy. Some say that for a varietal to carry the name of a specific grape it must be 100% of that grape, perhaps modified to 95% to allow for the addition of activated yeast. In practice this would be hard for a winemaker to achieve, as it does not allow for topping up after racking or during aging with anything but the named variety. At the 75% level, there are many varieties with delicate, subtle characteristics that would be drowned out by the addition of up to 25% of a more robust grape variety. **The emerging, though somewhat arbitrary, consensus in the commercial and amateur winemaking communities is that 85% minimum is a realistic requirement for wines to be labeled and entered as varietal wines. The recommended Class definitions use this quantity, but do not limit the make up of the 85%, thus allowing for the use of different vineyards and vintages.**

The definitions of Blend Classes, of necessity, provide for a wide range of wine making possibilities. Once there is less than 85% of any one-grape variety, then the range of blending possibilities is endless. Fortunately tradition and good wine making practice give important guidelines. **Some recommended general principles to apply to all Blend Class definitions are: that all principal varieties be named, with the % of each stated; varieties present in quantities less than 10% need not be named; wines entered in a particular Blend Class must conform to the ingredient requirements of the class.**

All this said, the recommended Table Wine Class definitions arranged in the table below are to be considered as extensions of the existing definitions, **with the General Classes to be used as catch-all definitions for use when particular Varietal or Blend Classes are not offered in a competition.**

RED TABLE WINE CLASSES		WHITE TABLE WINE CLASSES	
GEN ERA L CLA SSE S	VARIE TALS & BLEND S	GENE RAL CLAS S	VARI ETAL S
Cabe rnet Fami ly	Cabern et Sauvign on	(Other) White Table Wines	Chard onnay
	Cabern et Franc		Gewü rztra miner
	Merlot		Riesli ng
	Cabern et Family Blends		Sauvig non Blanc

(Other) Red Table Wines	Pinot Noir	Pinot Blanc
	Zinfandel	

IMPLEMENTATION AND NEW OPPORTUNITIES

Inherent in this proposal is the belief that B.C.A.W.A. exists not merely to provide rules for the Provincial Competition, but has the wider mandate to provide leadership and guidance in the furtherance of all aspects of amateur winemaking and appreciation. This leadership, fueled by the best experience available, is of course not intended to limit the autonomy of members clubs.

After B.C.A.W.A. delegates approve the proposed Varietal and Blend Class definitions the door will be further opened to a wider understanding of the possibilities of amateur winemaking and appreciation.

Two key initiatives will be required to bring this about.

First, winemakers should increase their opportunities to explore and appreciate the particular characteristics of the grape varieties available today. Local initiatives at the club level will be required, especially in new clubs and those with new members, in order to bring about this greater understanding. Experience will grow through club crushes, taste and smell recognition sessions, vertical and horizontal tastings, talks focusing on the characteristics of specific varietal wines and blends, not to mention the feedback from good, informed judging comments.

Second, there should be renewed effort to bring increased varietal sensitivity to the judging process. Each of the new class definitions describes the specific, expected aromas and flavours to be found in a well made example of the wine. Significant shifts will be required in the judging training programs to ensure that this aspect of judging is given full attention. Although the Davis Scoring System is well understood it does not inherently draw attention to the particular characteristics of the wine being judged. It is strongly recommended that these new class definitions be given a prominent place during judging and the words used in them be included in the Judges Comments.

Taking a wider view, there is no doubt that this initiative can be an important step towards the adoption of National Class Standards. At present Ontario holds competitions for Varietal and Blend Classes at the provincial level, but attempting to select winners to be given invitations to the restrictive National Red and White Table classes is impossible to do fairly. B.C.A.W.A. is beginning to find itself in the same dilemma as a result of judging varietal subsets in Red and White Table classes. It would be a worthwhile goal to expand the National Red and White Table classes in like manner, announcing the additional classes in time for appropriate arrangements to be made for judging and handling the entries. The number of National Invitations for each province could concurrently be adjusted to keep the size of the competition in bounds. These changes would be an important step in promoting amateur winemaking across the country.

AD HOC COMMITTEE (Provisional)

Robert Belanger,	3855 Hillcrest Ave., North Vancouver, BC V7R 4B7 (604) 986-5586
Ray Bodnar,	6198 Thomson Terrace RR5, Duncan, BC V9L 5R1 (250) 715-1868
Frank Morwood-Clark	4485 Saratoga Court, Burnaby, BC V5H 1C8 (604) 433-2146
George Gibson,	184 Nottingham Drive, Nanaimo, BC V9T 1K6 (250) 756-4614
Peter Howe,	565 Marine View, Cobble Hill, BC V0R 1L1 (250) 743-5981
Rory Kirby,	4757 Amblewood Drive, Victoria, BC V8Y 2S2 (250) 658-2458
Sandy & Glenda Kirk	4809 Amblewood Drive, Victoria, BC V8Y 2S5(250) 658-1260
Jack Kouwenhoven,	46395 Yale Road, Chilliwack, BC V2P 2P8 (604) 792-2051
Charles Plant,	4049 West 36th Avenue, Vancouver, BC V6N 2T1 (604) 261-1703

JRK Sept. 27, 1998 (With feedback from Frank, George, Rob, Ray, Jack, Charles and the Kirks)

RED TABLE WINE GENERAL,

VARIETAL AND BLEND CLASSES

REMARKS	GENERAL CLASSES	VARIETAL & BLEND CLASSES												
<p>All dry red table classes are intended to be drunk with richly flavoured food. Better wines in this class are virtually free from residual sugar, although a well balanced and aged red will have some glycerine and a softness that could be mistaken for Asweetness. The garnet of a matured wine is preferable to the red-purple of a younger wine. The flavour, acid, alcohol and tannin are to be in perfect harmony. The bouquet should be rich and full and follow through to match the flavour of the wine. A lingering aftertaste is desirable in the finish. Young wines tend to display excess tannin, astringency, even bitterness, which breaks down as the wine ages. Even lighter wines should not be entered too early!</p> <p>Malolactic fermentation provides a buttery softness; oak aging brings vanilla</p> <p>The typical specification for Red Table Wines is, unless otherwise noted:</p> <table border="0"> <tr> <td>Alcohol</td> <td>10 - 13%</td> </tr> <tr> <td>S.G</td> <td>0.990 - 0.993</td> </tr> <tr> <td>Colour</td> <td>Light to deep red to garnet</td> </tr> <tr> <td>Acid</td> <td>5.5 g/l - 6.7 g/l</td> </tr> <tr> <td>Sugar</td> <td>0.0% - 0.35</td> </tr> <tr> <td>pH</td> <td>3.4 - 3.7</td> </tr> </table> <p>Varietal Wines These wines must contain 85% or more of the named grape variety, without restriction on the vineyard or vintage; grape, juice or concentrate.</p> <p>Blends The principal ingredient must be less than 85%. All grape varieties present in quantities of 10% or more must be named, preferably stating the corresponding percentages.</p>	Alcohol	10 - 13%	S.G	0.990 - 0.993	Colour	Light to deep red to garnet	Acid	5.5 g/l - 6.7 g/l	Sugar	0.0% - 0.35	pH	3.4 - 3.7	<p>CABERNET FAMILY These wines are made from Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Malbec or Ruby Cabernet.</p> <p>Entered as a Varietal, wines must contain not less than 85% of the named Cabernet Family variety. Naming the balance is optional.</p> <p>Entered as a Blend, wines entered must contain not less than 85% of Cabernet Family grapes and varieties, with the name and % of each grape stated.</p> <p>Cabernet Family competition entries may be accommodated, using the varietal and blend descriptions provided, in several ways. With only a single Cabernet Family Class offered, varietals and blends may be entered in the same class. When one or more Cabernet Family Varietal Classes are offered, then the remaining varietals and blends can be accommodated in a Cabernet Family Class, or included in Other Red Table Wines. In like manner a separate Cabernet Family Blend Class could be offered.</p>	<p>Cabernet Sauvignon Endless capacity for complexity; plentiful tannins lead to better wines that will age well. This grape variety develops complexity by careful barrel aging and it perhaps reaches its best potential when blended with other Bordeaux varieties such as Cabernet Franc and Merlot. Aroma: black currents, blackberry or red currants, bell peppers, licorice, asparagus, rhubarb; herbaceous even tending to vegetal. Flavour: often tannic and characterized by the flavour of tea, or herbs, leaves or stems. Residual glycerine may impart a taste of sweetness and softness.</p> <p>Cabernet Franc The principal grape of St. Emillion, lighter in colour and tannin than Cabernet Sauvignon with a medium body, more immediate fruit and some herbaceous aromas. Primarily a blending grape, but its early maturing characteristics have helped to establish it in its own right. Aroma: raspberry, cherry, black currant, violets, vegetative, green pepper Flavour: Under some growing conditions, rustic, earthy flavour.</p> <p>Merlot A sensual wine which at its best is dark, rich and strong. An ideal partner to soften Cabernet Sauvignon, this variety is becoming known in its own right. With less tannin than Cab. Sauvignon, Merlot does not have the same complexity and intensity, so it can be drunk sooner. Aroma: plums, black cherry, toffee, chocolate, violets, orange and tea. Flavour: rich full flavour</p> <p>Cabernet Family Blends These blends must consist of not less than 85% of the Cabernet Family grape varieties. Not all need to be present, the aim is to select and blend varieties to make a wine which complements the strengths and shortcomings of the Cabernet Sauvignon structure and Merlot flesh, using heightened tones from the others. Typically the strong character of the Cabernet Sauvignon is predominant and because of blending can produce wines that are superior to any of the ingredients used alone. Aroma and Flavour tend to be complex and correspond to those found in the ingredients.</p>
Alcohol	10 - 13%													
S.G	0.990 - 0.993													
Colour	Light to deep red to garnet													
Acid	5.5 g/l - 6.7 g/l													
Sugar	0.0% - 0.35													
pH	3.4 - 3.7													
	<p>RED TABLE WINES This class encompasses every type of dry red table wine that can be entered in a competition, providing that the same wine is ineligible to be entered, and has not been entered, in any other Red Table Class offered in the same competition. The class permits the inclusion of fruit ingredients other than grapes in the wine.</p> <p>When varietal and/or blend classes are offered, then this class should be offered as:</p> <p>OTHER RED TABLE WINES</p>	<p>Pinot Noir This variety is the backbone of the wines of Burgundy. Difficult to grow and to make into excellent wine, when successful it produces an outstanding complex wine. Depending on climate it can vary widely from mean, pinched and watery to a roasted, raisiny character. It is lighter in body than others in the family such as Cabernet Sauvignon or Merlot. Improves with typically 24 hrs of aeration. Aroma: complex berry, strawberry jam, cedary, barnyard and earthy aromas. Flavour: cherry, complex berry, soft tannin, even when young. May be high in acid flavours which abate in time.</p> <p>Zinfandel A problematic grape as it ripens unevenly and it may be difficult to determine the optimum picking time. Used widely for making White Zin, but as a red table varietal it can exhibit many layers of flavour, Overripe grapes can easily produce a Ahot wine. Aroma: Early picking may give bright raspberries in lighter wines to intense blackberry jam Flavour: from tart peppery to ripe, raisiny dried fruit.</p> <p>Other (Non-Cabernet Family) Varietal Classes Such as Syrah, Barbera, Grenache, Gamay, Lemberger and Petite Sirah. (Definitions for varietals such as these can be prepared, approved and added here as required)</p>												

WHITE TABLE WINE GENERAL AND VARIETAL CLASSES

REMARKS	GENERAL CLASS	VARIETAL CLASSES																		
<p>White table wines are intended to be drunk with lighter flavoured foods. The bouquet should be fresh and crisp, often reflecting varietal characteristics in the appropriate classes. Stress must be placed on the balance of acid and sugar, so that the sugar is not noticeable before the fruitiness and other desirable qualities. The sweetness may range from bone dry to medium; additional sweetness is acceptable as long as the wine is in balance. Some slight spritziness may be acceptable as long as the wine is not effervescing due to the presence of fermentation or malolactic activity.</p> <p>The typical specification for White Table Wines is, unless otherwise noted:</p> <table border="0" data-bbox="154 851 487 1095"> <tr> <td>Alcohol</td> <td>9 - 13%</td> </tr> <tr> <td>Colour</td> <td></td> </tr> <tr> <td></td> <td>Sugar(Dry)</td> </tr> <tr> <td></td> <td>0.0% - 0.35%</td> </tr> <tr> <td>S.G.</td> <td>0.990 -</td> </tr> <tr> <td></td> <td>0.996</td> </tr> <tr> <td>Acid</td> <td>5.5 g/l -</td> </tr> <tr> <td></td> <td>7.5 g/l</td> </tr> <tr> <td>pH</td> <td>3.2 - 3.7</td> </tr> </table> <p>Varietal Wines These wines must contain 85% or more of the named grape variety, without restriction on the vineyard or vintage; grape, juice or concentrate.</p> <p>Blends The principal ingredient must be less than 85%. All grape varieties present in quantities of 10% or more must be named, preferably stating the corresponding percentages.</p>	Alcohol	9 - 13%	Colour			Sugar(Dry)		0.0% - 0.35%	S.G.	0.990 -		0.996	Acid	5.5 g/l -		7.5 g/l	pH	3.2 - 3.7	<p>WHITE TABLE WINES This class encompasses every type of white table wine that can be entered in a competition, providing that the same wine is ineligible to be entered, and has not been entered, in any other class offered in the same competition. The class permits the inclusion of fruit ingredients other than grapes in the wine.</p> <p>When one or more varietal classes are offered, then this class should be offered as:</p> <p>OTHER WHITE TABLE WINES</p>	<p>Chardonnay Colourless to gold, usually straw coloured perhaps with a tinge of green, with a complex bouquet, with a prominent varietal aroma and rich nose. The wine is light to medium bodied, with residual sugar not exceeding 1%. This highly aromatic and complex grape is able to be complete and balanced without blending and spans a spectrum from austere to rich. The finish of the wine should be long, complex and lemony perhaps with a soft oak flavour. Aroma and Flavour: fruity, green apples, lemon or citrus; riper grapes bring softer flavours of figs, pineapples, ripe apples, pears, melons and honey. Aging sur lie, malolactic fermentation, fermenting on oak may produce earthy, toasty, barnyard, caramel buttery flavours and a substantial mouth feel. Excessive oak gives strong tones of vanilla.</p> <p>Gewürztraminer A delicious, fruity wine with flavour strengths and some residual sweetness that allow it to be well matched to spicy foods, such as curry. A spicy aroma and bite are much preferred to softness or heaviness with lack of definition. If acid levels are low the wine should be drunk young, but the best made Alsace wines are completely dry, immensely fruity and age very well. Aroma: floral,fruity, citrus, grapefruit, peach Flavour: fruity, spicy, honey Oak flavours are not appropriate.</p> <p>Riesling An enticing, refreshing, delicate flavoured wine, ranging from bone dry and almost colourless to sweeter, straw coloured and on to late harvest desert wines. Often low in alcohol and made in containers that impart no oak flavour. Aroma: fragrant, floral, fruity ,c itrus, peach apricot, pineapple Flavour: Citrus, apricot, peach, pineapple, and when sweeter, honey.</p> <p>Sauvignon Blanc A versatile grape, with pronounced aromatic flavours. Loire wines are astringent, tart, green stalky and herbal. In New Zealand intense gooseberry, green apple and well balanced fruit and acidity. In the New World it is more fruity, less tart and still very refreshing: with up to 15% Semillon, it is marketed as Fumé Blanc. Aroma: floral, fruity, citrus, peach, apricot; with malolactic and oak aging vegetative, bell pepper, vanilla and buttery Flavour: crisp citrus, smoky, green olive and herbaceous</p> <p>Pinot Blanc Acid content and clean flavour make this grape a frequent choice for sparkling wines. In this category as a white table wine, it can range from light and dry with delicate fruit, to complex and oaky depending on the winemaker=s intent. Aroma: flinty, dried flowers, citrus peel with other faint aromas. Flavour: A clean yeasty taste and with aging a delicious honeyed fullness.</p>
Alcohol	9 - 13%																			
Colour																				
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British Columbia Amateur Winemakers Association

3855 Hillcrest Avenue, North Vancouver, B.C. V7R 4B7 Ph.(604) 986-5586 Fax (604) 986-5506

MINUTES – ANNUAL GENERAL MEETING May 10, 1998

Amended – October 4, 1998 Corrections shown with underlining. ←

Date – Sunday May 10th, 1998

Place – Lions Court Hall North Vancouver , BC

Time – 8:30 AM

Host Club – Vinovan Wine Club

MINUTES:

19. Breakfast was served By Doreen Matkovich and her very able helpers

20. Leo Poirer welcomed all the guests and delegates to the meeting. and as well made the award of the BCAWA Silver Pin to Clem Joyce. He read the supporting documentation for the Award. Noting the significant effort put in at several levels in Home Winemaking both at club, interclub and Provincial . It was also noted that at long last The Special Silver Pin was finally Presented to Lyle and Rita Sproule (Spagnols)at the banquet the previous evening. Leo our Presidents written report is attached

21. Toast from the host club was given by John Matkovich.

22. Attendance - Roll Call - See list Attached

23. Motion for approval of the minutes of the last council meeting as circulated by George Gibson - Carried.

24. Motion to adopt agenda as circulated by George Gibson - Carried

25. Under old business Jack Ziebart noted that he had looked up the rules under the constitution and the question raised at the last General Meeting about Proxy voting. It was clearly prohibited in the constitution, but in a case where one person is a member of more than one club he may be designated to cast the ballot for each club that designates him as their Representative.

26. Correspondence – In the intervening months it has been our pleasure to bring a new club into the BCAWA fold COMOX VINTNERS. Our president assures us that they will give the other clubs some serious competition.
27. National Directors Report (Charles Plant traveling report will be filed at the next meeting).
28. Treasurers Report Abe Gaitens noted Current Cash on hand at \$ 9,133.47 and a complete Written Report of our Financial Activities is attached.
29. Report from Provincial Competition Chairman, John Matkovich, advises that from his perspective the competition went very well . Peter Howe Did everything he could to bring additional judges from the Island. This year we had a record of 370 entries in the competition in sixteen classes . We had 28 Judges and 23 stewards. We also enjoyed having the group from Revelstoke come down to participate and take back ideas to make the competition in 1999 in Revelstoke even better. Marion Gillis (Vinovan President) notes some of the membership welcomed Island judges to stay in their homes. She was quite surprised to hear from one of the Judges that the offer of billeting hasn't been available to judges coming from the Island in years gone by. For the judges prepared to make the trip it made the difference of whether they would be able to justify the costs of attending the Provincial. I suppose club presidents and Stewards should take note for the future. Bill Collings applauded that at the banquet dinner the caterer split the meal into three courses, Salad served first, then the Entrée, and finally a light desert. He was delighted that the salads were not required to be heaped together with the main course as he had experienced at so many of these functions before. He called to have this brought to the attention of other clubs that are considering the nuts and bolts of their Annual Competition. The Silent Auction was well supported by local Merchants and of course SPAGNOLS . John wished the Revelstoke Group well and offered to send them his planning package to give them a timing framework to plan for 1999. John Matkovich Thanked other member clubs and individual members for contributions to the Silent Auction. During the discussions surrounding the competition George Gibson of Nanaimo Winemakers introduced a motion that would recommend to the clubs holding competitions that there would be some effort to reduce the costs faced by judges traveling on Ferries or from some distance to judge at competitions. It was outlined as follows:
Motion: It is recommended by this council meeting that clubs holding competitions will give some consideration to reducing the burden faced by judges traveling by ferry or long distances, by offering some reimbursement or other means to reduce the expenses they face in providing this service to the clubs. -----Motion Passed unanimously-----.

30. Rory Kirby presented a motion to strike an ad-hoc committee to lay the groundwork for definitions of varietal wines so that there will be guidance to Judges in the future on what defines a particular varietal wine. It's special qualities that make it different from other varieties and the distinct qualities that should be present to be considered for a varietal designation. Also define the allowable blending percentages that would be designated and still maintain its varietal classification . The motion was seconded by George Gibson . Insight was brought to the meeting by comments from Gordon Garlinge, George Gibson, Patti Grand, Rory Kirby. Peter Howe and Clem Joyce. The motion was carried and the executive was instructed to start a talent hunt for committee members with appropriate backgrounds.
31. Under new business there were two housekeeping motions presented on to increase the number of directors to 12 and the usual motion restricting the executive from borrowing or issuing debentures for the next year. After a brief explanation by Jack Ziebart the motions were called and passed. The wording of these motions are as follows:
Motion: – In accordance with By-law Part 5, Paragraph 37 and part 7 Paragraph 70 the number of directors is 12 Directors
Motion: Ref: Part 13, Paragraph 94. “ the Directors are restricted from borrowing or issuing of debentures until the next AGM.
32. Nominations from the recruiting efforts of Jack Ziebart were tabled and it was noted that Charles Plant while agreeing to remain as Archivist would no longer be prepared to be National Director. Rory Kirby nominated George Gibson to stand for National Director. He accepted and his name was added to the list of nominees. No Further Nominations were forthcoming so the slate was declared elected by Acclamation. New Directors list attached.
33. The call for the next meeting was Accepted by Nanaimo Winemakers at the German Hall on October 4th 1998 The next Exec Meeting will be Hosted by Rob Belanger 3855 Hillcrest Ave Nth Van (604) 986 5586 Sept 6/98 11:00 AM

Attendance

Voting Delegates

Murray Mackie	Chilliwack Zymurgy
Clem Joyce	VAWA
Marion Gillis	Vinovan Wine Club
George Gibson	Nanaimo Winemakers
Peter Howe	BC Guild of Wine Judges
Mary Adye	Sanich Sommeliers
Jack Leslie	Revelstoke Winemakers
Jack Kouwenhoven	Glenmore Wine Circle
Franz Brunnhofer	Capilano Winemakers
Rory Kirby	Holy Cross Winemakers
Rory Kirby	Victoria Winemakers Guild

Executive

Leo Poirier	President
Helmut Berner	Vice President
Abe Gaitens	Treasurer
Rob Belanger	Secretary
John Matkovich	Provincial Competition Chairman
Rory Kirby	Education Director
Jack Ziebart	Past President

British Columbia Amateur Winemakers Association

Officers as of 11th May, 1998

President	: Leo Poirier	6973 Leyland Road Lantzville BC V0R 2H0	(250) 390-3272
Past President	: Jack Ziebart	1334 Sherwood Drive Nanaimo BC V9T 1G5	(250) 758-2561
Vice President	: Helmut Berner	1744 Windermere Avenue Port Coquitlam BC V3B 2K4	(604) 942-400
Secretary	: Rob Belanger	3855 Hillcrest Avenue North Vancouver BC V7R 4B7	(604) 986-5586
Treasurer	: Abe Gaitens	16105 13A Avenue Surrey, B.C. V4A 6W4	(604) 541 8015
Director	: Gary Armanini	7984 Meadowwood Drive Burnaby BC V5A 4J2	(604) 420-6041
Director	: Mike Dragani	PO Box 1785 Revelstoke BC V0E 2S0	(250) 837-9418
Director	: Mike Farkas	3150 Ingraham Cedar BC V0R 1J0	(250) 722 3022
National Director	: George Gibson	184 Nottingham Drive Nanaimo, BC V9T 1K6	(250) 756 4614
Director Education	: Rory Kirby	4757 Ambblewood Drive Victoria, BC V8Y 2S2	(250) 658 2458
Steward	: Jack Leslie	Box 116 Revelstoke BC V0E 2S0	(250) 837 4402

BC AMATEUR WINEMAKERS ASSOCIATION

CLUB CALENDAR FOR THE YEAR

SEPTEMBER 1 1998-JUNE 30 1999

The following calendar identifies the key activities of all the Clubs in BCAWA.

<u>DATE</u>	<u>CLUB</u>	<u>EVENT</u>
SEPT 27 TH	ITALIAN CANADIAN WINEMAKERS	OPEN COMPETITION
OCT 4 TH	B.C.A.W.A	QUARTERLY MEETING
OCT 18 TH	NANAIMO	JUDGE TRAINING
NOV 7 TH	VINOVAN	OPEN COMPETITION
NOV 15 TH	VICTORIA	JUDGE TRAINING
DEC 13 TH	VICTORIA	JUDGE TRAINING
JAN 10 TH	VANCOUVER	JUDGE TRAINING
JAN 16 TH	SANICH	OPEN COMPETITION
FEB 11 TH	CAPILANO	CLOSED COMPETITION
FEB 14 TH	NANAIMO	JUDGE TRAINING
FEB 27 TH	CHILLIWACK	OPEN COMPETITION
MAR 6 TH	COQUITLAM/LANGLEY	CLOSED COMPETITION
MAR 6 TH	VICTORIA WINEMAKERS	ETHNIC NITE PARTY
MAR 14 TH	VICTORIA	JUDGE TRAINING
MAR 27 TH	NANAIMO	OPEN COMPETITION
MAR 28 TH	V.I.A.W.	VAN ISLAND AMATEUR WINEMAKERS SEMPOSIUM
APR 10 TH	V.A.W.A	OPEN COMPETITION
APR 12 TH	ITALAVINO	CLOSED COMPETITION
APR 13 TH	CUP AND KEY WINE CLUB	CLOSED COMPETITION
APR 18 TH	VANCOUVER	JUDGE TRAINING
APR 24 TH	KAMLOOPS	OPEN COMPETITION
MAY 8 TH	ITALIAN CANADIAN WINE MAKERS	CLOSED COMPETITION
MAY 16 TH	VICTORIA	JUDGE TRAINING
MAY 16 TH	VICTORIA-GUILD OF WINE JUDGES	ANNUAL MEETING
MAY 28-29TH	REVELSTOKE	PROVINCIAL COMPETITION
MAY 30 TH	REVELSTOKE	BCAWA ANNUAL MEETING
JUNE 20 TH	VICTORIA	JUDGE TRAINING

British Columbia Amateur Winemakers Association

A Brief History

Amateur winemakers have been around for a long time in British Columbia. European immigrants brought traditional winemaking methods with them; Armed Forces veterans returning from Europe after the Second World War brought a new interest in wine.

Good raw materials for winemaking were not readily available – B. C.'s first commercial winery made its wine from loganberries.

Wine Art opened its first store, on Broadway in Vancouver, in 1957. They offered Spanish made grape concentrates and the like. The law required them to have their windows covered with brown paper so passers by couldn't see what was being offered for sale within.

Reefer trailers started appearing in vacant lots on the east side of Vancouver in the fall. They sold lugs of Zinfandel, Palomino and other grapes grown in California's Central Valley.

Trailers of these grapes could also be found in the parking lot at Spagnol's at the east end of Ewen Avenue across the Queensborough Bridge.

In the early 1960's the first winemaking clubs started organizing and by the end of the decade amateur winemaking was doing well in B. C. Several wine clubs held annual invitational competitions, to each of which was invariably attached a social event. Thus the winemakers in the Fraser Valley, Penticton, Victoria, Vancouver, Coquitlam and North Vancouver all got to know each other quite well.

There was another competition, run by the Penticton Harvest and Grape Festival each fall. Of course, this was a good opportunity to obtain grapes from the Okanagan and Similkameen. Labruscas were grown in abundance and turned into "foxy" wines. French hybrids such as Seibel 10878 or Baco Number 1 made a much better product. A white grape of dubious parentage called "Okanagan Riesling" was probably the most widely used white grape.

It is interesting to note, in the light of today's (1998) debate about "varietal wines", that pretty well all wines at this time were pure varietals. There really was no other choice.

Realizing it would be more fun if all Winemakers attending the Grape Festival were all under the same roof, some members of the Bacchus Alumni club of Abbotsford undertook a bit of organizing. Many will remember the times at the Flamingo Motel in Penticton.

On a separate note, in May 1971 an event occurred that would help keep B. C. Amateur Winemakers in touch with each other – The Grapevine was born. The founders were from four different clubs; Cordova Bay, Vinovan Bacchus Alumni and Vancouver. The Grapevine continues to this day as an autonomous newsletter providing competition results, club news and winemaking topics to members of B. C. wine clubs.

During the 1971 Penticton Grape Festival, the Penticton Winemaker's Guild hosted a dinner on the "S. S. Sicamous". The date was September 24th. At that dinner were about 150 amateur winemakers representing ten or so wine making clubs from all over the Province. A suggestion was made that some sort of provincial wine making organization might be a good idea.

The direct result of this was a committee known as PIC – the Provincial Investigation Committee. The five-committee members came from Vinovan, Bacchus Alumni, Coquitlam and the Vancouver Amateur Winemakers Association.

Over a series of meetings during the ensuing year, PIC constructed a questionnaire and circulated it to all clubs. It collected the results, analyzed them and devised a set of "Operating Parameters".

By the fall of 1972, interest in the now annual Penticton gathering had grown to the point that the year's Host Club, Vinovan, had to book the entire Pilgrim House motel and make arrangements for the overflow to be accommodated at the Stardust Inn across the way.

On the morning of September 16th 1972, twenty one winemakers from ten different clubs attended the final meeting of PIC in the Wayfarer's Room of the Pilgrim House.

The "Operating Parameters" plus a set of proposals for a Provincial Competition were unanimously approved for presentation to a General Meeting in the evening. A slate of officers to serve as the first executive was selected. It included members from Bacchus Alumni, Burnaby Vinegar Flies, Coquitlam Winemakers and VAWA.

The essence of the "Operating Parameters" was as follows:

• 24

Name: British Columbia Amateur Winemakers Association.

Objectives:

- Assist in organizing meetings involving all clubs
- Assist in organizing a B.C. amateur winemaker's competition
- Assist both organized clubs and those wishing to become organized in whatever ways possible.
- Deal with outside organizations as necessary

Although it wasn't written into the objectives, it was clearly understood from the very beginning that BCAWA would be the servant of the clubs and would have no business interfering in their internal affairs in any way. This principle has been carefully adhered to through the years.

Proposals for the Provincial Competition were:

- BCAWA to set down the governing rules.
- Implementation of the competition and attendant social event to be carried out by Host Clubs.

The General Meeting approved the whole package and The British Columbia Amateur Winemakers Association was in business.

The date of the first Provincial Competition was set for May 26th 1973. The classes were established to be the same as those in the Amateur Winemakers of Canada National Competition. Those classes distinguished wines by purpose rather than by ingredient. There were two beer classes, light and dark, and a cider class. In addition two classes for B. C. grapes, red and white, were established.

VAWA was the first Host Club. Members of the Competition Committee were from Bacchus Alumni and Vinovan as well as from the Host Club.

Two file folders containing the experience gained from running the first Competition were passed on and promptly lost. Out of this was born the "Competition Handbook", 23 purple pages run off on a "ditto" machine.

Today (1998) the eighth revised edition of the Handbook is available on computer disc, and when printed out, runs to well over 50 pages. It contains, of course, information specific to the BCAWA competition. However it goes beyond that and includes information useful to any group wishing to set a competition or even a private tasting. Everything from equipment lists to sample scoring sheets is there. Two quite different scoring systems are described in detail.

In the early days, Judges for the Provincial Competition were found in the wine profession, outside the ranks of amateurs. Reasons for this included concern about conflict of interest and lack of knowledge about the judging abilities of amateurs. It was just assumed that professionals would be competent.

At the October 1973 BCAWA Executive meeting, a report was commissioned to "...correlate available information and ideas concerning the possible formation of a Provincial Guild of Judges." The report was submitted in February the following year. It took three more years to actually get the concept off the ground.

In September 1976, the BCAWA Secretary received a detailed proposal for the establishing a Guild of Wine Judges. The BCAWA Council accepted the proposal. A committee was appointed, and the then Winemaster at André's Winery retained to design and run the first training program.

The program ran for 15 weekly two-hour sessions from February to June 1977. The final session was an exam. All 18 participants passed.

The Judges Guild at this point consisted only of people from the lower mainland, and action was taken to get people on Vancouver Island involved.

An early training session held in Victoria had to do with threshold and discrimination testing of various wine components – acidity, bitterness, sweetness etc. The test solutions had been made up using Vancouver tap water. The palate rinsing water was from the Victoria water supply. The difference was so pronounced that the session was a complete failure.

The effort continued, however, and the Vancouver Island branch of the Judges Guild became established. For some time, there was much travelling across the waters to attend Guild sessions on either side. At a certain point, interest on the part of mainland members began to drop off, and Guild activities came to be held exclusively on the Island. Latterly, efforts have been made to revive training programs on the mainland.

The original "Operating Parameters" under which BCAWA was founded have long since been replaced. First by a more formal "Constitution and By-laws", and more recently by a new set of regulations in part imposed on BCAWA when it chose to be included under the Society Act. This latter move was made necessary by the possible threat of lawsuits arising from third party liability actions.

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Finances have from time to time been a problem, and in times past chocolate bar sales and raffles helped out. People got sick of chocolate and raffles became illegal. Today an important part of our funding comes from the "Silent Auction" held in conjunction with the Competition. This event would not be the success it is without the generosity of many Clubs and Individual Members, and in particular Commercial Supporters such as Spagnol's.

BCAWA first hosted the Amateur Winemakers of Canada National Competition in 1975, and has done so roughly every four years since. In some cases, individual Clubs did the hosting, though many times the job was done by members of several Clubs working together.

For many years, BCAWA held its Annual General Meeting and its Competition at different times of the year. Eventually it was decided to bring these two events together on the same weekend. That is what happens today.

The AGM, as are all General Council Meetings, is open to all BCAWA Members. They are free to offer their opinions on all matters brought up. Voting, however, is confined to a single Delegate from each Member Club.

The elected officers of BCAWA consist of the President, Vice-President, Secretary, Treasurer, Steward (usually from the next Host Club) National Director and four other Directors. Various Committees and the position of Archivist are by appointment. The Executive meets a few weeks prior to each Council Meeting, of which there are three including the AGM.

BCAWA can be found on the Internet at:
<http://nanaimo.ark.com/~jziebart/index.html>

Archives, October 30 1998.

Subject: BCAWA Minutes Oct/98

Date: Tue, 24 Nov 1998 11:33:08 -0800

From: Robert Belanger <rbelange@home.com>

Organization: Belanger and Associates

To: "Gaitens, Abe" <agaitens@istar.ca>

CC: "Plant, Charles" <cplant@dowco.com>

Hi Abe and Charles

There was a letter missing from the minutes file I sent you. I am attaching it now.

Regards Rob

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Name: Of of StewResptoBCAWA.doc
Type: Winword File (application/msword)
Encoding: base64



Office of the Chief Steward

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Rob Belanger

Tel: 604 986 5586

November 24, 1998

Leo Poirier
BCAWA (President)
6973 Leland Road,
Nanaimo, BC V0R 2H0

Dear Leo

In response to the inquiries at the last council meeting about how the fourth place ties were broken for a position to enter wines in the Nationals.

In the early stages of the day we brought out the wines in question and had two judges re-judge them. This sounds logical but in doing that it became apparent that when we did that we were no longer judging the wines by same rules. The Judges who judged the wines originally gave the wines 16 points on re-judging the judges were loathe to give the same wines 12 points and wanted to impeach the first set of judges. All the judges who participated in this exercise were extremely competent Judges; the differences faced by the second set of judges were that they were judging the remains of a bottle that had been opened several hours before. Who judged the wine correctly? Both sets of judges did their work conscientiously I believe. However the Judges for the tiebreaker did not take into consideration the fact that the wine had been opened many hours before and were no longer in the same condition as they were in the morning.

One of the things we must take into consideration when we are running a competition is that all the wines must be judged by the same rules. Wines once opened do change markedly. It is not rocket science to see the difference in a silver medal wine that we pour at supper and the last bit we pour at midnight. Some wines, Reds in particular can even change for the better by leaving them uncorked for even extended periods of time. However when running a competition there is only a limited window of opportunity to judge a wine, and when you extend the window you lose the level playing field.

With the above in mind we must go with the results by the first set of judges because we know they were judging all the wines by the same parameters or rules, what I call judging "In context". After a great deal of thought my solution for the breaking of ties in this situation is to use a simple lottery system. We must assume that the wines in question would all have an equal chance when entered in the Nationals. This was my approach when the last batch of ties showed up at 4:30 PM on Competition day. It is my recommendation that this approach be incorporated into the Competition Handbook to guide other Stewards who will be running the Provincials in the future.

Regards

Robert Belanger (Chief Steward Vinovan Wine Club)