

British Columbia Artisan Winemakers Association



Minutes of Annual General Meeting October 5, 2025.

Location: ROMA Hall; 940 Ewen Avenue New Westminster, BC; 11:00 am

Attendees: Mike Leeper, Brian McConnell, John Matkovitch, Roger Ford, Larry McIntyre, John McMaster, Joe Zucchiatti, Bill Huva. **Attendees via WhatsApp:** Rick Homer, Sandy Kirk, Doug Markin, Doug Martin, Brendan Firth.

Guests: Mike Roman, Jim Canil

- 1) **Welcome and Call to Order by President Mike Leeper:** Welcome to the 2025 AGM. Since COVID in 2020 most BCAWA Clubs have experienced declining membership or interest. Joe has assembled a full slate of Officers to lead us through another year. I hope that BCAWA continues to survive and prosper over the years to come. Mike also thanked Mike Roman who gladly facilitates our meetings here at Roma Hall.
- 2) **Toast by Nanaimo (Doug Markin):** May all your crush dates be sunny and cool, may all your grapes be perfectly ripe, all your wines be gold medal wines and (that you have) lots of family and friends to share them with. The wine, a 2023 Pinot Noir barrel sample from grapes from Three Sisters Vineyard, Naramata was supplied by Mike Leeper as Doug attended the meeting via WhatsApp. The pinot spent 6 months in glass followed by 12 months in a neutral French oak barrel.

3) **Approval of Agenda:** motion by Axel Kroitsch seconded: Brian McConnel. Passed

4) **Approval of May 4, 2024 Annual General Meeting Minutes** Motion by Doug Markin; seconded: Axel Kroitsch Passed

5) Reports:

a) **Treasurer John Matkovich** – (see attached report): Financially we are quite fit with \$ 7729. Mike Leeper commented that each BCAWA participant in the Guild training sessions received \$100 from BCAWA towards their costs. John reminded Reps that membership fees are now due and to have their Treasurer send the funds to him.

Motion to accept by Doug Martin; seconded by Larry McIntyre. Passed

b) **National Director Doug Markin:** For the first time, Provincial quotas were not filled by some associations. Some Ontario clubs were not happy with the judging in Nova Scotia last year.

Consequently, Ontario, Alberta and Nova Scotia submitted fewer entries than allotted even though Doug Markin reaffirmed that all wines would be judged by qualified BC judges.

Doug advised that AWC members unanimously agreed to change the name to “Artisan”. Also, Ontario is changing their name to Artisan Winemakers of Ontario.

John Matkovich (AWC treasurer) queried the AWC procedure for ‘Artisan’ name change by provincial associations. Doug Markin responded that the change was just a formality. John McMaster (AWC Secretary) added that he had not heard about the name change and did the AWC President follow AWC Bylaws. After some discussion, and in order to rectify this, Doug Markin will forward particulars about the proper procedure(s). It is now confirmed that the AWC Directors have voted unanimously to change the name of the AWC from Amateur Winemakers of Canada” to “Artisan Winemakers of Canada.”

Motion to accept by Axel Kroitsch; seconded by Larry McIntyre. Passed

- a) **Guild Master’s report:** Bill Huva mentioned that the Guild began the fall session with a terrific Pinot Noir flight put together by Victoria. The Guild website has been completely revamped by Ron Thorne and Rick and Mary Homer. Judges are now able to post their profiles. It is now very much user friendly. Many thanks to those three people.

The Nanaimo chapter is struggling due to the loss of several members. The Mainland chapter is moving towards a more sustainable financial position since holding the 2025 AWC Competition. The Victoria chapter is alive and well and the Homers’ have worked diligently to grow their numbers.

Motion to accept by Doug Markin; seconded by Doug Martin. Passed

6) Unfinished Business:

- a) **2025 Provincial – Larry McIntyre:** Larry thanked all participants for their efforts. The 169 entries received 24 gold medals; 67 silver and 47 bronze and only 31 wines did not place. Financially, it broke even.

Motion to accept by Brian McConnell; seconded by Doug Markin. Passed

- b) **2025 AWC National Competition – Bill Huva** – Bill began by referring back to Doug’s comments regarding the disappointing number of entries by some provinces. He did feel that using Guild judges from all 3 chapters was excellent for teambuilding. There were 32 gold medals, 57 silver, and 36 bronze. Results were posted on the BCABA website within 3 days of the competition. Rick and Mary Homer were awarded ‘Winemaker of the Year’. Well done, all those who participated.

Motion to accept by Larry McIntyre; seconded by Rick Homer. Passed

Before moving to the next item, Mike Leeper presented an AWC Certificate of Appreciation to Bill Huva, for his efforts as Chief Steward of the 2025 AWC Competition.

c) **2025 BCAWA Crush – Brian McConnell** – There was limited interest this year as several clubs did not participate. Thanks to those who did get involved 3600 pounds of Sangiovese was ordered. Mike commented that next year, an effort will be made to inform all members, that the objective of the BCAWA Club Crush is to bring new varietals to the fore, and to expose members to them rather than purchase the usual varietals. Jim Canil remarked that he delivered grapes to Vancouver Island and could do so in 2026. Representatives from both island clubs responded favourably to this.

d) **BCAWA Archives- John McMaster** Previously, we had decided not to post them on the website. At our last meeting, we decided we would now post them. John will therefore do this in short order.

7. 2025 BCAWA Elections- Joe Zucchiatti- All but one executive offered to stand again if no new names came forward. Rick Homer offered to stand as Member at Large replacing Rob Martino. All positions were then acclaimed.

8. New Business

a) **Wine classes: BCAWA vs AWA (see attachment)** – Rick Homer spoke to the need to address aperitif & digestif wines. It was agreed to refer the proposal back to each individual club for consideration and discussion at the next BCAWA meeting.

b) **Next Meeting** February 8, 2026 at Roma Hall when they also hold the Roma Hall meeting.

c) **Next Toast** Brendan Frith of Belcarra agreed to provide the next toast in February 2026.

Past Toasts include March 2023 VAWA; Oct 2023 Belcarra; Mar 2024 Vinovan; May 2024 Saanich; Oct 2024 Coquitlam; March 2025 VAWA; Oct 2025 Nanaimo.

d) **2026 Provincial Competition.** Nanaimo is scheduled to host the 2026 Provincial Competition. Doug Markin said that Nanaimo is willing to host it probably in May or June 2026.

9. Town Hall Session

Rick provided information regarding a more cost-effective supplier of medals from China for approximately \$1.25 per medal.

Rick also advised that he has had discussions with Trevor Curtis of Camosun College (also a BCAWA member) to have the college computer students develop a new Wine Registration System for “free” to replace the current aging BCAWA system managed by John McMaster. Hopefully they will give the go-ahead in January or February.

10. Announcements – Bill Huva reminded all attendees of the up-coming Vinovan 54th Annual Competition on November 15th. Registration opens on Friday, October 10, and closes Sunday, November 9th. It will be much appreciated if your Club will support Vinovan with entries.

Doug Martin complimented the BCAWA Executive and Brian McConnell for implementing WhatsApp for video conferencing the meeting. Doug said that now that BCAWA is using WhatsApp its members do not have to wait until the next formal meeting to present a topic or follow-up on an idea.

11. Adjournment

Motion for approval- Axel Kroitsch, seconded by Brian McConnell: Passed

Proposal to change Class B. – rev 1 May 11,2025

Our original Class B description does not align with industry definitions. Our current class description includes both aperitifs and digestifs but they have completely different purposes and definitions. Aperitifs are crafted to be enjoyed before a meal and Digestifs are crafted to be enjoyed after a meal. This makes our current Class B description too broad if we amended it to properly include both Aperitifs and Digestifs. Additionally in recent competitions we have seen a number of Digestif entries in Class B which has caused confusion in how they should be judged based on our current Class B definition.

In consultation with other winemakers and wine judges, I propose that we split Class B into 2 distinct parts. Class B1 would be defined specifically to be only Aperitifs and Class B2 would be defined specifically to be only Digestifs. This would tighten up our class descriptions and provide additional opportunities for entering wines in competitions

Below is our Original Class B definition along with the new proposed Class B1 and Class B2 definitions

Original Class B Description

Class B. Aperitif

Wines in this class are designed as an aperitif or a digestif. They have been created to exhibit a strong stimulating effect on the salivary glands due to ingredients such as citrus or other strongly flavoured fruit as well as a diversity of aromatic and slightly bitter herbs. They are usually fortified and may range from dry to very sweet. They include vermouth types and those similar to commercial patent aperitifs. Non-grape examples must be placed in this class.

Technical Characteristics

Ingredients:	No restrictions.
Alcohol:	16% - 18%
Colour:	No restrictions.
Sugar:	.5% - 11% (off dry to sweet)
Specific Gravity:	.992 - 1.036
Acid:	4.0 g/L - 5.0 g/L

Tannin: May be somewhat astringent.
Bitterness: A bitter characteristic is permissible.

Proposed Class B changes

Class B1. Aperitif

Wines in this class are designed as an aperitif to be drunk **before** a meal. They can be created to exhibit a strong stimulating effect on the salivary glands due to ingredients such as citrus or other strongly flavoured fruit as well as a diversity of aromatic and slightly bitter herbs. They can be fortified and may range from dry to sweet. They include Vermouth styles, Aperol, Campari, Dubonnet, Noilly Prat, Lillet, and similar commercially patented aperitifs.

Technical Characteristics

Ingredients: Grapes and or Fruit based.
Alcohol: 11% - 18%
Colour: No restrictions.
Sugar: .5% - 11% (off dry to sweet)
Specific Gravity: .992 - 1.036
Acid: 4.0 g/L - 5.0 g/L
Tannin: May be somewhat astringent.
Bitterness: A bitter characteristic is permissible

Class B2. Digestif

Entries in this class are designed as an Digestif to be drunk **after** a meal. A digestif is an alcoholic beverage served after a meal with the intention of aiding digestion and extending the enjoyment of a meal. They can be bitter, herbal or sweet. They may range from dry to sweet. These beverages are typically stronger in alcohol content than apéritifs and are often enjoyed neat. Common types of digestifs include Amari, Pernod, Chartreuse, Calvados, Brandies, Limoncello, Orange cello, Slivovitz, Prugna, herbal liqueurs, Grand Marnier, Amaretto, and other commercially recognized liqueurs.

Technical Characteristics

Ingredients: No Restrictions.
Alcohol: 18% - 40%
Colour: No restrictions.
Sugar: (dry to sweet)
Bitterness: A bitter characteristic is permissible but not common