

**BC Artisan Winemakers Association
2025 ANNUAL GENERAL MEETING**

Sunday October 5, 2025 11:00AM

Roma Hall
940 Ewen Ave, New Westminster, BC

Notice of Meeting and Agenda

Note that you may attend this meeting by joining a WhatsApp Group Chat contact Brian McConnell (mcbrian2@gmail.com) to be added to the group

- 1) Welcome by President – Mike Leeper
- 2) Toast by Doug Markin, Nanaimo
- 3) Approval of Agenda
- 4) Approval of May 4, 2024 AGM Minutes
- 5) Reports:
 - a) Treasurer - John Matkovich
 - b) National Director - Doug Markin
 - c) Guild Master - William Huva
- 6) Unfinished Business:
 - a) 2025 Provincial Competition Wrap up – Larry McIntyre
 - b) 2025 AWC National Competition Wrap up – William Huva
 - c) 2025 BCAWA Crush – Brian McConnell
 - d) BCAWA Archives – John McMaster
- 7) 2025 BCAWA Elections- Joe Zucchiatti
- 8) New Business
 - a) Wine Classes: BCAWA vs AWC
 - b) Saanich proposal to modify competition class B (see attached)
 - c) Next Meeting
 - d) Next Toast
- 9) Town Hall Session
- 10) Announcements
- 11) Adjourn

Proposal to change Class B.

Saanich Sommeliers – 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