

# THE GRAPEVINE

Vol. 39– No. 4

DECEMBER  
2009

**Editor:** Tom J. Robinson

Financial Manager: Sal Robinson

Circulation: Flory Bosa

Production: Charles Plant

2820 West 41<sup>st</sup> Avenue,  
Vancouver, B.C. V6N 3C6

E-mail: [cplant@smartt.com](mailto:cplant@smartt.com)



## What I Learned from Working on the GRAPEVINE

I bet I was the only kid in my Grade 6 class who had heard of a Campden tablet and knew what it was for. Such is one of the intangible advantages of growing up in winemaking household. The tangible ones became apparent a few years later.

At some point I looked up from my homework and noticed my father doing homework of a different sort. He was gathering up and organizing articles for a new publication designed for home winemakers, a scheme he and his friend Dennis Culver had hatched.

The GRAPEVINE would become the archives of the history of organized amateur winemaking and judging in British Columbia. It reported the activities of the wine clubs that existed in 1971 and welcomed new ones to its pages as they formed; it recorded the conception, gestation and birth of BCAWA, and reported its undertakings at the provincial and national levels; the names of club, provincial and national competition winners can be found there; Guild of Judges members can read their group's story in its pages; today's winemakers who take for granted such now-ordinary things as frozen must and testing for pH can look to issues from decades ago and discover them as we did. Constitution or not? Ranks or medals? Squabbles about class descriptions, memories of California tours, chronicles of grape-growing, silver pin recognitions, acknowledgements of the innumerable hours so many have invested in ensuring that a glass of handmade wine is something to look forward to, reminders of good friends now gone: all are to be found in the thirty-nine volumes of the GRAPEVINE.

So far as I can document - since I don't have copies of Volume 1 - my history with the GRAPEVINE goes back to Volume 2, Number 1: February 1972. I'm pretty sure I can't take credit for the "New Clubs" illustration (bludgeons in diapers), but I recognize my handiwork on the "Continuous Blending" diagram and some cartoons and embellishments of that era. Soon, I was more involved.

My best guess is that I started typing in late 1973. Besides being a chronology of winemaking, the many volumes also trace developments in printing processes and communications technology. The method of production in those days was mimeograph. A mimeograph stencil had two parts: a wax-coated membrane and a heavy paper backing. Typing on the stencil cut letter-shaped holes, through which ink was forced in the printing process. Making corrections was a nuisance involving evil-smelling solvent. We borrowed an electric typewriter for the first few issues I typed. This loud and violent machine perched on a roll-around metal cart, and would have caused alarm to observers of any nearby seismographs with every return of the carriage.

There is nothing tidy or quiet about running a mimeograph machine, especially in a basement office. But Dave and Win Ritchie generously hosted a printing party, four times a year, for years. I don't know how there would have been a GRAPEVINE without them. The next stage of production was the "great collation". Fortunately, our dining room table expanded sufficiently to hold the stacks of pages we would pick up, sheet by sheet, and staple, sometimes 400 circumnavigations per issue. (A family of four can do this during the commercials. I know, because we did.)

I got a break from the despised typewriter and had a series of late-night trysts with my brother at UBC:

"The GRAPEVINE looks different. This issue must be unique among wine publications. The stencils for it were produced by a special document production program on UBC's new IBM 370 computer under the supervision of Tom Robinson Jr. Sal and Tom Robinson did the keypunching and Sal edited. The mimeographing was done by Win and Dave Ritchie of VAWA, assisted by Jacquelyn and Tom Robinson Sr." - May 1974

We did two only issues this way and they look distinctly different, with tidy columns and right justification.

Dad brought home a less harrowing typewriter in time for the February issue in 1976. The Underwood anonymously rattled off three years of GRAPEVINEs before appearing by name in a classified ad (\$200 to a good home) on the final page of the first issue of 1979. Again Tom Jr. was the catalyst for the new look:

"You may notice a difference in typeface. Tom Robinson Jr. has bought a new IBM Selectric typewriter which Sal is using for the first time." - February 1979

Mimeograph stencil technology had improved, and we were able to have stencils made electronically from typewritten pages, just about the time I was phasing out as typist. But in his Editorial Notes, Dad makes mention of yet another publishing development:

"This issue's printing is a composite of electronic stencils made by Win Ritchie, from typewritten pages and copy produced by Tom Robinson Jr. on a word processor." – August 1982

The first professionally printed issue was Volume 14 – Number 4, and that's how it's been done ever since.

Further technology milestones were the addition of a fax number on the masthead in March 1994, and an e-mail address in March 1998. A couple of years ago, one wine club began distributing a PDF version of the GRAPEVINE to its members' e-mail addresses.

For me, the GRAPEVINE is a little like a diary. I can dip into it at random and find, perhaps, my 13-year-old self decorating a page with sketches of grapes. I did illustrations for several articles in ensuing years: the estufa, the anti-oxidation machine, the Vinamat filter... By 1979 I had traded illustrating articles for writing them. "Wine and the People" (May 1980) was our first news of winemaking from frozen must. Also in that issue, "Would You Drink Wine Out of This Bottle?" tried to persuade competition entrants to be more concerned with presentation. By then, I was involved in competitions and judging. My first editorial, "Our System is Rank" (June 1982), broached the idea of replacing 1<sup>st</sup>-2<sup>nd</sup>-3<sup>rd</sup> ranking with medal judging. In June 1987 I wrote "A Commentary" on comment sheets. In looking back over my collected issues before writing this memoir, I found ten "Food & Wine" columns, often reflecting travel experiences – more peeks into the diary. I noted that I won VAWA's Novice Winemaker of the Year trophy – a month before I turned 19. I ran across the only engagement announcement I can remember in the GRAPEVINE: mine.

I found my first non-anonymous piece in the November 1979 issue, about our wine tasting group, formed by Lou Curnick, then completing its first year of meetings. Five of the ten members from that time are members still, thirty years later. Truly, as Dennis Culver noted in his February 1980 editorial, "In vino stabilis."

The epitome of stability through all the years of the GRAPEVINE is its editor, Tom Robinson, who has borne the principal weight of publication since 1986. In the years I've been involved, the GRAPEVINE has depended on Dennis Culver, Margaret Fairholm, Ron Price, Jacquelyn Robinson, Tom Robinson Jr., Dave and Win Ritchie, Tookie Mussatto, Lou Curnick, Cameron McLean, Charles Plant and Flory Bosa to get it written, proofread, laid out, printed, collated, paid for and mailed out, but there is no disputing that the mainstay from Volume 1, Number 1 to this, our final issue, has been Tom Robinson.

All members of winemaking clubs, and their unsuspecting wine-drinking friends, owe a debt of gratitude to the countless club correspondents, columnists and other contributors who provided us with material to work with, and to the conscientious winemakers who read and learned and mentored, so that a glass of handmade wine in 2009 isn't the dodgy prospect it likely was forty years ago.

What did I learn from working on the GRAPEVINE? There is nothing like a blend of trust and teamwork to get something accomplished we can be proud of. Thanks to the grown-ups for having faith in me.

Sal Robinson

### **Sumac Slope Vineyard**

The Editor, "The Grapevine"

Dear Tom:

What a sad occasion, time to say goodbye. We have looked forward to every issue of "The Grapevine" and being so far away, it will definitely leave an unfilled gap. It was so full of information, competition rules and results, winemaking articles, club pressings (always like to know what's happening elsewhere), sharing other's wine adventures, BCWA news, etc., etc. I know, it's all there, somewhere, on the Internet, but it's just not quite the same

Even when we received a copy by e-mail we would prefer to print it out, somehow seemed more real.

Something to ponder:

"Wine is one of the most civilized things in the world, and one of the natural things that has been brought to greatest perfection. It offers a greater range for enjoyment and appreciation than possibly any other purely sensory thing that may be purchased."..... Ernest Hemingway

So thanks for a wonderful newsletter keeping us up-to-date for so many years. Thank you, Tom and Sal, and Chas and Florrie, thank you to all those who contributed so much for so long to all of us.

Sincerely,

**Joan and Bill Collings**

The Editor, The Grapevine,

On behalf of the BC Guild of Wine Judges, I'd like to thank Tom Robinson Sr., Charles Plant and all those who have helped over the years to publish this icon of home winemaking in BC. In addition, my thanks goes out to all those who have contributed articles. Well done everyone!

In the pre-Internet days, the Grapevine kept amateur winemakers in touch with what was going on in the province and provided a forum to report on competition results. Personally, I got to know several of the best winemakers in this province before ever meeting them in person. A quick scan of the top medal winners in competitions over the years showed many of the same names cropping up over and over again. Names too numerous for me to mention here. It was a delight to meet many of these people face to face, while judging in competitions, after knowing of them for many years.

Another function the newsletter provided was to disseminate technical know-how. Over the years, many of us have gone through back issues looking for the solution to the various problems we have encountered. Thanks to "Okanagan Viewpoint", we learned about the reality of owning a vineyard and many of us lost our romantic Peter Mayle ideas of what we would do if we ever won the lottery.

The Grapevine has had a long and important role serving the wine makers of BC. It will be missed. Let us raise a glass in appreciation, "To The Grapevine!"

S. Hawch

BCGWJ Guild Master

#### **From the President of B. C. A. W. A.**

I would like to take a moment to acknowledge the dedication and hard work of everyone that worked to publish The Grapevine. This will be the last edition of The Grapevine and we are all sad to see it end. The Grapevine has been an important newsletter that tied all of our member clubs together. Providing us with interesting updates on what clubs are doing, the status of competitions and even some technical discussions. What does one say to adequately thank Tom, Charles, Sal, and Flory for their almost 40 years of service? I find myself both inspired and humbled by their contributions which give new meaning to the term "Long Service". On behalf of the BCAWA Executive and all member clubs I extend our heartfelt gratitude for all that you have given to us.

The BCAWA Executive has formed a committee to study the options of providing information to BCAWA members after the final edition of The Grapevine. It is unknown at this time what form or content it will have but we will keep you up to date on what the committee decides.

We now have firm commitments from the following clubs to host the Provincial Competition for the next 5 years. I would like to thank the following clubs for their support and I hope that this will allow for some long term planning to occur.

<b>Year</b>	<b>Club</b>	<b>Commitment</b>
2010	Nanaimo Winemakers	YES
2011	Kamloops Wine Association	YES
2012	Chilliwack Zymurgy	YES
2013	Langley Fermenters	YES
2014	Saanich Sommeliers	YES

For now, I encourage you all to keep "pressing" on.

**Rick Homer**

BCAWA President

## Vinovan 37th - Club Competition

November 7 2009

### Medal Winners (\* Best in Class)

#### Aperitif Sherry

##### *Silver\**

Keith Kerry Vinovan

##### *Bronze*

Keith Kerry Vinovan

#### Red Bordeaux

##### *Silver\**

Rick & Mary Homer Saanich

##### *Bronze*

Meynell Findlater Vinovan

Paul Arcand VAWA

Mike Leeper Vinovan

George Gibson Vinovan

George Gibson Vinovan

Mike Leeper Vinovan

George Gibson Vinovan

#### Pinot Noir

##### *Silver\**

Stephen Small Vinovan

##### *Silver*

Don Graham Nanaimo

George Gibson Vinovan

##### *Bronze*

John & Fran Ayris Chilliwack

Walter Frith Belcarra

#### Zinfandel

##### *Silver\**

Mike Leeper Vinovan

##### *Bronze*

Walter Frith Belcarra

George Beck Nanaimo

George Gibson Vinovan

George Beck Nanaimo

#### Other Dry Red

##### *Silver\**

Rick & Mary Homer Saanich

##### *Bronze*

George Gibson Vinovan

George Gibson Vinovan

George Beck Nanaimo

#### Cabernet Sauvignon

##### *Silver\**

George Gibson Vinovan

##### *Silver*

Mike Leeper Vinovan

Martin Hinds Vinovan

George Gibson Vinovan

##### *Bronze*

Lothar Fabian Vinovan

#### Red Rhone Style

##### *Gold\**

Kent Curley Vinovan

##### *Silver*

Kent Curley Vinovan

Martin Hinds Vinovan

George Beck Nanaimo

George Gibson Vinovan

Martin Hinds Vinovan

George Gibson Vinovan

George Beck Nanaimo

##### *Bronze*

Paul Arcand VAWA

Mike Leeper Vinovan

Stephen Small Vinovan

George Gibson Vinovan

Lothar Fabian Vinovan

Meynell Findlater Vinovan

#### Merlot

##### *Silver\**

George Gibson Vinovan

##### *Bronze*

Mike Leeper Vinovan

Jonathan Klink Chilliwack

Mike Leeper Vinovan

Ian Smith Vinovan

Doug Ellis Vinovan

Jonathan Klink Chilliwack

#### Chardonnay

##### *Silver\**

Don Graham Nanaimo

##### *Silver*

George Gibson Vinovan

Don Graham Nanaimo

##### *Bronze*

George Gibson Vinovan

Mike Leeper Vinovan

George Gibson Vinovan

Mike Leeper Vinovan

#### Other Dry White

##### *Silver\**

Mike Leeper Vinovan

##### *Bronze*

Stephen Small Vinovan

George Gibson Vinovan

Doug Ellis Vinovan

#### After Dinner

##### *Silver\**

Keith Kerry Vinovan

##### *Bronze*

John & Fran Ayris Chilliwack

#### Social

##### *Silver\**

Vern & Vi Morris Chilliwack

##### *Bronze*

Vern & Vi Morris Chilliwack

#### Light Beer

##### *Silver\**

John & Fran Ayris Chilliwack

John & Fran Ayris Chilliwack

##### *Bronze*

John & Fran Ayris Chilliwack

#### Dark Beer

##### *Gold\**

John & Fran Ayris Chilliwack

##### *Silver*

John & Fran Ayris Chilliwack

## Steeping it up

Adding specialty grains to the mix.

*Basic points: (Everything is expressed in U.S. gallons, for convenience).* Personally I multiply all goods by 50% to make 6 gallon U.S batches which equals 5 Imperial gallons. Use 1 gallon / lb of grain @ 160°F (71°C) as low as 150°F(66°C) start at 170°F if dropping cool grain in to the pot- hold for 30 min. Not over 170°F nor 30 min. astringent tannin from husks will develop. A definite no-no for the flavour spectrum. Dark specialty grains should always be steeped. In mashing they produce too many harsh flavours. Strain steeped wort and add to boiler. Start boil. Replace 170° water for sparging, leave 5 minutes, strain and add to boil pot. Discard grains. Boil should be minimum of 3 gallons, 5 gallons better. Small boils cause pale malts to darken and reduce hop utilization. At the beginning of the rolling boil add hops and dry malt extract and or syrup, anticipate boil-over. Boil for 45 min. or as specified in the ingredient list. Then add remainder of the flavouring hops boil 15 more minutes and stir in pre-heated can of beer kit. Stir gently until well dissolved, add Irish moss, continue 5 more minutes. Chill wort to fermenting temp. 68-75°F. Pitch yeast and ferment down to <1.025 and rack to secondary fermenter. Keep primary off the concrete floor. Elevate to racking height. If activity stops at a higher gravity than called for apply some heat and 1 tsp DAP.

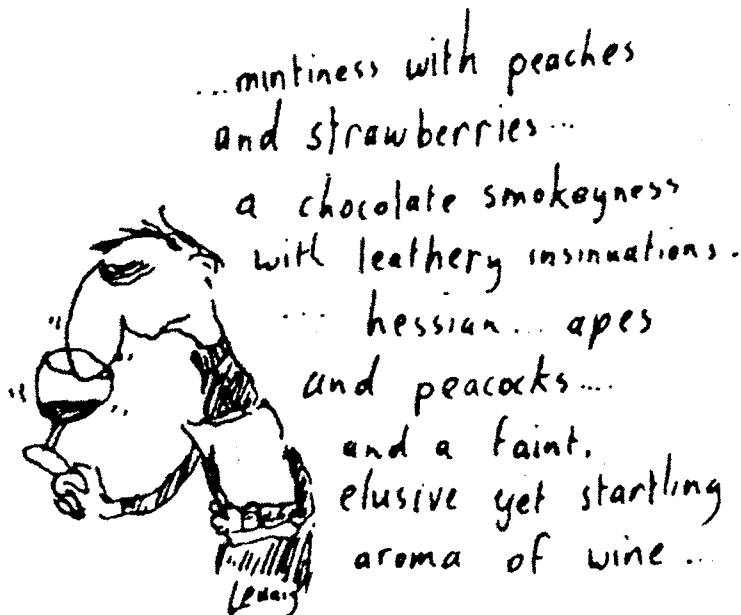
## Countertop Partial mashing.

Basic points:

This usually involves about 4 lbs of basic 2 row malt and specialty grains. The latter should not exceed the former. Use 1.3 quarts of water / 1 lb of grain. Add crushed grains loosely to the bag and just cover with water. Preheat water to 170°F, add 1-tsp gypsum, stir and gradually sink grain bag. This will take it down to 158°F; gradually poke at it with the stirring spoon to ensure all grain is saturated. Stir occasionally, maintaining the temp. above 148°F, the starting temp. is important. Going over 170°F makes the mash less fermentable. A partial mash like this will produce about 20 gravity points in a 5-gallon U.S. batch. About equal to 1 can malt kit in 5 gallons U.S..

Allow the grain to steep for 45 min. to one hour for the conversion to take place. Stir occasionally. Drain wort and re-circulate slowly and gently over the grain a few times to help the clearing. Drain wort gently into the brew kettle. Sparge the grain with 170°F water, let sit for 5 minutes, drain slowly, take several minutes and add sparge water again. You should be using 7 gallons of water total in the boil to allow for boil down to 6 gallons. Insert the hops and dry malt extract or syrup. Boil for one hour with the bittering hops added at the time specified. Add the flavouring hops and boil the wort for 15 more minutes; add finishing hops and Irish moss. Add the contents of the pre-heated kit can and stir gently to dissolve. Chill wort to fermenting temperature about 75°F. Never stir hot wort vigorously nor pour it into cold water. It can cause coarse flavours in your brew. Not so critical for very dark brews. Remember – small boils cause the wort to darken and reduce hop utilization. If you must, boil shorter and use more hops. The better method would be to do your boil in two stages if you don't have a large enough kettle. The rest is as for the steep recipe. Good brewing.

Jack Kouwenhoven



1. Welcome by President:

President Rick Homer called the meeting to order and welcomed the members present. Seven delegates in attendance: Axel Kroitzsch, Langley, Colin Nicholson, Saanich, Joe Kesckes, Belcarra, Mike Leeper, North Vancouver, Fran Ayris, Chilliwack, Paul Arcand, Vancouver, George Gibson, Nanaimo. Total attendance was 13 members.

2. Toast by Host Club

Mike Leeper on behalf of Vinovan presented the toast to members present.

3. Approval of Agenda *Approved*

Added to New Business: Possibility of a Spring Seminar (Walter Frith)  
How to increase club membership (John Matkovich)

4. Approval of AGM minutes *Approved*

5. Reports:

1. Treasurer's Report: (see attached)

John roughly estimated 400 members in BCAWA this year. Finances are in good shape with an estimated \$11,000 surplus. \$1500 is available to any club for educational purposes. Six clubs have paid their dues; eight clubs are in arrears.

Council was informed that members of the same household are paying individual memberships. Please be advised that a single BCAWA membership includes all members of the household.

2. Chief Steward's Report

George Gibson reported for Nanaimo committee. The hall for the Provincial championship is booked for May 7<sup>th</sup> and 8<sup>th</sup>. Friday evening will be a meet and greet, Saturday will be a dinner dance. The committee expressed concern about having enough judges for the competition. Discussion followed. Issue will be resolved in the New Year.

3. National Director's Report

The entries for the AWC competition totaled 506. Because of the large number of entries AWC president, Larry Paterson proposes that entries in various classes be distributed among the 6 provinces for judging in 2010. George recommends against this proposal. Discussion ensued.

MOTION: that BCAWA recommend to the AWC that tightening the number of entries to approximately 300 rather than distributing the judging to numerous provinces to ensure more equitable results.

*Moved/seconded Colin Nicholson/Axel Kroitzsch*

John Matkovich submitted the chief steward's report for the 2009 AWC competition. (see attached) The award settlement for the lost bottle will be judged at the Vinovan competition.

4. Guild Master's Report

Sam Hauck has sent out the second annual test to guild members. The guild will hold a seminar for judges only in the spring. The guild is working with the wine judges of Canada to align judging qualifications nationwide.

Paul Arcand, VAWA representative suggested the guild present "An Introduction to Wine Judging" session for BCAWA members at club meetings.

6. New Business

a) Calendar of Provincial Hosts:

Rick Homer thanked Helmut for proposing the calendar. Rick was commended for persisting in this effort. A 5 year calendar is now in place.

b) Winemaker magazine update: Five clubs have submitted monies for the subscription to Winemaker magazine hopefully to begin January 1<sup>st</sup>. However, it is unclear whether BCAWA will be given the discount if all BCAWA members do not subscribe. BCAWA will continue to promote this endeavor which means cheques and addresses are needed ASP.

ACTIONS: Rick and John will phone the club representatives. Rick will phone Brad Ring, editor of the magazine and inquire about the conditions for the discount.

c) Percentage of monies clubs keep for hosting the Provincial competition: Rick Homer proposed increasing the percentage of profit which is presently 60/40 for the hosting club. A lengthy discussion ensued. It was decided to leave the percentage the same.

d) Sadly, after almost 40 years the last issue of the Grapevine will be published in December.

ACTION: Rick Homer will write a letter of thanks on behalf of BCAWA.

A proposal to establish an electronic newsletter was discussed. A committee was formed to look into the feasibility. Mary Homer, Sam Hauck, Shelagh Frith and George Gibson

e) Posters N/A

Digital records of trophies: Jack Ziebart has agreed to photo and record this information.

f) Spring education seminar:

Walter Frith volunteered to chair a spring education seminar in late March or early April. A good discussion followed with many topics of interest suggested.

MOTION: to hold an educational seminar in the spring to be sponsored by BCAWA.

*Moved/seconded Walter Frith/Colin Nicholson carried*

Volunteers were John Matkovich to manage the finances, Joe Kesckes, Paul Arcand. Sam Hauck and Axel Kroitzsch offered to present.

g) Club membership and how to increase interest?

ACTION: Rick and John will contact clubs for ideas.

Vinovan has volunteered to host the next meeting to be held at Cheers Restaurant. The date is TBA.

Meeting adjourned 12:15 PM

<b>British Columbia Amateur Winemakers Association</b>				
<b>Treasurer's Report Oct 13 2009</b>				
<b>Cash Balance at May 31, 2009</b>		<b>\$ 13,195.01</b>		
<b>Inventory June 1, 2009</b>		<b>\$ 1,103.00</b>		
<b>Total Cash/Inventory June 1, 2009</b>		<b>\$ 14,298.01</b>		
<b><u>Operating Activities 2009/2010 Fiscal Year</u></b>				
<b>Revenues 2009/2010</b>	<b>Budget</b>		<b>Revenue</b>	<b>Balance</b>
Club dues	\$ 2,000.00		\$ 750.00	\$ 1,250.00
Magazine Subscription	\$ 1,500.00		\$ 670.00	\$ 830.00
Miscellaneous	\$ 17.00		\$ 12.19	\$ 4.81
<b>Total Operating Revenues</b>	<b>\$ 3,517.00</b>		<b>\$ 1,432.19</b>	<b>\$ 2,084.81</b>
<b><u>Less Operating Expenses 2009/2010</u></b>				
	<b>Budget</b>		<b>Expenses</b>	<b>Balance</b>
Ferry/Travel	\$ 200.00			\$ 200.00
Secretarial	\$ 100.00		\$ 43.84	\$ 56.16
Web Site Maintenance	\$ 250.00			\$ 250.00
Meeting Rentals	\$ 500.00			\$ 500.00
Teleconferencing	\$ 250.00			\$ 250.00
National Competition	\$ 650.00			\$ 650.00
Magazine Subsidy	\$ 1,500.00			\$ 1,500.00
Filing Fees (2009)	\$ 25.00		\$ 25.00	\$ -
AWC Dues	\$ 300.00			\$ 300.00
Club Education program	\$ 1,500.00			\$ 1,500.00
Miscellaneous	\$ 250.00		\$ 346.85	-\$ 96.85
<b>Total Operating Expenses</b>	<b>\$ 5,525.00</b>		<b>\$ 415.69</b>	<b>\$ 5,109.31</b>
<b>Net Operating Revenue 2009/2010</b>	<b>-\$ 2,008.00</b>		<b>\$ 1,016.50</b>	
<b>Cash/Inventory Before Allocations</b>	<b>\$ 12,290.01</b>		<b>\$ 15,314.51</b>	
<b><u>Allocations</u></b>				
Education Program	\$ 1,500.00		\$ 200.00	\$ 1,300.00
<b>Balance Cash/Inventory</b>	<b>\$ 10,790.01</b>			
Less Inventory	\$ 1,103.00		\$ 1,103.00	
<b>Unallocated Cash Balance Year end May 31, 2010</b>	<b>\$ 9,687.01</b>			
<b>Total Cash Available Oct 13, 2009</b>	<b>\$ 11,187.01</b>		<b>\$ 14,211.51</b>	

**National Director's Report to BCAWA Council Meeting October 18, 2009**

The medals and judges comment forms from the August AWC Competition have been distributed across the country. We still have one chore to carry out. A bottle of dessert wine from Ontario disappeared in July before it could be registered. We wonder whether it was actually sent to us. At any rate, to be fair to the competitor who just happens to be the new Ontario AWC Director, we've asked for a replacement bottle which we'll judge with the Vinovan Competition entries next month. Making things interesting is the fact that if this wine is awarded a medal the competitor will become the new 2009 AWC Grand Champion Winemaker displacing AWC President, Larry Paterson, who has already received the award.



With the present system, in 2010 there will likely be over 500 entries again and Larry Paterson proposes that entries in various classes be distributed among the 6 provinces for judging. John and I fear that such a system will cause unmanageable chaos in addition to being a major nuisance for the Directors. I am proposing to the AWC Executive that we replace the scenario that currently allows the two large provinces alone to submit hundreds of entries (314 this year). By tightening eligibility requirements so the Canadian total ends up less than 300 bottles it should be possible for any province to judge all entries. (See proposal below).

2009 Entries								Proposed 2010 System		
Class							Totals	1 per 10 total in 2009	# per province	
	AB	BC	MB	NS	ON	QC	SK			
Ap Sher	2	1	2	0	3	1	0	9	6	1
Ap	1	5	3	0	3	1	0	13	6	1
Chard	2	10	3	0	8	4	1	28	18	3
Arom	5	12	2	1	16	3	0	39	24	4
Non-Vin White	0	0	1	2	6	2	0	11	6	1
ODW	1	13	5	1	11	4	0	35	24	4
Rosé	3	2	4	1	7	1	0	18	12	2
Bord	3	29	4	1	14	5	0	56	36	6
Pinot	2	3	4	0	5	3	1	18	12	2
Non-Vin Red	0	1	2	7	6	4	0	20	12	2
Zin	3	12	3	0	4	1	1	24	12	2
Rhone	3	9	5	0	8	4	0	29	18	3
ODR	3	12	4	2	10	4	0	35	24	4
Dessert	3	6	5	1	10	3	0	28	18	3
Aft Din	2	11	5	2	7	2	0	29	18	3
Sparkling	1	1	3	1	3	2	0	11	6	1
Social	3	4	2	1	6	4	0	20	12	2
Country Table	3	2	3	0	2	1	0	11	6	1
Country Social	0	6	4	1	10	1	0	22	12	2
Light Beer	1	2	3	0	3	0	0	9	6	1
Hop Beer	1	1	3	1	4	0	0	10	6	1
Malt Beer	0	3	2	0	3	0	0	8	6	1
Roasted Beer	1	3	2	0	6	0	0	12	6	1
Belgian Beer	0	3	2	0	3	0	0	8	6	1
Sparkling Cider	0	1	2	1	4	0	0	8	6	1
Totals	40	152	78	23	162	50	3	508	318	53

George Gibson  
National Director

**CHIEF STEWARDS REPORT 2009 AMATEUR WINEMAKERS OF CANADA COMPETITION.**

To say the least it was a very interesting venture. Receiving, storing and registering 506 entries which arrived in all sort of containers from across Canada was quite a chore. Some arrived by Canada Post, some by private carriers. Some were returned when the carrier found out it was liquor. Only two were broken and one entry got lost. The lost entry result could determine the overall champion winemaker. Still to be decided. Thanks to those members from Vinovan who helped make the event a success. Thanks to the B C Guild of Wine Judges who put a lot of effort into assuring that we did a good job of judging this large quantity of entries. Of the 506 entries 360 received medals. You would think that all entries at this level should medal. Unfortunately some Provinces do not have Provincial Competitions at which they can predetermine the overall quality of their entries. Approximately 74 % of the entries medalled. BC was at 80%. Why did the 20% that medalled at Provincials not medal at AWC? A study is underway to determine what may have gone wrong.

Riccardo Pellizzari a member of BCAWA won the award for best wine in show and best wine from host province. Yes, it was a Lemberger.

Last year AWC decided to increase the amount of entries allowed by each province. So consequently we got to do the biggest AWC competition ever, entry wise.

Manitoba is to do the Provincials next year but have decided that they can not handle an event of this magnitude. Discussions are currently underway at the executive level of AWC on how the competition can best be handled in the future.

An interesting project, as long as you have the time, patience and club support. I'm glad that I was involved, once.

**John Matkovich, Chairperson, Chief Steward.**

**Statistics of interest.**

AWC AWARDS

**Grand Champion Winemaker – Steve McDonald , Ontario**

**Best wine in Show - Riccardo Pellizzari, B. C.**

**Best red kit – Merilyn Guiney, Manitoba**  
**Ed Saunders, Manitoba**

**Best white kit - Rob Commeault, Manitoba**

**Best wine from the host province - Riccardo Pellizzari, B. C.**

### **Saanich Sommeliers' Report October 2009**

This year, as mentioned in the March Grapevine, Saanich Sommeliers are celebrating 35 years of wine-making, competition and most importantly, the enjoyment of good food and wine. In recognition of this, at our Summer BBQ, held at Judy and John Wrinch's lovely organic farm and winery, we invited former club members to join in our celebration. Several did and we enjoyed an evening of socializing, very competitive bocce (see facial expressions in photos!) and an excellent selection of food and wines. Among the former members who came were Doug Weir, Peter Howe and Mai, Bob Ladbury, and Bill and Alexis Pearson. It was really nice to see them all again and the event was very enjoyable and a great success. A goodly number of photos were taken and those interested can view some of them at <http://photoshare.shaw.ca/view/1809325674-1256527297-56815/>

We continue to have an active program at our monthly meetings, held in members' homes. April was our Annual White Wine competition hosted by Marg and Don Best and judged by Colin Nicholson and Sandy Kirk. There were nine entries and not a bad wine in the lot which speaks well to our improving skills. Members blind tasted all the wines and their overall scores agreed well with the judges' scores. Remarkable as it hasn't always turned out that way in the past!

The medal winners were:

- Silver Medal: Ron Ramsdale's Pinot Gris
- Bronze Medals:
  - Bill Greaves' Ortega
  - Bill Greaves' Pinot Gris
  - Don Thain's Chablis
  - Frank Marion's Symphony

Ron is to be particularly congratulated as he is a new member and this was his first club competition. We now have great expectations for him!

In May the meeting was hosted by Helène and Lawrie Thicke. Lawrie gave a great exposition on the place that rosé wine holds in the view of vintners and consumers. Many of us had our first experience with some less noble wines such as Baby Duck which colours many people's views of rosé wines. Lawrie noted that production methods run from the lowly blend of red and white to the more elegant blanc de noir pressings that are more likely to preserve the fruitiness desired. He offered up two tastings with the first from Tavel in Rhône region and the second from Joie in Naramata. Both found a great deal of favour among the gathering. Not only were their appearances stellar, but they possessed wonderful bouquets and a fruity palate.

The June meeting, held at Pat George and Lamont Brooks' Keystone Vineyard, consisted of a technical presentation and questions of a panel consisting of Rick Homer, John Wrinch and Sandy Kirk. Over a period of about one hour – the Panel fielded questions and roamed various technical subjects. The role of enzymes, bentonite, H<sub>2</sub>S, M-L fermentation, traditional sparkling wine technique, and other subjects were presented and discussed. A number of references were made to information from Scott Labs which has an excellent handbook that may be downloaded free of charge: [www.scottlab.com/products/fermentation/documents/2008Fermentation\\_noprice.pdf](http://www.scottlab.com/products/fermentation/documents/2008Fermentation_noprice.pdf)

Our September meeting at Nancy Wright's home enjoyed a presentation by Rod Phillips, head buyer for Liquor Plus. He discussed how our arcane liquor laws affect access to good wine in BC. He covered the inequity between government and private stores and how unfair the process is. He had many good stories and a very engaging style. His talk was widely appreciated. The company's website has his entertaining weekly column and a blog page: [www.liquorplus.ca](http://www.liquorplus.ca)

Most recently our Oktoberfest was held at St Dunstan's Church Hall. It consisted of an excellent beer tasting ranging over styles from Pilsner to high alcohol ales and some French beer (Deus) that was reminiscent of a fruity sparkling wine with a little lambic flavour alongside. Very different. La Presidenta Nancy Wright did a ton of research on the beer varieties and their availability which she provided to Robin McNeil (our longtime, active founding member) who was asked to step in at the last minute to do the presentation of the beers and discuss the various styles and their characteristics. It was both informative and enjoyable and we were introduced to some excellent beers that are good to know about (for those who would like to try some, the beers were 3 Monts, Phillips Crooked Tooth Pumpkin Ale, Deus Les Brut de Flanders, Dogfish 90 min. IPA, Fullers ESB, Hacker Pschorr Hefewiess, Paddockwood Czech Mate and Quebec's La Fin du Monde.) I will be sampling some of them again. The Hall was nicely decorated by a team of the ladies and a variety of traditional sausages, cheeses, red cabbage, breads, pretzels and desserts were available. Marg Best has to be singled out for baking breads, Black Forest cake, strudel, and making a variety of other goodies.

A last item of exciting news is that next year we hope to have access to grapes from "our own" vineyard on the Saanich Peninsula.. The deal, which began with the harvesting of this year's grapes which were committed to a Saltspring Island vineyard, is that our club members will do the vineyard work under the supervision of the owner, a record will be kept of hours worked and we will be paid in grapes at harvest time. Sounds wonderful and should be a lot of fun too.

Let me finish by thanking Tom Robinson and his helpers for putting out the Grapevine for all those years. It has been an important source of information for all of us and I still refer to old articles occasionally to refresh my memory about things, usually technical. We wish you well in your "retirement", Tom

**Sandy Kirk, Archivist**

Hello Charles,

Dennis and I met Tom in the mid eighties. He was an educator back then and continues to be. Publishing the Grapevine is a tremendous job but Tom worked on it tirelessly. The Grapevine kept all the groups connected and allowed for the sharing of information. To all the contributors and correspondents a big thank you for providing us with content. Thank you to Sal for making sure that all the bills are paid and to Charles for keeping up with all the membership requirements. To Tom, whose dedication to the home winemakers has been unsurpassed always remember the countless that you have inspired. As for ourselves, through our company Bosagrape Winery Supplies we will continue to keep in touch by serving the home winemakers for years to come. It has been an honour and a pleasure to be of service with this great publication and we value our friendships.

Dennis and Flory Bosa  
Bosagrape Winery Supplies

I could not allow the last copy of the Grapevine go to press without a note from the KWA. We have had a very interesting year as far as growing grapes and making wine is concerned. Some professionals called it "a year from hell". Firstly, I lost nearly all my grapes to a hard frost in early November 2008. The vines were split apart and no shoots developed on the fruiting area. I have 22 vines and 20 were cut down to the ground. Some of these were 20 year old vines. The roots survived and by the end of June I had shoots coming from the ground. Only my lonely Merlot (a gift from Cedar Creek winery) died completely. News from friends in the Okanagan told me Merlot was damaged there too. Sylvano Fattor has an acre grafted onto a hardy Foch root stock. All his varieties died and now there is only Foch growing where Pinot Noir, Merlot, Gewurtztraminer, and Chardonnay once reigned. As I rely on my "vineyard" for my sparkling wine I was now in need of more grapes and I was told the supply would be difficult. Others in the Club began hunting for grapes for our Great Crush. We had contracted with a grower in Narramatta for Cabernet Sauvignon so when we heard Dick Cleave (ex VAWA person I think) might have some other reds we contacted him. He was able to sell us Cab. Franc and Merlot, so we had the makings of a Bordeaux blend, and to that end we progressed making three wines not one. This decision caused a few of the members to be a little stressed as they had not done blending before and did not want a screw-up and have no wine that was drinkable. Anyway Darrell Axani our Great Crush winemaster persisted, and with the use of several yeasts we have three wines on the go. I have made three visits to the Okanagan to collect grapes. The most interesting was being able to pick a small area of Harry McWatter's vineyard that had been his test area. Dick Cleave told us about these grapes that were to be pulled out. Four of us drove down the long way (snow on the connector) and arrived at 11.15 am to a light rain and began the 4 hour pick of many varieties and colours. We got back to Kamloops at 8.30 pm with some 1000 pounds. The initial thought was to make a late harvest wine but once we began the crushing our SG's were too low so we decided to press immediately and make a rose or blush wine. At the moment it looks successful. Perhaps the best thing about this year has been the weather. Usually frozen fingers and runny noses are what one has when outside jobs are done. This year has been warm and sunny for each of the five crushings I have been involved with. So even though we have had to deal with bunch rot, wasps, high sugars and low pHs, we have been able to use the information gleaned at the BCWA workshops to manipulate the juice and to pitch new yeasts into our wines. Further, as the Fall wore on more grapes became available that we could not use. Perhaps the wineries did not want over ripe fruit and growers were contacting us with "bargains".

Anyway Tom, thank you for all you done for me and our club over the years. The "Grapevine" filled a needed part of the amateur winemaking communication system. Sad to see it go, but it seems traditional ways of information sharing have been passed by in favour of the electronic mode. Even newspapers are failing. Good-bye old friend!

Hi Charles:

It was with profound regret that I read that the next issue of THE GRAPEVINE, Volume 39 - No 4, will be the final issue of what has been a truly interesting and informative communication link for home winemakers.

It has been my pleasure to have the opportunity to peruse those sheets 4 times a year since I was elected as President of the Annapolis Valley Vintners in Nova Scotia. It has been an informative communiqué that has been helpful in many ways, not the least of which was as an eye opener to a fledging organization. Parts of THE GRAPEVINE were read at our monthly meetings with the goal to stimulate awareness of our potential but most of all to set our sights at a level that would help us grow with confidence.

THE GRAPEVINE will be missed. Our sincere thanks to all those who contributed to its successful presence for 39 full years. Well done!

Sincere best regards,

Alan Baker  
President  
Annapolis Valley Vintners

## OKANAGAN VIEWPOINT

This year's harvest came to an abrupt stop on October 10 when the temperature suddenly plunged to -6. It dropped even lower on October 11 and 12; then it warmed up. By then, the damage had been done. All the vineyards in the Okanagan turned brown and any hope of continued ripening ceased. We were able to pick all our grapes except the Riesling and Grenache before the deep freeze. Picking continued until the end of the month, but instead of picking at optimal ripeness, wineries were able to pick at their leisure and according to tank space. Still, most of the quality had already been established and this year's vintage should be very good.

The Spring was quite cool and delayed budbreak and bloom by a week or two; however, because the Summer was long and hot without any cool periods, ripening was earlier than usual. Then the whammy! It's a good thing the Summer was so favourable; otherwise the picture could have been quite different. One strange thing: this year our Riesling numbers were weird – 20.2 Brix 3.35 pH 6.9 TA. The winery test was 20.2 Brix 3.07 pH 6.9 TA. I have never seen Riesling with such numbers before.

In 2007, I made six gallons of sparkling Pinot Noir. I was able to obtain 30 grams of encapsulated yeast which I had never used before. I added half the yeast and capped the bottles. When I checked it six months later, nothing had happened, so I added the rest of the yeast with a bit more sugar syrup. Another six months and still no action. I was able to obtain some more yeast and added it and a bit more sugar syrup, capped the bottles and put them in the breezeway out of the direct sun but still in a very warm place, and forgot about them until this Fall. When I checked, I noticed that some of the bottles had leaked anywhere from a quarter to a half bottle. The caps were still intact and, strangely, there was still enough pressure to disgorge the yeast. I have seen bottles break and have had caps blown off, but I have never had enough pressure to force the wine out around the caps and still retain pressure, a lot of it too.

While we in B.C. enjoyed one of the best grape-growing seasons ever, Ontario was a disaster. It seemed every time we saw the national weather report, Ontario was very cold during the Summer. I inquired about their harvest and was told there were about 10,000 tonnes unpicked and, no doubt, unpickable. While we had a bountiful year, theirs was a disaster! On the other hand, we in B.C. could be in for interesting times. For the past four years, total harvest tonnage has averaged about 20,000 tons or 12,000,000 litres of wine. However, in the past four years grape acreage has doubled from about 4,500 to 9,500 acres. When full production is reached at an average of, say, 3.5 tons per acre, the harvest yield could be as high as 33,250 tons or 20,000,000 litres. The question will be: Can the industry deal with this increase? Time will tell.

I have noticed an interesting trend in some of the amateur wine competitions and wonder if anyone else has noticed. VAWA revised its classes and now has a new name for one of the red classes – Meritage. While there is nothing wrong with the name, there is a problem with the description, which not only allows for Bordeaux blends but 100% Bordeaux varietals as well. The irony is that the term was invented in California precisely to differentiate Bordeaux blends from 100% Bordeaux varietal wines. Why not simply call the class Bordeaux Style Red Wine? After all, there is a Rhone Style class.

The other interesting development is in the AWC and BCAWA handbooks and the Vinovan competition. In the Aromatic White Class, there is grape variety called White Riesling. This is a term used only in the United States and, I suspect, only in California. It was coined to

differentiate Riesling from Emerald Riesling (Muscadelle x Riesling) and Gray Riesling which has no Riesling parentage. Jancis Robinson, in her book, *VINES, GRAPES AND WINES*, lists 45 synonyms for Riesling largely depending on where it is grown. Johannesburg Riesling was used for many years both in Canada and the U.S, but no longer as Johannesburg is an appellation and can only be used there. Riesling is Riesling and does not require any descriptor.

Meritage that includes 100% varietal wines and White Riesling. Oh well, as amateurs we can pretty much do as we please.

This is the last copy of *The Grapevine*. I have heard that the BCAWA is considering some kind of on-line communications. I recall a few years ago when some BCAWA Directors of the day had tried to take over *The Grapevine* on the grounds that it was provincial in scope and therefore should be under the direction of the BCAWA. They failed, and what is interesting is that none of those Directors, to my knowledge, ever contributed anything to the newsletter at any time. It will be interesting to see whether or not times have changed and the provincial body can, indeed, organize a newsletter.

Thank you, Tom and staff, for your efforts and dedication for the past thirty-nine years. Although contributions have fallen off the past few years, *The Grapevine* will be missed.

*Bill Collings*

**Tom et al.**

It was with great sadness that I read that this edition of the *Grapevine* will be the last one. I have a complete set of *Grapevine* going right back to Vol. 1, No. 1 and am sorry that I won't need to buy another binder to hold Volume 40. It is interesting to see how it has developed and changed over the years with some editions being very much thicker than others. However, one thing remained constant - and that was that it was an interesting and informative source of all sorts of information which was avidly read from front to back as soon as it arrived. Some of the early articles were titled "Can BC grapes make winning wine?", "Use of flowers in winemaking" and, of course, Margaret Fairholm's long-running "What's Brewing" series. I think there was more technical wine-making information in the early days (I did an index of the first ten volumes) and I suspect the drop off in this type of article was probably due to the rise of the availability of information on the internet. ("Google it" rather than look in the *Grapevine*!)

However, one constant throughout the years has been your editorial, Tom, which was always sure to challenge and/or bring back memories of former times. Another was the competition results which always made interesting reading to see who were the up-and-coming wine and beer makers. However, the biggest asset of the *Grapevine* was that it provided a common forum for the wine-makers around the province. Although I know you were always fiercely independent, I know many people think of it as the effective voice of BCAWA as *Grapevine* spanned all the clubs and was a vital source of information to all.

In wishing you all well in your "retirement" I'd also like to hope that there is a continuation of your good work - perhaps in the form of an electronic newsletter. What better legacy could there be?

**Cheers**  
**Robin McNeil,**  
**Saanich Sommeliers**

# CHILLIWACK ZYMURGY CLUB

## 2010 ANNUAL COMPETITION 2010

**DATE:** February 20<sup>th</sup> 2010.  
**TIME:** Tasting: 6pm, Dinner: 7pm, Awards: 8pm, Dancing: 9pm - Midnight.  
**PLACE:** Masonic Hall, 45905 Hocking Ave., Chilliwack, BC  
 Exit 119, Head north over the freeway on Vedder Rd. to Hocking Ave. (6 street lights from freeway off ramp) Turn right on Hocking Ave., the Masonic Hall is on the left side of the street.  
**COST:** \$40.00 per person.

### CLASSES

A1. Dry Chardonnay & Sauvignon Blanc	G. Social*	Q. Roasted & Smoked Be*
A2. Any Other Dry White Grape *	H. Any Other Wine	R. Belgian & Wheat Beer*
B. Sweet White Grape	I. Sparkling*	S. Cider*
C1. Bordeaux Style Dry Red Grape*	J. Aperitif Sherry*	T. Invitational Wine
C2. Zinfandel*	K. Aperitif*	
C3. Any Other Dry Red Grape	L. Dessert*	
C4. Dry Red Pinot	M. After Dinner*	
D. Dry Rose	N. Lt. Lager & Hybrid Beer*	
E. White Fruit	O. Hop Focused Beer*	
F. Red Fruit	P. Malt Focused Beer *	

Classes Marked with asterisks have the same description as BCAWA Handbook on the BCAWA web site.

**Class A1.** Combination of Chardonnay and White Pinot classes in Handbook

**Class B.** Over 1000 S.G.

**Class C3.** Includes Red Pinot

**Class G. and H.** Fruit wines in these classes should have a fruity aroma and flavour – not necessarily of one particular fruit but still fruity. They should be off dry but not excessively sweet and not too high in alcohol. They should be made with fruit(s) no grapes.

**Class J.** As fruit wines but must not contain grapes or fruit. For example made from parsnips, rhubarb or rice.

**Class V.** For non club wine makers.

**Classes P, Q, R, S, & T.** Beers are the same as the BCAWA handbook.

### Chief Steward

John Ayris  
 216 First Ave.  
 Cultus Lk., BC, V2R 4Y4  
 (604) 858-9688  
 jayris@k12connect.com

### President

Mary Susan Gagnon  
 7442 Leary Crescent  
 Chilliwack, BC, V2R 3H4  
 (604) 792-8868  
 ms.gagnon@shaw.ca

### Registrar

Vern & Vi Morris  
 7395 Leary Crescent  
 Chilliwack, BC, V2R 1K2  
 (604) 858-4600

### Tickets

By any club member

## ENTRY REGULATIONS

1. The entry fee is **\$2.50** per bottle
2. The Competitor must be a member in good standing of a wine club that is affiliated with the BCAWA, (except Class U. ask for invitational entry regulations)
3. Competitor may enter three bottles in each class, but each bottle must contain wine made from different ingredients or, in the case of grapes, from different varieties or of a different vintage.
4. Wines or beers made at U-Brew or Commercial establishments are not eligible for entry.
5. All entries are to be in the hands of the Registrar or drop off points by Sat. Feb 6<sup>th</sup>, 2010.
6. All entries become the property of the Chilliwack Zymurgy Club for the use at the Competition Awards Banquet.
7. The dividing line for Sweet and Dry Classes is 1.000 SG.
8. Wines are to be presented in any standard unmarked wine bottle with a minimum of 750ml capacity (with exception of classes J, K, L & M that can be 375 ml. min). Note: Although the appearance of the wine will be judged in the glass rather than in the bottle, the Competitor should bear in mind that the Judges will see

the bottles and may be adversely prejudiced by sloppy presentation. Although the Stewards will handle the bottles as carefully as possible, a deposit that is not firm could well stir up to cloud the wine and detract from the appearance in the glass, thus losing points.

9. Sparkling wines must be in pressure bottles closed with standard closures, secured by wires or closed with crown caps.
10. Brew and cider entries must be in standard unmarked beer bottles with crown caps.
11. Tags (preferably baggage tags) are to be attached to each bottle by elastic bands (no tape or adhesive) and contain the following information: Name and Address, Club Name, Phone number, Email address (if you have one), Class name and Letter, and Ingredients. (Please add vintage year if appropriate)
12. Please put the main ingredient(s) of your wine on your registration tag. In the case of beer, please put style of beer. This information will be given to the judges.
13. There must be no labels, shrink caps, or other distinguishing marks on bottles.

**Pick-up points:**

Mike Roman

4976 Linden Drive  
Ladner, BC  
604-946-4975

Axel Kroitzsch

9962 – 117<sup>th</sup> Street,  
Surrey, BC  
604-583-0148

George Beck

Ashcraft Rd, Garry Oaks,  
Nanose Bay, Nanimo,  
250-468-7997, cell 250-618-1124

Jacquelin George

1975 Stephens Street  
Vancouver, BC  
604-733-7970

Helmut Berner

1744 Windermere Ave.  
Port Coquitlam, BC  
604-942-4003

Kent Curley

662 St. Ives Crescent.  
North Vancouver, BC  
604-987-3467

Colin Nicholson

664 Kenneth Street  
Victoria, BC  
250-479-3355

## Chilliwack Zymurgy Wine and Beer Competition Entry Form 2010

Name:	Club:
Address:	Phone:
	Email:

Class	Entry	Year	Principal Ingredients, Percentages, origins	Sweetness 0 to 10
A1: Dry Chardonnay & Sauvignon Blanc	1			
	2			
	3			
A2: Any Other Dry White Grape	1			
	2			
	3			
B: Sweet White Grape	1			
	2			
	3			
C1: Bordeaux Style Dry Red Grape	1			
	2			
	3			



C2: Zinfandel	1			
	2			
	3			
C3: Any Other Dry Red Grape	1			
	2			
	3			
C4: Dry Red Pinot	1			
	2			
	3			
D: Dry Rose	1			
	2			
	3			
E: White Fruit	1			
	2			
	3			
F: Red Fruit	1			
	2			
	3			
G: Social	1			
	2			
	3			
H: Any Other Wine	1			
	2			
	3			
I: Sparkling	1			
	2			
	3			
J: Aperitif Sherry	1			
	2			
	3			

K: Aperitif	1			
	2			
	3			
L: Dessert	1			
	2			
	3			
M: After Dinner	1			
	2			
	3			
N: Light Lager & Hybrid Beer	1			
	2			
	3			
O: Hop-Focused Beer Styles	1			
	2			
	3			
P: Malt-Focused Beer Styles	1			
	2			
	3			
Q: Roasted and Smoked Beer Styles	1			
	2			
	3			
R: Belgian & Wheat Beer Styles	1			
	2			
	3			
S: Cider	1			
	2			
	3			
T: Invitational	1			
	2			
	3			