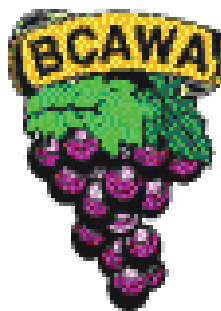


- BCAWA Executive 2010 - 2011**
- **President: Rick Homer**
 - **Vice-President: Walter Frith**
 - **Past-President: Helmut Berner**
 - **Treasurer: John Matkovich**
 - **Secretary: Shelagh Frith**
 - **National Director: George Gibson**
 - **Chief Steward: Art Hooper**
 - **Directors At Large: Joe Keckes, Axel Kroitzsch, John Thompson**
 - **BCAWA News: George Gibson, Mary Homer, Sam Hauck**



BCAWA News

Volume 1, Number 4

September 15, 2010

Message from the Editor

BCAWA Members:

For Vol. 1, No. 5 the copy deadline will be December 7.

The Amateur Winemakers of Canada Competition was held September 11 in Ontario. You can access the results at <http://www.littlefatwino.com/awc2010results.html>

Jacquelin George garnered an amazing 874 points (G=100, S=58, B=33.6) to become the overwhelming — and first woman — winner of the Grand Champion Winemaker award. Congratulations, Jacquelin!

As I see it, two major factors contributed to her success: 1) using some of the best grapes available (Jesse's Grove, Mahoney Vyds, Martin Vyd, Dineen Vyd). 2) allowing her big red wines to achieve the elegance of maturity, or close to it, by aging them 5 or 6 years,.

3) Of course, to these two we must add Jacquelin's attention to care and detail, and enthusiasm for diversity and experimentation.

Sad news from AWC. President Larry Paterson has been coping with an incurable, basically untreatable lung disease (IPF) for several years. Over the past 6 months his lung volumes have decreased by 40% and he feels he must resign soon from his position as President. This is a major blow for the AWC because Larry has done so much and worked so hard for the society and at this date we don't even have a volunteer province to host the 2011 competition. Larry was going to oversee the distribution of entries to several provinces so that a single province didn't have the burden of judging over 400 entries. Several AWC Directors foresee that scenario producing chaos. A BC alternative that would have resulted in far fewer entries was rejected by the AWC Directors. So AWC is faced

with the urgent challenge of finding someone to take over from Larry and start the ball rolling towards Competition 2011.

Your Executive will discuss this and other problems in our conference call Oct. 10. Club Reps — do try to attend the BCAWA Council Meeting Sunday, October 17 at Cheers.

I have one bag of Diam 2 corks still available at \$165. First come, first served!

Good Winemaking! Let's hope this vintage will live up to its potential!

George

George Gibson, Editor



In This Issue

Editors' Message	1	John Schreiner's Blogspot 2	9-10
President's Message	2	Club News - Langley Fermenters	11
La Bella Vita with Mary Homer	3-5	Club News - Saanich Sommeliers	12
Vinovan Competition November 6	6	The WIGA Report by Lamont Brooks	13-15
Book Review—Bacchus and Me—by Sam Hauck	7	Articles for Sale	16
Okanagan Viewpoint by Bill Collings	8	Pantothenic Acid	16
John Schreiner's Blogspot 1	9		

President's Message



Message from the President – September 2010

I hope everyone had a nice summer visiting with friends and enjoying the fruits of your labour. You are probably all now well into your fall winemaking plans. Where does the time go!

The annual BCABA club dues are now due for the new year and John Matkovich our Treasurer will be contacting you, if he hasn't already, to get your club dues in. Your BCABA Executive is run by volunteers so please be respectful and get your dues in on time so that they don't have to spend more of their free time attempting to get monies collected. There was a change to the fee structure at the AGM which is actually in the clubs favour. We are now just charging for a couple/family/household (2 people) and not for each person. I am not sure of the exact wording that was decided on, but the fee is the same and it now covers both people. This was done partly to encourage spouses of winemakers to become more involved in BCABA functions and to simplify the collection of dues.

We have all now been receiving the Winemaker Magazine for about 8 months now and I hope you all enjoy it as much as I do. Walter Frith, your BCABA Vice President will be contacting your clubs soon requesting a mailing list and cheque to cover another year of subscriptions. The cost this year and every year from now on will be \$10 per household which is a substantial savings off of the regular price. To maintain this generous discount that the publisher is offering us we do need maximum participation from all clubs. When you fill out the subscription list be sure to indicate whether it is a RENEWAL from last year or a NEW subscription.

The clubs' annual competitions will soon be starting and I encourage all BCABA members to support the individual club competitions by both entering wines and attending the functions where you are bound to meet some of the most interesting people around...winemakers that is.

Rick Homer
BCABA President

LA BELLA VITA with Mary Homer



How do you define taste? There are a number of definitions: (1) good judgment in aesthetic matters, (2) the sense by which flavour or savour is perceived, operating through organs in the mouth, (3) the action of trying or perceiving the flavour of something by taking into the mouth (4) a portion tasted; a morsel. All of these definitions apply to a recent event I attended. The event was: **Taste: Victoria's Festival of Food and Wine** which ran from July 15 to July 18. During this period, 10 different events took place in as many venues throughout the Victoria area.



The funky musical vibe of **Green Law** provided good energy to **The Main Event**. This Canadian duo has a unique sound that I (in my very limited musical experience) can only describe as a mix of soul and jazz.



I was surprised at the scale of this event. We have been to a number of wine tastings in the Victoria area in the past but this was something new. Kudos goes to **Kathy McAree**; the founder and producer of Taste. Many of you may already be familiar with Kathy, as a culinary tour operator, facilitator, writer, speaker and radio host. Working together with a board of advisors from the food, beverage and hospitality industry, she successfully presented Victoria's 2nd annual festival of food and wine in its finery.

There were over 100 grape and fruit wines (still, sparkling, port), locally distilled gin, hemp vodka, ciders and tea. Nineteen diverse food stations were infused amongst the beverage tables evenly distributed on both levels of the venue, offering something for everyone. It was also reassuring to see both water stations and spittoons conveniently located for our use.

It would be impossible to taste all that was offered. Glancing at Rick, I recognized *the look*. I had seen it before. He stared at the culinary Mecca that lay before him in the same way that I imagine Sir Edmund Hillary stared at Mount Everest. So, we did what any long-time married couple would do. We worked as a team; promising not to taste the same item as the other. Despite the division of our labour (of love) we still remained unsuccessful in tasting it all.

The gourmands will be interested to know that we *sniffed*, *tasted*, and *experienced* the most delightful tapas. Accompanied with the lighter wines, we enjoyed:

- fresh local oysters on the half-shell with house-made accompaniments (**Inn at Laurel Point**); nearby was **Blue Mountain Vineyard and Cellars** (from Okanagan Falls) offering their Non-Vintage Blue Mountain Brut;
- asparagus & sun-dried tomato vegetarian sushi roll with cucumber cream cheese, pimiento and Japanese pepper (**Nautical Nellies Restaurant**); enjoyable with a sampling of sake made available from **Artisan Sake Maker at Granville Island**;
- a selection of delicious handcrafted sheep and goat cheese (**Salt Spring Island Cheese** from Saltspring Island) accompanied with a taste of 2009 Dry Rock Sauvignon Blanc from **Gehring Brothers Estate Winery** (from Oliver);
- Avonlea cheddar gougere with seared Albacore tuna, spring onion and cherry tomato (**Vista 18 Restaurant** - Chateau Victoria Hotel) **Blasted Church Vineyards** (Okanagan Falls) was close at hand offering their 2009 Hatfield's Fuse (have you seen the whimsical names used for their line-up of wines?);
- a wonton cup filled with Dungeness crab, wild cured salmon, and Wakame seaweed salad topped with a mango dressing (**Lure Restaurant** in the **Delta Victoria Ocean Point Resort**);
- Haida Gwaii Chanterelle Mushroom Salad (**Amusé Bistro** from Shawnigan Lake)
- a wonton cup with chicken and leek with Sea Cider sate salad dressing (**Ambrosia Conference and Event Centre**); I decided to venture out of my comfort zone (and was pleasantly surprised) with a sip of the 2008 Pippins from **Sea Cider Farm & Ciderhouse** at the neighbouring table;

Continued on next page

La Bella Vita — Continued

Between the two of us, there was a lot of “mmm, you should taste this” going on and being that we are of weak will, it didn’t take us long to mutually agree to break our earlier vow. We also decided that now would be a good time to switch to the red wines, so that we could enjoy tasting:

- a slider of smoked island bison with house-made sauerkraut and hand-crushed mustard (*Hotel Grand Pacific*)
- gourmet artisan cheeses (*Little Qualicum Cheeseworks* from Parksville)
- crisp duck confit rilette with organic chicken liver pâté on brioche (*The Empress Room*) for an accompaniment I procured a sip of the 2008 Pinot Noir from *Averill Creek Vineyard* (Cowichan Valley);



- wonton cup with braised lamb fresh peas & radish salad with a cranberry sauce (*Ambrosia Conference and Event Centre*)
- skewer of house-made salami wrapped in a strip of roasted red pepper (*Ristorante La Piola*)



What did we miss? Plenty. In particular, I would have loved to have sampled:

- the seared scallop pomegranate ceviche, yam apricot terrine, serano tarragon mint foam (*Blue Crab Bar & Grill*)
- the fennel and star-anise crusted pork tenderloin (*Bistro 28*); and the sophisticated tea cocktails and experienced the Tea & Chocolate pairing offered by *Silk Road*. (coupled with *Rogers’ Chocolates*)



Concluded on next page

La Bella Vita — Concluded

By now I imagine the oenophiles asking 'but what about the wine?' I confess we did *sniff, swirl, sip* and *taste* more wines than those previously mentioned, and perhaps more than we should have. Fortunately we had pre-arranged for a safe taxi ride home. We found only a couple of wines that disappointed (none of which are mentioned in this article).

Some of the more notable wines we tasted, that have yet to be mentioned, were:

- **Venturi Schulze Vineyards** (Cowichan Valley) - 2007 Brut Naturel
- **Starling Lane Winery** – Célébration Brut
- **Dunham & Froese Estate Winery** (Oliver) – 2008 Amicitia
- **Garry Oaks Winery** (Salt Spring Island)– 2009 Pinot Gris
- **Red Rooster** (Penticton) – 2009 Pinot Gris (a good buy at \$13.99)
- **Averill Creek Vineyards** (Cowichan Valley) – 2009 Pinot Grigio, 2009 Gewurztraminer, 2008 Pinot Gris
- **Peller Estates** (Kelowna) – 2008 Chardonnay, 2008 Riesling, 2008 Gamay Noir
- **8th Generation Vineyard** (Summerland) - 2008 Chardonnay, 2009 Merlot
- **Jackson Triggs Okanagan Estate** (Oliver) – 2007 Cabernet Franc
- **Mistaken Identity** (Salt Spring Island) – 2008 Merlot
- **Painted Rock Estate Winery** (Penticton) - 2007 Bordeaux Blend

Nearing the end of the evening, we decided it was time to go forth with gusto and try the hard stuff: a sampling of Oaken Gin (**Victoria Spirits**) paired with Oaken Gin Chocolate Truffles with fresh local berries (prepared by **Paprika Bistro**).

And, just as with the food, there were several beverages I was disappointed to have passed up:

2007 D'oro – Fortified Walnut Wine offered by **Vista D'oro Farms & Winery** (Fraser Valley)

Left Coast Hemp Vodka from **Victoria Spirits**

Rhubarb Sparkler (cocktail) presented by **Sea Cider Farm & Ciderhouse**

We enjoyed the opportunity to discover some new wineries with whom we were previously unfamiliar. It was fun attending this event and I would encourage each of you oenophiles and/or gourmands to attend it next year. Even though you may not be able to sample it all, you are sure to leave having experienced a good **Taste!**



VINOVAN WINE CLUB'S 38th CLUB COMPETITION, DINNER & DANCE

Saturday, November 6, 2010

Cheers Restaurant, 125 East 2nd Street, North Vancouver, B.C

9:30 am Judging, 6:00 pm Happy Hour, 7:00 pm Dinner, 8:00 pm Trophies, 9:00 pm Party Time

A Aperitif Sherry	CLASSES	I Social
C1 Bordeaux Style Red	C7 Dry Red Merlot	M Light Beer
C2 Dry Red Pinot	D1 Chardonnay	N Dark Beer
C3 Dry Red Zinfandel	D2 Aromatic White	Q1 Dry White Grape Kit
C4 Other Dry Red	D3 Other Dry White	Q2 Dry Red Grape Kit
C5 Dry Red Cabernet Sauvignon	F Dessert	W Invitational Red
C6 Dry Red Rhone Style	G After Dinner	X Invitational White

Please see BCAWA web site for class descriptions, www.bcawa.ca/bcawa/chb/pt3_official_classes.htm Any entry in Vinovan Class C7 Dry Red Merlot must be at least 85% Merlot; otherwise it should be in the Bordeaux class, C1. Entries in the Kit classes must be 100% from concentrate as provided by the supplier (they may be enhanced with additives such as tannins but they must not have had any contact with non-kit grape skins or contain any non-kit wine).

Competition Chair: Glenn Bromhead, (604 987-5950), bromhead@telus.net . **Chief Steward:** Mike Leeper, (604 986-3640), leeper.michael@gmail.com , **Club President:** Mike Leeper (604 986-3640), leeper.michael@gmail.com

Tickets & Finance: Lothar Fabian (604 986-0808), lfabian@shaw.ca

Entry fees \$ 3.00 per bottle. Banquet tickets \$50.00 per person.

- Members in good standing with any affiliated BCAWA Club may enter all Classes except W&X.
- The invitational classes (W/X) are for non-members attending the competition banquet.
- Maximum of **two or three** entries per class, as indicated on Entry Form, each a different vintage or major ingredient. "On Premises" wines are not accepted.
- Usual luggage type tag attached with an elastic band and showing Class, Your Entry # of 1, 2, or 3, Your name, origin of grapes and ingredient percentage if blend.
- Entries **must** be accompanied by a completed Vinovan 2010 Entry Form *
- All entries become the property of the Vinovan Wine Club.
- Trophies to be returned before the competition. 2009 winners will be contacted.
- Tickets and tables may be reserved from Lothar Fabian (604 986-0808), lfabian@shaw.ca.
- Tickets **must** be paid for in advance by mailing to Lothar Fabian, 3535 St. Andrews Ave., North Vancouver, V7N 2A3 a cheque payable to "Vinovan".
- Entries in table wine classes are to be in 750ml bottles.

*

Please use the attached 2-page MS Word Entry Form

DROP-OFF DEADLINE October 17, 2010 below or BCAWA October 17th General Meeting

Nanaimo:	Duane Lukyn, 3297 Smugglers Hill Dr. Nanaimo (250-751-1557) dlukyn@shaw.ca
Victoria:	Colin Nicholson, 664 Kenneth St. Victoria (250-479-3355) colinich@islandnet.com
Burnaby:	Frank Clark, 4485 Saratoga Court (604-433-2146), a18959@shaw.ca
North Van:	Mike Leeper, 209 West Braemar Road (604-986-3640) leeper.michael@gmail.com
Belcarra:	Walter Frith, 3491 Senkler Rd. (604-931-6222) frithie@telus.net
Chilliwack:	Cory Padula, 7432 Leary Cres. Chilliwack (604-858-0868) cpadula@telus.net
Delta:	Renzo Furlan, 11607-88 Ave. Delta (604-594-5424) italvino@telus.net
Sechelt:	Gus Butt, Gibsons (604-740-0530) mkafb@dccnet.com

Book Review by Sam Hauck

Bacchus and Me by Jay McInerney

The Lions Press, 269 pages, 2000



Once in a while you taste a wine that is refreshingly different. Unlike any wine you have had before. This is what Jay McInerney has done with this book on wine. It is unlike any you have read before. The book is broken into six sections with short sub topics in each one:

1. Whites, Pinks, Greens and Golds
2. Champagne and Bubbly
3. Reds
4. The Sweet Thereafter
5. Grape Nuts
6. On Doing it Right

One thing that makes McInerney such an enjoyable read is the ways he describes ('free range velvet') or compares wines. Baby boomers can relate well to his comparison of two California zinfandels, "Turley Cellars '94 Hayne Vineyard Zinfandel – like listening to 'Jumping Jack Flash' really loud or 'Let's Spend the Night Together'. Martinelli's '94 however, is more like 'Layla' or 'Free Bird'. Got the idea?" Such descriptions, I think, help drive home the point of the very different styles that these wines are made in.

In the section on California wines, he makes suggestions of which tiny hillside wineries might be included if Napa ever instigates Grand Cru first growth classifications such as been done in France. In the section on Oregon Pinot Noir, he writes, "Nobody ever said being in love with Pinot Noir is easy. At its silky, perfumy, French-speaking best, it is the most romantic grape of all. It's also thin skinned, temperamental, and provincial. One night it brings you close to heaven; the next you get slapped in the face."

In the "Reds" section, one sub topic is all about Merlot, "In the traditional blend of grapes used in the Médoc region of Bordeaux, Cabernet Sauvignon was Lennon to Merlot's McCartney; cab provided the guts, Merlot brought in a bit of lyrical finesse". When talking about Australian Shiraz, ". . . . the typical Australian Shiraz bounds up and introduces itself with a slap on your back, sticks a pot of jam in your nose, then offers to put you up for the night and lend you money. As opposed to the standoffish Rhone Valley Syrah, which usually takes years to open up and address you by your given name." In the section on the rebirth of Chianti and the development of the Super Tuscans, the proprietor of the Fontodi estate tells why Sangiovese does better in Tuscan soil, "There are some grapes that carry their passports in their pockets and can travel all over the world," says Giovanni Manetti "They can go anywhere. But Sangiovese is local." In another section, Jay quotes Michael Dibdin ("A Long Finish"), "Barolo is the Bach of wine . . . strong, supremely structured, a little forbidding, but absolutely fundamental. Barbaresco is the Beethoven, taking those qualities and lifting them to heights of subjective passion and pain and Brunello is its Brahms, the softer, fuller, romantic afterglow of so much strenuous excess."

In describing the epitome of sweet luscious dessert wines of Sauternes, "Not since Baudelaire smoked opium has corruption resulted in such beauty." In the section entitled "Grape Nuts", he pays homage to some of the great names in the world of wine including Robert Parker and the huge influence he has had on worldwide winemaking and Robert Mondavi and the evolution of the California wine industry. Later on he describes the aperitif, "The aperitif is forreplay. The point is to tease your taste buds instead of mauling them, to set up a light buzz of anticipation for incipient pleasures, to stimulate the tongue rather than thickening it." He then goes on to describe the joys of Campari and soda, Martini Bianco on the rocks, Bellini – Prosecco, kir royale and Lillet (lee-lay).

In the final section, he writes about the ten rules on wine appreciation that have taken him half of his life to collect. For example:

- Avoid artichokes
- Almost any zinfandel that starts with R is good
- Burgundy should follow Bordeaux (really!)

I won't tell you the rest. Do yourself a favour. Find the book and read it. Savour it. You'll be glad you did.

Sam Hauck
The Wine Teacher



Okanagan Viewpoint

Summer has gone. Just like that. Labour Day was the turning point: it was like going from a comfortable living room into the basement.

Temperatures dropped an average of ten degrees from low to mid-thirties to low twenties with too much rain. This will set the harvest back by up to three weeks. Last year we finished picking our pinot noir on September 25; this year we are looking to pick during the Thanksgiving weekend or later, which is close to normal but still later than hoped for considering that last year temperatures dropped to -6 on Thanksgiving.

In August I had been asked to estimate harvest dates and tonnage. This is a difficult request to fulfill given what I have said above. It is even more difficult to predict for the whole industry given that vineyards range over approximately one degree of latitude and harvest times vary according to variety, crop load and vineyard site as well as for wine style. For example, a neighbour has already picked Chardonnay for sparkling wine and a friend will be picking Schönburger next week; we will probably not pick our Riesling until late October. As for industry-wide tonnage, that's a guestimate of weird numbers. For some reason, although acreage has doubled in the past ten years, annual crop reports reveal that from year to year the industry yield is stuck at about twenty thousand tons, which is only about two tons per acre when per acre the yield should be three to three-and-a-half tons for a total of between thirty and thirty-five tons. I suspect that the actual tonnage is higher than reported: some growers will not report their tonnage and possibly the three commercial wineries who own huge acreages report only the tonnage used for Product of British Columbia wines. Whatever, I still have a problem with an industry-wide report of two tons per acre.

Benjamin Disraeli said "There are three kinds of lies: lies, damned lies and statistics." Wineries would like lower tonnages for higher quality and growers would like higher tonnages for income. Somewhere between the two is the truer picture except that it's out of focus. While it's true that growers would like higher tonnages, they are also very conscious of the quality they deliver to the wineries. At one time, the profitable per acre income was estimated to be \$6,000. Today it is probably closer to \$8,000 to \$9,000 per acre. At an average price of \$2,500 per ton, each acre has to produce at least three to four tons. The final crop report for 2010 will be available in early 2011 and I will pass it along.

As we are waiting for harvest and winemaking, we are anticipating the wines we want to make and getting our equipment out of storage and cleaned up. One of the fussiest, heaviest and most awkward pieces of equipment is the press. I have an eighty-litre bladder press which requires lifting the basket and contents up and over the vertical central bladder and shaft. Whether it is white or red must, it's heavy. In the past, I spread a tarp under it and tilted it in order to pull the basket off. This was not only fussy and messy, it was also time-consuming as everything had to be cleaned up before the press could be used again. I solved the problem by taking the basket to a machine shop and having a stainless steel strap welded around the top and handles on each side. This allows me to use my tractor to lift the basket off and into a wheel barrow or other container.

Now I just happened to have the tractor ready at hand. I don't suggest that you run out and buy one unless you have a few thousand dollars and storage space. Besides, what would the neighbors think?

Bill Collings



John Schreiner's Blogspot 1

September 13, 2010

How Burrowing Owl Treats Its Whites

There is an interesting strategy at Burrowing Owl Estate Winery regarding the two white wines which recently appeared on the market.

The **Pinot Gris** is from the 2009 vintage. It was bottled this March and seems to have been released a few months later, bursting with fresh fruit. The winery's web site already says it is out of stock. I am not sure whether to trust that, since the tasting notes are actually for a Chardonnay. At \$20, the Pinot Gris was excellent value and likely is still on many restaurant wine lists.

The Burrowing Owl Pinot Gris has long been a benchmark among Okanagan Pinot Gris. The simple winemaking process - whole cluster pressing, cool fermentation and aging in stainless steel - is designed to not mask the attractive natural flavours of the variety. Here is a crisp, refreshing white with herbal and stone fruit flavours and with a kiss of anise on the finish. 89.

Burrowing Owl Chardonnay 2008 (\$25) has had interventionist winemaking because Chardonnay is a variety that lends itself to being shaped by the winemaker. The juice was inoculated with multiple yeasts and fermented in barrels (half new, half one year old and 90% French oak). Only a portion of the barrels went through malolactic fermentation, a technique that gives the winemaker a range of flavours when it comes to building a blend. The wine spent nine months on the lees, which were stirred every two weeks to add a rich palate to the wine. Then the wine spent months in bottle before release. A lot of work for a \$25 wine!

The result is an attractive and complex Chardonnay that begins with aromas of citrus with notes of honey, butter and hazelnuts. On the palate, there are flavours of citrus and apricots subtly framed with just the exact amount of oak. The finish, with a hint of orange peel, is lingering and satisfying. 91.

John Schreiner's Blogspot 2

It's September and Twisted Tree is almost sold out

Since opening in 2006, Twisted Tree Vineyards at Osoyoos has developed a following among consumers who appreciate wines that are not always mainstream varietals.

This summer's releases, for example, have included the first two vintages of Tannat made in the Okanagan. The winery also releases Tempranillo, Carmenère and blends of the Rhone whites, Marsanne and Roussanne.

As well, Chris and Beata Tolley, owners of the winery, also buy grapes to make such mainstream varieties as Syrah and Gamay. Invariably, the wines are made in small volumes and some of the wine is available only at the wine shop. For example, the 2007 Tannat is only sold there and, when I checked last week, the winery only had 14 cases.

It is never dull to visit the winery or to pick the wines, some of which are available in the VQA stores from time to time. Currently, the 2008 Tannat is still available.

The wine business is a second career for the Tolleys, who former Calgarians where Beata was a chartered accountant and Chris was a software engineer. Before they bought vineyard property, they both spent a year at Lincoln University in Christchurch, New Zealand's top wine school.

On returning in 2004, they bought a cherry orchard at the eastern entrance to Osoyoos. The cherry trees were old and twisted, hence the name of the winery. Ironically, the layout of the vineyard, which was planted in 2005, called for the removal of all the cherry trees.

Since varieties such as Merlot and Syrah can be purchased from other growers, the Tolleys decided to devote their five-acre planting entirely to interesting varieties grown by hardly anyone else. The strategy has proved an excellent way of differentiating Twisted Tree from its 200 peers.

Many of the wines reviewed below are now sold out at the winery but may still be available in wine stores and restaurants.

The winery also has a second label, Second Crossing. Currently in the market is **Second Crossing 2008 Long Creek Red** (\$18), a delicious brambly red with soft ripe tannins, an easy drinking red. There are no technical specifications but that may be, like the 2007 version, a blend of Tannat and several Bordeaux varietals. 88.

John Schreiner's Blogspot 2 concluded next page

John Schreiner's Blogspot 2 – conclusion

Twisted Tree 2009 Marsanne Roussanne (\$21.90). The winery made 387 cases of this wine. This is a dry white with aromas of melons and citrus fruits and flavours of citrus and herbs (think sage). There are notes of herbs, flint and even a hint of anise on the crisp finish. 88-90.

Twisted Tree 2009 Viognier Roussanne (\$21.90 but sold out). This is 52% Viognier, 47% Roussanne, 1% Marsanne. It begins with aromas of lees which give way to aromas that are both floral and fruity (pineapple). On the palate, there are flavours of pineapple, citrus and apricot. The Viognier gives the wine good weight, along with generous alcohol. 88-90.

Twisted Tree 2008 Carmenère (Sold out). The winery grows only an acre of this old Bordeaux variety and uses most of it in its Bordeaux blend (see below). Only 96 cases were released as a varietal. It has intense aromas and flavours of pepper and even tingled on the palate. This makes the wine a bit one-dimensional on its own but sensational in spicing up blends. 86.

Twisted Tree 2008 Gamay Noir (Sold out – only 167 cases were made). The wine appeals immediately aromas of cherries, cinnamon and chocolate. On the palate, the wine is generous with flavours of spiced cherry and plum. The soft ripe tannins add to the mouth appeal. A damned delicious wine. 90.

Twisted Tree 2008 Pinot Noir. Only 124 cases were made from fruit grown on a moderately cool site west of Osoyoos; and the wine is sold out. This is a dark Pinot Noir with dramatic aromas of spice, mocha and ripe cherry and flavours of cherry and plum. The weight is a bit muscular but silky texture is there. The fruit tasted sweeter on the second day, suggesting this wine will benefit from a few years in your cellar.

Twisted Tree 2008 Syrah (\$24.90 but sold out). The winery released 492 cases. This is a full but elegant red. In an original twist, the wine is aged in Hungarian oak, a choice the Tolleys made after several years of barrel trials. This oak enhances the aromas of blackberry and contributes tannin to the structure. There is a hint of pepper and flavours of black cherry, liquorice and chocolate. 89.

Twisted Tree 2008 Tempranillo (sold out). The winery produced 240 cases of this wine, its second vintage of the fine Spanish red variety grown only by a handful of Okanagan wineries. The wine begins with aromas of cherry and shows bright fruit flavours, again cherries and red currants with a hint of mocha and smoky notes of oak on the finish. The wine benefits from being decanted. 88.

Twisted Tree Six Vines 2008 (\$Sold Out). The winery made 916 cases of this wine, a large volume by Twisted Tree standards. It is a blend of all six Bordeaux varieties, including Carmenère. There is no other Meritage blend quite like this. It is a big ripe red with flavours of blackberry, black cherry and plum framed by toasty oak. The personality is rustic in the very best sense. This is also a damned delicious wine. 90.

Twisted Tree 2007 Tannat Select Vintage (N.A) This is the winery's first vintage, but second release, of Tannat, a red varietal grown primarily in the south of France and in Uruguay. Earlier this year, the winery released its 2008 Tannat (see the following review). In style, the wines are quite different. This wine reminded me of Vega Sicilia because of the volatile acidity. A little bit can be a good thing. Here, it the aromas (red berries, spice, iodine) and also propels the flavours of ripe plum, black cherry, spice and vanilla. This is a bold full-bodied wine with 14.9% alcohol. 90.

Twisted Tree 2008 Tannat (\$27.90) is a dark wine with a bold 14.9% alcohol but with so much fruit that one never notices the alcohol. (Obviously, this variety ripens reliably in the South Okanagan.) It has an aroma that is smoky, meaty and redolent with red berries. As my companion put it, it is a nose like a good cigar. On the palate, there are flavours of currants, cherries, mocha, leather and spice. The flavours are vibrant and the finish is lingering. The tannins are firm enough (but not hard) that the wine benefits from resting in a decanter for a time; it was still tasting very good the next day. 91.



Club News

Langley Fermenters Wine and Beer

Aug 9, 2010

The Langley Fermenters Wine Club was founded in September of 1975 and continues strong after a thirty five year history. At that time, Art and Mary Bratt operated a wine supply store in the Brookwood area of Langley. In the summer of 1975 a poster appeared in the window of the store with the question "was anyone interested in starting a wine club". Well lo and behold there was some interest. Brian Gilhooly was one of the first to show his interest in learning about making and drinking wine. Brian continues to be a member and is the only one remaining from the approximately one dozen members in that first year. Wayne Card joined the next year and he also continues as a member today. Brian and Wayne are therefore the oldest members of the club. Of course, by old we mean old in terms of membership. Gord Butters was allowed to join in 1981 and he continues as a member today to make him the third oldest current member.

The club name was soon changed to the Langley Fermenters Wine and Beer Club to recognize the efforts of various members who were making their own beer.

Founding members include Brian Gilhooly, the Bratts, Gord and Rinky Fowler and Earl Cutler. The executive in 1976 was made up of Brian Gilhooly, Jean Smith, Doug Morgan, Allen Affleck, Allan and Cheryl Carpenter and Rinky Fowler.

Some of the other members in the first five years beside Brian and Wayne and their wives Diane and Paulette were Hal Layfield, Brian and Phyllis Stanley, Norm Cloutier, Ralph and Jean Smith, Glen and Maureen Price, Phil Sommerville, Eileen Morgan, Marion Affleck and John and Verna Harper. John Harper, very knowledgeable in wine making and viniculture, provided some valuable information to members who were just starting on their wine making journey in those early years.

Tom Collings was a good friend of the club also very knowledgeable in wine making. He had a vineyard in Langley and provided much appreciated assistance to the members.

Doug Morgan who is now 95 years young devoted much time over the years as club historian. He put together a lot of the information that is available to produce this glimpse into the club. And we thank him for that.

In the early years when members were living closer together progressive dinners were held. The evening would start off with appetizers at a member's house, move on to another house for the main course and then to another for dessert.

Spouses, even though they may not be official members, have always contributed significantly to the operation of the club. One major way of helping is to allow their partners to attend meetings and functions. Of course, they also contribute in a big way to the success of various club functions.

Membership has been relatively constant at about twenty to twenty five over the years. Meetings are held on the first Monday of the month during the period from September to June. Meeting locations rotate through members' homes. Guests are always welcome. Each meeting host provides a "host wine" that is sampled during the meeting. This wine is normally from the host's cellar. A bottle of wine is raffled at each meeting, a commercial wine selected by the host. The cost of the wine raffle is \$2.00 for each member and guest. Meeting costs such as the raffle wine, cheese, crackers and other finger food are absorbed by the club. We also have had meetings at various wineries and restaurants. These meeting locations provide an opportunity to include spouses and partners who are not actually club members.

The first meeting in September is used to set meeting locations and begin to plan events for the year. Events include programs that would provide wine making instructional aid to club members. Programs in the past have included topics such as blending, food pairings, fermentation and filtering. Meeting agendas include a question period where members can bring up questions or problems that they have encountered in making wine. The experience of members is very useful in helping to solve problems. There have also been bus trips to wineries as programs. This method of visiting a winery allows members to do some serious wine testing. And serious testing has taken place.

The two major annual events are a Christmas party and the Annual Garden Party that takes place in June. Our annual club competition is also part of the Garden Party where entries are judged by members of the BC Guild of Wine Judges. The menu in the past has had everything from barbecued burgers and salmon to roast pig with members supplying appies, salads and desserts. The club has various competition trophies and plaques that have been donated by club members, most dating back to the original years.

The club has also had "club crushes" where members get together during the grape season to join in crushing grapes. When the crop timing is right, this has been combined with a corn roast. The club owns a crusher/de-stemmer and several presses including a bladder press. This equipment is available to all club members.

The club helps every November with the Langley Rotary Club Wine Tasting Festival fund raising event that is held at the Willowbrook Mall. Members help with set up and take down of tables used by wine and food suppliers. We also service the wine tasting tables during the evening. This event attracts over 1000 people. At the Christmas Party, the club collects cash and food from members for delivery to the Langley Food Bank.

The Langley Fermenters value being a member of the BCAWA. The dedication and hard work by this group is very much appreciated.

We look forward to another great year for the club.

Pat Zawalykut, President

Langley Fermenters



Club News - Conclusion

Saanich Sommeliers

Alan Harris and Robin McNeil and their spouses, who had been members of the Vintners of Coquitlam Wine Club, moved to Vancouver Island in 1973. At that time there were already two wine-making clubs on the island – the Victoria Winemakers Guild who were very well established and the South Vancouver Island Winemakers. For reasons lost in the mists of time, Alan and Robin decided that they would like to start their own club, run more along the lines of the Vancouver area clubs with which they were familiar. Accordingly, they invited four other couples they knew on the island to get together - they met on February 13 1974 and formed the Saanich Sommeliers.

In the intervening 36 years, the club has gone from strength to strength. Our initial efforts mostly started from cans of imported grape concentrate, fermented and stored in plastic containers and aged for all of a month! Now, most wines are made from fresh grapes or juice, specialized yeasts are used, enzymes are added, temperature control is practised and barrel-aging is common.



For the first 20 years almost all the meetings (including club crushes) were held in the McNeil's basement or carport - occasionally when they weren't even there!

In 1994, they moved to a smaller home and the meetings since then have rotated amongst members with large enough houses to accommodate the group. This has become increasingly difficult as we

currently have a cap of 60 members and often have a waiting list. We are now occasionally turning to hall rental for our meetings.

From the beginning, the club has owned communal equipment available to all members – starting with a Vinamat filter with hand pump and a manual grape crusher, but now expanded to include a power crusher/destemmer, two bladder presses with compressors and a seldom-used basket press.

We are greatly indebted to Colin and Joan Nicholson who have, for many years, agreed to have the club equipment stored at their home - and, by default, mostly operated there! We try to have a variety of programs to meet all interests - with some being on technical aspects of wine-making, some tasting evenings, some wine judging events including our annual in-house red and white wine competitions and some purely social. One such was our 25th anniversary at which we recorded the assembled gourmet winos. (*group photo of Sommeliers.jpg here*).



Last year we celebrated our 35th, reported on in a previous Grapevine.

Our constitution mentions the **“knowledge of wine or beer or their uses in cookery”** and we often have some food to match a particular group of wines. We have a large number of members of the BC Guild of Wine Judges, which gives us a very good expert base on which to draw. We have an annual wine competition (we just had our 32nd) open to all BCAWA members and have hosted the Provincial Competition 6 times (the first 4 times in partnership with the Victoria Winemakers Guild) and the National Competition once. The club is also involved in the home made wine section of the Saanich Fall Fair each year. These events only happen because we always have a very good buy-in from members to help with the organization. For a number of years beginning in 2000,

club members have been active in organizing a series of very successful Wine Symposia in collaboration with members of other Vancouver Island wine-making clubs.

One recent development has been that we have attracted an increasing number of grape growers from the Saanich Peninsula who have joined the club to hone their winemaking skills. We also have a group within the club who have contracted to manage and operate a vineyard on the peninsula - the payment being the crop. This is in its first year, but promises to be of great interest to all members.

We meet on the second Tuesday of the month except for July and August and would always welcome visitors from other BCAWA clubs. Just look on our web page

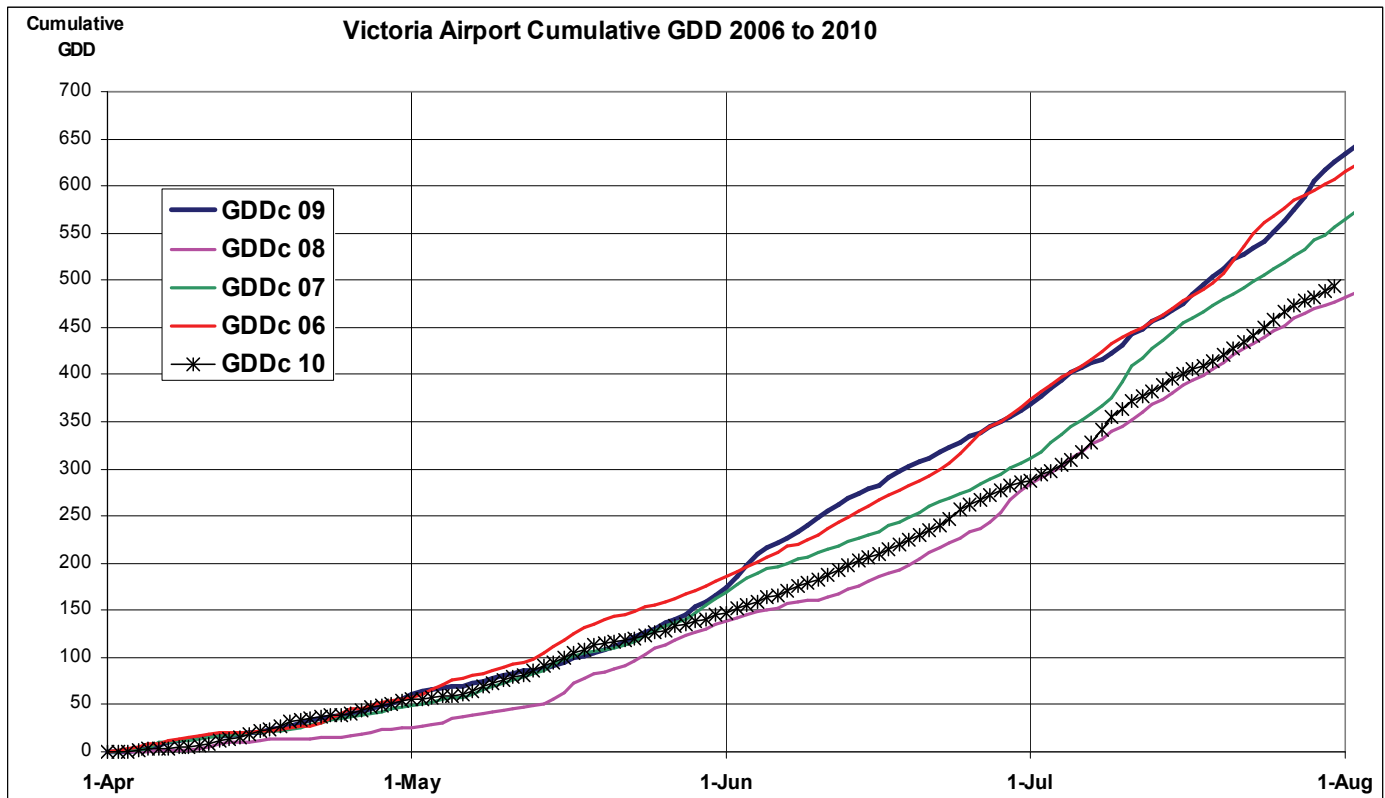
(<http://members.shaw.ca/sommeliers/executive.htm>) to find the secretary who will be happy to give you details of our next meeting.



The WIGA Report by Lamont Brooks

Wine Islands Climate to July 31

Although July was a sunny and remarkably dry month in the Wine Islands (only 1mm of rain at the Victoria airport), it was not particularly hot. Overall in the three weather stations we closely track (Victoria Airport, Duncan Glenora, and Comox Airport), this July was a bit warmer than 2008, but somewhat cooler than 2006 or 2007 and much cooler than 2009. The following chart compares Victoria's cumulative Growing Degree Days (GDD, a type of temperature summation often used to compare wine growing areas) from April 1 to July 31 in the past 5 years. This year is closely tracking 2008, which was a challenging year for ripening grapes, and WIGA growers will no doubt be pushing harvest towards the end of October if weather permits. WIGA area vintners working with 2010 grapes may be placing more emphasis on sparkling and rose wines, some wonderful examples of which have been produced by west coast wineries.



Wine Islands Viticulture, June and July

June and July are the busiest months for west coast growers; the canopy (new shoots bearing this year's crop) really takes off, as do the grass and weeds. If you really want that jungle look in your vineyard, ignore it for a couple of weeks in July. Some of the work in a typical WIGA-area vineyard during these two months is briefly described below.

Canopy Management: shoot positioning

Most coastal growers use some form of VSP (vertical shoot positioning) for canopy control of vinifera grapes. This consists of removing unwanted shoots, and arranging the remaining ones in an evenly spaced vertical fashion, such that most leaves get good sun exposure and the canopy allows good air flow (is not too dense). Although vinifera shoots have quite good vertical tendency, the canopy needs to be constrained in a wire trellising system, and usually most shoots are clipped or taped to a wire in at least one spot, as shown below:

Continued on next page

WIGA Report — continued



Black 'branch-lock' clips used to pin shoots to trellis wires

Hybrids such as Marechal Foch or Leon Millot are easier to ripen and usually much less labour is invested in shoot positioning. Some growers employ a "top-down" structure, with the fruiting cane and fruit at the highest wire of the trellis and the shoots (which have much less vertical tendency than vinifera) cascading down without trellis constraint. As an example of the more rapid development of hybrids, compare the Leon Millot clusters on the left with the Pinot Noir on the right, both photographed on July 29:



Canopy Management: lateral and sucker removal, third clusters, topping

These fall under the topic of removing unwanted growth. Suckers grow from the lower parts of the main trunk, often near the graft if the vines are on rootstock. Laterals are secondary shoots growing from the vertical shoots bearing the fruit; they make the canopy too dense and probably don't significantly aid in ripening the grapes, although there is some debate about that. Most growers remove the laterals near the fruit zone at least, to allow air flow and better penetration of sunlight and spray. If any shoots have developed three clusters, the uppermost one is usually removed at this point to avoid over-cropping the vines.

Topping consists of cutting off the shoot tops to stop their growth when they are long enough, at least in the case of VSP (non-vertical hybrid shoots are usually left alone). A couple of reasons for topping in VSP are to avoid the shoots becoming tangled in overhead netting if used for bird control, and to send a signal to the plant that it's time to stop growing foliage and start ripening the grapes!

Concluded on next page

WIGA Report – Conclusion



**Removing laterals in fruit zone;
shoots have been topped at netting
wire height**

Weed Control

Grapes do most of their nutrient feeding in the top 8 inches of soil (for water they can go much deeper), so it's important to remove weed competition near the vines if possible. Non-organic vineyards often use herbicides such as Roundup combined with hoeing to control weeds. Small organic vineyards have various options such as hoeing or burning the weeds with a flame wand; larger ones usually use tractor-mounted specialized cultivators which have sensors to avoid the vine trunks, although these may damage the vine roots if set to cultivate too deep.

Irrigation

Some vineyards with clay soils have no need to ever irrigate once their vines are established; others with sandy well-drained soil may water several times in the summer, usually for several hours using a drip system. A well-drained vineyard needing irrigation provides an extra lever for the grower, since some water deprivation at certain times is considered desirable, but this is another hotly debated topic.

Spraying

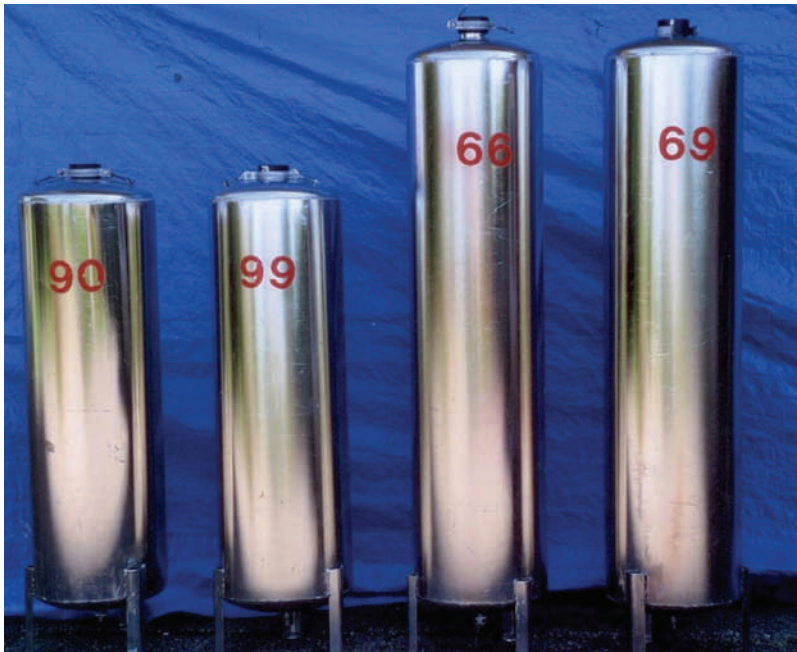
We are very fortunate on the west coast in having virtually no insect problems in our vineyards, so the only significant disease-control sprays used are fungicides to control powdery mildew (our #1 enemy) and bunch rot. There are excellent sprays available, some of which can be used by organic growers. Powdery mildew, although needing a rainfall to initiate in the early summer, is a dry weather disease and can be devastating if not controlled, attacking all parts of the vine including the fruit. Its life cycle becomes more rapid in warmer weather, necessitating shorter spray cycles to compensate. Hybrid varieties are much less susceptible to these funguses, although not immune, and many of the recently developed Blattner crosses were developed specifically for resistance to these diseases. Foliar nutrient sprays are also used occasionally; an important example is Boron at bloom to increase fruit set.

Lamont Brooks

Wine Islands Growers Association www.wiga.ca



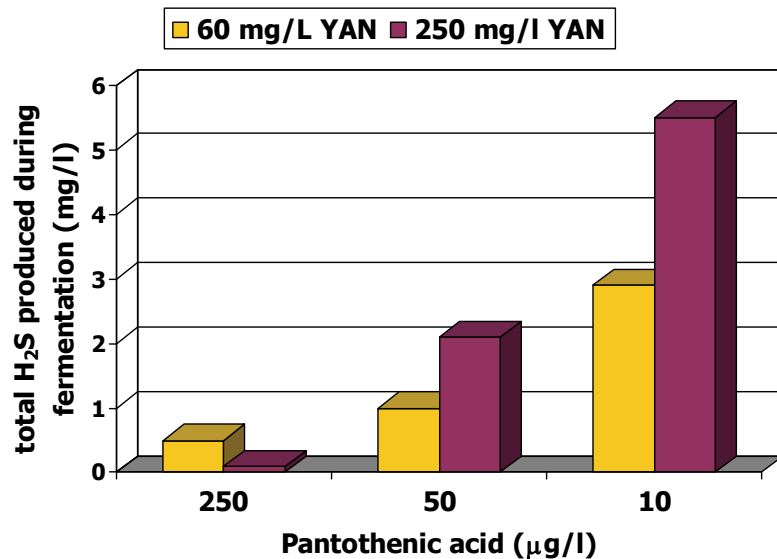
Articles for Sale



Stainless steel tanks.

Tony Pearson has 4 thick-walled stainless steel tanks for sale - \$75 each. The larger two are about 90 and 99 litres and the smaller two are 66 and 69L. Top closure is a #12 bung and bottom drain has a one inch stainless fitting. The tanks are about 50 inches by 12 inches and 40 inches by 12 inches. If you're interested, contact Tony Pearson at tm-pearson@shaw.ca

Pantothenic Acid



Sigrd forwarded this graph from a presentation by Charlie Edwards (Professor, Food Science, WSU) showing how effective very small additions of Pantothenic Acid are in minimizing H₂S production. Note that 250 micrograms (µg) = 0.00025g Pantothenic Acid almost totally eliminated H₂S in conjunction with even inadequate YAN. A locally available 250 mg tablet per fermenter is probably far more than is necessary. Sigrd hoped to determine the maximum safe addition but it seems pretty much non-toxic to yeasts or ML.

Available in health food stores.

