



BCAWA News

Volume 2 Number 4

First Quarter - January 20, 2012

Maureen Millar, Editor

We have waded into a year which has hung ominously on the calendar for some time...an end and/or a new beginning... 2012. Did those Mayans know something or not? Did they know what we know? Did they know that many kinds of pain can be abolished if we take

the time to sit down with a glass of wine, a kind friend and cheerful conversation? Here's to our health and happiness, successful winemaking and a wonderful 2012 for all! Let's keep on 'keeping on' as we work and learn with one another.

BCAWA EXECUTIVE MEMBERS

BCAWA Past President	Helmut Berner	604-942-4003	hberner@shaw.ca
BCAWA President	Rick Homer	250-384-7898	rickinvictoria@shaw.ca
BCAWA Vice President			
BCAWA Secretary	Shelagh Frith	604-931-6222	frithie@telus.net
BCAWA Treasurer	John Matkovich	604-929-3719	bigjohnm@telus.net
BCAWA National Director	Axel Kroitzsch	604-583-0148	Axel@healthmed.ca
BCAWA Director at Large	Joe Kecskes	604-931-4542	jkecskes@shaw.ca
BCAWA Director At Large	Ron Thorne	604 271 8159	thomer@shaw.ca
Judges Guild Rep.	Sam Hauck	604-461-8120	samhauck@shaw.ca
Provincial Steward	John Ayris	604-858-9688	jayris@k12connect.ca
BCAWA Web Page	Jack Ziebart	250-758-2561	websteward@bcawa.ca
Director at Large	Maureen Millar	250-754-5000	maureenmillar@shaw.ca
Appointed: editor	Maureen Millar	250 754 5000 c 250 816 5009	bcawanews@shaw.ca



Gett'n 'er done with Nanaimo Winemakers' friends and members.

Club Members Report in... it's been an eventful year.

SCAWA Report to BCAWA News

The Sunshine Coast Amateur Winemakers Association had a full year in 2011, excluding the two summer months, of meetings and social events (schedule attached). The January meeting was of little significance except for collection of signed liability waivers. By February, we were getting up to speed with a presentation by professional sommelier, Ron Thorne describing his duties, the levels of qualification, available training programs and his own background.

In March we had a presentation by Howard Soon (photo attached) of Sandhill Wines (Peller Estates) including winemaking principles, questions, tasting of Sandhill wines and tasting of members' wines.

The annual "Spring Fling" social event in March featured most members trying the sabrerling of sparkling wine.

Our meeting in April included a presentation by Flory and Denis Bosa of Bosa Grape and Winery Supplies, describing their full product line, and Vicki Dearden.

Our annual general meeting included the election of our new executive, as follows:

President	Len Pakulak
Vice President	Jacquelin George
Secretary	Gord Catherwood
Treasurer	Doug Watson
Social Coordinator	Gus Butt
Wine Steward	Art Peterson (J. George – backup)
Membership	Paul Kelly
Grape Ordering	Doug Watson (Gary Bartrim – backup)
Grape Delivery	Doug Watson (Gary Bartrim – backup)
Past President	Martin Cook

In May the club decided on a club crush of Grenache, Syrah and Mourvedre (GSM) with 13 members committing to participate (photo attached). At this meeting, we also learned that our distinguished member, Jacquelin George won 17 medals in the Provincial Wine Competition, six of which were best of class.

Our annual June BBQ theme was "Tex/Mex" with plenty of western costumes in attendance.

SCAWA normally has no regular meetings or social events scheduled during July and August.

The September meeting included a presentation by Constable Mike Laric of the Sechelt RCMP Detachment outlining the new Intermediate Roadside Prohibition Program (enacted in October 2010).

Our annual Gourmet Dinner was an outstanding success in October, hosted by members Jacquelin George.

Prepared by: Gord Catherwood



Howard Soon presentation. The Grape Pick Up Gang: Paul, Gary, Jacquelin and Martin Art Peterson

Belcarra Wine Makers

with Gerit van Staalduinen, vice president, reporting

During this past year, we had one member move on and two new members joined. We remain a small club—15 members and with the current structure, we are at maximum capacity.

For club education purposes: one member compiled information about the art of blending wine and another member wrote up methodology of making white wine. Both articles were presented and circulated to the membership.

The club BBQ in August was a great social success. We had the privilege of having George Gibson as an invited guest. Little did we know that, this would be the last occasion. He will be greatly missed. He was always willing to share his vast knowledge of wine making.

2011 some of our members entered into wine competitions. They scored a total of three silver and two bronze.

2011 wine season turned out better than expected. With the cold wet spring, we had been concerned about the grapes. The summer



what did the grape say when it was stepped on? It just wined.

Credit: Flickr

weather worked its' magic; the grapes to our pleasant surprise was much better than expected. In fact there is some thought that 2011 may turn out to be one of those banner years.

The club had the opportunity to utilize a bladder press. We like it!! So now we are in the market for purchasing one. Does anyone know of one for sale? Please contact us.

With the red wines, this past season, we were successful with managing a cooler fermentation process. We tried to keep the fermentation at or below 25 c.

The white wines—again we had ongoing issues with one of our suppliers. For the 2012 season we are exploring other options.

Once again being a club has its' rewards—but the sense of camaraderie and enjoying the fruits of one's labor lists at the top.



Saanich Sommeliers

As we go to 'Press' the members of the Saanich Sommeliers are readying their silent auction items, making sure there will be beverages and food for the judges and stewards, and adequate medals for the happy recipients of awards for their wonderful wines.

SAANICH SOMMELIERS 34th Annual Wine and Beer Competition



SAANICH SOMMELIERS
34th Annual Wine and Beer Competition
Saturday, 21 January, 2012
AT
St. Dunstan's Church Annex
1806 San Juan Ave. Victoria, BC

Wine Tasting and Silent Auction

3:00 PM – 5:00 PM following the competition

Cost of admission \$10.00

At the Sommeliers annual general meeting on Saturday night they elected officers:

President - Ron Ramsdale
Vice-President - Michael Jolicoeur
Secretary - Don Thain
Treasurer - Julian Elliott
Steward - Tom Sibbald
Competition Coordinator - Ken Stepushyn
BCAWA Rep - Colin Nicholson
Archivist - Al Gunnarson
Webmaster - Robin McNeil
Past President - Sandy Bellows

Nanaimo Winemakers

This active club has had a full slate of educational sessions, summer picnic and Christmas social during the year and a Gewurztraminer Crush on a beautifully crisp autumn day. Presently their focus is on the March upcoming competition.



Credit: M Millar (These pictures were taken at the NW 2011 competition.)

Nanaimo Winemakers Wine Competition

Date: Saturday, March 3, 2012
Place: Cavallotti Hall
2060 East Wellington Road, Nanaimo, B.C.
Fee: \$2.50 per bottle entered
Contact: Rainer Hocker at rainer@shaw.ca

Evening Social

Members and guests are invited to attend our Gala Social Event on Saturday evening which will include a 'tasting' of award winning wines, and a catered dinner by "Occasional Occasions"

Doors Open at 6:00 pm / Dinner at 7:00 pm

Dinner Tickets: \$50.00

(Contact David Burt 250-753-0027 / DavesMail2004@telus.net)

Note: Please **DO NOT** bring any wine to this social event.
Wine will be provided with the meal.

VAWA Invitation

Mark your calendars for the upcoming VAWA wine competition, banquet and dance.

Competition Information

Bottle Registration start date: March 24th

Online registration, competition regulations and information available at <http://www.vawa.net>

Bottle Submission Close Deadline: April 7th

Entry fee per bottle: \$3.00

Place: St Helen's Hall 3871 Pandora St., Burnaby BC

Map Link: [map here](#))

VAWA Banquet Information

When: Saturday April 21, 2012.

Time: Wine tasting 6:15pm, Dinner 7:15pm

Menu: The menu hasn't yet been finalized but as always, lots of good food and don't forget the award winning wines! Awards presentation and Dance to follow.

Price: \$60.00 per person

Please specify meal preference, chicken/lamb or vegetarian and give the name of the person in your party who is requesting each meal type. For tickets, seating arrangements or enquiries please contact: Roger Phillippe, VAWA Banquet seating coordinator 604-271-8044 phillippe@shaw.ca

Vinovan with Vice President Doug Ellis reporting

On behalf of Vinovan, we wish all our friends and fellow wine-makers a Happy New Year and hope that 2012 will bring you all good health, enough wealth, great wine and much happiness!

The 2011 Vinovan year was another successful one for the club. We were challenged with keeping both our active and former wine-makers interested in attending our meetings and events and that challenge continues. Unfortunately, we lost a great resource and friend in George Gibson. His technical expertise, thirst for current knowledge, energy and willingness to share will be missed by us all at Vinovan as well as by the provincial and national amateur wine-making communities. I believe he gave us all the ability to be better wine-makers and for that, I continue to thank him.

Some Highlights of Our Year

We successfully completed our co-operative 2010 GSM club crush wine which was a logistical challenge that enabled good club participation.

We implemented New House rules with the objective to make membership in Vinovan less onerous to members who are traveling frequently or who are no longer making wine, but wish to remain active members.

We enjoyed our new purchase of 144 Reidel tasting glasses \$3 each Vern Siemens from Mt. Lehman winery introduced us to several of their interesting wines. We hosted 45 people at a BCAWA presentation that attracted 45 people to listen to Alan Marks from Scott Labs present new developments in improving quality and managing problems in wine-making.

At the Provincial Comp May 5th, Vinovan winners – 20 medals. 3 members of Vinovan (Leeper, Ellis, Gibson) won Gold medals at the 2011 AWC Competition.

Enjoyed our Annual Vinovan BBQ held at Ken and Joan Fowler's beautiful home in Deep Cove on Saturday August 20th.

Kelly Symonds, winemaker at California Club Classics, discussed her winemaking techniques and shared two of their wonderful wines. John Schreiner spoke about the status of the 2011 fall BC harvest and presented an interesting tasting of several BC wines.

Vinovan Annual Club Competition and banquet was a great success. We had 168 wine entries from 34 winemakers from 9 BCAWA clubs. The 61 people who attended the evening had great food, fine wines and kicked up their heels on the dance floor.

We finished the year with a champagne toast at our Christmas Potluck Celebration

We enter 2012 with a positive outlook as our club is lead by a strong and committed executive who are enthusiastically supported by our members....most of the time!
We look forward to clinking glasses with you all soon. Cheers from Vinovan!

Langley Fermenters – A look back at 2011 as we look ahead to 2012

March - The club hosted the BCAWA Council Meeting at the Fort Winery in Langley.

April - we hired a bus and went to Woodinville, Washington. We visited the Chateau Ste. Michelle Winery and other smaller wineries for tastings. Dinner was at a Mexican restaurant, more tasting on the way home. A similar trip will be made this spring.

June - Club member Peter Maver and his wife Ivanka hosted our annual Garden Party and Wine Competition. Members showcased their wines, judged by members of the BC Guild. Gold (1), Silver (4) and Bronze (20) medals were awarded. Dinner was BBQ chicken and salmon. Peter and Ivanka sang their Slovenian folk music and later Pat Zawalykut led a campfire sing-along.

The club surprised three members by recognizing them for outstanding contributions and long-time membership. Brian Gilhooly, Wayne Card and Gord Butters were presented with Life Member status. Founded in 1975, Brian is the only remaining member who was part of the founding group. Wayne joined in 1976 and Gord in 1981. The event this year: June 16.



Ivanka and Peter Maver, Pat Zawalykut

Life Members, Wayne Card, Brian Gilhooly, Gord Butters

VP Pauline Rice

Glen Badger

Beau Jon Sackett

November - the club helped (11th year) with the Fraser Valley Wine Festival put on by the Langley Rotary Club at the Willowbrook Mall. 850 people attended. Thirty four wineries and wine merchants provided wines for tasting. Seven restaurants and caterers provided food. \$40,000 from the proceeds was donated to help bring a youth outreach program to Langley.

December - We had our Christmas Dinner with invited guests at the Elks Hall in White Rock. Turkey, ham and side dishes were provided by members. The club has two members, Jim and Pat Trimble, who are part of the Vaudevillians, a seniors group presenting musical stage shows in the lower mainland. Others from the troupe were there and sang music from their show. We had a Christmas Carol sing-along and prizes of poinsettias and wine were given to lucky winners. We also collected food for the Langley Food Bank and provided a cash donation.



Axel Kroitisch and Brian Gilhooly



Pat Trimble, Shirley Zawalykut, Jackie Butters



Isabel and Glen Mayer



Jim Trimble and Joe Deptuck

Recipe for 'Recession Wine' – with thanks to Don Graham

A recent educational session at a Nanaimo Winemakers' General Meeting focused on *White Wines in the Making*. Five wines were on the table for inspection, tasting, and discussion. There was nothing wrong with any of them. All good. But one of them caught your editor's attention: **Recession Wine**. Just the thing for this day and time :)

Hastily I took notes, but to be sure I was on the right track I gave Don a call and he took the time to go over the process so I could share with you. He attributes his initial diversion into this kind of wine making to things he learned from Duane Lukyn.



Grape Skins – More Valuable than Gold

You will need the skins from 100 – 200 pounds of grapes (these can be fresh or frozen) and an inexpensive kit of a compatible wine.

After you have pressed your grapes, soak the skins for 24 hours with 13 litres of cold water. Stir from time to time. Press again. To this juice add the kit and additional water to make up for what the kit called for. Measure the specific gravity; add more water to bring the brix to 21 or 22. Balance the acids by adding tartaric acid until the TA reaches 7. (You may need as much as 46 grams.)

Continue then with the traditional process – likely the yeast and yeast nutrients you'll need will be in that wine kit. If it turns out as well as it likely will, you'll be able to enter some in next year's competition. Go for it! In any case... enjoy!

WANTED: BELCARRA WINEMAKERS want to purchase 80-90 litre bladder press ASAP. Contact Clive Evans at 604 931 7396 or Joe Kecskes at 604 931 4542.



BCAWA sponsored Seminar coming this summer. Watch for it.

If you have news or information for next quarter's BCAWA News edition – send at any time. Deadline will be April 12, 2012: BCAWANews@shaw.ca To unsubscribe send a note to your Club contact.