



BRITISH COLUMBIA AMATEUR WINEMAKERS ASSOCIATION

Agenda General Meeting October 16, 2016

7788 132 St #8, Surrey, BC V3W 0H5, Phone:(604) 588-1662

Call to order 11:30 am

1. Welcome and Call to Order by President Mike Leeper
2. Toast Axel Kroitzsch
3. Approval of Agenda Moved: Axel Kroitzsch Seconded Colin Nicholson
4. Approval of February 20, 2016 Minutes Moved: Axel Kroitzsch Seconded: Colin Nicholson

Attendees:

**Executive**

President

Vice President

Secretary

Treasurer

Chief Steward - 2017 Provincial Competition

Past President

National Director

Director at Large

Director at Large

Guild Master

**Appointed Positions:**

Web Site

Archivist

**Club**

Belcarra Wine Makers

Chilliwack Zymurgy

Italvino Wine Club

Kamloops Wine Assoc.

Langley Fermenters

Nanaimo Winemakers

Saanich Sommeliers

Sunshine Coast

VAWA

Vintners of Coquitlam

Vintners of North Van (VinoVan)

Mike Leeper - Vinovan

John McMaster - VAWA

Sharon Bierd - Saanich Sommeliers

John Matkovich - VinoVan

tbd

Axel Kroitzsch - Langley

Doug Markin – Nanaimo Winemakers (absent)

Robert Martino

Johnathan Klink

Dave Ewen - VAWA

John McMaster- VAWA

Robin McNeil Saanich Sommeliers

**Representative**

Voting Attendee

Rob Martino

Kevin Bramhoff Karin Young

Absent

Absent

Axel Kroitzsch

Absent

Colin Nicholson

Absent

John McMaster

Mike Lesperance

Bill Huva

Number of Voting Members at the Meeting: 7

# Business Arising from the Minutes:

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None to report

## Reports

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### Presidents Report – Mike Leeper

Welcome to our “Serve it Right” meeting.

Earlier this year we said that BCAWA should help BCAWA Clubs increase their membership. Over the summer I have thought about BCAWA and how to perhaps make it better. For years I have thought that BCAWA and its member Wine Making Clubs had very poor communication. My main experience was as Vinovan's Chief Steward when I had to ask many times for other Clubs to submit wines in our competition. Often I did not know if my email messages were passed onto the individual members of each Club or not. Hopefully having 3 contacts for each club will make for faster communication and eliminate the worry that the recipient is unavailable due to travelling etc. The other observation has been that generally, BCAWA tries to take on too much work and lacks volunteers to see through the Action Plans mainly because its Executive is very busy with other activities.

The main activity that I propose for this year is to implement a BCAWA wide Club Crush on a bi-annual basis commencing the spring of 2017.

### Treasurer John Matkovich

- As of (date): May 1, 2016 Total Cash and Inventory : 11,779.21
- Treasurer's report is attached to the minutes.

Discussion: Money is set aside for training and the allotment is not used.

Acceptance of the Treasure's Report Moved: John McMaster; Seconded: Bill Huva Passed

### Provincial Chief Steward tbd

- Mike Lesperance will contact Italvino to see who is Chief Steward and will advise Mike Leeper.

### National Directors Report – Doug Markin

1. 2016 AWC Competition - During the selection process for this year's AWC competition the majority of the entrants were very slow to let myself and the registrar know if they were actually going to enter their wines in the competition. There were a few entrants who never responded to the entry selection and we had to scramble at the last minute to select a replacement. If Winemakers do not want to enter their wines in the competition then they should let the Registrar and National Director know as soon as possible so that an alternate can be selected with the maximum amount of lead time possible.
2. Rank Order Scoring vs Medals – I have included the discussion from the AWC Executive in 2013 below for your reference. I did discuss this with the AWC Executive last year (not in great depth) and they were still of the same opinion stated below. I brought this up at our 2015 AGM and BCAWA was still holding fast to Medal judging as stated in Axels' comments at the bottom of the discussion.

### **RANK ORDER JUDGING – AWC Discussion 2013**

From Alan Baker, 10th September 2013

There is another alternative that has been raised in oral conversation with AWC members in Nova Scotia, but not one that I particularly generates a favourable response in my mind. Still it deserves to be brought forward as a part of this discussion. The thought is that AWC need not follow the current system of Gold, Silver Bronze etc as is used by the various provinces. It could take a different tack and one that would be less costly by revisiting the use of First, Second, Third and Honourable Mention. This would reduce the number of medals to a Maximum of 4 per

Class. Members would still be able to receive current medals at the Provincial level and compete Nationally to determine which are the best in the country. As indicated above, in my mind, this has some limitations but the approach deserves to be considered.

From John Starr, 10th September 2013

This in reference to Alan's message in the sponsorship file. I'm giving it a new Subject to ease Ivan's work of sorting. This idea is something I ran up the flagpole some years ago. Nobody saluted, but as Alan said, it is worth looking at now. And yes, Alan and I did kick it around again one Friday afternoon at the Pub. Here is my rationale. The quality of judging at the Provincial level is now such that Provincial medal is a good and fair assessment of the quality of the wine. The quality of judging at the National level is the same as or very similar to that of Provincial judging. If Provincial and National medals are different, there is no way of determining which one is a more valid assessment of the wine.

I suggest that no-one can say that a National medal has a higher status or value than a Provincial one.

So, let each Province submit a few of their top wines in each class and have them judged by rank order. Since the wines will already have a medal. I suggest certificates for First to Fourth place. Clearly, if all the entries were Gold, the first place winner would truly be a Double Gold. What you think of this depends on how you rate your Provincial judging. If you think it is very good, you will expect your wines to win. If they don't, that says something about how your judging compares with other Provinces. I think it will also clarify some of the issues that came up after the last National. Finally, it will introduce an element of true competition into our National Competition. This is a radical idea but not a new one. This is the way it was done in the first years (at least 10) of AWC National Competitions. Then we did not have judges at the Provincial level that were qualified to do medal judging. Please give this some serious thought as you consider the options resulting from the cancellation of Winexpert medal sponsorship.

From Bill Rennie, 11th September 2013

Alan's suggestion is one that Alberta will readily support as we were never in favour of moving away from ranking, which first occurred for the 2001 competition. We have continued to do so for our Provincial Competition. This may inject new life into the National Competition, by returning to our roots (or perhaps Updated 4th December 2015 rootstock). Think of it as the Grey Cup of amateur wine making in Canada. We would also support the idea of a high quality certificate, but like the idea of allowing the host province to personalize it, within some reasonable guidelines. This effectively solves the issue of sponsorship and medals, and would keep the cost in a range that wouldn't deter entries.

From Axel Kroitzsch, 18th September 2013

We just had the BCAWA Meeting after the National competition and I brought up the proposed changes for medals and certificates. The opinion was unanimous: All clubs represented felt strongly that medal judging should be maintained rather than 1., 2., 3rd and honorable mention. Having said that, the preference was for medals rather than certificates. It was felt that should finances not allow for medals, certificates would be acceptable.

#### Discussion:

This is an on-going discussion among the provinces about medals vs ranking.

BC needs to ensure there are at least 2 medaled wines for each class to go to the Nationals any additional wines to be submitted to the AWC competition would be chosen. For example, 2016 Bordeaux and Zinfandel were over represented while other classes didn't have any entries.

#### Action Item:

Motion: BC will remain with the Medal system. Moved: John McMaster Seconded Bill Huva Passed

Motion: Publish the rules for entries into the AWC from BCAWA. Moved: Alex Kroitzsch Seconded: Mike Lesperance Passed

This past year a lot of gathering of information in commercial events has taken place. Sam and I have attended many commercial tastings and have some good news to give you. In every case when asked, the winemakers showed no resistance to the idea of a judging by the Guild. Many local wineries embraced the idea and there never was a question of our credibility.

Things we have observed the Guild should do are create lots of abilities for wineries to get recognition. I.e. Such as Best of type awards.

Create another level of four person panels to judge wines in judge off situations.

That we do not need to host a public side, necessarily, to a competition and that the judging can take place over an extended period of time, like a week or longer.

Wineries are already trained that entries will cost them \$45-\$199 and they will send three samples.

We saw how easy it was to take one of our comment sheets and convert it into a great description of that wine and that using comments from all members in a session really makes a nice full comment sheet. This can be one of the value added reasons a winery would have the Guild evaluate their wines as no other competitions give comment sheets.

We are currently working on a spring competition for the fruit wine sector. Having met with industry players, they have showed a strong desire to get their product recognition and are looking for a venue.

### **Judging at Existing Competitions**

I had made contact with the North West Wine Summit and was asked to attend, so to observe, the judging of the Canadian entries being judged that day at Township #7 winery. I called Sam who was available and the two of us met there. We were treated with a great deal of respect and from our comments they could see we knew a lot already. By the end of the day we had an invitation for one of our judges to attend the American portion of the judging taking place on the Hood River in Oregon

What we got out of it was a lot of confidence for our method of training and our systems of running competitions. We created a high level of respect for the Guild and members abilities. Such that next year I negotiated two of our judges will go to judge and two will go to learn the backroom organizing of the flights. They will only use a judge once every five years so this could provide a venue for all members to eventually work through this competition.

### **Other Agenda Discussions**

#### **Website input**

Website input ideas discussion brought out the understanding that the website is crap. It is necessary to have a complete rethink. First off we need someone to step up with contacts in graphics to design our look, then we need to start *listing* the *things* that should or *could* be on that website. It needs to have color and pictures that draw you into exploring the site. It needs to have each of your resumes of your wine experience and abilities. It could have a review page of the wines we have had in our sessions and a comment sheet on each.

#### **Comment Sheets**

We started creating comments sheets for those handmade wines provided for sessions and this is well received by those winemakers. By taking an average score of all at your session and everyone's descriptors it is easy to craft a nice comment sheet.

Some clubs are having their competitions on the same date which causes challenges to provide judges.

# New Business

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## BCAWA Club Crush

Key discussion points

A BCAWA Crush would foster camaraderie and competition between the various BCAWA Clubs. With a strong mentoring program BCAWA and its members Clubs could then solicit new younger members

Notes (appended to the end of the report) have been sent to BCAWA Clubs for a response by November 30<sup>th</sup>.

## Club Sharing Activities

Emails have proven to be very good tools to get information out quickly to clubs. BCAWA has a distribution list that can be accessed by clubs interested in sending out information.

## BCAWA Club Representatives will take turns bringing wine and food to the BCAWA General Meetings.

Motion: BCAWA Executive will develop a rotating list of BCAWA Clubs to provide hosting wine and lunch to the BCAWA General Meetings and work with hosting clubs to find a location for the meeting.

Moved: John McMaster Seconded: Bill Huva. Passed

## Upcoming Meetings

Next General Meeting February 27, 2017

Annual General Meeting – tbd

Meeting Adjourned: Moved: Axel Kroitsch Seconded by: Kevin Bramhoff

## Treasurer's Report

British Columbia Amateur Winemakers Association  
Treasurer's Report October 13, 2016

<b>Cash Balance as at May 1, 2016</b>	<b>\$ 9,047.21</b>
<b>Inventory May 1,, 2016</b>	<b>\$ 2,732.00</b>
<b>Total Cash/Inventory May 1,, 2016</b>	<b>\$ 11,779.21</b>

### Budget Forecast 2016/2017 Fiscal Year

<i>Forecasted Revenues 2016/17</i>	<b>Budget</b>	<b>Actual</b>	<b>Balance</b>
<b><u>Returned Funds</u></b>			
Competition Medals 2016	\$ 618.00	\$ 618.00	\$ -
Total Returned Funds	<b>\$ 618.00</b>	<b>\$ 618.00</b>	\$ -
<b><u>General Revenue</u></b>			
Club dues	\$ 1,500.00	\$ 335.00	\$ 1,165.00
Competition Share 2016	\$ 1,436.76	\$ 1,436.76	\$ -
AWC Competition share	\$ 480.00	\$ 480.00	
Miscellaneous	\$ 15.00	\$ 0.32	\$ 14.68
Total General Revenue 2016/17	<b>\$ 3,431.76</b>	<b>\$ 2,252.08</b>	<b>\$ 1,179.68</b>
<b><u>Total Operating Revenues</u></b>	<b>\$ 4,049.76</b>	<b>\$ 2,870.08</b>	<b>-\$ 1,179.68</b>

### Forecasted Expenses 2016/17

	<b>Expense</b>		<b>Balance</b>
Ferry/Travel	\$ 200.00		\$ 200.00
Secretarial	\$ 100.00		\$ 100.00
Web Site Maintenance	\$ 200.00		\$ 200.00
Meeting Rentals	\$ 600.00		\$ 600.00
Teleconferencing	\$ 400.00		\$ 400.00
Filing Fees (2016)	\$ 25.00	\$ 25.00	\$ -
AWC Entries	\$ -	\$ -	\$ -
AWC Dues	\$ 200.00		\$ 200.00
Club Education program allocation	\$ 1,000.00		\$ 1,000.00
Miscellaneous	\$ 50.00		\$ 50.00
<b><u>Total Operating Expenses</u></b>	<b>\$ 2,775.00</b>	<b>\$ 25.00</b>	<b>\$ 2,750.00</b>

<i>Budgeted Operating Revenue 2016/17</i>	<b>\$ 1,274.76</b>	<b>\$ 2,845.08</b>
<i>Cash Available May 1, 2016</i>	<b>\$ 9,047.21</b>	
<i>Budgeted Cash Balance May 1 2017</i>	<b>\$ 10,321.97</b>	
<i>Actual cash balance September 30, 2016</i>		<b>\$ 11,892.29</b>

## **Proposal for a BCAWA Club Crush - Report Back By November 30, 2016.**

BCAWA, Mike Leeper, President

At the October 16, 2016 BCAWA Executive Meeting, the President, Mike Leeper, proposed that BCAWA implement an annual BCAWA Club Crush in 2017 with all participants using the same varietal from the same grower. While most Club Representatives indicated that they support the concept it was agreed that a document be immediately prepared by BCAWA so that each Club can review it with their members (by email if necessary) and report back to BCAWA by November 30, 2016 indicating the level of support by each Club.

### ***General Description and Rationale***

Early each year commencing in 2017 a volunteer committee of 3 BCAWA members would select either a red or white premium grape varietal (possibly fruit in future years) from a grower based in BC or the USA. Most likely it would be an existing grape grower who has an on-going relationship with one or more BCAWA clubs. The selected varietal would be based on a number of factors such as quality, price, availability, geographic area and general interest. Once selected for purchase a BCAWA "Grape Guy" would act as the co-ordinator for the purchase, transport and distribution of the grapes. The Grape Guy would be the sole contact with each club and the grape grower (to ensure that the grower is not pestered by many enthusiastic wine makers).

By March the Grape Guy would ask each Club to indicate the weight in pounds for the Club and by individual. After confirmation that the grower can supply the indicated weight of grapes each Club would collect the deposits from each member and provide the deposit and list to the Grape Guy. Prior to arrival of the grapes (or possibly purchase) BCAWA will organize a technical discussion about the various styles of wine made from the selected varietal followed by a tasting of the different styles of wine. The technical/tasting session will contribute to members' knowledge of yeasts, styles, additives etc. and the tasting will enable club members to improve their wine evaluation skills and socialize outside of their club setting. When the grapes are delivered it is expected the participants will help in the crushing/de-stemming of their grapes and socialize with other BCAWA members while undertaking the work and clean-up.

In the fall after the grapes have been distributed BCAWA will start a "Wine Making Email Thread" whereby winemakers can discuss the status of their musts and progress and can compare it to the comments of others. In Vinovan's Pinot Noir Club Crush this year members both young and old and new or experienced all said that the on-going exchange of information (74 comments) was the best way to learn about wine making.

### ***BCAWA Club Crush Competition***

Every year at the Provincial Competition BCAWA would have a Club Crush Class composing of 100% varietal of the Club Crush grape. For example, if the varietal is Merlot then the wine must be 100%. It cannot be blended with any other Merlot or any other varietals. The objective is to determine the Wine Maker who has the best Merlot based on yeast, technique and other additives such as tannins or oak. A Club Crush Competition would be held when red grapes have aged for 2 years and white grapes for 1 year or something similar. Due to the number of entries expected, wines would be judged Best in Class, Second, Third and Honourable Mention.

### ***Benefits***

The BCAWA Club Crush would foster camaraderie, discussions and competition between the various BCAWA Clubs while contributing to education about wine making and wine evaluation. With a strong mentoring program/buddy system BCAWA and its members Clubs could then solicit new younger, inexperienced members. The Technical/Tasting Seminar could be funded by BCAWA under the Education Fund.

Please note that the details can be agreed upon later. We only need a few volunteers to make this activity happen! Also no one is obliged to join in if they do not want to participate. Vinovan members have already reviewed it and support it as it appealed to many of the new younger members.