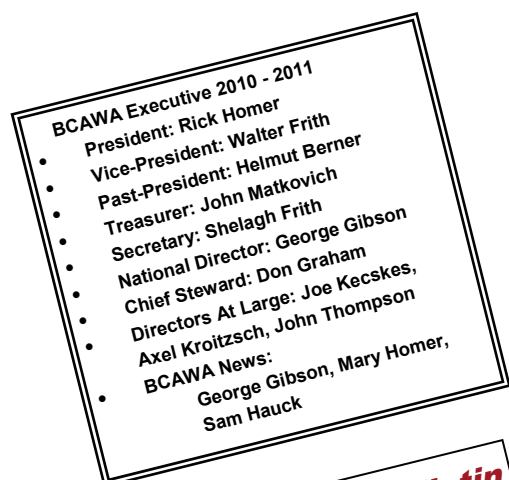




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BCAWA Bulletin

Number 1

July 5, 2010

The purpose of this BCAWA Bulletin is to draw your attention to several time-sensitive items.

≈ CORKS

The 10 bags of DIAM2 corks have arrived. I have the following people on the list: Doug Ellis, Martin Hinds, Jacquelin George, myself. If I've omitted your name please let me know. If you'd like a bag of 1000 please email me and we'll arrange for payment and pickup. The price is firm at \$165.

≈ TASTE: VICTORIA'S FESTIVAL OF FOOD AND WINE JULY 15-18

Indulge in the best of local cuisine and wine from top Vancouver Island chefs, farmers, cheesemakers, BC vintners and more... This 4 day festival uncorks with The Main Event Thursday July 15th at Crystal Garden in downtown Victoria. Taste over 100 wines from 30 BC vineyards along with an abundance of local cuisine from top Vancouver Island chefs along with the live music of Greenlaw. More culinary and wine events will take place around Victoria throughout the weekend from "Swine and the Vine" to "The Art of Wine Tasting" to "Chocoholics Anonymous". Taste is a culinary adventure that will inspire your senses! For tickets and information visit www.VictoriaTaste.com

Event highlights include:

THURSDAY, JULY 15th

Riedel Tasting in support of the BC Hospitality Foundation

11:00am-1:00pm

Vista 18 Restaurant, Chateau Victoria

A very special Riedel tasting experience for industry professionals

Trade Tasting

1:30-4:00pm

Crystal Garden, downtown Victoria

Taste invites members of the food and beverage industry to this British Columbia wine tasting of 100+ wines from Vancouver Island and mainland BC.

The Main Event

6:30-9:00pm

Crystal Garden, downtown Victoria

An evening tasting of more than 100 British Columbia wines and the most generous array of local and seasonal cuisine.

FRIDAY, JULY 16th

Sustainable Seafood

11:30am-1:00pm

Finest at Sea

Bob Fraumeni invites you to join the FAS team to an informative seafood session.

Tea Tasting 101 with the Silk Road tea experts

2:00-3:00pm

Silk Road

Whether you are a tea lover or wine aficionado, this session is sure to tantalize your taste buds.

Sips and Seafood

7:00-10:00pm

Inn at Laurel Point

Join Executive Chef Brad Horen and members of his Canadian Culinary Olympic team as they prepare a seafood feast right before your eyes.

Next page—Saturday and Sunday

TASTE VICTORIA (Concluded)**SATURDAY, JULY 17th***Wine Tasting with The International Culinary School*

12:00noon-1:30pm

Hotel Grand Pacific

Join WSET instructor Louise Wilson for an introduction to the basics of wine tasting.

Swine and The Vine

1:00-4:00pm

Hotel Grand Pacific

Sip island wines and enjoy an organically raised whole pig roasted on the patio with tastes of terrines, patés, sausages and more...

La Piola's "Pranzo"

1:00pm

La Piola Restaurant

"Pranzo" (Italian Long Lunch) with The Land Conservancy featuring fresh produce from Madrona Farm...

Chef David Mincey and Chocoholics Anonymous

1:00-4:00pm

Camille's Restaurant

Educate your mind, spirit & palate in this seminar with sophisticated taste.

SUNDAY, JULY 18th*Band, Bubbles & Bennys*

11:00am-2:00pm

Vista 18 Restaurant, Chateau Victoria

Sip local sparkling wines and enjoy a three-course brunch featuring Eggs Benedict.

The Cheese Stands Alone

11:00am-6:00pm

Sea Cider

Join the Jordan's at their Saanich Peninsula orchard for a cider and cheese tasting experience.

**≈ 375s for AWC**

A reminder to those of you who are entering this year's Amateur Winemakers of Canada wine competition. You are strongly encouraged to use 375ml bottles for wines in all classes. If you do, it will make the 141 bottles easier and cheaper for me to pack and ship to Ontario in mid-August.

As an aside, most BCAWA club members are not aware that whenever someone decides not to enter their BCAWA winners into the Nationals (as 5 Nanaimo members decided - in one case, as late as June 30!) it then becomes my responsibility to surprise the next entrant(s) in the eligibility sweepstakes with the news that their wines are now eligible after all. Please keep this in mind for next year.

**≈ A DIFFERENT KIND OF CRUSH**

In an attempt to get more participation in club activities by all its members, not just the dedicated winemakers, the Vinovan Wine Club has developed a new approach to its 2010 Club Crush. They have decided to produce a GSM (Grenache/Syrah/Mourvedre) modeled after Pacific Breeze's delicious 2007 release which, in club tastings against Australian, southern Rhone, and U.S. examples was by far the most popular. Based on 20 members producing sufficient wine for 48 bottles each, they have ordered enough grapes from Grape Pacific Supplies to end up with about 1000 bottles in the ratio of about 45% Grenache, 40% Syrah, 8% Mourvedre and 7% Petite Sirah.

Now, of course, they won't know what proportion of each variety used will result in the best blend. That will require a series of club tastings once the components have all reached an acceptable level of drinkability. Recognizing that probably not everyone will agree on the ideal blend and aware of the logistical difficulties in bringing all 750L together for blending and bottling, they've come up with what they hope will be a simpler solution, as follows.

After the quality control team is satisfied that all carboys of each variety have been tested, appropriately sulphited, and are free of mercaptans the racked carboys of each variety in turn will be assembled at a convenient time and place. The carboys of each variety (some will have had barrel aging, some will not) will be blended to achieve homogeneity and then the entire production of that variety will be bottled. Each variety in turn will be treated the same way. The ca. 85 cases will be distributed for temporary storage among as few club members as possible to facilitate convenient redistribution. Knowing the whereabouts of all bottles the coordinator will arrange for those members to be relieved of their storage responsibilities as soon as possible so all participants can end up with their calculated number of bottles of each variety. Some members have already expressed an interest in retaining all or most of their bottles as varietals while others are looking forward to disgorging their varietals and making up as many bottles of the ideal blend - or other blends - as possible.

Please Note: Vinovan President Mike Leeper would like to announce that the Vinovan Club Crush will accept up to four participants from outside the club. Such participants should have access to fermentation facilities and (preferably) be moderately close to North Vancouver. The cost in advance to participate is \$7 per bottle in quantities of 24 or 48 bottles.

Please contact George, georgegibson@shaw.ca.

