

**MINUTES OF MEETING HELD ON SEPT. 13th, 2017
AT ST. JOHN'S ANGLICAN CHURCH, 164 MAIN ST., WOLFVILLE**

Members in Attendance:

Brian McKibbin, Ivan Herbert, Bob MacDiarmid, Jim Ferguson, Alan Baker, Gary & Pat Constantine, Art Ward, Steve & Karen Ells, Steve & Roseline Cochrane, John Fletcher, Vera Klokočka, Elayne & Bruce Mott, Andre d'Entremont, Harry Beach, Terry Bourgeois, Nancy Wales, Peter Jucker

Opening & Welcome:

President Brian McKibbin opened the meeting at 7:05 pm. Our first meeting in the refreshing setting of the Multi Purpose Room at St. John's Anglican Church.

Previous Meeting Minutes:

The May 10th, 2017 Minutes were approved as submitted.

Wine Doctor:

Before opening his bottle, Alan Baker reminded everyone that protocol says Wine Doctor offerings are tasted prior to any other drinks.

Alan's entry was a 2016 Lucie Kuhlmann. Although most of the batch is still in the carboy, Alan had bottled some this summer and has found an excessive amount of fizziness to the point of corks pushing up. Feedback: Wine is too young. Do more racking. Let it really splash into pail, then sulphite again.

Correspondence:

Inquiry about our Club from Dominique & Jan Hildebrand. They are into fruit wine making.

John Thomsen had made an offer to Club members to provide grapes free of charge. The recipient would then make the wine and when finished split it 50/50 with John. To date, Harry Beach is the only member participating.

Business Arising: None.

New Business:

Terry Bourgeois asked where he could buy local grapes. Andre will be selling some, but nothing available this year.

Pete's is taking orders for California grapes until Sept 26.

Brian McK. Has more wine bottles for sale. \$3/case.

Ivan informed the meeting that the National Competition was held on the prior weekend. None of the results have yet been published but we learned that Nova Scotia was awarded 3 Gold, 17 Silver and 3 Bronze medals.

The Technical Sessions for this coming year have been put together by Brian, Ivan and Alan. Executive members had been asked to offer additional ideas and suggestions.

The monthly subjects and events are:

13 Sep. Wine making. Demonstration using hose. Demonstration using racking cane (Filter/Bottler).

11 Oct. Wine additives. Natural wines.

08 Nov. Discussion on making fruit wines. Guest speaker. Also in Nov. Must Tasting (not sure if this could be a separate event).

Dec. No meeting.

10 Jan. Guest Speaker TBA.

14 Feb. Blending wines.

14 Mar. Preparing our wines for competition.

11 Apr. Guest speaker TBA

09 May Fortified wines. Guest Speaker.

June Vineyard Tour at Cape House Vineyard, Mahone Bay, Andre.

Other suggestions put forward included:

- Comparing NS wines with wines from similar grapes grown in other parts of Canada.
- The odd wine tasting of foreign wines available commercially.
- Wine tastings should be done more frequently.
- As possible guest invitees: Speakers: Amy Savoury; Josh and Rachel, winemakers at Lightfoot & Wolfville; Bruce Ewert.

Adjourn Business Meeting:

Motion by Ivan, seconded by Bob McD.

Technical Session:

Both Brian and Ivan gave a hands and mouth-on presentation on how to deal with racking, cleaning, filtering and bottling. Thank you both.

Non-Technical Session:

Peter Jucker (mostly Frances though) – delicious. Thank you very much.

Next Meeting: October 11th, 2017.

Minutes prepared by Peter and Frances