

**MINUTES OF MEETING HELD ON APR. 10TH, 2019
AT ST. JOHN'S ANGLICAN CHURCH, 164 MAIN ST., WOLFVILLE**

Members in Attendance:

Peter Jackson, Steve Ells, Gary & Pat Constantine, Donna & Richard Paisley, Alan Baker, Elayne & Bruce Mott, Jim Ferguson, Bob MacDiarmid, Nancy Wales, Pam Lowe, Brian Wilson, Doug Watling and Peter Jucker.

Guest: Jane Baker, Don Parry and Simon Rafuse

Opening & Welcome:

The Vice President, Peter Jackson opened the meeting at 7:08pm.

Previous Meeting Minutes:

The March 13, 2019 Minutes need to be corrected as follows: Members in Attendance: add Pat Constantine. Remove John Starr.

The Minutes were then approved as corrected.

Wine Doctor:

Alan Baker and Gary Constantine each brought a bottle of 2017 Riesling. Both of these wines were started from the same batch of juice sourced from a commercial winery on Nov. 4, 2017. #1 was vinted using a commercial yeast. #2 started fermentation on its own natural yeast.

Both were slow in clearing, then #1 developed a most unpleasant taste and smell. Gary added copper sulfate and next racked the wine through copper tubing several times.

Both were eventually bottled in the Fall of 2018.

The comments from the members: both are much the same, #1 with notes of diesel on the palate.

Correspondence:

There has been much about the NS Competition between Allen Jost and Gary, primarily to ensure the registration and all other I.T. aspects will work smoothly.

Business Arising: None.

New Business:

John Starr was asking if anyone knows where to get Muscat grapes. He has a friend who would like to make wine from it.

Two options were offered. Eagle Creek, Hwy221 and Middle Dyke Road, has been there for years. Although it has not been tended to in the last couple of years, it might be worth contacting the owners. Alternatively, it is also available from Luigi.

Adjourn Business Meeting:

Motioned by John Starr, seconded by Bob MacDiarmid.

Technical Session:

Simon Rafuse introduced himself giving a quick summary on his background and an interesting account on how he was offered the job as winemaker of Blomidon Estate in 2009.

His talk focused on Baco Noir, the importance of keeping the vigorous growth under control, letting the fruit hang as long as possible.

The terroir at Blomidon is light and sandy, ideal for Baco. Simon talked about how reducing Baco crop resulted in a nice fruit profile, light and fresh. Barrel aging in new American oak has resulted

in an excellent medium weight table wine. Baco Noir has in fact become Blomidon Estate's most popular seller.

The presentation was followed by a tasting of 4 Bacos that were enjoyed by all present.

2015 Pelee Island; 2017 Blomidon Estate; 2016 Blomidon Estate Reserve; 2016 Blomidon Estate

Thank you Simon for the enlightened talk as well as the wine.

Non-Technical Session: Donna & Richard Paisley. Thank you very much.

Next Meeting: Wednesday, May 8th, 2019.

Minutes prepared by Peter and Frances