

**MINUTES OF MEETING HELD ON SEPT 12th, 2018
AT ST. JOHN'S ANGLICAN CHURCH, 164 MAIN ST., WOLFVILLE**

Members in Attendance:

Brian McKibbin, Alan Baker, Art Ward, Steve & Karen Ells, Steve & Roseline Cochrane, Andre d'Entremont, Gary & Pat Constantine, Bob MacDiarmid, Jim Ferguson, Brian Boutilier, Bruce & Elayne Mott, John Starr and Peter Jucker.

Opening & Welcome:

The President opened the meeting at 7:04 pm and introduced today's guest, Donnie & Marlene Conrod and Jane Baker, Alan's youngest daughter.

Previous Meeting Minutes:

The May 9th, 2018 Minutes were approved as posted on the website.

Wine Doctor:

We had a very good session tasting and commenting on Gary's 2 samples of 2017 Riesling made from fresh juice. The first was let to ferment on its natural yeast. It developed some very bad odours. It was racked numerous times through copper tubing. Also was taking far too long to clear. Unfortunately, neither of the two samples tasted even remotely like Riesling. Gary and Alan's experience very similar to Peter's, his was likely worse, I'm afraid. The conclusion was: It had to be the quality of the must.

Art offered one of his strawberry wines and it was found to be very nice.

Correspondence:

Other than the flurry of emails re: National Competition (see Technical Session below)

1. Pete is not bringing in any grapes this Fall
2. Luigi will though, and Bob will let the members know when he has the details.

Business Arising:

Alan Baker read the Ivan Herbert Recognition Committee Report. (It had been circulated to all members on Aug. 12, 2018). Peter presented his design proposal and now it is a matter of finding the right contact who can supply us with the laminated glass containing the Hummingbird Hill logo. Peter to follow up.

Alan moved for the acceptance of the Report. Seconded by Steve Ells.

Once we have the glass component, it may be John Starr that could fashion the walnut base. That would be really special.

New Business:

John Starr relayed his conversations with Rick Homer, Wine Judge of BC, who was helping at the Nationals. Rick had suggested he could act as a Training Co-ordinator if there was enough interest here in NS for people that would like to become certified wine judges.

It would mean a commitment of 8 full day Saturday sessions, homework and a fee of around \$300. Not very likely this will take off, but NSCC came up as a possibility. Steve Ells will approach Kingstech to see if there was potential for introducing a Wine Appreciation/Judging course in their program.

Alan was thanking all the volunteers, especially Allan Jost and Chief Steward McKibbin for their great effort running the recent National Competition.

Adjourn Business Meeting:

Motioned by Alan, seconded by Jim.

Technical Session:

Brian explained what happened this summer when Kingstec suddenly made all kinds of demands and restrictions forcing us to look for an alternate venue to hold the AWC Competition. With help of Alan Baker and Carl Oldham we were able to have the Lion's Club.

In order to avoid similar licencing obstacles in the future it was Peter Jackson that offered to undertake discussion with the Province with the goal to get a special licence for such occasions. BC evidently has such a licence. Peter Jackson was given the green light to start this investigation.

The second part of the Technical Session was a tasting of 4 white hybrids, using our judging sheets and point divisions, followed by comparing scores and comments. At this point John Starr reiterated his wish to go back and do this scoring exercise regularly, just as we used to do. Good idea.

In light of this, we decided next month's tasting will be Country and Social wines.

Non-Technical Session: Bob MacDiarmid. Thank you Bob.

Next Meeting : October 10th, 2018.

Minutes prepared by Peter and Frances