

MINUTES OF MEETING HELD ON FEB 12, 2024 AT GASPEREAU BAPTIST CHURCH, 2838 GREENFIELD RD

Members in Attendance:

Brian McKibbin, Gary & Pat Constantine, David Green, Peter Jackson, Stephen & Roseline Cochrane and Peter Jucker. Guests, perhaps new members: Cameron Broome, John and Cindy Willins.

Opening & Welcome:

Brian opened the meeting at 7:04 pm. This meeting was scheduled for Feb 6, when postponed due to weather.

Previous Meeting Minutes:

The minutes from the Jan 2, 2024 were approved as written.

Wine Doctor:

There were 3 patients.

1. 2023 l'Acadie Blanc made by Dave Green. His very first go at making wine from grapes. The juice came from Jake & Melanie at Beausoleil Farmstead. Yeast was EC 1118. He used bentonite for clearing, it was "cold" stabilized but likely not cold enough, it was back sweetened and sorbeted, textbook process. It has definite l'Acadie notes, just a bit too acidic and perhaps a touch too sweet. Additional cold stabilizing was the recommendation.
2. Pat and Gary's 2023 l'Acadie. This was seen by The Doctor in last month's meeting when additional rackings and airings were prescribed. It is now oxidized and what's worse, Pat thinks all 4 carboys are as well. That's hard to believe. As to what can be done, keep on racking and give it time.
3. Brian's was a sparkling Chardonnay in cans identified as Moonrise Ridge. He picked these up at a stand at the Kingston farm market. in Kingston. The product was labeled as a blend of imported and domestic wines. It sparkled for a couple of seconds in the glass, then flat, sweet. Really bad. Most of it ended in the spittoons.

Correspondence:

Brian received an email from Iris McDiarmid. She wanted our members to know of the passing of Clive Steventon Mason, and she sent his obituary. He was a member of DHWC and often attended our summer picnics at Kit's vineyard.

Business Arising:

- I was very happy to see our Beyond the Wine Kit story made it into the February edition of the Grapevine, and it wasn't just me that took notice. AVV is extending a warm welcome to Cameron, John and Cindy.
- Roseline suggested we do a re-run sometime in early autumn, coinciding with harvest time. An excellent idea.

New Business:

The Provincial Competition is set for Saturday, June 8, 2024. Brian will contact and sign up the 6 judges needed for 3 tables.

Adjourn Business Meeting:

Moved by Roseline, seconded by Pat.

Technical Session:

Peter Jackson called his presentation An Exploration of Wine and Food Preferences.

First he reviewed the 5 basic food tastes – salt, sugar, bitter, sour and umami. We then were given 5 wines: 1. Leon Millot 2. L’Acadie 3. Pinot Noir 4. Cabernet Sauvignon 5. Madeira. Also a tray with a variety of foods – parmigiano, cheddar, green apple, salami, sauteed mushrooms, cooked chicken, slices of lemon and a packet of salt.

It was then left up to us in trying different pairings of food with or without salt or lemon and then to note how it affects our perception of change in the taste of wine.

Peter made one comment that perhaps best describes what we were experimenting with: Nova Scotia whites, naturally high in acidity is the perfect match for seafood, which is naturally salty and is often served with a twist of lemon.

Thank you Peter – well done.

Next Meeting:

March 5, 2024.

Minutes prepared by Peter and Frances.