

MINUTES OF MEETING HELD ON MARCH 4, 2025 AT GASPEREAU BAPTIST CHURCH, 2838 GREENFIELD RD

Members in Attendance:

Peter Jackson, Karen Ells, Gary & Pat Constantine, Dave Green, Alban Walsh, Derrick Guy, Roseline & Stephen Cochrane and Peter Jucker

Opening & Welcome:

The President opened the meeting at 7:00 pm

Previous Meeting Minutes:

Motion by Gary, seconded by Roseline that the Minutes of Feb. 4th be approved as written.

Wine Doctor:

Roseline brought a 2024 Field blend of Chardonnay, Geisenheim, Riesling and NY Muscat. The grapes came from Ellslea Vineyard. Not sure what yeast was used. All of it in bottles already, so too late for any correction. The wine was very nice.

Correspondence:

Peter Jackson has communicated with Bill Moore, President of HDWC both on the phone and by email. The main topic being the Provincial Competition. Arrangements have been made for Alex Jurbala, AVV Treasurer and Chief Steward for AWNS competition to attend the HDWC meeting on April 13. He will speak on how the competition runs and how AVV will be helping to make it a success. Dates are June 21 and 22.

The President read out a letter written by Douglas Markin, National Director, BCAWA. It proposes a name change for our national organisation from AMATEUR Winemakers of Canada to ARTISAN Winemakers of Canada. All associated clubs are asked to discuss this name change and respond.

We had a short chat and concluded that this was a smart idea, might even attract some new blood to join AVV. The President will inform Allan Jost, NS Director, that AVV is in agreement with the proposed name change.

Business Arising:

Gary reported that he has purchased the new program to run the website. There were some further glitches, but we are sure our webmaster will sort them out.

New Business:

The people present all indicated they have paid the membership dues for 2025, but we need to get an update from the Treasurer together with a list of all members.

Adjourn Business Meeting. Moved by Derrick and seconded by Roseline.

Technical Session:

The Agenda asked the members to bring tastings of their 2024 wines. Last years fantastic growing season was a good indicator that we were going to sample some good wines and we were not disappointed.

We started with a sparkler made by Dave Green. He grows the grapes behind his house. Using Geisenheim, l'Acadie, Chardonnay and Frontenac, a bit of corn sugar to make it 11.5%. This was a beautiful dry sparkling wine.

The next one was Peter Jackson's blend of Chardonnay, Geisenheim and l'Acadie, picked at 21, 19 and 20 Brix respectively. Again, an excellent Nova Scotia wine.

There is an interesting fact about the next two samples. They both came from the same 400 lb of l'Acadie picked on September 23 at the Woodside vineyard. It came in at 22 Brix.

Peter Jucker got a pail of juice from Gary, enough to make a 19L carboy. No need to chaptalize. It will be almost 11.5%. Used D 47 yeast. It has been cold stabilized and racked 4 or 5 times, still not totally clear, but the nose and bouquet are totally l'Acadie. The winemaker is very happy.

Alban has used a clarifier and his is now all in bottles. The taste ever so different from Jucker's but a good wine none-the-less.

The 5th was made by Steve and Karen Ells. They call it Row 17, 60% Chardonnay. Beautiful.

Next, Brian McKibbin's Precose Rose, Suzanne's favourite. We can understand why. It was perfect.

Finally, Jucker couldn't resist bringing a Leon Millot. This was a 2nd Run, and some didn't believe it could be. It will be bottled by Easter and make a great house wine

By now we were all into the non-technical session, read gourmet snacks, provided by Pat and Gary. Thank you very much.

Next Meeting: April 1, 2025. Dave Green in charge of the snacks.

Minutes prepared by Peter and Frances