

**MINUTES OF MEETING HELD ON MAY 10th, 2017
AT BISHOP HALL**

Members in Attendance:

Brian McKibbin, Ivan Herbert, Bob MacDiarmid, Jim Ferguson, Gary & Pat Constantine, Art Ward, Leigh Davison, Steve Ells, Steve & Roseline Cochrane, John Starr, Richard & Donna Paisley, John Fletcher, Elayne & Bruce Mott, Bill MacGregor, Andre d'Entremont, Dave Gardom, Ian Kaye, Harry Beach, Peter Jucker

Regrets: Alan Baker & Peter Jackson

Guests: Nancy Wales

Opening & Welcome:

President Brian McKibbin opened the meeting at 7:15 pm. The delay is explained by the unusually high number of members arriving. Great to see.

Previous Meeting Minutes:

The April 12th, 2017 Minutes need one correction. Next meeting May 10th at 7 pm.

Wine Doctor:

This was a rare treat. John Starr brought along a red blend of 2006 vintage Leon Millot, Lucie Kuhlmann, Triomphe d'Alsace and Precose. It claimed a Gold Medal in the 2008 Provincial Competition. Still had good colour, nose and very nice taste. A lovely Nova Scotia red.

Correspondence: None.

Business Arising:

The June meeting traditionally is a vineyard visit. This year it will be at the Ells vineyard and the date will be early in July. Details to follow.

New Business:

Ivan announced that he wants to order the winemaking supplies earlier this year. He will post a deadline, I am sure. Acidex is no longer available but he will secure 5 kg of a replacement product.

Andre d'Entremont generously offered his Cape House Vineyard for a future visit and picnic. This was enthusiastically accepted by all present.

Adjourn Business Meeting:

Motion by Ivan, seconded by Elayne.

Technical Session:

Juerg Stutz, winemaker at Domaine de Grand Pre, was our guest tonight. He brought with him a delightful selection of their line of fortified wines and liqueurs.

First up, from his own cellar, a bottle of 40. A Port style wine made from 2001 Leon Millot, fortified with Foch brandy and released in 2006. Just beautiful.

Next, we were treated to a 44. Notice that **40** comes from the word fortified, (the term Port is protected) and Grand Pre names this line of products in ascending order of release. This was a white version, made from 2009 and 2010 vintages of Muscat, reaching 28 brix in a greenhouse environment. It was later boosted with distill gained from the lees.

The finale was a taste of Pomme d'Or Apple Cream liqueur. Juerg explained that it has taken quite a while to come up with the perfect 'cream' component which makes this after dinner drink so utterly smooth and dare I say 'addictive'.

Thanks very much Juerg for expanding our horizons.

Non-Technical Session:

The wonderful snacks were provided by Roseline & Steve Cochrane. Thank you very much.

Next Events:

Provincial Competition June 3rd, 2017, followed by party on June 4th.
Vineyard visit and picnic at the Ells.

Minutes prepared by Peter and Frances