

BRITISH COLUMBIA AMATEUR WINEMAKERS ASSOCIATION

Wine Education Seminar 2008

Date: Sunday, February 28<sup>th</sup>, 2008 9:00 - 4:30

Location: Cheers Restaurant 125 E 2<sup>nd</sup> Ave. North Vancouver

(Parking in the rear or downstairs.) (Do not park on road)

Cost: \$25 (BCAWA members)

\$30 (non-members) (Includes lunch)

CHEQUES TO BE MADE TO BCAWA AND MAILED TO:

JOHN MATKOVICH 61-3939 INDIAN RIVER DRIVE NORTH VANCOUVER BC V7G-2P6

Tentative schedule

0900-0930. Coffee, muffins, setup, socializing

0940-1040. Jacquelin George. Setting Up a Home Wine Lab

1050-1150. Dan Jones. Red Wine from the Grape to the Bottle

1200-1230. Lunch

1230-1330. Clem Joyce. Sulphites how to use a Sulphikit

1340-1440. Sandra Oldfield. Tannin Management

1450-1630. Axel Kroitzsch. Hands on Blending

1. SETTING UP A HOME LAB

Jacquelin George

Find out about the equipment you'll need to do the necessary testing of your wine. What do you really need and what can you really do without? You will learn how to best set up your home wine lab to ensure the most accurate results.

## 2. RED WINE-FROM THE GRAPE TO THE BOTTLE

Dan Jones - Pacific Breeze Winery

The grapes have arrived! Now what? Dan will guide us through the journey from crushing grapes to bottling outstanding red wine.

## 3. SULFITES: How to use a Sulphi-kit

Clem Joyce

One of the most confusing subjects among hobby winemakers is how to handle sulphite levels and additions. When do you add sulphites? What is the best way to measure levels at home?

Clem will demonstrate the use of a Sulphikit and have kits available for you to purchase.

## 4. MANAGING TANNINS

Sandra Oldfield - Tinhorn Creek Winery

How can a winemaker make sure there is enough tannin structure in their wine without overpowering it? Are there techniques and strategies a winemaker can use to really control tannin levels in a finished wine? Learn from an award-winning professional winemaker, the techniques to managing this key component of great wine.

## 5. HANDS ON BLENDING

Axel Kroitzsch

We finish the day, with Axel discussing and demonstrating his successful methods of blending wines. Participants will get the opportunity to create their own blends with wines supplied by Axel.