



BC Wine Grape Council Newsletter

Volume 3 No 1 - Spring 2009

What has been happening

By Hans Buchler, Chair

As I write this report, it seems like spring has finally sprung; none too soon, so close to the end of May. Bud break is later than I remember seeing ever since I started growing grapes in the early eighties. On top of that the extreme low temperatures in December and January have left their unmistakable marks: very uneven bud emergence, many dead primary buds and possibly also a fair number of dead vines. Some varieties and locations have been hit more severely than others, but it would appear that those locations, which lost their foliage early in the fall due to frost, have been hit the hardest. In my own vineyard Semillon has been hit the hardest with almost no buds visible yet; to my surprise Gewürztraminer has also suffered a fair amount of damage. Unfortunately this may not be the last such occurrence over the next few years, if the Pacific Decadal Oscillation persists (see spring 2008 newsletter).

The BC Wine Grape Council will conduct a winter damage survey throughout the region, led by Pat Bowen and Carl Bogdanoff, starting in early June. The intent is to classify the commonly grown varieties according to their winter hardiness, make some recommendations in terms of matching site conditions and regions with variety selection, and also collect data regarding rootstock – scion combination and cultural practices, and their potential impact on hardiness.

At a time like this, the need to subscribe to the Provincial Production Insurance as well as the Federal safety net products (Agri Stability, Agri Invest, etc.) becomes painfully obvious.

Now to the good news: The R&D committee, now very ably chaired by Kathy Malone, winemaker at Hillside Cellars, has formed two new sub committees: the *Clean Plant Committee* (chaired by Mike Watson) is charged with developing long term solutions to the often unsatisfactory phytosanitary condition of imported grafted plants; and the *Sustainable Practices Committee* (chaired by Gary Strachan) is developing self assessment workbooks and background material for both grape growers and wineries. More on sustainability on page 6.

Agriculture and Agri Food Canada (AAFC) is in the process of making substantial changes to how industry supported research gets funded. The *Matching Investment Initiative* (MII) will be replaced by a four-year program named *Developing Innovative Agricultural Products* (DIAP). While this program was supposed to be launched in early April, to date we still have not received any details on how this will function. Nevertheless, the R&D committee has approved funding for five new projects to be started as soon as the DIAP program is in place:

- Update & Application of GIS Tools to Define Terroir & Management Influences on Grape & Wine Quality in the Okanagan and Similkameen Valleys (Pat Bowen)
- Diagnostic Technique and Management Strategies for Root/Trunk Diseases of Grapevines in British Columbia (Dan O’Gorman)
- Optimizing wine quality by using stable isotopes to develop precise nitrogen management strategies for yeast assimilable nitrogen (Gerry Neilsen)
- Evaluation of a mustard-based natural product pesticide as a component of integrated pest management in British Columbia (Mike Smirle)
- Grape & Wine Genomics; development of bio marker tools for the detection of stress and berry ripening. (Hennie Van Vuuren)

Another newly proposed research fund, the *Horticulture Science Cluster Fund*, which is meant to address issues of national importance, has resulted in some disagreement between Ontario and British Columbia. While some interested parties in Ontario see this as an opportunity to help finance the revamping of the (now private) Vineland research station, we in British Columbia feel that there would be precious little benefit accruing to us.

The process for collecting the research levies has been changed. In order to simplify reporting by wineries, the BCWI, the Wine Authority, the BCWGC and the grape-growers have agreed to collect data through an independent body (BDO Dunwoody). Initial glitches and delays should be ironed out for the coming year. There was also

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some confusion, because the BC Wine Authority and the BCWGC levies are both ten dollars per ton.

The BC Agriculture Council (BCAC) has a new Executive Director. Andy Dolberg, who used to be the Executive of the Dairy Association before joining the Ministry of Agriculture, has replaced Steve Thomson. Steve has been elected as the new Liberal MLA for Kelowna Mission. Two winery owners, Ben Stewart (Liberal) and Lana Popham (NDP) have also been elected to the BC Parliament. Congratulations all around!

Our AGM will be held on June 22 at the Research Station in Summerland. Please plan to attend – besides the business portion of the AGM, there will be a couple of research updates from staff at PARC Summerland.

Finally I would like to thank all the directors of the Board and members of the various committees, as well as our Administrative Manager Louise Corbeil for their dedication and efforts. ❖

New Organic Farming Institute opens doors



Demand for organic products continues to grow. A 2007 Organic Trade Association Manufacturer Survey suggests that the growth will continue at an average of 18% from 2007-2010. Despite this growth, US and Canadian studies also show that Canada can only provide 25% of the current domestic demand.

With the increasing awareness and demand for sustainable agricultural practices we believe that there will be ongoing opportunities in this sector. The Organic Farming Institute of BC can assist in helping farmers take advantage of this growing market.

Based in the Similkameen Valley, where 40% of the farms are certified organic, the Organic Farming Institute of BC offers on-line and on-farm field training in organic agriculture. Drawing from this extensive knowledge-base our courses have been developed in conjunction with a specialist in on-line education. The courses are designed to provide you with the knowledge and practical skills you need to know to be a successful organic farmer.

We understand that finding the time is always a challenge. This is why we have developed courses which are flexible to meet your schedule, cover the key topics, and are practical.

On-line Learning – the content has been developed by organic farmers and is interactive and engaging. The courses are designed to require 4-5 hours per week for a total of 35-40 hours of learning time. It is expected that most students would complete the course in 8-10 weeks but the schedule is up to each individual student. The course includes quizzes, interactive video, games, reading and practical assignments. The assignments are specific to each student's situation.

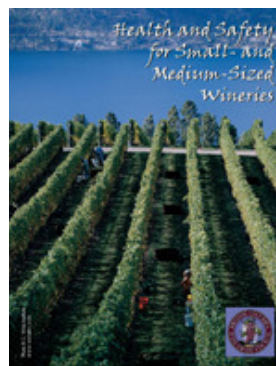
On Farm Field Training – Three day-field training courses will take place in the Similkameen. Students will

visit a number of successful organic farms, partake in practical hands on field training, and learn from experienced farmers. This is the opportunity to put the theory into practice.

If you are interested to learn more about organic farming consider this: a 2005 business survey in the Similkameen has shown that revenue per acre on organic farms can generate a premium of up to 60% over conventional farms.

Take a look at our website for more information www.ofibc.org or contact our administrator Sarah Clark, at sclark@ofibc.org or at (250) 938-7634. ❖

Health & Safety Manual for Small-Medium Sized Wineries



Created by the Health & Safety Committee
In partnership with WorkSafe BC

The handbook is free of charge
Available from the BC Wine Grape Council
by contacting Louise Corbeil at bcwgc@telus.net

Some Rare or Unusual Grape Pests

By D. Thomas Lowery AAFC PARC, Summerland, BC

Worldwide, grapes are attacked by numerous species of insects and mites. Some economically important pests, such as grape phylloxera, feed only on grape, while cutworms and other generalists feed on a wide range of host plants from many families. In an article published in the Annual Review of Entomology (1976, 22:355-376), Bournier lists a total of 131 insects and mites feeding on grapevines in various regions of the world.

Growers in British Columbia are fortunate that only a small portion of these occur here. Madsen and Morgan reported finding six insect and two mite pests on grapes during their survey of Okanagan vineyards conducted in 1975 (J. Ent. Soc. BC, 72: 9-14). One glaring omission from their list is the lack of cutworm pests. The latest edition of the *Best Practices Guide for Grapes* will contain information on 17 pests of grapevines occurring in British Columbia, but a small number of rare or unusual grape-feeding insects, mostly documented during the past few years, have not been included or were discussed only briefly.

An outbreak of the **western grape rootworm**, *Bromius obscurus*, that occurred in the Kelowna area last spring was reported previously in a poster presentation (Achaempong & Lowery) at the 2008 BCWGC Enology and Viticulture Conference and in a Pest Alert bulletin (BCMAL). In Europe and California the western grape rootworm is a serious pest of grapevines. Larvae are known to damage the roots of grapes, while adult beetles cut distinctive slit-like holes in the leaves. Although *B. obscurus* was known to exist in British Columbia, this was the first record of serious damage to roses and grapevines due to this pest. The reason for this outbreak is unknown. With the assistance of Susanna Achaempong (BCMAL, Kelowna), a survey will be conducted later this spring to determine if the infestation has spread and if control measures are warranted.

Extensive surveys conducted at night in the Okanagan and Similkameen Valleys over the past several years has shown that click beetles cause little damage to the buds of grapes, and almost all the damage can be attributed to a complex of climbing cutworm. Often overlooked due to their nocturnal habits, **black vine weevil**, *Otiorhynchus sulcatus*, adults were found feeding on the buds and foliage of grapes in scattered locations throughout the region. As described in the 2006 *Best Practices Guide for Grapes*, adults are nearly black and half an inch (1.25cm) long with a protruding snout. The larvae or grubs feed on plant roots, but they reportedly do not injure grapevines.

BC Wine Grape Council Annual General Meeting

June 22, 2009

10:00-11:30 am

Pacific Agriculture Research Centre

Research Updates

GIS Project

Water Stress and Plant Hormones

By Dr. Pat Bowen

Flavour and Aroma Chemistry

By Dr. Kevin Usher

Sometimes mistaken for leafroll virus, damage caused by the **three-cornered alfalfa hopper**, *Spissistilus festinus*, occurs when nymphs repeatedly feed completely around a shoot. Girdling of the shoot causes the leaves distal to the puncture sites to turn bright red. The feeding site can appear like a sunken, dark band encircling the shoot, or older damage can appear gall-like. Feeding on older vines most often occurs on lateral shoots and is of little concern, but damage to the main shoots of newly planted vines could delay growth somewhat. These insects are uncommon on grapes in British Columbia, with the 'red flags' mostly observed in a few vineyards in the very south of the valley that also had alfalfa growing wild nearby.

Frequently encountered on grapevines during the recent surveys for vectors of phytoplasma diseases, the **willow sharpshooter**, *Neokolla confluens*, and *N. hieroglyphica*, have occasionally reached damaging levels. The eggs of these large, robust leafhoppers are usually deposited on weeds and trees (willow, poplar), but they are sometimes laid on the leaves of grapes. Unlike the smaller leafhopper pests of grape (Virginia creeper and western grape leafhopper) that feed from individual leaf cells, the dark brown nymphs and adults feed on the stems or leaf petioles. Excessive feeding can result in yellow, stunted vines.

The c-shaped white grubs of the **ten-lined June beetle**, *Polyphyla decemlineata*, have been found damaging the roots of grapevines in British Columbia. These large (up to 3cm) larvae that feed on a wide range of plants require three years to complete development. Because grapes are not a preferred host, damage usually only occurs when new vines are planted into land that was previously uncultivated. To prevent damage from these beetles, land should be fallowed for one season and worked repeatedly prior to planting.

Fortunately, the ten-lined June beetle and the other pests mentioned above damage grapes infrequently and merit little attention from most growers. This is little consolation however, if you happen to be the unfortunate grower affected by these insects. ❖

Survey of Winter Damage in Okanagan and Similkameen Vineyards

By Carl Bogdanoff, AAFC PARC, Summerland, BC

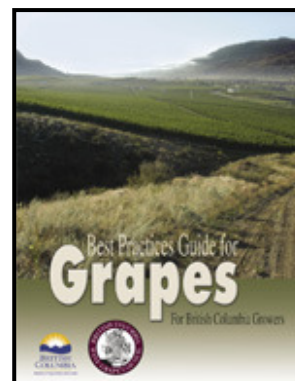
The low temperatures experienced in late December 2008 and early January 2009 in the southern interior of British Columbia have given us a unique opportunity to survey the winter hardiness of commonly grown wine grape varieties and rootstocks. The rare combination of having near-lethal threshold temperatures, an established temperature-monitoring network, and a large number of variety blocks within the monitored area will make the study a rich source of data on *V. vinifera* cold hardiness.

The survey, a *Strategic Planning Project* funded by the Provincial and Federal Governments, is making use of temperature data collected at 47 sites in 40 vineyards in the Okanagan and Similkameen valleys. Winter damage is being assessed in 400 vineyard blocks which are all within 250 m of each temperature monitoring station. Rate of winter damage to buds was determined by dissecting buds collected from spur pruned vines at all sites in February and March 2009. Each block is also being visited three or four times this spring to record percent bud break, numbers of clusters per vine and shoot dieback. A comparison of bud damage and dieback rates will indicate whether winter damage to other vine tissues such as cordons, trunks and roots are significant and need to be included in overall estimates of winter damage. Growers are providing additional data including vine age and 2008 crop yield, soluble solids, harvest date, and first fall frost. This information will be used to determine whether cultural practices impacted winter damage severity.

Temperatures on December 20 and 23 and January 3 (the three coldest days of winter 2008-09) will be mapped to visualize spatial patterns and locate areas where coldest temperatures occurred on each date. With the survey results showing the relative hardiness of varieties under local production conditions, the maps should help producers and wineries in selecting sites and varieties for new plantings and replanting. An interim report of this survey will be presented at the Enology & Viticulture Conference in July. The final report will be available in December.

Information gathered in this survey will aid the grape growing and wine industry with long term strategies for future planting and replanting by matching appropriate grape varieties and rootstocks to suitable vineyard sites. ❖

Best Practices Guide for Grapes



\$50 for non-members
\$35 for members

plus \$10 shipping/handling and GST

Available from the BC Wine Grape Council
Louise Corbeil (250) 767-2534
or bcwgc@telus.net

ESA Tips

Tip # 1 – Farmers Must Use Only Licensed Farm Labour Contractors (FLCs)

Under the *Employment Standards Act*, farmers must use licensed FLCs. Farmers that use unlicensed FLCs are liable for all unpaid wages and may be subject to a penalty under the Act. Before you use a FLC be sure to verify if they are licensed – just because they were last year don't assume that they are licensed this year.

It's the law and it makes good business sense. The Employment Standards Branch lists all the licensed FLCs on their website at: <http://www.labour.gov.bc.ca/esb/agriculture/flclist.htm>.

Tip # 2 – Overpayments

If an employer overpays an employee's wages, the overpayment cannot be deducted unilaterally from future wage payments. An employee may provide written consent to the deduction for an overpayment through a written assignment of wages. Should the employee not voluntarily consent to a repayment arrangement the employer can't use a withholding of all or a portion of wages as a remedy. An advance on wages is treated in the same manner as an overpayment. If an employer gives an employee an advance on wages, the employer cannot deduct that advance from later wages earned unless the employee has provided written consent.

Okanagan College Wine Study Certificates

By Linda Kirbyson, Okanagan College Program Coordinator

Okanagan College offers three certificate programs in **Wine Studies** at the Penticton campus; these certificate programs are *Winery Assistant*, *Viticulture*, and *Wine Sales*. This article will feature the Viticulture certificate.

VITICULTURE CERTIFICATE

The Viticulture program provides individuals with the skills and knowledge to manage a vineyard or seek employment in viticulture. The program is comprised of 267 hours of classroom instruction and 40 hours of work experience at a vineyard.

Course work emphasizes the scientific principles underlying grape growing for the purpose of wine production; the various influences on grape quality; terminology; vineyard management; vineyard equipment operation, maintenance and safety. The courses should be taken in the order listed below.

VITICULTURE COURSES

- **WINE 21** Introduction to Grapes and Wine
- **VIT 22** Introduction to Grape Growing
- **VIT 23** Vineyard Management
- **VIT 04** Operation, Management and Safety of Vineyard Equipment
- **VIT 13** Practicum

WINE 21 - Introduction to Grapes and Wine

45 hours

This course will introduce the various legal, health, historical, production, viticultural regions, and marketing aspects of the wine trade in Canada. An overview of wine styles from around the world; packaging and presentation; cellar-ing; sensory evaluation; wine and food, and wine marketing will be included.

VIT 22 - Introduction to Grape Growing

72 hours

This course will focus on the following fundamental areas of grapevine biology: taxonomy, nomenclature and grapevine species; cultivars; clones; vine growth and development; physiology of the grape plant; vine propagation; pests; and soil chemistry.

VIT 23 - Vineyard Management

123 hours

Aspects of the day-to-day activities and decisions involved in the growing of grapes will be observed and practised. Topics such as the choice of a trellis system; the purpose and objectives of pruning; soil and irrigation management; nutrient requirements and pest control; canopy management; human resource management; and financial considerations will be examined.

VIT 04 - Operation, Management and Safety of Vineyard Equipment

27 hours

Participants will be introduced to the machinery and equipment used in the vineyard. Safety in handling equipment will be explored. The opportunity for certification in WHMIS and TDG will be included in this section.

VIT 13 - Practicum

40 hours

Orientation to and practical experience in a vineyard.

IMPORTANT REQUIREMENTS

Admission requirements:

- High school diploma or equivalent
- Successful completion of English 12 or TPC 12 or an LPI score of 24/40(Level 4) or better
- 19 years or older at time of admission to the program
- For program applications go to www.okanagan.bc.ca/cs

Graduation requirements:

- Students must pass each component with a minimum grade of 60% to receive a certificate

For more information on any of the *Wine Studies* programs please visit Okanagan College's website at www.okanagan.bc.ca/cs.

For further information or if you have questions please contact Linda Kirbyson, Okanagan College Program Coordinator at (250) 492-4305 Ext. 3402 or email lkirbyson@okanagan.bc.ca. ❖

Spanish Safety Training

Interested in a **Tractor Safety** course or **New Worker Safety Orientation** for your Mexican workers?

FARSHA is available to assist with the course and Spanish translation.

FARSHA is working with First Response Training in offering a **Level I First Aid** in Spanish in Kelowna for an estimated cost of \$120.

For more information contact Carol Reid at 250-765-7025 or carol.reid@farsha.bc.ca

The Sustainable Vineyard It Won't Happen to Me!

By Gary Strachan, Chair Sustainable Practices Committee

I can't help but notice that we are being engulfed within a rising sea of sustainability awareness in every direction. Anyone who fails to embrace "sustainability" is fast becoming a pariah. Our way of life is changing: our industries; our travel options; our eating habits; our housing; our cities. Climatologists say that our pattern of energy consumption must change or it will cause much of the earth to be transformed into a non-habitable, unfamiliar, overheated desert within the lifetime of our children's children. Some say it is already too late to halt the process. Others say we should be more optimistic and that we must try.

The international grape and wine industry is on the leading edge of embracing sustainable practices. Impressive programs have already been implemented in viticulture areas which circle the temperate regions of the globe. Many of these regions are among the most threatened by climate change. The *Sustainable Practices Committee* of the BC Wine Grape Council commissioned a review of sustainable practices in other countries and is now well into the drafting of a sustainable practices workbook for the British Columbia grape and wine industry.

This is not a "How To" book for vineyard and winery operations. It is a link to existing documents, based on such resources as the *BC Environmental Farm Plan* and the *Best Practices Guide for Grapes*. I think of it as a grain of sand in the toe of a work boot. It doesn't stop you from going ahead, but it's more comfortable if you don't do it. Many of the practices advised within the workbook can actually save time and money while optimizing yield and quality. It's a win-win to strengthen our industry and our viticultural region.

The committee has already held three workshops to review the first six chapters prepared under contract by Insight Environmental Consulting Ltd. Kellie Bunting and Jose Garcia have done an impressive job on the first drafts within a few short months. One further review will be held next month and then the revised document will be unveiled to the industry during the upcoming July forum.

You have already been polled in the R&D survey for opinions with regard to utilization of the workbook. You were asked if you would use the workbook in your vineyard and/or winery operations and if it would be appropriate to create sustainability certification to be administered at arm's length.

Think about it — We'll talk! ❖

By Carol Reid, FARSHA, Kelowna BC

Agriculture is a dangerous industry. Media coverage has made us aware that forestry is a dangerous industry but often agricultural workers and employers, as well as, the general public, do not think agriculture is among the top most hazardous jobs.

Statistics show tractor run-over occurrences are a result of operators being thrown from or getting off to make adjustments, extra riders slipping from the tractor, and unexpected bystanders. In many cases, these injuries happen to those over age sixty, likely indicating lack of care and attention by an experienced operator. Safe work practices can prevent injury and fatalities.

Tractor rollovers are another cause of serious or fatal tractor injuries. Sideways rollovers are most likely to occur while working on sloped terrain or embankments, traveling on public roads too close to ditches or braking at high speeds without locking the brakes together. Rear overturns are often the result of incorrect hitching, use of the drawbar and slow steady pulls are safe prevention techniques. A rear overturn occurs very quickly. It takes less than 3/4 of a second for a tractor to reach the point of no return. Your chances of getting killed while driving your tractor are higher than any other task you do around the farm. Tractor rollovers have been the leading cause of farm operator deaths for the past two decades. The use of an effective rollover protective structure (ROPS) and a seat belt won't prevent a rollover but the likelihood of the incident being fatal is almost negligible.

A recent tractor run-over incident in the Okanagan resulting in serious injury has prompted this tractor safety reminder. Also related to this incident, it is important to understand that not all individuals injured are covered for disability insurance under the Worker's Compensation Act. Personal Optional Protection (POP) is optional workplace occupational injury insurance for people who are self-employed, as well as partners, proprietors and proprietor spouses in a non-limited company. POP protects the farm owner and spouse against wage loss and may provide medical and rehabilitation services if you are injured while on the job or contract a disease as a result of your work. POP coverage is an inexpensive means to ensure income if you are unable to work because of a work-related injury or disease. If you are not already covered, it is worth investigating to ensure your family has an income while you are injured.

FARSHA will assist with any or all aspects of a safety program including program audits, site inspections, new and young worker orientations, first aid assessments, hazard identification, risk assessments, and training of workers.

To have your procedures reviewed or to help get you on your way to a safer workplace, call Carol Reid at 250-765-7025 or e-mail carol.reid@farsha.bc.ca. ❖

What's up at the Council

Health & Safety – The H&S Committee is planning its 2009-210 Workshop Series.

- Aug/09 – Confined Spaces
- Jan/10 – Pesticides
- Feb/10 – Farmers are Supervisors Too
- Mar/10 – Ticks are critters too!
- Mar/10 – Tractor Training
- Aug/10 – Forklift Training

We are looking for hosting wineries/ vineyards. If you want to host one of our programs, please contact Louise Corbeil at 250-767-2534 or bcwgc@telus.net.

Management Guide Update A team has been reviewing and updating sections of the Guide which will be reprinted this year.

Plant Certification Committee The committee has been meeting regularly. A list of clones/varieties and criteria for assessing possible sources have been established. More to come at the conference.

Sustainable Practice Review Team The Viticulture Review Team is meeting June 22 to review the second draft of the workbook and to plan the pilot project.

Educational Team Partnership The BCWGC and the BCGA have formed an Educational Team to coordinate field days/ workshops. Their first efforts will be a Winter Damage workshop in June. More to come in the BCGA June Newsletter.

Conference Planning Committee The committee has been working diligently in creating an exciting mix of formal presentations and informal workshops covering the latest scientific research combined with practical enology and viticulture procedures.

New this year is the workshop “**Bland Brand? Stop in for a Nip & Tuck**” in which one winery will get a complimentary make-over with results being unveiled at the workshop along with a helpful step-by-step guide for those whose brand DNA could use a brush-up. (You can register only for this workshop just like the sensory tastings workshops)

Register early! Workshops have limited space.



BC Food Processing Health & Safety Council

By Theresa Bahry-Abbott

What's new with the BCFPHSC?

The BC Food Processors Health and Safety Council recently launched the New Supervisor Orientation DVD for the Food Industry. Training for supervisors following promotion often misses the health and safety component. Supervisors, like all workers, have health and safety responsibilities. This powerful new orientation DVD helps supervisors to understand their health and safety responsibilities using practical advice from experts and real-life scenarios. Topics covered in this DVD are:

- OHS Regulation;
- Due Diligence;
- Workplace Inspection;
- Accident Investigation;
- Worker Refusal ; and
- Key Health and Safety Concepts.

The DVD can be used as part of a modular training system that focuses on different areas of supervisory responsibility in the health and safety program. Alternatively, the DVD can be used as a standalone training tool. Contact us today to purchase your copy!

External COR Auditor Training

The BCFPHSC is pleased to announce it has graduated its first group of external auditors for the Certificate of Recognition program. Contact us today to register for Certificate of Recognition program!

Maintenance Auditor Training

The BCFPHSC is pleased to announce it will facilitate Maintenance Auditor Training in October of 2009. Companies that achieve COR certification are required to conduct internal maintenance audits in years 2 and 3 of the certification cycle. Maintenance Auditor Training is also effective for conducting your own gap analysis and getting ready for the COR program.

OHS Leadership Training

The BCFPHSC has conducted its first full set of OHS Leadership classes. Classes are conducted over three days in modules. Classes can be taken as a full three day unit or independent one day units.

- Module 1 – Fundamental Principles, Process and Legislation
- Module 2 – Hazard Identification
- Module 3 – Incident Reporting and Investigation

Contact us now to see when the next sets of courses are coming to your area!

Online Safety Forum

Have you ever had a work safety question but didn't know where to go? Register today for our safety forum. Forum participants can post questions and network on our forum. The forum is monitored daily by health and safety professionals at www.bcfphsc.com/members_safety_forum.php

For more information call 604-701-0261.

The BC Grapegrowers' Association annual grower day and AGM held in March was a successful event with a good turnout of grape producers. A new Board of Directors was elected with the following results:

Re-elected:

- Manfred Freese – President & Labour Committee
- Christine Coletta – Vice President & Marketing and Communications
- Ed Thibault – Treasurer & non-voting grower rep on the Board of the BC Wine Institute
- Hans Buchler – Director & Interior Horticulture Sector rep and BC Wine Grape Council liaison
- Roger Hol – Director & Starling Control Program Steering Committee
- Rod King – Director & Risk Management Program rep; Field days/workshops coordinator
- Ed Schiller – Director & Membership Committee

And a warm welcome to newcomers to the Board:

- Renée Martin – Director & Field days/workshops coordinator
- Anik Lapointe – Associate Member rep & Sustainable Practices Committee & Labour Committee

The co-chairmen of the Fresh Market Grapes Committee continue to be John Casorso & Doug Sperling.

One of the priorities over the next months will be to offer workshops of interest to all grape producers – watch for news of the upcoming June event!

If you haven't renewed your membership to the BCGA – now's the time. And for those growers who haven't yet signed up as a member – the BCGA is a voluntary organization with an annual membership fee of \$150. You can visit our website to download an application.

www.grapegrowers.bc.ca

contact information:

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The purpose of the BC Wine Grape Council is to coordinate, facilitate, and fund research and education on viticulture and enology to broadly benefit the British Columbia wine grape industry and to represent growers on a variety of agriculture related issues. Its Mission Statement is to promote the development of a strong and viable wine grape industry that will result in the production of world class wines and that will enhance the economic and environmental benefits to British Columbia.