

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events – 2008

- Apr 12 – VAWA Annual Competition
- May 8 – next VAWA meeting
- May 23-24 – Provincial Competition (host: Italvino Wine Club)
- Jun 14 – VAWA Garden Party

Executive List

<u>Pres</u>	John McMaster; john@jmcmaster.com
<u>PastPres</u>	Paul Arcand; arcand4@shaw.ca
<u>Vice.Pres</u>	Ron Thorne; thorner@shaw.ca
<u>Secretary:</u>	Pepe Kubon; chateau.pp@gmail.com
<u>Treasurer</u>	Eric Urquhart; ericu@shaw.ca
<u>Wine Steward s</u>	John Read jread@telus.net David Wong davidl_wong@telus.net
<u>Members at Large</u>	Al Lewis; alewis@eos.ubc.ca Mike Grindler Captmike@shaw.ca Ken Dunn kedunn@shaw.ca

Future Mini-Tastings

Apr – BC Red Grape

May – Zinfandel

Jun – Non-grape

Fall - TBA

Future Evening Toast

	Wine	Toaster
Apr	Ken Dunn	John Read
May	Jim Fanning	Duncan Ainslie
Jun	Dave Ewen	David Wong

Thursday April 10, 2008

Time: 20:00 to 22:00 Hrs
Venue: Scottish Cultural Center
8886 Hudson Street, Vancouver

Door: Members \$10.00
Guests \$12.00

Topic: *Wine And Your Health: A discussion of the health benefits of wine*

Speaker: *Murray Allen, Vinovan*

Ken Dunn will supply toasting wine and **John Read** will give the evening's toast.

Technical Forum

Join Eric Urquhart in the lower level room at 7:15 pm

The Technical Forum is available for the discussion of any and all winemaking problems

Mini-Tasting: BC Red Grape

At least 95% of the grapes in these wines must have been grown in B.C. Otherwise follows the Dry Red Grape class guidelines.

Judge: Paul Arcand

Steward: Larry McIntyre

2008 AWARDS BANQUET & DANCE – LAST CALL!

Saturday, April 12, 2008

Fame Furlane Hall

2605 East Pender Street, Vancouver

Tickets: \$45 per person

For tickets, contact:

Roger Phillippe at 604-271-8044, phillippe@shaw.ca, or

Larry McIntyre at 604-275-4157, blue_heron1@telus.net

WINE COMPETITION

The competition registration is now closed.
Many thanks and good luck to all entrants!

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New Winemakers! We have mentors!

Club members have volunteered to be mentors for new winemakers.
E-mail them with any questions you may have.

Duncan Ainslie dainslie@shaw.ca
 Clem Joyce cjoyce@telus.net
 Helmut Berner hberner@telus.net
 Larry McIntyre blue_heron1@telus.net
 Bob Boehm bbboehm@shaw.ca
 Priidu Juurand priiduj@shaw.ca
 Abe Gaitens agaitens@telus.net
 Tom Handley tom.handley@consulting.fujitsu.com

MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Apr 10	Paul Arcand	Larry McIntyre
May 08	Duncan Ainslie	Al Lewis
Jun 12	Barry Ward	Mike Grindler

The above members are reminded that if they find they will not be able to attend, then it is THEIR responsibility to provide someone to take their place.

David Wong & John Read—Wine Stewards

WINE QUIZ

Which of the following is a synonym for the Syrah grape?

- A. Shiraz
- B. Petite Sirah
- C. Marsanne Noir
- D. Sirrah
- E. Balsamina

Wine Quiz Answer: A, C, and E
 see [http://en.wikipedia.org/wiki/Syrah_\(grape\)](http://en.wikipedia.org/wiki/Syrah_(grape))

OUR MEMBERS RECOMMEND

Contribute to [Our Members Recommend](#) web page: Share information with other VAWA members by recommending commercial wines, winemaking equipment and supplies, winemaking procedures and techniques, or winemaking publications.

Highlights of the March Meeting

- **Toast:** Paul Arcand toasted “To our wine and our friends”.
- **Toasting Wine:** Roger Dahlquist provided a Yakima Merlot 2004 from Spagnol’s frozen grapes. The wine received some oak treatment and a substantial dose of tartaric acid.
- There were no guests or new members.
- **Draws:** general – Clem Joyce; minicomp – Paul Arcand
- **Minicomp:** Social, 4 entries, winner – Pepe Kubon
- Paul Arcand thanked Jacquelin George and Clem Joyce for the great presentations they gave at the BCAWA Feb seminar.
- Al Lewis reported on the trophy renewal project – the trophies are being cleaned and will be ready for the competition.
- Al also announced the garden party: It is held at Clem Joyce’s on Jun 14, with the crab trip scheduled for the day before.
- John McMaster gave a membership update: as of March, we have 46 paid/honorary members. 10 possibly active members still haven’t paid.
- **Program: “An Introduction to Judging”**, presented by Sam Hauck, a 2nd year guildmaster of the BCGWJ and a very experienced judge
 - Sam started with a brief overview of the BDGWJ training program and its challenges in terms of judging consistency, range of wines covered, etc.
 - He then went in detail over the guild judging sheet, explaining the judging categories (appearance, aroma, balance, taste, finish, quality) and the scoring system.
 - To improve judging consistency, a panel of judges met last year and prejudged 2 flights of wines – 3 whites and reds. These flights were then judged and discussed in the training sessions in the 3 guild chapters.
 - We went through the same program, with 1-2 wine substitutes because the original wines are not currently available in the liquor store. Also, the vintages were different across the board.
 - The white flight consisted of 3 chardonnays: A) Sawmill Creek, B) Lindeman’s Bin 65, and C) Sebastiani. The benchmark results from the judging panel were: A – no medal, B – bronze, C – silver. In our judging summary, A received 10 bronze medals out of 17 votes, and B and C were split about evenly for best score.
 - The red flight’s theme was Cab Sauv: A) Sonora Ranch, B) Errazuriz, and C) Sebastiani. The benchmark results were identical to the white flight. C was preferred by everybody as a clear winner, while B was a controversial wine, judged as faulty by several members.
 - Overall, the program was very successful as the members gained a deeper appreciation for the challenges of wine judging – just in time for our competition!



DRINKING AND DRIVING

VAWA applauds those who consume responsibly
 Complimentary taxi available at events sponsored by VAWA