

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events – 2008/2009

- **Apr 18 – VAWA Annual Competition**
- May 14 – VAWA monthly meeting
- May 22-23 – Provincial Competition hosted by BCGWJ
- Jun 13 – VAWA Garden Party
- Aug 15 – National Competition hosted by Vinovan

Executive List

| | |
|-------------------------|---|
| <u>Pres</u> | John McMaster; john@jcmaster.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> | Ken Dunn; kedunn@shaw.ca |
| <u>Wine Steward s</u> | John Read jread@telus.net David Wong davidl_wong@telus.net |
| <u>Members at Large</u> | Larry McIntyre; blue_heron1@telus.net Mike Grindler Captmike@shaw.ca Mike Erhardt Merhardt@shaw.ca |

Future Mini-Tastings

Apr 9 – Social
May 14 – Zinfandel
Jun 11 – Non-Grape

Future Evening Toast

| | Wine | Toaster |
|------------|----------------|-----------------|
| Apr | Al Lewis | Roger Phillippe |
| May | Larry McIntyre | John McMaster |
| Jun | John McMaster | Larry McIntyre |

Thursday April 9, 2009

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

Door: Members **\$15.00**
Guests **\$20.00**
(The fee has been raised for this meeting, due to the high cost of the wines for the program.)

Topic: *Port*

Speaker: *Clem Joyce*

Al Lewis will supply toasting wine and **Roger Phillippe** 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-Competition: Social

A wine from either grape or fruit that strikes a happy medium: neither too sweet nor too dry and should not be too high in alcohol. Social wines should have universal appeal and be able to stand on their own without food.

Judge: Helmut Berner

Steward: Kevin Brown

2009 AWARDS BANQUET & DANCE

Note the location change from our usual venue!

Saturday, April 18, 2008
St. Helen's Hall
3871 Pandora Street, Burnaby
Tickets: \$45 per person
Wine Tasting - 6:15 PM, Dinner - 7:15 PM

For tickets, contact:
Roger Phillippe, c/o VAWA
9540 McBurnay Dr, Richmond BC, V6Y 3C6
phillippe@shaw.ca

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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

Highlights of the March Meeting

- **Toast: John Read** toasted “To another prosperous silent auction”.
- **Toasting Wine: Pepe Kubon** provided a blend of 2005 Kiona Cab Sauv (65%), 2005 Spenker Zin (15%), 2004 Spenker Petite Sirah (12%), and 2006 Prosser Malbec (8%).
- Attendance: 22
- **Minicomp:** Rhone-style red, 10 entries (excellent turn-out!), winner Duncan Ainslie
- **Door prizes:** Clem Joyce (general), Paul Arcand (minicomp)
- **Paul Arcand** announced that our competition had to be moved to St. Helen’s Hall in Burnaby, due to a scheduling conflict.
- **Jacquelin George** followed with the call for stewards.
- **John Read** reminded the members to email him pledges for silent auction donations.
- **Jacquelin George** moved on to the 2009 Club Crush. In addition to Meek Grenache, we’re also getting smaller amount of Meek Mourvedre. We need to think how we’ll judge this – straight Grenache or allow blends?
- **Al Lewis** recommended the *Amphora Wine Log*, a powerful winemaking tracking program (<http://www.fermsoft.com/>). The site also contains useful online winemaking calculators.
- **Program: “How to Build a Wine Cellar”, by Billy Carpenter** from Vin de Garde Cellar Systems:
 - Several factors influence wine aging: temperature, humidity, UV light, vibration, and odours.
 - Temperature should be constant, 55-60 F.
 - Humidity should be constant in the 55-80% range, 60-70% is ideal
 - Vibration increases sedimentation and aging rate.
 - To protect against off-odours: avoid formaldehyde, use kitchen or bath paints (ex., Benjamin Wood), all materials used should be green.
 - Most people have active cellars – essentially a walk-in fridge, completely closed and controlled by cooling units.
 - The cellar should be insulated and sealed, with no heat in the floor for at least 3 feet around.
 - For framing, use 2x6, not 2x4.
 - If ducting is used, make sure to insulate it.
 - Fiberglass insulation is good, rigid pink or blue better, blown-in best.
 - Use low-heat lighting in the room.
 - Two types of cooling units are available – air or water based. Water-cooled units are much more expensive but quiet and don’t have to be located in the same room. They also last a long time. For air-based cooling units, BreezeAir is a good product.

MINI-TASTING OFFICIALS

| DATE | JUDGE | STEWARD |
|--------|---------------|----------------|
| Apr 9 | Helmut Berner | Kevin Brown |
| May 14 | Sam Hauck | Bob Boehm |
| Jun 11 | Clem Joyce | Steve Blaschek |

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

What is the level of TCA in wine that an average person will recognize as a sign of corked wine?

- A. 5 parts per million
- B. 10 parts per billion
- C. 3 parts per billion
- D. 10 parts per trillion
- E. 2 parts per trillion

Wine quiz Answer: D
 While some people can detect TCA at levels of 1 ppt, an average person can recognize it at around 10 ppt.

OUR MEMBERS RECOMMEND

The 2nd edition of **Daniel Pambianchi’s** *Techniques in Home Winemaking* has been out for about six months now.



DRINKING AND DRIVING

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