

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

VAWA Upcoming Events

- See the BCAWA web pages for further information on club events

Executive List

Pres: Paul Arcand;

arcand4@shaw.ca

PastPres Dave Ewen;

bcactionman@hotmail.com

Vice.Pres Jacquelin George;

jgeorge@uniserve.com

Secretary: Ron Thorne; thorner@shaw.ca

Treasurer Eric Urquhart; ericu@shaw.ca

Wine Steward

Pepe Kubon; chateau.pp@gmail.com

Members at Large

Al Lewis; ericu@shaw.ca

John McMaster; john@jcmaster.com

Deborah McIntyre; blueheron1@telus.net

Future Mini Tastings

Fall

Dec N/A

Future Evening Toast

Wine

Toaster

Dec

Ron Rolleston

Clem Joyce

Thursday, December 14, 2006

Time: 20:00 to 22:00 Hrs

Venue: Scottish Cultural Center
8886 Hudson Street, Vancouver

Door: Members \$10.00
Guests \$12.00

Topic: Blend your own Meritage

Speaker: Simon Wosk – Sip Wines

THE NUMBERS GAME – by Dave Ewen

Ron Rolleson will supply toasting wine and Clem Joyce 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 -Bordeaux Style red

No Mini-Tasting this Month

CHRISTMAS MEETING

December 14, 2006

The Christmas meeting this year will feature a presentation by Simon Wosk of Sip Wines. Simon will select and discuss some special (and perhaps unusual) BC VQA wines that he has come across. In order to ensure that an appropriate amount of wine is available, we need an accurate count of those planning to attend. If you wish to attend the Christmas meeting, please check that you are included in the sign-up sheet on the VAWA website at <http://www.vawa.net/xmasmeeting.html> Signup sheets will also be available at the October and November meetings.

As is our tradition, members bring either appetizers or desserts to the Christmas meeting. Please indicate on the signup sheet whether you'll be bringing an appetizer or dessert, and please take whatever steps you feel necessary to remember to arrive at the meeting with your contribution. (You'd think that last sentence wouldn't be necessary, but)

BOTTLE EXCHANGE. This Christmas meeting will again include an optional Bottle Exchange. For those wishing to participate, please wrap up one of your best wines and ensure that your bottle is labeled with (at least) the name of the winemaker and the type of wine.

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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 |

WHO WANTS TO BE A VINIONAIRE ?

By Dave Ewen

See next month

MINI-TASTING OFFICIALS

| DATE | JUDGE | STEWARD |
|------|-------|---------|
| Dec | N/A | N/A |

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.

Pepe Kubon—Wine Steward

OUR MEMBERS RECOMMEND

We have started a new web page called [Our Members Recommend](#). This is intended as a vehicle for VAWA members to share information with each other by recommending commercial wines, winemaking equipment and supplies, winemaking procedures and techniques, winemaking publications, etc.

Wine Quote

Go thy way, eat thy bread with joy, and drink thy wine with a merry heart; for it is now that God favors what you do.

--- Ecclesiastics 9:7

Highlights of the November Meeting

- 1) **Annual General Meeting – Barry Ward.**
 - a) Election of Officers
 - i) President – open – Paul Arcand – Interim
 - ii) Vice-President – Jacquelin George – returning
 - iii) Secretary – Ron Thorne – returning
 - iv) Treasurer – Eric Urquhardt – new
 - v) Members at Large
 - (1) Deb McIntyre – returning
 - (2) John McMaster – returning
 - (3) Al Lewis – new.
- 2) **Treasurer's Report – Dale Vick.** Net change in financial position – nil. Bank account, \$8400.
- 3) **Dale Vick** introduced the main session, "Problem Fermentations". Duncan Ainslie, Eric Urquardt and Al Lewis were Panelists.
 - a) Duncan polled the membership and found the following problems of interest to the membership:
 - i) H2S
 - ii) Stuck fermentations
 - iii) VA
 - iv) Loss of flavour
 - v) Poor colour
 - vi) Surface mold
 - vii) High Brix
 - viii) Very high pH
 - ix) High tannins
 - b) Colour – especially Pinot, Grenache and sometimes old Zinfandel. The following recommendations were made
 - i) Tannins – Oak, VRSupra
 - ii) Enzymes – e.g. Colourpro
 - iii) Good grapes
 - iv) Punch down cap early and often
 - c) Stuck Ferment
 - i) Be aware of Glucose/Fructose ratio. Some yeasts have problems with High Fructose Musts (use glucose tester)
 - ii) Use nutrient – ie Bioactiv
 - iii) Check tem and alcohol rating of yeast
 - d) H2S causes
 - i) Late spraying – look for blue-grey speckle on grapes
 - ii) Poor nutrition – add nutrient to must, i.e., superfood, Bioactiv, (be aware of DAP content in late stages of ferment.
 - iii) Cold soak – reduces nutrient available
 - iv) Treatment – Copper, copper sulphate, copper citrate, Opti-red
 - e) VA – Thiamine deficiency root cause.
 - f) Resources
 - i) WineLab website
 - ii) Scott Labs websit
 - iii) Vinidea – Dominic Deltiel

CLASSIFIED

Winemaking season is not far off, and we're beginning to get new action on the [Classifieds Page](#) of the VAWA website. If you have any winemaking equipment or supplies that you are looking to purchase or sell, let me know and I'll add it to the web page.



DRINKING AND DRIVING

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