

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events – 2009/2010

- Jan 14 – VAWA monthly meeting
- Jan 30 – Saanich Sommeliers Competition
- Feb 20 – Chilliwack Zymurgy Annual Competition
- Mar 20 – KWA Annual Competition
- Apr 17 – VAWA Annual Competition
- May 7-8 – Provincial Competition hosted by Nanaimo
- Jun 19 – Langley Fermenters Competition and Garden Party

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

Dec – N/A

Jan – Zinfandel

Feb – Pinot Gris/Grigio

Mar – New World White

Future Evening Toast

	Wine	Toaster
Dec	Charles Plant	Clem Joyce
Jan	John Read	David Wong
Feb	Tom Robinson Jr.	Jacquelin George

Thursday Dec 10, 2009

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

Door: Members \$15.00
Guests \$15.00

Topic: *Christmas Party – Three Wines for a Dinner*

Speakers: *Sam Hauck, Clem Joyce, Jacquelin George, and Roger Ford*

Charles Plant will supply toasting wine and **Clem Joyce** will give the evening's toast.

BCGWJ Practice Session – N/A

No BCGWJ practice session this month.

Mini-Competition: N/A

No mini-competition this meeting

2009 VAWA CHRISTMAS PARTY “3 Wines for a Dinner”

Thursday, December 10, 2009
8 PM at the Scottish Cultural Center

Tickets: \$15 members and guests, at the door

Members should provide appetizers and desserts as per the sign-up sheet at
<http://www.vawa.net/xmasmeeting.html>.

Don't forget to bring your favourite bottle for the annual bottle exchange!

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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
Larry McIntyre blue_heron1@telus.net
Tom Handley tom.handley@ca.fujitsu.com

Highlights of the November Meeting

- **Toast: Pepe Kubon** toasted “To our grape suppliers”.
- **Toasting Wine: Roger Phillippe** provided a 2006 Kiona Cab (s.g. 1.106, pH 3.78).
- **Attendance:** 16 members, quorum present for AGM.
- **Minicomp:** Meritage, 3 entries, winner Mike Grindler
- **Door prizes:** Paul Arcand (general), Mike Grindler (minicomp)
- **AGM:**
 - **John McMaster** presented a Treasurer’s report on behalf of Ken Dunn. The bank balance went up by about \$2,000, mainly due to exceptional success of our silent auction.
 - **John** then introduced the slate for the 2010 executive:
 - President: vacant
 - Vice President: John Read
 - Secretary: Eric Urquhart
 - Treasurer: Roger Phillippe
 - Wine Stewards: David Wong, Mike Grindler
 - Members at Large: Mike Erhardt, Larry McIntyre, and vacant.
 - A motion to accept the election of the candidates by acclamation was carried. The new executive will work on appointing people to the vacant positions.
- **John Read** thanked the members for their generous contributions to our silent auction in 2009.
- **Paul Arcand** informed us that some other BCABA clubs have issues with joining the Winemaker magazine bulk subscriptions – that’s why the process has been delayed. Other than that, BCABA is planning another major seminar for next spring, topic TBA.
- **Program: “Over-Ripe Grapes”, by Ron Thorne:**
 - There are some indications that growers are picking fruit earlier to keep acidity and reduce alcohol levels.
 - Over-ripeness can be defined along several dimensions: high potential alcohol, low acid, raisined or prune-like character, lack of balance.
 - Growers can pick by numbers (Brix, TA, pH, or combination formulae using more than 1 variable); flavours (vegetative, herbaceous, green, to red fruit, black fruit, jammy); or colour (grapes and seeds).
 - Ripe grapes lose water, which is then added back at the winery. This creates issues between growers and wineries, as the former are paid by weight.
 - The tasting lineup consisted of 2 wines: 1) Rodney Strong Knotty Vines Zin 2007; and 2) Robert Mondavi Cabernet Sauvignon Reserve 2006.

MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Dec 10	N/A	N/A
Jan 14	Jacquelin George	Duncan Ainslie
Feb 11	Dave Ewen	Mike Erhardt

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 are the 3 official grape varieties allowed in the production of Champagne in the Champagne region of France?

- A. Chardonnay, Pinot Noir, Pinot Meunier
- B. Chardonnay, Pinot Gris, Pinot Noir
- C. Pinot Noir, Pinot Meunier, Pinot Gris
- D. Pinot Noir, Chardonnay, Sauvignon Blanc

Wine Quiz Answer: A. According to the A.O.C. law in the Champagne region, only these 3 grape varieties are allowed to be used.

OUR MEMBERS RECOMMEND

The 4th edition of **Jon Iverson’s Home Winemaking Step-By-Step** has just been released. Highly recommended.



DRINKING AND DRIVING

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