

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events

- Next Monthly Meeting
March 10, 2005
- Chilliwack Zymurgy Club
2005 Annual Competition
February 26, 2005
- Nanaimo Winemakers
Competition
Saturday **March 5, 2005**
- Kamloops Winemakers Assoc
2005 Annual Judging
March 12, 2005
- VAWA Annual Competition
Saturday, **April 16, 2005**
- See the [BCAWA web pages](#) for
further information on club
events
- Next Executive Meeting
February 14, @ 19:30
At Dale Vick's

Executive List

Paul Arcand	Pres.	264-7722
Dave Ewen	PastPres.	531-7260
Roger Ford	V.Pres.	942-4643
Ken Beardsell	Sect.	224-3196
Jacquelin George	Trea.	733-7970
Morris Rychliwski		
	Wine Steward.	984-3098
Dale Vick		228-9580
Eric Urquhart		521-0425
Michael Lam		671-7697

Future Mini Competitions:

Mar.	Social
Apr.	BC Dry Red Table.
May	Dry Zinfandel
June	Non-grape (Country, Fruit)

Future Evening Toast Wine Toaster

Feb	Mike Grindler	Charles Plant
Mar.	Tom Handley	Mike Perkins
Apr.	Sam Hauck	Alan Pavich
May	Kim Husband	Riccardo Pellizzari
June	John Jensen	Frank Clark

Thursday, February 10, 2005

Topic: "A Pairing of Wines and Cheeses"

Speakers: Forsters Fine Cheeses

THE NUMBERS GAME – by Dave Ewen

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

Door: Members \$10.00
Guests \$12.00

Toasting wine supplied by **Mike Grindler** and the evenings toast will be given by **Charles Plant**.

Technical Forum

The topic this month is "Methods for Fining Wines". Join **Clem Joyce** at 7:15 pm in the upper level room(rear area of regular meeting room).

MINI COMPETITION

Club Crush 2003 Washington Gewürtztraminer

Submissions should be brown bagged and delivered to our club Steward David Wong prior to the start of the meeting. The Mini Comp is an opportunity to present new wines for comments before entering them into the larger competition. Entrants are invited to ask judges specific questions about their entry by writing the questions on a tag attached to the bottle. When you submit a bottle to the mini tasting you are eligible for the 2nd draw of the evening.

Judge: Clem Joyce

Steward: Mike Grindler

MEMBERSHIP FEES

Membership fees for year 2005 are now due as of January 1st, 2005

Fees are : \$35 per single member
\$50 per couple

Please bring your cheques to the Feb 10th meeting **OR** send your cheques to
Jacquelin George, VAWA Treasurer, at
1975 Stephens Street, Vancouver V6K 4M7

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New Winemakers! We have mentors!

Club members have volunteered to be mentors for new winemakers. Call or email them with any questions you may have.

Duncan Ainslie	266-1841	Clem Joyce	277-3376
Helmut Berner	942-4003	Larry McIntyre	275-4157
Bob Boehm	738-5088	Priidu Juurand	872-6001
Abe Gaitens	541-8015	Tom Handley	922-5266

WHO WANTS TO BE A VINIONAIRE ?

Under which aging conditions will components of the wine in a barrel become concentrated:

- 1) barrels are stored in a relatively dry environment ?
- 2) in humid conditions, such as the aging tunnels ?
- 3) the environment for storage doesn't matter ?
- 4) oak shavings are mixed into the wine in the barrel
- 5) barrels are covered with electric blankets ?

MINI COMPETITION OFFICIALS

DATE	JUDGE	STEWARD
Feb 10	Clem Joyce	Mike Grindler
Mar 10	Ricardo Pellizzari	Steve Blaschek
Apr 14	Jacquelin George	James Fong
May 12	Dave Ewen	Abe Gaitens
Jun 09	Ric Stacey	Pierre Augereau
Sep 08	Gary Armanini	Priidu Juurand
Oct 13	Helmut Berner	Larry McIntyre
Nov 10	Sam Hauck	Debbie McIntyre

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.

Morris Rychliwski—Wine Steward

Ken's Wine Quotations

"During one of my treks through Afghanistan, we lost our corkscrew; we were compelled to live on food and water for several days"

W.C.Fields in "My Little Chickadee" (1940)
Thanks to Roger Dahlquist

Highlights of the January Meeting

- Toast :John Read presented a toast "to all our good friends around us..."
- Toasting Wine: Dave Ewen provided a 1997 Cabernet Sauvignon from Outlook, Washington
- Pres. Paul Arcand stated there will be more attention given this year to encouraging new membership, particularly novice winemakers.
- VAWA 2005 Competition:
 - Dave Ewen is looking into ways to make the Banquet more interesting for our guests
 - Duncan Ainslie encouraged new and novice members to act as Stewards as a great learning experience
 - John Read stated that a member will be designated responsible for a Banquet table and to collect money from people at that table
- Jacquelin George presented the VAWA 2005 budget
- Morris Rychliwski announced that as of this meeting, a Judge and Steward will be designated for each Mini-Competition—(see opposite column for details)
- Flory Curnick sent the club a letter thanking them for their condolences on the passing of Hon. Member Lou Curnick
- Program: Sam Hauck and Roger Ford discussed making aperitif wines and presented 5 Commercial examples
Helmut Berner also discussed making aperitif wines and presented two of his own wines for tasting

NOVICE WINEMAKERS PROGRAM

February 10th @ 7:00, Lower Level

This session of the Novice Winemakers Program will be led by **Gary Armanini** and will address the topic of "**Understanding pH, Acidity and Sulphite**".

Subsequent sessions will focus on the following topics:

- **Making a Dry White Table Wine**, by *Jacqueline George*
- **Making a Dry Red Table Wine**, by *Duncan Ainslie*
- **Wine Faults: Avoidance & Disaster Recovery**, by *Dave Ewen*



DRINKING AND DRIVING

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