

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events

- Next Monthly Meeting
Feb. 9, 2006
- Chilliwack Zymurgy
Competition, Feb 25, 2006
- Nanaimo Winemakers
Competition, March 11, 2006
- VAWA Annual Competition,
March 25, 2006
- Provincial Competition – 5-7
May hosted by Saanich
- 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 Dale Vick; mdvick@telus.net

Wine Steward

Pepe Kubon; chateau.pp@gmail.com

Members at Large

Eric Urquhart; ericu@shaw.ca

John McMaster; john@jmcmaster.com

Deborah McIntyre; blueheron1@telus.net

Future Mini Tastings

Feb	Club Crush
Mar	Social
Apr.	BC Dry Red Table
May	Zinfandel
June	Non Grape

Future Evening Toast Wine Toaster

Feb /06	John McMaster	Don Lyster
Mar	Barbara Milne	Doug Lusignan
Apr.	Frank Clark	Al Lewis
May	Ric. Pellizzarri	Peter Leitner
June	Mike Roman	Michael Lam

Thursday, February 9, 2006

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

Door: Members \$10.00
Guests \$12.00

Topic: **Fining Agents** (with fined/unfined wines for tasting)

Speaker: Eric Urquhart

THE NUMBERS GAME – by Dave Ewen

John McMaster will supply toasting wine and **Don Lyster** 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

Club Crush

The Club obtained excellent quality grapes from Blasted Church this past Fall. Bring your efforts along, get valuable feedback and win a prize!!!

Judge: Joan Collings

Steward: Bob Boutin

2006 AWARDS BANQUET & DANCE

Saturday, March 25, 2006

Fame Furlane Hall

2605 East Pender Street, Vancouver

Tickets: \$45 per person

For tickets, contact John Read at
604-275-5254 or jpread@shaw.ca

WINE COMPETITION

For those interested in entering the VAWA wine competition, the Competition Entry Form, Competition Regulations and Competition Wine Class Descriptions are available on the VAWA website (<http://www.vawa.net>)

VAWA

Vancouver Amateur Winemaker Association

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 December Meeting

- **Toast: Pepe Kubon** toasted, "The New Year, may we have better weather and many glasses of good wine"
- **Toasting Wine: Cam McLean** provided a 2003 Zinfandel.
- **Program: George Tuan**, a representative for Zep Manufacturing presented "Cleanliness and Sanitation in the Winery".
 - Why? 1) high quality product 2) reduce the chance of sickness
 - First clean then sanitize.
 - Cleaning: 1) Soils such as dirt, grease and oil are best removed with alkaline cleaners 2) Choice and strength of cleaner may depend on the surface to be cleaned 3) Chlorine is a good remover of carbohydrates and proteins but if too strong stainless steel and aluminum can be damaged 4) Protein can be "baked" or bonded to the surface if temperature is too high
 - Application: Cleaners can be applied manually (ie with a cloth), by soaking, circulation, high pressure, in gel form (very effective for surface cleaning). Do not to let cleaners dry on a surface; ensure the surface is rinsed thoroughly.
 - Sanitizing: application of a chemical that kills bacteria and other organisms. 1) Chlorine is a good sanitizer and has a shelf life of about 6 months. 2) Iodine is another good sanitizer but not as effective as chlorine. Both of these should be applied cold as their effectiveness decreases with temperature. 3) Chlorine dioxide was a safer sanitizer than chlorine, it's non-corrosive and fast-acting but it's expensive and tricky to use.
 - George promised to give us a list of recommended cleaners and sanitizers available to amateur winemakers

WHO WANTS TO BE A VINIONAIRE ?

By Dave Ewen

A California wine made from Pinot Noir grapes with warmer fermentation temperatures and oak aging would be?

1. Beaujolais style wine
2. Pinot Noir Blanc
3. Gamay Nouveaux
4. Burgundian style wine
5. Pinot Oakeaux

MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Feb 09	Joan Collings	Bob Boutin
Mar 09	Bill Collings	Kevin Brown
Apr 13	Norm Brodie	Ron Coutts
May 11	Fred Dennert	Roger Dahlquist
June 8	Tom Handley	Bonita Douglas

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

WEBSITE NEWS

- The Gallery page (<http://www.vawa.net/Gallery.html>) contains photos from the recent Club Crush.
- There are a couple of new additions to the Questions & Answers page (<http://www.vawa.net/winemaking-faq.html>).
- The Classifieds page (<http://www.vawa.net/classifieds.html>) contains a lot of equipment for sale.

Website: www.vawa.net

Ken's Wine Quotations

" Men are like wine; some turn to vinegar, but the best improve with age "

Pope John (1861- 1963)



DRINKING AND DRIVING

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