

# VAWA

Vancouver Amateur Winemaker Association

## VAWA Web Site

[www.vawa.net](http://www.vawa.net)

### Upcoming Events - 2008

- Feb 24 – BCAWA Winemaking Seminar
- Mar 1 – Nanaimo Winemakers Varietal Competition
- Mar 1 – Chilliwack Zymurgy Wine & Beer Competition
- Mar 8 – KWA Annual Wine & Beer Judging
- Mar 13 – next VAWA meeting
- Apr 12 – VAWA Annual Competition
- May 23-24 – Provincial Competition (host: Italvino Wine Club)

### Executive List

<u>Pres</u>	<b>John McMaster;</b> <a href="mailto:john@jcmaster.com">john@jcmaster.com</a>
<u>PastPres</u>	<b>Paul Arcand;</b> <a href="mailto:arcand4@shaw.ca">arcand4@shaw.ca</a>
<u>Vice.Pres</u>	<b>Ron Thorne;</b> <a href="mailto:thorner@shaw.ca">thorner@shaw.ca</a>
<u>Secretary:</u>	<b>Pepe Kubon;</b> <a href="mailto:chateau.pp@gmail.com">chateau.pp@gmail.com</a>
<u>Treasurer</u>	<b>Eric Urquhart;</b> <a href="mailto:ericu@shaw.ca">ericu@shaw.ca</a>
<u>Wine Steward s</u>	<b>John Read</b> <a href="mailto:jread@telus.net">jread@telus.net</a> <b>David Wong</b> <a href="mailto:davidl_wong@telus.net">davidl_wong@telus.net</a>
<u>Members at Large</u>	<b>Al Lewis;</b> <a href="mailto:alewis@eos.ubc.ca">alewis@eos.ubc.ca</a> <b>Mike Grindler</b> <a href="mailto:Captmike@shaw.ca">Captmike@shaw.ca</a> <b>Ken Dunn</b> <a href="mailto:kedunn@shaw.ca">kedunn@shaw.ca</a>

### Future Mini-Tastings

**Feb – Club Crush 2006 (Kiona Riesling)**

**Mar – Social**

**Apr – BC Dry Red Table**

**May – Zinfandel**

**Jun – Non-grape**

### Future Evening Toast

	Wine	Toaster
<b>Feb</b>	<b>Bob Boehm</b>	<b>Ivano Bicego</b>
<b>Mar</b>	Roger Dahlquist	Paul Arcand
<b>Apr</b>	Ken Dunn	Pierre Augereau
<b>May</b>	Jim Fanning	Duncan Ainslie
<b>Jun</b>	Dave Ewen	David Wong

## Thursday February 14, 2008

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

**Door:** Members \$10.00  
Guests \$12.00

**Topic:** *To Blend or Not to Blend: Aiming to enhance bouquet, complexity and longevity*

**Speaker:** *Jacquelin George*

**Note:** If you can, please bring along syringes to help with the blending – good sizes are: 1-3 ml, 10-20 ml, and 50+ ml.

**Bob Boehm** will supply toasting wine and **Ivano Bicego** 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 2006 (Kiona Riesling)

**Note:** The entries should be from the 2006 club crush, not 2007 (same juice, different yr)

In principle, the wine can be made in several styles (classes) – Dry White Table, Social, or Dessert. The VAWA competition rules for the relevant class will be used to judge the wine. Please indicate the intended wine style on your entry, if other than Dry White Table.

**Judge:** Bob Boehm

**Steward:** Roger Phillippe

## 2008 AWARDS BANQUET & DANCE

Saturday, April 12, 2008

Fame Furlane Hall

2605 East Pender Street, Vancouver

Tickets: \$45 per person

For tickets, contact:

Roger Phillippe at 604-271-8044, [phillippe@shaw.ca](mailto:phillippe@shaw.ca), or  
Larry McIntyre at 604-275-4157, [blue\\_heron1@telus.net](mailto:blue_heron1@telus.net)

## 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

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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	<a href="mailto:dainslie@shaw.ca">dainslie@shaw.ca</a>
Clem Joyce	<a href="mailto:cjoyce@telus.net">cjoyce@telus.net</a>
Helmut Berner	<a href="mailto:hberner@telus.net">hberner@telus.net</a>
Larry McIntyre	<a href="mailto:blue_heron1@telus.net">blue_heron1@telus.net</a>
Bob Boehm	<a href="mailto:bbboehm@shaw.ca">bbboehm@shaw.ca</a>
Priidu Juurand	<a href="mailto:priiduj@shaw.ca">priiduj@shaw.ca</a>
Abe Gaitens	<a href="mailto:agaitens@telus.net">agaitens@telus.net</a>
Tom Handley	<a href="mailto:tom.handley@consulting.fujitsu.com">tom.handley@consulting.fujitsu.com</a>

## Highlights of the January Meeting

- **Toast: Ken Beardsell** gave a series of toasts
- **Toasting Wine: Helmut Berner** provided a Pinot Blanc from Okanagan, above Blasted Church, blended with a kit Sauvignon Blanc (15%) for added character.
- **Program: “Sources of Grape Supply”**, a panel discussion on grape sources available to us in 2008, with wine samples provided by the panelists:
  - **Jacquelin George** represented Gilbert Tonello. Gilbert brings in premium red grapes from California (Napa, Spenker Ranch) and Washington (Klipsun, Meek, Dineen). Prices \$1.50-4.00/lb, depending on source.
  - **Dale Vick** spoke about California grapes available from Pacific Breeze – Chardonnay from Carneros (Sangiacomo) and reds from Lake County (Obsidian Ridge, Monte Lago). Expected prices \$2.00+/lb. Contact Dale, [mdvick@telus.net](mailto:mdvick@telus.net), by April/May to order.
  - **Clem Joyce** represented Kiona Vineyards (Washington). Several reds (crushed) and whites (settled juice) are available; prices expected around US\$1.75/lb (reds), US\$16/gal (whites). Full drum orders can be made with Avon Mercey, [amersey@fasken.com](mailto:amersey@fasken.com); full/partial drum orders with Clem, [cjoyce@telus.net](mailto:cjoyce@telus.net), in early July.
  - **George Gibson** from Vinovan spoke about grapes available from Nanaimo Winemakers. Rod Church and John Taylor bring many varieties from the Paso Robles and Santa Barbara areas in California. See the [Nanaimo web site](#) for more information on ordering.
  - **Eric Urquhart** concluded with information about Spagnol’s. Grapes can be ordered in August, prices are competitive, and crushing/destemming is available at the site. Spagnol’s juices are a great option for making second run wines with top quality skins.

## MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Feb 14	Bob Boehm	Roger Phillippe
Mar 13	Pierre Augereau	Deb McIntyre
Apr 10	Paul Arcand	Larry McIntyre
May 08	Duncan Ainslie	Al Lewis
Jun 12	Barry Ward	Mike Grindler

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

Which of the following grape varieties has red juice instead of white (at crushing)?

- A. Lemberger
- B. Dornfelder
- C. Tempranillo
- D. Alicante Bouschet

Wine Quiz Answer: B and D  
 Both Dornfelder and Alicante Bouschet have red juice and are typically used as blending wines to add colour.

## MEDAL RECYCLING

In the spirit of reducing global warming, we now offer a **recycling option for medals and ribbons** from past VAWA competitions. The members who do not wish to keep (some of) their medals and ribbons can bring them to any regular VAWA meeting and pass them on to a member of the executive, for use in future competitions.

## OUR MEMBERS RECOMMEND

Contribute to [Our Members Recommend](#) web page: Share information with other VAWA members by recommending commercial wines, winemaking equipment and supplies, winemaking procedures and techniques, or winemaking publications.

## CLASSIFIEDS

Winemaking season is never far off. 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 [Classifieds Page](#) of the VAWA website.



**DRINKING AND DRIVING**

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