

# VAWA

Vancouver Amateur Winemaker Association

## VAWA Web Site

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

### Upcoming Events – 2008/2009

- Feb 21 – Chilliwack Zymurgy Annual Competition
- Mar 7 – Nanaimo Winemakers Annual Competition
- Mar 12 - VAWA monthly meeting
- **Apr 18 – VAWA Annual Competition**
- May 22-23 – Provincial Competition hosted by BCGWJ

### 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>Ken Dunn;</b> <a href="mailto:kedunn@shaw.ca">kedunn@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>Larry McIntyre;</b> <a href="mailto:blue_heron1@telus.net">blue_heron1@telus.net</a> <b>Mike Grindler</b> <a href="mailto:Captmike@shaw.ca">Captmike@shaw.ca</a> <b>Mike Erhardt</b> <a href="mailto:Merhardt@shaw.ca">Merhardt@shaw.ca</a>

### Future Mini-Tastings

**Feb 12 - Aromatic White**  
**Mar 12 - Rhone Style Red**

**Apr – Jun TBA**

### Future Evening Toast

	Wine	Toaster
<b>Feb</b>	Clem Joyce	Ron Rolleston
<b>Mar</b>	Pepe Kubon	John Read
<b>Apr</b>	Al Lewis	Roger Philippe
<b>May</b>	Larry McIntyre	John McMaster
<b>Jun</b>	John McMaster	Larry McIntyre

## Thursday Feb 12, 2009

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

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

**Topic:** TBA

**Speaker:** TBA

**Clem Joyce** will supply toasting wine and **Ron Rolleston** 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-Competition: Aromatic White

A dry or off-dry white wine that demonstrates a striking perfumed quality. That quality may reflect floral character, fruit character, or both.

Typically made as a varietal wine from grapes such as any of the muscats, Bacchus, Ehrenfelser, Gewürztraminer, Malvasia, Optima, Ortega, Pearl of Csaba, Scheurebe, Schönburger, Siegerrebe, Viognier, Riesling and others. Preferred examples will usually have been cold-fermented.

Acid 0.5% - 0.8%. Alcohol 9% - 13%.

**Judge:** Steve Blaschek

**Steward:** Ken Dunn

### 2009 AWARDS BANQUET & DANCE

Saturday, April 18, 2008  
Fame Furlane Hall  
2605 East Pender Street, Vancouver  
Tickets: \$45 per person

For tickets, contact:  
TBA

# VAWA

## 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: Len Sigurdson** toasted “To 2009, may it be better than 2008; may you all win lots of medals”.
- **Toasting Wine: Sam Hauck** provided a Bordeaux style blend of 3 barrels from 1997-2002 vintages.
- Attendance: 19
- **Minicomp:** Big Reds, 2 entries, winner Roger Philippe for 2007 Kiona Merlot
- **John McMaster** thanked Al Lewis and Ron Thorne for the excellent work they did on organizing the Christmas party.
- John then summarized the state of the Competition Classes (CC) motion from our November meeting and reopened its discussion. Several amendments were introduced and accepted. The amended motion was then voted on and carried unanimously. Dale Vick closed the subject by thanking the CC Working Group for preparing a thorough motion proposal.
- **Ron Thorne** then introduced the proposed changes to the definition of Winemaker of the Year (WoY) award. The system in place uses the 58% rule and has no recognition for Best of Class awards. Overall, the system rewards quantity over quality. To address these problems and to encourage more entries in “nontraditional” classes, the WoY Working Group proposed to:
  - Count only the top wine for an entrant in each class, and
  - Give 1 additional point to Best of Class wines.
 After a short discussion, the motion was voted on and carried unanimously.
- **Program: “Sherry”, by Helmut Berner and Sam Hauck**
  - Sam led us through an informative Powerpoint presentation about different types of sherry and its history. In the end we tasted and compared 2 commercial fino sherries: Alvear Fino and Tio Pepe Fino.
  - Helmut continued from a maker perspective. He doesn’t keep records in order to make each batch original.
  - Each wine is started as a dry sherry and then might be adjusted into a sweeter style later, based on taste. Any white wine will work as a base, and oak can be added for complexity.
  - Sherry is a trial and error process; about 1 in 14 attempts is successful. The main difficulty is to get “good oxidation” established. Helmut has tried using the commercial flor yeast for this, but without success. He’s using natural mycoderma infections instead.
  - If the dry sherry attempt doesn’t work out, a madeira style wine can be attempted by heating it in an estufa.
  - We then tasted 3 samples of Helmut’s sherries – 1) straight oxidized wine, 2) unfortified sample, and 3) fortified sample from a kit base. All were very good.

## MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Feb 12	Steve Blaschek	Ken Dunn
Mar 12	Ron Thorne	Roger Dahlquist
Apr 9	Helmut Berner	Kevin Brown
May 14	Sam Hauck	Bob Boehm
Jun 11	Clem Joyce	Steve Blaschek

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

On a bottle of wine from Ontario, Canada, what does VQA mean?

- A. Very Questionable Area
- B. Vine Quality Acceptable
- C. Vintners Quality Alliance
- D. Veraison Quickly Approaching
- E. Vines Quite Acidic

Wine quiz Answer: C

## OUR MEMBERS RECOMMEND

Alice Feiring’s new book **The Battle for Wine and Love or How I Saved the World from Parkerization** is a great read, particularly in the context of this month’s program. Highly recommended and guaranteed to make you thirsty...



**DRINKING AND DRIVING**

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