

# VAWA

Vancouver Amateur Winemaker Association

## VAWA Web Site

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

## Upcoming Events – 2009/2010

- Feb 11 – VAWA monthly meeting
- 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

Pres .	<b>Vacant</b>
Feb. Chair	<b>Clem Joyce</b>
Past Pres.	<b>John McMaster;</b> <a href="mailto:john@jmcmaster.com">john@jmcmaster.com</a>
Vice Pres.	<b>John Read</b> <a href="mailto:jread@telus.net">jread@telus.net</a>
Secretary:	<b>Eric Urquhart;</b> <a href="mailto:ericu@shaw.ca">ericu@shaw.ca</a>
Treasurer	<b>Roger Phillippe;</b> <a href="mailto:phillippe@shaw.ca">phillippe@shaw.ca</a>
Wine Stewards	<b>Mike Grindler</b> <a href="mailto:Captmike@shaw.ca">Captmike@shaw.ca</a> <b>David Wong</b> <a href="mailto:davidl_wong@telus.net">davidl_wong@telus.net</a>
Members at Large	<b>Larry McIntyre;</b> <a href="mailto:blue_heron1@telus.net">blue_heron1@telus.net</a> <b>Mike Erhardt</b> <a href="mailto:Merhardt@shaw.ca">Merhardt@shaw.ca</a> vacant

## Future Mini-Tastings

Feb – Zinfandel  
Mar – New World White  
Apr – New World Red  
Jun – Aromatic Whites

## Future Evening Toast

	Wine	Toaster
Feb.	Tom Robinson Jr.	Jacquelin George
Mar.	Ron Rolleston	Barry Ward

**Time:** February 11, 2010 8:00 to 10:00 PM

**Venue:** Scottish Cultural Center  
8886 Hudson Street, Vancouver

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

**Topic:** *Sourcing Grapes 2010*

**Speakers:** *Roundtable*

**Tom Robinson** will supply toasting wine and **Jacquelin George** will give the evening's toast.

## BCGWJ Practice Session Aperitif Sherry

Join a member of the Guild of Wine Judges in the lower level room at **7:15 pm** for a practice session in preparation for the BCGWJ Mainland chapter meeting on Feb. 13.

## Mini-Competition: Zinfandel

Wines must contain at least 85% Zinfandel..

**Judges:** Dave Ewen    **Steward:** Mike Erhardt

## MEMBERSHIP FEES

**Membership fees for year 2010 are now due as of Jan 1, 2010**

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

Please bring your cheque/cash to the Jan 11 meeting **OR** send your cheque to

Roger Phillippe, VAWA Treasurer, at  
9540 McBurney Drive, Richmond, V6Y 3C6

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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](mailto:dainslie@shaw.ca)  
 Clem Joyce [cjoyce@telus.net](mailto:cjoyce@telus.net)  
 Larry McIntyre [blue\\_heron1@telus.net](mailto:blue_heron1@telus.net)  
 Tom Handley [tom.handley@ca.fujitsu.com](mailto:tom.handley@ca.fujitsu.com)

## Highlights of the December Meeting

- **Toast: David Wong** toasted “Hope that the year would be a good vintage and that we can be thankful to live in B.C.”.
- **Toasting Wine: John Read** provided a 2007 Merlot made from Montelago Vineyard grapes brought in by Pacific Breeze.
- **John McMaster** chaired the first meeting of 2010.
- Discussion occurred on how to conduct club business without a President was brought up by John McMaster who suggested that duties could rotate between members until President could be elected. Call went out for possible candidates and Clem Joyce indicated he would chair February Meeting. Mike Roman indicated he may chair the March meeting.
- The Winemaker magazine subscription should start to arrive in January.
- **Pepe Kubon** provided info about the North American Amateur Winemaker Convention being held in Oregon this year. Closest location this event has been for many years.
- The club crush wine for 2008 was discussed. The grapes were obtained from Stonewolf Vineyard in McMinnville Oregon. The grapes arrived and were distributed and crushed at Gilbert Tonnello's on October 17/ 2008.
- Wine was provided for the evening by Jacquelin George, Clem Joyce, Brian Martin, Roger Phillippe, John Read and Eric Urquhart.
- All wine had been treated with pectolytic enzymes to improve yield of juice and allowed from 3 – 18 hr .skin contact. The pH of the juice was low pH 3.24 or lower was reported. The finished wines were found to have light but characteristic Pinot gris flavours of honey, apple, lemon, pear with some notes of flowers.
- **Clem Joyce** provided a second run wine which had sat on the skins for many days before pressing. He mentioned that this wine while lighter in body it did show much stronger flavours and aroma. Several members indicated that longer skin contact times would have made the first run wine much better.
- The ,most preferred wines were from Brian's who had blended his Pinot Gris with some blanc de noir made from Pinot Noir and Clem's second run wine.

## MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Feb. 11	Dave Ewen	Mike Erhardt
Mar. 11	Barry Ward	Robert Davino

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 & Mike Grindler—Wine Stewards

## WINE QUIZ

What are the most recent approved DOCG wines in Italy?

- A. Valpolicella Classico and Soave
- B. Amarone della Valpolicella and Recioto della Vapolicella
- C. Valpolicella Classico and Valpolicella Ripasso
- D. Amarone della Valpolicella and Bardolino

Wine Quiz Answer: B. Italy's Agriculture Minister has announced this elevation on Dec. 4, 2009 and the DOCG may be used starting with the 2008 vintage.

## 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