

VAWA

Vancouver Amateur Winemaker Association

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 ?

BULK ORDER:

Once again a few of us will be buying some bricks of yeasts and splitting them into smaller quantities for personal use - let me know if you have a yeast on your wish list that you'd like to try - there may be enough of us to order a brick! Also, if you ordered some yeast from me last year are you interested in some different yeasts this year; if you didn't get any yeasts last year might you be interested this year (please respond to jgeorge@uniserve.com).

Jacquelin George

Ken's Wine Quotations

"Wine awakens and refreshes the lurking passions of the mind, as varnish does the colours which are sunk in a picture, and brings them out in all their natural glowings"

Alexander Pope

Highlights of the December Meeting

- Toast and Toasting Wine: Jacquelin George provided a 2004 BC Riesling and toasted "the Warmth of Christmas"
- Outgoing President Dave Ewen reported on club highlights of the year including members North Burnaby Vintners "Winemaker of the Year" award, and Charles Plant's Gold and Silver medals, all at the AWC National Competition
- Christmas Program was "A Tasting of Sparkling Wines for the Festive Season" lead by VAWA Members Bill and Joan Collings.
- The following wines were tasted, interspersed with a dazzling array of foods provided by members:
 - 1) BC—Sumac Ridge Stellars Jay
45% Chard., 35% P.Noir, 20% P. Blanc. 3 yrs on yeast
 - 2) Australia—Wolf Blas Gold Label
50% P.Noir, 50% Chard.
 - 3) Italy—Domenico-Peraoil Vine De Poeti Moscato Spumante
 - 4) Spain—Segunda Viudas—Aria Estate—Brut
 - 5) S. Africa—Graham Beck Brut
50% P.Noir, 50% Chard. On yeast 2 yrs, released 2yrs after disgorgement
- Thanks to Dale, Roger, Jim and their bevy of helpers for a great tasting.

NOVICE WINEMAKERS PROGRAM

January 13th @ 7:15, Lower Level

Starting this month, we be having a five-part program for new winemakers and for winemakers making the transition from kit wines. An introductory session will take place at the lower level of the Scottish Cultural Centre at 7:15 pm on January 13th, preceding the club's regular monthly meeting. Subsequent sessions will focus on these topics:

- **Understanding pH, Acidity and Sulphite**, by Gary Armanini
- **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.