

# VAWA

Vancouver Amateur Winemaker Association

## VAWA Web Site

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

## Upcoming Events

- Next Monthly Meeting  
Feb. 9, 2006
- Saanich Sommeliers Annual  
Competition, Jan 21, 2006
- Chilliwack Zymurgy  
Competition, Feb 25, 2006
- Nanaimo Winemakers  
Competition, March 11, 2006
- VAWA Annual Competition,  
March 25, 2006
- 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:

Vacant

Treasurer **Dale Vick;** mdvick@telus.net

Wine Steward

**Pepe Kubon;** chateau.pp@gmail.com

Members at Large

**Eric Urquhart;** ericu@shaw.ca

**Michael Lam;** michaelyblam@hotmail.com

**Deborah McIntyre;** blueheron1@telus.net

## Future Mini Tastings

**Jan/06** BC Dry White Table

**Feb** Club Crush

**Mar** Social

**Apr.** BC Dry Red Table

**May** Zinfandel

**June** Non Grape

## Future Evening Toast

**Wine Toaster**

**Jan/06** Cam McLean tba

**Feb** 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, January 12, 2006

**Time:** 20:00 to 22:00 Hrs

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

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

**Topic:** "Cleanliness and Sanitation in the Winery"

**Speaker:** George Tuan, Marketing Representative,  
Zep Manufacturing

## THE NUMBERS GAME – by Dave Ewen

Toasting wine supplied by **Cam McLean** and the evening's toast will be given by **TBA**

## 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

### BC Dry White Table

At least 95% of the grapes in these wines must have been grown in B.C.  
Sugar content in white table wines can vary from uncompromisingly dry (as in Burgundies or Washington or California Chardonnays), to slightly sweet (as in dry German wines, to SG 1.010. Colour is pale straw to light gold, with *no* amber or brown tinges. Acid 0.5% - 0.8%. Alcohol 9% - 13%.

**Judge:** Bob Boehm

**Steward:** Carole Berger

## MEMBERSHIP FEES

Membership fees for year 2006 are now due as of January 1<sup>st</sup>, 2006

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

Please bring your cheques to the Jan 12<sup>th</sup> meeting **OR** send your cheques to  
Dale Vick, VAWA Treasurer, at  
4393 West 13<sup>th</sup> Avenue, Vancouver V6R 2V1

# 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	<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>

## WHO WANTS TO BE A VINIONAIRE ?

*By Dave Ewen*

### MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Jan 12	Bob Boehm	Carole Berger
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

### Ken's Wine Quotations

"Wine is sunlight, held together by water."

Galileo ( 1564 – 1642 )

## Highlights of the December Meeting

- **Toast :Larry McIntyre** toasted," Peace on Earth, Goodwill to all Mankind"
- **Toasting Wine: Charles Plant** provided a 2002 Shiraz from Kiona Vineyards , Washington.
- **Program: Pam Cohen** lead us through a comparison of wines from three grape varieties, demonstrating how these differ between the old and new world producers.
- Pam explained that the wine-makers in Europe are changing to emulate the American wine scene, and at the same time New World wine-makers are trying to emulate traditional European wine styles.
- Pam selected wines from three grape varieties: Riesling, Sangiovese, and "Rhone" varieties such as Grenache, Syrah and Mourvedre.
- Rieslings: A Leo Buring Riesling (Australia)--\$ 26.90  
A 2003 Selbach Zeltinger Kabinett Riesling (Mosel, Germany)-----\$ 32.40  
Both rieslings had some lime and petrol flavours but the Buring was drier, had shorter finish and less fruit.
- Sangiovese: A 2000 Rocca Guicciarda Chianti(Tuscany, Italy)-----\$33.90  
A 1999 Bonterra Sangiovese( Mendocino, California)----- \$29.90  
Both had lots of acid and a bitter finish. They are meant to be consumed with food as they would in the traditional Italian setting.
- "Rhone Style": A 2001 Domaine de Mourchon Cotes du Rhone Village( Seguret) –France--\$ 24.90  
A 2001 Barletta Brothers GSM (Australia)-----\$ 37.90  
The french wine had a longer acidic finish but the Aussie version had a smoother , soft finish

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



## DRINKING AND DRIVING

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