

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events - 2008

- Jan 19 – Saanich Sommeliers Wine Competition
- Feb 14 – next VAWA meeting
- 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
- Apr 12 – VAWA Annual Competition
- May 23-24 – Provincial Competition (host: Italvino Wine Club)

Executive List

Pres	John McMaster; john@jcmaster.com
PastPres	Paul Arcand; arcand4@shaw.ca
Vice.Pres	Ron Thorne; thorne@shaw.ca
Secretary	Pepe Kubon; chateau.pp@gmail.com
Treasurer	Eric Urquhart; ericu@shaw.ca
Wine Steward s	John Read jpread@telus.net David Wong davidl_wong@telus.net
Members at Large	Al Lewis; tigris@telus.net Mike Grindler Captmike@shaw.ca Ken Dunn kedunn@shaw.ca

Future Mini-Tastings

Jan – BC Dry White Table
Feb – Club Crush 2006 (Kiona Riesling)
Mar-Jun – TBA

Future Evening Toast

	Wine	Toaster
Jan	Helmut Berner	Bob Boehm
Feb	TBA	TBA
Mar	TBA	TBA
Apr	TBA	TBA
May	TBA	TBA
Jun	TBA	TBA

Thursday January 10, 2008

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

Door: Members \$10.00
Guests \$12.00

Topic: *Sources of Grape Supply* (panel)

Speakers: *Eric Urquhart, Jacquelin George, Clem Joyce, Dale Vick and George Gibson*

Helmut Berner will supply toasting wine and **Bob Boehm** 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: 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: Pepe Kubon

Steward: John Read

MEMBERSHIP FEES

Membership fees for year 2008 **are now due as of Jan 1, 2008**

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

Please bring your cheque/cash to the Jan 10 meeting **OR** send your cheque to Eric Urquhart, VAWA Treasurer, at #20-23000 Dyke Road, Richmond V6V 2H3

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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
Clem Joyce cjoyce@telus.net
Helmut Berner hberner@telus.net
Larry McIntyre blue_heron1@telus.net
Bob Boehm bbboehm@shaw.ca
Priidu Juurand priiduj@shaw.ca
Abe Gaitens agaitens@telus.net
tom.handley@consulting.fujitsu.com

Highlights of the December Meeting

- **Toast: Dave Ewen**
- **Toasting Wine: Duncan Ainslie**
- **Program: Brian Foreman** of the American Wine Society spoke on the delectable subject of pairing wine and chocolate.

MINI-TASTING OFFICIALS

DATE JUDGE STEWARD

Jan 10 Pepe Kubon John Read
Feb 14 TBA TBA
Mar 13 TBA TBA
Apr 10 TBA TBA
May 08 TBA TBA
Jun 12 TBA TBA

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

Watch this space for full schedule in the Feb newsletter...

WINE QUIZ

What happens to a wine's pH value during cold-stabilization?

- A. It always goes up
- B. It always goes down
- C. It can go up or down, depending on the pH value before stabilization

Wine Quiz Answer: C.
If the wine starts with pH higher than 3.65, the pH will increase. If the initial pH is lower than 3.65, the pH will drop.

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