

# VAWA

Vancouver Amateur Winemaker Association

## VAWA Web Site

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

## Upcoming Events – 2008/2009

- Jan 17 – Saanich Sommeliers Annual Competition
- Feb 12 - VAWA monthly meeting
- Feb 21 – Chilliwack Zymurgy Annual Competition
- Mar 7 – Nanaimo Winemakers Annual Competition
- **Apr 18 – VAWA Annual Competition**
- May 22-23 – Provincial Competition hosted by BCGWJ

## Executive List

Pres	John McMaster; <a href="mailto:john@jmcmaster.com">john@jmcmaster.com</a>
PastPres	Paul Arcand; <a href="mailto:arcand4@shaw.ca">arcand4@shaw.ca</a>
Vice.Pres	Ron Thorne; <a href="mailto:thorner@shaw.ca">thorner@shaw.ca</a>
Secretary:	Pepe Kubon; <a href="mailto:chateau.pp@gmail.com">chateau.pp@gmail.com</a>
Treasurer	Ken Dunn; <a href="mailto:kedunn@shaw.ca">kedunn@shaw.ca</a>
Wine Steward s	John Read <a href="mailto:jread@telus.net">jread@telus.net</a> David Wong <a href="mailto:davidl_wong@telus.net">davidl_wong@telus.net</a>
Members at Large	Larry McIntyre; <a href="mailto:blue_heron1@telus.net">blue_heron1@telus.net</a> Mike Grindler <a href="mailto:Captmike@shaw.ca">Captmike@shaw.ca</a> Mike Erhardt <a href="mailto:Merhardt@shaw.ca">Merhardt@shaw.ca</a>

## Future Mini-Tastings

Jan – Big reds

Feb – Jun TBA

## Future Evening Toast

	Wine	Toaster
Jan	Sam Hauck	Len Sigurdson
Feb	Clem Joyce	Ron Rolleston
Mar	Pepe Kubon	John Read
Apr	TBA	TBS
May	TBA	TBA
Jun	TBA	TBA

## Thursday Jan 8, 2009

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

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

**Topic:** *Sherry – A guide to making and appreciating (preceded by the competition classes motion discussion and vote)*

**Speaker:** *Sam Hauck*

**Sam Hauck** will supply toasting wine and **Len Sigurdson** 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: Big reds

A red table wine is usually free of residual sugar (under 0.75%), although a well balanced and aged red will have some glycerin and a softness that could be mistaken for "sweetness". Colour may range from light red to garnet, with the tawny edge of a well-matured wine being preferable to the red-purple of a younger wine. Wines should be medium to full bodied, and may be noticeably astringent.

Acid 0.4% - 0.6%. Alcohol 11% - 13%.

**Judge:** Duncan Ainslie

**Steward:** Paul Arcand

## MEMBERSHIP FEES

Membership fees for year 2009 **are now due as of Jan 1, 2009**

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

Please bring your cheque/cash to the Jan 8 meeting **OR** send your cheque to  
Ken Dunn, VAWA Treasurer, at  
3080 Bowen Drive, Richmond, V7C 4C7

# 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 December Meeting

- **Toast: Ron Toffolo** toasted “To spouses and friends for their forbearance in the pas few months; to friendships we’ve established in the club”.
- **Toasting Wine: Jacquelin George** provided a rose made from bled-off juice of several red varieties (Cab S, Merlot, Syrah, Grenache, Mourvedre). The wine had 11% alc. and was finished with about ¾ % of residual sugar.
- **John McMaster** thanked Al Lewis, Eric Urquhart and Paul Arcand for their work on the executive. Paul was also given an engraved carafe and a ceremonial gavel for his outstanding contributions to the club over the seven years he’s worked on the executive.
- John then distributed medals from the Vinovan competition to our successful entrants: Paul Arcand, Jacquelin George, Al Lewis, John McMaster, and David Wong.
- **Program: “Food and Wine Pairings”**, by **Renee Muller**, ISG Sommelier and manager of Plan B restaurant, with food supplied by Richard Ford from Food Fusions catering company.
- The program consisted of 3 dishes, each combined with a pair of wines:
  1. Mixed seafood with rice and tarragon was paired with Anakena Viognier from Chile and Pfaffenheim Steinert Grand Cru Pinot Gris from Alsace, with the Pinot Gris being a clear winner of the popular vote.
  2. Chicken in tomato and basil sauce with penne was matched with Spy Valley Marlborough Sauvignon Blanc and Staete Land Pinot Noir also from New Zealand. The somewhat unusual choice of matching a white wine with a zesty sauce was inspired by the traditionally high acid of the variety. Opinions were mixed on the pairings, with the Pinot Noir having a slight edge.
  3. Top sirloin braised beef concluded the evening with Chianti Riserva Frescobaldi Nipozzano from Tuscany and Chateau Potensac 1998 from Medoc. The Chianti was preferred by a majority, which left the dissenting minority with the onerous (not!) task of having to go through several refills of the Bordeaux entry...
- The evening concluded with a buffet of appetizers and desserts, provided by the attending members. A good time was had by all – a fitting end to a truly memorable and unusual year.

## MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Jan 8	Duncan Ainslie	Paul Arcand
Feb 12	Steve Blaschek	Ken Dunn
Mar 12	Ron Thorne	Roger Dahlquist
Apr 9	TBA	TBA
May 14	TBA	TBA
Jun 11	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

## WINE QUIZ

According to the US Federal government, at what alcohol level is a wine considered to be a "dessert wine" as opposed to a table wine?

- A.20%
- B.18%
- C.14%
- D.12%

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