

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events – 2009/2010

- Jan 30 – Saanich Sommeliers Competition
- 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 | vacant |
| PastPres | John McMaster; john@jcmaster.com |
| Vice.Pres | John Read jread@telus.net |
| Secretary | Eric Urquhart; ericu@shaw.ca |
| Treasurer | Roger Phillippe; phillippe@shaw.ca |
| Wine Steward s | Mike Grindler Captmike@shaw.ca David Wong davidl_wong@telus.net |
| Members at Large | Larry McIntyre; blue_heron1@telus.net Mike Erhardt Merhardt@shaw.ca vacant |

Future Mini-Tastings

Jan – Pinot Gris/Grigio
Feb – Zinfandel
Mar – New World White
Apr – New World Red
Jun – Aromatic Whites

Future Evening Toast

| | Wine | Toaster |
|-----|------------------|------------------|
| Jan | John Read | David Wong |
| Feb | Tom Robinson Jr. | Jacquelin George |

**Thursday Jan 14,
2010**

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

Door: Members \$10.00
Guests \$12.00

Topic: *Pinot Gris- A Comparison of Styles*

Speakers: *Clem Joyce, John Read*

John Read will supply toasting wine and **David Wong** will give the evening's toast.

BCGWJ Practice Session – Aperitif

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 Jan 20.

Mini-Competition: Pinot Gris (New World White)

Sugar content in white table wines can vary from uncompromisingly dry (as in Burgundies, 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%- 14%.

Judges: Members **Steward:**

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

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 dainslie@shaw.ca
 Clem Joyce cjoyce@telus.net
 Larry McIntyre blue_heron1@telus.net
 Tom Handley tom.handley@ca.fujitsu.com

Highlights of the December Meeting

- **Toast: Clem Joyce** toasted “To good friends, good health and making new friends”.
- **Toasting Wine: Charles Plant** provided a Kiona Meritage blend.
- **Attendance:** 2 new members, 1 guest.
- **John McMaster** thanked the outgoing members of the executive and introduced the new executive.
- The club has recognized several members for outstanding contributions during the year: Mike Grindler, Clem Joyce, and David Wong (club crush); John Read (silent auction).
- The Winemaker magazine subscription should start early in 2010, hopefully January.
- On behalf of the club, John extended good wishes to Al Lewis for a speedy recovery from his back surgery.
- **Larry McIntyre** thanked John Mc Master for his excellent work as a president in the last two years and then gave a brief introduction to our dinner program – “*3 Wines for a Dinner*”.
 - **Sam Hauck** opened the program with an introduction to aperitifs. Broadly, these are any wines meant to stimulate appetite. In the context of club competitions, aperitifs are flavoured wines, either wine or fruit-based.
 - The taster was Lillet, a French white wine-based aperitif, flavoured with several different kinds of oranges and aged in neutral oak barrels for 1 year or so.
 - **Clem Joyce** then spoke on the subject of social wines. These should be inviting wines, meant to be enjoyable by all people. Typically, they are balanced, with lower alcohol levels and some residual sugar.
 - The sample was Arrowleaf Solstice Gewurztraminer 2008, enjoyed with appetizers prepared by club members.
 - **Jacquelin George** followed with an introduction to table wines. These are wines meant to be shared with food. For a good pairing, the “weight” of food and wine should match. The favourite wine/food combination is champagne with potato chips!
 - Our entrée, a braised sirloin, was a “heavy” dish with lots of flavour. A good match for that would be full-bodied, tannic reds. Our chosen example was Penfolds, Bin 389 Cabernet Sauvignon/Shiraz 2006 blend.
 - **Roger Ford** concluded the program with a brief expose of dessert wines. As the name suggests, these are luscious wines with a considerable sweetness that should be balanced with acidity.
 - The taster was Clem Joyce’s 2008 late harvest Viognier “icewine”, enjoyed with desserts prepared by club members.

MINI-TASTING OFFICIALS

| DATE | JUDGE | STEWARD |
|--------|-----------|--------------|
| Jan 14 | Members | Members |
| Feb 11 | Dave Ewen | Mike Erhardt |

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