

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

VAWA Upcoming Events

- Italian Canadian Wine Club Competition- Sep. 20, 2006
- See the [BCAWA web pages](#) for further information on club events

Executive List

Pres: Paul Arcand;

arcand4@shaw.ca

PastPres Dave Ewen;

bactionman@hotmail.com

Vice.Pres Jacquelin George;

jgeorge@uniserve.com

Secretary: Ron Thorne; thorner@shaw.ca

Treasurer Dale Vick; mdvick@telus.net

Wine Steward

Pepe Kubon; chateau.pp@gmail.com

Members at Large

Eric Urquhart; ericu@shaw.ca

John McMaster; john@jcmcmaster.com

Deborah McIntyre; blueheron1@telus.net

Future Mini Tastings

June	Non Grape
Fall	
Sep	Dry White Table
Oct	Dry Red Table
Nov	Bordeaux Style Red
Dec	N/A

Future Evening Toast

	Wine	Toaster
June	Riccardo Pellizzari	Peter Leitner
Fall		
Sep	Morris Rychliwski	Michael Lam
Oct	Dave Pratt	Don Lyster
Nov	John Read	Kim Husband
Dec	Ron Rolleston	Clem Joyce

Thursday, June 8, 2006

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

Door: Members \$10.00
Guests \$12.00

Topic: Semillon Wines (2006 Club Crush)

Speaker: Clem Joyce.

THE NUMBERS GAME – by Dave Ewen

Riccardo Pellizzari will supply toasting wine and **Peter Leitner** 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-TASTING

Non-Grape

A Non-Grape wine might fit the purpose of any other wine class and would thus have the technical characteristics of that particular class. For example, a port-style wine made from blackberries should otherwise comply with the definition of the After Dinner class. The entrant must specify with which style and sweetness their entry conforms, so the judges can be made aware of this information.

Garden Party

June 24, 2006 5 pm

John & Janet McMaster's house

8540 Fairdell Crescent, Richmond

Remember \$10/person; lawn chair; appy or dessert; WINE

[Map link](#)

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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	tom.handley@consulting.fujitsu.com

WHO WANTS TO BE A VINIONAIRE ?

By Dave Ewen

Watch next month

MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
June 8	Norm Brodie	Ron Coutts
Fall		
Sep	Fred Dennert	Roger Dahlquist
Oct	Kim Husband	Ken Dunn
Nov	Don Lyster	Jim Fanning
Dec	N/A	N/A

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

OUR MEMBERS RECOMMEND

We have started a new web page called [Our Members Recommend](#). This is intended as a vehicle for VAWA members to share information with each other by recommending commercial wines, winemaking equipment and supplies, winemaking procedures and techniques, winemaking publications, etc.

Ken's Wine Quotations

"The last time that I trusted a dame was in Paris in 1940. She was going out to get a bottle of wine. Two hours later, the Germans marched into France."
Sam Diamond in Murder by Death (1976)

Highlights of the May Meeting

- Toast: John McMaster "To the Grape"
- Toasting Wine: Mike Roman provided toasting wine, 2004 Zinfandel.
- Program: Jacqueline George introduced the main session, "Club Crush 2004 – Ehrenfelser". Our panelists were David Wong, Jacqueline George and Bob Boehm.
- Bob Boehm discussed his wine. He started with 450 pounds as part of a group. The pressed in an old basket press on October 1st. Initial gravity was 1.094 with acid of 0.6%. He added 50ppm SO2 on October 2nd, Bentonite, yeast nutrient and pectic enzyme were also added at that time. The starter, containing orange juice, sugar and EC1118 was pitched on October 3rd. The acid was brought to 0.8%. By October 16 SG was 1.004 and 50 ppm of SO2 was added. On October 22 it was racked and 12.5 ppm SO2 was added and it was fined with Sparkaloid. Jan 4 another 12.5 ppm SO2. It was bottled in November and the final yield was 43.5L from 150 lbs of grapes. The wine won bronze in table and social categories in the last competition.
- Jacqueline George discussed her wine a blend of 80% Ehrenfelser and 20% 2nd run Peach & Ehrenfelser. 500lbs were crushed. Used Colour Pro enzyme (would not do so again because of the copious lees). Added 20ppm SO2 on crushed grapes and 25ppm at the end. Pressed in a Bladder press. Starting SG was 1.090 and pH 3.3. Fermented in 2 batches using 2 yeasts – BA11 and VL-1. Both stopped on their own at 1.000 and 1.005 for the VL-1 and BA11 respectively. In February added 20% peach (final gravity .994). Fining with Kiesosol occurred in March. Filtered and bottled in Apr.
- David Wong's wine had skin contact of 1 day. Starting numbers were pH 3.28, TA 6.7 g/L SG 1.094. Final gravity was .994. PH had increased to 3.5 so 4g/L tartaric were added. It was fined with gelatin and bentonite. 1.5 ml/L of glycerin and 2.5g/L of sugar were added. Final pH was 3.37. A final addition of 45ppm of SO2, filtered then sorbated.
- Mini-Tasting: Zinfandel
Judge Duncan Ainslie and Pepe Kubon

CLASSIFIED

Winemaking season is not far off, and we're beginning to get new action on the [Classifieds Page](#) of the VAWA website. 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 web page.



DRINKING AND DRIVING

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