

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

VAWA Upcoming Events

- 2 June - Provincial Competition hosted by VAWA
- 3 June – AGM
- See the [BCAWA web pages](#) for further information on club events

Executive List

Pres(pro-tem); **Paul Arcand**;

arcand4@shaw.ca

PastPres **Dave Ewen**

bcactionman@hotmail.com

Vice.Pres **Jacquelin George**;

jgeorge@uniserve.com

Secretary: **Ron Thorne**; thorner@shaw.ca

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

Wine Steward

Pepe Kubon; chateau.pp@gmail.com

Members at Large

Al Lewis; alewis@eos.ubc.ca

John McMaster; john@jcmaster.com

Deborah McIntyre; blueheron1@telus.net

Future Mini Tastings

Spring

June No competition

Future Evening Toast

Wine

Toaster

Friday June 1, 2007

Time: 19:00 to 22:00 Hrs

Venue: Scottish Cultural Center
8886 Hudson Street, Vancouver

Door: Members \$0.00
Guests \$0.00

Topic: What's in the Barrel?

Speaker: **Gio Favero, Cooper, Stave River Cooperage**

THE NUMBERS GAME – by Dave Ewen

Pierre Augereau will supply toasting wine and **TBD** will give the evening's toast.

Provincial competition

Traditionally, the Friday evening before the Provincial competition is devoted to a **Meet and Greet** event. In order to give members the chance to mingle with some dedicated winemakers like themselves, this event has been merged with our traditional Monthly meeting.

We will welcome our guests at 7 pm instead of our usual 8 pm, and our meeting as noted above will be on Friday night instead of our usual Thursday.

As this is a social event, and we are having several guests, please feel free to bring your wine from your cellar to share.

MINI-TASTING

No Minicomp this week.

Technical Forum

No Technical Forum

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	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

Highlights of the May Meeting

The programme was a presentation by Dave Ewan, on After The Ferment, What do we do next?

Dave covered the following stylistic tools

- Racking – can decrease yeast aromas, decrease vegetal character, moderate H2S formation; low racking protocols can be risky.
- SO2 adjustments – need to consider pH, can use suphiKit if available
- Acid adjustments
- Fining – some that can be used include Isinglass, skim milk (sodium caseinate), PVPP, and Bentonite.
- Blending and Ageing can affect the following qualities
 - Acid
 - Bitterness
 - Sugar
 - Frutiness
 - PH
 - Alcohol
 - Tannins/Oak

MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
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Jun	N/A	N/A
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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

Filmmaker/winemaker Francis Ford Coppola says the two professions are almost the same and that each depends on source material and takes a lot of time to perfect. The big difference: Today's winemakers still worry about quality.

Arizona Republic, January 22, 1998.

History of Toasting

You may have wondered just what a roasted slice of bread has to do with the practice of offering a toast? The two couldn't seem more unrelated.

As early as the 6th Century B.C., the Greeks were toasting to the health of their friend's for a highly practical reason — to assure them that the wine they were about to drink wasn't poisoned. To spike the wine with poison, had become an all too common means of dealing with social problems — disposing of an enemy, silencing the competition, preventing a messy divorce, and the like. It thus became a symbol of friendship for the host to pour wine from a common pitcher, drink it before his guests, and satisfied that it was a good experience, raise his glass to his friends to do likewise.

The Romans, impressed by the Greeks in general, tended to handle their interpersonal problems similarly. It's no surprise then, that the practice of toasting was popular at Roman get-togethers as well. The term toast comes from the Roman practice of dropping a piece of burnt bread into the wine. This was done to temper some of the bad wines the Romans sometimes had to drink. (Much later, even Falstaff said, "put toast in't" when he was requesting a jug of wine in Shakespeare's Merry Wives of Windsor.) The charcoal actually reduces the acidity of slightly off wines making them more palatable. In time, the Latin tostus meaning roasted or parched, came to refer to the drink itself. In the 1700's, party-goers even liked to toast to the health of people not present — usually celebrities and especially beautiful women. A woman who became the object of many such toasts, came to be known as the "toast of the town."

By the 1800's, toasting was the proper thing to do. Charles Panati reported that a "British duke wrote in 1803 that 'every glass during dinner had to be dedicated to someone,' and that to refrain from toasting was considered 'sottish and rude, as if no one present was worth drinking to.' Oneway to effectively insult a dinner guest was to omit toasting him or her; it was, as the duke wrote, 'a piece of direct contempt'."

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.

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.