

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events – 2008

- Jun 14 – VAWA Garden Party

Executive List

<u>Pres</u>	John McMaster; john@jcmaster.com
<u>PastPres</u>	Paul Arcand; arcand4@shaw.ca
<u>Vice.Pres</u>	Ron Thorne; thorner@shaw.ca
<u>Secretary:</u>	Pepe Kubon; chateau.pp@gmail.com
<u>Treasurer</u>	Eric Urquhart; ericu@shaw.ca
<u>Wine Steward s</u>	John Read jread@telus.net David Wong davidl_wong@telus.net
<u>Members at Large</u>	Al Lewis; alewis@eos.ubc.ca Mike Grindler Captmike@shaw.ca Ken Dunn kedunn@shaw.ca

Future Mini-Tastings

Jun – Non-grape

Fall - TBA

Future Evening Toast

	Wine	Toaster
Jun	Dave Ewen	David Wong

Thursday Jun 12, 2008

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

Door: Members \$10.00
Guests \$12.00

Topic: *Fruit Wines Tips, Tricks, and Idiosyncrasies*

Speaker: *Ron Taylor*

Dave Ewen will supply toasting wine and **David Wong** 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."

Judge: Barry Ward

Steward: Al Lewis

2008 VAWA GARDEN PARTY

Saturday, June 14, 2008
At Clem Joyce's
6591 Comstock Road, Richmond

Start at 5:00 PM

More details at <http://www.vawa.net/events.html> (top entry)

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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
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

MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Jun 12	Barry Ward	Al Lewis

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

Highlights of the May Meeting

- **Toast: Duncan Ainslie** toasted “To our suppliers and location”.
- **Toasting Wine: Jim Fanning** provided a 2006 Kiona Syrah. The wine underwent a cold soak but no MLF. It spent 18 days on the skins. Acid was adjusted before fermentation to get pH of 3.5.
- There were no guests or new members.
- **Draws:** general – Jim Fanning; minicomp – Paul Arcand
- **Minicomp:** Zinfandel, 5-6 entries, winner – Clem Joyce
- Paul Arcand reflected on our competition. Both wine and winemaker numbers have dropped significantly, which raises potential concerns about the future of the club. A short discussion ensued, concluding with Al Lewis’ suggestion that this issue be taken by the executive committee.
- Paul also reminded the membership about the upcoming BCAWA competition and banquet on May 23-24.
- Eric Urquhart thanked Paul and the rest of the competition organizers for all the work put into the competition.
- Al Lewis mentioned that there were still places on the boat for the crab-fishing expedition before the garden party.
- **Program: “Turning Pro – What does it take?”**, presented by our own **Ron Thorne:**
 - The genesis of the talk was a course at Okanagan University College on starting a winery, given by Gary Strachan.
 - Three basic options: 1) buy a winery, 2) build one from scratch, or 3) use custom crush model.
 - A good business plan is a must. It should cover: financing, site selection (winery or vineyard), people, marketing, and licensing.
 - Capital investments cover equipment and buildings. Around \$230 K is needed for a small winery, at least \$1 M for a medium one.
 - Among the people needed are: winemaker or consultant, marketing expert, architect, lawyer, vineyard manager. Should these be employees or contractors?
 - Define your market – for a small winery, a generally best choice is to produce premium, high-end wines to maximize return.
 - Distribution options include: LDB, VQA, tasting rooms, direct marketing, and restaurants.
 - Other interesting models: 1) California Cult Classics in North Van is a virtual winery, leasing a warehouse space and operating under the “make wine on premises” model; 2) Joie used custom crush facilities (another winery) for several years to build the brand before building a physical winery; 3) Paradise Ranch uses different wineries each yr.

WINE QUIZ

What non-grape wine was Snow White’s favourite?

- A. Foxglove
- B. Apple
- C. Hemlock
- D. Oleander

Wine Quiz Answer: B of course, all the other options are poisonous plants!

OUR MEMBERS RECOMMEND

A comprehensive and very interesting wine site can be found at <http://www.wineanorak.com/>
The site is maintained by Jamie Goode (UK), who also authored the book **Wine Science: the application of science in winemaking**



DRINKING AND DRIVING

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