

# VAWA

Vancouver Amateur Winemaker Association

## VAWA Web Site

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

## Upcoming Events – 2008/2009

- Jun 13 – VAWA Garden Party
- Aug 15 – National Competition hosted by Vinovan
- Sep 10 – VAWA monthly meeting

## Executive List

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

## Future Mini-Tastings

**Jun 11 – Non-Grape**

Fall 2009 - TBA

## Future Evening Toast

	Wine	Toaster
<b>Jun</b>	<b>John McMaster</b>	<b>Larry McIntyre</b>
<b>Sep</b>	TBA	TBA

## Thursday June 11, 2009

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

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

**Topic:** *Introduction to Guild Tasting Sessions.*

**Speaker:** *Sam Hauck*

**John McMaster** will supply toasting wine and **Larry McIntyre** 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: 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 which style their entry conforms.

**Judge:** Pepe Kubon

**Steward:** John Read

## 2009 VAWA GARDEN PARTY

Saturday, June 13, 2009  
At Ron and Judy Toffolo's  
9511 Lasko Street, Richmond

**Start at 5:00 PM**

More details and sign up sheet at  
<http://vawa.net/gardenparty09.html>

# 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 May Meeting

- **Toast: Ron Thorne** toasted “To happy accidents”.
- **Toasting Wine: Larry McIntyre** provided a 2005 Kiona Syrah. The grapes came in at 1.100 sg, pH 3.95. Treatment: 3 g/L tartaric acid, Color X and Color Pro, cold soak, fermented with D254/D21 yeasts.
- **Attendance:** 17 members, 1 guest
- **Minicomp:** Zinfandel, 4 entries, winner Len Sigurdson for 2007 Spenker Ranch
- **Door prizes:** Eric Urquhart (general), Clem Joyce (minicomp)
- **Jacquelin George** commented on our competition and banquet – generally, the feedback was very positive, the entries were up as well. **Clem Joyce** then thanked Jacquelin, Ron Thorne and Paul Arcand for their excellent work in organizing the event.
- **Ken Dunn** announced that the silent auction generated over \$3,000, an excellent result!
- **Larry McIntyre** confirmed that our annual garden party will be held on Sat, June 13 at Ron Toffolo’s. A sign-up sheet was passed around,. There is an online version on our website as well.
- Jacquelin George raised the option of changing our 2009 Club Crush from Grenache to Gewurztraminer for logistic reasons. Clem Joyce has a possible source from Westbank and will investigate the options.
- **Program: “GSM: Grenache/Syrah/Mourvedre”, by Jacquelin George:**
  - The classical area for this combination is southern Rhone, where the 3 varieties combine for 89% of grape plantings, with Grenache plantings dominant overall.
  - Some blends can contain up to 13 varieties (ex., Chateaufeuf du Pape).
  - Tavel appellation produces only roses.
  - Grenache itself is the most widely planted red grape in the world. The grapes are big and juicy, have high sugar and can lack acid, tannin and colour. Limiting yields is very important to achieve good quality, especially with young vines.
  - The first tasting group consisted of 2 roses – 2007 Tavel and Jacquelin’s 2008 blend, made with about 18 hrs of skin contact, 20% water dilution and acidification.
  - The second tasting group was 4 reds – 1) Pacific Breeze 2006 GSM (with Syrah dominant), 16 months in French oak, \$32; 2) Perrin & Fils Cotes du Rhone Villages 2006, \$22; 3) Grant Burge 2003 Holy Trinity, Barossa Valley, old vines, \$46, and 4) Jacquelin’s 2008 barrel sample, 64% Grenache/20% Syrah/16% Mourvedre, young wines, concentrated by drawing off 20% juice, cold soak, hot ferment, extended maceration.

## MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
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Jun 11	Pepe Kubon	John Read
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Fall 2009 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

If an American Viticultural Area (Napa Valley, Sonoma Valley) is listed on the label at least what percent of the grapes must come from that region?

- A. 51 %
- B. 75 %
- C. 85 %
- D. 100 %

Wine quiz Answer: C  
85 % - as opposed to 75 % for varietal labeling.

## OUR MEMBERS RECOMMEND

The 2<sup>nd</sup> edition of **Daniel Pambianchi’s** *Techniques in Home Winemaking* has been out for about a year now. Highly recommended.



## DRINKING AND DRIVING

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