

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events

**Next Monthly Meeting
September 9, 2004**

**2004 AWC National Competition
@ Chilliwack Zymurgy Club
August 14, 2004**

See the [BCAWA web pages](#) for
further information on the above
events

**Next Executive Meeting
June 24, @ 19:30
At Larry McIntyre**

**Vawa Garden Party
June 12th @ MikeLawler's.
Map, sign up sheet/ volunteers
etc. available at June 10th mtg.
Contact Roger Ford**

Executive List

Dave Ewen	Pres.	760-7760
Larry McIntyre	PasPre	275-4157
Paul Arcand	V.Pres.	264-7722
Ken Beardsell	Sect.	224-3196
Jacquelin George	Trea.	733-7970
Morris Rychliwski		
	Wine Steward.	984-3098
Jim Cryder		221-8679
Roger Ford		942-4643
Dale Vick		228-9580

Future Mini Competitions:

June	Country or Fruit
Sept.	BC Dessert
Oct.	Chardonnay
Nov.	Big Reds

Thursday, June 10, 2004

Topic: "Summertime: Time For Making Fruit Wines"

Tasting of fruit wines and presentation by:

Speaker: Ron Taylor-Wine Making Consultant

THE NUMBERS GAME – by Dave Ewen

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

Door: Members \$10.00
Guests \$12.00

Toasting wine supplied by James Fong and the evenings toast will be given by Ron Toffolo.

Technical Forum

As always, the Technical Forum is available for the discussion of any and all winemaking problems. Meet at 7:15 pm. In the lower level room.

MINI TASTING

NON-GRAPE: COUNTRY OR FRUIT WINES

These wines should be **social-style** in that they are not excessively dry or sweet, and fairly low in alcohol (7% - 11%)

SOCIAL-STYLE

A wine from either grape (NOT for Country or Fruit wines) or fruit that strikes a happy medium: neither too sweet nor too dry; not too high in alcohol (it should be possible to drink it all evening without trouble). A wine with universal appeal, that would be enjoyed by someone who is not necessarily knowledgeable about wine. Social wines should be able to stand on their own without food.

Draw Prize for Minicompetition Entries

The Executive has decided that the draw for those entering wines in the minicompetition will no longer include those who bring a wine to share with members at their table.

This was done to reinforce the purpose of the club, ie "to engage in discussion, lectures, demonstrations and events furthering the art of scientific wine and beer making" (per our Constitution) . The meetings are not intended to be a venue for social drinking and the club does not wish to encourage it by offering a prize.

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New Winemakers! We have mentors!

Club members have volunteered to be mentors for new winemakers.

Call or email them with any questions you may have.

Duncan Ainslie	266-1841	Clem Joyce	277-3376
Helmut Berner	942-4003	Larry McIntyre	275-4157
Bob Boehm	738-5088	Priidu Juurand	872-6001
Abe Gaitens	541-8015	Tom Handley	922-5266

WHO WANTS TO BE A VINIONAIRE ?

TRUE OR FALSE ?

“One simple, straightforward rule that can be stated for red table wine-making is that the longer the skins are in contact with the juice the harsher, more bitter and more astringent the wine will be”.

True or false ?

Future Evening Toast

	Wine	Toaster
June	James Fong	Ron Toffolo
Sept	Roger Ford	Tom Schillemore
Oct	Abe Gaitens	Mike Roman
Nov	Bill Galloway	Ron Rolleston
Dec	Jacquelin George	John Read

For Sale:

2 - 44 Gal. primary fermenters

\$20 each

Barbara Milne 604-244-3211 (day) 604-733-4973 (evenings)

Ken's Wine Quotations

“One not only drinks wine, one smells it, observes it, tastes it, sips it and – one talks about it”

Edward VII(1841-1910)

Highlights of the May Meeting

- Toast: Eric Urquhart (filling in for Ron Thorne), “To the corkscrew”
- Toasting Wine: Pierre Augereau—2001 Suisin Valley Chardonnay
- Minicomp: Sparkling—No Entries !!!
- Attendance: 21 members
- **Club Crush** will be Ehrenfelser Grapes@ \$1.00/pound
Looking for a source of Cabernet Franc
Sign-up sheets circulated
- Vinionaire—answer : black pepper would not be expected in Sparkling wine, but would be anticipated in red Table wines
- Door Prize: Eric Urquhart
- Program: Helmut Berner presented Ehrenfelser, Riesling, Pinot Blanc and Pinot Noir wines each in unfiltered and filtered versions. Voting on whether filtering improved the wines was inconclusive.

Ehrenfelser Club Crush: Please bring your post-dated cheques (dated August 15, 2004 made out to VAWA) for the quantity of grapes that you ordered. (\$1.00/lb)

I may have something for the red grape later this week - thanks,

Jacquelin George

2004 AMATEUR WINEMAKERS OF CANADA COMPETITION

Hosted by Chilliwack Zymurgy Club, August 14,2004
The judging of entries will be during the day , followed by a West Coast steak and salmon BBQ which will include famous Chilliwack corn and a tasting of the best of Canadian amateur wines.

Chief Steward: Sonia Garlinge: garlingesg@shaw.ca
Dinner Tickets \$ 30.00. Murray Mackie: mackiem@telus.net
Please note that only winners at our provincial competition will have invitations to enter at national



DRINKING AND DRIVING

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