

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events

- Next Monthly Meeting
April 14, 2005
- Nanaimo Winemakers
Competition
Saturday March 5, 2005
- Kamloops Winemakers Assoc
2005 Annual Judging
March 12, 2005
- *VAWA Annual Competition*
Saturday, April 16, 2005
- BCABA Provincial
Competition
Langley Fermenters
May 6-8, 2005
- See the BCABA web pages for
further information on club
events
- Next Executive Meeting
March 14, @ 19:30
At Roger Ford's

Executive List

Paul Arcand	Pres.	264-7722
Dave Ewen	PastPres.	531-7260
Roger Ford	V.Pres.	942-4643
Ken Beardsell	Sect.	224-3196
Jacquelin George	Trea.	733-7970
Morris Rychliwski		
	Wine Steward.	984-3098
Dale Vick		228-9580
Eric Urquhart		521-0425
Michael Lam		671-7697

Future Mini Competitions:

Mar.	Social
Apr.	BC Dry Red Table.
May	Dry Zinfandel
June	Non-grape (Country, Fruit)

Future Evening Toast

	Wine	Toaster
Mar.	Tom Handley	Mike Perkins
Apr.	Sam Hauck	Alan Pavich
May	Kim Husband	Riccardo Pellizzari
June	Clem Joyce	Frank Clark

Thursday, March 10 , 2005

Topic: "Balsamic Vinegars: A Vertical Tasting from Generic to the Sublime"

Speaker: **Caren McSherry:** Guest Chef, Cookbook Author, Radio&TV Host, Certified Culinary Professional

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 **Tom Handley** and the evenings toast will be given by **Mike Perkins**.

Technical Forum

The topic this month is "Treatment of Sulphur Problems". Join **Eric Urquhart** at 7:15 pm in the upper level room(rear area of regular meeting room).

MINI COMPETITION

SOCIAL WINE

A wine from either grape 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.

Judge: Riccardo Pellizzari

Steward: Steve Blaschek

MEMBERSHIP FEES

Membership fees for year 2005 are now overdue.

Fees are : \$35 per single member
\$50 per couple

Please bring your cheques to the **Next** meeting **OR** send your cheques posthaste to Jacquelin George, VAWA Treasurer, at
1975 Stephens Street, Vancouver V6K 4M7

VAWA

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 ?

Aroma and flavour descriptors for this varietal wine include Bell pepper, Green olive, and herbaceous:

- Riesling
- Gewürtztraminer
- Chenin Blanc
- Sauvignon Blanc
- Chardonnay

MINI COMPETITION OFFICIALS

DATE	JUDGE	STEWARD
Mar 10	Ricardo Pellizzari	Steve Blaschek
Apr 14	Jacquelin George	James Fong
May 12	Dave Ewen	Abe Gaitens
Jun 09	Ric Stacey	Pierre Augereau
Sep 08	Gary Armanini	Priidu Juurand
Oct 13	Helmut Berner	Larry McIntyre
Nov 10	Sam Hauck	Debbie McIntyre

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.

Morris Rychliwski—Wine Steward

Ken's Wine Quotations

"My books are water; those of the great geniuses are Wine---everybody drinks water"

Mark Twain(1835-1910)

Highlights of the January Meeting

- Toast :Charles Plant toasted " that incomparable pairing of wine and cheese"
- Toasting Wine: Mike Grindler provided a 2002 Syrah
- Pres. Paul Arcand stated that annual dues are now past due. Those wishing to remain on the membership list must forward their fees to Jacquelin George(See page 1 for details)
- VAWA 2005 Competition: Duncan Ainslie circulated a sign-up list for those who would like to serve as Stewards
- **Draws**
 - Door: Lucky Mike Grindler
 - Mini Comp: Very lucky Mike Grindler
- **Vinionaire:** Answer; "Components of the wine in a barrel become concentrated when barrels are stored in a relatively dry environment"
- Roger Ford stepped in at the last minute to present the **program**, " Wine and Cheese Pairings". Roger presented four cheeses and four wines. Suggested combinations were:
 - Morbier(Fr)(Cow) cheese with 2002 Penholds Chardonnay(\$20)
 - Etorki(Shep) cheese with 2003 Nero d'avola Cusomano(Sicily) (\$18)
 - Black River Cheddar(Ont)(cow) with 2002 ANGUS Cab Sauv(Australia) (\$22)
 - St Agur(Fr)(cow) with 2002 Malbec Luigi Bosca(Arg)(\$22)
- Mini-Competition: 2003 Club Crush Washington Gewurtz; Winner: Jacquelin George

NOVICE WINEMAKERS PROGRAM

March 10th @ 7:00, Lower Level

This session of the Novice Winemakers Program will be led by **Dave Ewen** and will address the topic of "**Wine Faults: Avoidance & Disaster Recovery**".



DRINKING AND DRIVING

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