

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

VAWA Upcoming Events

- Nanaimo Winemakers Competition, March 11, 2006
- VAWA Annual Competition, March 25, 2006
- Provincial Competition – 5-7 May hosted by Saanich
- Italian Canadian Wine Club Competition- Sep. 20, 2006
- See the BCAWA web pages for further information on club events

Executive List

Pres: 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 Dale Vick; mdvick@telus.net

Wine Steward

Pepe Kubon; chateau.pp@gmail.com

Members at Large

Eric Urquhart; ericu@shaw.ca

John McMaster; john@jcmaster.com

Deborah McIntyre; blueheron1@telus.net

Future Mini Tastings

Mar	Social
Apr.	BC Dry Red Table
May	Zinfandel
June	Non Grape

Future Evening Toast

Wine	Toaster
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Mar	Barbara Milne	Doug Lusignan
Apr.	Frank Clark	Al Lewis
May	Ric. Pellizzarri	Peter Leitner
June	Mike Roman	Michael Lam

Thursday, March 9, 2006

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

Door: Members \$10.00
Guests \$12.00

Topic: "Impact of Rice Wine on our Community"
(Ridding the Downtown-eastside of Rice Wine)

Speaker: Ken Frail

THE NUMBERS GAME – by Dave Ewen

Barb Milne will supply toasting wine and TBA 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

Social

Excerpt from VAWA competition class description: "A wine from either grape or fruit that strikes a happy medium: neither too sweet nor too dry; not too high in alcohol"

Judge: Bill Collings

Steward: Kevin Brown

2006 AWARDS BANQUET & DANCE

Saturday, March 25, 2006
Fame Furlane Hall
2605 East Pender Street, Vancouver
Tickets: \$45 per person

For tickets, contact John Read at
604-275-5254 or jpread@shaw.ca

WINE COMPETITION

For those interested in entering the VAWA wine competition, the Competition Entry Form, Competition Regulations and Competition Wine Class Descriptions are available on the VAWA website (<http://www.vawa.net>)

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

WHO WANTS TO BE A VINIONAIRE ?

By Dave Ewen

Which red wine is most likely to be aged in French Oak?

1. Chardonnay
2. Syrah
3. Zinfandel
4. Pinot Noir
5. Muscat Frontignan

MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Mar 09	Bill Collings	Kevin Brown
Apr 13	Norm Brodie	Ron Coutts
May 11	Fred Dennert	Roger Dahlquist
June 8	Tom Handley	Bonita Douglas

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

Ken's Wine Quotations

" What contemptible scoundrel stole the cork from my lunch?"

Larson E. Whipsnade(W.C.Fields) in ' You Can't Cheat An Honest Man(1939)'

Highlights of the February Meeting

- **Toast: Al Lewis** toasted: " Where wines come from and the efforts of the winemakers of today's toasting wine, John Reid and John McMaster".
- **Toasting Wine:** John Reid and John McMaster provided a 2004 Zinfandel
- **Program:** " Fining agents". **Eric Urquardt**, a VAWA member and leader of club technical sessions to use.
 - 3 wines were presented: a) Pinot Auxerrois fined with Kiesesol and gelatin, b) Zinfandel unfined c) Zinfandel double fined with gelatin.
 - Principle of operation – opposites attract
 - Purpose – removes haze from proteins, phenolics (tannin, colour, bitterness), odours/off aromas, H2S
 - Common fining agents
 - Kiesesol – has shelf life considerations
 - Isinglass – similar to gelatin but doesn't bind the same, not as effective for tannin
 - Gelatin
 - Bentonite – silicon and aluminum oxide rich clay, often used for protein fining, may give a clay flavour if over used
 - Egg White – prefers long chain tannins (i.e. older wines)
 - How does haze happen – from grapes and winemaking technique. Precipitation of haze will happen naturally if the wine is in balance – needs time. Fining speeds the natural process
 - Protein hazes can have positive (+), negative (-) or neutral charges. These charges can depend on pH.
 - An oppositely charged fining molecule is needed to cause the precipitation of these hazes
 - High tannin, low protein wines clear more easily, less balanced grapes clear less easily.
 - Commercial wines are more often filtered than fined because of volume considerations
 - Blending can result in cloudy wines if the blended wine is out of balance, even if the wines were clear and balanced before the blend.
 - How much? Best to do bench trials - parallel (several samples side by side) if possible rather than serial (same sample add agent)

WEBSITE NEWS

3 Feb 06 - A new [gallery](#) of VAWA wine trophy photos.
Website: www.vawa.net



DRINKING AND DRIVING

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