

# VAWA

Vancouver Amateur Winemaker Association

## VAWA Web Site

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

## VAWA Upcoming Events

- 10 March - KWA Annual Wine Judging and Awards Banquet
- 31 March - Nanaimo Winemakers Competition
- 28 April - VAWA Competition
- 2 June - Provincial Competition hosted by VAWA
- 3 June - AGM
- See the [BCAWA web pages](#) for further information on club events

## Executive List

### Pres:

PastPres **Dave Ewen;** **Paul Arcand;**  
[arcand4@shaw.ca](mailto:arcand4@shaw.ca)

Vice.Pres **Jacquelin George;**

[jgeorge@uniserve.com](mailto:jgeorge@uniserve.com)

Secretary: **Ron Thorne;** [thorner@shaw.ca](mailto:thorner@shaw.ca)

Treasurer **Eric Urquhart;** [ericu@shaw.ca](mailto:ericu@shaw.ca)

### Wine Steward

**Pepe Kubon;** [chateau.pp@gmail.com](mailto:chateau.pp@gmail.com)

### Members at Large

**Al Lewis;** [alewis@eos.ubc.ca](mailto:alewis@eos.ubc.ca)

**John McMaster;** [john@jcmaster.com](mailto:john@jcmaster.com)

**Deborah McIntyre;** [blueheron1@telus.net](mailto:blueheron1@telus.net)

## Future Mini Tastings

### Spring

**Mar Social**

**Apr BC Red Grape**

**May Table, Dessert/After**

**Dinner**

**June Non-Grape**

## Future Evening Toast

	Wine	Toaster
<b>Mar</b>	Eric Urquhart	Bill Galloway
<b>Apr</b>	Dale Vick	Abe Gaitens
<b>May</b>	Barry Ward	Roger Ford
<b>June</b>	Robin Wiltshire	James Fong

## Thursday, February 8, 2006

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

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

**Topic:** Pacific Breeze

## Speaker:

## THE NUMBERS GAME – by Dave Ewen

**Eric Urquhart** will supply toasting wine and **Bill Galloway** 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

## Vancouver Amateur Winemakers Association 2007 ANNUAL WINE COMPETITION

Anyone interested in entering the VAWA wine competition should do so through the VAWA Online Registration website April 1 - April 14.

## 2007 LABEL COMPETITION

Anyone interested in entering the VAWA label competition should see the instructions at the VAWA Label Competition webpage.

## 36TH ANNUAL AWARDS BANQUET & DANCE

Saturday, April 28, 2007  
Fame Furlane Hall  
2605 East Pender Street, Vancouver  
Tickets: \$45 per person

for tickets, contact Roger Phillippe at  
604-271-8044 or [phillippe@shaw.ca](mailto:phillippe@shaw.ca)

# VAWA

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	<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>

## What is tisane?

- A. The residue of red Burgundy wine left in a barrel
- B. Wine made from a reduction of its strength down to 1/10th
- C. Wine made from the excess-squeezing of Champagne grapes
- D. Burmese tea wine

Answer : C.

## MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Feb	Helmut Berner	John McMaster
Mar	Ron Thorne	Al Lewis
Apr	Ricardo Pellizzari	John McMaster
May	Clem Joyce	Barbara Milne
Jun	Roger Ford	Roger Philippe

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

## OUR MEMBERS RECOMMEND

We have started a new web page called [Our Members Recommend](#). This is intended as a vehicle for VAWA members to share information with each other by recommending commercial wines, winemaking equipment and supplies, winemaking procedures and techniques, winemaking publications, etc.

## Wine Quote

"I have enjoyed great health at a great age because everyday since I can remember I have consumed a bottle of wine except when I have not felt well. Then I have consumed two bottles."

-- Bishop of Seville

## Highlights of the February Meeting

- 1) No Guests or new members
- 2) Banquet and competition date: April 28, 2007.
  - a) Tickets from Roger Phillippe
  - b) Silent Auction – John Read; Handouts were given.
- 3) Call for Stewards and Judges
- 4) Label Competition – on this year. Details on the website
- 5) Provincial Competition June 2-4
  - a) Judging and AGM on Saturday
  - b) Meet and Greet on Friday night.
  - c) Clem appealed to the membership to take part in the Meet and Greet.
- 6) Dave Ewen passed around a "Turbo yeast" capable of making 20% alcohol in 48 hrs from a sugar wash.
- 7) Draws: Door Prize: ---; Mini Comp – Clem Joyce
- 8) **Jacquelin George** introduced the main session, "Grappa" with Clem Joyce.
  - i) Clem led a theoretical discussion on how distillation works.
    - (1) Methanol (methyl alcohol – wood alcohol), Ethanol (Ethyl alcohol – grain alcohol), Propanol (isopropyl alcohol – rubbing alcohol) are all produced.
    - (2) Methanol is very toxic (blindness) and intoxicating
    - (3) Ethanol is slightly toxic and intoxicating
    - (4) Propanol is slightly toxic and non-intoxicating
    - (5) Any mixture of substances can be distilled if it does not form an Azeotrope (a mixture of substances that boil at the same temperature
    - (6) Distillation exploits differences in boiling temperature by bringing the mixture to a temperature at which 1 substance will evaporate and the other remains liquid. The gas that evaporates is collected and cooled so that it turns back into a liquid.
  - ii) Proof
    - (1) American proof system 100 Proof = 50% alcohol by vol
    - (2) British/Canadian 87.5 proof = 50% alcohol
  - iii) Home distillation allowed in Australia and New Zealand
  - iv) Clem discussed types of stills
    - (1) Retort still
    - (2) Simple Liebig condenser added to retort
    - (3) Pot Still
    - (4) Reflux still
  - v) Clem Discussed how grappa is made in theory
    - (1) Grappa means "from the stems"
    - (2) Similar method used for Lemoncello(lemons), Prugna(prunes) and rucino (green walnuts)
    - (3) Adding sugar and water to spent red grape skins and fermenting to make wash
    - (4) Adding water to white grape skins and fermenting to make wash
    - (5) Distillation of the wash produced
    - (6) Discard "heads" and "tails"
    - (7) Cut at 40%
  - vi) Samples
    - (1) Ehrenfeller wine
    - (2) Ehrenfeller single distilled 40%
    - (3) Gerwurtztraminer single distilled 45%
    - (4) Chardonnay double distilled 68%
  - vii) References:
    - (1) "The Lore of Still-Building" by Kathleen Howard and Norman Gibat
    - (2) Homedistiller.org
- 9) **Mini-Tasting:** Club Crush 2005 - Blasted Church Chardonnay Musque – all entrants bronze

## CLASSIFIED

Winemaking season is not far off, and we're beginning to get new action on the [Classifieds Page](#) of the VAWA website. If you have any winemaking equipment or supplies that you are looking to purchase or sell, let me know and I'll add it to the web page.



## DRINKING AND DRIVING

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