

# VAWA

Vancouver Amateur Winemaker Association

## VAWA Web Site

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

### Upcoming Events - 2008

- Mar 8 – KWA Annual Wine & Beer Judging
- Apr 10 – next VAWA meeting
- Apr 12 – VAWA Annual Competition
- May 23-24 – Provincial Competition (host: Italvino Wine Club)

### Executive List

Pres	John McMaster; <a href="mailto:john@jcmaster.com">john@jcmaster.com</a>
PastPres	Paul Arcand; <a href="mailto:arcand4@shaw.ca">arcand4@shaw.ca</a>
Vice.Pres	Ron Thorne; <a href="mailto:thorner@shaw.ca">thorner@shaw.ca</a>
Secretary:	Pepe Kubon; <a href="mailto:chateau.pp@gmail.com">chateau.pp@gmail.com</a>
Treasurer	Eric Urquhart; <a href="mailto:ericu@shaw.ca">ericu@shaw.ca</a>
Wine Steward s	John Read <a href="mailto:jread@telus.net">jread@telus.net</a> David Wong <a href="mailto:davidl_wong@telus.net">davidl_wong@telus.net</a>
Members at Large	Al Lewis; <a href="mailto:alewis@eos.ubc.ca">alewis@eos.ubc.ca</a> Mike Grindler <a href="mailto:Captmike@shaw.ca">Captmike@shaw.ca</a> Ken Dunn <a href="mailto:kedunn@shaw.ca">kedunn@shaw.ca</a>

### Future Mini-Tastings

Mar – Social  
Apr – BC Dry Red Table  
May – Zinfandel  
Jun – Non-grape

### Future Evening Toast

	Wine	Toaster
Mar	Roger Dahlquist	Paul Arcand
Apr	Ken Dunn	Pierre Augereau
May	Jim Fanning	Duncan Ainslie
Jun	Dave Ewen	David Wong

## Thursday March 13, 2008

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

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

### **Topic:** *An Introduction to Judging*

*After short overview of judging criteria, we will judge 2 flights of 3 wines – whites and reds. We will then discuss the results and compare them to representative scores and comments arrived at previously by a panel of guild judges.*

### **Speaker:** Sam Hauck

Roger Dahlquist will supply toasting wine and Paul Arcand 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:** Pierre Augereau

**Steward:** Deb McIntyre

## 2008 AWARDS BANQUET & DANCE

Saturday, April 12, 2008  
Fame Furlane Hall  
2605 East Pender Street, Vancouver  
Tickets: \$45 per person

For tickets, contact:

Roger Phillippe at 604-271-8044, [phillippe@shaw.ca](mailto:phillippe@shaw.ca), or  
Larry McIntyre at 604-275-4157, [blue\\_heron1@telus.net](mailto:blue_heron1@telus.net)

## WINE COMPETITION

For those interested in entering the VAWA wine competition, the online registration starts on March 13<sup>th</sup> and the bottle entry starts on March 15<sup>th</sup>. Both close on March 29<sup>th</sup>. The Competition Wine Class Descriptions are available on the VAWA website (<http://www.vawa.net>); the 2008 Competition Entry Form and Competition Regulations will be available there soon.

# VAWA

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## 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>

## MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Mar 13	Pierre Augereau	Deb McIntyre
Apr 10	Paul Arcand	Larry McIntyre
May 08	Duncan Ainslie	Al Lewis
Jun 12	Barry Ward	Mike Grindler

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

Which of the following areas is most associated with carbonic maceration?

- A. Cotes du Rhone
- B. Beaujolais
- C. Alsace
- D. Provence

Wine Quiz Answer: B

## OUR MEMBERS RECOMMEND

Contribute to [Our Members Recommend](#) web page: Share information with other VAWA members by recommending commercial wines, winemaking equipment and supplies, winemaking procedures and techniques, or winemaking publications.

## Highlights of the February Meeting

- **Toast:** Roger Phillippe toasted Valentine's day – "To all men (and women) secure enough to be here on this day..."
- **Toasting Wine:** Bob Boehm provided an off-dry 2003 Gewurztraminer from our club crush: 22B, 3.33pH, 5.5g/l TA. The wine started refermenting in bottles, was returned to carboys to finish, clarified, and rebottled.
- **Draws:** general – Paul Arcand; minicomp – Pepe Kubon
- **Minicomp:** Club crush 2006, 6 entries, winner – Clem Joyce
- **Club crush:** Jacquelin George provided an update. The plan is to get a palette (36 pails) of Pinot Gris juice from Peter Brehm. The signup sheet will be available at the March meeting.
- **Program:** "To Blend or Not to Blend, presented by Jacquelin George"
  - Jacquelin started with a short overview of famous varietal blends – white Bordeaux (Sauv Blanc/Semillon), red Bordeaux (Cab Sauv/Merlot/Cab Franc/Malbec/Petit Verdot/Carmenere), southern Rhone blends (13 possible varieties in Chateauneuf du Pape).
  - Other blending possibilities cover wines with different treatments (aged sur lie vs. not; fermented with different yeasts; barrel aged vs. stainless steel; different clones for some varieties; different technical characteristics – balancing for alcohol, acidity, tannin, etc.).
  - Reasons for blending: *primary* – balance, acid and flavours, complexity; *secondary* – problem solving – acid, and colour. Wines with fatal flaws – VA, sulfides – should never be blended.
  - Jacquelin blends just before bulk aging and leaves the blend to bulk age for at least 2 months after.
  - Blending is best done late in the morning. Invite friends with good palates (4-6 people total works best) and have lots of good glasses and precise measuring devices (pipettes, syringes) at hand.
  - We then moved to the practical part of the evening. First we tasted a blended white wine – 50% Pinot Auxerrois, 40% Riesling, 10% Semillon; unoaked, no lees aging. The main reason for Semillon in this case was to keep the carboys topped!
  - For second wine, we started with a Napa Cab 06 barrel sample as the base wine. The blenders: 1) Merlot 06 from the same source, and 2) unoaked Petit Verdot 06 from Paso Robles. The goal: to improve the Cab. Surprisingly, the Merlot had more tannins and acidity than the Cab! The consensus was that a blend of 3:1 to 4:1 Cab:Merlot,, with just a touch of Petit Verdot, had the most promise. This was close to the final blend Jacquelin and Dale Vick arrived at (80% Cab, 18% Merlot, 2% Petit Verdot).



DRINKING AND DRIVING

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