

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events – 2008/2009

- Mar 7 – Nanaimo Winemakers Annual Competition
- Mar 12 – VAWA monthly meeting
- **Apr 18 – VAWA Annual Competition**
- May 22-23 – Provincial Competition hosted by BCGWJ
- Jun 13 – VAWA Garden Party

Executive List

<u>Pres</u>	John McMaster; john@jmcmaster.com
<u>PastPres</u>	Paul Arcand; arcand4@shaw.ca
<u>Vice.Pres</u>	Ron Thorne; thorner@shaw.ca
<u>Secretary:</u>	Pepe Kubon; chateau_pp@gmail.com
<u>Treasurer</u>	Ken Dunn; kedunn@shaw.ca
<u>Wine Steward s</u>	John Read jread@telus.net David Wong davidl_wong@telus.net
<u>Members at Large</u>	Larry McIntyre; blue_heron1@telus.net Mike Grindler Captmike@shaw.ca Mike Erhardt Merhardt@shaw.ca

Future Mini-Tastings

Mar 12 – Rhone Style Red
Apr 9 – Social
May 14 – Zinfandel
Jun 11 – Non-Grape

Future Evening Toast

	Wine	Toaster
Mar	Pepe Kubon	John Read
Apr	Al Lewis	Roger Philippe
May	Larry McIntyre	John McMaster
Jun	John McMaster	Larry McIntyre

Thursday March 12, 2009

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

Door: Members \$10.00
Guests \$12.00

Topic: *How to Build a Wine Cellar*

Speaker: *Billy Carpenter, principal at Vin de Garde Cellar Systems Inc.*

Pepe Kubon will supply toasting wine and **John Read** 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-Competition: Rhone Style Red

A dry red table wine made from at least 85% of one or more of the following grape varieties: Alicante Bouschet, Carignane, Grenache, Mourvèdre, Petite Syrah (Durif), and Syrah (Shiraz). Blends may also contain any other variety permitted in the Chateauf-du-Pape appellation. Note that any other (i.e., non-Rhone) variety or varieties may be used in the remaining 15%.

Acid 0.4% - 0.6%. Alcohol 11% - 15%.

Judge: Ron Thorne

Steward: Roger Dahlquist

2009 AWARDS BANQUET & DANCE

Note the location change from our usual venue!

Saturday, April 18, 2008
St. Helen's Hall
3871 Pandora Street, Burnaby
Tickets: \$45 per person
Wine Tasting - 6:15 PM, Dinner - 7:15 PM

For tickets, contact:
Roger Phillippe, c/o VAWA
9540 McBurnay Dr, Richmond BC, V6Y 3C6
phillippe@shaw.ca

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

Highlights of the February Meeting

- **Toast: Ron Rolleston**
- **Toasting Wine: Clem Joyce**
- **Minicomp:** Aromatic white, 2 entries
- **Door prizes:** Eric Urquhart and Clem Joyce
- **John McMaster** announced Spagnol's Annual Sale, taking place earlier than usual this year – Feb 12-22.
- **Larry McIntyre** then mentioned that our annual garden party will be on Sat, June 13. Volunteers for hosting the party are being solicited.
- **Paul Arcand** followed with an announcement about the 2009 Club Crush. We will be getting Grenache (grapes).
- **Program: "Readying Wines for Competition", by Axel Kroitzsch** from Langley Fermenters:
 - Start planning at least 3 weeks before the competition, not the night before.
 - When choosing a wine for competition, select for aroma over mouthfeel. Aroma is the first impression a judge gets and may determine whether the wine is in running for a medal or not.
 - Not all bottles in a batch will be the same – open your bottle, smell it, taste it. Only enter it if you like it!
 - If it's a young wine, decant it (2 or 3 times) into a clean (outside too!) bottle. Top up with the same wine. Decanting will increase aroma, which counts for 25% of the score. Decanted wines should rest for at least 3 weeks after the treatment.
 - To illustrate the difference, Axel passed around 2 bottles of the same wine, one previously decanted and the other not. The surprised consensus was that the wines tasted remarkably different. However, Axel warned us not to try this with aged wines as they might not withstand the manipulation shock without substantial loss in quality.
 - Slightly sweeter wines (especially whites) do better than very dry wines if sweetness is allowed in a class. One reason is they have a better mouthfeel. Be careful about overall balance though – this is also 25% of the score. Wines can be sweetened before the competition, but be sure to give them time to integrate.
 - Finish and general quality of a wine can only be changed by blending in other wines. This process generally takes even longer than 3 weeks, so plan ahead!
 - Give wines time to age. A year old red wine will typically fare worse than 4-5 year old wine. Also, judges tend to hate very tannic wines.

MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Mar 12	Ron Thorne	Roger Dahlquist
Apr 9	Helmut Berner	Kevin Brown
May 14	Sam Hauck	Bob Boehm
Jun 11	Clem Joyce	Steve Blaschek

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 are Washington state's most widely utilized varieties (white/red pair)?

- A. Chardonnay/Merlot
- B. Riesling/Syrah
- C. Pinot Gris/Cabernet Sauvignon
- D. Chardonnay/Cabernet Sauvignon
- E. Riesling/Cabernet Sauvignon

Wine quiz Answer: E
Riesling is the most common white grape in WA, followed closely by Chardonnay. For reds, it's Cabernet Sauvignon, followed by Merlot.

OUR MEMBERS RECOMMEND

Alice Feiring's new book **The Battle for Wine and Love or How I Saved the World from Parkerization** is a great read. Highly recommended and guaranteed to make you thirsty...



DRINKING AND DRIVING

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