

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events

**Next Monthly Meeting
June 10, 2004**

2004 AWC National Competition
@ Chilliwack Zymurgy Club
August 14, 2004

See the [BCAWA web pages](#) for
further information on the above
events

Next Executive Meeting
May 17, @ 19:30
At Jacquelin George

Vawa Garden Party
June 12th @ MikeLawler's.
Map, sign up sheet/ volunteers
etc. available at May 13th mtg.

Executive List

Dave Ewen	Pres.	760-7760
Larry McIntyre	PasPre	275-4157
Paul Arcand	V.Pres.	264-7722
Ken Beardsell	Sect.	224-3196
Jacquelin George	Trea.	733-7970
Morris Rychliwski		
	Wine Steward.	984-3098
Jim Cryder		221-8679
Roger Ford		942-4643
Dale Vick		228-9580

Future Mini Competitions:

May	Sparkling(Pls bring chilled)
June	Country or Fruit
Sept.	BC Dessert
Oct.	Chardonnay
Nov.	Big Reds

Thursday, May13 , 2004

Topic:"To filter or not to filter, that is the Question"

Speaker: Helmut Berner

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 **Pierre Augereau** and the evenings toast will be given by **Ron Thorne**.

Technical Forum

The discussion this month is "**Extended Maceration**". Please join Dave Ewen @ 7:15 at the lower level. As always, the Technical Forum is available for the discussion of any and all winemaking problems

MINI TASTING

SPARKLING

There are Sparkling wines appropriate for any occasion, for use with virtually any food. Wines will be judged on initial sparkle and on duration/retention of sparkle. (Pressure of CO2 should be 2-5 Atm.) May be grape or fruit, dry or sweet, any colour. Acid 0.6%- 0.8%. Alcohol 9%- 12%. Sparkling wines must *not* have sediment in the bottle

BC Wine Cellar

John Read has found a new website which shows a new way to discover and buy BC wines

See the site : www.bcwinecellar.com

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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 ?

Which of the following spices would you not expect to find in Sparkling wines but would be anticipated in red Table wines ?

1. cinnamon
2. nutmeg
3. cloves
4. black pepper
5. anise

Future Evening Toast

	Wine	Toaster
May	Pierre Augereau	Ron Thorne
June	James Fong	Ron Toffolo
Sept	Roger Ford	Tom Schillemore
Oct	Abe Gaitens	Mike Roman
Nov	Bill Galloway	Ron Rolleston
Dec	Jacquelin George	John Read

For Sale:

2 - 44 Gal. primary fermenters

\$20 each

Barbara Milne 604-244-3211 (day) 604-733-4973 (evenings)

Ken's Wine Quotations

"Wine gives courage and makes men apt for passion."
Ovid (43B.C. -A.D.17)

Highlights of the April Meeting

- Toast: Eric Urquhart, "To all those unsung beasties which allow us to make wine"
- Toasting Wine: Chris Campbell—Blasted Church 2003 Gewurtztraminer
- Minicomp: BC Red Table Wine
1st: Helmut Berner- 2000 Pinot Noir
2nd: Helmut Berner- Cabernet Blend
- Attendance: 35 members
- 360 new glasses have been purchased for club functions
- On-line registration for the Vawa competition went smoothly
- Tickets for the banquet were sold out
- Record number of entries in the competition
- Program "The Secrets of SO2 in Winemaking"

A presentation by Ben Rotter, an amateur winemaker visiting from Scotland.

He covered the nature of sulphur dioxide, its forms present in fermentations, its functions, protection levels required in wines, what and how to measure, removal and additions.

Silent Auction

A Big Thank You----

to all those individuals and businesses who made donations of goods and services to the auction and helped to make this one of our major fund-raising events of the year,

2004 AMATEUR WINEMAKERS OF CANADA COMPETITION

Hosted by Chilliwack Zymurgy Club, August 14, 2004
The judging of entries will be during the day, followed by a West Coast steak and salmon BBQ which will include famous Chilliwack corn and a tasting of the best of Canadian amateur wines.

Chief Steward: Sonia Garlinge: garlingesg@shaw.ca
Dinner Tickets \$ 30.00. Murray Mackie: mackiem@telus.net
Please note that only winners at our provincial competition will have invitations to enter at national



DRINKING AND DRIVING

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