

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events

- Next Monthly Meeting
June 9, 2005
- BCAWA Provincial
Competition
Langley Fermenters
May 6-8, 2005
- See the BCAWA web pages for
further information on club
events
- Next Executive Meeting
May 16, @ 19:30
At Eric Urquhart's

Executive List

Pres: Paul Arcand arcand4@shaw.ca
PastPres

Dave Ewen: bcactionman@hotmail.com

Vice.Pres. Roger Ford iford@telus.net

Secretary:

Ken Beardsell ken_beardsell@telus.net

Treasurer

Jacquelin George jgeorge@uniserve.com

Wine Steward

Morris Rychliwski

mando333@hotmail.com

Dale Vick mdvick@telus.net

Eric Urquhart ericu@shaw.ca

Michael Lam michaelyblam@hotmail.com

Future Mini Competitions

May	Dry Zinfandel
June	Non-grape (Country, Fruit)
Sept.	Dry White Table
Oct.	Dry Red Table
Nov.	After Dinner

Future Evening Toast

	Wine	Toaster
May	Kim Husband	Riccardo Pellizzari
June	Clem Joyce	Frank Clark
Sept.	Priidu Juurand	Barbara Milne
Oct.	Mike Lawler	John McMaster
Nov.	Don Lyster	Cam. McLean

Thursday, May 5, 2005

Topic: "Making Red Table Wine - Focus on Zinfandel
- The Latest Techniques"

Speakers: Panel Lead By Clem Joyce

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 **Kim Husband** and the evening's toast will be given by **Riccardo Pellizzari**.

Technical Forum

Bring your problem wine

The Technical Forum is available for the discussion of any and all winemaking problems. Please join us at 7:15 pm in the lower level room

MINI COMPETITION

DRY ZINFANDEL

Red table wine is usually free of residual sugar (under 0.75%), although a well-balanced and aged red will have some glycerine and a softness that could be mistaken for "sweetness". Colour may range from light red to garnet, with the tawny edge of a well-matured wine being preferable to the red-purple of a younger wine. Wines should be medium to full bodied, and may be noticeably astringent. Acid 0.4%- 0.6%. Alcohol 11%- 13%.

Judge: Dave Ewen

Steward: Abe Gaitens

GARDEN PARTY

This year the Garden Party will be at the home of Julianna and Riccardo Pellizzari on **Saturday June 18th**. Further details will be announced in the June Newsletter and at the June meeting.

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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	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@dmr.ca

WHO WANTS TO BE A VINIONAIRE ?

When is a wine “dead” ?

MINI COMPETITION OFFICIALS

DATE	JUDGE	STEWARD
May 12	Dave Ewen	Abe Gaitens
Jun 09	Ric Stacey	Pierre Augereau
Sep 08	Gary Armanini	Priidu Juurand
Oct 13	Helmut Berner	Larry McIntyre
Nov 10	Sam Hauck	Debbie McIntyre

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.

Morris Rychliwski—Wine Steward

Ken’s Wine Quotations

“Wine improves with age; the older I get, the better I like it.”

Anonymous

Highlights of the April Meeting

- **Toast** :Larry McIntyre toasted “all those doing hard work for, and all entrants to, the Competition”
- **Toasting Wine**: Sam Hauck provided a blend of Bordeaux blends from 3 barrels, 1999- 2002
- Al Lewis spoke about the **Silent Auction**, and thanked all those helping with its organization.
- **VAWA 2005 Competition**: Duncan Ainslie announced there were a total of 225 entries this year. Larry McIntyre requested any changes re tickets be communicated to him quickly.
- **Draws**
A) Door: Pat Ponti
B) Mini Comp Ken Beardsell
- **Mini-Competition**: BC Dry Red Table; winner: Clem Joyce
- **Program**; Sam Hauck presented” Identifying Aromas in Wines”. A demonstration of typical aromas associated with Cabernet Sauvignon and Merlot was given by samples from the BCAWA Aroma Kit. This was followed by tasting three wines; a Merlot, a Cabernet Sauvignon, and a Meritage to try identifying those aromas in these wines.

VISIT THE NEW VAWA WEBSITE !

Highlights of new VAWA website (www.vawa.net):

- A “What’s New” column on the home page that will summarize recent changes at a glance,
- A “Questions & Answers” page, with the first entry courtesy of Duncan Ainslie (club members are invited to submit questions),
- An expanded “Links” page (club members are invited to suggest additional links),
- A “Gallery” page, with revised photos of the 2004 Club Crush (artfully doctored by Jacquelin) courtesy of Michael Lam and Barry Ward,
- A search function for everything on the site plus the top layer of external links,
- Separate pages for major functions such as the banquet, club crush and garden party.

This new website has been designed and generously provided by Club Member Dale Vick. Dale welcomes any comments on the format or content of the website.



DRINKING AND DRIVING

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