

# 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(pro-tem); **Paul Arcand**;

[arcand4@shaw.ca](mailto:arcand4@shaw.ca)

PastPres **Dave Ewen**

[bcactionman@hotmail.com](mailto:bcactionman@hotmail.com)

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**

**May** Table, Dessert/After  
Dinner

**June** Non-Grape

### Future Evening Toast

	Wine	Toaster
May	Barry Ward	Abe Gaitens
June	Robin Wiltshire	James Fong

**Thursday, May 10, 2007**

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

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

**Topic:** After The Ferment, What do we do next?

**Speaker:** Dave Ewen

## THE NUMBERS GAME – by Dave Ewen

**Barry Ward** will supply toasting wine and **Roger Ford** will give the evening's toast.

## VAWA ANNUAL COMPETITION RESULTS

GRAND CHAMPION NOVICE WINEMAKER

Roger Phillippe VAWA

GRAND CHAMPION BEERMAKER

Jack Kouwenhoven Chilliwack Zymurgy

GRAND CHAMPION WINEMAKER

Axel Kroitzsch Langley Fermenters

Click here for [Competition results](#)

Thanks to all who participated. To organizers and staff, participants and guests. Without your support and hard work,

## MINI-TASTING – Table, Dessert/After Dinner

**From the VAWA class description** - TABLE DESSERT Wines to be drunk with the dessert course of a meal. Should be sweet and luscious but with sufficient acid (0.7% - 0.85%) to keep them from being cloying, and should not be astringent. AFTER DINNER These wines are for use after dinner, perhaps with nuts or cheese or in place of a liqueur.

## 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

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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>

## Highlights of the April Meeting

The programme was a presentation by Ron Simpson, on Syrah, Shiraz and Shiraz with blind tastings.

- a) 4 wines were presented a rose and 3 reds
  - i) Rose – Syrah
  - ii) Bin 555 – Shiraz
  - iii) Kiona Syrah
  - iv) California Jesse’s Vineyard Petit Syrah
- b) Ron covered the history, cultivation and vinification of the 3 varieties

## Match the Tasting Note with the Wine

- 1) Spicy, meaty aromas and flavors add depth and pizzazz to the dark berry and tar character at the core of this lithe, lively red, all of it lingering on the seductive finish. Shiraz, Mourvèdre and Grenache. Drink now through 2012. 250 cases imported.
- 2) Laced with vanilla and oak spices, here's a sumptuous yet elegant Pinot Noir. It's lively and balanced, with energy and intensity pulsing through the long finish. It's marked by new oak today, but has plenty of fruit. Best from 2010 through 2025. 150 cases made.
- 3) Chunky, with good concentration to pomegranate extract, dried berry and cedar flavors. Herb-tinged tannins linger. Drink now. 10,000 cases made.
- 4) A sensational effort, distinct and complete. Fragrant raspberry and blueberry flavors are amazingly vivid, supple and polished, with pretty, delicate hints of fresh earth, berry stem, floral and anise that gain momentum, turning more complex and layered with each sip. Drink now through 2009. 73 cases made.

Wines:

- A) 2004 Chasseur Pinot Noir Sonoma Coast Joyce
- B) 2003 Jean-Claude Belland Corton Grèves
- C) 2003 Twin Fin Pinot Noir California
- D) 2002 Rolf Binder Heinrich Barossa Valley

Ans 1d 2b 3c 4a

## MINI -TASTING OFFICIALS

DATE	JUDGE	STEWARD
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

## You know you are a wine nut when:

- If given a choice between your collecting wine or having a mistress, your wife would prefer the mistress.
- Your wine cellar is the largest room in your house.
- You spent more decorating your wine cellar than you did your home.
- You think that a serial port is a red wine you drink with breakfast.

## 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.

## 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.