

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events – 2008

- May 23-24 – Provincial Competition (host: Italvino Wine Club)
- Jun 12 - next VAWA meeting
- Jun 14 – VAWA Garden Party

Executive List

| | |
|-------------------------|---|
| <u>Pres</u> | John McMaster; john@jcmaster.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> | Eric Urquhart; ericu@shaw.ca |
| <u>Wine Steward s</u> | John Read jread@telus.net David Wong davidl_wong@telus.net |
| <u>Members at Large</u> | Al Lewis; alewis@eos.ubc.ca Mike Grindler Captmike@shaw.ca Ken Dunn kedunn@shaw.ca |

Future Mini-Tastings

May – Zinfandel
Jun – Non-grape

Fall - TBA

Future Evening Toast

| | Wine | Toaster |
|-----|-------------|----------------|
| May | Jim Fanning | Duncan Ainslie |
| Jun | Dave Ewen | David Wong |

Thursday May 8, 2008

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

Door: Members \$10.00
Guests \$12.00

Topic: *Turning Pro – What does it take?*

Speaker: *Ron Thorne*, based on info from Gary Strachan, formerly of the Glenugie winery

Jim Fanning will supply toasting wine and **Duncan Ainslie** 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: Zinfandel

Follows the Dry Red Grape class guidelines:

“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: Duncan Ainslie

Steward: Mike Grindler

2008 VAWA GARDEN PARTY

Saturday, June 14, 2008
At Clem Joyce's
6591 Comstock Road, Richmond

Start at 5:00 PM

More details to be posted later on the website

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Vancouver Amateur Winemaker Association

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 |

MINI-TASTING OFFICIALS

| DATE | JUDGE | STEWARD |
|--------|----------------|---------------|
| May 08 | Duncan Ainslie | Mike Grindler |
| Jun 12 | Barry Ward | Al Lewis |

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 countries/states have NOT been affected by phylloxera?

- A. California
- B. France
- C. Chile
- D. Italy

Wine Quiz Answer: C

OUR MEMBERS RECOMMEND

A comprehensive and very interesting wine site can be found at <http://www.wineanorak.com/>
The site is maintained by Jamie Goode (UK), who also authored the book **Wine Science: the application of science in winemaking**

Highlights of the April Meeting

- **Toast: John Read** toasted “To a very successful competition”.
- **Toasting Wine: Ken Dunn** provided a 2005 club crush Chardonnay Musque. The wine got badly oxidized but was successfully cleaned up by 3-4 applications of SO₂.
- There were no guests or new members.
- **Draws:** general – Dave Ewen; minicomp – Larry McIntyre
- **Minicomp:** B.C. Red, 5 entries, winner – Clem Joyce
- John McMaster gave an update on the competition – the numbers of wines and winemakers have both gone down substantially, and there were no novice wines entered. We should start thinking about how to address this for next year.
- Dale Vick reminded us he’ll be submitting an order for Pacific Breeze grapes soon; anybody interested should contact him ASAP.
- **Program: “Wine And Your Health: A discussion of the health benefits of wine”,** presented by Murray Allen from Vinovan:
 - “The French Paradox.” The French eat a diet high in saturated fats yet have a low rate of cardiovascular diseases. This can be attributed to several causes, only one of which is consumption of red wine. The others are: genetics, Mediterranean diet, underreporting in the medical system.
 - Red wine gives marginal improvement in good cholesterol but doesn’t reduce bad cholesterol levels.
 - Polyphenols present in grape skins (red more than white) reduce amount of endothelin-1, which causes inflammation. Other beneficial antioxidants include: coffee, fruit, tea, cereals, and vegetables.
 - In terms of cardio benefits, red wine’s contribution is ranked after the following: 1) quitting smoking, 2) good genetics (luck), 3) diet – amount of food, type, fiber, low glycemic index, 4) exercise, 5) supplements, 6) stress reduction, 7) sex.
 - Wine may combat tooth decay and strep throat.
 - Red wine does not hamper immune system but beer and hard liquor do.
 - Research has shown that moderate drinkers (2-3 glasses of wine per day) have the lowest mortality, but it could really be the combination of wine and food that has the beneficial effect.
 - Too much drinking is detrimental – at blood alcohol levels of 80 MG% (0.08) coordination is delayed, auditory discrimination is profoundly affected, eye pursuit speed/accuracy are highly deficient, and REM sleep quality is reduced. Alcohol can also contribute to pancreatitis.



DRINKING AND DRIVING

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