

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events – 2008/2009

- May 22-23 – Provincial Competition hosted by BCGWJ
- Jun 11 - VAWA monthly meeting
- Jun 13 – VAWA Garden Party
- Aug 15 – National Competition hosted by Vinovan

Executive List

<u>Pres</u>	John McMaster; john@jcmcmaster.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 jpread@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

May 14 – Zinfandel
Jun 11 – Non-Grape

Future Evening Toast

	Wine	Toaster
May	Larry McIntyre	John McMaster
Jun	John McMaster	Larry McIntyre

Thursday May 14, 2009

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

Door: Members **\$15.00**
Guests **\$20.00**
(The fee has been raised for this meeting, due to the high cost of the wines for the program.)

Topic: **GSM - GRENACHE SYRAH MOURVEDRE**
Find out more about this centuries-old Old World blend and see how the New World is re-inventing it.

Speaker: **Jacquelin George**

Larry McIntyre will supply toasting wine and John McMaster 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: Zinfandel

Wines must contain at least 85% Zinfandel. A red table wine is usually free of residual sugar (under 0.75%), although a well balanced and aged red will have some glycerin 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% - 15%.

Judge: Paul Arcand

Steward: Ken Beardsell

2009 VAWA GARDEN PARTY

Saturday, June 13, 2009
At Ron and Judy Toffolo's
9511 Lasko Street, Richmond

Start at 5:00 PM

More details and sign up sheet at
<http://vawa.net/gardenparty09.html>

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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@consulting.fujitsu.com

Highlights of the April Meeting

- **Toast: Roger Phillippe** toasted “To Easter and friendship”.
- **Toasting Wine: Al Lewis** provided a 2006 Kiona Syrah. The wine was aged 1 year in a barrel. A bottle was decanted before the meeting so that members could appreciate the effect of aeration on the young wine.
- Attendance: 17
- **Minicomp:** Aromatic whites, 3 entries, winner Pepe Kubon
- **Door prizes:** Mike Erhardt (general), Duncan Ainslie (minicomp)
- **Jacquelin George** announced that we have 20% more entries in our competition vs. last year, with about 6 entrants challenging for the Winemaker of the Year award.
- **John Read** thanked the 9 members who donated items for the silent auction so far.
- **Larry McIntyre** announced that our annual garden party will be held on Sat, June 13 at Ron Toffolo’s. On June 10 and 12, interested members can take part in the crab-fishing expedition. As usual, appetizers/salads/desserts at the party will be provided by attendees.
- **Program: “Port”, by Clem Joyce:**
 - Port is a sweet fortified dessert wine, red or white.
 - The two main categories are:
 - wood-aged: tawny port, colheita, single quinta tawny style.
 - bottle-aged: ruby, vintage characted, late-bottled vintage, vintage and cruised ports, single quinta port.
 - The better bottle-aged ports develop complexity over time and need to be decanted before serving; wood-aged ports are ready to drink on release and should not be decanted.
 - Ports are typically blends of different years, grapes and vineyards. The exception are vintage ports (same year) and single quinta ports (same estate).
 - Many grape varieties are used, including: Bastardo, Mourisco, Tinta Barroca, Tinta Roriz (the same as Spain’s Tempranillo), Tinto Cão, Touriga Francesa, and the most highly regarded: Touriga Nacional.
 - The grapes are partially fermented on the skins and then pressed and fortified with a spirit (77% alcohol or stronger). Pearson square can be used by home winemakers to calculate the amount of spirit to add to the must to achieve a desired alcohol level.
 - At the end of the presentation, we tasted 5 ports made by Clem and Duncan and 3 commercial ports. The tasting was comprehensive and educational, covering a large variety of styles, from 2008 Syrah, to 2000 Vintage Port, to 10 year tawny.

MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
May 14	Paul Arcand	Ken Beardsell
Jun 11	Pepe Kubon	John Read

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

Word gets out you’re a placomusephile.
Now everyone will know about your:

- A. Champagne cap collection
- B. Fear of spitting
- C. Experiments on grape-leaf mold

Wine quiz Answer: A
On top of the Champagne cork sits a little metal cap, often decorated with a picture or logo. There are clubs devoted to collecting these.

OUR MEMBERS RECOMMEND

The 2nd edition of **Daniel Pambianchi’s** *Techniques in Home Winemaking* has been out for about six months now.



DRINKING AND DRIVING

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