

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site
www.vawa.net

Upcoming Events – 2010

May 16 – BCAWA Symposium, Cheers Restaurant, North Vancouver
June 12 – VAWA Garden Party
June 19 – Langley Fermenters Competition and Garden Party

Executive List

Pres	Vacant
<u>May Chair</u>	Paul Arcand
<u>Past Pres.:</u>	John McMaster john@jcmaster.com
<u>Vice Pres.:</u>	John Read jpread@telus.net
<u>Secretary:</u>	Eric Urquhart eurquhar@sfu.ca
<u>Treasurer:</u>	Roger Phillippe phillippe@shaw.ca
<u>Wine Stewards:</u>	Mike Grindler Captmike@shaw.ca
	David Wong davidl.wong@telus.net
<u>Members at Large:</u>	Larry McIntyre blue_heron1@telus.net
	Mike Erhardt Merhardt@shaw.ca
	vacant

Future Mini-Tastings

May – Social Wines

June – No mini-tasting due to special event

September – Aromatic Whites

Future Evening Toast

May Wine Ron Thorne
May Toaster Dave Ewen

June Wine to be announced
June Toaster to be announced

Time: May 13, 2010 8:00 to 10:00 PM

Venue: Scottish Cultural Center
8886 Hudson Street, Vancouver

Door: Members \$10.00 Guests \$12.00

Topic: ***Making fruit wines, after dinner style***

Speaker: **Pepe Kubon**

Ron Thorne will supply the toasting wine and Dave Ewen will give the evening's toast.

BCGWJ Practice Session

– no practise sessions scheduled for May or June meetings but tastings will resume in the fall.

May Mini-Competition: Social Wines (Class I)

A wine from either grape or fruit that strikes a happy medium: neither too sweet nor too dry and should not be too high in alcohol. Social wines should have universal appeal and be able to stand on their own without food.

Judge: Ken Beardsall **Steward:** Dave Ewen

SPECIAL EVENT FOR JUNE MEETING

Sandra Oldfield, winemaker for Tinhorn Creek Oliver, is coming in June to discuss the new developments in winemaking at the winery & will present a 4 part tasting of new wines. Make sure you attend this event as Sandra is always a wonderful speaker.

Thanks to John Read in setting up this event.

Reminder: Garden Party & Crab Feast June 12

Where: Germaine & Clem Joyce House
6591 Comstock Road, Richmond

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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

Larry McIntyre

blue_heron1@telus.net

Tom Handley

tom.handley@ca.fujitsu.com

MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
April 8	Paul Arcand	Ken Dunn
May 13	Ken Beardsell	Dave Ewen

The above members are reminded that if they are not able to attend, then it is **THEIR RESPONSIBILITY** to provide someone to take their place.

David Wong & Mike Grindler
Wine Stewards

Wine Quiz:

Which B.C. Winery had the dubious distinction of being on the front page of the Vancouver Sun?

Therapy Vineyards

Highlights of April Meeting:

- Jacquelin George opened the meeting acting as chair for this meeting.
- Len Sigurdson provided a Kiona Vineyards Cabernet Sauvignon 2002 to toast the renewal of spring and reflection on what has been.
- Club Crush choices were discussed and Kiona Vineyards Viognier juice is the most likely candidate this year and will cost \$6.00/ litre. Possible alternates from Kiona are Sauvignon Blanc or Chenin Blanc. Any member with possible alternates from other suppliers should contact a member of the executive.
Deadline for order to be finalized Early July
- Mike Grindler solicited attendee's for Crab fishing to supply Garden Party.
- Jacquelin George presented on the specifics of blending wine. She provided samples of Meek Vineyards Grenache-Mourvedre (a co-fermented mix) and Syrah. Dineen Vineyards Syrah was also presented.
- The easiest way to accurately create test blends is using syringes.
- An assembled blend from 2008 was tasted from grapes of 3 yr old vines containing 64% grenache, 20% syrah & 16% mourvedre was tasted showing smooth varietal fruit with lower tannins expected of young vines but strong varietal fruit.
- The next vintage from 2009 was tasted from grapes of 4 yr old vines containing 84% grenache & 16% mourvedre was tasted showing stronger tannins & body with brighter acidity.
- The Dineen Syrah (old established vines) 2009 was tasted provided a strong complex meaty spicy syrah which will make a powerful syrah blend but when blended with the G-M blend we found that any more than 15% would mask the Grenache Mourvedre.



DRINKING AND DRIVING

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