

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events

**Next Monthly Meeting
December 9, 2004
"Christmas Meeting"**

See the [BCAWA web pages](#) for further information on club events

**Next Executive Meeting
November 15th, @ 19:30
At Roger Ford's**

Executive List

Dave Ewen	Pres.	760-7760
Larry McIntyre	PasPre	275-4157
Paul Arcand	V.Pres.	264-7722
Ken Beardsell	Sect.	224-3196
Jacquelin George	Trea.	733-7970
Morris Rychliwski		
	Wine Steward.	984-3098
Jim Cryder		221-8679
Roger Ford		942-4643
Dale Vick		228-9580

Future Mini Competitions:

Nov.	Big Reds
Jan/05	BC Dry White Table
Feb	Club Crush 2003 Gewürzt
Mar	Social
Apr	BC Dry Red Table
May	Dry Zinfandel

Future Evening Toast Wine Toaster

Nov	Bill Galloway	Ron Rolleston
Dec	Jacquelin George	John Read
Jan/05	Dave Ewen	Dave Pratt
Feb	Mike Grindler	Charles Plant
Mar	Tom Handley	Mike Perkins
Apr	Sam Hauck	Alan Pavich
May	Kim Husband	Ricardo Pellizzari

Thursday, November 11, 2004

Topic: "FROM AMATEUR TO PROFESSIONAL WINE MAKING :
The Story and the Taste of Blasted Church Vineyards "

Speaker: Chris Campbell, Owner

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 **Bill Galloway** and the evenings toast will be given by **Ron Rolleston**.

Technical Forum

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....Dale

MINI COMPETITION

BIG REDS—DRY RED TABLE WINE

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%.

CHRISTMAS MEETING

December 9, 2004

The Christmas meeting will be held on Thursday, December 9th in Ballroom on the main level of the Scottish Cultural Centre. This year the meeting will be hosted by Bill Collings, who will be making a presentation on sparkling wines.

There will be a sign-up sheet at the November 11th meeting so we can confirm the number of people planning to attend, and whether they will be bringing an appy or a dessert. If you will not be at the November 11th meeting but wish to attend the Christmas meeting, please contact Dale Vick (mdvick@telus.net).

To ensure that we have a proper supply of wines, it is important for us to determine attendance accurately. If you sign up for the Christmas meeting but later find that you are unable to attend, please notify Dale Vick (mdvick@telus.net) as soon as possible.

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New Winemakers! We have mentors!

Club members have volunteered to be mentors for new winemakers. Call or email them with any questions you may have.

Duncan Ainslie	266-1841	Clem Joyce	277-3376
Helmut Berner	942-4003	Larry McIntyre	275-4157
Bob Boehm	738-5088	Priidu Juurand	872-6001
Abe Gaitens	541-8015	Tom Handley	922-5266

WHO WANTS TO BE A VINIONAIRE ?

Which wine component protects red wines during the long aging periods that allows them to develop Complex bouquets:

- 1) Alcohol
- 2) Sugar
- 3) Acids
- 4) Oak flavours
- 5) Tannins ?

Barrels Anyone?

I am still looking for a barrel over the next few months, 50 to 60 Litres capacity, to buy or exchange for my french oak 230 Litre barrel (made in Beaune, France).

Ken Beardsell
604-224-3196

Highlights of the June Meeting

- Toast: Mike Roman toasted his “17 years as a winemaker”
- Toasting Wine: Abe Gaitens provided a 2002 Pinot Gris sparkling wine. Abe described the difficult production problems which led to a still table wine becoming a sparkling wine.
- Attendance: 30 members, 4 guests
- Draws: Door: Priidu Juurand
Mini-comp: Dave Ewen
- National Competition: The AWC Winemaker of the Year award was won by VAWA members **North Burnaby Vintners**.
- Program : Member Eric Urquhart presented “ Fermentation Helpers”. As a result of activity started in Australia about 10 years ago to obtain quicker completion of batches of wine with good quality at less cost to produce and lower prices to customers, a whole range of new enzymes are now available. These are designed to eliminate unwanted aromas and flavours, provide more yield and colour.
- Mini-Competition---**Chardonnay**
1st: Duncan Ainslie: 2001 Central Valley ,Cal
2nd: Ron Rolleston: Washington
3rd: Clem & Germaine Joyce : Joseph Boutin Vineyard, Oliver

Ken's Wine Quotations

“Every glass of wine we drink represents a whole year of vineyard cultivation and perhaps several years of effort in the winery.....yet most of us throw it away, straight down our throats, without even trying to ‘read ‘ it”

Jancis Robinson

For Sale

Dean Francey still has some glass carboys for sale at \$ 10 each, plus a couple of old oak barrels.

Call Dean at: 604-597-0142,
Or; 6875-121 Street, Surrey



DRINKING AND DRIVING

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