

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events – 2008/2009

- Dec 11 – VAWA Christmas Party
- Jan 17 – Saanich Sommeliers Annual Competition
- Feb 21 – Chilliwack Zymurgy Annual Competition
- Mar 7 – Nanaimo Winemakers Annual Competition
- May 22-23 – Provincial Competition hosted by BCGWJ

Executive List

<u>Pres</u>	John McMaster; john@jcmaster.com
<u>PastPres</u>	Paul Arcand; arcand4@shaw.ca
<u>Vice.Pres</u>	Ron Thorne; thorne@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 david_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

Nov – Chardonnay
Dec – N/A

Future Evening Toast

	Wine	Toaster
Nov	Mike Grindler	Ron Thorne
Dec	Jacquelin George	Ron Toffolo

Thursday Nov 13, 2008

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

Door: Members \$10.00
Guests \$12.00

Topic: *Current Vendage and its Future* (preceded by the AGM)

Speaker: *round table discussion led by Clem Joyce*

Mike Grindler will supply toasting wine and **Ron Thorne** 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: Chardonnay

“The entries should be made from at least 85% Chardonnay. The wines should be dry (as in Burgundies or Washington or California Chardonnays). Colour is pale straw to light gold, with no amber or brown tinges. Acid 0.5%- 0.8%, Alcohol 9%- 13%..”

Judge: Ron Rolleston

Steward: Jim Fanning

2008 VAWA CHRISTMAS PARTY

We are still finalizing the date, place, and program for the event.
All details will be announced by email ASAP.

NOTICE OF MOTION:

TAKE NOTICE THAT the following motion will be moved at the November 13, 2008, AGM:

“That the Proposed VAWA Class List for 2009 as recommended by the Competition Classes Working Group and as described in a separate document sent to each member, be adopted for use starting with the 2009 club competition.”

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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 October Meeting

- **Toast: Dale Vick** toasted “To amateur winemaker, to us”.
- **Toasting Wine: Eric Urquhart** provided two VQA 2006 Merlots – Church & State and Road 13 – as classic varietal examples.
- Attendance: 21 members, 1 new.
- **Minicomp:** Dry Red Grape, 6 entries, winner – Ken Beardsell (blend of Zin, Syrah, Merlot, Petite Sirah).
- John McMaster announced the 2 open executive positions – Treasurer, 1 member at Large – for vote at our Nov AGM.
- The Christmas party date, place, and program are still in flux, should be finalized in 2 weeks or so.
- Clem Joyce gave an update on Dave Ewen’s wine project as a source of our monthly programs. He has met with Dave and tasted the wines, will give a review to the executive.
- Jacquelin George gave an update on our 2008 Club Crush. It will likely happen next week at Gilbert Tonello’s in Burnaby.
- Clem then presented a simple, useful device for reclaiming juice from heavy sediment after settling of white must.
- **Program: “Terroir and the Amateur Winemaker”**, presented by **Ron Thorne**.
 - Terroir is understood as a “clear sense of place” in wine.
 - Traditionally presented as an old vs. new world difference. This seems to be changing – many old wines are made in fruit-driven styles by “flying winemakers”, while distinct terroirs are developing in the new world (ex., Margaret River, AUS; Marlborough, NZ).
 - Vineyard management factors influencing terroir: fertilization; water management; canopy management; low yields; organic, biodynamic, carbon-neutral viticulture; picking by flavours and not numbers.
 - Winemaking techniques: use of wild or neutral yeasts; possible role of Brett; cold soak or not, enzymes or not; adding tannins or not.
 - We then tasted 2 flights of wines, white and red.
 - The white flight was: 1) Chablis (Chardonnay) with green apples, melon, some minerality; 2) Riesling from Clare Valley, AUS, with distinct diesel and lime notes; and 3) Sauvignon Blanc from Marlborough, NZ, with typical gooseberry and tropical fruit notes. The general consensus was that #2 and #3 were very good examples of their varieties and terroirs, while #1 was somewhat nondescript.
 - The red flight was: #4 and #5 were both Merlots from Church & State, differing only in morning vs. afternoon sun exposure; #6 was Paul Arcand’s Spenker Zin. The difference between #4 and #5 was particularly striking, and it was hard to believe they came from the same vineyard and winery!

MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Nov 13	Ron Rolleston	Jim Fanning
Dec 11	N/A	N/A

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

Is anybody reading this section and getting anything out of it?

- A. Yes
- B. No
- C. Maybe

Wine Quiz Answer: Discuss

OUR MEMBERS RECOMMEND

Alice Feiring’s new book **The Battle for Wine and Love or How I Saved the World from Parkerization** is a great read, particularly in the context of this month’s program. Highly recommended and guaranteed to make you thirsty...



DRINKING AND DRIVING

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