

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events – 2009/2010

- Dec 10 – VAWA Christmas Party
- Feb 20 – Chilliwack Zymurgy Annual Competition
- Mar 20 – KWA Annual Competition
- May 7-8 – Provincial Competition hosted by Nanaimo

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>	Ken Dunn; kedunn@shaw.ca
<u>Wine Steward s</u>	John Read jread@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

Nov – Meritage
Dec – N/A
Jan – Zinfandel
Feb – Pinot Gris/Grigio
Mar – New World White

Future Evening Toast

	Wine	Toaster
Nov	Roger Phillippe	Pepe Kubon
Dec	Charles Plant	Clem Joyce
Jan	John Read	David Wong
Feb	Tom Robinson Jr.	Jacquelin George

Thursday Nov 12, 2009

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

Door: Members \$10.00
Guests \$12.00

Topic: *Over-ripeness: Is the pendulum swinging the other way?*

Speaker: *Ron Thorne*

Roger Phillippe will supply toasting wine and **Pepe Kubon** will give the evening's toast.

BCGWJ Practice Session – Cabernet Sauvignon

Join a member of BCGWJ in the upstairs meeting room at **7:15 pm** for a practice session in preparation for the BCGWJ Mainland chapter December meeting.

Mini-Competition: Meritage

A red table wine made from the traditional “noble” Bordeaux varieties: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Malbec and Carmenère. Meritage wines can be blended or 100% varietal.

Judge: Al Lewis

Steward: Helmut Berner

2009 VAWA AGM

Thursday, November 12, 2009
Scottish Cultural Center, as part of our regular meeting

2009 VAWA Christmas Party “3 Wines for Dinner”

Thursday, December 10, 2009
Scottish Cultural Center
Bring an appetizer or dessert per sign-up sheet

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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
Larry McIntyre blue_heron1@telus.net
Tom Handley tom.handley@ca.fujitsu.com

Highlights of the October Meeting

- **Toast: Al Lewis** toasted “To members of our armed forces, firefighters and coast guards, for providing protection and safeguarding our freedoms”.
- **Toasting Wine: Steve Blaschek** provided a delicious 2005 blend (80% Spenker Zin, 15 % Petite Sirah, and 5% Napa Cab). The wine was not acidified and spent 2 years in American oak.
- **Attendance:** 17 members
- **Minicomp:** Chardonnay, no entries
- **Door prizes:** Mike Erhardt (general), N/A (minicomp)
- **Larry McIntyre** confirmed that our Christmas party is set for Dec 10 with the theme of 3 Wines for Dinner. Attending members should sign up and decide if they’ll bring an appetizer or dessert. Volunteers are needed to speak on the topics of social and dessert wines.
- **Clem Joyce** announced the final date of our club crush – next Thursday. The grapes will be picked up in the Okanagan, crushed and pressed there and brought by him and David Wong back. The juice will settle overnight and be available for pickup the next day.
- Clem then showed us samples of the Riedel glasses that are available to club members at wholesale prices. He’ll organize the order.
- **John McMaster** reminded us that the next meeting (Nov) is also our AGM. Everybody is strongly encouraged to consider serving on the executive.
- **Program: “Gewurztraminer”**, by **Clem Joyce**, with written notes from Ron Thorne:
 - A very aromatic grape, often with a bitter finish. Can be made in a variety of styles: dry (Alsace), Off-dry/Semi-sweet (most common), or dessert (botrytis-affected or icewine).
 - The classic growing area is Alsace; other good wines come from Germany, Northeast Italy, New Zealand, Switzerland, USA, and Canada.
 - The tasting lineup consisted of 5 wines: 1) Tinhorn Creek (BC) – s.g. 1.000, pH 3.35, TA 7.65g/L; 2) Lucien Albrecht - (Alsace) 1.000, 3.57, 6.3; Camelot (BC) – 1.004, 3.20, 6.6; 4) Fetzer (California) 1.008, 3.18, 7.2, and 5) an icewine (details not available).
 - Opinions were divided as to favourites, but the international samples seemed to have a slight edge. The stylistic differences were quite remarkable, for single variety wines.

MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Nov 12	Al Lewis	Helmut Berner
Dec 10	N/A	N/A
Jan 14	Jacquelin George	Duncan Ainslie
Feb 11	Dave Ewen	Mike Erhardt

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 is NOT a native American grape variety?

- A. Niagara
- B. Delaware
- C. Seyval Blanc
- D. Concord
- E. Catawba

Wine Quiz Answer: C. Seyval Blanc is a hybrid (a cross between an Old World wine grape (Vitis vinifera) and a native American grape (V. labrusca).

OUR MEMBERS RECOMMEND

The 4th edition of **Jon Iverson's Home Winemaking Step-By-Step** has just been released. Highly recommended.



DRINKING AND DRIVING

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