

# VAWA

Vancouver Amateur Winemaker Association

## VAWA Web Site

[www.vawa.net](http://www.vawa.net)

## Upcoming Events

- Next Monthly Meeting  
Nov. 10, 2005
- Vinovan Annual Competition & Dinner, Nov. 5, 2005
- See the [BCAWA web pages](#) for further information on club events
- Next Executive Meeting  
Nov. 14th, @ 19:30  
At Dave Ewen's

## Executive List

Pres: Paul Arcand [arcand4@shaw.ca](mailto:arcand4@shaw.ca)

PastPres

Dave Ewen; [bcactionman@hotmail.com](mailto:bcactionman@hotmail.com)

Vice.Pres. Roger Ford [iford@telus.net](mailto:iford@telus.net)

Secretary:

Ken Beardsell [ken\\_beardsell@telus.net](mailto:ken_beardsell@telus.net)

Treasurer

Jacquelin George [jgeorge@uniserve.com](mailto:jgeorge@uniserve.com)

Wine Steward

Morris Rychliwski

[mando333@hotmail.com](mailto:mando333@hotmail.com)

Dale Vick [mdvick@telus.net](mailto:mdvick@telus.net)

Eric Urquhart [ericu@shaw.ca](mailto:ericu@shaw.ca)

Michael Lam [michaelyblam@hotmail.com](mailto:michaelyblam@hotmail.com)

## Future Mini Competitions

Oct.	Dry Red Table
Nov.	After Dinner
Jan/06	BC Dry White Table
Feb	Club Crush
Mar	Social
Apr.	BC Dry Red Table

## Future Evening Toast

Wine	Toaster
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Oct.	Mike Lawler	Barbara Milne
Nov.	Don Lyster	Cam. McLean
Dec.	Larry McIntyre	Larry McIntyre
Jan/06	Cam McLean	Joannie Marr
Feb	John McMaster	Don Lyster
Mar	Barbara Milne	Doug Lusignan
Apr.	Frank Clark	Al Lewis

## Thursday, October 13, 2005

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

**Door:** Members \$10.00  
Guests \$12.00

**Topic:** "pH Meters: From Random Number Generator to Reliable, Essential Tool"(see program notes below)

**Speakers:** Duncan Ainslie, Eric Urquhart

## THE NUMBERS GAME – by Dave Ewen

Toasting wine supplied by **Mike Lawler** and the evening's toast will be given by **Barbara Milne**

## 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

### 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%.

**Judge:** Helmut Berner

**Steward:** Larry McIntyre

## Program notes

Eric & Duncan will discuss how pH meters work and how to use them. Members are asked to bring their meters, calibration buffers, and equipment for testing pH and acid, as the first part of the presentation will have attendees with meters measuring pH and acid on 2 wines. We will later compare results and discuss possible reasons for variations in recorded results. Attendees without meters will be paired with those with them so they can learn techniques.

# VAWA

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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	<a href="mailto:dainslie@shaw.ca">dainslie@shaw.ca</a>
Clem Joyce	<a href="mailto:cjoyce@telus.net">cjoyce@telus.net</a>
Helmut Berner	<a href="mailto:hberner@telus.net">hberner@telus.net</a>
Larry McIntyre	<a href="mailto:blue_heron1@telus.net">blue_heron1@telus.net</a>
Bob Boehm	<a href="mailto:bbboehm@shaw.ca">bbboehm@shaw.ca</a>
Priidu Juurand	<a href="mailto:priiduj@shaw.ca">priiduj@shaw.ca</a>
Abe Gaitens	<a href="mailto:agaitens@telus.net">agaitens@telus.net</a>
Tom Handley	<a href="mailto:tom.handley@consulting.fujitsu.com">tom.handley@consulting.fujitsu.com</a>

## WHO WANTS TO BE A VINIONAIRE ?

*Not available for this meeting*

## MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Oct 13	Helmut Berner	Larry McIntyre
Nov 10	Sam Hauck	Deborah McIntyre
Jan 12	Bob Boehm	Carole Berger
Feb 09	Joan Collings	Bob Boutin
Mar 09	Bill Collings	Kevin Brown
Apr 13	Norm Brodie	Ron Coutts

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.

Morris Rychliwski—Wine Steward

## Ken's Wine Quotations

Basil Fawlty (John Cleese) in Fawlty Towers:

"I can certainly see you know your wine. Most of the guests who stay here wouldn't know the difference between Bordeaux and Claret."

## Highlights of the September Meeting

- **Toast :John McMaster** toasted ,” The quality products and techniques we use in our winemaking, and another great winemaking season”
- **Toasting Wine: Kim Husband/Norm Brodie** provided a 2002 social-style Riesling.
- **Club Crush:** The Chardonnay grapes are expected in late Sept. and the crushing will take place at **Clem Joyce's** home
- **Draw**  
Mini- Comp **Duncan Ainslie**
- **Mini-Competition:** Dry White Table  
Winner: **Pierre Augereau** (french style chardonnay)  
Runner-up: **Steve Blaschek** (california-style chardonnay)
- **Website: Dale Vick** was congratulated for putting together a first-rate website for the club

**Program: Jacquelin George and Clem Joyce** discussed the products and techniques they used to make 3 different white wines:

- Jacquelin's 2004 Okanagan Riesling; grapes from Cassatt Vineyards in Oliver. Some Gewürtz and Auxerrois were added for a final blend of Riesling(50%), Auxerrois(30%), Gewürtz(20%)
- A 2003 Okanagan Chardonnay by Clem. Made from batches of grapes from two different sources.
- Jacquelin's 2004 Club Crush Ehrenfelser. A blend with 20% second run peach/ehrenfelser

## WEBSITE NEWS

- The Gallery page (<http://www.vawa.net/Gallery.html>) contains photos from the recent Club Crush.
- There are a couple of new additions to the Questions & Answers page (<http://www.vawa.net/winemaking-faq.html>).
- The Classifieds page (<http://www.vawa.net/classifieds.html>) contains a lot of equipment for sale.

Website: [www.vawa.net](http://www.vawa.net)



## DRINKING AND DRIVING

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