

# VAWA

Vancouver Amateur Winemaker Association

## VAWA Web Site

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

## VAWA Upcoming Events

### 2007 Events

- 3 Nov - Vinovan Wine Club Competition

### 2008 Events

- 1 March - Nanaimo Winemakers Varietal Competition

### Executive List

Pres(pro-tem); **Paul Arcand**;

[arcand4@shaw.ca](mailto:arcand4@shaw.ca)

PastPres **Dave Ewen**

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

Vice.Pres **Jacquelin George**;

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

Secretary: **Ron Thorne**; [thorner@shaw.ca](mailto:thorner@shaw.ca)

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

Wine Steward

**Pepe Kubon**; [chateau.pp@gmail.com](mailto:chateau.pp@gmail.com)

Members at Large

**Al Lewis**; [alewis@eos.ubc.ca](mailto:alewis@eos.ubc.ca)

**John McMaster**; [john@jcmaster.com](mailto:john@jcmaster.com)

**Deborah McIntyre**; [blueheron1@telus.net](mailto:blueheron1@telus.net)

### Future Mini Tastings

Fall

Oct - Dry Red Table

Nov - Table Dessert/After Dinner

Dec - N/A

### Future Evening Toast

	Wine	Toaster
Oct	David Wong	Jim Fanning
Nov	Ken Beardsell	Ken Dunn
Dec	Duncan Ainslie	Dave Ewen

## Thursday October 11, 2007

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

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

**Topic** "Chardonnay: A Comparison of Old World and New World Styles".

**Speaker(s):** Sam Hauck

### THE NUMBERS GAME – by Dave Ewen

**David Wong** will supply toasting wine and **Jim Fanning** will give the evening's toast.

### VAWA Annual General Meeting

Will be held Thursday, November 8<sup>th</sup>, 2007

### MINI-TASTING

Dry Red Table.

#### DRY RED GRAPE

A red table wine is usually free of residual sugar (under 0.75%), although a well balanced and aged red will have some glycerin 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%.

### Technical Forum

Join **Clem Joyce** in the lower level room at 7:15 pm for a special edition of the Technical Forum. "A demonstration of YAN testing procedures"

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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>

## Highlights of the June Meeting

The programme was "Club Crush Riesling –What do I do? A survey of styles and regions- with examples with Ron Thorne and Pepe Kubon.

We began with a comparison of a St Urbans Hof German 2006 QBA wine (11% alcohol, \$20) from Mosel and a Pierre Spaar 2004 Alsatian wine (13%, \$22). Most everyone felt that the acid and sugar were not properly integrated in the light coloured German wine. By contrast, the Alsatian wine was deeper yellow in colour and had a finer harmony, from beginning to end.

Riesling is one of the three noble white wine grapes (Chardonnay, Riesling, Sauvignon Blanc). It is very versatile. It can be made into a patio sipping social style wine, a dry dinner wine or a sweet dessert wine. Riesling is now far behind in plantings to chardonnay, but riesling used to be more popular due to its longevity. Good ones can age for decades. Riesling is well suited for Germany as it will continue to ripen even when it gets cold. This makes it an ideal candidate for ice wines. There are a wide range of riesling characteristics, depending on where the grape is grown. The list of typical characteristics includes: mineral, smoky, fruity, steely, flowery, peach, grapefruit, apple, lime, pineapple, honey and marzipan. Riesling is grown in many countries including: Germany, France (Alsace), Austria, Australia, New Zealand, United States (New York, Washington, California) and Canada (Ontario and BC).

Generally speaking, the sweeter the wine, the more expensive it is, with the better ones, and the better it will age. The German riesling areas are, from north to south, Mosel, Nahe, Rheingau, Rheinhessen, and Pfalz. With QMP wines, the addition of sugar is not allowed, but with QBA wines, it is.

Next, we tasted rieslings from around the world. These included:

- 2005 Chateau Ste. Michelle Columbia Valley 12.1% \$16 This wine had lovely fruit on the nose, a slightly sweet edge and peach flavours. Chateau Ste. Michelle collaborates with Dr. Loosen from Mosel.
- 2006 Tantalus Okanagan Valley BC 13% pH 2.95 \$20 This BC wine was clean and crisp. A well-integrated food wine and my personal favourite. Along with the Pierre Spaar.
- Stump Jump Australia This wine is a blend of riesling, sauvignon blanc and marsanne.
- Pepe Kubon social style riesling Kiona Vineyards This was a well made social wine with good nose and flavours.

Pepe told the audience that there seems to be a new trend in fermenting Whites wines at warmer temperatures. According to Bird's Understanding Wine Technology, if the fermentation is too cold, all one will get is pineapple and banana, but no varietal character. There are optimal temperatures for all varietals. You can achieve better varietal character in your white wines by keeping fermentation temperatures to between 15 - 20 C.

-- Notes by Sam Hauck

MINI -TASTING OFFICIALS		
DATE	JUDGE	STEWARD
Fall		
Oct	Tom Schillemore	Barb Milne
Nov	Roger Ford	Pat Ponti
Dec	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.

What does the term brooding describe?

A. Your mood when the house wine you've been served at a restaurant is akin to Liquid Drano.

B. The attitude of a winemaker who receives a score of 78 for his cabernet.

C. An adjective for a robust wine.

C. An adjective for a robust wine. Brooding describes a complex, intense red wine with hidden nuances and glories. A brooding wine may have a hulking depth and concentration of flavor.

## OUR MEMBERS RECOMMEND

We have started a new web page called [Our Members Recommend](#). This is intended as a vehicle for VAWA members to share information with each other by recommending commercial wines, winemaking equipment and supplies, winemaking procedures and techniques, winemaking publications, etc.

## CLASSIFIED

Winemaking season is not far off, and we're beginning to get new action on the [Classifieds Page](#) of the VAWA website. If you have any winemaking equipment or supplies that you are looking to purchase or sell, let me know and I'll add it to the web page.



DRINKING AND DRIVING

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