

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events – 2008/2009

- Nov 1 – Vinovan Competition
- Nov 13 – Next VAWA meeting
- 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; thorner@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 davidl_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

Oct – Dry Red Grape
Nov – Chardonnay
Dec – N/A

Future Evening Toast

	Wine	Toaster
Oct	Bill Galloway	Dale Vick
Nov	Mike Grindler	Pierre Augereau
Dec	Jacquelin George	Ron Toffolo

Thursday Oct 9, 2008

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

Door: Members \$10.00
Guests \$12.00

Topic: *Terroir and the Amateur Winemaker*

Speaker: *Ron Thorne*

Bill Galloway will supply toasting wine and **Dale Vick** 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: 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%."

Judge: Rick Stacey

Steward: Bill Galloway

2008 VAWA CHRISTMAS PARTY

Wednesday, December 10, 2008
Scottish Cultural Center

Note that the date has been moved with respect to our regular meeting schedule!

More details to come next month

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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

MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Oct 9	Rick Stacey	Bill Galloway
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

Everything you ever wanted to know about closures: George Taber's new book **To Cork or Not to Cork: Tradition, Romance, Science, and the Battle for the Wine Bottle** is an excellent read. Available in your neighborhood public library...

Highlights of the September Meeting

- **Toast: Eric Urquhart** toasted “May the upcoming wine season be a good one”.
- **Toasting Wine: Roger Ford** provided a 2003 Siegerrebe, table style. The must was at 1.080, TA 7.5g/L, with 4 hrs of skin contact. The wine was bottled in 2005.
- Attendance: 25 members (excellent turnout!) including 1 new, 2 guests – George Gibson and Ian Smith from Vinovan.
- **Minicomp:** Dry white, 6 entries, winner – Duncan Ainslie (Kiona Riesling 2007).
- John McMaster distributed medals from the 2007 AWC competition that finally arrived from Alberta. Congratulations to: Paul Arcand, Steve Blaschek, Roger Ford & Sam Hauck, Jacquelin George, Mike Grindler, John Read & John McMaster.
- The 2009 VAWA competition has been tentatively scheduled for April 18, with Jacquelin George as chief steward and Ron Thorne as registrar. The 2 working groups (Classes, Winemaker of the year), announced in the previous newsletter, will present reports at our November AGM.
- George Gibson (BCAWA) updated us on the significant changes in the AWC competition that have been passed recently – several new classes and increased number of entries.
- **Program: “Fermentation Techniques Reviewed”**, presented by **Jacquelin George**. Jacquelin went over her typical red wine program:
 - Order best quality grapes in the fall for next season.
 - Cold soak with enzyme (Lafase Grand Cru, ColourPro).
 - 12-18 hrs after add Tannin VR Supra and oak chips.
 - Continue cold soak, depending on grapes and temperature. Use ice jugs to cool the must down.
 - Measure and adjust pH, Brix, YAN. Add OptiRed prior to yeasting.
 - Use killer yeast in case of wild yeast activity; otherwise add designer yeast(s) with GoFerm.
 - Add Fermaid K at 1/3 and 1/2 sugar depletion.
 - Consider adding other nutrients: DAP, vitamin B5, BioActiv, BioLees, GoFerm, OptiRed.
 - At 2/3 sugar depletion, begin ML program: MaloStart, OptiMalo, ML culture.
 - During the ferment, punch down regularly. Consider delestage at 1/3 to 2/3 sugar depletion, once a day or so.
 - Press.
 - Rack at 3 days, 3 weeks, 3 months (traditional). Or rack after 24 hrs to remove gross lees and let the wine sit on the fine lees for 6-9 months, stirring lees weekly into suspension.
 - Blend, bottle, age, and enjoy!



DRINKING AND DRIVING

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