

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events – 2009/2010

- Nov 7 - Vinovan Competition
- Nov 12 – Next VAWA meeting
- 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; thorne@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

Oct – Chardonnay

Nov – Meritage

Dec – N/A

Jan – Zinfandel

Feb – Pinot Gris/Grigio

Mar – New World White

Future Evening Toast

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

Thursday Oct 8, 2009

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

Door: Members \$10.00
Guests \$12.00

Topic: *Gewurztraminer*

Speaker: *Clem Joyce*

Steve Blaschek will supply toasting wine and **Al Lewis** will give the evening's toast.

BCGWJ Practice Session – Rhone Style Reds

Join **Roger Ford** in the lower level room at **7:15 pm** for a practice session in preparation for the BCGWJ Mainland chapter meeting on Oct 21.

Mini-Competition: Chardonnay

Wines must contain at least 85% Chardonnay. Sugar content in white table wines can vary from uncompromisingly dry (as in Burgundies, Washington or California Chardonnays), to slightly sweet (as in dry German wines), to SG 1.010. Colour is pale straw to light gold, with no amber or brown tinges. Acid 0.5%- 0.8%. Alcohol 9%- 14%.

Judge: Steve Blaschek **Steward:** Al Lewis

2009 VAWA AGM

Thursday, November 12, 2009

Scottish Cultural Center, as part of our regular meeting

2009 VAWA Christmas Party

Thursday, December 10, 2009

Scottish Cultural Center

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

Highlights of the September Meeting

- **Toast:** John McMaster toasted “To a good wine year”.
- **Toasting Wine:** Pacific Breeze Winery provided a 2007 Sangiacomo Chardonnay. The wine was barrel-fermented in French oak, underwent 100% ML conversion and spent 3-4 months on the lees. It ages well in bottle.
- **Attendance:** 24 members, 1 new (Gregg Patterson) – excellent turnout!
- **Minicomp:** No minicomp this meeting
- **Door prizes:** Ron Thorne (general), N/A (minicomp)
- **John McMaster** confirmed that the BCABA offer of bulk subscription to Winemaker magazine is going ahead. BCABA will be given a list of VAWA members’ home addresses to organize delivery.
- **Larry McIntyre** reminded us that the Technical session is being replaced with BCGWJ practice session. The club will subsidize the wine cost for the first event (Oct).
- Larry then announced the theme for our Christmas party – 3 wines for dinner.
- John McMaster advertised our upcoming AGM in November. There are 6 open positions this year, so everybody is encouraged to give a serious thought to joining the executive!
- **Paul Arcand** gave a preliminary date for our 2010 competition as mid April. We are planning to use the same hall as last year.
- **Program: “Prospects for New Vintage”,** by Dan Jones, winemaker at Pacific Breeze:
 - Dan first presented Jacquelin George, as the first customer of Pacific Breeze, with a framed picture of her historic purchase at the newly open winery.
 - These are exciting times for home winemakers as the quality of available grapes has never been better.
 - California is looking to have an outstanding year. Fruit is a bit late and so will have longer hang time.
 - We’ve tasted 3 samples of the same wine – Obsidian Ridge Cabernet Sauvignon – with different barrel treatment: 1) American oak, 2) Central French oak, and 3) Vosges oak.
 - The vineyard is in Red Hills AVA, part of Clear Lake area, north of Napa. The soil is covered in heavy obsidian rock, which gives the grapes unique character. Dan thinks this is Pacific Breeze’s best source for Syrah and Cab S.
 - The numbers they aim for are: pH 3.7-3.75 after ML, TA 6-6.5 g/L. Sulfite is maintained in barrels at level of 40-45 ppm – this is tested every two months or so.
 - The wines were surprisingly different. Overall, the members were split between #2 and #3 as their favourite.
 - We concluded the meeting with a tasting of Pacific Breeze’s new releases – 2007 Merlot and Cab Franc.

MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Oct 8	Steve Blaschek	Al Lewis
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

The vine louse phylloxera never invaded Chile because:

- A. The mountains are too high to climb
- B. The quarantine controls are too strict to slip by
- C. The desert is too harsh to survive
- D. All of the above

Wine Quiz Answer: D. This is why today Chile has some vines that are older than those planted in Europe.

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