

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

VAWA Upcoming Events

- Italian Canadian Wine Club Competition- Sep. 20, 2006
- See the BCAWA web pages for further information on club events

Executive List

Pres: Paul Arcand;

arcand4@shaw.ca

PastPres Dave Ewen;

bactionman@hotmail.com

Vice.Pres Jacquelin George;

jgeorge@uniserve.com

Secretary: Ron Thorne; thorner@shaw.ca

Treasurer Dale Vick; mdvick@telus.net

Wine Steward

Pepe Kubon; chateau.pp@gmail.com

Members at Large

Eric Urquhart; ericu@shaw.ca

John McMaster; john@jcmaster.com

Deborah McIntyre; blueheron1@telus.net

Future Mini Tastings

Fall

Sep Dry White Table

Oct Dry Red Table

Nov Bordeaux Style Red

Dec N/A

Future Evening Toast

	Wine	Toaster
Fall		
Sep	Morris Rychliwski	Michael Lam
Oct	Dave Pratt	Don Lyster
Nov	John Read	Kim Husband
Dec	Ron Rolleston	Clem Joyce

Thursday, September 14, 2006

Time: 20:00 to 22:00 Hrs

Venue: Scottish Cultural Center
8886 Hudson Street, Vancouver

Door: Members \$10.00
Guests \$12.00

Topic: Gadgets & Gizmos

If there are any gadgets or methods of work you would like to share with the group, feel free to bring it along !!!!

Speaker: Jacquelin George.

THE NUMBERS GAME – by Dave Ewen

Morris Rychliwski will supply toasting wine and **Michael Lam** 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 White Table

Sugar content in white table wines can vary from uncompromisingly dry (as in Burgundies or 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%- 13%.

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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

WHO WANTS TO BE A VINIONAIRE ?

By Dave Ewen

Watch next month

MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Sep	Fred Dennert	Jim Fanning
Oct	Kim Husband	Ken Dunn
Nov	Don Lyster	Jim Fanning
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.

Pepe Kubon—Wine Steward

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.

Wine Quote

'If all be true that I do think,
There are five reasons we should drink:
Good wine-- a friend-- or being dry—
Or lest we should be by and by—
Or any other reason why.' ---
Henry Aldrich, Five Reasons for Drinking. Columbia Dictionary

Highlights of the May Meeting

Program: **Jacqueline George** introduced the main session, "Club Crush 2006 – Semillon". Our panelists were **Jacqueline George and Clem Joyce**.

The Club Crush this year is Semillon from Kiona Vineyards. In order to (re) acquaint members with this grape, several examples of Semillon were tasted. Styles included Semillon/Sauvignon Blanc, Semillon/chard blends and Semillon alone with varying levels of oak. Various ways of handling this grape in the cellar were discussed

- **Mini-Tasting:** Non-Grape
Judge Ron Thorne Steward Ron Coutts
The winner was Pepe Kubon- Jalapeno

Highlights of the Garden Party

Pictures of the 2006 Garden Party and Crabbing expedition can be found at:

<http://vawa.net/Gallery/2006CrabbingGardenParty/index.html>

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.