

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

VAWA Upcoming Events

2007 Events

- 29 Sep - Italian Canadian Winemaker's Club Annual open competition
- 3 Nov - Vinovan Wine Club Competition

2008 Events

- 1 March - Nanaimo Winemakers Varietal Competition

Executive List

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

arcand4@shaw.ca

PastPres **Dave Ewen**

bcactionman@hotmail.com

Vice.Pres **Jacquelin George**;

jgeorge@uniserve.com

Secretary: **Ron Thorne**; thorner@shaw.ca

Treasurer **Eric Urquhart**; ericu@shaw.ca

Wine Steward

Pepe Kubon; chateau.pp@gmail.com

Members at Large

Al Lewis; alewis@eos.ubc.ca

John McMaster; john@jcmaster.com

Deborah McIntyre; blueheron1@telus.net

Future Mini Tastings

Fall

Sep - Dry White Table

Oct - Dry Red Table

Nov - Table Dessert/After Dinner

Dec - N/A

Future Evening Toast

	Wine	Toaster
Sep	Paul Arcand	James Fong
Oct	David Wong	Jim Fanning
Nov	Ken Beardsell	Ken Dunn
Dec	Duncan Ainslie	Dave Ewen

Thursday September 13, 2007

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

Door: Members \$10.00
Guests \$12.00

Topic Club Crush Riesling –What do I do?
A survey of styles and regions- with examples.

Speaker(s): Pepe Kubon and Ron Thorne

THE NUMBERS GAME – by Dave Ewen

Paul Arcand will supply toasting wine and **James Fong** will give the evening's toast.

Provincial competition

By all accounts the Provincial Competition hosted by our club was a success.

Results are available here:

[Provincial results http://www.bcawa.ca/events/prov/prov07.htm](http://www.bcawa.ca/events/prov/prov07.htm)

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%

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

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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

Highlights of the June Meeting

The programme was “ What’s in a barrel with Geo Favarro, a local cooper. We also hosted the Provincial “Meet and Greet”. By all reports, it was an enjoyable time for all.

What Makes a "Good" Vintage?

By: Lauriann Greene

The "vintage" of a wine refers to the year in which the grapes used to make the wine were harvested. So a good vintage refers to a good quality harvest of optimally ripe grapes in good sanitary condition (i.e., no rot or other damage). You need ripe, healthy grapes to make good wine, so the quality of the harvest is of utmost importance in winemaking. Grapes need hot, sunny conditions during the growing season (roughly April through October in the Northern Hemisphere) in order to ripen, particularly toward the end of the season, namely August and September. The weather also needs to be relatively dry: too much rain, fog or humidity can cause the grapes to rot. It's also important that it doesn't rain immediately prior to or during the harvest. The rain water gets absorbed through the roots of the vine and ends up in the grapes. The addition of this water into the fermenting juice (must) dilutes the wine, making it watery and insipid. Even rain droplets on the grapes can dilute the wine, so grape picking is usually halted when it starts to rain.

Northern climates are more susceptible to variations in the quality of the harvest than southern climates. In northern wine regions like the Loire Valley or Champagne, wine growers have a continual fight against cryptogamic (fungus) diseases like mildiou and oidium, and the cooler, cloudier weather that can often occur in the north makes it difficult for the grapes to come to full ripeness. In these regions, winemakers are allowed to chaptalize (add sugar to) the must to make up for the lack of ripeness that can make the wines too acidic. In Southern climates, as in the Rhône Valley or Languedoc, the summers are almost always hot and dry, the ideal conditions for grape growing. There is therefore less variation from year to year in the quality of the grape harvest, and it's hard to find a truly bad vintage.

Advances in enology have enabled winemakers to "round out the edges" of even the worst vintage. The must can be "corrected" to make up for lack of ripeness and minimize the effects of rotten grapes. These days, it's rare to have a truly "bad" vintage; we now have "great" vintages, and "less great" vintages instead.

When buying wine, keep in mind that it's not necessary to only buy the best vintages. Many winemakers are able to make wonderful wines even in "lesser" vintages. Sometimes the only difference between a "great" vintage and a "less great" vintage is that the less great vintage will not age as long. In France, winemakers advise wine lovers to buy the lesser vintages and drink them young, which will give you something to drink as you wait for the greater vintages to age!

MINI-TASTING OFFICIALS		
DATE	JUDGE	STEWARD
Fall		
Sep	Clem Joyce	Roger Phillippe
Oct	Mike Roman	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.

Which wine raises testosterone levels in women? (And where can I get some!?):

A. Syrah
 B. Port
 C. Champagne.

Answer: Champagne

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.