

# VAWA

Vancouver Amateur Winemaker Association

## VAWA Web Site

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

### Upcoming Events – 2008/2009

- Oct 9 – Next VAWA meeting
- Nov 1 – Vinovan Competition
- 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>	<b>John McMaster;</b> <a href="mailto:john@jcmaster.com">john@jcmaster.com</a>
<u>PastPres</u>	<b>Paul Arcand;</b> <a href="mailto:arcand4@shaw.ca">arcand4@shaw.ca</a>
<u>Vice.Pres</u>	<b>Ron Thorne;</b> <a href="mailto:thorne@shaw.ca">thorne@shaw.ca</a>
<u>Secretary:</u>	<b>Pepe Kubon;</b> <a href="mailto:chateau.pp@gmail.com">chateau.pp@gmail.com</a>
<u>Treasurer</u>	<b>Eric Urquhart;</b> <a href="mailto:ericu@shaw.ca">ericu@shaw.ca</a>
<u>Wine Steward s</u>	<b>John Read</b> <a href="mailto:jread@telus.net">jread@telus.net</a> <b>David Wong</b> <a href="mailto:davidl_wong@telus.net">davidl_wong@telus.net</a>
<u>Members at Large</u>	<b>Al Lewis;</b> <a href="mailto:alewis@eos.ubc.ca">alewis@eos.ubc.ca</a> <b>Mike Grindler</b> <a href="mailto:Captmike@shaw.ca">Captmike@shaw.ca</a> <b>Ken Dunn</b> <a href="mailto:kedunn@shaw.ca">kedunn@shaw.ca</a>

### Future Mini-Tastings

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

### Future Evening Toast

	Wine	Toaster
Sep	Roger Ford	Pierre Augereau
Oct	Bill Galloway	Dale Vick
Nov	Mike Grindler	Eric Urquhart
Dec	Jacquelin George	Ron Toffolo

## Thursday Sep 11, 2008

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

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

**Topic:** *Fermentation Techniques Reviewed*

**Speaker:** *Jacquelin George*

**Roger Ford** will supply toasting wine and **Pierre Augereau** 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 Grape

*“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%. ”*

**Judge:** Barry Ward

**Steward:** Ken Dunn

## 2008 VAWA CHRISTMAS PARTY

Thursday, December 11, 2008  
Scottish Cultural Center

More details to come in future newsletters

# VAWA

Vancouver Amateur Winemaker Association

## 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>

## MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Sep 11	Barry Ward	Ken Dunn
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 June Meeting

- **Toast: David Wong** toasted "To a great summer and better weather to give us great grapes in the fall".
- **Toasting Wine: Dave Ewen** provided a 2003 Black Hills Pinot Noir. The wine was co-fermented with 10% Pinot Gris; enzymes and oak chips were added. pH 3.65, TA up to 8.5g/L.
- Attendance: 16 members, 1 guest - James Waddell (his second visit to our club).
- **Minicomp:** Non-grape, 4 entries, winner – Riccardo Pellizzari (apricot, social style).
- John McMaster announced the creation of a competition workgroup for the fall to discuss issues around classes, number of entries, and definition of the winemaker of the year.
- John then advertised 2 open positions on the executive for our AGM meeting in November: Treasurer and Member at Large.
- Al Lewis, on behalf of Jacquelin George, gave an update on our 2008 Club Crush. We will be getting Chenin Blanc from Kiona and Pinot Gris from Stone Wolf Vyds, both delivered as juice.
- **Program: "Fruit Wines Tips, Tricks, and Idiosyncrasies"**, presented by **Ron Taylor**, winemaker for Sanduz and Westham Island wineries.
  - Fruits have lower sugar and typically higher acid levels than grapes, so must adjustments are necessary.
  - Since fruits don't contain tartaric acid, cold stabilization or chemical deacidification (Acidex, calcium/potassium carbonate) have no effect; the only practical option is water dilution.
  - Malolactic fermentation can be used on fruits with malic acid. This is hard in practice, leading to too much change if the malic acid is dominant (ex., apples).
  - Online recipes suggest 3-4 lbs of fruit for a gallon of wine. Ron uses 3-4 lbs per liter, depending on fruit, for concentration.
  - Ron usually uses frozen fruit for better juice yield. He ferments on pulp 3-5 days, then scoops up the pulp or presses it, depending on fruit. He uses the same yeasts, enzymes, and chemicals as for grapes. The wines are fermented to dryness and then sugar and alcohol are adjusted based on the wine style. 100-200ppm of sorbate is added to stabilize sweet wines. The wines are bottled with about 30ppm of free SO2.
  - Bentonite is used for protein stability. Some wines still throw sediment in the bottle though; Ron's not sure why.
  - The presentation was followed by a generous tasting of commercial wines that Ron made: White Gooseberry, Blueberry, Raspberry, Dessert Strawberry from Sanduz, and Cranberry, Dessert Blueberry from Westham Island.



**DRINKING AND DRIVING**

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