

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events – 2009/2010

- Sep 26 – ICWC Competition
- Oct 8 – 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; thorner@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

Sep – N/A

Oct – Chardonnay

Nov – Meritage

Dec – N/A

Future Evening Toast

	Wine	Toaster
Sep	Pacific Breeze	John McMaster
Oct	TBA	TBA
Nov	TBA	TBA
Dec	TBA	TBA

Thursday Sep 10, 2009

Time: 20:00 to 22:00 Hrs
Venue: Pacific Breeze Winery
Unit 6 – 320 Stewardson Way,
New Westminster

Door: Members \$10.00
Guests \$12.00

Topic: *Upcoming Vintage*

Speaker: *Winemakers Roundtable Discussion*

Pacific Breeze will supply toasting wine and **John McMaster** will give the evening's toast.

Technical Forum

No technical forum this month

Mini-Tasting

No mini-tasting this month.

Judge: N/A **Steward:** N/A

Winemaker Magazine Subscription

As discussed in our June meeting, we are getting a bulk subscription to the Winemaker magazine via BCAWA. The cost per person is \$10/year, with BCAWA and VAWA subsidizing \$5 each for the 1st year (i.e., the 1st year is free). Anybody **not wanting to participate** in this offer, please email ASAP to Ken Dunn at kedunn@shaw.ca

2009 ICWC Competition and Banquet

Sept. 26 at Fame Furlani Hall
2605 East Pender, Vancouver
Tickers \$70, includes open bar
See Steve Blaschek, 604-294-2527
Classes A to L
\$2 per entry, must be in by Sept 20

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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 June Meeting

- **Toast:** **Larry McIntyre** toasted “To camaraderie and generosity of VAWA members”.
- **Toasting Wine:** **John McMaster** provided a 2006 Meek Merlot. The grapes came in at 26 B, pH over 4, TA 4.8. Treatment: Color Pro, VR Supra, 5 days of cold soak, fermented with D80 yeast for 16 days, aged in a neutral barrel with Stavin French oak cubes.
- **Attendance:** 16 members, 1 guest (Lou Reiser from WA)
- **Minicomp:** Non-grape, no entries, no winners
- **Door prizes:** John McMaster (general), N/A (minicomp)
- **John McMaster** announced the BCAWA offer of bulk subscription to Winemaker magazine. VAWA will subsidize the 1st year cost of \$5 per member. Motion to accept was carried unanimously.
- **Larry McIntyre** gave an update on the garden party – the attendance is at 56, everything is ready..
- **Program: “Introduction to Guild Tasting Sessions”,** by **Sam Hauck**, BCGWJ guildmaster:
 - BCGWJ is over 30 years old, with 3 chapters and about 60 members. Each chapter meets once a month for a maintenance session, focused on 1 competition class. There are also 2 general, training sessions per year.
 - The usual wine flight at the maintenance session has 1 or 2 tasters and 6-8 wines. The wines should cover a range of prices and quality, differences in styles (ex., cold vs. warm climate). Often, faulty or doctored wines are also included. There is also at least 1 duplicate wine.
 - Before the session, the participants should read session notes, posted on the BCGWJ site. They should bring their own tasting glasses.
 - The taster should be a good example of the wine class. It is scored by everybody independently. This is followed by a roundtable discussion of comments and scores to arrive at a common, “base understanding” of that wine. After this, the participants can adjust their score of the taster(s), based on the preceding discussion.
 - The rest of the session follows a similar format. The flight is judged blindly. Each participant then submits their scores and pays their share of the cost of the meeting. The wines are then again discussed in the roundtable format.
 - Two criteria are used for evaluation of the participants’ scores – 1) PC – how close the scores of the session’s duplicate wines are, and 2) CK – how close the scores are for representative examples of the class, selected from the flight.
 - To practice, we went through a session of Meritage style wines - 1 taster (B) and 4 wines (2 S, 2 no medal).

MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Sep 10	N/A	N/A
Oct 8	TBA	TBA
Nov 12	TBA	TBA
Dec 10	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

The scent of a fine, aged Riesling is most reminiscent of:

- A. NFL locker room
- B. Greyhound bus depot
- C. Wet monkey

Wine Quiz Answer: B.
 As Riesling ages, it develops a waxy, petrol or diesel smell, which connoisseurs learn to love.

OUR MEMBERS RECOMMEND

Everything you ever wanted to know about closures: George Taber’s 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...



DRINKING AND DRIVING

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