

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site
www.vawa.net

Upcoming Events – 2011

November 10 –

VAWA Annual General Meeting

December 7 – Christmas Party

Executive List

President	John Read jpread@telus.net
Past Pres.:	John McMaster john@jcmaster.com
Vice Pres.:	Larry McIntyre blue_heron1@telus.net
Secretary:	Eric Urquhart eric.loveswine@gmail.com
Treasurer:	Roger Phillippe phillippe@shaw.ca
Wine Stewards:	Robbie Davino robbiedavino@gmail.com
	David Wong malahat2@gmail.com
Members at Large:	Mike Grindler Captmike@shaw.ca
	Mike Erhardt Merhardt@shaw.ca
	vacant

Mini-Tastings

October – to be announced

Evening Toast

October

Wine Mike Erhardt
Toaster Ron Thorne

November

Wine Dave Ewen
Toaster Len Sigurdson

December

Wine Jim Fanning
Toaster Ron Rolleston

September Meeting

Time: September 8, 2011 8:00 to 10:00 PM

Venue: Scottish Cultural Centre
8886 Hudson Street, Vancouver

Door: Members \$10.00 Guests \$12.00

Topic: **Chardonnay**
A tasting of comparative styles

Speaker: **Larry McIntyre & you.**

Robbie Davino will supply the toasting wine and **Ron Toffolo** will give the evening's toast.

September Mini-Competition: Chardonnay

Bring out your best white blends for this mini-comp.

Judge: TBA **Steward:** TBA.

AGM in November.

Do you want to serve on the VAWA executive?

Elections are in November.

Going to be a late winemaking season !!

Frank Gregus at Pacific Breeze has indicated that veraison (change of grape colour) was late this year and harvest would also be late, very late for some growing areas.

Estimated Timing:

Sauvignon Blanc: end of September

Pinot Gris: end of October

Chardonnay: end of October

Zinfandel, Grenache & Petite Sirah: 2nd - 3rd week
October

Merlot, Syrah Washington: end of September, 1st week
October

Cabernet, Syrah Obsidian Ridge: end of October

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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

MINI-TASTING OFFICIALS

DATE JUDGE STEWARD

See you in September.

The above members are reminded that if they are not able to attend, then it is **THEIR RESPONSIBILITY** to provide someone to take their place.

David Wong & Robbie Davino
Wine Stewards

Highlights of June Meeting:

- John Read presided over the June Meeting.
- David Wong provided the toast and Duncan Ainslie provided a 2007 Zinfandel + 15% Petite Sirah fermented with D-21 yeast which was greatly enjoyed and complimented by everyone present.
- The Mini-comp was won by Pepe Kubon with a gold medal Sauvignon Blanc & and the Door prize was won by David Wong.
- Clem Joyce presented a program on Gewürztraminer from the Club Crush last year. Different yeasts left varying levels of residual sugar with X5, D254 and VL1 leaving 0.25 to 0.5% while RHST and W15 left 2% and 3 % respectively. The last 2 yeast would be great for off dry styles if fermented cold. RHST required high N levels for proper fermentation.
- Clem outlined ice wine production using frozen juice. Freeze juice until solid. Defrost juice over a funnel to collect conc. juice until liquid drops to a specific gravity of 1.090. The combined fraction were 1.160-1.170. You will want to adjust the juice to between 10 - 12 g/L acid and about 3.5 - 3.6 pH.. This juice was fermented to 1.080 -1.085 and filtered when stopped. The fermentation is started in a small quantity of dilute juice (half strength) which is then slowly increased to full concentration. This prevents the volatile acidity production caused by yeast under stress from high concentration juice. Use Goferm for rehydration and double the amount of YAN normally used.
- Thanks Clem for the presentation and many versions of Gewürztraminer.



DRINKING AND DRIVING

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