

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events

**Next Monthly Meeting
October 14, 2004**

See the [BCAWA web pages](#) for
further information on club
events

**Next Executive Meeting
October 18, @ 19:30
At Jim Cryder's**

Executive List

Dave Ewen	Pres.	760-7760
Larry McIntyre	PasPre	275-4157
Paul Arcand	V.Pres.	264-7722
Ken Beardsell	Sect.	224-3196
Jacquelin George	Trea.	733-7970
Morris Rychliwski		
	Wine Steward.	984-3098
Jim Cryder		221-8679
Roger Ford		942-4643
Dale Vick		228-9580

Future Mini Competitions:

Sept.	BC Dessert
Oct.	Chardonnay
Nov.	Big Reds

Future Evening Toast Wine Toaster

Sept	Roger Ford	Tom Schillemore
Oct	Abe Gaitens	Mike Roman
Nov	Bill Galloway	Ron Rolleston
Dec	Jacquelin George	John Read

Thursday, September 9 , 2004

Topic: "A Visit Through Nichol Vineyards"

Speaker: Alex Nichol

THE NUMBERS GAME – by Dave Ewen

Time: 20:00 to 22:00 Hrs

Venue: Scottish Cultural Center
8886 Hudson Street, Vancouver

Door:

Members	\$10.00
Guests	\$12.00

Toasting wine supplied by **Roger Ford** and the evenings toast will be given by **Tom Schillemore**.

Technical Forum

The topic this month is "BLENDING". Helmut Berner will lead us at 7:15 pm in the lower level room.

As always, the Technical Forum is available for the discussion of any and all winemaking problems

MINI TASTING

BC DESSERT WINES

. Wines to be drunk with the dessert course of a meal. Should be sweet and luscious but with sufficient acid (0.7% - 0.85%) to keep them from being cloying, and should not be astringent. Sauternes and sweet late harvest Rieslings are examples. May be grape or fruit. Alcohol should be 10% to 15%, and developed *only by fermentation* of the wine. These are *not* fortified wines. (Ports, sherries, madeiras and other fortified wines don't belong in this class- see After Dinner)

!! MEDALS !!

**Did you win a medal 10 years ago for a wine long gone and forgotten?
Why not recycle those old medals by donating them back to the club
for reuse at future competitions.**

**This may help to offset the increasing expense the club faces for buying
new medals.**

Contact Any Executive Member

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New Winemakers! We have mentors!

Club members have volunteered to be mentors for new winemakers.

Call or email them with any questions you may have.

Duncan Ainslie	266-1841	Clem Joyce	277-3376
Helmut Berner	942-4003	Larry McIntyre	275-4157
Bob Boehm	738-5088	Priidu Juurand	872-6001
Abe Gaitens	541-8015	Tom Handley	922-5266

Highlights of the June Meeting

- Program : Ron Taylor, Fruit- Wine-making Consultant, speaking on how to make fruit wines and leading a tasting of fruit wines from Vancouver Island, Lower Mainland, and the Okanagan. The wines were all well-received .
- Mini-Competition
Winner: Claude Therrien --Blueberry Wine
- Lou Curnick: Charles Plant gave a tribute to Lou who passed away recently. Lou was a Past President and Honourary Member of VAWA and was active in club competitions for many years, winning many awards for his wines. He will be missed .

WHO WANTS TO BE A VINIONAIRE ?

You would expect a Sauternes-style California Late Harvest wine to be made from which grape varieties: ?

- a) Gewürtztraminer and Sylvaner
- b) Sauvignon blanc and Semillon
- c) White Riesling
- d) Chardonnay and Pinot blanc
- e) Pinot noir and Chardonnay

Club Crush:

The Ehrenfelser Grapes should be here by late September or early October! Get some of the **BA-11** Yeast as used by Blasted Church in their Ehrenfelser.

CIGARS ANYONE ??

A few cigars were left unsold from our last Banquet. These are Cuban- Romeo&Juliette-Winston Churchill size, individually contained in an aluminum tube to preserve freshness. They retail for \$40 each and will be available at the Sept Meeting for a bargain \$10 each.

See Morris Rychliwski

For Sale:

Glass Carboys \$10 each,
Crusher \$ 25, 12 inch press \$ 40

Dean Francey : 604-597-0142, 6875 – 121 Street, Surrey

Yeasts for sale: A few of us have ordered 4 - 500 gm blocks of yeasts and have lots left over - packaged for you in 25 gm ziplocs @ \$3.50 per pack - first come first served, contact Jacquelin (jgeorge@uniserve.com)

CY3079 - steady, slow fermenter; highly recommended for barrel-fermented and sur-lie aged Chardonnay; enhanced aromas of fresh butter, honey, bright floral and pineapple; low production of volatile acidity and hydrogen sulphide.

ICV-D21 - for fermenting red wines with stable colour, intense fore-mouth, mid-palate tannin structure, and fresh aftertaste; inhibits development of cooked jam and burning-alcohol sensations in highly mature (Lodi ? Central Valley?) Cabernet Sauvignon, Merlot and Syrah; allows for expression of fruit from grapes while reducing the potential for herbaceous characters in Cab Sauv; when blended with wines fermented with **ICV-D254** (see below) brings fresher, deep fruit; continuous intensity beginning in the fore-mouth and carrying through to the aftertaste.

ICV-D254 - red wine: develops ripe fruit, jam and cedar aromas together with mild spiciness; high foremouth volume, big mid-palate mouthfeel and intense fruit concentration; smooth tannins, mild spicy finish;
white wine: sensory descriptors include creamy butterscotch, hazelnut and almond aromas.

BA11 - promotes clean aromatic characteristics and intensifies mouthfeel and lingering flavours; encourages fresh fruit aromas of orange blossom, pineapple and apricot.

Ken's Wine Quotations

“Wine was created from the beginning to make men joyful, and not to make them drunk”
Ecclesiasticus: 31



DRINKING AND DRIVING

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