

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events

- Next Monthly Meeting
May 12, 2005
- *VAWA Annual Competition*
Saturday, April 16, 2005
- *BCAWA Provincial Competition*
Langley Fermenters
May 6-8, 2005
- See the BCAWA web pages for further information on club events
- Next Executive Meeting
May 16, @ 19:30
At Michael Lam's

Executive List

Paul Arcand	Pres.	264-7722
Dave Ewen	PastPres.	531-7260
Roger Ford	V.Pres.	942-4643
Ken Beardsell	Sect.	224-3196
Jacquelin George	Trea.	733-7970
Morris Rychliwski		
	Wine Steward.	984-3098
Dale Vick		228-9580
Eric Urquhart		521-0425
Michael Lam		671-7697

Future Mini Competitions

Apr.	BC Dry Red Table.
May	Dry Zinfandel
June	Non-grape (Country, Fruit)
Sept.	Dry White Table
Oct.	Dry Red Table

Future Evening Toast

	Wine	Toaster
Apr.	Sam Hauck	Alan Pavich
May	Kim Husband	Riccardo Pellizzari
June	Clem Joyce	Frank Clark
Sept.	Priidu Juurand	Barbara Milne
Oct.	Mike Lawler	John McMaster
Nov.	Don Lyster	Cam. McLean

Thursday, April 14 , 2005

Topic: "Identifying Aromas in Wines; A Demonstration followed by an Aroma Testing of Cabernets and Merlots"

Speaker: Sam Hauck: VAWA Member

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 **Sam Hauck** and the evening's toast will be given by **Alan Pavich**.

Technical Forum

There will be no technical forum this evening.

MINI COMPETITION

BC Dry Table Wine

Red table wine is usually free of residual sugar (under 0.75%), although a well-balanced and aged red will have some glycerine and a softness that could be mistaken for "sweetness". Colour may range from light red to garnet, with the tawny edge of a well-matured wine being preferable to the red-purple of a younger wine. Wines should be medium to full bodied, and may be noticeably astringent. Acid 0.4% - 0.6%. Alcohol 11% - 13%.

Judge: Jacquelin George

Steward: James Fong

BANQUET TICKETS

Some seats are still available ! A ticket entitles you to taste up to 227 wines and includes an 8 course dinner ! As Dave Ewen remarked, "It's a better deal than the Vancouver Wine Festival".

For tickets , Contact: John Read 604-275-5254

Larry McIntyre 604-275-4157

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

WHO WANTS TO BE A VINIONAIRE ?

Name 2 grape varieties of French origin , and 3 from Italy that are used to make red varietal table wines in California

MINI COMPETITION OFFICIALS

DATE	JUDGE	STEWARD
Apr 14	Jacquelin George	James Fong
May 12	Dave Ewen	Abe Gaitens
Jun 09	Ric Stacey	Pierre Augereau
Sep 08	Gary Armanini	Priidu Juurand
Oct 13	Helmut Berner	Larry McIntyre
Nov 10	Sam Hauck	Debbie McIntyre

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.

Morris Rychliwski—Wine Steward

Ken's Wine Quotations

“A bottle of wine begs to be shared; I have never met a miserly wine lover”

Clifton Fadiman

Highlights of the January Meeting

- **Toast** :Mike Perkins toasted the illustrious , “ Shah Don eh?”
- **Toasting Wine**: Tom Handley provided a 2003 Kiona Vineyards Chardonnay, fermented on oak cubes.
- Al Lewis spoke about the **Silent Auction**, its importance in providing a major part of funds required for club activities. He requested donations for this year's Silent Auction.
- **VAWA 2005 Competition**:
Dave Ewen discussed the status of the up-coming VAWA Competition.
John Read discussed details of the Banquet and ticket sales.
- **Draws**
A) Door: Barbara Milne
B) Mini Comp: Fred Dennert
- **Mini-Competition**: a disappointing **single entry** !
- **Program**: Caren McSherry, a well-known Vancouver culinary expert, lead members through a tasting of 5 balsamic vinegars, concluding with one which costs \$200 for a 375 mL bottle.

MEMBERSHIP FEES

Membership fees for year 2005 are now overdue. Note: Members not in good standing are *not eligible* to enter VAWA or other club competitions, and will not be on the membership list sent to Spagnols for club discounts

Fees are : \$35 per single member
 \$50 per couple

Please bring your cheques to the **Next** meeting **OR** send your cheques posthaste to Jacquelin George, VAWA Treasurer, at 1975 Stephens Street, Vancouver V6K 4M7



DRINKING AND DRIVING

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