

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

VAWA Upcoming Events

- Italian Canadian Wine Club Competition- Sep. 20, 2006
- See the [BCAWA web pages](#) for further information on club events

Executive List

Pres: Paul Arcand;

arcand4@shaw.ca

PastPres Dave Ewen;

bcactionman@hotmail.com

Vice.Pres Jacquelin George;

jgeorge@uniserve.com

Secretary: Ron Thorne; thorner@shaw.ca

Treasurer Dale Vick; mdvick@telus.net

Wine Steward

Pepe Kubon; chateau.pp@gmail.com

Members at Large

Eric Urquhart; ericu@shaw.ca

John McMaster; john@jcmcmaster.com

Deborah McIntyre; blueheron1@telus.net

Future Mini Tastings

May Zinfandel

June Non Grape

Future Evening Toast

Wine	Toaster
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May	Mike Roman	Michael Lam
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June	Ric. Pellizzarri	
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Thursday, May 11, 2006

Time: 20:00 to 22:00 Hrs

Venue: Scottish Cultural Center
8886 Hudson Street, Vancouver

Door: Members \$10.00
Guests \$12.00

Topic: 2004 Ehrenfelter Club Crush

Speaker: David Wong, Bob Boehm and Jacquelin George.

THE NUMBERS GAME – by Dave Ewen

Mike Roman will supply toasting wine and **Michael Lam** 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

Zinfandel

A red wine to be consumed with food. Better wines in this class are virtually free of residual sugar, although a well-balanced and well-aged wine will have a softness that could be mistaken for sweetness. The garnet edge of a well-matured wine is preferable to the red-purple of a young wines. Wines in this class must contain at least 85% Zinfandel.

Technical Characteristics

Ingredients: Grapes

Alcohol: 11% - 14%

Colour: Medium deep ruby red to inky garnet black

Sugar: 0.0% - 0.35%

Specific Gravity: 0.990 - 0.993

Acidity: 5.5 g/L - 6.7 g/L

pH: 3.4 - 3.7

VAWA

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
Helmut Berner	hberner@telus.net
Larry McIntyre	blue_heron1@telus.net
Bob Boehm	bbboehm@shaw.ca
Priidu Juurand	priiduj@shaw.ca
Abe Gaitens	agaitens@telus.net
Tom Handley	tom.handley@consulting.fujitsu.com

WHO WANTS TO BE A VINIONAIRE ?

By Dave Ewen

Watch next month

MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
May 11	Fred Dennert	Roger Dahlquist
June 8	Tom Handley	Bonita Douglas

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.

Pepe Kubon—Wine Steward

Ken's Wine Quotations

"Drink wine, and you will sleep well. Sleep, and you will not sin. Avoid sin, and you will be saved. Ergo, drink wine and be saved."

Medieval German Saying

Highlights of the April Meeting

- Toast: Priduu Jurand "April, the best of all seasons"
- Toasting Wine: Pat Ponti provided a three-way blend of Washington Cabernet, Washington Merlot and BC Merlot
- Program: Jacqueline George introduced the main session. Our panelists were Steve Blaschek, Pat Ponti and Mike Johnson.

Steve comments

- that first and foremost wine is made in the vineyard.
 - Likes yields are less than 3 t per acre and that also supply wineries
 - pick at the same time as the winery, Brix of 26 or better
 - premium wines hand destemmed approximately 20%
 - His gold-winning wine
 - was a blend of the Napa Merlot and Sonoma cab
 - new American oak barrel [it had only seen one or two batches of Chardonnay].
 - saignée processes i.e. removing 10 to 20% of the
 - cold soak for three to four days
 - no pectic enzymes or added tannin.
 - EC 1118 or similar yeast [Pasteur Red label]; hydrate the yeast at 37 degrees; time to acclimatize before stirring into the must; more yeast to higher Brix must
 - add nutrient at day one or two and again at day 3 or 4 if necessary.
 - Racking off the seeds occurs at the 5 or 6 cap is punched down and least 3 times a day and a temperature is allowed to rise up to 30 degrees Celsius even 35 for Zinfandel.
 - At day 5 or 6 malolactic culture and nutrient part introduced. Pressing occurs when the cap sinks. Only free run juice is used in the premium wine. The press run is kept for blending for other wines. aged up to two years in barrel. Once in barrel, but stirred every two weeks and racked in about March.
 - Taster #one was a 2003 Spenker vineyard Zinfandel with some Petit sirah added. started at a pH of 4.1. Acid was added to bring it to a pH of 3.7 and T A of 6.8. Taster No. 2 was the 2004 Spenker vineyard Zinfandel with some Merlot added. This one started with a very high Brix so some slightly acidulated water was added to dilute.
- Pat and Mike
- wine is made in the vineyard.
 - Taster No. 3 was a 2004 Zinfandel Syrah blend.
 - blended pre fermentation.
 - Malolactic inoculation occurs at the end of alcoholic fermentation prior to pressing.
 - press after even only one or two days of malolactic
 - blending for balance and complexity. Their yeast of choice is Ausmenhausen.
 - taster wine used half NobleFerm and FermiRouge
 - started at 28 Brix acidulated water was added to bring it to 25 Brix.
 - V R supra, two-thirds of the yeast nutrient, Rapidase enzyme and pectic enzyme were added
 - add acid to keep pH at a specific value 3.4 for reds and 3.3 for whites.
 - Temperature was maintained between 70 and 90 degrees.
 - cap was punched down three times per day.
 - The first seed extraction occurred day four.
 - The second occurred at day 8. At this point at the last one third of nutrient was that it at day 12 S G was 1005, by day 14 it was 994.
 - At this point malolactic nutrient and bacteria were added and it was pressed the next day.
 - Another one-third of the seeds were removed at this point
 - racked 2, 7, and 14 days It was racked into a new barrel, medium toast.
 - Once ageing was complete it was fined, and filtered through a 0.2-micron cartridge filter
 - experimenting with the Dornfelder grape for color .



DRINKING AND DRIVING

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