

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site
www.vawa.net

VAWA Upcoming Events

- See the **BCAWA web pages** for further information on club events

Executive List

Pres: Paul Arcand;
arcand4@shaw.ca

PastPres Dave Ewen;
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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@jmcmaster.com

Deborah McIntyre; blueheron1@telus.net

Future Mini Tastings

Fall

Nov Bordeaux Style Red

Dec N/A

Future Evening Toast

	Wine	Toaster
Nov	Tom Schillemore	TBA
Dec	Ron Rolleston	Clem Joyce

Thursday, November 9, 2006

Time: 20:00 to 22:00 Hrs
Venue: Scottish Cultural Center
8886 Hudson Street, Vancouver

Door: Members \$10.00
Guests \$12.00

Topic: Problem Wines

(examples of defects will be included – if you wish to imbibe more than the toasting wine, it is advisable to bring your own)

Speaker: Panel discussion – Al Lewis, Eric Urquhart and Duncan Ainslie

THE NUMBERS GAME – by Dave Ewen

Tom Schillemore will supply toasting wine and **TBA** 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 -Bordeaux Style red

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 wine.

Varietal wines in the Bordeaux Style Dry Red Class must contain at least 85% of one of the following grapes: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Malbec, or Carmenere.

Blended wines in the Bordeaux Style Dry Red Class must contain at least 85% of two or more of the above varieties blended to create an elegant combination rather than a wine resembling one of the components.

Technical Characteristics Ingredients: Grapes; Alcohol: 11% - 13.5%; Colour: Medium red to garnet; Sugar: 0.0% - 0.35%; Specific Gravity: 0.990 - 0.993; Acidity: 5.5g/L - 6.7g/L; pH: 3.4 - 3.7

CHRISTMAS MEETING

December 14, 2006

The Christmas meeting this year will feature a presentation by Simon Wosk of Sip Wines. Simon will select and discuss some special (and perhaps unusual) BC VQA wines that he has come across. In order to ensure that an appropriate amount of wine is available, we need an accurate count of those planning to attend. If you wish to attend the Christmas meeting, please check that you are included in the sign-up sheet on the VAWA website at <http://www.vawa.net/xmasmeeting.html> Signup sheets will also be available at the October and November meetings.

As is our tradition, members bring either appetizers or desserts to the Christmas meeting. Please indicate on the sign-up sheet whether you'll be bringing an appetizer or dessert, and please take whatever steps you feel necessary to remember to arrive at the meeting with your contribution. (You'd think that last sentence wouldn't be necessary, but)

BOTTLE EXCHANGE. This Christmas meeting will again include an optional Bottle Exchange. For those wishing to participate, please wrap up one of your best wines and ensure that your bottle is labeled with (at least) the name of the winemaker and the type of wine.

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

Highlights of the October Meeting

Topic: Pinot Noir Wine Tasting (commercial and hand-made wines)

Speaker: Sam Hauck.

WHO WANTS TO BE A VINIONAIRE ?

By Dave Ewen

See next month

Wine Extract Keeps Fat Mice Healthy

By **SETH BORENSTEIN**

AP Science Writer

Published November 2, 2006, 7:23 AM CST

WASHINGTON -- Obese mice on a high-fat diet got the benefits of being thin - living healthier, longer lives -- without the pain of dieting when they consumed huge doses of red wine extract, according to a landmark new study.

It's far too early to know if this would work in people, scientists said. But several were excited by the findings, calling it promising and even "spectacular."

The study by the Harvard Medical School and the National Institute on Aging shows that heavy doses of the red wine ingredient, resveratrol, lowers the rate of diabetes, liver problems and other fat-related ill effects in obese mice.

Fat-related deaths dropped 31 percent for obese mice on the supplement, compared to fat mice that got no treatment. The mice that got the wine extract also lived longer than expected, the study showed.

And astoundingly, the organs of the treated fat mice looked normal when they shouldn't have, said study lead author Dr. David Sinclair of Harvard Medical School.

"They're chubby but inside they look great," Sinclair said Wednesday afternoon. "You have to pinch yourself to make sure that this is all real, but the study involved 27 different researchers each of whom had a Eureka moment."

MINI -TASTING OFFICIALS

DATE	JUDGE	STEWARD
Nov	TBA	Roger Dahlquist
Dec	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.

OUR MEMBERS RECOMMEND

We have started a new web page called [Our Members Recommend](#). This is intended as a vehicle for VAWA members to share information with each other by recommending commercial wines, winemaking equipment and supplies, winemaking procedures and techniques, winemaking publications, etc.

Wine Quote

"No nation is drunken where wine is cheap, and none sober where the dearness of wine substitutes ardent spirits as the common beverage", Thomas Jefferson

CLASSIFIED

Winemaking season is not far off, and we're beginning to get new action on the [Classifieds Page](#) of the VAWA website. If you have any winemaking equipment or supplies that you are looking to purchase or sell, let me know and I'll add it to the web page.



DRINKING AND DRIVING

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