

# VAWA

Vancouver Amateur Winemaker Association

## VAWA Web Site

[www.vawa.net](http://www.vawa.net)

## VAWA Upcoming Events

### 2008 Events

- 1 March - Nanaimo Winemakers Varietal Competition
- 23 & 24 May - Provincial Competition hosted by Italvino Wine Club

### Executive List

Pres(pro-tem); **Paul Arcand**;

[arcand4@shaw.ca](mailto:arcand4@shaw.ca)

PastPres **Dave Ewen**

[bcactionman@hotmail.com](mailto:bcactionman@hotmail.com)

Vice.Pres **Jacquelin George**;

[jgeorge@uniserve.com](mailto:jgeorge@uniserve.com)

Secretary: **Ron Thorne**; [thorner@shaw.ca](mailto:thorner@shaw.ca)

Treasurer **Eric Urquhart**; [ericu@shaw.ca](mailto:ericu@shaw.ca)

Wine Steward

**Pepe Kubon**; [chateau.pp@gmail.com](mailto:chateau.pp@gmail.com)

Members at Large

**Al Lewis**; [alewis@eos.ubc.ca](mailto:alewis@eos.ubc.ca)

**John McMaster**; [john@jcmaster.com](mailto:john@jcmaster.com)

**Deborah McIntyre**; [blueheron1@telus.net](mailto:blueheron1@telus.net)

### Future Mini Tastings

Fall

Nov - Table Dessert/After Dinner

Dec - N/A

### Future Evening Toast

	Wine	Toaster
Nov	Ken Beardsell	Ken Dunn
Dec	Duncan Ainslie	Dave Ewen

## Thursday November 8, 2007

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

**Door:** Members \$10.00  
Guests \$12.00

## VAWA Annual General Meeting Thursday, November 8<sup>th</sup>, 2007

**Topic** *"Inside Secrets – The scene behind fermentation"*.

**Speaker(s):** Dave Ewan

**Ken Beardsell** will supply toasting wine and **Ken Dunn** will give the evening's toast.

## MINI-TASTING

### Table Dessert/After Dinner

#### L - TABLE DESSERT

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

#### M - AFTER DINNER

These wines are for use after dinner, perhaps with nuts or cheese or in place of a liqueur. Ports, sweet sherries, madeiras or other wines that are fortified, baked or otherwise made using port or sherry type methods belong in this class. An appropriate, completely naturally fermented wine such as fig or raisin also belongs here. These wines are invariably sweet (SG 1.025 - 1.050), with alcohol 15% - 20%.

## Technical Forum

Join **Eric Urquardt** in the lower level room at 7:15 pm for the Technical Forum

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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	<a href="mailto:dainslie@shaw.ca">dainslie@shaw.ca</a>
Clem Joyce	<a href="mailto:cjoyce@telus.net">cjoyce@telus.net</a>
Helmut Berner	<a href="mailto:hberner@telus.net">hberner@telus.net</a>
Larry McIntyre	<a href="mailto:blue_heron1@telus.net">blue_heron1@telus.net</a>
Bob Boehm	<a href="mailto:bbboehm@shaw.ca">bbboehm@shaw.ca</a>
Priidu Juurand	<a href="mailto:priiduj@shaw.ca">priiduj@shaw.ca</a>
Abe Gaitens	<a href="mailto:agaitens@telus.net">agaitens@telus.net</a>
Tom Handley	<a href="mailto:tom.handley@consulting.fujitsu.com">tom.handley@consulting.fujitsu.com</a>

## Highlights of the October Meeting

The programme was “Chardonnay: A Comparison of Old World and New World Styles” presented by Sam Hauck

Chardonnay is arguably the most wide-spread white wine grape in the world. France, California, Australia, Chile, New Zealand and BC are among the areas familiar to BC consumers. Chile has increased Chardonnay production 1000 fold over a 20yr period. Chardonnay has the attribute of being stylistically versatile, however, the overuse of oak in the 70s-80s led to a consumer backlash(ABC- anything but chardonnay). More balanced wine making has led to a resurgence in chardonnay popularity.

Three Chardonnays were tasted blind: A 2004 Meursault from Bourgogne, France; a 2006 Evans and Tate Chardonnay from Margaret River area of Australia, and a Cedar Creek Estate Select from the Okanagan.

A handout was distributed that summarized winemaking practices for several medal winners from our provincial competition in the area of skin contact, yeast used, fermentation temperature and whether or not a Malolactic fermentation was done.

## Christmas Party

We have a programme near to everyone’s sweet tooth this year as Brian Forman of the American wine Society will present “Wine and Chocolate” at this year’s Christmas party.

As in year’s past, it will be a pot-luck of appetizers and desserts.

Please note there is a change in room. Normally we have the gymnasium downstairs, however this year we will be in our regular meeting room upstairs.

One final note, we will be circulating a signup sheet for clean-up volunteers at Thursday’s meeting. If you are not attending, it will also be available on the website.

## CLASSIFIED

Winemaking season is never far off. 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 [Classifieds Page](#) of the VAWA website.

## MINI-TASTING OFFICIALS

DATE	JUDGE	STEWARD
Fall		
Nov	Roger Ford	Pat Ponti
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.

What gives the famous French dessert wine, Sauternes its special flavor?

- A. Gray, furry mold
- B. Acacia-wood barrels
- C. Clover honey.

Wine Quiz Answer: A. Gray, furry mold  
 The fungus Botrytis Cinerea, known as “noble rot,” dries up grapes, turning them into shriveled, fuzzy packets of concentrated flavor and sugar. It also imparts its own unique honeyed aroma. From scary grapes comes gorgeous wine.

## 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.



**DRINKING AND DRIVING**

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