

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events

**Next Monthly Meeting
November 11, 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:

Oct.	Chardonnay
Nov.	Big Reds

Future Evening Toast Wine Toaster

Oct	Abe Gaitens	Mike Roman
Nov	Bill Galloway	Ron Rolleston
Dec	Jacquelin George	John Read

Thursday, October 14 , 2004

**Topic: " FERMENTATION HELPERS ": A review of
the latest additives that can assist the fermentation
process**

Speaker: Eric Urquhart

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 **Abe Gaitens** and the evenings toast will be
given by **Mike Roman**.

Technical Forum

The topic this month is "FINISHING A WINE". Duncan Ainslie 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

CHARDONNAY

Sugar content in white table wines can vary from uncompromisingly dry
(as in Burgundies or Washington or California Chardonnays), to slightly
sweet (as in dry German wines, to SG 1.010. Colour is pale straw to light
gold, with *no* amber or brown tinges. Acid 0.5%- 0.8%. Alcohol 9%- 13%.

!! 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

VAWA

Vancouver Amateur Winemaker Association

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 ?

Which is the most vegetative/herbaceous red wine on this list:

- 1) Gamay
- 2) Pinot Noir
- 3) Zinfandel
- 4) Syrah
- 5) Cabernet Sauvignon

Barrels Anyone?

I am looking for a barrel over the next few months, 50 to 60 Litres capacity, to buy or exchange for my french oak 230 Litre barrel (made in Beaune, France).

Ken Beardsell
604-224-3196

Ken's Wine Quotations

"The soft extractive note of an aged cork being withdrawn has the true sound of a man opening his heart"

William Samuel Benwell

Highlights of the June Meeting

- Toast: Barbara Milne(for Tom Schillemore: "To perfectly balanced wines"
- Toasting Wine: Roger Ford- a blend of 3 Cabernets from the years '94, '97, '99.
- Attendance: 33 members, 1 guest
- Program : Alex Nichol talked about how he makes his wines. He presented three of his wines:
 - a) 1999 Syrah-natural fermentation
 - b) 2000 Syrah-D 254 yeast
 - c) 2001 Pinot Noir- DV-10 yeastand described his goals, techniques and results in detail
- Mini-Competition
Winner: Ken Beardsell --2001 Late Harvest Chardonnay
- .Exec. Meeting: Dave Ewen summarized the meeting of Aug. 29th. Three members will use the Web Forum accessible via the Vawa Website, to discuss their plans and procedures to make three different styles of wine from the Club Crush Ehrenfelser

CLUB CRUSH REVISITED:

Please forward your comments on the recent "Club Crush" to Jacquelin (jgeorge@uniserve.com). We're looking for critical feedback on what to change/what not to change for future events - Please comment on such things as grapes vs juice, "day of" organization, lunch, anything else - Thanks for participating!

There are still a limited amount of late-harvest grapes available for the Club Crush - (\$1/lb) contact Jacquelin.



DRINKING AND DRIVING

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