

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Upcoming Events

- Next Monthly Meeting
Oct. 13, 2005
- See the [BCAWA web pages](#) for further information on club events
- Next Executive Meeting
Sept 26th, @ 19:30
At Michael Lam's

Executive List

Pres: Paul Arcand arcand4@shaw.ca
PastPres

Dave Ewen; bcactionman@hotmail.com

Vice.Pres. Roger Ford iford@telus.net

Secretary:

Ken Beardsell ken_beardsell@telus.net

Treasurer

Jacquelin George jgeorge@uniserve.com

Wine Steward

Morris Rychliwski

mando333@hotmail.com

Dale Vick mdvick@telus.net

Eric Urquhart ericu@shaw.ca

Michael Lam michaelyblam@hotmail.com

Future Mini Competitions

Sept.	Dry White Table
Oct.	Dry Red Table
Nov.	After Dinner
Jan/06	BC Dry White Table
Feb	Club Crush
Mar	Social
Apr.	BC Dry Red Table

Future Evening Toast Wine Toaster

Sept	Kim Husband	Barbara Milne
Oct.	Mike Lawler	John McMaster
Nov.	Don Lyster	Cam. McLean
Dec.	Larry McIntyre	Larry McIntyre
Jan/06	Cam McLean	Joannie Marr
Feb	John McMaster	Don Lyster
Mar	Barbara Milne	Doug Lusignan
Apr.	Frank Clark	Al Lewis

Thursday, September 8, 2005

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

Door: Members \$10.00
Guests No Charge (this meeting only)

Topic: "White Wine Making 101; step by step from the Grape to the Bottle"

Speaker: Jacquelin George, Vawa Member

THE NUMBERS GAME – by Dave Ewen

Toasting wine supplied by **Kim Husband** and the evening's toast will be given by **Barbara Milne**

Technical Forum

"Yeasts and Nutrients for your New Wines"

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 COMPETITION

Dry White Table Wine

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%.

Judge: Gary Armanini

Steward: Priidu Juurand

NON-GRAPE CLASS DEFINITION

Some members are concerned that this class definition is unnecessarily restrictive, in that only social-style wines are permitted. The Executive have reviewed this situation and are proposing to change the class definition to include non-grape wine styles which otherwise fit the purpose and technical characteristics of any of the wine classes, eg. a non-grape fruit dessert wine would have to meet all of the requirements of the Table Dessert class except it would be made from non-grape fruit

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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	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 ?

Which item on the list below is not perceived in wine with your sense of touch?

1. bubbles of carbon dioxide
2. high amounts of alcohol
3. thickness or body
4. acidity
5. astringency

MINI COMPETITION OFFICIALS

DATE	JUDGE	STEWARD
Sep 08	Gary Armanini	Priidu Juurand
Oct 13	Helmut Berner	Larry McIntyre
Nov 10	Sam Hauck	Deborah McIntyre
Jan 12	Bob Boehm	Carole Berger
Feb 09	Joan Collings	Bob Boutin
Mar 09	Bill Collings	Kevin Brown
Apr 13	Norm Brodie	Ron Coutts

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

"Wine cheers the sad, revives the old, inspires the young, makes weariness forget his toil"

Lord Byron (1788-1824)

Highlights of the May Meeting

- **Toast :Frank Clark** toasted ,” Happy Days”
- **Toasting Wine: Priidu Juurand** provided a blend of 2002 and 2003 Lodi Zinfandel.
- **Garden Party: Dale Vick** announced the G.P. will be held at Riccardo Pellizzari’s home. This year there will be fresh crab served as the first course. The crab will be caught the previous day by a “crew” on board Capt. Mike’s vessel. See more details on the Website
- **Draws**
A) Door: **Sam Hauck**
B) Mini Comp **Claude Therrien**
- **Mini-Competition:** Non-Grape
Winner: Dave Ewen

Program: Riedel Wine Glasses. David Sanders of Puddifoots described how these glasses were developed to enhance the bouquet, taste, balance and finish of wines. We used #448 “Wine” series which are non-lead, machine-blown ,four of which were selected to enhance each of four wines provided by the club. Our standard club tasting glass was also available for comparisons. Most members agreed that there was more aroma and better flavour using the Riedel glasses. Wines tasted with glass used:

- | | | |
|----|---|---------|
| 1. | 2002 Conrad Sauvignon Blanc(NZ), #448/15 | \$16.97 |
| 2. | 2002 Chardonnay, Thomas Hyland, Penholds (S.Australia) , #448/97 | \$14.99 |
| 3. | 2002 Pinot Noir, Lincourt(Santa Barbara),#448/7 | \$22.95 |
| 4. | 2003 Cab. Sauvignon, Errazuriz(Chile),#448/0 | \$20.20 |

VISIT THE NEW VAWA WEBSITE !

!! NEW CLASSIFIED AD SECTION !!

Dale Vick has created a new classified ad section for wine club members to buy and sell used wine-making equipment, etc.

There are currently three ads for used wine-making equipment in the Classified Ads Section. To view these , or enter your own ad visit the website at:

www.vawa.net



DRINKING AND DRIVING

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