

VAWA

Vancouver Amateur Winemaker Association

VAWA Web Site

www.vawa.net

Executive List

<u>President</u>	Larry McIntyre blue_heron1@telus.net
<u>Past Pres.:</u>	John Read johnreadphotography@gmail.com
<u>Vice Pres.:</u>	Roger Phillippe roger.phillippe@gmail.com
<u>Secretary:</u>	Ron Toffolo rtoffolo@telus.net
<u>Treasurer:</u>	Clem Joyce cjoyce@telus.net
<u>Wine Stewards:</u>	Mike Erhardt Merhardt@shaw.ca Robbie Davino robbiedavino@gmail.com
<u>Members at Large:</u>	Mike Grindler Captmike@shaw.ca Ljubomir Cvjetan ljubomir.cvjetan@gmail.com Miroslav Ristich miroslav.ristich@gmail.com Leslie Matheson lesliedm@telus.net
<u>Webmaster</u>	Tom Robinson trobenson@gksystems.com

May Meeting

Time: May 9, 2013 8:00 to 10:00

Venue: Scottish Cultural Centre
8886 Hudson Street, Vancouver

Door: Members \$10.00 Guests \$15.00

Evening Program:

Sourcing and Quality of Kiona Grapes and Juices: Avon Mersey

**Mini Comp – Kiona Red and White Wine – bring either or both - Judge: Pepe Kubon
Steward: Mike Erhardt**

Upcoming VAWA Events:

BCAWA Provincial Competition – Langley Fermenters May 3-4, 2013

Evening Toast

May

Wine Miroslav Ristich

Toaster Ken Dunn

Upcoming Toast

June

Wine Tom Robinson

Toaster Robbie Davino

Special Notices:

Annual dues 2013 are payable : \$35 individual \$50 couple.
Membership Card will be issued upon payment.

Name Badges: All members are reminded to wear their name badge to meetings. Those not wearing name badge will not be eligible for the door prize.

Medal Buy Back: Members are invited to return competition medals to the Treasurer. Members will be paid \$2 per medal returned.

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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

Larry McIntyre

blue_heron1@telus.net

Highlights of April Meeting

- The meeting began with Larry McIntyre (chair) welcoming everyone and calling the meeting to order
- **The Toast** was given by Dave Ewen – the value of good conversation and the enhancement of such conversation with a good glass of wine. The message keep the good stuff for the good conversations!
- **Toasting Wine** was supplied by John Read – a tasty 2008 Zinfandel from Shannon Ridge. Grapes supplied by Pacific Breeze
- **Executive Update –**

Given that the evening was set aside for a special presentation by Dr. Hennie van Vuuren no Executive Update was provided.

- **Banquet and Competition** – Arrangements were finalized for the Annual Banquet and Competition which is scheduled for April 13, 2013 at St. Helen's Hall.
- **Garden Party** – Scheduled for June 22 to be held at the home of Ron and Judy Toffolo
- **Evening Program** – Dr. Hennie van Vuuren, Professor and Director Wine Research Centre – UBC was introduced by Clem Joyce. Dr. van Vuuren presentation was on Functional Improvements of Wine Yeasts to Reduce Volatile Acidity in Wine. Additionally Dr. van Vuuren opened the floor to discussion on a wide range of issues in respect of wine making.

A copy of Dr. van Vuuren presentation is attached to these minutes.



DRINKING AND DRIVING

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