

## AGM – Your VAWS Executive

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Left to right: Don Kavanagh, Brian Glaum, Pauline King, Rob Hornal, Bruce Wilde, Norm Schmahl, Denis MacAree, Leo Eutsler, Doug Russel, Susan Huether.  
Absent: Joan Hornal, Kristal Kaulbach, Ron Simpson

## 'NARAMATA UNFILTERED' WINE EDUCATION RETREAT By Joan Hornal

Rob and I ventured to Penticton this summer where we joined a group of 12 at a two day educational wine tasting seminar.



Late morning on Wednesday we joined our group outside the hotel and were driven to almost the end of Naramata Road, where we met with Gary Reynolds (one of the owners of Lake Breeze) who guided us to the patio area. Representatives from Naramata Bench Wineries introduced their wines and shared information during a delicious lunch and wine tasting in this lovely orchard setting. During the meal Rob and I enjoyed the company of Bernhard Schirrmeister (Head Winemaker for Holman Lang Wineries) and each of the participants shared a similar educational experience at their various tables. We enjoyed: Lake Breeze, Pinot Blanc 2007; Howling Bluff, Sauvignon Blanc 2007; Lang Farm Reserve, Riesling 2006; Lang Signature Series, Optima 2006; D'Angelo, Pinot Noir 2005; Nichol Vineyard, Capriccio 2006 and Spiller Estate, Fuji Frost.



### NARAMATA UNFILTERED' WINE EDUCATION RETREAT, continued

From there we proceeded to a vineyard seminar and were given a tour of the Stonehill and Mistral vines – which consisted of many varieties of grapes that had just formed from the blossoms. Again, we met more of the growers and wine makers and after a short talk were able to participate in a very informative question and answer session. After a refreshing glass of cold water and tastes of Mistral, Muscat. 2006, Van Westen Vineyards, Vivacious 2006 and Viognier 2007 and Stonehill, Reserve Zweigelt 2006 – we returned to the hotel for some free time before dinner.

Our evening began when we were picked up and transported to Soaring Eagle Winery (see above picture) for a '10 Mile' dinner hosted by Joy Road Catering of Penticton – prepared entirely with fresh local ingredients. Our group was joined by representatives from 'The Bench' Wineries and discussions about wine growing and making continued. We tasted: Therapy, Pinot Gris 2007; Kettle Valley, Sauvignon Blanc-Semillon 2007; La Frenz, Small Lots Riesling 2007; La Frenz, Chardonnay 2007; Soaring Eagle, Pinot Meunier 2006; Kettle Valley, McGraw Vineyard Merlot 2005; Therapy, Super Ego 2005; and Soaring Eagle, Gewurztraminer Icewine 2007. The icewine picking stories shared by the winemakers entertained us during dinner.

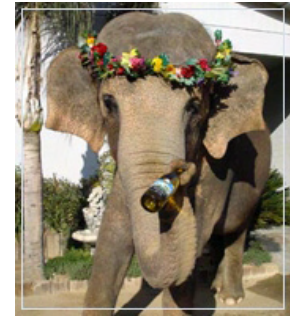


NARAMATA UNFILTERED' WINE EDUCATION RETREAT, continued

Thursday morning consisted of a food and wine pairing seminar in the Laughing Stock winery where we were introduced to the effect of the basic elements of sweet, sour, salt and spice on the wines we tasted - which included: Laughing Stock, Pinot Gris 2007; Laughing Stock, Chardonnay 2007; Elephant Island, Crab Apple Wine 2007; Elephant Island, Cherry Wine 2007; Township 7, Rose 2007; and Township 7, Syrah 2005. The seminar was led by Rhys Pender (who did a fabulous job of organizing this entire two day event) as well as Miranda Halladay from Elephant Island and Mike Raffan from Township 7.



This was followed by lunch at Elephant Island in the middle of the cherry orchard where we enjoyed local delicacies and cheese accompanied by Elephant Island, Crab Apple, Pear, Cassis and Raspberry Wines; Township 7, Chardonnay and Merlot; Stonehill, Semillon; Mistral, Merlot and Black Widow, Gewurztraminer and Pinot Gris. During lunch a serious wind storm built up and came down the lake toward Penticton. It was so severe that it blew in the windows of the dining room at Soaring Eagle where we had had dinner the evening before - and damaged most of the boats in the marina in Penticton. Fortunately, most of the vineyards and orchards survived the storm.



Following lunch we participated in an informative Seminar at Red Rooster where we tasted a Gewurztraminer Flight of wines (2006-7) and a Meritage Flight consisting of blends of Merlot enhanced with Cabernet Franc, Malbec, and Cabernet Sauvignon. These wines ranged in years from 2004 to 2006.



Our Graduation Dinner was held at Hillside Estate Winery where we enjoyed a blind tasting of varietals from The Bench. (Some were new and others we had tasted earlier). This tasting was so challenging that two of the winemakers participating in the tasting did not recognize their own wines.

This seminar was a fantastic time and I highly recommend it to anyone interested in learning more about BC wines. The program is offered by Naramata Bench Wineries three times a year - in the spring, summer and fall. It was extremely informative, loads of fun - and the food and wine tasting experiences were exceptional.

## Pinot Noir 2003 / 2004, Speaker Jacquelin George

Jacquelin was, as always, an entertaining and very knowledgeable speaker.

Excerpts from Jacquelin's notes:

"When it's great, Pinot noir produces the most complex, hedonistic, and remarkably thrilling red wine in the world..."

Robert Parker

Notice the caveat at the beginning of his remark: WHEN IT'S GREAT!



Pinot noir grapes are grown around the world, mostly in the cooler regions, but the grape is chiefly associated with the [Burgundy](#) region of [France](#). It is widely considered to produce some of the finest wines in the world, **but** it is a difficult variety to cultivate and then, subsequently, to transform into wine. Its thin skin makes it highly susceptible to [bunch rot](#) and other fungal diseases. In the vineyard it is very sensitive to light exposure, cropping levels (it has be low yielding), soil types and pruning techniques. In the winery it is sensitive to fermentation methods yeast strains and is highly reflective of its [terroir](#) with different regions producing very different wines.

Seriously consider this question: If we could only have one grape in the world which one would we want? Well since all of the Pinots are genetically identical, I think it would be no contest: With Pinot Noir you get a lot of options, not just red wine, but rose, white and sparkling wines: Pinot Gris (a pinkish skinned mutation of Pinot Noir) and Pinot Blanc (a white mutation of Pinot Noir) both have identical [DNA profiles](#) to Pinot Noir. Then we have Pinot Meunier - yet another mutation of Pinot Noir distinguished by its smaller size. And there are a few other lesser known mutations as well including Gamay Beaujolais or Gamay Noir. This is a grape that has become a clan.

Jacquelin did a great job explaining the importance of the location of the vineyard as well as clonal selection.

Most of us probably own those fish-bowl glasses that pinot aficionados like to use - well one piece of advice before we taste these wines - from the pinot winemaker at Saintsbury:

NEVER DRINK WINE FROM A GLASS THAT IS BIGGER THAN YOUR HEAD!

Pinot Noir 2003 / 2004, Speaker Jacquelin George



Cellar Dinner at The Teahouse, June 22, 2009

A great time was  
had by all ....



Including our  
newest honorary  
member, Chester

## Wine on The Terrace, July 7, 2009

Some friends we  
know well ...



Sampling Chester-Kidder wine from the Wineries of  
Long Shadows, our 'newest dog', Chester, and our  
'oldest dog'.





## Vintage Voice, November 2009

### Recipe from Kristal Kaulbach - Prawns with Chardonnay and Dijon

- 12 raw prawns, fresh or frozen (6 prawns per person)
- 1 tbsp Dijon mustard
- 1 tbsp butter
- 1 bottle Chardonnay, aged with oak (preferably at least \$17-\$20)

If the prawns are frozen, put them in a colander and run cool water (not warm or hot) over them for a few minutes.

Remove the tails.

Warm your frying pan on medium-high heat. Add the mustard and butter - they will form a messy-looking slurry.

Let the butter/mustard mixture start to simmer.

Add a dash of Chardonnay - 1/4 cup or less.

Stir and let it simmer again.

Add the prawns. Distribute them evenly over the pan, and cover.

Leave them for about 1 1/2 to 2 minutes, then check.

When they start to turn pink, flip each prawn over. It's picky, but you need to make sure they're all cooked.

Leave another 1 to 2 minutes. If the prawns are pink on both sides, they're done. (Try not to overcook!)

Serve in a bowl with the sauce poured over, and toothpicks on the side. You can also have pieces of bread on hand to mop up the sauce.

Drink the rest of the Chardonnay with it! The beauty of this recipe is that it's very quick once you've peeled the tails off, and it always matches your wine because you're using the same wine both to cook with and to drink.

Enjoy!

## President's Message from Doug Russell

Dear fellow members,

As we come to the end of the 29<sup>th</sup> year of Vancouver American Wine Society operation and plan for a 30<sup>th</sup> anniversary year, I have been reflecting on all of the many functions we have scheduled and been a part of since the spring of 1981 when John founded the VAWS (actually 'California' rather than 'American' in its initial iteration) and I, having just moved to Vancouver from Edmonton, became one of its original members. During those first several years, the VAWS was really the only 'wine game' in town, unlike today when charities, societies and restaurants present so many wine events and dinners that an aficionado could attend a different one every evening. Over the years, we have played a major role in every International Wine Festival and were the host-arrangers of the initial California Wine, Napa Valley Vintners' Association and Sonoma County Wineries' Association tours. In particular, I feel very fortunate to have made many lasting friendships through my VAWS involvement. United States Consulate General support and our relationship with Ronald McDonald House are also very important. Our membership of about 150 today is less than one-quarter of what it was in the mid-1990s but the enthusiasm of your board of directors and events committee remains an essential part of our success. We need your assistance and participation, too. Please consider being a member of the VAWS board, volunteering your time before an event or just making a commitment to attend more dinners and tastings during our 30<sup>th</sup> anniversary year.

Thank you!

**VAWS -  
The Most Active Wine Appreciation Society  
in North America**

- 25 tastings each year
- Over 200 Members
- Sponsored by US Consulate General
- Winery promotions, cellar tastings
- Winemakers's dinner events
- Educational seminars
- Charity fundraising
- Check out our Calendar of events on the website.



If you would like to contribute to the Vintage Voice please send an email to [susan-danvikmarketing@shaw.ca](mailto:susan-danvikmarketing@shaw.ca)

Website [www.vaws.org](http://www.vaws.org)