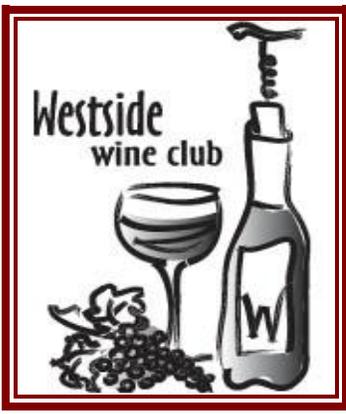


West Side Wine Club

February 2009



2009 Calendar

January 21st
Plan for the year

February 7th
Scott Paul Tour

February 18th
Bordeaux tasting

March 18th
Crush talk/Open
Location: TBA

April 15th
Other Reds tasting

May 2nd
Winery Tours

May 20th
Speaker?

June 17th
Speaker?

June 20th
Clear Creek Distillery Tour

July
WSWC Annual Picnic!

August 19th
Other Whites

September
Awards Gala!

October 21st
Pinot Noir tasting

November 18th
Pinot Gris / Viognier

December
Elections
Crush Talk

Next Meeting: March 15th, 2009 at 7 p.m.
Place: Oak Knoll Winery
Subject: Other Reds Tasting
Snacks: Dana Blizzard and Elissa Fenske
Website: <http://www.westsidewineclub.com/>
Message Board: <http://groups.yahoo.com/group/Westsidewineclub/>

A few reminders:

- 1.) Please have your wines to taste at the meeting no later than 6:55 pm. Wines brought in after that time will be held in reserve to taste as time allows.
- 2.) No commercial wines
- 3.) Be sure to bring two bottles of the wine to be tasted and two glasses.
- 4.) Name tags are distributed before the meeting. Come a little early to help set up so that we can start promptly at 7pm and end by 9pm.
- 5.) Please print your own tasting score sheets prior to coming to the meeting. Go to <http://www.westsidewineclub.com/docs/ScoresheetWSWC.pdf> and print out enough sheets to judge 10 wines.
- 6.) For all our protection, a waiver will be signed by all current and future members.
- 7.) Meetings begin at 7pm and end by 9pm. If you can get there a little early to help set up, please do, and be ready to put away chairs and tables at the end.

Membership Fees and Waiver

Membership Fees Due

Dues are \$15 single, \$25 couple. Please bring a check to the next gathering, contact Treasurer Bill Spiller at bill@nationalrentacomputer.com to send a check, or pay via PayPal to bill@nationalrentacomputer.com. The yearly waiver will also need to be signed. Please print out the 2009 waiver form our website at <http://www.westsidewineclub.com/current.html> and bring it with your check.

Membership gives you a chance to meet regularly with other winemakers to taste and judge our wines. You get an opportunity to hear speakers, take tours and attend social events with fellow winemakers. Membership includes access to group grape purchases, emails about equipment and grapes for sale, and advice on the club message board.

Just a note from the secretary's desk

Every month there will be a Wine Region column that will feature a region and some facts on grape growing practices, varietals, wines, wine culture, etc. This month I have chosen the Bordeaux region of France, in honor of our own Bordeaux tasting this month. If anyone would like to learn about a specific region then feel free to contact me before the beginning of the month and I will use your suggestion as that month's featured region.

Wine Region of the Month: New Zealand

In New Zealand the vines are the first in the world everyday to see the sun thanks to their location near the international date line. They used to make sweet fortified wines from hybrid vines but today they are known for dominate dry table wines from classic vinifera varieties. The grapes of New Zealand are Chardonnay, Muller-Thurgau, Pinot Gris, Riesling, Sauvignon Blanc, Cabernet Sauvignon, Merlot and Pinot Noir. The climate is chilly cool maritime; this cool steady climate allows the grapes to ripen evenly and over a long growing season. This is because no vineyard is more than 80 miles away from the sea. Their vineyards are planted mainly on flat plains or gently rolling hills. The soils vary from clay with volcanic particles to fertile river-basin types. The two largest and most important regions in the New Zealand are Gisborne and Hawke's Bay. There is so much more information about New Zealand and a good source is *The Wine Bible* by Karen MacNeil.

March Meeting

March's meeting was a huge success! A special thanks must go to Don Robinson for use of his lovely house and finding seating for over 30 members. Those who stayed long enough got a tour of his cellar, including a barrel tasting of his 2008 Pinot Noir (I hope he still has some left)!

The highlight of the meeting was the tasting of 4 wines from Ziad Keirouz of Zanzibar Cellars. Both the red and white wines were excellent; however, the club was especially interested in the Chardonnay that had a subtle minerality to it. Half of the batch is oak fermented with weekly stirring of the lees that adds to its unique complexity, the other half is fermented in stainless steel. Another unique winemaking style is that he does not produce single varietal reds, but rather blends varieties before fermenting. Both of his red blends are superb and are sold out on line.

Ziad has been given this year's membership and we hope to see him again this year at our events!

Newport Festival Winners

For those of you who won a ribbon at the Newport Festival, I have been told that the ribbons are on back order so as soon as she gets them she will send them out. Congrats to you all again!

Interesting Articles

Fermentations perplexing? Here are two articles that look at the role of yeast and temperature in winemaking:

This article looks at "wild" fermentations versus "cultivated" fermentations. In the article, the different methods are compared and contrasted as the author talks with experienced winemakers.

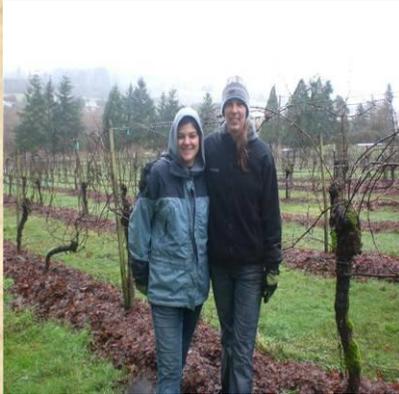
<http://www.enologyinternational.com/yeast/wildyeast.html>

Temperature plays a vital role in the development of flavors in fermentation. In this article a variety of American winemakers discuss how temperature variation effects the taste and aroma of wine.

http://winesandvines.com/template.cfm?section=columns_article&content=60528&columns_id=24

May 2nd Winery Tours

Laura Volkman/Prive Tour for May 2nd at 10:30 AM. If you are interested in attending please send an e-mail ASAP with your full name, phone number and city (To facilitate car pooling). Please send the e-mail to: jekahrs@aol.com and put WSWC in the title so I don't think it is spam and delete it. Thanks!



President's Musings

Greetings WSWC members!

It was so nice today that I just took out the garbage and thought of August – Wow! When it rains, spring seems so far off and then suddenly, 70 degrees and so much to do! Bud break usually happens this month and although we were a bit cool these last few weeks, the warm weather this past weekend should make up for it. Some of the new vines that came up recently from California have 2 leaves, a sign of what will soon move north - SPRING! I can't think of a more inspiring time to be a winemaker than spring. A whole harvest is ahead and another is sleeping in the cellar. This is a great time to tune our techniques and learn about new styles, like we did last meeting from Ziad Keirouz of Zanzibar Cellars. Make sure to check out the schedule for the next few meetings, Jon Kars has a stellar line up of great info for all.

Planting my acre of vines is finally finished- yay!!! One thing I've learned in my quest to be a farmer is to be flexible. The bedrock was so close to the surface on the far side of the vineyard that I moved the rows downhill 6 feet to avoid the agony of picking away rocks. Even the 8" auger couldn't make it through. We have 16 extra plants from the adjustment and my dad is thinking of all these elaborate ways to extend the vineyard, and I'm thinking of people's upcoming birthdays and how they might like a few vines that they can plant in their yard. I've had my fill of digging.

Just when I think I'm getting a break I realize it's time to field graph the Chardonnay by chip budding a new, not so acidic clone. Then mowing starts and weed control and irrigating. We won't even get the trellis system until next winter....

This is why spring is so magical. Spring makes you forget all the work. When the air is warm, potential is high in the vineyard, and people everywhere are glad winter is over. It feels like 2009 is finally here.

Dana Blizzard

West Side Wine Club Leadership Team – 2009

President: **Dana Blizzard** danablizzard@comcast.net

- Set agenda for the year
- Establish leadership team
- Assure that objectives for the year are met
- Set up and run meetings

Treasurer: **Bill Spiller** nrac@msn.com

- Collect dues and fees, update membership list with secretary
- Pay bills

Secretary: **Elissa Fenske** elissafenske@hotmail.com

- Communicate regularly about club activities and issues
- Monthly newsletter on first Wednesday
- Prepare meeting agenda
- Keep updated list of members, nametags and other data
- Club message board invitations

Chairperson of Education: **Jon Kahrs** jekahrs@aol.com

- Arrange speakers for our meetings

Chairs for Tastings: **Craig Bush** pnoir1@verizon.net

- Conduct club tastings
- Review and improve club tasting procedures

Chairs of Winery Tours: **Mike Smolak**

SmolakM@DimensionResources.com

- Select wineries to visit
- Arrange tours
- Cover logistics (food and money)
- Winery Tour 1
- Winery Tour 2

Web Content Editor: **Rick Kipper**

Webmaster: **David Ladd**

Chairs of Group Purchases

The chairperson makes the arrangements to purchase, collect, and distribute.

- Any grape purchases – **Sammy Nachimuthu**
murugasamy_nachimuthu@yahoo.com
- Del Rio Vineyard – **Craig Bush**
pnoir1@verizon.net
- Supplies – These should be passed to the President for distribution

Chairwoman of Competitions: **Miriam Schnepf**

- Work with Washington County Fair staff
- Encourage club participation in County Fair
- President will be the contact for the Oregon State Fair.

Chairs for Social Events: **OPEN**

- Summer picnic
- Awards Gala
- Holiday Potluck