

## 2008 Calendar

**January 16<sup>th</sup>**

Plan for the year

**February 20<sup>th</sup>**

Wine Faults and Flaws

**March 19<sup>th</sup>**

Bordeaux tasting

**April 16<sup>th</sup>**

Other Reds tasting

**May 8<sup>th</sup>**

Barney Watson at Chemeketa

**May 10<sup>th</sup>**

Chemeketa Tour

**May 21<sup>st</sup>**

Rick Mafit of Mystic Wines

**June 18<sup>th</sup>**

Michael Brown from Sokol Blosser

**July 13<sup>th</sup>**

Sokol Blosser Tour

**July 20<sup>th</sup>**

WSWC Annual Picnic!

**August 20<sup>th</sup>**

Steve Anderson and Other Whites

**September 19<sup>th</sup>**

Awards Gala!

**October 15<sup>th</sup>**

Pinot Noir tasting

**November 19<sup>th</sup>**

Pinot Gris / Viognier

**December 17<sup>th</sup>**

Speaker?

**January 2009**

Holiday Party

# West Side Wine Club

## August 2008

**Place:**

Oak Knoll Winery

**Subject:**

Other Whites

**Snacks:**

Bill and Jane Spiller

**Website:**

<http://www.westsidewineclub.com/>

**Message Board:**

<http://groups.yahoo.com/group/Westsidewineclub/>

**Speaker and Guest Judge:**

**Steve Anderson, winemaker for Eola Hills Winery**



We will be tasting Other Whites. These are white wines that are not Pinot Gris or Viognier. Please bring your Chardonnay, Sauvignon Blanc, Riesling, Chenin Blanc, Gewürztraminer, Pinot Blanc, Müller-Thurgau or other grapes made in a white style. Steve Anderson, head winemaker who has worked at Eola Hills winery since 1993, will be guest judge and also answer questions and speak on winemaking.

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.
- 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. If you have questions, please contact WSWC President Don Robinson at [don\\_robinson\\_pdx@yahoo.com](mailto:don_robinson_pdx@yahoo.com)

### July with the WSWC

The WSWC did not have a regular meeting in July. Instead, we toured Sokol Blosser winery and also held the annual WSWC picnic. More details in Don's muse on page 4.

## The 2008 Washington County Fair Wine Competition



(above)

*Portland Wine Storage*

### West Side Wine Club Gala!

September 19<sup>th</sup>  
6:30 to 9:30 p.m.  
Portland Wine Storage  
306 SE Ash Street

Festive attire!

Get ready for the annual  
celebration of WSWC award  
winning wines.

Fabulous food will be catered by  
Tom Harvey and Joe Padulo.

Live music by Jason Okamoto.

If we don't have your current  
mailing address on file, please  
email it to  
[Hauserwine@comcast.net](mailto:Hauserwine@comcast.net) so  
that we can mail your exclusive  
invitation.

RSVP by August 29 to  
[Hauserwine@comcast.net](mailto:Hauserwine@comcast.net)

More about PWS at  
<http://www.portlandwine.com>

Thank you Mindy, Craig and Bill!

### Best of Show for WSWC members!

Congratulations to all the winners at the fair. These results were reported by the Hillsboro Argus, which only listed the blue ribbons. We hope to hear the complete list at the next WSWC meeting.

Best of Show ribbons were awarded to Mike and Luna Hauser for red grape wine and Craig and Mindy Bush for white grape wine.

#### White Vinifera Table Wine

Rick Kipper - Chardonnay  
Craig Bush - Gewurztraminer  
Scott Nelson - Any other white variety

#### Red Vinifera Table Wine

Mike & Luna Hauser - Pinot Noir  
Don Hoffard - Cabernet Sauvignon  
John Hooson - Syrah  
Barb Thompson - Bordeaux Blends  
Mike Smolak - Any Other Red Varietals

#### Fruit Wine

Rick Kipper - Grape other than vinifera

Miriam will pick up the wine, money and judge's comments and hold them for the next meeting.

(below)

WSWC members taste the professional entries at the Oregon State Fair



## Inside the 2008 Oregon State Fair Wine Competition

Oregon wines are better now than ever. The judges for both the professional and amateur divisions of the competition at the 2008 Oregon State Fair agreed that the expectations of winemakers and the public have risen as Oregon takes its place in the international world of wine. They determined that a clean wine with no flaws and typical of its type would earn a white ribbon; that a wine with something extra would be a red; and for a wine to be awarded a blue ribbon, it would have to be a wine that the judges would want to sell in their tasting rooms.

The sun is already hot at 9 a.m. on a day in late July, making the 68 degrees of the judging room seem cold. White cloths cover the tables, and at each seat are tasting sheets, sharpened pencils, a spitting cup and dump bucket. Elaine Lisle, the competition coordinator, greets the judges as they straggle in. Some have already worked at their wineries for a couple of hours before coming to the fairgrounds.

The judges of the amateur wines are asked to write comments on the scoring sheets. It is an important part of the judging process to be able to get advice from the professionals. The professional entries do not receive the judging sheets, just the scores.

The double doors at the back of the room open. There is a momentary glimpse of a vast hall beyond, where tables are filled with bottles coded and labeled by flights. The servers file into the judging room carrying trays with glasses of wine for the first flight. Each server is assigned to one of the judges, and makes sure that the glasses are in order, and that the judge has water, bread and cheese. If it seems a wine is corked, another bottle is immediately opened and more glasses of that wine are brought out for comparison.

There is silence while the judges swirl, sniff, savor and spit. There are from four to ten glasses per flight. The Oregon State Fair competition lets the judges take their time to fully appreciate and judge the wines. After 15 to 25 minutes or more, all wines in that flight have been tasted and scored. Sometimes a wine has to be tasted three or four times, as it can change a little in the glass.

When all the judges are ready, Elaine asks for their scores. Each judge gives the wines a white, red, blue, or no ribbon. The scores are written on a large pad of paper on an easel.

Now is the time for discussion or argument. Eventually they will reach a consensus on the awards to be given. Is the intention of the winemaker to be taken into consideration? What is the score for a wine that is clean but tastes like it was made in a factory? Is a little brett sometimes a desirable quality? These are some of the questions the judges wrestle with. The amateur judges talk about how the wine was made, and how the winemaker excelled or ended up with flaws in the wine. The professional judges talk about whether this is a wine that would be compelling to the public.

The servers file in to remove the glasses and then immediately come back with the next flight. There are no breaks during the day, and no one leaves the building, though the judges are served a catered lunch in the garden. Alternating between silent tasting and laughter, advice and anecdotes, the judges work their way through whites, reds, and end with sweet wines by 6pm.

At the end of the second day the judges' teeth are stained red, and now the top-scoring wines are brought out and tasted again to determine the best in show. On August 22 at the Celebration Oregon! the awards will be announced. It has been an exhilarating and exhausting two days, and the judges have done their part in assuring that the reputation of high quality Oregon wine continues to grow.

At right- the amateurs taste the pro entries.

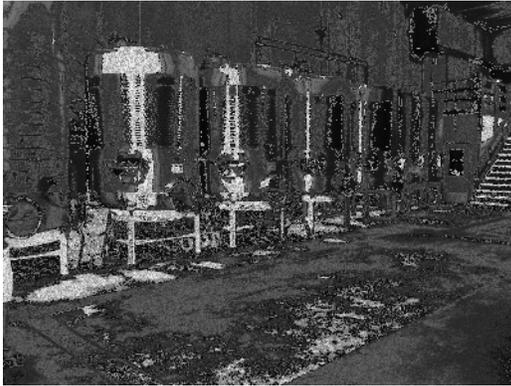


## President's Musings



Hello WSWC Members!

One of the main reasons for my growing passion for winemaking has to be because I dearly love the taste of well-made wine. Though, I realized recently, other contributors to my passion are the aesthetics of the vineyard. In mid-July, on one of the most beautiful days of the year (so far), Michael Brown, the new Director of Sustainability at Sokol Blosser winery, led an inquisitive group of WSWC members on a tour of the venerable Sokol Blosser winery and vineyard. As one of Oregon's oldest wineries with some of the oldest canes, one would expect them to have it all figured out and to lead by example. Well, in many ways they do. As one of the original champions of the "sustainability in winemaking" movement they pursue purity through uncontaminated, organic fruit.



So, on that clear summer day with temperatures in the mid 80's with a soft breeze blowing, we eventually ventured into the vibrant vineyard. Rows and rows of mature, healthy vines loaded with young fruit clusters neatly traced the hillsides. One wouldn't know it, but most of the original root stock planted over 30 years ago had been replaced through the years to control phylloxera infestations. On that perfect day, it felt like we were in viticulture heaven. The blending of sounds with the clarity of sight through the brilliant light of early afternoon with the aromas of plants and earth was breathtaking! In the nearby distance were relative newcomers, the enormously successful, beautiful estates of Domaine Serene and Domaine Drouhin. Thank you Mike Smolak for organizing this great tour!

**Neutral barrels for sale \$50**  
from Sokol Blosser- call or email  
Michael Brown at  
[Michael@sokolblosser.com](mailto:Michael@sokolblosser.com)



## President's Musings (continued)



Thanks to the many WSWC members who attended our July picnic and let us sample their wine creations. Thanks so much to Marj for hosting our fete at Oak Knoll. Much of the success of this year's picnic is due to Mindy Bush stepping up to the plate in the eleventh hour to help organize. Thank you Mindy!

The food this year was stellar! A special thanks to the following who prepped special dishes: Mike & June Yamrick- salmon, Miriam & Dennis- lamb, Ken & Barb Stinger- roasted chicken, Mindy & Craig Bush- smoked pork roast, Elissa & Dana-vegetarian dish and Scott Nelson supplied our water. And thanks to Luna and Bill for collecting the picnic fee and overseeing our new liability waiver process!



Congratulations to the many WSWC members who "done us proud" by winning awards at the Washington County Fair! Thanks to Miriam for collecting and delivering many of the entries.



Thanks also go to club member Dana Blizzard who gave us a tour of her vineyard across the street.



Lastly, don't miss our August monthly meeting on the 20<sup>th</sup>. Our guest speaker is the talented, energetic, and very informative Steve Anderson, the head winemaker at Eola Hills.

Cheers,  
Don Robinson  
President, Westside Wine Club  
971-219-1553

### Newsletter Submissions

If you have a piece you wrote and would like to share in the newsletter, please send it to:  
Luna Hauser  
WSWC Secretary  
HauserWine@comcast.net



# Westside Winemakers Club Leadership Team – 2008

President: **Don Robinson** [don\\_robinson\\_pdx@yahoo.com](mailto:don_robinson_pdx@yahoo.com) 971-219-1553

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

Treasurer: **Bill Spiller** [nrac@msn.com](mailto:nrac@msn.com)

- o Collect dues and fees
- o Pay bills

Webmaster: **David Ladd**

Web Content Editor: **Rick Kipper**

Secretary: **Luna Hauser** [Hauserwine@comcast.net](mailto:Hauserwine@comcast.net)

- o Communicate regularly about club activities and issues
- o Monthly newsletter
- o Keep updated list of members

Chairs of Group Purchases

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

- o Chandler Reach Vineyard – **Mike Fredd** [Split\\_cane@netzero.net](mailto:Split_cane@netzero.net)
- o Del Rio Vineyard – **Craig Bush** [pnoir1@verizon.net](mailto:pnoir1@verizon.net) **CANCELLED**
- o Supplies – These should be passed to the President for distribution

Chairwoman of Competitions: **Miriam Schnepf**

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

Chairperson of Education: **Don Robinson** [don\\_robinson\\_pdx@yahoo.com](mailto:don_robinson_pdx@yahoo.com)

- o Arranges for speakers for our meetings

Chairs for Tastings: **Craig Bush** [pnoir1@verizon.net](mailto:pnoir1@verizon.net)  
and **Jim Merdink** [james\\_merdink@yahoo.com](mailto:james_merdink@yahoo.com)

- o Conduct club tastings
- o Review and improve club tasting procedures

Chairs of Winery Tours: **Mike Smolak** [SmolakM@DimensionResources.com](mailto:SmolakM@DimensionResources.com)

- o Select wineries to visit
- o Arrange tours
- o Cover logistics (food and money)
- o Winery Tour 1 – **Chemeketa**
- o Winery Tour 2 – **Sokol Blosser**

Chairs for Social Events: **Open**

- o Summer picnic – Oak Knoll **Craig and Mindy Bush** [pnoir1@verizon.net](mailto:pnoir1@verizon.net)
- o Awards Gala – **Craig and Mindy Bush** [pnoir1@verizon.net](mailto:pnoir1@verizon.net)
- o January Holiday Party at Bill and Jane Spiller's – **Open**