

West Side Wine Club

August 2014

Monthly Rant



Scheduled Meetings

January 11, 2014

Annual Gala – Archer Winery

January 15, 2014

Crush Talk / Planning

February 19, 2014

Bordeaux Tasting

March 19, 2014

Speaker: Andrew Beckham; amphora winemaking

April 16, 2014

2013 Barrel / Carboy Sample Tasting

April 19, 2014

Tour of Lange Winery

May 21, 2014

Speaker: Rob Landsness; A sommelier's perspective

June 18, 2014

"Best Practices of Amateur Winemakers"

July 12, 2014

Annual Picnic

August 20, 2014

All Whites Tasting

September 17, 2014

Other Reds Tasting

October 15, 2014

Pinot Noir Tasting

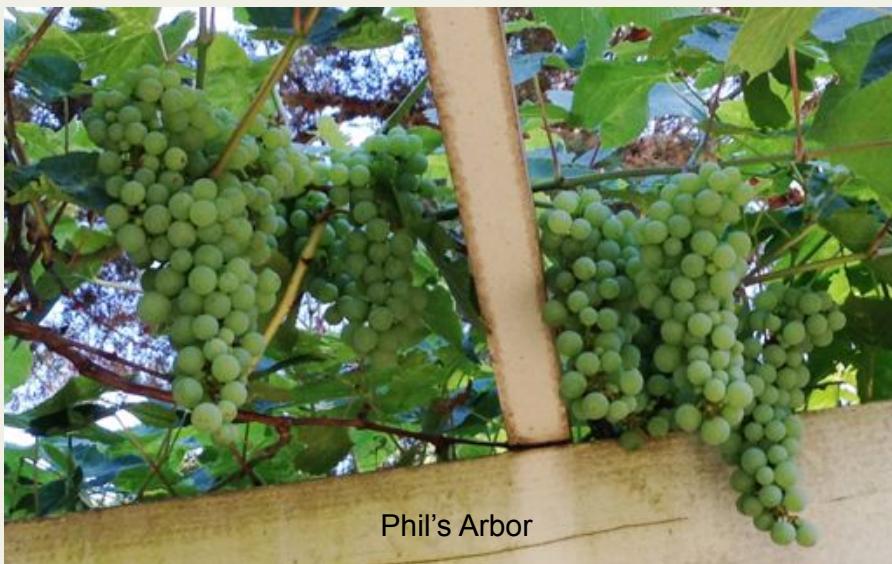
November

No Meeting

December 3, 2014

Planning, Tours, Speakers, Events, Elections

There's a lot of green pruning going on all over Oregon right now. Warm temperatures and optimal conditions early on have produced a bumper crop of fruit, and of course that can't be allowed to hang or it will never ripen with the kind of quality we winemakers look for. I've never seen as many clusters on the white grapevine that grows on an arbor off the side of our house. There are mixed opinions around at this point as to whether we will come in early, or more specifically, how early. Bill Brown reports veraison in his Pinot Noir vines, that may indicate harvest on about the 3rd week of September. Right now the forecast is calling for some moderation in temperatures so perhaps it will slow down and we will get great development.



Phil's Arbor

El Nino is still the big unknown, if it arrives it could dry us out, or maybe produce some rains. Certainly there are many places in the West that are screaming out for some moisture and even Oregon is pretty dry. Barring an event such as last year's seemingly unending tropical storm, we do look to be on track for decent ripening and if we are lucky, long hang time. Whatever, at least this is no 2011... Phil



Information & Trivia

"Men occasionally stumble over the truth, but most of them pick themselves up and hurry off as if nothing had happened." -Winston Churchill

If the left side of your brain controls the right side of your body, then only left handed people are in their right mind.

'The juvenile sea squirt wanders through the ocean searching for a suitable rock or hunk of coral to cling to and make its home for life. When it finds its spot and takes root, it doesn't need its brain any more...so it eats it. It's rather like getting tenure.' - Michael Scriven

Court of Master Sommeliers

Restaurants commonly call their wine folk sommeliers, but, technically, only a few institutions can award the official title, most notably the Court of Master Sommeliers. The Court program has three levels and is mostly self-guided (although most participants study in groups and work with Court mentors). The program is geared toward determining quality and mastering the art of recommending, serving and running a wine program. As seen in the documentary Somm, those seeking the top title of Master Sommelier devote years of their life to flashcards, maps, blind tastings and work to become unflappable on the restaurant floor. Many take the annual Master test, but most fail: This year 65 people in the U.S. took the exam, but only five passed.

The next meeting is scheduled for Wednesday, August 20 at 7:00 p.m. at Oak Knoll Winery. Agenda : WSWC members present their best white wines in the "All Whites Tasting". This will be all white varietals including rose, sparkling, fruit wines & mead, anything remotely resembling a white.

- 1.) Snacks: This will be another potluck; bring a small snack to share.
- 2.) Waivers will be present at the meeting. If you have not previously signed a waiver please do so at the meeting. You may also pay your 2014 dues if you have not already done so.
- 3.) Bring two glasses for tasting member wines.
- 4.) The meeting will begin at 7 pm and end by 9 pm. If you can, get there a little early to help set up. Please help put away chairs and tables at the end of the meeting.

WSWC Website:
Message Board:

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

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

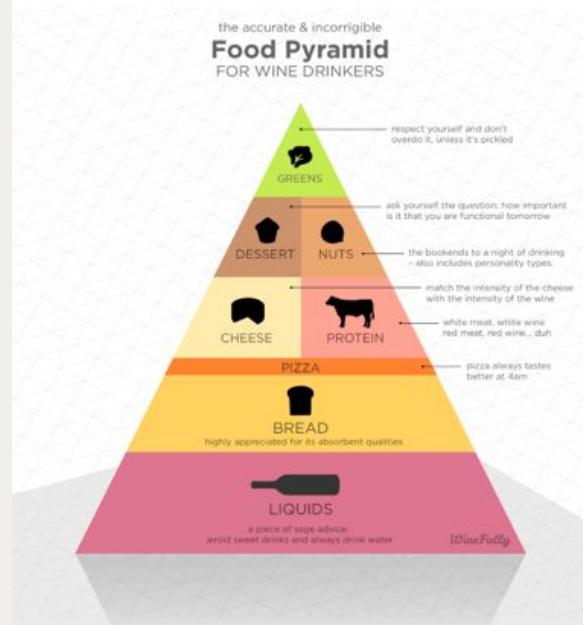
No Meeting Minutes



For some enlightening fun the **Oregon Historical Society** has an exhibit this summer on the history of Oregon wine. There are a couple of wine tasting events and a couple lectures to complement the exhibit. It would be good entertainment for summer guests. It's called "Clink" and runs until September 20th. For more information go to <http://www.ohs.org>



Let's be honest here: when you're out for a serious night of wine drinking what should you eat? Take a look as we tackle this question with a complete disregard to health (although Dr. Miller says the French Paradox Diet is legit!). The Wine Drinker's Food Pyramid came to be whilst drinking with a group of winemakers and sommeliers in South Africa after a spirited Pinotage tasting. Naturally, it's very scientific, because experts were involved.



WSWC held its annual picnic on Saturday July 12 at Oak Knoll Winery. Member wines were better than ever and the food delicious and abundant. Below are some photos from the event. Treasurer Barb Thomson submitted the following report:

Just wanted to let you know the final tally on the picnic:

Number of paying adults: 31

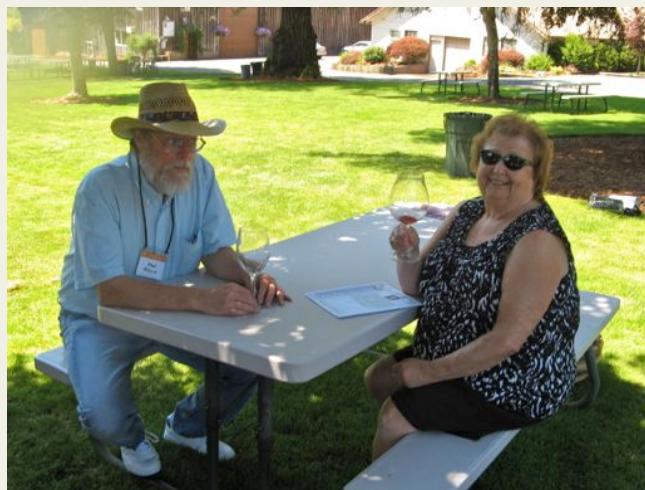
Fees paid (31 x \$5) = \$155

Club paid protein dishes total: \$230.75

Misc. total: \$20.00 (ice)

Total (deficit) paid by club: \$95.75

So the club didn't make money, but we didn't have to pay out that much either. It was a good time! Thanks....,Barb T





Editor: From our June meeting where our member's made their "Best Practices" presentations. Here is a write up from Jon Gassaway about the use of kegs.....

Wine in Kegs

Jon Gassaway - 6/18/2014

Sanke D kegs and Corny kegs are two popular keg styles that are widely used in the beer industry. Kegs have multiple uses for wineries. They are great variable storage "tanks" for partial barrels or barrel topping systems. Kegs can also supply wine for filtration, or inert gas wine transfers. This document highlights two keg barrel topping system options.

Two types of kegs to consider:

Sanke "D" kegs (American Sanke): These are used to dispense wine and beer in restaurants. The "D" refers to the coupler style that fits onto the top of the keg.

Advantages:

Widely available as new equipment in a variety of sizes.

Effective closure that keeps air out.

Simple to use.

Commercially proven.

Disadvantages:

Harder to visually check sanitation. Disassembling the keg and re-assembling takes some practice.

A little more costly than Cornelius keg setups.

Key equipment for wine topping system:

Argon, Nitrogen or nitrogen/CO2 mixed gas tank, regulator with pressure gauge, air hoses with quick disconnect.

Sanitized Sanke D keg with spear.

Wine-safe Sanke D coupler

Wine-safe tubing, shut-off valves, quick disconnects

Cleaner and sanitizers such as Beverage Line Cleaner, Starsan, Proxycarb, etc...



Cornelius "Corny" Kegs:

Corny kegs are commonly used among home brewers.

Advantages:

Kegs are mostly used soda kegs, parts are relatively inexpensive.

Easy to clean and visually inspect.

Disadvantages:

Must be diligent about checking the seal of the lid.

May require additional gas pressure to seal the lid properly

Unclear what impact required ambient gas pressure has on wine aging/health??

Key equipment for wine topping system: Mainbrew, Steinbarts are good suppliers.

Used 5 gallon Cornelius kegs, with new gaskets, pressure tested.

Argon, Nitrogen, or Nitrogen-CO2 mixed gas tanks with Regulator and pressure gauge. Gas hose with appropriate connector to gas coupler.

Gas coupler (gray), Product coupler (black).

Product dispenser and hose.

Cleaner and sanitizers such as Beverage Line Cleaner, Starsan, Proxycarb, etc...

Suppliers:

Keg accessories need to be wine-safe: Micromatic is the highest quality supplier

<http://www.micromatic.com/wine/towers-equipment-cid-10127.html>

Gas tanks and regulators: Airgas- Argon, Nitrogen, or Nitrogen-CO2 mixed gas

Kegs: Gopher kegs in Bend, OR. Stout <https://conical-fermenter.com/> in Portland

Local Know-how: Steinbarts Tap department, Portland. Mainbrew, Hillsboro.

Businesses using wine kegs: Free Flow Wines.

General parts: Davison Winery Supply, McMinnville.

Editor: This note from Paul Rogers about the use of Hydrogen Peroxide.

Since the June meeting, where Ted and the Grants presented their use of Hydrogen Peroxide as a solution to sulfurous odors, I've been thinking of the Chemistry.

Hydrogen Peroxide is a strong oxidizer, used in the Nazi's Me-163 rocket plane and the 1970's "rocket belt" of James Bond fame. But it's NOT a "guided missile"! It'll oxidize anything, mostly "easiest first".

Certainly it could oxidize the hydrogen sulfide (hydrosulfuric acid) and sulfur dioxide (sulfurous acid) to trioxide (sulfuric acid). But the important point there is that sulfuric acid, i.e. sulfate, has a notorious attraction for water. Early in my chemistry lab experience we were admonished, "Always add acid to water, not water to acid," because the acid had such an exothermic reaction as it took the water explosions of concentrated sulfuric acid would result.

I think it's that attraction of the sulfate for water that causes the sulfurous odors to be bound-up, if one can get just enough food-grade Hydrogen Peroxide to oxidize just the sulfur. But as Phil mentioned, too much and it will attack the anthocyanins, etc., and "oxidize the wine."

-- Paul Rogers

Editor: And this piece from Dana Blizzard.



Jimmy Leyden & Dana

Our 2013 Pinot Gris is in the bottle! We are especially proud of this wine and as a thanks to our grower, **Jimmy Leyden** of **Courting Hill Vineyard** in Banks, we stopped by to share a few bottles with him. We interrupted him riding his tractor and took time to talk shop about what a great start we have to the 2014 growing season. We also took a look at his vineyard - a premium spot with a bit of elevation to maintain good acidity.

This year will be a particularly great one for this cooler vineyard site if we continue to get the heat forecasters are predicting. Thanks Jimmy for growing such great wine grapes, we're already looking forward to this Fall's crop.

Dana ... Blizzard Wines



Oregon Chardonnay: Rare, Weird and Exciting

W. Blake Gray, May 20, 2013

Oregon's relative lack of Chardonnay is downright weird. And in Portland, rare and weird is good. So you know where this is going.

Some of the most exciting wines being made in Oregon today are Chardonnays. These are not your grandma's butter bombs; they're taut, lean wines with terrific mouth feel.

"You have to love making Chardonnay to make good Chardonnay," says Marcus Goodfellow of Matello Wines. "There's a lot more work than with red wine."

Oregonians are not shy about hand work, as long as the end product is cool. And Chardonnay is ripe — or should I say slightly under ripe? — for the same sort of hip revival as fixed-gear bikes.

Chardonnay may be common in California, but in Oregon, where the climate is more like Burgundy, only 4.7% of the vines are Chardonnay, compared to 61.6% Pinot Noir. Hipness has something to do with that. When most of that planting was done, Pinot Noir outside Burgundy was an obscure wine geek's obsession, while Chardonnay had established itself as the innocuous white wine of political fund-raisers.

Yet anywhere that can grow great Pinot should be able to make great Chard.

Who makes the good Chard?

It's a typical Oregon thing to do something whimsical, stubborn and artisanal, regardless of whether or not it makes business sense. In Oregon, the cash cow for wine is Pinot Gris, which produces big crops and can easily be machine-harvested. People who make Chardonnay in Oregon are often full-on wine geeks, obsessing over clones, oxidation regimes, etc.

In fact, I sat on a panel earlier this month at the Oregon Chardonnay Symposium and I told the eight winemakers, and the audience, that my eyes were glazing over listening to them talk (that's why I'm so popular at parties). Who cares what your crop level was on each vineyard? Who cares how often you stirred and topped?

But the wines we tasted — now those were eye-opening.

The winemakers spoke at exhaustive length about how different they all were. And that was true to a point. But they were more similar than not: Seven of the eight wines had alcohol percentages between 11.9% and 12.9%; the hugely ripe outlier was at 13.6%. All had great freshness, with citrus fruit character rather than the tropical fruits you taste when Chardonnay gets super-ripe.

All spent some time in oak, but not one wine could be called "oaky;" the wood was there to allow some oxygen, not to make the wine taste like vanilla. Similarly, all but one wine had undergone malolactic fermentation, but none were buttery.

The key to making great, long-lasting Chardonnay isn't an easily marketed shortcut like no-oak, no malo: you won't find many people in Burgundy doing that. It's finding the right cool site, not waiting too long to pick, and sweating the details so your drinkers don't have to.

Goodfellow said, "There are three things we all have the same. Unencumbered decisions. Limited selection. And detailed care. We don't have a company executive looking over our shoulder asking us when the wine is going to be ready."

The economics of small lots

Alas consumers, all eight wines were made in lots of 150 cases or less. But they're worth the search: seven were priced between \$22 and \$45. And it's not like the owners are making a huge profit at that. Jay McDonald of EIEIO, who made the most Chablis-like of all the wines, light and taut yet with depth, says of his \$45 wine, "I thought I could make some money. I was wrong." Which also makes it very Portland.

In fact, my best group description was "like Chablis without the chalkiness." But that doesn't mean these are all fruit-driven wines.

Thomas Monroe of Division Winemaking Company makes a Chardonnay with so much saline character that it could pass for a seaside-grown grape like Assyrtiko or Albariño. And he does it in a very Portland way: in a collective winery he created on the city's once-industrial east side, now the home to tiny food businesses everywhere you look.

"I love the (San Francisco) Bay Area, but the economics of starting a wine business wasn't right," says Monroe, who had Domaine Drouhin ship Oregon Pinot Noir to his wedding — in a Sonoma County, California vineyard.

Monroe's space now holds four commercial wineries with a combined capacity of 5000 cases, plus a tasting room. Including winemaking equipment, building and licensing costs, "We did the whole thing for \$325,000," he says. You can't buy a studio apartment in San Francisco for that.

Finding the vines

The downside for Oregon's passionate young winemakers like Monroe, 34, is that they can't afford vineyards. That makes the search for interesting vines much more important.

Monroe credits his Chardonnay's mineralility flavor to the relatively old vines — more than 40 years old — he discovered in Eola Springs Vineyard. "That's my reason for working with older vines," he says. "They're in different strata of the earth. They figure out where to get water."

Jim Maresh was lucky enough to grow up on a farm where his grandparents planted grapes. But he says that comes with limitations: his family planted the only Chardonnay clone available at the time. Now, 30 years later, Maresh says there are still only three Chardonnay clones in Oregon.

"Somebody has to go to Burgundy with a suitcase," Maresh says, though Monroe warns that bringing in a virus could devastate the little bit of Chardonnay the state has. "Winemaking is risk versus reward," Maresh replied, which seemed to sum up the operating philosophy on Oregon Chardonnay winemaking in general.

Example: Goodfellow has a 2011 Chardonnay in a barrel that, as of this writing, hasn't gone through malolactic fermentation yet. He's waiting for it to finish at a time when top California Chardonnays are already in your local wine store.

"At a big producer, they have to rush through fermentation and manipulate the flavor later," Goodfellow says. "The process of fermentation is our magical process."

Tyson Crowley of Crowley wines let his Four Winds Vineyard Chardonnay 2011 (\$40, 12.5% alcohol) sit on the lees for 14 months and — here's something you don't hear often — he took it out of oak barrels and let it finish fermentation in stainless steel. The wine has terrific mouth feel, a chewiness that's almost like tannin. When was the last time you had a Chardonnay you wanted to sink your teeth into?

My favorite of these exciting wines was made by Ken Pahlow of Walter Scott Wines. Unlike most Chardonnay makers around the world these days, Pahlow didn't cool the grapes at fermentation: he let them ferment warm, with wild yeast, much like they might have decades ago. The result, the 2011 Cuvée Anne (\$38), has great complexity, with wheat toast and lemon notes, some stone fruit, and a very long finish. It's just 12.8% alcohol. "Freshness and purity define what Chardonnay is," Pahlow says. Maybe in Oregon they do. That's why the wines are so exciting there.



Chardonnay is in the midst of a makeover in Oregon.

Although grown more broadly worldwide than any other variety, chardonnay thrives best in cool climates. The seeming flood of chardonnay in the marketplace comes not because there is too much White Burgundy or Chablis, but because warm climates think the grape's agreeable nature and easy winemaking means they can artificially make good wine. ABC (Anything But Chardonnay) drives today's white wine purchases because of the many over-oaked, sweet, acid-less chardonnays that bear no resemblance to steely Chablis, structured and unctuous Montrachets or Cortons, or, now, rich and finely tuned Oregon chardonnays.

The key to putting Oregon chardonnay in the same league as great French chardonnays is clones. For years Oregon has grown clones of chardonnay selected for warmer climates, that need longer ripening and acid retention—the opposite of what cool climates need to only moderate success, leading cool climate wine fans to ask "If you do so well with Burgundy's red, why not their white?" Only now are proper clones available in Oregon and the results are startling. The Burgundians replant their vineyards with these same clones, "Dijon" since they were developed at the institute in Dijon.



Over the last two decades strong cooperation between Burgundians and Oregonians, led by Raymond Bernard and David Adelsheim, respectively, resulted in a number of clones being brought into Oregon State University's clonal importation program. From the clones evaluated and sent through disease testing, the favorites are known by their ID numbers 75, 76, 95 and 96 and have now been propagated into hundreds of acres which have been planted throughout the valley. Enough tonnage has been harvested since the mid 90s to validate our initial impressions of broad flavors, richness and earlier ripening.

There is a passionate core of Oregon wineries going forward with Dijon clone chardonnays at a time when some dejected winemakers worldwide, awash in lackluster chardonnay, are abandoning the variety. Even some fellow Oregon wineries are

focusing elsewhere for easier sells, with Pinot gris and Pinot noir, rather than bucking the trend. A passionate few have banded together to introduce Oregon Dijon Chardonnay nationally, a difficult task in this climate, but one that is necessary if you feel the world will never have enough White Burgundy-or White Oregon.

All of our chardonnays contain the new Dijon clones: the WV in a blend with the higher acid Draper and 108 selections (2001 is 70:30, Dijon: 108), and the Ian's and INOX® 100% Dijon. Our WV and Ian's Reserve chardonnays are barrel fermented, in tight-grained French oak (new oak being reduced to 35% to compensate for natural "oak" flavors from Dijon), go through full ML fermentation, and stay on the lees with stirring for richness and fullness (8-10 months for WV and 12-14 months for Ian's). Our INOX Chardonnay is 100% tank fermented. The Dijon clones mature earlier, with fully ripe, soft, exotic fruit flavors and a structure that should make jaded ABC palates go back, able to afford White Burgundy at last.

Wine Enthusiast, "Dijon Clones Make All the Difference," Paul Gregutt. ... Dijon Clones ... are making wines that are a quantum leap better; thrilling wines that belong with the best in the country. Chehalem's Harry Peterson Nedry is one of a group of Northern Willamette Valley winemakers committed to redefining cool-climate chardonnay using the Dijon clones. The natural balance, complexity and elegance of the fruit, combines with vivid acidity means that winemakers are going for.

Dave McIntyre's Wine Line, "Two Un-oaked Chards." ABC really could be called ABO -- anything but oak. The extreme example of the movement's success is unoaked Chardonnay. These came originally from New Zealand and Australia, but some wineries in the U.S. are now making them and bragging about it. Oregon's Chehalem bottles an unoaked "INOX" (French for stainless steel) Chard that is a winner year in and year out.



Sherry: The Dry Wine That Everyone Should Love

Sherry wine isn't sweet, in fact, most are dry. In Spain, Sherry wine is savored like a fine whiskey. Get to know the different styles of Sherry wine and which ones you ought to try (and even the ones to avoid). Jackson Rohrbaugh, a Sommelier at Canlis, brings us up to speed on how to love Sherry.

You have been lied to. Somewhere, somehow, you were taught that all Sherry is sweet, sticky and unpalatable. Maybe it was a childhood sip snuck from a dusty old bottle kept atop grandma's fridge, or a cheap label of the mass-produced California "sherry" on the supermarket shelf.

If you're a lover of brown spirits, then Sherry might be the favorite wine you've never tried.

A Guide to Sherry Wine

What is Sherry Wine?

We can start with a few truths: Sherry is a fortified white wine from Andalucía Southern Spain and it has been made for centuries. Most of it is dry and meant to be paired with food. I'm here to dispel the myths and tell you why Sherry is one of the greatest beverages on the planet. We're going to start by debunking a few myths about Sherry.



True Sherry can only be made in Southern Spain

Isn't Sherry Just a Sweet Wine?

Some of the sweet styles make great dessert wines or fireside sippers (such as PX), but they aren't representative of the whole. Americans, in our thirst for sweet, soda-like beverages, gave this sweet Sherry a market in the mid-20th century, while the Spaniards and Brits kept the best, complex and dry stuff for themselves. We're going to explore these dry styles and showcase why they deserve their place alongside the world's classic wines.

Where Does True Sherry Come From?

Sherry's magnificence comes from the fact that, like Champagne, true Sherry can only be made in one tiny corner of the world. Many imitators have tried to replicate the salty, nutty, and aromatic profile of Sherry throughout history, but the unique winds, humidity, soil and seasonal changes in Andalucía give a singular character to the wines produced there.

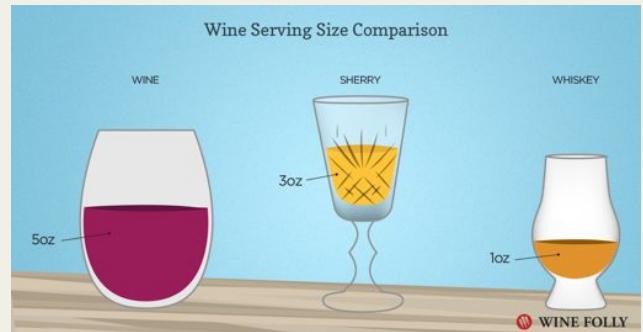
Unlike litigation-happy Champagne, the Sherry Consejo Regulador and Spanish government have not done much over the years to protect the Sherry name around the world, so many cheap imitations are still sold with the name Sherry on the bottle. Most are sweetened bulk wines with chemicals added for color and flavor.

Isn't Fortified Wine Too Strong?

Well, you're supposed to drink less of it! Sherry's powerful flavor and slightly higher alcohol content mean that a single serving can be about half of a normal six-ounce glass of wine. Sherry ranges from 15% ABV to over 20%. Many full-bodied red wines like Argentinean Malbec and Napa Valley Cabernet clock in at 15-16% alcohol or more, so you shouldn't be too worried. This extra strength actually helps Sherry pair well with many foods.

Types of Sherry Wine

Now that we've explored the rich lore of Sherry, here's a few tips for buying Sherry, and a few applications for pairing it with food



Styles of Dry Sherry Wine

FINO & MANZANILLA: These are the lightest styles of Sherry. They age, for as few as two or as many as ten years, under a layer of flor and when bottled are meant to be consumed right away. They are delicious with olives, Marcona almonds, and cured meats. With oysters, Fino and Manzanilla Sherry vie with Champagne as the greatest pairing on earth.

Try González-Byass' classic Tío Pepe Fino for a light, crisp classic. For something more funky, try the single-vineyard Valdespino's Fino Inocente or Hidalgo's La Gitana Manzanilla En Rama, which is bottled straight from the cask without filtration. Serve Fino and Manzanilla cold for the best results.

AMONTILLADO: When a Fino's layer of flor fades or the wine is intentionally fortified to a high strength, it begins to oxidize and change character. This is an Amontillado Sherry or, simply put, an aged Fino. These wines have some of the salty bite of a Fino but with a darker color and a nuttier, richer finish on the palate. Amontillado Sherry is also a versatile food wine, sidling comfortably up to prawns, seafood soup, roast chicken, or a cheese plate.

Try Lustau's Los Arcos for a rich, stylish classic, or Williams & Humbert's Jalifa 30 year-old VORS for something intense and unforgettable.

PALO CORTADO: This is a strange, beautiful and less common style of Sherry that occurs in certain circumstances when flor yeast dies unexpectedly and the wine begins to take on oxygen. A Palo Cortado has some salty character, but its body is richer and more intense. Palo Cortado can behave like an Amontillado on the palate but often shows a great balance of richness and delicacy.

Try Valdespino's Palo Cortado Viejo for something delicious and complex, or Hidalgo's Wellington 20-year for a showpiece.

OLOROSO: Oloroso never develops flor. Instead, all the flavor in these wines comes from the interaction of wine and air. Usually oxidized wine is considered faulty, but when left for five to twenty-five years, the wine in a Sherry solera will develop into a full-bodied, dark and expressive substance that begs to be enjoyed with braised beef, bitter chocolate, and bleu cheese. Oloroso Sherry is aromatic and spicy, and can drink like a finely aged bourbon.

Try González-Byass' Alfonso for an archetypal Oloroso, or Fernando de Castilla's Antiguo for something rarefied and memorable.

Now that you have a good impression of the styles of Sherry wine, Here are some additional things that, when combined, make Sherry unique among all the wines in the world.

The Fortified Wine in the Age of Exploration

When sailors roamed the oceans in the Golden Age of exploration, they always brought alcohol with them. Water was disease-ridden and unreliable, and wine or rum was added to water for its antiseptic properties. Since casks of wine would spoil after weeks in the hot tropical sun, merchants added brandy to their barrels to "fortify" the wine and protect it. British began to prefer their wine this way and their merchants set up shop in Jerez de la Frontera, where they began to fortify the local wines for shipping. It helped that Sir Francis Drake had raided the port of Cádiz near Jerez in 1587 and seized a few thousand barrels of Sherry. Upon his return to England, Drake's stolen wine became all the rage and gave the wines of Jerez a devoted market.



Albariza soil in Frontera, Spain

The Wine Blender's Art

Like most Champagne and Scotch, Sherry is a blended product. Old barrels of wine in a Sherry bodega are refreshed with slightly younger wine each year, then the oldest blended barrel is bottled. This is called the Solera system, and it creates a wine that is the product of as few as 3 or as many as 100 vintages, and is well worth the price. A Solera is, put simply, a group of barrels used to age a single wine; and the wine in these barrels will develop more complexity each year as fresh wine is added.

Jerez, A Place Apart

There is no place in the world that can make wines like those of Jerez. Besides white chalky soil and warm sun for growing grapes, the winds are ideal. The Poniente and Levante blow across the region and give the open-air cellars the right combination of humidity and temperature to gently age the wines in barrel. A unique phenomenon called flor happens in Andalucía's warm seaside climate. In barrels of new wine each year, a layer of yeast will form on the surface of the wine and transform its flavors. Flor gives the wine a tangy, salty character as it matures. And maturing is what Sherry is all about.



A cask starts with Sherry and ends in Scotland



Sherry is aged in oak casks, which have proven themselves over centuries to be the best vessel for aging both wine and spirits. Once the Sherry cellar is finished with a cask, it's sold to a distiller of Scotch. If you're a lover of brown spirits, then Sherry might be your favorite wine you've never tried. Many Scotch Whiskeys and rums are finished in used Sherry casks, lending that layer of nutty, toffee-glazed complexity so prized in a great dram. Macallan, Glenmorangie and many of the other great Speyside distilleries form their styles around this practice.

Sherry —especially a dark, rich Oloroso or a tangy Amontillado, can be just as intense as an aged whiskey. Spirits with 10-20 years of age command a high price, but many Sherries can be found under \$20. Many are from Soleras where the youngest barrel is 10 years old and the oldest may be 100!

I recommend reading more about the complex, mysterious world of Jerez and its wines at sherrynotes.com or sherry.org.

West Side Wine Club

Leadership Team - 2014

- President: **Phil Bard** phil@philbard.com
- Set agenda for the year
- Establish leadership team
- Assure that objectives for the year are met
- Set up agenda and run meetings

Treasurer: **Barb Thomson** bt.grapevine@frontier.com

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

Secretary: **Ken and Barb Stinger** kbstinger@frontier.com

- Communicate regularly about club activities and issues
- Monthly newsletter
- Keep updated list of members, name tags and other data

Chair of Education: **Mike Smolak** Mike@NWRetire.com

- Arrange speakers for our meetings

Chair for Tastings: **Ted Johnson**, tedj52@msn.com

- Conduct club tastings
- Review and improve club tasting procedures

Chair of Winery/Vineyard Tours: **Bill Brown** bbgoldieguy@gmail.com

- Select wineries to visit
- Arrange tours
- Cover logistics (food and money)

Chair of Group Purchases: **Jonathan Brown** jonabrown@gmail.com & Jim Ourada
jim.m.ourada@intel.com

Makes the arrangements to purchase, collect, and distribute

- Grape purchases
- Supplies – These should be passed to the President for distribution.

Chair of Competitions: **Don Robinson** don_robinson_pdx@yahoo.com

- Encourage club participation in all amateur competitions available. Make information known through Newsletter, e-mail and Facebook.

Chairs for Social Events: **Marlene Grant** denmargrant@earthlink.net Barbara Stinger & Mindy Bush – Helpers

- Awards Gala / Holliday parties
- Web Content Editor: **Rick Kipper** kips@lycos.com

Webmaster: **David Ladd**