

# West Side Wine Club

August 2015

Monthly Rant



## Scheduled Meetings

**January 10, 2015**

Annual Gala – Archer Winery

**January 21, 2015**

Crush Talk / Planning

**February 18, 2015**

Bordeaux Tasting

**March 18, 2015**

Speaker: Michael Blackard of "Portocork"

**April 11, 2015**

Tour, Ferraro Cellars

**April 22, 2015**

Barrel / Carboy Sample Tasting

**May 20, 2015**

Speaker - Patrick McElligott, Sineann Winery, Chemeketa instructor & wine judge

**June 17, 2015**

"Open discussion of winemaking issues"

**June 27, 2015**

Tour, Utopia Vineyards

**July 11, 2015**

Annual Picnic

**August 19, 2015**

All Whites Tasting

**September 16, 2015**

Other Reds Tasting

**October 21, 2015**

Pinot Noir Tasting

**November**

No Meeting

**December 2, 2015**

Planning, Tours, Speakers, Events, Elections

If you figured this year's warm weather was going to produce an early harvest, proof that you were right occurred last Friday, Aug. 7th, when Hilltop Vineyard in the Rattlesnake Hills AVA in Washington state harvested 18 tons of Chardonnay. By all accounts, this is the earliest harvest ever in the state's history. Granted, the grapes are destined for sparkling wine and were only at Brix 18.6, but last year the same crop came in on Aug. 25th, 18(!) days later, and that was early by most standards. Ste. Michelle has its first scheduled pick on Tuesday the 11th, when it will grab Sauvignon Blanc and Chardonnay from vineyards in the Yakima Valley. Obviously, big reds and Pinot are still a way off, but it might be a good time you get your equipment ready and yeast orders in. Alice and I picked up Merlot from Chandler Reach on Sept. 13th last year, so I wouldn't be surprised if we get the call around the end of August or the start of September. Yikes. Cold soaks aren't going to be easy.

And this just in from the WSWC Eye in the Sky, a shot of this year's annual picnic crowd, just before the misbehavin' started up....Cheers,  
Phil



Drink Responsibly.  
Drive Responsibly.

## Information & Trivia

• The source of the Greek knowledge of wine might lay in the Caucasian region, Georgia could actually be the cradle of winemaking. Cradle or not, Georgia is home to one of the oldest winemaking traditions known to mankind. Tools, grape pits and amphorae (Qvevris) have been excavated in the valley of Alazani (Kakheti), which date back more than 4000 years. Close to the city of Vani, grape pips were found, which derive from the variety of Rkatsiteli, which is still largely cultivated today. All of this shows Georgia to be the country with the earliest proof of cultivation of Vitis Vinifera, the common grape vine.

• **If you are going to enter your wines in the the Washington State Fair, the on-line registration deadline is August 13. Go to <http://www.thefair.com> for more information: > participate > amateur beer & winemaking PDF**

• **As Washington's wine grapes ripen at an alarming rate**, winemakers across the state are scrambling to install new equipment, bottle new wines or even get in one last vacation before the 60-day sprint through harvest takes place.

• **As of July 13, Washington State University-Prosser was reporting** 1,636 growing degree-days (compared to an average of 1,056). WSU-Tri Cities reported 1,990 growing degree-days compared to an average of 1,314.

• **Consumer perception of better quality has driven a return to natural cork** among some producers of high-end wines. Natural cork producers invested millions in quality control, which has paid off through vast reductions in "cork taint," driving the return to traditional cork.

**The next regular meeting is scheduled for Wednesday, August 19 at 7:00 PM at Oak Knoll Winery.**

**Agenda: WSWC members present their best white wines in the "All White Tasting". This will be all white varietals including rose, sparkling, fruit wines & mead, anything remotely resembling a white.**

**1.) Snacks: This will be a potluck; bring a small snack to share.**

**2.) If you have not paid your dues or signed a waiver, please do so at this meeting.**

**3.) Bring a wine glass for tasting member wines.**

**4.) The regular club 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:** <http://www.westsidewineclub.com/>

**Message Board:** <http://groups.yahoo.com/group/Westsidewineclub/>

### Meeting Minutes

(There was no meeting in July)

## Congratulations To Our WSWC Oregon State Fair Winners

Ken & Barb Stinger	2013 Petite Sirah	Best of Show (Red)
Ken & Barb Stinger	2013 Mourvedre	Gold
Ken & Barb Stinger	2013 Cabernet Sauvignon	Silver
Mike Smolak	2014 Viognier	Silver
Donald Hoffard & John Hooson	2013 Merlot	Silver
Donald Hoffard & John Hooson	2011 Bordeaux Blend	Silver
Donald Hoffard & John Hooson	2013 Malbec	Silver
Donald Hoffard & John Hooson	2013 Viognier	Bronze
Donald Hoffard & John Hooson	2012 Pinot Noir	Bronze
Donald Hoffard & John Hooson	2012 Merlot	Bronze
Donald Hoffard & John Hooson	2010 Syrah/Viognier	Bronze
Donald Hoffard & John Hooson	2013 Merlot/Malbec	Bronze
Donald Hoffard & John Hooson	2013 Pinot Gris	Bronze
Scott Nelson	2012 Red Blend	Silver
Scott Nelson	2012 Malbec	Silver
Scott Nelson	2012 Sangiovese	Bronze
Scott Nelson	2012 Pinot Noir	Bronze
Scott Nelson	2012 Riesling	Bronze
Bill Brown	2013 Pinot Noir	Bronze

WSWC members won 19 out the 52 medals awarded at the Fair = 36.5%



**2015 AMATEUR  
BEER AND WINE  
COMPETITION**

Register entries online by  
**10 PM ON AUGUST 13<sup>th</sup>**  
Deliver your entries  
**AUGUST 15<sup>th</sup> 10 AM-2 PM**  
at the Washington State Fair Restaurant Building  
(enter through the Red Gate.)

All winning entries on display during the Fair, September 11-27 at the  
Puget Sound Amateur Wine & Beermakers Club booth.

Here are some pictures from the WSWC picnic held at Oak Knoll Winery. Attendance was low compared to past years but everyone had some good wine, good food and an overall good time.



# Where Wine Flavors Come From: The Science of Wine Aromas

January 7, 2015

Why does wine taste the way it does? If you love wine, you've no doubt read countless wine tasting descriptions like this one:

*"blueberry aromas and accents of camphor, anise and the slightest floral hint..."*

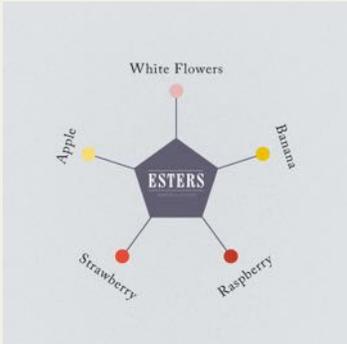
Wine Advocate 2010 Penfold's "Grange" Shiraz

You might also be wondering... are winemakers actually blending blueberries into their wine? The answer is no. The secret lies in aroma compounds.

## Where Do Wine Flavors Come From?

From vanilla and apple to soil and chalk, wine flavors can be organized into 3 primary groups: Fruit/Floral/Herbal, Spice, and Earth.

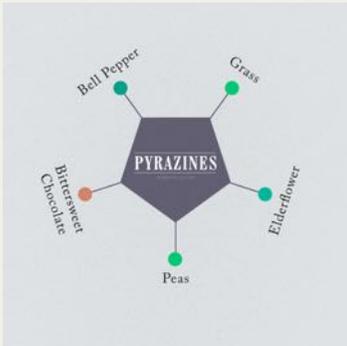
### Fruit/Floral/Herbal Flavors



#### Esters: Fruit & Flowers

Wine esters come from acids. Esters are used extensively in the flavor industry for everything from essential oils to candy. In wine, esters provide the building blocks of fruit flavors.

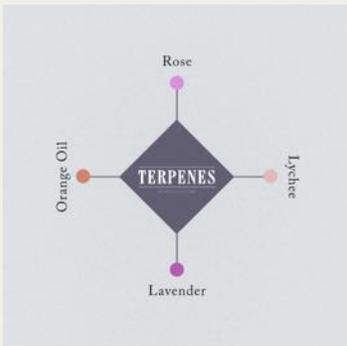
Apple: Chardonnay, etc  
Raspberry: Grenache, etc



#### Pyrazines: Herbaceous

Pyrazine is an aromatic organic compound that has vegetable-like smells. It's also one of the fundamental aroma compounds in chocolate and coffee.

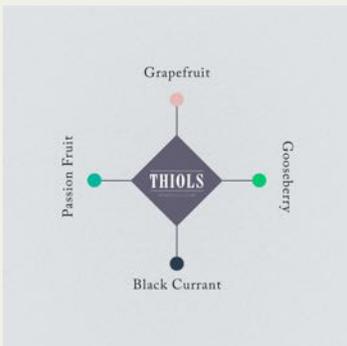
Bell Pepper: Cabernet Franc & Carménère  
Grass: Sauvignon Blanc



#### Terpenes: Rose & Lavender

The smell of Christmas trees and desert sage are two classic examples of terpenes. In wine, they can smell anywhere from sweet and floral to resinous and herbaceous. By the way, terpenes are a highly desired trait of hops and beer making.

Lychee: Gewürztraminer  
Rose: Muscat Blanc  
Lavender: Grenache & Côtes du Rhône  
Eucalyptus: Australian Shiraz

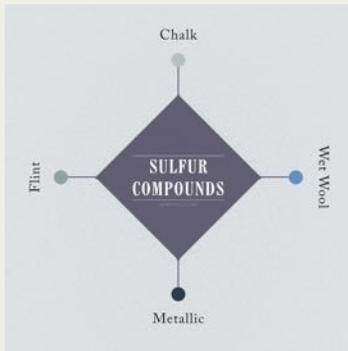


#### Thiols: Bittersweet Fruit

A thiol is an organosulfur compound that smells fruity in tiny amounts, but in larger amounts it smells like garlic and is considered a wine fault. Thiols are also a building block of earthiness.

Grapefruit:  
Vermentino, Sauvignon Blanc, Colombard  
Black Currant: Red Bordeaux and other Cabernet Sauvignon & Merlot

## Earthy Flavors



### Sulfur Compounds: Rocks

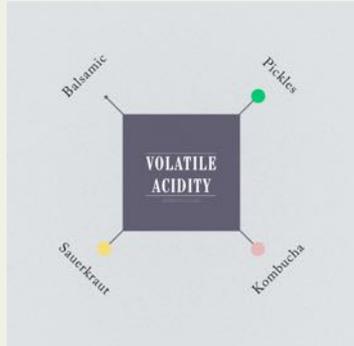
Sulfur compounds may be the secret to minerality in wine. Some sulfur compounds smell fantastic, such as the chalk-like aroma in fine Chablis. Some sulfur compounds are bad, like the smell of wet wool, which is a wine fault caused by UV damage.

Chalk:

Chablis & Champagne

Metallic:

Young Freshly Opened Red Wine



### Volatile Acidity: Balsamic & Pickle

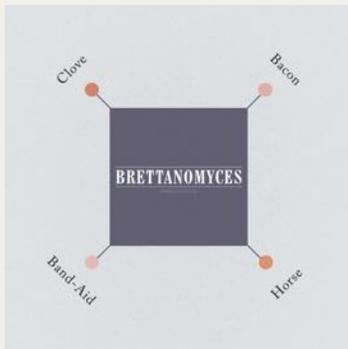
Volatile acidity (a.k.a. acetic acid) is caused by bacteria that are present in wine making. In high doses, volatile acidity smells like acetone, but in low doses it can add great complexity and is a feature of many very fine wines.

Balsamic:

Chianti & Amarone Della Valpolicella

Pickles:

Red Burgundy



### Brettanomyces: Clove & Bacon

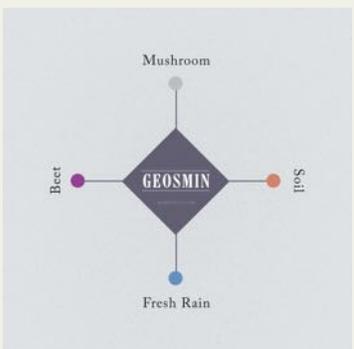
Phenols are a group of chemical compounds that are similar to alcohols. Phenols are naturally occurring in many things including sesame seeds, peppers and even cannabis. In wine, one type of phenol is when a wild yeast called Brettanomyces can add either a lovely (clove and bacon) aroma or a very detestable (horse) aroma to wine.

Clove:

Châteauneuf-du-Pape & Côtes du Rhône

Bacon:

Paso Robles/Central Coast Syrah, Barossa Valley Shiraz

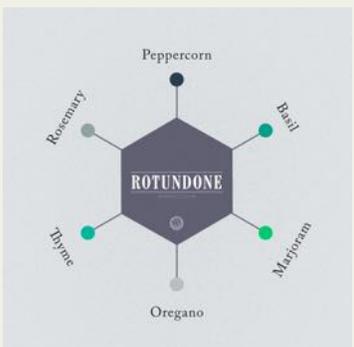


### Geosmin: Earth & Mushroom

Geosmin is an organic compound from a type of bacteria. It might just be the most earthy-smelling compound out there. If you love beets, mushrooms and the smell of potting soil then Geosmin is your friend.

Soil & Mushroom: Common in Old World Wines and some new world wines

## Spicy Flavors



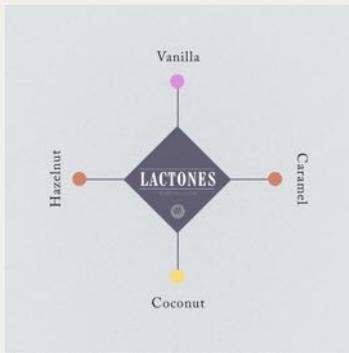
### Rotundone: Peppercorn

Rotundone is a kind of terpene that is found in the essential oils of black pepper, marjoram, oregano, rosemary, thyme and basil. It gives that classic peppery aroma that you've probably tasted on great red wines.

Peppercorn: Syrah, Grüner Veltliner, & Cabernet Sauvignon

Basil: Dry Riesling

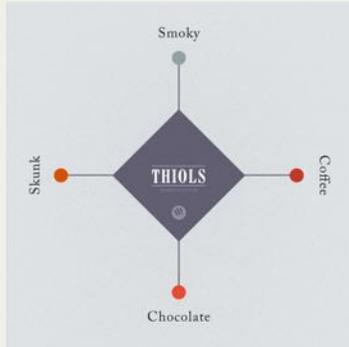
Pink Peppercorn: Viognier, Gewürztraminer



### Lactones: Vanilla & Coconut

Lactones, and particularly *gamma-Lactones* are esters found in sweet and creamy smelling foods such as honey wheat bread, peaches, coconut, roasted hazelnut, butter and even cooked pork!

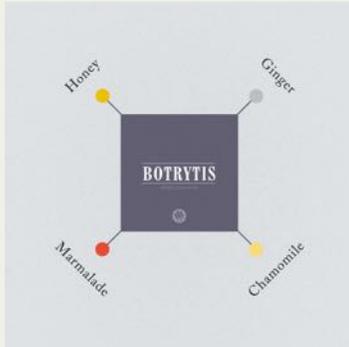
Vanilla & Coconut: Oak-aged red & white wine  
 Hazelnut: Aged Sparkling Wine



### Thiols: Smoke & Chocolate

Thiols can taste like grapefruit pith and passion fruit, but in higher doses will smell and taste like smoky, skunk, tar and chocolate.

Coffee: Sonoma Pinot Noir  
 Chocolate: Argentine Malbec



### Botrytis: Honey & Ginger

Botrytis Cinerea or 'Noble Rot' is a type of fungus that eats ripe fruits and vegetables. You've probably seen it before on a box of rotten strawberries! Despite its negative connotation with fresh fruits, it adds richness and a milieu of amazing aromas to dessert wines. There are a few compounds associated with Botrytis that you may have tasted:

Sotolon: Honey, Fenugreek, Curry  
 Furanol: Caramel, Pineapple, Strawberry  
 Phenylacetaldehyde: Rose, Cinnamon, Ginger

Marmalade: Sauternes, Tokaji  
 Ginger: Spätlese Riesling

### Tasting Wine Smarter

Next time you taste wine think about how the flavor may be one or a combination of the fundamental wine flavors above.



## Minerality in wine: What does it mean to you?

December 2014

by Sarah Jane Evans

As the term 'minerality' becomes ever more fashionable, so the search for a definition gathers momentum. Sarah Jane Evans MW canvasses opinion from winemakers and researchers around the globe.

Wine vocabulary is a poor traveler. The words we use are notoriously culture specific, from damsons to rambutans, and wakame to barley sugar. Now there's a new word popping up on wine lists and in tasting notes, causing confusion. While 'minerality' is a term that I find useful, there's no definite view on what it means.

The wines being described as mineral are also generally described as 'elegant', 'lean', 'pure' and 'acid'. They have a taste as if of licking wet stones and often a chalky texture to match. Some argue that it only applies to white wines, but anyone who has tasted a Priorat from the area's llicorella (slate) soils will know it also occurs in reds. Some argue that you can smell it, more than it appears on the palate.

The assumption is that mineral wines are superior to 'mass market', New World, fruity wines. They have a romantic image, one that implies they are handmade by artisans and express the mystery of the soil, with the viticulturist as the magical mediator. Typical examples are found in Chablis, in Priorat, in the Mencías of Ribeira Sacra and Bierzo, and of course in Loire Sauvignon Blancs, and Rieslings from the Mosel and Rheingau in Germany, and Wachau and Kremstal in Austria.



Note that these are European examples. This is not just a European character but it does seem more prominent in places where the wines show less fruit and more acidity.

### **A recent term**

The striking fact is that 'minerality' only started to become heard in the 1980s. It did not appear in Emile Peynaud's *The Taste of Wine* (1983), or Ann Noble's *Aroma Wheel* (1984), or indeed in *The Oxford Companion to Wine* (2006 – though it will be present in the 4th edition due out in 2015). Anecdotally, WSET students tell me that their tutors advise them not to use it in tasting notes. Yet it's a fashionable term, well established among wine aficionados.

Where does this obsession come from? Among many consumers, after all, a mineral 'licked stones' character is seen as negative. Has viticulture or winemaking changed? Or are we just being seduced by clever marketing? Many producers see it as an expression of the terroir, while some oenology experts put it down to compounds produced in winemaking. Whatever the origin, there is no agreed definition of minerality, but for many, myself included, it's a very useful word.

### **Fact or fiction?**

Let's start with what is known. The International Mineralogical Association defines 'mineral' as 'an element or chemical compound that is normally crystalline and that has been formed as a result of geological processes'. So vines take up elements from the soil and this gives wines their distinct taste? Right? Wrong! The mineral elements in wine are tiny; only potassium and calcium even come close to 1,000 parts per million. There's no question of tasting them. As a result, science gives the 'mineral' tasting note short shrift.

As Professor Dr Monika Christmann from Geisenheim University says, 'There are lots of fairy tales, and a lot of wishful thinking. We can agree on salt and sweet, and can describe it, but there is no definition of minerality and as a result people interpret it very differently.'

Nevertheless, anyone who has ever stood in a vertiginous slate vineyard in the Mosel will believe the wine tastes of its origins. Roman Horvath MW, Domäne Wachau winery director, recognizes the gaping hole between science and art: 'on one side we know that the direct causal transfer of minerals from the soil to the finished wine is nothing we can prove. On the other side we observe varying styles of wines from different soils and geology.'

Winemaker Alvaro Palacios has built his reputation on wines grown on slate soils in Priorat and Bierzo, as well as complex soils in Rioja. While he recognizes there is little reliable evidence, he says 'You have to believe it'. Using Bierzo as an example, he says that Mencías from the calcareous valley vineyards with their calcareous-limestone and quartzite elements are 'gentle, subtle wines', while the Villa de Corullón wines grown on slate slopes taste of graphite. He adds that lighter varieties such as Pinot Noir and Garnacha show minerality more clearly than Syrah or Tempranillo. Palacios has a message for the white-coated researchers and the super-analytical critics: 'wine cannot be a technical obsession'.

Laroche winemaker, Grégory Viennois, working in Chablis, makes wines that are clearly identified with minerality. He too recognizes the lack of evidence: 'Even if the specific markers, the molecules directly connected with the mineral aspect, are yet to be scientifically proven, the astute amateur or professional agrees with this terminology.' Exactly. We see or imagine the stones or chalk or slate, and we can visualize the flavors.

In Franken, it's part of the vocabulary of Weingut Rudolf Fürst who produces three wines labeled 'pur mineral'. Robert Weil's Jochen Becker-Köhn says water transmits the terroir. The vine roots grow down some 5m until they reach impermeable rock. When they reach that barrier they take up the water that flows over it. The water releases compounds in the fine organic matter that coats rocks, and this is what the vines absorb – not the actual rock or stones, but the fine layer of organic matter.

Fortunately there is research worldwide seeking clarity on this. Dr Wendy Parr, based at Lincoln University, New Zealand has contrasted perceived minerality in Sauvignon Blancs in France and in New Zealand. Her research has taken in smell, taste and texture. Human reactions to taste are difficult to measure, but Dr Parr found consistent interpretations of minerality: citrus, fresh zingy notes, a flinty/smoky character, and a chalky note.

In Spain, Dr Antonio Palacios (no relation to Alvaro) of Laboratorios Excell-Ibérica in Rioja, and David Molina of Outlook Wine in Barcelona, have been running a project analyzing the chemical composition of wines that tasters have agreed show minerality. During the research they found that tasters were easily suggestible. When they blind tasted a set of wines they had previously tasted, and were asked to identify the ones they felt were mineral in character, tasters mentioned 'smell of stone', 'pebble' and 'flint' when they had not used this vocabulary the first time round. Palacios and Molina's preliminary results suggest that the terms 'terroir' and 'minerality'... 'are not closely related to the level of mineral materials in the chemical composition of the wine, at least as the sole factor'.

Some believe firmly that minerality is a direct outcome of winemaking, and point to high levels of acidity and the absence of powerful aromatic compounds such as terpenes or fruity esters. 'I love the term', says Sam Harrop MW, winemaking consultant. He believes minerality expresses itself both aromatically and texturally. 'Aromatic aspects from various complex sulfides, and textural aspects from pH, total acidity, complexity and to a lesser extent bitterness are likely to be playing a role here.'

Wines that have been through malolactic partially (not completely) – where malic acid is converted to lactic acid – have much more mineral textural potential, he adds, because of the complexity of the acid profile. There's a further acid to note: 'succinic acid may well be the most important acid in the mineral debate, and like lactic acid it is winemaking-related. Higher levels of succinic acid are achieved in turbid, warm, spontaneous ferments,' he says.

For Harrop, 'Minerality perception is purely winemaking related... most wines that are reduced show more mineral potential.' Many commentators suggest that sulfur compounds play a strong part; with the smoky, flinty character they can give. Harrop has a more inclusive view: 'I'm not just referring to sulfides when I use the term reduction. A mineral texture seems more apparent in wines that have seen less oxygen during the process.'

### **No clear conclusion**

The debate over the origin and definition of minerality continues. It's disappointing for those of us who find it a very useful term. Fortunately Palacios and Molina give us a let-out in conclusion, as they are prepared to admit that there may be molecules that one way or another are a reminder 'by olfactory and/or gustatory association of the world of minerals, although [the] soil or minerals that compose it do not have to be the single source of it'. We await more evidence. For the time being we could express the mysteries of minerality in a playful formula:  $[SS+A+CC] - [E+T] - [O^2] = \text{Minerality}$  where SS is Stony Soils, A is Acid, CC is Cool Climate, E + T are the fruity aspects of wine in Esters and Thiols, and O<sup>2</sup> is oxygen. More briefly, look for wines that come from stony soils and cool climates, have marked acidity, are not overtly fruity and have not been much exposed to oxygen. If you enjoy this style, this may be a useful shorthand for finding it.

Minerality may have arrived suddenly in our tasting notes but it will take longer for science to explain it. And even longer, says Molina, to convince 'the romantics'. In the meantime, as one of these romantics, I will continue to use it. Tasting notes are all about metaphor and transferred ideas, and minerality is a word that works.



### **What Should I Make?**

Original Article by Charlie Thompson *originally published in the April 1981 Vintners Press*

Simply stated, make only those wines that you and your family enjoy. Always bear in mind that regardless of the total cost the most expensive wine that you can make is any wine that you don't like. Unless you can use and enjoy a wine, the ingredients, your time, and your financial costs are wasted. Beginning winemakers in their enthusiasm, tend to want to make wines out of anything that will ferment. Frequently they are overly cost conscious and as a result are more concerned with quantity of rather than quality of the wine produced. Perhaps the best advice that could be given to any winemaker, especially the beginner, is to specialize in a few types of wine. Learn how to make these wines and make them well.

The learning process of winemaking never ends, but acquiring the knowledge and skills needed to make good wines need not take too long. In order to speed the process, associate with other winemakers (*WVA meetings are perfect for this - DB*). Sample their wines, ask questions, and learn from their mistakes. Obtain a few good books on winemaking, read them from cover to cover and then read them again. Keep them handy for reference.

Learn to appreciate and evaluate a wine. The first step in this procedure is to buy a corkscrew, then use it – often! As you serve and drink wine, pay attention to what you are drinking and make an effort to determine its qualities, both pro and con. By learning what is good in wine, you can learn to produce with these qualities. Likewise you can learn the wine's faults and strive to eliminate these from your wines.

If the learning process is to be effective, some type of records must be kept on each wine made. It is next to impossible to remember a year or two later what was done with a certain wine, so unless records are kept it is difficult to evaluate one's procedure. Records should be kept of such things as:

- Amounts of all ingredients in the must.
- Amounts of water per pounds of fruit.
- Freshness & storage of fruit prior to fermentation (frozen, dried, etc).
- Amounts of all additives, i.e. Campden tablets, pectic enzyme, nutrient, energizer, tannin, etc.
- Amount of sugar added.
- Starting specific gravity of the must.
- Starting acid level of the must and amount of adjustments made, if any.
- Type of wine yeast used and date pitched.
- Was a yeast starter culture used?
- Record any problems with the fermentation – slow to start, stuck, etc.
- Date of racking from primary fermenter to secondary fermenter.
- Specific gravity at time of first racking.
- Date of each subsequent racking and the specific gravity at that racking.
- Amount of Campden tablets or sulfite solution used at racking.
- Acid level of the wine and amount of adjustments made, if any.

- If wine was sweetened to taste, what type and amount of sweetener was used? (Sugar solution, honey, glycerine, etc.)
- If sweetened, amount of stabilizer used.
- If a clearing agent was used, type, quantity and date used.
- If filtration used, type and date.
- Record any problems or unusual events connected with fermentation and storage of the wine.
- Date of bottling.
- Record method of identifying this fermentation with the bottled wine (labeling).
- Any other pertinent information.
- Personal evaluation of wine at specific periods, such as at racking, bottling time, say six month intervals after bottling, after extended storage time.
- Time from fermentation until wine reached its peak, if any is still left.
- Especially after the wine has reached a fair amount of maturity, re-evaluate your procedure for producing this type of wine and begin implementing needed changes.
- Ending personal evaluation of the wine.

This list is not meant to be all inclusive or necessarily followed step by step, unless you want to. The main purpose is both to give you an idea of what you may want to record and hopefully get you started on keeping records of your wines, if not already doing so. Use those items on this list that you feel apply to your needs and add to it any items you wish that can help you. The main thing is that you keep a record, be it simple or elaborate, which will be useful to you in evaluating and improving your wine.

Learning about wines can be a dangerous thing, especially if you tend to purchase a lot of commercial wines. Dangerous in as much as it has a way of quickly deflating the thickness of your wallet. Personally the wines that I would like to drink I can't afford. The wines that I can afford I don't like. This leaves me and those in the similar situation with only one alternative: Learn to make the kind of wines that you like.

The learning process for a winemaker involves both making and drinking wine. Most home winemakers enjoy making wine, and the drinking of the wine can hardly be classed as a hardship, so what follows most certainly will be music to your ears.

Learning calls for constant experimentation. In winemaking your experiments would best be used in trying to improve your winemaking technique. In learning which wines to make, experiments are best conducted with a corkscrew and a glass. Experiments in wine drinking can inexpensively lead the winemaker to know which wines he/she likes and therefore which wines to specialize in. Other winemakers are always eager to show off what they have made, so the sampling of dozens of different types and styles of wines is seldom a problem. It is far less expensive to find out whether you like kumquat wine by drinking someone else's wine than to make it yourself. Don't ever feel that you are imposing on the other winemaker, as when you gain a fair degree of expertise there will be plenty of young winemakers sniffing at your bottles. It all evens out.

Regarding wines that you may not like, drinking experience must never be limited to only a few samples. In passing judgment on say pear wine, it should be obvious that a single tasting should not prejudice one's opinion on pear wine. However if after tasting a number of pear wines made by different winemakers and considered good by other wine drinkers and one can still see little virtue in pear wine, there would be little point in making this type of wine for yourself. One point which could alter this is that while not caring for the wines, you feel that the quality of the fruit was not used to the full advantage by the other winemakers, therefore it would be good for you to experiment with several small batches.

The beginning winemaker should follow a recipe rather closely, at least until feeling comfortable with the procedure. After this recipes are still good to use, but don't be a slave to them. In fact experienced winemakers seldom ask for someone else's recipe. They simply ask, "How much fruit did you use per gallon?" Wine drinking tastes should dictate whether more or less fruit flavor is needed than what the recipe calls for. Most recipes, especially for beginners, tend to go light on the amount of fruit used. This may be to compensate for the impatience of the beginner, in as much as the wine would be drinkable at a much earlier age.

Remember also that the quality of the fruit is of utmost importance. A poor winemaker may or may not make a good wine from an excellent fruit, but a good winemaker can never make a superior wine out of low quality fruit.

As for the fruit, the home winemaker does have an advantage over the commercial winery. The home winemaker, working with smaller quantities, can hand pick, hand clean and sort the fruit so that only the finest, cleanest, ripest, freshest and best fruit is used throughout.

Naturally there can be no hard and fast rules on what a beginning winemaker should make. Basically it will depend on the fruit available and upon what the winemaker can afford to make. The important thing is to learn something from each new wine made. This can only be done by keeping records of virtually every stage of the wine's life. The other important thing is to learn to appreciate a wine as you drink it. Don't just see how many glasses you can muck down. Wine is meant to be used, appreciated and enjoyed; never abused.

One final note: Always make a sufficient quantity of wine so that you can lay some away for years, if need be, so that it can reach its peak. This is especially important when a higher level of fruit per gallon is used, or in the case of exceptionally good quality grapes. The heavier, full bodied red wines particularly need plenty of time to age and mature.

# West Side Wine Club

## Leadership Team – 2015

- President: **Phil Bard** [phil@philbard.com](mailto: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](mailto:bt.grapevine@frontier.com)
- Collect dues and fees, update membership list with secretary
  - Pay bills

- Secretary: **Ken and Barb Stinger** [kbstinger@frontier.com](mailto: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](mailto:Mike@NWRetire.com)
- Arrange speakers for our meetings

- Chair for Tastings: **Ted Johnson**, [tedj52@msn.com](mailto:tedj52@msn.com)
- Conduct club tastings
  - Review and improve club tasting procedures

- Chair of Winery/Vineyard Tours: **Bill Brown** [bbgoldieguy@gmail.com](mailto:bbgoldieguy@gmail.com)
- Select wineries to visit
  - Arrange tours
  - Cover logistics (food and money)

- Chair of Group Purchases: **Jonathan Brown** [jonabrown@gmail.com](mailto:jonabrown@gmail.com) Bob Hatt & Jim Ourada helpers.
- 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@gmail.com](mailto:don.robinson.pdx@gmail.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@gmail.net](mailto:denmargrant@gmail.net) Barbara Stinger & Mindy Bush – Helpers
- Awards Gala / Holliday parties

- Web Content Editor: **Rick Kipper** [kips@lycos.com](mailto:kips@lycos.com)

Webmaster: **David Ladd**