

West Side Wine Club

December 2013

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

Aroma Kit / Faults & Flaws

April 16, 2014

2013 Barrel / Carboy Sample Tasting

May 14, 2014

Tour

May 21, 2014

Speaker

June 18, 2014

"Best Practices of Amateur Winemakers"

July 12 or 13, 2014

Annual Picnic.

July 19 or 20, 2014

Tour

August 20, 2014

All Whites Tasting

September 17, 2014

Other Reds Tasting

October 16, 2013

Pinot Noir Tasting

November

No Meeting

December 4, 2013

Planning, Tours, Speakers, Events, Elections

December, always a time of recap and reflection on the year that's gone by. From the winemaking standpoint I suspect we've all grown a little, both from what we've experienced at our meetings and events and also from the nascent wines in our carboys, tanks and barrels. As usual this year we went on tours, entered competitions and listened to speakers. We even heard from ourselves at our own show and tell, something that, based on the comments at the meeting last week, will likely be back again soon. Thanks, by the way, to everyone who was at the December meeting and provided so much great input. The coming year sounds like its going to be even better than this one was.

Also I'd like to take a moment to thank all of the officers and committee chairs. To Scott Nelson, outgoing Treasurer, thanks for the years you have kept track of our money and helped us spend it wisely (the GoVino not-glasses were a big hit). To Ken Stinger, for a BANG UP job on the newsletter, and also for the careful note taking, not easy with a raucous and rambling bunch like us. To Mike Smolak and Bill Brown for our speakers and tours, where we hear from people who are generally smarter about a few things than we are. To Jonathan Brown in his first year at wrangling the grape purchases, may your second go around be a smooth ride now that you know where the potholes are. To Don Robinson for handling the competitions, there would be considerably less ribbons around without someone to tell us when and where to enter. To Marlene Grant for taking on our picnic and the coming Gala, it will be fun to try the new venue out at Archer. To Marj Vuylsteke, who continues to put up with us graciously, something for which we are most fortunate. And finally to everyone else who contributed in some way large or small, we accomplished a lot. It doesn't take a village so much as it just takes a club. Cheers to all of you.

Phil



Information & Trivia



If your interested in the **Newport Seafood & Wine Competition**. All entries must be received by the Newport Chamber of Commerce by January 14, or to a drop site by January 9. More details at: <http://www.seafoodandwine.com/wine-competition.html>

Duckhorn Vineyards in St. Helena, Calif., announced it would soon release the first Cabernet Sauvignon wine from its new project in Washington's Red Mountain AVA. The winery is currently making wine at a custom crush facility and reportedly has plans to purchase property and build an estate winery in Washington.

Jacques Lardière is not one to sit on his hands. The longtime Louis Jadot winemaker, who retired last April, is going back to work for his former employer. But this time he won't be stationed in Burgundy. He'll be halfway across the globe in Oregon, where he'll take charge of Jadot's newest acquisition, Resonance Vineyard, a 20-acre Pinot Noir property in Willamette Valley.

"The term 'lift' expresses how fruit aromas and flavors come forward in a wine. It's like a push-up bra. It separates out the fruit, lifts it up, keeps things perky." —John Duval, winemaker in Australia, Chile and Washington

The next WSWC event is scheduled for Saturday, January 11 at 7:00 p.m. at Archer Winery. See additional information on page 3.

The next meeting is scheduled for Wednesday, January 15 at 7:00 p.m. at Oak Knoll Winery. The agenda will be crush talk and more planning for 2014.

- 1.) **Snacks: This will be another potluck; bring a small snack to share. Bring one of your wines to share. Please bring a wine glass for tasting.**
- 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.) **The meeting will begin at 7pm and end by 9pm. If you can get there a little early to help set up, please help to put away chairs and tables at the end.**

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

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

December Meeting Minutes

(There was no meeting in November)

20 Members Present

12/4/13

- Phil opened the meeting by presenting a Poinsettia and gift card to her favorite hair dresser to Marj Vuylsteke in appreciation for always being available to host our meetings at Oak Knoll Winery.
- Marlene Grant handed out a flyer and sign up sheet for people to provide main dishes at our annual Gala to be held January 11. She also reminded everyone to bring wine glasses to the Gala.
- Election of Officers & Chairs :
President - Phil Bard; Secretary - Ken Stinger; Treasurer - Barb Thomson.
Chairs: Events - Marlene Grant; Speakers – Mike Smolak; Tours – Bill Brown; Grape Buys – Jonathan Brown; Tastings – Ted Johnson; Competitions – Don Robinson; Web Content – Rick Kipper.
- There was discussion regarding meeting & event content going into 2014. Matt thought there might be interest in political & legal current events in the wine industry. It was mentioned that grape contracts may be the norm in the industry but the club doesn't necessarily need to always use contracts. Improve our vineyard relationships, take them a bottle of your wine from their vineyard along with your thank you. Jonathan Brown said he would send Christmas cards to all of the vineyards we had dealings with. Do we want to increase membership & how do we do it? Dana and Jonathan suggested Facebook plus targeted public relations.
- Suggested possible tours: Some would like tours of older, long established wineries. Soter Vineyards, this time for sparkling wines in the Fall. ; Grochau Cellars ; Crumbled Rock ; Willakenzie Estate ; Return to some we have already visited. Denise and Marlene suggest we visit "Rewind" -a barrel reconditioning business.
- Meeting wine tastings were brought up – Are we being too critical? Marj says we tend to intimidate newcomers. Perhaps announce a disclaimer before the tasting that we will be both positive and negative. Talk more about what results in good or bad wine and more about the processes. Have on the agenda a time when people can ask about problems they are having so we can all make suggestions or hook them up with someone who may be able to help after the meeting. Have more in the newsletter about processes. Dennis mentioned that the "Demonstrations" meeting was great & should be repeated & Phil concurred.
- Suggested possible speakers: Mike Smolak suggested bringing in a French winemaker to discuss old world techniques. Bill Brown suggested winemaker Mike Lundeen from Walnut City Winery also Scott Wright from Scott Paul Winery for either a tasting or as a speaker. Jon Kahrs would like to have the appropriate expert talk about different barrel wood and Manufacturers focusing on the different flavors and aroma the impart to the wine. Phil Bard mentioned the Zerba winemaker and the 20n different American oak barrels they use. Paul would like to learn more about different clones. Bill Stiller wants to know more about different yeasts and their different properties particularly affects on taste and aroma. Mike Smolak suggested having a Sommelier speak and Phil thought of Robb Landsness who is a Sommelier WSWC and new member.
- Other: The next meeting will be Wednesday, January 15 at Oak Knoll. The February meeting will be at Oak Knoll on Wednesday February 19 since Marj will not be traveling to Mexico this year.

Note from the editor: I am always looking for timely articles on the winemaking process for inclusion in the Newsletter. Please note that the main article in this month's Newsletter was written by our own **Phil Bard pH and Tartrate Manipulation via Cold Stabilization on page 4**. Everyone is encouraged to submit anything you think would be of interest to the membership. Whether you take Phil's lead and write something or just find an interesting article. Also, if you have ideas as to how I can make the Newsletter more interesting, let me know.
Ken Stinger Secretary



WSWC Annual Gala

\$15.00 per person

Pay at the door also renew your membership

Saturday January 11th 2014

4:00pm—9:00 pm

Archer Winery

32230 NE Old Parrett MTN Rd.

Newberg Oregon 97132

Bring your own wine glass and favorite
wines to share.

If your last name starts with:

A - P please bring Side Dish

Q - Z please bring Dessert

Come for great food,
“of course” the great wine and music!

Archer Winery is off Hwy 99W 2 miles before
entering the town of Newberg, Turn Left on Parrett Mountain Rd. It is
300 yards on right.

Call Marlene Grant if you have any questions.
503-807-4061

Please RSVP to Marlene Grant at: denmargrant@earthlink.net

pH and Tartrate Manipulation via Cold Stabilization

by Phil Bard

When I first heard about the process of Cold Stabilization it was described to me as a means of achieving tartrate stability and also lowering titratable acidity (TA). It was further mentioned by several people that it caused pH to rise. I didn't pay too much attention to what happened the first time I tried it beyond noticing a buildup of tartrate crystals on the inside of the carboys and the fact that the wine tasted less tart afterwards. Seemed pretty straightforward. But since then I've run across the assertion numerous times that pH can go either up or down after CS depending on where it is to begin with. Specifically that wines below about 3.65 to 3.7 will drop their pH, wines above will rise, and those at that mark will see no pH change at all. So how can this be? And if true what would be the consequences of stabilizing an already low pH wine, such as one of the recent cold vintage Pinot's from the Willamette Valley? Would it become too acidic? Or what about a high pH wine like many of those we get from eastern Oregon or Washington fruit? If a high pH wine ends up at pH 3.9, 4 or even more it could taste pretty flabby and lack aging potential. Furthermore, the amount of sulfite required to protect it from spoilage could exceed 100 ppm, which is more than most winemakers are comfortable with. So, armed with what I remember from college chemistry and a desire to understand this part of winemaking better I started reading whatever I could find on the subject. Turns out that with some foresight, cold stabilization can be a very successful method of not only achieving tartrate stability but also attaining a target pH at the same time.

First of all, some basic facts about acids. Acids can be defined in several ways, but for our purpose they are simply compounds that have the ability to donate a proton in a chemical reaction with another compound, usually a base. This is because an acid has one or more hydrogen atoms attached. When dissolved in water, acids tend to "ionize" or split apart into hydrogen and what is called the conjugate base. So hydrochloric acid, HCl, ionizes to hydrogen and chlorine, chlorine being the conjugate base. A finer point is that the hydrogen atom actually leaves its electron with the base ion when it splits off, so you end up with a negatively charged chlorine ion Cl⁻ and a proton H⁺, which is hydrogen minus the electron. The degree to which an acid splits apart in water, or "dissociates," is different for each acid. Strong acids dissociate to a greater extent than weak ones. Some, such as hydrochloric acid dissociate completely, so that there is no longer any of the molecular form of HCl present, only H⁺ and Cl⁻ ions. For sake of simplicity we will refer to acids as HA (A is the base). When dissolved in water, each acid automatically establishes a dissociation equilibrium between the molecular acid (HA) and that of the ionized forms, H⁺ and A⁻. So an aqueous solution of a strong acid being highly dissociated would create a lot of H⁺ (technically as H₃O⁺), would be a strong proton contributor and therefore react vigorously with another compound looking for protons (a base). pH itself is a direct measurement of the concentration of H⁺. It is a negative logarithm, so it is low for strongly acidic solutions and high for weak ones. The equilibrium can be represented as:



Where the arrows indicate there is a balance between the quantity of molecular and ionized states of the acid in solution. Strong acids are balanced more towards the right and weak ones towards the left.

OK, so how is this relevant to winemaking?

Tartaric acid is in a class of acids called diprotic, which simply means that instead of possessing one hydrogen atom it has two. We will refer to it as H₂T. This means that there are 3 forms it can take in water:

Molecular:	H ₂ T (Tartaric Acid)
Partially dissociated:	H ⁺ and HT ⁻ (HT ⁻ is called bitartrate)
Fully dissociated:	2 H ⁺ ions and T ²⁻ (T ²⁻ is called tartrate)

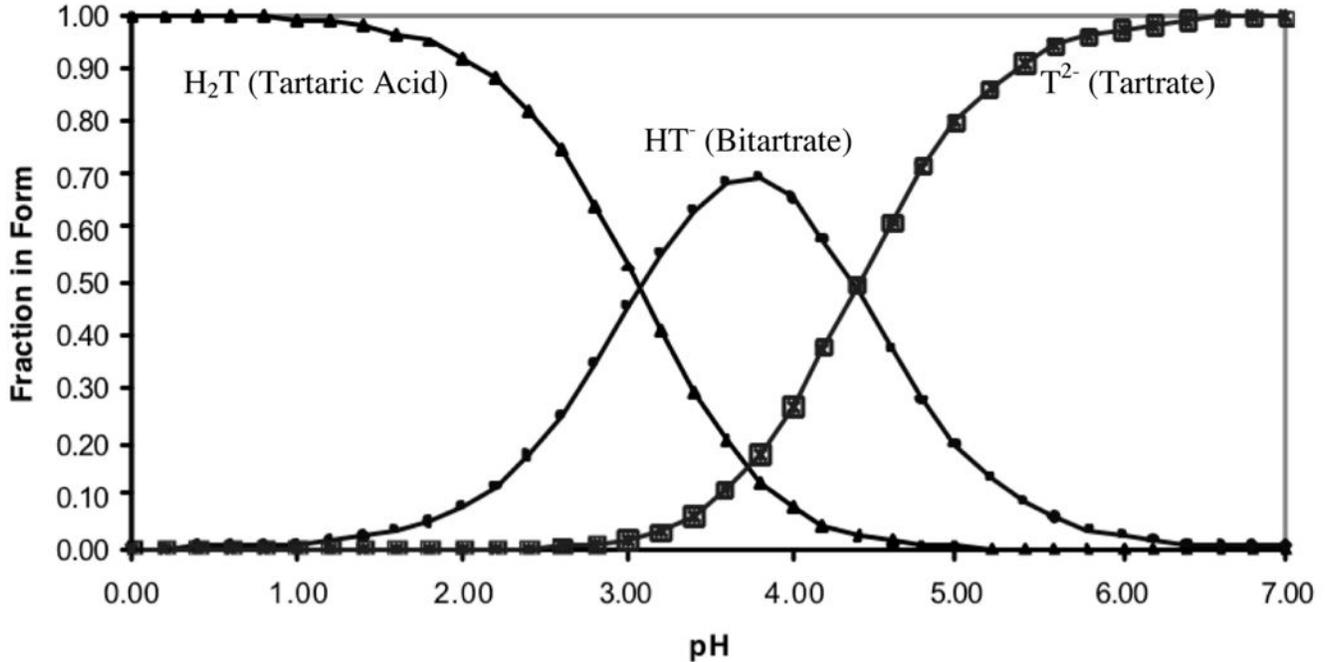
So there is a more complicated equilibrium for tartaric acid in water between the 3 forms, illustrated as:



The first form has both protons attached, the second has donated one proton to solution and the third has donated both protons. Slightly complicating this is the fact that the overall pH of the solution affects the balance of the equilibrium. The lower the pH the more H₂T is present (the equilibrium shifts left), the higher the pH the more T²⁻ is formed (equilibrium shifts right). But therein lies the explanation of what happens to pH when we cold stabilize. Finally something useful!

Back in 1980 one Dr. Roger Boulton did some research on all of this and came up with a plot of tartrate solubility at different pH values.

Tartrate Solubility Curve, from Dr. Roger Boulton



The lines essentially represent the quantity of each of the 3 forms of tartrate present as pH changes. The important point is that at about pH 3.65 or 3.7, bitartrate is at the highest concentration and the other 2 forms are low but also EQUAL.

When we ferment grapes we are creating a highly concentrated solution of tartaric acid, so much so that it is generally unstable over time and at different temperatures. Sort of like dissolving salt in hot water, once the water cools, the salt crystals will drop out and coat the side of the container. We all know the equivalent situation in winemaking, when wine is chilled the tartrates drop out and form crystals in the bottle. What is forming is potassium bitartrate, created from the bitartrate ions present (the middle component of the equilibrium diagram) combined with potassium, which is always present in wine. So what happens to the above equilibrium when you remove some of the middle component? In order to reestablish, some of the H₂T and also some of the T²⁻ convert to HT⁻. In doing so, the H₂T gives up a proton (raises the pH) and the T²⁻ grabs a proton (lowers the pH).

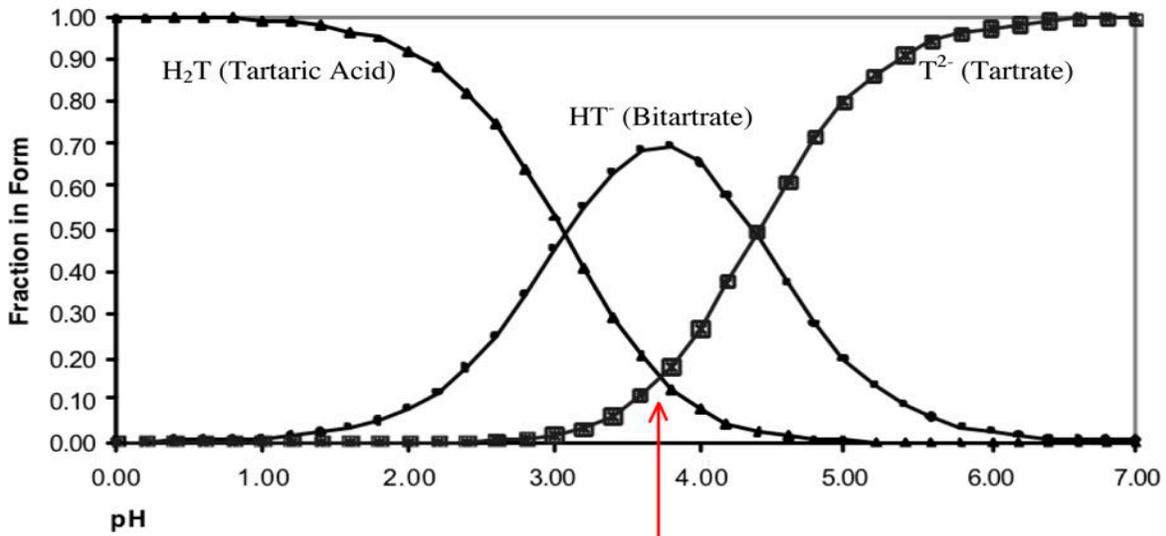
HT⁻ → drops out as potassium bitartrate

Replaced by:

H₂T → HT⁻ generates 1 proton

T²⁻ → HT⁻ consumes 1 proton

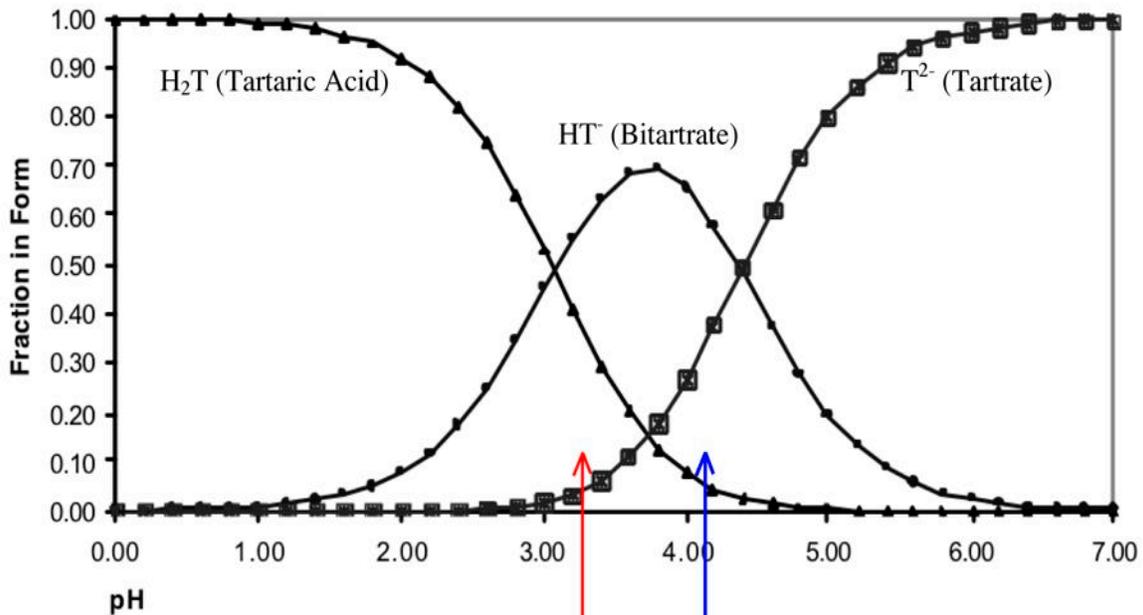
Now the heart of the matter: At or around pH 3.65, the tipping point, there are equal concentrations of H₂T and T²⁻ available to create HT⁻. The creation of protons is balanced by the consumption of protons, so NO net change in pH occurs. Overall TA drops since the combined amount of tartrates is reduced.



At pH 3.65 there are equal concentrations of H₂T and T²⁻ from which to create Bitartrate, which is dropping out.

Below the pH tipping point and as illustrated by the graph, there is more H₂T than T²⁻ and consequently more of that converts to bitartrate than T²⁻. The result is more protons are created than consumed, so pH drops. Overall TA drops as before.

Above pH 3.65 more T²⁻ exists to replace bitartrate, so there is a net proton loss and pH goes up. TA drops as before.



Below pH 3.65 there is more H₂T than T²⁻ available to replenish HT⁻. Net proton gain, pH goes lower as a result.

Above pH 3.65 there is more T²⁻ than H₂T. Net proton loss, pH goes higher

Practical Use

So after coming to this understanding it seemed to me that a way to get a high pH wine into a safer pH zone, say 3.7 or 3.8, without throwing in alkali in the form of bicarbonate and risking a loss of flavor, would be to add tartaric acid until the pH dropped to or near the tipping point, then cold stabilize. Adding acid would of course drive up the TA numbers and could create significant tartness in the mouth, but once near the pH target I figured I could stabilize as long as needed to get tartrates back down. If the process worked the pH wouldn't rise much and I would be both tartrate stable and back to the desired taste at a safe pH. After some searching online I discovered that a number of people recommended this exact procedure. I decided to risk it...

Here are the results from 2 wines that I applied this technique to this year.

Wine #1 Merlot, Walla Walla Valley

1. Following malolactic fermentation: pH 4.02 TA 6.6
2. After adding 1.5g tartaric acid in 3 steps: pH 3.72 TA 7.4
3. Following 18 days of cold stabilization: pH 3.78 TA 6.6

Flavor in the Merlot was significantly more tart right after the acid addition, it is now close to where it was before addition. The procedure resulted in a pH drop of .24 and a zero change in TA.

Wine #2 Pinot Noir, Willamette Valley

1. Following malolactic fermentation: pH 3.59 TA 5.8
2. No acid correction
3. Following 17 days of cold stabilization: pH 3.53 TA 5.4

Flavor was pretty tart at beginning, afterwards much softer. Net pH drop of .06 and TA drop of .4

Summary

With a basic understanding of the mechanics of tartrate equilibrium we can use cold stabilization in a more effective way to arrive at desired pH targets in our wines, and still provide protection against crystals forming in the bottle later on. It is worth noting, however, that wine is a complex mixture of many components, other acids besides tartaric and also some compounds that act as buffers, and this may mean that in some cases our wine may not respond quite so predictably as above. But for me, I'd much rather operate from a better understanding of the chemistry involved in winemaking than to blindly invoke procedure simply because it's what most other winemakers do.

Hope this helps. Good luck.



B.C. Aquilini Investment Group bids \$8.8 million (including buyer's premium) to beat out 38 other bidders at an auction to purchase 31 parcels (670 acres) in prime winery and grape-growing location of Red Mountain.

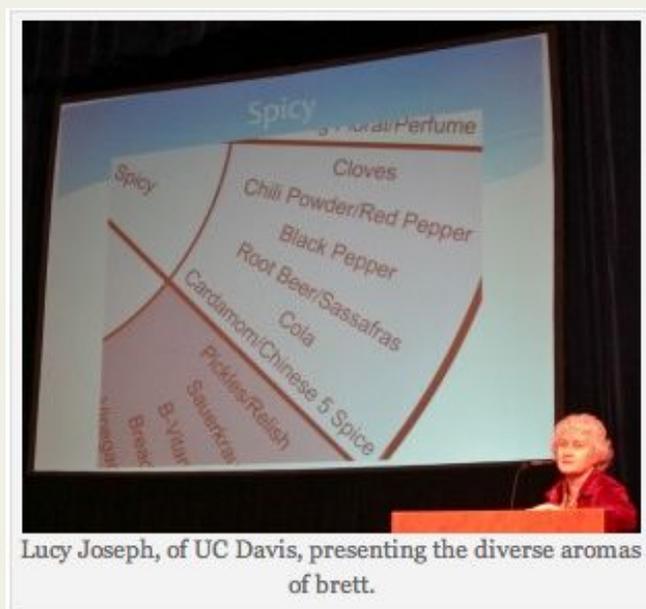
Read more at: <http://www.winesandvines.com/template.cfm?section=news&content=124751>



Revelations About *Brettanomyces* in Wine By *W. Blake Gray* on Jan 20, 2013

My whole wine world is shaken.

What does Syrah taste like? Are floral aromas pretty? Is a “typical Bordeaux” supposed to taste like medicine and ashes? I don’t know anymore.



Lucy Joseph, of UC Davis, presenting the diverse aromas of brett.

I’ve been to a *Brettanomyces* tasting at UC Davis. I described it on Twitter as spending a day in a room full of laboratory-created stink cells. I couldn’t get the taste out of my mouth for hours.

But the psychological impact ... well, I may be scarred for life. As I said at the tasting, “It’s like learning that Darth Vader is my father.”

The seminar was ground-breaking for UC Davis, which previously always called *Brettanomyces* in wine a “spoilage organism.” This was the first time the university acknowledged that brett is an important part of some wines’ terroir. UC Davis tested 83 strains of *Brett* and 17 — more than 20% — were regarded as giving more positive impact than negative.

That’s a big deal. Wineries are always looking for some way to boost the deliciousness of their wine. Here is the world’s foremost university on teaching clean winemaking, suddenly saying that *Brett* — previously derided as the bad yeast that makes your wine smell like rotting corpses — might actually add the scent of roses.

And that’s why I’m wondering whether roses in my wine — something I used to treasure in Gewürztraminer and Riesling, and to enjoy hints of in Pinot Noir and Nebbiolo — are actually the smell of, well, spoilage.

Sac vs Brett

Here’s a brief background on *Brett*. *Saccharomyces* (let’s call it “Johnny Sac,” for you Sopranos fans) is the “good” genus of yeast that wineries want to convert sugar in their grapes into alcohol. *Brettanomyces*, a different genus, is a misshapen cousin. They live in similar environments, which is to say everywhere: in vineyards, barrels, wood ceilings, winery workers’ clothing, etc.

Both types of yeast produce, in addition to alcohol, a variety of chemical compounds. This is one reason wines smell and taste complex, although it must be noted that grapes themselves are loaded with naturally occurring aromatic chemical compounds to begin with.

Saccharomyces — Johnny Sac — grows five times as fast as brett so it will naturally take the lead on almost every wine fermentation. But *Brett* is more versatile: it can eat different things, including ethanol and amino acids. It’s more tolerant of pH and temperature changes. It’s hard to kill. And everything you might use to kill *Brett* — usually SO₂ — is just as effective at killing Johnny Sac.

This is why commercial wineries blast grapes with sulfur when they’re picked, and then add live *Saccharomyces* yeast when the sulfur dissipates. All of the work wineries do in controlling fermentation is to keep Johnny Sac healthy and productive, so that brett stays marginalized, because you can’t be sure of having one without the other.

This is also why wineries add SO₂ to wines before bottling. If the wine is dry and there's no sugar left, Johnny Sac won't come back. But *Brett* in the bottle will find something to eat and will grow slowly over time. Open that bottle, expose it to air, and *Brett* will come forth and multiply. This is why *Bretty* wines should never be served by the glass.

The reason wineries want to marginalize *Brett* is because of its dark side. Remember I wrote that *Brett* can make a wine smell like rotting corpses? That's no exaggeration: *Brett* can produce a compound called "cadaverine." *Brett* produces another compound, isovaleric acid, that is the main component of foot odor. And these aren't even the stinky cells *Brett* is most famous for: those would be 4-EP and 4-EG, which have been described as "Band Aids" and "ashes."

Villain or hero?

But like a lot of cinematic villains, *Brett* has its admirers. Chinese don't think 4-EP smells like Band-Aids; they think it smells like 5-spice.

Many French winemakers think *Brett* is part of their terroir and the reason their wines taste as they do, and they're not alone. Napa winery owner Delia Viader, who has also worked in Italy, says, "I could tell you that the Italians don't describe *Brett* as a negative, ever. They actually invite it over for dinner."

The argument over whether *Brett's* influence can be positive is not new, though UC Davis' change in position is. But it is UC Davis' introduction of the new *Brettanomyces* Impact Wheel that has shaken my world.

There are plenty of nasty aromas on the wheel. But it's the nice ones that make me wonder what wine actually tastes like.

Here's what I mean. There's a section of "spicy" aromas on the wheel; it includes chili powder, red pepper, black pepper, cardamom, and cola.

I thought that's what Syrah smells like. I thought Syrah can smell gamy, like "horse," or "leather" or "cooked meat" or "smoked meat." Those are all descriptors on the *Brett* Impact Wheel.

And what about Cabernet? I thought that "coffee" and "mocha" and "graphite" were what Cab smells like, and I thought "cigar" came from expensive barrels. Yep, they're all on the *Brett* Impact Wheel.

Does terroir trump grape?

It's a question of the primacy of grape variety, the American way of thinking, vs. terroir, the French way.

What UC Davis is saying is that maybe Rhone wines are supposed to taste peppery because certain *Brett* strains are a part of the Rhone environment. In a rare concession, UC Davis is saying the French are right.

Moreover, they proved that U.S. consumers have already figured this out. UC Davis professor Linda Bisson went out to buy wines described online by consumers as "typical Bordeaux" and discovered that they were just loaded with 4-EP and 4-EG. So typical Bordeaux, for many people, already equals *Brett*.

But where does that leave those of us raised to think that grape varieties, not terroir, have a particular taste? I just don't know anymore what I once thought I did.

Three days after the *Brett* seminar I tasted some Australian Grenache from century-old vines. Two wineries made different versions: one was riper and fruitier and less interesting. The other was spicy and interesting and just a week earlier, I would have chalked it up to old vines and earlier harvesting. Now I wonder if a misshapen molecule was the source. And I liked this wine better.

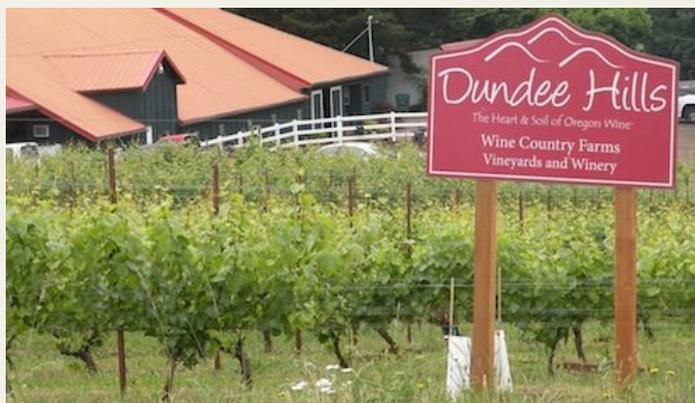
Actually it's worse than Luke Skywalker's horrible discovery. Of course I'm not going to stop liking the aromas of roses and jasmine and graphite and coffee and smoked meat.

But it's like waking up in the morning and discovering that ... Darth Vader is my lover. Oh Padmé, I know your pain.



Oregon wine industry enjoys record growth in 2012

By [Andy Perdue](#) on November 15, 2013



The Dundee Hills is in the northern Willamette Valley, the heart of Oregon wine country.

Oregon wineries and vineyards enjoyed their largest harvest ever during the 2012 vintage.

How much bigger is the question.

Oregon harvested a record 50,186 tons in 2012, up significantly over 2011, when a reported 41,500 tons were brought in.

The 22 percent increase can be attributed to a warmer vintage and more acreage for certain. But it isn't known just how large the increase really is because the Oregon wine industry switched to a new system of tracking grape growing and winemaking.

The 2011 numbers were recorded and reported by the U.S. Department of Agriculture – as they have been for many years. However, in 2012, the Southern Oregon University Research Center (SOURCE) in Ashland took over the job after the USDA stopped.

Greg Jones, an acclaimed climatologist at Southern Oregon University and son of Abacela owner Earl Jones, wrote the report after the numbers were collected by SOURCE. He emphasized to Great Northwest Wine that he did not have access to individual wineries' data.

"I play an interesting role," he said. "I don't have a role in collecting the data, but I make sure the end product is legit in how it's being presented."

As a result of the changes in who is collecting the data and how it is being collected, the 2012 numbers are likely much more accurate than they might have been in the past because SOURCE was quite diligent in tracking down accurate numbers.

Jones said this is unfortunate in the short term, but he said after SOURCE has three or four years of data collected, the wine industry will have a much more complete picture.

"It gets easier from this point on," Jones said. "I feel good about the numbers we have going forward."

Pinot Noir maintains strength in Oregon wine country



Winter's Hill Vineyard is in the Dundee Hills. Most of Oregon's wine grapes are grown in the northern Willamette Valley.

As expected, Pinot Noir continues to dominate the Oregon wine landscape. In 2012, Oregon wineries harvested 28,565 tons from nearly 14,000 acres. The cost per ton was \$2,270. In 2011, Pinot Noir accounted for 23,726 tons.

In a distant second was Pinot Gris, the state's biggest white wine. It brought in 7,423 tons, up from 6,046 tons in 2011. The price per ton was \$1,531.

Chardonnay accounted for 2,605 tons, up from 1,923 tons in 2011. And Syrah jumped into the No. 4 position at 2,097 tons, up from 1,319 in 2011.

Here are the complete numbers, with 2011 tonnage in parentheses:

Red wines

Pinot Noir: 28,565 (23,726)
Syrah: 2,097 (1,319)
Cabernet Sauvignon: 1,407 (1,206)
Merlot: 1,308 (1,129)
Tempranillo: 631 (387)
Cabernet Franc: 444 (287)
Zinfandel: 95 (90)

White wines

Pinot Gris: 7,423 (6,064)
Chardonnay: 2,605 (1,923)
Gewürztraminer: 420 (252)
Müller-Thurgau: 443 (257)
Pinot Blanc: 680 (424)
Sauvignon Blanc: 155 (152)
Viognier: 598 (526)
Riesling: 718 (700)

The report also showed a significant increase in vineyard acres, with 25,448 planted in 2012, up from 20,400 in 2011. As expected, the northern Willamette Valley and its six sub-appellations has the largest chunk of the Oregon wine industry, with 18,820 acres and 37,027 tons crushed in 2012.

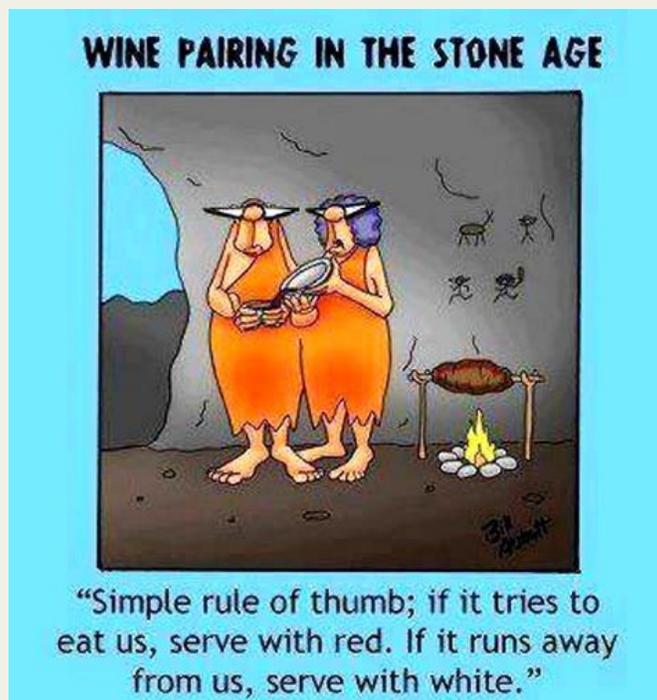
The Rogue Valley was second in size with 2,100 acres and 4,983 tons.

A wide swath that includes everything from the Columbia Gorge all the way to the southern Walla Walla Valley in the east and the Snake River Valley in the southeast was No. 3 in size, with 1,770 acres and 4,964 tons crushed.

In 2012, Oregon grape growers lost 1,240 tons of grapes, almost entirely to weather. That's down significantly from 2011, when the loss was 3,090 tons.

In 2012, Oregon winemakers also brought in 1,177 tons from other states, presumably Washington and California. That's up from a reported 765 tons in 2011.

And in 2012, Oregon wineries sold 2.38 million cases of wine worth \$312 million, up from 2.04 million cases in 2011.



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**