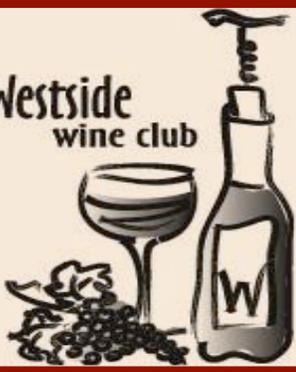


Westside
wine club



West Side Wine Club

December 2015

Monthly Rant

Scheduled Meetings

January 9, 2016

Annual Gala – Archer Winery; 4-9 PM

January 20, 2016

Crush Talk / Planning

February 17, 2016

Bordeaux Tasting

March 16, 2016

Speaker

April, 2016

Tour

April 20, 2016

Barrel / Carboy Sample Tasting

May 18, 2016

Speaker

June 15, 2016

“Open discussion of winemaking issues”

June, 2016

Tour

July 16, 2016

Annual Picnic

August 17, 2016

All Whites Tasting

September 21, 2016

Other Reds Tasting

October 19, 2016

Pinot Noir Tasting

November 2016

No Meeting

December 2, 2015

Planning, Tours, Speakers, Events, Elections



The end of another year, a time when most of us take at least a moment to look back at what we've accomplished in our lives: our work, our relationships, our progress towards a personal goal or some other thing that is important to us. Another lap around the track, may there be many more. When I think about the club I always remember that it takes more than just members showing up. It takes effort from committee chairs to put together our programs and functions. To those who served I would like once again to express my appreciation, and to the folks who have stepped up to new positions I offer my support and encouragement as you move into your new roles. Thank you all!

On a similar note, this year I've reached a marker of my own. At the end of December I'm retiring, at least partially, from my business. I'll be continuing to operate out of the home to work for a small group of clients, but I'm excited to have more time to devote not only to my own art and but also to winemaking. I'll be happy to have one less ball in the air, hopefully to become better at handling the ones that remain. So if I look like I'm enjoying myself at the Gala a little too much its because I have one more reason to wine for and one less to whine about.

Oh, and besides, there is all that spectacular club wine to sample. Looking forward to seeing everyone there, in the meantime have a great holiday and a Happy New Year!

Phil

Drink Responsibly.
Drive Responsibly.

Happy Holidays!

Merry Christmas!

Happy New Year!



Information & Trivia

• **WSWC Gala** to be held at Archer Winery on January 9 starting at 4:00 PM.



NEWPORT SEAFOOD & WINE FESTIVAL

Deadline is January 29.

• **The off-premise wine channel** observed a milestone in early October, when red blend wines passed Merlot in sales for the first time, making red blends second only to Cabernet Sauvignon among red wines sold in U.S. retail stores.

• **Oregon to host Terroir Congress** The Oregon wine country will open its doors to the world for the biennial congress of the Society of International Terroir Experts, which will meet July 10-14, 2016, in McMinnville.

• **With vines settling in for a long winter's nap** across the Northwest, winemakers in Washington state are giving high marks to the 2015 vintage. Hot, dry weather with cool conditions at just the right moments proved ideal, and the resulting wines are already showing a blend of power and elegance that promise to rank them among the decade's most prized.

• **Taste Washington** is the largest single-region wine and food event in the United States, featuring more than 225 Washington State wineries and more than 65 Pacific Northwest restaurants. The 19th annual event will be held on March 31- April 3 at various locations in Seattle. Taste Washington attracts almost 5,500 wine and food enthusiasts to the Seattle area. For more information, visit

www.tastewashington.org.

Note: The last meeting was held on December 2 and the annual Gala will be held on January 9, 2016. The next regular meeting is scheduled for Wednesday, January 20, 2016 at 7:00 PM at Oak Knoll Winery.

Agenda: Planning for 2016 & open discussion of winemaking issues so far this vintage. Bring one of your bottles for us to share. How are your 2015 wines doing so far? Renew you club dues now sign a new waiver.

- 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/>

December Meeting Minutes

members present – 23

- Phil, Marlene & Barb Thomson presented information about the Gala to be held at Archer Winery starting at 4:00 PM on the 9th. Marlene asked for protein main dish sign up to be reimbursed. Barb T. asked everyone attending to also pay their 2016 dues and sign waivers.
- Barb Thomson said the treasury was in good shape and suggested we spend some of the money on club equipment such as a crusher / destemmer.
- Marlene suggested we send out a one time dues invoice after the Gala to those who have not paid and offer a Pay Pal option through Barb Thomson.
- Barb Stinger presented Marj with a Poinsettia and gift certificate to her favorite hair dresser for her always being available to open the winery for meetings. Marj is a charter member of the club started in 1969.
- Elections for 2016 officers were held. The new officers are:
 - President – Phil Bard
 - Secretary – Ken Stinger
 - Treasurer – Barb Thomson
 - Group grape purchases Chair – Bob Hatt
 - Competitions Chair – Don Robinson
 - Tours Chair – Bill Brown
 - Speakers Chair – Bridget Lopez
 - Tastings Chairs – Jon Kahrs & Barb Stinger
 - Website – Host – Phil Bard; Webmaster – Alice Bonham
 - Gala & Picnic Chair – Bridgett Lopez
- Jon Kahrs suggested that, next year, we consider appointing or electing a President in waiting who can fill in for the President and would automatically step up to the Presidency when the office becomes vacant.
- There was discussion on how to gain more exposure on the web and how to increase membership. Alice will look at redesigning the website. Starting a Facebook group page is also a possibility. There was much discussion about changing the club name. Phil will suggest available domain names. Phil also suggested we hold some kind of event at a supplier to showcase the club.
- Ted Brunner checked that these are available web names: Portland Winemaking; PDX Winemaking; Portland Winemakers Club; Portland Winemaking Club; PDX Winemakers Club; PDX Winemaking Club.
- Ken will conduct a poll of members for club name change preferences. This will be an action item at the January meeting.
- Don Robinson asked if it would be possible to get 10% from our suppliers (Mainbrew, Steinbarts, Davison & Crush2cellar).

Remember to mark your calendar for the annual **WSWC Gala** to be held at Archer Winery on January 9 starting at 4:00 PM (See below).



WSWC Annual Gala

Saturday January 9th 2016

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 - R please bring Side Dish

S - Z please bring a dessert

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

\$15.00 per person

Pay at the door also renew your membership
Call Marlene Grant if you have any questions.

503-807-4061

Grape seed color not helpful in assessing wine tannins

November 16, 2015

By Scott Weybright, College of Agricultural, Human & Natural Resource Sciences

PROSSER, Wash. – For decades, if not centuries, the changing color of a grape's seed has played a role in determining when winemakers harvest grapes.

After some complex experiments, though, researchers at Washington State University have determined that seed colors don't have the long-held impact, contrary to wine mythology.

"Grape growers and winemakers have looked at the coloration of grape seeds, believing it can tell the amount of tannins the grape will impart into wine," said Jim Harbertson, a professor in WSU's viticulture and enology program.

"It just wasn't true," he said. "Winemakers should probably pay attention to the color and taste of grapes, but not worry about seed color for tannin extraction."

Extracted tannins not affected

The old theory held that immature grapes, with green seeds, would impart more tannins into wine. Harbertson said people generally don't like too many tannins in wine because they add bitterness and astringency.

More mature grapes, whose seeds become more brown than green, have fewer tannins. But the WSU researchers found that didn't really impact the amount of tannin extracted into the wine.

"My grad student, Federico Casassa, and I thought it would be a good opportunity to evaluate a long-standing myth," Harbertson said. "We thought we would get way more tannins from green seeds and prove the myth."

To test the myth, the team made wines from both immature and overripe grapes, then tested for the number of tannins in the finished product. They waited about 30 days between picking the fruit, then double-checked the results.

"We repeated the experiment twice because we found a result that a lot of people wouldn't necessarily believe," Harbertson said. "We found the same thing every time, so decided the results were valid."

Winemakers encouraged to re-evaluate

Because tannin extraction in red winemaking is influenced by alcohol concentration and different skin and seed contact times, the researchers couldn't make the same wine from both maturities because the end result wouldn't be comparable. During each harvest, they took a portion of the fruit and added sugar, or removed juice and added water, in an attempt to mimic the amount of sugar present at the different grape maturities.

This allowed the team to account for the difference in alcohol content. The researchers also changed the maceration period, or length of time the grapes were softened by soaking.

The only difference, Harbertson said, was that in both the immature and ripe grapes, extended maceration led to increased tannins – but at essentially the same amounts, independent of when the fruit was picked or how much alcohol was present. The extended maceration allowed more tannins to be extracted into the wine.

The researchers aren't telling winemakers to make changes to how they've operated for years, but they do hope the study leads to re-evaluation of when winemakers harvest their grape crop.

"We'd like them to just re-think how they make their decisions to harvest," Harbertson said.

"We know a lot of older winemakers have spent a lot of time looking at grape seeds. But we've been pleasantly surprised that they're taking our study seriously and have been interested in learning more about what we've found."



NEWPORT SEAFOOD & WINE FESTIVAL

Amateur wine competition. All entries must be received by the Greater Newport Chamber of Commerce no later than January 29, 2016, and to a Drop Site NO LATER THAN JANUARY 22, 2016. Click on http://www.seafoodandwine.com/images/pdf/2016_AWCApplication.pdf for rules, application and further information. There will be a limit of 75 entries.

This Bunker Holds \$1.5 Billion of Wine

Cavernous vaults of Bordeaux and Burgundy vintages sit in an old munitions dump deep below gently rolling English farmland.

Stephanie Baker, November 9, 2015

You'd never know it was there. Past a field dotted with hay bales, my driver turns up a small road that seems to go nowhere. When we reach a metal gate, a security guard comes out to greet me. Then he hands me a gas mask that looks like it should be in a war museum.

In recent years, once-soaring prices of investment-grade vintages have slowed, but that hasn't hurt Octavian: The wine is staying underground longer as clients wait for another surge.

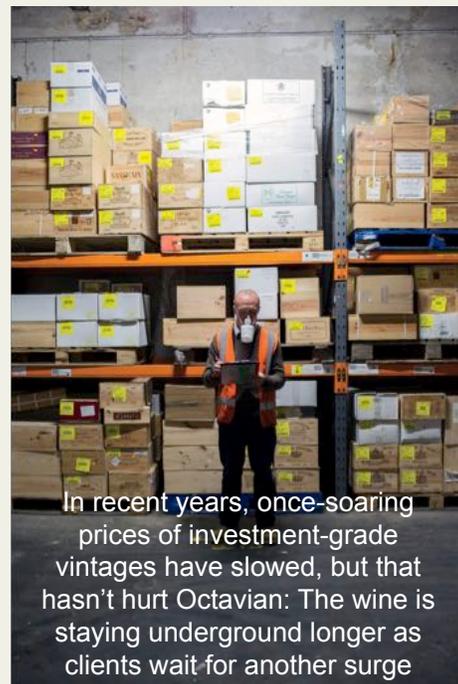
That's not as crazy as it sounds.

I'm about to go 30 meters (100 feet) below rolling farmland outside Bath, England, to see more than £1 billion (\$1.5 billion) worth of fine wine stored in an old mine that during World War II was a munitions dump. It's been stashed there by clients ranging from Christie's and Sotheby's to financier Guy Hands.

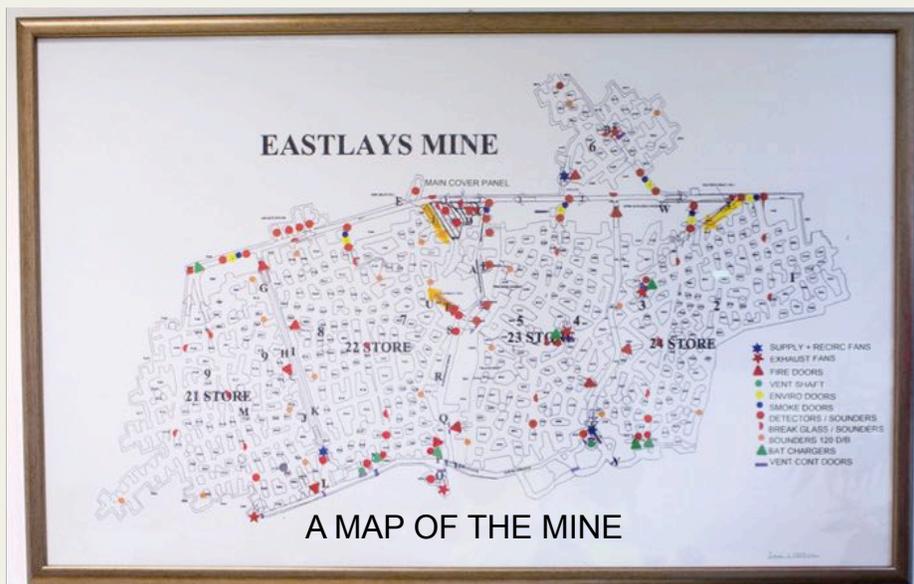
At 93,000 square meters (1 million square feet)—think 22 football fields—Octavian's Corsham Cellars is one of the largest storage facilities for fine wine in Europe. In the 1800s, it was an underground quarry that produced the honey-colored stone used to build the grand homes in nearby Bath. In the late 1930s, the U.K. Ministry of Defense took it over. Twenty-five years ago, it was turned into a wine vault, but technically it remains a mine, hence the gas mask requirement.

Aboveground, behind a security hut, a blue sign is emblazoned with Octavian's logo: "Our world is fine wine." From inside a nondescript green warehouse, a tiny industrial train transports the cosseted wine to the vaults, but the only way in for mere mortals is to walk 157 steps down a dimly lit mine shaft.

As we descend, I'm hit by cool, humid air, a first hint of the care taken with the wine. In the vaults, the temperature is naturally about 13 degrees Celsius (55 degrees Fahrenheit), the ideal temperature for storing wine. Humidity is kept at 80 percent, plus or minus 5, and checked hourly. Filters cover light fixtures to reduce damage from ultraviolet radiation. There are motion detectors at the mine entrance; it would require an Ocean's Eleven-type operation for thieves to haul anything out of here.



In recent years, once-soaring prices of investment-grade vintages have slowed, but that hasn't hurt Octavian: The wine is staying underground longer as clients wait for another surge



Wooden cases of awe-inspiring wine—a 1996 Château Latour here, a 2008 Château Lafite Rothschild there—are stacked high. Vincent O'Brien, the Irish-born Octavian managing director who's my guide, says staff stood in amazement when a case of 1945 Château Lafite arrived earlier this year. Somewhere down here, dispersed among different chambers to reduce risk, are 1,000 cases or bottles dating from 1775 to 1800. "Are you getting the feeling we're full?" O'Brien, 45, asks.

Almost. The number of cases stored by Octavian has swelled 35 percent during the past four years. In the wake of the financial crisis, wine investing became de rigueur as money rushed toward alternative assets. Standout Bordeaux vintages from 2009 and 2010 sent wine investors

into a tizzy. Until 2011, 95 percent of the stored wine was from Bordeaux. Since the Bordeaux bull market ended in 2011, the Liv-ex Fine Wine 100 Index, which tracks prices for the 100 most sought-after wines, has fallen by about a third—and so has appetite for Bordeaux.

But that hasn't hurt Octavian. Investors such as Hands are sitting on their collections. Hands recalls hauling a 1976 bottle of Salon Le Mesnil Champagne to Whistler, Canada, at Christmastime last year to celebrate the anniversary of meeting his wife at a New Year's party. Having bought the bottle for £100 in 1999, he made the mistake of looking up the price now: £1,800. He ended up taking it back home. "I just thought, I can't drink it!" he remembers. "It seems slightly sad in a way."



The vaults are decorated with WWII Era graffiti

The average time a case stays underground has increased to 8½ years, up from about six in 2011. Local residents shot down plans to build an extra warehouse directly above the mine to deal with increased demand. Instead, Octavian opened a high-tech spillover facility aboveground about 8 kilometers (5 miles) away in Colerne. At its two locations, Octavian houses £1.5 billion worth of wine, O'Brien says.

These days, clients are demanding photographs to document labels and the condition of wooden cases. A dent in the wood can lower values as much as 15 percent, O'Brien says. Octavian is in the process of building a new underground photo studio to churn out 6,000 images a month, up from about 500 in 2012. "We've got a different type of customer coming in the last couple of years," he says. "They're looking at it more from an investment angle."

After an hour underground, I ask to be taken to the most expensive case in the vaults. "We'll

take you to the DRCs," O'Brien says. No, he's not talking about the Democratic Republic of Congo but Domaine de la Romanée-Conti, which produces some of the most expensive Burgundies in the world. "We've got a huge collection!" he says. After a half-hour search for a £120,000 case of 1985 DRC, I give up. I'm freezing, and I think I need a drink.



Octavian looks after wine worth more than £1 billion.



Wine Making Styles

Appassimento Style

Amarone della Valpolicella, know as Amarone is a rich Italian dry wine. In Italian "Amarone" literally means "the Great Bitter" to distinguish it from Recioto which is sweeter in taste.

Grapes are harvested ripe at the end of the growing season. Grapes are left to ripen as long as possible in the vineyard to develop natural depth and character. They are then carefully placed on plastic crates and stacked 10 high in specialized rooms to dry, lasting from 5-10 days up to 2-6 months depending on their ripeness at harvest. Efforts are made to simulate a natural environment with lots of circulating air and varying room temperatures. Controlling humidity prevents mold and is typically kept between 60-70%. At this point the phenols in the grapes are becoming richer and more abundant and the aroma of the fruit is changing. As the water evaporates they become sweeter as the sugars intensify. By further metabolizing the acids within the grapes the result is an overall balanced wine. Dried grapes are pressed and wine is made. This process reduces the overall yield due to the loss of moisture during the appassimento process.



Why The Niagara region growing season can at times be inconsistent and shorter than other regions of the world. The Appassimento approach can help create more consistent wines year after year with bigger bolder flavors. The resulting wines are higher quality but the cases produced are less than what is common with a traditional wine making process.

Ripasso Style

The skins of the grapes are kept after pressing them during the Appassimento (drying) process. Remember the Appassimento process has allowed the natural flavors and complexity of the fruit to increase and these remaining skins are

loaded with those developed flavors. The winemaker will take wine for another varietal then add (re-pass) it over these skins and are typically left for a couple weeks to gather flavor and characteristics from the previously dried fruit skins.

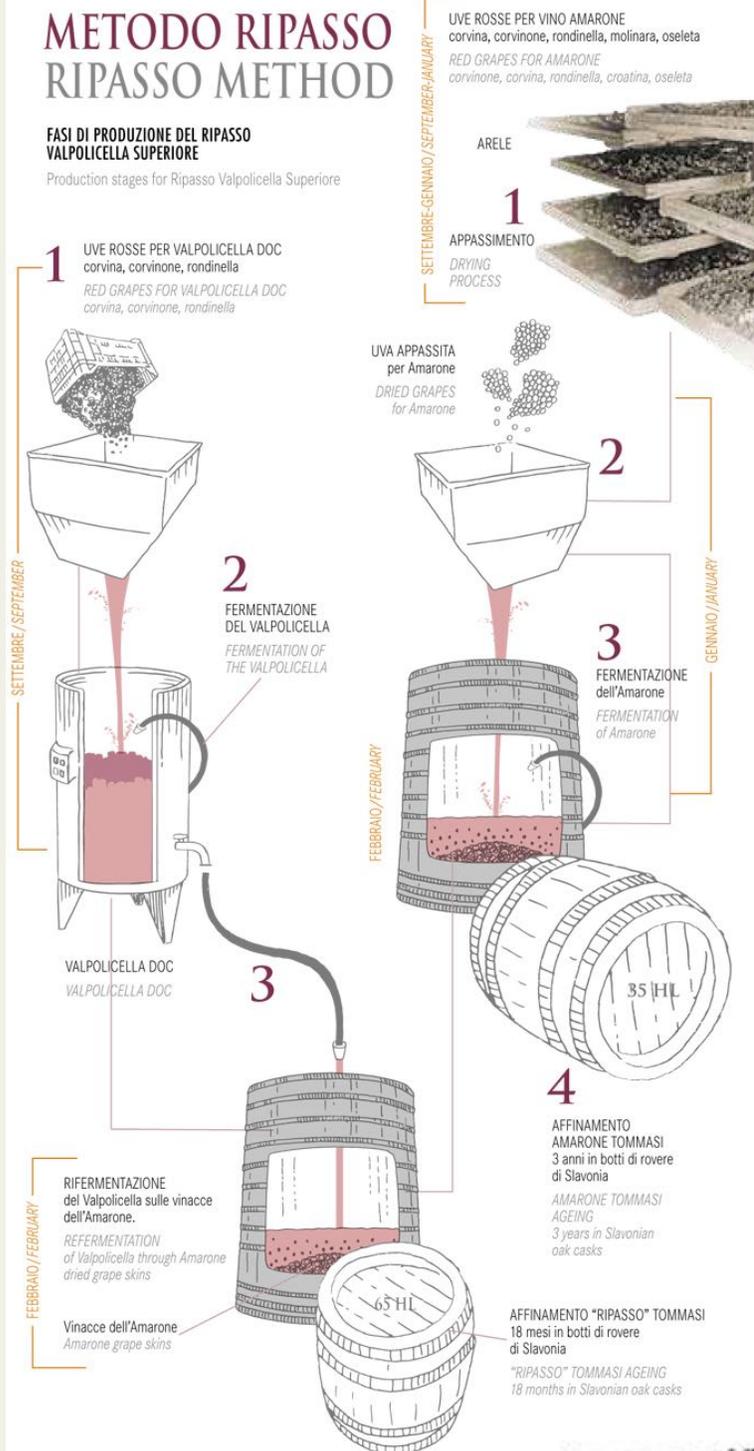
Recioto Style

What is Recioto style? It's unique to Colander Estate Winery! The sweet recioto dessert wine has been the style historically associated with the region. There are documents proving that since Roman time a sweet wine, made of dried grapes, was produced in Valpolicella. The Romans loved sweet wines, and used to add honey, spices and make it lighter with water. It was one of the favorite wines of emperor Augustus. The name comes from the local dialect *recie* meaning ears. This refers to the extending lobes of a grape cluster, that appear as "ears" at the top of the cluster. The exposed grapes on the "ears" usually receive the most direct sunlight and become the ripest grapes on the cluster. Historically these very ripe "ears" were picked separately and used to make very rich, sweet wines. Today the method for making recioto has evolved to include the use of whole grape clusters. Once harvested during the regular harvest season, the grapes are taken to special drying rooms. While recioto wines are typically sweeter than regular table wines they are not as sweet as Ice wines. A little technical....If the fermentation (converting sugar into alcohol) is stopped early the resulting wine will contain residual sugar and create a sweeter wine known as Recioto. This is not the same as ice wine as the grapes are not pressed in a frozen state. These are sweeter wines but are not considered dessert wines as they are much more versatile when pairing.

METODO RIPASSO RIPASSO METHOD

FASI DI PRODUZIONE DEL RIPASSO VALPOLICELLA SUPERIORE

Production stages for Ripasso Valpolicella Superiore



Climate & wine: Is it still Bordeaux without Merlot?

Bordeaux (AFP) - Can the world's most storied wine region adapt to climate change without losing its identity? This is the question haunting the Bordeaux region as the threat of global warming looms ever larger.

Concretely, it may boil down to this: Without Merlot, will it still be Bordeaux?

The dry, hot conditions that shaped the 2015 vintage, and are likely to prevail in coming years, "don't worry winemakers for now because the early harvests improve quality," said Bernard Farges, president of the Interprofessional Committee for Bordeaux Wines.

At the same time, they know that the most sun-sensitive grape varieties -- especially Merlot, by far the most planted in the region -- are headed for trouble.

"Within 20 or 30 years, Merlot will probably ripen in August, and that will clearly compromise the quality of the wines because they will lack freshness and have too much alcohol," said Kees van Leeuwen, a researcher at the National School for Agricultural Sciences.

And so Bordeaux winegrowers have turned to science to help them find ways to once again extend the maturation of this signature red grape -- as well as others -- into the crisp autumn nights.

The first counter-attacks against a warming climate are growing more bunches per vine, and partially shading the grapes from the sun.

A next step will be to identify and plant rootstocks -- the live root structure and trunk to which different varieties can be grafted -- that can better withstand warmer temperatures.

Both of these measures are uncontroversial and would buy winegrowers time. But eventually they would face tougher choices about how much of which grapes to use.

And this could subtly alter the signature aromas that have defined Bordeaux wines -- almost all of which are assembled from more than one variety -- over the centuries.

- New grape varieties -

The region's prestige wines -- Margaux, Saint Emilion, Pomerol in red, for example, or Sauternes in white -- must be made of certain grapes in specific proportions to have the right to display their famous names.

Climate change may force a revision of these rules.

The Cabernet Sauvignon grape, which "corresponds well to the typical Bordeaux flavor," thrives under hot conditions, said van Leeuwen. "We need to plant more."



The region's prestige wines -- Margaux, Saint Emilion, Pomerol in red, for example, or Sauternes ...



Bordeaux winegrowers are exploring ways of extending the maturation of the signature red grape

Petit Verdot, another grape that naturally matures late, is also present in Bordeaux, though currently only covers about one percent of vineyards.

In a few decades, it may no longer have such a marginal status.

Beyond adjusting the mix in assembled wines lies a step that remains heretical to most connoisseurs: adding new varieties into the mix.

"By 2040 to 2050, we may need to introduce grapes that are not today cultivated in Bordeaux in order to have a palette of varieties that mature at the optimal moment for great wines," said van Leeuwen.

In anticipation of that day, the Institute of Vine and Wine Sciences of the University of Bordeaux has been experimenting since 2009 with more than 50 new varieties to see which come closest to the recognizable Bordeaux taste.

In October, for the first time, 20 of these grapes were turned into wine, and stacked up against the region's traditional varieties.

Among them is tinto cao, a Portuguese grape that is today used to make top grade portos

- 'Explore techniques' -

Scientists say that the Atlantic climate around Porto is close to what Bordeaux's is predicted to be in 30 or 40 years, with an additional two or three degrees Celsius (three-and-a-half to five degrees Fahrenheit).

Some Bordeaux winegrowers have petitioned for the right to plant one or two percent of their vineyards in varieties currently not authorized in order to conduct similar experiments.

"It won't change the taste of Bordeaux if we switch one percent of the grapes," said Jeremy Ducourt, an oenologist working on the project.

"At the same time, we will learn things, and we will have gotten the winegrowers involved and explored new techniques so that we'll be ready in 10 years when we will have to do this officially."

"We are working on it," said Farges. "We think we have permission from the European Commission so that the rules for will allow the addition of experimental plots in 2016."

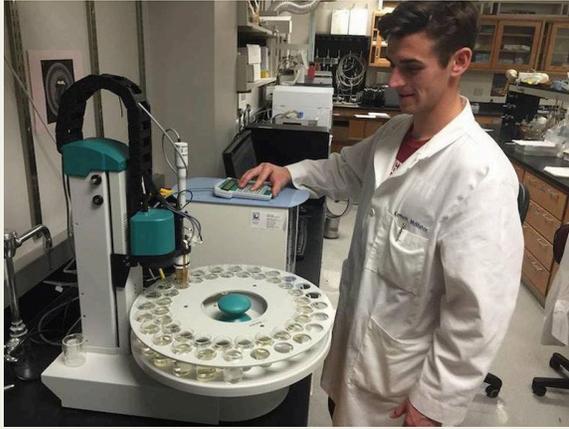
Even then, he added, it would take five years before there was anything to sample or taste. "It takes a long time, that's why we have to start early," he said.



Electronic Tongue Taste Wine

by Cynthia Correa Nov 19, 2015,

Human tasters experience tongue fatigue, but this robot doesn't.



Washington State University has added a new assistant to its food science research team, and it's not exactly human. According to Oregon Public Broadcasting, professor Carolyn Ross ordered a machine known as an "electric tongue" to help her team in the research lab of the School of Food Science. While the machine does not resemble an actual tongue, it serves the same purpose as one. The \$90,000 contraption — purchased from French company Alpha Moss — includes a robotic arm with a sensor that is dipped into food or beverages. The sensor detects sweet, sour, salty, bitter, spicy, metallic, and umami flavors.

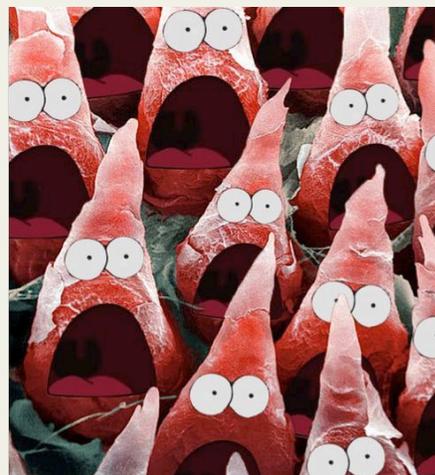
One of the first tests for the "tongue" was a collaboration between a research team at the university and Chateau Ste Michelle — a winery based in Woodinville, Wash., which is about 20 miles north of Seattle. Their study

aimed to examine the sugar and carbonation levels in sparkling wine, which would then help winemakers know how sweet and bubbly to make their product. First, a tasting panel of 120 people tasted several samples of wine and rated the aroma and taste. Next, it was the robot's turn. The combination of the machine's results and the descriptors provided by human taste testers result in a much more accurate feedback to aid the development process of different foods and beverages.

In many ways, the machine is better at tasting than humans. Unlike humans, the machine can analyze up to 20 different wines in one quick sitting and is able to go on tirelessly for hours. Human taste buds can become saturated and have trouble detecting flavors after a few tastings, a problem the machine's a-tongue doesn't have.

Although the machine may surpass human ability in some areas, humans are still a key part of the process. While the machine uses biosensors and statistics to analyze data, it collaborates with scientists and tasters who use their brains and taste buds, reports *Washington State University News*. One of Ross's PhD students, Charles Dike explains, "The a-tongue gives an objective measurement of taste profiles and we try to correlate that to what happens in human sensory evaluation." Rather than detecting flavors, as humans do, the robotic tongue differentiates between taste compounds on a molecular level. Ross explains further, "Human evaluation is more sensitive and integrates a huge amount of information and perception in response. This technology won't replace human evaluation." She goes on to say, "The complexity of our perception can't be replicated by an instrument."

Scanning Electron
Microscope of
Human Tongue



Scanning Electron
Microscope of
Human Tongue
while eating
brussels sprouts

West Side Wine Club

Leadership Team – 2016

- 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 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: **Bridget Lopez** Bfosterpacific@gmail.com
- Arrange speakers for our meetings

- Chair for Tastings: **Jon Kahrs & Barb Stinger** jekahrs@aol.com kbstinger@frontier.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: **Bob Hatt** bobhatt2000@yahoo.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@gmail.com
- Encourage club participation in all amateur competitions available. Make information known through Newsletter, a-mail and Facebook

- Chairs for Social Events: **Bridget Lopez** Bfosterpacific@gmail.com
- Awards Gala / Holliday parties

- Web Content Editor: **Alice Bonham** aliceb@gorge.net Web Host: **Phil Bard**