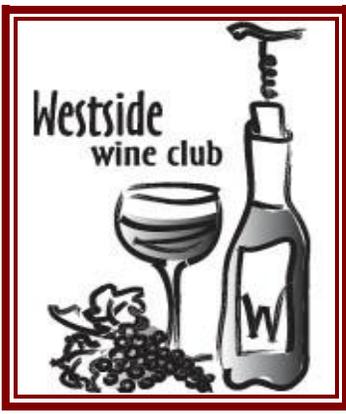


West Side Wine Club

February 2009



2009 Calendar

January 21st
Plan for the year

February 7th
Scott Paul Tour

February 18th
Bordeaux tasting

March 18th
Crush talk/Open
Location: TBA

April 15th
Other Reds tasting

May 20th
Speaker?

May ?
Winery Tours

June 17th
Speaker?

June 20th
Clear Creek Distillery Tour

July
WSWC Annual Picnic!

August 19th
Other Whites

September
Awards Gala!

October 21st
Pinot Noir tasting

November 18th
Pinot Gris / Viognier

December
Elections
Crush Talk

Next Meeting: February 18th, 2009 at 7 p.m.
Place: Oak Knoll Winery
Subject: Bordeaux Tasting
Snacks: Daniel and Patti Larson
Website: <http://www.westsidewineclub.com/>
Message Board: <http://groups.yahoo.com/group/Westsidewineclub/>

A few reminders:

- 1.) Please have your wines to taste at the meeting no later than 6:55 pm. Wines brought in after that time will be held in reserve to taste as time allows.
- 2.) No commercial wines
- 3.) Be sure to bring two bottles of the wine to be tasted and two glasses.
- 4.) Name tags are distributed before the meeting. Come a little early to help set up so that we can start promptly at 7pm and end by 9pm.
- 5.) Please print your own tasting score sheets prior to coming to the meeting. Go to <http://www.westsidewineclub.com/docs/ScoresheetWSWC.pdf> and print out enough sheets to judge 10 wines.
- 6.) For all our protection, a waiver will be signed by all current and future members.
- 7.) Meetings begin at 7pm and end by 9pm. If you can get there a little early to help set up, please do, and be ready to put away chairs and tables at the end.

Membership Fees and Waiver

Membership Fees Due

Dues are \$15 single, \$25 couple. Please bring a check to the next gathering, contact Treasurer Bill Spiller at bill@nationalrentacomputer.com to send a check, or pay via PayPal to bill@nationalrentacomputer.com.

The yearly waiver will also need to be signed. Please print out the 2009 waiver form from our website at <http://www.westsidewineclub.com/current.html> and bring it with your check.

Membership gives you a chance to meet regularly with other winemakers to taste and judge our wines. You get an opportunity to hear speakers, take tours and attend social events with fellow winemakers. Membership includes access to group grape purchases, emails about equipment and grapes for sale, and advice on the club message board.

January Planning Meeting Results

At our January meeting we had some great discussions about what things the club can do this year. We got a lot of input of ideas that are both doable this year and doable next year. Also our Chair of Winery Tours, Mike Smolak has arranged for the club to take a tour of Clear Creek Distillery in NW Portland on June 20th. The Chair of Education, Jon Kahrs came to the meeting with lots of ideas including doing a winery and vineyard tour at Prive Vineyards and also a winery tour with Laura Volkman Vineyards. Both of these tours are still TBA so as soon as we get the details worked out for them we will let you know. Another idea Jon had was to have our good friend and winemaker Steve Anderson from Eola Hills Winery, come and do a SO2 lab or something else. This too is being worked out so look for details later. If you were unable to attend the meeting or thought of something later you might like to do or a speaker you would like to hear email Jon Kahrs at jekahrs@aol.com or Mike Smolak at smolakm@dimensionresources.com.

Just a note from the secretary's desk

Every month there will be a Wine Region column that will feature a region and some facts on grape growing practices, varietals, wines, wine culture, etc. This month I have chosen the Bordeaux region of France, in honor of our own Bordeaux tasting this month. If anyone would like to learn about a specific region then feel free to contact me before the beginning of the month and I will use your suggestion as that month's featured region.

Wine Region of the Month: Bordeaux

In Bordeaux there are roughly 15,000 growers and dozens of top-class estates plus thousands more of lesser standing estates that produce 700 million bottles of wine each year. More than 80% of the wine made here is red and there are five red grapes used and almost always blended together. The five red grapes are Cabernet Franc, Cabernet Sauvignon, Malbec, Merlot and Petit Verdot. By law wines from here must be made from one or more of these five grapes. Besides the red grapes used in Bordeaux there are four white grapes; Muscadelle, Sauvignon Blanc, Semillon and Ugni Blanc. All of the vineyards in this region are in close proximity to large bodies of waters (Atlantic ocean and three major rivers). These waters act to temper the regions climate thereby providing a milder more stable environment. Some of the best vineyards seem to be on well-drained soil of gravel and stone. There is so much more information to Bordeaux and a good source is *The Wine Bible* by Karen MacNeil.

January Holiday Potluck

For those of you who were unable to make it to the January Holiday Potluck at Portland storage, I am sorry! There was great food, great wine and great people, this was a combination that made for a wonderful evening. We even had a white elephant gift exchange between a few of our members. Here are some great moments of the evening. The total cost for this party was \$693 (this was for the venue, rentals and food). We had 42 people attend the party which brought in \$230 towards the total cost and we have had many members pay their dues. The party was deemed a success! Big thanks Don Robinson and Mindy Bush for a job well done!



Andrea and Jenika talking wine and opening bottles.



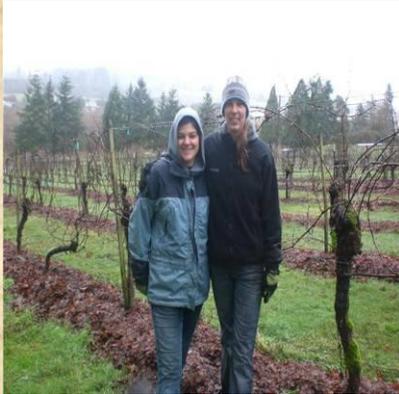
Mindy drinking a magnum of a Pinot Noir!



Five of the six participants in the white elephant gift exchange. Some of the great gifts were a meat and cheese tin, 2009 wine calendar, wood carved tray (as seen in picture), Wood grape carved platter with napkins, a freezer wine sleeve and a bottle of wine.

A representative group of club members and guests just hanging out having a great time and sharing some fantastic stories about their wine making experiences.





President's Musings

We started off the year with a successful planning meeting and a fabulous potluck event, I can't decide if the food or the wine was better, but never mind because both were better because they were together and shared with genuine people.

I find February is an awkward time of year for me. There is always an Oregon Winter Warm Spell that seems to come in February and gets me so excited about spring, and then the rain sets back in, even colder than before. Today we spent a beautiful day in the vineyard preparing for the 1175 vines that are coming in 2 weeks, but I know that there will be more mud around the corner, and I will still have to get the vines in the ground.

It's an odd time of year for a winemaker too. Time spend doing those tasks that make us Jacks of all Trades, but don't actually get any wine in a bottle, and definitely nothing my friends want to hear about. The Newport Seafood and wine festival results should be a nice relief as I'm positive WSWC will be well represented in the awards, definitely something to talk about.

I find that it's hard to make decisions so I get stuck. Some answers are definite, like what vine spacing will I have? What type of yeast do I use? But others are so complex that it's easier not to think about them, like global warming and the future of my vineyard, or what style of wine will be mine? The answers are infinite and there is no "right" answer, only options, and lots of people with the correct opinions, so I stall, wanting to make the perfect choice. Unconsciously creating too many last minute stresses, but going with my initial gut feeling anyway.

It's refreshing to talk to someone with the same interests and knowledge. Even when I get an answer I don't like, it makes me realize why I don't like it. By talking to someone I lean towards a conclusion rather than stalling, and I realize what I knew all along. It's nice to have friends who want to talk about 777 vs. Pommard and cold macerations, corks, and yeast nutrients. I can share my knowledge, learn something new and we can all move forward and become better winemakers.

This year has already been a great one and our club has many wonderful events to look forward to. I know I am looking forward to some more great conversations!

All the Best,
Dana Blizzard

West Side Wine Club Leadership Team – 2009

President: **Dana Blizzard** danablizzard@comcast.net

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

Treasurer: **Bill Spiller** nrac@msn.com

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

Secretary: **Elissa Fenske** elissafenske@hotmail.com

- o Communicate regularly about club activities and issues
- o Monthly newsletter on first Wednesday
- o Prepare meeting agenda
- o Keep updated list of members, nametags and other data
- o Club message board invitations

Chairperson of Education: **Jon Kahrs** jekahrs@aol.com

- o Arrange speakers for our meetings

Chairs for Tastings: **Craig Bush** pnoir1@verizon.net

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

Chairs of Winery Tours: **Mike Smolak**

SmolakM@DimensionResources.com

- o Select wineries to visit
- o Arrange tours
- o Cover logistics (food and money)
- o Winery Tour 1
- o Winery Tour 2

Web Content Editor: **Rick Kipper**

Webmaster: **David Ladd**

Chairs of Group Purchases

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

- o Any grape purchases – **Sammy Nachimuthu**
murugasamy_nachimuthu@yahoo.com
- o Del Rio Vineyard – **Craig Bush**
pnoir1@verizon.net
- o Supplies – These should be passed to the President for distribution

Chairwoman of Competitions: **Miriam Schnepf**

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

Chairs for Social Events: **OPEN**

- o Summer picnic
- o Awards Gala
- o Holiday Potluck