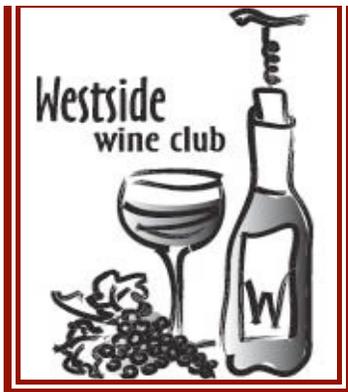


West Side Wine Club

February 2010



Scheduled Meetings

December 16, 2009
Elections /Crush Talk

January 8, 2010
Awards Gala

January 20, 2010
Plan for the year

February 17, 2010
Bordeaux tasting

March 17 2010
Crush talk/Open

April 21, 2010
Other Reds tasting

May
Winery Tours

May 19, 2010
Monthly Meeting

June 16, 2010
Fruit Wine/Mead

July
Annual Picnic

August 18, 2010
Other Whites

September 15, 2010
Monthly meeting

October 20, 2010
Pinot Noir tasting

November 17, 2010
Pinot Gris / Viognier

December 22, 2010
Elections /Crush Talk

Next Meeting: **Wednesday February 17, 2010 at 7 - 9 p.m.**
Place: An e-mail will be sent once it is determined.
Subject: Bordeaux tasting (Cab. Sauv., Merlot, Cab. Franc, Petit Verdot, Malbec) or any blend thereof.
Snacks: Everyone bring an appetizer to share.
Website: <http://www.westsidewineclub.com/>
Message Board: <http://groups.yahoo.com/group/Westsidewineclub/>

Bring your Bordeaux varietal or blend for member tasting and critique.

A few reminders:

- 1.) Please bring two glasses to taste from and at least 10 score sheets.
- 2.) For all our protection, a waiver must be signed every year by all members. You can also pay 2010 dues at this time.
- 3.) 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.

Note: Waiver and score sheets can be obtained from our web site (above) under "Current News".

January Meeting Minutes

Jon Kahrs opened the meeting at 7:00 by congratulating Mindy Bush for a great job on the Gala awards poster. Jon also presented Marge Vuylsteke a bouquet of flowers and gift certificate for always being at our meetings and allowing us to use the Oak Knoll facility.

Jon & Craig brought 4 commercial wines featuring grape types not frequently made by our members (Semilion, Tempranillo, Barbera as well as a red blend).

Jon introduced new member, Phil Bard.

It was agreed that the Gala fee should be increased next year to keep from depleting our funds too badly.

We have not received a response from the Newport Wine Competition about the lack of judges notes.

Upcoming club events: Jon suggested that members should consider Scott Paul wine classes. We need to finalize a location for the February meeting.

The annual club picnic will be held at Oak Knoll on July 18th. Anyone can suggest a winery/vineyard tour and can also arrange it. We would like at least 3 speakers during the year and possibly a SO2 measurement work shop. It was suggested that Trudy Kramer, who is a State Fair judge, be asked to attend our wine faults meeting.

Club wine tasting rules: There was a concern about excessive drinking then driving. Also, if too many are tasted, not enough time or consideration will be given to each wine. Tastings would be limited to the first 10 to 12 wines on a first come, first served basis. If a second wine or barrel sample is brought it will be tasted if there is there is a shortage of wines or if there is extra time.

wine Related
podcasts.

If you can subscribe to podcasts on your computer such as on itunes, here are a few to consider. Some are video but most are audio only.

Winemaking Radio:
<http://www.digitalpodcast.com/detail-WineMakingRadio-742.html>

GrapeRadio wine talk show:

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

The Oz Wine Show:
<http://ozwineshow.com/>

OR- type in "wine podcasts" on google.

Other Information

Mainstreet HomeBrew in Hillsboro offers a group buy of grapes which are delivered to the Hillsboro store.

Grapes are from Tri-Cities area. Last years pricing was \$1.15 to \$1.35 per pound depending on quantity. Signup

reservations are taken in mid June. For more info check the website
<http://www.mainbrew.com/pages/winepages.html/grapebuy.html>

Winemaker Magazine is holding their National Conference on May 21 – 22 at Stevenson WA.

(Skamania Lodge).

This is specifically for the hobby winemaker.

Registration and all info:

<http://winemakermag.com/conference>

Craig will start keeping track of club wine tasting scores again. It was suggested that there be an end of the year "best of show" type of awards presentation and that winning names go on the Gala awards poster.

Group purchases: There was some discussion about trying to develop a closer relationship with some selected growers. It was suggested that we need to spread the grape buy responsibilities out over more members so one person isn't responsible for multiple buys. Perhaps one leader who can delegate. Craig detailed the problems he has had getting enough member commitment to fill the grower's required purchase minimums (usually 2-5 tons). Price per pound is a big issue with most members. Vineyard sources will be researched. Usually commitment must be made by May – June. It was mentioned that the Oregon Vineyard Supply between McMinnville & Lafayette has a board on which growers sometimes post excess grapes for sale.

Winery/vineyard tours: On the possibility list was Soter, Belle Pente, Scott Paul and Cameron. Tours would include 2 location in one day. Jon would like a tour of the Columbia Gorge, possibly Sincine & Phelps Creek (overnighter?). Anyone with ideas should e-mail Jon Kahrs.

There is some concern that meeting attendance has fallen. It was suggested that we solicit a newspaper article (Oregonian, Wine Press etc.) since this club has about 40 years of history and has spawned numerous commercial winemakers. Can our meeting nights be listed in a publication read by wine enthusiasts on a regular basis?

There was brief discussion about changing our name to "West Side Winemakers Club" (same initials).

At one time, the club had an aroma sample kit. Craig will try to find out where that is.

Jon, Thanks for the meeting snacks.

Our next meeting on February 17th will be held at someone's home so everyone should bring an appetizer to share.

WSWC Annual Awards Gala held January 8, 2010 at Portland Wine Storage



A fun time was had by all as about 45 members converged on the Portland Wine Storage facility in SE Portland to celebrate the holiday season and to recognize all of our members who have received competition awards during 2009. Members brought plenty of their award winning wines for us to sample along with ample food and desserts. Jon Kahrs gave a rousing speech and recognized all of the award winners.



Thanks go out to Barb Stinger, Sammy Nachimuthu, Bill Spiller, Mindy Bush and everyone else who worked with the Gala committee for a job well done. Thanks also to Mike Hauser for providing the great photos.



Dues and Waiver for 2010

It's time for club paperwork for 2010. Please submit your dues and waiver for 2010 at a meeting or mail them directly to Bill Spiller at the address below. The waiver can be obtained from our web site under "current News". Thank you!

The great continuing low price of:

\$15.00 Single

\$25.00 Couples

Please remit to:

Westside Wine Club

10055 SW Killarney Ln.

Tualatin, OR 97062

Questions:

Call Bill Spiller

503-692-6142

Molecular SO₂ relationship to Free SO₂ and pH

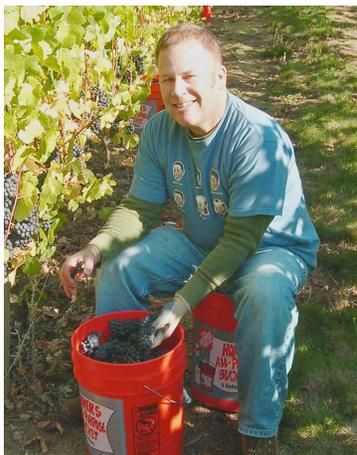
Sulfur dioxide exists in three forms when dissolved in water: bisulfite (HSO_3^-), sulfite (SO_3^{2-}), and molecular sulfur dioxide (SO_2). The most prevalent forms in wine are bisulfite and molecular sulfur dioxide. The equilibrium between these two forms of sulfur dioxide in wine is influenced by pH, temperature, ethanol concentration, and ionic force, **with pH having the greatest influence**. Since most of the anti-microbial properties associated with sulfur dioxide are attributed to the molecular form, the concentration of molecular sulfur dioxide is of great importance to the winemaker. A good estimate of the level of molecular sulfur dioxide in wine can be made using the measured free sulfur dioxide and pH values. **A molecular SO₂ level of 0.8 mg/L has been suggested by various authors as the effective level for inhibition of wine spoilage bacteria and yeast.** This level of molecular SO₂ does not necessarily kill the spoilage organisms, but helps prevent further growth or replication of them in wine. It is the combined interaction of pH, alcohol, molecular SO₂ and temperature on the spoilage organisms, along with the individual stress tolerance of that particular organism, which determines if the organism will multiply, remain static, or die. Increasing the levels of molecular SO₂ can induce a viable but non-culturable state in many wine spoilage organisms. As the molecular SO₂ decreases these organisms are able to resume growth. The most effective use of SO₂ to control microbial growth in wine is achieved by maintaining as high a molecular SO₂ as possible without causing negative sensory impact. It is often difficult or impossible to maintain levels of molecular SO₂ in high pH wines that are sufficient to prevent microbial growth without negatively impacting the wine. A wine with a pH of 3.5 requires approximately 40 mg/L free SO₂ to achieve a molecular SO₂ of 0.8 mg/L, whereas wine with a pH of 3.9 would require free SO₂ levels of approximately 98 mg/L.

The table shows the range of measured free SO₂ needed to obtain the effective level of molecular SO₂ (0.8 mg/L) vs pH

pH	SO2												
	8	14	20	27	35	42	50	60	75	90	110	130	
2.9	7		11	(ppm)									
3.0	8		13										
3.1		10		16									
3.2			13		21								
3.3				16		26							
3.4				20			32						
3.5					25			39					
3.6						31			49				
3.7							39			63			
3.8								49			79		
3.9									62			98	
4.0										78			123

Free SO2 goals in GRAY

President's Musings



How much is your wine worth? A 3 pound rock through the new house cost me a \$500.00 lesson on that. The thieves managed to leave with \$30 dollars in quarters and three bottles of wine including a second tier Bordeaux with close to 15 years of age and my new Bracco Reserve Sangiovese (I lost more money on the window). I don't know what the other bottle was- so obviously it must not have been very important. The good news was that they missed my 12 year old bottle of Amarone which was worth the 3 bottles I lost. I guess there is justice in this world. Unfortunately, I have to protect my house with an alarm system costing me a good bottle of wine a month. That's a case a year. The things we do to protect those closest to us. But I am not the only one who is aware of wine theft. I was reminded of manning the door at the Portland Wine Storage which had an extensive alarm system.

Speaking of Sangiovese. I am constantly intrigued by the unique qualities of this wine. Many people like Sangiovese mixed with "newer" wines such as Cabernet or Merlot. These Super Tuscan wines combine the personality of Sangiovese with the strength and character of a Cab and Merlot.

Personally,

I really enjoy the taste of pure Sangiovese with the lighter, dustier quality. The best of these wines tend

over toward a “lighter” style- but the flavor is both distinct and invigorating. Mike Steinberger of Slate (<http://www.slate.com/id/2240926/>) wrote a wonderful article describing the different ways in which

Sangiovese is used. I encourage anyone with more than a passing interest in Sangiovese to read this article. Perhaps you will be inspired to “go Italian” this fall as you contemplate the darkness we must endure during our winters. The good news is that every day gets lighter moving forward. My heart almost leaps on December 22nd knowing that the winter solstice has passed. Of course during these dark days, wine tasting can help keep our taste buds in crack shape to help insure that our wine is safe in the barrels.

As we head into our first official tasting of the year, I thought I would share with you an article my brother sent me from Cracked.Com. According to Cracked, one of the six most statistically dubious professions is “wine tasting”. Well, that wasn’t exactly the way the magazine put it. They said the six most full of “Manure” professions. Well, I didn’t like the smell of that, so I delved further. According to this article, the average consumer PREFERS cheaper wines. Moreover, after they labeled the same wine with two labels, one “vin de table” and other other Grand Cru, the tasters all insisted that the Grand Cru was complex and vital while the vin de table was weak and out of balance. I am not so sure that the apparent conclusions- that you can’t tell the difference in wine tasting is true. In my experience, I can readily tell a \$50 dollar bottle of pinot from a \$5 bottle of pinot. Between a \$50 bottle and a \$150 bottle- not so much (Sorry Domaine Serene). I guess the moral of the story is that when you taste, stick to your guns and focus on what the wine was designed to do and what it actually does for your taste buds.

Please do come attend our next tasting. I am sure you will enjoy challenging your taste buds with the Bordeaux blends our members have produced. Remember that we try to keep our wines to 10 samples, so first come first serve. Also, there may be preferences to bottled vintages over barrel samples and older bottles over younger if we exceed our 10 bottle limit. If you have any questions give Craig Bush or myself an e-mail. And remember:



Jon Kahrs
President, West Side Wine Club

West Side Wine Club Leadership Team – 2010

President: **Jon Kahrs** jekahrs@aol.com

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

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

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

Secretary: **Ken and Barb Stinger** kbstinger@verizon.net

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

Chairperson of Education: **Craig Bush** pnoir1@verizon.net

- Arrange speakers for our meetings

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

- Conduct club tastings
- Review and improve club tasting procedures

Chairs of Winery Tours: **Mike Smolak** SmolakM@DimensionResources.com

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

Web Content Editor: **Rick Kipper** kips@lycos.com, rckipper@bpa.gov

Webmaster: **David Ladd**

Chairs of Group Purchases **Sammy Nachimuthu** murugasamy_nachimuthu@yahoo.com

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

- Chandler Reach Vineyard – **OPEN**
- Del Rio Vineyard – **Craig Bush** pnoir1@verizon.net
- Supplies – These should be passed to the President for distribution

Chairwoman of Competitions: **Miriam Schnepf** mowtnwmn@mac.com

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

Chairs for Social Events: **Barbara Stinger and Sammy Nachimuthu**

- Awards Gala/Holiday Party