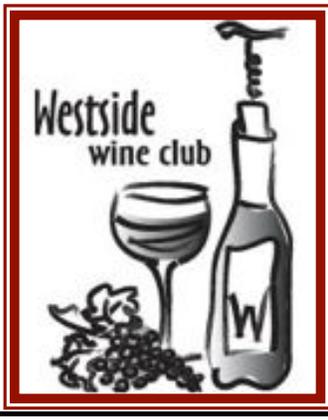


West Side Wine Club

February 2012

President's Musings



Scheduled Meetings

January 18, 2012

Crush Talk / 2012 Plans

January 21, 2012

Holiday Party Gala

February 15, 2012

Bordeaux Tasting

March 21 2012

Aroma Kit / Faults

April 18, 2012

Speaker: ?

May 16, 2012

Barrel Sample Tasting

June 20, 2012

Rosé Tasting

July 22, 2012

Annual Picnic

August 15, 2012

Other Whites Tasting

September 19, 2012

Other Reds Tasting

October 17, 2012

Pinot Noir Tasting

November 21, 2012

Pinot Gris/Viognier Tasting

December 5, 2012

Planning, Tours,
Speakers, Events,
Elections

February Muse: Waiting for spring.

It was really nice to see everyone at the gala. Every year this offers everyone an opportunity to share our wine and friendship. The gala is also a great bookmark as we approach spring.... and spring is rapidly approaching. It is no longer pitch dark at 5:00 pm. The vines and trees are ready to prune and the morning sun starts to cut through the coldness. Given that we have had two very cool springs in a row it begs the question; will we get three in a row? I am putting my money on a more vine friendly year. Maybe it is just hard for me to believe that we could get three in a row. But climate records show that bad years can come in threes.....

One thing winters are good for is wine tasting. There is an amazing variety of tasting going on in Portland. Don Robinson and I went to a Rioja tasting. We learned a lot about what a traditional Rioja is like. They typically are 80% Tempranillo with remainder going to Garnacha, Graciano, Mazuelo, and Cabernet (experimental). What shocked me was how light most of the red Riojas were. The wines had a wide range of age on them with one almost 25 years old. Some had the color depth of pinot noir. The flavor was subtle and less acidic than pinot noir though. There was also two Riojas made from Viura, a white grape. The Viuras were just being released but had roughly 9 and 14 years on them. The Rioja reds and whites were similar to our reds and whites, yet very different. Not a fruit bomb on site. The old world teaches new lessons.

The next day and met Craig and Mindy Bush and some friends at Scott Paul where we drank white Burgundy. The Meursaults, were delightful and different in interesting ways. Perhaps the biggest revelation here was how they were grown. When I asked Scott Wright what Brix the grapes were picked at, he said roughly 22 to 21 brix. This blew me out of the water. I thought 23 to 24 were considered desirable brix levels for picking. This really forces me to re-think chardonnays and when to pick the grapes. I might have missed a great chardonnay vintage this last fall.

Our club cannot provide all the tasting opportunities. Yet without tasting constantly, how can we improve? Faults and Flaws can provide the base work on what to avoid. But there is another component to making great wine which is tasting other people's great wine - especially if it is made in another style. This why subtle European wines always provide such a good foil to bold American made wines.

As we proceed through the year, listen, taste and enjoy the many opportunities to learn more about winemaking.

Jon Kahrs
President
WSWC

Information & Trivia

2012 WineMaker International Amateur WINE COMPETITION

Enter your wine and compete for gold, silver, and bronze medals in 50 categories awarded by a panel of experienced wine judges. You can gain international recognition for your winemaking skills and get valuable feedback on your wines from the competition's judging panel. Entry Deadline for Wines to Arrive in Vermont: March 16, 2012
Get more information at <http://winemakermag.com/competition>

To my friends who enjoy a glass of wine... and those who don't. As Ben Franklin said: In wine there is wisdom, in beer there is freedom, in water there is bacteria.

"Can't we just get rid of wine lists? Do we really have to be reminded every time we go out to a nice restaurant that we have no idea what we are doing? Why don't they just give us a trigonometry quiz with the menu?" ~ Jerry Seinfeld

"Every time I learn something new it pushes some old stuff out of my brain. Like that time I took that home wine making course and forgot how to drive." ~ Homer Simpson

"If you want to become a rich, pretentious snot – and who doesn't? – you should learn about wine." ~ Dave Barry

"Karaoke bars combine two of the nation's greatest evils: people who shouldn't drink with people who shouldn't sing." ~ Tom Dreesen

Next Meeting: Wednesday, February 15 at 7:00 p.m.

Agenda: Red Bordeaux tasting (Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Malbec, Carmanere) or any blend thereof.

Snacks: Phil Bard, thanks

Place: At the home of Phil Bard. [See directions below](#)

- 1.) Please bring two glasses for tasting wines.
- 2.) Waivers will be present at the meeting. If you have not signed a waiver for 2012, please do so at the meeting.
- 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/>



Phil Bard
2340 Southshore Blvd.
Lake Oswego, OR 97034
mobile: 503 804-0924

From Portland:

Follow 43 south to Lake O. Bear right on McVey near south end of town. 1st light is Southshore, 2340 is a little over 1 mile on left. You will see the mailbox clearly on the right but then you will have gone too far for the parking.

From Hwy 217 or other destinations to the west:

Get on Boones Ferry Rd. turn south at Bryant (Shell Station). 2nd light left on Lakeview. Right at first stop sign (Southshore). House is a little over 1 mile on right. Look for the 2390 house sign on right, I'm just past it.

There isn't enough driveway parking but there is a lot on the street, please use the red zones. The driveway is EXACTLY across from the mailbox, between 2 stone walls with driveway lights. Strongly advise walking down Southshore on the NORTH side of the street as there is no shoulder on the south.

January Meeting Minutes

Members present = 17

Both Marj of Oak Knoll and the WSWC thank the Paul & Irina Boyechco for donating 10 chairs for our use at meetings and other functions.

Please welcome new member, Joe Nadal, a friend of Terry Swan. He brought a sample of his latest wine and has been a winemaker for about 5 years.

Jon suggested that we have more potluck snacks at some events and put wine on a separate table at non-tasting meetings so more people can sample.

Katherine Cole of the Oregonian will not be attending the Gala.

Barb Stinger, Marilyn Brown and Mindy Bush discussed the upcoming Gala. Paul Boyechko volunteered to bring BBQ pork spareribs.

Jon mentioned that Scott Paul of Scott Paul Wines would again offer Burgundy & Champagne seminars the end of this month and February.

Our next meeting will be at the home of Phil Bard on 15 February. Phil is also furnishing snacks, thanks Phil. (See directions above).

Education: Mike Smolak - Craig Bush has purchased a new aroma sample kit so our March meeting will be faults & flaws with the aid of the kit. There was some discussion about how often the club should use the kit since it will probably take up the majority of the meeting.

Phil Bard is still trying to get Mike Carabella of Carabella Winery as a speaker, possibly for the June meeting.

Future meetings may feature a speaker on barrels such as Nicholas Keeler who is the North American sales Manager for Tonnellerie &/or Rick DeFarrari of Oregon Barrel Works.

Another meeting or outing may cover testing techniques and side-by-side measurements of TA, free SO₂, pH etc., possibly at someone's home.

Tours: Jack Seigendall - Possibilities include a Gorge tour, Oregon Barrel Works, and Applegate Valley. Contact Jack with your ideas. April - June are the best months. Mike Smolak suggested Honeywood Winery in Salem for fruit & berry plus mead wines.

There was considerable discussion about our white wine tastings. We usually have two, Pinot Gris & Viognier and other whites. The discussion centered on if these should be changed and what wines to include in each category. Also where to place Rose wines. There was nothing agreed upon.

There was a lot of discussion about how to conduct our tastings. Some want to know the grape(s) and vintage at the outset before judging and voting while others did not want to know this information and would prefer to have this it revealed after tasting, prior to judging.

We did agree to discontinue the competition aspect of our tastings. We will still discuss each wine's pluses and minuses and how they were made and how they might have been improved or corrected. We will still vote for a hypothetical medals but not keep track of scores. Most people simply want constructive criticism or praise of their wine.

Reminder: Dues and Waiver for 2012

It's time for club paperwork for 2012. Please submit your dues and waiver at a meeting or mail them directly to our Treasurer, Scott Nelson at the address below. The waiver can be obtained from our web site at <http://www.westsidewineclub.com/> under "current news".

The great continuing low price of:

\$15.00 Single

\$30.00 Couples

Please remit to:

Westside Wine Club c/o Scott Nelson

13100 SW Hart Rd

Beaverton, OR 97008

Pareprosdokian of the month (look it up).....

"You do not need a parachute to skydive. You only need a parachute to skydive twice."

A blast from the past - WSWC history.....

Here are a few photos from the 1991 - 1992 Washington County Fairs where WSWC members are pouring what appears to be member made wines. We all know now that it would have been illegal then but no one probably even thought about checking the law at that time. Or maybe a case of claiming ignorance afterward. Ken Moyle is even tasting his, or is that water?



Our next meeting at the home of Phil Bard will be a tasting of Bordeaux grapes and Bordeaux style blends so here is a little information about the region:

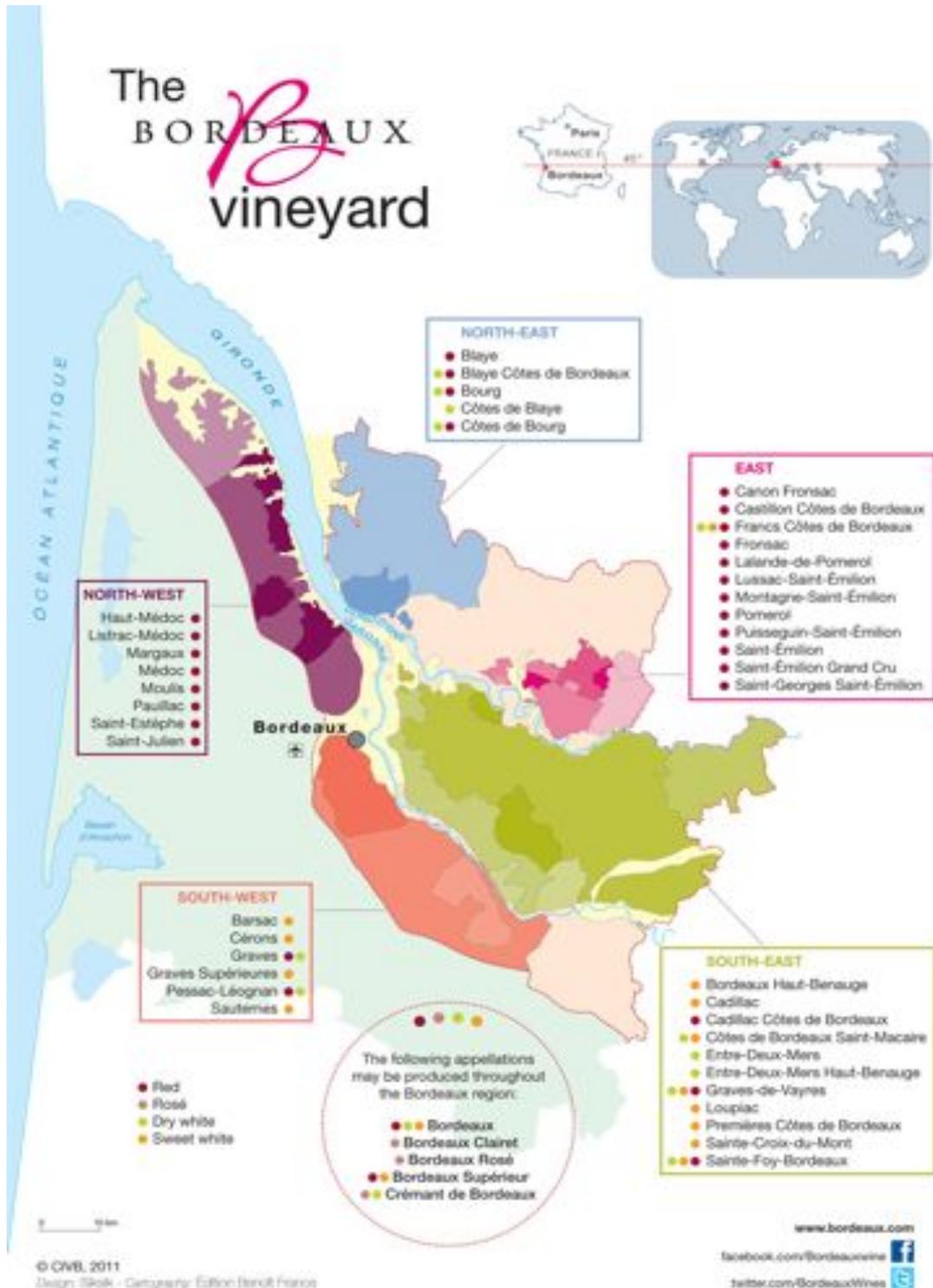
BORDEAUX WINE BASICS



Bordeaux is located in the Southwest of France, near the Atlantic Ocean.



Although Bordeaux has made its reputation for producing the world's finest red wines, Bordeaux produces both Red and White wines. In numbers: - Reds (85%) - Dry whites (13%) - Sweet whites (2%) Bordeaux wines have something to offer for every taste! Bordeaux is the world's #1 producer of both Cabernet & Merlot Grapes.



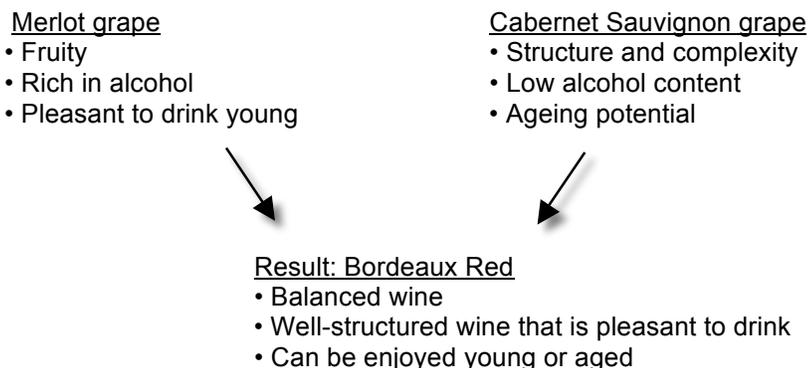
Bordeaux Varieties produced	Bordeaux % Rank of World Production	Rank
Cabernet Sauvignon	33%	1
Merlot	32%	1
Cabernet Franc	18%	1
Sauvignon Blanc	13%	2

Unlike other French or foreign vineyards that produce wines from a single grape variety, Bordeaux wines are blends of different grapes. Each grape in the Bordeaux blend complements the other, resulting in a balanced and harmonious wine:

The whole is better than the sum of the parts.

Blending is an art, which requires both experience and know-how--two qualities that abound in Bordeaux, tradition and cutting-edge winemaking techniques where a long continually enrich each other.

A Simplified View of the Blending Process



Merlot gives color and the richness, making the wine round and supple. It has aromas of ripe plums and red fruits.

Cabernet Sauvignon provides the tannic* backbone or structure. It is very aromatic in young wines, with aromas of blackcurrant, and allows the wine to gain complexity with age.

Cabernet Franc adds gentleness and fresh summer aromas of red fruits.

(**) The tannins are extracted from the grape skins and stems. Tannins give a wine firmness when young, and allow a wine to age well. They gradually fade away and dissipate. Tannin is the natural preservative in red wine.*

As with the reds, each white grape variety adds something special:

Sauvignon Blanc provides good acidity and sugar. It has huge aromatic potential ranging from grassy notes to citrus and exotic fruits.

Sémillon produces rich, soft wines with aromas of apricots and peaches.

Muscadelle has fairly low acidity but adds distinctive, slightly musky, floral aromas (only used in a few white Bordeaux).

A Bordeaux wine is labeled according to its Appellation = the name of the state, district or village in which the vines are grown and the wine are made. For a wine to be granted the right to use an Appellation, it needs to comply with a strict set of production and quality standards.

Although a broad knowledge of the classification system is helpful in understanding a typical Bordeaux wine label, the following information will always be included.

Name of the estate (Château Grand-Puy-Lacoste in the example)

Estate's classification (the label may or may not display the actual level of the classification)

Appellation (in Bordeaux's case, the appellation will often indicate the type of the wine and the grapes used)

Bottling information (whether or not the wine is bottled at the chateau)

Vintage

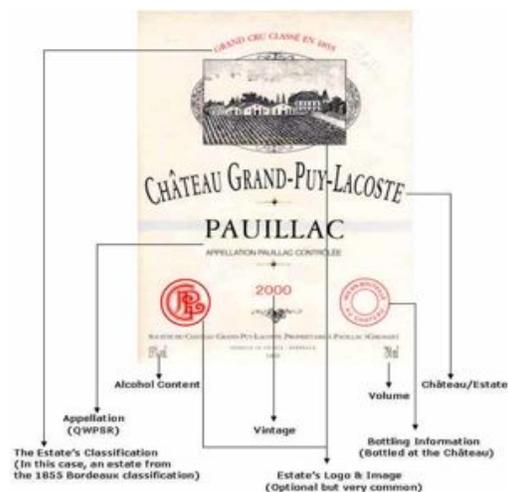
Alcohol content

Volume

Look for additional information (varietals, food pairings...) on the back label.

An appellation or a winery's "terroir" (ter whar) is a combination of its terrain, climate, soil type and sun exposure. Bordeaux's uniqueness derives from the region's unique "terroirs".

Terroir affects the characteristics of whatever grapes are grown in the vineyard.



What affects the grapes affects the wines. Examples: in Bordeaux, on the left bank of the Garonne river ('the left bank'), terroirs are best suited to Cabernet grapes. On the right bank of the Garonne, terroirs are best suited to Merlot grapes. The diversity of terroirs in Bordeaux explains the diversity of its wines.

Diversity: There's a Bordeaux for you!

If you like MERLOT (red wine)...	Enjoy Bordeaux wines from the Right Bank (Merlot dominant in the blend). Bordeaux is the birthplace of merlot and the world's #1 producer of that grape.
If you like CABERNET SAUVIGNON (red wine)...	Enjoy Bordeaux wines from the Left Bank (Cabernet Sauvignon dominant in the blend). Bordeaux is the birthplace of Cabernet and the world's #1 producer of that grape.
If you like SAUVIGNON BLANC (white wine)...	Enjoy Bordeaux dry whites(Sauvignon Blanc based). Crispy, lively and refreshing, Sauvignon Blanc is the hot new varietal.
If you like CHARDONNAY or PINOT GRIGIO (white wines)...	Try the Sauvignon Blanc based Bordeaux dry whites Bordeaux. You will fall for them!
If you like PINOT NOIR (red wine)...	Then, try the fruity, medium-bodied Bordeaux wines from the Right Bank (Merlot dominant in the blend).
If you like SHIRAZ (red wine)...	Then, try the full-bodied Bordeaux wines from the Left Bank (Cabernet Sauvignon dominant in the blend).
If you like SWEET (white) WINES...	Enjoy Bordeaux sweet white wines(Semillon based). The world's most renowned sweet wines are made in Bordeaux...truly 'liquid gold'.

Only a small percentage of Bordeaux wines are expensive. Many excellent Bordeaux wines sell for \$8 to \$25 a bottle. Everyone can find a nice and enjoyable Bordeaux wine even for a limited budget.

Bordeaux wines are incredibly food-friendly! They can adapt perfectly to everyday eating habits, all types of cuisines and varied occasions. Balanced wines like Bordeaux are food-friendly. Bordeaux is diverse, thus allowing tremendous flexibility in pairing. Whether you are sharing and socializing, enjoying by yourself or with intimate friends, Bordeaux means pleasure and well being.

Bordeaux Wine

1855 Classification of Médoc

Haut-Médoc Wines: First, second, third, fourth & fifth Growths

1855 Classification of Sauternes and Barsac

Sauternes and Barsac: First Great Growth, First & second Growths

Graves (Pessac-Leognan): 1959 Official Classification

Classified Red wines of Graves (Pessac-Leognan) & Classified White wines of Graves (Pessac-Leognan)

Saint Emilion 1954 Official Classification

(Re-Classified 1996)

Premiers Grands Crus Classés (A), Premiers Grands Crus Classés (B), Grand Crus Classés

There is no single comprehensive classification system that ranks Bordeaux's 57 appellations (districts) and thousands of wines. Over the years, the estates of several of Bordeaux appellations have been classified based on criteria of consistent quality, type of terroir, wine-growing expertise, production levels and of course how the wine actually tastes.

Cru Bourgeois 2003 Official Classification

Cru Bourgeois Exceptionnel, Grand Cru Bourgeois, Cru Bourgeois

WSWC Annual Awards Gala held January 22, 2012 at Portland Wine Storage

About 50 people converged on the Portland Wine Storage facility in SE Portland for our annual holiday season Gala. Members brought plenty of their award winning wines for us to sample along with great food and desserts. Thanks to Craig Bush for keeping good records and for preparing certificates to recognize our individual achievements at club tastings. Mindy Bush prepared a beautiful poster listing all the awards won by members in outside competitions. The quality of these wines is quite impressive. Mindy also organized a wine trivia contest that was a lot of fun. President Jon Kahrs gave an inspiring speech and recognized every one for having a great year. Thanks go out to Barb Stinger, Marilyn Brown, Sammy Nachimuthu, Mindy Bush and everyone else who worked with the Gala committee for a job well done.





Thanks to Phil Bard for the photos

The Mystery of Terror The Relationship of Geology, Soils and Climate to Wine

Did you know that 12 of the 16 essential elements for wine grapes come from soil? Learn how local winemaking is strongly influenced by our geology.

The program is presented by Dr. Scott Burns, a geology professor at Portland State University and the 2011-2012 Richard H. Jahns Distinguished Lecturer.

Burns specializes in environmental and engineering geology, soils, geomorphology, Quaternary Geology and terroir (French for "the taste of the place"). He has taught for 41 years at the university level, holding positions in Switzerland, New Zealand, Washington, Colorado, Louisiana and Oregon. Burns is author or co-author of two books, more than 80 articles and over 200 published abstracts.

Location: Washington County Museum
17677 NW Springville Road, Portland, OR 97229
Admission: Museum members free; \$3 nonmembers

When: Wednesday, March 21 **Time:** 2 to 3 p.m.
www.WashingtonCountyMuseum.org
For more information, call 503-645-5353, ext. 133

WSWC Editors note: I have heard several lectures by Dr. Burns and, I can tell you, he is an excellent speaker and can speak with authority about Oregon grape growing soils (terroir). (Ken Stinger)

West Side Wine Club Leadership Team – 2012

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

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

Treasurer: **Scott Nelson** nelsonsw@gmail.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: **Craig Bush** pnoir1@hotmail.com & Phil Bard phil@philbard.com

- Conduct club tastings
- Review and improve club tasting procedures

Chair of Winery/Vineyard Tours: **Jack Seigendall** jseigend@comcast.net

- Select wineries to visit
- Arrange tours
- Cover logistics (food and money)

Chair of Group Purchases: **Sammy Nachimuthu** murugasamy_nachimuthu@yahoo.com

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

- Grape purchases
- Supplies – These should be passed to the President for distribution

Chair 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 parties

Web Content Editor: **Rick Kipper** kips@lycos.com

Webmaster: **David Ladd**