

West Side Wine Club

February 2015

Monthly Rant

Scheduled Meetings

January 10, 2015

Annual Gala – Archer Winery

January 21, 2015

Crush Talk / Planning

February 18, 2015

Bordeaux Tasting

March 18, 2015

Speaker: Michael Blackard of "Portocork".

April 15, 2015

2013 Barrel / Carboy Sample Tasting

April ?, 2015

Tour: ?

May 20, 2015

Speaker: ?

June 17, 2015

"Best Practices of Amateur Winemakers"

July 11, 2015

Annual Picnic

August 19, 2015

All Whites Tasting

September 16, 2015

Other Reds Tasting

October 21, 2015

Pinot Noir Tasting

November

No Meeting

December 2, 2015

Planning, Tours,
Speakers, Events,
Elections



February. The slowwww season in winemaking. Topping barrels and S02 management is as exciting as it gets, maybe some bottling depending on your timeframe. And its wet outside so unless you have a vineyard you are probably glad there isn't much to do.

Wet but not cold. What happened to winter? I looked at the webcam in Government Camp the other day and it currently looks like April or May up there in the way of snowpack. The story is the same all up and down the west coast. More pertinent is that vines in Napa and Sonoma County are starting to see bud break. This is about a month ahead of schedule, and isn't necessarily bad except for the risk of a freeze coming in and damaging the young shoots. Although I haven't heard of this in Oregon or Washington yet we can't be far behind. If its El Niño related (likely) lets hope the warming hangs on until spring arrives and we can get clear of cold snaps.

About the only other interesting news these days is the recent establishment of a brand new AVA in Oregon, The Rocks District. Its been coming for some time now, I first heard about it 2 years ago. This is a 3770 acre area on an alluvial fan of the Walla Walla River, dropping out of the Blue Mountains into the Walla Walla Valley. It is entirely contained by the Walla Walla AVA so is technically a sub-appellation. The Rocks encompasses part of the down of Milton-Freewater and is distinguished by the presence of basalt cobblestones, which keep the soil well drained and also encourage deep root growth, reducing the need for cover crops. There are 19 producers in the region, which has long been recognized not just for quality grapes but also apples, cherries, prunes and plums.



"A Vineyard in the new Rocks sub AVA"

Newport Wine & Seafood Competition Winners from WSWC

Ken & Barb Stinger	2013 Cabernet Sauvignon, Estate	Best of show
Ken & Barb Stinger	2012 Malbec, Estate	Gold
Paul Boyechko	2012 Cabernet Franc	Gold
Randy Carrier, Court Carrier,	2013 Tempranillo	Gold
Randy Morgan, Joe Kunkle		

Information & Trivia

• The WineMaker Magazine Conference is now accepting registrations for the 2015 conference held in Portland, Oregon! Register at <http://winemakermag.com>

• Also enter your wines in the WineMaker Magazine Amateur wine competition. Entry deadline is March 6, 2015. More info at the above website.

• A wine barrel is an indispensable, classic winemaking tool for so many reasons: The shape is inherently strong, makes it easy to transport, is suited to gathering lees at the bottom and minimizing exposure to air at the top. The oak staves and barrel heads themselves flavor and subtly oxygenate wine in a way that couldn't have been better planned if oak trees had been bio-engineered for the purpose. The French word *élevage* captures the way that a barrel both "raises" the wine to maturity like you raise a child and "elevates" its quality.

• If superman can block bullets with his chest then why did he duck when a gun was thrown at him?

• On Gilligan's Island, if the professor could build a radio out of a coconut, why couldn't he fix a hole in the boat?

• When it rains, how come cows don't knock on the farmer's door and say, "Hey, let us in, we're all wearing leather out here!"

The next regular meeting is scheduled for Wednesday, February 18 at 7:00 p.m. at Oak Knoll Winery. Agenda: This will be our annual Bordeaux varietals & Bordeaux blends member tasting. Bordeaux varietals are Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Malbec, Carmanere or any blend thereof.

- 1.) **Snacks:** This will be another potluck; bring a small snack to share.
- 2.) **As you might have noticed at the Gala we have a new waiver that includes the club grape purchase rules. Everyone needs to sign a new waiver. If you didn't pay your dues at the Gala please remember to pay your 2015 dues at this meeting.**
- 3.) **Bring 2 wine glasses 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/>

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

January meeting minutes

- Phil thanked Marlene Grant for doing a great job on the Gala.
- Treasurer Barb Thomson the following information:
32 attendees, (one fee waived), Credit: Gala fees total: \$465.00, Credit: 2015 dues paid total: \$420.00, Debit: Paid out for protein: \$225.00, Debit: Paid for Archer wine: \$300.00 (Archer wine purchased in lieu of winery rental fee), Debit: Gala expenses: \$168.00 (Marlene reimbursed for Gala expenses) Balance now = \$1663
- Bill Brown (tours) asked what kind of tours we would like to see. Suggestions were Domain Drouhin, Hamacher, a tour that would feature blending techniques, visit a Negociant operation. It was also suggested that we could arrange visits to member's wineries. Saturday would be best for better turn out.
- Mike Smolak (speakers) Mike would like to have a speaker on something other than wine such as port. Other suggested subjects were corks & closures, what is involved in going "Pro", flaws in more depth other than smell, what is their cause, prevention & elimination. Don Robinson said that Steve Anderson could speak on almost any wine subject. Wine analysis through someone like ETS Labs who also sponsor free seminars on the subject. Perhaps someone from ETS could speak about their tests especially for YAN.
- Jonathan Brown (grape purchases) Jonathan said that grape purchases went well in 2014. We had trouble getting Mourvedre & Grenacha. Do we need to commit earlier in the year to get some of these grapes? Jonathan asked if there are other vineyards we want to pursue. It was suggested that the partners in a group purchase split the cost of having ETS take measurements, especially for YAN.
- Phil opened a discussion if the club members want to seriously explore sponsoring and managing a competition similar to the one that the Salem group held for a few years. After some discussion it was agreed that a committee be formed with Don Robinson & Jon Kahrs as co-chairs. They will set up a meeting with members of the Salem club to get an idea of what is involved in conducting a competition and why they decided not to continue. Phil reiterated that to be successful we would have to have lots of member participation.
- Don Robinson reminded us that the WineMaker Magazine conference is coming to Portland May 28 – 30, 2015 and there might be volunteer possibilities for our club if interested. Also their Amateur Wine Competition deadline is March 6th (see sidebar).
- Phil said he wants to reserve 10 minutes or so at the end of each meeting to discuss specific problems members may be having with their wine.
- Marlene said we need to establish the date for our Summer picnic to be held at Oak Knoll. Marj will check the winery calendar. It looks like July 11 is probable.
- Mike Smolak suggested we need to start recruiting new members. However, some are new to wine making and are intimidated by the level of our discussions. We need to have basic winemaking instructions available to them possibly through an assigned mentor, written material or DVD.



2015 GALA



ARCHER WINERY

JANUARY 10th



Editor's note: Thanks go to member Paul Rogers who has prepared this article on resveratrol. He condensed and simplified two technical articles more into layman terms. The articles in question are listed in the footnotes. Ken Stinger

"Drink no longer water, but use a little wine for your stomach's sake and your often infirmities." 1 Timothy 5:23

By Paul Rogers

Is there anything about wines as controversial as resveratrol?

Wine is the oldest man-made medicine. "Therapeutic" wines were even sold in drugstores during Prohibition. On a grander scale, evidence for wine's beneficial effects are epidemiological and statistical, but no less real for it. In the past couple decades this has given rise to the "French Paradox". But still there were unanswered "how and why" questions.

In brief, "In 2003, D. Sinclair from Harvard Medical School reported in Nature that resveratrol activated sirtuins in yeast cells. While pharmacological effects of resveratrol did not turn out to be commercially viable, their discovery lead to efforts to develop other types of SIRT genes' activators." [1,2]

"Resveratrol is a stilbenoid (3,5,4'-trihydroxy-trans-stilbene), a type of natural phenol, and a phytoalexin produced naturally by several plants in response to injury or when the plant is under attack by pathogens such as bacteria or fungi." [1]

Researchers looked at diseases, and resveratrol as a drug. They wanted to see "cause and effect". Resveratrol has become denigrated as this mainstream research was something of a goose chase, requiring totally unrealistic dosages of resveratrol to produce pharmacologically beneficial effects. But they were looking in the wrong place! The real clue was in the plant's response, a stress response.

Now, scientists at The Scripps Research Institute (TSRI) [La Jolla] working on DNA transcription have found that resveratrol mimics the essential amino acid tyrosine. It strongly binds to an enzyme "TyrRS" that is normally involved in protein synthesis with tyrosine, taking it away from that role into the cell nucleus where it activates a gene "PARP-1" important in stress responses, and in turn tumor suppressing gene "p53", and longevity genes "FOXO3A" and "SIRT6".[3]

"The team's experiments showed, however, that the TyrRS-PARP-1 pathway can be measurably activated by much lower doses of resveratrol--as much as 1,000 times lower--than were used in some of the more celebrated prior studies, including those focused on SIRT1. 'Based on these results, it is conceivable that moderate consumption of a couple glasses of red wine (rich in resveratrol) would give a person enough resveratrol to evoke a protective effect via this pathway,' Sajish said. [3]

"Why would resveratrol, a protein produced in plants, be so potent and specific in activating a major stress response pathway in human cells? Probably because it does much the same in plant cells, and probably again via TyrRS--a protein so fundamental to life, due to its linkage to an amino acid, that it hasn't changed much in the hundreds of millions of years since plants and animals went their separate evolutionary ways. 'We believe that TyrRS has evolved to act as a top-level switch or activator of a fundamental cell-protecting mechanism that works in virtually all forms of life,' said Sajish." [3]

This research was published in the prestigious journal "Nature" online edition, December 22, 2014 [4], and one doesn't publish just anything there because careers can be destroyed by being wrong.

So it was a mistake to look for gross effects on the heart or cancers, major organs and functional systems. Resveratrol has cellular effects in response to stresses. Protect the cells and diseases will take care of themselves, in ways one won't be able to demonstrate directly.

Now resveratrol has to be back "on the table" because it functions in this new pathway with much lower concentrations. So too is red wine back on the table. As we know, not all red wines are created equal, and for this our Oregon Pinot Noir has a definite advantage.

"Among the European Vitis vinifera, grapes derived from the Burgundian Pinot family tend to have substantially higher amounts of resveratrol than grapes derived from the Cabernet family of Bordeaux. Wine regions with cooler, wetter climates that are more prone to grape disease and fungal attacks such as Oregon and New York tend to produce grapes with higher concentrations of resveratrol than warmer, dry climates like California and Australia." [5]

I'll drink to that! Let's raise our glasses of Pinot to resveratrol! It's good for us.

[1] <http://en.wikipedia.org/wiki/Resveratrol>

[2] "Sirtuins have been implicated in influencing a wide range of cellular processes like aging, transcription, apoptosis, inflammation and stress resistance, as well as energy efficiency and alertness during low-calorie situations."

<http://en.wikipedia.org/wiki/Sirtuin>

[3] <http://www.scripps.edu/news/press/2014/20141222schimmel.html>

[4] <http://www.nature.com/nature/journal/vaop/ncurrent/full/nature14028.html>

[5] http://en.wikipedia.org/wiki/Health_effects_of_wine

Five Steps in Deciding How Long to Age a Wine

One of the top questions I get asked by wine enthusiasts is how long to age a wine. In this article we'll take a deeper look at specific varietals and what to look for when aging wine.

Did You Know: Improper storage conditions can lower a wine's lifespan by up to 75%.

How Long to Age a Wine

You don't have to spend a lot of money to have great success cellaring and aging wines. In fact, cellaring affordable wines is very gratifying. Aged wines have amazing nutty, dried fig-like flavors and they're something that anyone can enjoy with a little thinking ahead.

What Variety is it?

Many wine varieties will age quite well. However, some of these same varieties are typically produced in a 'drink now' style, making it less likely that they will cellar. Of course, there are always exceptions to this rule, so look more carefully into the producer if you're not sure.

Varieties that Improve Over Time

- Classic Red Wine Blends
- Cabernet Sauvignon
- Nebbiolo
- Tempranillo (Reserva and above)
- Sangiovese (Reserva and above)
- Red Burgundy and other cool climate Pinot Noir
- Tannat, Sagrantino, Monastrell/Mourvèdre
- Quality Portuguese Red Wines
- Vintage Port
- Vintage Madeira
- Tête de Cuvée Champagne
- Pinot Noir (about a 50/50 split depending on producer and region)

Youthful 'Drink Now' Varieties

- Malbec
- Zinfandel / Primitivo
- Merlot
- Barbera
- Dolcetto
- Lambrusco
- Garnacha
- Beaujolais
- Chenin Blanc
- Sauvignon Blanc
- Gewürztraminer
- Pinot Gris
- Pinot Noir (about a 50/50 split depending on producer and region)
- Chardonnay

What's The Structure?

Hopefully you'll have a chance to taste the wine before you consider cellaring it as this will help you identify its structural elements before deciding to store it. If not, try to get your hands on a wine tech sheet or tasting notes that talk about things like tannin, acidity and balance.

"For example, a red wine that is all tannin and the fruit is a faint whisper, barely fighting for a place on your palate what can you expect it to become? By the time the tannins mellow the fruit has as well and the wine will have grown old a taste accordingly. Charming? Maybe, but world class, not likely." Jeff Lindsay-Thorsen, sommelier and winemaker.

Structural Elements of Age-Worthy Red Wine

Acidity (moderate-high)

This might just be the key component to whether a wine will age well or not. Acidity is an essential characteristic of high rated, great tasting old wines and, as wines age they lose acidity. Look for the tart, mouth watering sensation of acidity and be sure you're not confusing it with high alcohol (which is easy to do if you're just getting started).



Tannin (moderate-high)

Tannin should be moderately high, but not awkwardly overshadowing all the other flavors in the wine. You should still be able to taste the fruit, along with the somewhat grippy sensation of tannin and bitterness on the front sides of your tongue.

Volatile Acidity (VA, low)

VA or volatile acidity is a problematic type of acid, called acetic acid, that is often found in wine,. It will cause wine to degrade quickly. Acetic acid causes 2 types of aroma compounds to become too high and you can smell when they are out of whack. One aroma smells like acetone (nail-polish remover) and will burn on the tip of your nose (ethyl acetate). The other aroma smells like bruised apples (in a white wine) and a nutty brown sugar-like note in red wines (acetaldehyde). By the way, VA should never be higher than 1.2 g/L, and perhaps lower than .6 g/L, in most age-worthy wines.

Alcohol Level (moderate)

Although there are a few instances of high alcohol age-worthy wines, most need a balanced level of alcohol (12-14%). This is so that the oxidation that occurs in the bottle over time doesn't cause a higher alcohol wine to oxidize and degrade more quickly.

Overall Balance

If the wine is all tannin and acid with no fruit, then it's out of balance. You should still be able to identify some fruit flavors in the wine, even if they are overshadowed a little bit by structure. This is the primary reason why a wine writer may say 'best after X' in a wine tasting note.

Structural Elements of Age-Worthy White Wine

Acidity (high)

Since acidity is a key component of great tasting white wines, make sure that the wine has plenty of 'geek' worthy acidity.

Alcohol (low-moderate)

Oxidation happens more quickly with white wines due to higher levels of volatile acidity and no structural components of color or tannin to slow the process. Thus, it's smart to cellar whites with low–medium alcohol level, because higher alcohol causes faster oxidation.

Phenolic Bitterness

This term is relatively new to the world of wine enthusiasts, but it essentially describes the bitter pithy note in some white wines. A little bit of this flavor in wine is a good thing, it adds to its aging runway.

Who made the wine?

The techniques and style of winemaking can have a large effect on how long you can age a particular wine. Not all wine is made equal. You can still find plenty of affordable winemakers out there making superior age-worthy wines if you are willing to venture outside of the popular trends. Here is one technique to start identifying great winemakers:

1. Check reviews/tasting notes for wines described as 'benefit from age' or 'needing time in the cellar'.
2. Figure out if the winemaker has any other side projects, unique varietal wines or offers any 2nd label wines (an introductory off-brand release by a top producer).
3. Buy the side project wine, especially if it's from a good vintage and taste it/cellar it.
4. Use this wine as a benchmark for bare minimum quality and then expand your search to other lesser-known winemakers who may offer more affordable quality wines made with better grapes.
5. Rinse and repeat in regions you love.

Was it a hot vintage?

Watch out for hot or 'ripe' vintages. These wines will taste crazy delicious early on, but will fall apart and often get flabby (ie lose acidity) sooner, due to the physiology of how grapes ripen. Since acidity is a key component to slowing the development of faults in aging wine, it's an essential component of an age-worthy wine.

Does it taste perfect now?

One final thing to note about whether or not a wine will age well is how it tastes right now. Most cellar worthy wines have quite a bit of structure (e.g. tannin and acidity) and are often described as 'closed' or 'tight' early on. So, if it's tasting perfect right now, that probably means you should drink it.

Warm Climate vs. Cool Climate

Did you know? Many of the most famous 'age-worthy' wines come from cooler climate regions and higher elevation vineyards.



Three Ways to Make Rose

Jan 13th 2015 | By: Joanna Opaskar

The French say rose, the Italians say rosato, the Spanish say rosado, and the Germans call it weissherbst. Roses or pink wines have at times been overlooked in the area of quality wine, but are gaining in popularity. The percentage of rose wine consumed in the United States has grown by double digits every year for the past nine years. This is likely because roses from around the world are improving in quality and most cost less than \$20 per bottle.

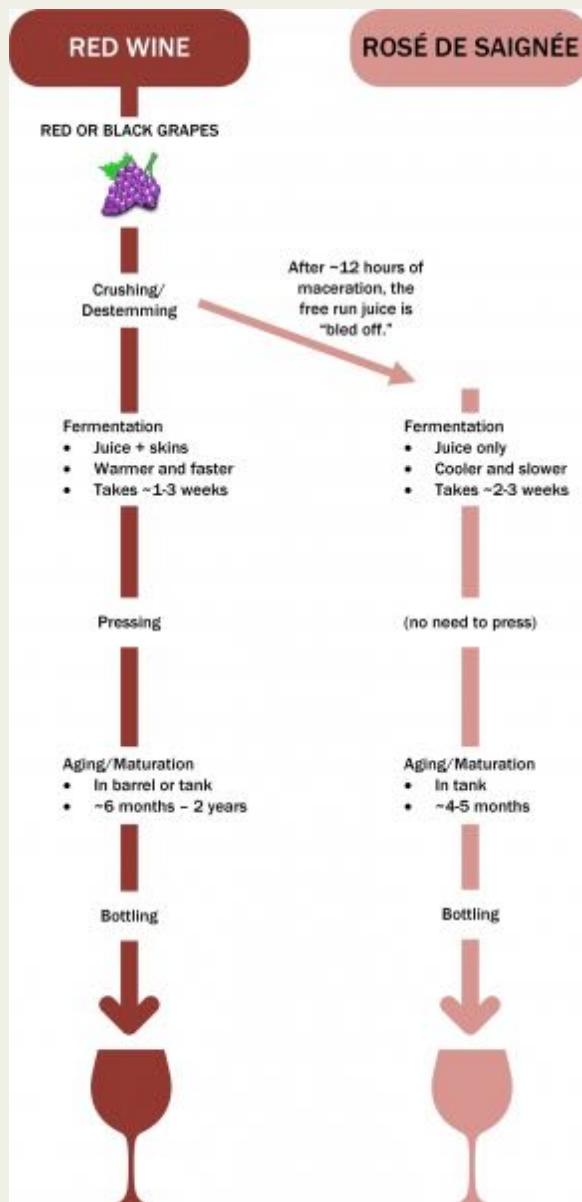
When American consumers think of rose, they tend to think of the ubiquitous, sweet White Zinfandel, but in fact most of the world's roses are dry. Though rose wines may be sweet or dry, they are all meant to be young, fresh, fruity, and served chilled (50-60 degrees F). Their appeal is their combination of characteristics from both reds and whites to create refreshing, likeable, food-friendly wines.

There are 3 main ways to create roses.

METHOD ONE: ROSE DE SAIGNEE - LIKE A RED WINE WITH LESS SKIN CONTACT

A rose de saignée can be the by-product of making red wine, or an end product in itself. Red wines are made by crushing grapes and fermenting their juice in contact with their skins in order to extract color, flavor, and tannin. Sometime between 12 and 24 hours of skin contact, a winemaker may "bleed off" some of the juice. The remaining juice may be left in contact with the skins for days or even weeks to make red wine. For this red wine, the increased ratio of skins-to-liquid intensifies flavor, color, and tannin. The juice that has been "bled off" after a short period of skin contact becomes a rose de saignée (from the French verb saigner, to bleed).

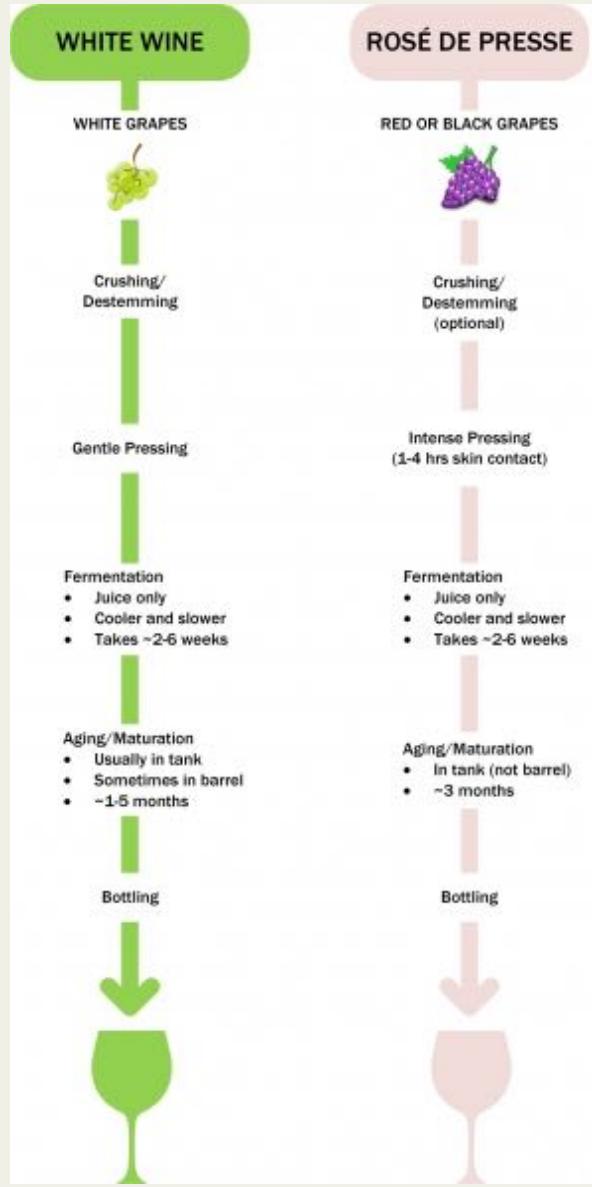
This is the most popular method for making rose wine, and these wines are meant to be consumed within 2-4 years. Most roses from southern France use this method.



METHOD TWO: ROSE DE PRESSE - LIKE A WHITE WINE BUT WITH RED GRAPES

White wines are made by crushing and gently pressing white grapes. The juice is quickly separated from the skins and fermented by itself. Making a rose involves a few changes to this process. Red or black grapes are used instead of white, and to extract color, flavor, and tannin, the pressing is more intense and the juice may be allowed to sit in contact with the skins for 1-4 hours.

A rose de presse will be lighter in color, flavor, and body than a rose de saignée. A rose de presse also has a shorter lifespan and should be consumed within 1-3 years. The French region of Provence is famous for making rose wines using this method.



METHOD THREE: BLENDING RED WINE WITH WHITE WINE

White wine and red wine can be mixed to create a rose wine. Most winemaking regions do not use this method, but Champagne is a famous exception. Champagne is made by fermenting still (non-sparkling) wines from different grapes (the "base" wines), then blending these base wines, then fermenting a second time in the bottle to create the bubbles. Rose Champagne is made when the base wines blended together are red and white. (The saignée method is also sometimes used.) Rose Champagne is usually dry.

A FEW MORE POINTS ON ROSE WINEMAKING

In methods one and two above, the rose wines ferment slowly at low temperatures, like white wines. (Red wines are fermented faster, at warmer temperatures.) Roses do not usually undergo malolactic fermentation, or MLF, in which malic acid is converted to the less harsh lactic acid following the primary, alcoholic fermentation. This is because roses need to

keep their fresh fruit flavors and bright acidity. (Most red wines undergo MLF, and some whites do as well.) Roses are rarely aged in oak, because the point is for them to keep their bright, fresh, fruitiness. Roses generally don't age as well as red wines, or even some whites. This is because they have fewer tannins (phenolics) than reds and less acidity than many whites.

PAIRING ROSES WITH FOOD

Roses may be dry or sweet, with moderate to high acidity, stronger flavors than white wines, less flavor and tannin than red wines, and moderate alcohol. These characteristics make them versatile in food pairing. When pairing wine with food, the weight and intensity of the dish is matched to the weight and intensity of the wine. Food weight generally means the amount of fat and/or meat, while intensity refers to the strength of flavors. Roses pair well with food of low to moderate weight and moderate intensity, so they can accommodate a wide range of dishes.

With a variety of styles, dry and sweet, fuller and lighter, roses can please nearly any palate.



Know your Port

15 December 2014 by Richard Mayson

With the onset of winter and various festive celebrations looming, now's the time most wine lovers turn their attention to Port. But it's not just a wine for Christmas, says Decanter's expert Richard Mayson, who reviews the main styles and latest trends.

There is a Port for all seasons if you know where to look. Often thought of as an after-dinner, fireside drink, Port can be enjoyed in multiple ways depending on the character of the wine.

There is a pyramid of different styles of Port extending from venerable vintage to vibrant ruby. It is often considered a macho wine, perhaps ever since essayist Samuel Johnson expressed the opinion 'Claret for boys, Port for men'. But aged tawnies, colheitas and mature vintage Ports can be supremely elegant and refined. These wines have never been more in demand.

This style guide surveys the latest trends and will point you to the right Port for any occasion.

Vintage Port

The pinnacle of the Port pyramid: many shippers have built (and occasionally destroyed) their international reputation on the back of vintage Port. The skill in making a great vintage Port comes from the painstaking selection of small lotes (parcels) of wine from the very finest locations made from grapes picked at optimum ripeness after an outstanding growing season.

These grapes need to be very well worked during vinification, either foot trodden in stone lagares or increasingly subject to careful piston extraction or robotic treading. Graham's 2000 was the first classic vintage Port to be partially made by robotic feet.

After the harvest these wines are monitored for a potential vintage. The decision to 'declare' a vintage is made independently by the shipper and it is not one that is taken lightly. There is no law about the regularity of Port vintages but there are usually three or four a decade. Over the past decade 2011, 2007 and 2003 were fully declared by nearly all shippers.

Quantities are limited and a major shipper may declare between 8,000 and 15,000 cases depending on the year and circumstances. Sometimes the quantity declared is much less. In 1994, Quinta do Noval (anxious to improve its standing) declared 1,000 cases and in 2009 Warre's declared just 500 cases of outstandingly powerful wine.

There is also a recent trend towards declaring a super-lagar (often alongside a classic declaration) from a site-specific plot in a particular vineyard. Quinta do Noval Nacional, from a tiny plot of un-grafted vines, is the historic prototype for a sub-category of wines which now include Taylor's Quinta de Vargellas Vinha Velha, Graham's Stone Terraces and Quinta de la Rosa's Vale do Inferno. The total quantity declared of each wine is usually no more than 250 cases, and prices are commensurate. These are the ultimate collector's wines!

Before a Port can be bottled as a vintage it must be submitted to the IVDP (Port and Douro Wine Institute) for approval, anytime between 1 January and 30 September in the second year after the harvest. Once the wine has been bottled it continues to evolve slowly over a period of at least 15 to 20 years before it is considered ready to drink. Rather like the seven ages of man, vintage Port enjoys a short, fragrant bloom of youth before it shuts down and goes through 10 to 20 years of surly adolescence. Then it slowly emerges as an adult gaining in gravitas until it reaches its peak, often between 20 and 40 years of age. For the finest wines the peak becomes a long plateau and old age may not be reached for 80 years or



more. Anyone born in one of the great post-war vintages of 1945, 1955, 1963, 1966 and 1970 has a wine to accompany them for life!

Since the early 2000s, a dramatic improvement in the quality of the fortifying spirit (which, it is easy to forget, makes up 20% of the wine) may well have changed the flavor profile of vintage Port. The spirit being used to fortify vintage and single-quinta vintage Port has a much more vinous character than in the past.

This means that it interferes much less with the fruit in a young wine than the coarse, rather oily spirit of yesteryear.

Certainly recent declared vintages like 2007 and 2011 are notable for the purity and clear expression of fruit, even at this early stage. David Guimaraens, head winemaker for The Fladgate Partnership, maintains that the transition from youth to maturity will be much smoother in future, with less of that awkward adolescent stage. This should make vintage Port easier to broach at an earlier stage but the best wines should still age for a lifetime.

Single-Quinta Vintage

With huge improvements in winemaking from the 1980s onwards, the production of a good vintage Port is much less of a hit-and-miss affair. Unless the year is a total washout (e.g. 1993 and 2002), wines of potential vintage quality can be made every year. Consequently wines from good years (in between declared vintages) are bottled by the major shippers as single-quinta vintage Port (SQVP). The same rules apply as to vintage Ports, the only difference being that the wines come from a single quinta or estate with the recommendation that they may be drunk earlier, after 10 rather than 20 years.

Without the collector's cachet of a vintage Port, these wines are excellent value and by building up a vertical collection you can follow a specific Douro terroir. A handful of independent quintas are now producing their own SQVP nearly every year, along the lines of a Bordeaux château. Though this is a relatively new category, look out for properties that already have a good track record: Quinta do Vesúvio, Quinta de la Rosa, Quinta do Roriz, Quinta do Passadouro and Quinta do Vale Meão.

Late Bottled Vintage (LBV)

Late-Bottled Vintage means just what it says on the label: wine from a single year bottled between four and six years after the vintage. Produced in much larger volumes than either classic vintage or SQVP, two different styles of LBV Port have emerged.

The modern style of LBV was founded by Taylor's in the mid-1960s and quickly became a commercial success. These wines are aged in large vats and are subject to fining and filtration prior to bottling. This prevents the formation of a crust or sediment in bottle, thereby removing the need to decant. During the 1990s there was a counter-trend towards so-called 'traditional' or unfiltered LBV: wines aged in the same way but bottled without any filtration. Unfiltered wines are more structured and full bodied than LBVs that have been treated, and have the capacity to age for five to 10 years in bottle. They are bottled with a driven cork (as opposed to the stopper cork for LBVs bottled for immediate drinking).

Since 2002, an LBV may also be sold as 'bottle matured'. These wines must have been aged in bottle for a minimum of three years before their release. Warre's and Smith Woodhouse have made a specialty of this style and the wines share something of the depth and character and maturity of a true vintage Port at a fraction of the price.

Crusted Port

So-called because of the deposit that the wine throws in bottle, crusted Ports are a blend of wines from two or three harvests aged in large oak vats for up two years and bottled, like a vintage Port, without any fining or filtration. The only significant date on the label is the year of bottling. Most crusted Ports are ready to drink with five or six years of bottle age and will last for another decade. The British houses make a specialty of this style. Excellent value: crusted is poor man's vintage Port!

Aged Tawny

Sharing the pinnacle with vintage Port, it used to be said that whereas vintage is the 'king' of Ports, tawny is the 'queen'. The ageing process is of vital importance: whereas a vintage Port will mature in large wooden vats and then in bottle, tawnies will mature in small casks (lodge pipes of 600- to 640-liters capacity). The wines undergo a steady process of controlled oxidation and esterification as the color fades from deep, opaque ruby to orange-amber-tawny.

The tasting and blending of an aged tawny is a continual process. Wines set aside initially are often marked with the year of the harvest but as the shipper makes up new blends followed by blends of blends, the characteristics of individual wines gradually meld into the house style. Tawnies may be bottled with an indication of age: 10, 20, 30 and 40 or over 40 years old being the categories officially permitted. These are obviously approximations and all wines have to be submitted for tasting by the IVDP for approval.

I adore the intricacy and delicacy of a well-aged tawny, a 20 Year Old being my preference for its complexity offset by freshness. Port shippers often opt for a gently chilled tawny after lunch in the heat of the Douro: think of aged tawny as a summer alternative to a fireside glass of vintage or LBV.

Colheita

Meaning 'harvest' in Portuguese, colheita is a wine from a single year, aged in wood for a minimum of seven years before bottling, by which time the wine begins to take on the characteristics of a tawny. Most colheitas are aged for much longer and, with careful management, may be bottled after 50 or 100 years. Two dates appear on the label: the year of harvest and the year of bottling. The latter is significant as the wine won't generally improve in bottle (although after prolonged ageing in wood it won't deteriorate quickly either). Once the preserve of a select group of so called 'Portuguese shippers' (Barros, Buremster Cálem, Kopke, Krohn) colheitas have been taken up enthusiastically by the British shippers in recent years, sometimes bottled under the name 'single harvest'. Serve cellar-cool, like a tawny.

West Side Wine Club

Leadership Team – 2015

- 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 Bob Hatt & Jim Ourada helpers.

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@gmail.net Barbara Stinger & Mindy Bush – Helpers

- Awards Gala / Holliday parties

• Web Content Editor: **Rick Kipper** kins@lycos.com

Webmaster: **David Ladd**