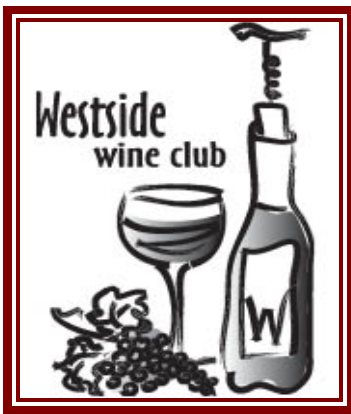


# West Side Wine Club

## January 2010



**Next Meeting:** Wednesday Jan 20, 2010 at 7 - 9 p.m.  
**Place:** Oak Knoll Winery  
**Subject:** Plans for 2010  
**Snacks:**  
**Website:** <http://www.westsidewineclub.com/>  
**Message Board:** <http://groups.yahoo.com/group/Westsidewineclub/>

Come visit with fellow winemakers and help plan for 2010

A few reminders:

- 1.) Please bring a bottle of wine to share and a glass to drink from.
- 2.) For all our protection, a waiver will be signed every year by all members, please print and bring the attached waiver. 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.

### December Meeting Notes

Dana Blizzard opened the meeting with election of officers for 2010 who are -

President: Jon Kahrs

Treasurer: Bill Spiller

Secretary: Ken & Barb Stinger

Chairpersons and other positions are listed on the last page.

Several great wines were brought, tasted and commented on including a Cabernet Sauvignon Port and dessert wine from Mike Smolack. The dessert wine was apparently made by doing a second fermentation from the initial Cabernet Sauvignon pomace, the results were surprisingly good. Most everyone present paid their dues for 2010 and turned in waivers. Marge said she will be away in February so we need to find another place for our meeting that month.

Most of the discussion centered around the upcoming Gala and malolactic fermentation. When to pitch the bacteria, does it need a nutrient and hydration, the best temperature range and measurements using paper chromatography. Most thought it was best to start malolactic fermentation near the very end of the primary fermentation to avoid generating volatile acids. Except for Jon Kahrs who felt there were some advantages of starting malolactic early into primary fermentation.

Dana Blizzard sent an email to the Newport Seafood and Wine Festival inquiring what their procedure was going to be for the 2010 amateur competition inferring that our entries may depend on their answer. The deadline for submitting entries to this competition is January 22nd at Steinbarts. All the info is listed on the Newport site at:  
[http://www.newportchamber.org/sw\\_amateur\\_competition.htm](http://www.newportchamber.org/sw_amateur_competition.htm)

**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

## WSWC Annual Awards Gala Set For January 8, 2010

Barbara Stinger and Sammy Nachimuthu, with the help of many veteran event chair people, are coordinating our clubs great annual event – the Awards Gala and Holiday Party. This year we are holding one event to celebrate the holidays and recognize the many awards our club members have earned.

Jan 8, 2010, 7pm – closing  
Portland Wine Storage  
306 SE Ash Street, Portland, Oregon

\$5 per member/\$10 non member

Bring your own wine glass and favorite wines to share  
If your last name starts with  
A - H please bring a dessert  
I - P please bring salad  
Q - Z please bring side dish

This will be a potluck event with live music, scrumptious food, and a wide variety of our clubs wines! Please select your finest wines to bring and set aside this date!

### Web Sites of Interest

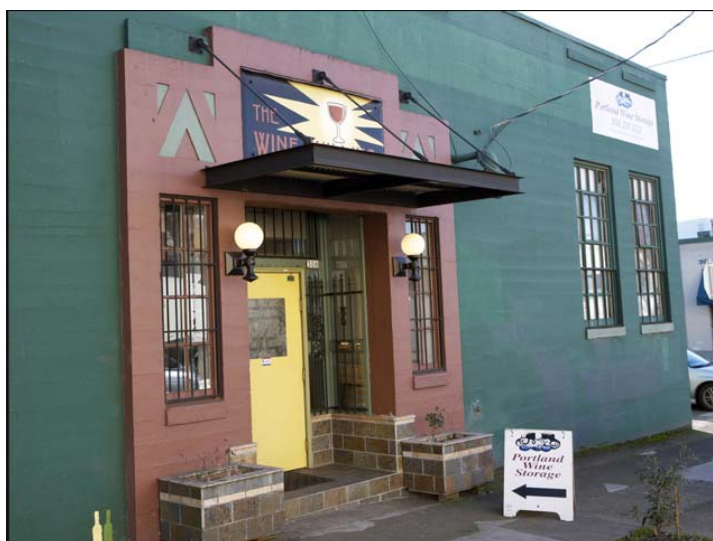
A fungus amongus, 2010 Oregon Truffle Festival to be held at the Valley River Inn in Eugene January 29th–31. The web site is: Oregontrufflefestival.com

Oregon Wine Grapes: Acreage, yield, production, price and value, by variety and county. This site lists Oregon grape harvest statistics. Go to PDF pages 67 - 69. It has not been updated yet for 2009 but has 2007 & 2008 stats.

The Web site is:  
[http://www.oregon.gov/ODA/docs/pdf/pubs/agripe dia\\_book.pdf](http://www.oregon.gov/ODA/docs/pdf/pubs/agripe dia_book.pdf)

### News of Interest

Steve Vuylsteke, son of our own Marge Vuylsteke, has just joined “Sake’One” as President and CEO. (from an article in Oregon Wine Press).



### Map link:

<http://www.mapquest.com/maps?city=Portland&state=OR&cat=Portland+Wine+Storage&country=US&latitude=45.523602&longitude=-122.675003&geocode=CITY>

### Please RSVP for the Awards Gala and Holiday Potluck

We have received many confirmations but would love to hear from everyone, if you have not done so, please contact Ken Stinger with your RSVP at [kbstinger@verizon.net](mailto:kbstinger@verizon.net)

# Dues and Waiver for 2010

It's time for club paperwork for 2010. Please submit your dues and waiver for 2010 by the meeting on Jan 20, 2010, or mail them directly to Bill Spiller. You could also give them to Bill at the Gala. The waiver is attached to the email and the dues invoice is below. Thank you!

## Westside Wine Club

### Dues for 2010

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

#### **TO STERILIZE OR JUST CLEAN**

**By**

**Lum Eisenman**

Professional winemakers wash their grape receivers and crushers before any grapes are processed. The pros make sure everything is clean, but they seldom attempt to sterilize their crush equipment.

On the other hand, home winemaking literature is filled with statements such as ...first, assemble all the winemaking equipment and sterilize with a sulfite solution..... Have you ever wondered why the pros seem so indifferent about sterilizing their equipment? On average, one ton of California wine grapes contains seven pounds of dirt, one mouse nest, 147 bees, 98 wasps, 1,014 earwigs, 1,833 ants, 10,899 leafhoppers and three pounds of bird droppings. In addition, the waxy coating on grape skins contains many microorganisms. Grapes are crushed without washing, so crushed grapes contain several non-grape

substances and many microorganisms. Consequently, attempting to sterilize crush equipment seems a bit futile. The nitrogen (bird droppings) and protein materials (bugs) are consumed during fermentation by the yeast. When fermentation is complete, the dirt, bees wings, earwig tails, etc. settle to the bottom of the fermenters, and much of the yeast and ugly stuff is left behind when wine is racked.

Grape juice is a hostile environment to most microbes because of the low pH, high sugar level and high phenolic content. After fermentation, the alcohol content is also high, so wine is even less hospitable to microbes than juice. Thousands of different types of microbes are not waiting to contaminate wine. In fact, only a few yeasts and a few bacteria can grow and reproduce in wine.

The yeasts found in wine are primarily *Saccharomyces* (sugar loving). These are the sugar fermenting yeasts and include several popular strains of *Saccharomyces cerevisiae* such as Montrachet, Epernay II, Pasteur Red, etc. Other fermentation yeasts include the more alcohol tolerant *Saccharomyces bayanus* strains, such as Prise de Mousse and Pasteur Champagne. Only a few other yeasts including *Schizo saccharomyces*, *Brettanomyces*, *Mycoderma* and Flor yeast (film yeast) grow in wine, and these yeasts are wine spoilage yeasts.

Wine bacteria are mostly limited to two major groups. Lactic acid bacteria belonging to the *Lactobacillus*, *Leuconostoc* and *Pediococcus* genera convert malic acid into lactic acid. Many of these lactic bacteria can also convert sugar directly into acetic acid. However, the lactic bacteria are very sensitive to sulfur dioxide, so these bacteria are relatively easy to control.

The second group of wine bacteria is the vinegar bacteria. These microbes convert ethyl alcohol into vinegar, and vinegar bacteria are one of the primary wine spoilage organisms. Unfortunately, vinegar bacteria are not very sensitive to sulfur dioxide. However, vinegar bacteria require much oxygen to convert alcohol into vinegar, so restricting oxygen can control them. This is why wine is stored in sealed containers, and the containers are always kept full to eliminate air and prevent vinegar formation.

None of the molds grow directly in wine. However, molds can grow in dilute wine solutions, so hoses, pumps and tanks must be washed carefully to avoid mold contamination.

The French scientist Louis Pasteur observed that only a few types of microorganisms and no disease producing bacteria (pathogens) could grow in wine, and he wrote.... wine is one of the most healthful and hygienic of beverages .... His comment may seem a bit paradoxical since wine starts out as a grossly contaminated liquid. However, the action of the yeast makes wine an unusually pure beverage.

## President's Musings



I wanted to take the time to thank Dana and all the officers serving in 2009 for their assistance in making this club a great success. For the last 30 years, the WSWC has been providing great tastings, great speakers and wonderful tours to our members. As your new WSWC president, it is my goal to insure that we have a productive and exciting year. Already we have many things on our plate for 2010:

- 2009 was our best year to date for our Eastern Washington group buys. We had an incredible diversity of grapes to offer our members, thanks to Sammy Nachimuthu's hard work. Sammy will again be our chair of group purchases in 2010. In addition to adding a reliable pinot buy, we intend to refine our group purchase process with the goal of providing outstanding service to our club members along with succinct and professional communication to the vineyard owners.
- We had some exciting speakers in 2009. This year Craig Bush will be our Education chair and we are expecting great things from him. We are hoping to bring in more winemakers to speak with our group. I sent Craig an idea of a possible barrel tasting overseen by an expert in winemaking, in addition to a possible sulfite lab. Craig is evaluating a variety of opportunities and is eager to get your input.
- Mike Smolak is following up on a very successful chairing of our group tours last year. This year, discussions are underway for tours of Sake One, Soter Vineyards and Belle Ponte. If there is the interest we might be able to arrange a tour of some premier Gorge vineyards to help us understand how the makers of Eastern Washington/Oregon wines look at their vineyards and craft. If you have an idea or lead, let us know!
- Ken Stinger with an assist of Barb will be acting as our club secretary. This position is vital, providing our club with timely newsletters, event reminders and records of each meeting. These are only a few of the vital services that the secretary provides.
- There will be other opportunities as well for revising our website, and "crush talks" where our members host a happy hour with our own wines as the libations.
- Rick Kipper did a great job this year keeping our website up and running. For the upcoming year there may be opportunities for revising our website. In addition, we are experimenting with "crush talks", where our members host a happy hour with our own wines as the libations.

Remember: the club doesn't happen unless you are actively involved. Each meeting provides unique opportunities to expand our knowledge of winemaking and talk with our friends. Have your voice heard: Don't miss our organizing meeting at our regular time on January 20<sup>th</sup>. This meeting will assist us in setting up speakers, wine buys, tours, and other events.

Let's make 2010 another great year.

Jon Kahrs  
jekahrs@aol.com  
503-314-6602

# West Side Wine Club Leadership Team – 2010

President: **Jon Kahrs** [jekahrs@aol.com](mailto:jekahrs@aol.com)

- 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](mailto:nrac@msn.com)

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

Secretary: **Ken and Barb Stinger** [kbstinger@verizon.net](mailto:kbstinger@verizon.net) and **Dana Blizzard** [danablizzard@comcast.net](mailto:danablizzard@comcast.net)

- 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: **Craig Bush** [pnoir1@verizon.net](mailto:pnoir1@verizon.net)

- o Arrange speakers for our meetings

Chairs for Tastings: **Craig Bush** [pnoir1@verizon.net](mailto:pnoir1@verizon.net)

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

Chairs of Winery Tours: **Mike Smolak** [SmolakM@DimensionResources.com](mailto: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 **Sammy Nachimuthu**

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

- o Chandler Reach Vineyard –**OPEN**
- o Del Rio Vineyard – **Craig Bush** [pnoir1@verizon.net](mailto: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: **Barbara Stinger and Sammy Nachimuthu**

- o Awards Gala/Holiday Party