

West Side Wine Club

January 2014

Monthly Rant

Scheduled Meetings

January 11, 2014

Annual Gala – Archer Winery

January 15, 2014

Crush Talk / Planning

February 19, 2014

Bordeaux Tasting

March 19, 2014

Aroma Kit / Faults & Flaws

April 16, 2014

2013 Barrel / Carboy Sample Tasting

May 14, 2014

Tour

May 21, 2014

Speaker

June 18, 2014

"Best Practices of Amateur Winemakers"

July 12 or 13, 2014

Annual Picnic.

July 19 or 20, 2014

Tour

August 20, 2014

All Whites Tasting

September 17, 2014

Other Reds Tasting

October 15, 2014

Pinot Noir Tasting

November

No Meeting

December 3, 2014

Planning, Tours, Speakers, Events, Elections



Drink Responsibly.
Drive Responsibly.

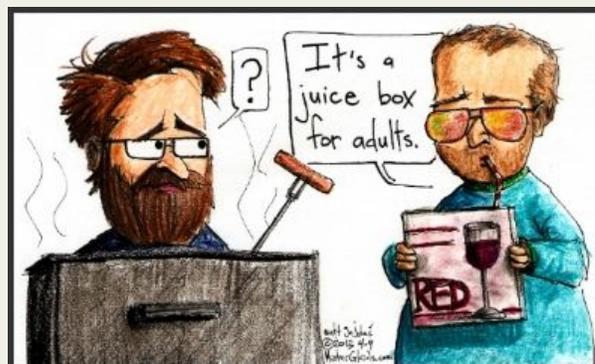
Happy New Year to everyone in the WSWC! Hopefully your 2014 will be full of good things, adventures and excitement, and of course great winemaking.

I do mean this in earnest, even though this is a customary greeting at the New Year. We always wish the best to each other, even when its not the holidays, perhaps we just don't make such a point of it the rest of the year. Most likely, however, this year will be a typical mix of the ups and downs of any given 365 days. We will have some good luck and some bad, things that work out and that don't, and with some care and good luck will turn a potential train wreck or two into happy endings.

One thing on my mind a lot lately, like many other winemakers, is the weather. We had our fair share of ups and downs with it in 2013, and survived, but 2014 looks to be no different. Although we are less at risk than areas to the south, the Pacific Northwest has a significant dry spell afoot. What is falling in the Cascades is mostly rain, and there isn't quite enough of it (yet) to spread peace of mind around the agricultural community. In California, its looking like a real problem, most areas are about 75% below normal for the rainy season, on the heels of a dry 2012-2013 and, frankly, many years dating back quite awhile. The wines have made it through despite this, but some vineyards are pretty worried this year about having enough water to survive upcoming frost cycles, not to mention simply function run their wineries. There are many months left in the "wet" season, however, and perhaps some time for recovery. We can only hope. Its ironic that despite all of our continued effort to to be better winemakers, all of the fussing and careful monitoring we do year round, one of the main factors determining how our wines turn out is completely beyond our control. So maybe we should just party...

Oh yeah, we already have it calendared. See you Saturday!

Phil



Information & Trivia

NEWPORT SEAFOOD & WINE FESTIVAL

If you are interested in the **Newport Seafood & Wine Competition**. All entries must be received by the Newport Chamber of Commerce by January 24, or to a drop site by Jan. 17, More details at:

<http://www.seafoodandwine.com/wine-competition.html>

2014 WineMaker International Amateur WINE COMPETITION

There are less than two months to go until the entry deadline of March 7, 2014 for the 2014 WineMaker International Amateur Wine Competition. More info at: <http://winemakermag.com/1302-2014-winemaker-competition-entry>

"Always carry a flagon of whiskey in case of snakebite and furthermore always carry a small snake."~ W.C. Fields

The 2012 vintage appears to be the last for the Oregon Wine Board's Certified Sustainable Wine Program, which was intended to bring multiple sustainable certifications under one logo. Launched in 2008, the program aimed to make it easier for consumers to find sustainable wines and clear up the confusion between different entities that certify sustainable products. Staff changes had left the program in limbo, and the board decided recently to end its support of the program and grant its remaining revenue of \$10,600 to Low Input Viticulture and Enology.

The next WSWC event is scheduled for Saturday, January 11 at 4:00 p.m. at Archer Winery. See additional information on page 4.

The next meeting is scheduled for Wednesday, January 15 at 7:00 p.m. at Oak Knoll Winery. The agenda will be crush talk and more planning for 2014.

- 1.) **Snacks:** This will be another potluck; bring a small snack to share. Bring one of your wines to share. Please bring a wine glass for tasting.
- 2.) **Waivers** will be present at the meeting. If you have not previously signed a waiver please do so at the meeting. You may also pay your 2014 dues if you have not already done so.
- 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/>

The last Meeting was held on December 4. The minutes from that meeting were published in the December Newsletter.



Lemberger's long slide into oblivion

By [Andy Perdue](#) on December 19, 2013



Lemberger, a red variety grown in Washington since the 1940s, never has caught on as a major variety and is slowly slipping into obscurity

Lemberger, a red wine that once was a rising star in the early Washington wine industry, is slowly fading into obscurity.

Though it's a wine that everyone seems to love, Lemberger's fortunes always have been tied to its unfortunate name, a moniker that evokes thoughts of stinky cheese rather than a deliciously smooth and fruity red wine.

Today, fewer than a dozen Washington wineries make Lemberger, and acreage in Washington has dwindled to perhaps 85.

"I think it's conceivable that it could go more or less extinct" in Washington, said Scott Williams, winemaker for Kiona Vineyards & Winery on Red Mountain.

Williams, whose father, John, planted Lemberger in 1976, has 17 acres – likely the largest block in Washington, perhaps even North America. He still farms those original 2 acres, as well as plantings he made in 1983 and 1998. From those, he makes 3,000 cases that he sells for \$15 per bottle.

"Selling it is like rolling rocks uphill," he told Great Northwest Wine. "There's a market for us for about 3,000 cases."

Lemberger's European origins, arrival in Washington



Scott Williams, second-generation winemaker at Kiona Vineyards and Winery on Red Mountain, makes 3,000 cases of Lemberger per year.

Lemberger is grown in many Central European countries, including Austria, Germany and the Czech Republic. It got its name not from the German cheese, but rather from the Slovenian town of Lemberg. Wines from Lemberger grapes are often smooth, rich and approachable.

The first plantings of Lemberger in Washington were in 1941 by Dr. Walter Clore, a Washington State University researcher based in the Yakima Valley town of Prosser.

“He actually arranged to have it imported from British Columbia for his varietal trials,” said Wade Wolfe, owner and winemaker at Thurston Wolfe in Prosser. Wolfe makes 100 cases of Lemberger and 130 cases of Lemberger rosé, called Second Chance Rosé.

“It makes the best rosé in the world,” Wolfe said.

He also includes Lemberger in a blend called Dr. Wolfe’s Family Red.

Wolfe remembers Hogue Cellars making it up until 1996. Then the Prosser winery brought it back for a time under its Genesis label, using grapes from Red Willow Vineyard.

Washington wineries that now make Lemberger also include Olympic Cellars in Sequim, Whidbey Island Winery in Langley, Alexandria Nicole Cellars in Prosser, Fair Winds Winery in Port Townsend and Kana Winery in Yakima. Owen Roe in Oregon uses Washington Lemberger in one of its blends, and Camas Prairie Winery in Moscow, Idaho, also makes Lemberger from Washington grapes.

Williams said one reason for Lemberger’s demise has been the rise of Syrah, which has a more appealing name and works equally well as a blending wine.

“It has been supplanted by Syrah,” Williams said. “When you look at wineries’ blends, it’s a lot of Syrah, so most of the acreage of Lemberger that was finding a home as a blend has been pushed out.”

California vintner loves Washington Lemberger

One winemaker who is bullish on Lemberger isn’t even in Washington. Jed Steele, owner of Steele Wines in Lake County north of Napa Valley, has been making a Lemberger under his Shooting Star label for years and is especially enamored with the grape.

In the 1960s, Steele attended Gonzaga University in Spokane on a basketball scholarship and became interested in wine. He bought 10 acres of land in Green Bluff, a community just north of Spokane, with the intention of planting grapes. He met Clore and Carter and tasted some of their experimental wines at WSU’s research station in Prosser and decided to plant Lemberger.

About the same time, he went to Austria — Lemberger’s ancestral home — and the grape became a bit of an obsession. After moving to California to attend U.C. Davis to study winemaking, the Green Bluff vineyard became a frustration, so Steele sold it and moved on in life, having never made wine from its grapes.

Then in the 1990s, he became a consulting winemaker for Ste. Michelle Wine Estates, particularly its Northstar brand.

“I was tasting Lemberger with (Columbia Crest winemaker) Doug Gore and others,” he said. “The marketing people didn’t want to deal with it, so it went into a big red blend.”

In 1995, Steele began buying Lemberger grapes from Washington vineyards and making a wine from it. He called it Blue Franc, a nomenclature for its Austrian name, Blaufränkisch. The label art is an old 50 franc note with a blue hue. "It's been very successful for us," he said.

Steele gets his Lemberger from Jarrod Boyle of Alexandria Nicole Cellars, who grows it at his estate Destiny Ridge Vineyards in the Horse Heaven Hills. Boyle grows 9 acres, which he planted in 1998 under the guidance of Wolfe. He makes a few hundred cases for his winery, which sells out to his wine club almost immediately after it is released each year.

"They love it," Boyle said.

However, Boyle said if Steele loses interest in his Lemberger, he'll probably pull it out and replant it with something a little easier to sell.



WSWC Annual Gala

\$15.00 per person

Pay at the door also renew your membership

Saturday January 11th 2014

4:00pm—9:00 pm

Archer Winery

32230 NE Old Parrett MTN Rd.
Newberg Oregon 97132

Bring your own wine glass and favorite
wines to share.

If your last name starts with:

A - P please bring Side Dish

Q - Z please bring Dessert

Come for great food,
"of course" the great wine and music!

Archer Winery is off Hwy 99W 2 miles before
entering the town of Newberg. Turn Left on Parrett Mountain Rd. It is
300 yards on right.

Call Marlene Grant if you have any questions.
503-807-4061

Important: This year we have decided to do a wine exchange at the Gala. Anyone who wants to participate should bring a bottle of their own wine, covered or wrapped. Deposit the bottle at the door when entering the Gala. You will receive a numbered ticket. Later in the evening numbers will be drawn so you can select another wrapped bottle to take home.

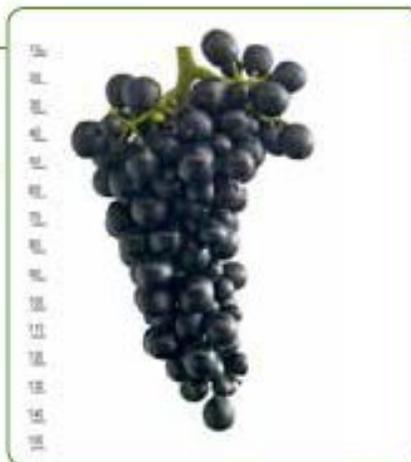
Dijon Clone 943: Early Reports

ENTAV-INRA® clone 943 originated in the Côte-d'Or and was introduced in 1989. There is very little published performance information so only generalizations can suffice at this time. It is one of the few Dijon clones that the French have negotiated a royalty payment for every bud sold here in the U.S., so very few nurseries sell the clone.

943 was sent to FPS at Davis in 1997 along with 667, 236 and 743. 667 was registered in the California R&C Program in 2001 and 943 in 2004. A photo of a typical 943 cluster and comparison to 115:

ENTAV-INRA® Clone 943

- Origin: Côte d'Or, Burgundy
- Smaller berries, nice small bunches, slightly more open
- Lowest production potential, with medium fertility, and significantly higher sugar content
- Great flavour intensity, with red berry fruit



ENTAV-INRA® Clone 115

- Origin: Côte d'Or, Burgundy
- Medium fertility, regular fruit set, medium vigour
- High sugar potential, low production
- Tighter bunches than 667 and 777, slightly more acid
- Very juicy raspberry essence, good crunchy skins
- Highly valued clone for balance and aromatic richness



Adam Lee of Siduri gave me this photograph below of a cluster of 943 (right) next to 777 picked on the same day from adjacent sections of Sierra Mar Vineyard in the Santa Lucia Highlands. Note the smaller berries, the chicks and the small bunch size of the clone 943. Adam "loves it" and bottled a single clone 943 Pinot Noir from Sierra Mar Vineyard in 2009. He notes that the wine from 943 is not terribly dark and not particularly tannic. His Sierra Mar vineyard designated Pinot Noir often combines clone 23, 943, 777 and Pommard and he relishes its vibrant dark fruit, richness, depth and mid-palate pliancy.

Adam said that 943 is definitely the most different Dijon clone he has worked with and offered further details. He said, "943 definitely has some of the smallest berries we have. Often times the berries are seedless. Because of this, we often choose to pick it early since those tiny seedless berries go away if any heat arises. You can get a pretty good crop with 943 but you need to leave more clusters as the clusters are low in weight (with most clones we get 4 to 5 clusters per pound but with 943 it more like 8 to 10 clusters per pound)."



Besides the characteristics noted above, clone 943 has been reported to have medium to low titratable acidity, medium to high polyphenol and anthocyanin production, low yields, medium to low berry size, medium bunch number per shoot and early ripening. The clone has the lowest yield compared with 777, 667, 114 and 115. The wines are aromatic with sometimes atypical aromas. Tannins are sometimes too supple and velvet.

According to David Adelsheim, the interest in clone 943 seems to have been the result of a push from ENTAV to position the clone as a producer of top quality wines. However, the *Catalogue des Variétés et Clones de Vigne Cultivés en France* from 1995 rates the clone with a "B" (not an "A" like 777 and 828). Adelsheim speculates that perhaps ENTAV was impressed by the low crop levels.

Adelsheim has 943 planted at Richards Vineyard and Fennwood Vineyard but the vines are still very young (planted in 2008). So far, David and winemaker Dave Paige are not very excited about it. They have found in their vineyards that the clone is a light producer due to the number of chinks and may be challenging to hit sensible economic yields in light set seasons. Paige notes that the wine produced from 943 has "a very plummy, ripe quality we find a little over the top." He feels the quality might be better with more hens and fewer chinks. That said, the experience at Adelsheim is very limited.

John Kelly, the winemaker at Westwood Winery in Sonoma, has had experience with clone 943. He told me the following. "I continue to like this clone, especially for its aromatics. As the vines have matured, I am seeing more regular yields and fewer hens and chinks, though it is possible that this is just a function of the really good set we have had the last two vintages. With the more completely seeded fruit has come a more full mid-palate on the wine. It still does not develop the textural interest of 115 or 777. The tannin content of the finished wine is still weak compared to other Dijon clones and 943 remains a selection that I believe requires blending with another more tannic clone to achieve a balanced wine. My 943 is the earliest-ripening of my Dijon clones."

Winemaker Mike Sullivan of Benovia Winery in the Russian River Valley told me he has 943 planted at two different vineyard sites. The Tilton Hill Vineyard is located in Freestone and 943 has been harvested for three years from this site. The clone has shown a propensity for millerandage (shatter or shot berries) with tiny berries and abnormally small clusters. The cluster weights are very low weighing in around 40-50 grams per cluster. The wines tend to be dark in color with enormous concentration, medium high acidity and fine tannins. 943 has also been planted at Martaella Vineyard adjacent the winery and has been harvested for one year. The clone has exhibited millerandage here as well with very low cluster weights of 60-70 grams per cluster. Mike attached a photo of 943 from this site:

In summary, Mike said, "It is a very low yielding clone that may not be commercially viable for some growers. In my experience, yields on the 943 have been 40% to 50% of other Dijon clones and about half the yield of the Calera selection. It is a very high quality clone that because of seedless berries is susceptible to dehydration from heat spikes."



Dave Jepson, the winemaker at Treos Wines in the southern Willamette Valley said that the 943 clone planted at Treos had a very expressive nose with flavors of black fruits (black cherries and dark plums) and some earth and truffle notes. The 943 is similar in tone to 667 and 777 but has a bit more of a “savage” edge to it. He wishes he had planted more as he feels it adds complexity to the Treos Pinot Noirs without sacrificing depth and richness of flavor.



An Opinion on the Performance of Cleaning Agents Used in Preparing Winemaking Equipment

Daniel Pambianchi

Introduction. Poor sanitation of winemaking equipment can lead to wine flaws or outright spoilage if microorganisms take a foothold in the wine, on equipment or in the cellar.

An effective sanitation program requires a thorough cleaning and water-rinse of all equipment that will come into contact with juice and wine, followed by effective sanitization. Poorly cleaned equipment can never be sanitary, and that will compromise wine quality.

Cleaning and sanitization are accomplished using specialized chemical or enzymatic agents. Various products making use of different “active ingredients” are available on the market. Additional information on cleaning and sanitization agents, procedures and contraindications is available in Pambianchi (2012, 2008) and Gibbs (2012). The references provide important material compatibility information and other important safe-use information.

The objective of this non-scientific “study” was to assess the performance of cleaning agents used in preparing equipment for winemaking. This study was conducted with uncontrolled parameters and therefore only provides a subjective opinion. The study was performed on glass material only and was therefore not intended to be comprehensive.

The tests were performed on stained glass bottles that previously held heavily pigmented, tannin-rich red wine and which were left to dry for one year to let the pigmented complexes solidify on the glass. The level of staining cannot be scientifically categorized as uniform, however, these bottles all came from the same batch of wine; therefore, the level of staining was fairly uniform for the purpose of this study. Several bottles with much heavier staining and kept for much longer were also available to assess how these agents could handle “tough” stains.

The following assessments list disclosed ingredients on product labels or in MSDS, each product’s manufacturer or distributor (in parenthesis), recommended dilution rate, which was used for these tests, and the author’s opinion on performance with an overall grade as A+, A, A–, B+, B, etc. in bold in parenthesis. Ratings are strictly for the tests performed on glass, as outlined, and do not consider other materials. These ratings are relative to the other agent ratings and are therefore not absolute. The dilution rate for all agents is 1 tsp per liter (L) or roughly 1 tbsp per gallon of water, unless specified otherwise.

The assessment of each agent's ability to lift stains from glass was limited to a 20-minute (min) duration. Some of these agents require a longer soaking period, particularly those based on enzymes, and which may also be recommended to be done with some scrubbing.

Test Results

Sodium carbonate. (Generic chemical obtained from Winemaster) Also known as soda ash, sodium carbonate makes a strongly alkaline solution (also known as an alkalinity builder) when dissolved in water. It does not dissolve as easily as other agents; warm water is recommended. Its mode of action is to break down dirt and other foreign solids that can then be rinsed off.

The solution lifted stains immediately, and the stained bottle was spotless after a 5-min soak period and water rinse. No scrubbing or shaking was required. It can lift tough stains but requires some scrubbing. **(A+)**

Sodium percarbonate. (Generic chemical obtained from Barrel Builders) Also known as sodium carbonate peroxide and sodium carbonate peroxyhydrate, it is produced from sodium carbonate through chemical bonding with hydrogen peroxide, a powerful oxidizer, hence why it is often described as containing "active oxygen.". It is found in many other manufacturers' formulations as well as in household cleaning products and laundry detergents.

The solution lifted stains immediately, and the stained bottle was spotless after a 5-min soak period and water rinse. No scrubbing or shaking was required. It can lift tough stains but requires some scrubbing. **(A)**

Sodium hydroxide. (Generic chemical obtained from Prolab Scientific) Also known by its chemical formula NaOH, sodium hydroxide can be very caustic at high concentrations.

A mild 1% solution was used in these tests to keep dilution ratios more consistent with other agents. There was no visible lifting of stains, however, a shaking partially dislodged the stains. Scrubbing was required to completely remove all the stains after the 20-min soak period. It handled tough stains well but also required some scrubbing. Sodium hydroxide at higher concentrations, 10% or more, is known to be much more effective. **(C)**

Sodium hypochlorite. (Sani-Brew/RJSpagnols) Also known as bleach and "the pink powder," sodium hypochlorite is a strong oxidizing agent once dissolved in water; it is a very effective cleaning and disinfecting agent, especially at high concentrations. Its major drawback is its high risk of inducing TCA, or what is known as cork taint. A single airborne speck of powder can contaminate and taint an entire winery. It should be used as far away from any wine processing facility, ideally in an open area.

The bleach solution lifted stains immediately, and the stained bottle was spotless after a 5-min soak period and water rinse. No scrubbing or shaking was required. At the test dilution rate, tough stains needed a longer soak period and some scrubbing. **(A)**

AmBrew Cleanser. (Logic) AmBrew contains carbonates and alkaline silicates. The solution lifted stains immediately, and the stained bottle was spotless after a 5-min soak period and water rinse. No scrubbing or shaking was required. It can lift tough stains but requires some scrubbing. It performed exceptionally well. **(A+)**

Straight A. (Logic) Straight A contains sodium percarbonate, sodium carbonate and sodium polysilicate used as a buffering agent.

The solution (1 tbsp/L) lifted stains immediately, and the stained bottle was spotless after a 5-min soak period and water rinse. No scrubbing or shaking was required. It can lift tough stains but requires some scrubbing. **(A)**

One Step No-Rinse Cleanser. (Logic) One Step, known as Aseptox in Canada, contains sodium percarbonate, sodium carbonate, sodium chloride used for buffering, and sodium citrate for buffering and as a sequestrant (chelating agent).

The solution (1 tbsp/L) started lifting stains immediately but not with the same vigor as its AmBrew and Straight A brethren. It could not lift all the stains in the 20-min period; it required scrubbing. **(B-)**

P.B.W (Powdered Brewery Wash). (Five Star Chemicals and Supply) PBW contains silicates, phosphates and surfactants. Surfactants lower the surface tension between water and solids, and may act as detergents, wetting agents, emulsifiers and foaming agents.

The solution (1 tbsp/L) lifted stains immediately, and the stained bottle was spotless after a 5-min soak period and water rinse. No scrubbing or shaking was required. It can lift tough stains with minimal scrubbing. It performed exceptionally well. **(A+)**

B-Brite. (Crosby & Baker) B-Brite contains sodium percarbonate, sodium carbonate, and silicic acid and sodium salt used for buffering and flocculating solids. The solution (1 tbsp/L) started lifting stains immediately but required scrubbing after the 20-min soak period to remove all stains.

It handled tough stains with some shaking and scrubbing. (B-)

OxiClean Versatile Stain Remover. (Church & Dwight) OxiClean is a household cleaning product used as a laundry booster, carpet spot remover and hard surface cleaner. It contains sodium percarbonate, sodium carbonate, ethoxylated alcohol used as a surfactant, sodium polycarboxylate used as a sequestrant, sodium metasilicate used for buffering, and "blue specks" used for dispersing soil.

The solution (1 tbsp/L) lifted stains immediately, and the stained bottle was spotless after a 5-min soak period and water rinse. No scrubbing or shaking was required. It can lift tough stains but requires some scrubbing. It performed exceptionally well although the foaming might be a nuisance or a problem in CIP winemaking applications. (A)

Seventh Generation Natural 2X Concentrated Laundry Detergent. (Seventh Generation) Seventh Generation is an aqueous solution containing, according to the product label, sodium lauryl sulfate, coceth-7 and glycerin (plant-derived cleaning agents), sodium citrate (water softener), oleic acid (plant-derived anti-foaming agent), sodium hydroxide (alkalinity builder), sodium chloride (thickener), boric acid and calcium chloride (enzyme stabilizers), protease and amylase (enzyme soil removers), methylisothiazolinone and benzisothiazolinone (preservatives).

The dilution rate was 1 tbsp/L. The instructions recommended a cold-water wash, however, there was very little lifting of stains after 5 minutes. Performance was slightly better with hot water. There was not much more lifting in the 20-min period, and scrubbing was required to remove all the stains. The abundant foaming is a problem to rinse and will be a problem in CIP applications. Given the enzymatic nature of the active ingredients, this cleaning agent requires more time to work and was therefore not graded.

Super Pro-Zyme Low Foam Enzymatic Detergent. (Health Lab Products) Super Pro-Zyme is an enzymatic detergent used in the health care industry to remove heavy bioburden from surgical instruments. Its formulation is proprietary but no hazardous ingredients are reports in the MSDS.

A dilute 0.4% (4 mL/L) solution was used for these tests. There was no stain lifting in the 20-min soak period. Stains required scrubbing for removal. The foaming might be a nuisance or a problem in CIP winemaking applications. Given the enzymatic nature of the active ingredients, this cleaning agent requires more time to work and was therefore not graded.



Wine Waste Finds Sweet Afterlife In Baked Goods

by MARIANA DALE
August 09, 2013



At her bakery in Costa Mesa, Calif., Rachel Klemek sells cabernet brownies made with a flour substitute derived from grape pomace, a byproduct of winemaking packed with nutrients known as polyphenols.

When winemakers crush the juice from grapes, what's left is a goopy pile of seeds, stems and skins called pomace. Until several years ago, these remains were more than likely destined for the dump.

"The pomace pile was one of the largest problems that the wine industry had with sustainability," says Paul Novak, general manager for WholeVine products, a sister company to winemaker Kendall-Jackson in Northern California.

But now, scientists and entrepreneurs are finding new and often surprising uses for this former waste product. Some winemakers, for instance, are using pomace as compost or as the basis of grapeseed oil. Researchers are also exploring pomace's properties as a food preservative — studies have shown that compounds called polyphenols found in grapes and in pomace kill bacteria that can cause food to spoil. One Oregon State University professor, Yanyun Zhao has even toyed with turning pomace into a biodegradable material to make flower pots.

"We're continuously looking for new options," says Zhao, who has spent several years studying pomace and its potential uses in and out of the kitchen.

But right now, one of the most promising commercial uses of pomace is also one of the tastiest: It's being turned into a gluten-free flour substitute.

WholeVine has partnered with a local miller to produce the flour, which comes in 16 different varieties based on the different wine grapes — such as chardonnay, Riesling and merlot — used to make it.

The journey from vine to oven begins in September with the harvest. WholeVine collects pomace left from after grapes are pressed. The seeds and skins need to be separated, dried and milled. The process takes place within a two-month period: Workers must move quickly to get the pomace dried and stabilized before mold takes hold and the polyphenols in pomace — which have been linked to many health benefits — start to degrade.

"There's a lot of nutrition and goodness that we are currently letting the mold get to and throw away," Novak says. "We think that nutrition should be put into the system for humans."

WholeVine says its products are also high in iron, fiber, protein and other nutrients. That's all well and good, but in order for the flour to have commercial success, it has to taste good, too.



There's good news on that end, says Oregon State's Zhao. Her testing has found that grape pomace flour can replace as much as 20 percent of regular flour in baked goods like bread, brownies and muffins without altering the taste or texture. Add more than that, though, and you can start to change the flavor of food (pomace flour can be bitter in large quantities).

Can consumers taste the difference? At Washington State University, food science undergraduate Gena McKahan tested out reactions to granola bars made with anywhere from 0 to 15 percent grape pomace flour. Participants in a blind taste test, McKahan says, preferred the bars with 5 percent or less grape flour. Even that small amount of pomace flour, McKahan says, can add a significant amount of polyphenols to a sweet treat.

Rachel Klemek, a baker in Orange County, Calif., admits she was skeptical when, four years ago, a friend suggested she experiment with a purple powder in the kitchen. "If it's not butter, sugar, flour or eggs, I don't want it," says Klemek.

But eventually, Klemek decided to mix what she called "wine flour" into basic recipes for baked goods and pasta. These days, you'll find Klemek selling several flavors of cabernet brownies and violet-colored pasta at Blackmarket Bakery, the shop she runs in Costa Mesa, Calif.

The taste is slightly "grapey," she says. It retains the tannin quality of a cabernet sauvignon, the dryness associated with some red wines. I sampled several of her creations and can testify to their tastiness.

Right now, only a fraction of the pomace produced nationally is meeting such a sweet afterlife. WholeVine's Novak says the goal is to create a market for its pomace-based products that will eventually allow the company to scale up operations.

"We are doing things," he says, "that in essence, close the loop for sustainability for the fine wine industry."

West Side Wine Club Leadership Team - 2014

- 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 & Jim Ourada
jim.m.ourada@intel.com

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@earthlink.net Barbara Stinger & Mindy Bush – Helpers

- Awards Gala / Holliday parties

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

Webmaster: **David Ladd**