West Side Wine Club

January 2016

Monthly Rant

For those of you who attended our annual Gala Saturday at Archer Winery, I'm sure you will agree with me that it was a big pile of fun. Alice and I thought it was the best event we've had in some years, with lots of good wines, amazing food and an easy camaraderie. A total of 38 give or take attended, up slightly from last year, including some of our newer members who I think will be fine additions to the group. Obviously its important to have an infusion of new energy from time to time, and when I meet new members that are excited about becoming better winemakers it reminds me of the first time I came to the club hoping for the same. I think the gala, with the opportunity it affords one to spend more time with any given wine, always serves to illustrate that some of our members are becoming very savvy winemakers. This year it was particularly true, lots of great pours!

A reminder that this month's meeting is a fairly important one. We will discuss the upcoming year's agenda, and its a time for suggestions and new ideas, so please bring yours. Also we will be discussing the idea of changing the club name, everyone's input is welcome and hopefully, if we do so, it can be accomplished in a fairly straightforward fashion. New committee heads can also connect with former ones for clarity on what their responsibilities entail, and I am always available for feedback on that as well if you are unsure. See you soon…Phil

Scheduled Meetings

January 9, 2016
Annual Gala – Archer Winery; 4-9 PM

January 20, 2016
Crush Talk / Planning

February 17, 2016
Bordeaux Tasting

March 16, 2016
Speaker

April, 2016
Tour

April 20, 2016
Barrel / Carboy Sample Tasting

May 18, 2016
Speaker

June 15, 2016
“Open discussion of winemaking issues”

June, 2016
Tour

July 16, 2016
Annual Picnic

August 17, 2016
All Whites Tasting

September 21, 2016
Other Reds Tasting

October 19, 2016
Pinot Noir Tasting

November 2016
No Meeting

December 2, 2015
Planning, Tours, Speakers, Events, Elections

Information & Trivia

• Chateau Montelena Winery will celebrate 40 years since the Judgment of Paris, also known as the Paris Tasting, when its 1973 Chardonnay beat French and American competitors in a blind tasting of wines in Paris. The tasting forever changed the way the world views American wine and helped put California at the forefront of the wine world.

•Newport Seafood & Wine Festival amateur wine competition. All entries must be received by the Greater Newport Chamber of Commerce no later than January 29, 2016, or to a drop site no later than January 22, 2016. Click on http://www.seafoodandwine.com/images/pdf/2016_AWCApplication.pdf for rules, application and further information.

• Winemaker Magazine amateur wine competition. Only two months to go until the entry deadline of March 11, 2016. Click on the quick link http://winemakermag.com/1511-2016-winemaker-competition-entry to get all the information, rules, and a downloadable entry form for the 2015 event.

• Denver firm buys Oregon winery Integrated Beverage Group (IBG) of Denver, Colo., acquired Stone Wolf Vineyards in McMinnville, OR Founded by the Lindsay family in 1998,

Note: The next regular meeting is scheduled for Wednesday, January 20, 2016 at 7:00 PM at Oak Knoll Winery.
Agenda: Planning for 2016 & open discussion of winemaking issues so far this vintage. Bring one of your bottles for us to share. Renew you club dues now sign a new waiver.
Note: Come to the meeting with ideas for speakers and topics you would like hear also for wine related places you would like to visit this year.

1.) Snacks: This will be a potluck; bring a small snack to share.
2.) If you have not paid your dues or signed a waiver, please do so at this meeting.
3.) Bring a wine glass 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/

December Meeting Minutes

Published in the December Newsletter

NEWPORT SEAFOOD & WINE FESTIVAL

Amateur wine competition. All entries must be received by the Greater Newport Chamber of Commerce no later than January 29, 2016, or to a Drop Site NO LATER THAN JANUARY 22, 2016. Click on http://www.seafoodandwine.com/images/pdf/2016_AWCApplication.pdf for rules, application and further information. There will be a limit of 75 entries.

2016 WineMaker International Amateur WINE COMPETITION

ENTER YOUR BEST HOMEMADE WINES IN THE WORLD'S LARGEST COMPETITION FOR HOBBY WINEMAKERS!

Only two months to go until the entry deadline of March 11, 2016
Click on the quick link http://winemakermag.com/1511-2016-winemaker-competition-entry to get all the information, rules, and a downloadable entry form for the 2015 event.

Enter your wine and compete for gold, silver, and bronze medals in 50 categories awarded by a panel of experienced wine judges.
Entry Deadline for Wines to Arrive in Vermont: **March 11, 2016**

Wines Judged in Vermont: **April 15-17, 2016**

Results first announced at WineMaker Magazine Conference in Santa Rosa, CA: **May 21, 2016**. (results will be posted on winemakermag.com and mailed out soon after)

Address for shipping your entry form and wine:
Battenkill Communications
5515 Main Street
Manchester Center, VT 05255

WSWC celebrated our annual Gala at the Archer Winery tasting room the evening of the 9th. Owner Saj Jivanjee gave us a cooks tour of his new winery facility with all new, state of the art German made equipment.


THE VINEYARDS
WINE BAR


Craig
Bush









The Use of Added Resveratrol During Winemaking As An Alternative to Sulfites: A Pilot Study

By Becca

Research exploring different alternatives to using added SO2 during winemaking as a result of the negative connotations associated with excess SO2 is certainly plentiful. While SO2 (a.k.a. sulfur dioxide) is naturally present in grapes and many other fruits and other foods, the addition of excess SO2 can be problematic for human health, if levels are too high. Specifically, people suffering from asthma tend to be at higher risk of having sulfite sensitivity or allergy, with about 3.9% of steroid-dependent asthma patients having the greatest risk. In most winemaking regions, the levels of added SO2 in wine are closely monitored and regulated, but unfortunately for a very small minority, even the amount currently present in most wines is too much.

Sulfites are used in winemaking as antioxidants and antimicrobial agents, which aid in the preservation and aging potential of the finished wine. On average, amounts of sulfites added to wines are about 30 to 90 parts per million. As a result of technological advances, many researchers and wineries are experimenting with lowering or eliminating added sulfites in their wines, since the risk of damage to the wine is significantly reduced with modern technology and practices. Additionally, some have looked toward replacing sulfites in wine with other natural compounds (i.e. polyphenols like flavonols and stilbenes) so that the wine is still protected without the need for added SO2. It's important to note that SO2/sulfites are naturally occurring in grapes and wine, and the SO2/sulfites we're talking about here are ADDED sulfites.

A new pilot study, published in the *Journal of Life Sciences*, aimed to test a way to replace added sulfites in wine by using added resveratrol, a well-studied naturally-occurring polyphenol in wine with antioxidant and antimicrobial properties, while at the same time testing a specific method for getting the added resveratrol into the wine. This was a very short pilot study, so this summary should be a fast read!

Brief Methods

Cabernet Sauvignon red wine grapes from vineyards in Mendoza, Argentina were used for this experiment. At harvest, the grapes were 26.2 Brix, 4.61g/L titratable acidity, and 3.86 pH.

Three different winemaking procedures (using 100kg grapes each) were used in order to test the addition of resveratrol as a possible replacement for SO2:

Control: No extra resveratrol added. Traditional red winemaking techniques employed, including the addition of 7g/100kg potassium metabisulfite.
Resveratrol Treatment 1: Traditional red winemaking techniques employed, including the addition of 150mg/L resveratrol. No extra sulfites added (i.e. no addition of potassium metabisulfite).
Resveratrol Treatment 2: Traditional red winemaking techniques employed, including the addition of 300mg/L resveratrol. No extra sulfites added (i.e. no addition of potassium metabisulfite).

With the exception of the added sulfites and added resveratrol, all procedures and ingredients were identical for all three treatments.

Resveratrol was added to the appropriate treatments as β-cyclodextrin complex microcapsules.

Potassium metabisulfite and resveratrol capsules were added at the crusher/destemming phase of the winemaking process.

After fermentation, all wines were clarified and racked once, then used for analysis a week later.

The following characteristics were measured and analyzed for all wines: pH, dry matter content, alcohol levels, titratable acidity, volatile acidity, sugar levels, dry extract, free and total SO2, color intensity, and trans-resveratrol levels.

A sensory analysis by 10 experienced judges was also performed on the experimental wines. Each wine was sampled in triplicate.

Results

No differences were found in the physical and chemical properties of Cabernet Sauvignon wines when comparing all three winemaking treatment procedures.
Fermentation kinetics was the same for all three winemaking treatment procedures.
Nearly all sensory characteristics were identical between the wines made from the three winemaking treatment procedures with the exception of color intensity.
Color intensity was highest in the 300mg/L resveratrol treatment.
The final resveratrol content for the three winemaking procedures was: 2.42mg/L (Control: no resveratrol added), 34.81mg/L (Treatment 1: 150mg/L resveratrol added), and 93.85mg/L (Treatment 2: 300mg/L resveratrol added).

Percent recovery of resveratrol was between 25% and 30%.

This means of the total amount of resveratrol added at the beginning of Treatments 1 & 2, about a quarter to a third of it remained in the final wine.

Conclusions

According to the results of this study, adding resveratrol capsules in the crusher/destemming point of the winemaking process increases the amount of resveratrol in the finished wine, with about 1/4 to 1/3 of the original added resveratrol remaining in the finished product. The addition of resveratrol did not appear to negatively influence any physical or chemical properties of the finished wine, nor did it appear to affect the fermentation kinetics.

Physical, chemical, and sensory characteristics of the added resveratrol treatment wines were nearly identical to the control wines that used added SO2 (in the form of potassium metabisulfite). The only difference between the treatments came in the form of color intensity, with the 300mg/L added resveratrol treatment wines showing stronger color intensity than the other two treatments.

Interestingly, from these results, the authors claimed that added resveratrol could be a feasible alternative to added sulfites in wine. However, I don't believe they can actually make this statement, since they didn't actually study whether or not the added resveratrol would protect the wine in the same way that the sulfites did (nor did they test wine aging).

What they can say is that added resveratrol did not change any of the chemical or physical characteristics of the wine (other than a slight color intensity increase in with the greatest dose of resveratrol), but based on this particular study, they can't say that it's a feasible alternative to SO2 in regards to protection of the wine. Sure, they can say it's possible, since resveratrol is a known antioxidant and antimicrobial agent, but without the actual tests and data to back that up, that certainly can't be said for sure.

This study does show, however, that adding resveratrol as microcapsules at the crusher/destemming step of winemaking DOES increase the resveratrol content of the finished wines, thus potentially making them marketable as resveratrol-enriched wines for health purposes.

More research needs to be done to determine if added resveratrol can protect the wine in the same way that added sulfites does over time, but preliminary results of this pilot study are promising.

The most bizarre wine flavors, find out what wines have these flavors. If wine tasted only like flowers and fruit, it wouldn't be as awesome as it is.

Walnut An aroma commonly found in aged Madeira wines, particularly Malmsey and Bual.

Banana An aroma that comes from a winemaking process called 'carbonic maceration' that is most commonly associated with the red wines from Beaujolais.

Bubble gum A very unique red wine aroma associated with light red wines from Northern Italy such as Schiava and from the red wines made of Gamay from Beaujolais made with 'carbonic maceration'.

Cedar Box A positive aroma associated with full-bodied red wines with moderate oak aging. Found in wines all over, but in particular Barossa Valley, Tuscany, Napa and Bordeaux.

Cola A popular flavor found on the finish of California Pinot Noir.

Dill An aroma that is commonly associated with American oak barrels. It's the more extreme version of the American oak 'coconut' smell.

Fresh Cut Grass A positive aroma associated with many white wines from the Loire valley.

Green Bean A negative aroma associated with poorly made Sauvignon Blanc and other 'green' varieties like Grüner Veltliner and Verdejo.

Jalapeño A very green herbaceous note associated with Sauvignon Blanc and occasionally Cabernet Franc, Cabernet Sauvignon and Carmenere from cool climates.

Mint A positive aroma of many fine red wines including Meritage (from California) and Bordeaux blends.

Nail Polish Remover A negative aroma that is an indicator of VA (volatile acidity) in a wine. Some tasters are more sensitive to VA than others.

Old Saddle Leather A savory and unctuous flavor found in many red wines that either have been made with more non-interventionist wine making in Italy or have brettanomyces.

Petroleum A positive aroma associated with aged Rieslings from the Mosel in Germany and some younger examples from Italy and Australia.

Popcorn A strong aroma associated with the 'butter' smell (aka an aroma compound called Diacetyl) brought about from oak aging white wines.

Salami A very meaty aroma associated with wines from Central Italy including Aglianico, particularly from Aglianico de Vulture and Taurasi.

Tar A very rustic earthy aroma often associated with value driven wines from Tuscany, Bordeaux and La Mancha, Spain.

Wet Dog This is a commonly associated aroma with a wine that is corked (aka exposed to TCA taint).

Baby Diaper A very funky oxidative smell from oak aged Chardonnay from Burgundy.

Biscuit A well-loved aroma associated with aged vintage Champagne and oak aged Chardonnay.

Cat's Pee A negative aroma associated with white wines, particularly Sauvignon Blanc from the Loire Valley.

Chocolate Box A well-loved aroma found in bolder red wines from warmer climates such as South Australia, Mendoza Argentina, Central Coast California and Spain.

Cotton Candy A bizarre and fascinating aroma found in many lesser-known light red wine varieties from Alto Adige, Lombardy and Piedmont in Italy, such as Fresia, Brachetto d'Acqui and Schiava.

Eucalyptus A positive aroma associated with the red wines of South Australia and Barossa Valley. The equivalent of just a few eucalyptus leaves accidentally added to a fermenting red wine can cause this aroma.

Geranium A winemaking flaw distinguishable in white wines but can happen in both red and fuller-bodied white wines.

Hay A smell found on several white wines made in a way that exposes the must to oxygen including white Rioja, Savennières, Sylvaner from Germany and several Portuguese white wines.

Licorice A primary aroma commonly associated with many Italian red wine varieties including Barbera and Nebbiolo.

Musk A animalistic note that smells similar to a sweet pungent sweat. This aroma is associated with many Old World red wines, especially Châteauneuf du Pape in France and Taurasi in Italy.

New Plastic A chemical-like aroma associated with many high acidity white wines such as Riesling and Chablis. There is no actual presence of plastic. A more extreme version of this smell is Petroleum.

Pencil Lead A subtle and well-appreciated aroma commonly associated with the red wines of Bordeaux and some wines of Rioja.

Diesel A more rustic 'petrol' like aroma associated with Rieslings from Australia.

Rose Aroma compounds called cise-rose oxide and beta-Damascenone associated with many aromatic white wines including Gewürztraminer, Moscato, and sometimes fine Pinot Noir.

Sweaty Socks An aroma brought about from oxidation or a strong little yeast called brettanomyces and found in many red wines all over the world and a few whites including Savennières from the Loire Valley in France.

Violet An aroma associated with fine red wine blends, particularly those of Cabernet Sauvignon and Petit Verdot from Napa, Bordeaux, and Touriga Nacional in Portugal.

Darth Vader is My Lover: Revelations About Brettanomyces in Wine

W. Blake Gray January 20, 2013

My whole wine world is shaken.

What does Syrah taste like? Are floral aromas pretty? Is ”typical Bordeaux” supposed to taste like medicine and ashes? I don’t know anymore.

I’ve been to a *Brettanomyces* tasting at UC Davis. I described it on Twitter as spending a day in a room full of laboratory-created stink cells. I couldn’t get the taste out of my mouth for hours.

But the psychological impact … well, I may be scarred for life. As I said at the tasting, “It’s like learning that Darth Vader is my father.”

The seminar was groundbreaking for UC Davis, which previously always called *Brettanomyces* in wine a “spoilage organism.” This was the first time the university acknowledged that Brett is an important part of some wines’ terroir. UC Davis tested 83 strains of *Brett* and 17 — more than 20% — were regarded as giving more positive impact than negative.

That’s a big deal. Wineries are always looking for some way to boost the deliciousness of their wine. Here is the world’s foremost university on teaching clean winemaking, suddenly saying that *Brett* — previously derided as the bad yeast that makes your wine smell like rotting corpses — might actually add the scent of roses.

And that’s why I’m wondering whether roses in my wine — something I used to treasure in Gewürztraminer and Riesling, and to enjoy hints of in Pinot Noir and Nebbiolo — are actually the smell of, well, spoilage.

Sac vs. Brett

Here’s a brief background on *Brett*. *Saccharomyces* (let’s call it “Johnny Sac,” for you Sopranos fans) is the “good” genus of yeast that wineries want to convert sugar in their grapes into alcohol. Brettanomyces, a different genus, is a misshapen cousin. They live in similar environments, which is to say everywhere: in vineyards, barrels, wood ceilings, winery workers’ clothing, etc.

Both types of yeast produce, in addition to alcohol, a variety of chemical compounds. This is one reason wines smell and taste complex, although it must be noted that grapes themselves are loaded with naturally occurring aromatic chemical compounds to begin with.

Saccharomyces — Johnny Sac — grows five times as fast as Brett so it will naturally take the lead in almost every wine fermentation. But *Brett* is more versatile: it can eat different things, including ethanol and amino acids. It’s more tolerant of pH and temperature changes. It’s hard to kill. And everything you might use to kill *Brett* — usually SO2 — is just as effective at killing Johnny Sac.

This is why commercial wineries blast grapes with sulfur when they’re picked, and then add live *Saccharomyces* yeast when the sulfur dissipates. All of the work wineries do in controlling fermentation is to keep Johnny Sac healthy and productive, so that brett stays marginalized, because you can’t be sure of having one without the other.

This is also why wineries add SO2 to wines before bottling. If the wine is dry and there’s no sugar left, Johnny Sac won’t come back. But *Brett* in the bottle will find something to eat and will grow slowly over time. Open that bottle, expose it to air, and Brett will come forth and multiply. This is why *Bretty* wines should never be served by the glass.

The reason wineries want to marginalize *Brett* is because of its dark side. Remember I wrote that *Brett* could make a wine smell like rotting corpses? That’s no exaggeration: *Brett* can produce a compound called “cadaverine.” *Brett* produces another compound, isovaleric acid, that is the main component of foot odor. And these aren’t even the stinky cells *Brett* is most famous for: those would be 4-EP and 4-EG, which have been described as “Band Aids” and “ashes.”

Villain or hero?

But like a lot of cinematic villains, *Brett* has its admirers. Chinese don’t think 4-EP smells like Band-Aids; they think it smells like 5-spice.

Many French winemakers think *Brett* is part of their terroir and the reason their wines taste as they do, and they’re not alone. Napa winery owner Delia Viader, who has also worked in Italy, says, “I could tell you that the Italians don’t describe *Brett* as a negative, ever. They actually invite it over for dinner.”

The argument over whether *Brett*‘s influence can be positive is not new, though UC Davis’ change in position is. But it is UC Davis’ introduction of the new *Brettanomyces* Impact Wheel that has shaken my world.

There are plenty of nasty aromas on the wheel. But it’s the nice ones that make me wonder what wine actually tastes like.

Here's what I mean. There's a section of "spicy" aromas on the wheel; it includes chili powder, red pepper, black pepper, cardamom, and cola.

I thought that's what Syrah smells like. I thought Syrah could smell gamy, like "horse," or "leather" or "cooked meat" or "smoked meat." Those are all descriptors on the *Brett* Impact Wheel.

And what about Cabernet? I thought that "coffee" and "mocha" and "graphite" were what Cab smells like, and I thought "cigar" came from expensive barrels. Yep, they're all on the *Brett* Impact Wheel.

Does terroir trump grape?

It's a question of the primacy of grape variety, the American way of thinking, vs. terroir, the French way.

What UC Davis is saying is that maybe Rhone wines are supposed to taste peppery because certain *Brett* strains are a part of the Rhone environment. In a rare concession, UC Davis is saying the French are right.

Moreover, they proved that U.S. consumers have already figured this out. UC Davis professor Linda Bisson went out to buy wines described online by consumers as "typical Bordeaux" and discovered that they were just loaded with 4-EP and 4-EG. So typical Bordeaux, for many people, already equals *Brett*.

But where does that leave those of us raised to think that grape varieties, not terroir, have a particular taste? I just don't know anymore what I once thought I did.

Three days after the *Brett* seminar I tasted some Australian Grenache from century-old vines. Two wineries made different versions: one was riper and fruitier and less interesting. The other was spicy and interesting and just a week earlier, I would have chalked it up to old vines and earlier harvesting. Now I wonder if a misshapen molecule was the source. And I liked this wine better.

Actually it's worse than Luke Skywalker's horrible discovery. Of course I'm not going to stop liking the aromas of roses and jasmine and graphite and coffee and smoked meat.

But it's like waking up in the morning and discovering that … Darth Vader is my lover. Oh Padmé, I know your pain.

Does That Wine Smell Good? Bacteria in Your Saliva Deserve Some of the Credit

Kasey Carpenter December 8, 2015

Study shows some wine aromatics aren't released until they meet the bacteria in our mouths
More than 700 types of bacteria live in the typical mouth, and it turns out they help you taste your wine.

Humans already depend on microorganisms like yeast and lactic acid bacteria when making wine. It turns out that microbes may play a major role in how we taste wine too. Researchers in Spain have found that many of the aromatic compounds we smell while drinking wine wouldn't be detectable without the help of microbes that live inside our saliva.

Scientists are increasingly exploring the symbiotic relationship between humans and our microbiota, the millions of microorganisms inside us. Microbes in our digestive track may play a major role in our immune systems, for example. At least 700 bacterial species live in our saliva, on our teeth and on all the interior surfaces of our mouths.

For this study, sponsored by Spain's Institute of Food Science Research in Madrid and published in the journal *Food Chemistry*, a team wanted to determine how big a role those microbes play in the detection of aromatic compounds in wine. Grapes are full of chemical compounds called aromatic precursors, which are not necessarily detectable to our noses until their structures are changed by a chemical reaction. Vinification releases some of these aromas, while others are released by oxygen when you pour the wine in your glass.

But many don't emerge until the wine interacts with our mouths. Much of a wine's flavor is created by aromas we experience retro nasally—we smell them as they rise to our noses through the back of the throat. The researchers wanted to know if oral microbes release these aromas.

In their first test, the team isolated nine of the most common types of bacteria found in our mouths, such as *Staphylococcus aureus*, *Enterococcus faecalis* and *Streptococcus oralis*. The scientists inoculated the bacteria cultures with a "wine grape aroma precursor extract" taken from Spanish Verdejo grapes, a fairly aromatic variety, and the various chemical compounds released upon interaction were measured by gas chromatography in order for the scientists to identify them.

Next, the team collected saliva samples from three healthy volunteers in order to test the entire microbiota of each mouth rather than just nine isolated bacteria. The samples were tested both aerobically and anaerobically, and the results were also measured with gas chromatography.

In both tests researchers found that the oral bacteria showed a strong ability to convert the grape aroma precursors, releasing many different types of aromatic molecules. That may explain why brushing your teeth right before enjoying a glass of wine will make the wine appear dull or off: You've just killed off a sizeable portion of the microbes in your mouth responsible for releasing aromas. The scientists found that *E. faecalis* and *A. naeslundii* were the workhorse bacteria, showing the greatest ability to produce aromatic compounds from non-aromatic precursors.

They also found a wide disparity of results among the samples harvested from the three volunteers, suggesting that each individual's microbiota impacted which aromas were strongest. Some possible explanations for these individual anomalies include heredity, environment, oral hygiene and diet—all of which could shape the population living in a subject's mouth. María Victoria Moreno-Arribas, a coauthor of the study and a director at the Institute, told *Wine Spectator*, "This was the most interesting conclusion of our study—the fact that there is a huge individual component to all of this, that each individual's oral microbiota is as unique as human gut microbiota. These results warrant further studies."

Here is an interesting bottle / cork combination. Do you use a corker or just screw it in? The inside of the bottle neck has a thread.

Helix is the perfect partnership between a glass bottle with an internal thread finish and an ergonomically-designed cork. It offers the quality image, excellent taste preservation and environmental benefits associated with both glass and cork in an innovative, highly convenient solution.
Produced by the two leaders in wine packaging – Amorim and O-I – the consumers can now open a bottle maintaining the classic "pop" without the need for a corkscrew.
For further information, please visit the website helixconcept.com

Kim Kardashian and Kanye West Are Renovating a Vineyard to Make Their Own Wine at Home

Kanye West and **Kim Kardashian** have grape expectations for their estate in Hidden Hills, California.
A source reveals in the new issue of *Us Weekly* that the pair, who are renovating the French château–style mansion, are also rehabbing a vineyard on the 3-acre property.

"They consulted experts to get it operable again," says the source.

West, 38, is definitely in good spirits about the project — he's name-dropped Moscato in his rhymes and once rapped about drinking "wine like Communion."

"Kanye loves wine, and he's really excited about this," the source continues. "He even joked about having a Yeezus Wine!"

It will be a rare vintage: Kardashian, 35, and West do not intend to sell the vino in the vein of **Brad Pitt** and **Angelina Jolie Pitt**'s Miraval Rosé. Says the source, "They just want to make their own wine at home."

The vineyard is just another addition to the $20 million estate that they've been working on since August 2014. Their home boasts "two swimming pools, two spas, two built-in barbecue setups, a pool house … three fountains, and a 1,050-square-foot entertainment pavilion,"

Maybe we should invite them to become WSWC members.

West Side Wine Club
Leadership Team – 2016

• 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 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: **Bridget Lopez** Bfosterpacific@gmail.com
• Arrange speakers for our meetings

Chair for Tastings: **Jon Kahrs & Barb Stinger** jekahrs@aol.com kbstinger@frontier.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: **Bob Hatt** bobhatt2000@yahoo.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@gmail.com
• Encourage club participation in all amateur competitions available. Make information known through Newsletter, a-mail and Facebook

Chairs for Social Events: **Bridget Lopez** Bfosterpacific@gmail.com
• Awards Gala / Holliday parties

• Web Content Editor: **Alice Bonham** aliceb@gorge.net Web Host: **Phil Bard**