



**Next Event WSWC Annual Picnic – see page 4 for info**  
**Next Meeting: Wednesday, August 19th, 2009 at 7 p.m.**  
**Place: Oak Knoll Winery**  
**Subject: Other Whites**  
**Snacks: To be determined at club picnic**  
**Website: <http://www.westsidewineclub.com/>**  
**Message Board: <http://groups.yahoo.com/group/Westsidewineclub/>**

A few reminders:

- 1.) Please have your wines to taste at the meeting no later than 6:55 pm. Wines brought in after that time will be held in reserve to taste as time allows.
- 2.) No commercial wines
- 3.) Be sure to bring two bottles of the wine to be tasted and two glasses.
- 4.) Name tags are distributed before the meeting. Come a little early to help set up so that we can start promptly at 7pm and end by 9pm.
- 5.) Please print your own tasting score sheets prior to coming to the meeting. Go to <http://www.westsidewineclub.com/docs/ScoresheetWSWC.pdf> and print out enough sheets to judge 10 wines.
- 6.) For all our protection, a waiver will be signed by all current and future members.
- 7.) 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.

### June Meeting Notes

President Dana Blizzard opened the meeting and Mike Smolak told our members what he found out about a club label purchase from the following companies: Westmark, Labels on Line, and Label 1.

Doug Remington who has a mead website at <http://www.traditionalmead.com> brought in samples of mead for us to try. We found out that it only takes a few ingredients to make mead; primarily: honey, water, and a yeast nutrient. Sweeter mead is accomplished by using more honey. Semi-sweet requires about fourteen pounds of honey per five gallon carboy. So, twelve pounds of honey is used to make dry mead, and I am guessing sixteen pounds, or more, of honey for sweeter mead. Bees are the ones that impact the flavor of the mead. Doug said his favorite mead is made with Orange-Blossom Honey. This will give a citrus flavor. A honey such as, Meadowfoam, which is available in the valley, will give off a toffee/butterscotch taste. Doug sells mead making books and supplies. He works in downtown Hillsboro, Second and Main, if you would like to find out more about this subject.

### Clear Creek Distillery Tour

Clear Creek is where they make a pear brandy with a whole pear inside the bottle. This is a tricky feat because the small pear will spend part of its life growing inside the bottle; that is still attached to the tree. Steve McCarthy spent time in Europe in the 1980's, where he noticed that they have a very old tradition of taking everything grown and making something useful. This may be whiskey, wine, brandy, malt, or any number of things. Among his travels in Switzerland, France, and Italy, he learned a great deal. Our Barlet Pear is called a William's in Europe. This is the variety that brandy is made from. Steve said it takes him thirty pounds of pears; he uses whole pears to ferment, to make one bottle of brandy! Pear brandy is normally served chilled.

*Continued next page....*

#### January 21st

Plan for the year

#### February 7th

Scott Paul Tour

#### February 18th

Bordeaux tasting

#### March 18th

Crush talk/Open

#### April 15th

Other Reds tasting

#### May 2nd

Winery Tours

#### May 20th

Label One/Winery tour talk

#### June 17th

Fruit Wine/Mead

#### June 20th

Clear Creek Distillery Tour

#### August 15

WSWC Annual Picnic!

#### August 19th

Other Whites

#### September

Awards Gala!

#### October 21st

Pinot Noir tasting

#### November 18th

Pinot Gris / Viognier

#### December

Elections /Crush Talk

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**Willamette Valley  
Grape Growers Group**

Meetings are open to everyone who finds it useful. There are no official memberships or dues. They meet the first Tuesday night of the month for a no-host dinner at 6pm, with a speaker at 7pm.

Meetings are held at MiNas Restaurant at McNary Golf Course  
155 McNary Estates Drive,  
Keizer, OR  
503-393-4111

For more information contact Growers Groups Program Director Betty O'Brien at [eltonvines@yahoo.com](mailto:eltonvines@yahoo.com)

When he made an apple distillate he borrowed from both the German and French processes. The German's typically use the whole apple whereas the French use apple cider to make brandy. In his processing plant, he somehow combines the two ways of fermenting into one. Steve says that it is possible to use more fruit to make his product because of the different tax structures. In the US we are taxed on the final product, but in France, distilleries are taxed on the yields of fruit used to produce a product.

Steve McCarthy says that to be successful a company needs to be able to subject itself to blind tastings and come out on top. He talked to us about his plant and how it started like an empty box. He needed to put in underground utilities, an overhead catwalk, lighting, 1,000 pound fruit rooms, a crush area, a place to distill, and barrel room. His workflow area took a lot of planning. Steve started making pear brandy in 1985, and this will be his 27th summer in production. He told how he entered his brandy in a contest back east, won first place, and was not even notified. Through his curiosity, he wanted to know how he placed and was very surprised with the results. Upon entering the contest, in the next few successive years, his pear brandy always took first place.

Our club members were able to try several of his products and I must say the aroma of the pear brandy smelled exactly like a box of fresh ripe Bartlett's. Very amazing indeed! We wish Steve well and want to thank him for the personal tour

## **Washington County Fair Entries Due Saturday July 25<sup>th</sup>, 2009**

As our picnic is in August this year, the wine entries for Washington county fair need to go directly to the Hillsboro Fairgrounds. These are located next to the Red Lion Inn at the Hillsboro airport. This is our local competition at which we often win a majority of the ribbons!

The entry times are 3-7 pm on Saturday, July 25th, and 10-2 pm on Sunday, July 26th. You need to take 2 bottles, one blank with a identifying label on the bottom, and another for display with label on it. If you want your label judged, you must enter it separately in a ziplock bag. You will need to fill out forms there. There is no entry fee and there are small cash prizes for 1st, 2nd, and 3rd places.

For more information go to the [Fairplex.com](http://Fairplex.com) website, on pages 25 and 26 of the handbook it will give you the different classifications for your wine. You can attend the fair July 30th -August 2nd and see your wines on display. Wines, prizes and ribbons may be picked up Monday, August 3rd by anyone who holds the entry stubs for your wine.

This is a very down home community event that is very fun to attend! Good luck winemakers!

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## President's Musings

July 2009

Summer is here in full force and I am counting the degree days with all this HOT weather. Summer is also a busy time of year and the WSWC makes no exception. In June we had a great tour of Clear Creek Distillery with a generous tasting both during and afterwards. My favorite was their famous Bartlett Pear Brandy with a generous tasting both during and afterwards. My favorite was their famous Bartlett Pear Brandy although I found the Doug Fir brandy with its curious spring green color a wonderful novelty.

We also had a wonderful meeting in June where our guest speaker Doug Remington used his nearly 20 years experience in mead making to give us a lot of great information. Our club members found honey wine to be more fascinating than expected and we enjoyed a few commercial meads as well as some of Doug's hand stirred home made meads. One of his batches of mead was made with organic rose petals from his mothers garden and aged 7 years – what a special treat!

The club picnic is our usual event in July, however we have moved this relaxing event to August 15 so it can be hosted by Terry and Debbie Swan at their vineyard in Molalla. As usual it is a potluck so please bring a dish to share. Details and directions will be in a separate email.

Shortly after the picnic on Wednesday, August 19, 2009 we will have our monthly meeting focusing on other whites, which are white wines other than Pinot Gris and Viognier. I'm looking forward to a chilled white wine as I'm thinking about those hot August nights.

We have now gained a new club secretary, Sandy Klein. With this newsletter being her first we should have improved communication and organization. Thanks Sandy for stepping up and filling in as secretary for the rest of 2009!

Sammy Nachimuthu has set up a great variety of grapes from a variety of vineyards for our club this fall, including biodynamically grown Pinot Noir from Mayasara Vineyards. If you have not contacted him about your grape order yet, it needs to be done ASAP. His email is: [murugasamy\\_nachimuthu@yahoo.com](mailto:murugasamy_nachimuthu@yahoo.com)

I look forward to seeing everyone at our annual picnic!  
Dana Blizzard  
President, Westside Wine Club



**West Side Wine Club Annual Picnic**  
**Saturday August 15, 2009**  
**2-9pm**  
**At the Swan's Vineyard**  
**33443 S Sawtell**  
**Molalla, OR 97038**  
503-829-9019, 503-784-9509 cell  
[terryswan@hotmail.com](mailto:terryswan@hotmail.com)

Please join us for some great homemade food and great homemade wine!

This is a potluck style dinner, in order to maintain a balance of dishes we have the following guidelines:

If your last name begins with

A-F please bring salad

G-N side dish

M-Z fruit or dessert

Volunteers are needed to prepare main dishes

Salmon – Terry and Debbie Swan

Vegetarian Dish \_\_\_\_\_

Beef Dish \_\_\_\_\_

Other main dish \_\_\_\_\_

Debbie and Terry have a few picnic tables and chairs, but if you are able please bring a blanket or camping chairs. Also as always please bring some of your hand crafted wines, a wine glass, plate, and dinnerware.

# West Side Wine Club Leadership Team – 2009

President: **Dana Blizzard** [danablizzard@comcast.net](mailto:danablizzard@comcast.net)

- 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: **Sandy Klein** [sjmaklein@verizon.net](mailto:sjmaklein@verizon.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: **Jon Kahrs** [jekahrs@aol.com](mailto:jekahrs@aol.com)

- 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

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: **OPEN**

- o Summer picnic
- o Awards Gala
- o Holiday Party

