



West Side Wine Club

July 2010

Next Meeting: WSWC Annual Picnic Wednesday July 18 at 1:00 p.m.

Place: Oak Knoll Winery

Meet on the lawn East of Marge's home. We will enjoy a potluck style meal.

Those signed up for protein dishes and other food assignments are listed on [page 5](#).

Don't forget your Washington County Fair entries.

WSWC Website: <http://www.westsidewineclub.com/>

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

Scheduled Meetings

January 8, 2010

Holiday Party/Awards
Gala

January 20, 2010

Plan for the year

February 17, 2010

Bordeaux tasting

March 17 2010

Flaws & Faults & barrel
samples, Trudy Kramer

April 21, 2010

Speaker; Karl Dinger,
Terra Vina Winery

April 24th 2010

SakéOne tour

May Winery Tours

May 19, 2010

Speaker; Devin Stinger,
Adamant Cellars

June 16, 2010

Other whites / Fruit
Wine / Mead

July 18, 2010

Annual Picnic at Oak
Knoll

August 18, 2010

Speaker

September 15, 2010

Other Reds Tasting

October 20, 2010

Pinot Noir tasting

November 17, 2010

Pinot Gris/Viognier
Tasting

December ?, 2010

Elections /Crush Talk

June Meeting Minutes

Five members brought entries for the Oregon State Fair. Barb Thompson graciously offered to deliver them to Salem. Thanks Barb.

Please welcome new member Graham Copenhagen to the fold.

Thanks to Mike Smolak for providing treats.

Congratulations to Dana & Nick Blizzard on their new baby boy.

Jon opened the meeting describing the Belle Pente tour. Winemaker/owner Brian

O'Donnell gave us a 3-hour tour of his vineyard and production facilities. (See article on [page 3](#)).

We discussed possible speakers for the August meeting or having a wine exchange.

One possible topic could be how to modify your winemaking in low grape quality years such as adding sugar & reducing acidity. Someone also mentioned that we invite the new director of the Oregon Wine Research Institute, Neil Shay to speak.

Craig said that he thought the Willamette Valley vineyards are about 4 weeks behind schedule.

Jon is in the process of reorganizing our web site content. Adding an opening welcome, a bullet page listing of our activities throughout the year, a grape resource page and stuff for sale etc.

If you want to participate in grape buys from Zerba (Walla Walla), Kiona (Red Mountain), Chandler Reach (Benton City), 9 Canyon Vineyard or Sagemoor (Pasco) you need to contact Sammy as soon as possible at

murugasamy_nachimuthu@yahoo.com

Jon said that Viognier grapes from Château LaBeau will not be available this year. Jon is looking into other sources for Viognier. Jon listed all of the vineyards he knows for group or individual purchase of grapes. E-mail Jon at jekahrs@aol.com for more information.

Marge questioned the published December 22 meeting date. This will probably be changed to either December 8 or 15.

The group tasted and scored six wines:

Mike Smolak – 2009 Chardonnay – Oak Hills Vineyard. ----- #3

Scott Nelson – 2008 Chardonnay – Cheshire Vineyard. ----- #1

Craig Bush – 2007 Gewürztraminer – Pumpkin Ridge Vineyard. --- Co #2

Jon Kahrs – 2007 Gewürztraminer – Longview, WA.

Rick Kipper – 2006 Niagra – Parents backyard. ----- Co #2

Mike Smolak – 2009 Blackberry – Mike's backyard.



Wine Related On the Web

2010 Washington County Fair wine competition is July 29. Bring your entries to the club picnic with entry forms filled out. Go to this site for more information and entry forms:

http://www.faircomplex.com/fair2010/OC_PremiumBook_2010.pdf

2010 WVAWS National Amateur Wine Competition Entries will be accepted through July 17, 2010. Fee: \$10 per bottle, judging in August. Winners will be posted no later than Sept. 20. Go to this site for more information:

<http://www.wvaws.org/>

If you feel the need to keep track of the progress of Federal legislation, try this site:

<http://www.opencongress.org/>

Here is an inspiration film on how to open a wine bottle, with a shoe courtesy of Mr. Smolak. Not to be done with your Grand Cru or Chateau Petrus:

<http://www.wimp.com/wineshoe/>

From Jack Seigendall; New Wine for Seniors: CA vintners which primarily produce Pinot Blanc, Pinot Noir and Pinot Grigio, have developed a new hybrid grape that acts as an anti-diuretic. It is expected to reduce the number of trips older people make to the bathroom during the night. The new wine will be marketed as PINO MORE

In our meetings we have discussed the pros & cons of wine filtration. This article in "Wine Business Monthly", although written for professionals, talks at length about filtration. Read it at:

<http://www.winebusiness.com/wbm/?go=getArticle&dataId=49276>

President's Musings



Our summer is finally here, finally. Not hot mind you but sunny. With the warm weather our minds turn to grapes for the upcoming crush. Do I buy Chardonnay or Eastern Washington grapes? I was debating this very thought when I opened my e-mail and received the notification from the State Fair that the amateur wine making competition had been cancelled- due to an OLCC (Oregon Liquor Control Commission) legal interpretation. Apparently, after 30 years of the state fair, the OLCC has decided that we cannot have anyone aside from ourselves taste the wine. I looked at this and blinked slowwwlllyyy- what the heyyyl!? I was disturbed about it for some reason, but I hadn't had a chance fully look at the letter. Then the e-mails started to come in from our membership, all hinting at the broad sinister implications of the OLCC interpretation.

While part of me wants to assume a temperate disposition, this decision seems really wide off the mark. My guess is that the law will have to be changed to more closely parallel the federal law. It's hard to believe, but the federal government imposes less regulation on home winemakers than the state. The good news is that if we go this route, the legislature meets this coming January- so there will be adequate time to talk with our representatives, but a short enough time to restart the State Fair and other competitions next summer. The officials at the state fair appear determined to change the law as well. My only concern is that they are talking to the OLCC and writing a new law without taking into account our concerns about the (non-profit) sharing our wine with friends and family. We will have to watch, carefully.

As we speak members of our board are taking a closer look at the decision and evaluating all our options. It is a little too soon to say exactly what this all means, but I am optimistic this is simply a little botrytis in our clusters. Pick it out and keep on going. The Westside Wine Making Club has been around for over 40 years due to passion and perseverance of its members, and we will be around for another 40.

I look forward to seeing everyone at the picnic.

Jon Kahrs
President, WSWC

Drink Responsibly.
Drive Responsibly.



Belle Pente Tour

12 June



Seven club members, Jack Seigendall, Ken Stinger, Barb Stinger, John Kahrs, Bob Hatt, Sammy Nachimuthu and Phil Bard plus non-member Mike Leech (a friend of Phil Bard) met at Belle Pente winery with wine maker and owner Brian O'Donnell.

Belle Pente (meaning "Beautiful Slope") has 70 acres total of which 16 acres are planted to Pinot Noir, Pinot Gris, and Chardonnay. The first vineyard was planted in 1994. The vineyard site rises from 240' to 500' with south and southwest exposures and is all dry farmed. The vineyard has been farmed organic for the last 12 years. He also purchases grapes from about 10 non-estate acres locally. He currently produces a total of 5000 cases per year. Two thirds is Pinot Noir in 170 barrels in a below ground barrel room.



Brian led us up where a worker was leaf nutrients. His some spaced at 3 but won't know how His rule of thumb is Asked about his doesn't use tons



above the chicken run to the lowest and oldest part of the vineyard busy spraying to prevent mildew and, at the same time, applying rows are 6 feet apart with predominantly 4 foot vine spacing with feet. Brian said, because of the cool spring, his vines are behind far behind until flowering that he expects in late June or early July. picking 100 days after flowering \pm 10 days.

target yield he replied that, because of his close vine spacing, he per acre but pounds of grapes per linear foot of vine. He does prune to 2 clusters per shoot spaced about 4 to 5 inches apart with about 10 to 12 shoots per lateral cane.

His picking time decisions are determined somewhat on obtaining optimum numbers but are predominantly sensory, that is taste and aroma are the most important. The condition of the vineyard is also a factor. For example, can the vines support additional ripening or are they starting to shut down?

In general his Pinot noir grapes are picked early morning and kept cold. The grapes are sorted and 100% de-stemmed. Brian uses 3 to 4 days cold soak followed by controlled temperature fermentation using yeast cultures derived from his vineyard's native yeasts. He presses at dryness directly into barrel. Brian mentioned that, before culturing his own yeast, he had used BRG yeast with good results. He said that the most valid numbers for pH, TA and brix are obtained after cold soak. He typically does not use long extended maceration but does go 3 to 4 days beyond first before pressing. He keeps free run and pressed wine back later.



reaching zero brix separate and blends

We then retired to the crush pad for some serious tasting.

#1 - 2007 estate Pinot Gris; dry, very nice nose and taste. some stems added to aid in pressing. Cool fermented and left

#2 - 2007 estate Chardonnay; a dry, crisp style. Barrel one-third Oregon and two-thirds French oak. It's interesting that Brian picks half of his Chardonnay vineyard early for acidity and the other half later for flavor then blends the two.

Whole berry pressed with outside all winter to finish. fermented and aged in

#3 - 2007 Cuvee "Contraire" - A Rose' style using a blend of Gamay Noir, various whites as well as some Pinot Noir obtained from saignee. Spicy and pleasant, this is a nice summer sipper. Brian said he may or may not use saignee on his reds depending on how juicy the grapes are and if rain has diluted the juice.

#4 - 2008 Willamette Valley Pinot Noir - Dry, light spicy nose, Burgundian style.

#5 - 2007 estate Pinot Noir - Very nice nose, smooth with a long finish. There are some thoughts that, in general, the Willamette Valley 07 Pinot Noirs are improving with bottle age.



#6 - 2006 estate reserve Pinot Noir - Excellent nose, long smooth finish. These grapes are from the best sections of the vineyard and are from selected barrels.

The WSWC thank Brian very much for showing us through his vineyard and winery. We all came away with valuable information that may change how we do things in our own wine making efforts.



Pre-fermentation cold maceration

(Edited for length)

1 Introduction

A pre-fermentation cold maceration (or "cold soak") involves the aqueous extraction, as opposed to the alcoholic extraction, of compounds from the fruit flesh/pulp/skins/seeds into the must. Wines made in this way are commonly perceived as more fruit-forward and complex, with increased aromatic and color intensity.

2 Red grapes

Since red wines, by definition, are those that undergo maceration, the significance of pre-fermentation cold maceration in red winemaking is in its focus on non-alcoholic aqueous extraction. This usually means the desire to increase color intensity/hue and produce wines with softer astringency (particularly in varieties with low color and phenolics; Pinot Noir for example).

Cold maceration is typically conducted at temperatures of about 40-50°F for 2-7 days, though some winemakers extend this to 10 days. Maintaining the low temperature is primarily to reduce the risk posed by spoilage organisms (for example, lactic acid bacteria, *Acetobacter* and *Brettanomyces*). The results of Canals *et al.* (2005) show that total phenolic compounds began to level after 5 days and that total anthocyanins remained constant after roughly 3 days of maceration. These findings suggest that maximum phenolic extraction is obtained after 2-5 days of maceration.

3 White grapes

White wines tend to be made with less phenolic intensity than reds. Nevertheless, some white wines, particularly those made from more aromatic grapes, benefit from a limited cold maceration. This allows for the diffusion of fruity aromas and aroma precursors from the grape skins, as well as the extraction of some desirable phenolics, and contributes to the body and ageing potential of the wine. It may simultaneously extract less desirable herbaceous, bitter and astringent compounds. A balanced extraction between these two can be obtained by controlling maceration temperature and time. It is preferable to keep the maceration temperature between 50 and 60°F. Maceration times in white winemaking may vary from a few hours to around 24 hrs.

4 Sensory impacts

Cold maceration is considered to:

Increase fruit flavor/aroma, particularly the terpene concentrations in white musts.

Increase aromatic intensity/complexity.

Increase mouth feel/palate fullness - likely due to increased phenol and polysaccharides.

Increase color intensity.

Generally produce wines with softer astringency and increased bitterness.

5 Aromatic profiles

Wines made using cold maceration are generally considered to possess more fruit-forward aromatics. Some winemakers, however, consider that the technique can add considerable aromatic complexity that would not be considered fruity in profile. For example, cold macerated Pinot Noir wines reduced red berry (raspberry, cherry) and increased dark berry (blackberry) fruit character, and increased wood, tobacco, mushroom-earth, black pepper flavors.

6 TA & pH

Further, cold maceration may result in decreased TA and increased pH in grape musts. This is likely due to the liberation of potassium ions from the grape skins. Therefore, winemakers conducting cold maceration should bear in mind the pH change and make the necessary allowance.

7 Sulfur dioxide

Sulfur dioxide is sometimes, but not always, added to musts undergoing cold maceration. Typical levels employed are in the range 30-150 mg/l. The addition acts as a microbial inhibitor, but additionally acts as a phenolic solvent by breaking down cell walls. Because the presence of SO₂ in the must may contribute significantly to phenolic extraction, it is sometimes not added to white grape musts undergoing cold maceration. In such cases, CO₂ blanketing is often used instead for oxidative protection.

8 Influence of wild yeast and lactic acid bacteria

Some winemakers theorize that wild yeast and bacteria such as lactic acid bacteria, *Acetobacter* and *Brettanomyces* remain significantly active in musts during cold maceration. In doing so, they may produce aromatic compounds contributing to wine complexity.

9 Fruit maturity

Despite discrepancies in the literature, it is generally advisable that fruit of substantial maturity, uniform ripeness and in healthy condition be used if this technique is to be performed.

10 Aging potential

Cold maceration is sometimes criticized in the belief that its use results in wines with reduced ageing potential. However, there exists other evidence indicating that this criticism is unjustified.

11 Practical

In general it may be concluded that cold maceration tends to increase phenolic content, aromatic content, color intensity, anthocyanin content and tannic intensity.

Given the variability in the observed effects of cold maceration, it is advisable to taste the cold macerating juice frequently. Taste comparisons between present-time macerating samples and previously drawn samples will assist the winemaker in determining the most appropriate maceration time. A tasting frequency of every 2 hours for whites and every 8 hours for reds is recommended.

Cold maceration is preferably conducted in an anaerobic environment to avoid oxidation of the must, particularly in the case of white wines.

A cap will typically form during cold maceration. In the case of red winemaking, the cap is typically punched down and stirred into the must once or twice per day to keep it wet and ensure even mixing of color and juice, which tend to separate. However, in white winemaking punching down may not be conducted depending on the intensity of phenolic extraction desired.

WSWC Annual Picnic will be held on Wednesday, July 18 at 1:00 p.m.

Place: Oak Knoll Winery

Meet on the lawn East of Marge's home. We will enjoy a potluck style meal. Those signed up for the protein dishes are listed below. The club will reimburse you.

Chicken – Phil Bard

Beef - ?

Pork – Cameren & Scott Nelson

Turkey – Daniel & Patti Larson

Vegetarian - Sammy & Priya Nachimuthu

All other members need to provide one of the following:

Last names A-H bring salad

Last names I-P bring side dish

Last names Q-Z bring dessert

Remember to bring wines to share, glasses & lawn chairs for comfort. The club will furnish plates, napkins and utensils. Also bring your Washington County Fair wine competition entries along with filled out entry forms which can be found at: http://www.faircomplex.com/fair2010/OC_PremiumBook_2010.pdf Miriam Schnepf will deliver them to the Fair.

West Side Wine Club Leadership Team – 2010

President: **Jon Kahrs** jekahrs@aol.com

- Set agenda for the year
- Establish leadership team
- Assure that objectives for the year are met
- Set up and run meetings

Treasurer: **Bill Spiller** nrac@msn.com

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

Secretary: **Ken and Barb Stinger** kbstinger@verizon.net

- Communicate regularly about club activities and issues
- Monthly newsletter on first Wednesday
- Prepare meeting agenda
- Keep updated list of members, nametags and other data
- Club message board invitations

Chairperson of Education: **Craig Bush** pnoir1@verizon.net

- Arrange speakers for our meetings

Chairs for Tastings: **Craig Bush** pnoir1@verizon.net

- Conduct club tastings
- Review and improve club tasting procedures

Chairs of Winery Tours: **Mike Smolak** SmolakM@DimensionResources.com

- Select wineries to visit
- Arrange tours
- Cover logistics (food and money)
- Winery Tour 1
- Winery Tour 2

Web Content Editor: **Rick Kipper** kips@lycos.com, rckipper@bpa.gov

Webmaster: **David Ladd**

Chairs of Group Purchases **Sammy Nachimuthu** murugasamy_nachimuthu@yahoo.com

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

- Chandler Reach Vineyard – **OPEN**
- Del Rio Vineyard – **Craig Bush** pnoir1@verizon.net
- Supplies – These should be passed to the President for distribution

Chairwoman of Competitions: **Miriam Schnepf** mowtnwmn@mac.com

- Work with Washington County Fair staff
- Encourage club participation in County Fair
- President will be the contact for the Oregon State Fair.

Chairs for Social Events: **Barbara Stinger and Sammy Nachimuthu**

- Awards Gala/Holiday Party