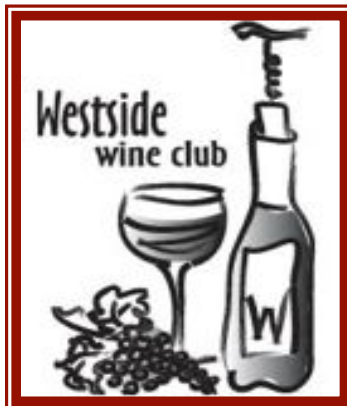


West Side Wine Club

July 2011



Summer returns...

The "vineyard" of 50 plants in SW Portland continues to grow. Rick, Sammy and I continue to look after it. So far it looks really good. This year we will be rotating some different chemicals to insure that powdery mildew does not establish itself again. This is our third year doing this. The first year powdery mildew destroyed everything. Last year animals ate the grapes, leaving skins on the ground. I hate raccoons. This year we will rotate our fungicides to prevent the mildew from developing resistance. If our summer is nice, maybe we will get grapes. We will also make sure our netting is done correctly.

Speaking of which, the grapes in the Willamette Valley are still at least two weeks behind. Eastern Washington and Oregon is only a little behind - perhaps by a week or two. The main issue east of the Cascades is the fall freeze. The freeze hit some vineyards and some varietals hard. Only now can they see the extent of the damage. This means our ordering of grapes is behind - but Sammy is working now to procure a list. I talked to Lonesome Creek Ranch and Colin said that a few varietals such as Sangiovese will have a lighter crop, but that in most cases the vineyard escaped the worst damage.

Speaking of worst damage.... Last meeting we had a commercial tasting. This was very similar to our Chardonnay tasting last summer. After much discussion, we decided to taste rosé wines. Given both the recent cool summer and harvest, and the growing taste among consumers for rosé, we thought this would be an opportune time to taste many different wines. We tasted a total of six commercial rosé wines split between French and American versions. The wines were constructed from a variety of grapes including a classic Taval from the greater Rhone valley area, a Burgundian Pinot rosé, a Pinot rosé from Oregon and a couple of wines from other areas. The grapes varied from Rhone to Burgundian. Where ever there are reds there seems to be a place for rosé. Mike Smolak had suggested that for the tasting, we invite club member samples to compare to commercial samples. Bill, Craig and I decided to give it a shot. All wines were quite drinkable. I was happy to hear club members say how much they liked my rosé. When I told them I only made 3 gallons and that I only had 5 bottles left, they sneered and laughed at me. "Finally he makes a wine I like, and then he doesn't make enough." Alas, tough crowd! These commercial tastings so far have been a big hit. I think we all learn a lot from them, both about technique and also about how our wines compare to commercial versions.

I didn't get to talk about the Soter tour in the last muse, but I can honestly say it was also a big success. Tony Soter was a great host, and imparted a lot of knowledge to our group. One surprise for me was how tasty his 2010 in the barrel was. He also showed us examples of oaked and un-oaked wines. He took us out to the field and showed us his rather unusual pinot plants which were cordon trellised. This means that the vine has to "arms" which stretch out. Each year the canes come out of the same bud areas. It is easier to maintain but he is not sure if it will work in Oregon. The tasting was simply fabulous and discussions about wine making varied wide and far. I cannot emphasize enough how great these tours are. We live so close to wine country, I encourage everyone to avail themselves of this opportunity.

Just a reminder that the competitions are all coming up. In some cases we can make arrangements to take the bottles to the festivals. I will be driving to Salem to drop off bottles at the State Fair and Eola Hills (WVAWS competition) on Friday, July 15th. You can drop off your wines at my house on Friday, July 8th between 6 and 9. Please send me an e-mail and let me know if you would like me to take them up for you. I really want to encourage everyone to compete in the WVAWS competition. While the State Fair has prestige, I honestly think the WVAWS has the best judging and we should support our sister club in their endeavor - and they only require one bottle.

Speaking of which.... I hope to see everyone at the summer picnic. This year it will be at the Robinson's house in West Linn. I am really looking forward to seeing everyone one there. Stay tuned for more information from Barb and Sammy

Scheduled Meetings

January 19, 2011

Crush Talk

January 22, 2011

Holiday Party/Awards
Gala

February 16, 2011

Red Bordeaux Tasting

February 27, 2011

Argyle Winery Tour

March 16, 2011

Speaker: Robert Brittan of
Brittan Vineyards

April 20, 2011

Speaker: Darcy
Pendergrass, winemaker
at Amity Vineyards

May 18, 2011

Barrel Sample Tasting

May 29, 2011

Soter Vineyards Tour

June 15, 2011

Rosé Tasting

July 17, 2011

Annual Picnic

August 17, 2011

Chardonnay Tasting

September 21, 2011

Other Reds Tasting

October 19, 2011

Pinot Noir Tasting

November 16, 2011

Pinot Gris/Viognier Tasting

December 7, 2011

Planning, Tours,
Speakers, Events

Quotes & Information

F.H.Steinbart has a new wine blog. steinbartwine.wordpress.com. A great place to ask questions or comment.

When I find someone I respect writing about an edgy, nervous wine that dithered in the glass, I cringe. When I hear someone I don't respect talking about an austere, unforgiving wine, I turn a bit austere and unforgiving myself. When I come across stuff like that and remember about the figs and bananas, I want to snigger uneasily. You can call a wine red, and dry, and strong, and pleasant. After that, watch out.... *Kingsley Amis Everyday Drinking*

Here's to the corkscrew - a useful key to unlock the storehouse of wit, the treasury of laughter, the front door of fellowship, and the gate of pleasant folly. *W.E.P. French*

The wines that one best remembers are not necessarily the finest that one has ever tasted, and the highest quality may fail to delight so much as some far more humble beverage drunk in more favorable surroundings. *H. Warner Allen*

When it comes to wine, I tell people to throw away the vintage charts and invest in a corkscrew. The best way to learn about wine is the drinking. ~ Alexis Lichin

The late Herman Makiewicz, a writer and wit, tumbled a little too much at [a dinner party], with the result that he became ill in the midst of the repast and committed the unpardonable social error of losing his food at the ..table...A deadly hush descended...Mankiewicz broke the silence himself. ..."It's all right, Arthur, the white wine came up with the fish."

If you drink, don't drive. Don't even putt. **Dean Martin**

Next Meeting: Annual picnic - Sunday, July 17, 1:00 PM. There will be a charge of \$5 per adult to cover costs for the main protein dishes.

Place: Home of Lee & Valerie Robinson; 23501 SW Stafford Hill Dr. West Linn, OR, 97068
Google or MapQuest the above address for directions.

Here are instructions from Lee & Valrie that will help in finding their house: After turning onto Stafford Hill Drive there will be a gate, which we will arrange to have open. People need to drive straight for 0.4 miles. The road widens in an area that looks like a cul-de-sac, our driveway is steep and slightly to the left. If you miss our driveway you will see our pool to the left.

We will enjoy a potluck style meal. Those signed up for the protein dishes are listed below. The club will reimburse you.

Chicken – Sammy Nachimuthu; Beef - ?; Pork - ?; Fish or Turkey – ?; Vegetarian - Kathleen High & Dana Blizzard; Lamb - Craig & Mindy Bush; Lasagna - Ken & Barb Stinger.

All members need to provide one of the following:

Last names A-H - bring side dish

Last names I-P - bring desert

Last names Q-Z - bring salad

Remember to bring your home grown 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 and Miriam Schnepf will deliver them to the Fair. She will have some exhibit forms to fill out.

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

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

June Meeting Minutes

Club Business

- Please add Nick Blizzard to the email list nickblizzard@comcast.net.
- Kathleen High will bring snacks for the August meeting.
- Jon Kahrs will deliver wines to the Clark County competition, please contact him at jekahrs@aol.com
- F.H.Steinbart has a new wine blog. steinbartwine.wordpress.com. A great place to ask questions or comment.

Grape Buys

- CRV is taking orders, contact **Sammy Nachimuthu** at murugasamy_nachimuthu@yahoo.com
- Courting Hill: Pinot Noir, Pinot Gris & Chardonnay available.
- Dadalis Cellars May have grapes available this year...more to come.

Rosés Tasting-commercial wines

2010 Bergstrom, Pinot Noir*

2008 Marsannay Pinot Noir*

2010 Evesham Wood, Tempranillo

2009 Domain LaFond Tavel*

2010 J Christopher Irresisto, Grenache and Syrah, super light.

2009 Rosé Des Tourelles, Bordeaux blend*

2010 Oak Knoll, Pinot Noir*

Club members wines

Bill 2010 merlot

Jon Kahrs 2010 30% pinot Noir, 30% Grenache, 30% Mourvedre, 10% Roussanne.

Craig Bush 2010 Barrel Sample, pinot Noir.

All the wines were good, some better than others, huge variety. The * represents the bottles that were particularly well received. Each member paid \$5 for the tasting the club picked up the remainder of the cost. The remaining bottles will be served at the summer picnic.

Thanks to Mindy Bush for taking the June minutes

NOTE: For those of you who are entering your wines in the State Fair and/or the Willamette Valley Amateur Winemakers Society competitions, Jon Kahrs can drop off your wines to both as long as you have the wines to him before July 14. Contact him at jekahrs@aol.com or phone him at 503-314-6602.



The Importance of Inert Gas (from a MoreWine article by Shea Comfort)

During aging, if a wine is not protected from both microbial spoilage and oxygen at all times it is likely to spoil. Protecting wine usually involves maintaining proper SO₂ levels and keeping containers full. Additionally, purging your headspaces with inert gas to effectively remove the oxygen greatly increases the amount of protection. When it comes to using SO₂, the benefits are widely understood and in-depth information describing its usage is readily available in most winemaking literature. Yet, often when these texts refer to purging with inert gas they fail to explain the actual, step-by-step techniques needed to do so. It is important be aware that creating an effective blanket of gas to protect your wine requires more than just shooting some Argon into the headspace of your vessel until it feels right. In fact there is a bit more to it! The goal of this article is to help you understand the techniques needed to successfully purge headspaces with inert gas, so that your wine will actually be protected. Let's start by first looking at the importance of protecting your wine from oxygen exposure, and then we will take a look at the specific gas purging techniques needed to do so.

The Need to Control Oxygen Exposure:

Any space in a carboy, tank or barrel that is not occupied by liquid is filled with gas. The air around us is actually a mixture of gases, roughly 20% of which is oxygen. A continuous exposure to oxygen is great for people, but not for storing most wines! This is because when wine is exposed to oxygen a series of chemical changes takes place. If oxygen exposure is not controlled and extends over time, then the resulting changes often result in undesirable flaws such as: browning, loss of freshness, sherry-like aromas and flavors, and volatile acidity production ("VA" or vinegar). Since these unwanted reactions happen as a result of oxygen exposure, wines that exhibit these defects are described as oxidized. One of the key points to properly aging/storing wine is learning how to limit a wine's exposure to oxygen so that it won't become oxidized. This could easily be achieved by filling the storage vessel with the wine to the rim and therefore eliminating any headspace (as is the case when filling/topping-up barrels), but as we shall see in the next section this may not always be practical.

Expansion & Contraction — The Need For Headspaces:

Unless you are in a situation with a guarantee of temperature stability, as with a glycol-jacketed tank, or a temperature-controlled storage area, tanks and carboys should have a small headspace kept at the top (note that barrels should not have any space in them when filled/topped). This headspace is needed because it helps to compensate for the expansion and contraction of the liquid due to ambient temperature changes (remember things expand when heated and contract when cooled). Since gas compresses more readily than liquid, no significant additional pressure is exerted on the storage vessel if a little space is maintained at the top. This is why you see a 1/4" space below a cork in a finished bottle of wine, and also why it is recommended to leave a 1" gap below the stopper in a sealed carboy. If the headspace is not present, as the temperature rises and the wine expands, the resulting pressure will not be mitigated by the gas' ability to compress and the full force of the liquid will push up against the lid/ bung. Depending on how extreme the shift in temperature is and the volume of the wine, this pressure can be enough to either bow the lids of tanks outward and/or push bungs out entirely.

Note: The opposite happens when the wine cools; bung/lids are pulled inward as the liquid contracts. While it may seem like an extreme result, this can and does happen! And if it does, besides creating a loss of wine and a mess, your wine has now become exposed to the elements and potential spoilage. Therefore, if the wine will be exposed to any temperature variances during its aging/storage it is best to leave headspace at the top of your vessels to prevent this scenario from happening.

Making Headspaces Safe:

Thinking back to the first section of this paper, we can see that this poses a problem: how do you create a space for expansion and contraction while avoiding any negative oxidative reactions? The answer lies in being able to replace the oxygen-containing air in the headspace with an inert gas, such as Nitrogen, Argon or CO₂. Unlike oxygen, these three gases do not react with wine to create any negative characteristics. Of the three gasses, Argon and CO₂ are actually heavier than air* and winemakers can use this property to their advantage. When done correctly, purging headspaces (also referred to as flushing or sparging) with either Argon or CO₂ can remove oxygen by lifting it up and carrying it out of the storage vessel, much like the way oil floats on the surface of water. Inert gas will have effectively displaced the oxygen in the vessel and the wine can now be safely held during its aging/storage period with no ill effects. The trick to successfully achieving this level of protection lies in understanding the techniques needed to effectively create this blanket. Let's take a closer look at just what's needed to do so.

*Note: Nitrogen is lighter than air. While it is perfectly safe for use in winemaking from a non-reactivity point of view, unless you are using a sealed tank that will never be opened during the wine's storage, the fact that it will not act as a protective blanket makes it a poor choice for purging headspaces.

The 3 Recommended steps for creating a protective blanket of inert gas:

One:

• Avoid turbulence to maintain purity: The key to creating an effective blanket with CO₂ or Argon lies in understanding a basic physical property of gases: they readily mix with each other when agitated. When purging headspaces with inert gas, the flow rate of the gas as it exits the tubing will determine the make-up/purity of the final volume of gas that you will end up with. Higher flow rates create a churning effect that actually causes the inert gas to mix with the ambient air (which contains oxygen). When this happens the purity of the inert gas becomes diluted, and its ability to protect your wine is decreased. To better understand this, think of the following analogy: let's say the pure gas coming out of the tubing is like cream being poured into a clear cup of coffee (the coffee being a stand-in for the air in a headspace). Pouring at a high flow-rate causes a lot of turbulence and as the cream and coffee roll and swirl around in the cup they quickly mix themselves together. On the other hand, if we gently pour the cream into the coffee at a slow enough rate to keep the turbulence to a minimum, we can see that the cream will form a layer in the coffee that remains there until we stir it. Dispensed CO₂ and Argon gases behave just like the cream does. In order to create that

pure, unmixed layer of inert gas that is devoid of oxygen, we will need to make sure that our method of delivery takes steps to avoid turbulence as much as possible.

- The ideal flow-rate needed to achieve this is a gentle bleed, similar to a warm breath that fogs up a window, rather than an extended, strong, blast we would use to blow out the candles on a birthday cake. The flow should feel soft to your skin. This will generally be just about the lowest setting your regulator can be set to and still flow. Depending on the size of your tubing this usually means between 1-5 PSI.

Two:

- The diameter of the tubing will determine how fast you can safely flow your gas: We would like to achieve the highest volume of gas that can be delivered while maintaining the low-turbulence flow rate needed to avoid mixing the gas with the air we are trying to get rid of. Any size tubing can be used to deliver an effective blanket of inert gas; the amount of time it takes will increase as the diameter of the delivery tubing decreases. To illustrate this, let's take a look at two different scenarios using an analogy of filling a bucket with a garden hose.

- For the first example, imagine we have the spigot turned on and the water is flowing freely out of the end of the hose. We can see that although a large volume of water is being delivered, the stream only travels a few feet before it hits the ground. We have a large amount of water being delivered under low turbulence/force. If we were filling a bucket, then we could do so quickly and with little splashing.

- In our second scenario, without increasing the flow-rate at the spigot, if we partially cover the open end of this same hose with our thumb, the stream now becomes forceful enough to shoot across the yard. Filling our bucket in this style would generate quite a bit of unwanted splashing/turbulence and in order to avoid this we are forced to turn down the flow-rate. As a result, the time it takes to fill our bucket has just become longer than it was without our thumb over the opening of the hose.

- We can see from these two examples that if we wanted to speed up the sparging process while not compromising the gentle flow needed to create an effective blanket, we should look to expand the diameter of the output tubing. This can be done by simply attaching a small length of a larger diameter tube to the existing gas line that is running from your regulator.

Three:

- Laminar is best: Instead of aiming the flow of gas directly at the surface of the wine, the best way to deliver it with the least amount of turbulence is to have it flow parallel to the surface of the wine, or laminar. This way, the inert gas will be less likely to churn-up and mix with the ambient air on delivery, because it will not "bounce" off the surface of the liquid. The gas will behave more like fog rolling over a landscape- creating a nice, thick, pure blanket of protection over the wine.

- A simple and effective way to achieve this is by attaching a diverter at the end of your gas tubing. For working in carboys, an aerator attachment works well. For tanks, a large stainless "T" works great: providing both the greater diameter output needed to be able to safely sparge at a quicker rate, and an added weight that will help keep the tubing straight while it's being positioned for use.

Putting It All Together:

- Adjust the regulator to create a flow-rate that will be as high as you can go while still maintaining a soft, low- pressure bleed. Turn off the gas. Lower the tubing* into the vessel so that the output will be close to the surface of the wine, around 1-2" from the surface is good. (A flashlight can be helpful here.)

*Note: Remember to sanitize the diverter and whatever length of tubing that may come into contact with either the surfaces of the vessel or the wine. That way, in case the tubing slips and comes into contact with the wine as you are lowering it into place you will not risk contaminating the wine.

- Turn on the gas and begin sparging

- Using a lighter or BBQ match, lower the open flame until it goes just below the rim of the vessel. If it stays lit, then there is still oxygen present and you will need to keep filling. Eventually the inert gas level will reach the rim and all of the oxygen will get floated out. Keep checking with the flame test until eventually the flame goes out, indicating a lack of oxygen.

*Note: CO₂ is only to be used for a non-pressurized headspace. If you will be using gas to push the wine, such as in filtration, serving from a keg, etc., you will want to use Nitrogen or Argon. The reason for this is that CO₂ will go into solution under low pressures and the other gasses will not. In other words, if you use CO₂, you could inadvertently carbonate your wine! On the other hand, if that was what you were after, this would be a perfect way to do sparkling wines for the home wine-maker!



Typical Alsace hillside

A trio of French Alsace Varieties:

PINOT BLANC (Pee-know Blan-ck) France/Germany—Alsace

Wine Characteristics: A full-bodied white characteristically high in acid and low in aromatic intensity. Barrel fermenting *sur lees* and malolactic fermentation are used to improve aromatics in some wineries. Some however can have spicy and smokey character and moderate acidity, possibly because of judicious blending with other varieties. Pinot Blanc also has been applied as a name to a number of wines that may not have the actual clone as their source. Pinot Noir, pressed and fermented without the skins, can make a crisp and complex white-labeled Pinot Blanc. Also, mixed plantings with Chardonnay and Melon de Bourgogne add characteristics that don't apply to the pure fruit. Frequently made sweet or semi-sweet to handle the high acidity, Pinot Blanc also finds its way into Champagne along with the more classic mix of Chardonnay and Pinot Noir pressed from and fermented off the skins.

Grape Profile: Pinot Blanc is a genetic mutation or clone of Pinot Gris which in turn is a clone of Pinot Noir. The leaf structure, clusters and berries resemble Chardonnay and many vineyards in Europe find the two grapes intermingled. On close inspection, however, the grapes occur in tight clusters, as do all Pinots. Melon de Bourgogne is another white varietal that has found itself mingled in Pinot Blanc vineyards and resulting bottles of wine. Alsace is thought of as the home of the varietal, but Pinot Blanc plantings are also extensive in Italy, where the grape is known as Pinot Bianco, and vineyards are extensive in both Germany and Austria, where Pinot Blanc may be called Weissburgunder and is even made into a trockenbeerenauslese (a sweet dessert wine using raisened berries). There is also much Pinot Blanc planted in Eastern Europe and some plantings in the western U.S. Generally, Pinot Blanc ripens later than both Pinot Noir and Pinot Gris and thus finds little favor on the west side of the Cascades in the Pacific Northwest.

MUSCAT (Muss-Cat) —France—Alsace

Muscat produces one of the most distinctive and easily recognized Vinifera wine. Muscat is made dry or sweet and also into wine liquors.

Wine Characteristics: This grape produces a strong-flavored wine with distinctive musky flavor with accents of orange and citrus peel, and a uniquely floral and aromatic nose. Commonly made as a sweet wine, dry Muscats are my favorite of this varietal and are excellent with cheese and fruit before or after a meal.

Grape Profile: Although Alsace is the spiritual home, Muscat is also found in the Southern Rhône where it is used for dessert wines, as well as in Australia, where some exceptionally fine liqueur wines are made. Cyprus, Hungary, Romania, Moldova, Bulgaria, Serbia, Israel, France, Germany, Portugal, Greece, Spain, Australia, Canada, Italy, Albania, Turkey, and Slovenia all produce significant amounts of Muscat. California and the Pacific Northwest produce respectable-to-excellent dry and sweet Muscats. Muscat is also widely grown for raisins and as table grapes. Muscat comes in a number of clones and variations, and some believe that Vitis vinifera grapes may all be descendants of the Muscat family.

Riesling France/Germany—Alsace

Because of both its cellar longevity and its ability to maintain varietal identity while reflecting the individuality of its terroir, Riesling may be the best of all the white wine grapes. Its homeland is Germany, where it has been cultivated since the 1400s or earlier, and where it is made into wines that run the gamut from bone dry and crisp quaffers to the complex, unctuous nectars made from Botrytis-affected, shriveled berries, individually late-picked, and known by the moniker Trockenbeerenauslese.

Sometimes referred to as White, Rhine, or Johannisberg, the Riesling name has been tarnished by the attachment of its name to other white varieties (Grey Riesling--aka Chaucé Gris--, Walschriesling--aka Italian Riesling--, and Missouri Riesling) that are of far lesser quality and genetically unrelated to the true Riesling. It does have distant relatives in the Sylvaner (or Franken) Riesling and the crosses, Emerald Riesling (with Muscadelle du Bordelais) and Müller-Thurgau (with Sylvaner). In Germany, there are more than 60 selected Riesling clones available to meet various flavor and growing condition criteria.

Riesling vines are particularly hard-wooded and tolerant of cold weather and they bud late, so are well-suited to the coldest wine-growing climates. Riesling is both moderately vigorous and productive, yielding from three to six tons per acre. The berries are small, round and soft when ripe, with tender, greenish-yellow skins that have a flecked appearance from lenticels (lens-shaped pores) on the skins. Hanging in compact, winged clusters and ripening later than other varieties, bunch rot and non-beneficial molds can be a problem if there is much rain or humidity during in the ripening season.

If dry conditions, however, follow a single day of wet, Riesling grapes left on the vine beyond normal ripeness can develop Edelfäule (Nobel Rot). The result of this ugly but non-toxic mold, Botrytis cinerea, is the shriveling of the grapes, the evaporation of much of the juice, and the concentration of the sugar. The German names for this hierarchy, which ascends in order of the must weight or degree of sugar concentration, are Spätlese (late-picked), Auslese (selectively-picked bunches), Beerenauslese (selectively-picked berries), and Trockenbeerenauslese or TBA (only the

most affected berries). These wines have not only incredibly intense and concentrated flavors, but also remarkable life span.

Hillside microclimates which provide cool climates and at the same time plenty of sun exposure, yet protection from the winds are of paramount importance to quality Riesling. The best German vineyards with these conditions on the Mosel River produce wines that are unique in their low alcohol, powerful aroma, and high extract. This grape also is very successful in Alsace, France. The nominees for Best Supporting Appellation in California Riesling are: Santa Barbara, Monterey, Santa Cruz, and Mendocino, while Washington and Oregon also have done well. Other countries which grow Riesling with much dedication, albeit generally lesser results, are Australia, South Africa, Chile, Austria, Switzerland, Russia, Yugoslavia, and Italy.

Riesling has a powerful and distinctive floral and apple-like aroma that frequently mixes in mineral elements from its vineyard source and is often described as "racy." Its high natural level of Tartaric acid enables it to balance even high levels of residual sugar. The most frequently encountered (but not exclusive) smell and/or flavor elements found in Riesling-based wines include:

Riesling Smell and/or Flavor Elements	
Varietal Aromas/Flavors:	Growing & Processing Bouquets/Flavors:
Floral: woodruff, rose petal, violet	Petroleum: terpene, diesel, kerosene
Stone Fruits: apple, pear, peach, apricot	Mineral: flint, steel, gunmetal
Tropical Fruits: (not usually)	

The light, delicately sweet flavor of simple pan-fried-in-butter trout is especially good with Riesling. On the other hand, grilled or sautéed sausage, with its range from savory to spicy, also works well with this varietal. As with most foods, spices and sauce should be the factors that determine the wine match, rather than the color of the meat.



Some of the grape regions in France have been suffering a drought this year. Apparently the grapes are about 3 weeks ahead of schedule. We took this photo on 15 June 2011 in southern Rhone (Chateauneuf-du-Pape) of what is probably a Grenache vine. Look at the size of the clusters. The Riesling in Alsace are similar size.
Ken & Barb Stinger

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@frontier.com

- 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

Chair of Education: **Craig Bush** pnoir1@frontier.com

- Arrange speakers for our meetings

Chair for Tastings: **Craig Bush** pnoir1@frontier.com

- Conduct club tastings
- Review and improve club tasting procedures

Chair 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

Webmaster: **David Ladd**

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

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

- Chandler Reach Vineyard – **Sammy Nachimuthu** murugasamy_nachimuthu@yahoo.com
- Del Rio Vineyard – **Craig Bush** pnoir1@frontier.com
- Supplies – These should be passed to the President for distribution

Chair 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 / Holliday party