West Side Wine Club

July 2015

Monthly Rant

That's it, I for one can no longer complain about a lack of space to make wine in, as proven by one Matt Baldassano from the Big Apple. In his 550 sq ft apartment in the East Village in NYC he has a full functioning winery. And a dog. There is a steel fermenter, crusher, some carboys and demijohns, and what appear to be 3 full barrels aging away, with more in his back yard. He does 4000 lb of fruit a year and produces 10 individual wines. And did I mention that he lives there as well? All this in a space about the size of my garage, which for me is not quite enough room to do my 3000 lb/year in.
I am not worthy... When asked why he does it, his response: "You mean, besides the girls?"
Phil Bard

Photo credit: Laura Murray

Note: The 2015 edition of the Scott Labs Handbook is available at: scottlab.com

Drink Responsibly.
Drive Responsibly.

Scheduled Meetings

January 10, 2015
Annual Gala – Archer Winery

January 21, 2015
Crush Talk / Planning

February 18, 2015
Bordeaux Tasting

March 18, 2015
Speaker: Michael Blackard of "Portocork"

April 11, 2015
Tour, Ferraro Cellars

April 22, 2015
Barrel / Carboy Sample Tasting

May 20, 2015
Speaker - Patrick McElligott, Sineann Winery, Chemeketa instructor & wine judge

June 17, 2015
"Open discussion of winemaking issues"

June 27, 2015
Tour, Utopia Vineyards

July 11, 2015
Annual Picnic

August 19, 2015
All Whites Tasting

September 16, 2015
Other Reds Tasting

October 21, 2015
Pinot Noir Tasting

November
No Meeting

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

Information & Trivia

• Cold and alcohol-tolerant ML bacteria
Scott Labs announced it is now offering O-MEGA ML bacteria, which is adapted to high alcohol levels and lower cellar temperatures. The bacteria is produced by **Lallemand**, which reports the strain has an alcohol tolerance of up to 17%, pH tolerance of 3.1, and a temperature tolerance of 57º F. O-MEGA also produces little diacetyl.
scottlaboratories.com

• Ossian yeast by Renaissance
Renaissance Yeast Inc. introduced Ossian Organic, the latest addition to the company's line of classically bred hydrogen sulfide-preventing wine yeast strains. Ideal for red, white and fruit wines, Ossian takes its name from the Italian phrase *o sia, meaning "let it be." The natural,* non-GMO yeast is designed to offer an organic method to prevent the formation of hydrogen sulfide.
renaissanceyeast.com

A good sulfite calculator can be found on-line at: https://winemakermag.com/1301-sulfite-calculator

Willamette Valley Vineyards in Turner, OR, has purchased 42 acres of land in SeVein, a young but impressive Walla Walla Valley development that already is producing some of the world's top red wines. Christine Collier, winery director for Willamette Valley Vineyards, told Great Northwest Wine that the SeVein property will be one of the foundation pieces of its newly formed Oregon Estate Vineyards.

There is no meeting in July, see you at the picnic tomorrow. See the picnic reminder on page 3 ……

The next regular meeting is scheduled for Wednesday, August 19 at 7:00 PM at Oak Knoll Winery.
Agenda: WSWC members present their best white wines in the "All White Tasting". This will be all white varietals including rose, sparkling, fruit wines & mead, anything remotely resembling a white.

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

June meeting minutes

Present: 18
• Don Robinson said that two amateur wine competitions are coming up that you may want to consider. The Oregon State Fair (note: the deadline for entering has already passed prior to issuing this Newsletter) and the Puget Sound Amateur Wine & Beer Makers Club through the Washington State Fair (see the notice on page 4). This competition also has best wine label awards. Entry dates are mid-August.
Don said he will have information for next years competition for the Sacrament Wine Club competition available in time to enter. Sacramento has one of the largest amateur wine clubs in the nation.
• Phil Bard said our club's presence at the Winemaker Magazine Conference was hugely successful. Many people sampling our member's wines said they were the best of any other club present.
• Jonathan Brown said there may not be any Grenache, Merlot or Mourvedre available from Zerba this year. Mike said that Marshall Vineyards across from The Dalles may have some of these grapes available.
• Bill Brown said there is a possibility of a wine tour at Utopia Vineyards.
• Barb Stinger reminded everyone of the Picnic on July 11th at Oak Knoll starting at 1:00 PM. A sign up sheet for protein dishes was passed around. Ken & Barb will be there at noon to start setting up. Remember, no regular meeting in July.
• Discussions:
Ken Stinger passed around a 2013 Petite Sirah that he thought was over extracted and had too much tannins. He warned that Petite Sirah was a thick skinned grape with lots of color and tannin in the skin. He suggested that you know your grape before setting up an extraction/fermentation schedule.
Phil Bard led a tutorial and discussion reiterating how free sulfur, bound sulfur and ionized sulfur molecules are distributed in wine, when sulfur is needed and the important reasons for using sulfur. Also the relationship of molecular sulfite and pH when calculating and adding sulfur to your wine. There was a lot of discussion about this subject. There is a good sulfite calculator at https://winemakermag.com/1301-sulfite-calculator
Barb Thomson wanted to know about "Better Bottles". Everyone present who are using them have had good experiences. They are very light, won't break, easy to clean, won't stain or hold odors and reasonably priced. They do require some care when moving them when full because they are flexible and are prone to push wine out the top or sucking in airlock liquid if the bung is not loosened when moved. Jonathan Brown mentioned that "Speidel" plastic fermenters are also available.
Brent Hudgins brought two wines that members tasted and made comments on.

Member Paul Boyechko won "Bronze" at the recent Winemaker Magazine Amateur Competition for a 2012, 100% Cabernet Franc. Paul & several other winners from Oregon & Washington were also mentioned in the July issue of Oregon Wine Press Magazine.

WSWC Summer Picnic
Saturday July 11, 2015
1 pm – 4pm

Oak Knoll Winery
$5.00 per adult person
Children free ☺

Bring your own wine glass and favorite wines to share

Sign up's for Protein dish; Club will reimburse cost with receipt Beef, Turkey, Chicken, Salmon, Pork

If your last name starts with:

A - R please bring Side Dish or Salad

S - Z please bring Dessert

This will be a potluck with scrumptious food, and a wide variety of our club member wines!

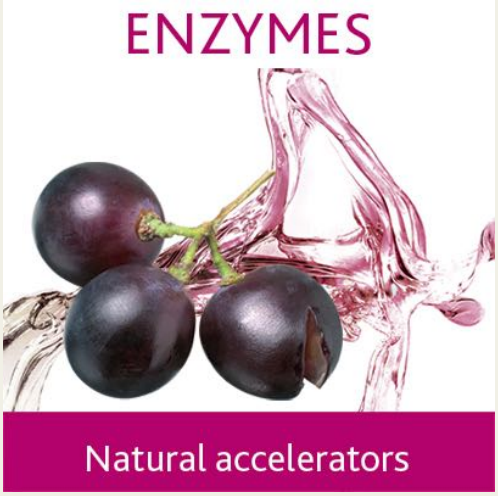
Call or email Marlene Grant at 503-807-4061, denmargrant@gmail.com with questions or if you wish to sign-up to bring a protein.

Go to http://www.thefair.com for more information: > participate > amateur beer & winemaking PDF

New team at Scott Paul Wines

Cameron Healy has assembled a management team to “breathe bold, new life” into Carlton based Scott Paul Wines, which Healy acquired in 2014. In 1978 Healy founded Kettle Foods Inc., which is best known for the Kettle Chips brand. He co-founded Kona Brewing Co. in 1994. In 2004 he became a partner in Scott Paul and later bought the entire company. Healy brought on Shawn Bavaresco as partner and president and Ian Burch as winemaker. Bavaresco is the former creative director for Banfi Vintners’ global brands and founder of VinMotion wine company, which was acquired by Banfi in 2010. Burch is the former winemaker at Evening Land Vineyards.

Using Enzymes



Nearly every wine recipe calls for pectic enzymes to be added but what do they really do? How do the work? Are there any safety concerns when working with this additive? Let's find out.

Pectin is located between the primary and secondary cell walls.

Pectic enzyme, also known as pectinase, is a protein that is used to break down pectin, a jelly like glue that holds plant cells together. In wines pectin can cause troublesome "pectin haze" that is not easily cleared without the use of pectic enzymes.

While this enzyme does occur naturally in grapes as well as yeast there is not enough of it to overcome the amount of pectin present in the must. Other sources of pectic enzyme include plants, bacteria, and fungus.

It turns out that fungus produces a special kind of pectic enzyme that is particularly adept at breaking down pectin even in the harsh environment created during fermentation. Most commercially sold pectic enzymes come from fungus.

Pectic enzymes may be purchased in a liquid form or as a powder at any home brewing supply store.

What do Pectic Enzymes Do?

As previously mentioned pectic enzymes break down pectin found in fresh fruit. This serves two purposes. First it helps prevent a pectic haze from forming so that the wine is easier to clear. Additionally these enzymes help in the extraction of color and juice from fresh fruits.

Commercial wineries will often toss in pectinase with their grapes during maceration to increase the amount of juice they can extract. This helps them maximize the amount of wine they can produce from a given amount of grapes.

An unfortunate side effect of using pectic enzymes is that they can speed up the maturation of finished wines. Care must be taken when bulk aging the wine to make sure that it doesn't over mature before it is bottled. This can lead to flat wines that come across as being past their prime.

When pectin is broken down by the enzymes it produces methanol. This can be hazardous if taken in large quantities. A lot of the research I saw though showed that you would have to consume ridiculously huge amounts of wine treated with pectic enzymes before this would become an issue. We're talking about thousands of liters of wine.

Working With Pectic Enzymes

You'll want to use pectic enzymes any time you are making wine from fresh fruit, even grapes. As we discussed this will improve color, tannins, and juice extraction as well as prevent pectic hazes.

Typically the enzymes are mixed in with the must prior to starting fermentation. This gives them time to interact with the fruit and break down the pectin in the skins. With all the good stuff extracted yeast can then take all of that and produce a cohesive final product.

According to Alison Crowe in The Winemaker's Answer Book you should not add pectic enzymes within 12 hours of adding sulfur dioxide or bentonite. The sulfur dioxide can reduce the effectiveness of the enzymes. Depending upon your wine making references the jury is still out on whether or not this is true. Some wine makers believe that there are no problems when adding both at the same time. Personally, I trust Ms. Crowe and will heed her warnings until I am convinced it is safe.

The effectiveness of pectic enzyme is impacted by both alcohol concentration and the temperature of the wine. High alcohol levels and low temperatures each negatively impact the enzymes ability to break down pectin.

High alcohol and high fermentation temperatures on the other hand can lead to increased methanol production which may not be good for your health. Thus it's a good idea to keep your fermentation temperatures in the typical recommended ranges to avoid these issues. The use of these enzymes is regulated in the US and Europe. Take this as a warning to carefully measure your pectic enzyme doses.

If you are bothered by this you can certainly leave the enzymes out. However, your wine's color, flavor, and quantity will be reduced. These enzymes have been safely used since the 1960's in just about all commercially produced wine.

Editor: This from the Scott handbook.

Enzymes are natural protein catalysts that facilitate and increase the rate of chemical reactions. Enological enzymes are used to accelerate natural reactions that would otherwise occur slowly in wine. Enzyme use can promote fruit and spice

attributes while reducing sulfur off-odors and undesirable herbaceous and mineral characteristics. For most enzymes, the addition to grapes as soon as possible helps with extraction of aroma precursors, reduces maceration time and helps increase juice yield.

Enzymes are a useful tool to optimize your grapes' potential. They perform best when remembering a few basics:

Timing
In general, enzymes should be added as early as possible on crushed grapes, juice or must to provide your fermentation with the natural components of the grapes. Enzymes that contain betaglucosidase (Lallzyme Beta and Scottzyme BG) are inhibited by sugars and should not be used prior to fermentation. Beta and BG are useful in releasing flavor and aroma compounds. Scottzyme KS is used after pressing to enhance clarification and filterability in wine.

SO2
Enzyme activity is inhibited by SO2. In high concentrations (around 200 ppm) SO2 will denature and inactivate the enzymes. SO2 can be added after an enzyme addition has been adequately dispersed or vice versa, but do not add SO2 and enzymes at the same time.

Bentonite
Bentonite will bind with enzymes and inactivate them, so the timing of additions is important. It is best to use bentonite after the enzyme activity has completed. If adding enzymes after using bentonite, make sure to rack wine off of the bentonite prior to adding enzymes.

Conditions
High alcohol, low temperature, high SO2, fining agent additions and the amount of movement in a tank can inhibit enzyme action. If conditions are not optimal for the enzymes, extra time may be required for the enzyme activity to be completed before proceeding with other additions.

Low temperatures, alcohol and SO2 all inhibit enzyme activity, but the enzymes will still work. This is why recommended enzyme dosage levels for wine are higher than for juice. Reaction time will also increase when conditions are not optimal.

At the risk of repeating the subject too often, here is another article on the importance of SO2 additions to your wine and it's relationship to pH….Editor

Monitoring sulfur dioxide in the winery

MARCH 3, 2014

Wine, all on its own, is a fairly good antiseptic. The tartaric acid in wines made from grapes is a relatively strong organic acid that helps keep the pH of the wines low, which in itself is a good way to inhibit microbes. Add to that the antimicrobial properties of alcohol, and you have a beverage that could help you survive through a plague. However, that's not to say that nothing will survive in wine. Acetic Acid bacteria, *Brettanomyces*, and other spoilage organisms can literally turn a wine sour and make it generally unpleasant to drink. This is where the use of sulfur dioxide (SO2) in the winery is imperative. In addition to antimicrobial properties, SO2 is also an antioxidant and antioxidasic.

It is arguably the most important additive in wines and, except for alcohol, is the only component in wine that requires a warning statement on the label. Thus, it is important that wineries not only ensure that they are correctly *dosing and monitoring* their wines with SO2, they also need to ensure that they are properly *measuring* it as well.

Using SO2 in the winery.

Sulfur dioxide is a pretty noxious gas, and is not typically used in its pure form in small wineries. Most often, wineries employ it by adding a potassium salt of sulfurous acid, known as potassium metabisulfite (KMBS). It is important to understand that by weight, KMBS is about 57% sulfur dioxide. Thus, for every 100 grams of KMBS added to a wine, 57 grams of SO2 is added. To complicate matters, the majority of that 57 grams of SO2 becomes chemically bound to certain compounds in wine when it is first added, rendering it useless to protect the wine!

SO2 Binding in wine and why we want it free!

Any compound in wine with a carbonyl function will bind sulfur dioxide. While many of you have no idea what that means, just know that there are many compounds in wine that have a carbonyl group. Glucose, acetoin, diacetyl, galacturonic, α-ketoglutaric and pyruvic acids, and acetaldehyde are all compounds that will bind SO2. This effectively does exactly what it sounds like: it "ties the hands" of sulfur so that it is unable to do its job! The good thing to know is that once all the binding sites are filled with sulfur, the remaining sulfur is floating around in the wine, free to do its job!

The term "free sulfur" is used to describe the unbound or "working" portion of sulfur in wine. In reality, only a small

percentage of your free sulfur is actually “working” against microbes, and this working portion depends on a wine’s pH. At a lower pH, more of the free sulfur is in the SO2 form, while at a higher pH, more of it is in the form of bisulfite (H2SO3–), which is essentially ineffective in wine (see table 1).

Adding and monitoring Sulfur in wine.

To follow good winemaking practices, there are three critical times when a winemaker should think about sulfur addition: at crush, following the completion of alcoholic fermentation or malolactic fermentation, and any time a wine is moved (exposed to oxygen). In unfermented juice or must, a small amount of added sulfur will help kill spoilage bacteria and provide some protection from oxidation. Generally, 30 mg/L of total sulfur is sufficient to halt bacterial problems without hindering fermentation in low pH wines from quality fruit (absence of rot). Following fermentation, the quantity of sulfur to add is not quite as formulaic.

pH	% of Free Sulfur as molecular SO2	Free sulfur concentration needed to ensure 0.8 ppm molecular SO2
3.0	6.06	14 mg/L
3.1	4.88	18 mg/L
3.2	3.91	22 mg/L
3.3	3.13	28 mg/L
3.4	2.51	35 mg/L
3.5	2.00	44 mg/L
3.6	1.60	55 mg/L
3.7	1.27	69 mg/L
3.8	1.01	87 mg/L
3.9	0.81	109 mg/L

A dry wine should contain enough free sulfur to ensure that the molecular SO2 concentration is at least 0.8 mg/L, while sweet wines should be maintained with higher free sulfur concentration (1.5 mg/L molecular SO2). Of course, these recommended levels can also vary depending on which book you read. The initial sulfur addition following fermentation needs to be higher to account for the fact that much of what is added at this point will become bound to sugar, acetaldehyde, and other compounds in the wine. Often adding more sulfur during the initial dose following fermentation will help keep the overall additions lower. Once all the binding sites have been filled, any added sulfur will increase the free sulfur concentration proportionate to the amount added.

How much sulfur should I add?

Free and total SO2 measurements can be tricky and time consuming, so it is often tempting to simply come up with a standard addition and rely on guesses to ensure that the proper amount was added to the wine. Without measuring, however, you have no idea if you’ve added too little, too much, or just the right amount. Ideally, the free and total sulfur should be measured before and after any addition, and adjustments should be made to make sure that the free sulfur follows the guidelines in table 1.

After fermentation and racking wine off lees, wine becomes susceptible to oxygen exposure. The oxidation of ethanol to acetaldehyde is the most noticeable result of oxygen exposure. This compound gives wines an apple or nutty aroma, and will mask fruity and floral aromas.

Any time a wine is racked or pumped, there is some oxygen exposure that can result in the formation of acetaldehyde that will bind a portion of the free sulfur. One can expect to lose 10-20 ppm of free sulfur any time a wine is moved. Winemakers

should be measuring the free sulfur before and after moving a wine, and accounting for this loss in SO2. This becomes trickier during bottling, as it impossible to adjust the free sulfur once it is bottled! Measuring the free sulfur on wines before and after bottling can help winemakers predict the expected loss of free sulfur, and ensure that additional sulfur is added prior to bottling to make up for this expected loss.

Wine storage post-fermentation.

Containers that are used to store wine need to be topped up to prevent oxygen exposure and the formation of Acetaldehyde. Plastic (polypropylene and polyethylene) tanks are somewhat permeable to oxygen, as are variable height tanks (along the inflatable rubber gasket). Some of the fermentation locks used by winemakers may not be suitable for post-alcoholic fermentation storage, either. Any lock which does not create a tight seal (e.g., spring loaded rubber seal with over-pressure protection) or barrier (e.g., traditional liquid filled fermentation lock) will allow oxygen exposure. Thus, over long-term storage, it is important to measure free sulfur on a monthly or quarterly basis, depending on the type of storage container used.

Legal Limits for SO2.

Unfortunately, SO2 is an irritant and can have some serious side effects for consumers who are sensitive. The U.S. Food and Drug Administration estimates that one out of 100 people has an increased sensitivity to sulfites, which can cause an array of symptoms of varying severity from skin reactions to gastroenterological problems and pulmonary distress. For this reason, wines with added sulfites need to be labeled as such, and the FDA limits the maximum amounts that can be added to wine. These are limits for total sulfur, or the bound and unbound portion of sulfur in the wine. It is easy to see how high pH and sweet wines might easily exceed this limit if a winemaker is not carefully monitoring and adding sulfur.

Country	Wine Type (Residual Sugar)	Total SO2 Limits
USA	All Wines	350 mg/L
Australia	< 35 g/L sugar	250 mg/L
	> 35 g/L sugar	300 mg/L
European Union	White/Rosé (< 5g/L sugar)	200 mg/L
	Red (< 5g/L sugar)	150 mg/L
	Specific Wines (e.g. German Spatlese, Auslese, Beerenauslese, Eiswein; Sauternes)	300-400 mg/L

Editor: A good sulfite calculator can be found on-line at: https://winemakermag.com/1301-sulfite-calculator

ANTONINI: 'WE DON'T NEED (no stinking) BARRELS'
18th June, 2015 by Gabriel Stone

A leading wine consultant has hit out at the widespread reliance on oak barrels in high quality wine, calling on producers to look at alternatives to the Bordeaux "recipe".

Showing off a range of wines from his partnership with Bodega Garzón in Uruguay, Alberto Antonini expressed a preference for cement tanks and large untoasted or neutral casks when it comes to making more up-market wines. "Barrels are very negative," he insisted. "We don't need barrels – the world of wine is already full of different flavors."
Having switched his approach at Garzón to these alternative vessels since 2014, Antonini maintained: "Wine doesn't need oak, it needs micro-oxygenation. You should not add anything to the wine in terms of flavor."

On this basis, he explained, "I use more oak for my entry level wines and less for my premium wines," remarking: **"Oak is used to fix problems. If you have great grapes then you don't need it."**

As for the ongoing central role played by oak barrels in modern winemaking, Antonini commented: "The problem is, you make a Cabernet and immediately adopt a Bordeaux recipe. I've never made wine in Bordeaux, but one day if I do then I won't use barrels."

West Side Wine Club
Leadership Team – 2015

• President: **Phil Bard** phil@philbard.com
• Set agenda for the year
• Establish leadership team
• Assure that objectives for the year are met
• Set up agenda and run meetings

Treasurer: **Barb Thomson** bt.grapevine@frontier.com
• Collect dues and fees, update membership list with secretary
• Pay bills

Secretary: **Ken and Barb Stinger** kbstinger@frontier.com
• Communicate regularly about club activities and issues
• Monthly newsletter
• Keep updated list of members, name tags and other data

Chair of Education: **Mike Smolak** Mike@NWRetire.com
• Arrange speakers for our meetings

Chair for Tastings: **Ted Johnson**, tedj52@msn.com
• Conduct club tastings
• Review and improve club tasting procedures

Chair of Winery/Vineyard Tours: **Bill Brown** bbgoldieguy@gmail.com
• Select wineries to visit
• Arrange tours
• Cover logistics (food and money)

Chair of Group Purchases: **Jonathan Brown** jonabrown@gmail.com Bob Hatt & Jim Ourada helpers.
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, e-mail and Facebook

Chairs for Social Events: **Marlene Grant** denmargrant@gmail.net Barbara Stinger & Mindy Bush – Helpers
• Awards Gala / Holliday parties

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