



West Side Wine Club

June 2009

Next Meeting: Wednesday June 17th, 2009 at 7 p.m.
Place: Oak Knoll Winery
Subject: Fruit and Honey Wines
Snacks: Sandra Klein
Website: <http://www.westsidewineclub.com/>
Message Board: <http://groups.yahoo.com/group/Westsidewineclub/>

Doug Remington has said he would be happy to come in as a speaker this month and be our guest taster for fruit and honey wines. He is an accomplished mead maker and is sure to add lots of great incites to the tastings. His mead website is:
<http://www.traditionalmead.com/>

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.

May Meeting Notes

President Dana Blizzard opened the meeting and recapped the May tour of Laura Volkman Vineyards and Prive. We sampled 3 wines purchased on the tours. Jon Kahrs coordinated a presentation by Label One. Many aspects of wine labels were presented. Currently Mike Smolak is gathering information for a potential group label purchase for the club.

Interesting Articles

Thanks to Jon Kahrs for the research

Thinking of barrels for this fall and want to keep the price down? American oak might just fill the bill! All too often we disregard American oak in favor of French Oak. This article in wine business has a Nadalié USA rep taking about how American oak is coming to be well regarded. A good assessment of different forest:

<http://www.winebusiness.com/wbm/?go=getArticle&dataId=29560>
<http://www.nadalie-usa.com/aott.asp>

Thinking of updating and "automating" your lab? This article evaluates many of the new instruments available to professionals and avid amateurs. Many newer devices designed to analyze and measure must and juice are quicker and easier to use than traditional methodologies. Quality assays of Brix, pH, TA and volatile acidity (VA) prior to fermentation; and pH, TA, VA, free sulfur dioxide (fSO₂) and total sulfur dioxide post fermentation are vital for quality wine:

<http://www.winebusiness.com/wbm/?go=getArticle&dataId=43873>

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 or 22 TBD
WSWC Annual Picnic!

August 19th
Other Whites

September
Awards Gala!

October 21st
Pinot Noir tasting

November 18th
Pinot Gris / Viognier

December
Elections /Crush Talk

**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

**Clear Creek
Distillery
Tour This
Saturday
June 20, 2009**
Steve McCarthy will be our host for a tour of his Portland distillery. Tours starts at 11:00 am. Meet at the distillery; 2389 NW Wilson Portland, OR 97210 (503) 248-9470 Contact Mike Smolak with questions: smolakm@dimensionresources.com 503-445-2626

Willamette Valley Amateur Winemakers Society Competition

Entries due July 15

The 2009 National Amateur Wine Competition is scheduled for it's first event this summer. Five wine professionals will score the entries in August based on the AWS 20 point scale. Awards will be given for a number of different catagories and first place winners will be considered for Best of Show.

Entries are due by July 15, 2009 to Eola Hills Wine Cellars with a \$10 entry fee, and no limit on number of entries. Visit the following page for complete competition rules.

http://wvaws.org/images/Competition_Rules_2009.pdf

OSU Vineyard Sustainability & Mechanization Summer Field Day

July 9, 2009 - 9:00 AM – 1:00 PM
King Estate Vineyard (80854 Territorial Hwy, Eugene, OR)

Break away from the vineyard or winery to join in equipment demonstrations and educational training sessions! Cutting-edge vineyard equipment will be showcased and you will get a chance to see a few innovations in the vineyard. There will be plenty of time to partake in educational modules, equipment demonstrations and interact with researchers and others in industry.

Educational Modules

- Vineyard Beneficials: Insect pest/predator scouting
 - Learn how to look for beneficial organisms in your vineyard and the impacts they have on vineyard ecology and pest populations. *Amy Dreves, Entomologist, OSU*
- Canopy Manipulation: Making the canopy work for you!
 - Learn about the current research with respect to canopy management, microclimate impacts and fruit quality, and learn how to quantify canopy management in the vineyard. *Patty Skinkis, Viticulture Extension Specialist, OSU*

Mechanization Showcase

Several organizations will be providing demos and talking about equipment efficiency in the vineyard including **canopy management equipment** such as leaf pullers, hedgers, sucker removers and more! Get a glimpse of the new "total vineyard system" that has mechanized everything from pruning to shoot thinning and harvest. Vineyard service providers will also be available (irrigation monitoring, etc).

Registration \$20

Pre-registration is required. Please go to the online registration form at <http://hort.oregonstate.edu/ViticultureWorkshops>.

Distinguish Your Brand - Sometimes Image Really is Everything!



Is image only superficial? Here in the Northwest, we tend to take our food and drink seriously, sharing our favorite "foodie" finds with our friends and neighbors. But culinary success does not simply come about if a product merely tastes good -- preserving positive public perception of your product is paramount. Simply put, sometimes image really is everything.

Please join us for a panel of three accomplished women in the wine world discussing branding, public perception and the elusive "it" factor that underlies a successful business. The panel discussion will be followed by a wine and hors d'oeuvres reception.

- **Kimberly Bernosky** of [Noble Rot Wine Bar](#)
- **Caryn Cook** of [Cru 79 Wine Group](#)
- **Liz Ratcliff** of [Volcano Vineyard](#)



Wednesday, June 24, 2009
4:30 - 7:00 pm

Pacwest Center
Suite 300 - KeyBank Terrace
1211 SW 5th Avenue
Portland, OR 97204

Validated parking in the Pacwest Center garage.
Enter on SW Jefferson.

RSVP by June 19, 2009
Michelle Martin
503-796-2942
events@schwabe.com
www.schwabe.com/events.aspx

Special thanks to KeyBank for the generous use of their space.

President's Musings

Hello-

Spring has finally hit us full force with all this great grape growing weather. Bloom is near if it hasn't already started and we should see the first actual grapes soon! With spring, comes lots of activities and our club has been busy getting ready for the summer and especially we are working towards this years crush.

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

We have lost our club secretary, Elissa Fenske, due to a job opportunity in Las Vegas. She will be missed and Sandra Klein will be taking her place for the rest of the summer. Thank you Sandra for stepping up!

Members Terry and Debbie Swan have offered to host this years summer picnic at their vineyard in Molalla this August. Date, Time and other details will be available soon. I am especially excited to have a vineyard location for our picnic.

On top of all the summer preparations, I have lots of bottling to do as I am sure many of our members have to do as well. Bottling is almost as much work (if not more) than crush and requires lots of preparation to ensure smooth operations. I always feel a sense of relief when a carboy full of wine goes into bottle, no more topping, checking, oaking, sulfating, cleaning... It's a good feeling knowing all I have to do is drink it.

I look forward to trying some of our members fruit wines at the next meeting!

Cheers,

Dana Blizzard
President, Westside Wine Club



West Side Wine Club Leadership Team – 2009

President: **Dana Blizzard** 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

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

Secretary: **Elissa Fenske** elissafenske@hotmail.com

- 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

- o Arrange speakers for our meetings

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

- o Conduct club tastings
- o Review and improve club tasting procedures

Chairs of Winery Tours: **Mike Smolak** 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
- 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