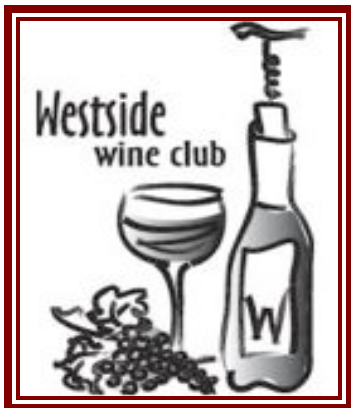


# West Side Wine Club

## June 2010



### 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 24<sup>th</sup> 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 22, 2010**  
Elections /Crush Talk

**Next Meeting:** **Wednesday June 16, 2010 at 7 - 9 p.m.**

**Place:** Oak Knoll Winery

**Subject:** Other whites\* / Fruit Wine / Mead

\* Other than Pinot Gris and Viognier

**Snacks:** **Mike Smolak; thanks.**

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

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

- 1.) Please bring 2 glasses for tasting and 10 score sheets.
- 2.) For all our protection, all members must sign a waiver every year. You can also pay 2010 dues at this time.
- 3.) 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.

Note: Waiver and score sheets can be obtained from our web site (above) under "Current News".

### May Meeting Minutes

Craig Bush introduced Devin Stinger from Adamant Cellars in Walla Walla. Devin described his amateur winemaker roots and his progression from Portland to Walla Walla. His is housed in an "Incubator Winery" sponsored by the Port of Walla Walla in which he pays a lowered lease rate on a winery building for a maximum of 6 years. Devin supplies all equipment etc. Devin's winemaking philosophy is minimal manipulation where most flaws are corrected through skillful blending. He described his label design process and explained that the "Adamant Stone" is a dark or black diamond and, if you possess one, you will find the joy in all things.

All of his red wines undergo "Saigne'e" where he removes about 10% of the free run juice shortly after crush. The objective is to increase the skins to juice ratio for better color and flavor extraction. The removed juices are fermented separately and combined later to make his Rose. He employs light pressing, just enough for what he judges to be the right amount of tannins.

The first wine tasted was a 2009 Sauvignon Blanc / Semillon blend with a little residual sugar, which was fermented at 53 degrees. All his whites are fermented in a "Killer Chiller" where he can control a low fermentation temperature, which may take 2 months to complete. Fermentation is stopped at a low fruit sugar level rather than adding back Sucrose.

The second wine was a 2007 Bordeaux blend called "Nalin", (50% Cab, 20% Cab Franc, 20% Merlot, 7% Petit Verdot, 3% Malbec), 40% new French oak for 19 months.

The third wine was a 2007 Tempranillo, which took over 2 years to develop in new, and neutral French oak and new American oak.

The fourth wine was a 2007 Syrah from a vineyard close to the Oregon border, 12 months in 50% new French oak.

All of these wines represented the Walla Walla AVA.

Jon opened the business meeting by suggesting that the June club meeting be combined with the August meeting. The June meeting will then consist of a blind tasting of "other whites, fruit wines & meads". The August meeting will be changed to a speaker.

Jon asked that a reminder be sent out for the Belle Pente winery tour, which will start at 11:00 AM on June 12 at the winery instead of 10:00 AM as previously stated. (See page 7) Robert Lunifeld is putting a Columbia Gorge tour together. (See page 7).

Jon will get together with Rick Kipper to go over the website layout and try to include group grape purchase information.

It was suggested that we have volleyball and croquet at the picnic in July.

Forms for the Oregon State Fair competition are due June 12 and wines delivered to the fairgrounds on June 17 or 18. Anyone taking entries down might volunteer to take wine for other people?

## Wine Related On the Web

Download this free PDF book by Lum Eisenman called "The Home Winemakers Manual" covering all aspects of winemaking (177 pages) at: <http://www.winebook.webs.com/>

2010 Oregon State Fair Amateur wine competition is now available. Go to this site for more information: <http://www.oregonwinecomp.org/>

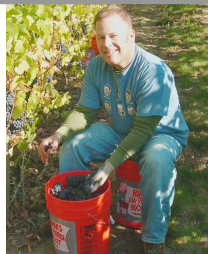
2010 Washington County Fair wine competition is now available. Bring your wines to the club picnic with entry forms filled out. Go to this site for more information and entry forms: [http://www.faircomplex.com/fair2010/OC\\_PremiumBook\\_2010.pdf](http://www.faircomplex.com/fair2010/OC_PremiumBook_2010.pdf)

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/>

Seminar at Scott Paul June 12. Grand Cru Burgundy: \$79 Less than 2% of the vineyards in Burgundy are classified at the Grand Cru level. These vineyards produce some of the world's most profound wines. We'll examine and discuss all 32 of the Grand Crus, and explain why all Grand Crus are not created equal. (And of course we'll taste some too!) <http://www.scottpaul.com/>



## President's Musings



### President's Musing: Memorial Day Tasting

Memorial Day supposedly is the time to plant tomatoes in Oregon. The rains lessen and the temperature rises.... Not this year. As Professor Higgins would say "The rain in Oregon falls mainly on Portland". Maybe, but it also falls in copious amounts on the hillsides with vineyards. We had about 200% of our normal rainfall in May. We had quite a warm winter, so by March the vines were running two weeks ahead of schedule. The cool and rainy May has now put us behind by two weeks. At first I was a little worried, but when we have delayed maturation we often get very fine wines as the grapes ripen primarily in September, when the nights are cooler. So long as we don't get really heavy rains and cool weather in September, we are OK.

During the pre-Memorial day weekend tasting I went to Prive and talked with Mark Hammond (who many people met during our tours last year). Mark's concern was not the grapes per say, but the growth of canes to be used next year. With all the rain, should we suddenly hit warm weather, the canes will grow quickly leaving larger distances between the buds. This makes next years trellising that much more difficult. With grapevines, how you treat them this year will affect them the next year. Talking to some other grape growers, I hear worries of powdery mildew. It is a lot easier being an amateur winemaker.

During Memorial Day I stopped by Crumbling Rock Winery in the Red Hills. My mother knows the daughter of the owners, so I thought it would be interesting to stop by. There were actually 3 other wineries showing at Crumbling Rock. My favorite wine was a surprise. It wasn't Pinot. It was the "Melon de Bourgogne" which is the primary white wine grape of Muscadet in France. The white wine had incredible acidity and wonderful flavors. The grower talked about how the brix was ready at around 22. Different grapes, different needs. Naturally I bought a bottle.

When I found out that the Murto Vineyards had a pinot for tasting, I was very interested in evaluating a sample. Those of us who will be visiting Belle Pente Vineyards on June 12<sup>th</sup> will taste a different version of this same vineyard. Belle Pente has been using Murto Vineyards for many years. The owners have another winemaker make a wine for her based on the same grapes. Though there were some similar flavors, the influence of the winemakers gave each wine a unique flavor. And to top things off, this year Tina Hammond of Prive bought some grapes to use in her "Willamette Valley" pinot. Three wines, one vineyard. The Crumbled Rock Pinot Noir was quite good. The 2007 turned out to be my favorite (I am finding that the 2007's continue to get better as they age).

I also went to Westrey Vineyards in McMinnville. They have many different wines, but none of them were in a style that appealed to me. I made a quick B-line to "Remy" winery which was quite close to Westrey. The winemaker had a variety of grapes, which she bought from eastern Washington and Oregon. Her Sangiovese was very interesting with unique, but not bad flavors. The wine that was most unusual was "Legrein", an unusual varietal from Italy. I have to admit; I really respect winemakers who make me rethink the way I taste or make wine. We get so used to the same grapes that we often forget there are well over a thousand species of grapes. So as we approach the fall, maybe its time to add some spice in the way we make and taste wine.

Drink Responsibly.  
Drive Responsibly.

## Bottling At The Bush Winery

Dateline Portland, Oregon, Memorial Day Weekend



On Saturday 5/29 there was a major bottling frenzy out at Bush Winery. The beautiful winery was a former auto storage facility in the pastoral outskirts of Portland near Bethany. It has been lovingly restored and now houses all of Bush's operations including fermentation area, aging and bottling facility, and lovely tasting room/sleeping area. Vintage 2x4 and concrete are ubiquitous.

Some 20 unsuspecting winery motion promptly at some dogs too. Worker



welcome packets and were whisked off to winemaker Monsieur Bush gave further proper attire, see attached photo. Soon mostly the wine part. The corking schlep runners raced about, and the label crew worked feverishly to move the freshly filled bottles off to the shipping dock. There were rumors that some of the production was lost to intermittent sampling, but inspectors mysteriously don't remember seeing anything and management firmly denied that any state laws were violated. It was further explained that red-stained clothing was evidence only of the speed at which everyone worked.

migrants showed up for duty in the sweatshop. Operations rolled into 10:30AM, with the barking of orders and bees received their orientation and the production area, where master instruction on sanitation, etiquette and there was wine and song everywhere, was hard pressed to keep up as bottle



In just under 3 hours, 44 cases were bottled, including 3 barrels of 2008 Pinot Noir and one barrel of 2007 Syrah. Vice President of operations and Culinary Chief Mindy Bush lead the weary workers into the dining hall where a sumptuous feast awaited. There was a minor pause while the winery van drove through the local neighborhood to round up several of the workers who had somehow become disoriented and wandered off, seemingly without purpose. Fortunately the public relations department was able to avoid unpleasant media exposure.

At the end of the afternoon everyone received their paychecks and a brief hosing down at the loading dock spigot. The smiles were still in place, however, as they trooped onto the van for transport back to the corner down by Home Depot, where they had started their day so many hours earlier.

Phil Bard



## WINE ACIDS

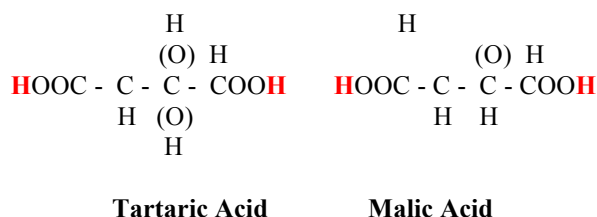
Practically all of the acids in sound wine come directly from the grapes. However, very small quantities of several organic acids are produced during primary fermentation, and under adverse conditions, bacteria in wine can produce enough acetic acid to spoil good wine in a short time. In the United States, titratable acid in wine is expressed in grams of acid per 100 milliliters of wine, and titratable acid is calculated as if all of the different acids in the wine were tartaric acid.

The acid content of most finished table wine ranges from 0.55 to 0.85 percent. The desirable acid content depends on style and how much residual sugar is left in the wine. Ideally, the acid content of grapes should fall in the range from 0.65 to 0.85 grams per 100 milliliters (percent). However, grapes grown in cool climates often contain too much acid, and fruit grown in warm climates generally contains too little acid. One of the more important winemaking tasks consists of adjusting the starting acid content of the grapes before fermentation. The goal is to have just enough acid to produce a balanced wine.

Practically all of the acids found in sound wines are fixed acids. Most of the fixed acids originate in the grape juice, and these acids remain during fermentation and appear in the finished wine. Fixed acids are nonvolatile and nearly odorless. However, bacteria can produce acetic acid in wine, and acetic acid is different from other wine acids. Acetic acid is considered a volatile acid because it evaporates easily. Acetic acid has a distinctive odor, and it gives wine an unpleasant, hot aftertaste.

### Acids Produce Hydrogen Ions

In water, some acid molecules ionize, and some acid molecules remain unchanged. Each ionized acid molecule splits into two separate pieces. One piece is a hydrogen atom (minus the electron), and the other piece is the remainder of the acid molecule. Both pieces have an electric charge, and both are called ions. A positive electric charge is carried by the hydrogen ion, and a negative charge is carried by the acid ion. The remainder of the acid molecules (the unionized molecules) remains unchanged in the water solution. Both tartaric and malic acids have two hydrogens that can ionize, and these two hydrogens (**H**) are shown in Figure 1.



**Figure 1. When wine acids ionize, one or both of the hydrogens (shown in red) separate from the main acid structure.**

Acids produce hydrogen ions in water solutions. However, the number of hydrogen ions produced can be large or small. The number of hydrogen ions depends on how much acid is present in the solution, and the number also depends on the strength of the acid.

In water, some acid molecules spontaneously split into positive and negative ions. However, many acid molecules remain unchanged. The fraction of acid molecules that ionize depends upon the strength of the acid. When practically all of the acid molecules ionize, the acid is called a “strong” acid. When only a few acid molecules ionize, the acid is called a “weak” acid. In other words, strong acids ionize completely, and weak acids only partially. All of the organic acids found in wine are weak acids. However, some weak acids are stronger than others. Tartaric acid is a weak acid, and about one out of every 900 tartaric acid molecules ionizes in water. The other 899 molecules remain unchanged. Malic acid is weaker than tartaric acid. Only one out of every 2500 malic acid molecules ionizes in water. The other 2499 malic acid molecules remain unchanged. Tartaric acid is about 2.7 times stronger than malic acid because tartaric acid produces 2.7 times more hydrogen ions than an equal quantity of malic acid. Tartaric acid is considered the principal wine acid. It is the strongest of the wine acids, and generally more tartaric acid is present in wine.

Wine can be thought of as a simple, water-alcohol solution, and acids in wine behave much the same as they do in any other water solution. The number of hydrogen ions in a wine depends upon the quantity of acid, the strength of the acids and the quantities of potassium, sodium and calcium present in the wine.

### Kinds of Acids

ACID TYPE	QUANTITY (grams/liter)
Tartaric	1 to 5
Malic	1 to 4
Succinic	0.4 to 1
Lactic	0.1 to 0.4
Citric	0.04 to 0.7
Acetic	0.05 to 0.5

**Table 2. Some common wine acids.**

The tart taste of dry table wine is produced by the total quantity and the kinds of acids present. Tartaric and malic are the major wine acids. These two acids are present when the grapes are picked, and they are carried over through the fermentation process into the finished wine. Wine also contains small quantities of lactic, citric, succinic, acetic and several other organic acids as shown in Table 2. Some of these acids do not exist in the grapes. They are produced in small quantities by microorganisms throughout the winemaking process.

Microorganisms in the wine can metabolize malic acid and citric acid easily. Tartaric acid and succinic acid are more stable biologically, and they are seldom bothered by wine microbes. Even so, under certain conditions, microorganisms can attack tartaric acid, and when this occurs, the wine is usually a catastrophic loss.

### **Tartaric Acid**

Few fruits other than grapes contain significant amounts of tartaric acid. One half to two thirds of the acid content of ripe grapes is tartaric acid, and it is the strongest of the grape acids. Tartaric acid is responsible for much of the tart taste of wine, and it contributes to both the biological stability and the longevity of wine.

The amount of tartaric acid in grapes remains practically constant throughout the ripening period. However, the situation in wine is different. The quantity of tartaric acid slowly decreases in wine by small amounts. Both potassium and calcium combine readily with tartaric acid and form potassium bitartrate and calcium tartrate compounds. Then crystals of these two materials precipitate out of the wine during fermentation. These tartrate materials can continue to precipitate for a long time, and aged wine usually contains about two thirds as much tartaric acid as the starting grapes because of tartrate precipitation. Unfortunately, these acid salts of potassium and calcium precipitate very slowly at normal cellar temperatures, and wine can contain excessive quantities of these materials even after many months of aging. Wineries use special wine treatments to speed up tartrate precipitation. Cooling the wine is the most commonly used procedure. Just cooling the wine to about 27 degrees F causes excess potassium salts to precipitate out in a few days.

Tartaric acid is resistant to decomposition, and wine microbes seldom attack it. This is why winemakers add tartaric acid to grapes deficient in acidity rather than using a less stable acid such as malic or citric. Most winemakers prefer the titratable acid to be about 0.7 percent for white grapes, and about 0.8 percent is preferred for white juice. When the titratable acid content falls below these levels, winemakers often add tartaric acid to the grapes or juice before they start fermentation.

### **Malic Acid**

Malic acid is prevalent in many types of fruit. This acid is responsible for the tart taste of green apples. Malic acid is one of the biologically fragile wine acids, and several different types of wine bacteria easily metabolize it. Unlike tartaric acid, the malic acid content of grapes decreases throughout the ripening process, and grapes are grown in hot climates contain little malic acid by harvest time.

Grapes grown in cool regions often contain too much acid. High acidity results in excessively tart wines, so the winemaker has a problem. During alcoholic fermentation, some malic acid is metabolized, and the malic acid content of the wine decreases about 15 percent. Malolactic fermentation (ML) can further reduce wine acidity. When wine goes through malolactic fermentation, bacteria convert the malic acid into lactic acid. Lactic acid is milder than malic acid, and ML fermentation is a standard procedure used to reduce the acidity of wines made from grapes grown in cool regions.

When grapes are grown in warm areas like southern California, the winemaking situation is much different. In warm regions, the grapes are usually deficient in acid, and removing malic acid by means of ML fermentation may not be a good idea. Now the problem becomes more complicated for the winemaker. Malic acid is not biologically stable, and when malic acid is deliberately retained to improve the acid balance of the wine, special steps may be needed to prevent ML fermentation from occurring after the wine is bottled. The winemaker can use a sterile filter and remove all of the bacteria from the wine before bottling, or he can add small quantities of fumaric acid to the wine. Small additions of fumaric acid can inhibit ML fermentation and make the wine stable.

### **Citric Acid**

Only about 5 percent of the total acid is citric in sound grapes. Like malic acid, citric acid is easily converted into other materials by wine microorganisms. For example, citric acid can be fermented into lactic acid, and some types of lactic bacteria can ferment citric acid into acetic acid. Excessive amounts of acetic acid are never desirable in wine, so the citric acid into acetic acid fermentation can be a serious problem. This potential difficulty is why citric acid is seldom used to acidify must or juice before fermentation. Most winemakers consider the risk of producing excessive quantities of acetic acid too great.

The acetic acid risk is much smaller after wine has been clarified and stabilized, and winemakers often increase the acid content of finished white wines by adding small amounts of citric acid. Citric acid imparts a citric character that enhances the taste of many white and blush wines. However, citric acid is seldom used in red wine. The distinctive citric taste may not be appropriate for many types of red wine. In addition, the risk of biological instability is much greater in red wines.

Home winemaking shops sell a material called "acid blend." Acid blend contains tartaric, malic and citric acids, and the three acids are in roughly equal proportions. Acid blend is often used in making fruit wines or wines made from grape concentrates. However, most winemakers will not add acid blend to grapes before fermentation because the citric acid in the acid blend might be converted into acetic acid. In addition, the lemon-like taste acid blend often imparts is not suitable for many kinds of grape wines.

### **Succinic Acid**

Succinic acid is formed by yeast, and small quantities of this acid are always produced during the primary fermentation. The production of succinic acid stops when alcoholic fermentation is complete. The flavor of succinic acid is a complex mixture of sour, salty and bitter tastes, and succinic acid is responsible for the special taste characteristics all fermented beverages have in common. Once formed, succinic acid is very stable, and it is seldom affected by bacterial action.

### **Lactic Acid**

Lactic acid is the principal acid found in milk. Grapes contain very little lactic acid. All wines contain some lactic acid, and some wines can contain significant quantities. Lactic acid in wine is formed in three different ways. (1) A small amount is formed from sugar by yeast during primary fermentation. (2) Large amounts of lactic acid are formed from malic acid by bacteria during ML fermentation. (3) Both lactic and acetic acid can be produced by lactic bacteria from the sugars, glycerol and even tartaric acid in the wine. "Lactic souring" is the term used to describe wine when sugar is converted into lactic acid by bacteria. This type of souring is a form of gross wine spoilage. Lactic souring was a common winemaking problem before the use of sulfur dioxide became widespread, but it is seldom a problem today.

Lactic acid can exist in either a right-hand or left-hand form. Lactic acid produced by yeast occurs in the left-hand form, and lactic acid produced by bacteria occurs in the right-hand form. The right-hand form of lactic acid can be distinguished from the left-hand form in the laboratory very easily, so winemakers have a sensitive way of monitoring bacterial activity in wine simply by measuring the two forms of lactic acid.

### **Acetic Acid**

All of the acids discussed above are fixed acids. Fixed acids have low vapor pressures, and they do not evaporate easily. When wine is boiled, the fixed acids do not boil away. All of the fixed acids remain in the wine container. Fixed acids do not have significant odors.

Acetic acid is different from fixed acids. Acetic acid has a high vapor pressure, and it is a volatile acid. Acetic acid evaporates very easily and has a distinctive odor. When wine containing acetic acid is boiled, the acetic acid quickly boils away. The acetic acid disappears into the air much the same as water and alcohol.

Sound grapes contain very little acetic acid. Just like lactic acid, acetic acid in wine is formed in several different ways. (1) Small amounts of acetic acid are formed by the yeast during alcoholic fermentation. (2) Some acetic acid is always formed during ML fermentation, and bacteria fermenting citric acid in the wine form most of the acetic acid. (3) In stuck fermentations, lactic bacteria often convert residual sugar into acetic acid. (4) Vinegar bacteria (*acetobacter*) convert ethyl alcohol in the wine into acetic acid, and in the presence of air, *acetobacter* can produce large quantities of acetic acid.

The conversion of ethyl alcohol into acetic acid by vinegar bacteria is different from the other fermentation mechanisms discussed here. Vinegar formation is an oxidation process, and large quantities of acetic acid cannot be produced unless the bacteria have access to large quantities of air. Wine is not converted into vinegar when air is excluded, and this is why novice winemakers are cautioned to keep their wine containers completely filled and tightly sealed.

### **Acid Salts**

Acids in juice or wine occur in two forms. Some acid exists in a free form, and some acid combines with minerals to form acid salts. The acid salts of potassium, sodium and calcium are always prevalent in wine, and these acid salts are not stable. Potassium and calcium tartrates can precipitate out of the wine after a long time. In particular, potassium bitartrate can precipitate after the wine is bottled unless the winemaker specifically removes this material. When the tartrate precipitates out of the wine, crystals are formed in the bottle. The potassium bitartrate crystals are harmless (cream of tartar), but the deposits can cause unsightly hazes in the wine. Sometimes, large crystals are formed in the bottle, and the consumer mistakes the tartrate crystals for "glass" particles. Producing wines with such gross visual flaws is not good for business, and commercial wineries avoid these difficult public relation problems by "cold stabilizing" all their white and blush wines. The cold stabilization process removes the excess potassium bitartrate material

#### **SUMMARY**

Organic acids produce the tart taste in table wines. Winemakers working with grapes grown in cold climates often encourage malolactic fermentation to reduce the acid content of their wines. Winemakers working with grapes grown in warm climates often add tartaric acid to the juice to increase the acid content of the finished wine. In either case, the winemaker is striving for just the right amount of acid to achieve a balanced wine.

Sometimes winemakers prefer to retain as much malic acid as possible in the wine, so they deliberately discourage ML fermentation. However, red wine is not biologically stable when malic acid is retained, and then the winemaker must take special precautions. Professional winemakers put wine containing malic acid through a sterile filter and remove the bacteria when the wine is bottled. Home winemakers prevent ML fermentation in the bottle by adding small amounts of fumaric acid.

Potassium bitartrate can precipitate out of wine very slowly, and unsightly bottle deposits are often formed when tartrates precipitate after the wine is bottled. Consequently, winemakers always use a cold stabilization procedure to remove excess tartrate materials from white and blush wines before these wines are bottled.

#### **GRAPE SUGARS**

Grape sugars consist mostly of two monosaccharides, glucose and fructose, and these two simple sugars occur in about equal proportions. Simple sugar molecules can combine and form larger sugar molecules called disaccharides and polysaccharides. Both glucose and fructose can be readily fermented, but most disaccharides and polysaccharides must be split into their smaller, simple sugar components before they can be readily converted into alcohol. Many large sugar molecules can be hydrolyzed and broken into smaller molecules by enzymes, acids or heat.

When sucrose (table sugar) is added to wine, it often produces strange flavors because many weeks may be required before the wine acids can hydrolyze all of the sucrose into glucose and fructose. Even in a warm cellar, the strange flavors can persist for several weeks. However, when all of the sucrose has been hydrolyzed into glucose and fructose, the strange flavor completely disappears, and the wine has a normal taste.

•**Reminder:** A tour of Belle Pente Winery is scheduled for June 12 at 11:00 AM. Meet at the Winery. Jack Seigendall is the tour leader, e-mail him at: [jseigend@comcast.net](mailto:jseigend@comcast.net) for RSVP. Learn more about the Winery at: <http://bellepente.com/>

•**Gorge Winery Tour: (to be finalized)**

Date: Saturday, June 26.

Winery tours: Plan to tour 2 wineries - 1PM and 3PM

Cascade Cliffs & COR Cellars - talked to the wineries, they are receptive - will finalize early this week. Also, I'm considering setting up a dinner reservation in Hood River - would like to get a place with a good view. Please let me know if there are any issues with this plan, or if you have a favorite Hood River winery. If you would like to attend this tour or have ideas or suggestions contact Robert Lunifeld at: [robert.g.lunifeld@intel.com](mailto:robert.g.lunifeld@intel.com)

•**Mark Your Calendar:** The WSWC summer picnic will be held Sunday, July 18 at Oak Knoll starting at 1:00 PM on the lawn East of Marge's home. We will enjoy a potluck style meal. Sign up for the protein dishes listed below by e-mail to Barbara Stinger at: [kbstinger@verizon.net](mailto:kbstinger@verizon.net) you will be reimbursed by the club.

Chicken  
Beef  
Ham  
Turkey  
Vegetarian

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; utensils and plates; lawn chairs for comfort.

Also bring your Washington County Fair wine competition entries and filled out entry form which can be found at: [http://www.faircomplex.com/fair2010/OC\\_PremiumBook\\_2010.pdf](http://www.faircomplex.com/fair2010/OC_PremiumBook_2010.pdf) Miriam Schnepf will deliver them to the Fair.

•**For Your Information:** A bill recently introduced in the U.S. Congress (HR 5034) potentially threatens the relationship between wineries and you. Congress is considering legislation that could limit wineries' ability to sell and ship directly to consumers. The wholesale distributors who proposed the legislation say it will keep wine from minors, limit alcohol consumption and ensure states control sales (and taxes). If passed, HR 5034 will likely reverse some previous wine shipping legislation and further restrict your choices as a consumer. For more info go to:

[http://www.freethegrapes.org/index.php?q=content/media\\_updates](http://www.freethegrapes.org/index.php?q=content/media_updates)

•**This Note From Bill Spiller:** I met and talked to Peter Brehm at the Winemakers Magazine seminar last week. He has been selling grapes to winemakers for twenty some years. He will sell juice, frozen berries and grapes (pickup in White Salmon, WA). I think this would be of great benefit to the club. Check it out at:

<http://www.brehmvineyards.com/caprocess.html>

# West Side Wine Club Leadership Team – 2010

President: **Jon Kahrs** [jekahrs@aol.com](mailto: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](mailto:nrac@msn.com)

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

Secretary: **Ken and Barb Stinger** [kbstinger@verizon.net](mailto: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](mailto:pnoir1@verizon.net)

- Arrange speakers for our meetings

Chairs for Tastings: **Craig Bush** [pnoir1@verizon.net](mailto:pnoir1@verizon.net)

- Conduct club tastings
- Review and improve club tasting procedures

Chairs of Winery Tours: **Mike Smolak** [SmolakM@DimensionResources.com](mailto: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](mailto:kips@lycos.com), [rckipper@bpa.gov](mailto:rckipper@bpa.gov)

Webmaster: **David Ladd**

Chairs of Group Purchases **Sammy Nachimuthu** [murugasamy\\_nachimuthu@yahoo.com](mailto: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](mailto:pnoir1@verizon.net)
- Supplies – These should be passed to the President for distribution

Chairwoman of Competitions: **Miriam Schnepf** [mowtnwmn@mac.com](mailto: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